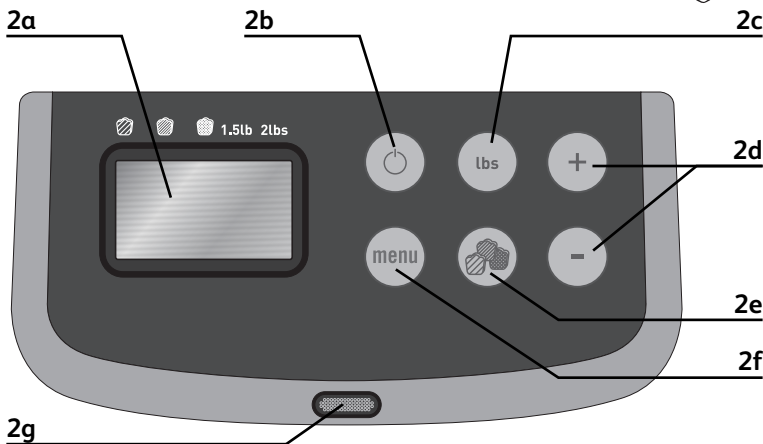
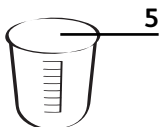
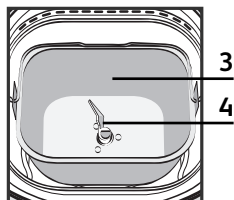
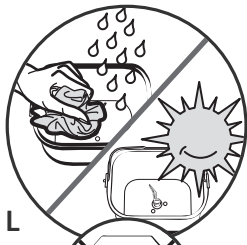
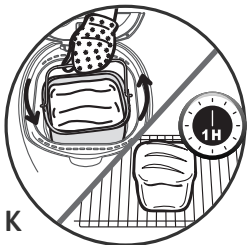
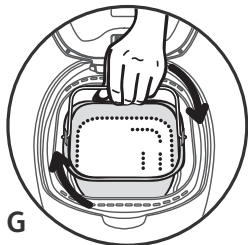
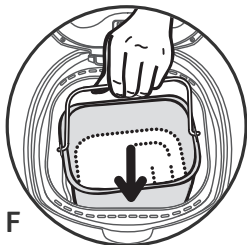
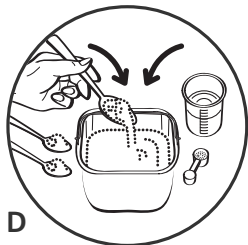
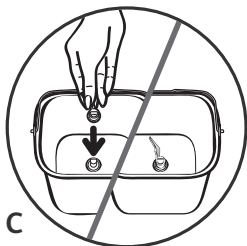
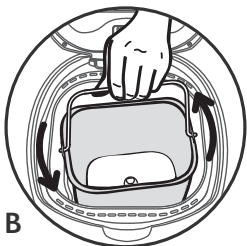


T-fal[®]

BREAD MAKER







IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, or this appliance in water or other liquid.
4. Not intended for use by children. Close supervision is necessary for any appliance being used near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Plug cord into the wall outlet. To disconnect, press and hold the START /STOP button for a second, remove plug from wall outlet.
13. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

1. For your safety, this appliance complies with applicable technical rules and norms.
2. Check that the main voltage corresponds to the voltage indicated on the appliance.
3. Use a stable work surface, away from any contact with water and never in a built-in kitchen alcove.
4. Do not move the appliance when working.

Polarization instructions

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.

Short Cord instructions

1. A short power cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
2. Longer power cords or extension cords are available and may be used if care is exercised in their use.
3. If a long power cord or extension cord is used,
 - a) The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance, and
 - b) The cord should be arranged so that it will not hang over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

FOR HOUSEHOLD USE ONLY

DO

- All interventions other than cleaning and everyday maintenance by the customer must be performed by an authorized service center.
- For your safety, only use accessories and spare parts designed for your appliance.
- All appliances undergo strict quality control. Practical usage tests are performed on randomly selected appliances, which would explain any slight traces of use.
- At the end of the program, always use oven gloves to handle the bread pan or hot parts of the appliance. The appliance becomes very hot during use.
- Never obstruct the air vents.
- Be very careful, steam can be released when you open the lid at the end of or during the program.
- **When using program No.9 (jam, stewed fruit, etc.) watch out for steam and hot spattering when opening the lid.**
- Caution, if the dough overflows and touches the heating element, it can catch fire, therefore:
 - Never exceed the quantities indicated in the recipes.
 - Never exceed 2lbs of dough.
 - Never exceed 2 cups of flour and 1 teaspoon of yeast.
- Disconnect the appliance if it shows any work abnormalities.

DO NOT

- Do not use an external timer or separate remote control system.
- Do not touch the metal parts or hot surfaces of the appliance when it is working.
- Do not use this appliance as source of heating or drying.
- Do not unplug appliance by pulling on cord. Instead grasp plug and pull to disconnect.
- **Do not touch the viewing window during and just after operation. The window can reach a high temperature.**
- Do not place the appliance on other appliances.
- Do not place paper, cardboard or plastic in or on the appliance.
- Should any part of the appliance catch fire, do not attempt to extinguish it with water. Unplug the appliance. Smother flames with a damp cloth.
- This product has been designed for household use only. Any professional use, inappropriate use or failure to comply with the instructions will void the warranty.

