Thank you for purchasing this Panasonic product.

- Please read these instructions carefully before using this product and save this manual for future use.
- These operating instructions are intended to be used for two different models. The explanations inside mainly focus on the SD-257 model. (See page 2 for the differences in functions between the two)
- This product is intended for household use only.
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Safety Instructions

These Instructions are for two different breadmaker models

- SD-257

Rye bread mode is available

- SD-256

- SD-267

Important Safety Precautions

- Location
  - Do not use the appliance outdoors or in the immediate vicinity of heat sources or in rooms where humidity is high.
  - Position the breadmaker on a firm, dry, clean, flat heatproof worktop at least 10 cm (4 inches) from the edge of the worktop.
  - Do not place on unstable surfaces, on electrical items such as irons or on materials such as tablecloths.
  - During baking, the casing heats up, the breadmaker should be placed at least 5 cm (2 inches) from units and other objects.

- Caution
  1. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard.
  2. Do not attempt to repair the breadmaker. Consult a Panasonic dealer and have it serviced by an authorized technician.
  3. Do not immerse the unit, power cord, or plug in water or any kind of liquid.
  4. Do not allow the power cord to hang over the edge of the worktop or touch a hot surface.
  5. Do not remove the bread pan or unplugging the breadmaker during operation.
  6. If the power cord is damaged within 10 minutes, the program will resume.
  7. Do not touch, block or cover steam vent during use.
  8. If the surface is liable to get hot during use.
  9. To avoid burns, always use oven gloves when removing the bread pan and the finished bread.
  10. Take care when removing the kneading blade.
  11. Always keep the inside of the unit and the bread pan clean to ensure programs work successfully. (See page 34 for care and cleaning.)
  12. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
  13. Children should be supervised to ensure that they do not play with the appliance.
  14. This appliance is only intended to be used to make bread, dough and calas as detailed in the following instructions.
  15. This appliance is not intended to be operated by means of an external timer or separate remote-control system.

- Electrical Requirement

FOR YOUR SAFETY PLEASE READ THE FOLLOWING TEXT CAREFULLY.

This appliance is supplied with a moulded plug for your safety and convenience. A 13 amp fuse is fitted in this plug. Should the fuse need to be replaced please ensure that the replacement fuse has a rating of 13 amps and that it is approved by ASTA or BSI to BS1362.

Check for the ASTA marking or the BSI marking on the body of the fuse.

If the plug contains a removable fuse cover you must ensure it is refitted when the fuse is replaced.

If you lose the fuse cover the plug must not be used until a replacement cover is obtained.

A replacement fuse cover can be purchased from your local Panasonic Dealer.

IF THE FITTED WOULDED PLUG IS UNSUITABLE FOR THE SOCKET OUTLET IN YOUR HOME THEN THE PLUG SHOULD BE REMOVED AND THE PLUG CUT OFF AND DISPOSED OF SAFELY.

THERE IS A DANGER OF SEVERE ELECTRICAL SHOCK IF THE CUT OFF PLUG IS INSERTED INTO ANY 13 AMP SOCKET.
Safety Instructions

Important Safety Precautions

■ Location
- Do not use the appliance outdoors or in the immediate vicinity of heat sources or in rooms where humidity is high.
- Position the breadmaker on a firm, dry, clean, flat heatproof worktop at least 10 cm (4 inches) from the edge of the worktop.
- Do not place on unstable surfaces, or on electrical items such as fridges or on materials such as tablecloths.
- During baking the casing heats up, the breadmaker should be placed at least 5 cm (2 inches) from walls and other objects.

■ Caution
1. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard.
2. Do not attempt to repair the breadmaker. Consult a Panasonic dealer and have it serviced by an authorised technician.
3. Do not immerse the unit, power cord, or plug in water or any kind of liquid.
4. Do not allow the power cord to hang over the edge of the worktop or touch a hot surface.
5. Do not remove the bread pan or unplug the breadmaker during its operation.
   (If the electricity supply is switched off the program sequence stops. However the appliance has a 10 minute memory so if the power is restored within 10 minutes, the program will resume.)
6. Do not touch, block or cover steam vent during use.
7. The surfaces are liable to get hot during use.
8. To avoid burns, always use oven gloves when removing the bread pan and the finished bread.
   Also take care when removing the kneading blade.
9. Always keep the inside of the unit and the bread pan clean to ensure programs work successfully. (See page 34 for care and cleaning.)
10. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
   Children should be supervised to ensure that they do not play with the appliance.
11. This appliance is only intended to be used to make bread, dough and cakes as detailed in the following instructions.
12. This appliance is not intended to be operated by means of an external timer or separate remote-control system.

Electrical Requirement

FOR YOUR SAFETY PLEASE READ THE FOLLOWING TEXT CAREFULLY.
This appliance is supplied with a moulded three pin mains plug for your safety and convenience.
A 13-amp fuse is fitted in this plug.
Should the fuse need to be replaced please ensure that the replacement fuse has a rating of 13 amps and that it is approved by ASTA or BSI to BS1362.
Check for the ASTA mark on the body of the fuse.
If the plug contains a removable fuse cover you must ensure that it is refitted when the fuse is replaced.
If you lose the fuse cover the plug must not be used until a replacement cover is obtained.
A replacement fuse cover can be purchased from your local Panasonic Dealer.

IF THE FITTED MOULDED PLUG IS UNSUITABLE FOR THE SOCKET OUTLET IN YOUR HOME, THEN THE FUSE SHOULD BE REMOVED AND THE PLUG CUT OFF AND DISPOSED OF SAFELY.
THERE IS A DANGER OF SEVERE ELECTRICAL SHOCK IF THE CUT OFF PLUG IS INSERTED INTO ANY 13-AMP SOCKET.
**Raisin nut dispenser (SD-257 only)**

The ingredients placed in the raisin nut dispenser will drop into the bread pan automatically upon selecting the 'BAKE RAISIN' or 'RAISIN DOUGH' mode.

Turn to P11 for ingredients which may be placed in the raisin nut dispenser.

Never operate the breadmaker without the dispenser being in place.

---

**Operation status**

- **REST**: Displayed during the initial stage or with timer operation when the temperature of the bread pan and ingredients is being regulated before kneading.
- **POWER ALERT**: Displayed when there has been an interruption in the power supply.
- **TEMP**: Displayed when the unit is hot - allow to cool before use.

**Options**

As the option pad is pressed, the option chosen will flash.

- **Select**: Choose type of bread or dough. Each time this pad is pressed, the arrow on the right of the display will move down to the next choice.
- **Option**: For Standard Bake or Pizza Dough, it is not necessary to press this pad. Press the option pad to choose Bake Rapid, Bake Raisin, Dough, or Raisin Dough, Bake Butter, etc. (bacon)
- **Size**: Available in basic and whole wheat.

**Crust**

- **Select**: Crust colour available on Basic and Gluten Free only.
- **Option**: Light, Medium, Dark
- **Size**: Medium crust is indicated by the back light between light and dark.

**Start/Stop**

- **Timer**: Set desired time (time until bread is ready) or set baking time for bake only mode.

---

**Accessories**

- **Measuring cup**: To measure all ingredients, except yeast.
- **Measuring spoon**: To measure sugar, salt, yeast, etc.
- **Tablespoon / teaspoons**: 10 ml increments.

---

*SD-257 display shown. This picture shows all words and symbols, but during operation only those relevant will be displayed.*
Operation status
- REST: Displayed during the initial stage or with timer operation when the temperature of the bread pan and ingredients is being regulated before kneading
- POWER ALERT: displayed when there has been an interruption in the power supply
- TEMP: Displayed when the unit is hot—allow to cool before use

Options
As the option pad is pressed the option chosen will flash.

Time remaining until program finished

Select:
Choose type of bread or dough. Each time this pad is pressed, the arrow on the right of the display will move down to the next choice.
- basic
- whole wheat
- rye (SD-257 only)
- french
- italian
- brioche
- sandwich
- gluten free
- pizza
- bake only

Option:
For Standard Bake or Pizza Dough it is not necessary to press this pad. Press the option pad to choose Bake Rapid, Bake Raisin, Dough, Raisin Dough, Bake Butter.
- basic
- BAKE
  - Bake bread (knead, rise, bake)
  - BAKE RAPID
    - Faster baking process
  - BAKE RAISIN
    - Bake bread with added ingredients
  - DOUGH
    - Make dough (knead, rise)
  - DOUGH RAISIN
    - Make dough with added ingredients
  - BAKE BUTTER

Size:
Available on basic and whole wheat
- M
- L
- XL

Crust:
Crust Colour available on Basic and Gluten Free only
- LIGHT
- MEDIUM
- DARK
  - Medium crust is indicated by the black dot between light and dark.

Timer:
Set delay timer (time until bread is ready) or set the baking time for 'bake only' mode

Start/Stop:
The start/stop light will flash during program selection. Press the start pad when programming is completed. When the start pad is pressed, the start/stop light will stop flashing and become constant. If you wish to change the program, you must stop the operation by holding down the stop pad for 1-2 seconds. The display will go blank and the start/stop light will go off. Press the select pad to reactivate the screen and then re-program accordingly. If you press this pad without selecting any programs, basic/BAKE XL size program will start.

SD-257 display shown. This picture shows all words and symbols, but during operation only those relevant will be displayed.
Bread-making Ingredients

Flour
Main ingredient of bread. The protein in flour forms gluten during kneading. Gluten provides structure and texture and helps the bread to rise.
- Use strong baking flour only.
- Flour must be weighed only.

Salt
Improves the flavour and strengthens gluten to help the bread rise.
- The bread may lose size/shape if measuring is inaccurate.

Dairy Products
Add flavour and nutritional value.

Sugar
Adds softness and gives crust colour.
(granulated sugar, brown sugar, honey, treacle etc)

Fat
Adds flavour and softness to the bread.
- Use butter, margarine or oil. 2 tbsp oil was equivalent to 25 g butter.

Yeast
Enables the bread to rise.
- Yeast which has "Easy Blend", "Fast Acting" or "Easy Bake" written on the packet is recommended.
- Do not use dried yeast that requires preliminary fermentation.
- When using yeast from sachets, seal the sachet immediately after use. To store buy from manufacturer's instructions but use opened individual sachets within 48 hours.

Water
- Use normal tap water.
- Use tepid water if using RAPID, rye or gluten-free settings in a cold room.
- Use half cold water if using 'rye', French or brioché settings in a hot room.
- Always measure all liquids using the measuring cup provided.

Main Flours Used in Bread

Strong flour: is milled from hard wheat and has a high content of protein which is necessary for the development of gluten. Carbon dioxide produced during fermentation is trapped within the elastic network of gluten, thus enabling the dough rise.

White flour:
Made by grinding wheat kernel, excluding bran and germ. Used in e.g. "basic", "French" modes.
- Always use strong flour when using the recipes in this book.
- Do not use plain or self-raising flour as a substitute for bread flour.

Wholemeal flour:
Made by grinding entire wheat kernel, including bran and germ.
Makes bread rich in minerals, but lower in height and denser than bread baked with white flour because the gluten strands are cut by the edges of bran flakes and germ.

Rye flour:
Contains some protein, but these do not produce as much gluten as wheat flour.
Makes dense, heavy bread with a flat or slightly sunken top crust (use in rye mode).
- Do not use more than stated quantity; 100 g maximum rye out of 500 g flour in SD-256.

Spelt flour:
In the wheat family, but is a completely different species genetically. Although it contains gluten, some gluten-intolerant people can digest it. Makes loaves with a flat/slightly sunken crust.

Brown flour: 10-15% of wheat grain removed during milling.

Softgrain flour:
Strong white flour with wheat and rye grains added. Provides extra fibre, texture, and flavour.
- Do not use with Timer option as grains can absorb water and swell up, spoiling texture of loaf.

Granary or Malted Grain flour:
Has crushed wheat or rye grains added together with malted whole wheat.
Makes brown bread crunchy and moist with a maltier flavour.
- Do not use more than stated quantity (could damage bread pans and stick finish).

Stoneground flour:
Grains are crushed between two large stones rather than with closed rollers.
- Do not use more than stated quantity (could damage bread pans and stick finish, or overflow motor).

Other flour:
Products milled from other grains (i.e. corn, rice, millet, soy, oat, buckwheat, barley flours).
- Do not use more than stated quantity (binds rising and texture).
- Should not be used as substitute for bread flour.

If using a bread mix...

Bread mixes with separate yeast packet:
1. First place the measured yeast in the bread pan, then the bread mix, then the water.
2. Set the machine according to the type of flour included in the mix, and start the baking.

Whole flour, brown flour → basic
Whole wheat, multigrain flour → whole wheat
Rye flour → rye (SD-256 only)

If using a bread mix...

Bread mixes with separate yeast packet:
1. Place 500 g mix in the bread pan, then the yeast. (Follow instructions on the packet for the quantity of water)
2. Set the machine according to the type of flour included in the mix, and start the baking.

Whole flour, brown flour → basic
Whole wheat, multigrain flour → whole wheat
Rye flour → rye (SD-256 only)

If using a bread mix...

Bread mixes with separate yeast packet:
1. Place 500 g mix in the bread pan, then the yeast. (Follow instructions on the packet for the quantity of water)
2. Set the machine according to the type of flour included in the mix, and start the baking.

Whole flour, brown flour → basic
Whole wheat, multigrain flour → whole wheat
Rye flour → rye (SD-256 only)
Main Flours Used in Bread

Strong flour is milled from hard wheat and has a high content of protein which is necessary for the development of gluten. Carbon dioxide produced during fermentation is trapped within the elastic network of gluten, thus making the dough rise.

**White flour:**
Made by grinding wheat kernel, excluding bran and germ. Used in e.g. ‘basic’, ‘french’ modes.
- Always use strong flour when using the recipes in this book.
- Do NOT use plain or self-raising flour as a substitute for bread flour.

**Wholemeal flour:**
Made by grinding entire wheat kernel, including bran and germ.
Makes bread rich in minerals, but lower in height and denser than bread baked with white flour because the gluten strands are cut by the edges of bran flakes and germ.

**Rye flour:**
Contains some proteins, but these do not produce as much gluten as wheat flour.
Makes dense, heavy bread with a flat or slightly sunken top crust (use in rye mode).
- Do not use more than stated quantity, 100 g maximum rye out of 500 g flour in SD-256.

**Spelt flour:**
In the wheat family but is a completely different species genetically. Although it contains gluten some gluten-intolerant people can digest it. Makes loaves with a flat/slightly sunken crust.

**Brown flour:** 10-15% of wheat grain removed during milling.

**Softgrain flour:**
Strong white flour with wheat and rye grains added. Provides extra fibre, texture, and flavour.
- Do not use with ‘Timer’ option (grains can absorb water and swell up, spoiling texture of loaf).

**Granary® or Malted Grain flour:**
Has crushed wheat or rye grains added together with malted whole wheat.
Makes brown bread coarser and moister with nuttier flavour.
- Do not use more than stated quantity (could damage bread pan’s non-stick finish).

**Stoneground flour:**
Grains are crushed between two large millstones rather than with steel rollers.
- Do not use more than stated quantity (could damage bread pan’s non-stick finish, or overload motor).

**Other flour:**
Products milled from other grains (i.e. corn meal, rice, millet, soy, oat, buckwheat, barley flours).
- Do not use more than stated quantity (hinders rising and texture).
- Should not be used as substitute for bread flour.
- Gluten Free - see page 22.
- Coarse ingredients such as flours with whole grains or the addition of nuts and seeds may damage the non-stick finish of the bread pan.

