INSTRUCTION MANUAL

BREADMAN® BREAD MAKER

www.breadman.com

RECIPES INCLUDED
see reverse side

- BK2000B
- BK2000BQ
IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact Consumer Services for examination, repair or electrical or mechanical adjustment. Or, call the appropriate toll-free number on the cover of this manual.
- The use of accessory attachments not recommended by the appliance manufacturer may cause fire, electric shock or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
- Do not place on or near a hot gas or electric burner, or in a heated oven.

SAVE THESE INSTRUCTIONS
This product is for household use only.

Please Read and Save this Use and Care Book

IMPORTANT SAFEGUARDS

Caution, hot surfaces: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other injury to persons or damage to property.

POLARIZED PLUS II (120V Models Only)
This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

Customer Care Line:
USA/Canada 1-800-231-9786

Accessories/Parts
USA / Canada 1-800-738-0245

For online customer service and to register your product, go to www.prodprotect.com/applica

ELECTRICAL CORD
a) A short power-supply cord (or detachable power-supply cord) is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

b) Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.

c) If a longer detachable power-supply cord or extension cord is used,
   1) The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance,
   2) If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord, and
   3) The longer cord should be arranged so that it will not drape over the countertop or table top where it can be pulled on by children or tripped over.

Note: If the power supply cord is damaged, it should be replaced by qualified personnel; in Latin America, by an authorized service center.
POWER OUTAGE

7-Minute Power Failure Back-Up

Your Breadman® Bread Maker has a 7-minute power failure back-up feature. If the electricity goes out, the memory will store your cycle selection for up to 7 minutes. If the power comes back on within this time, bread making will resume where it left off.

If the bread maker loses power for more than 7 minutes and you are using any dairy products, perishables or meat in your bread, you should discard the contents of the recipe and start again with new fresh ingredients due to health and sanitary considerations. For nonperishable recipes you may try starting the bread maker at the beginning of the cycle again. However, this may not always produce an acceptable loaf of bread.

If you are not sure when the outage occurred, remove the dough and discard.

Product may vary slightly from what is illustrated.

† 1. Removable lid [Part # BK2000BQ-01]
† 2. Lid handle
† 3. Cord wrap (not shown)
† 4. Viewing window
† 5. Automatic fruit & nut dispenser
† 6. Control panel
† 7. Baking chamber
† 8. Traditional bread pan [Part # BK2000BQ-02]
† 12. Measuring cup (Part #BK2000BQ-06)
† 13. Measuring spoon (Part #BK2000BQ-07)
† 14. Kneading paddle removal key (Part #BK2000BQ-08)

Note: † indicates consumer replaceable/removable parts
CONTROL PANEL

1. POWER LIGHT
   Illuminates when START button is pressed.

2. DISPLAY WINDOW
   Shows selection and timer setting.

3. MENU BUTTON
   Selects cycle. Each time the MENU button is pressed, the number for the cycle selected and the program time will appear in the display window.

4. START/STOP BUTTON
   Press and hold for several seconds to clear display, reset cycle or to simply stop baking.

5. ▲ AND ▼ BUTTONS
   Use this pair of buttons to adjust the bake only time and to set delay bake timer; add or subtract time displayed in the display window. ▲ Increases in 10-minute intervals. ▼ Decreases time in 10-minute intervals.

6. LOAF BUTTON
   Selects loaf size: 1½-lb., 2-lb. or 2½-lb. Loaf size is preset to 2½-lb.
   Rapid loaf is preset to 2-lb.
   Note: For two, 1-lb. loaves, see section "BAKING ONE POUND LOAVES".

7. COLOR BUTTON
   Selects crust color: light, medium or dark.
   Crust color is preset to medium.
   Note: When using Rapid bake, your crust color will be set to medium.
   Note: When you press the buttons, you should hear a beep. This will let you know you’ve pressed hard enough to make your selection.

8. KNEADING AND BAKING CYCLES
   - WHITE
     Used for breads that primarily include white bread flour, although some recipes may include small amounts of whole wheat flour.
   - WHOLE WHEAT
     Used for recipes with significant amounts of whole wheat or rye flour, oats or bran. Whole wheat cycle begins with rest period during which flours or grains absorb liquid ingredients. Soaking causes flour or grain to soften and helps ingredients to combine. Generally, whole wheat and multi-grain breads are shorter and denser than white, French or sweet.
   - FRENCH
     Traditionally, French bread has a slightly crispier crust and lighter texture than white bread. Recipes usually do not include butter, margarine or milk.
SWEET
Used for recipes that contain eggs, fruit juice, additional sugar or added sweet ingredients such as coconut flakes, raisins, dried fruit or chocolate. Baking temperature is reduced to prevent burning.

