

CITIZEN

Instruction Manual

LARGE CAPACITY BREAD MAKER

Please read carefully and keep for reference



THE CITIZEN HELPLINE
TOLL FREE 1-800-663-5954
CALL US IF YOU HAVE ANY PROBLEMS OR
QUESTIONS WITH YOUR NEW CITIZEN PRODUCT
9 am-5 pm (TORONTO TIME) MONDAY TO FRIDAY

Model No :

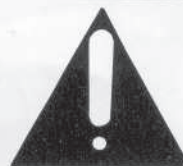
J5745

Jutan International Limited
Toronto, Canada, M2H 4H2



CAUTION

RISK OF ELECTRIC SHOCK
DO NOT OPEN



CAUTION: TO REDUCE THE RISK OF ELECTRIC SHOCK, DO NOT REMOVE COVER (OR BACK). NO USER SERVICEABLE PARTS INSIDE. REFER SERVICING TO QUALIFIED SERVICE PERSONNEL.



The lightning flash with arrowhead symbol within an equilateral triangle, is intended to alert the user to the presence of uninsulated "dangerous voltage" within the product's enclosure that may be of sufficient magnitude to constitute a risk of electric shock to persons.



The exclamation point within an equilateral triangle is intended to alert the user to the presence of important operating and maintenance (servicing) instructions in the literature accompanying the appliance.

WARNING :

TO PREVENT FIRE OR SHOCK HAZARD, DO NOT EXPOSE THIS PRODUCT TO RAIN OR MOISTURE.

CAUTION :

TO PREVENT ELECTRIC SHOCK DO NOT USE THIS (POLARIZED) PLUG WITH AN EXTENSION CORD, RECEPTACLE OR OTHER OUTLET UNLESS THE BLADES CAN BE FULLY INSERTED TO PREVENT BLADE EXPOSURE.

CITIZEN ELECTRONICS PORTABLE PRODUCT WARRANTY

We appreciate your purchase of a Citizen Portable Product. We take pride in the quality of our products and have manufactured your new portable unit to exacting quality standards. We feel confident that in normal use, it will provide you with satisfactory performance.

Citizen Portable Products are warranted against manufacturing defects in materials and workmanship in normal use for the following periods from the date of purchase by the original retail purchaser or gift recipient in an unused condition. This warranty is conditional upon the unit being installed and used as directed in the instruction manual.

Product	Parts	Labour
Remote Controls	90 days	90 days
Portable Audio	1 year	1 year
Clock Radio	1 year	1 year
Cable Converter	1 year	1 year
Combination Radio/ Television(B/W)	1 year	1 year
Small Screen Television(B/W)	1 year	90 days
Fans	1 year	1 year
Headphones	90 days	90 days
Small Screen Colour Television(Max. 10")	1 year	1 year
Breadmakers	1 year	1 year

Citizen Electronics obligation under this warranty shall be limited to the repair, including all necessary parts of the cost of shop labour connected therewith, or at our option, the exchange of any Portable Product which shows evidence of a manufacturing defect within the warranty period. Replacement parts, furnished in connection with this warranty shall be warranted for a period equal to the unexpired portion of the original equipment warranty.

WARRANTY EXCLUSIONS

This warranty is extended to Citizen Portable Products purchased in Canada. This warranty shall not apply to appearance or accessory items including, but not limited to: antennae, cabinets, cabinet parts, knobs, batteries, dust covers, connecting cables, cassette tapes, and styli. This warranty shall, in addition, not apply to customer adjustments that are covered in the instruction book: damages due to handling, transportation, unpacking, set-up, installation, repair or replacement of parts supplied by other than the Citizen Service Centre; or any malfunction or failure caused by or resulting from abnormal environmental conditions, improper unauthorized service, improper maintenance, modifications or repair by the consumer, abuse, misuse, neglect, accident, incorrect line voltage, fire, flood or any other Acts of God.

This Portable Product is only warranted to the original retail purchaser or gift recipient. This warranty becomes void in the event of commercial or rental use. This warranty becomes void

in the event serial numbers are altered, defaced or removed. Citizen Electronics reserves the right to make changes in design or to make additions to or improvements upon this product, without incurring any obligation to install the same on products previously manufactured.

The foregoing is in lieu of all other warranties expressed or implied and Citizen Electronics neither assumes nor authorizes any person to assume for it any other obligation or liability in connection with the sale or service of this product. In no event shall Citizen Electronics or its Jutan dealers be liable for special or consequential damage arising from the use of this product, or for any delay in the performance of this warranty due to cause beyond our control.

The purchaser may have other rights under existing provincial or federal laws, and where any items of this warranty are prohibited by such laws, they are deemed null and void, but the remainder of the warranty shall remain in effect.

CUSTOMER OBLIGATIONS

The dealer's original, dated bill-of-sale should be retained as proof of purchase date and must be presented, together with this warranty card, to the Citizen Service Centre in Canada, when this product is to be serviced under the provisions of this warranty. Transportation to and from the service centre is the responsibility of the owner. Warranty service is only available in Canada.

HOW TO OBTAIN WARRANTY SERVICE

Should this product require warranty service, bring or mail it prepaid and insured along with the dealer's original dated bill-of-sale to the closest Citizen Service Centre.

TORONTO

455 Gordon Baker Road
Willowdale, Ontario, M2H 4H2
(416) 499-5449 / 499-5450

VANCOUVER

(604)501-4785

OUT OF WARRANTY SERVICE

Should this product require service after the warranty period has expired, bring or mail it prepaid and insured to the nearest Citizen Service Centre. Please include a money order for \$8.95 (\$11.95 for small screen colour televisions and for bread makers) to cover the cost of insurance and return of the product. Repair charges will be in addition to this amount.

IMPORTANT SAFE GUARDS

HOUSEHOLD USE ONLY

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

1. Read all be the instruction before using the appliance.
2. Do not touch hot surfaces. Use the appliance's handles or knobs.
3. To protect against electrical shock, do not immerse power cord, plugs, or the appliance in water or other liquid.
4. To prevent injuries or burns, do not insert your hand into the appliance when it is operating.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug the appliance from the wall outlet after use and before cleaning. Allow the appliance to cool before attaching or removing parts.
7. Do not operate any appliance with a damaged power cord or plug, or after the appliance malfunctions, or after the appliance has been damaged in any manner.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use the appliance outdoors.
10. Do not let the appliance's power cord hang over the edge of a table or counter.
11. Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance that contains hot liquids.
13. When using an extension cord, always attach the plug to the appliance first, then plug the extension cord into the wall outlet.
To disconnect, first turn any appliance controls to "OFF", then disconnect the plug from the wall outlet.
14. Do not use any appliance for anything other than its intended use.
15. Polarization—This appliance is equipped with a polarized alternating-current line plug (a plug having one blade wider than the other).
This plug will fit into the power outlet only one way. This is a safety feature. If you are unable to insert the plug fully into the outlet, try reversing the plug. If the plug should still fail to fit, contact a qualified electrician to replace your obsolete outlet. Do not defeat the safety purpose of the polarized plug.

SAVE THESE INSTRUCTIONS.

A SHORT POWER-SUPPLY CORD

This appliance has a short power supply cord to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if you are careful in its use. If an extension cord is used, (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and (2) the cord should be arranged so that it will not drape over the counter-top or tabletop where it can be pulled on by children or tripped over unintentionally. If the appliance is of the grounded type, the extension cord should be a polarized 2-wire cord. The power cord must be kept dry and must not be bent or anything put on top of it.

There never has been as much interest in home bread making as since the introduction of the first automatic Bread Makers in 1987. Since then, millions of people have learned to enjoy the pleasure and gratification of making and serving fresh homemade bread to family and friends. The best part of all is that the bread maker does all the work and only requires a few minutes of your time and attention.

Before using the Bread Maker for the first time, read the instructions contained in this manual. Follow the steps carefully and use the ingredients specified in the recipes.

SAVE THESE INSTRUCTIONS FOR LATER USE

The serial number of this product may be found on the back of the appliance. No others have the same serial number as yours. You should record the number and other vital information here and retain this book as a permanent record of your purchase to aid identification in case of theft.

Date of Purchase	
Dealer Purchase	
Dealer Address	
Dealer Phone No.	
Model No.	
Serial No.	

TABLE OF CONTENTS

WARRANTY	2
IMPORTANT SAFE GUARDS	3
RECIPES AND BAKING GUIDE	6
HOW TO JUDGE IF THINGS ARE GOING WELL	7
YOUR BREAD MAKER	9
KNEADING AND BAKING CYCLE	10
BREAD AND DOUGH INGREDIENTS	12
TIPS AND SUGGESTIONS FOR BETTER BREAD	14
USING THE BREAD MACHINE	18
HOW TO MAKE BREAD OR DOUGH	19
DOUGH ONLY MODE	22
USING THE TIMER	23
BREAD RECIPE.....	24
CLEANING INSTRUCTIONS.....	49
BREAD MAKING MOST ASKED QUESTIONS - AND ANSWERS.....	50
TROUBLE - SHOOTING GUIDE.....	51
SPECIFICATIONS.....	54

RECIPES AND BAKING GUIDE

PREPARATION FOR GOOD RESULTS

Your CITIZEN Bread Machine will produce satisfying results if you carefully follow directions and use the indicated ingredients.

1. **Bread Flour :** When making bread in a bread machine be sure to always use bread flour which is available in 5 lb. bags in your local supermarket. Bread flour is higher in gluten, a natural protein found in wheat that gives bread its chewy texture and high volume.
2. **Active Dry Yeast :** Yeast is a living organism that when mixed with liquids and starch multiplies producing carbon dioxide gas which causes the dough to rise. We recommend that you use active dry yeast when making bread or dough in the bread machine.
3. **Sweetener and Salt :** The addition of a sweetener to a recipe is important because it supplies the yeast with food. Without the sweetener the dough will rise slower and may not reach its maximum height prior to baking. Salt helps to stabilize the yeast so that the dough rises evenly.
4. **Non-fat Dry Milk :** We recommend that you use non-fat dry milk when making bread in the bread machine since it will not spoil.
5. **Shortening :** Always use stick butter or margarine and never whipped or soft.
6. **Water and Liquids :** All liquid temperatures should be between 75° and 80° F.

HOW TO JUDGE IF THINGS ARE GOING WELL

1. Always measure the ingredients carefully using U.S. standard measuring cups and spoons. Kitchen flatware and coffee cups vary in size and should never be used. All ingredients should be at room temperature unless otherwise noted in the recipe. Since you will be using all natural ingredients to make your homemade bread, the quality of the ingredients is important. Since flour is milled from wheat and other grains, the quality and make up of the flour will vary from crop to crop and from year to year even though the mills make every attempt to blend the grains for proper consistency.