Description

- 1 - lid with window
- 2 - control panel
 - a - display screen
 - b - on/off button
 - c - weight selection
 - d - buttons for setting delayed start and adjusting the time for programs 8, 12
 - e - select crust color
 - f - choice of programs
 - g - operating indicator light

- 3 - bread pan
- 4 - kneading paddle
- 5 - graduated beaker
- 6 - a - tablespoon measure
 - b - teaspoon measure
- 7 - hook accessory for lifting out kneading paddles

Practical advice

Preparation

- 1 Please read these instructions carefully: the method for making bread with this appliance is not the same as for hand-made bread.
- 2 All ingredients used must be at room temperature (unless otherwise indicated) and must be measured exactly. **Measure liquids with the graduated beaker supplied. Use the double measuring spoon supplied to measure teaspoons on one side and tablespoons on the other. All spoon measures are level and not heaped.** Incorrect measurements give bad results.
- 3 For successful bread making using the correct ingredients is critical. Use ingredients before their use-by date and keep them in a cool, dry place.
- 4 It is important to measure the quantity of flour precisely. That is why you should measure your flour by spooning it into the measuring cup and then leveling it off with a knife. Use packets or a jar of dried yeast unless otherwise

indicated in the recipe. Baking powder is not a substitute for yeast. Once a packet of yeast has been opened, it should be sealed, stored in a cool place and used within 48 hours.

- 5 To avoid spoiling the proofing of the dough, we advise that all ingredients should be put in the bread pan at the start and that you should avoid opening the lid during use (unless otherwise indicated). Carefully follow the order of ingredients and quantities indicated in the recipes. First the liquids, then the solids. **Yeast should not come into contact with liquids, sugar or salt.**

General order to be followed:

- > Liquids (butter, oil, eggs, water, milk)
- > Salt
- > Sugar
- > Flour, first half
- > Powdered milk
- > Specific solid ingredients
- > Flour, second half
- > Yeast

Using

- **Bread preparation is very sensitive to temperature and humidity conditions.** In case of high heat, use liquids that are cooler than usual. Likewise, if it is cold, it may be necessary to warm up the water or milk (never exceeding 95°F).
- **It can also sometimes be useful to check the state of the dough during the second kneading:** it should form an even ball which comes away easily from the walls of the pan.
 - If not all of the flour has been blended into the dough, add a little more water,

- if the dough is too wet and sticks to the sides, you may need to add a little flour. Such corrections should be undertaken very gradually (no more than 1 tablespoon at a time) and wait to see if there is an improvement before continuing.


- **A common error is to think that adding more yeast will make the bread rise more.**

Too much yeast makes the structure of the bread more fragile and it will rise a lot and then fall while baking. You can determine the state of the dough just before baking by touching it lightly with your fingertips: the dough should be slightly resistant and the fingerprint should disappear little by little.

Before you use your appliance for the first time

- Remove the accessories and any stickers either inside or on the outside of the appliance - **A**.
- Clean all of the parts and the appliance itself using a damp cloth.

Quick-start

- Fully unwind the power cord and plug it into a grounded socket.
- A slight odor may be given off when used for the first time.
- Remove the bread pan by lifting the handle and turning the bread pan slightly anti-clockwise. Then insert the kneading paddle -**B-C**.
- Put the ingredients in the pan in exactly the order recommended. Make sure that all ingredients are measured with precision -**D-E**.
- Place the bread pan in the breadmaker. By holding the bread pan by handles, insert it in the breadmaker so that it fits over the drive shaft (you will need to tilt it slightly to one side to do this). Turn it gently clockwise and it will lock into place -**F-G**.
- Close the lid. After you hear the beep, program 1 will appear on the display as the default setting, i.e. 2 lbs, medium browning -**H**.
- Press the  button. The timer colon flashes. The operating indicator lights up -**I-J**.
- Unplug the breadmaker at the end of the cooking or warming cycle. Lift the bread pan out of the breadmaker. Always use oven gloves as the pan handle is hot, as is the inside of the lid. Turn out the hot bread and place it on a rack for at least 1 hour to cool -**K**.



To get to know your breadmaker, we suggest trying the BASIC WHITE BREAD recipe for your first loaf (refer to the recipe section).

Using your breadmaker

A default setting is displayed for each program. You will therefore have to select the desired settings manually.


Selecting a program _____

Choosing a program triggers a series of steps which are carried out automatically one after another.


 The **menu button** enables you to choose a certain number of different programs. The time corresponding to the program is displayed. Every time you press the  button, the number on the display panel switches to the next program from 1 - 12:

1. **Basic White Bread.** The Basic White Bread program is used to make most bread recipes using white flour.
2. **French Bread.** The French Bread program corresponds to a traditional French crusty white bread recipe.
3. **Whole wheat Bread.** Whole wheat Bread Program is used to make whole wheat bread using whole wheat flour.
4. **Gluten Free Bread.** This is recommended for people with celiac disease, making them intolerant of the presence of gluten in many flours and grains (wheat, rye, barley, oats, etc.). The pan and paddles must always be thoroughly cleaned to avoid any risk of contamination with other flours. In the case of a strictly gluten-free diet, take care that the yeast used is also gluten-free. The consistency of gluten-free flours does not yield an ideal dough. The dough sticks to the sides and must be scraped down with a flexible plastic spatula during kneading. Gluten-free bread will be of a denser consistency and paler than normal bread.
5. **Sweet Bread.** The Sweet Bread program is for recipes containing more sugar and fat such as brioches and milk breads. If you are using special flour blends for brioche or rolls, do not exceed 1.5 lbs of dough in total.
6. **Ultra Fast I.** The Ultra Fast I program is only for 2 lbs loaves. Bread made using Ultra Fast programs is more compact than that made with the other programs.
7. **Ultra Fast II.** The Ultra Fast II program is only for 1.5 lbs loaves. Bread made using Ultra Fast programs is more compact than that made with the other programs.
8. **Bread Dough.** The Bread Dough program does not bake. It is a kneading and rising program for all leavened doughs such as pizza dough, rolls, sweet buns.
9. **Jam.** The Jam program automatically cooks jams and compots (stewed fruits) in the pan.
10. **Cake.** Can be used to make pastries and cakes with baking powder.
11. **Sandwich loaf.** The Sandwich Loaf program is ideal for soft, thin-crust bread.
12. **Loaf Cooking.** The Loaf cooking program allows you to bake for 10 to 60 minutes (baking time can be set at 1 minute intervals). It can be selected alone and used:
 - a) with the Bread Dough program,
 - b) to reheat cooked and cooled breads or to make them crusty,
 - c) to finish cooking in case of a prolonged electricity cut during a bread baking cycle.

The breadmaker should not be left unattended when using program 12.


To interrupt the cycle before it is finished, the program can be stopped manually by holding down the  button.

Selecting the weight of the bread



The bread weight is set by default at 2 lbs. This weight is shown for informational purposes. See the recipes for more details. Programs 4, 6, 7, 8, 9, 10, 12 do not have weight settings. Press the  button to set the chosen weight – 1.5 lbs or 2 lbs. The indicator light against the selected setting comes on.

Selecting the crust color

By default, the color of the crust is set at MEDIUM. Programs 8, 9 do not have a color setting. Three choices are possible: Light / Medium/ Dark.

If you want to change the default setting, press the  button

Start / Stop

Press the  button to switch the appliance on. The countdown begins. To stop the program or to cancel delayed programming, hold down on the  button for 3 seconds.

Cycles

A table (pages 20-21) indicates the breakdown of the various cycles for the program chosen.

Kneading

For forming the dough's structure so that it can rise better.

During this cycle, the dough is in the 1st or 2nd kneading cycle or in a stirring period between rising cycles.

During this cycle, and for programs 1, 2, 3, 4, 5, 6, 7, 10, 11, you can add ingredients: dried fruit or nuts, olives, etc. A beep indicates when you can add extra ingredients. See the summary table for baking times (pages 20-21) and the "extra" column. This column indicates the time that will be displayed on your appliance's screen, and a beep will also signal the machine has gone into another stage.

Rest

Allows the dough to rest to improve kneading quality.

Rising

Time during which the yeast works to let the bread rise and to develop its aroma.

The dough is in the 1st, 2nd or 3rd rising cycle.



Baking

Transforms the dough into bread and gives it a golden, crusty crust.

The bread is in the final baking cycle.



Warming

Keeps the bread warm after baking. It is recommended that the bread should be turned out promptly after baking, however.

For programs 1, 2, 3, 4, 5, 6, 7, 10, 11, 12, you can leave your preparation in the appliance. A one-hour warming cycle automatically follows baking. During the hour for which the bread is kept warm, the display shows 0:00 and the dots ■ on the timer flash.

At the end of the cycle, the appliance stops automatically after several sound signals.

Delayed start program

You can program the appliance up to start 15 hours in advance to have your preparation ready at the time you want. This function cannot be used on programs 6, 7, 9, 12.

This step comes after selecting the program, browning level and weight. The program time is displayed. Calculate the time difference between the moment when you start the program and the time at which you want your preparation to be ready. The machine automatically includes the duration of the program cycles.

Using the **+** and **-** buttons, display the calculated time (**+** up and **-** down). Short presses change the time by intervals of 10 min + a short beep. Holding the button down gives continuous scrolling of 10-min intervals.

For example, it is 8 pm and you want your bread to be ready for 7 am the next morning.

Program 11:00 using the **+** and **-**.

Press the **⏻** button. A beep is emitted. The timer colon **:** blinks. The countdown begins. The operating indicator light comes on.

If you make a mistake or want to change the time setting, hold down the **⏻** button until it makes a beep. The default time is displayed. Start the operation again.

With the delayed start program do not use recipes which contain fresh milk, eggs, soured cream, yogurt, cheese or fresh fruit as they could spoil or stale overnight.

Practical advice

If there is a power loss: if, during the cycle, the program is interrupted by a power cut or mishandling, the machine has a 10-min protection time during which the settings are saved. The cycle starts again where it stopped. Beyond that time, the settings are lost.

If you plan to run a second program, open the lid and wait 1 hour before beginning the second preparation.

To turn out your loaf of bread: it may happen that the kneading paddle remain stuck in the loaf when it is turned out. In this case, use the hook accessory as follows:

- > once the loaf is turned out, lay it on its side while still hot and hold it down with one hand, wearing an oven glove,
- > with the other hand, insert the hook in the axis of the kneading paddle - **M**,
- > pull gently to release the kneading paddle - **M**,
- > turn the loaf upright and stand on a grid to cool.



M

Essential bread making ingredients

The following are the basic ingredients that you will use to make bread and dough, along with some important tips and suggestions. Be sure to read this information, use fresh ingredients at room temperature and measure carefully using measuring cups and spoons designed for cooking.

