

aniko

Bread Maker
Model: BM1333A-SA

User Manual



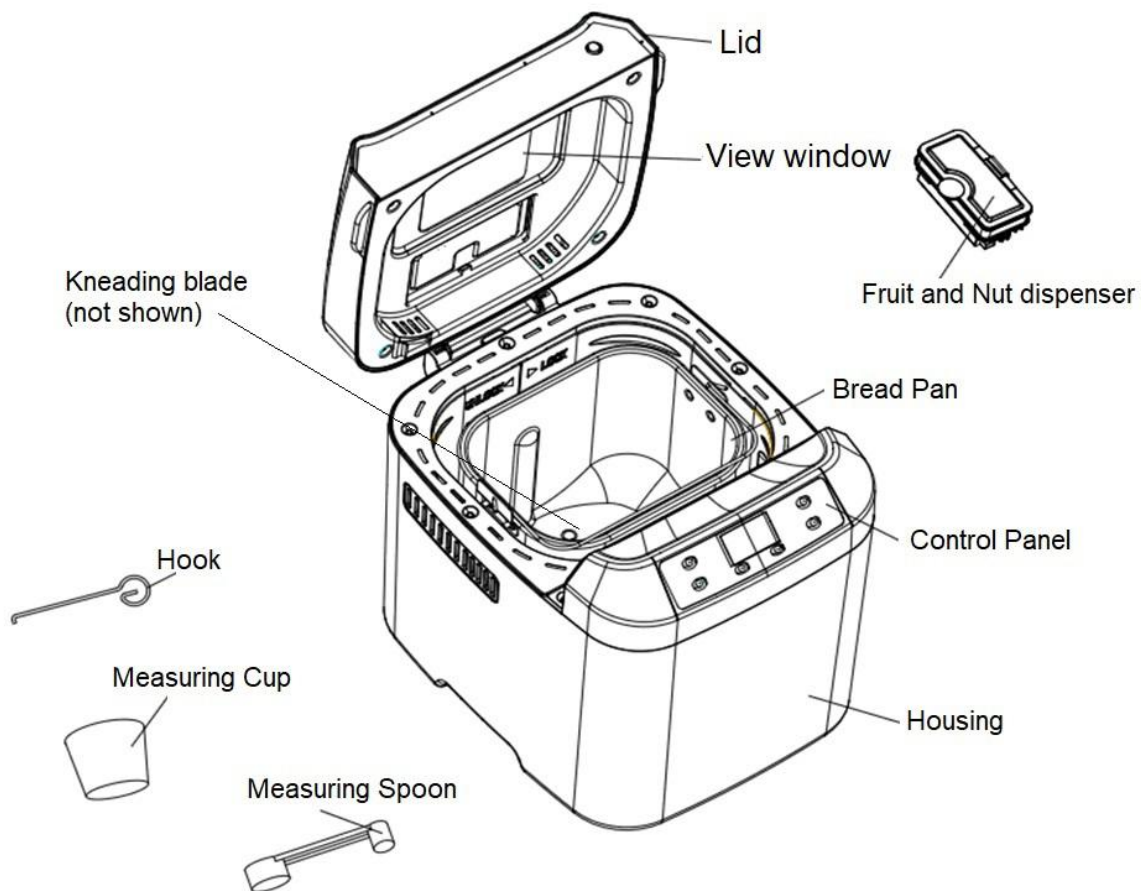
PLEASE READ AND SAVE THESE
INSTRUCTIONS FOR FUTURE REFERENCE

IMPORTANT SAFETY INSTRUCTIONS

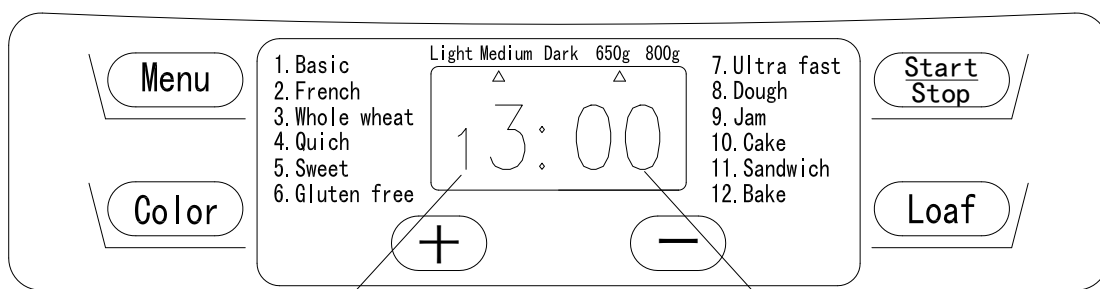
Please follow all the safety precautions listed below for safety and to reduce the risk of injury or electrical shock.