Nevertheless, you may see that your bread does not come out the same when using flour from a different brand. If this is the case, we suggest that you experiment. (If for example, the bread made from brand "X" bread flour does not provide a satisfactory loaf of bread, try another brand. The same applies to yeast.) Some packages of yeast will provide greater rising activity than others. If your bread does not rise well, try another package of yeast or another brand. We have also seen that certain brands of yeast work better with certain brands of flour. (Experiment until you find the combination that works best for you.)

2. Although the quality of the bread should not be affected by the type/source of water used, extremely hard or soft water can determine whether a loaf of bread is good or bad. If your water falls in this category, only make bread using bottled spring water with a low mineral content or try substituting low fat milk for the water.
3. After the first kneading cycle, the ball of kneaded dough should be smooth and elastic. The top of the dough should be slightly sticky and should begin to fill out on the bottom of the pan while rising. If the dough appears stiff and lumpy, it is too dry. You should add an additional one or two tablespoons of water at the inside edge of the pan once the Bread Machine begins the second kneading cycle. Dough that is too dry can result in short loaves of bread which appear overbaked.
4. When measuring flour never scoop it out of the bag or the canister with the measuring cup. Always spoon the flour into cup. Insert a clean kitchen knife into the flour a couple of times to eliminate clumps or air pockets. Level off the top of the cup with the knife. Never pack the flour down.

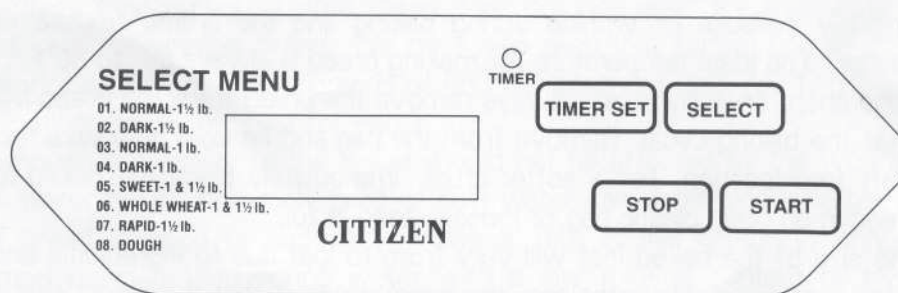
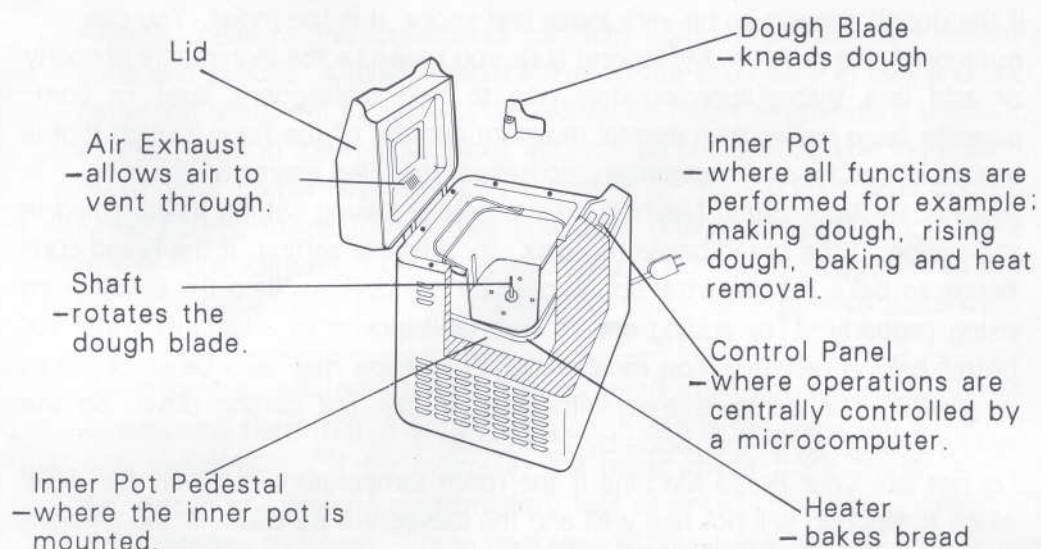
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5. If the dough appears to be very loose and sticky, it is too moist. You can overcome this problem by making sure you measure the ingredients properly or add less water (approximately one to two tablespoons less) to compensate for a higher than normal moisture content of the flour. (Dough that is too moist can result in over-risen, collapsed, wrinkled loaves of bread.)
 6. Always set your Bread Machine on the proper baking setting as specified in the recipe. If the bread bakes too dark, try a lighter setting. If the bread continues to bake too dark the dough may be too dry inhibiting the bread from rising properly. (Try adding one to two tablespoons of additional water for better baking results.) Too much sugar in a recipe may also cause bread to overbake. The same is true with dried fruits. Try cutting down on the amount called for in the recipe by 25 to 50%.
 7. Do not use your Bread Machine if the room temperature is lower than 65°F since the dough will not rise well and the loaves will be short. If the ambient temperature is higher than 85°F the dough can over-rise and the bread can possibly collapse or wrinkle during baking and the crumb texture will be coarse. The ideal temperature for making bread is always 68° to 80°F.
 8. For a crisp, crunchy crust, always remove the bread from the Bread Machine after the baking cycle. Remove from the pan and let cool on a wire rack in a draft free location. For a softer crust, immediately place the baked loaf of bread in an open plastic bag or loosely wrap in foil.
 9. The size of the baked loaf will vary from loaf to loaf due to ingredients and ambient conditions. Nevertheless, the general rule is that the bread size should be near the top of the pan to 1-inch below.

SPECIAL NOTE :

Wheat harvests can vary from crop to crop. This can affect the natural protein level of the flour. Commercial bakers may add a natural dough conditioner to their bread doughs to achieve uniform and consistent results.

If you should experience periodic inconsistencies when making any of the recipes we suggest that you try adding 1 teaspoon of lemon juice. The lemon juice will help strengthen the dough for better baking results. It will not affect the taste of the bread.

YOUR BREAD MAKER PARTS AND INSTALLATION



CONTROL PANEL

1. SELECT PAD

Press to select the baking cycle. The special number is displayed with each press. To re-check menu selection, press this button; menu number will show for 3 seconds.

2. TIMER PAD

Use this button to add time displayed in the display window. Each press advances timer 10 minutes. (Hint: hold down the button for rapid advance)

3. START PAD

This button starts the baking cycle, or to start the timer.

4. STOP PAD

Press this button for half of a second to shut the power off, to reset the baking cycle or timer setting, or to stop baking.

When you press the Timer, Select, Start, or Stop button, you should hear a beep. This lets you know that you have pressed hard enough to make your selections.

KNEADING AND BAKING CYCLES

The Bread Maker has several bread making cycles from which you can choose.

* The normal and dark cycles let you choose your favourite crust for most bread varieties, including white bread and rye.

* Fruit & Nut beeper is for breads such as apple walnut banana, and raisin bread. This table shows the length of each baking cycle:

Baking Phase	Normal 1 1/2lb Dark 1 1/2lb Sweet Normal 1 1/2lb	Whole Wheat 1 OR 1 1/2lb	Normal 1 lb Dark 1 lb	Rapid 1 1/2lb	Dough
Timer Set	4:00 - 13:00	4:00 - 13:00	4:00 - 13:00	—	—
Pre - Heat	4 min	5 min	4 min	—	—
Knead 1	15 min	20 min	10 min	15 min	15 min
Rest	28 min	30 min	24 min	12 min	30 min
Knead 2	23 min	25 min	12 min	23 min	23 min
Rise	20 min	30 min	20 min	10 min	20 min
Punch Down	3 sec	3 sec	3 sec	3 sec	3 sec
Final Rise	60 min	60 min	60 min	60 min	60 min
Bake	50 min	50 min	50 min	50 min	50 min
End	End	End	End	End	End
*Hold Warm	3 hours	3 hours	3 hours	3 hours	—
Total	3:20	3:40	3:00	2:50	1:28

* Note : If the bread is not removed immediately after baking, and the Stop button is not pressed, a controlled Hold Warm phase will begin for each selection(except Dough). While this will help reduce condensation between the loaf and bread pan, it is best to remove the bread as soon as possible after completion of baking phase.

Pre-Heat :

When you start the baking cycle (except Rapid Basic, Dough cycle) the Bread Maker has 4 minutes to pre-heat to 82°F, which is the best temperature at which to bake in.

Mixing/Knead 1 :

The Bread Maker will intermittently mix the ingredients for 2 minutes at which time it will begin to knead the dough to form a smooth, elastic ball.

Knead 2 :

Kneading the dough makes the gluten elastic enough to form the structure of the bread.

Add Fruit/Nuts :

The Bread Maker will beep 8 times, 5 minutes before the end of the second kneading. This is the best time to add ingredients like nuts and raisins, etc.

Rise :

When the dough has been well-kneaded, the gluten forms thin elastic strands that make up the structure of the bread. As the yeast develops and multiplies, it produces carbon dioxide gas. This gas becomes trapped in the gluten strands, forming bubbles. As these bubbles collect, the dough expands and rises.

Punch Down :

The Bread Maker will knead the dough for 3 seconds to release gas that has built up in the dough.

Final Rise :

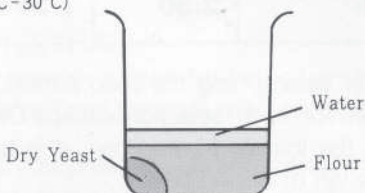
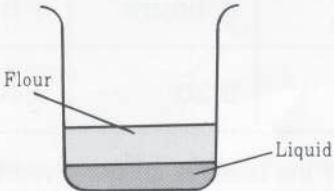
The gluten strands are now strong enough to support the loaf. The yeast will once again produce carbon dioxide gas and the dough will rise to its maximum height.

Bake :

The bread will be baked to perfection when using any program (except Dough).

Hold Warm :

If you are unable to remove the bread immediately after baking, the Bread Maker will keep the loaf warm to reduce the effects of the condensation that will form between the loaf and the pan. Nevertheless, always remove the bread as quickly as possible after the baking cycle.