**If using a bread mix...**

- **Bread mixes including yeast**
  ① Place a 500 g mix in the bread pan, then add water. (Follow instructions on the packet for the quantity of water)
  ② Select the ‘basic’ – ‘BAKE RAPID’ – ‘Large’ size setting.
  - With some mixes, it is not clear how much yeast is included, so results may vary.

- **Baking brioche with brioche mix**
  - Select the ‘brioche’ or ‘basic’ – ‘BAKE RAPID’ – ‘Medium’ size – ‘LIGHT’.

- **Bread mix with separate yeast sachet**
  ① First place the measured yeast in the bread pan, then the bread mix, then the water.
  - Bread Bakery Capacity
    - 400-550 g mix (for a loaf), 250-600 g mix (for a dough)
  ② Set the machine according to the type of flour included in the mix, and start the baking.
  - White flour, brown flour → basic
  - Whole wheat, multigrain flour → whole wheat
  - rye flour → rye (SD-257 only)
Baking Bread

1. Remove the bread pan and set the kneading blade
   - Twist the bread pan anti-clockwise and lift up to remove
   - Ensure the kneading blade is firmly on the kneader mounting shaft

2. Place the measured ingredients in the bread pan
   - Place the dry yeast at the bottom (so that it does not mix with the liquid until later)
   - Cover the yeast with all the dry ingredients (flour, sugar, salt, etc.)
   - Pour in the water and any other liquids
   - Use the specified kneading blade when baking (rye bread)
   - The kneading blade is designed to lift loosely on the shaft

3. Plug the breadmaker into a 230-240V socket
   - Make sure the start/stop light is off before selecting a program

4. Select a bread type

5. Press Option pad to choose a baking option

6. Press Start pad to start the machine
   - The start/stop light will come on

7. Press Stop pad and remove bread when machine beeps 3 times

8. Remove the bread immediately

9. Allow to cool, for example, on a wire rack

Unplug after use
- The breadmaker has a keep warm facility to reduce condensation of steam within the loaf which operates if the stop pad is not pressed on completion of the program.
- Move tray, this will accelerate the browning of the crust. Therefore, upon completion of baking, switch off the unit, remove the bread immediately from the unit to cool it.
- If you leave the bread to cool down in the bread pan,拓展 will be retained within the loaf which will affect the finished quality of the loaf. Therefore, cool on a wire rack to ensure optimum quality of the loaf.
Set the program and start

Select a bread type

4

Press Option pad to choose a baking option

5

Press Start pad to start the machine

6

Remove the bread

Press Stop pad and remove bread when machine beeps 8 times

7

Remove the bread immediately,

8

Unplug after use

9

- The baking has a keep warm facility to reduce condensation of steam within the loaf which operates if the stop pad is not pressed on completion of the program.
- However, this will accelerate the browning of the crust, therefore, upon completion of baking, switch off the unit, remove the bread immediately from the unit to cool it.
- If you leave the bread to cool down in the bread pan, moisture will be retained within the loaf which will affect the finished quality of the loaf. Therefore, cool on a wire rack to ensure optimum quality of the loaf.

* SD-257 display shown.

See page 15 for availability of size and crust.
- To change the size
- To change the crust colour

To set the timer:
- e.g. It is 9:00 PM now, and you want the bread to be ready at 6:30 the next morning.
- Set the timer to 9:30 (9 hours 30 minutes from now).

Pressing the button once will advance the timer by 10 minutes (hold to advance more quickly).
Making Dough

1. Select a dough type
   - Select "basic" or "whole wheat" and press the Start pad to start the machine.
   - Time until the selected program is complete.

2. Press Option pad to choose "DOUGH"
   - Options available include "BAKE RAISIN" or "DOUGH RAISIN".

3. Press Start pad to start the machine
   - If dough is not added, press the Start pad again to start the process.

4. Press Stop pad and remove dough
   - The flashing start/stop light will go off.

When adding extra ingredients...

1. Select "basic" or "whole wheat"
   - Press once for basic flavor for whole wheat.

2. Press Option pad to choose "BAKE RAISIN" or "DOUGH RAISIN"
   - Press twice for "BAKE RAISIN", 4 times for "DOUGH RAISIN".

3. Press Start pad to start the machine
   - Time until additional ingredients are added.

4. Press Stop pad and remove bread or dough
   - The flashing start/stop light will go off.
When adding extra ingredients...

1. Select ‘basic’ or ‘whole wheat’
   - Press once for ‘basic’, twice for ‘whole wheat’.

2. Press Option pad to choose ‘BAKE RAISIN’ or ‘DOUGH RAISIN’
   - Press twice for ‘BAKE RAISIN’, 4 times for ‘DOUGH RAISIN’.

3. Press Start pad to start the machine
   - Time until the selected program is complete

4. Press Stop pad and remove bread or dough
   - Time until additional ingredients are added
   - The start/stop light will come on.

Adding extra ingredients

(SD-257)
- Moist Ingredients
  - e.g. chocolate, cheese, fresh fruits, fruits packed in alcohol.
  - Moist Ingredients should be added directly into the bread pan with the other ingredients at the beginning of the cycle.
- Dry Ingredients
  - e.g. dried fruits, nuts
  - Dry ingredients can be added into the dispenser at the beginning of the cycle.

(SD-256)
- Moist/Dry Ingredients
  - Extra ingredients can be added directly into the bread pan when the raisin beep sounds.

Preparation
1. Put the kneading blade into the bread pan.
2. Place the ingredients in the bread pan in the order listed in the recipe.
3. Set the bread pan into the main unit, and plug the machine into the socket.
   (Make sure the start/stop light is off.)
Baking Cakes

How to Use

1. Select 'bake only'
   - Press Select pad and select 'bake only'.

2. Press Timer pad to set the baking time
   - Press Timer pad and set the desired baking time.

3. Press Start pad to start the machine
   - Press Start pad to start the baking process.

4. Press Stop pad when the machine beeps, check that baking is complete, and remove the pan
   - Press Stop pad when the machine beeps. Check if the bread is done. If not, press Start pad to continue baking.

Function Availability and Time Required

<table>
<thead>
<tr>
<th>Bread type</th>
<th>Baking option</th>
<th>Size</th>
<th>crust</th>
<th>Timer</th>
<th>KNEAD</th>
<th>RISE</th>
<th>BAKE</th>
<th>Total</th>
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<tbody>
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<td>4h</td>
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<td>4h</td>
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<td>1h 30m</td>
<td>50m</td>
<td>8h</td>
<td>3h</td>
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</table>

- Only 'LIGHT' or 'MEDIUM' available. Only 'LIGHT' or 'DARK' available. The timer can be used only on the SD-25V. The breadmaker will operate for a short time during the rise period (to ensure optimal gluten development).

- The baking time is approximate and may vary depending on the recipe and individual preferences.

Take care! It's hot!
# List of Bread Types and Baking Options

## Function Availability and Time Required

*Time required for each process will differ according to room temperature.

<table>
<thead>
<tr>
<th>Bread type</th>
<th>Options</th>
<th>Processes</th>
<th></th>
<th></th>
<th>Rest</th>
<th>Knead</th>
<th>Rise</th>
<th>Bake</th>
<th>Total</th>
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<td>Size</td>
<td>Crust</td>
<td>Timer</td>
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<tr>
<td>basic</td>
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<td>●</td>
<td>●</td>
<td>●</td>
<td>25 min-60 min</td>
<td>15-30 min</td>
<td>50 min</td>
<td>4 hours</td>
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<td></td>
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<td>●</td>
<td>—</td>
<td>15-20 min</td>
<td>approx. 1 hour</td>
<td>1 hr 55 min</td>
<td>2 hours</td>
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<tr>
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<td>●</td>
<td>●</td>
<td>25 min-60 min</td>
<td>15-30 min</td>
<td>50 min</td>
<td>4 hours</td>
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<tr>
<td></td>
<td>DOUGH</td>
<td>—</td>
<td>—</td>
<td>—</td>
<td>25 min-50 min</td>
<td>15-30 min</td>
<td>1 hr 10 min</td>
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<td>—</td>
<td>—</td>
<td>25 min-50 min</td>
<td>15-30 min</td>
<td>1 hr 10 min</td>
<td>2 hr 20 min</td>
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<td>—</td>
<td>●</td>
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<td>50 min</td>
<td>5 hours</td>
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<tr>
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<td>●</td>
<td>—</td>
<td>—</td>
<td>15 min-25 min</td>
<td>15-25 min</td>
<td>45 min</td>
<td>3 hours</td>
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<tr>
<td></td>
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<td>●</td>
<td>●</td>
<td>1 hour-1 hr 40 min</td>
<td>15-25 min</td>
<td>50 min</td>
<td>5 hours</td>
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<tr>
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<td>—</td>
<td>—</td>
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<td>55 min-1 hr 25 min</td>
<td>15-25 min</td>
<td>1 hr 30 min</td>
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<tr>
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<td>55 min-1 hr 25 min</td>
<td>15-25 min</td>
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<td>3 hr 15 min</td>
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<td>●</td>
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<td>1 hr 20 min</td>
<td>3 hr 30 min</td>
<td></td>
</tr>
<tr>
<td></td>
<td>DOUGH</td>
<td>—</td>
<td>—</td>
<td>—</td>
<td>45 min-60 min</td>
<td>approx. 10 min</td>
<td>—</td>
<td>2 hours</td>
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<tr>
<td>french</td>
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<td>—</td>
<td>—</td>
<td>●</td>
<td>40 min-2 hr 5 min</td>
<td>10-20 min</td>
<td>2 hr 45 min</td>
<td>6 hours</td>
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<tr>
<td></td>
<td>DOUGH</td>
<td>—</td>
<td>—</td>
<td>●</td>
<td>40 min-1 hr 45 min</td>
<td>10-20 min</td>
<td>1 hr 35 min</td>
<td>3 hr 35 min</td>
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<td>—</td>
<td>●</td>
<td>30 min-1 hour</td>
<td>10-15 min</td>
<td>2 hr 25 min</td>
<td>4 hr 30 min</td>
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<td>—</td>
<td>—</td>
<td>●</td>
<td>30 min-25-30 min</td>
<td>1 hr 30 min</td>
<td>50 min</td>
<td>3 hr 30 min</td>
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</tr>
<tr>
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<td>—</td>
<td>—</td>
<td>●</td>
<td>1 hour-1 hr 40 min</td>
<td>15-25 min</td>
<td>50 min</td>
<td>5 hours</td>
<td></td>
</tr>
<tr>
<td>gluten free</td>
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<td>—</td>
<td>●</td>
<td>—</td>
<td>15 min</td>
<td>1 hr</td>
<td>45 min</td>
<td>2 hours</td>
<td></td>
</tr>
<tr>
<td>pizza</td>
<td>DOUGH</td>
<td>—</td>
<td>—</td>
<td>●</td>
<td>10-18 min</td>
<td>7-15 min</td>
<td>approx. 10 min</td>
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<tr>
<td>bake only</td>
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<td>—</td>
<td>—</td>
<td>—</td>
<td>30 min-1 hr 30 min</td>
<td>30 min-1 hr 30 min</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*1 Only 'LIGHT' or 'MEDIUM' available.  
*2 Only 'MEDIUM' or 'DARK' available.  
*3 The timer can only be used on the SD-257.  
* The breadmaker will operate for a short time during the rise period (to ensure optimal gluten development).
# Bread Recipes

## White Loaf
**Basic Bake (4hr)**
- **Ingredients**:
  - Strong White Flour
  - Yeast
  - Sugar
  - Salt
- **Yield**: 1 loaf
- **Volume**: 1000, 1500, 2000 ml

## Milk Loaf
**Basic Bake (4hr)**
- **Ingredients**:
  - Strong White Flour
  - Yeast
  - Sugar
  - Salt
- **Yield**: 1 loaf
- **Volume**: 1000, 1500, 2000 ml

## Brown Loaf
**Basic Bake (4hr)**
- **Ingredients**:
  - Strong Brown Flour
  - Yeast
  - Sugar
  - Salt
- **Yield**: 1 loaf
- **Volume**: 1000, 1500, 2000 ml

## Curry and Mango Loaf
**Basic Bake (4hr)**
- **Ingredients**:
  - Strong White Flour
  - Yeast
  - Sugar
  - Salt
- **Yield**: 1 loaf
- **Volume**: 1000, 1500, 2000 ml

## Spicy Fruit Loaf
**Basic Bake in 3hr**
- **Ingredients**:
  - Strong White Flour
  - Yeast
  - Sugar
  - Salt
- **Yield**: 1 loaf
- **Volume**: 1000, 1500, 2000 ml

## Cat and Bin Loaf
**Basic Bake (4hr)**
- **Ingredients**:
  - Strong White Flour
  - Yeast
  - Sugar
  - Salt
- **Yield**: 1 loaf
- **Volume**: 1000, 1500, 2000 ml

## Malted Fruit Loaf
**Basic Bake in 3hr**
- **Ingredients**:
  - Strong White Flour
  - Yeast
  - Sugar
  - Salt
- **Yield**: 1 loaf
- **Volume**: 1000, 1500, 2000 ml

## Cheese and Bacon Loaf
**Basic Bake in 3hr**
- **Ingredients**:
  - Strong White Flour
  - Yeast
  - Sugar
  - Salt
- **Yield**: 1 loaf
- **Volume**: 1000, 1500, 2000 ml

## Cider Apple Bread
**Basic Bake in 3hr**
- **Ingredients**:
  - Strong White Flour
  - Yeast
  - Sugar
  - Salt
- **Yield**: 1 loaf
- **Volume**: 1000, 1500, 2000 ml

## Wholemeal Loaf 100%
**Basic Bake 6hr**
- **Ingredients**:
  - Strong Wholemeal Flour
  - Yeast
  - Sugar
  - Salt
- **Yield**: 1 loaf
- **Volume**: 1000, 1500, 2000 ml

## Wholemeal Loaf 80%
**Basic Bake 6hr**
- **Ingredients**:
  - Strong Wholemeal Flour
  - Yeast
  - Sugar
  - Salt
- **Yield**: 1 loaf
- **Volume**: 1000, 1500, 2000 ml

## Wholemeal Loaf 70%
**Basic Bake 6hr**
- **Ingredients**:
  - Strong Wholemeal Flour
  - Yeast
  - Sugar
  - Salt
- **Yield**: 1 loaf
- **Volume**: 1000, 1500, 2000 ml

## Seeded Bread Loaf
**Basic Bake in 3hr**
- **Ingredients**:
  - Strong White Flour
  - Yeast
  - Sugar
  - Salt
- **Yield**: 1 loaf
- **Volume**: 1000, 1500, 2000 ml

*For addition of ingredients with, follow programing instructions on P.11.*
### Brown Loaf
*Basic'-Bake' (4hr)*

<table>
<thead>
<tr>
<th></th>
<th>M</th>
<th>L</th>
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</thead>
<tbody>
<tr>
<td>Yeast</td>
<td>½ tsp</td>
<td>1 tsp</td>
<td>1½ tsp</td>
</tr>
<tr>
<td>Strong Brown Flour</td>
<td>400 g (14 oz)</td>
<td>475 g (1 lb 1 oz)</td>
<td>500 g (1 lb 4 oz)</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 tsp</td>
<td>1½ tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>But</td>
<td>15 g (½ oz)</td>
<td>25 g (1 oz)</td>
<td>25 g (1 oz)</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
<td>1 tsp</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Water</td>
<td>270 ml</td>
<td>320 ml</td>
<td>390 ml</td>
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### Curry and Mango Loaf
*Basic'-Bake' (4hr)*