- Read all the instructions carefully before using your Bread Maker and keep them for future reference.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they have been given supervision or instructions concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- If the supply cord is damaged, it must be replaced by qualified electrical person in order to avoid a hazard or the product must be disposed of.
- **CAUTION! Directly after bread making the appliance is HOT. Always use oven gloves when touching the Breadmaker or the bread pan after baking.**
- Do not immerse the Bread Maker or the electrical cord or plugs in water or other liquid.
- Unplug the Bread Maker after use and allow it to cool before handling or cleaning any parts.
- Do not unplug the appliance by pulling on the cord or on the appliance. Always pull on the cord plug.
- Make sure that the power cable does not touch any hot surface and that it does not overhang a table edge.
- Do not use attachments or accessories not recommended by the manufacturer.
- Close supervision is necessary when your appliance is being used near children.
- Do not use the Bread Maker near a source of heat or on an unstable surface.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids or content.
- Do not touch any moving or spinning parts of the machine when baking.
- Do not operate the Bread Maker empty.
- Never beat the bread pan on the top or edge to remove the bread, this may damage the pan.
- Metal foils or other materials must not be inserted into the Bread Maker as this can give rise to the risk of a fire or short circuit.
- Do not cover the Bread Maker when in use.
- Never leave the machine to operate unsupervised.
- This Bread Maker is for normal household use only. Do not use it for professional catering.
- Do not use the Bread Maker outdoors.
- **IMPORTANT! Always use the Bread Maker on a heat-resistant surface. If unsure, use a heat mat under the bread maker to prevent heat damage to bench top surface.**
- If the work surface is excessively smooth the Bread Maker should be placed on a non-slip mat.
- At least 100mm clearance must be provided on all sides of the Bread Maker.
- When selecting the location for your machine, ensure that children do not have access to it.
- When baking bread, never bake amounts greater than the maximum recommended in the recipes accompanying this manual. If you do, the bread may not be baked evenly and the dough could overflow.
- Do not use the Bread Maker for any purpose not expressly specified in this manual.
- There are no user serviceable parts in your Bread Maker. Unauthorised dismantling or servicing will void the product warranty.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.

**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**



Control Panel



This indicates the program you have chosen

The operation time for each program

BREAD MAKING INGREDIENTS

An understanding of ingredients and their interaction is essential to good breadmaking. This short guide will help you understand some of the processes and the materials used.

FLOUR

It is the essential ingredient. It should be fresh, and stored in cool, dry conditions, preferably in an airtight jar. Use only breadmaking flour. General-purpose flours do not contain enough gluten to produce well-structured bread.

Whole meal flour contains the whole wheat grain. This results in heavier denser loaves than bread made with white bread flour and takes longer to rise.

Other flours such as rye are often added to bread flours to make specialty loaves. As these flours do not produce as much gluten as wheat flour, they cannot be used entirely on their own.

Flours vary, as millers all have their own special methods, and age and storage play their part. Although you should always follow the recipe carefully, there are occasions when you may have to adjust the dough. You may do this a few minutes into the kneading cycle. Open the Bread Maker lid and gently touch the dough. It should feel slightly sticky. If it is sloppy, add a little flour (1/2 - 1 tablespoon). Allow this to work in and re-check if necessary. If the dough is too dry, add the same amount of lukewarm water. Re-check if necessary.

As you gain experience, you will get to know the feel of good dough. It should be soft and smooth with the faintest sticky feel, but should leave no residue when turned out of the pan, as in our recipes for doughnuts and other recipes blended on the Dough program.

The only time you can adjust the quality of the dough is during the kneading cycle. Once baking commences do not lift the lid or the bread may spoil.

MILK

Whole, semi-skimmed or skimmed milk can be used in bread making but it should always be added lukewarm. Refrigerated milk must be heated to around 27° C (80° F). Never heat milk above 37° C (98° F) as this can cause problems with yeast.

Milk can usually be substituted for water in most recipes, but the quantity may need to be adjusted, usually slightly higher. If dried milk is featured in the recipe, leave it out when substituting milk for water.

LIQUID QUANTITIES

Flour is absorbent. Its texture will vary to some extent with the prevailing atmospheric conditions. The amount of liquid may have to be adjusted if the conditions in your kitchen are excessively dry or humid. If there is too much water in the bread, it will not rise properly, even to the point of collapse. Insufficient liquid will result in a poorly structured, lumpy loaf.

If you are in any way unsure, it is good policy to monitor the dough while it is kneading, using the notes above.

BUTTER, MARGARINE, COOKING FAT AND OIL

These are interchangeable in bread making. Fats add flavor and help the keeping properties of bread. If you wish to use margarine based on vegetable oil, ensure that you use the regular kind. Avoid the “light” varieties as they contain quite large amounts of water which will adversely affect the bread. If you are in doubt, read the small print on the container; this will indicate whether the product is suitable for breadmaking.

When substituting oil for butter, margarine or solid cooking fat, reduce the amount of liquid by around 3/4 tbs. to compensate for the extra liquid content of the oil.