THE INGREDIENTS Prepare and add the ingredients in the order given in your recipe. • FOR MAKING BREAD 1) Add the dry yeast near the edge of the inner pot. 2) Add the other ingredients into the inner pot. 3) Add the specified quantity of water at 70°F-85°F (20°C-30°C) 	• FOR MAKING MUFFIN/QUICK BREAD 1) Add the liquid ingredients like egg or milk. 2) Add the other ingredients into the inner pot.  NOTES: • All ingredients, except water, must be at room temperature. • Never add too many ingredients at the same time.
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BREAD AND DOUGH INGREDIENTS

FLOUR

- Bread flour is the highest in gluten of the readily available flours. It gives the fullest results and is the most tolerant of adverse conditions, high temperatures, high humidity, etc.
- Whole wheat flour contains the bran and germ from the wheat kernel. It is lower in gluten and needs to be used only with the WHOLE WHEAT bake settings.
- Flour may be stored in the refrigerator or freezer.
- Bring flour and all other ingredients to room temperature before using it.
- To measure accurately, spoon decanted flour into a standard measuring cup, then level off with the straight edge of a knife or spatula.
- All-purpose flour is used only in some DOUGH recipes. It is not a substitute for bread flour in a recipe.
- Store flour in an air-tight container.

YEAST

- It is a living organism that generates carbon dioxide which causes the dough to rise.
- All of the recipes call for active dry yeast.
- Rapid rise and compressed yeast are not direct substitutes for active dry yeast, but if you prefer to use a fast rising yeast, such as "Quick Rise" or "Rapid Rise", merely decrease the amount used.
- Refrigerate yeast once opened.

SALT

- Controls the action of the yeast and aids in producing firm dough.
- Adds to and enhances the flavour of the bread.
- At altitudes over 7,000 feet, additional salt may be used to improve bread results.
- To eliminate the salt will affect the size, texture, and taste of the bread.

SWEETENERS(Brown or White Sugar/Honey/Molasses)

- Provides "food" for the yeast to help it grow.
- Adds sweetness and aroma, makes the crust brown and the bread soft.
- Enhances the flavour and the browning process of the bread.

FAT(Shortening, Butter, Margarine, Vegetable Oil)

- Butter adds flavour.
- The same amount of vegetable shortening or oil can be substituted.
- Salted or unsalted butter may be used.
- Adds flavour and enhances the tenderness.
- Increases the "keeping" capabilities of the product, stays fresh longer.
- Solid vegetable shortening gives a slightly crispier texture than butter or oil, but works effectively.

OIL

- Vegetable, canola, corn, peanut, soy or sunflower oil may be used. Unsaturated safflower oil is a good substitute in special health breads.
- Olive oil produces a softer crust than butter or margarine and is often used in pizza dough to tenderize and flavour the dough.
- Peanut oil keeps bread fresher longer.

MILK(Liquid or Dry)

- Increases the nutritional value.
- Produces a soft crust and a velvety texture.
- Enhances the flavour.
- For best results, always bring milk, or other liquids to room temperature.

GLUTEN

- An elastic substance that is developed from protein when wheat flour is combined with liquid and then mixed or kneaded.
- Helps give bread its cellular structure.
- Several types of commercial powdered gluten products are available in health food stores. It is sometimes recommended for use in bread maker recipes, especially for recipes that use whole grain flours or when bread flour is not used.

EGGS

- Added for flavour, richness, and colour.
- Do not use recipes containing eggs when using the delayed timer feature.

TIPS AND SUGGESTIONS FOR BETTER BREAD

The recipe book and instruction manual of your LARGE CAPACITY BREAD MAKER can help you to make better dough and loaves, whether you are an expert or a beginner. We recommend that you read them before making your desired dough and loaves. You are advised to follow the tips below.

INGREDIENTS

- ◆ All the ingredients must be fresh, especially the yeast.
- ◆ Check the expiration date on the package when purchasing yeast.
- ◆ Open only a new and not damaged package of yeast every time you use your Bread Maker.
- ◆ Yeast is a living organism that when mixed with liquids and starch, multiplies producing carbon dioxide gas which causes the dough to rise. We recommend that you use active dry yeast when making bread or dough in the Bread Maker.
- ◆ As the rising strength of yeast is different for brand and type, if the dough does not rise well, try to add a little yeast, or if the dough over-rises try to reduce the amount of yeast the next time.
- ◆ The addition of a sweetener to a recipe is important because it supplies the yeast with food. Without the sweetener the dough will rise slower and may not reach its maximum height prior to baking. Salt helps to stabilize the yeast so that the dough rises evenly.
- ◆ Use bread flour or hard flour, which is higher in protein than all-purpose flour, to make for a better loaf of bread.
- ◆ The quality of bread flour used may affect the bread. It will be different every time, even though you use the same brand of bread flour, because it will vary from harvest to harvest, from year to year.
- ◆ The type/source of water used may affect the bread if it is extremely hard or soft, we recommend that you use bottled spring water with a low mineral content.
- ◆ Always measure the ingredients carefully using standard measuring cups and spoons.
- ◆ When measuring flour, never scoop it out of the bag or the canister with the measuring cup. Always spoon the flour into the cup. Insert a clean table knife into the flour a couple of times to eliminate clumps or air pockets. Level off the top of the cup with the knife. Never pack the flour down.
- ◆ In particular, be precise when measuring water.
- ◆ Take care not to add more than 3 cups of flour per loaf. Excess flour will cause the bread to form incorrectly and the dough to stick to the inside of the lid.

CONDITION

- ◆ The suitable room temperature for making dough and bread is 15–25° C (60–75° F)
The suitable humidity is 50–60%
- ◆ In high altitude areas, if the dough over-rises it may be necessary to reduce the amount of yeast and/or water being used so that the dough rises and bakes properly the next time.
- ◆ At altitudes above 3,000 feet, flour tends to be drier and absorbs less liquid. Slightly more liquid or less flour may be required. Dough rises faster at a higher altitude. Either sugar or yeast should be reduced slightly to prevent over-rising. See table for guidelines.

NOTE:

Since every recipe is different, some experimentation may be necessary to give you the desired result.

ADJUSTMENT	ALTITUDE		
	3,000 ft.	5,000 ft.	7,000 ft.
Reducing yeast., for each tbsp., decrease by :	1 / 8 tsp.	1 / 8 - 1 / 4 tsp.	1 / 4 tsp.
Reducing Sugar for each tbsp. decrease by :	0 - 1 tsp.	0 - 2 tsp.	1 - 3 tsp.
Increasing liquid for each cup, add :	1 - 2 tbsp.	2 - 4 tbsp.	3 - 4 tbsp.

- ◆ Use the proper quantity of water, at approximately 20–30° C (70–85° F), as specified in the recipe book.

RISING

- ◆ If the humidity and/or the room temperature is too high, the dough may be very loose, sticky, moist and over-risen. In such cases, reduce the amount of water (approximately 1 to 2 tablespoons) the next time.
- ◆ If the humidity and/or the room temperature is too low, the dough may be stiff, lumpy, dry and not rise well. In such cases, add water (approximately 1 to 2 tablespoons) once the unit begins the second kneading.

USING THE BREAD MAKER

BAKING

- ◆ Keep the lid closed during the baking cycle. Opening it causes uneven baking.
- ◆ If the humidity and/or the room temperature is too high or low, the bread may turn out to be short, over-risen, collapsed or wrinkled during baking and crumb texture will be coarse. Follow the instructions in the RISING section.

CUTTING LOAVES OF BREAD:

- ◆ Because loaves baked in the Bread Maker are shaped differently from traditional bread loaves, below are several ways to cut them:
- ◆ Use an electric knife for best results when cutting hot bread loaves.
- ◆ Otherwise, a sharp serrated or sawtooth breadknife works well.

STORING LOAVES OF BREAD

- ◆ Store bread tightly covered at room temperature up to 3 days. If weather is hot and humid, store in the freezer.
- ◆ Store bread tightly covered in the freezer up to one month. Slicing the loaves before freezing makes it easy to use one slice at time.
- ◆ Do not store bread in the refrigerator because it tends to dry out and stale more quickly than commercially made bread.
- ◆ Left over bread can be cut into 1/2 or 1 inch cubes for use in your favourite bread pudding, crouton, and stuffing recipes. Keep them in a tightly closed container in the freezer.

OTHER TIPS

- ◆ You can make many kinds of dough and bread with this LARGE CAPACITY BREAD MAKER as shown in general recipe books.
- ◆ When you adjust/arrange your own recipe, you can make your own original loaf.
- ◆ Keep in mind to always clean the Bread Maker, refer to the instruction manual.

EQUIVALENTS

Cup	FluidOunces	Tablespoons	Teaspoons	Millimetres
1	8	16	48	240
$\frac{7}{8}$ ($\frac{3}{4}$ + 2Tbsp.)	7	14	42	210
$\frac{3}{4}$	6	12	36	180
$\frac{2}{3}$	5 $\frac{1}{3}$	10 $\frac{2}{3}$	32	158
$\frac{5}{8}$ ($\frac{1}{2}$ + 2Tbsp.)	5	10	30	150
$\frac{1}{2}$	4	8	24	120
$\frac{1}{3}$	2 $\frac{2}{3}$	5 $\frac{1}{3}$	16	79
$\frac{1}{4}$	2	4	12	60
$\frac{1}{8}$	1	2	6	30
$\frac{1}{16}$	$\frac{1}{2}$	1	3	15
$\frac{1}{32}$	$\frac{1}{4}$	$\frac{1}{2}$	1 $\frac{1}{2}$	7.5

ENJOY MAKING DOUGH AND BREAD WITH THIS LARGE CAPACITY BREAD MAKER!!!

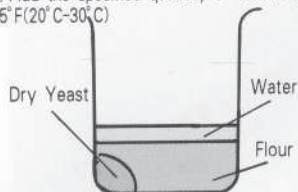
USING THE BREAD MACHINE

THE INGREDIENTS

Prepare and add the ingredients in the order given in your recipe.

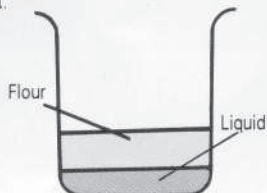
• FOR MAKING BREAD

- 1) Add the dry yeast near the edge of the inner pot.
- 2) Add the other ingredients into the inner pot.
- 3) Add the specified quantity of water at 70°F–85°F (20°C–30°C)



• FOR MAKING MUFFIN/QUICK BREAD

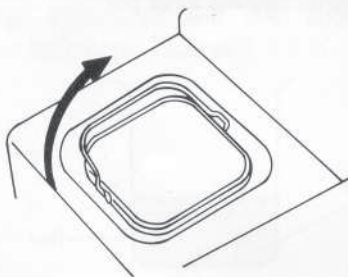
- 1) Add the liquid ingredients like egg or milk.
- 2) Add the other ingredients into the inner pot.



