morphy richards

3 Year Guarantee*

*Upon registering your product at morphyrichards.co.uk

FASTBAKE
2lb Pro Breadmaker



Model No.
502004

User Manual

Please read and keep these instructions for future use

The use of any electrical appliance requires the following common sense safety rules.

Please read these instructions carefully before using the product.

- **WARNING: Misuse of the appliance could cause personal injury.**
- This appliance can be used by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep appliance and cord out of the reach of children less than 8 years old.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- This appliance is intended for household use only. It is not suitable for use in staff kitchen areas in shops, offices and other commercial environments.
- The appliance is not intended to be operated on an extension cable or by means of an external timer or separate remote control.
- Do not exceed the maximum quantities of flour and raising agent stated in the recipes (supplied).
- **WARNING: This appliance has a heating element which is subject to residual heat after use.**
- For care and cleaning refer to the Care and Cleaning section of this manual.

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LOCATION

- Always locate your appliance away from the edge of a worktop.
- Ensure that the appliance is used on a firm, flat surface.
- Do not use the appliance outdoors, or near water.
- Do not place the appliance on or near heat sources such as gas or electric stove, ovens, or burners.

MAINS CABLE

- The mains cable should reach from the socket to the base unit without straining the connections.
- Do not let the mains cable hang over the edge of a worktop where a child could reach it.
- Do not let the cable run across an open space e.g. between a low socket and table.
- Do not let the cable run across a cooker or toaster or other hot area which might damage the cable.

PERSONAL SAFETY

- **WARNING:** To protect against fire, electric shock and personal injury, do not immerse cord, plug or appliance in water or any other liquid.
- **WARNING:** Do not touch hot surfaces. Use oven mitts or oven gloves when removing the hot Baking Pan. Do not cover the steam vent openings under any circumstances.
- **WARNING:** Avoid contact with moving parts.
- Extreme caution must be observed when moving an appliance with hot contents.
- Do not use the appliance with wet or moist hands.

OTHER SAFETY CONSIDERATIONS

- The use of accessory attachments not recommended by the manufacturer may cause damage to the Breadmaker.
- To avoid damaging the appliance, do not place the Baking Pan or any object on top of the unit.
- Do not clean with scouring pads. Do not wash the Baking Pan, Kneading Blade, Fruit & Nut Dispenser, Measuring Cup or Spoons in a dishwasher.
- Keep the appliance and the cable away from heat, direct sunlight, moisture and sharp edges.
- The Baking Pan must be in place prior to switching on the appliance.
- Always remove the plug from the socket whenever the machine is not in use, when attaching accessory parts, cleaning the machine or whenever a disturbance occurs. Pull on the plug, not the cable.

HEALTH AND SAFETY

PLEASE BE AWARE OF HOT SURFACES. HANDLE WITH CARE.



**CAUTION!
HOT
SURFACE!**

TREATING SCALDS

- Run cold water over the affected area immediately.
- Do not stop to remove clothing.
- Get medical help quickly.

ELECTRICAL REQUIREMENTS

- Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C. (Alternating Current).
- Should the fuse in the mains plug require changing, replace it with a fuse of the same rating as originally fitted.
- **WARNING:** This appliance must be earthed.
- The standby power is 0.77W.

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INTRODUCTION

Thank you for your recent purchase of a Morphy Richards Fastbake Breadmaker. As you will soon find out there is nothing like the aroma of fresh homemade bread throughout your home. Please take some time to familiarise yourself with your new breadmaker, what you need to do before you first use your machine and review our baking hints and tips to create perfect breads and cakes. If you carefully read through this instruction booklet we are confident you will be able to produce fantastic results time after time.

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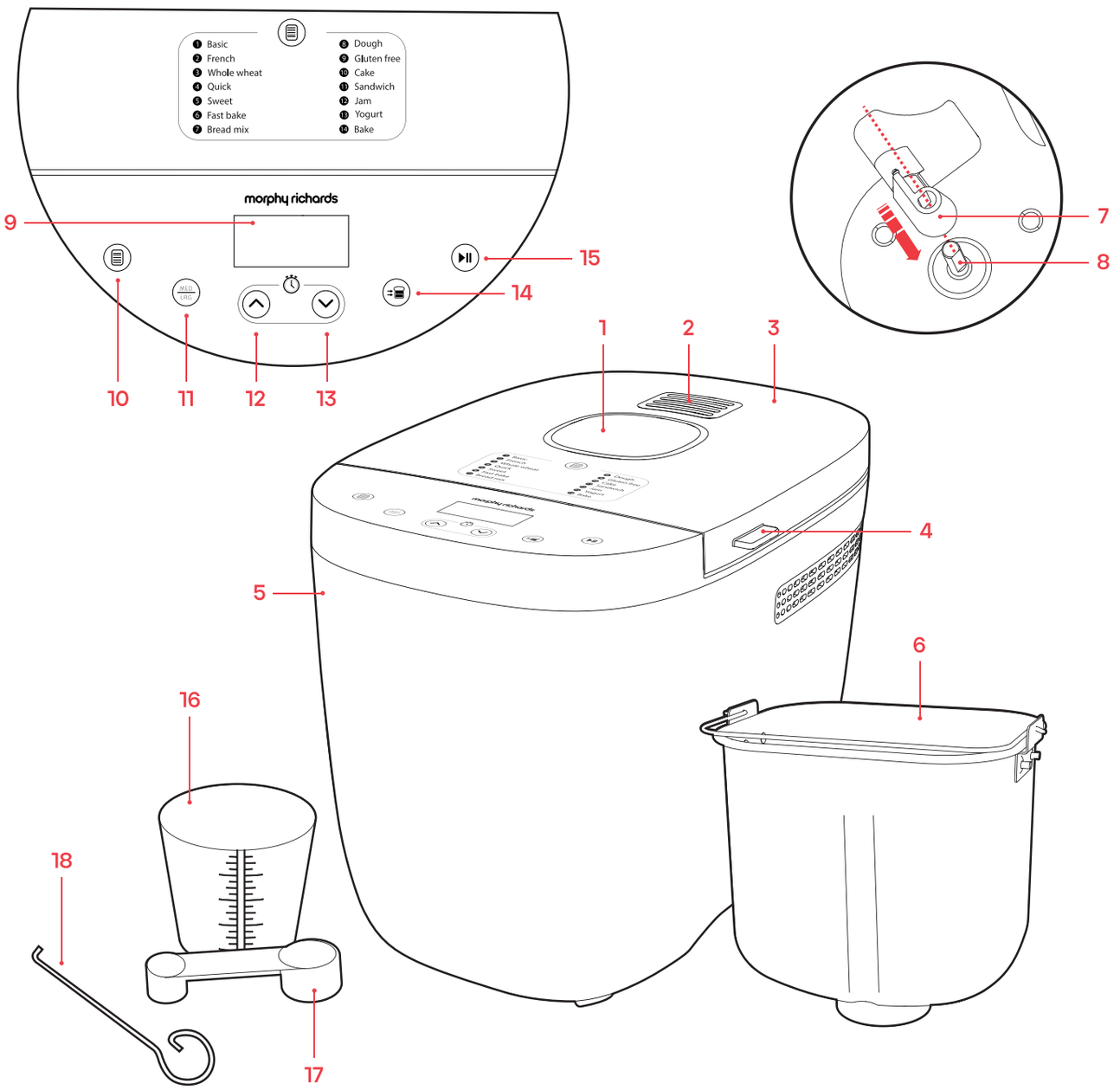
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PRODUCT OVERVIEW



1. Viewing Window
2. Air Vent
3. Lid
4. Lid Handle
5. Main Unit
6. Baking Pan
7. Kneading Blade
8. Rotating Shaft
9. LCD Screen
10. Menu Button
11. Loaf Size Button
12. Time Increase Button
13. Time Decrease Button
14. Crust Colour Options Button
15. Start/Stop Button
16. Measuring Cup
17. Measuring Spoon
18. Kneading Blade Remover

BEFORE FIRST USE

Please take a few minutes to read this instruction book and find a place to keep it handy for future reference. Please pay particular attention to the safety instructions.

1. Wash the Baking Pan (6), Kneading Blade (7) in hot soapy water, dry thoroughly.
2. Wipe the outside surface of the Main Unit (5) with a clean, damp cloth.

DO NOT use scouring pads or any abrasives on any part of the Breadmaker.

3. If using for the first time, use a little oil, butter or margarine to grease the Baking Pan (6) and bake empty for about 10 minutes on the Bake program 14.
4. Allow to cool and then wash the Baking Pan (6) in hot soapy water and dry.
5. Place the Kneading Blade (7) on the Rotating Shaft (8) in the Baking Pan (6). During manufacturing it is necessary to lightly grease some parts of the appliance. This may result in the unit emitting some vapour when first used, this is normal.

IMPORTANT: DO NOT soak the Baking Pan for long periods as this could interfere with the working of the drive shaft.

ABOUT THIS BREADMAKER

The breadmaker has two settings to make either a small (1.5lb / 680g) or large (2lb / 907g) loaf (approximate weight, dependent upon recipe).

