



Russell Hobbs





instructions

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IMPORTANT SAFEGUARDS

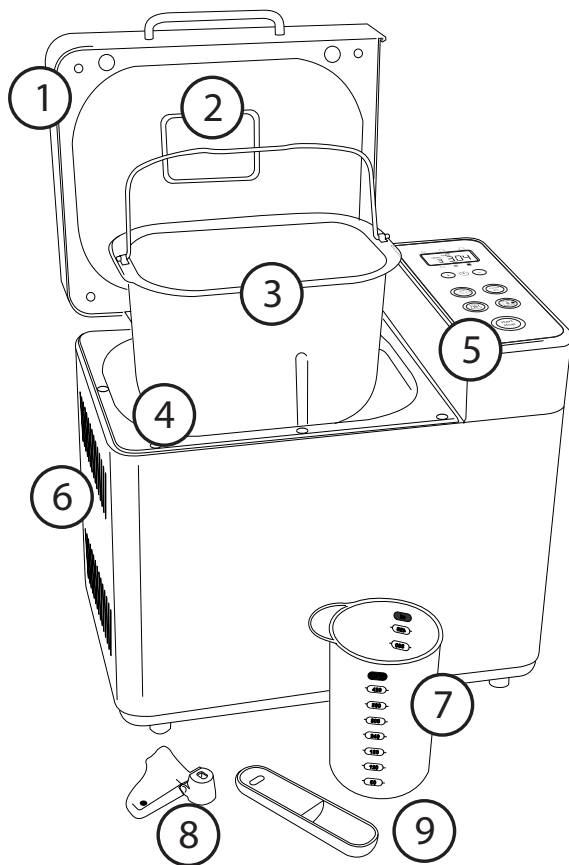
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been supervised/ instructed and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be done by children.
- Keep the appliance and cable out of reach of children under 8.
- Don't connect the appliance via a timer or remote control system.
- Do not use the appliance if the power cable is damaged.
-  The surfaces of the appliance will get hot.
-  Don't put the Breadmaker in liquid, don't use it in a bathroom, near water, or outdoors.
- Don't touch internal surfaces till the Breadmaker has cooled down fully.
- Keep clear of the hot air vents in the sides and back of the Breadmaker and the top of the dispenser.
- Don't plug the Breadmaker in till after you've loaded the bread pan (with the ingredients), into it.
- Sit the Breadmaker on a stable, level, heat-resistant surface.
- Leave a clear space of at least 5cm all round the Breadmaker when in use.
- Don't use the Breadmaker near or below curtains or other combustible materials.
- Don't cover the Breadmaker or put anything on top of it.
- Unplug the Breadmaker when not in use, before inserting or removing the bread pan and before cleaning.
- Don't use accessories or attachments other than those we supply.
- Don't use the Breadmaker for any purpose other than those described in these instructions.
- Don't use metal or sharp tools on the bread pan or paddle – they will scratch the non-stick surfaces.
- Don't use the Breadmaker if it's damaged or malfunctioning.
- The Breadmaker is for household use only.

Introduction

Thank you for choosing a Russell Hobbs breadmaker. Your Breadmaker is designed to make breadmaking really easy - you simply insert the ingredients, select the programme you want and the breadmaker then does the mixing, kneading and baking for you. It has a time delay function that allows you to set it to have your loaf ready as soon as you get up or get in from work. It also has adjustable crust control so you can have bread as well done as you like.

And the breadmaker doesn't stop at making just bread – you can also make dough for pizzas, cakes, even fruit loaves and jam.

We have provided you with this manual to help you get the most from your new product. It contains operating instructions and important advice of how to use the product safely. It is very important that all users read and understand this instruction manual before operating or cleaning this appliance.



- 1. Removable Lid
- 2. Viewing Window
- 3. Bread Pan

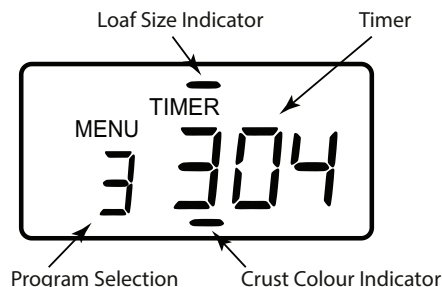
- 4. Baking Chamber
- 5. Control Panel
- 6. Hot Air Vents