NOTES:

- All ingredients, except water, must be at room temperature.
- Never add too many ingredients at the same time.

Turn the inner pot clockwise to lock in place.



Turn the inner pot counter clockwise for removal.

Before using your Bread Maker for the first time, be sure to carefully read all the instructions included in this manual

- * You can use pre-package bread mixes. Recipe instructions are on each package.
- * You can bake a loaf of bread from scratch. See the Recipe Book and Menu Planner included with your Bread Maker for lots of tasty options.
- * You can make dough for rolls or shaped loaves to bake in your oven. Use the Bread Maker's dough cycle to do the mixing and kneading for you, then shape and bake the bread yourself.

Inserting and Removing the Bread Pan

- * To insert the bread pan in the Bread Maker, set in place with the marking "lock" facing 5 or 11 o'clock. Then in a clockwise movement, turn the pan to 6 or 12 o'clock and it will fit into place.
- * Remember to insert the kneading paddle first, then add all your ingredients BEFORE inserting the bread pan into the oven of your Bread Maker.
- * To remove the bread pan from the oven, hold the handle with a mitt and then turn, counter-clockwise until the marking "Remove" is at 5 or 11 o'clock.
- * When you remove the bread pan after baking, BE SURE TO WEAR OVEN MITTS to prevent burning. After you remove the loaf by turning the bread pan upside-down and shaking gently, check to see that the kneading paddle is removed from the loaf. If it is stuck to your bread, use a non-metal utensil to gently remove it, taking care not to scratch the kneading paddle.

Operating Tips

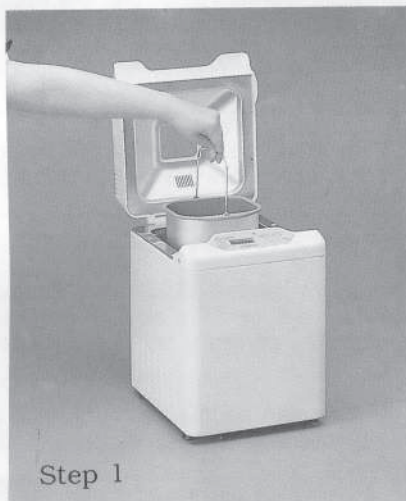
- * Use oven mitts when working with the bread or any part of the Bread Maker that is hot due to baking.
- * Wipe off crumbs and clean the Bread Maker, as needed, after baking.
- * Unplug the Bread Maker when you are not using it.
- * Don't open the lid during kneading or baking. The result will be improperly baked bread.
- * Don't unplug the Bread Maker during kneading or baking. This will stop the operation.

Note:

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit into a polarized outlet only one way. If the plug does not fit, contact a qualified electrician. Do not attempt to defeat the safety feature.

HOW TO MAKE BREAD OR DOUGH

Always use the freshest ingredients available. By carefully following the simple recipes that come with your Bread Maker, you will be able to make delicious homemade bread every time.



Step 1



Step 2

Open the lid and remove the bread pan. Lift bread pan, with a slight counter clockwise turn. (The arrow marked "Remove" on the bread pan reminds you which way to place the pan.)

THE DOUGH BLADE

Place the dough blade on the shaft in the inner pot.

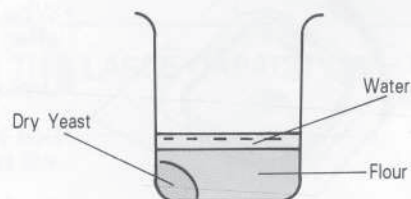


Carefully measure ingredients and place in the pan as specified in the recipe.

Notes:

Adding the dry yeast:

- ◆ For better baking results, first add the dry yeast near the edge of the inner pot, then add the other ingredients into the inner pot.



- ◆ All ingredients, except water, must be at room temperature.
- ◆ Never add too many ingredients at the same time.



Step 3

Insert the bread pan into the bread Maker.

Set the bread pan as shown, then turn the handle clockwise to secure it. (The arrow marked "Lock" reminds you which way to turn the handle.)

Close the lid and plug in the Bread Maker.

When you plug it in, the Bread Maker flashes "18:88" in the display window for 3 seconds and then shows "01" which means "Normal 1 1/2 lb".



Step 4

Press the Select button to choose the cycle you want.

Press Select once, the display window shows "02". Each time you press Select again, the display window shows changing numbers "3-4-5-6-7-8-1", in this order:

- 01. Normal 1 1/2 lb
- 02. Dark 1 1/2 lb
- 03. Normal 1 lb
- 04. Dark 1 lb
- 05. Sweet 1 and 1 1/2 lb
- 06. Whole Wheat 1 and 1 1/2 lb
- 07. Rapid 1 1/2 lb
- 08. Dough

If nothing is selected, Normal 1 1/2 lb will appear.

Step 5

Press Start

Step 6

If you plan to make a bread or dough with raisins, dried fruits or nuts, add these ingredients when the Bread Maker beeps eight times, five minutes before the end of the Knead 2 cycle. The Bread Maker will beep at the end of the baking cycle showing "End" in the display window. Although the Bread Maker has a 3 hour hold warm cycle, the baked bread is best removed from the appliance and the pan immediately after baking. Use oven mitts to carefully remove the bread pan by pulling up and out.

Step 7

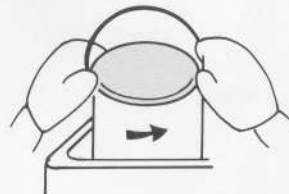
Press Stop to end the bread making program.

REMOVING THE BREAD

CAUTION: After baking, the unit is extremely hot. When handling metal parts (oven cavity, inner pot and dough blade) be sure to use an oven mitt.

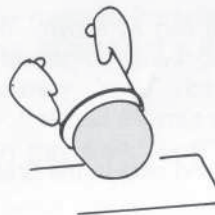
1

Turn the inner pot counterclockwise to remove it from the unit.



2

Place the inner pot upside down to carefully remove the baked bread.



3

Using a plastic utensil, gently remove the dough blade if it is stuck to the bottom of bread.



4

Slice the bread as desired.



Step 8

If you are only making dough, the Bread Maker will beep at the end of the program. Press Stop, remove dough and hand-shape according to the recipe.

DOUGH ONLY MODE

The DOUGH ONLY mode is used for only making dough which then can be used to make dinner rolls, bagels or other breads which will be hand shaped and baked in a oven.

1

- 1) Make sure the dough blade is correctly positioned on the shaft in the inner pot.
- 2) Prepare and add the ingredients for the Bread you are making as described in your recipe.
- 3) Place the inner pot on the inner pot pedestal and turn clockwise.

4

The dough is made completely when the unit beeps and "End" shows in display.

5

When the dough is ready, remove it from the inner pot, and proceed with the instructions given in your recipe.

2

Press SELECT pad to choose DOUGH ONLY

3

Press START pad to begin kneading dough. The dough will be ready in about 1 hour 28 minutes. The display on the control panel will tell you the remaining time until the dough will be ready.

- If raisin Bread or other types of bread are being made, when the unit beeps 8 times, 1 hour 12 minutes after START pad is pressed, add other ingredients (like raisins, nuts etc.)
- If an error was made and you wish to stop this program, press STOP pad holding down for more than 1 second.
- If the display indicates the unit is not warm enough to operate, it is at the "Pre-Heat" stage. Wait 10 minutes to start operation.

Caution

- * To protect young children, keep the Bread Maker out of their reach when you are not there to supervise, especially during the kneading and baking cycles.
- * Use the Bread Maker on a flat, hard surface (such as a counter). Avoid placing it where it may tip over during use. Dropping the Bread Maker could cause it to malfunction.
- * To avoid burns, stay clear of the steam vent during kneading and baking—it gets very hot.
- * After baking, wait for the Bread Maker to cool down before touching or cleaning the bread pan.
- * Never use metal utensils with the Bread Maker. These can scratch the non-stick surface of the bread pan and the kneading paddle.
- * Avoid electric shock by unplugging before using a damp cloth or sponge to wipe the interior of the oven.
- * Never use the bread pan on a gas or electric cooktop or on an open flame.
- * Avoid covering the steam vent during kneading and baking cycles. This could cause the Bread Maker to warp or discolour.

USING THE TIMER

You can preset your Bread Maker to cook bread from 4 hours to 13 hours in advance.

NOTE : DO NOT USE THE TIMER IF YOUR RECIPE INCLUDES EGGS, FRESH MILK OR OTHER INGREDIENTS THAT MAY SPOIL. THE BREAD MAKER TIMER CAN NOT BE USED FOR RAPID BASIC BREAD, FRUIT & NUT OR DOUGH CYCLE.

To preset your Bread Maker, follow these steps:

1. Place the dough blade on the shaft in the inner pot.
2. Add the ingredients as usual, taking care not to let the yeast and liquid ingredients contact one another.
3. Close the Bread Maker lid and plug it in.

Notes:

- ◆ Adding the Yeast
For better baking results, first add the dry yeast near the edge of the inner pot, then add the other ingredients into inner pot.



- ◆ All ingredients, except water, must be at room temperature.
- ◆ Never add too many ingredients at the same time.

4. Select the baking cycle number you want. The display window will show the number you choose. Press the Timer Set button, and the display window will show the time needed for the selected baking cycle programs.

Select No.	Program Cycle	Length of Baking Cycle
1.	Basic Normal	3:20 (3 hours and 20 minutes)
6.	Whole Wheat	3:40 (3 hours and 40 minutes)
ETC.	ETC.	ETC.

5. Press the Timer Set button once for each 10 minutes you want to add. The amount of time you set is shown in the display window.

* To fast forward time, press and hold the Timer Set button.

* For example, if it is 8 o'clock and you want a loaf of bread ready at 1 o'clock, press the Timer button until the display window reads "5:00", meaning it will finish baking in 5 hours.

6. Press Start button to begin the timer. The colon (:) in the time display begins to flash and the LED will light, letting you know the timer is programmed. When the display window shows "End", baking is complete.

7. If you make an error after you have activated the program and want to start over, press Stop button and start over.

BREAD RECIPE

WHITE BREAD

(With Timer)

All ingredients at room temperature (70-80°F/21-27°C), unless otherwise indicated add the ingredients in the order listed.