Flour:

- For best results always use “bread flour” or “flour for bread machines” rather than all-purpose flour when making breads that use white flour as they are specially adapted for making bread, unless otherwise specified in the recipe.
- Whole wheat or whole grain flours and blends make for heavier dough that rises less and has a denser texture.
- Depending on the quality of the flour, baking results may also vary. Always store flour in airtight containers as it reacts to humidity in the air, absorbing moisture or losing it.
- Never sift flour when making bread and measure carefully.
- Never scoop flour directly from the canister since air pockets can form and you will have less flour than called for in the recipe.
- Always spoon flour into the correct-size measuring cup a spoonful at a time.
- Mound flour and level it off with a knife.
- Never pack down flour.

Yeast:

- Yeast is what makes the dough rise. You can use any of the following yeasts: active dry yeast, quick-rise yeast or bread machine yeast.
- The quality of yeast can vary, and it does not always rise the same way. Bread can therefore come out differently depending on the yeast used.
- Old or poorly stored yeast will not work as well as a freshly opened packet of dry yeast.
- All opened, unused packages of yeast should be closed tightly or stored in an air-proof container or plastic bag in the refrigerator or freezer.

- Yeast does not have to be at room temperature.
- Always check the yeast packet expiration date and discard any expired yeast.
- The recipe proportions indicated are for dried yeast. If you use fresh yeast, multiply the quantity by 3 (in weight) and dilute the yeast in a small amount of warm water with a little sugar for more effective results.

Water:

- Water, as do all liquids, rehydrates and activates the yeast. It also helps the gluten, a natural protein found in wheat and other grains, to develop when dough is kneaded. The gluten is what gives bread its chewy texture.
- Chemically treated water high in chlorine or fluoride, or very hard or soft water, can adversely affect the yeast.
- Chemicals and hard water slow down the rising process while soft water can make the dough extra-sticky. If you find this to be a problem, replace the tap water with bottled water.
- Water can also be totally or partially replaced with milk or other liquids.
- All liquids must be at room temperature.

Milk:

- Recipes can use either liquid or powdered milk.
- Milk enhances the flavor and gives bread a softer, ivory-colored texture.
- You can substitute the water called for in any recipe with an equal amount of liquid milk.
- Many Basic Bread recipes call for powdered milk. It is important that you use powdered milk as it provides a better texture.
- 2% or fat-free milk provide the best results.

Eggs:

- Eggs make the dough richer and give it a more golden color.
- All recipes provided with your bread maker were developed using large eggs (1 large egg = approximately 1/4 cup of liquid); if your eggs are bigger, reduce the amount of liquid called for in the recipe accordingly. If they are smaller, use more liquid.
- If you want to add eggs to a recipe, you will have to reduce the quantity of liquid proportionally. Break the eggs into the graduated beaker or a glass liquid measuring cup, and then add liquid until you reach the quantity of liquid indicated in the recipe.

Butter or Oil (fat):

- Fat makes the bread softer and tastier.
- Too much fat slows down rising.
- If you use butter, soften to room temperature and cut it into small pieces so that it is distributed evenly throughout the dough.
- You can substitute 1 tablespoon of butter for 1 tablespoon of oil.
- Do not use hot, melted butter.
- Keep the fat from coming into contact with the yeast, as it can inhibit the yeast from activating properly.
- Do not use low fat spreads or butter substitutes.

Sugar:

- Sugar acts as food for the yeast, flavors the bread and can improve browning of the crust.
- You can use white sugar, brown sugar, honey or real maple syrup when making bread.
- Do not use unrefined sugar or cubes.
- Artificial sweeteners cannot be substituted for sugar as the yeast will not react with them.

Salt:

- Salt flavors the bread and regulates the yeast's activity by slowing the rising action.
- Use table or kosher salt when making bread.
- Do not use coarse salt or salt substitutes.
- Salt should not come into contact with the yeast.

Additional ingredients (soft cheeses, dried fruits, nuts, herbs, etc.):

You can add a personal touch to your recipes by adding a variety of additional ingredients. When adding ingredients, be sure to:

- Add them following the beep for additional ingredients, especially those that are soft such as dried fruits.
- Add items like whole, shelled nuts and seeds at the start of the kneading process to ensure even distribution.
- Thoroughly drain moist ingredients like canned or fresh fruits and vegetables and olives.
- Do not add too large a quantity of additional ingredients, especially cheese, fresh fruit and fresh vegetables, as they can affect the development of the dough.
- Finely chop nuts as they can cut through the loaf structure and reduce the cooked height.

Ready to Use Bread Mixes:

- Ready-to-use bread mixes can be found in many local grocery stores. Follow the manufacturer's instructions when using these mixes.
- Usually, the choice of the program will depend on the type of mix purchased. For example: Whole wheat bread - Program 3.

Tips for good bread and dough

1. Instructions and recipes:

- Read all instructional materials that came with your bread maker and understand how the appliance works.
- Bread made in your bread maker is of excellent quality. However, it will be different than store bought or bakery bread. The bread will be chewier and the crust thicker and crisper.

2. Ingredients:

- Use fresh ingredients at room temperature.
- Make sure that the yeast has not expired and was stored properly.
- A common error is to think that adding more yeast will make the bread rise more. Too much yeast makes the structure of the bread more fragile; the dough will rise too high, too quickly, and then collapse while baking. Always use the amount specified in the recipe.
- All ingredients must be at room temperature (unless otherwise indicated) and must be measured exactly.
- Place all ingredients into the bread pan in the exact order given in the recipe.
- Yeast should not come into contact with liquids, fat, sugar or salt.
- Liquids should be between 70° to 80° F, under normal baking conditions. In case of high heat, use liquids that are cooler than usual, approximately 68° F, but no colder than 65° F. Likewise, if it is cold in your kitchen, it may be necessary to warm up the water or milk (never exceeding 90° F).
- When making bread using the Express Bread program, the liquid should be 90° to 104°F).