As you will see from our recipes, it is good practice to cut butter and solid fats into small pieces before using them. Low fat bread can be made by substituting natural low-fat yoghurt for some or all the fat in the recipe, in equal amounts. Apple purée may also be used. Once again, monitor the dough and adjust accordingly.

SUGAR

Sugar provides food for the yeast, helps bread to rise and improves flavor, structure and color. Almost any kind of natural sweetener can be used, such as all the various sugars, corn and maple syrup, honey, etc. Once again, when using liquid sweeteners to replace sugar, reduce the amount of water slightly to compensate.

Artificial sweeteners are not suitable for bread making.

SALT

Salt in bread is NOT just a matter of taste! Salt restrains the growth of the yeast and improves elasticity and structure. If you reduce or eliminate salt from the bread it will rise excessively. If you use too much salt, the loaf will not rise enough. Use common table salt.

When adding salt to the bread pan, keep it away from the yeast by introducing it at one corner. If the yeast comes into premature contact with salt, the bread will not rise properly. This situation is obviously more important when using the delay timer.

YEAST

Yeast is a micro-organism which feeds on sugars and starches in the bread mix producing carbon dioxide gas which in turn causes the bread to rise.

We recommend the use of dried fast-acting yeast which is intended for bread makers. The instructions on the sachet will tell you if the yeast is suitable for bread makers. Easy-blend yeasts are readily available from branches of Tesco and other good grocers.

When adding yeast, be especially careful to get the quantity correct. Otherwise, you could have a disaster on your hands, especially if you added too much!

Note: Some ingredients, especially garlic and cinnamon, can spoil the quality of your bread if added in excess. Never be over generous with such additions. Use the amounts recommended in the recipes.

When baking items containing milk and onions, it is advisable not to use extended timer settings

USING THE BREAD MAKER

BEFORE THE FIRST USE

Before using your Bread Maker for the first time, wash the inside of the bread pan, the kneading blade, and the measuring utensils in hot soapy water. Rinse and dry well. Wipe the interior of the lid and the exterior of the bread pan and appliance with a damp cloth.

PREPARE THE BREAD PAN

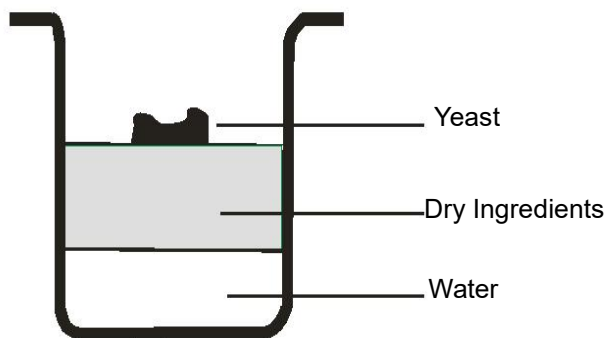
Open the lid. Lift the handle on the bread pan and hold it with both hands. Turn the bread pan anticlockwise, then lift the pan out.

Make sure the drive shaft in the bread pan is clean and free from crumbs or pieces of dough.

Position the kneading blade on the shaft (it will fit only one-way round). Push it firmly into place. If the blade is insecure, it may come off when kneading and the ingredients will not be properly mixed.

FILLING WITH INGREDIENTS

Ensure you have all the ingredients in hand. Carefully fill the pan, make sure you don't leave any ingredients out. When filling, it is essential that the ingredients are filled in the prescribed order, otherwise the bread will not be properly baked.



The ingredients should be at a warm room temperature (20-25° C). If the room is cold (below 18° C), use warm water (40° C) to make sure the yeast ferments fully. To gauge the temperature, if you do not have a thermometer, heat some water and slowly add this to a jug of cold water until the resulting temperature is barely warm to the touch.

Measure and add the water to the pan. Next add the salt and the other dry ingredients. Finally add the yeast. It is essential to keep the yeast away from the salt and the water before mixing commences or the bread will not rise properly.

Clean off any spills around the outside of the bread pan and lower it into the breadmaker, reversing the process described earlier.

Using the handle, lower the pan into the Bread Maker. Turn clockwise to secure the pan firmly in place.

Lay the handle back on the pan. Close the lid. The ingredients are now ready for baking.

CONTROLS AND PROGRAMS

Ensure that you understand the functions of your Bread Maker before use as an incorrect selection will affect the quality of the bread.

Plug the Bread Maker into the mains and switch ON the Breadmaker.

When you power the Breadmaker, a beep sound will be heard, the display sets to **Basic** and **Medium** Crust. The display indicates 3:00, which means that the Bread Maker will take 3 hours to complete the program.

Sequence of Operations:

- 1-Choose a Program with the **Menu** button.
- 2-Select the Loaf Size (as needed)
- 3-Select the Crust Color (as needed)
- 4- Start the machine

Choosing a Program

The Bread Maker has a choice of 12 programs. Press the **Menu** button repeatedly to cycle through the options. The options are explained below.

