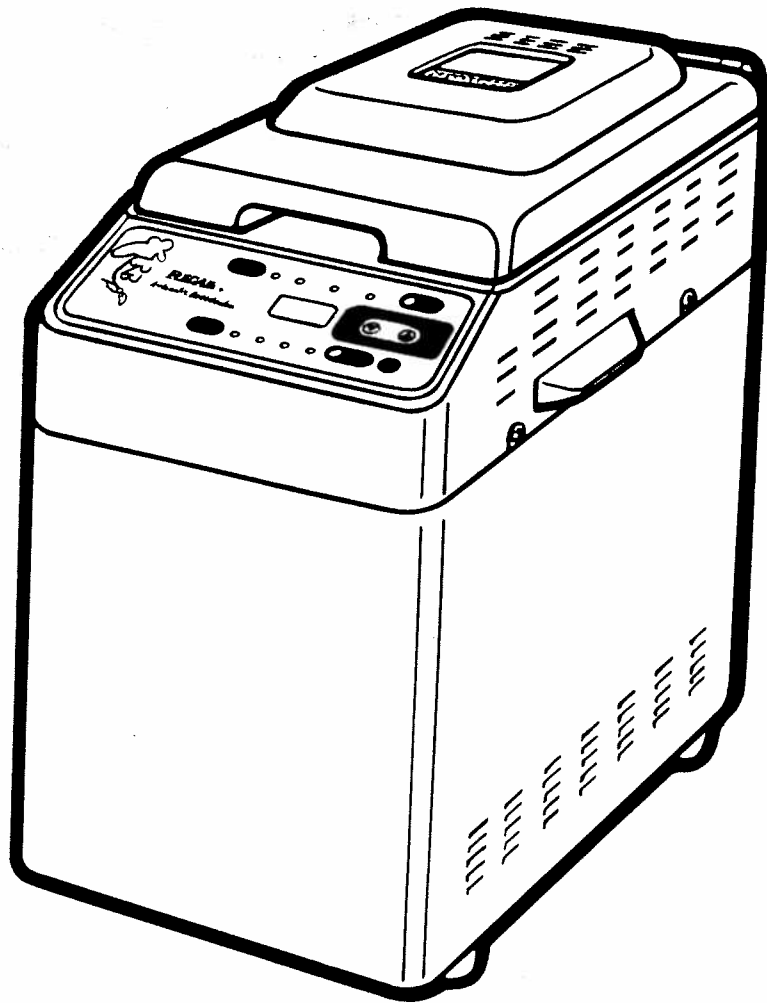


REGAL[®]

Deluxe Automatic Breadmaker



No. K6771
Use and Care Manual

IMPORTANT SAFEGUARDS

When using your breadmaker, basic safety precautions should always be followed, including the following:

Read all instructions. Do not use this product except as illustrated in this manual.

- [REDACTED]
1. Serious burns can result from contact with hot exterior or heated contents.

Therefore:

Closely supervise any children in the area of this appliance.

2. Electrical shock may result from contact with water or other liquids.

Accordingly:

- a. Do not use on a wet surface or in place that can be splashed with water;
- b. Do not immerse cords, plugs or main body of home unit;
- c. Do not place in dishwasher;
- d. Do not operate with damaged electrical cord, or after appliance malfunctions or is damaged in any way.

Return appliance to the nearest authorized service facility for examination, repair or adjustment.

3. To prevent fire, do not use on a vinyl tablecloth, carpet or other surface not resistant to heat.
4. Injuries may result from the use of accessory attachments not recommended by manufacturer for this appliance.

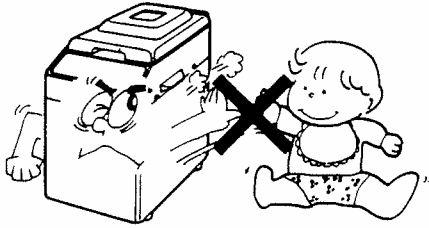
- [REDACTED]
1. Use handles or knobs if movement is required while appliance or contents are hot.
 2. Unplug from outlet when not in use and before cleaning.
Allow to cool before cleaning or installing or removing parts.
 3. Do not use outdoors. Damage to appliance may result.
 4. Do not let cord hang over edge of table or counter, or touch hot surfaces.
 5. Appliance will be damaged if placed on or near hot gas burner or hot electrical element or in a heated oven.
 6. Plug cord into the wall outlet. To disconnect, push STOP button, then remove plug from wall outlet by pulling on the wall plug itself.
 7. Extreme caution must be used when moving an appliance containing hot oil or other liquids.
 8. Do not use appliance for other than intended use. Household use only.
 9. Preheating of the appliance is not necessary.

SAVE THESE INSTRUCTIONS.

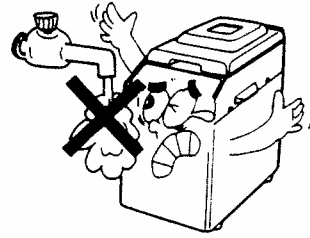
IMPORTANT SAFEGUARDS

▲ WARNING

- Keep the breadmaker away from babies and children; they may touch control buttons, and the breadmaker will be hot during operation.

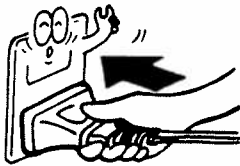


- Do not immerse the breadmaker in water. Doing so will cause electrical shock or malfunction.

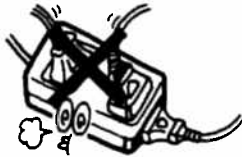


- Plug it into a properly wired wall outlet.

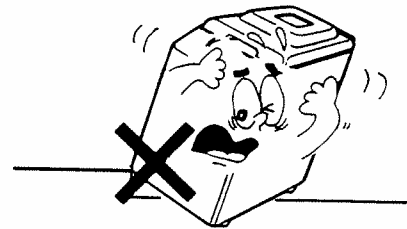
120 Volts A.C. only



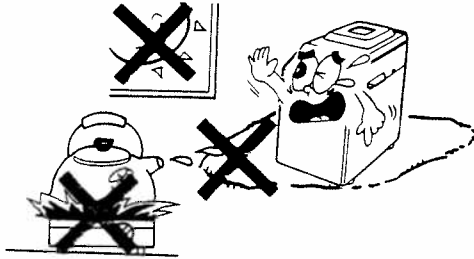
When using an extension cord, it should be arranged so that it will not drape over the counter or tabletop where it can be pulled on by children or tripped over accidentally.



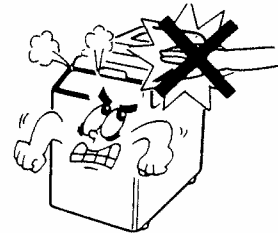
- Do not use the bread maker on an unstable surface.



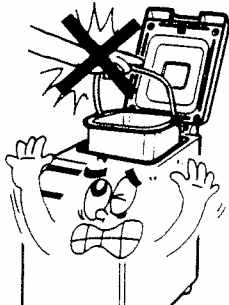
- Do not use the breadmaker on a table or counter-top not resistant to heat, where it is exposed to the direct sunlight, or where it is exposed to a source of heat.



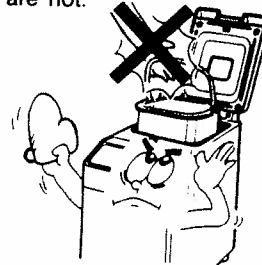
- During baking:
The breadmaker will be hot.
Do not place your face or hands near the breadmaker.



- Do not open the lid or remove the bread pan during operation.



- When baking is finished:
Remove the bread pan using pot holder or oven mitt, as the bread pan, oven area, mixing blade, lid, etc. are not.

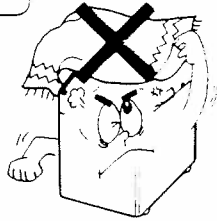


IMPORTANT SAFEGUARDS

▲ CAUTION

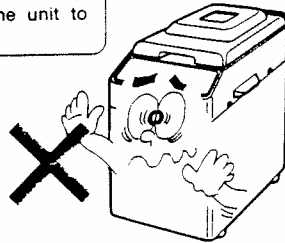
- Do not place a dishcloth over the breadmaker, as it may cause deformity or discoloration of the lid.

The breadmaker will be very hot. Do not place your face or hands near the breadmaker.

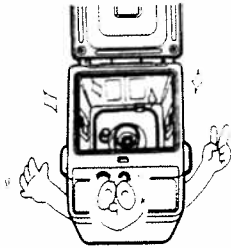


- Use only for breadmaking.

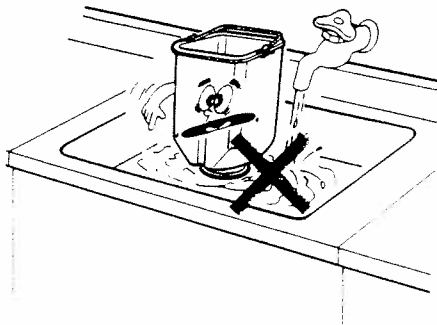
Do not use the breadmaker for other types of baking or cooking. Doing so may cause the unit to malfunction.



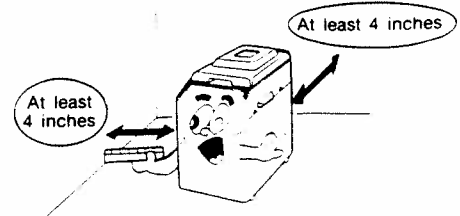
- Be sure that the oven area is always kept clean. If you do not, crumbs will burn.



- Do not immerse the bread pan in water. Doing so may cause malfunction of the shaft, or rusting.

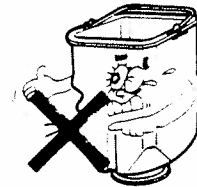


- Place the breadmaker allowing at least 4 inches of clearance on all sides.