A beep signals when extra ingredients, such as fruit and nuts, can be added so they don't get chopped by the Kneading Blade (7).

FEATURE OVERVIEW

LCD Screen (9)

Allows you to view the browning level, loaf weight, and program selected. It also shows a countdown timer indicating the time left before completion (3:20, for example, is 3 hours and 20 minutes; 0:20 is 20 minutes.)

Menu Button (10)

For choosing your desired bread making program.

Loaf Size Button (11)

For selecting the small (1.5lb) or large (2lb) loaf size (certain programs only).

Time Increase & Decrease Buttons (12), (13)

Can be used to delay the start of bread making process, so the baking process completes when you require. (All programs except Fastbake, Bread Mix, Jam and Yogurt).

Crust Colour Options Button (14)

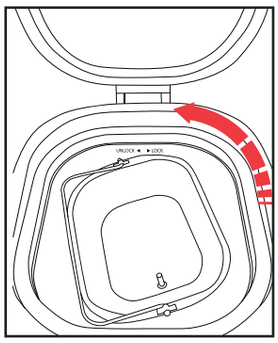
For selecting the crust colour from light, medium or dark (certain programs only).

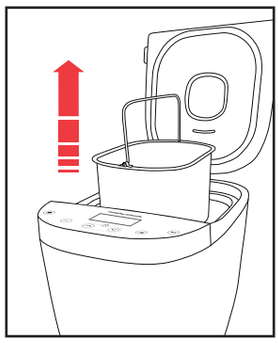
Start (15)

Press and hold for approximately 1 second to start, a beep sounds and the colon (:) flashes before the program starts.

Stop (15)

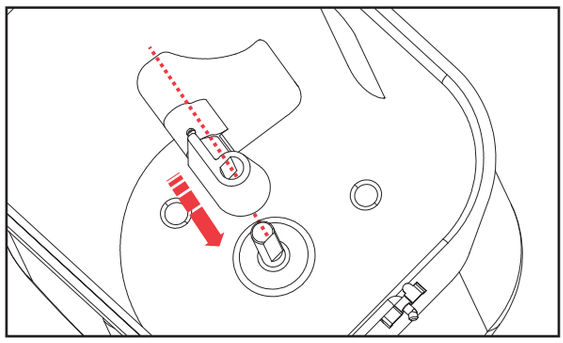
Press and hold for approximately 2 seconds to stop the breadmaking process, a beep sounds to confirm.





1. To Remove The Baking Pan

Open the Lid and remove the Baking Pan by lifting the handle, turning anticlockwise and lift out. Place on the work surface. It is important that the pan is filled with ingredients outside the machine so that any accidental spillage is not ignited by the heating elements.



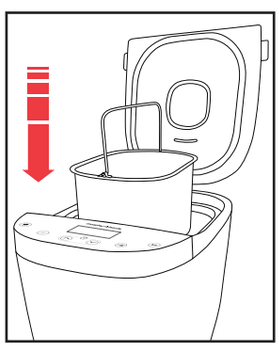
2. Attach The Kneading Blade

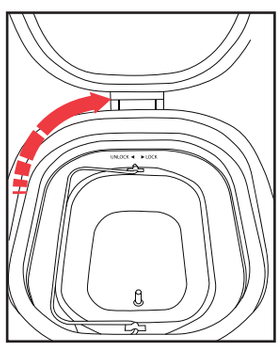
If you have not already done so, slot the Kneading Blade on to the Rotating Shaft.

Fast action yeast	1 1/4 tsp
Strong white bread flour	3 cup (432g)
Salt	1 1/4 tsp
Sugar	2 1/4 tbsp
Sunflower oil	2 1/2 tbsp
Skimmed milk powder	2 1/2 tbsp
Water	1 1/8 cup (270ml) Use tepid water (21-28°C)

3. Measure Ingredients

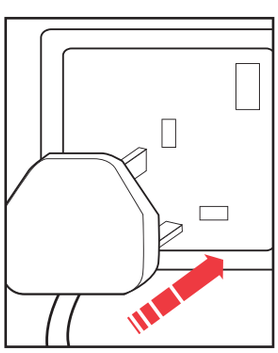
Measure the ingredients required and add them all into the baking pan in the order listed. (See later section 'Measuring your ingredients'). When adding the yeast to the Baking Pan, take care not to let the yeast come into contact with the water or any other liquid, as it will start to activate immediately. Ensure you use tepid water 21-28°C.

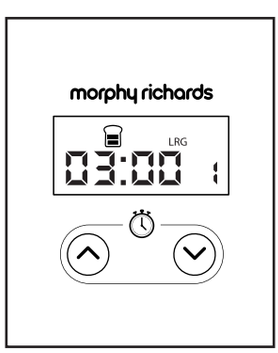




4. Put The Baking Pan Back In The Breadmaker

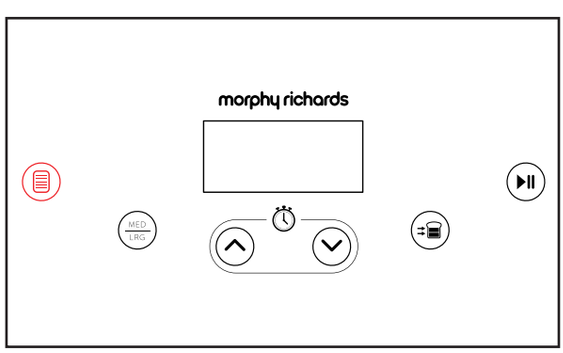
Place the Baking Pan back in the breadmaker, turn it clockwise and lock securely into place. Close the Lid.





5. Plug In

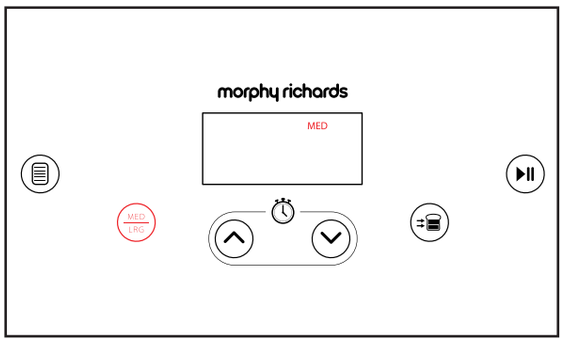
Plug into the power supply. The breadmaker will automatically default to the Basic program.



6. Selecting The Programme

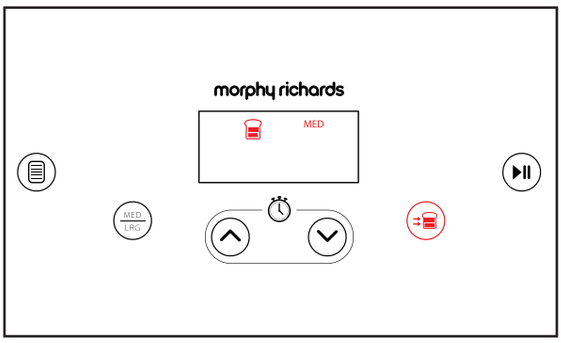
Select the desired program by pressing the Menu Button (10). Every time you press the button you will hear a beep to confirm.

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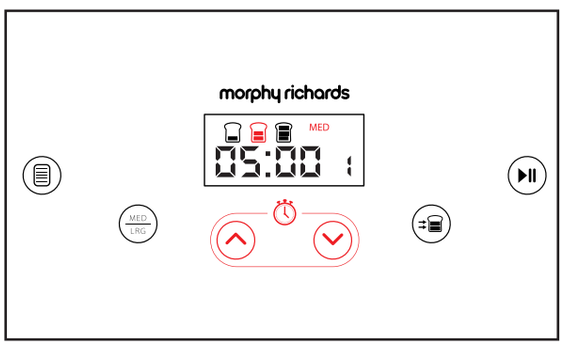
7. Selecting The Loaf Size

To select the Loaf Size. Press the Loaf Size Button (11), to choose between a small (1.5lb) or large (2lb.) loaf.



8. Selecting Your Crust Setting

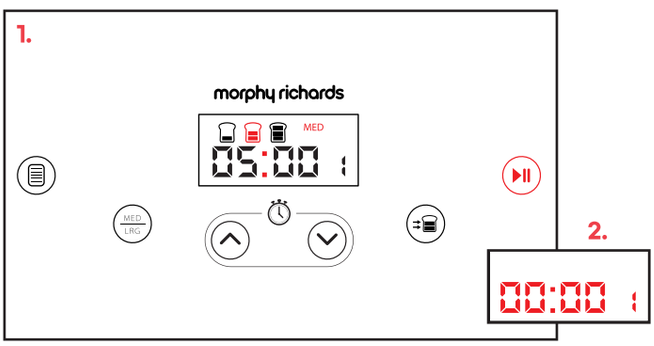
Choose the desired crust colour by pressing the Crust Colour Options Button (14).