- 7. Measuring Cup
- 8. Kneading Paddle
- 9. Measuring Spoon

👁 Before you use your breadmaker

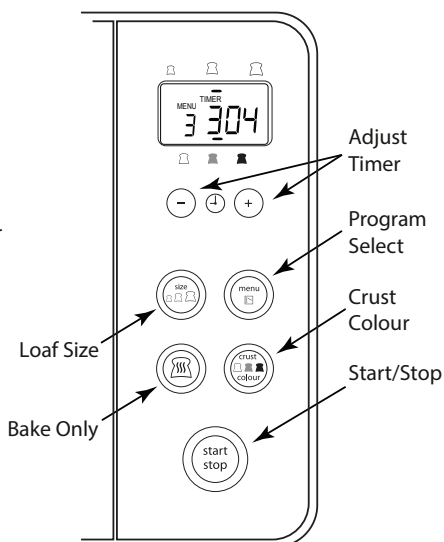
1. Remove all packing materials and any stickers.
2. Place the breadmaker on a dry, stable, level surface away from heat and areas where cooking grease or water may splatter on to it. Do not place it near the edge of the work surface.
3. Operate the breadmaker on the BAKE program without adding any ingredients for 10-15 minutes. This will burn off any manufacturing oils (the breadmaker may smoke and/or emit an oily odour. This is normal).
4. Wash the bread pan and paddle thoroughly.

👁 Breadmaker controls



Programs:

- | | |
|---------------------|------------------|
| 1 White | 8 Quick Bread |
| 2 White Rapid | 9 Low Carb |
| 3 Whole Wheat | 10 Gluten -Free |
| 4 Whole Wheat Rapid | 11 Dough |
| 5 French | 12 Artisan Dough |
| 6 French Rapid | 13 Jam |
| 7 Sweet | 14 Bake Only |



Buttons

When you press any Button, you should hear a beep. This lets you know you've pressed hard enough to activate your selection.

Adjust Timer UP and DOWN Buttons - Use this pair of Buttons to set the TIMER. Use this pair of Buttons to add or subtract time displayed in the Display Window. Each time you press these buttons, the TIMER increases or decreases by 10 minutes.

Loaf Size - Select the LOAF size: 500, 750g or 1000g. The Breadmaker is preset to 1000g.

MENU Select - allows you to select from 13 different breadmaker programs:

1. **White.** The White program is used for breads that primarily use white flour, although some recipes may include small amounts of whole wheat flour.
2. **White Rapid.** Used to decrease time to approximately 1 hour. Choose recipe, then simply add ½ tsp. to amount of yeast listed for a 1000g. loaf. Bread may be shorter and denser than bread made using the longer program.
3. **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.

4. Whole Wheat Rapid. Used to decrease time to approximately 1 hour. Choose recipe, then simply add ½ tsp. to amount of yeast listed for a 1000g. loaf. Bread may be shorter and denser than bread made using the longer program.

5. FRENCH. Traditionally, French bread has a crispier crust and lighter texture than white bread. Recipes usually do not include oils, butter, margarine, or milk.

6. French Rapid. Used to decrease time to approximately 1 hour. Choose recipe, then simply add ½ tsp. to amount of yeast listed for a 1000g. loaf. Bread may be shorter and denser than bread made using the longer program.

7. 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.

8. 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.

9. Low Carb. Used for recipes that are lower in carbohydrates.




10. Gluten –Free. Used for gluten-free recipes.

11. 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 setting blends and kneads the dough and takes it through the first rise.

12. Artisan Dough. Artisan breads (or country breads) represent the best in bread baking. They use the freshest ingredients, usually including fresh herbs and interesting seed and nut additions. The longer rising time (the entire cycle in the bread machine is 5:15 hours) at cooler temperature settings (preset in the machine) allow the flavor of the flour to dominate. Consider using ingredients such as, organic flours, unrefined sea salt and spring water. Sugar and fat are often not used in these breads. The final shaping, rising and baking of the bread allow for your creativity and bring a very personal touch to the results.

13. 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.

Bake Only - Selects Program 14. Used to give extra time if the crust is too light, or you wish to bake pre-made dough. Bake only is especially useful if your bread is not quite done. Check every few minutes. Bakes for up to 1 hour, 30 minutes.

Crust Colour - Select the crust colour: Light, Medium or Dark   . The Breadmaker is preset to Medium.

START/STOP - Press this Button to start the chosen program and to begin the TIMER countdown. Press this Button for a full second to reset the program's TIMER setting or to cancel the program in progress.