	1.0 lb. Loaf	1-1/2 lb. Loaf
active dry yeast	1-1/4 teaspoons	1-1/2 teaspoons
bread flour	2 cups	3 cups
granulated sugar	1-1/2 tablespoon	2 tablespoons
salt	1 teaspoon	1-1/4 teaspoons
nonfat dry milk	1 tablespoon	2 tablespoons
sweet butter/margarine	1 tablespoon	1 tablespoon
water	3/4 cup	1-1/4 cup less 1 tablespoon

Select Normal setting. Press start. Bread has finished baking when the unit beeps continuously for 3 seconds and the timer display shows "END". Press STOP and remove bread.

* For Rapid setting you may substitute fast-rising yeast.

HINT : Due to varying flour conditions, the dough may appear too dry after kneading the first couple of minutes. If this is the case, press STOP. Press START and add additional water, a tablespoon at a time, until the dough appears elastic. Do not exceed the following recommendations :

2 Cup Flour Capacity : No more than 2 tablespoons additional water.

3 Cup Flour Capacity : No more than 3 tablespoons additional water.

CLASSIC WHITE BREAD

(Not for Timer)

All ingredients at room temperature (70–80°F/21–27°C), unless otherwise indicated add the ingredients in the order listed below.

	1.0 lb. Loaf	1-1/2 lb. Loaf
active dry yeast	1-1/4 teaspoons	1-1/2 teaspoons
bread flour	2 cups	3 cups
granulated sugar	1-1/2 tablespoons	2 tablespoons
salt	1 teaspoon	1-1/4 teaspoons
milk	3/4 cup plus 1 tablespoon	1-1/4 cup less 1 tablespoon
sweet butter/margarine	1 tablespoon	1 tablespoon

Select Normal setting. Press start. Bread has finished baking when the unit beeps continuously for 3 seconds and the timer display shows "END". Press STOP and remove bread.

*For Rapid setting you may substitute fast-rising yeast.

HINT : Due to varypid setting you may substitute fast-rising yeast. ingst.isingryine0°F/ flour conditions, the dough may appear too dry after kneading the first couple of minutes. If this is the case, press STOP. Press START and add additional water, a tablespoon at a time, until the dough appears elastic. Do not exceed the following recommendations :

2 Cup Flour Capacity : No more than 2 tablespoons additional milk.

3 Cup Flour Capacity : No more than 3 tablespoons additional milk.

100% WHOLE WHEAT BREAD

(Timer OK)

All ingredients at room temperature (70-80°F/21-27°C), unless otherwise indicated add the ingredients in the order listed below.

	1.0 lb. Loaf	1-1/2 lb. Loaf
active dry yeast	1-1/4 teaspoons	1-1/2 teaspoons
whole wheat flour	2 cups	3 cups
molasses	1 tablespoon	2 tablespoons
honey	1/2 tablespoon	1 tablespoon
gluten	1 tablespoon	2 tablespoons
salt	1 teaspoon	1-1/4 teaspoons
water	3/4 cup plus 2 tablespoons	1-1/4 cups

Select 06 setting. Press start. Bread has finished baking when the unit beeps continuously for 3 seconds and the timer display shows "END". Press STOP and remove bread.

HINT : Due to varying flour conditions, the dough may appear too dry after kneading the first couple of minutes. If this is the case, press STOP. Press START and add additional water, a tablespoon at a time, until the dough appears elastic. Do not exceed the following recommendations :

2 Cup Flour Capacity : No more than 2 tablespoons additional water.

3 Cup Flour Capacity : No more than 3 tablespoons additional water.

50% WHOLE WHEAT BREAD

(Timer OK)

All ingredients at room temperature (70–80°F/21–27°C), unless otherwise indicated add the ingredients in the order listed below.

	1.0 lb. Loaf	1-1/2 lb. Loaf
active dry yeast	1-1/4 teaspoons	1-1/2 teaspoons
whole wheat flour	1 cup	1-1/2 cups
bread flour	1 cup	1-1/2 cups
molasses	1 tablespoon	2 tablespoons
honey	1/2 tablespoon	1 tablespoon
salt	1 teaspoon	1-1/4 teaspoons
nonfat dry milk	1 tablespoon	2 tablespoons
water	3/4 cup plus 1 tablespoon	1-1/4 cups

Select 06 setting. Press start. Bread has finished baking when the unit beeps continuously for 3 seconds and the timer display shows "END". Press STOP and remove bread.

HINT : Due to varying flour conditions, the dough may appear too dry after kneading the first couple of minutes. If this is the case, press STOP. Press START and add additional water, a tablespoon at a time, until the dough appears elastic. Do not exceed the following recommendations :

2 Cup Flour Capacity : No more than 2 tablespoons additional water.

3 Cup Flour Capacity : No more than 3 tablespoons additional water.

MAPLE WALNUT WHEAT BREAD

(Timer OK)

All ingredients at room temperature (70–80°F/21–27°C), unless otherwise indicated add the ingredients in the order listed below.

	1. 0 lb. Loaf	1-1/2 lb. Loaf
active dry yeast	1-1/4 teaspoons	1-1/2 teaspoons
bread flour	1-1/2 cups	2 cups
whole wheat flour	1/2 cup	1 cup
salt	1 teaspoon	1-1/4 teaspoons
buttermilk powder	1 tablespoon	2 tablespoons
sweet butter/margarine	1 tablespoon	1-1/2 tablespoons
100% pure maple syrup	1-1/2 tablespoons	1-1/2 tablespoons
maple flavour	1 teaspoon	1 teaspoon
water	3/4 cup	1-1/4 cup less 1 tablespoon
chopped walnuts	1/3 cup	1/2 cup

Select Normal setting. Press start. Bread has finished baking when the unit beeps continuously for 3 seconds and the timer display shows "END". Press STOP and remove bread.

HINT : Due to varying flour conditions, the dough may appear too dry after kneading the first couple of minutes. If this the case, press STOP. Press START and add additional water, a tablespoon at a time, until the dough appears elastic. Do not exceed the following recommendations :

2 Cup Flour Capacity : No more than 2 tablespoons additional water.

3 Cup Flour Capacity : No more than 3 tablespoons additional water.

RYE BREAD

(Timer OK)

All ingredients at room temperature(70-80°F/21-27°C), unless otherwise indicated add the ingredients in the order listed below.

	1.0 lb. Loaf	1-1/2 lb. Loaf
* active dry yeast	1-1/4 teaspoons	1-1/2 teaspoons
medium rye flour	1/2 cup	1/2 cup
bread flour	1-1/2 cups	2-1/2 cups
dark brown sugar	1 tablespoon	2 tablespoons
salt	1 teaspoon	1 teaspoon
nonfat dry milk	1 tablespoon	2 tablespoons
caraway seeds	1-1/2 teaspoons	1 tablespoon
sweet butter/margarine	1 tablespoon	1-1/2 tablespoons
water	3/4 cup	1 cup plus 1 tablespoon

Select Normal setting. Press start. Bread has finished baking when the unit beeps continuously for 3 seconds and the timer display shows "END". Press STOP and remove bread.

HINT : Due to varying flour conditions, the dough may appear too dry after kneading the first couple of minutes. If this is the case, press STOP. Press START and add additional water, a tablespoon at a time, until the dough appears elastic. Do not exceed the following recommendations :

2 Cup Flour Capacity : No more than 2 tablespoons additional water.

3 Cup Flour Capacity : No more than 3 tablespoons additional water.

ONION BREAD

(Timer OK)

All ingredients at room temperature(70-80°F/21-27°C), unless otherwise indicated add the ingredients in the order listed below.

	1.0 lb. Loaf	1-1/2 lb. Loaf
active dry yeast	1-1/4 teaspoons	1-1/2 teaspoons
bread flour	2 cups	3 cups
granulated sugar	1 tablespoon	1 tablespoon
nonfat dry milk	1 tablespoon	2 tablespoons
dry onion soup mix	1/2 packet(1 oz.)	1 packet(1 oz.)
sweet butter/margarine	1-1/2 tablespoons	1-1/2 tablespoons
water	3/4 cup	1 cup plus 1 tablespoon

Select Normal setting. Press start. Bread has finished baking when the unit beeps continuously for 3 seconds and the timer display shows "END". Press STOP and remove bread.

HINT : Due to varying flour conditions, the dough may appear too dry after kneading the first couple of minutes. If this is the case, press STOP. Press START and add additional water, a tablespoon at a time, until the dough appears elastic. Do not exceed the following recommendations :

2 Cup Flour Capacity : No more than 2 tablespoons additional water.

3 Cup Flour Capacity : No more than 3 tablespoons additional water.

CHEVRE CRACKED-PEPPER BREAD

(Timer OK)

All ingredients at room temperature (70–80°F/21–27°C), unless otherwise indicated add the ingredients in the order listed below.

	1.0 lb. Loaf	1-1/2 lb. Loaf
active dry yeast	1-1/4 teaspoons	1-1/2 teaspoons
bread flour	2 cups	3 cups
granulated sugar	1 tablespoon	1-1/2 tablespoons
nonfat dry milk	1 tablespoon	1-1/2 tablespoons
cracked black pepper	1-1/2 teaspoons	1 tablespoon
salt	1/2 teaspoon	1 teaspoon
soft goat cheese	3 tablespoons	4 tablespoons
water	3/4 cup less 1 tablespoon	1 cup

Select Normal setting. Press start. Bread has finished baking when the unit beeps continuously for 3 seconds and the timer display shows "END". Press STOP and remove bread.

HINT : Due to varying flour conditions, the dough may appear too dry after kneading the first couple of minutes. If this is the case, press STOP. Press START and add additional water, a tablespoon at a time, until the dough appears elastic. Do not exceed the following recommendations :

2 Cup Flour Capacity : No more than 2 tablespoons additional water.

3 Cup Flour Capacity : No more than 3 tablespoons additional water.

CHEDDAR BACON BREAD

(Timer OK)

All ingredients at room temperature (70–80°F/21–27°C), unless otherwise indicated add the ingredients in the order listed below.

	1.0 lb. Loaf	1-1/2 lb. Loaf
active dry yeast	1-1/4 teaspoons	1-1/2 teaspoons
bread flour	2 cups	3 cups
granulated sugar	1 tablespoon	1 tablespoon
nonfat dry milk	1 tablespoon	2 tablespoons
salt	1 teaspoon	1-1/4 teaspoons
water	3/4 cup	1 cup
shredded sharp cheddar		
cheese	2/3 cup	1 cup
crisp, fried, crumbled		
bacon	1/4 cup	1/3 cup

Select Normal setting. Press start. Bread has finished baking when the unit beeps continuously for 3 seconds and the timer display shows "END". Press STOP and remove bread.