9. Delay Timer

If you wish to delay the start time, set the delay now. Use the Time Increase and Decrease Buttons (12), (13) to adjust the time. You can delay between 10 minutes and 10 hours. The displayed time includes baking time.

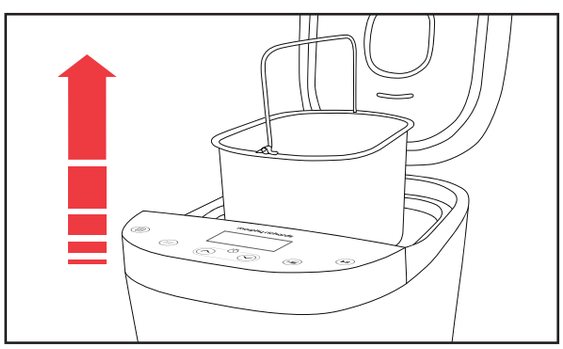
Note: Certain programs only. (See using the Delay Timer section).



10. Baking The Loaf

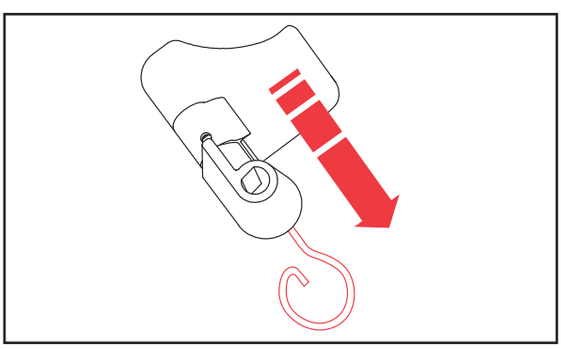
1. To start the breadmaking process, hold down the Start/ Stop Button (15) for a few seconds to start the machine, the Breadmaker will beep, the colon (:) will flash.

2. The Breadmaker will beep when finished and the display will show 0:00. It will automatically switch to Keep Warm for 60 minutes.



WARNING: USE OVEN GLOVES

Switch the Breadmaker off at the wall. Lift the Lid (3) and remove the Baking Pan (6). Allow to cool for a few minutes.



11. Removing The Loaf & Kneading Blade

Remove the loaf from the Baking Pan (6) and allow to cool fully on a wire rack.

Remove the Kneading Blade (7) from the base of the loaf using the Kneading Blade Remover (18).

PROGRAM DESCRIPTIONS

1. Basic

For white and brown bread. Can also be used for flavoured breads with added herbs and raisins.

2. French

For the baking of bread such as French bread which has a crisper crust and lighter texture.

3. Wholewheat Or Granary Loaves

This has longer rising time to allow the wholegrain to soak up the water and expand. It is not advised to use the delay timer as this can affect results.

4. Quick

For tea breads and other loaves made without yeast in a shorter time. Loaves are smaller and denser.

5. Sweet

For the baking of sweet bread such as fruit loaf which gives a crisper crust than on Basic setting. The crisper crust is produced by the presence of sugar.

6. Fastbake

For preparation of a 2lb white loaf in a reduced time period. Loaves made on this program can be shorter and the texture more moist.

7. Bread mix

A convenient program using a 500g packet of shop bought bread mix. Add the amount of water specified on the packet to the whole bag of bread mix. A large loaf can be made using the whole bag of bread mix. Similarly some 500g packet cake mixes are suitable for use in the Bread Maker. Refer to the packaging to check. After adding the ingredients to the Baking Pan (6), use the Bread mix program for best results. Don't forget to allow the cake to stand after baking as instructed on the packaging before turning out to cool completely. Note: When using Ciabatta bread mix, use about 1/2 of the packet as it is a fast rising product which can lead to over spill if the whole packet is used.

8. Dough

This program only makes the dough and will not bake the final bread. Remove the dough and shape it to make bread rolls, a pizza base, etc. Any dough can be prepared on this setting. Do not exceed (1kg / 2lb) of combined ingredients.

9. Gluten Free

Gluten free bread and cakes can be made using this program. Ideal for those following a special diet, the bread and cakes are moist but have reduced keeping qualities. Gluten free ingredients are readily available online and in most good supermarkets.

10. Cake

This setting will mix ingredients and then bake for a preset time. Mix two groups of ingredients in preparation before adding to the Breadmaker (see cake recipes on pages 17). Depending on the recipe, select the required cook time from two options. Depending on the recipe, press the Crust Colour Options Button (14) once to select a cook time of 3 hours 5 minutes. Press again to select 3 hours 20 minutes.

11. Sandwich

This is to bake light texture bread but with a soft, crust which tends to wrinkle on cooling.

12. Jam

Use this program for making jam and marmalade. Follow recipes provided. The program is not suitable for softening peel for marmalade.

13. Yogurt

This simple program allows you to make your own yogurt with few ingredients. Using a controlled low temperature over 10 hours, produces natural yogurt which can be sweetened, fruit added or used for cooking.

14. Extra Bake

This can be used to increase the baking time on selected programs. This is especially useful to help 'set' jams and marmalade. When started, the default time is 1 hour (1:00) minimum and counts down in 1 minute intervals. You will have to manually switch this off by pressing the Stop button (15), when you have completed the Extra bake process. It is advised that you check the progress of the bread or jam at 10 minute intervals. This may be before the 1 hour bake period is completed. When selecting Extra bake straight after another program, if the message H:HH is displayed, open the Lid (3), remove the Baking Pan (6) and allow to cool for 10 minutes. When cool, replace the Baking Pan (6) and its contents, set program and press Start (15).

USING THE DELAY TIMER

The timer can be used to delay the start of the baking program, perfect for fresh bread first thing in the morning. A maximum of 13 hours can be set. Do not use this function with recipes that use perishable ingredients such as eggs or fresh dairy produce.

1. Decide when you want the bread to be ready and calculate the difference in time between now and then. For example, if you want a loaf at 8am, and it is now 7.30pm, the difference is 12.5 hours.
2. Enter this time by pressing the Time Increase and Decrease Buttons (12),(13). This will adjust the time in 10 minute increments. When set to the correct time (e.g. 12:30,) press the Start/Stop Button (15), the colon (:) will flash.

- If you have selected the wrong time press and hold the Start /Stop Button for 2 seconds to cancel. The timer will go back to the program time stage. Repeat steps 1 and 2.
- Note: The timer delay is up to a maximum of 13 hours.
- Note: The timer delay is not available on programs 6, 7, 9, 12. The results would be poor if ingredients are left to stand for any period of time.

BEEPER

The beeper sounds:

- When pressing any button.
- During the second kneading cycle of certain programs to indicate that cereals, fruit, nuts or other ingredients can be added.
- When the program finishes.
- When keep warm finishes.

POWER INTERRUPTION

After a power supply failure the ingredients will have to be discarded and you must start again with fresh ingredients.

DROP DOWN KNEADING BLADE

Ensure the blade is in the upright position before starting the machine. If required use a suitable utensil, to hold the blade when adding the flour.

HINTS & TIPS

- Place all recipe ingredients into the Baking Pan (6) so that the yeast is not touching any liquid.
- When making bread dough on program 8, at the end of the program remove the dough from the Baking Pan (6). Shape according to the recipe, glaze and leave to rise before oven baking.
- Humidity can cause problems; therefore humidity and high altitudes require adjustments. For high humidity, add an extra tablespoon of flour if the consistency is not right. At high altitudes, decrease the yeast amount by approximately ¼ teaspoon, and decrease the sugar and/or water or milk quantity slightly.
- When recipes call for a 'lightly floured surface' use about 1 to 2 tablespoons (tbsp) of flour. You may want to lightly flour your fingers or rolling pin as well for easier handling.
- If the dough you are rolling shrinks back, let it rest covered for a few minutes before rolling again.
- Dough may be wrapped in plastic and stored in a freezer for later use. Thaw and bring to room temperature before using.
- After 5 minutes of kneading, open the Lid (3) and check the dough consistency. The dough should form a soft, smooth ball. If too dry, add liquid. If too wet, add flour (1/2 to 1 tablespoon at a time).
- Since homemade bread has no preservatives it stales more quickly than commercially made bread.
- Do not open the Lid (3) whilst the Breadmaker is operating as this will affect the quality of the bread, especially its ability to rise properly. Only open the Lid (3) when the recipe needs you to add additional ingredients (see recipes).

TEMPERATURES

The Breadmaker will work well in a wide range of temperatures, but there could be a difference in loaf size between a very warm room and a very cold room. We recommend the room temperature should be between 15°C and 34°C. All ingredients, and liquids (water or milk), should be warmed to room temperature 21°C (70°F). If ingredients are too cold, below 10°C (50°F), they will not activate the yeast. Hot liquids, above 40°C (104°F), may kill the yeast.

MEASURING INGREDIENTS

The most important step when using your Breadmaker is measuring your ingredients precisely and accurately. It is extremely important to measure liquid and dry ingredients properly or it could result in a poor baking result. Do not use normal kitchen teaspoons (tsp) or tablespoons (tbsp). The ingredients must also be added into the Baking Pan (6) in the order in which they are given in each recipe. Liquid and dry ingredients should be measured as follows:

Measuring Cup (16)

The cup is marked in various 'volume measurement' scales. The recipes in this book use the 'cup' volume which is equal to 8 fl oz and is marked in 1/16 divisions. You must use a good quality set of digital scales; we prefer to use the 'cup' measure for consistency and accuracy.