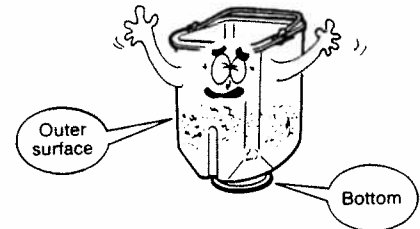


If you do not, surrounding walls may become discolored, because hot air blows from the openings of the unit.

- Do not dent or mar the bread pan. The breadmaker cannot make a good loaf of bread in a deformed bread pan. Accurate temperature sensing will be impaired.

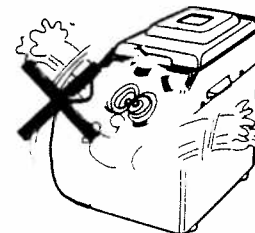


- Be sure that the breadmaker is always kept clean, and be sure that there are no foreign objects in the bread pan.



- Do not divide or double amounts listed in recipe.

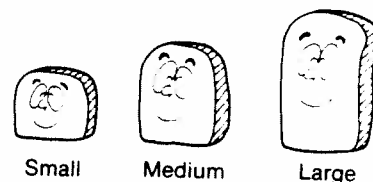
This may affect the quality of bread, and bread may stick to the inside of the lid or viewing window.



FEATURES

DIFFERENT LOAF SIZES

You can bake loaves just the right size for your family! Choose the size you want. A small loaf is perfect for a family of 2 to 4; medium for 4 to 6; a large loaf serves a family of 6 to 8.

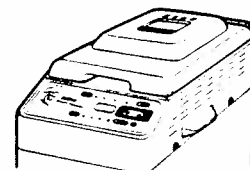


TIMER

Just set it in the **evening...**
and bread is ready in the **morning!**

The digital timer lets you choose the exact time you want the bread to be ready to enjoy (BREAD Ssetting only).

Delay baking time
from 4 hours 20 minutes
up to 13 hours.

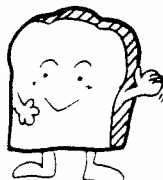


FOUR BREAD SETTINGS

BREAD

- Start with the basic loaf bread recipe and soon you will be trying others such as whole wheat, oat bran, wheat germ, and other favorites.

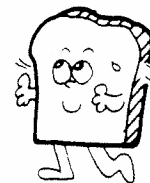
Preset the program depending on your ingredients and your breadmaker will do the rest! You can set the delay timer for this setting only.



BREAD RAPID

- A speedy setting when you want bread in a hurry.

Bread is baked in 2 hours
50 minutes.

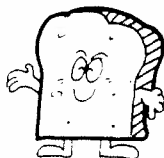


The timer's delay feature cannot be used for this setting.

NUT FRUIT

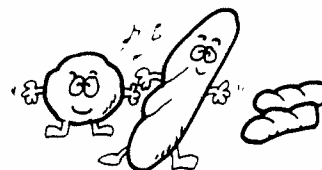
- This setting is for nut and nut and fruit breads.

The unit will tone when it's time to add the additional ingredients.



DOUGH

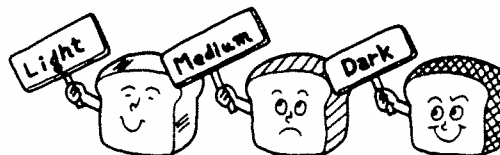
- A setting to prepare dough for a variety of breads such as dinner rolls or French bread. After hand shaping, dough is baked in your conventional oven.



The timer's delay feature cannot be used for this setting.

LIGHT OR DARK CRUST SETTING

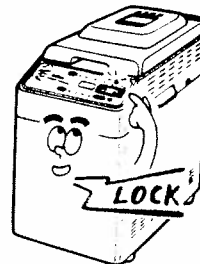
The crust color can be adjusted to light, medium or dark.



PROGRAM LOCKING OPTION








When you have set the breadmaker and pressed the START button, presetting the LOCK button locks in the setting.

This means that it is impossible to accidentally press the STOP button and cancel the breadmaking cycle.



BEFORE STARTING TO BAKE

INGREDIENTS USED FOR BAKING:

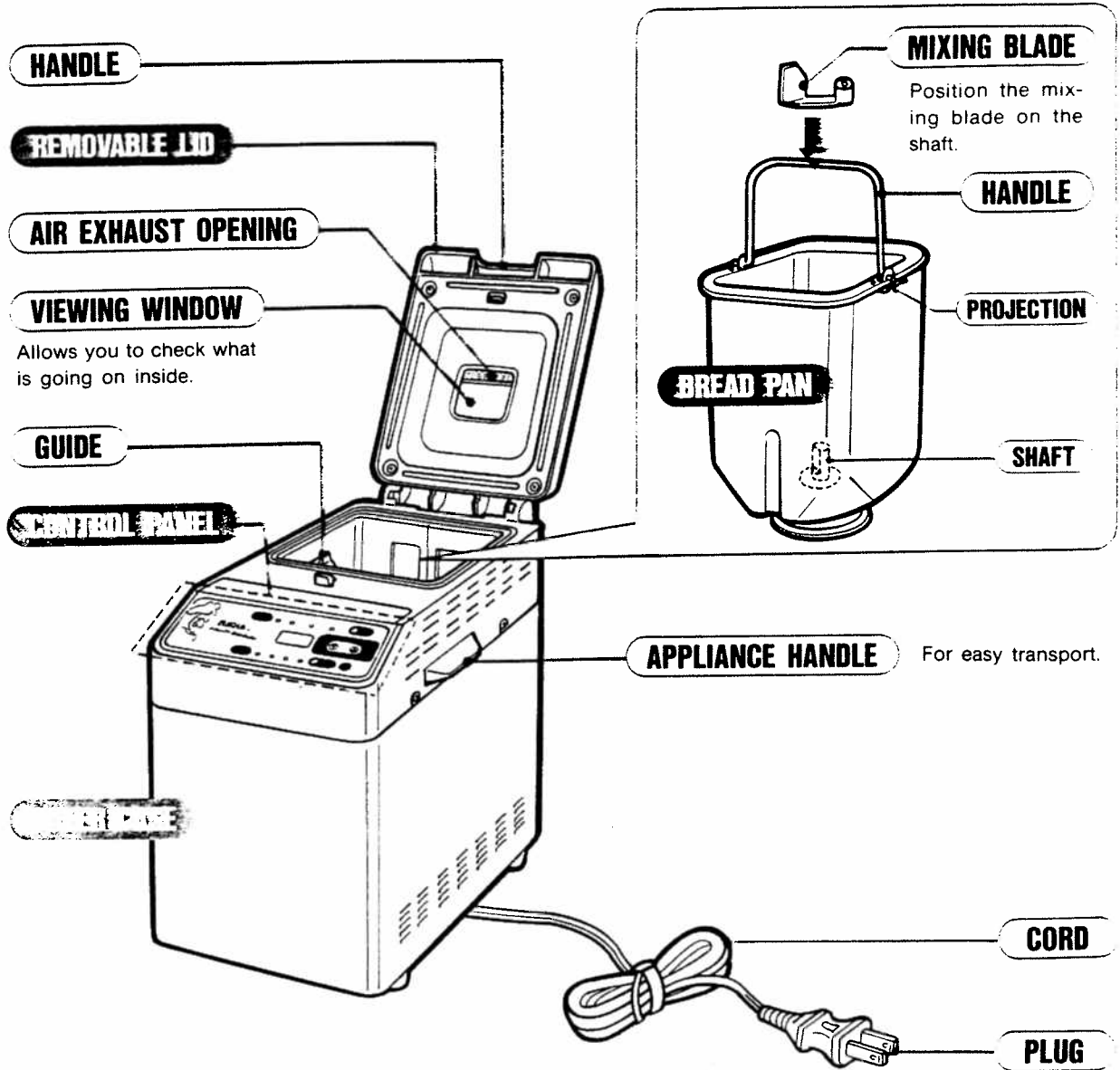
DRY YEAST 	<p>This is what causes the bread to rise and is the most important ingredient in bread baking.</p> <p>Dry yeast when used in the breadmaker doesn't need preliminary fermentation to activate the yeast.</p> <p>When combined with sugar and water at the right temperature, the yeast generates carbon dioxide and makes the dough rise.</p> <p>Fresh yeast is recommended.</p> <p>Once a package is opened, store it in the refrigerator to keep it active longer.</p>
FLOUR 	<p>Bread flour is highly desirable because of its high protein content. (For some types of bread, all-purpose flour may also be added).</p> <p>When flour is kneaded with water, gluten is formed for dough to rise better.</p>
SALT 	<p>Salt controls the action of the yeast, helps produce a firm dough, and prevents overrising. Salt also enhances the flavor of the bread.</p>
SUGAR 	<p>Sugar adds sweetness and aroma; it makes the crust brown and the bread soft. Brown sugar, honey, molasses or syrups produced from maple, corn or cane are also suitable sweeteners which also add vitamin B and minerals.</p>
BUTTER 	<p>Butter adds flavor; it makes the bread softer and glossier. Margarine is an acceptable substitute for butter. Use at room temperature for best results. Vegetable shortening or oil in the same amount may also be used.</p>
DRY MILK 	<p>Dry milk enhances the gloss and flavor; it makes the bread richer and softer. Fresh milk may be used if baking bread immediately. Fresh milk cannot be used for delay baking. Be sure to deduct from the water measurement if using fresh milk.</p>
WATER 	<p>When added to flour, water or other liquids from the gluten necessary for bread to rise. The ideal water temperature for yeast in the breadmaker is 77° F-95° F (25° C-35° C). A warm room temperature is preferable.</p>

MAKING HOMEMADE BREAD WITH THE BREADMAKER

Time shown below varies somewhat depending on room temperature.