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<tr>
<td>Yeast</td>
<td>½ tsp</td>
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</tr>
<tr>
<td>Strong Brown Flour</td>
<td>400 g (14 oz)</td>
<td></td>
</tr>
<tr>
<td>Sugar</td>
<td>1 tsp</td>
<td></td>
</tr>
<tr>
<td>Butter</td>
<td>15 g (½ oz)</td>
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<tr>
<td>Salt</td>
<td>1 tsp</td>
<td></td>
</tr>
<tr>
<td>Mango Chutney</td>
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<td>Water</td>
<td>270 ml</td>
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### Rapid Brown Loaf
*Basic'-Bake Rapid' (1hr 55min-2hr)*

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<td>Yeast</td>
<td>1 tsp</td>
<td>1½ tsp</td>
<td>1½ tsp</td>
</tr>
<tr>
<td>Strong Brown Flour</td>
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<td>475 g (1 lb 1 oz)</td>
<td>500 g (1 lb 4 oz)</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 tsp</td>
<td>1½ tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>But</td>
<td>15 g (½ oz)</td>
<td>25 g (1 oz)</td>
<td>25 g (1 oz)</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
<td>1 tsp</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Water</td>
<td>280 ml</td>
<td>320 ml</td>
<td>390 ml</td>
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### Cheese and Bacon Loaf
*Basic'-Bake Raisin' (4hr)*

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<tbody>
<tr>
<td>Yeast</td>
<td>½ tsp</td>
<td>1 tsp</td>
<td>1½ tsp</td>
</tr>
<tr>
<td>Strong White Flour</td>
<td>400 g (14 oz)</td>
<td>475 g (1 lb 1 oz)</td>
<td>500 g (1 lb 4 oz)</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 tsp</td>
<td>1½ tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
<td>1½ tsp</td>
<td>1½ tsp</td>
</tr>
<tr>
<td>Cheese, grated</td>
<td>50 g (2 oz)</td>
<td>75 g (3 oz)</td>
<td>100 g (4 oz)</td>
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<tr>
<td>Water</td>
<td>270 ml</td>
<td>320 ml</td>
<td>390 ml</td>
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### Malted Fruit Loaf
*Basic'-Bake Raisin' (4hr)*

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<tr>
<td>Yeast</td>
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<tr>
<td>Strong White Flour</td>
<td>500 g (1 lb 2 oz)</td>
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<tr>
<td>Sugar</td>
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<td>Salt</td>
<td>1½ tsp</td>
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<tr>
<td>Malt Extract</td>
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<tr>
<td>Water</td>
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### Fresh Yeast White Loaf
*Basic'-Bake' (4hr)*

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<tr>
<td>Sugar</td>
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<tr>
<td>Oil</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Salt</td>
<td>1½ tsp</td>
</tr>
<tr>
<td>Water</td>
<td>330 ml</td>
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### Wholemeal Loaf 100%
*Whole Wheat'-Bake' (5hr)*

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<tbody>
<tr>
<td>Yeast</td>
<td>½ tsp</td>
<td>1 tsp</td>
<td>1½ tsp</td>
</tr>
<tr>
<td>Strong Wholemeal Flour</td>
<td>400 g (14 oz)</td>
<td>475 g (1 lb 1 oz)</td>
<td>500 g (1 lb 4 oz)</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 tsp</td>
<td>1½ tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>But</td>
<td>15 g (½ oz)</td>
<td>25 g (1 oz)</td>
<td>25 g (1 oz)</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
<td>1 tsp</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Water</td>
<td>250 ml</td>
<td>330 ml</td>
<td>390 ml</td>
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### Wholemeal Loaf 50%
*Whole Wheat'-Bake' (5hr)*

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<tr>
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<td>Strong Wholemeal Flour</td>
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<td>200 g (7 oz)</td>
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<tr>
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<tr>
<td>But</td>
<td>15 g (½ oz)</td>
<td>25 g (1 oz)</td>
<td>25 g (1 oz)</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
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<td>1½ tsp</td>
</tr>
<tr>
<td>Water</td>
<td>250 ml</td>
<td>330 ml</td>
<td>390 ml</td>
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### Wholemeal Loaf 70%
*Whole Wheat'-Bake' (5hr)*

<table>
<thead>
<tr>
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<th>XL</th>
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</thead>
<tbody>
<tr>
<td>Yeast</td>
<td>½ tsp</td>
<td>1 tsp</td>
<td>1½ tsp</td>
</tr>
<tr>
<td>Strong Wholemeal Flour</td>
<td>300 g (11 oz)</td>
<td>350 g (12 oz)</td>
<td>400 g (14 oz)</td>
</tr>
<tr>
<td>Strong White Flour</td>
<td>100 g (4 oz)</td>
<td>125 g (4½ oz)</td>
<td>150 g (5 oz)</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 tsp</td>
<td>1½ tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>But</td>
<td>15 g (½ oz)</td>
<td>25 g (1 oz)</td>
<td>25 g (1 oz)</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
<td>1½ tsp</td>
<td>1½ tsp</td>
</tr>
<tr>
<td>Water</td>
<td>250 ml</td>
<td>330 ml</td>
<td>390 ml</td>
</tr>
</tbody>
</table>

### Rapid Wholemeal Loaf 100%
*Whole Wheat'-Bake Rapid' (3hr)*

<table>
<thead>
<tr>
<th></th>
<th>M</th>
<th>L</th>
<th>XL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast</td>
<td>¼ tsp</td>
<td>1½ tsp</td>
<td>1½ tsp</td>
</tr>
<tr>
<td>Strong Wholemeal Flour</td>
<td>400 g (14 oz)</td>
<td>475 g (1 lb 1 oz)</td>
<td>500 g (1 lb 4 oz)</td>
</tr>
<tr>
<td>Strong White Flour</td>
<td>140 g (5 oz)</td>
<td>160 g (5½ oz)</td>
<td>200 g (7 oz)</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 tsp</td>
<td>1½ tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>But</td>
<td>15 g (½ oz)</td>
<td>25 g (1 oz)</td>
<td>25 g (1 oz)</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
<td>1½ tsp</td>
<td>1½ tsp</td>
</tr>
<tr>
<td>Water</td>
<td>280 ml</td>
<td>340 ml</td>
<td>390 ml</td>
</tr>
</tbody>
</table>

---

*For addition of ingredients with*, follow programming instructions on P. 11.

---

[whole wheat]
(whole meal flour)

*: Timer can be used for recipes with this symbol (5-13 hours)
## Bread Recipes

### Whole Wheat 70%

<table>
<thead>
<tr>
<th>Whole Wheat - Bake Rapid Ex</th>
<th>M</th>
<th>L</th>
<th>XL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast</td>
<td>1 tsp</td>
<td>1-1/2 tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Strong White Flour</td>
<td>200 g</td>
<td>250 g</td>
<td>300 g</td>
</tr>
<tr>
<td>Strong Whole Wheat Flour</td>
<td>300 g</td>
<td>400 g</td>
<td>500 g</td>
</tr>
<tr>
<td>Water</td>
<td>130 ml</td>
<td>170 ml</td>
<td>210 ml</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
<td>1-1/2 tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 tsp</td>
<td>1-1/2 tsp</td>
<td>2 tsp</td>
</tr>
</tbody>
</table>

**Active Yeast**

<table>
<thead>
<tr>
<th>Whole Wheat - Bake Rapid Ex</th>
<th>M</th>
<th>L</th>
<th>XL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast</td>
<td>1/2 tsp</td>
<td>3/4 tsp</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Strong White Flour</td>
<td>100 g</td>
<td>125 g</td>
<td>150 g</td>
</tr>
<tr>
<td>Strong Whole Wheat Flour</td>
<td>200 g</td>
<td>250 g</td>
<td>300 g</td>
</tr>
<tr>
<td>Water</td>
<td>70 ml</td>
<td>90 ml</td>
<td>110 ml</td>
</tr>
<tr>
<td>Oregano, dried</td>
<td>1 tsp</td>
<td>1 tsp</td>
<td>1 tsp</td>
</tr>
</tbody>
</table>

**Fresh Yeast Wholemeal 100%**

<table>
<thead>
<tr>
<th>Whole Wheat - Bake Rapid Ex</th>
<th>M</th>
<th>L</th>
<th>XL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast</td>
<td>1 tsp</td>
<td>1-1/2 tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Strong Whole Wheat Flour</td>
<td>300 g</td>
<td>400 g</td>
<td>500 g</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 tsp</td>
<td>1-1/2 tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
<td>1-1/2 tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Water</td>
<td>130 ml</td>
<td>170 ml</td>
<td>210 ml</td>
</tr>
</tbody>
</table>

### Nut Nut Loaf

<table>
<thead>
<tr>
<th>Whole Wheat - Bake Rapid Ex</th>
<th>M</th>
<th>L</th>
<th>XL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast</td>
<td>1 tsp</td>
<td>1-1/2 tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Strong Whole Wheat Flour</td>
<td>200 g</td>
<td>250 g</td>
<td>300 g</td>
</tr>
<tr>
<td>Whole Nut Flour</td>
<td>100 g</td>
<td>125 g</td>
<td>150 g</td>
</tr>
<tr>
<td>Water</td>
<td>130 ml</td>
<td>170 ml</td>
<td>210 ml</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
<td>1-1/2 tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 tsp</td>
<td>1-1/2 tsp</td>
<td>2 tsp</td>
</tr>
</tbody>
</table>

### Olive Leaf

<table>
<thead>
<tr>
<th>Whole Wheat - Bake Rapid Ex</th>
<th>M</th>
<th>L</th>
<th>XL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast</td>
<td>1 tsp</td>
<td>1-1/2 tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Strong Whole Wheat Flour</td>
<td>200 g</td>
<td>250 g</td>
<td>300 g</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 tsp</td>
<td>1-1/2 tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
<td>1-1/2 tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Olive Oil</td>
<td>15 ml</td>
<td>20 ml</td>
<td>25 ml</td>
</tr>
</tbody>
</table>

### Spicy Fruit Loaf

<table>
<thead>
<tr>
<th>Whole Wheat - Bake Rapid Ex</th>
<th>M</th>
<th>L</th>
<th>XL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast</td>
<td>1 tsp</td>
<td>1-1/2 tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Strong Whole Wheat Flour</td>
<td>300 g</td>
<td>400 g</td>
<td>500 g</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 tsp</td>
<td>1-1/2 tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
<td>1-1/2 tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Cinnamon</td>
<td>1 tsp</td>
<td>1 tsp</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Mixed Spice</td>
<td>1 tsp</td>
<td>1 tsp</td>
<td>1 tsp</td>
</tr>
</tbody>
</table>

### Seeded Wholemeal Loaf

<table>
<thead>
<tr>
<th>Whole Wheat - Bake Rapid Ex</th>
<th>M</th>
<th>L</th>
<th>XL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast</td>
<td>1 tsp</td>
<td>1-1/2 tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Strong Whole Wheat Flour</td>
<td>300 g</td>
<td>400 g</td>
<td>500 g</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 tsp</td>
<td>1-1/2 tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
<td>1-1/2 tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Sunflower Seeds</td>
<td>10 g</td>
<td>10 g</td>
<td>10 g</td>
</tr>
<tr>
<td>Linseed (flaxseeds)</td>
<td>10 g</td>
<td>10 g</td>
<td>10 g</td>
</tr>
</tbody>
</table>

### Onion Loaf

<table>
<thead>
<tr>
<th>Whole Wheat - Bake Rapid Ex</th>
<th>M</th>
<th>L</th>
<th>XL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast</td>
<td>1 tsp</td>
<td>1-1/2 tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Strong Whole Wheat Flour</td>
<td>300 g</td>
<td>400 g</td>
<td>500 g</td>
</tr>
<tr>
<td>White Flour</td>
<td>100 g</td>
<td>125 g</td>
<td>150 g</td>
</tr>
<tr>
<td>Water</td>
<td>130 ml</td>
<td>170 ml</td>
<td>210 ml</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
<td>1-1/2 tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Yeast</td>
<td>1 tsp</td>
<td>1-1/2 tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 tsp</td>
<td>1-1/2 tsp</td>
<td>2 tsp</td>
</tr>
</tbody>
</table>

### Malted Brown Loaf

<table>
<thead>
<tr>
<th>Whole Wheat - Bake Rapid Ex</th>
<th>M</th>
<th>L</th>
<th>XL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast</td>
<td>1 tsp</td>
<td>1-1/2 tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Strong Whole Wheat Flour</td>
<td>300 g</td>
<td>400 g</td>
<td>500 g</td>
</tr>
<tr>
<td>White Flour</td>
<td>200 g</td>
<td>250 g</td>
<td>300 g</td>
</tr>
<tr>
<td>Water</td>
<td>130 ml</td>
<td>170 ml</td>
<td>210 ml</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
<td>1-1/2 tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Yeast</td>
<td>1 tsp</td>
<td>1-1/2 tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 tsp</td>
<td>1-1/2 tsp</td>
<td>2 tsp</td>
</tr>
</tbody>
</table>

### Rye Loaf

<table>
<thead>
<tr>
<th>Rye - Bake Rapid Ex</th>
<th>M</th>
<th>L</th>
<th>XL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast</td>
<td>2 tsp</td>
<td>3 tsp</td>
<td>4 tsp</td>
</tr>
<tr>
<td>Rye Flour</td>
<td>200 g</td>
<td>250 g</td>
<td>300 g</td>
</tr>
<tr>
<td>Strong White Flour</td>
<td>100 g</td>
<td>125 g</td>
<td>150 g</td>
</tr>
<tr>
<td>Water</td>
<td>130 ml</td>
<td>170 ml</td>
<td>210 ml</td>
</tr>
<tr>
<td>Salt</td>
<td>2 tsp</td>
<td>3 tsp</td>
<td>4 tsp</td>
</tr>
<tr>
<td>Yeast</td>
<td>1 tsp</td>
<td>1-1/2 tsp</td>
<td>2 tsp</td>
</tr>
</tbody>
</table>

### Rye and Wholemeal Loaf

<table>
<thead>
<tr>
<th>Rye - Bake Rapid Ex</th>
<th>M</th>
<th>L</th>
<th>XL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast</td>
<td>2 tsp</td>
<td>3 tsp</td>
<td>4 tsp</td>
</tr>
<tr>
<td>Rye Flour</td>
<td>200 g</td>
<td>250 g</td>
<td>300 g</td>
</tr>
<tr>
<td>Strong White Flour</td>
<td>100 g</td>
<td>125 g</td>
<td>150 g</td>
</tr>
<tr>
<td>Water</td>
<td>130 ml</td>
<td>170 ml</td>
<td>210 ml</td>
</tr>
<tr>
<td>Salt</td>
<td>2 tsp</td>
<td>3 tsp</td>
<td>4 tsp</td>
</tr>
<tr>
<td>Yeast</td>
<td>1 tsp</td>
<td>1-1/2 tsp</td>
<td>2 tsp</td>
</tr>
</tbody>
</table>

### Rye and Oatmeal Loaf

<table>
<thead>
<tr>
<th>Rye - Bake Rapid Ex</th>
<th>M</th>
<th>L</th>
<th>XL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast</td>
<td>2 tsp</td>
<td>3 tsp</td>
<td>4 tsp</td>
</tr>
<tr>
<td>Rye Flour</td>
<td>200 g</td>
<td>250 g</td>
<td>300 g</td>
</tr>
<tr>
<td>Oatmeal Flour</td>
<td>100 g</td>
<td>125 g</td>
<td>150 g</td>
</tr>
<tr>
<td>Water</td>
<td>130 ml</td>
<td>170 ml</td>
<td>210 ml</td>
</tr>
<tr>
<td>Salt</td>
<td>2 tsp</td>
<td>3 tsp</td>
<td>4 tsp</td>
</tr>
<tr>
<td>Yeast</td>
<td>1 tsp</td>
<td>1-1/2 tsp</td>
<td>2 tsp</td>
</tr>
</tbody>
</table>