1. **Basic:** kneading, rise and baking normal bread. You may also add ingredients to increase flavor.
2. **French:** kneading, rise and baking with a longer rise time. The bread baked in this menu will have a crisper crust and loose texture.
3. **Whole wheat:** kneading, rise and baking of whole wheat bread. It is not advised to use the delay function as this can produce poor results.
4. **Quick:** kneading, rise and baking loaf within the time less than Basic bread. But the bread baked on this setting is usually smaller with a dense texture.
5. **Sweet:** kneading, rise and baking sweet bread. You may also add ingredients to add flavor.
6. **Gluten free:** Kneading, rise and bake the bread, you can add the ingredient to increase flavour. Using rice flour to make the bread, not bread flour.
7. **Ultrafast:** kneading, rise and baking in a very fast way. But the baked bread is the roughest among all bread menus.
8. **Dough:** kneading and rise, but without baking. Remove the dough and use for making bread rolls, pizza, steamed bread, etc.
9. **Jam:** boiling jams and marmalades. Fruit or vegetables must be chopped before putting it into the bread pan.
10. **Cake:** kneading, rise and baking, rise with soda or baking powder.
11. **Sandwich:** kneading, rise and bake the bread which is suitable for making sandwich slice as the bread has loose texture and a thin crust.
12. **Bake:** only baking, no kneading and rise. Also used for increasing the baking time on selected settings.

KEEP WARM

When the baking cycle has ended, the Bread Maker keeps the bread warm for one hour. After one hour, the Bread Maker will automatically switch off.

CRUST CONTROL

There are 3 degrees of crust which you can select by repeatedly pressing the COLOR button. You can choose Medium, Dark or Light crust. Crust Control is not applicable for **Dough** and **Jam** program.

FRUIT & NUT DISPENSER

The automatic Fruit and Nut Dispenser releases ingredients into the dough at a specific time during the "knead" phase, so put the fruit and nut in the dispenser before operation. The ingredient will be added into the bread automatically when the bread is made.

The dispenser allows adding a maximum 120g of dry ingredients.

DELAY TIMER

All programs, with the exception of "Ultrafast", "Jam" and "Bake," can be combined with the time delay function. The time delay function allows you to delay the start time of baking by up to 13 hours, depending on the length of the baking cycle.

NOTE: If the dough contains fresh milk, fruit or onions, do not select the time delay function, but bake the dough immediately.

Example: It is 8.00pm. and you want to have fresh bread (using the Basic setting) at 7.00am. The difference between now (8:00pm) and 7:00am. is 11 hours.

- 1: Set the display time to 11:00. (The time difference between now and when you want the bread)
- 2: Press to add time in 10 minute steps or Press to deduct time in 10 minute steps.
- 3: Press START/STOP to start time delayed baking.

If you keep the + or – buttons pressed, they will cycle to a maximum of 13:00 hours and reset to the preset program time (in this case 3:00 hours)

The timer display shows in hours and minutes the total time left until the bread is finished (including the delay added and the program time) It does not display the 1 hour "keep warm" time after the program is finished.

Remember to press the START button to commence the timer countdown, otherwise nothing will happen. If you set the timer incorrectly after the start button has been pressed, you are able to switch off and reset the delay period again only if mixing has not started.

START/STOP

The START/STOP button serves to start or to stop the program. Only press this button after you have selected the Menu Program, Crust Color (and the Delay Time if required). As the button is pressed you will hear a beep, the machine will start to function and the timer display will count down. The symbol will flash when the machine is running or the delay function has been activated.

STOPPING the Bread Maker in an Emergency

Keep the START/STOP button pressed for 3 seconds. Only do this in an emergency, as the machine will reset to the beginning of its program. You must then begin again. The ingredients may be ruined and must be replaced with fresh ingredients.

MEMORY RECALL

If the power supply is temporarily interrupted, the process of bread making will continue automatically when power is restored. If the power cut exceeds 15 minutes, the bread maker must be restarted manually. If the process has gone no further than the kneading phase when the power supply is cut off, you may press the “START/STOP” button to resume the program from the beginning.

ERROR DISPLAY

If the display shows “H HH” after the program has been started, it means that the temperature inside of bread pan is too high. You should stop the program and unplug the power outlet immediately. Then open the lid and let the machine cool down completely before using again.

If the display shows “L LL” after the program has been started (except program BAKE”), it means that the temperature inside of bread pan is too low. You should stop the program and unplug the power outlet immediately. Then open the lid and let the machine stand to return to room temperature.

If the display shows “E EE” after you have pressed “START/STOP” button, it means the temperature sensor has open-circuited. Please have the sensor checked carefully by an Authorized expert.