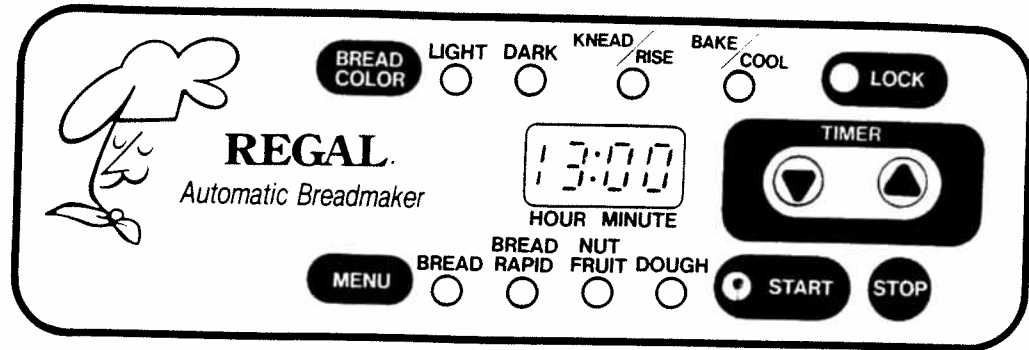
		1 Pre-knead	2 Rest	3 Knead	4 First rise	
Time	BREAD setting NUT FRUIT setting	7 minutes	5 minutes	16 – 24 minutes	60 – 70 minutes	
	BREAD RAPID setting	7 minutes	5 minutes	16 – 24 minutes	15 minutes	
	DOUGH setting	7 minutes	5 minutes	16 – 24 minutes	64 – 72 minutes	
		5 Punch down	6 Second rise	7 Bake	8 Cool	9 Complete
Time	BREAD setting NUT FRUIT setting	20 seconds	70 minutes	53 – 60 minutes	20 – 31 minutes	
	BREAD RAPID setting	20 seconds	45 minutes	55 minutes	20 – 28 minutes	
	DOUGH setting	_____	_____	_____	_____	

DESCRIPTION



NOTICE: A short cord is provided to reduce the hazards of becoming tangled in or tripping over a longer cord. Extension cords or automatic timing devices may be used if the wattage rating of these devices is at least as great as the wattage stamped on the base of the appliance. If a longer cord is used, it should be arranged so that it will not drape over the counter or tabletop where it can be pulled on by children or tripped over accidentally.

CONTROL PANEL AND FUNCTION



START light _____

This light goes on when the **START** button is pressed, and goes off when the **STOP** button is pressed.

●When buttons are pressed, the control panel tones.

<p>1 MENU</p>	<p>Push the MENU button to select the type of bread you want: BREAD, BREAD RAPID, NUT FRUIT or DOUGH. Each time you press this button the breadmaker advances to the next function. (When the power goes on, the first selection is always BREAD.)</p>
<p>2 BREAD COLOR</p>	<p>Press this button if you want to change the degree of browning. When this button is pressed, the browning stage switches to LIGHT or DARK. The light goes out when the setting returns to MEDIUM. *Unless the setting is changed, the bread will bake on MEDIUM.</p>
<p>3 LOCK</p>	<p>If you want to lock in the program after the START button has been pressed, simply press the LOCK button. When the LOCK button has been pressed, the control light goes on and all of If you wish to switch off the locking function, press the LOCK button again.</p>
<p>4 TIMER</p>	<p>The delay time feature can be set on the timer with the arrows pointing up and down. The delay time feature can be set from 4 hours 20 minutes to 13 hours. When you activate the button with the arrow pointing up, the time 4:20 appears. Each push of the button increases the time by 10 minutes, up to 13:00. When you activate the button with the arrow pointing down, the time 13:00 appears. Each push of the button reduces the time by 10 minutes, down to 4:20. If you keep the button pressed down, the timer setting runs through quickly. *The timer can only be used for the BREAD setting. It cannot be used with the BREAD RAPID, NUT FRUIT or DOUGH settings.</p>
<p>5 START</p>	<p>Press the START button when you want to start baking immediately or to start the timer function with a preset delay time.</p>
<p>6 STOP</p>	<p>Push the STOP button if you have accidentally pushed a wrong button, if you want to cancel or change the delay time on the timer, or at the end of the cycle. (If the LOCK function is activated, this must be canceled first). (See 3 LOCK before pushing the button). *The BREAD setting light remains lit after the STOP button has been pressed.</p>

HOW TO USE

Push MENU button to select BREAD setting. From start to finish: 4hrs. 10 min.

The BREAD setting on your Regal Deluxe Automatic Breadmaker is used when you want the breadmaker to mix ingredients, knead, let rise and bake a loaf of white bread, whole wheat bread, bran or carrot bread, etc. The Regal Deluxe Automatic Breadmaker Cookbook included with this unit offers you a variety of scrumptious bread recipes to choose from.

All you need to do is put the ingredients in the bread pan in the order listed in the recipe and press the START button. Everything from kneading to baking to cooling is done for you—automatically. A finished loaf takes about 4 hours and 10 minutes.

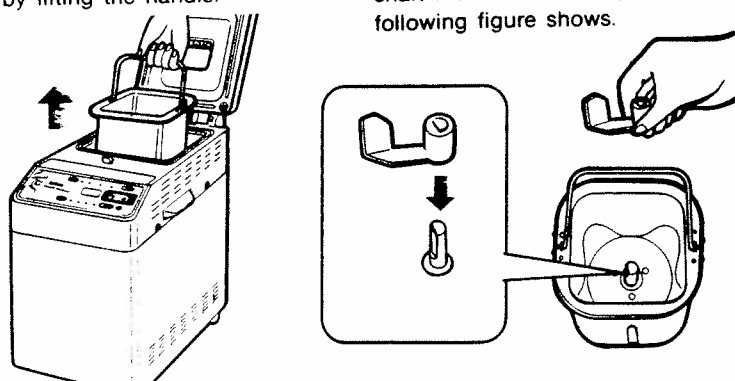
NOTE: This is the only setting for which delayed time baking is possible. Recipes in the Regal Deluxe Automatic Breadmaker Cookbook are given for NO DELAY and DELAY timed baking.

A STEP BY STEP GUIDE TO THE BREAD SETTING

Remove the bread pan from the breadmaker and insert the mixing blade:

- 1 Open the lid and remove the bread pan by lifting the handle.
- 2 Install the mixing blade on the shaft inside the bread pan as the following figure shows.

- Make sure the mixing blade is securely attached. If the mixing blade releases during operation, the dough will not be kneaded properly.



The diagram illustrates the process in two parts. On the left, a breadmaker is shown with its lid open, and an arrow points to the bread pan being lifted out. On the right, a close-up shows a hand placing a mixing blade onto a shaft inside the bread pan. A separate inset shows the blade being pushed onto the shaft.

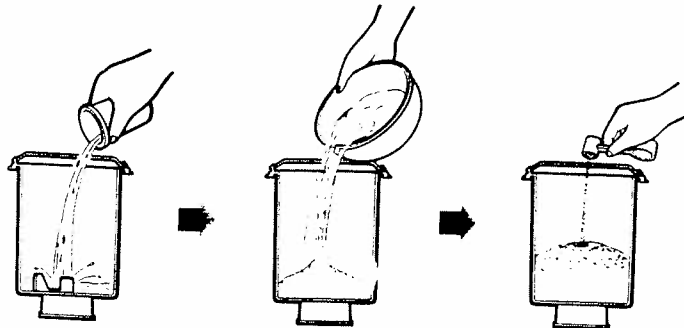
2 Measure all ingredients into the bread pan:

[NO DELAY]

- 1 Measure all ingredients into the bread pan in the order listed in the recipe. Then go to instruction 3.

[DELAYED BAKING]

- 2 Measure water, shortening and other ingredients with a high moisture content into the bread pan. Add the flour, salt, sugar, butter and dry milk into the bread pan. Next add the flour, then place the DRY yeast on top of DRY flour. Do not mix.



Water and other liquids

All ingredients except DRY yeast

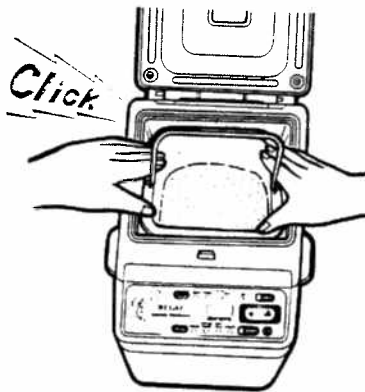
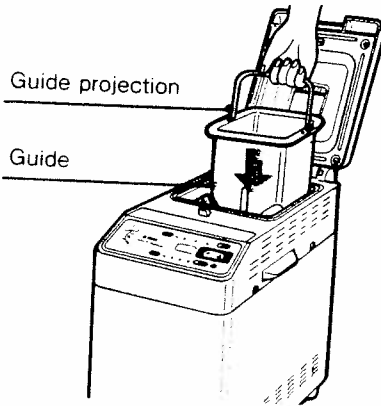
DRY yeast on top of flour away from water.

NOTE: If you plan to use the timer's delay feature, the yeast must be kept dry and away from water. (See instruction 2-②)

If the yeast gets wet, it will ferment in advance and the dough will not rise at the right time.

3 Place the bread pan into the breadmaker:

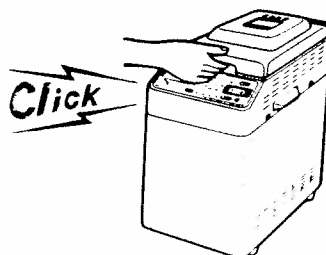
- 1 Put the bread pan into the breadmaker, making sure the guide projection fits into the guide on the breadmaker.
- 2 Push the bread pan down as indicated in the figure below, and it will click into place. Push the handle down and back.



- If the bread pan is not inserted properly, baking will not start even when the START button has been pushed. The display shows "□□□□".

4 Close the lid:

Using the handle, close the lid until it clicks.

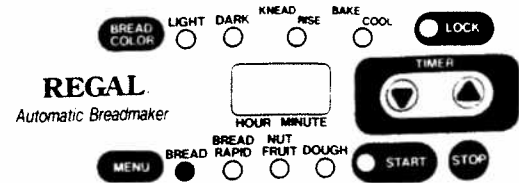


- If the lid is not properly closed, your bread will not bake properly.