3. Measuring:

- Measure ingredients using kitchen measuring cups and spoons.
- Spoon flour into the measuring cup and level off with a knife.
- Always measure liquids with the graduated beaker included with your bread maker or a glass liquid measuring cup.

- Use the double spoon supplied to measure teaspoons on one side and tablespoons on the other.
- All spoon measures are level and not heaping.
- Incorrect measurements will give poor results therefore do not sift dry ingredients or pack them down.

4. Weather:

- Weather conditions can affect how the bread comes out.
- Flour is very absorbent. Recipes may need to be adjusted and more flour added during periods of high humidity.
- You may have to use less yeast (1/4 to 1 teaspoon less, depending on the loaf size) and cooler water (68° F) when it's very hot out.

5. Altitude:

- High altitude affects how the dough develops and the bread rises.
- If baking bread at 3,000 feet above sea level, reduce the water or liquid by approximately 1 tablespoon every 1,000 feet above 3,000 feet; do not decrease by more than 4 tablespoons.

6. Consistency:

- For best results, check the dough once it begins to come together. It should form a smooth yet sticky to the touch ball which comes away easily from the walls of the bread pan.
- If all of the flour has not been blended into the dough, add a little more water, a tablespoon at a time, up to 4 tablespoons.
- If the dough is too wet and sticks to the sides, you may need to add a little flour, a tablespoon at a time, up to 4 tablespoons.

7. Crust and Baking:

- Always select medium crust color unless making bread that has a high sugar or fat content, then you might want to choose light.
- If you plan to bake a second loaf, always open the lid and wait 1 hour before beginning the second loaf.

8. Power failure:

- If there is a power failure or the machine is accidentally unplugged while making bread, the machine has a 7-minute protection time during which the settings are saved. The cycle will start again where it left off. Beyond that time, the settings are lost.

Cleaning and maintenance

- Unplug the appliance.
- Clean the appliance itself with a damp cloth. Dry thoroughly - **L**.
- Wash the pan and kneading paddle in hot soapy water.
If the kneading paddle remains stuck in the pan, let it soak for 5 to 10 min.
- When necessary, the lid can be cleaned with warm water and a sponge.

- **Do not wash any part in a dishwasher.**

- For the appliance, do not use harsh household cleaning products, scouring pads or alcohol. Use a soft, damp cloth.
- Never immerse the body of the appliance or the lid.



Recipes

For each recipe, add the ingredients in the exact order indicated. Depending on the recipe chosen and the corresponding program, you can take a look at the summary table of preparation times (pages 24-25) and follow the breakdown for the various cycles.

Program 1: Basic White Bread

Ingredients	1 ½ lb.	2 lb.
Water	1 ¼ cups	1 ½ cups
Vegetable oil	3 tablespoons	4 tablespoons
Salt	1 ¼ teaspoons	1 ½ teaspoons
Sugar	2 tablespoons	3 tablespoons
Bread flour	3 cups	4 cups
Yeast*	1 teaspoon	1 ½ teaspoons

*Active dry, quick-rise or bread machine yeast

Directions:

1. Add water, oil, salt, sugar, and flour to the bread pan.
2. Sprinkle yeast over the top.
3. Close bread machine lid and press start.
4. Remove baked bread at the end of the program. Cool before slicing.

Program 2: French Bread

Ingredients	1 ½ lb.	2 lb.
Water	1 ¼ cups	1 ½ cups
Salt	1 teaspoon	1 ¼ teaspoons
Sugar	1 ½ teaspoons	2 teaspoons
Bread flour	3 cups	3 1/3 cups
Corn meal	2 tablespoons	3 tablespoons
Yeast*	1 teaspoon	1 ½ teaspoons

*Active dry, quick-rise or bread machine yeast

Directions:

1. Add water, salt, sugar, flour, and corn meal to the bread pan.
2. Sprinkle yeast over the top.
3. Close bread machine lid and press start.
4. Remove baked bread at the end of the program. Cool before slicing.

Program 3: Whole Wheat Bread

Ingredients	1 ½ lb.	2 lb.
Water	1 1/3 cups	1 1/2 cups
Vegetable oil	2 tablespoons	3 tablespoons
Salt	1 teaspoon	2 teaspoons
Sugar	2 teaspoons	1 tablespoon
Bread flour	1 1/3 cups	1 ½ cups
Whole wheat flour	1 ½ cups	2 cups
Yeast*	1 teaspoon	1 1/2 teaspoons

*Active dry, quick-rise or bread machine yeast

Directions:

1. Add water, oil, salt, sugar, and flours to the bread pan.
2. Sprinkle yeast over the top.
3. Close bread machine lid and press start.
4. Remove baked bread at the end of the program. Cool before slicing.

Program 4: Gluten-free Bread

Ingredients	1 ½ lb.
Water	1 1/2 cups
Vegetable oil	1 ½ tablespoons
Eggs	2 large
Apple cider vinegar	1 teaspoon
Salt	1 teaspoon
Sugar	1 tablespoon
Gluten-free flour mix*	3 cups
Xanthan gum*	2 teaspoons
Yeast**	1 tablespoon

*Gluten-free, all-purpose flour, specialty flours and Xanthan gum are available at many large grocery stores, most health food stores or on-line. You can also blend your own gluten-free all-purpose flour at home by combining: 1 cup brown or white rice flour, 1 cup cornstarch, 2/3 cup soy or sorghum flour, and 1/3 cup masa harina flour (this corn-based flour can be found in the flour section of most supermarkets).