OPERATIONS

Operating Sequence

1. Open the lid and remove the baking pan. Lift the pan out and place it on the work surface.
2. Ensure that the kneading blade is attached to the spindle inside the baking pan. Make sure it is fitted correctly.
3. Measure the ingredients as required and add them all into the pan. There is no need to mix the ingredients beforehand.
4. When adding the yeast to the baking pan, take care that the yeast does not come into contact with the water or any other liquid as it will start to activate immediately.

Note: All our recipes and those that are available elsewhere are based on yeast specially intended for bread makers, available in sachet form.

This applies especially when using the delay timer.

5. Do not overfill the baking pan This will affect the bread and may damage the appliance. Using the pan handle, place the baking pan in the Bread Maker and LOCK the pan in position. Close the lid.
6. Plug the appliance into the power socket. The appliance will automatically be set to the **BASIC** program with the crust setting at **MEDIUM**. The display will show 3:00.
7. Select the required program by pressing the **MENU** button until the number corresponding to the program becomes illuminated. Remember to select the loaf size and the crust color.
8. Press the **START/STOP** button to start the machine. When the program is completed the display shows 0:00 and the appliance will beep 10 times. The 1hour “Keep Warm” time is not displayed.
9. When the program is completed and the bread is baked, the “keep warm” function operates for a further hour. After 1 hour, the bread maker will again beep 10 times and then revert to the default (Program 1). For best results, stop the bread maker with the **START/STOP** button and remove the baking pan within this period.
10. Take care when removing the bread. The baking pan is very hot. To remove the baking pan, open the lid and using oven gloves because the pan is still hot. Remove the pan and place it on heat-resistant surface.

11. Let the pan cool for about 10 minutes out of the machine in normal orientation. This is particularly important for the heavier breads.
12. Turn the pan upside down and gently tap or shake the bread from the pan. Occasionally, the kneading blade will stay in the loaf; wait until the loaf is cool and then remove the blade with a wooden utensil or the given blade remover hook to avoid damage to the nonstick surface. If you need to aid removal of bread from the pan, use only wooden or heatproof plastic utensils.
13. Leave the bread on a rack to cool. Make sure the kneading blade has been removed before slicing the bread.
- 14. Always unplug the appliance from mains power after use.**

Note: When the Bread Maker is operating, only open the lid at the prescribed time in the baking cycle. Failure to observe this will affect the quality of the bread, especially its ability to rise properly.

After Using the Bread Maker

Always unplug the bread maker from the mains supply immediately after use.

Allow the bread maker to cool down after use before you clean or store it. It takes about 30 minutes until the bread maker is cool enough to be used again.

To assist the bread maker to cool down, leave the lid open but ensure it is in a safe place away from children and pets.

CLEANING

When cleaning use only warm water with a mild liquid detergent. Under no circumstances use chemical cleaners or solvents, oven cleaners or abrasive agents.

Ensure the Bread Maker is unplugged from the mains and has cooled down to the point where it can be safely handled. Pour some water into the bread pan and leave for a few minutes to assist it to cool down. Do not re-insert the bread pan into the Bread Maker until it has been cleaned.

The bread pan, kneading blade, and the drive shaft should be thoroughly cleaned in warm water with detergent added. The bore in the kneading blade can be cleaned with a soft bottle brush or similar implement.

If you leave the blade fitted to the shaft, it may be difficult to separate them afterwards. If this happens, fill the bread pan with warm water to which a few drops of liquid detergent have been added. Leave it to stand for 30 minutes and then remove the blade from the shaft for cleaning.

Rinse the bread pan and kneading blade thoroughly to remove all traces of detergent and allow to dry.

Remove all crumbs from the lid, housing and oven housing with a soft cloth. Wipe the housing inside and outside with a damp cloth. Do not immerse the Bread Maker in water and never pour water into the oven housing.

Do not allow the cable or mains plug to come into Bread Maker contact with water and do not pour water on the appliance or excessively wet the interior or the control panel.

Clean and dry all parts carefully after use. When storing the bread pan in the Bread Maker, leave the kneading blade loose in the pan, ready for assembly when next used.

SPECIFICATIONS

Model no: BM1333A-SA
Voltage Rating: 220-240V AC, 50Hz
Power Consumption: 550W

FOR ELECTRICAL SAFETY, THIS PRODUCT MUST BE CONNECTED TO AN EARTHED POWER OUTLET SOCKET. IF UNSURE CHECK WITH AN ELECTRICIAN.

TIPS

Weighing and Measuring Ingredients

The next few pages contain a series of recipes to help you get acquainted with the facilities available on your new Bread Maker. If you want to get the best results, it is vital that your measurements are careful and accurate, as small differences in key ingredients can have a huge effect on the final result.

Use a clear container for measuring liquids and measure at eye level. If you measure from above or below, you will not get an accurate reading. The measuring cup provided has scales marked in cups, milli-litres (ml) and fluid ounces (fl.oz.) to help you measure the ingredients correctly. Always fill the liquid exactly to the marked line.