HOW TO USE

5 Plug in the breadmaker.

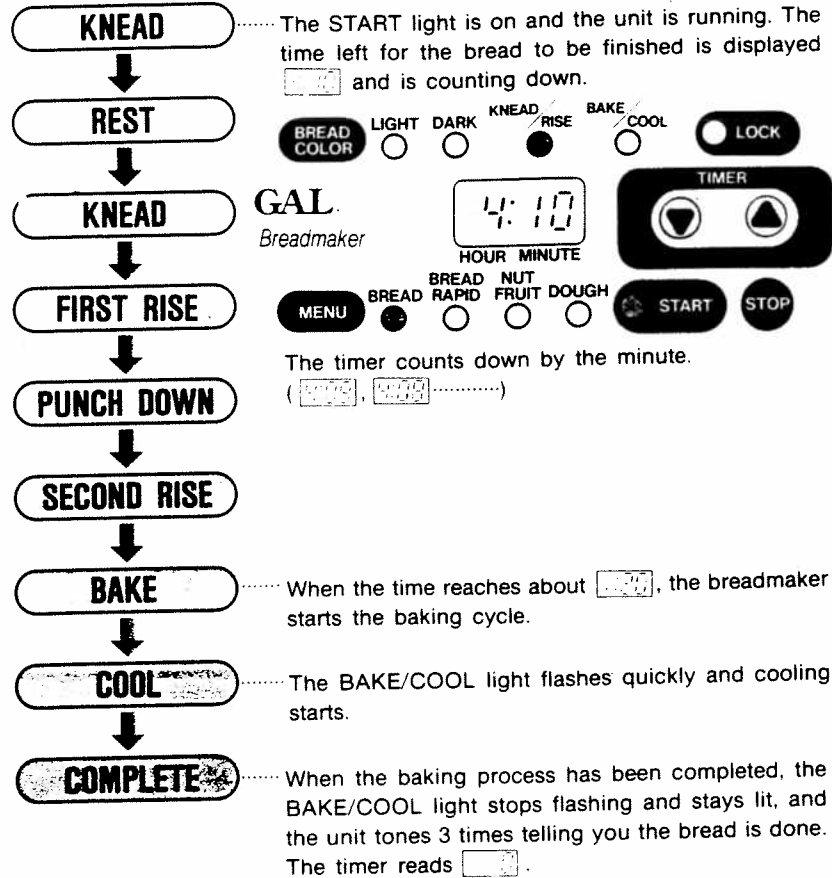
The BREAD light will go on.



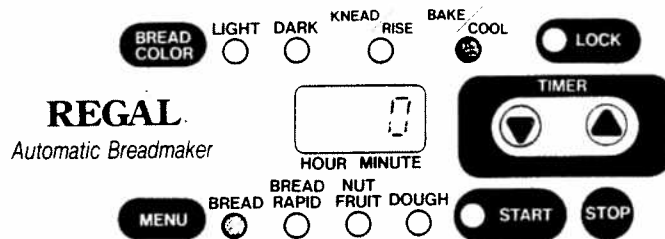
6 Starting the breadmaker.

NO DELAY

Push the START button.



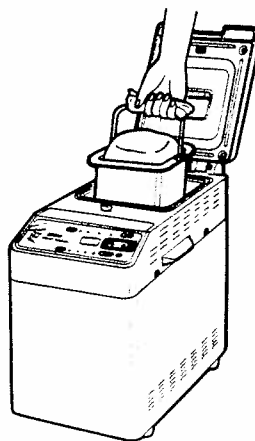
- If you would like to alter the degree of browning, simply press the BREAD COLOR button. The bread will bake on the MEDIUM setting, if the BREAD COLOR button is not activated. The degree of browning can be altered after starting up, if you press the BREAD COLOR button before the BAKE stage has been reached. If you have pressed the LOCK button, press it again to release the buttons and then select the browning setting you desire.
- Press the LOCK button to block the setting functions after the START button has been pressed.
- If the breadmaker does not start to work after the START button had been pressed, check the trouble shooting guide on pages 25 and 26.
- Remember that the breadmaker remains hot until the BAKE/COOL light has stopped flashing.



7 When the bread is done, remove the bread pan from the breadmaker.

After the tone sound stops, push the STOP button, open the lid, and pull the pan out by the handle.

Be sure to use pot holders or an oven mitt, because the breadmaker is very hot, especially inside.



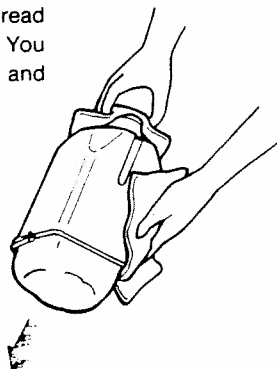
- If you do not push the STOP button after the tone stops, the fan will run for 30 minutes to keep the bread from getting soggy from the cooled steam.

- Do not put the hot bread pan on the lid of the breadmaker or any other item that may be damaged or discolored from the heat!

8 Removing the bread

Turn the bread pan upside down and shake until the bread come loose.

If you have baked a small loaf, it may stick to the mixing blade and may become hard to shake out. In this case, wait until the bread pan is cooled off sufficiently to handle. You can then put your finger between the loaf and the bread pan to lift it out.



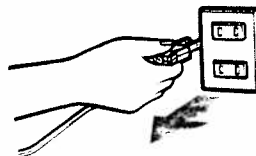
- If the mixing blade comes out attached to the bread, remove it with tongs or a towel.

⚠ WARNING: It is hot!

- If the mixing blade remains inside the bread pan, see page 19 for further information.

9 After use

Always unplug the breadmaker after each use.



⚠ CAUTION

- For safety reasons, be sure to unplug the breadmaker after each use.

If you only push the STOP button, the BREAD indicator light stays on and the START button could be pushed accidentally.

HOW TO USE

Push MENU button to select BREAD RAPID setting.

From start to finish: 2 hrs. 50 min.

To bake bread more quickly, choose the BREAD RAPID setting. In 2 hours and 50 minutes you can enjoy hot, delicious homemade bread! By adding extra yeast, the time needed for the breadmaking process is shortened on this setting.

Refer to the Regal Deluxe Automatic Breadmaker Cookbook for recipes and instructions. As with the BREAD setting, everything is automatic.

NOTE: The shape and color of the bread produced with this setting may be slightly different than bread produced with the BREAD setting.

Bread with added nuts or fruit cannot be baked with this setting.

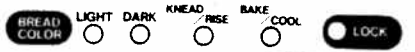
The timer cannot be used for delay baking of the BREAD RAPID setting.

A STEP BY STEP GUIDE TO THE BREAD RAPID SETTING

Follow the same procedures for BREAD, steps 1-5, pages 9-11. Continue with step 6 below.

Starting the breadmaker.

- Select the BREAD RAPID setting



- Press the START button

KNEAD



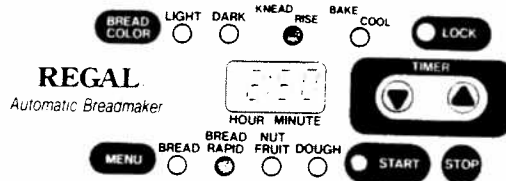
REST



KNEAD



The START light goes on, the time [] to end of baking time appears, and the breadmaker starts kneading.



The timer counts down by the minutes.

([] : [])

- Make sure you select BREAD RAPID.
- If the breadmaker does not start to operate when the START button has been pressed, check the trouble shooting guide on pages 25 and 26.
- For browning control and lock function, see the notes under BREAD.

The process from rising to end of baking is the same as that shown under BREAD. When the bread is finished, it can be removed from the bread pan in the same way.

HOW TO USE

Push MENU button to select NUT FRUIT setting.
From start to finish: 4 hrs. 10 min.

Add dried fruit, nuts, eggs or vegetables to your breads for added vitamin content and flavor. Recipes for wholesome egg bread, attractive walnut and apricot loaves and found in the Regal Deluxe Automatic Breadmaker Cookbook included with this unit.

The unit tones 3 times 4 minutes before the kneading is completed, signaling the proper moment to add fruit, nuts, etc. Raisins stay whole and juicy; nuts stay crunch and recognizable.

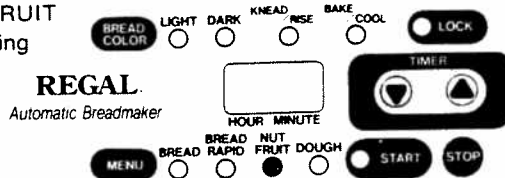
NOTE: The timer's delay feature cannot be used for this setting.

A STEP BY STEP GUIDE TO THE NUT FRUIT SETTING

Follow the same procedures for BREAD, steps 1-5, pages 9-11. Continue with step 6 below.

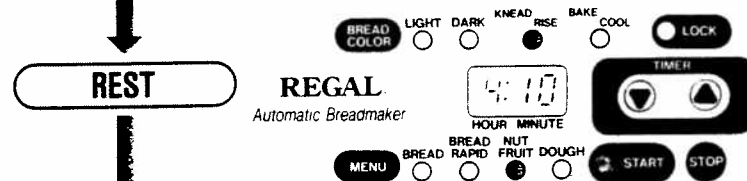
6 Starting the breadmaker:

- Select the NUT FRUIT (MENU button) setting



- Press the START button

PRE-KNEADThe START light goes on, the time to end of baking appears, and the breadmaker starts kneading.

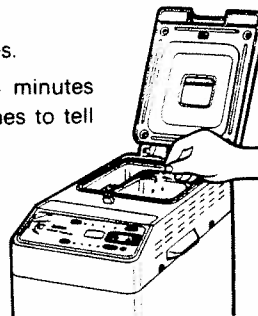


REST

The timer counts down by the minutes.
 (3, 40)

- Add the raisins, nuts, etc. when the unit tones.

