

cookworks

Breadmaker

Model No. EHS20AP-P



Care & Instruction Manual

For household and indoor use only


Please read these instructions before use and retain for future reference



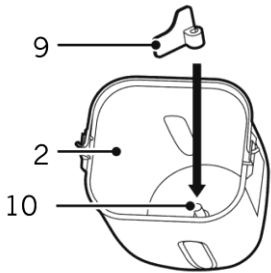
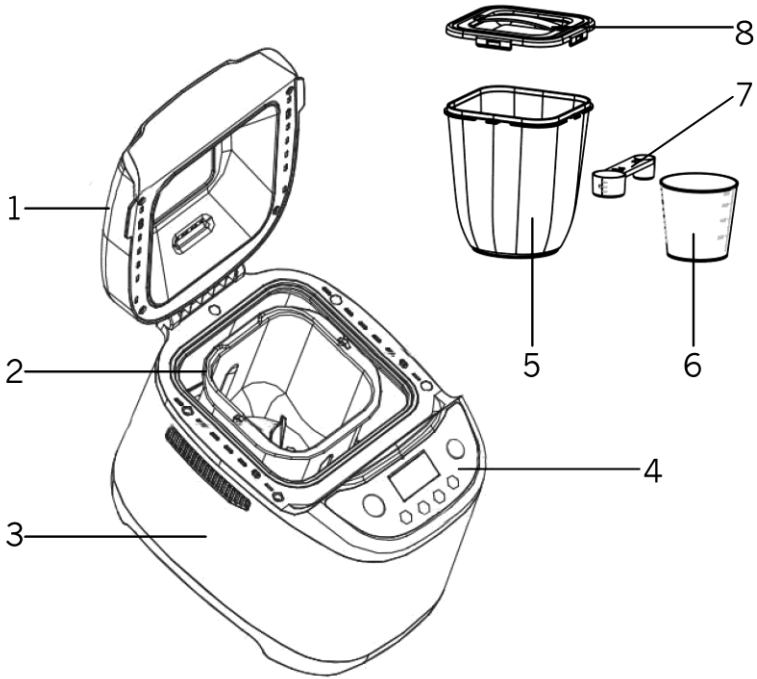
ELECTRICAL SAFETY

- You should only plug the appliance into a 220V-240V AC, 50Hz supply. Connecting it to other power sources may damage the appliance and will invalidate the guarantee.
- Switch off and unplug when not in use and before cleaning the appliance.
- Keep the appliance and its cord out of reach of children less than 8 years.
- Do not allow children to use the appliance without supervision.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning 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 cooker housing, cable, and plug dry and away from areas where it is likely to get splashed. Never immerse in water.
- Do not pull on the cable to disconnect from the mains supply.
- Do not operate the appliance if damaged or after it malfunctions. In the event the supply cord is damaged, in order to avoid a hazard it must only be replaced by a qualified service engineer, with a suitably approved part.
- This appliance must be positioned so that the plug is accessible and the plug socket is within easy reach of the power cord.
- This appliance must be plugged in to an earthed socket outlet.

WARNING!

- This appliance is intended exclusively for use in domestic households. It is not suitable for commercial use.
- Do not use the breadmaker on, near or under surfaces that are heat sensitive or those that may be damaged by steam.
- Do not operate the breadmaker using a timer or separate remote control.
-  The surfaces of the breadmaker are liable to become hot during and immediately after use. Do not touch; wear oven gloves when handling the appliance during and immediately after use. Note the heating element is subject to residual heat after use.
- Do not cover and allow the breadmaker to cool completely before storing.
- Only use with the parts supplied and use only for the intended purposes detailed in this manual.

PARTS



Please note the correct orientation of kneading blade when fitting

1. Lid
2. Bread pan (removable)
3. Housing
4. Display & control panel
5. Yoghurt pot

6. Measuring cup (250ml)
7. Measuring spoon (tbsp & tsp)
8. Yoghurt pot lid
9. Kneading blade
10. Spindle

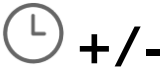
CONTROL PANEL



Used to select the program of choice. The program number selected will be shown in the top left corner of the display.