Breadmaking basics

Bread making is both a science and an art. It's a science because it requires precise measurement and control of quantities, temperatures and times in order to work. It's an art because there is an almost unlimited number of variations of sweet or savoury ingredients that can be added to a basic bread mix. This means, once you have mastered the basics, you have unlimited freedom to explore the creative possibilities of producing bread just the way that you like it.

Your breadmaker will help you because it takes care of the precise measurements of temperature and time. All you have to do is ensure that you measure the ingredients accurately and it will allow you to bake a perfect loaf every time.

Preparation

Before you begin make sure you gather all of the equipment and ingredients you need. This includes containers for ingredients, a cooling tray, oven gloves, and if you have one available, a digital kitchen scale.

This last item is not essential, but it will help you measure both liquid and dry ingredients accurately and, as we have already explained, that is a large part of the secret of success.

The room temperature can affect the outcome of your baking. The breadmaker works best in a temperature between 15°C and 34°C (59°F and 93°F).

Measuring

It's important that ingredients are measured accurately.

- Use the same measuring spoons for all the ingredients.
- Use the back of a knife to level all spoons for measurements given in spoons.
- Electronic scales are much more accurate than measuring jugs when measuring water. If you're using a recipe from elsewhere, 1 millilitre of water = 1 gram (g).

Choosing ingredients

Flour. Ordinary plain or self raising flour is not suitable for making bread. It is important to choose a flour with "Strong" or "Bread" in its name. Strong or bread flours contain more gluten than ordinary baking flour. Gluten is the protein that gives the bread its structure and texture. It retains the carbon dioxide produced by the yeast, putting the elasticity, the bounce, into the dough.

You can choose from strong white, strong brown or "Farmhouse" flour, strong wholemeal, and whole wheat bread making flours. Wholemeal flours provide an excellent source of dietary fibre, but contain lower levels of gluten than strong white flour. This means that brown loaves tend to be smaller and denser than white loaves. Try substituting strong white flour for half of the brown flour in the recipe to make bread with a "brown bread" flavour and a "white bread" texture.

For those on a gluten free diet it is possible to substitute a mixture of rice and potato starch flour to make gluten free bread. See the details for the Gluten Free breadmaker program later in this manual.

Yeast. Yeast is a living organism. Given moisture, food, and warmth, the yeast will grow and release carbon dioxide gas. This forms bubbles which are trapped in the dough, making it rise.

Choose a dried yeast, marked "suitable for bread makers". These are usually sold in sachets and don't have to be dissolved in water first. Only use fresh, recently opened yeast (Check the "best before" date on the sachet) – yeast that is stored can quickly lose its ability to rise.

Liquid. The liquid ingredient is normally water or milk, or a mixture of the two. Water makes a crispier crust. Milk gives a softer crust with a velvety texture. Water should be slightly warm, in

the range of 20°C - 25°C. It will slow the yeast if it is too hot or cold. Don't use milk with the delay timer; it might curdle before the bread-making process starts.

Fats and oils. These include butter and olive oil. They make the dough more tender and enhance the flavour, giving the finished loaf a richer quality. They help to retain moisture, making the bread keep fresh longer. Don't use low fat spread.

Sugar. Sugar activates and feeds the yeast, allowing it to grow. It adds flavour and texture, and helps with browning the crust. Honey, syrup, or molasses may be used instead of sugar, provided the liquid ingredient is adjusted to compensate. Don't use artificial sweeteners. None of them will feed the yeast and some of them may kill it.

Salt. Salt helps to control the growth of the yeast, preventing the bread from rising too much or collapsing. It also adds to the flavour. Salt may inhibit the yeast if it is too strong, so keep them separate when adding the ingredients.

Eggs. Eggs are used in some recipes to make your bread richer and more nutritious, add colour, and help with the structure and texture. Eggs count as part of the liquid ingredient of the bread. Adjust the other liquid ingredients if you are adding them. Otherwise the dough may be too wet to rise properly.

Herbs and spices. Dried herbs and spices like cinnamon, ginger, oregano, parsley, and basil will add flavour and interest. These can be added at the beginning, along with the main ingredients. Fresh herbs, like garlic and chives may contain enough liquid to upset the balance of the recipe, so the liquid content must be adjusted accordingly.