After about 25 minutes from the start and 4 minutes before the kneading is finished, the unit 3 times to tell you to add raisins. Open the lid and sprinkle raisins quickly and evenly over the dough. Opening the lid at this time will not stop the kneading, so be careful! After adding the raisins, quickly close the lid to prevent heat loss.



- Make sure that you select the NUT FRUIT setting. If you forget, the tone will not tell you when to add the raisins!

- For browning control and lock function, see the note under BREAD

- Add the raisins evenly. If you add all the raisins at the same time, they will not be scattered throughout the bread when finished, when the bread is finished.

- Do not add the raisins before the 3 tones. If you do, you will not have a loaf of raisin bread but crushed raisin bread or raisin colored bread without any whole raisins, and dough that contains raisins may not rise sufficiently.

- If you prefer some of the raisins to be crushed, these should be added to the ingredients at the start of the BREAD phase and will be automatically baked. (The color of the finished bread will be darker.)

The process from rising to end of baking is the same as that shown under BREAD. When the bread is finished, it can be removed from the bread pan in the same way.

HOW TO USE

Push MENU button to select DOUGH setting.

From start to finish: 1 hr. 40 min.

Use the DOUGH setting to prepare a variety of dough recipes found in the Regal Deluxe Automatic Breadmaker Cookbook. Remove the dough after it has been kneaded and allowed to rise once in the breadmaker, shape it into rolls, doughnuts, bagels, etc., let rise in a warm place and bake it in your conventional oven.

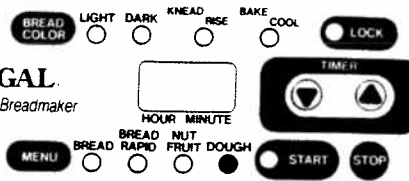
NOTE: The timer's delay feature cannot be used for the DOUGH setting.

A STEP BY STEP GUIDE TO THE DOUGH SETTING

Follow the same procedures for BREAD, steps 1-5, pages 9-11. Continue with step 6 below.

6 Starting the breadmaker:

- 1 Select the DOUGH (MENU button) setting



- 2 Press the START button

KNEAD

The START light goes on, the time 1:40 to end of the first rise time appears, and the breadmaker starts kneading.

REST

KNEAD

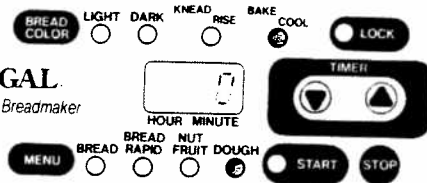
FIRST RISE

The timer counts down by the minute.

(:59 :58)

COMPLETE

When the first rise is finished, the BAKE/COOL light goes on and the unit tones 3 times. The timer shows "0".

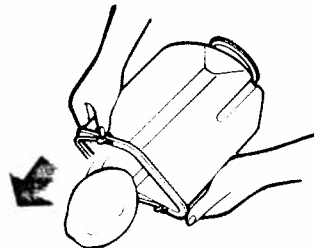


- Make sure that you select DOUGH setting.

- For browning control and lock function, see the notes under BREAD.

7 To take dough out:

- 1 Push the STOP button, open the lid and pull the pan out by the handle.
- 2 Gently take the dough out. Carefully remove the mixing blade.



CAUTION

- Be sure to unplug the unit after each use.

Now you can shape the dough as you wish.
Let it rise in a warm place and bake it in your oven.

HINTS FOR MAKING DELICIOUS HOMEMADE BREAD

1 Use only fresh ingredients

- **Flour**
Store the flour in a dry place; use the package as quickly as possible after opening
- **Butter, water and other liquids**
Use these ingredients at room temperature for best results.



• Yeast

Use only dry yeast. It does not need preliminary fermentation in the bread-maker.

After opening a package or jar, store yeast in the refrigerator or freezer.

Instant yeast works well in the bread-maker. It also helps eliminate low-volume breads. If not available in your area, order directly from Regal Ware, Inc.



2 Measure ingredients accurately using standard measures

- **Dry ingredients**
Spoon into nested or standard dry measuring cup until overflowing. Level off with straight-edged spatula.
- **Shortening**
Press firmly into nested or standard dry measuring cup. Level off with straight-edged spatula.
- **Sugar, baking powders, soda, salt, spices, dry milk**
Fill standard dry measuring cup or spoon to overflowing. Level off with straight-edged spatula.
- **Liquid ingredients**
Place standard liquid measuring cup (8 fl. oz.) on level surface. Fill to specified mark and check measurement at eye level. Use standard measuring spoons for small amounts.

3 Enjoy tasty bread

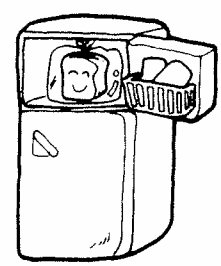
- **Slice bread evenly**
Use a sharp knife or an electric knife for best results.

When storing

- **When storing**
After bread is cooled completely, wrap in foil or a plastic bag. For storing 2 to 3 days, wrap well and store at room temperature.



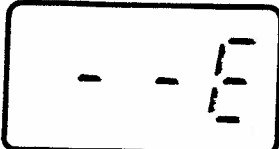


- **Freeze bread for longer storage**
Wrap well in foil or a plastic bag and store in freezer.





DISPLAY INDICATORS



When the START button is pressed:

Display	Cause	How to reset
 HOUR MINUTE and 3 tones	The bread pan is not in the breadmaker, or the bread pan has not been properly positioned.	Put the bread pan in the breadmaker again: you should clearly hear a click. Check that the display "E" is no longer showing, and press the START button again.
 HOUR MINUTE and 3 tones	The oven area is hot (above 100°F/38°C). This may occur during continuous use.	Open the lid to cool the oven area for 30 minutes to 1 hour. After cooling, START can be set again after 5~10 minutes. When the "H" indicator goes out, press the START button.
 HOUR MINUTE and 3 tones	The oven area is cool (under 14°F/-10°C).	Move the unit to warm place. When the "L" indication goes out, press the START button.

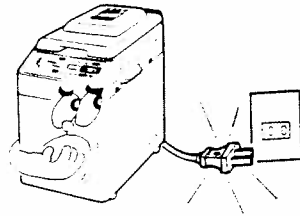
When the power supply is interrupted:

Display	Cause	How to reset
The timer display flashes on and off, without showing the time. 	There has been an interruption in the power supply for more than 10 minutes during operation.	Remove the dough and start again using all new ingredients. If the interruption in the power supply is momentary, the operation will not be affected.
Only the BREAD menu display is showing. 	There has been an interruption in the power supply for more than 1 hour during operation.	

MAINTENANCE

FIRST STEP

- Be sure to disconnect power by pulling out the plug, and allow the main body to cool down enough before performing maintenance.

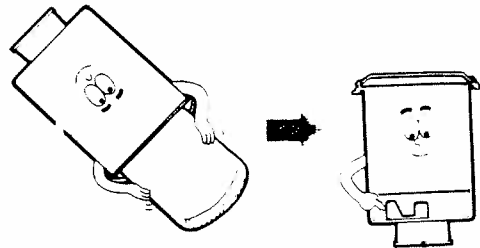


▲ CAUTION!

- Avoid using any cleaning agent other than liquid detergent.

DETACHING THE MIXING BLADE

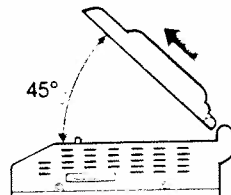
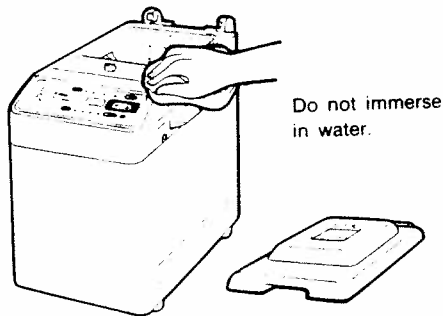
- The mixing blade may stick to the shaft of the bread if left in the bread pan too long.
- Immediately after removing the baked bread, pour warm water into the bread pan. Leave for 30 minutes to loosen, then detach the mixing blade. Repeat if necessary.



Do not immerse this bottom in water.
Wipe with well wrung dishcloth.

MAIN BODY, LID

- Wipe with a damp dishcloth. Do not immerse in water or splash with water, as this may cause of malfunction or electric shock.



- You can remove the lid by opening it up to a 45 degree angle and pulling it upward.

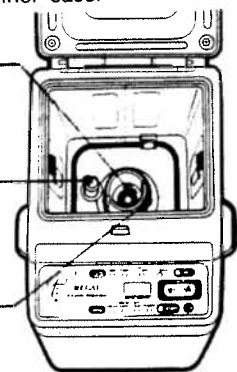
- Be sure that the oven area is always kept clean.
- Do not use the breadmaker without rubber gasket inside the inner case.

Coupling

Sensor

Wipe very gently,
avoid knocking.

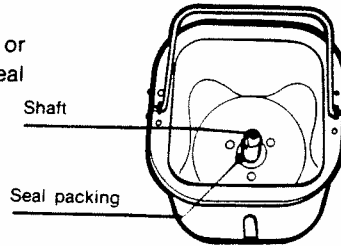
Rubber gasket



- Removing the rubber gasket will cause noise when unit operates. Wash the rubber gasket with a soft cloth or sponge and let dry.
- After using, gently wipe out crumbs or dust in the oven area with a damp dishcloth.
- Clean coupling with a paper towel.

BREAD PAN

- Wash the shaft with a soft cloth or sponge to prevent damage to the seal packing and let dry.



NONSTICK MIXING BLADE

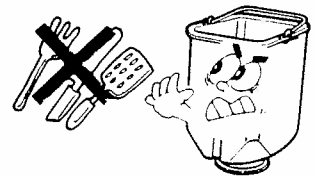
- Wash with a soft cloth or sponge and let dry.



If the opening in the mixing blade is blocked, immerse in water for a few minutes and then clean with a toothbrush or wooden pick.