Liquid Measurements

Use the Measuring Cup (16) provided. When reading amounts, the measuring cup must be placed on a horizontal flat surface and viewed at eye level (not on an angle). The liquid level line must be aligned to the mark of measurement.

Dry Measurements

Dry measurements must be done using the Measuring Cup (16) provided or using a set of digital weighing scales. Dry measuring must be done by gently spooning ingredients into the Measuring Cup (16) and then once filled, levelling off with a knife. Tapping the Measuring Cup (16) will pack the ingredients and you will end up with more than is required. This extra amount could affect the balance of the recipe. Do not sift the flour, unless stated. When measuring small amounts of dry or liquid ingredients there is one Measuring Spoon (17) the following capacities - 1 tablespoon (tbsp) and 1 teaspoon (tsp). Measurements must be levelled off, not heaped as this small difference could throw out the critical balance of the recipe.

This machine requires that you carefully follow the recipe instructions. In basic cooking, normally 'a pinch of this and a dash of that' is fine, but not for breadmakers. Using an automatic Breadmaker requires you to accurately measure each ingredient for best results.

- Always add ingredients in the order they are listed in the recipe.
- Please note that the measuring cups are based on the American standard 8 fluid ounce cup, NOT the 10 fluid ounce British cup.
- Accurate measuring of ingredients is vital. Do not use larger amounts.

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UNDERSTANDING BAKING

It is often said that cooking is an art relying on the creativity of the chef, while baking bread is much more of a science. This means that the process of combining flour, water and yeast, results in a reaction that produces bread. You have to remember that when the ingredients combine with each other they produce a specific result. Read the following information carefully to gain a better understanding of the importance each ingredient plays in the breadmaking process. In all of the recipes you create yourself, never exceed a total amount of 5 cups of dry ingredients (that includes the total amount of flour, oats, oatmeal, bran.) Also do not exceed the total amount of 3 teaspoons (tsp) of yeast and 5 teaspoons of baking powder.

USING THE RIGHT INGREDIENTS – FLOUR

Flours, while visibly similar, can be very different by virtue of how they were grown, milled and stored. You may find that you will have to experiment with different brands of flour to help you make that perfect loaf. Storage is also very important, as all flours should be kept in an airtight container.

All Purpose Flour/Plain Flour

All-purpose flour is a blend of refined hard and soft wheat flours especially suitable for making cake. This type of flour should be used for recipes in the cake/quick bread section.

Strong White Flour/Bread Flour

Bread flour is a high gluten/protein flour that has been treated with conditioners that give dough a greater suitability for kneading. Bread flour typically has a higher gluten concentration than All-purpose flour; however, depending on different milling practices, this may vary. Strong plain flour or bread flour are recommended for use with this Breadmaker.

Wholewheat Flour / Wholemeal Flour

Wholewheat flour/wholemeal flour is milled from the entire wheat kernel which contains the bran and germ and makes it heavier and richer in nutrients than white flour. Breads made with this flour are usually smaller and heavier than white loaves. To overcome this wholewheat flour/ wholemeal flour can be mixed with Bread flour or strong plain flour to produce a lighter textured bread.

Self-Raising Flour

Self-Rising Flour contains unnecessary leavening ingredients that will interfere with bread and cake making. It is not recommended for use.

Bran

Bran (unprocessed) & Wheat Germ are the coarse outer portions of the wheat or rye grains separated from flour by sifting or bolting. They are often added in small quantities to bread for nutritional enrichment, heartiness and flavour. They are also used to enhance the texture of bread.

Oatmeal

Oatmeal comes from rolled or steel-cut oats. They are used primarily to enhance flavour and texture.

USING THE RIGHT INGREDIENTS – OTHERS

Yeasts (Active Dry Yeast)

Yeast through a fermentation process produces gas (carbon dioxide) necessary to make the bread rise. Yeast must be able to feed on sugar and flour carbohydrates in order to produce this gas. There are three different types of yeast available: fresh, traditional dry active, and fast action. It is recommended that fast action yeast be used for the recipes in this book. Fresh or compressed cake yeast is not recommended as they will produce poor results. Store yeast according to manufacturers' instructions. Ensure your yeast is fresh by checking its expiration date. Once a package or can of yeast is opened it is important that the remaining contents be immediately resealed and refrigerated for future use. Often bread or dough, which fails to rise is due to stale yeast being used. The following test can be used to determine whether your yeast is stale and inactive:

1. Place half a cup of lukewarm water into a small bowl or cup.
2. Stir 1 tsp. of sugar into the water then sprinkle 2 tsp. of yeast over the surface.
3. Place bowl or cup in a warm area and allow to sit for 10 minutes undisturbed.
4. The mixture should foam and produce a strong yeast aroma. If this does not occur, discard mixture and start again with another packet of dried yeast.

Sugar

Sugar is important for the colour and flavour of breads. It is also food for the yeast as it is part of the fermentation process. Use caster sugar or soft brown sugar according to the recipe.

Note: Artificial sweeteners cannot be used as a substitute for sugar as the yeast will not react properly with them.

Salt

Salt is necessary to balance the flavour of breads and cakes, as well as for the crust colour that develops during baking. Salt also limits the growth of yeast so the amounts shown in the recipes should not be increased. For dietary reasons it may be reduced, although results may be affected.

Eggs

Eggs add richness and a velvety texture to bread doughs and cakes. Recipes supplied use medium eggs.

Sunflower Oil

'Shortens' or tenderises the texture of yeast breads. Butter or margarine can be used as a substitute. If butter or margarine is used directly from the refrigerator it should be softened first for easier blending during the mixing cycle.

Baking Powder

Baking powder is a raising agent used in cakes. This type of raising agent does not require rising time before baking as the chemical reaction works when liquid ingredients are added.

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USING THE RIGHT INGREDIENTS - OTHERS

Bicarbonate Of Soda

Bicarbonate of soda is another raising agent, not to be confused or substituted with baking powder. It also does not require rising time before baking as the chemical reaction works during the baking process.

Liquids/Milk

Liquids such as milk or powdered milk and water, can be used when making bread. Milk will improve flavour, provide a velvety texture and soften the crust, while water alone will produce a crisp crust. Some recipes include juice (orange, apple, etc) to be added as a flavour enhancer.

Note: For most recipes we suggest the use of dry (powdered) skimmed milk.

If you wish to use milk instead of dried milk powder for bread making you can. Milk should be at the recommended 21-28°C.

Pour an amount of milk into a measuring jug, but make sure you then add enough water to make it up to the quantity (of water) in the recipe you're following.

So for example, if the recipe requires 360ml water, you can use 280ml milk with 80ml water or if preferred 360ml milk.

To balance the flavour of the bread, for every tbsp of milk powder in the recipe, use the equivalent amount of milk in the table below then add water to make up the total recipe quantity.

Milk Powder (level tbsp)	Milk Equivalent (ml)
1	70
1.5	105
2	140
2.5	180
3	210
3.5	250
4	280

GLAZES

Give your just baked bread a professional finish. Select one of the following special glazes to enhance your bread.

Egg Glaze

Beat 1 egg and 1 tablespoon of water together, brush generously.

Note: apply only to doughs before baking.

Melted Butter Crust

Brush melted butter over just baked bread for a softer, 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 to make a glaze consistency and drizzle over raisin bread or sweet breads.

Poppy/Sesame/Caraway Seeds/Oatmeal

Sprinkle your choice of these seeds generously over just glazed bread.

BREAD MIXES

For convenience use a 500g packet bread mix with the specified volume of water on Program 7. With this program only one loaf size can be made, which utilises the whole pack of mix for simplicity.

YOGURT

To make yogurt, natural bio live yogurt must be used in the recipe. Make sure it is fresh by checking the use by date. Pasteurised natural yogurt is not suitable.

SLICING AND STORING BREAD

For best results place bread on a wire rack and allow to cool for 15-30 minutes before slicing. Use an electric knife or a sharp knife with a serrated blade for even slices. Store unused bread tightly covered in a plastic bag at room temperature for up to three days. If weather is hot and humid, store in the refrigerator overnight. For longer storage (up to one month), place bread in a tightly covered container in the freezer.If you store the bread in the refrigerator, leave it out to bring it to room temperature before serving.

Since homemade bread has no preservatives it tends to dry out and become stale faster than commercially made bread. Leftover slightly hardened bread may be cut into 1.3 cm (half inch) or 2.5cm (1 inch) cubes and used in favourite recipes to make croutons, bread pudding, or stuffing.

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CONVERSION CHART

Liquids, Flour & Others

We recommend that you use the cup provided for all recipes for consistency between brands and types of flour. The cup provided is based on the American cup measurement of 8 fl oz. For people who prefer to use their own measuring utensils, alternative measurements are in millilitres (ml) for liquid measurement and grams (gm) for weight of flour, sugar and fruit.