Nuts, raisins and other ingredients. These should be added to the dispenser before pressing the Start button. The Breadmaker will beep when it adds them at the correct part of the program. Dried fruit and nuts should be chopped finely; cheese should be grated. Fresh fruit and nuts contain liquids (juices and oils), so you may need to adjust the main liquid ingredient to compensate.

Adding ingredients



Remove the bread pan from the breadmaker using the Handle to pull it straight up and out of the machine.

Make sure the bread pan is completely clean and then fit the paddle to the shaft at the bottom.

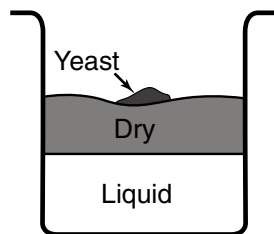
It's important that you add the ingredients in the correct order, particularly if you are using the delay timer. If the yeast gets wet, it may activate too early in the process.

Liquid ingredients, including milk and eggs, should be added first, followed by the flour and other dry ingredients (see diagram).







Add salt to the liquid to avoid it coming in contact with the yeast.

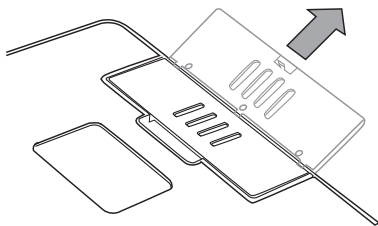
Make a small indentation on the top of the flour and add the yeast here. This will prevent the liquid from coming in contact with the yeast.

Important. Your bread maker will bake up to a 1kg loaf. Do not put larger quantities of ingredients into the bread pan. The bread will not mix and bake correctly, and bread maker may be damaged.



Setting up the breadmaker

1. Insert the bread pan into the baking chamber. Press down on the rim until it snaps into place.
2. Check that the fruit and nut dispenser inner door inside the lid is closed.
3. Close the Lid.
4. If the recipe calls for additional ingredients such as fruit and nuts, open the dispenser outer door and add them now. Close the dispenser door firmly.
5. Plug in to the electrical socket. The breadmaker will beep and the display window will light up.
6. Press the MENU Button to choose the program (1 to 13) you want. Each time the MENU Button is pressed the program number increments in the Display Window. See page 4 and 5 for details of the individual programs. For program 14, press the Bake Only button.
7. Press the Crust Colour button to choose the crust colour you want   .
8. Press the Loaf size button to select the loaf size. The options are: small  (500g), medium  (750g), large  (1kg).



NOTE. The Crust colour and Loaf Size settings are not available for the DOUGH, ARTISAN DOUGH, JAM and BAKE ONLY programs.

NOTE. When using Gluten Free recipes always choose the 750g setting.

Baking

1. Press the START/STOP button to begin the program. The time remaining will begin to count down in the display window.

The breadmaker will begin by mixing the ingredients in to a dough.

When using the WHITE, WHOLE WHEAT and SWEET programs the breadmaker will beep after a few minutes mixing, and the fruit and nut dispenser inner door will open, adding the additional ingredients.

The Breadmaker will then knead the dough, allow it to rise and finally bake it.

Note. The WHOLE WHEAT program begins with a 30 minute delay to pre-heat the ingredients.

If you need to interrupt the machine at any point simply switch the power off at the wall socket. The machine will remember where it is in the program for up to 10 minutes and will resume as soon as power is restored.

2. When your bread is finished baking the breadmaker will beep and "0:00" will appear in the Display Window.

Keep Warm

If the bread is not removed immediately after baking (and the START/STOP Button is not pressed), the Keep Warm controlled temperature reduction will begin. The Operation/Keep Warm Light will illuminate; the colon in the Display will continue to flash.

Keep Warm will help prevent the bread from becoming soggy. The breadmaker will automatically shut OFF in 60 minutes.

Note. The Keep Warm function does not apply to the DOUGH, ARTISAN DOUGH, JAM and BAKE ONLY programs.

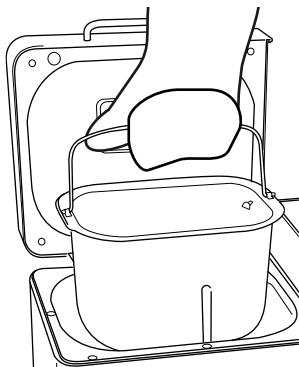
Removing the bread



Remember that the Bread Pan and your loaf are both very hot! Be careful not to place either on a tablecloth, plastic surface, or other heat-sensitive surface which may scorch or melt.