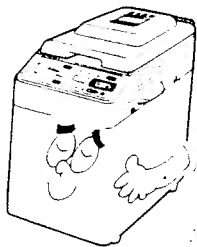
BREAD PAN AND MIXING BLADE TO PREVENT DAMAGE TO NONSTICK COATING

- Never use metal utensils on the bread pan or mixing arm.
- Be sure to clean after each use. After continued use, some discoloration may take place due to the moisture and steam. This will not affect ease of use or quality of the baked bread.



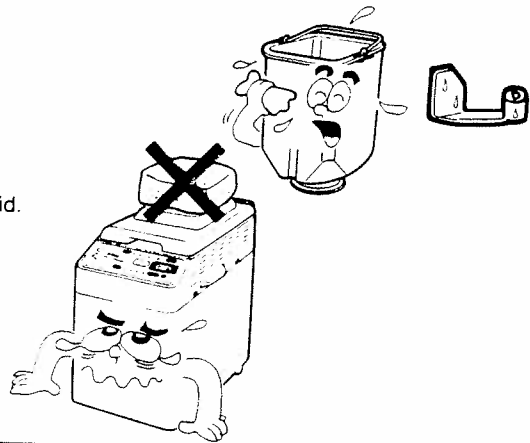
STORING THE BREADMAKER

- Be sure that the body has cooled completely before storing.
- Be sure that all moisture inside the unit has dried completely before storing with the lid in place.



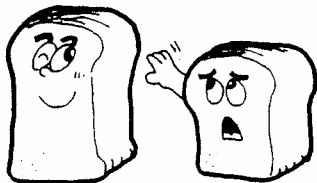
- Be sure to close the lid.

Do not place a heavy object on the lid.
This may damage the seal.



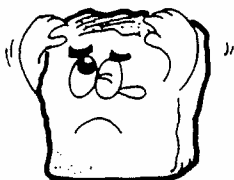
Q & A FOR HOME BAKING

Q1 Why did the height and shape of the bread differ with each use?



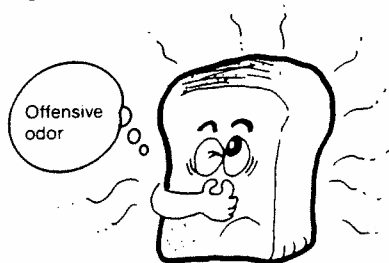
A1 The height and shape of the bread differ depending on the room temperature and resting time (when using timer). Also, accurate measurement of ingredients is essential for delicious bread.

Q2 Why didn't the bread rise?



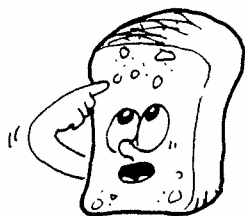
A2 If you forgot to add the yeast or to insert the mixing blade, the bread does not rise. Also, if the yeast is stale or old, a small loaf may result. Measure yeast carefully.

Q3 Why does the bread have an unpleasant odor?



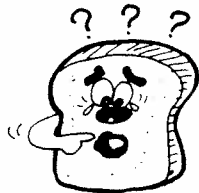
A3 If stale ingredients were used, or too much yeast was added, the bread's aroma is unpleasant. The BREAD RAPID setting requires a larger quantity of yeast, and this can cause a strong smell. We recommend using fresh ingredients. Measure ingredients accurately for best results.

Q4 Why is the shape of the bread high?



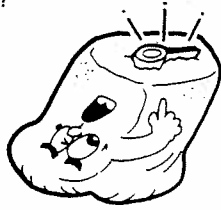
A4 The bread is not shaped like most commercial loaves. The shape of the bread pan is vertical, therefore, the bread bakes vertically giving it a different look. To obtain a commercially-shaped slice, place the loaf on its side and start slicing from the bottom.

Q5 Why there is a hole in the center of the loaf?



A5 During kneading, air has collected in this spot and has not been expelled during the PUNCH DOWN phase. The bread was baked with this air bubble inside.

Q6 Why does the mixing blade come out with bread?

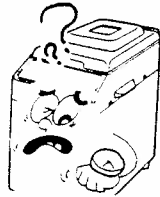


A6 This is normal because the mixing blade is detachable. Use a non-metallic skewer or tongs to remove it. Caution: This mixing blade will be hot.

TIMER

Q7 Why can the timer only be set from 4 hours 20 minutes up to 13 hours?

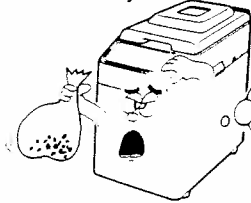
Less than 4 hours and 20 minutes?



More than 13 hours?

A7 Breadmaking takes a minimum of 4 hours and 10 minutes. Any ingredient may be spoiled if the timer setting exceeds 13 hours.

Q8 Why are raisins or nuts not added with all the other ingredients at the start of the NUT RAISIN cycle?

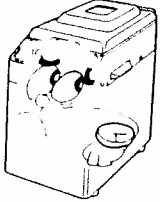


Why raisins later?

A8 Adding raisins, nuts, etc. later ensures the shape is retained. Add them in the middle of the kneading process when the 5 tones sound.

Q9 Why can't the delay timer be used for the NUT FRUIT setting?

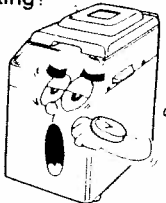
MIX BREAD setting



Why no timer?

A9 On the NUT FRUIT setting the lid must be opened at a specified time during the KNEAD phase. Therefore, the delay timer cannot be used. Egg is not recommended when using the timer because it may spoil while sitting in the bread pan.

Q10 Why can't the delay timer be used for the DOUGH setting?



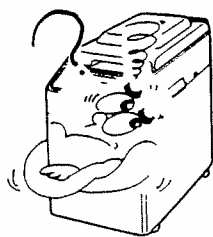
Why no timer?

A10 Because dough may spoil if left in the bread pan too long, the delay timer cannot be used. The prepared dough must be removed, shaped by hand and baked in a conventional oven.

Q & A FOR HOME BAKING

INGREDIENTS

Q11 Can ingredients listed in the recipes be divided or doubled in the breadmaker?



A11 No. If there is too little dough, the mixing blade may come off. If there is too much dough, the bread swells out of the bread pan.

Q12 Can fresh milk be used in place of dry milk?

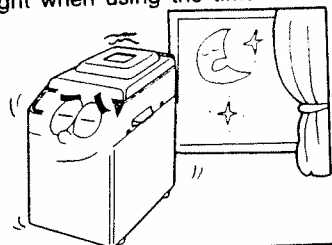


A12 Yes. Be sure to deduct the same amount from the water measure.

Fresh milk is not recommended when using the timer, because it may spoil while sitting in the bread pan.

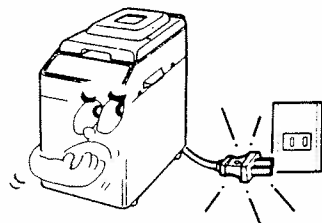
OTHERS

Q13 Why does the breadmaker make noise at night when using the timer?



A13 Because the breadmaker starts kneading at night to make fresh bread for the next morning, you may hear the noise of the mixing motor and fan.

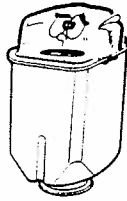
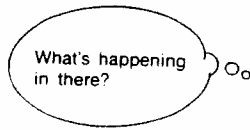
Q14 What happens if the breadmaker is accidentally unplugged during operation?



A14 If the interruption in the power supply is momentary and less than 10 minutes, the operation will not be affected. Plug in unit again, and the operation will continue. If the power supply is cut off longer than 10 minutes, remove ingredients and start again.

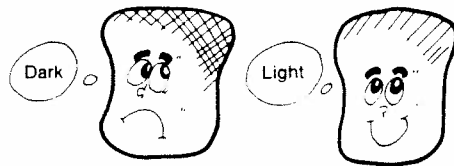
Do not press the STOP button during operations because it cancels all operations and shuts off all power; pressing the START button starts kneading. This is why is advisable to use the LOCK function after starting.

Q15 What will happen if the bread is not removed from the bread pan after baking?



A15 The bread will be cooled down and moisture taken out during the last process, and the fan will run for an additional 30 minutes to keep the bread from getting soggy. For best results, carefully remove the bread from the pan and cool on a wire rack.

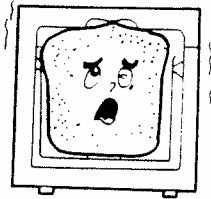
Q16 Why is the finished loaf sometimes light, and other times dark?



A16 Use the BREAD COLOR button to choose the crust color you prefer-LIGHT, MEDIUM or DARK. Medium is the color the bread will be if you do not push the BREAD COLOR button.

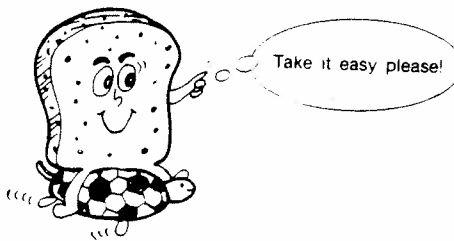
You can choose your setting even after the START button has been pushed, but it must be before the BAKE light goes on. If you have activated the LOCK function, you must cancel it first.

Q17 What should I do if the bread rises up to the lid and the viewing window?







A17 Use less dry yeast and/or sugar.

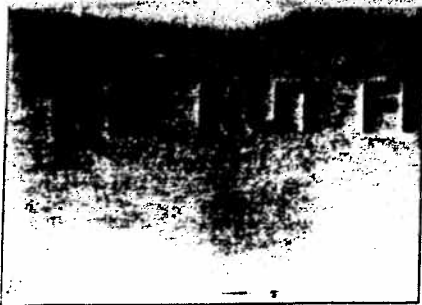
Q18 Why can't I bake fruit bread on the BREAD RAPID setting?



A18 The BREAD RAPID setting bakes breads normally baked on the BREAD setting only. The completion time is shorter. Use the NUT FRUIT setting for those breads containing dried fruits, nuts, eggs or vegetables. Extra ingredients are added later in the kneading process.