GLUTEN-FREE
Used for gluten-free recipes.

QUICK BREAD
Used for recipes that contain baking powder or baking soda, rather than yeast, to make bread rise. Cake recipes made from scratch must be specially designed for this cycle.

DOUGH
Use to prepare dough for making bread, rolls or pizza which are shaped and allowed to rise before baking in a conventional oven. This program blends and kneads the dough and takes it through the first rise.

LOW CARB
Used for recipes that are lower in carbohydrates.

JAM
Use to prepare preserves, marmalade, chutneys and ketchup. Add fruit, sugar and lemon juice for homemade preserves – a great topping for homemade bread, waffles and ice cream.

RAPID
Used for White, Whole Wheat and Sweet cycles to decrease time to approximately 1 hour. Choose recipe, then simply add ½ tsp. to amount of yeast listed for a 2-lb. loaf. Bread may be shorter and denser than bread made using the longer program.

BAKE ONLY
Used if crust is too light or you wish to bake pre-made dough – also especially useful if your bread is not quite done. Check every few minutes. Bakes for up to 1 hour, 30 minutes.

KNOW YOUR INGREDIENTS

FLOUR & OTHER GRAINS

ALL-PURPOSE FLOUR
All-purpose flour is a blend of refined hard and soft wheat flours ideally suited for making quick breads and cakes.

BRAN
Bran (unprocessed) is coarse outer portion of wheat or rye grains that is separated from flour by sifting or bolting. It is often added to bread in small quantities for nutritional enrichment, heartiness and flavor. It is also used to enhance bread texture.

BREAD FLOUR
Bread flour typically has higher gluten concentration than all-purpose flour. Using bread flour will produce leaves with better volume and structure.

CORNMEAL AND OATMEAL
Cornmeal and oatmeal come from coarsely ground white or yellow corn and from rolled or steel-cut oats. They are used primarily to enhance flavor and texture of bread.

CRACKED WHEAT
Cracked wheat has very coarse texture. It comes from wheat kernels cut into angular fragments. It gives whole grain breads a nutty flavor and crunchy texture.

RYE FLOUR
Rye flour must always be mixed with high proportion of bread flour, as it does not contain enough gluten to develop structure for high, even-grained loaf.

SELF-RISING FLOUR
Self-Rising Flour is NOT RECOMMENDED for use with your bread maker. Self-rising flour contains leavening ingredients that will interfere with bread and quick bread making.

7 GRAIN CEREAL BLEND
7 grain cereal blend is a blend of cracked wheat, oats, bran, rye, cornmeal, flax seeds and hulled millet. It is used primarily to enhance flavor and texture of bread.

VITAL WHEAT GLUTEN
Vital Wheat Gluten is manufactured from wheat flour that has been treated to remove nearly all of the starch to leave a very high protein content. (Gluten is the protein in wheat that makes dough elastic.) Vital Wheat Gluten is available at most health food stores. It can be used in small portions to increase volume and lighten texture.

WHOLE WHEAT FLOUR
Whole wheat flour is milled from the entire wheat kernel, which contains the bran and germ. This high fiber flour is richer in nutrients than all-purpose or bread flour. Breads made with this flour are usually smaller and heavier than white loaves. Many recipes mix whole wheat flour with bread flour or vital wheat gluten to produce higher, lighter-textured bread.

LOW CARB
ALL-PURPOSE FLOUR
BRAN
CORNMEAL AND OATMEAL
CRACKED WHEAT
RYE FLOUR
SELF-RISING FLOUR
7 GRAIN CEREAL BLEND
VITAL WHEAT GLUTEN
WHOLE WHEAT FLOUR

8
9
TIPS ON FLOUR STORAGE
Keep flour in a secure, airtight container. Store rye and whole wheat flours in a refrigerator, freeze or a cool area to prevent them from becoming rancid. Allow flour to come to room temperature before using.

Note: Flours, while visibly similar, can be very different in how they are ground, milled, stored, etc. You may have to experiment with different brands of flour to help you make the perfect loaf. See RECIPE TIPS to assist with these experiments.