**Active dry, quick-rise or bread machine yeast

Directions:

1. Add water, oil, eggs, vinegar, salt, sugar, flour and Xanthan gum to the bread pan.
2. Sprinkle yeast over the top.
3. Close bread machine lid and press start.
4. After mixing begins, use a rubber spatula to help any unmixed ingredients into the dough, keeping to the edges of batter to prevent interference with the paddle.
5. Remove baked bread at the end of the program. Cool before slicing.

Program 5: Sweet Bread

Ingredients	1 ½ lb.	2 lb.
Water	1 cup, plus 2 tablespoons	1 ½ cups
Vegetable oil	2 tablespoons	3 tablespoons
Salt	1 teaspoon	1 ½ teaspoons
Sugar	3 tablespoons	4 tablespoons
Extract*	1 teaspoon	1 ½ teaspoons
Bread flour	3 cups	4 cups
Yeast**	1 teaspoon	1 ½ teaspoons
Dried fruit***	½ cup	2/3 cup

*Extract: Use orange, lemon or vanilla extract

**Active dry, quick-rise or bread machine yeast

***Dried cranberries, golden raisins, or chopped, dried apricots

Directions:

1. Add water, oil, salt, sugar, extract and flour to the bread pan.
2. Sprinkle yeast over the top.
3. Close bread machine lid and press start.
4. Add dried fruit when the bread machine beeps during the second kneading.
5. Remove baked bread at the end of the program. Cool before slicing.

Program 6: Ultra Fast I

Ingredients	2 lb.
Water	1 2/3 cups
Vegetable oil	2 tablespoons
Salt	2 teaspoons
Sugar	1 ½ teaspoons
Bread flour	4 1/4 cups
Dried powdered milk	1 tablespoon
Yeast*	4 teaspoons

*Active dry, quick-rise or bread machine yeast

Directions:

1. Add water, oil, salt, sugar, flour, and dried powdered milk to the bread pan.
2. Sprinkle yeast over the top.
3. Close bread machine lid and press start.
4. Remove baked bread at the end of the program. Cool before slicing.

Program 7: Ultra Fast II

Ingredients	1 ½ lb.
Water	1 ¼ cups
Vegetable oil	1 ½ tablespoons
Salt	1 ½ teaspoons
Sugar	1 teaspoon
Bread flour	3 ½ cups
Dried powdered milk	2 teaspoons
Yeast*	2 ½ teaspoons

*Active dry, quick-rise or bread machine yeast

Directions:

1. Add water, oil, salt, sugar, flour, and dried powdered milk to the bread pan.
2. Sprinkle yeast over the top.
3. Close bread machine lid and press start.
4. Remove baked bread at the end of the program. Cool before slicing.

Program 8: Pizza Dough

Ingredients

Water	1 cup
Olive oil	2 tablespoons
Salt	1 teaspoon
Bread flour	3 cups
Yeast*	2 ¼ teaspoons

*Active dry, quick-rise or bread machine yeast

Directions:

1. Add water, oil, salt, and flour to the bread pan.
2. Sprinkle yeast over the top.
3. Close bread machine lid and press start.
4. Remove dough at the end of the program.
Punch down dough; use at once to make your favorite pizza, focaccia or calzone recipe.

Program 9: Apricot-Pineapple Jam

Ingredients

Dried apricots	16 ounces
Crushed pineapple, in heavy syrup	1 can (20-ounces) with syrup
Brown sugar	1/3 cup
Lemon juice	2 tablespoons
Water	1 ½ cups

Directions:

1. Add dried apricots, pineapple, sugar, lemon juice and water to the bread pan.
2. Close bread machine lid and press start.
3. At the end of the program, carefully spoon the cooked, hot mixture into the bowl of a food processor or blender jar. Process until jam is smooth with small chunks of fruit.

Program 10: Citrus Loaf

Ingredients

Eggs	4 large
Sugar	1 1/4 cups
Unsalted butter, melted and cooled	8 tablespoons
Grated zest	1 large lemon or medium orange
Lemon or orange juice	1 freshly squeezed lemon or orange
All-purpose flour	3 cups
Baking powder	4 teaspoons
Salt	Pinch

Directions:

1. In a bowl, whisk together the eggs and sugar until well-blended.
Add the melted butter, zest, and citrus juice. Whisk together. Pour into the bread machine pan.
2. In a bowl, sift together the flour, baking powder, and salt.
Add to the bread machine pan, mounding it in the center of the pan.
3. Close bread machine lid and press start.
4. After mixing begins, use a rubber spatula to help any unmixed ingredients into the dough, keeping to the edges of batter to prevent interference with the paddle.
5. Remove baked loaf at the end of the program*.
Cool before slicing. Sprinkle with powdered sugar before serving.

***Note:** If top of loaf appears undercooked at the end of the cycle, reset bread machine for **bake only** (Program 12) and let cake cook an additional 15 minutes, or until it tests done.