* For addition of ingredients with *, follow programming instructions on P.11.
### Onion Loaf

**Whole Wheat - Bake (5hr)**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>M</th>
<th>L</th>
<th>XL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast</td>
<td>½ tsp</td>
<td>1 tsp</td>
<td>1½ tsp</td>
</tr>
<tr>
<td>Strong Wholemeal Flour</td>
<td>300 g (11 oz)</td>
<td>300 g</td>
<td>300 g</td>
</tr>
<tr>
<td>Strong White Flour</td>
<td>100 g (4 oz)</td>
<td>100 g</td>
<td>100 g</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 tsp</td>
<td>1 tsp</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Oil</td>
<td>1 tbsp</td>
<td>1 tbsp</td>
<td>1 tbsp</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
<td>1 tsp</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Onion, chopped and</td>
<td>50 g (2 oz)</td>
<td>25 g (1 oz)</td>
<td>25 g (1 oz)</td>
</tr>
<tr>
<td>Garlic Puree</td>
<td>1 tsp</td>
<td>1 tsp</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Creamed Horseradish</td>
<td>2 tsp</td>
<td>2 tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Water</td>
<td>270 ml</td>
<td>270 ml</td>
<td>320 ml</td>
</tr>
</tbody>
</table>

### Malted Brown Loaf

**Whole Wheat - Bake (5hr)**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>M</th>
<th>L</th>
<th>XL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast</td>
<td>½ tsp</td>
<td>1 tsp</td>
<td>1½ tsp</td>
</tr>
<tr>
<td>Strong Granary® Flour</td>
<td>250 g (9 oz)</td>
<td>300 g</td>
<td>300 g</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 tsp</td>
<td>1 tsp</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Oil</td>
<td>1 tbsp</td>
<td>1 tbsp</td>
<td>1 tbsp</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
<td>1 tsp</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Water</td>
<td>270 ml</td>
<td>320 ml</td>
<td>360 ml</td>
</tr>
</tbody>
</table>

### Seeded Soya Loaf

**Whole Wheat - Bake (5hr)**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>M</th>
<th>L</th>
<th>XL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast</td>
<td>1 tsp</td>
<td>1 tsp</td>
<td>1½ tsp</td>
</tr>
<tr>
<td>Strong Wholemeal Flour</td>
<td>300 g (11 oz)</td>
<td>300 g</td>
<td>300 g</td>
</tr>
<tr>
<td>Soya Flour</td>
<td>100 g (4 oz)</td>
<td>100 g</td>
<td>100 g</td>
</tr>
<tr>
<td>Sugar</td>
<td>2 tsp</td>
<td>2 tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Oil</td>
<td>2 tsp</td>
<td>2 tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Salt</td>
<td>2 tsp</td>
<td>2 tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Water</td>
<td>260 ml</td>
<td>260 ml</td>
<td>360 ml</td>
</tr>
</tbody>
</table>

*This loaf is made with strong whole flour but benefits from the 5 hour cycle.*

---

**[rye]** (SD-257 only)

(rye flour and spelt flour)

- Remember to use the rye kneading blade for all these recipes.
- As a result of the consistency some flour may remain on the sides of the loaf, but this is normal.
- Due to their consistency, the kneading blade will often become embedded in Rye Bread loaves. Wait for the loaf to cool (to avoid burning your hands), before removing the blade by pressing on the base of the loaf and manipulating it out gently to avoid damaging the loaf.

### Rye 100%

**Rye - Bake (3hr 30min)**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>M</th>
<th>L</th>
<th>XL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast</td>
<td>2½ tsp</td>
<td>3 tsp</td>
<td>4 tsp</td>
</tr>
<tr>
<td>Rye Flour</td>
<td>500 g (1 lb 2 oz)</td>
<td>500 g</td>
<td>500 g</td>
</tr>
<tr>
<td>Sugar</td>
<td>2 tsp</td>
<td>2 tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Oil</td>
<td>2 tsp</td>
<td>2 tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Water</td>
<td>440 ml</td>
<td>440 ml</td>
<td>440 ml</td>
</tr>
</tbody>
</table>

### Rye and Wholemeal

**Rye - Bake (3hr 30min)**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>M</th>
<th>L</th>
<th>XL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast</td>
<td>2 tsp</td>
<td>2 tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Rye Flour</td>
<td>250 g (9 oz)</td>
<td>250 g</td>
<td>250 g</td>
</tr>
<tr>
<td>Strong Wholemeal Flour</td>
<td>200 g (9 oz)</td>
<td>200 g</td>
<td>200 g</td>
</tr>
<tr>
<td>Sugar</td>
<td>2 tsp</td>
<td>2 tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Oil</td>
<td>2 tsp</td>
<td>2 tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Water</td>
<td>280 ml</td>
<td>280 ml</td>
<td>280 ml</td>
</tr>
</tbody>
</table>

### Rye and White

**Rye - Bake (3hr 30min)**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>M</th>
<th>L</th>
<th>XL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast</td>
<td>2 tsp</td>
<td>2 tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Rye Flour</td>
<td>250 g (9 oz)</td>
<td>250 g</td>
<td>250 g</td>
</tr>
<tr>
<td>Strong White Flour</td>
<td>200 g (9 oz)</td>
<td>200 g</td>
<td>200 g</td>
</tr>
<tr>
<td>Sugar</td>
<td>2 tsp</td>
<td>2 tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Oil</td>
<td>2 tsp</td>
<td>2 tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Water</td>
<td>300 ml</td>
<td>300 ml</td>
<td>300 ml</td>
</tr>
</tbody>
</table>

### Rye and Stout

**Rye - Bake (3hr 30min)**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>M</th>
<th>L</th>
<th>XL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast</td>
<td>2½ tsp</td>
<td>3 tsp</td>
<td>4 tsp</td>
</tr>
<tr>
<td>Rye Flour</td>
<td>500 g (1 lb 2 oz)</td>
<td>500 g</td>
<td>500 g</td>
</tr>
<tr>
<td>Sugar</td>
<td>2 tsp</td>
<td>2 tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Oil</td>
<td>2 tsp</td>
<td>2 tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Salt</td>
<td>2 tsp</td>
<td>2 tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Water</td>
<td>220 ml</td>
<td>220 ml</td>
<td>220 ml</td>
</tr>
</tbody>
</table>

---

*For addition of ingredients with *°*, follow programming instructions on P.11.*
## Bread Recipes

### [rye](#) (SD-257 only)
*(rye flour and spell flour)*
- [ ] Remember to use the innovating bread (rye bred) for all these recipes.
- [ ] The Pain Relief dispenser does not operate on the rye program.
- [ ] Put any additional ingredients directly into the bread pan at the start.
- [ ] As a result of the consistency, some flour may remain on the sides of the loaf, but the bread is normal.
- [ ] Due to the consistency, the innovating bread will often become embossed in rye bread leaves. Wait for the loaf to cool to cold before removing the bread from the bread leaves.

### Seedless Rye

<table>
<thead>
<tr>
<th>Rye Base (3 hr 30 min)</th>
<th>Rye Bake (3 hr 55 min) or Bake Rapid (1 hr 15 min)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flour</td>
<td>200 g (1 3/4 c)</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Yeast</td>
<td>1 tbsp</td>
</tr>
<tr>
<td>Sugar</td>
<td>2 tbsp</td>
</tr>
<tr>
<td>Honey</td>
<td>1 tbsp</td>
</tr>
<tr>
<td>Oil</td>
<td>1 tbsp</td>
</tr>
<tr>
<td>Spelt</td>
<td>100 g (1/2 c)</td>
</tr>
<tr>
<td>Water</td>
<td>300 ml</td>
</tr>
</tbody>
</table>
| *This loaf has a flax or slightly sunken top.*

### Spelt

<table>
<thead>
<tr>
<th>Spelt Base (3 hr 30 min)</th>
<th>Spelt Bake (3 hr 55 min) or Bake Rapid (1 hr 15 min)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flour</td>
<td>200 g (1 3/4 c)</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Yeast</td>
<td>1 tbsp</td>
</tr>
<tr>
<td>Sugar</td>
<td>2 tbsp</td>
</tr>
<tr>
<td>Honey</td>
<td>2 tbsp</td>
</tr>
<tr>
<td>Oil</td>
<td>1 tbsp</td>
</tr>
<tr>
<td>Water</td>
<td>300 ml</td>
</tr>
</tbody>
</table>
| *This loaf has a flax or slightly sunken top.*

### Fruity Spelt

<table>
<thead>
<tr>
<th>Fruity Spelt Base (3 hr 30 min)</th>
<th>Fruity Spelt Bake (3 hr 55 min) or Bake Rapid (1 hr 15 min)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flour</td>
<td>300 g (2 1/2 c)</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Yeast</td>
<td>1 tbsp</td>
</tr>
<tr>
<td>Sugar</td>
<td>2 tbsp</td>
</tr>
<tr>
<td>Honey</td>
<td>2 tbsp</td>
</tr>
<tr>
<td>Oil</td>
<td>1 tbsp</td>
</tr>
<tr>
<td>Water</td>
<td>300 ml</td>
</tr>
</tbody>
</table>
| *This loaf has a flax or slightly sunken top.*

### [Italian](#) (White flour)
- [ ] Leave dough for 24 hours before adding the flour, etc.
- [ ] The Pain Relief dispenser does not operate on the Italian program.
- [ ] Put any additional ingredients directly into the bread pan at the start.
- [ ] Pansett is a thick tomato sauce that is usually near the pasta sauce in supermarkets.

### Easy Ciabatta

<table>
<thead>
<tr>
<th>Italian Base (4 hr 30 min)</th>
<th>Italian Bake (4 hr 30 min)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flour</td>
<td>400 g (1 1/2 c)</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 tbsp</td>
</tr>
<tr>
<td>Olive Oil</td>
<td>2 tbsp</td>
</tr>
<tr>
<td>Yeast</td>
<td>1 tbsp</td>
</tr>
<tr>
<td>Water</td>
<td>600 ml</td>
</tr>
</tbody>
</table>
| *This loaf has a flax or slightly sunken top.*

### [tomato focaccia](#) (Italian Base (4 hr 30 min) or Bake Rapid (1 hr 15 min)

<table>
<thead>
<tr>
<th>Tomato Focaccia</th>
<th>Italian Base (4 hr 30 min)</th>
<th>Italian Bake (4 hr 30 min)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flour</td>
<td>400 g (1 1/2 c)</td>
<td>400 g (1 1/2 c)</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Yeast</td>
<td>1 tbsp</td>
<td>1 tbsp</td>
</tr>
<tr>
<td>Water</td>
<td>800 ml</td>
<td>800 ml</td>
</tr>
</tbody>
</table>
| *This loaf has a flax or slightly sunken top.*

### [bread](#) (Wholemeal flour)
- [ ] Baked with a crispy crust and texture.
- [ ] Timer can be used for recipes with this symbol (15-30 hours)

### French

<table>
<thead>
<tr>
<th>French Base (6 hr)</th>
<th>French Bake (6 hr)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flour</td>
<td>400 g (1 1/2 c)</td>
</tr>
<tr>
<td>Salt</td>
<td>15 g (1/2 tsp)</td>
</tr>
<tr>
<td>Yeast</td>
<td>2 tbsp</td>
</tr>
<tr>
<td>Sugar</td>
<td>2 tbsp</td>
</tr>
<tr>
<td>Oil</td>
<td>1 tbsp</td>
</tr>
<tr>
<td>Water</td>
<td>300 ml</td>
</tr>
</tbody>
</table>
| *This loaf has a flax or slightly sunken top.*

### Rustic French

<table>
<thead>
<tr>
<th>Rustic French Base (6 hr)</th>
<th>Rustic French Bake (6 hr)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flour</td>
<td>400 g (1 1/2 c)</td>
</tr>
<tr>
<td>Salt</td>
<td>15 g (1/2 tsp)</td>
</tr>
<tr>
<td>Yeast</td>
<td>2 tbsp</td>
</tr>
<tr>
<td>Sugar</td>
<td>2 tbsp</td>
</tr>
<tr>
<td>Oil</td>
<td>1 tbsp</td>
</tr>
<tr>
<td>Water</td>
<td>300 ml</td>
</tr>
</tbody>
</table>
| *This loaf has a flax or slightly sunken top.*

### [sandwich](#)
- [ ] Baked with a soft crust and texture.
- [ ] Timer can be used for recipes with this symbol (15-30 hours)

### White Sandwich

<table>
<thead>
<tr>
<th>White Sandwich Base (3 hr)</th>
<th>White Sandwich Bake (3 hr)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flour</td>
<td>350 g (1 1/4 c)</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Yeast</td>
<td>1 tbsp</td>
</tr>
<tr>
<td>Water</td>
<td>600 ml</td>
</tr>
</tbody>
</table>
| *This loaf has a flax or slightly sunken top.*

### Wholemeal Sandwich

<table>
<thead>
<tr>
<th>Wholemeal Sandwich Base (3 hr)</th>
<th>Wholemeal Sandwich Bake (3 hr)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flour</td>
<td>350 g (1 1/4 c)</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Yeast</td>
<td>1 tbsp</td>
</tr>
<tr>
<td>Water</td>
<td>600 ml</td>
</tr>
</tbody>
</table>
| *This loaf has a flax or slightly sunken top.*
### Easy Ciabatta
**Italian 'Bake' (4hr 30min)**
- Yeast: 1 tsp
- Strong White Flour: 500 g (1 lb 2 oz)
- Sugar: 1 tsp
- Olive Oil: 3 tbsp
- Salt: 1 tsp
- Water: 310 ml

### Mushroom and Pancetta
**Italian 'Bake' (4hr 30min)**
- Yeast: 1/4 tsp
- Strong White Flour: 400 g (14 oz)
- Sugar: 1 tsp
- Butter: 15 g (1/2 oz)
- Salt: 1/4 tsp
- Cep Mushrooms, seeded: 29 g (1 oz)
- Pancetta, cooked and chopped: 25 g (1 oz)
- Water: 200 ml

### Three Cheeses
**Italian 'Bake' (4hr 30min)**
- Yeast: 1/4 tsp
- Strong White Flour: 400 g (14 oz)
- Sugar: 1 tsp
- Salt: 1/4 tsp
- Mozzarella: 50 g (2 oz)
- Parmesan: 50 g (2 oz)

### Green Pesto, Onion and Garlic
**Italian 'Bake' (4hr 30min)**
- Yeast: 1/4 tsp
- Strong White Flour: 350 g (12 oz)
- Polenta: 50 g (2 oz)
- Sugar: 1 tsp
- Salt: 1/4 tsp
- Green Pesto: 2 tbsp
- Onion, chopped and softened with 1 tsp oil: 75 g (3 oz)
- Garlic, chopped, finely chopped: 2
- Water: 250 ml

### Oregano and Olive
**Italian 'Bake' (4hr 30min)**
- Yeast: 1/4 tsp
- Strong White Flour: 400 g (14 oz)
- Sugar: 1 tsp
- Olive Oil: 2 tbsp
- Salt: 1/4 tsp
- Oregano: 1 tsp
- Black Olives, chopped: 50 g (2 oz)
- Water: 250 ml

### Sundried Tomato and Parmesan
**Italian 'Bake' (4hr 30min)**
- Yeast: 1/4 tsp
- Strong White Flour: 400 g (14 oz)
- Sugar: 1 tsp
- Salt: 1/4 tsp
- Parmesan Cheese, grated: 50 g (2 oz)
- Sundried Tomatoes in Oil, chopped: 75 g (3 oz)
- Water: 270 ml

### Brioche Bake
**Brioché 'Bake' (3hr 30min)**
- Yeast: 1 1/4 tsp
- Strong White Flour: 400 g (14 oz)
- Sugar: 2 tsp
- Salt: 1 tsp
- Skimmed milk: 2 tbsp
- Butter (Cut into 2 cm cubes and keep in fridge): 100 g (4 oz)
- Water: 220 ml
- Egg, medium: 1 (50 g)

### Brioche Bake Butter loaf
**Brioché 'Bake Butter' (3hr 30min)**
- Yeast: 1 1/4 tsp
- Strong White Flour: 400 g (14 oz)
- Sugar: 2 tsp
- Salt: 1 tsp
- Skimmed milk: 2 tbsp
- Butter (Cut into 2 cm cubes and keep in fridge): 200 ml
- Water: 220 ml
- Egg, medium: 1 (50 g)

### Sandwich
Make bread with a soft crust and texture.

### White Sandwich
**Sandwich 'Bake' (5hr)**
- Yeast: 1 tsp
- Strong White Flour: 400 g (14 oz)
- Sugar: 1 tsp
- Butter: 15 g (1/2 oz)
- Salt: 1 tsp
- Water: 250 ml

### Wholemeal Sandwich
**Sandwich 'Bake' (5hr)**
- Yeast: 1 tsp
- Strong Wholemeal Flour: 400 g (14 oz)
- Sugar: 1 tsp
- Butter: 15 g (1/2 oz)
- Salt: 1 tsp
- Water: 310 ml

### Brown Sandwich
**Sandwich 'Bake' (5hr)**
- Yeast: 1 tsp
- Strong Brown Flour: 400 g (14 oz)
- Sugar: 1 tsp
- Butter: 15 g (1/2 oz)
- Salt: 1 tsp
- Water: 250 ml

### Granary® Sandwich
**Sandwich 'Bake' (5hr)**
- Yeast: 1 tsp
- Strong Granary® Flour: 400 g (14 oz)
- Sugar: 1 tsp
- Butter: 15 g (1/2 oz)
- Salt: 1 tsp
- Water: 250 ml
Before making gluten free bread

- Consult your doctor and follow the guidelines below:
  - If you make gluten free bread as part of a diet, it is important that you avoid cross-contamination with flour that does contain gluten.
  - Please take particular care when washing the bread pan and the kneading blade, etc.