BEFORE CALLING FOR SERVICE

Please check the following:		BAKING RESULTS:		Does not operate	Smoke emitted from openings	Sides collapse and damp inside	Top inflated and browned	Bread loaf too short
								
Unplugged				<input type="radio"/>				
Temperature of oven area for making bread	Too high	<input type="text" value="--H"/>		<input type="radio"/>				
	Too low	<input type="text" value="--L"/>		<input type="radio"/>				
Abnormal position of bread pan		<input type="text" value="--E"/>		<input type="radio"/>				
Ingredients spilled on heating element or oven area.					<input type="radio"/>			
Bread left in bread pan too long after baking.						<input type="radio"/>		
Measurement errors	Flour	Too much					<input type="radio"/>	
		Not enough						<input type="radio"/>
	Yeast	Too much					<input type="radio"/>	
		Not enough						<input type="radio"/>
	Sugar	Too much					<input type="radio"/>	
		Not enough						<input type="radio"/>
	Water	Too much						<input type="radio"/>
		Not enough						<input type="radio"/>
Mixing blade not installed in bread pan.								
Power outage. (Is the time flashing on and off, or is the display only showing BREAD?)								
STOP button was pressed after starting.								
Lid was open during operation.								
Type of flour	Whole wheat flour used.							<input type="radio"/>
	Self rising flour used.							<input type="radio"/>
Wrong type of yeast used.								<input type="radio"/>
Old flour, yeast used.								<input type="radio"/>
Bread sliced just after baking (Steam was not allowed to escape)								
Accidentally choose the DARK setting.								



NUT FRUIT MENU

Enjoy wholesome and delicious bread by adding dried fruit, nuts or vegetables during the knead cycle. The unit will tone 3 times 4 minutes before kneading is completed to signal you to add the extra ingredient(s) evenly over the dough for best results.

NOTE: Delay timed baking is not possible with the NUT FRUIT setting.

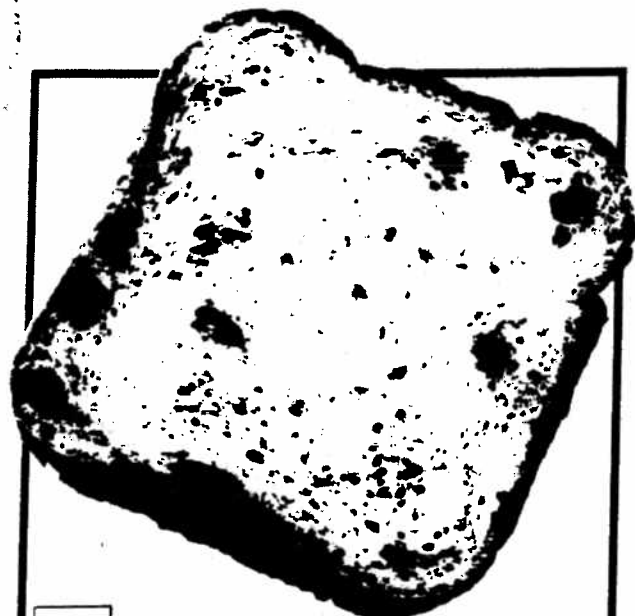


RAISIN BREAD

● Ingredients

Size	Large	Medium	Small
Water	1½ cups	1¼ cups	1 cup
Butter	2 tablespoons	1½ tablespoons	1 tablespoon
Bread flour	3½ cups	3¼ cups	2¾ cups
Sugar	3 tablespoons	3 tablespoons	2 tablespoons
Dry milk	2 tablespoons	1½ tablespoons	1 tablespoon
Salt	2 teaspoons	1½ teaspoons	1 teaspoon
Cinnamon	1½ teaspoons	1 teaspoon	¾ teaspoon
Dry yeast	2½ teaspoons	1½ teaspoons	1¼ teaspoon
Raisins	1 cup	¾ cup	½ cup
Nuts (optional)	1 cup	¾ cup	½ cup

FRUIT MENU



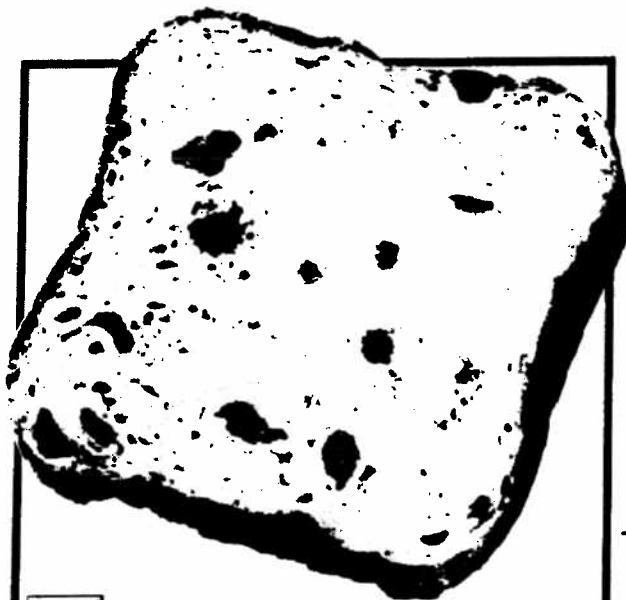
WALNUT BREAD

● **Ingredients**

Size	Large	Medium	Small
Water	1½ cups	1¼ cups	1 cup
Butter	2 tablespoons	1½ tablespoons	1 tablespoon
Bread flour	3½ cups	3¼ cups	2¾ cups
Sugar	3 tablespoons	3 tablespoons	2 tablespoons
Dry milk	2 tablespoons	1½ tablespoons	1 tablespoon
Salt	2 teaspoons	1½ teaspoons	1 teaspoon
Dry yeast	2½ teaspoons	1½ teaspoons	1¼ teaspoons
Chopped walnuts	1¼ cups	1 cup	¾ cup

■ **DIRECTIONS** ■

Measure recipe ingredients into the bread pan accurately in the order listed, except for walnuts. Advance MENU button to NUT FRUIT. Choose the desired bread color. Press the START button. When the unit tones 3 times during the kneading cycle, add the walnuts.



APRICOT BREAD

● **Ingredients**

Size	Large	Medium	Small
Water	1½ cups	1¼ cups	1 cup
Butter	2 tablespoons	1½ tablespoons	1 tablespoon
Bread flour	3½ cups	3¼ cups	2¾ cups
Sugar	3 tablespoons	3 tablespoons	2 tablespoons
Dry milk	2 tablespoons	1½ tablespoons	1 tablespoon
Salt	2 teaspoons	1½ teaspoons	1 teaspoon
Dry yeast	2½ teaspoons	1½ teaspoons	1¼ teaspoons
Chopped dried apricots	1¼ cups	1 cup	¾ cup

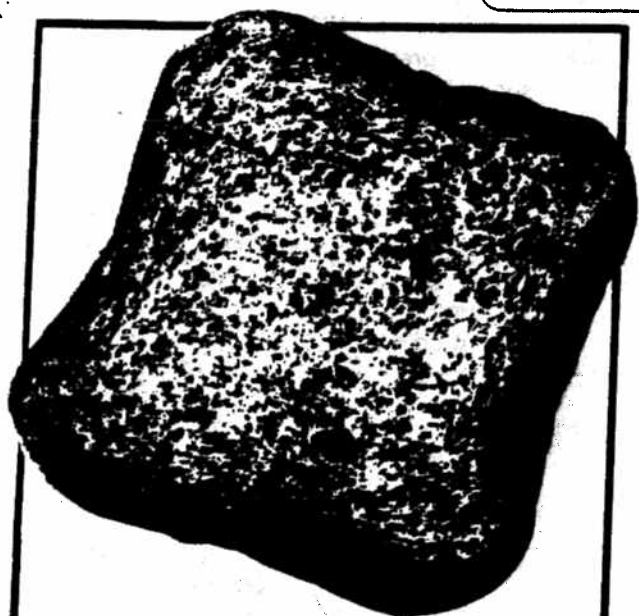
■ **DIRECTIONS** ■

Measure recipe ingredients into the bread pan accurately in the order listed, except for the dried apricots. Advance MENU button to NUT FRUIT. Choose the desired bread color. Press the START button. When the unit tones 3 times during the kneading cycle, add the chopped dried apricots.

THE BREAD AND BREAD RAPID MENU

USING BRAN

Bran is the seed husk or outer coating of cereals such as wheat, rye and oats, separated from the flour by sifting or bolting. Used in breads, it adds fiber and extra vitamins and minerals. As variations in the bran recipe below, wheat germ or oat bran may be substituted.



OAT BRAN BREAD

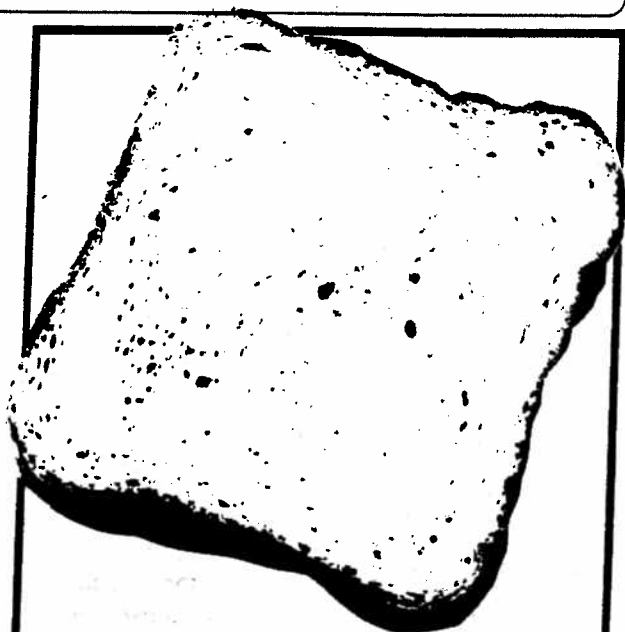
● Ingredients

Size	Large	Medium	Small	
Water	1½ cups	1 cup	¾ cup	
Butter	2 tablespoons	1½ tablespoons	1 tablespoon	
Bread flour	2¾ cups	2 cups	1¾ cups	
Oat bran	¾ cup	½ cup	¼ cup	
Honey	3 tablespoons	2 tablespoons	1 tablespoon	
Dry milk	2½ tablespoons	1½ tablespoons	1 tablespoon	
Salt	1½ teaspoons	1 teaspoon	½ teaspoon	
Dry yeast	Bread setting	2½ teaspoons	2 teaspoons	1½ teaspoons
	Bread Rapid setting	2¾ teaspoons	2½ teaspoons	2 teaspoons

■ DIRECTIONS ■

Follow directions for BREAD and BREAD RAPID

Measure recipe ingredients into the bread pan accurately in the order listed. Advance MENU SELECT button to BREAD or BREAD RAPID. Choose desired bread color. Press the START button.