If you are measuring dry ingredients by weight, use a good pair of kitchen scales calibrated in gram.

NOTE: Where the abbreviations tsp. (teaspoon) and tbsp. (tablespoon) appear in the recipes, they refer to the supplied measuring spoon. Use this spoon as other utensils may not yield the correct amounts. Spoon measurements must be level. Rounded or heaped measures may not yield the proper results.

IMPORTANT NOTE

The capacity of the Bread Maker is sufficient to bake a 800g loaf, or to raise the equivalent amount of dough for baking elsewhere. Do not exceed this amount, otherwise the mechanism may be damaged, or the dough may rise through the appliance lid.

RECIPES

To get you started with your Bread Maker, here is a selection of recipes. The recipes use fast action or easy bake dried yeast intended for bread makers.

When adding ingredients, add the water first, followed by any other liquid and semi-liquid ingredients. Next add the flour followed by the other dry ingredients. Tap the pan lightly on all sides to settle the flour. This prevents the yeast from coming into contact with the liquids. Finally add the yeast in a small heap in the centre of the pan.

Quantities and Conversions

The recipe quantities are sufficient to bake a 650g loaf. Scale them up for larger loaves.

To avoid conflicts with different measuring systems, the amounts are based on the supplied measuring cup and spoon. The cup is calibrated in cups, ounces and ml. The spoon is calibrated in tablespoon (tbsp-15g) and teaspoon (tsp-5g) quantities.

WHITE BREAD (Use Basic or Quick Program)

1-1/3 cups	Water at room temp. (around 20° C)
1 tbsp	Vegetable cooking oil
1tsp	Salt
3-1/3 cups	Strong white bread flour
1 tsp	White sugar
2 tsp	Dried yeast

WHITE BREAD VARIATIONS

The ingredients listed below are additional to the white bread mix unless otherwise stated

Cheese

3/4 cup	Grated cheese
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Reduce water slightly if the cheese has a high moisture content

Date

1/2 cup	Chopped dates
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Add after the second kneading when the machines beeps

Cranberry

1-1/2 tsp	Nutmeg
1 – 2 tbsp	Grated orange peel
2 – 4 tbsp	Dried cranberries
1 – 2 tbsp	Orange marmalade

Substitute cranberry juice for water

Potato

1/3 cup	Dried potato flakes
1 – 2 tsp	Dried parsley

Reduce flour by equivalent amount to potato

ONION BREAD (Use Basic or Quick Program)

Add all the ingredients at the beginning

1-1/3 cups	Water at room temp. (around 20° C)
1 tsp	Salt
1tbsp	Powdered milk
3-1/3 cups	Strong white bread flour
1/3 cup	Dried onion flakes
12gm (1/2oz.)	Butter, chopped into pieces
1 tsp	White sugar
2 tsp	Dried yeast

CHEESE & ONION BREAD

(Use Basic or Quick Program)

1-1/8 cups	milk
1 tbsp	Extra virgin olive oil
75gm (3oz.)	Grated mature cheddar cheese
1/2	Onion (finely grated/food processed)
1 tsp	Salt
1 tsp	sugar
3-1/3 cups	Strong white bread flour
1/2 tsp	Mustard powder
2 tsp	Dried yeast

GARLIC BREAD (Use Basic or Quick Program)

1-1/8 cups	Water at room temp. (around 20° C)
2 tbsp	Olive oil
1-1/2 tsp	Salt
3/4 tsp	Garlic (fresh pressed)
3 cups	Strong white bread flour
1 tbsp	Sugar
3 tbsp	Parmesan cheese (grated)
3 tbsp	3/4 tsp
3/4 tsp	3/4 tsp
3/4 tsp	2 tbsp
3/4 tsp	Black pepper
2 tsp	Dried yeast

PEANUT BUTTER BREAD

***avoid if you have a nut allergy**

(Use Basic or Quick Program)

1-1/4 cups	Water at room temp. (around 20°C)
3 cups	Strong white bread flour
1/2 cup	Peanut butter (smooth or crunchy)
1/4 cup	Brown sugar
1-1/2 tsp	Salt
1-1/2 tsp	Dried yeast

RYE BREAD (Use Basic or Quick Program)

1 cup	Water at room temp. (around 20°C)
1-1/4 tsp	Salt
4 tsp	Vegetable oil or butter
2-1/4 cups	Strong white bread flour
3/4 cup	Rye flour
2-1/2 tbsp	Sugar
1 tbsp	Cornmeal
1-1/2 tsp	Caraway seeds
2 tsp	Dried yeast

GRANARY BREAD (Use Basic or Quick Program)

1-1/3 cups	Water at room temp. (around 20°C)
1 tbsp	Vegetable cooking oil
1 tsp	Salt
3-1/3 cups	Granary bread flour
1 tsp	White sugar
2 tsp	Dried yeast