HINT : Due to varying flour conditions, the dough may appear too dry after kneading the first couple of minutes. If this is the case, press STOP. Press START and add additional water, a tablespoon at a time, until the dough appears elastic. Do not exceed the following recommendations :

2 Cup Flour Capacity : No more than 2 tablespoons additional water.

3 Cup Flour Capacity : No more than 3 tablespoons additional water.

CHEDDAR BACON BREAD

(Timer OK)

All ingredients at room temperature (70–80°F/21–27°C), unless otherwise indicated add the ingredients in the order listed below.

	1. 0 lb. Loaf	1-1/2 lb. Loaf
active dry yeast	1-1/4 teaspoons	1-1/2 teaspoons
bread flour	2 cups	3 cups
granulated sugar	1 tablespoon	1 tablespoon
nonfat dry milk	1 tablespoon	2 tablespoons
salt	1 teaspoon	1-1/4 teaspoons
water	3/4 cup	1 cup
shredded sharp cheddar cheese		
crisp, fried, crumbled bacon		
	2/3 cup	1 cup
	1/4 cup	1/3 cup

Select Normal setting. Press start. Bread has finished baking when the unit beeps continuously for 3 seconds and the timer display shows "END". Press STOP and remove bread.

HINT : Due to varying flour conditions, the dough may appear too dry after kneading the first couple of minutes. If this is the case, press STOP. Press START and add additional water, a tablespoon at a time, until the dough appears elastic. Do not exceed the following recommendations :

2 Cup Flour Capacity : No more than 2 tablespoons additional water.

3 Cup Flour Capacity : No more than 3 tablespoons additional water.

EGG BREAD

(Not for Timer)

All ingredients at room temperature(70-80°F/21-27°C), unless otherwise indicated add the ingredients in the order listed below.

	1.0 lb. Loaf	1-1/2 lb loaf
active dry yeast	1-1/4 teaspoons	1-1/2 teaspoons
bread flour	2 cups	3 cups
granulated sugar	1 tablespoon	2 tablespoons
nonfat dry milk	1 tablespoon	2 tablespoons
salt	1 teaspoon	1-1/4 teaspoons
water	3/4 cup less 1 tablespoon	1 cup less 1 tablespoon
large egg yolk	1	1

Select Normal setting. Press start. Bread has finished baking when the unit beeps continuously for 3 seconds and the timer display shows "END". Press STOP and remove bread.

HINT : Due to varying flour conditions, the dough may appear too dry after kneading the first couple of minutes. If this is the case, Press STOP. Press START and add additional water, a tablespoon at a time, until the dough appears elastic. Do not exceed the following recommendations :

2 Cup Flour Capacity : No more than 2 tablespoons additional water.

3 Cup Flour Capacity : No more than 3 tablespoons additional water.

PESTO BREAD

(Not for Timer)

All ingredients at room temperature(70-80°F/21-27°C), unless otherwise indicated add the ingredients in the order listed below.

	1.0 lb.Loaf	1-1/2 lb.Loaf
active dry yeast	1-1/4 teaspoons	1-1/2 teaspoons
bread flour	2 cups	3 cups
granulated sugar	1 tablespoon	1-1/2 tablespoons
nonfat dry milk	1 tablespoon	1-1/2 tablespoons
salt	1/2 teaspoon	1-1/4 teaspoons
pesto	2 tablespoons	4 tablespoons
water	3/4 cup	1 cup plus 1 tablespoon

Select Normal setting. Press start. Bread has finished baking when the unit beeps continuously for 3 seconds and the timer display shows "END". Press STOP and remove bread.

HINT : Due to varying flour conditions, the dough may appear too dry after kneading the first couple of minutes. If this is the case, press STOP. Press START and add additional water, a tablespoon at a time, until the dough appears elastic. Do not exceed the following recommendations :

2 Cup Flour Capacity : No more than 2 tablespoons additional water.

3 Cup Flour Capacity : No more than 3 tablespoons additional water.

CINNAMON NUT RAISIN BREAD

(Not for Timer)

All ingredients at room temperature(70-80°F/21-27°C), unless otherwise indicated add the ingredients in the order listed below.

	1. 0 lb. Loaf	1-1/2 lb. Loaf
active dry yeast	1-1/4 teaspoons	1-1/2 teaspoons
bread flour	2 cups	3 cups
granulated sugar	1/2 tablespoon	1/2 tablespoon
brown sugar	1/2 tablespoon	1 tablespoon
nonfat dry milk	1 tablespoon	2 tablespoons
salt	1 teaspoon	1-1/2 teaspoons
cinnamon	1-1/2 teaspoons	1-1/2 teaspoons
sweet butter/margarine	1 tablespoon	2 tablespoons
water	3/4 cup	1 cup plus 1 tablespoon
raisins	1/4 cup	1/2 cup
chopped walnuts	1/4 cup	1/2 cup

Select Normal setting. Press start. Bread has finished baking when the unit beeps continuously for 3 seconds and the timer display shows "END". Press STOP and remove bread.

HINT : Due to varying flour conditions, the dough may appear too dry after kneading the first couple of minutes. If this is the case, press STOP. Press START and add additional water, a tablespoon at a time, until the dough appears elastic. Do not exceed the following recommendations :

2 Cup Flour Capacity : No more than 2 tablespoons additional water.

3 Cup Flour Capacity : No more than 3 tablespoons additional water.

DOUGH RECIPES

WHOLE WHEAT ROLLS

(Not for Timer)

All ingredients at room temperature(70-80°F/21-27°C), unless otherwise indicated add the ingredients in the order listed below.

active dry yeast	2-1/4 teaspoons
whole wheat flour	2 cups
salt	1 teaspoon
honey	2 tablespoons
baking soda	1/4 teaspoon
large egg	1
undrained cottage cheese	1 cup
water	2-4 tablespoons(depending on how wet your cottage cheese is)

Press the SELECT button for 08(DOUGH). Press START. The dough will be ready in 1 hour, 28 minutes.

HAND- SHAPING

To shape rolls, place dough on a lightly floured work surface. Cut into 9 equal pieces. Roll each piece into a ball and place in a lightly greased 9-inch square baking pan. Cover with a clean cloth and let rise in a warm, draft-free spot until doubled in size (like a warmed oven).

Brush tops of rolls with a lightly beaten egg white. Bake in a 350°F. preheated oven for 20 to 25 minutes or until tops are deeply browned. Remove rolls from pan and let cool on a wire rack.

FRENCH BREAD(BAGUETTES)

(Not for Timer)

All ingredients at room temperature(70-80°F/21-27°C), unless otherwise indicated add the ingredients in the order listed below.

active dry yeast	1 teaspoon
bread flour	3 cups
salt	1 teaspoon
granulated sugar	1/2 teaspoon
water	1 cup plus 1 tablespoon

Press the SELECT button for 08(DOUGH). Press START. The dough will be ready in 1 hour, 28 minutes.

HAND-SHAPING

Place dough on a lightly floured work surface. Let dough rest for 5 minutes. Divide dough into 2 equal portions. Roll each portion into a 12-inch long rope and place on a lightly greased baking sheet.

Slash the top of each baguette 3 to 5 times with a very sharp knife or a pair of scissors. Place in a warm, draft-free spot to rise until almost doubled in size, about 45 minutes.

Spritz the unbaked baguettes with cold water from a fine mist atomizer and place in a 450°F preheated oven for 3 minutes. Spritz again, and bake another 3 minutes. Spritz a third time and bake until nicely browned and hollow sounding when tapped, approximately 25 to 30 minutes in total. Transfer baked baguettes to a wire rack to cool slightly before serving.

HINT : Due to varying flour conditions, the dough may appear too dry after kneading the first couple of minutes. If this is the case, press STOP. Press START and add additional water, a tablespoon at time, until the dough appears elastic. Do not exceed the following recommendations :

2 Cup Flour Capacity : No more than 2 tablespoons additional water.

3 Cup Flour Capacity : No more than 3 tablespoons additional water.

PIZZA DOUGH

	<u>2, 12-INCH PIZZAS</u>	<u>4, 12-INCH PIZZAS</u>
active dry yeast	1-3/4 teaspoons	2 teaspoons
bread flour	2-1/2 cups	4 cups
salt	1 teaspoon	1-1/2 teaspoons
granulated sugar	1/2 teaspoon	3/4 teaspoon
olive oil	1-1/2 tablespoons	2-1/2 tablespoons
water	1 cup less 2 tablespoons	1-1/4 cups

Press the SELECT button for 08(DOUGH). Press START. The dough will be ready in 1 hour, 28 minutes.

HAND - SHAPING

Preheat oven to 400°F

Place dough on a lightly floured surface. Cover dough with a clean cloth, and let dough rest for 10 minutes. Cut into halves(or quarters for 4 pizzas). Press each evenly into a lightly greased 12-inch pizza pan. Spread/sprinkle crust with your favorite pizza toppings.

Bake for 10 to 15 minutes, or until toppings are melted and bubbling.

HINT : Due to varying flour conditions, the dough may appear too dry after kneading the first couple of minutes. If this is the case, press STOP. Press START and add additional water, a tablespoon at a time, until the dough appears elastic. Do not exceed the following recommendations :

2 Cup Flour Capacity : No more than 2 tablespoons additional water.

4 Cup Flour Capacity : No more than 3 tablespoons additional water.

BREAD STICKS

Use recipe for Pizza dough(see Page 38).

TOPPINGS :

1 large egg beaten with one teaspoon water

2 tablespoons finely grated Parmesan

or sharp Cheddar cheese or 1 tablespoon of seeds or herbs/spices

HAND-SHAPING

Place prepared dough onto a lightly floured surface. Cover with a clean kitchen cloth and let rest for 5 minutes. With a lightly floured rolling pin, roll dough into a 1/4 inch thick rectangle. Square off the edges. Brush the surface with beaten egg. Sprinkle lightly with grated Parmesan or Cheddar cheese, or desired seeds, herbs or spices. Cut into 8-inch long 1/4 inch wide strips Carefully place on a lightly greased baking sheet, allowing a 1/2 inch between each bread stick. Bake in preheated 375° F oven for 15 to 20 minutes or until golden brown.

CHALLAH

Prepare one 1 lb. recipe for EGG BREAD (see page 33) by using the dough program.

PREPARE AND RESERVE

1 large egg beaten with 1 teaspoon water

OPTIONAL TOPPING

1 teaspoon poppy or sesame seeds

Press the SELECT button for 08(DOUGH). Press START. The dough will be ready in 1 hour, 28 minutes.