CONVERSION CHART FOR BREAD MACHINE YEAST

<table>
<thead>
<tr>
<th>¾ tsp. bread machine yeast</th>
<th>½ tsp. quick-acting yeast</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 tsp. bread machine yeast</td>
<td>¾ tsp. quick-acting yeast</td>
</tr>
<tr>
<td>1½ tsp. bread machine yeast</td>
<td>1 tsp. quick-acting yeast</td>
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<tr>
<td>2¼ tsp. bread machine yeast</td>
<td>1½ tsp. quick-acting yeast</td>
</tr>
<tr>
<td>1 tbsp. bread machine yeast</td>
<td>2 tsp. quick-acting yeast</td>
</tr>
</tbody>
</table>

RAPID CYCLES
Rapid cycle settings for White, Whole Wheat and Sweet decrease time for making your favorite bread in approximately 1 hour. Choose recipe, then add an additional ½ tsp. of bread machine yeast to the recipe. The bread may be shorter and denser.

ADDITIONAL INGREDIENT NOTES
Important: Exact measurements for ingredients are the most important part of baking. It is the key to getting great texture and consistency in your bread. Make sure to measure all ingredients exactly.

BAKING POWDER
Double-acting baking powder is a leavening agent used in quick breads and cakes. This type of leavening agent does not require rising time before baking, as chemical reaction works when liquid ingredients are added and again during baking process.

BAKING SODA
Baking soda is another leavening agent, not to be confused or substituted for baking powder. It also does not require rising time before baking, as chemical reaction works during kneading process.

EGGS
Eggs add richness and velvety texture to bread dough and cakes. When recipe calls for egg(s), large egg(s) at room temperature should be used.

FATS
Butter, margarine and oil shorten or tenderize the texture of yeast breads. French bread gets unique crust and texture from the lack of added fat. However, breads that call for fat stay fresh longer. If butter is used directly from refrigerator, it should be cut into small pieces for easier blending during kneading process.

LIQUIDS
All liquids should be warm 80ºF/27ºC to 90ºF/32ºC for all recipes. Liquids, such as milk, water or a combination of powdered milk and water, can be used when making bread. Milk will improve flavor, provide velvety texture and soften the crust, while water alone will produce a crispier crust. Vegetable or fruit juices and potato water may be used for flavor variety.

SALT
Salt is necessary to balance flavor in breads and cakes; it also limits growth of yeast. Changing the amount of salt in a given recipe may result in shorter, gummier bread. When first making a type of bread, do not increase or decrease amount of salt shown in recipe.

SUGAR
Sugar is important for color and flavor of breads. It also serves as food for yeast since it supports fermentation process. Recipes in this book that call for sugar require granulated sugar.

Important: Do not substitute powdered sugar. Artificial sweeteners cannot be used as substitute, as yeast will not react properly with them.

Important: Exact measurements for ingredients are the most important part of baking. It is the key to getting great texture and consistency in your bread. Make sure to measure all ingredients exactly.
CLIMATE CHANGES & BAKING
• In high-altitude areas (over 3,000 feet) dough tends to rise faster, as there is less air pressure. Therefore, less yeast is necessary.
• In dry climates, flour is drier and requires slightly more liquid.
• In humid climates, flour is wetter and will absorb less liquid, so less liquid is required.

HOW TO USE
THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.
GETTING STARTED
• Remove packing materials and any stickers.
• Please go to www.prodfprotect.com/applica to register your warranty.
• Place bread maker on dry, stable, level surface away from heat and areas where cooking grease or water may splatter on unit. Do not place near edge of countertop. If placing beneath cabinets, make sure there is enough room to open the lid without interference.

MAXIMUM INGREDIENT AMOUNTS
• Bread cycles: approximately 5 cups
• Quick breads: 4 cups
• Dough cycle: 4 1/2 cups
• Jam: 3 cups of fruit mixture

BREAD PAN TIPS
Inserting bread pan
Note: Remember to insert kneading paddles first, then add all ingredients in the order listed BEFORE inserting the bread pan into baking chamber.
Important: Collapsible kneading paddles may fall when ingredients are added. This is normal. They will stand up when kneading begins.
• When inserting bread pan into bread maker, make sure to set firmly in place.

Removing bread pan
• To remove bread pan from baking chamber, hold handle with an oven mitt and lift straight up.