- It is made differently to other types of bread:
  - The order of putting ingredients in is different.
  - Please put the ingredients in the following order so that the gluten free bread mix is well mixed. (The wrong order may result in poor rising):
    1. Water, salt, gluten free bread mix
    2. Dry yeast

The outcome differs depending on the type of flour:

The recipes above have been developed with particular types of bread mix, and so the final outcome may differ depending on the actual bread mix used. (There may be greater variation with wheat free bread mixes.)

Flavoured Gluten Free Loaves

- Use one quantity of chosen mix and add the following ingredients to your flour mix to produce the loaf of your choice:
  - Select medium crust unless otherwise stated.

- Spicy Fruit Loaf:
  - 100 g (4 oz) mixed fruit
  - 1 tbsp cinnamon

- Date & Raisin Loaf:
  - Juice of 2 oranges (made up to quantity of water required), placed in a pan with gluten free mix
  - 2 tbsp mixed spice
  - 150 g (6 oz) chopped dates
  - 100 g (4 oz) raisins
  - 2 tbsp sugar

- Maple & Pecan Loaf:
  - 2 tbsp Maple syrup
  - 50 g (2 oz) Pecans

Gluten Free Bread

- Gluten Free Bread Mix
  - Gluten Free - Dark Crust (2 lb)
  - Cold Top Water: 460 ml
  - Oil: 1 tbsp
  - Yeast: 2 tsp

- Gluten Free - Wholemeal (2 lb)
  - Cold Top Water: 460 ml
  - Oil: 1 tbsp
  - Yeast: 2 tsp

- Gluten Free - White Crust (2 lb)
  - Cold Top Water: 460 ml
  - Oil: 1 tbsp
  - Yeast: 2 tsp

Gluten and Wheat Free

Wheat-free bread is quite different from gluten-free bread as it does not contain gluten or wheat starch. Some wheat free mixes are better suited to larger cakes. Please check all ingredients list for compatibility with your diet. The following contain gluten.

Gluten Free Bread Mixes

- Juvela Bread Mixes
  - Gluten Free - Light Crust (2 lb)
  - Water: 460 ml
  - Oil: 1 tbsp
  - Yeast: 2 tsp

- Sainsbury’s Free from Gluten and Wheat Free Bread Mix with Added Fibre
  - Gluten Free - Dark Crust (2 lb)
  - Water: 460 ml
  - Oil: 1 tbsp
  - Yeast: 2 tsp

- Juvela Bread Mixes
  - Gluten Free - Light Crust (2 lb)
  - Water: 460 ml
  - Oil: 1 tbsp
  - Yeast: 2 tsp

- Sainsbury’s Free from Gluten and Wheat Free Bread Mix with Added Fibre
  - Gluten Free - Dark Crust (2 lb)
  - Water: 460 ml
  - Oil: 1 tbsp
  - Yeast: 2 tsp
## Gluten Free Bread

<table>
<thead>
<tr>
<th>Glutafin Gluten Free Bread Mix</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Gluten Free'-'Bake'-'Dark Crust (2hr)</strong></td>
<td></td>
</tr>
<tr>
<td>Cold Tap Water</td>
<td>400 ml</td>
</tr>
<tr>
<td>Oil</td>
<td>2 tbsp</td>
</tr>
<tr>
<td>Bread Mix</td>
<td>500 g (1 lb 2 oz)</td>
</tr>
<tr>
<td>Yeast</td>
<td>2 tsp</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Juvela Bread Mixes</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Gluten Free'-'Bake'-'Dark Crust (2hr)</strong></td>
<td></td>
</tr>
<tr>
<td>Water</td>
<td>400 ml</td>
</tr>
<tr>
<td>Salt</td>
<td>½ tsp</td>
</tr>
<tr>
<td>Oil</td>
<td>1 tbsp</td>
</tr>
<tr>
<td>Bread Mix</td>
<td>500 g (1 lb 2 oz)</td>
</tr>
<tr>
<td>Yeast</td>
<td>1 tsp</td>
</tr>
</tbody>
</table>

## Gluten and Wheat Free

Wheat Free bread is quite different from gluten free bread as it does not contain gluten or wheat starch. Some wheat free mixes are better suited to longer cycles. Please check all ingredients listing for computability with your diet. Barley contains gluten.

### Glutafin Gluten Free/Wheat Free

<table>
<thead>
<tr>
<th>Basic'-'Bake'-'Large Size'-'Dark Crust (4hr)</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Cold Tap Water</td>
<td>450 ml</td>
</tr>
<tr>
<td>Oil</td>
<td>1 tbsp</td>
</tr>
<tr>
<td>Bread Mix</td>
<td>500 g (1 lb 2 oz)</td>
</tr>
<tr>
<td>Yeast</td>
<td>1½ tsp</td>
</tr>
</tbody>
</table>

### Juvela Bread Mixes

<table>
<thead>
<tr>
<th>Gluten Free'-'Bake'-'Dark Crust (2hr)</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>420 ml</td>
</tr>
<tr>
<td>Salt</td>
<td>½ tsp</td>
</tr>
<tr>
<td>Oil</td>
<td>1 tbsp</td>
</tr>
<tr>
<td>Bread Mix</td>
<td>500 g (1 lb 2 oz)</td>
</tr>
<tr>
<td>Yeast</td>
<td>1 tsp</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Sainsbury’s Free from Gluten and Wheat Free Bread Mix with Added Fibre</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Gluten Free'-'Bake'-'Dark Crust (2hr)</strong></td>
<td></td>
</tr>
<tr>
<td>Water</td>
<td>440 ml</td>
</tr>
<tr>
<td>Vegetable Oil</td>
<td>2 tbsp</td>
</tr>
<tr>
<td>Mix</td>
<td>500 g (1 lb 2 oz)</td>
</tr>
<tr>
<td>Yeast</td>
<td>1 tsp</td>
</tr>
</tbody>
</table>

* The milk powder may be omitted.

### Doves Farm Gluten Free

<table>
<thead>
<tr>
<th>'Gluten Free'-'Bake'-'Dark Crust (2hr)</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>330 ml</td>
</tr>
<tr>
<td>Cider Vinegar</td>
<td>1 tbsp</td>
</tr>
<tr>
<td>Vegetable Oil</td>
<td>4 tbsp</td>
</tr>
<tr>
<td>Egg, medium</td>
<td>1</td>
</tr>
<tr>
<td>Medium Sised Egg, white</td>
<td>1</td>
</tr>
<tr>
<td>Flour</td>
<td>450 g (1 lb)</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 tbsp</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Yeast</td>
<td>1½ tsp</td>
</tr>
</tbody>
</table>
Dough Recipes

[Basic]
[Whole wheat]
[Rye]
[French] [Pizza]

The dough setting time and gives the dough the first rise before you shape and bake it in your conventional oven.

- Three cannot be used (except pizza)

Prepare your ingredients according to the recipe and select the correct mode when your dough is ready. Shape it to rise, then bake if you will.

- The minimum load of the mixer is 500 g (1 lb)

Dough recipe using 500 g (11 lb) of flour may be doubled.

When the dough program has completed its operation, you may find that the prepared dough is easier to shape if it is lifted onto a lightly floured board before handling.

Example - Making plain bread rolls

1. Shaping
   - Dough can be shaped into round rolls, plait,
   - Indian French stick, large or small crescent or put in a
   - Traditional loaf tin.

   - Rolls
   - Knot
   - French sticks
   - (Coated with a beaten egg)

2. Proving
   - Most loaves require the dough to be left to rise to be
   - Left in the mixer for 1 hr before the first baking. Generally
   - the dough should not be proved in a very high temperature
   - Approximately proving time - Rolls 25 mins. Whole
   - loaves e.g. Pane Italiano etc. 30 mins.
   - To prevent a hard crust forming, cover the dough with
   - a large polythene bag or cover with lightly oiled cling film.

3. Glazing/Baking
   - Brush with milk, satiated water, beaten egg or oil.
   - Sprinkle with poppy seeds, sesame seeds. Make
   - following recipe guidelines.
Wholemeal Dough 50%

‘Whole Wheat - Dough’ (3hr 15min)

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast</td>
<td>1 1/2 tsp</td>
</tr>
<tr>
<td>Strong Wholemeal Flour</td>
<td>275 g (10 oz)</td>
</tr>
<tr>
<td>Strong White Flour</td>
<td>275 g (10 oz)</td>
</tr>
<tr>
<td>Sugar</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Oil</td>
<td>2 tbsp</td>
</tr>
<tr>
<td>Salt</td>
<td>1 1/2 tsp</td>
</tr>
<tr>
<td>Water</td>
<td>340 ml</td>
</tr>
</tbody>
</table>

Granary® Dough

‘Whole Wheat - Dough’ (3hr 15min)

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast</td>
<td>1 1/2 tsp</td>
</tr>
<tr>
<td>Strong Granary® Flour</td>
<td>550 g (1 lb 4 oz)</td>
</tr>
<tr>
<td>Sugar</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Oil</td>
<td>2 tbsp</td>
</tr>
<tr>
<td>Salt</td>
<td>1 1/2 tsp</td>
</tr>
<tr>
<td>Water</td>
<td>320 ml</td>
</tr>
</tbody>
</table>

Rye Dough 100%

‘Rye’ - ‘Dough’ (2hr)

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Rye Flour</td>
<td>500 g (1 lb 2 oz)</td>
</tr>
<tr>
<td>Sugar</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Oil</td>
<td>3 tbsp</td>
</tr>
<tr>
<td>Salt</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Water</td>
<td>360 ml</td>
</tr>
</tbody>
</table>

- Use kneading blade (rye bread).
- Prove for 15 mins.

Spelt Dough

‘Rye’ - ‘Dough’ (2hr)

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast</td>
<td>1 1/2 tsp</td>
</tr>
<tr>
<td>Spelt Flour</td>
<td>500 g (1 lb 2 oz)</td>
</tr>
<tr>
<td>Honey</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Oil</td>
<td>3 tbsp</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Water</td>
<td>270 ml</td>
</tr>
</tbody>
</table>

- Use kneading blade (rye bread).
- Prove for 15 mins.

French Sticks

‘French’ - ‘Dough’ (3hr 35min)

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast</td>
<td>3/4 tsp</td>
</tr>
<tr>
<td>Strong White Flour</td>
<td>250 g (9 oz)</td>
</tr>
<tr>
<td>Butter</td>
<td>15 g (1/2 oz)</td>
</tr>
<tr>
<td>Salt</td>
<td>6 tsp</td>
</tr>
<tr>
<td>Water</td>
<td>150 ml</td>
</tr>
</tbody>
</table>

Ciabatta

Stage 1 Culture : ‘Pizza’ - ‘Dough’ (45min)

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast</td>
<td>1/3 tsp</td>
</tr>
<tr>
<td>Strong White Flour</td>
<td>175 g (6 oz)</td>
</tr>
<tr>
<td>Water</td>
<td>240 ml</td>
</tr>
</tbody>
</table>

Stage 2 : ‘Basic’ - ‘Dough’ (2hr 20min)

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast</td>
<td>1/3 tsp</td>
</tr>
<tr>
<td>Strong White Flour</td>
<td>325 g (1 1/2 oz)</td>
</tr>
<tr>
<td>Sugar</td>
<td>1/3 tsp</td>
</tr>
<tr>
<td>Olive Oil</td>
<td>2 tbsp</td>
</tr>
<tr>
<td>Salt</td>
<td>1/3 tsp</td>
</tr>
<tr>
<td>Water</td>
<td>80 ml</td>
</tr>
</tbody>
</table>

1. Put all culture ingredients in bread pan and select Pizza Dough program 45 mins.
2. Turn off at the start/stop pad after 15 mins. (12 hours later)
3. Add all ingredients listed in stage 2 and select Basic Dough program 2 hrs 20 mins.
4. Divide dough into 2 and roll each half out to a rough oblong loaf shape about 2.5 cm thick.
5. Place on a greased baking tray and sprinkle with flour. Allow to prove at 40°C/90°F until doubled in size (approx. 20 mins).
6. Bake in a preheated oven at 220°C/425°F/Gas Mark 7 for 20-25 mins or until golden brown.

- This dough can also be made as a loaf. Follow method for points 1 and 2. Increase water on stage 2 from 80-110 ml and select Italian Bake program 4 hrs 30 mins.
**Dough Recipes**

**Rye and White Rolls**

<table>
<thead>
<tr>
<th>Stage 1: Culture - First Dough (45 min)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast</td>
</tr>
<tr>
<td>Strong White Flour</td>
</tr>
<tr>
<td>Water</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Stage 2: Rye Dough (2hr)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast</td>
</tr>
<tr>
<td>Strong White Flour</td>
</tr>
<tr>
<td>Water</td>
</tr>
</tbody>
</table>

**Additional Ingredients**

- Mixed Dried Fruit
- Soft Brown Sugar
- Mixed Spice

1. Knead the dough lightly and roll out to an oblong 20 cm x 20 cm x 1 cm thick.
2. Mix together the mixed dried fruit, soft brown sugar, and mixed spice. Brush the dough with melted butter and sprinkle the fruit mixture on top. Roll up from the long edges and cut into 10 slices. Arrange in a greased 20 cm (8") sandwich tin and allow to prove at 35°C/95°F until doubled in size (approx. 2 hours 15 mins).
3. Bake in a preheated oven at 200°C/400°F for 15 min. or until golden brown.
4. Allow to cool. Drizzle with orange syrup.