HAND-SHAPING

Place the dough on a lightly floured surface. Cover with a clean cloth and let the dough rest for 5 minutes. Divide the dough into three equal pieces. Shape each piece into a 14-inch rope by rolling back and forth with your fingertips. The easiest way to do this is to start in the center and by applying even pressure, roll the dough back and forth from the center to the ends.

Lay the three pieces of shaped dough side by side and pinch top ends together. Braid the dough and pinch bottom ends together. Tuck the ends under and place the braid on a lightly greased baking sheet. Cover with a clean kitchen cloth and let rise until doubled in size in a warm, draft-free spot.

Brush the braid with the beaten egg and sprinkle with seeds, if desired. Bake in a 375°F preheated oven for 25 to 30 minutes, or until deep golden brown.

BAGELS

	<u>9 bagels</u>	<u>12 bagels</u>
<u>Bagels</u>		
active dry yeast	4 teaspoons	4 teaspoons
bread flour	3 cups	4 cups
salt	1-1/2 teaspoons	2 teaspoons
granulated sugar	2 tablespoons	2-1/2 tablespoons
water	1 cup	1 cup plus 2 tablespoons
barley malt syrup	1 teaspoon	1-1/2 teaspoons

Boiling Water

water	3 quarts	4 quarts
barley malt syrup		
or dark brown sugar	1 tablespoon	1 tablespoon

OPTIONAL TOPPINGS

1 large egg, beaten with 1 teaspoon water
1 tablespoon poppy seeds, sesame seeds, coarse salt, or reconstituted ONIONS.

Press the SELECT button for 08(DOUGH). Press START. The dough will be ready in 1 hour, 28 minutes.

Place the dough on a lightly floured surface. Cover with a clean kitchen cloth and let rest for 5 minutes. Divide the dough into 9 or 12 equal pieces (depending on which recipe you have selected). Shape each piece of dough into a 10-inch long rope. Form each rope into a circle, overlap the ends slightly and pinch together. Cover shaped bagels with a clean kitchen cloth and let rest for 10 minutes.

Bring 3 quarts of water to a boil in a large saucepan. Stir in 1 tablespoon of barley malt syrup or 1 tablespoon of dark brown sugar. Carefully drop the bagels one at a time into the boiling water. Let sit for 1 minute and remove with a

slotted spoon. Drain briefly on a clean cloth. Transfer to a baking sheet which has been lightly sprinkled with cornmeal. Sprinkle bagels with optional toppings. Bake in a 375°F preheated oven for 20 to 25 minutes, or until golden brown.

HINT : Due to varying flour conditions, the dough may appear too dry after kneading the first couple of minutes. If this is the case, press STOP. Press START and add additional water, a tablespoon at time, until the dough appears elastic. Do not exceed the following recommendations :

2 Cup Flour Capacity : No more than 2 tablespoons additional water.

3 Cup Flour Capacity : No more than 3 tablespoons additional water.

4 Cup Flour Capacity : No more than 3 tablespoons additional water.

HOLIDAY BRAID

	<u>1 lb</u>	<u>1-1/2 lb</u>
<u>Bread</u>		
active dry yeast	1-1/2 teaspoons	1-1/2 teaspoons
bread flour	2 cups	3 cups
salt	1 teaspoon	1 teaspoon
granulated sugar	2 tablespoons	3 tablespoons
raisins(optional)	1/2 cup	1/2 cup
butter/margarine	1 tablespoon	1-1/2 tablespoons
large egg	1	1
water	3/4 cup	3/4 cup plus 1 tablespoon

Glaze

1 egg white, beaten, with 1 teaspoon water

Press the SELECT button for 08 (DOUGH). Press START. The dough will be ready in 1 hour, 28 minutes.

HAND-SHAPING

Place the dough on a lightly floured surface. Cover with a clean cloth and let the dough rest for 5 minutes. Divide the dough into three equal pieces.

Shape each piece into a 14-inch rope by rolling back and forth with your fingertips. The easiest way to do this is to start in the center and by applying even pressure, roll the dough back and forth from the center to the ends.

Lay the three pieces of shaped dough side by side and pinch top ends together. Braid the dough and pinch bottom ends together. Tuck the ends under and place the braid on a lightly greased baking sheet. Cover with a clean kitchen cloth and let rise until doubled in size in a warm, draft-free spot.

Brush the braid with glaze. Bake in a 375°F preheated oven for 25 to 30 minutes, or until deep golden brown.

HINT: Due to varying flour conditions, the dough may appear too dry after kneading the first couple of minutes. If this is the case, press STOP. Press START and add additional water, a tablespoon at a time, until the dough appears elastic. Do not exceed the following recommendations:

2 Cup Flour Capacity : No more than 2 tablespoons additional water.

3 Cup Flour Capacity : No more than 3 tablespoons additional water.

DANISH PASTRIES

Pastry

active dry yeast	2 teaspoons
bread flour	2 cups
salt	1 teaspoon
granulated sugar	2 tablespoons
cold, unsalted butter	5 teaspoons
cut into 24 pieces	
large egg yolk	1
milk	1/2 cup
water	1/4 cup

Glaze and Fillings

egg white	1
fruit filling, jam or preserves	3/4 cup

Press the SELECT button for 08 (DOUGH). Press START. The dough will be ready in 1 hour, 28 minutes.

HAND-SHAPING

Place the dough in a lightly greased 3-quart bowl. Tightly cover with foil or plastic wrap and refrigerate 8 to 24 hours. Remove from the refrigerator and punch down. Place the dough on a lightly floured work surface and divide into 12 equal pieces. Roll the dough into 16-inch long ropes. Coil each rope and tuck the end under the Danish. Place on a lightly greased baking sheet. Cover with a clean kitchen cloth and let rise until doubled in size in a warm, draft-free spot.

Make a deep indentation with your thumb in the center of each Danish and fill with fruit, jam or preserves. Brush the edges with the egg white glaze. Bake in a 375°F preheated oven for 15 to 20 minutes, or until golden brown.

HINT : Due to varying flour conditions, the dough may appear too dry after kneading the first couple of minutes. If this is the case, press STOP. Press START and add additional water, a tablespoon at a time, until the dough appears elastic. Do not exceed the following recommendations :
2 Cup Flour Capacity : No more than 2 tablespoons additional water.

CINNAMON ROLLS

Prepare one recipe for Holiday Braid(see page 43). Do not add raisins. Use hand-shaping technique given on this page.

Brown Sugar

cinnamon Filling

	1 lb	1-1/2 lb
dark brown sugar	1/4 cup	1/3 cup
cinnamon	1-1/2 teaspoons	2-1/2 teaspoons
softened butter	1-1/2 tablespoons	2-1/2 tablespoons

Icing

softened butter	2 tablespoons	3 tablespoons
unbleached all-purpose flour	1-1/2 teaspoons	2 teaspoons
confectioner's sugar	1/4 cup	1/3 cup
vanilla extract	1/2 teaspoon	1 teaspoon

METHOD

Brown sugar cinnamon filling

Combine all ingredients to form a smooth paste. Set aside.

Blend all ingredients until smooth. Set aside.

HAND-SHAPING

Place prepared dough on a lightly floured surface. Cover with a clean kitchen cloth and let rest for 5 minutes. With a lightly floured rolling pin, roll dough into a 1/4-inch thick rectangle. Square off edges. Spread evenly with brown sugar-cinnamon filling. Roll up lengthwise, jelly-roll fashion. Pinch the edges together. Slice into 1-inch thick rounds. Place on a lightly greased baking sheet. Cover it with a clean cloth and let rise until doubled in size. Bake in a preheated 350°F oven for 15 to 20 minutes, until golden brown. Remove and cool on a rack. When cooled to room temperature, sprinkle with icing.

HINT : Due to varying flour conditions, the dough may appear too dry after kneading the first couple of minutes. If this is the case, press STOP. Press START and add additional water, a tablespoon at a time until the dough appears elastic. Do not exceed the following recommendations :

2 cup Flour Capacity : No more than 2 tablespoons additional water.

3 cup Flour Capacity : No more than 3 tablespoons additional water.

CROISSANTS

DOUGH

Active dry yeast	1-1/2 teaspoons
bread flour	2 cups
salt	1 teaspoon
granulated sugar	1 tablespoon
vegetable shortening	1 teaspoon
water	3/4 cup less 2 tablespoons

PREPARE AND RESERVE

chilled sweet butter, thinly sliced into 1-1/4 sticks

1 large egg, beaten, with 1 teaspoon water

Press the SELECT button for 08(DOUGH). Press START. The dough will be ready in 1 hour, 28 minutes.

HAND-SHAPING

Place the dough on a lightly floured surface. Cover with a clean kitchen cloth and let dough rest for 5 minutes. With a lightly floured rolling pin, roll the dough into a 1/2-inch thick rectangle. Place on a lightly greased baking sheet. Cover with a clean cloth and place in the freezer for one hour.

Remove the dough from the freezer. Place on a lightly floured surface and roll into a 1/4-inch thick rectangle. Cover the dough with chilled butter slices. Fold the dough in half. Gently roll with rolling pin into a 1/4-inch thick rectangle. Repeat folding process two more times. Place dough on previously greased baking sheet. Cover with clean cloth and place in refrigerator for one hour.

Remove dough from refrigerator and place on a lightly floured surface. Fold dough in half and roll into a 1/4 inch thick rectangle. Repeat folding process two more times.

Place dough on greased baking sheet, cover with cloth and return to refrigerator for two more hours. Remove dough from refrigerator and place on a lightly floured surface. Roll into a 1/8-inch thick rectangle. Square off edges.

Cut dough in half lengthwise. Cut strips on an angle to form triangles. Brush lightly with egg wash.

Roll triangles up from broad end to the point. Form into crescents and place on lightly greased baking sheets. Cover with clean cloth and let rise in draft free spot until doubled in size, approximately one hour.

Bake in a 350°F preheated oven approximately 20 minutes or until golden.

HINT : Due to varying flour conditions, the dough may appear too dry after kneading the first couple of minutes. If this is the case, press STOP. Press START and add additional water, a tablespoon at time, until the dough appears elastic. Do not exceed the following recommendations :
2 Cup Flour Capacity : No more than 2 tablespoons additional water.

CLEANING INSTRUCTIONS

The bread pan and kneading paddle have non-stick surfaces that make cleaning easy.