Used to select crust colour of the loaf being baked. A small arrow will illuminate on the left side of the display next to the crust colour selected. Option available for programs 1–7 only.



This function allows the breadmaker start time to be programmed up to 13 hours in advance of when the bread is wanted.



Used to select the size of the loaf to be baked. A small arrow will illuminate on the right side of the display next to the loaf size selected. Option available for programs 1–6 only.

AVAILABLE PROGRAMS

1	Basic	Kneads, rises and bakes bread. Program permits additional ingredients to be added.
2	French	Kneads, rises and bakes bread. Program has a longer rise time, the crust will be crisper and the bread should be lighter in texture than the basic program
3	Wholewheat	Kneads, rises and bakes whole wheat bread. This program has a longer preheat time to allow the grain to soak up the water and expand. The use of the delay start option with this program is not recommended.
4	Quick	Kneads, rises and bakes bread using baking powder or baking soda as the raising agent. Bread made using this program is usually smaller and has a denser texture than breads baked with yeast.
5	Sweet	Kneads, rises and bakes sweet breads. Because of the longer rising phase the bread will be light and airy.
6	Ultra fast	Kneads, rises and bakes in the quickest time. Bread baked using this program is usually smaller and denser in texture than other programs and the mix requires hot water (40 - 45°C) to be added.
7	Dessert	Mixes and bakes dessert recipes.
8	Pasta	Mixes and kneads dough used for pasta and noodles. This program does not have a rise or baking option.

AVAILABLE PROGRAMS (continued)

9	Dough	Kneads and rises but does not bake the dough. Permits the dough to be removed and used or shaped into bread rolls, pizza bases, steamed bread etc.
10	Jam	Boils jams and marmalades.
11	Cake	Mixes and bakes cakes. This program does not have a rise option
12	Bake	Baking only option. This program bakes at a temperature of 180°C and can be used for baking cakes or to extend baking time of program being used after the program has ended.
13	Yoghurt	Prepares yoghurt.

BEFORE FIRST USE

1. Wash the bread pan, kneading blade, yoghurt pot, measuring cup and spoon as described in the cleaning section of these instructions.
2. Place the breadmaker on a stable, flat heat resistant surface in a well-ventilated area. Position away from the edge of the surface as some slight movement may occur during the kneading process.
3. Fit the bread pan and turn the pan clockwise to lock it into position.
4. Fit the kneading blade onto the spindle in the bread pan.
5. Close the lid gently, plug in and switch on at the mains supply. A single bleep will be heard.
6. Press the start / stop (⏻) button to start the breadmaker working and allow it to operate for 10 minutes. During first operation a slight burning smell maybe noticed and some fumes may be given off. This is normal and is some of the processing oils used in the manufacture of the breadmaker being burnt off.
7. After 10 minutes, press and hold the start / stop (⏻) button for 2-3 seconds to stop the breadmaker operating. A bleep will be heard to confirm that the program has been switched off.
8. Switch off at the mains supply and unplug.
9. When the breadmaker has cooled, twist the bread pan anticlockwise to release, lift out and wash the pan and kneading blade again.
10. The breadmaker is now ready to be used.

BASIC OPERATION

1. Place the breadmaker away from the edge on a stable, flat heat resistant surface and clean thoroughly before use.
2. **Grease the kneading blade with margarine, butter or vegetable oil and fit the kneading blade onto the spindle in the bread pan.**
3. Place the ingredients into the bread pan following the quantities and order shown in the recipes provided.
4. Fit the bread pan and turn clockwise to lock it into position.
5. Close the lid gently, plug in and switch on at the mains supply. A single bleep will be heard. Do not allow the cable to dangle over the edge of units.
6. Press the menu (≡) button until the desired program is displayed. The program number is displayed above the time in the display.
7. Press the bread colour (🍞🍞🍞) button and select the desired crust colour (light, medium or dark). A small arrowhead next to the description in the display indicates the colour selected. This operates in programs 1-7 only.
8. Press the loaf size (🍞🍞) button and select the loaf size (small or large) corresponding to the recipe chosen (programs 1-6 only). A small arrowhead underneath the description in the display indicates the size selected.
9. Press the start / stop (⏻) button to start the breadmaker working.
10. If using the BASIC, FRENCH, WHOLEWHEAT, QUICK, SWEET and ULTRAFast programs a series of bleeps will be heard part way through the cycle to prompt the addition of ingredients such as fruit, nuts etc. where specified in the recipes. Lift the lid, and add the ingredients into the bread pan.
11. When the program cycle is complete, 10 bleeps will be heard.