Note: A good quality set of accurate kitchen scales with divisions and accuracy to 2 grams are required. A measuring jug with divisions of 2 ml is required. The tablespoon and teaspoon provided are required to measure the smaller quantities. A set of British standard spoons with 'scrape' level tops can be used.

Important: Do not use a kitchen tablespoon or teaspoon as they are inaccurate.

Water & Liquids

Cup	ml
1/16	15ml
1/8	30ml
1/4	60ml
1/2	120ml
3/4	180ml
1	240ml
1 1/8	270ml
1 1/4	300ml
1 5/16	315ml
1 1/2	360ml
1 5/8	390ml
1 15/16	465ml
2	480ml

Flour Types

Cup	White Plain Soft Grain	Brown	Granary	Wholemeal
1/8	18g	20g	19g	17g
1/4	36g	39g	38g	33g
1/2	72g	78g	75g	66g
3/4	108g	117g	113g	99g
1	144g	156g	150g	132g
1 1/8	162g	176g	169g	149g
1 1/4	180g	195g	188g	165g
1 1/2	216g	234g	225g	198g
2	288g	312g	300g	264g

Others

	1/4 cup	1/2 cup	3/4 cup	1 cup	2 cup
Dried mixed fruit	35g	70g	105g	140g	280g
Raisins / currants	41g	75g	113g	150g	300g
Butter	50g	100g	150g	200g	400g
Preserving or caster sugar	55g	110g	165g	220g	440g
Granulated sugar	57g	113g	169g	226g	452g
Chopped fresh apple 1/2 cube	31g	62g	93g	124g	248g
Frozen raspberries or fresh plums	25g	50g	75g	100g	200g
Cranberries	25g	50g	75g	100g	200g
Cheddar cheese	29g	58g	86g	115g	230g
Mashed banana	44g	88g	131g	175g	350g

BAKING YOUR OWN BREAD

With a Breadmaker, even the most inexperienced baker can achieve the satisfying experience of baking a loaf of bread. Inside the Breadmaker, the dough is mixed, kneaded proved and baked without you being present. The Breadmaker can also just prepare dough, and when it's ready, you shape, allow to rise and bake in a conventional oven. The recipes on the following pages are 'tailored' for this Breadmaker. Each recipe features ingredients for that particular loaf of bread, and each was tested in our machines.

Ingredients should be added in the order as listed in the recipes. Ensure the kneading blade is in the upright position before starting the machine.

It is extremely important not to exceed the amounts of flour specified in each of the recipes as this could result in unsatisfactory baking performance. When creating your own yeast bread recipes or baking an old favourite, use the recipes supplied as a guide for adapting your own recipes.

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BASIC (PROG 1.)

Basic White Bread

Loaf size:	1 1/2 lb (680g)	2 lb (907g)
Fast action yeast:	1 1/4 tsp	1 1/4 tsp
Strong white bread flour:	3 cup (432g)	4 cup (576g)
Salt:	1 1/4 tsp	2 1/2 tsp
Sugar:	2 tbsp	2 tbsp
Sunflower oil:	2 1/2 tbsp	4 tbsp
Skimmed milk powder:	2 1/2 tbsp	4 tbsp
Water:	1 1/8 cup (270ml)	1 1/2 cup (360ml)

Sun-Dried Tomato Loaf

Loaf size:	1 1/2 lb (680g)	2 lb (907g)
Sun-dried tomatoes, chopped:	3/8 cup (38g)	1/2 cup (50g)
Fast action yeast:	1 1/4 tsp	1 1/2 tsp
Strong white bread flour:	3 cup (432g)	4 cup (576g)
Dried mixed herbs:	1 1/2 tsp	2 tsp
Salt:	1 1/4 tsp	1 1/2 tsp
Sugar:	2 1/4 tbsp	3 tbsp
Sunflower oil:	2 1/4 tbsp	3 tbsp
Skimmed milk powder:	2 1/2 tbsp	3 tbsp
Water:	1 cup (240ml)	1 1/3 cup (320ml)

FRENCH (PROG 2.)

French Bread

Loaf size:	1 1/2 lb (680g)	2 lb (907g)
Fast action yeast:	1 tsp	1 1/4 tsp
Strong white bread flour:	3 cup (432g)	4 cup (576g)
Salt:	1 tsp	1 1/4 tsp
Sugar:	1 tbsp	1 1/4 tbsp
Sunflower oil:	1 tbsp	1 1/2 tbsp
Skimmed milk powder:	2 tbsp	2 1/2 tbsp
Water:	1 cup (240ml)	1 1/4 cup (300ml)

WHOLEWHEAT (PROG 3.)

Wholewheat Bread

Loaf size:	1 1/2 lb (680g)	2 lb (907g)
Fast action yeast:	3/4 tsp	3/4 tsp
Strong white bread flour:	3 cup (396g)	4 cup (528g)
Salt:	1 1/4 tsp	1 1/2 tsp
Brown sugar:	2 1/2 tbsp	2 1/2 tbsp
Sunflower oil:	2 tbsp	3 tbsp
Skimmed milk powder:	1 1/2 tbsp	3 tbsp
Water:	1 1/8 cup (270ml)	1 1/2 cup (350ml)

Granary Loaf

Loaf size:	1 1/2 lb (680g)	2 lb (907g)
Fast action yeast:	3/4 tsp	3/4 tsp
Granary bread flour:	3 cup (450g)	4 cup (600g)
Salt:	1 1/4 tsp	2 tsp
Soft brown sugar:	2 1/2 tbsp	5 tbsp
Sunflower oil:	2 tbsp	3 tbsp
Skimmed milk powder:	2 tbsp	3 tbsp
Water:	1 cup (240ml)	1 1/2 cup (320ml)

QUICK (PROG 4.)

Banana & Walnut Bread

Ingredients Group 1

Butter (melted):	2 tbsp (28g)
Milk:	1 tbsp
Mashed banana:	1 cup (175g)
Egg (beaten):	1 (medium)
Walnuts (chopped):	1/2 cup (150g)
Lemon zest:	1 tsp

Ingredients Group 2

Plain flour:	1 1/2 cup (216g)
Bicarbonate of soda:	1/2 tsp
Baking powder:	1/4 tsp
Sugar:	1/2 cup (113g)
Salt:	1/4 tsp

Method

1. Mix group 1 together in a bowl.
2. Mix group 2 together in a second bowl.
3. Combine the contents of both bowls to make a stiff mixture.
4. Place mixture into Baking Pan.
5. Serve cold, with or without butter.

Porridge Oats Bread

Bicarbonate of soda:	1/2 tsp
Baking powder:	1/2 tsp
Porridge oats:	1 cup (90g)
Plain flour:	2 cup (288g)
Salt:	1 tsp
Sugar:	1/4 cup (57g)
Golden syrup:	2 tbsp
Sunflower oil:	1/2 tsp
Egg (beaten), medium:	2
Milk:	1 cup (240ml)

SWEET (PROG 5.)

Mixed Fruit Loaf

Loaf size:	1 1/2 lb (680g)	2 lb (907g)
Dried mixed fruit†:	1/2 cup (82g)	2/3 cup (110g)
Fast action yeast:	1 tsp	1 tsp
Nutmeg:	3/4 tsp	1 tsp
Strong white bread flour:	3 cup (432g)	4 cup (576g)
Salt:	1 1/4 tsp	1 1/2 tsp
Sugar:	3 tbsp	3 tbsp
Sunflower oil:	2 1/2 tbsp	3 tbsp
Skimmed milk powder:	2 1/2 tbsp	3 tbsp
Water:	1 1/8 cup (270ml)	1 1/3 cup (320ml)

† Add when the beeper sounds

Cranberry & Orange Loaf

Loaf size:	1 1/2 lb (680g)	2 lb (907g)
Dried cranberries†:	1/3 cup (50g)	1/2 cup (65g)
Fast action yeast:	1 tsp	1 tsp
Nutmeg:	3/4 tsp	1 tsp
Strong white bread flour:	3 cup (432g)	4 cup (576g)
Dried mixed herbs:	1 1/4 tsp	1 1/2 tsp
Salt:	1 1/4 tsp	1 1/2 tsp
Sugar:	3 tbsp	3 tbsp
Sunflower oil:	2 1/2 tbsp	3 tbsp
Skimmed milk powder:	2 1/2 tbsp	3 tbsp
Zest of 2 oranges:	-	-
Orange juice:	1/3 cup (80ml)	1/3 cup (80ml)
Water:	3/4 cup (180ml)	1 cup (240ml)

† Add when the beeper sounds

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FASTBAKE (PROG 6.)

Fastbake Large White

Loaf size:	2 lb (907g)
Fast action yeast:	3 tsp
Strong white bread flour:	4 cup (576g)
Sunflower oil:	3 tbsp
Sugar:	5 tsp
Salt:	1 1/2 tsp
Skimmed milk powder:	3 tbsp
Water*:	1 1/2 cup (360ml)

For best results use the dark crust setting.
*Water measurement is crucial for the Fastbake recipe.
The ml scale should be used for greater accuracy.