To remove the bread:

1. Unplug the breadmaker at the wall socket and open the Lid. Take care not to get scalded by escaping steam.
2. Put on oven gloves and, using the handle, pull the bread pan out of the breadmaker.
3. Turn the Bread Pan upside down and shake to release the bread. Place the bread upright on a wire rack to cool 20 to 30 minutes before cutting. This allows the steam to escape.
4. Check to see if the kneading paddle has come away with the bread. Use a nonmetal utensil to gently remove it, taking care not to scratch the nonstick coating.



CAUTION. The Bread Pan, Kneading Paddle and bread will be very hot.

Using the 15-hour delay timer

You can use the delay timer to pre-program your breadmaker so that it starts baking automatically while you are away.

The delay timer works on the BASIC, FRENCH, WHOLE WHEAT or SWEET programs. The delay timer cannot be used for the DOUGH, PASTA, GLUTEN FREE or JAM programs.

Don't use the TIMER if your recipe includes eggs, fresh milk, other dairy products, meats, fish, etc. that may spoil.

Use the timer as follows:

1. Add the ingredients as usual, taking care not to let the yeast and liquid ingredients contact one another.
2. If your recipe contains salt add it with liquid ingredients, keeping it away from the yeast.
3. Close the breadmaker's lid and plug it in.
4. Press the MENU Button to choose the program you want. The time needed for the selected program will appear in the Display Window.
5. Press the (UP) Button (arrow) once for each 10 minutes delay you want to add. (Use the (DOWN) Button (arrow) to subtract 10 minutes time from the Timer.) The amount of time you set is shown in the Display Window.

For example, if it is 8.00 AM and you want a loaf of bread ready at 1.00 PM, press the TIMER Button until the display reads 5:00, meaning it will finish baking in five hours.

NOTE. The actual time taken to mix and bake the bread will not change.

6. Press START/STOP to begin the TIMER. The colon (:) in the time displayed begins to flash, letting you know the TIMER is started. When the Display Window indicates 0:00, baking is completed.
7. If you make an error after you've activated the program and want to start over, press and hold the START/STOP Button. The Timer will clear and you can begin again.

Care and Maintenance

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself.

To clean the product:

- 1.** Unplug the breadmaker (switch the socket off first, if it's switchable).
- 2.** Open the lid, and let it cool down fully before cleaning.
- 3.** The Lid can be removed for cleaning.
- 4.** If the paddle has stuck to its shaft, fill the bread pan with warm water and let it soak for up to 30 minutes. This should soften any dough residues and allow the paddle to be removed.
- 5.** Wash the bread pan and paddle in warm soapy water, rinse, then dry thoroughly.
- 6.** Wipe all other surfaces, internal and external, with a damp cloth.
- 7.** Allow the surfaces to dry before reusing the breadmaker or storing it away.
 - DO NOT PUT THE LID IN A DISHWASHER, or immerse it in water - it contains a sensitive electronic sensor.
 - Don't immerse the breadmaker in water or any other liquid.
 - NEVER pour water, solvents, or cleaning solutions into the baking chamber.
 - Don't use harsh or abrasive cleaners or solvents.
 - Do not wash the bread pan or paddle in a dishwasher.

Troubleshooting

Power cuts

If you suffer from a power cut lasting less than 7 minutes, the breadmaker will carry on when power is restored, and the program time will be extended by the duration of the power cut. If the power cut is more than 7 minutes, the program will fail – unplug the breadmaker, let it cool down, then empty the bread pan, dispose of the ingredients, clean it, and start again.

Error messages

If the breadmaker is too hot, the display will show an error message – an odd set of letters and/or numbers. Disconnect the power and let the breadmaker cool down to room temperature before trying again.

Troubleshooting breadmaking – what to do if:

1. The bread collapsed.
 - The dough may have been too moist. Reduce the recipe liquid by 20 ml. If tinned fruit was used, it may not have been properly drained.
 - Leaving the bread in the bread pan while it cools can cause moisture released in the baking process to soak back into the bread.
 - The flour may have been too coarsely ground. Try using finer flour.
2. The bread didn't rise
 - One or more ingredients were added in the wrong quantities – accuracy is essential
 - The yeast is stale – check the “best before” date – use a fresh, unopened sachet every time
3. The core of the bread is too moist
 - The dough may have been too moist, see above.
 - The flour may have been too heavy. This problem can occur with rye, bran and wholemeal flours. Reduce the amount of heavy flour and replace with white flour.
4. The bread has swollen too much
 - You may have used too much yeast, try reducing it slightly.
 - Too much sugar can cause the yeast to work too fast, and the bread to rise too much. Try reducing the amount of sugar. If you add sweet/sugary ingredients such as dried fruit, honey or molasses, reduce the amount of sugar to compensate.
 - You might try reducing the recipe liquid by 2 tbsps, as this will slow the action of the yeast.
 - Use a coarser flour. Less yeast is needed with fine flour than with the same type of flour ground coarsely.
5. The bread tastes bland
 - Try increasing the amount of salt by up to ¼ of a teaspoon.

Questions & Answers

1. Why does the height and shape of bread differ in each loaf?

- The height and shape of bread may differ depending on the ingredients, room temperature and length of the timer cycle. Also, accurate measurement of ingredients is essential to make delicious bread.

2. The bread has an 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.

3. The kneading paddle comes out with the bread.

- The kneading paddle is detachable. Use a nonmetal utensil to remove it.

CAUTION. The Kneading Paddle will be hot.

4. The bread has a floured corner.

- Sometimes flour in the corner of the Bread Pan may not have been completely kneaded into the dough. Scrape it off the loaf with a knife.

5. Can ingredients be halved or doubled?

- NO. If there is too little in the Bread Pan, the kneading paddle cannot knead well enough. If there is too much, bread rises out of the Bread Pan.

6. Can fresh milk be used in place of dry milk?

- YES. Be sure to decrease the same measurement of water to equal liquid substitution. Fresh milk is not recommended when using the TIMER, because it may spoil while sitting in the Bread Pan.

Breadmaking recipes

The following recipes provide examples of how to use each of the programs provided by the breadmaker. If you are new to breadmaking use them as a starting point for a journey of discovery. If you follow the instructions carefully you should get a perfect result every time. But feel free to experiment and modify them to suit your needs.

There are many other recipes for many different kinds of bread available for free on the Internet, or in cookery books and other publications. All of them can be adapted for use in the breadmaker.

Program 01. White Bread

Ingredients:	500g	750g	1000g
Water	200 ml	275 ml	380 ml
Olive Oil	1 tbsp	1 ¼ tbsp	2 tbsp
Salt	1 tsp	1 ½ tsp	2 tsp
Dried Milk Powder	1 tbsp	1 ½ tbsp	2 tbsp
Sugar	1 tbsp	1 ¼ tbsp	2 tbsp
Strong White Flour	350g	500g	650g
Yeast	2 tsp	2 tsp	2 ½ tsp

Method: Place the water, olive oil and salt into the bread pan first, then add the rest of the ingredients. Select programme 1, the size of loaf and the colour of the crust. Press Start.

Program 02. White Rapid

This uses the same ingredients as Program 1, but an additional ½ tsp of yeast has been added to the mix to speed up the rising fermentation process. The finished loaf may be denser than bread made using the longer program.

Ingredients:	500g	750g	1000g
Water	200 ml	275 ml	380 ml
Olive Oil	1 tbsp	1 ¼ tbsp	2 tbsp
Salt	1 tsp	1 ½ tsp	2 tsp
Dried Milk Powder	1 tbsp	1 ½ tbsp	2 tbsp
Sugar	1 tbsp	1 ¼ tbsp	2 tbsp
Strong White Flour	350g	500g	650g
Yeast	2 ½ tsp	2 ½ tsp	3 tsp

The dried milk powder used in these recipes helps to soften the crust. You can omit it if you prefer a crispy crust. You can substitute fresh milk if you wish, but remember to adjust the amount of water to keep the quantity of liquid the same.

Program 03. Whole wheat

This program begins with a rest period during which the ingredients warm up.

Ingredients:	500g	750g	1000g
Water	200 ml	300 ml	400 ml
Olive Oil	1 tbsp	1 ½ tbsp	2 tbsp
Salt	1 tsp	1 ½ tsp	2 tsp
Dried Milk Powder	1 tbsp	1 ½ tbsp	2 tbsp
Sugar	2 tsp	1 tbsp	1 ½ tbsp
Strong Wholemeal Flour	150g	220g	300g
Strong White Flour	150g	220g	300g
Yeast	2 tsp	2 ½ tsp	2 ½ tsp

Method: Place the water, olive oil and salt into the bread pan first, then add the rest of the ingredients. Select programme 3, the size of loaf and the colour of the crust. Press Start.