**Hot Cross Buns**

<table>
<thead>
<tr>
<th>Basic Dough Recipe (2hr 20min)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast</td>
</tr>
<tr>
<td>Strong White Flour</td>
</tr>
<tr>
<td>Sugar</td>
</tr>
<tr>
<td>Salt</td>
</tr>
<tr>
<td>Malted Barley Flour</td>
</tr>
<tr>
<td>Bread Yeast</td>
</tr>
<tr>
<td>Milk</td>
</tr>
<tr>
<td>Mixed Pad</td>
</tr>
</tbody>
</table>

1. Place dough in a greased 18 cm (7") cake tin. Allow to prove at 35°C/95°F for approx. 30-40 min. or until doubled in size.
2. Bake in a preheated oven at 190°C/375°F/Gas Mark 5 for about 30 mins.

**Chilean Buns**

<table>
<thead>
<tr>
<th>Basic - Dough (3hr 20min)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast</td>
</tr>
<tr>
<td>Strong White Flour</td>
</tr>
<tr>
<td>White Sugar</td>
</tr>
<tr>
<td>Butter</td>
</tr>
<tr>
<td>Milk Powder</td>
</tr>
<tr>
<td>Salt</td>
</tr>
<tr>
<td>Egg medium</td>
</tr>
<tr>
<td>Water</td>
</tr>
</tbody>
</table>

1. Knead the dough lightly and roll out to an oblong 20 cm x 20 cm x 1 cm thick.
2. Mix together the mixed dried fruit, soft brown sugar, and mixed spice. Brush the dough with melted butter and sprinkle the fruit mixture on top. Roll up from the long edges and cut into 10 slices. Arrange in a greased 20 cm (8") sandwich tin and allow to prove at 35°C/95°F until doubled in size (approx. 2 hours 15 mins).
3. Bake in a preheated oven at 200°C/400°F for 15 min. or until golden brown.
4. Allow to cool. Drizzle with orange syrup.

**Croissants**

<table>
<thead>
<tr>
<th>Basic - Dough (2hr 20min)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast</td>
</tr>
<tr>
<td>Strong White Flour</td>
</tr>
<tr>
<td>Sugar</td>
</tr>
<tr>
<td>Butter</td>
</tr>
<tr>
<td>Milk Powder</td>
</tr>
<tr>
<td>Salt</td>
</tr>
<tr>
<td>Egg medium</td>
</tr>
<tr>
<td>Water</td>
</tr>
</tbody>
</table>

1. Roll dough to 20 cm x 20 cm (8") x 1 cm thick.
2. Divide dough into three portions. Fold one portion over the top two thirds of the dough.
3. Fold the bottom one third up and the top one third down, sealing the edges with a rolling pin. Turn the dough so that the folded edge is on the side.
4. Roll out to an oblong, cut the second portion of butter and continue as before. Repeat with the third portion.
5. Cover and allow the dough to rest in the refrigerator for 30 mins.
6. Repeat the rolling, folding, and chilling process.
7. Place the croissants on a greased baking tray and allow to prove at 35°C/95°F until doubled in size (approx. 20 mins).
8. Bake in a preheated oven at 200°C/400°F/Gas Mark 7 for 15-20 mins or until golden brown.
9. Finish with a glaze by brushing the croissants with a mixture of softened butter and milk. Bake until golden brown.
10. Finish with a glaze by brushing the croissants with a mixture of softened butter and milk. Bake until golden brown.

---

*For further ingredients with ** follow programming instructions on P.11.*
### Croissants

**Basic’-Dough’ (2hr 20min)**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast</td>
<td>½ tsp</td>
</tr>
<tr>
<td>Strong White Flour</td>
<td>300 g (11 oz)</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Butter</td>
<td>25 g (1 oz)</td>
</tr>
<tr>
<td>Salt</td>
<td>½ tsp</td>
</tr>
<tr>
<td>Egg, medium</td>
<td>1</td>
</tr>
<tr>
<td>Water</td>
<td>150 ml</td>
</tr>
<tr>
<td>Butter chilled to add when rolling</td>
<td>100 g (3.5 oz)</td>
</tr>
</tbody>
</table>

1. Roll dough to 20 cm x 25 cm (8” x 10”) rectangle.
2. Divide butter into three portions. Dot one portion over the top third of the dough.
3. Fold the bottom one third up and the top one third down, sealing the edges with a rolling pin. Turn the dough so that the folded edge is on the side.
4. Roll out to an oblong, dot the second portion of butter and continue as before. Repeat with the third portion.
5. Cover and allow the dough to rest in the refrigerator for 30 mins.
6. Repeat the rollings three more times, cover and chill for 30 mins.
7. Roll out pastry and divide into four squares. Cut each square into two triangles. Reroll the triangles so that they are the shape of those pictured below. Loosely roll up each triangle towards the point, finishing with tip underneath. Curve into a crescent shape.
8. Place on a greased baking tray. Allow to prove at 40°C/90°F until doubled in size (approx. 20 mins).
9. Brush with beaten egg and bake in a preheated oven at 220°C/425°F/Gas Mark 7 for 15 mins or until crisp and well browned.

### Soft Rolls/Baps

**Basic’-Dough’ (2hr 20min)**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Strong White Flour</td>
<td>450 g (1 lb)</td>
</tr>
<tr>
<td>Sugar</td>
<td>½ tsp</td>
</tr>
<tr>
<td>Butter</td>
<td>25 g (1 oz)</td>
</tr>
<tr>
<td>Salt</td>
<td>½ tsp</td>
</tr>
<tr>
<td>Egg, medium</td>
<td>1</td>
</tr>
<tr>
<td>Water</td>
<td>250 ml</td>
</tr>
</tbody>
</table>

**For a slightly denser roll try 125 ml water and 125 ml milk.**

### Sweet Rolls/Buns Suitable for Devonshire Splits

**Basic’-Dough’ (2hr 20min)**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Strong White Flour</td>
<td>450 g (1 lb)</td>
</tr>
<tr>
<td>Sugar</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Butter</td>
<td>75 g (3 oz)</td>
</tr>
<tr>
<td>Salt</td>
<td>½ tsp</td>
</tr>
<tr>
<td>Egg, medium</td>
<td>1</td>
</tr>
<tr>
<td>Milk</td>
<td>250 ml</td>
</tr>
</tbody>
</table>

1. Choose one of the above recipes.
2. Place the ingredients into the bread pan in the order listed above.
3. Select Basic Dough program 2 hrs 20 mins.
4. Divide dough into 8-10 pieces and shape into baps.
5. Place on a greased baking tray and allow to prove at 40°C/90°F until doubled in size (approx. 20 mins).
6. Dust with flour.
7. Bake in a preheated oven at 220°C/425°F/Gas Mark 7 for 15 mins or until golden brown.
   - For Devonshire splits, split bun and fill with cream and jam. Top with glacé icing.
Dough Recipes

Viennese Rolls

Basic Dough (2 hr. 20 min.)

- 1 c. flour
- 1 tsp. dry yeast
- 1 tsp. sugar
- 1/4 c. milk
- 1/4 c. water
- 1/2 tsp. salt

- Place all ingredients in bread pan in order listed above. Select Basic Dough program 2 hrs. 20 min.
- Remove dough from bread pan and divide into 20 pieces.
- Roll out each piece of dough to a square shape approximately 10 x 10 cm. (4 x 4 in.) in size.
- Place a teaspoon of filling in the center of each piece of dough. Seal the edges with the fingers. Place in a pan. Repeat with all 20 pieces.
- Place pan in the oven and bake at 350°F (175°C) until golden brown.

Sweet Brioche Dough

Basic Dough (2 hr. 20 min.)

- 2 c. flour
- 1/2 c. sugar
- 2 tsp. salt
- 1/2 tsp. bicarbonate of soda
- 2 tsp. baking powder
- 1/2 c. milk
- 1/2 c. water

- Select Basic Dough program 2 hrs. 20 min.
- Roll dough out into a rectangle, approximately 1/2 x 46 cm. (2 x 18 in.)
- Spread the topping over the dough, sprinkle the chopped olives and drizzle with 1 tsp of oil. Roll up from the short end like a sushi roll.
- Cut the dough into 1 cm. (1/2 inch) slices with a sharp knife and place close together in a 20 cm. (8 inch) round greased cake pan or tin, cut sides up.
- Drizzle with the remaining tbsp of oil and allow to proof at 200°F (93°C) until doubled in size (approx. 30 min.).
- Bake in a preheated oven at 375°F (190°C) Gas Mark 5 for 15-20 minutes or until golden brown.

Wholemeal Wholewheat Rolls

Whole Wheat Dough (1 hr. 15 min.)

- 2 c. flour
- 1 tsp. dry yeast
- 1 tsp. sugar
- 1 c. milk
- 1/2 tsp. salt

- Divide dough into 12 large rolls or 20 dinner rolls.
- Place on a greased baking tray and sprinkle with flour. Allow to proof at 200°F (93°C) until doubled in size (approx. 20 min.).
- Bake in a preheated oven at 220°F (100°C) Gas Mark 7 for 15-15 min. or until golden brown.

Dough for Tea & Share Bread

Basic Dough (2 hr. 20 min.)

Dough for Tea & Share Bread

Sweet Olive & Cheese Loaf

Spreading over the dough, sprinkle the chopped olives and drizzle with 1 tsp of oil. Roll up from the short end like a sushi roll.

Pretzel & Share Bread

- 1 c. flour
- 1 tsp. dry yeast
- 1 tsp. sugar
- 1/2 c. milk
- 1/2 c. water

- Select Basic Dough program 2 hrs. 20 min.
- Roll dough out into a rectangle, approximately 1/2 x 46 cm. (2 x 18 in.)
- Spread the topping over the dough, sprinkle the chopped olives and drizzle with 1 tsp of oil. Roll up from the short end like a sushi roll.

Pepperoni Tear & Share Bread

Dough for Tear & Share Bread

One batch

- 1 c. flour
- 1 tsp. dry yeast
- 1 tsp. sugar
- 1/2 c. milk
- 1/2 c. water

- Select Basic Dough program 2 hrs. 20 min.
- Roll dough into a rectangle, approximately 1/2 x 46 cm. (2 x 18 in.)
- Spread the topping over the dough, sprinkle the chopped olives and drizzle with 1 tsp of oil. Roll up from the short end like a sushi roll.

Lettuce & Share Bread

Bread for Tear & Share Bread

One batch

- 1 c. flour
- 1 tsp. dry yeast
- 1 tsp. sugar
- 1/2 c. milk
- 1/2 c. water

- Place all ingredients in bread pan in order listed above. Select Basic Dough program 2 hrs. 20 min.
- Remove dough from bread pan and divide into 20 pieces.
- Roll out each piece of dough to a square shape approximately 10 x 10 cm. (4 x 4 in.) in size.
- Place a teaspoon of filling in the center of each piece of dough. Seal the edges with the fingers. Place in a pan. Repeat with all 20 pieces.
- Place pan in the oven and bake at 350°F (175°C) until golden brown.

Focaccia

Pizza Dough (45 min.)

- 1 c. flour
- 1 tsp. dry yeast
- 1 tsp. sugar
- 1/2 c. milk
- 1/2 c. water

- Press cut dough using the base of your hand to a 25 cm. (10 inch) circle or two 25 cm. (10 inch) circles for thin and crisp base on a greased baking tray.
- Allow to proof at 200°F (93°C) until doubled in size (approx. 20 min.).
- Add toppings of your choice and bake in a preheated oven at 220°F (100°C) Gas Mark 7 for 10-15 minutes, depending on amount of topping.
- To make pizza base, follow method to step 2 and bake without toppings for 5 minutes. Allow to cool. To use remoce from mold immediately, add topping (not too much) and bake as above after 3.
### Pepperoni Tear & Share Bread

<table>
<thead>
<tr>
<th>Dough for Tear &amp; Share Bread (F.26)</th>
<th>One batch</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tomato Puree or Sun Dried Tom Puree</td>
<td>4 tbsp</td>
</tr>
<tr>
<td>Pepperoni, chopped</td>
<td>50 g (2 oz)</td>
</tr>
<tr>
<td>Mozzarella Cheese, grated</td>
<td>100 g (4 oz)</td>
</tr>
<tr>
<td>Dried Oregano or Basil</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Olive Oil</td>
<td>1 tbsp</td>
</tr>
</tbody>
</table>

1. Roll dough out into a rectangular sheet 1½ cm (½”) thick, approximately 24 cm x 46 cm (9” x 18”).
2. Spread the tomato puree over the dough and scatter the pepperoni and cheese. Roll up from the short end like a Swiss roll.
3. Cut the dough into 4 cm (1½”) slices with a sharp knife and place close together in a 20 cm (8”) round greased cake or tin tin, cut sides up.
4. Drizzle with the olive oil and sprinkle with the dried herbs and allow to prove at 40°C/90°F until doubled in size (approx. 25 mins).
5. Bake in a preheated oven at 220°C/425°F/Gas Mark 7 for 15-20 mins or until golden brown.

- Delicious served warm with pasta dishes. Use sundried tomatoes in place of pepperoni for vegetarians.

### Focaccia

<table>
<thead>
<tr>
<th>'Pizza'-Dough’ (45min)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast</td>
</tr>
<tr>
<td>Strong White Flour</td>
</tr>
<tr>
<td>Olive Oil</td>
</tr>
<tr>
<td>Salt</td>
</tr>
<tr>
<td>Water</td>
</tr>
</tbody>
</table>

Roll and pat the dough into a 30 cm x 25 cm (12” x 10”) rectangle on a greased baking tray.

1. Make indentations over the whole dough using your fingertips.
2. Add one of the following toppings:
   - 1 small red onion sliced and softened with 1 tsp olive oil and 1 tsp balsamic vinegar. (Do this in a bowl covered in cling film in the microwave for 1-2 min).
   - 2 tbsp chopped black or green olives.
   - 2 chopped cloves of garlic, sea salt and cracked black pepper corns.
   - 2 tbsp chopped sundried tomatoes.
3. Allow to prove at 40°C/90°F until doubled in size (approx. 30 mins).
4. Drizzle with olive oil and bake in a preheated oven at 190°C/375°F/Gas Mark 5 for 20-30 mins or until golden at the edges and cooked well in the centre.

- Serve warm with pasta dishes.

### Picnic Tear & Share Bread

<table>
<thead>
<tr>
<th>Dough for Tear &amp; Share Bread (F.26)</th>
<th>One batch</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dijon Mustard</td>
<td>2 tbsp</td>
</tr>
<tr>
<td>Cooked Ham, chopped</td>
<td>75 g (3 oz)</td>
</tr>
<tr>
<td>Strong Cheddar Cheese, grated</td>
<td>75 g (3 oz)</td>
</tr>
</tbody>
</table>

1. Roll dough out into a rectangular sheet 1½ cm (½”) thick, approximately 24 cm x 46 cm (9” x 18”).
2. Spread the mustard over the dough and scatter the ham and cheese—reserve a little of the cheese to sprinkle on top. Roll up from the short end like a Swiss roll.
3. Cut the dough into 4 cm (1½”) slices with a sharp knife and place close together in a 20 cm (8”) round greased cake or tin tin, cut sides up.
4. Sprinkle with the remaining cheese and allow to prove at 40°C/90°F until doubled in size (approx. 25 mins).
5. Bake in a preheated oven at 220°C/425°F/Gas Mark 7 for 15-20 mins or until golden brown.

- Delicious served warm with soup or with a Ploughman’s lunch.

### Pizza

<table>
<thead>
<tr>
<th>'Pizza'-Dough’ (45min)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast</td>
</tr>
<tr>
<td>Strong White Flour</td>
</tr>
<tr>
<td>Olive Oil</td>
</tr>
<tr>
<td>Salt</td>
</tr>
<tr>
<td>Water</td>
</tr>
</tbody>
</table>

Press out dough using the heel of your hand to a 25 cm (10”) circle or two 25 cm (10”) circles for thin and crispy base on to a greased baking tray.