BREAD MIX (PROG 7.)

Refer to on pack instructions utilising the whole 500g bread mix with the required volume of water. Put the bread mix into the baking pan first, add water last.

DOUGH (PROG 8.)

White Bread Rolls

Fast action yeast:	1 1/2 tsp
Strong white bread flour:	3 1/4 cup (468g)
Salt:	1 1/2 tsp
Sugar:	2 tbsp
Salt:	1/4 tsp
Butter (melted):	2 tbsp (28g)
Skimmed milk powder:	1 tbsp
Water:	1 1/4 cup (300ml)

A little extra melted butter to glaze.

Method

1. Lightly knead and shape the dough into 6 rolls.
2. Place on a greased baking tray.
3. Brush lightly with melted butter.
4. Cover loosely with cling film for 20-25 minutes or until doubled in size.
5. Pre-heat the oven at 190°C (gas mark 5, 375°F) and then bake for approx 15-20 minutes.

Pizza Base

Fast action yeast:	2 tsp
Strong white bread flour:	3 cup (432g)
Salt:	1/2 tsp
Sugar:	2 tbsp
Sunflower oil:	3 tbsp
Water:	1 cup (240ml)

Method

1. Pre-heat oven 200°C (gas mark 6, 400°F).
2. Shape dough into a flat round. Place on one or two greased 30cm x 30cm baking tray(s). Brush lightly with oil.
3. Cover loosely with cling film for 15 minutes and allow to rise.
4. Add your desired topping.
5. Bake for approx 15-20 minutes until golden brown. Makes one thick or two thinner pizzas of approx 30cm

Ciabatta

Fast action yeast:	1 1/2 tsp
Strong white bread flour:	3 cup (432g)
Salt:	1 1/2 tsp
Sugar:	1 tsp
Olive oil:	1 tbsp
Water:	1 1/3 cup (320ml)

Method

1. Pour the wet dough onto a lightly floured board, cover with a bowl and leave to rest for 20 minutes.
2. Place baking paper onto two baking trays, sprinkle with a little flour.
3. Divide the dough into two pieces, elongate slightly to shape and place on the baking trays. Lightly flour the surface, cover with a clean damp cloth and leave to rise for 45 minutes.
4. Preheat the oven to 220°C/ Gas Mark 7, 425°F. Dimple the dough and bake for 25 to 30 minutes spraying with water every 5 minutes to crisp the crust.

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GLUTEN FREE (PROG 9.)

For Gluten Free bread and cakes.

Gluten free breads when one day old or more will need 'refreshing'. Place 2 slices in a microwave for 10- 15 seconds before eating to help refresh the bread. Any remaining fresh bread can be frozen for storage. To store Gluten free bread; slice the bread, re-assemble the slices back together, wrap the assembled loaf in aluminium foil and place it in a plastic bag. Store in the freezer until required. The slices will 'snap' apart when required and quickly thaw, use the microwave if required.

Gluten Free Sundried Tomato Loaf

Loaf size:	1 1/2 lb (680g)
Gluten free dried yeast:	1 tbsp
Gluten free white bread flour:	3 1/4 cup (470g)
Salt:	1 tsp
Oil from antipasti:	1 tbsp
Sundried tomatoes, (antipasti) chopped:	50g
Sundried tomato paste:	1 tbsp
Clear honey:	1 1/2 tbsp
Lemon juice:	2 tsp
Milk:	5 tbsp
Buttermilk:	284ml
Eggs, beaten:	3

Gluten Free Cheese & Mustard Loaf

Loaf size:	1 1/2 lb (680g)
Eggs:	2
Water:	1 1/2 cup (360ml)
Sunflower oil:	4 tbsp
Lemon juice:	1 tsp
Salt:	1 1/2 tsp
Caster sugar:	1 1/2 tbsp
Gluten free white bread flour blend:	430g
Gluten free Xanthan Gum:	1 1/2 tsp
Gluten free English mustard powder:	1 tsp
Gluten free dried yeast:	1 tbsp
Grated strong cheddar cheese:	86g

Method

1. Place the eggs in a large measuring jug and beat well with a fork.
2. Add the water, oil and lemon juice and mix well. Set aside.
3. Add the salt and sugar to the Pan.
4. In a bowl, mix the flour, Xanthan gum, mustard powder and yeast.
5. Add the flour mixture and the cheese to the Pan.
6. Add the contents of the measuring jug to the Pan.
7. Within the first two minutes, while the bread is mixing, use a silicone spatula to scrape the Pan sides, to ensure all the flour has been incorporated and then close the Lid.

Gluten Free Chocolate Cake

Unsalted butter, melted:	150g
Eggs:	3
Vanilla extract:	1 tsp
Lemon juice:	2 tsp
Water:	60ml
Caster sugar:	125g
Gluten free plain white flour blend	250g
Gluten free baking powder:	3 level tsp
Gluten free cocoa or cacao powder:	3 level tbsp

Method

1. Beat the eggs in a jug, add the butter, vanilla extract, lemon juice and water.
2. Place the sugar and flour in a mixing bowl and sieve in the baking powder and cocoa or cacao powder. Make a well in the middle, pour in the egg mixture and mix well with a spatula or wooden spoon.
3. Transfer the mixture to the Baking Pan.

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CAKE (PROG 10.)

Madeira Cake

Ingredients Group 1

Butter (melted):	3/4 cup (150g)
Vanilla essence:	1/4 tsp
Egg (beaten):	3 medium
Lemon juice:	2 tsp

Ingredients Group 2

Plain flour:	1 5/8 cup (234g)
Baking powder:	2 tsp
Caster sugar:	1 cup (226g)

Method

1. Mix group 1 together in a bowl.
2. Sieve flour and baking powder together into a second bowl, stir in the sugar.
3. Combine groups 1 and 2 together, mix well.
4. Pour mixture into Baking Pan.
5. Refer to Page 21 for baking cycle times.

Ginger Cake

Butter (melted):	3/4 cup (150g)
Egg (beaten):	3 medium
Black treacle:	2 tsp
Plain flour:	1 5/8 cup (234g)
Baking powder:	2 tsp
Ground ginger:	1 tsp
Dark muscovado sugar:	226g
Crystallised ginger, finely chopped:	50g

Method

1. In a bowl mix the first 3 ingredients.
2. Sieve the flour, baking powder and ground ginger into another bowl. Ensure the sugar is free from lumps and then stir it in to the flour mixture with the chopped ginger.
3. Combine both bowls and mix well.
4. Bake for 3 hours 05 minutes.

Madeira Cake

Ingredients Group 1

Butter (melted):	3/4 cup (150g)
Vanilla essence:	1/4 tsp
Egg (beaten):	3 medium
Lemon juice:	2 tsp

Ingredients Group 2

Plain flour:	1 5/8 cup (234g)
Ground cinnamon:	1/4 tsp
Ground nutmeg:	1/4 tsp
Baking powder:	2 tsp
Sugar:	1 cup (226g)
Dried mixed fruit:	5/8 cup (102g)

Method

1. Follow method for Madeira Cake.
2. Refer to Page 21 for baking cycle times.

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SANDWICH (PROG 11.)

Sandwich Loaf

Loaf size:	1 1/2 lb (680g)	2 lb (907g)
Fast action yeast:	3/4 tsp	1 tsp
Strong white bread flour:	3 cup (432g)	4 cup (576g)
Salt:	1/2 tsp	1 tsp
Sugar:	3 tbsp	3 1/2 tbsp
Skimmed milk powder:	1 1/2 tbsp	2 tbsp
Soft margarine or butter:	1 1/2 tbsp	2 tbsp
Water:	1 1/16 cup (255ml)	1 1/3 cup (320ml)

JAM (PROG 12.)

Raspberry Jam

Raspberries:	3 cup (330g)
Jam sugar:	1 cup (220g)
Lemon juice:	3 tbsp

Comments

1. Warm the jar before filling.
2. This recipe will fill approximately 1 medium (400g) jar.

Note

A jam with a light set may be made but will have reduced keeping qualities and must be refrigerated. Use 200g sugar to 330g raspberries and only 1 tsp lemon juice.

Blackberry & Apple Jam

Frozen blackberries (no need to defrost):	250g
Chopped cooking apples peeled, cored and diced finely:	100g
Jam sugar:	210g
Lemon juice:	1 tsp

Comments

1. The recipe will fill approx. 1 medium 400g jar.
2. Warm jar before filling, pot and cover as usual.

Marmalade

1 x 850g can Ma Made (use half the can)	-
Water:	210ml
Preserving sugar:	900g

Method

1. Stir the Ma Made in the tin then weigh out half (425g) into the Pan. Save the other half for another batch.
2. Add 210ml water and 900g Preserving sugar.
3. Close the Lid. Select Jam Program.
4. When ready, press Stop and then select Bake Program (14) for 30 minutes.
5. In the meantime warm 3-4 clean dry jam jars in the oven. Put a saucer in the fridge so that when the 30 minutes are up you can place a small amount of marmalade onto thesaucer. Wait 2-3 minutes and then draw your finger across the surface. If it wrinkles the marmalade is ready for potting. If not put it on Bake setting for a few more minutes and check again.
6. When the marmalade is ready allow the Pan to stand for 3 - 4 minutes then stir with a wooden spoon before filling the warmed jars.
7. Cover the surface of the marmalade with a waxed disc and a lid or cellophane circle secured with an elastic band.