1. After baking each loaf of bread, unplug the Bread Maker and discard any crumbs.
2. Remove the bread pan from the Bread Maker oven and the kneading paddle from the bread pan. Then, as needed, wash the bread pan and kneading paddle inside and out with warm, soapy water. Avoid scratching the non-stick surfaces.
DO NOT PUT THE PAN IN A DISHWASHER OR LEAVE SOAKING IN WATER.
If the kneading paddle is stuck to the drive shaft, pour warm water in the pan to loosen it.
DO NOT USE EXCESSIVE FORCE.
3. Wipe the inside of the lid and oven with a damp cloth or sponge. If any residue has scorched onto the heating plate or elsewhere, wipe with a non-abrasive scrubbing pad and wipe clean.

4. CLEANING HELP FOR OVER-RISING

If the bread over-rises and sticks to the inside of the lid, extra cleaning will be necessary. Here's help:

Unplug your Bread Maker and, using a nylon spatula, scrape all loose dough from inside the lid. Move the Bread Maker to a countertop next to the kitchen sink; place it on its backside with the lid hanging over the sink. Use a pastry brush to "sweep" crumbs from inside the Bread Maker and around the hinges. Wipe inside the Bread Maker with a damp cloth.

Support the lid with one hand and, using a wet dishcloth or sponge, soak all remaining dry or cooked-on dough to loosen. Use a plastic scrub pad to remove any stubborn spots. Do not use abrasive cleaners or metal scouring pads which could damage the finish. Rinse well with a wet dishcloth or sponge and dry thoroughly. If any water has accumulated in the vent of the lid, wipe with a dishcloth or sponge to prevent it from running down the inside or outside of the Bread Maker when you stand the unit upright and close the lid.

⇒ Do not use vinegar, bleach, or harsh chemicals to clean the Bread Maker.

⇒ Do not soak the pan for a long period of time—this could interfere with the free working of the drive shaft.

⇒ Be sure the Bread Maker is completely cooled before storing.

⇒ The inner casing contains the heating element and drive base. Therefore, when cleaning, NEVER pour water, solvents, or cleaning solutions into this area.

CAUTION

To avoid electric shock, unplug the Bread Maker before cleaning!

BREAD MAKING MOST ASKED QUESTIONS ... AND ANSWERS

Q. WHY IS BREAD FLOUR, USED FOR BREAD MAKING?

A. There are 3 main kinds of flour for bread making; bread flour, all purpose flour and cake flour.

The difference between these is the amount of protein they contain.

In order to make a well-raised bread, a layer of gluten, able to hold carbon dioxide generated by fermentation, is necessary. Therefore, high protein bread flour is most suitable.

Q. CAN I USE ALL-PURPOSE FLOUR IN MY BREAD MAKER?

A. You may use all-purpose flour, however, the bread may be lower in volume and the texture will be slightly different than bread made with bread flour. Because the bread structure is less strong than when bread flour is used, breads made with all-purpose flour are not as tolerant to additional ingredients such as fruit, grains, or vegetables.

Q. CAN I USE SELF-RISING FLOUR IN MY BREAD MAKER?

A. No. The leavening in self-rising flour interferes with the yeast, and the result may not be satisfactory.

Q. WHAT IS GLUTEN?

A. Gluten is the insoluble protein found in wheat flours. Hard wheat has a higher gluten content than soft wheat. Gluten is formed when liquid is added to flour and kneaded. Gluten is the foundation of a good loaf of bread.

Q. WHY DOES BAKED BREAD SOMETIMES SMELL?

A. This may happen if old flour or bad water is used.
Therefore, make sure to use fresh ingredients and clean water.

Q. WHAT IS THE DIFFERENCE BETWEEN THE FIRST AND SECOND DOUGH RISING STAGES?

A. The first dough rising lets the dough rise until it is about twice the size it was while being kneaded.
Carbon dioxide gas is let out of the dough and the dough is left to rest before being shaped.

The purpose of the second dough rising is to soften the gluten. Letting the dough rise twice results in a softer and smoother dough texture.

Q. WHY IS AN AIR DUCT NECESSARY?

A. Without an air duct, the bread would have to be removed from the inner container immediately after baking is completed in order to cool it. If the bread is not cooled, it absorbs moisture and shrinks in size. The air duct allows heat and steam to escape automatically, keeping the bread soft, well-raised and full of flavour, even if you forget to take it out of the Bread Maker.

Q. WHAT HAS HAPPENED TO THE KNEADER BLADE AT THE END OF THE BAKING CYCLE?

A. It may have baked into the bottom of the loaf. Simply remove with kitchen tongs or a wooden spatula.

BEFORE ASKING FOR SERVICE TROUBLE SHOOTING GUIDE :

Symptom	Possible Causes and Solutions
Display window shows nothing	Make sure the Bread Maker is plugged in. If nothing appears in the display window, unplug and plug it in again.
The Bread Maker does not mix the ingredients.	On pre-heating, the(:) in the time display flashes and the Kneading Paddle is operated after 4 minutes. If the Kneading Paddle is not operated after 4 minutes, check to see if the Kneading Paddle is fitted correctly.
After starting, the display window flashes "H:E".	If the Bread Maker is too hot, it will not start because of an automatic safety feature. In case the temperature of the Bread Maker is over 96° F/36C, the display window flashes "H:E". Remove the pan and let the Bread Maker cool down until "H:E" disappears and the menu number you chose appears in the display window before starting a new loaf.
The Bread Machine does not bake the bread.	The dough program was selected. To bake bread automatically, choose the appropriate bread program for making bread.
Can not set the timer.	If you selected either the Rapid bread or Dough cycle, you can not use the timer. This is because the ingredients should be processed immediately for these cycles.
Bread has an offensive odor.	Check to be sure you added the correct amount of yeast. Measure carefully - too much yeast will cause an unpleasant odor and may cause the loaf to rise too high. Be sure to use only fresh ingredients.

TROUBLE-SHOOTING (continued)

Symptom	Possible Causes and Solutions
Baked bread is soggy or the bread's surface is sticky.	Remove the bread from the bread pan as soon as the baking is done. Leaving it in the pan allows condensation to collect on the sides touching the pan. Also be sure to cool the loaf on a wire rack; cooling it on a countertop causes the side next to the counter to become soggy.
The Kneading Paddle is stuck in the bread.	Make sure the Kneading Paddle is mounted properly before adding ingredients to the bread pan. Sometimes denser or crustier loaves of bread may pull the kneading paddle out with them when you remove the loaves after baking. When this happens, use a non-metal utensil and gently remove the blade from the bottom of the loaf.
The bread rose too high	Make sure not to add too much yeast, water, or flour. Too much of any of these may cause the loaf to rise more than it should.
The bread did not rise enough.	Make sure not to add too little yeast, water or sweetener. Make sure to add ingredients in the proper order, yeast, dry ingredients, liquids. Make sure the yeast does not get wet until the Bread Maker mixes the ingredients together. Note: Typically, bread made with whole grain flour will not rise as high as bread made with refined flour.
The dough looks like batter, or the dough ball is still sticky, smooth, and round.	During the kneading process, add 1 tablespoon of flour at a time letting it mix in well. For most breads, your dough ball should become round, smooth, not sticky, and should bounce back when you press it down with your finger.

BEFORE ASKING FOR SERVICE TROUBLE SHOOTING GUIDE :

Symptom	Possible Causes and Solutions
Display window shows nothing	Make sure the Bread Maker is plugged in. If nothing appears in the display window, unplug and plug it in again.
The Bread Maker does not mix the ingredients.	On pre-heating, the(:) in the time display flashes and the Kneading Paddle is operated after 4 minutes. If the Kneading Paddle is not operated after 4 minutes, check to see if the Kneading Paddle is fitted correctly.
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Bread has an offensive odor.	Check to be sure you added the correct amount of yeast. Measure carefully - too much yeast will cause an unpleasant odor and may cause the loaf to rise too high. Be sure to use only fresh ingredients.

TROUBLE-SHOOTING (continued)

Symptom	Possible Causes and Solutions
Baked bread is soggy or the bread's surface is sticky.	Remove the bread from the bread pan as soon as the baking is done. Leaving it in the pan allows condensation to collect on the sides touching the pan. Also be sure to cool the loaf on a wire rack; cooling it on a countertop causes the side next to the counter to become soggy.
The Kneading Paddle is stuck in the bread.	Make sure the Kneading Paddle is mounted properly before adding ingredients to the bread pan. Sometimes denser or crustier loaves of bread may pull the kneading paddle out with them when you remove the loaves after baking. When this happens, use a non-metal utensil and gently remove the blade from the bottom of the loaf.
The bread rose too high	Make sure not to add too much yeast, water, or flour. Too much of any of these may cause the loaf to rise more than it should.
The bread did not rise enough.	Make sure not to add too little yeast, water or sweetener. Make sure to add ingredients in the proper order, yeast, dry ingredients, liquids. Make sure the yeast does not get wet until the Bread Maker mixes the ingredients together. Note: Typically, bread made with whole grain flour will not rise as high as bread made with refined flour.
The dough looks like batter, or the dough ball is still sticky, smooth, and round.	During the kneading process, add 1 tablespoon of flour at a time letting it mix in well. For most breads, your dough ball should become round, smooth, not sticky, and should bounce back when you press it down with your finger.

TROUBLE – SHOOTING (continued)

Symptom	Possible Solutions
The dough ball is lumpy or too dry	During the kneading process, add 1 tablespoon of water at a time, letting it mix in well.
The bread did not rise at all.	Make sure Yeast is not left out. Check the date code on the yeast and that it is always the first ingredient put into the pan. Make sure the yeast does not come into contact with any liquid ingredients.
The bread is caved in.	Make sure liquids are measured correctly. Next time, reduce your liquids by 2 tablespoons. If you are adding fruits or vegetables, make sure they are well drained.
Have there been radical changes in the weather? Is the water warmer than 30° C (85° F) ?	Flour is very absorbant. During changes in weather, flour will absorb excess humidity causing dough to be too moist. If the dough is very moist, reduce water by 1-2 tbsp next time.

SPECIFICATIONS

MODEL: J5745
POWER REQUIREMENT: 120 V AC, 60 Hz

POWER CONSUMPTION:
HEATER: 500 Watts
MOTOR: 100 Watts

MAXIMUM FLOUR CAPACITY:
BREAD: 2,3 cups
DOUGH: 2,3 cups

TIMER RANGE: 4 hours (4:00) to 13 hours (13:00)

HOLDING CYCLE: If bread is not removed after baking cycle, the Bread Maker shifts into a controlled rate Keep Warm cycle which reduces the bread temperature gradually and Shuts off automatically after 3 hours.

Imported by/Importé par
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