Program 04. Whole Wheat Rapid

This uses the same ingredients as Program 3, but an additional ½ tsp of yeast has been added to the mix to help speed up the rising fermentation process. The finished loaf may be denser than bread made using the longer program.

Ingredients:	500g	750g	1000g
Water	200 ml	300 ml	400 ml
Olive Oil	1 tbsp	1 ½ tbsp	2 tbsp
Salt	1 tsp	1 ½ tsp	2 tsp
Dried Milk Powder	1 tbsp	1 ½ tbsp	2 tbsp
Sugar	2 tsp	1 tbsp	1 ½ tbsp
Strong Wholemeal Flour	150g	220g	300g
Strong White Flour	150g	220g	300g
Yeast	2 ½ tsp	2 ½ tsp	3 tsp

Program 05. French

Traditionally, French bread has a crispier crust and lighter texture than white bread. Recipes usually do not include butter, margarine, or milk.

Ingredients:	500g	750g	1000g
Water	200 ml	300 ml	400 ml
Salt	1 tsp	1 ½ tsp	2 tsp
Strong White Flour	360g	545g	725g
Yeast	2 tsp	2 tsp	2 tsp

Method: Place the water and salt into the bread pan first, then add the flour and yeast. Select programme 5, the size of loaf and the colour of the crust. Press Start.

Program 06. French Rapid

This uses the same ingredients as Program 5, but an additional ½ tsp of yeast has been added to the mix to help speed up the rising fermentation process. The finished loaf may be denser than bread made using the longer program.

Ingredients:	500g	750g	1000g
Water	200 ml	300 ml	400 ml
Salt	1 tsp	1 ½ tsp	2 tsp
Strong White Flour	360g	545g	725g
Yeast	2 ½ tsp	2 ½ tsp	2 ½ tsp

Program 07. Sweet (Malt Loaf)

This program features reduced baking temperature to prevent burning. Use it for recipes that use fruit juice, additional sugar or added sweet ingredients such as dried fruit or chocolate.

Ingredients:			
Water	270 ml	Honey	1 tbsp
Olive Oil	1 tbsp	Dried Milk Powder	1 tbsp
Black treacle	1 ½ tbsp	Strong White Flour	450g
Malt Extract	2 tbsp	Yeast	1 ½ tsp
Salt	1 tsp	Sultanas	200g

Method: Place all the ingredients apart from the sultanas in to the bread pan. Add the sultanas to the automatic fruit and nut dispenser. Select programme 7 and press Start. After a few minutes the Breadmaker will beep and the sultanas will be added to the mix.

Program 08. Quick Bread

Program 8 provides warmer rise and bake temperatures and allows a loaf of bread to be baked in a much shorter time.

Ingredients:			
Water	400 ml	Dried Milk Powder	2 tbsp
Olive Oil	2 tbsp	Strong White Flour	630g
Salt	2 tsp	Yeast	2 ½ tsp
Sugar	2 tbsp		

Method: Place the water, olive oil and salt into the bread pan first, then add the flour and yeast. Select programme 8, the size of loaf and the colour of the crust. Press Start.

Program 9 Low Carb

Ingredients:			
Vegetable Oil	4 ½ tbsp	Baking soda	¼ tsp
Eggs (large)	2	Salt	¼ tsp
Honey	1 tbsp	Cocoa Powder	1 tsp
Splenda (or similar)	½ cup	Cinnamon	¼ tsp
Crushed Tinned pineapple with juice	½ cup	Freshly Grated Carrot	1 cup
Gluten Free Self-Raising Flour	1 ¼ cup	Chopped Pecans or Walnuts	½ cup
Baking powder	2 tsp	Raisins	½ cup

Method: Place the oil honey and vinegar into the bread pan first, then add the other ingredients. Select programme 9, set the size of loaf to 750g and choose the colour of the crust required. Press Start.

Program 10. Gluten Free

The Gluten Free program allows you to bake breads to serve people with special dietary needs. Try the gluten free recipe here and then experiment with your own substitutions.

Ingredients:			
Water	350 ml	Gluten Free Flour	450g
Olive Oil	6 tbsp	Eggs (Medium)	2
Vinegar	1 tsp		

Method: Place the water, oil and vinegar into the bread pan first, then add the other ingredients. Select programme 10, the size of loaf and the colour of the crust. Press Start.