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YOGURT (PROG 13.)

Note: it is very important to ensure the Baking Pan and Kneading Blade are scrupulously clean. Prior to making yogurt inspect the Pan and then rinse with boiling water or use a branded sterilising liquid and dry. Ensure all milk is used at room temperature.

Natural Home Made Yogurt

Whole UHT milk:	500ml
Skimmed milk powder:	3 tbsp
Organic natural bio live yogurt:	2 heaped tbsp

Method

1. Place the milk in a bowl and then whisk in the milk powder until it has dissolved.
2. Stir in the yogurt and immediately tip into the Baking Pan.
3. Select program 13, 10 hour default shows in the display, (run overnight) and then press Start.
4. In the morning, transfer to a bowl, cover and place in the fridge. Allow to chill thoroughly and use within a few days.
5. Sweeten with a little sugar, add fruit or use for other recipe dishes.

Hints & Tips

Once you have made yogurt, you can use it to start off your next batch.

Uses For Yogurt

Yogurt may be used as follows:

- In fruit or breakfast smoothies
- Spooned over granola or muesli
- Spooned over fresh berries
- Swirling into soups
- As a basis for fresh herb and crushed garlic dips, raitas, etc
- Alternative to mayo in chicken salad
- As a salad dressing add a little olive oil and water, add a little vinegar or finely chopped onion or whole grain mustard and season to taste.
- Add Tandoori powder, and crushed garlic to yogurt and use as a marinade for chicken.
- Substitute for cream on pies and puddings.
- Drizzle on clear honey, agave nectar or maple syrup.
- Stir fruit puree through or mash up some strawberries and stir.

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BAKING CYCLE TIMES

Note: it is very important to ensure the Baking Pan and Kneading Blade are scrupulously clean. Prior to making yogurt inspect the Pan and then rinse with boiling water or use a branded sterilising liquid and dry. Ensure all milk is used at room temperature.

Programme	Size	Knead 1	Rise 1	Knead 2	Rise 2	Rise 3	Bake	Total Time	Keep Warm
Basic	1.5 lb	9	20	14*	25	40	65	2:53	60
Basic	2 lb	10	20	15*	25	40	70	3:00	60
French	1.5 lb	16	40	19*	30	45	70	3:40	60
French	2 lb	18	40	22*	30	45	75	3:50	60
Wholewheat	1.5 lb	9	25	18*	35	60	65	3:32	60
Wholewheat	2 lb	10	25	20*	35	60	70	3:40	60
Quick	-	7	5	8*	-	15	65	1:40	60
Sweet	1.5 lb	10	5	20*	30	40	65	2:50	60
Sweet	2 lb	10	5	20*	30	40	70	2:55	60
Fastbake	2 lb	7	3	-	-	15	50	1:15	60
Bread mix	2 lb	10	20	15	15	25	70	2:35	60
Dough	-	20	-	-	30	40	-	1:30	-
Gluten free	1.5 lb	12	20	13	45	45	60	3:15	60
Cake	-	10	5	20	30	35	85	3:05	60
Cake	-	10	5	20	30	35	100	3:20	60
Sandwich	1.5 lb	15	40	5	25	40	50	2:55	60
Sandwich	2 lb	15	40	5	25	40	55	3:00	60
Jam	-	15		-	15		-	1:20	-
Yogurt	-	-	-	-	-	-	-	6:00 - 12:00	-
Bake	-	-	-	-	-	-	10 - 60	-	60

* An 'add ingredients' beep signals when more ingredients can be added such as fruit and nuts, which needs to be added duringthe knead 2 cycle.

Note: The delay timer is available on all programs except 6, 7, 9, 12. Maximum delay is 13 hours.

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FAQ'S

Question 1

What should I do if the Kneading Blade comes out with the bread?

Remove it with a pair of plastic tongs before slicing the bread. Since the Kneading Blade can be disconnected from the pan, it is not a malfunction if it comes out in your bread.

Question 2

Why does my bread sometimes have some flour on the side crust?

In some cases, the flour mix may remain on the corners of the Baking Pan. When this happens, it usually can be eaten or simply trim off that portion of the outer crust with a sharp knife.

Question 3

Why isn't the dough mixing? I can hear the motor running.

The Kneading Blade or Baking Pan may not be inserted properly. Make sure the pan is seated into the bottom of the breadmaker and has been twisted clockwise to secure.

Question 4

How long does it take to make bread?

Timings for each setting are outlined earlier.

Question 5

Why can't I use the timer when baking with fresh milk?

The milk will spoil if left sitting in the machine too long. Fresh ingredients such as eggs and milk should never be used with the delayed timer feature.

Question 6

Why do I have to add the ingredients in a certain order?

This allows the breadmaker to mix the ingredients in the most efficient manner possible. It also serves to keep the yeast from combining with the liquid before the dough has started to mix, which is essential on the time delay.

Question 7

When setting the timer for morning, why does the machine make sounds late at night?

The machine must start operation when the time delay reaches the start time of the programme so that the bread will be ready. These sounds are made by the motor when kneading the dough. It is a normal operation, not a malfunction.

Question 8

The Kneading Blade is stuck in the bread pan. After baking how do I get it out?

The Kneading Blade may 'stick' in place after baking. Running warm or hot water over the Kneading Blade should loosen it enough to be removed. If still stuck, soak in hot water for about 30 minutes.

Question 9

Can I wash the Baking Pan in the dishwasher?

No. The Baking Pan and Kneading Blade must be washed by hand.

Question 10

What will happen if I leave the finished bread in the Baking Pan?

Whilst still in the breadmaker for the first hour after baking is complete the bread 'keeps warm' to prevent it becoming 'soggy'. Leaving the bread in the breadmaker after the keep warm period may result in a 'soggy' loaf of bread as excess steam (moisture) would not be able to escape. Remove and allow to cool on a wire rack after baking to prevent this.

Question 11

Why did the dough only partially mix? Why didn't it mix completely?

The dough may be too heavy or dry. Also, the Kneading Blade or Baking Pan may not be inserted properly. Ingredients may have been added in the wrong order.

Question 12

Why didn't the bread rise?

The yeast could be bad; past it's sell by date or possibly no yeast was added at all. Also, if the mixing was not complete, rising problems could develop.

Question 13

What is the minimum and maximum time a cycle may be delayed?

The maximum length of delay is 13 hours including the total cycle time. For example, Setting 1 (basic small) has a cycle time of 3:20. This start is delayed by a maximum of 9:40. The minimum length of delay for each setting is 10 minutes. The delay clock increases and decreases in increments of 10 minutes.

Question 14

How do I know when to add raisins, nuts, etc. to the bread?

There is a beeper tone to signal that you may add raisins, nuts, etc. during the second kneading cycle.

Note: See 'Baking cycle times' chart for 'Add nuts & raisins' time. In some cases, ingredients can be broken up during the initial kneading cycle. Each recipe indicates the best time to add fruit and nuts to the dough.

Question 15

Why does my bread comes out too moist? What can I do?

Humidity may affect the dough. Add an extra tablespoon of flour. Also, high altitude may have the same effect. Decrease the amount of yeast by 1/4 teaspoon and decrease the sugar and/or water/milk slightly.

Question 16

Why do I get air bubbles at the top of the bread?

This can be caused by using too much yeast. Decrease the yeast by 1/4 tsp.

Question 17

Why does my bread rise and then collapse or crater?

The bread may be rising too much. To reduce the rate of rising, reduce the amount of yeast and/or increase the amount of salt.

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Question 18

Can I use my favourite bread recipes (traditional yeast bread) in my bread machine?

Yes, but you will need to experiment to get the right proportion of ingredients. Become familiar with the unit and make several loaves of bread before you begin experimenting. Never exceed a total amount of 5 cups dry ingredients (that includes the total amount of flour, oats, oatmeal, bran). Use the recipes in this book to help determine the ratio of dry ingredients to liquid and amounts of yeast, sugar, salt, and oil/butter/margarine to use. We advise to create your own bread recipes using the basic mode, then progress to the others, using the Baking cycle times chart as a guide.

Question 19

Is it important for ingredients to be at room temperature before adding them to the Baking Pan?

Yes, even when the delay timer is being used. (Water must be between 21°C and 28°C).

Question 20

Why do the loaves vary in height and weight? The whole wheat/wholewheat breads are always shorter. Am I doing something wrong?