CHECKING DOUGH CONSISTENCY
Although your bread maker will mix, knead and bake bread automatically, when baking bread from scratch, it is recommended that you learn to recognize condition of your dough. The ratio of flour to liquid is the most critical factor in any bread recipe, yet the most easily remedied. After 5 to 8 minutes in Knead 2, open bread maker to check consistency of dough. Dough should be in a soft, tacky ball (feel sticky like scotch tape). If it is too dry, add 1 tsp. of liquid at a time. If it is too wet, add 1 tbsp. of flour at a time.

Important: Your bread maker will bake up at 2½-lb. loaf. Do not put larger quantities of ingredients into bread pan. Bread will not mix and bake correctly and bread maker may be damaged. (See MAXIMUM INGREDIENT AMOUNTS.)
• Before first use, operate on Rapid White cycle without adding ingredients to burn off manufacturing oils. (Follow instructions in USING YOUR BREAD MAKER.)
• Note: During first use, bread maker may smoke and/or emit an odor from mineral oils used in manufacturing. This is normal.

Important: Collapsible kneading paddles may fall when ingredients are added. This is normal. They will stand up when kneading begins.
• When inserting bread pan into bread maker, make sure to set firmly in place.

Removing bread pan
• To remove bread pan from baking chamber, hold handle with an oven mitt and lift straight up.

Important: When you remove bread pan after baking, be sure to wear oven mitts to prevent burning.
• After removing loaf (by turning bread pan upside down and shaking gently), check to see that kneading paddle is removed from loaf. If it is stuck in bread, allow bread to cool; then use the paddle removal key to remove it, taking care not to scratch the kneading paddles. Allow bread to cool before removing the kneading paddles.

Note: During first use, bread maker may smoke and/or emit an odor from mineral oils used in manufacturing. This is normal.

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• To remove bread pan from baking chamber, hold handle with an oven mitt and lift straight up.

Important: When you remove bread pan after baking, be sure to wear oven mitts to prevent burning.
• After removing loaf (by turning bread pan upside down and shaking gently), check to see that kneading paddle is removed from loaf. If it is stuck in bread, allow bread to cool; then use the paddle removal key to remove it, taking care not to scratch the kneading paddles. Allow bread to cool before removing the kneading paddles.
8. Press MENU to choose desired cycle (F1). The POWER light will illuminate. Each time MENU is pressed, unit and display will move to the next cycle.

Important: Indentation for yeast is important, especially when using the delay bake timer. It keeps yeast away from the wet ingredients until the kneading process begins. Liquid ingredients will prematurely activate the yeast.

5. Insert the bread pan into the baking chamber (E). Press down on rim of bread pan until it snaps securely into place.

6. Close the lid. If your recipe includes extra ingredients such as fruits or nuts (listed after the yeast in the recipe), add these to the automatic fruit and dispenser.

Important: Do not exceed 2/3 cup capacity.

Important: Do not pour liquids or spices into dispenser. Always make sure fresh fruit or vegetables are not wet; dry bread before putting them in the dispenser.

7. Plug into standard electrical outlet. Bread maker will beep and program 1 and 3:25 will appear in the display window.

10. Press LOAF to select loaf size (F3). Bread maker is preset to 2½ lb.

Notes: Leaf size cannot be activated for the following cycles:
- Jam
- Dough
- Rapid
- Gluten Free
- Low Carb

11. Press START to begin kneading cycle (F4). The POWER light will illuminate. The remaining time will begin to count down in display window. Bread making time, program number and color will be shown in display window.

Notes: During kneading cycle, yeast will activate and viewing window may begin to fog. (This will clear eventually so you can view the progress.)

12. When your bread is finished baking, bread maker will beep and "3:25" will appear in display window. Press START/STOP and open lid. Using oven mitts, remove bread pan (G).

Important: Remember, bread pan and loaf are both very hot! Be careful not to place either on tablecloth, plastic surface or other heat-sensitive surface that may scorch or melt.
Unplug unit and allow to cool completely before cleaning. Always use the paddle removal key.

Hot. Allow bread to cool before removing the paddle and bread before serving.

Caution: Bread pan, kneading paddle and bread will be very hot. Do not turn or shake bread pan while taking it out. If the bread pan is bent, temperature sensor may not work properly.

Caution: Do not use collapsible kneading paddles (do not use collapsible paddles) into each of the 1-lb. bread pans. Position kneading paddle on the drive shaft. Match flat side of drive shaft to flat part of hole in kneading paddle. Make sure paddle is secure.

Follow steps 3 and 4 in USING YOUR BREAD MAKER to add ingredients.

Insert one bread pan over drive coupling in the baking chamber and press down on rim of bread pan until it snaps securely in place.