FRENCH BREAD (Use French Program)

1-1/4 cups	Water at room temp. (around 20°C)
1-1/2 tsp	Salt
3 cups	Strong white bread flour
1-1/2 tsp	Sugar
2 tsp	Dried yeast

CARROT BREAD (Use Basic Program)

3/4 cup	Water at room temp. (around 20°C)
1/4 cup	Plain yoghurt
1 cup	Carrots (grated)
2 tbsp	Honey
2 tbsp	Molasses (or dark brown muscovado sugar)
2-1/4 cups	Strong white bread flour
1 cup	Wholemeal bread flour
1 tbsp	Dried milk
1-1/2 tsp	Salt
1/4 cup	Walnuts (chopped)
1-1/2 tsp	Dried yeast

BANANA BREAD

(Use Whole Wheat Program set to Light Crust)

2/3 cup	1-1/2 tsp
1 tbsp	2-1/4 tsp
1 tsp	Salt
3 tbsp	Honey
1-1/8 cups	Wholemeal bread flour
3/4 tsp	Vanilla essence
1/2 cup	Mashed banana
2 tbsp	Butter (chopped into pieces)
2 tbsp	Dried milk
2-1/2 cups	Strong white bread flour
1 tsp	White sugar
2 tsp	Dried yeast

TOMATO BREAD (Use Basic or Quick Program)

1 cup*	Water at room temp. (around 20°C)
2 tbsp	Olive oil
1/2 tsp	Salt
3-1/3 cups	Strong white bread flour
30g (2-1/4 oz.)	Sundried tomatoes
1/2 tsp	Dried yeast

*made up from the water used to soak the tomatoes plus fresh water. (see below)

Firstly, soak the tomatoes in a little hot water for 15 min.

Drain and chop into pieces, reserving the water. You can add the tomatoes together with all the other ingredients at the beginning of the program. This will give a blended character to the loaf.

Alternatively, you can add the tomatoes midway through the cycle. This will retain their individual character and give more flavor to the bread.

BRIOCHE (Use the Cake Program)

2-1/4 tbsp	Water at room temp. (around 20°C)
3/4 tsp	Salt
3	Medium eggs, beaten
2-1/2 cups	Strong white bread flour
75g (3oz.)	Butter (chopped into pieces)
1-1/2 tbsp	Caster sugar
2-1/2 tsp	Dried yeast

Note: If you prefer your brioche with a light crust, Stop the program 25 min. from the end and remove the loaf.

PIZZA DOUGH (Use Dough Program)

1-1/2 cups	Water at room temp. (around 20°C)
2-1/2 tbsp	Olive oil
4-1/2 cups	Strong white bread flour
2-1/2 tbsp	Sugar
	Salt
	Dried yeast

This should be sufficient for three 12" (300mm) Pizza base Roll into circles on a floured surface and pinch the edges up to form a rim. Place on a greased baking sheet, cover with the pizza toppings of your choice and bake at Gas Mk.6/ 200° C/ 400° F for 15 mins.

If desired, you can re-prove the dough for 10-20 mins. By Covering the formed base with a cloth and leave it in a warm place on the greased baking sheet before adding the toppings.

SWISS BUNS

When the program is completed, mould into 15 torpedo shapes on a greased baking sheet. Leave the dough to re-prove for 10-20 mins (method as for pizza dough)

DOUGHNUTS

When program is completed, mould into 15 balls and re-prove for 10-20 mins. Fry in hot oil until golden brown. Using a wooden spoon, roll the doughnuts in caster sugar while they are still ho. Take care not to burn yourself.

Wholemeal (Whole Wheat) Bread Recipes

Here are some tried and tested recipes for making a variety of excellent wholemeal breads

RECIPE 1 (Use Whole Wheat Program)

1-1/3 cups	Water at room temp. (around 20°C)
1 tbsp	Vegetable cooking oil
1 tsp	Salt
3-1/3 cups	Wholemeal bread flour
1 tsp	White sugar
2 tsp	Dried yeast

RECIPE 2 (Use the Whole Wheat Program)

1-1/2 cups	Water at room temp. (around 20°C)
2 tbsp	Vegetable cooking oil
1-1/2 tsp	Salt
4-1/2 cups	Wholemeal bread flour
3 tbsp	Dried milk (optional)
2 tbsp	White sugar
2-3/4 tsp	Dried yeast

RECIPE 3 (Use the Basic Program)

1-1/3 cups	Water at room temp. (around 20°C)
1 tbsp	Vegetable oil <u>or</u>
12g (1/2 oz.)	Butter (chopped into pieces)
2 tsp	Salt
3-1/2 cups	Wholemeal bread flour
Pinch	White sugar
2 tsp	Dried yeast