1. Allow to prove at 40°C/90°F until doubled in size (approx. 20 mins).
2. Add topping of your choice and bake in a preheated oven at 220°C/425°F/Gas Mark 7 for 15-20 mins, depending on amount of topping.

- To freeze pizza bases follow method to stage 2 and bake without toppings for 5 mins. Allow to cool, freeze. To use remove from freezer immediately add topping (not too much) and bake as above stage 3.
**Cake Recipes**

**[bake only]**

**Cake recipes for all types.**

1. **Time cannot be used**
2. **Use BAKE ONLY**
3. **This recipe is not suitable for all**
4. **Cake A**
5. **Vinegar cake and fresh
cakes**

---

### Apple and Ginger Cake

**Bake only**

**Bake cake and fresh cakes.**

- **Time cannot be used**
- **Use BAKE ONLY**
- **This recipe is not suitable for all**
- **Cake A**
- **Vinegar cake and fresh
cakes**

**Ingredients:**
- 200 g (8 oz) Golden Syrup
- 200 g (8 oz) Soft Brown Sugar
- 200 g (8 oz) Golden Syrup
- 200 g (8 oz) Self-Rising Flour
- 1 tsp Baking Powder
- 1 tsp Baking Powder
- 1 tsp Baking Powder
- 1 tsp Baking Powder
- 1 tsp Baking Powder
- 1 tsp Baking Powder
- 1 tsp Baking Powder
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Boozy Cake 'Bake only' (45min) 📘

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Butter</td>
<td>125 g  (4 oz)</td>
</tr>
<tr>
<td>Mixed Dried Fruit</td>
<td>300 g  (11 oz)</td>
</tr>
<tr>
<td>Light Brown Soft Sugar</td>
<td>50 g   (2 oz)</td>
</tr>
<tr>
<td>Juice of 1 Orange</td>
<td>45 ml  (3 tbsp)</td>
</tr>
<tr>
<td>Zest of 1 Orange</td>
<td></td>
</tr>
<tr>
<td>Guinness® or Caffeys®</td>
<td>120 ml (4floz)</td>
</tr>
<tr>
<td>Bicarbonate of Soda</td>
<td>5 ml   (1 tsp)</td>
</tr>
<tr>
<td>Medium Sized Eggs, beaten</td>
<td>2</td>
</tr>
<tr>
<td>Plain Flour</td>
<td>200 g  (7 oz)</td>
</tr>
<tr>
<td>Mixed Spice</td>
<td>8 ml   (1 ½ tsp)</td>
</tr>
<tr>
<td>Topping (flaked almonds)</td>
<td>15 g   (½ oz)</td>
</tr>
<tr>
<td>Topping (demerara sugar)</td>
<td>15 g   (½ oz)</td>
</tr>
</tbody>
</table>

Heat the butter, dried fruit, sugar, zest and juice of an orange and Guinness® together until the fruit plumps up. This can be done on the hob by bringing the ingredients to the boil, stirring and then simmering for 10-15 mins or heating in the microwave oven on High power for 8 mins, stirring twice. Leave to cool for 10 mins, then stir in the bicarbonate of soda, this will make the mixture foam.

Stir in the eggs, flour and mixed spice, and mix well.

Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.

Place the mixture into the bread pan, being careful to ensure that the mixture is inside the baking parchment.

Sprinkle the flaked almonds and demerara on the top of the mixture.

Select Bake Only program and enter 45 mins on the timer.

After baking test with a skewer to see if the cake is cooked. If the cake does require extra time, select the Bake Only program again and enter a further 3-5 mins on the timer. If it is still just slightly sticky this will cook through during the stand period.

Take the bread pan out of the breadmaker using oven gloves. Leave to stand for 5-10 mins before removing from the bread pan and allowing to cool.

Fruit Tea Bread 'Bake only' (55min) 📘

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mixed Dried Fruit</td>
<td>300 g  (12 oz)</td>
</tr>
<tr>
<td>Chopped Dates</td>
<td>50 g   (2 oz)</td>
</tr>
<tr>
<td>Chopped Walnuts</td>
<td>50 g   (2 oz)</td>
</tr>
<tr>
<td>Chopped Cherries</td>
<td>100 g  (4 oz)</td>
</tr>
<tr>
<td>Strong tea</td>
<td>300 ml (10 fl oz)</td>
</tr>
<tr>
<td>Butter</td>
<td>75 g   (3 oz)</td>
</tr>
<tr>
<td>Medium Sized Eggs, beaten</td>
<td>3</td>
</tr>
<tr>
<td>Plain Flour</td>
<td>220 g  (9 oz)</td>
</tr>
<tr>
<td>Bicarbonate of Soda</td>
<td>5 ml   (1 tsp)</td>
</tr>
</tbody>
</table>

Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.

Place the mixture into the bread pan, being careful to ensure that the mixture is inside the baking parchment.

Select Bake Only program and enter 55 mins on the timer.

After baking test with a skewer to see if the cake is cooked. If the cake does require extra time, select the Bake Only program again and enter a further 3-5 mins on the timer. If it is still just slightly sticky this will cook through during the stand period.

Take the bread pan out of the breadmaker using oven gloves. Leave to stand for 5-10 mins before removing from the bread pan and allowing to cool.

Gingerbread 'Bake only' (35min) 📘

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Demerara Sugar</td>
<td>25 g   (1 oz)</td>
</tr>
<tr>
<td>Butter</td>
<td>75 g   (3 oz)</td>
</tr>
<tr>
<td>Golden Syrup</td>
<td>50 g   (2 oz)</td>
</tr>
<tr>
<td>Black Treacle</td>
<td>75 g   (3 oz)</td>
</tr>
<tr>
<td>Plain Flour</td>
<td>225 g  (8 oz)</td>
</tr>
<tr>
<td>Ground Ginger</td>
<td>8 ml   (1 ½ tsp)</td>
</tr>
<tr>
<td>Baking Powder</td>
<td>8 ml   (1 ½ tsp)</td>
</tr>
<tr>
<td>Bicarbonate of Soda</td>
<td>3 ml   (½ tsp)</td>
</tr>
<tr>
<td>Salt</td>
<td>3 ml   (½ tsp)</td>
</tr>
<tr>
<td>Milk</td>
<td>150 ml (½ pint)</td>
</tr>
<tr>
<td>Medium Sized Egg, beaten</td>
<td>1</td>
</tr>
</tbody>
</table>

Warm sugar, butter, golden syrup and treacle together until just melted. This can be done on the hob or in the microwave oven (High power for 1min).

Stir in all of the sieved dry ingredients.

Mix in the milk and the beaten egg.

Beat thoroughly with a wooden spoon.

Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.

Place the mixture into the bread pan, being careful to ensure that the mixture is inside the baking parchment.

Select Bake Only program and enter 35 mins on the timer.

After baking test with a skewer to see if the cake is cooked. If the cake does require extra time, select the Bake Only program again and enter a further 3-5 mins on the timer. If it is still just slightly sticky this will cook through during the stand period.

Take the bread pan out of the breadmaker using oven gloves. Leave to stand for 5-10 mins before removing from the bread pan and allowing to cool.
Cake Recipes

Hazardous Honey Loaf (Bake only) (30 min)

Butter 175 g (6 oz)
Dark Brown Sugar 60 g (2 oz)
White Sugar 80 g (3 oz)
Egg yolks 3
Cinnamon 1 tsp
Salt 1/2 tsp
Butter, melted 50 g (2 oz)
Brown Sugar 50 g (2 oz)
Water 100 ml (4 oz)

Cream together the butter, sugar and honey until soft and fluffy.

Add the eggs one at a time, beating well after each addition. Stir in the cinnamon.

Fold in the flour and mix to a soft consistency with the coffee.

Pipe in the baking powder and then the coffee and mix to a soft consistency.

Remove the mixer from the bowl, being careful to make sure that the mixture is inside the baking powder.

Select Bake Only program and enter 30 minutes on the timer.

Apple & Walnut Loaf (Bake only) (45 min)

Flour 250 g (9 oz)
Eggs, medium 3
Self-Raising Flour 50 g (2 oz)
Sugar 125 g (4 oz)
Pecan nuts 50 g (2 oz)
Butter 25 g (1 oz)
Brown Sugar 125 g (4 oz)
Water 100 ml (4 oz)

Cream the butter and sugar together until soft and fluffy, then beat in the eggs, one at a time.

Add the flour with the cinnamon, mix well with the milk to a soft consistency.

Remove the mixer from the bowl, being careful to make sure that the mixture is inside the baking powder.

Select Bake Only program and enter 30 minutes on the timer.

Coffee & Pecan Nut Cake (Bake only) (30 min)

Butter 225 g (8 oz)
Light Brown Sugar 150 g (5 oz)
Eggs, medium 3
Pecan Nuts, chopped 50 g (2 oz)
Self-Raising Flour 225 g (8 oz)
Sugar 100 g (4 oz)

Cream together the butter, sugar, eggs and flour until soft and fluffy.

Add the eggs one at a time, beating well after each addition. Stir in the pecan nuts.

Molasses Cake (Bake only) (45 min)

Dark Brown Sugar 100 g (3 oz)
White Sugar 50 g (2 oz)
Water 100 ml (4 oz)
Butter 100 g (4 oz)
Cinnamon 1 tsp

Cream the butter and sugar together until soft and fluffy, then beat in the eggs, one at a time.

Add the sugar and cinnamon, mix well with the milk to a soft consistency.

Remove the mixer from the bowl, being careful to make sure that the mixture is inside the baking powder.

Select Bake Only program and enter 30 minutes on the timer.

Soda Bread (Bake only) (45 min)

Flour 400 g (14 oz)
Bicarbonate of Soda 1 tsp
Soda 1 tsp
Butter 275 ml
Salt 30 ml

Sieve the flour and bicarbonate of soda into a bowl and mix well. Then add sugar and salt.

Add the buttermilk and milk, mixing quickly to form a soft dough.

Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.

Place the mixture into the bread pan, being careful to ensure that the mixture is inside the baking powder.

Select Bake Only program and enter 45 minutes on the timer.

After baking, add a skewer to see if the bread is cooked. If the bread does not rise, select Bake Only program again and enter a further 10 minutes on the timer.

Remove the bread out of the bread pan and allow to cool.

White Bread (Bake only) (45 min)

Self-Raising Oatmeal Flour 500 g (1 lb)
Bicarbonate of Soda 1 tsp
Salt 1 tsp
Buttermilk 275 ml
Milk 300 ml

Sieve the flour and bicarbonate of soda into a bowl and mix well. Then add salt.

Add the buttermilk and milk, mixing quickly to form a soft dough.

Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.

Place the mixture into the bread pan, being careful to ensure that the mixture is inside the baking powder.

Select Bake Only program and enter 45 minutes on the timer.

After baking, add a skewer to see if the bread is cooked. If the bread does not rise, select Bake Only program again and enter a further 10 minutes on the timer.

Remove the bread out of the bread pan and allow to cool.

Milk and Sugar Loaf (Bake only) (45 min)

Butter 100 g (4 oz)
White Sugar 100 g (4 oz)
Eggs, medium 3
Self-Raising Flour 225 g (8 oz)

Combine the flour, milk and sugar in a bowl and mix well.

Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.

Place the mixture into the bread pan, being careful to ensure that the mixture is inside the baking powder.

Select Bake Only program and enter 45 minutes on the timer.

After baking, add a skewer to see if the bread is cooked. If the bread does not rise, select Bake Only program again and enter a further 10 minutes on the timer.

Remove the bread out of the bread pan and allow to cool.
**Soda Bread 'Bake only' (45min)**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Plain Flour</td>
<td>400 g  (14 oz)</td>
</tr>
<tr>
<td>Bicarbonate of Soda</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Salt</td>
<td>½ tsp</td>
</tr>
<tr>
<td>Buttermilk</td>
<td>270 ml</td>
</tr>
<tr>
<td>Milk</td>
<td>30 ml</td>
</tr>
</tbody>
</table>

1. Sieve the flour and bicarbonate of soda into a bowl and mix well. Then add sugar and salt.
2. Add the buttermilk and milk, mixing quickly to form a soft dough.
3. Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.
4. Place the mixture into the bread pan, being careful to ensure that the mixture is inside the baking parchment.
5. Select Bake Only program and enter 45 mins on the timer.
6. After baking test with a skewer to see if the bread is cooked. If the bread does require extra time, select the Bake Only program again and enter a further 3-5 mins on the timer.
7. Remove the bread out of the pan using oven gloves and allow to cool.

**Wholemeal Soda Bread 'Bake only' (45min)**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Self Raising Wholemeal Flour</td>
<td>400 g  (14 oz)</td>
</tr>
<tr>
<td>Bicarbonate of Soda</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Medium Sized Eggs, beaten</td>
<td>2</td>
</tr>
<tr>
<td>Buttermilk</td>
<td>320 ml</td>
</tr>
</tbody>
</table>

1. Place flour and bicarbonate of soda into a bowl and mix well. Then add salt.
2. Add the beaten eggs and buttermilk, mixing quickly to form a soft dough.
3. Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.
4. Place the mixture into the bread pan, being careful to ensure that the mixture is inside the baking parchment.
5. Select Bake Only program and enter 45 mins on the timer.
6. After baking test with a skewer to see if the bread is cooked. If the bread does require extra time, select the Bake Only program again and enter a further 3-5 mins on the timer.
7. Remove the bread out of the pan using oven gloves and allow to cool.

**Yeast and Dairy Free Spelt Loaf 'Bake only' (45min)**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spelt Flour</td>
<td>400 g  (14 oz)</td>
</tr>
<tr>
<td>Bicarbonate of Soda</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Medium Sized Eggs, beaten</td>
<td>2</td>
</tr>
<tr>
<td>Soya milk</td>
<td>320 ml</td>
</tr>
</tbody>
</table>

1. Place flour and bicarbonate of soda into a bowl and mix well. Then add salt.
2. Add the beaten eggs and soya milk, mixing quickly to form a soft dough.
3. Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.
4. Place the mixture into the bread pan, being careful to ensure that the mixture is inside the baking parchment.
5. Select Bake Only program and enter 45 mins on the timer.
6. After baking test with a skewer to see if the bread is cooked. If the bread does require extra time, select the Bake Only program again and enter a further 3-5 mins on the timer.
7. Remove the bread out of the pan using oven gloves and allow to cool.

**Cornbread 'Bake only' (50min)**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fine Cornmeal or Polenta</td>
<td>150 g  (5 oz)</td>
</tr>
<tr>
<td>Baking Powder</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Eggs, medium</td>
<td>2</td>
</tr>
<tr>
<td>Cornmeal Buttermilk</td>
<td>284 ml</td>
</tr>
<tr>
<td>Milk</td>
<td>100 ml</td>
</tr>
<tr>
<td>Butter, melted and cooled</td>
<td>30 g (2 oz)</td>
</tr>
</tbody>
</table>

1. Combine flour, cornmeal, baking powder and salt into a bowl and mix well.
2. Beat the eggs with the buttermilk, milk and butter in another bowl.
3. Pour the egg mixture into the dry ingredients and stir to a smooth batter.
4. Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.
5. Place the mixture into the bread pan, being careful to ensure that the mixture is inside the baking parchment.
6. Select Bake Only program and enter 50 mins on the timer.
7. After baking test with a skewer to see if the bread is cooked. If the bread does require extra time, select the Bake Only program again and enter a further 3-5 mins on the timer.
8. Remove the bread out of the pan using oven gloves and allow to cool.
Before cleaning, unplug your breadmaker and allow it to cool down.