Follow steps 5 through 9 in USING YOUR BREAD MAKER to begin setting programming.

For LOAF size, press the ▲ and ▼ buttons simultaneously and hold; unit will beep and display will indicate loaf size of (2) 1.0 lbs.

Press START to begin kneading cycle. The POWER light will illuminate. The time remaining will begin to count down in display window. Bread time and loaf size will be shown in display window.

If additional ingredients are listed after the yeast, such as nuts and fruits, listen for the beep near the end of the kneading cycle, about 30 minutes into the program. Add additional ingredients.

Important: Do not use the automatic fruit and nut dispenser with the 1-lb. bread pans.

Follow directions from step 12 to 15 in USING YOUR BREAD MAKER to finish baking.

SLICING AND STORING BREAD

For best results, place bread on wire rack and allow to cool at least 20 minutes before slicing. Use electric knife or serrated knife for even slices.

Store unused bread, tightly sealed (sealable plastic bags or plastic containers work well) at room temperature for up to 3 days. For longer storage, up to 1 month, place bread in airtight container in freezer. Since homemade bread has no preservatives, it tends to dry out and become stale faster. Leftover or slightly hardened bread may be cut into ½-inch or 1-inch cubes and used in recipes to make croutons, breadcrumb stuffing, or stuffing for puddings or stuffings.

Important: Make sure to clean the inside of the baking chamber thoroughly after each use.

Caution: Be sure to remove kneading paddle from the bread pan instead of sticking in your pan. If not, the caution statements below when removing.

Notes:

• For example, if it is 8:00 AM and you want bread ready at 1:00 PM, press ▼ until the display reads 5:00 – meaning it will finish baking in 5 hours. This is the hour difference between 8:00 AM and 1:00 PM.

• To fast-forward time, continually press ▲.

• To fast-reverse, continually press ▼.

• For example, it is 8:00 AM and you want bread ready at 1:00 PM, press ▼ until the display reads 5:00 – meaning it will finish baking in 5 hours. This is the hour difference between 8:00 AM and 1:00 PM.

Note: Actual baking times will not change.

USING 15-HOUR DELAY BAKE TIMER

Important: Delay baking does not activate JAM cycle. Do not use delay bake timer if your recipe includes perishables, such as eggs, fresh milk, yogurt or other dairy products, meats, etc.

To preset your bread maker, follow these steps:

1. Add ingredients in the order listed as usual, taking care to keep it away from the yeast.

Caution: Bead pan, kneading paddle and bread will be very hot. Allow bread to cool before removing the paddle and always use the paddle removal key.

14. Unplug unit and allow to cool completely before cleaning. (See CARE AND CLEANING INSTRUCTIONS.)

15. Once bread has cooled (approximately 2 hours) store in an airtight container.

BAKING ONE POUND LOAVES

Important: You can bake either one or two breads at a time, as desired. The recipe book contains recipes for White, Whole Wheat, French, Sweet, Low Carb and Gluten Free 1-lb. loaves (see 1-lb. loaves recipe section at the back of the recipe book).

1. Open lid and remove traditional bread pan (if stored in appliance.)

2. Close bread maker lid and plug it in.

3. Press MENU to choose cycle. Time needed for selected cycle will be shown in display window.

4. Press ▲ to add time in 10-minute intervals. (Use ▼ to subtract time.) Amount of time set is shown in display window.

5. If additional ingredients are listed after the yeast, such as nuts and fruits, listen for the beep near the end of the kneading cycle, about 30 minutes into the program. Add additional ingredients.

Important: Do not use the automatic fruit and nut dispenser with the 1-lb. bread pans.

9. Follow directions from step 12 to 15 in USING YOUR BREAD MAKER to finish baking.

SLICING AND STORING BREAD

For best results, place bread on wire rack and allow to cool at least 20 minutes before slicing. Use electric knife or serrated knife for even slices.

Store unused bread, tightly sealed (sealable plastic bags or plastic containers work well) at room temperature for up to 3 days. For longer storage, up to 1 month, place bread in sealed container in freezer. Since homemade bread has no preservatives, it tends to dry out and become stale faster. Leftover or slightly hardened bread may be cut into ½-inch or 1-inch cubes and used in recipes to make croutons, breadcrumb stuffing, or stuffing for puddings or stuffings.

Important: Make sure to clean the inside of the baking chamber thoroughly after each use.
desired and allow to rise until doubled in volume. If only 1 rise is desired, remove from bread maker, let rest, shape and rise as above.