No, it is normal for wholewheat and wholemeal breads to be shorter and denser than basic or French breads. Wholewheat and wholemeal flour are heavier than white bread flour, therefore they don't rise as much during the bread baking process. This is also true for bread containing fruit, nuts, oats and bran.

Question 21

Can I premix the yeast with water?

No, the yeast must be kept dry and put into the Baking Pan last, above the flour. This is especially important when the delay timer is being used.

Question 22

Why is there a large hole in the base of the bread?

This hole has been created by the Kneading Blade. Sometimes this hole is larger than normal. This is because the dough has rested to the side of the Kneading Blade after the second kneading cycle - normal with bread makers. You could position the dough evenly in the base of the Baking Pan.

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TROUBLESHOOTING

1. Bread Sinks in the centre.

Too much liquid or liquid too warm.

Measure ingredients accurately. Use liquids at temperatures between 21°C and 28°C.

Salt was not added, causing bread to over rise and collapse.

Measure ingredients accurately.

Too much yeast was added.

Measure ingredients accurately, if problem persists, reduce yeast by 1/4 teaspoon.

High humidity and hot ambient temperatures can cause bread to over rise and collapse.

Bake during the coolest part of the day, Try reducing the yeast by 1/4 teaspoon or use liquids direct from the refrigerator. Do not use the timer function.

High altitudes can cause the bread to over rise and then collapse during baking.

Try reducing the yeast by 1/4 teaspoon.

Lid (3) is open during baking.

Do not open the lid during baking.

2. Bread did not rise enough.

Not enough yeast was added.

Measure ingredients accurately.

Yeast is outdated or inactive.

Never use outdated yeast. Store in a cool, dark place.

Too little sugar was added.

Measure ingredients accurately.

Too much salt was added, reducing the action of the yeast.

Measure ingredients accurately.

Water was too hot and killed the yeast.

Use liquids at temperatures between 21°C and 28°C.

Yeast has been activated before program has started.

Take care that yeast does not come in contact with liquid before program has started.

3. Bread rises too much.

High humidity and hot ambient temperatures can cause bread to over rise.

Bake during the coolest part of the day. Try reducing the yeast by 1⁄4 teaspoon or use liquids directly from the refrigerator. Do not use the Timer function.

Too much yeast.

Measure ingredients accurately.

Too much liquid.

Measure ingredients accurately.

Hot liquids accelerated the yeast action.

Use liquids at temperatures between 21°C and 28°C.

Too much flour or not enough salt.

Measure ingredients accurately.

4. Bread dry with dense texture.

Not enough liquid added.

Measure ingredients accurately.

Flour may have passed the use by date or be dry causing wet/dry imbalance.

Try increasing liquid by 1 tbsp at a time.

5. Bread under baked with soggy centre.

Too much liquid from fresh or canned fruit.

Always drain liquids well as specified in the recipe. Water may have to be reduced slightly.

Large amounts of rich ingredients like nuts, butter, dried fruits, syrups and grains will make dough heavy. This will slow down the rising and prevent the bread from baking through.

Measure ingredients accurately. Never exceed the amounts in the recipe.

6. Bread over browned.

Too much sugar.

Measure ingredients accurately.

Crust colour set too high.

Set crust colour to light.

7. Bread has large holes in texture.

Water was too hot and killed the yeast.

Use liquids at temperatures between 21°C and 28°C

Too much yeast.

Measure ingredients accurately.

Too much liquid.

Measure ingredients accurately.

High humidity and hot ambient temperatures increase yeast activity.

Bake during the coolest part of the day. Try reducing the yeast by 1⁄4 teaspoon or use liquids direct from the refrigerator. Do not use the timer function.

Bread surface is sticky.

Bread was left in the machine too long and condensation collected on the baking pan. Whenever possible, remove bread from the baking pan and cool on a wire rack before keep warm period ends.

The wet/dry balance of the ingredients may be incorrect.

Measure ingredients accurately.

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CARE & CLEANING

CAUTION: To prevent electric shock, unplug the unit and wait until the breadmaker has cooled before cleaning.

IMPORTANT: Do not immerse or splash either the body or Lid in any liquid as this may cause damage and/or electric shock.

Exterior: Wipe the Lid and outer body of the unit with a damp cloth or slightly dampened sponge.

Interior: Use a damp cloth or sponge to wipe the interior of the breadmaker and dry thoroughly.

Baking Pan: Clean the Baking Pan with warm water, soap is not necessary. Avoid scratching the non-stick surface. Dry it thoroughly before placing it back in the baking chamber.

IMPORTANT: DO NOT soak the Baking Pan for long periods as this could interfere with the working of the drive shaft.

Kneading Blade: Clean the Kneading Blade after every use, ensure the Kneading Blade rotates freely on the spindle before each use, you can add a little sunflower oil to the joint before putting it back into the pan.

IMPORTANT: DO NOT wash the Baking Pan, Measuring Cup, Measuring Spoon or Kneading Blade in the dishwasher.

- If the Kneading Blade becomes stuck in the Baking Pan, pour hot water over it and allow to soak for 30 minutes. This will enable you to remove the paddle more easily.
- Be sure the appliance is completely cooled before storing away.
- To avoid damaging the non-stick coating in the baking pan. DO NOT use Steel wool pads when cleaning. DO NOT use metal utensils such as spatulas, knives or forks.
- The coating may change colour after prolonged use; this is only caused by moisture and steam and will not affect the performance of the unit or quality of your bread.
- Ensure that the Kneading Blade is cleaned thoroughly after use. After cleaning, add a drop of cooking oil to the hole before returning the Kneading Blade to the Rotating Shaft. This will help prevent the Kneading Blade from sticking.
- Keep all air vents and openings clear of dust.

SPARES

Part Number	Description	Qty per product	Features Key Number
11024	Baking pan	1	6
11007	Drop down kneading blade	1	7
48260003	Measuring cup	1	16
48260004	Measuring spoon	1	17
11020	Kneading blade remover	1	18

STORING THE UNIT

Be sure to dry all parts before storing including wiping any moisture from the viewing window. Close the Lid and do not store anything on top of the Lid.

CONTACT & SUPPORT

For help with your appliance, please visit our Help Centre:

support.morphyrichards.co.uk

Here you can browse FAQs, troubleshoot, or submit a Contact Us form.

PRODUCT RECYCLING



For electrical products sold within the European Community, at the end of the electrical products useful life, it should not be disposed of with household waste.

Please recycle where facilities exist.

Check with your Local Authority or retailer for recycling advice in your country.

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REGISTERING YOUR 3 YEAR GUARANTEE

Your standard 2 year guarantee is extended for an additional 1 year when you register the product within 28 days of purchase with Morphy Richards. If you do not register the product with Morphy Richards within 28 days, your product is guaranteed for 2 years.

To validate your 3 year guarantee, scan the QR code or register online at www.morphyrichards.co.uk

N.B. Each qualifying product needs to be registered with Morphy Richards individually. Please note that the 2 year guarantee is only available in the UK. Please refer to the 2 year guarantee for more information.

YOUR 2 YEAR GUARANTEE

It is important to retain the retailer's receipt as proof of purchase. Staple your receipt to the back cover for future reference.

Please quote the following information if the product develops a fault.
These numbers can be found on the base of the product.

Model no.

Serial no.

All Morphy Richards products are individually tested before leaving the factory. In the unlikely event of any appliance proving to be faulty within 28 days of purchase, it should be returned to the place of purchase for it to be replaced. If the fault develops after 28 days and within 24 months of original purchase, you should contact the Helpline quoting Model number and Serial number on the product, or write to Morphy Richards at the address shown. You may be asked to return a copy of proof of purchase.

Subject to the exclusions set out on the next page (see Exclusions), the faulty appliance will then be repaired or replaced as appropriate and dispatched usually within 7 working days of receipt.

If, for any reason, this item is replaced or repaired during the 2 year guarantee period, the guarantee on the new item will be calculated from the original purchase date. Therefore it is vital to retain your original till receipt or invoice to indicate the date of initial purchase.

To qualify for the 2 year guarantee, the appliance must have been used according to the instructions supplied.

The appliance is intended for domestic use only. Misuse or use for commercial or any other purpose will render the guarantee invalid.

Exclusions
Morphy Richards shall not be liable to replace or repair the goods under the terms of the guarantee where:

1. The fault has been caused or is attributable to accidental use, misuse, negligent use or used contrary to the manufacturer's recommendations or where the fault has been caused by power surges or damage caused in transit.
2. The appliance has been used on a voltage supply other than that stamped on the products.
3. Repairs have been attempted by persons other than our service staff (or authorised dealer).
4. The appliance has been used for hire purposes or non domestic use.
5. The appliance is second hand or refurbished.
6. Morphy Richards reserves the right not to carry out any type of servicing under the guarantee at its discretion.

This guarantee does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This guarantee is offered as an additional benefit and does not affect your statutory rights as a consumer. Morphy Richards products are intended for household use only. See usage limitations within the location safety instructions.

Disclaimer
Morphy Richards has a policy of continuous improvement in product quality and design. The company, therefore reserves the right to change the specification of its models at any time.

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NOTES

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