LIGHT WHOLEMEAL**(Use Whole Wheat Program)**

1-1/3 cups	Water at room temp. (around 20°C)
1 tbsp	Vegetable oil
1 tsp	Salt
2-1/4 cups	Wholemeal bread flour
1-1/8 cups	Strong white bread flour
1 tsp	White sugar
2 tsp	Dried yeast

TROUBLESHOOTING GUIDE

No.	Problem	Cause	Solution
1	Smoke coming from ventilation holes when baking.	When used for the first time, oil remained on the surface of heat element will burn out, this is normal.	Use the bread maker in a ventilated area, the smoke and odour should disappear over time.
2	Bread bottom crust is too thick.	Keeping bread warm and leaving bread in the bread pan for a long time has caused loss of moisture in the bread.	Take bread out immediately after cooking without leaving it in keep warm state.
3	It is very difficult to take bread out.	Kneader adheres tightly to the shaft in bread pan.	After taking bread out, pour hot water into the bread pan and leave the kneader immersed in hot water for 10 minutes, then remove to clean.
4	Stirred ingredients not baked properly.	1.The selected cooking program is not correct.	Select the proper program menu
		2. When baking, the lid has been opened several times and bread has become dry. No brown crust colour.	Do not open the lid until the end of the baking process.
		3.Stir resistance is too high due to thick mixture. This can prevent the kneader from rotating properly and not stir adequately.	Reduce the thickness of the mixture by adding appropriate amount of water. Also, reduce the quantity of added ingredients, i.e. honey, carrots.
5	Displays shows "H HH" after pressing "start/stop" button.	The temperature in the bread maker is too high or overheated.	Press " start/stop " button and unplug bread maker, then take the bread pan out and leave the lid open until the bread maker cools down.
6	Hear the motor noise but dough isn't stirred.	Bread pan is fixed incorrectly or dough size is too large to be stirred.	Check to ensure the bread pan is fixed properly and dough is made according to the recipe with correct weight and volume.
7	Bread size is so large that it pushes the lids	Too much yeast or flour or water, or outside temperature is too high.	Check the quantity of the ingredients. Use the bread maker in a cooler location.
8	Bread size is too small or bread does not rise	Little to no yeast added. The temperature of the water used is too high or yeast is mixed together with salt, or the environment temperature is too low.	Adjust the quantity of the yeast and water temperature.
9	Dough is so large that it overflows out of the bread pan.	Too much liquid and yeast been used, making the dough soft causing to overflow.	Reduce the amount of liquid and yeast. This should make the dough more rigid.
10	Bread collapses in the	1. Flour used is not strong enough and does not make the dough rise.	Use good quality bread flour or change the brand of flour.

	middle parts when baking dough.	2. Yeast rate is too rapid or yeast temperature is too high.	Yeast should be used under room temperature.
		3. Excessive water makes dough too wet and soft.	Adjust the amount of water according to the recipe.
11	Bread weight is heavy and it is too dense.	1. Too much flour or too little water.	Reduce flour or increase the amount of water.
		2. Too many fruit ingredients or too much whole wheat flour used.	Reduce the amount of corresponding ingredients and add more yeast.
12	Middle parts are hollow after cutting bread	1. Excessive water or yeast or no salt.	Reduce the amount of water or yeast and adjust the salt quantity.
		2. Water temperature is too high.	Check water temperature before adding water.
13	Bread surface is adhered to dry powder	1. There is strong glutinosity ingredients in the bread such as butter and bananas etc.	Do not add strong glutinosity ingredients into bread.
		2. Not adequately mixed or stirred or too little water.	Check the amount of water added and ensure the kneader in the bread maker is not stuck.
14	Crust is too thick and baking color is too dark.	Different recipes or ingredients have great effect on making bread. Baking colour will become very dark due to too much sugar	If the baking colour is too dark for the recipe with excessive sugar, press start/stop to interrupt the program 5-10min ahead of intended baking time. Before removing the bread, leave the bread in baking pan for about 20 minutes with the lid closed.

12 Month Warranty

Thank you for your purchase from Kmart.

Kmart Australia Ltd warrants your new product to be free from defects in materials and workmanship for the period stated above, from the date of purchase, provided that the product is used in accordance with accompanying recommendations or instructions where provided. This warranty is in addition to your rights under the Australian Consumer Law.

Kmart will provide you with your choice of a refund, repair or exchange (where possible) for this product if it becomes defective within the warranty period. Kmart will bear the reasonable expense of claiming the warranty. This warranty will no longer apply where the defect is a result of alteration, accident, misuse, abuse or neglect.

Please retain your receipt as proof of purchase and contact our Customer Service Centre on 1800 124 125 (Australia) or 0800 945 995 (New Zealand) or alternatively, via Customer Help at Kmart.com.au for any difficulties with your product. Warranty claims and claims for expense incurred in returning this product can be addressed to our Customer Service Centre at 690 Springvale Rd, Mulgrave Vic 3170.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

For New Zealand customers, this warranty is in addition to statutory rights observed under New Zealand legislation.