Baker’s Tip: Dough has doubled in volume when an indentation remains after tip of a finger is pressed lightly and quickly into dough. If indentation springs back, cover and let rise a few more minutes and check again.

SPECIAL TIPS FOR MAKING DOUGH
Important: For use only with the Dough Cycle
• Always allow optimum rising of shaped dough.
• Use pastry brush to apply glaze.
• Bake as directed in recipe.

APPLY JUST BEFORE BAKING
Egg Yolk Glaze
For shiny golden crust, mix 1 slightly beaten egg or egg yolk with 1 tsp. water or milk.

If desired, sprinkle chopped nuts or fruit and/or seeds after glazing.

BAKE ONLY
The Bake Only cycle offers the flexibility to vary time. You can bake pre-made dough or dough purchased at the store using this cycle. You may also use this cycle if crust color is too light or if your sweet bread is not quite done. Check every few minutes.

1. Press the MENU button and move to cycle 13.
2. Adjust the amount of time you need up to 90 minutes.
3. Press START to begin baking.

SPECIAL GLAZES FOR YEAST BREADS
Select one of the following special glazes to enhance your bread.

• Melted Butter Crust: Brush melted butter over just-baked bread for a softer, more tender crust.
• Milk Glaze: For a softer, shinier crust, brush just-baked bread with milk or cream.
• Sweet Icing Glaze: Mix 1 cup sifted confectioner’s sugar with 1 to 2 tablespoons of milk, water or fruit juice until smooth. Drizzle glaze over raisin or sweet bread when they are almost cool.

Note: If desired, generously sprinkle with your choice of nuts or seeds after glazing.

DOUGH CYCLE
Tips for Best Results
• If using delay bake timer, make sure yeast is on top of flour, away from liquids.

Important: Never allow dough to remain in bread maker after cycle is complete; it may over rise and damage machine.

• Rising times for dough are varied and shaped in baking pan will vary due to recipe, temperature and humidity level of your kitchen. Optimum temperature for rising is 80°–85°F. Rising is the most essential feature in bread making.

• Bread maker allows dough to have first rise or fermentation before dough is removed. Fermentation conditions gluten, becoming pliable and elastic with a soft, smooth quality. Develops flavor and leavens product.

• Sometimes a double rising is beneficial especially for whole grain or 100% whole wheat bread. Let dough rise once in bread maker. Remove from bread maker, punch down, let rise again, punch down and let rest 10 minutes; Resting allows gluten to relax and makes handling easier. Shape as desired and allow to rise until doubled in volume. If only 1 rise is desired, remove from bread maker, let rest, shape and rise as above.

Baker’s Tip: Dough has doubled in volume when an indentation remains after tip of a finger is pressed lightly and quickly into dough. If indentation springs back, cover and let rise a few more minutes and check again.

SPECIAL TIPS FOR MAKING DOUGH
Important: For use only with the Dough Cycle
• Always allow optimum rising of shaped dough.
• Use pastry brush to apply glaze.
• Bake as directed in recipe.

APPLY JUST BEFORE BAKING
Egg Yolk Glaze
For shiny golden crust, mix 1 slightly beaten egg or egg yolk with 1 tsp. water or milk.

Egg White Glaze
For shiny, chewy crust, mix 1 slightly beaten egg white with 1 tsp. water.

Egg White Glaze
For shiny, chewy crust, mix 1 slightly beaten egg white with 1 tsp. water.

If desired, sprinkle chopped nuts or fruit and/or seeds after glazing.

Lightly Floured
Sprinkle enough flour onto work area so dough can be handled without sticking.

SHAPED ROLLS
Important: Once rolls are shaped, cover and let rise until doubled before baking.

Cloverleaf Rolls
Shape into ½-inch balls. Place 3 balls in each greased muffin tin.

Crisscross Rolls
Shape into balls, setting 2 aside. Combine balls and roll into a ½-inch thick square. Cut strips ½-inch wide and 2-inches long. Brush top of roll with beaten egg. Place 1 strip across top of each ball. Repeat process, placing second strip in opposite direction across top of each ball.

Traditional Rolls
Shape into balls. For “pull apart” rolls, place dough balls with sides touching in 8 or 9-inch round or square greased baking pan. For “individual” rolls place dough balls 2 inches apart.