12. Press the start / stop (⏻) button for 2-3 seconds to stop the breadmaker. Switch off at the mains supply and unplug.
13. **Wearing oven gloves**, lift the lid, twist the bread pan anticlockwise to release the pan and lift the bread pan out of the breadmaker.
14. Place the bread pan on a heatproof surface before turning the pan upside down over a clean wire rack and shaking the pan gently until the loaf drops out. If necessary use a non-stick spatula to gently loosen the loaf from the sides of the pan.
15. Allow the loaf to cool for a minimum of 20 minutes before slicing. **Before slicing check that the kneading blade is not still in the loaf.**

Notes:

- **This breadmaker is suitable for recipes with a maximum of 500g flour and a maximum of 11g fermentation agent**
- If the start / stop (⏻) button is not pressed at the end of the program, the bread / cake will be kept warm for one hour. After one hour the breadmaker will automatically switch off and bleeps will be heard.
- The program can be stopped at any time by pressing and holding the start / stop (⏻) button for 2-3 seconds.
- To prevent accidental disruption of operation, after the start / stop (⏻) button has been pressed all buttons are inactive **except** the start / stop (⏻) button.
- If the power supply is interrupted (e.g. in the event of a power cut) the bread making process will automatically continue if the outage is less than 10 minutes. If the outage is greater than 10 minutes, the breadmaker must be restarted. If the process has not passed the kneading phase then the start / stop (⏻) button may be pressed to restart the program from the beginning.

DELAYED START

This function allows the start time to be programmed up to 13 hours in advance of **when the bread is wanted**.

1. Work out the time interval between the current time and when the bread is wanted.
2. Select the program, bread size, crust colour as usual.
3. Press the time ($\odot+$) button to extend the time shown in the display until the display equals the time interval (hours: minutes) ahead for when the bread is required. Each press of the button increments the display time by 10 minutes. If an error has been made the time can be adjusted down using the time ($\odot-$) button.
 - For example if it is 8:30 pm (20:30 hrs) and the bread is required at 7am (07:00hrs) the next morning (e.g. 10½ hours later) the time in the display should be set to 10:30.
4. Press the start / stop (\odot) button, the timer will start to count down and the breadmaker will start baking the bread when the clock reaches the appropriate time for the baking cycle selected.

Note:

- Perishable ingredients (e.g. fresh milk, eggs, fruit & vegetables) and especially fresh yeast cannot be used in the recipe when using delayed start option.

TIPS FOR MAKING SUCCESSFUL BREAD

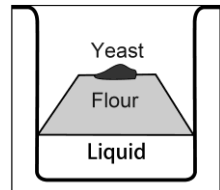
- **Always measure the ingredients accurately**

- When measuring liquids use the measuring cup, place the cup on a flat surface and bring the eyes level with the level of the liquid when checking the reading.
- If using the measuring spoon and the cup to measure powders, do not compress the powder and draw a straight edge (e.g. knife blade) across the top to level the surface.



- **Do not permit the yeast to come in direct contact with salt** as this will kill the yeast and prevent the loaf from rising.
- **Add the ingredients in the sequence shown in the recipe.**

Typically liquid ingredients, eggs, salt, milk powder, sugar are added first and these are then followed by the flour and lastly the yeast or baking powder. Fruit ingredients are usually added later in the program cycle to preserve their more delicate flavours. In some instances with heavy dough (high rye or whole wheat flours) this order is reversed to ensure better kneading.



- After adding the flour to the bread pan make a small well in the flour with a finger or spoon and add the yeast into the well.
- Ingredients for use should be brought room temperature before use.
- Ensure liquid ingredients are between 20 – 25°C unless otherwise advised by the recipe.