- To avoid damaging your breadmaker...
  - Do not use anything abrasive (cleanser, scouring pads etc.)
  - Use a soft damp cloth when cleaning the bread pan and kneading blade.
  - Do not wash any part of your breadmaker in the dishwasher.
  - Do not use benzene, thinner, or alcohol.
  - Keep your breadmaker clean and dry.

### Lid
- Wipe with a damp cloth.

### Steam vent
- Wipe with a damp cloth.

### Bread pan & kneading blade
Twist the bread pan anti-clockwise to remove. Remove the kneading blade and wash in warm soapy water.

- Ensure the area around the shaft and inside the kneading blade are cleaned thoroughly.
- If the kneading blade is difficult to remove from the pan, place a small quantity of warm water into the pan and soak for 5-10 minutes. Do not submerge the pan in water.

### Measuring spoon & cup
- Wash with water.

- Not dishwasher safe.

### Body
- Wipe with a damp cloth.

- Wipe gently to avoid damaging the temperature sensor.

- *The colour of the inside of the unit may change with use.*

### Dispenser lid (SD-257 only)
- Remove and wash with water.
  - Raise the dispenser lid to an angle of approximately 75 degrees. Align the connections and pull towards you to remove or push carefully back at the same angle to attach. (Wait until the machine has cooled down first, because it will be very hot immediately after use.)
  - Take care not to damage the seal. (Damage could lead to leakage of steam, condensation, or deformation.)

### Raisin nut dispenser (SD-257 only)
- Remove and wash with water.
  - Wash after each use to remove any residue.

---

**To protect the non-stick finish**

Bread pan and kneading blade are coated with a non-stick finish to avoid stains and to make it easier to remove bread.

To avoid damaging it, please follow the instructions below.

- Do not use hard utensils such as a knife or a fork when removing bread from the bread pan. (If the bread cannot be easily removed from the bread pan, leave the bread pan for 5-10 minutes to cool, making sure that it is not left unattended, where somebody or something may get burnt.)
  - After baking, shake the pan several times using oven gloves.
  - (Hold the handle down so that it does not get in the way of the bread.)
- Ensure that the kneading blade is not embedded in the bread loaf before slicing it.
  - If it is embedded, wait for the loaf to cool and remove it. In removing the blade, press on the base of the loaf and manipulate the blade gently to avoid damaging the loaf. (Do not use hard or sharp utensils such as a knife or a fork.)
  - Be careful not to get burns as the kneading blade may still be hot.
- Use the soft sponge when cleaning bread pan and kneading blade.
  - Do not use anything abrasive such as a cleanser or scouring pads.

- Hard, coarse or large ingredients such as flours with whole or ground grains, sugar, or the addition of nuts and seeds may damage the non-stick finish of the bread pan. If using large chunks of ingredient, break into small pieces. Please make sure to follow the recipe quantities stated.
Dispenser lid  (SD-257 only)
Remove and wash with water.
- Raise the dispenser lid to an angle of approximately 75 degrees. Align the connections and pull towards you to remove or push carefully back at the same angle to attach. (Wait until the machine has cooled down first, because it will be very hot immediately after use)
- Take care not to damage the seal. (Damage could lead to leakage of steam, condensation, or deformation)

Raisin nut dispenser
(SD-257 only)
Remove and wash with water.
- Wash after each use to remove any residue.

To protect the non-stick finish

Bread pan and kneading blade are coated with a non-stick finish to avoid stains and to make it easier to remove bread.
To avoid damaging it, please follow the instructions below.

- Do not use hard utensils such as a knife or a fork when removing bread from the bread pan.
  (If the bread cannot be easily removed from the bread pan, leave the bread pan for 5-10 minutes to cool, making sure that it is not left unattended where somebody or something may get burnt.)
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  (Hold the handle down so that it does not get in the way of bread.)
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  (Do not use hard or sharp utensils such as a knife or a fork.)
  Be careful not to get burns as the kneading blade may still be hot.
- Use the soft sponge when cleaning bread pan and kneading blade.
  Do not use anything abrasive such as cleansers or scouring pads.
- Hard, coarse or large ingredients such as flours with whole or ground grains, sugar, or the addition of nuts and seeds may damage the non-stick finish of the bread pan. If using large chunk of ingredient, break into small pieces. Please make sure to follow the recipe quantities stated.
Troubleshooting

Before calling for service, please check through this section.

<table>
<thead>
<tr>
<th>Problem</th>
<th>Cause → Action</th>
</tr>
</thead>
</table>
| My bread does not rise. | - The quality of the flour is poor, or you have not used strong flour.  
- The dough becomes too thin because you have used too much liquid.  
- The flour used is not suitable for bread making.  
- The oven is too hot or the baking time is too short.  
- Not enough yeast or yeast is not fresh.  
- The oven is too cool.  
- The dough is not mixed well. |
| | - Make sure that the dough is mixed well before baking.  
- Check the flour used and use a flour suitable for bread making.  
- Check the oven temperature and adjust as necessary.  
- Check the yeast and add more if necessary.  
- Check the dough temperature and adjust as necessary. |
| The top of my bread is uneven. | - Not enough yeast or yeast is not fresh.  
- The dough is not mixed well.  
- Not enough liquid.  
- The oven is too hot or the baking time is too short. |
| | - Make sure the dough is mixed well before baking.  
- Check the flour used and use a flour suitable for bread making.  
- Check the oven temperature and adjust as necessary.  
- Check the yeast and add more if necessary.  
- Check the dough temperature and adjust as necessary. |
| My bread is full of air holes. | - Too much yeast.  
- Not enough liquid.  
- Not enough sugar. |
| | - Check the recipe and reduce the amount of yeast.  
- Check the recipe and increase the amount of liquid.  
- Check the recipe and add more sugar. |
| My bread seems to have collapsed after rising. | - Not enough yeast.  
- Not enough liquid.  
- Not enough sugar. |
| | - Check the recipe and add more yeast.  
- Check the recipe and increase the amount of liquid.  
- Check the recipe and add more sugar. |
| My bread has risen too much. | - Too much yeast.  
- Too much liquid.  
- Not enough sugar. |
| | - Check the recipe and reduce the amount of yeast.  
- Check the recipe and decrease the amount of liquid.  
- Check the recipe and add more sugar. |
| Why is my bread pale and sticky? | - Not enough yeast.  
- Not enough liquid.  
- Not enough sugar.  
- The dough did not rise properly. |
| | - Check the recipe and add more yeast.  
- Check the recipe and increase the amount of liquid.  
- Check the recipe and add more sugar.  
- Check the dough rising and adjust as necessary. |
| There is excess flour around the bottom and sides of my bread. | - Not enough yeast.  
- Not enough liquid.  
- Not enough sugar. |
| | - Check the recipe and add more yeast.  
- Check the recipe and increase the amount of liquid.  
- Check the recipe and add more sugar. |

Problem | Cause → Action
--------|----------------|
Why has my bread not mixed properly? | - The dough is too dry.  
- Not enough liquid.  
- Not enough sugar. |
| | - Check the recipe and increase the amount of liquid.  
- Check the recipe and add more sugar. |

Problem | Cause → Action
--------|----------------|
Dough leaks out of the bottom of the bread pan | - The dough is too sticky.  
- Not enough liquid.  
- Not enough sugar. |
| | - Check the recipe and decrease the amount of liquid.  
- Check the recipe and add more sugar. |

Problem | Cause → Action
--------|----------------|
The sides of my bread have collapsed and the bottom is damp | - Not enough yeast.  
- Not enough liquid.  
- Not enough sugar. |
| | - Check the recipe and add more yeast.  
- Check the recipe and increase the amount of liquid.  
- Check the recipe and add more sugar. |

Problem | Cause → Action
--------|----------------|
The kneading blade rotates | - The dough is too sticky.  
- Not enough liquid.  
- Not enough sugar. |
| | - Check the recipe and decrease the amount of liquid.  
- Check the recipe and add more sugar. |

Problem | Cause → Action
--------|----------------|
I can smell burning while the bread is baking. | - Not enough yeast.  
- Not enough liquid.  
- Not enough sugar. |
| | - Check the recipe and add more yeast.  
- Check the recipe and increase the amount of liquid.  
- Check the recipe and add more sugar. |

Problem | Cause → Action
--------|----------------|
Smoke is coming out of the steam vent. | - The dough is too sticky.  
- Not enough liquid.  
- Not enough sugar. |
| | - Check the recipe and decrease the amount of liquid.  
- Check the recipe and add more sugar. |

Problem | Cause → Action
--------|----------------|
You haven't put the kneading blade in the bread pan. | - Not enough yeast.  
- Not enough liquid.  
- Not enough sugar. |
| | - Check the recipe and add more yeast.  
- Check the recipe and increase the amount of liquid.  
- Check the recipe and add more sugar. |

Problem | Cause → Action
--------|----------------|
The kneading blade does not rotate when the blade is attached. | - Not enough yeast.  
- Not enough liquid.  
- Not enough sugar. |
| | - Check the recipe and add more yeast.  
- Check the recipe and increase the amount of liquid.  
- Check the recipe and add more sugar. |

Problem | Cause → Action
--------|----------------|
The machine switches off if it is stopped for more than ten minutes. | - The dough is too sticky.  
- Not enough liquid.  
- Not enough sugar. |
| | - Check the recipe and decrease the amount of liquid.  
- Check the recipe and add more sugar. |

Problem | Cause → Action
--------|----------------|
The kneading blade is not rotating. | - Not enough yeast.  
- Not enough liquid.  
- Not enough sugar. |
| | - Check the recipe and add more yeast.  
- Check the recipe and increase the amount of liquid.  
- Check the recipe and add more sugar. |

Problem | Cause → Action
--------|----------------|
The dough release is not satisfactory. | - The dough is too sticky.  
- Not enough liquid.  
- Not enough sugar. |
| | - Check the recipe and decrease the amount of liquid.  
- Check the recipe and add more sugar. |

Problem | Cause → Action
--------|----------------|
The kneading blade is not releasing the dough. | - Not enough yeast.  
- Not enough liquid.  
- Not enough sugar. |
| | - Check the recipe and add more yeast.  
- Check the recipe and increase the amount of liquid.  
- Check the recipe and add more sugar. |

Problem | Cause → Action
--------|----------------|
The dough release is not satisfactory. | - The dough is too sticky.  
- Not enough liquid.  
- Not enough sugar. |
| | - Check the recipe and decrease the amount of liquid.  
- Check the recipe and add more sugar. |

Problem | Cause → Action
--------|----------------|
The dough release is not satisfactory. | - The dough is too sticky.  
- Not enough liquid.  
- Not enough sugar. |
| | - Check the recipe and decrease the amount of liquid.  
- Check the recipe and add more sugar. |

Problem | Cause → Action
--------|----------------|
The dough release is not satisfactory. | - The dough is too sticky.  
- Not enough liquid.  
- Not enough sugar. |
| | - Check the recipe and decrease the amount of liquid.  
- Check the recipe and add more sugar. |

Problem | Cause → Action
--------|----------------|
The dough release is not satisfactory. | - The dough is too sticky.  
- Not enough liquid.  
- Not enough sugar. |
| | - Check the recipe and decrease the amount of liquid.  
- Check the recipe and add more sugar. |
<table>
<thead>
<tr>
<th>Problem</th>
<th>Cause → Action</th>
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| Why has my bread not mixed properly? | • You haven’t put the kneading blade in the bread pan.  
  → Make sure the blade is in the pan before you put in the ingredients.  
  • There has been a power failure, or the machine has been stopped during breadmaking.  
  → The machine switches off if it is stopped for more than ten minutes. You might be able to start the loaf again, though this might give poor results if kneading had already begun.  
  • The kneading mounting shaft in the bread pan is stiff and does not rotate.  
  → If the kneading mounting shaft does not rotate when the blade is attached, you will need to replace the kneading mounting shaft unit (consult the place of purchase or a Panasonic service centre: 0844 8443888 or order online at www.panasonic.co.uk). |
| My bread has not been baked. | • The ‘DOUGH’ option was selected.  
  → The ‘DOUGH’ option does not include a baking process.  
  • There has been a power failure, or the machine has been stopped during breadmaking.  
  → The machine switches off if it is stopped for more than approx. ten minutes. You can try baking the dough in your oven if it has risen and proved.  
  • There is not enough water and the motor protection device has activated. This only happens when the unit is overloaded and excessive force is applied to the motor.  
  → Visit place of purchase for a service consultation. Next time, check the recipe and measure out the correct amount using the measuring cup provided for liquid and scales for weighing flour. |
| Dough leaks out of the bottom of the bread pan. | • A small amount of dough will escape through the four holes (so that it does not stop the rotating parts from rotating). This is not a fault, but check occasionally that the kneading mounting shaft rotate properly.  
  → If the kneading mounting shaft does not rotate when the blade is attached, you will need to replace the kneading mounting shaft unit (from our Customer Support dept on 0844 8443888 or write to the UK address on the back cover or order online at www.panasonic.co.uk). |
| The sides of my bread have collapsed and the bottom is damp. | • You have left the bread in the bread pan for too long after baking.  
  → Remove the bread promptly after baking.  
  • There has been a power failure, or the machine has been stopped during breadmaking.  
  → The machine switches off if it is stopped for more than ten minutes. You may try baking the dough in your oven. |
| The kneading blade rattles. | • This is because the blade fits loosely on the shaft. (This is not a fault) |
| I can smell burning while the bread is baking. Smoke is coming out of the steam vent. | • Ingredients may have been spilt on the heating element.  
  → Sometimes a little flour, raisins or other ingredients may be flicked out of the bread pan during mixing. Simply wipe the element gently after baking once the breadmaker has cooled down.  
  → Remove the bread pan from the breadmaker to place ingredients.
Specifications:

- **Power supply**: 230-240 V ~ 50 Hz
- **Power consumed**: 505-550 W
- **Capacity**:
  - Strong flour for a loaf: max. 550 g, min. 400 g
  - Strong flour for a dough: max. 600 g, min. 250 g
  - Yeast: max. 8 g, min. 0.75 g
- **Capacity of raisin nut dispenser**: max. 150 g dried fruit/nuts
- **Timer**: Digital timer (up to 19 hours)
- **Dimensions (H x W x D)**: approx. 37.0 x 28.0 x 29.0 cm
- **Weight**:
  - (SD-257) approx. 5.8 kg
  - (SD-256) approx. 5.4 kg
- **Accessories**: Measuring cap, measuring spoon

Information on Disposal for Users of Waste Electrical & Electronic Equipment (private households):

This symbol on the product and/or accompanying documents means that used electrical and electronic products should not be mixed with general household waste. For proper treatment, recovery and recycling, please take these products to designated collection points, where they will be accepted on a free of charge basis. Alternatively, in some countries you may be able to return your products to your local retailer upon the purchase of an equivalent new product. Disposing of this product correctly will help to save valuable resources and prevent any potential negative effects on human health and the environment which could otherwise arise from inappropriate waste handling. Please contact your local authority for further details of your nearest designated collection point. Penalties may be applicable for incorrect disposal of this waste, in accordance with national legislation.

Information on Disposal in other Countries outside the European Union:

If you wish to discard this product, please contact your local authorities or dealer and ask for the correct method of disposal.

Panasonic Test and Development Kitchen
Panasonic Consumer Electronics U.K.
A Division of Panasonic U.K. Ltd.
Willoughton Road, Bracknell, Berks. RG12 8RF

Importers' name & address pursuant to the EU GDPD directive 2001/95/EC/Art.5
Panasonic Marketing Europe GmbH
Hagener Str. 43 55203 Wiesbaden FR GERMANY

Panasonic Corporation

Web Site: http://www.panasonic.co.uk/