BAKE ONLy
The Bake Only cycle offers the flexibility to vary time. You can bake pre-made dough or dough purchased at the store using this cycle. You may also use this cycle if crust color is too light or if your sweet bread is not quite done. Check every few minutes.

1. Press the MENU button and move to cycle 13.
2. Adjust the amount of time you need up to 90 minutes.
3. Press START to begin baking.

SPECIAL GLAZES FOR YEAST BREADS
Select one of the following special glazes to enhance your bread.

• Melted Butter Crust: Brush melted butter over just-baked bread for a softer, more tender crust.
• Milk Glaze: For a softer, shinier crust, brush just-baked bread with milk or cream.

Note: If desired, generously sprinkle with your choice of nuts or seeds after glazing.

DOUGH CYCLE
Tips for Best Results
• If using delay bake timer, make sure yeast is on top of flour, away from liquids.

Important: Never allow dough to remain in bread maker after cycle is complete; it may over rise and damage machine.

• Rising times for dough are varied and shaped in baking pan will vary due to recipe, temperature and humidity level of your kitchen. Optimum temperature for rising is 80°–85°F. Rising is the most essential feature in bread making.

• Bread maker allows dough to have first rise or fermentation before dough is removed. Fermentation conditions gluten, becoming pliable and elastic with a soft, smooth quality. Develops flavor and leavens product.

• Sometimes a double rising is beneficial especially for whole grain or 100% whole wheat bread. Let dough rise once in bread maker. Remove from bread maker, punch down, let rise again, punch down and let rest 10 minutes; Resting allows gluten to relax and makes handling easier. Shape as
Care and Cleaning

This product contains no user serviceable parts. Refer service to qualified service personnel.

CLEANING

Important: Always unplug bread maker and allow to cool completely prior to cleaning.

1. Bread pan and kneading paddle have nonstick surfaces, which make cleaning easier.
2. Recipes should not exceed 3 cups fruit.
3. Remove stems, seeds or pits from fruit.
4. Use only ripe fruit (not overripe or under-ripe) for best flavor.
5. Do not puree fruit. Jam should have bits of fruit in it.
6. Avoid scratching nonstick surfaces.
7. Do not purée strawberries, blackberries, raspberries or other thin skinned berries. Fruit such as peaches, pears and apricots may be used, but should be peeled and have seeds removed.
8. Frozen berries or fruit (no sugar added) may be substituted for fresh. Thaw and drain before measuring. For thinner jam, use juice as part of 3 cups of berry or fruit amount.
9. Remove bread pan from oven chamber and kneading paddle from bread pan. Wash bread pan and kneading paddle inside and out with warm, soapy water. Avoid scratching nonstick surfaces.

Important: Do not put lid in dishwasher, as it may cause warping. Do not immerse in water, as it contains sensitive electronic sensors.

5. Caution: Do not use vinegar, bleach or harsh chemicals to clean bread maker.
6. Be sure bread maker is completely cooled before storing.
7. Baking chamber contains heating element and drive shaft. When cleaning, NEVER pour water, solvents or cleaning solutions into this area.

STORAGE

All removable parts should be thoroughly cleaned and dried. Store lid closed. Place bread pan into bread maker with kneading paddle inside.

Tips for Best Results

• Do not reduce sugar or use sugar substitutes. Exact amounts of sugar, fruit, and other ingredients are necessary for good set.
• Use only ripe fruit (not overripe or under-ripe) for best flavor.
• Do not puree fruit. Jam should have bits of fruit in it.
• Recipes should not exceed 3 cups fruit.
• Remove stems, seeds or pits from fruit.
• You may use strawberries, blackberries, raspberries or other thin skinned berries. Fruit such as peaches, pears and apricots may be used, but should be peeled and have seeds removed.
• Frozen berries or fruit (no sugar added) may be substituted for fresh. Thaw and drain before measuring. For thinner jam, use juice as part of 3 cups of berry or fruit amount.
• Lemon juice adds necessary acid to berries or fruit.
• You may decrease amount of sugar, but it will produce a thinner result. More sugar will make it thicker. For best results, sugar substitutes are not recommended.
• Average refrigerated life of jam is 2 weeks or up to several months if frozen.

Important: Do not exceed amounts given in recipes!

Crescent Rolls

On lightly floured board, roll dough to 12-inch circle. Spread with softened butter. Cut into 16 wedges beginning at wider end. Place rolls 2-inches apart on greased baking sheet with points underneath; curve rolls slightly. If desired, brush with melted butter just before baking.