Program 11: Oatmeal Sandwich Bread








Ingredients	1 ½ lb.	2 lb.
Water	1/3 cup	½ cup
Buttermilk	¾ cup	1 cup
Vegetable oil	3 tablespoons	¼ cup
Salt	1 ½ teaspoons	2 teaspoons
Sugar	3 tablespoons	¼ cup
Bread flour	3 cups	4 cups
Oatmeal	1/3 cup	½ cup
Yeast*	2 ¼ teaspoons	1 tablespoon

*Active dry, quick-rise or bread machine yeast




Directions:

1. Add water, buttermilk, oil, salt, sugar, flour, and oatmeal to the bread pan.
2. Sprinkle yeast over the top.
3. Close bread machine lid and press start.
4. Remove baked bread at the end of the program. Cool before slicing.

Troubleshooting guide to improve your recipes

Not getting the expected results? This table will help you.	Bread rises too much 	Bread falls after rising too much 	Bread does not rise enough 	Crust not golden enough 	Sides brown but bread not fully cooked 	Top and sides floury 
The  button was pressed during baking.				●		
Not enough flour.		●				
Too much flour.			●			●
Not enough yeast.			●			
Too much yeast.		●		●		
Not enough water.			●			●
Too much water.		●			●	
Not enough sugar.			●			
Poor quality flour.			●	●		
Wrong proportions of ingredients (too much).	●					
Water too hot.		●				
Water too cold.			●			
Wrong program.			●	●		

Technical troubleshooting guide

Problems	Solutions
The kneading paddle is stuck in the pan.	<ul style="list-style-type: none"> Let it soak before removing it.
After pressing on  , nothing happens.	<ul style="list-style-type: none"> The screen displays HHH: the appliance is too hot. Wait 1 hour between 2 cycles. The screen displays LLL: the appliance is too cold. Wait for it to reach room temperature. The screen displays EEO: malfunction. The machine must be serviced by authorized personnel. A delayed start has been programmed.
After pressing on  , the motor is on but no kneading takes place.	<ul style="list-style-type: none"> The pan has not been correctly inserted. Kneading paddle missing or not installed properly.
After a delayed start, the bread has not risen enough or nothing happens.	<ul style="list-style-type: none"> You forgot to press on  after programming the delayed start program. The yeast has come into contact with salt and/or water. Kneading paddle missing.
Burnt smell.	<ul style="list-style-type: none"> Some of the ingredients have fallen outside the pan: unplug the appliance, let it cool down, then clean the inside with a damp sponge and without any cleaning product. The preparation has overflowed: the quantity of ingredients used is too great, notably liquid. Follow the proportions given in the recipe.

Quick guide to improve results

General problem solving: causes & solutions

Problem	Cause	Solution
Dough is too sticky	a) Flour has high moisture content	a) Only use bread flour that is stored in an airtight container; try a different brand of flour
	b) Too much liquid used	b) Use less water; you can also add additional flour, a tablespoon at a time, up to 4 tablespoons, to remedy the problem while kneading dough
	c) Water is soft	c) Use bottled water
Dough or bread did not rise enough or at all	a) Ingredients were not at room temperature	a) Make sure all ingredients (except yeast) are at room temperature and water is between 70 and 90° F
	b) Ingredients were not added to the bread pan in the proper order adversely affecting the yeast	b) Add ingredients in exact order as specified in the recipe
	c) Yeast was inactive	c) Check expiration date on the yeast packet or jar; store opened packages of yeast in airtight containers in the refrigerator or freezer
	d) Low-gluten flour used	d) Only use bread flour or a blend of bread flour and whole grain flour
	e) High altitude	e) Reduce water by 1 tablespoon for every 1000 feet in locations 3000 feet above sea level, up to 4 tablespoons
	f) Hard water	f) Use bottled water
	g) Room temperature was below 68° F	g) Only use bread maker in a location that is 68 to 80° F
	h) Ingredients not measured properly	h) Use measuring cups and spoons to measure dry ingredients and the proper measuring cup for liquids. Do not sift or pack ingredients
	i) The bread maker lid was opened too much during the rising process	i) Do not open the bread maker lid during the rising process as the machine is programmed to keep the bread maker at the appropriate temperature to assist the yeast to grow and the bread to rise.
Bread does not bake completely or loaf is too dense	a) Ingredients not measured correctly nor at correct temperature	a) Use measuring cups and spoons to measure dry ingredients and the proper measuring cup for liquids; do not sift or pack ingredients; make sure ingredients are at room temperature
	b) Yeast may have expired or has become inactive	b) Only use fresh, properly stored yeast
	c) Bread machine has turned off	c) Perhaps there was a power outage or machine was unplugged
Bread collapses when baked; mushroom-top; coarse large holes in loaf	Dough rose unevenly and or too quickly, due to:	
	a) Excess moisture	a) Only use bread flour and whole grain flour that is stored in an airtight container
	b) Too much liquid or too much yeast was used	b) Measure all liquids using measuring cups specifically designed for measuring liquids and measure accurately; only use the amount of yeast specified in the recipe
	c) No salt or not enough	c) Use amount of salt specified in the recipe, or use Program 7 for Salt free bread
	d) High humidity and / or heat	d) Dough will rise too quickly and unevenly during hot and or humid days; use cooler water (68° F) to slow down the rising process or reduce the yeast 1/4 to 1 teaspoon depending on the loaf size