SPECIAL INSTRUCTIONS FOR QUICK AND ULTRA FAST PROGRAMS

1. Quick breads are made with baking powder or baking soda that are activated by moisture and heat. To make successful quick breads, it is recommended that all liquids be placed in the bottom of the bread pan with the dry ingredients on the top. During the initial mixing the dry ingredients may collect in the corners of the bread pan. If this occurs use a non-stick spatula and fold the in dry ingredients to the centre of the mix.
2. The ultra fast bread program bakes a loaf of bread in the shortest time. To make successful ultra fast bread the water added is required to be between 40 – 45°C and a thermometer is needed to measure temperature accurately. If the temperature is too low the bread will not rise sufficiently and if the water is too hot the yeast will be killed.

BREAD INGREDIENTS

Bread flour

Bread flour has a high gluten and protein content and has good elasticity when kneaded with water. As the dough ferments, carbon dioxide is produced and becomes trapped in the dough causing it to rise. During baking the gluten sets around the bubbles giving the bread a light and open texture.

Wholemeal flour – 100% of the grain (flour, bran and wheat germ) is ground. As a consequence the flour contains more fibre, iron and b vitamins. Bread made from wholemeal flour is heavier and is usually smaller in size.

Brown flour – is white flour that has a percentage of bran added.

Yeast

Yeast is a living organism that when mixed with water and sugar starts to ferment and give off the carbon dioxide that causes dough to rise. If too little yeast is added the bread will not rise sufficiently, too much added and the bread will have a strong yeast flavour. Store fresh yeast in a refrigerator.

Yeast is killed by coming into contact with salt, too much sugar and at hot temperatures.

Salt

Salt is necessary to improve the flavour of bread and the colour of the crust. Salt kills yeast and using less salt will usually result in a lighter loaf. If experimenting and adding savoury or salty ingredients to the bread, it may be necessary to reduce the salt added to achieve a satisfactory loaf.

Sugar

Sugar is necessary to feed the yeast and add a sweet taste to the bread. Add too much sugar to the dough and it will kill the yeast. If experimenting and adding sweet or fruity ingredients to the bread, it may be necessary to reduce the sugar added to achieve a satisfactory loaf.

Sugar also influences the colour and thickness of the crust. For a darker and thinner crust, reduce the sugar quantity by 20%.

Fats

The addition of butter, margarine and oils to the dough, improves the softness and storage life of the bread.

Eggs

Eggs give a nice colour to bread but can dry out the dough. Use eggs sparingly and always add well beaten.

Water

Use tepid water (20-25°C) water when making the dough. If the water temperature is too low the yeast will not be activated, if the water is too hot the yeast will be killed. If making ultra fast breads use warm water (40-45°C) to get a satisfactory rise.

Milk

The addition of milk to a dough recipe may enhance the flavour and crust colour of the bread. If adding liquid milk it should be tepid and replace some or all of the water in the recipe.

PROGRAM / STAGE LENGTH

Program	Basic		French		Whole wheat	
Loaf size Stage length	Large	Small	Large	Small	Large	Small
Knead 1	10	10	14	14	11	11
Rise 1	20	20	30	30	30	30
Knead 2	13	13	12	12	15	15
Rise 2	25	25	29	29	42	42
Rise 3	40	40	40	40	50	50
Bake	62	60	75	73	62	60
Total program length (hr:min)	2:50	2:48	3:20	3:18	3:30	3:28
Fruit / nut addition interval	2:12	2:10	2:29	2:27	2:44	2:42
Keep warm function	✓	✓	✓	✓	✓	✓
Delay start function	✓	✓	✓	✓	✓	✓

Program	Quick		Sweet		Ultrafast	
Loaf size Stage length	Large	Small	Large	Small	Large	Small
Knead 1	8	8	11	11	9	9
Rise 1	5	5	25	25	10	10
Knead 2	15	15	14	14	15	15
Rise 2	20	20	27	27	x	x
Rise 3	x	x	40	40	24	24
Bake	70	67	56	54	60	58
Total program length (hr:min)	1:58	1:55	2:53	2:51	1:58	1:56
Fruit / nut addition interval	1:35	1:32	2:12	2:10	1:29	1:27
Keep warm function	✓	✓	✓	✓	✓	✓
Delay start function	✓	✓	✓	✓	x	x