Program 11. Dough

Program 11 is a no bake program, which is used to mix dough to be shaped by hand before baking in a conventional oven.

The Breadmaker mixes, kneads and provides the dough with a first rise before the dough is removed from the machine.

Ingredients:			
Milk	300 ml		
Olive Oil	2 tbsp		
Salt	2 tsp		
Honey	2 tsp		
Strong White Flour	500g		
Yeast	2 ½		

For pizza Dough add 1 tbsp. Dried Oregano

Method: Place the milk, olive oil and salt into the bread pan first, then add the rest of the ingredients. Select programme 11. Press Start.

Let the dough rise once in Bread Maker. Remove from Bread Maker, punch down, let it rise again, punch down and let rest 10 minutes. Shape as desired and allow to rise until doubled in volume.

Rising times for dough after it is shaped and placed in a baking pan will vary due to recipe, temperature and humidity level of your kitchen. The optimum temperature of the room for rising is 27°-29°C.

Top Tip. When making pizza dough – after you have rolled the dough out into your pizza shape sprinkle with dried semolina as it gives that authentic pizzeria look and taste to your pizza base.

For Bread Rolls: This dough can be used to make bread rolls – simple shape into the dinner rolls or fingers and bake in the oven (220 C fan assisted) for 10 – 15 minutes or until golden brown. To check if baked knock the base of the bun with your knuckles – it should sound slightly hollow.

Program 12. Artisan Dough (Malty seed, beer and Walnut Bread)

This is a no bake program, similar to Program 11, but it allows for much longer rise time. A longer fermentation helps the dough become pliable and elastic with a soft, smooth quality. It also develops flavour.

Ingredients:			
Milk	180 ml	Honey	1 tbsp
Flat Beer	180 ml	Salt	1 tsp
Salt	1½ tsp	Yeast	2 tsp
Strong white flour	280g	Walnuts – roughly chopped	50g**
Malty Seeded Flour	350g		

Method: Place all the ingredients apart from the walnuts in the bread pan. Add the walnuts to the automatic fruit and nut dispenser. Select programme 12 and press Start. After a few minutes the Breadmaker will beep and the sultanas will be added to the mix.

Tips for Best Results with Program 12

- Consider using more refined ingredients such as, organic flours, unrefined sea salt and spring water.
- Make sure you are using the freshest ingredients, including fresh herbs, seeds or nuts.
- If using delay bake timer, make sure yeast is on top of flour, away from liquids.

Top Tip. This is a great dough to do overnight, and it will not suffer being left in the bread pan till the morning.

Program 13. Jam ((Blackcurrant Compote)

Ingredients:			
Blackcurrants	500g	Vanilla Essence	1 tsp
Lemon Juice	2 tbsps	Cinnamon	½ tsp
Preserving Sugar	200g		

Optional – a dash of Liqueur

You can use frozen blackcurrants – make sure they are completely defrosted and at room temperature before you start cooking.

Method. Place the ingredients into the bread machine. After 10 minutes check the outer edge of the tin and scrap any excess down into the mix. When ready, place in sterilized jam jars, leave to cool and then seal with a lid. This will keep for several months if unopened.

Top Tip. To sterilize the jam jars place them in the oven (100 C) for 10 -15 minutes.

Note. This is a quick method to make a compote. The consistency of the jam will be runny but still great on toast, ice cream or as a filling in a steamed pudding. If you want to get a slightly thicker consistency extend the time of the program by half again.

Important! Do not exceed amounts given in recipes!

Program 14. Bake Only

Place any pre-prepared dough in the machine – take out the paddle as this is not needed. Select the bake button and, using the +/- buttons, select the time required.

Special Glazes for Yeast Breads

Give your just-baked bread a professional finish. After glazing, generously sprinkle with your choice of poppy, sesame or caraway seeds. Select one of the following special glazes to enhance your bread:

- Egg Glaze: Beat 1 large egg and 1 tablespoon of water together, brush generously over dough just before baking.
- Melted Butter Crust: Brush melted butter over just-baked bread for a softer, more tender crust.
- Milk Glaze: For a softer, shiny crust, brush just-baked bread with milk or cream.
- Sweet Icing Glaze: Mix 1 cup sifted icing sugar with 1 to 2 tablespoons of milk until smooth to make a consistent glaze. Drizzle the glaze over raisin bread or sweet breads when they are almost cool.



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