Problem	Cause	Solution
The bread maker labors during the kneading cycle or dough does not come together into a ball after kneading	Dough is too dry due to: a) Ingredients not measured correctly b) Insufficient water c) Hard water d) Recipe includes eggs which were smaller than a 1/4 cup of liquid	a) Use measuring cups and spoons to measure dry ingredients and measuring cups specifically designed for measuring liquid ingredients. Do not sift or pack ingredients b) Add additional water, a tablespoon at a time, up to 4 additional tablespoons c) Use bottled water d) Break egg into measuring cup; if less than 1/4 cup, add water or milk to make up the difference
Crust is too dark or too hard	a) Crust setting was set too dark b) Recipe has a lot of sugar or sweetener	a) Set bread maker on lighter crust setting b) Bake sweet breads on the light setting
Crust is pale and / or wet	a) Crust setting is set too light b) Recipe has little or no sugar or fat	a) Set bread maker on a darker crust setting b) Add a small amount of sugar and / or fat to the recipe
Gummy areas in baked loaf	Butter or oil, as well as other ingredients like cheese and fruit did not blend well with other ingredients	Too much fat or additional ingredients like cheese or fruit were added to the dough or were added too late; butter was cold and never blended in completely; only use room temperature ingredients; do not exceed amount of additional ingredients specified in the recipe.
Bread is stuck in the loaf pan	The bread has remained in the loaf pan too long	Removing the bread from the bread pan immediately after it has baked will allow for the easiest removal
The paddles get stuck in the bread	Because the paddles are baked into the bread, they will become part of the finished result	a) Lightly oil the kneading paddles before adding the ingredients in the bread pan. b) Use the hook accessory to remove the paddles while the bread is still hot. Lay the bread on its side (using oven mitts) and insert the hook in the hole of the kneading paddle and pull gently to release the kneading paddles. c) You can also remove the paddles from the bread maker before the baking cycle. See the "Cycle Chart" on page 9.
Slight smoke or odor coming from the bread maker	a) As with all small appliances, it is normal for some slight smoke or odor to come from the product the first time it is used. b) You have not removed all of the packaging parts from the breadmaker. c) Neither of the above causes are present.	a) If it is not the first time you used the bread maker, check if debris has dripped on or near the heating elements. b) Be sure that you have removed all packaging materials from inside the bread maker. c) If there is no debris and this is still continuing, discontinue use and contact our Consumer Services Department at 1-800-395-8325.
Machine stops after kneading	Check to make sure you are using the correct program.	Programs such as 8 (Bread dough) will only knead and 12 (loaf cooking) will knead and rise. Neither of these programs will bake.
I am missing a part that should have come with my bread maker		Please contact our Consumer Services Department at 1-800-395-8325.
I have read the instruction manual and still do not understand how to use my bread maker		Please contact our Consumer Service Department at 1-800-395-8325 and we will help you with any difficulty you are having.

Table of cycles

The below table reflects the time each cycle takes to completely make your preparation, the times within the total cooking times (preparing the dough & cooking), if there is a keep warm function, and the time reflected on the machine if you would like to add extra ingredients like nuts (this is noted in the Extra column)

	Browning	Weight (lbs)	Total time (h)	Preparing the dough (Kneading-Rest-Rising)(h)	Cooking (h)	Keep warm (h)	Extra (h)
1	Light	1.5	2:53	1:53	1:00	1:00	2:15
		2	3:00	1:55	1:05		2:20
	Medium	1.5	2:53	1:53	1:00		2:15
		2	3:00	1:55	1:05		2:20
	Dark	1.5	2:53	1:53	1:00		2:15
		2	3:00	1:55	1:05		2:20
2	Light	1.5	3:40	2:35	1:05	1:00	2:35
		2	3:50	2:40	1:10		2:40
	Medium	1.5	3:40	2:35	1:05		2:35
		2	3:50	2:40	1:10		2:40
	Dark	1.5	3:40	2:35	1:05		2:35
		2	3:50	2:40	1:10		2:40
3	Light	1.5	3:32	2:32	1:00	1:00	2:50
		2	3:40	2:35	1:05		2:55
	Medium	1.5	3:32	2:32	1:00		2:50
		2	3:40	2:35	1:05		2:55
	Dark	1.5	3:32	2:32	1:00		2:50
		2	3:40	2:35	1:05		2:55
4	Light	-	2:10	1:00	1:10	1:00	1:45
	Medium						
	Dark						

	Browning	Weight (lbs)	Total time (h)	Preparing the dough (Kneading-Rest-Rising)(h)	Cooking (h)	Keep warm (h)	Extra (h)
5	Light	1.5	2:50	1:50	1:00	1:00	2:25
		2	2:55		1:05		2:30
	Medium	1.5	2:50		1:00		2:25
		2	2:55		1:05		2:30
	Dark	1.5	2:50		1:00		2:25
		2	2:55		1:05		2:30
6	Light	2	1:38	0:48	0:50	1:00	1:28
	Medium						
	Dark						
7	Light	1.5	1:28	0:43	0:45	1:00	1:18
	Medium						
	Dark						
8	-	-	1:30	-	-	-	-
9	-	-	1:20	-	0:20	-	-
10	Light	-	1:50	0:30	1:20	1:00	1:34
	Medium						
	Dark						
11	Light	1.5	2:55	2:05	0:50	1:00	1:59
		2	3:00		0:55		2:04
	Medium	1.5	2:55		0:50		1:59
		2	3:00		0:55		2:04
	Dark	1.5	2:55		0:50		1:59
		2	3:00		0:55		2:04
12	Light	-	1:00	-	10 to 60 min.	1:00	-
	Medium						
	Dark						

Comment: the total duration does not include warming time.

Ref. NC00111292

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