WHOLE WHEAT BREAD

● Ingredients

Size	Large	Medium	Small	
Water	1½ cups	1¼ cups	¾ cup	
Bread flour	2¾ cups	2½ cups	1¾ cups	
Whole wheat flour	1 cup	¾ cup	½ cup	
Molasses	3 tablespoons	2½ tablespoons	2 tablespoons	
Salt	1½ teaspoons	1¼ teaspoons	1 teaspoon	
Dry yeast	Bread setting	2½ teaspoons	2 teaspoons	1 teaspoon
	Bread Rapid setting	2¾ teaspoons	2½ teaspoons	1½ teaspoons

■ DIRECTIONS ■

Follow directions for BREAD and BREAD RAPID

Measure recipe ingredients into the bread pan accurately in the order listed. Advance MENU SELECT button to BREAD or BREAD RAPID. Choose desired bread color. Press the START button.



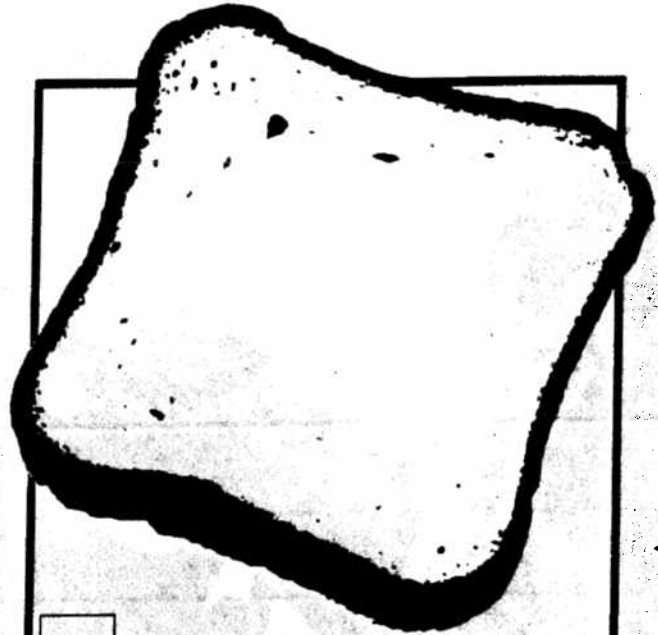
MIXED DRIED FRUIT BREAD

● Ingredients

Size	Large	Medium	Small
Water	1½ cups	1¼ cups	1 cup
Butter	2 tablespoons	1½ tablespoons	1 tablespoon
Bread flour	3½ cups	3¼ cups	2¾ cups
Sugar	3 tablespoons	3 tablespoons	2 tablespoons
Dry milk	2 tablespoons	1½ tablespoons	1 tablespoon
Salt	2 teaspoons	1½ teaspoons	1 teaspoon
Dry yeast	2½ teaspoons	1½ teaspoons	1¼ teaspoon
Mixed dried fruit, chopped	1¼ cups	1 cup	¾ cup

■ DIRECTIONS ■

Measure ingredients into the bread pan accurately in the order listed, except for dried fruit. Advance MENU button to NUT FRUIT. Choose the desired bread color. Press the START button. When the unit tones 3 times during the kneading cycle, add the chopped dried fruit.



EGG BREAD

● Ingredients

Size	Large	Medium	Small
Milk	1½ cups	1 cup	¾ cup
Egg	1	1	1
Butter	1½ tablespoons	1 tablespoon	2 teaspoons
Bread flour	3¼ cups	2¾ cups	2 cups
Sugar	3 tablespoons	2 tablespoons	1 tablespoon
Salt	1½ teaspoons	1¼ teaspoons	1 teaspoon
Dry yeast	2 teaspoons	1½ teaspoons	1 teaspoon

■ DIRECTIONS ■

Measure ingredients into the bread pan accurately in the order listed, including the egg. Advance MENU button to NUT FRUIT. Choose the desired bread color. Press the START button. For Egg Bread only, ignore the signal during the kneading cycle.

H MENU

Prepare dough for dinner rolls, doughnuts, pizza or shaped breads in your Regal Deluxe Automatic Breadmaker! Remove the dough when the unit tones, shape it using recipe guidelines and then bake in your conventional oven.

NOTE: Delay timed baking is not possible with the DOUGH setting.

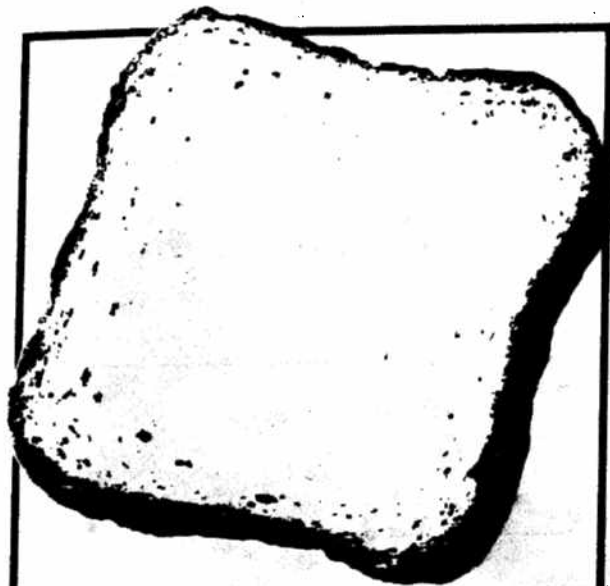


ALL-PURPOSE BUTTER ROLLS

• Ingredients (makes 12 rolls)

Milk	½ cup
Butter, softened	¼ cup
Egg	1
Bread flour	2 cups
Sugar	2 tablespoons
Salt	1 teaspoon
Dry yeast	1½ teaspoons

* Rolls may be brushed with beaten egg, if desired, to add shine.



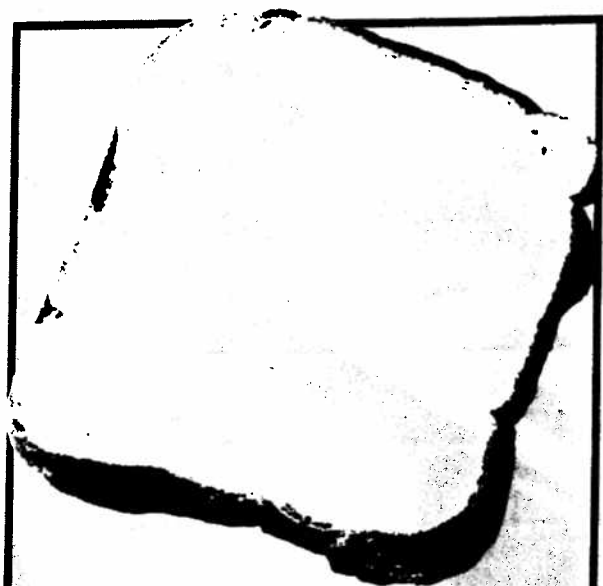
CARROT BREAD

● Ingredients

Size	Large	Medium	Small	
Water	1 1/4 cups	1 cup	3/4 cup	
Grated carrots	3/4 cup	1/2 cup	1/3 cup	
Butter	2 tablespoons	1 1/2 tablespoons	1 tablespoon	
Bread flour	3 1/4 cups	2 1/2 cups	2 cups	
Brown sugar, packed	3 tablespoons	2 tablespoons	1 1/2 tablespoons	
Dry milk	2 tablespoons	1 tablespoon	1 tablespoon	
Salt	1 1/2 teaspoons	1 teaspoon	3/4 teaspoon	
Cinnamon	1 teaspoon	3/4 teaspoon	1/2 teaspoon	
Dry yeast	Bread setting	1 1/4 teaspoons	1 1/4 teaspoons	1 teaspoon
	Bread Rapid setting	2 teaspoons	1 1/2 teaspoons	1 1/4 teaspoons

■ DIRECTIONS ■

Follow directions for BREAD and BREAD RAPID.
 Measure recipe ingredients into the bread pan accurately in the order listed. Advance MENU SELECT button to BREAD or BREAD RAPID. Choose desired bread color. Press the START button.



WHITE BREAD

● Ingredients

Size	Large	Medium	Small	
Water	3/4 cup	1/2 cup	1/3 cup	
Fresh milk	1 cup	3/4 cup	1/2 cup	
Butter	2 tablespoons	1 tablespoon	1/2 tablespoon	
Bread flour	3 1/2 cups	3 cups	2 cups	
Sugar	3 tablespoons	1 1/2 tablespoons	1 tablespoon	
Salt	1 1/2 teaspoons	1 1/4 teaspoons	1 teaspoon	
Dry yeast	Bread setting	2 1/4 teaspoons	2 teaspoons	1 teaspoon
	Bread Rapid setting	2 1/2 teaspoons	2 1/4 teaspoons	1 1/2 teaspoons

■ DIRECTIONS ■

Follow directions for BREAD and BREAD RAPID.
 Measure recipe ingredients into the bread pan accurately in the order listed. Advance MENU SELECT button to BREAD or BREAD RAPID. Choose desired bread color. Press the START button.