Rosettes

On lightly floured board, roll about 1½ oz. piece of dough into 14-inch rope. Tie in a loose knot, leaving 2 long ends. Tuck one end under knot and second end into the top center of the loose knot. Place 2-inches apart on lightly greased baking sheet.

JAM CYCLE

Method:

1. Following steps in USING YOUR BREAD MAKER; select JAM cycle.
2. Once JAM cycle is complete, remove bread pan from bread maker and pour hot mixture into heat-safe jars, leaving ½” of space at the top.
3. Allow to partially cool. Cover tightly to store. Mixture will thicken upon cooling.

Care and Cleaning

Important: Always unplug bread maker and allow to cool completely prior to cleaning.

Bread pan and kneading paddle have nonstick surfaces, which make cleaning easier.
1. After baking each loaf of bread, unplug bread maker and allow to cool; discard any crumbs.
2. Remove bread pan from oven chamber and kneading paddle from bread pan. Wash bread pan and kneading paddle inside and out with warm, soapy water. Avoid scratching nonstick surfaces.

Tips for Best Results

• Do not reduce sugar or use sugar substitutes. Exact amounts of sugar, fruit, and other ingredients are necessary for good set.
• Use only ripe fruit (not overripe or under-ripe) for best flavor.
• Do not puree fruit. Jam should have bits of fruit in it.
• Recipes should not exceed 3 cups fruit.
• Remove stems, seeds or pits from fruit.
• You may use strawberries, blackberries, raspberries or other thin skinned berries. Fruit such as peaches, pears and apricots may be used, but should be peeled and have seeds removed.
• Frozen berries or fruit (no sugar added) may be substituted for fresh. Thaw and drain before measuring. For thinner jam, use juice as part of 3 cups of berry or fruit amount.
• Lemon juice adds necessary acid to berries or fruit.
• You may decrease amount of sugar, but it will produce a thinner result. More sugar will make it thicker. For best results, sugar substitutes are not recommended.
• Average refrigerated life of jam is 2 weeks or up to several months if frozen.

Important: Do not exceed amounts given in recipes!
TROUBLESHOOTING

QUESTION ANSWER

Why does height and shape of bread differ in each loaf? Height and shape of bread may differ depending on the ingredients, room temperature and length of timer cycle. Also, accurate measurement of ingredients is essential to make delicious bread.

Bread has unusual aroma. Why? Stale ingredients may have been used or too much yeast may have been used. Always use fresh ingredients. Accurate measurements are essential to make delicious bread.

Kneading paddle comes out with bread. This can happen, as kneading paddle is detachable. Use a nonmetal utensil to remove it. Caution: Kneading paddle will be hot. Allow bread to cool before removing paddles. Use a nonmetal utensil to remove it. Caution: Kneading paddle will be hot. Allow bread to cool before removing paddles.

Bread has floured corners. Sometimes flour in the corners of the bread pan may not have been completely kneaded into dough. Scrape it off the loaf with a knife. Check bread about 10 minutes into kneading cycle. If all flour is not incorporated, use a rubber spatula to remove the flour from the sides of the bread pan so it can be incorporated into the dough.

Can ingredients be halved or doubled? NO. If there is too little in bread pan, kneading paddle cannot knead well enough. If there is too much, bread rises out of bread pan.

Can fresh milk be used in place of dry milk? YES. Be sure to decrease same measurement of water to equal liquid substitution. Fresh milk is not recommended when using delay bake timer, because it may spoil while sitting in bread pan.

NEED HELP? For service, repair or any questions regarding your appliance, call the appropriate 800 number on cover of this book. Please DO NOT return the product to the place of purchase. Also, please DO NOT mail product back to manufacturer; nor bring it to a service center. You may also want to consult the website listed on the cover of this manual.

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What does it cover? • Any defect in material or workmanship provided; however, Applica’s liability will not exceed the purchase price of product.

For how long? • Two years from the date of original purchase with proof of such purchase.

What will we do to help you? • Provide you with a reasonably similar replacement product that is either new or factory refurbished.

How do you get service? • Save your receipt as proof of date of sale.
• Visit the online service website at www.prodprotect.com or call toll-free 1-800-231-9786, for general warranty service.
• If you need parts or accessories, please call 1-800-738-0245.

What does your warranty not cover? • Damage from commercial use.
• Damage from misuse, abuse or neglect.
• Products that have been modified in any way.
• Products used or serviced outside the country of purchase.
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• Shipping and handling costs associated with the replacement of the unit.
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