Program	Dessert	Pasta	Dough	Jam	Cake	Bake	Yoghurt
Knead 1	20	15	20	x	3	x	x
Rise 1	x	x	x	15	x	x	x
Knead 2	x	x	x	x	x	x	x
Rise 2	x	x	30	x	x	x	6 – 12hr
Rise 3	x	x	40		x	x	
Bake	60	x	x	65	75	10 – 60	
Total program length (hr:min)	1:20	0:15	1:30	1:20	1:18	0:10 -1:00	6:00 – 12:00
Keep warm function	✓	x	x	x	✓	✓	x
Delay start function	x	✓	✓	x	x	x	x

CLEANING

Clean the appliance after each use.

1. Switch off, unplug and allow the breadmaker to cool completely.
2. The bread pan and kneading blade can be removed and wiped with a damp cloth. To remove the bread pan turn the pan anticlockwise and lift out. If very dirty these parts may be washed in warm water with a little washing up liquid. Rinse and wipe dry. Not suitable for dishwashers. Do not use abrasives as these may scratch the surface coating.
3. The yoghurt pot and lid may be washed in warm water with a little washing up liquid. Rinse and wipe dry. Not suitable for dishwashers.
4. Wipe the outside of the housing and cable with a damp cloth and then wipe dry. Do not use detergent or abrasives as these may scratch the surface.
5. Never immerse the housing, cable or plug in water and not suitable for dishwashers.
6. Allow the breadmaker to cool completely before storage. Store the measuring cup and spoon in the bread pan and fit the pan into the breadmaker and close the lid.

TROUBLESHOOTING

Problem	Possible cause	Action
Smoke emitted from ventilation holes	Ingredients spilt onto the heating element.	Unplug the breadmaker, allow it to cool completely and wipe clean.
	If it is the first time that the breadmaker is used, a small amount of smoke is normal.	See the section 'before first use'.
Bottom crust too thick	Bread has been kept warm for too long.	
Bread pan difficult to remove	Bread pan still locked into position	Turn bread pan in anticlockwise direction.
Bread difficult to remove from the bread pan.	Kneading blade stuck onto the spindle.	Remove the bread pan and after removing the bread, fill above the kneader blade with water and soak to remove the blade.
		Grease the spindle with margarine before use to prevent future occurrences.
Uneven distribution of ingredients / poor baking	Incorrect program used for the recipe.	
	Breadmaker cover opened frequently during use and bread is dry (no brown crust colour).	After ingredients are added avoid opening the cover.
	Stir resistance too high.	Operate the breadmaker for a short interval without ingredients. If blade does not rotate without load, contact a service agent.
	Incorrect weight of ingredients used.	Follow the quantities in the recipe.

Problem	Possible cause	Action
Display shows H:HH after pressing the START button	Temperature of the bread pan is too high to make bread.	Unplug the breadmaker, remove the bread pan with oven gloves and allow it to cool down further.
Display shows EEO after pressing the START button	Temperature sensor faults.	Contact a qualified service engineer and have the breadmaker serviced.
Hear motor noises but dough isn't stirred	Bread pan or kneading blade not fitted correctly.	Refit the bread pan.
	Dough quantity too large	Check dough and remove some of it if necessary
Loaf pushes open the cover	Ingredient quantity too great Room temperature too high.	Check quantity of ingredients added (especially yeast, water and flour) Use the correct program for recipe.
Small loaf size	Quantity of yeast too small, yeast is inactive due to low or high water temperature or contact with salt.	Check the performance of yeast; adjust order of addition or the temperature of ingredients.
Loaf collapses in the middle	Non bread flour has been used	Use bread flour.
	Yeast too rapid or yeast temperature too high.	Unless making ultra fast bread ferment yeast at room temperature.
	Baking soda / baking powder omitted	
	Dough too wet / soft.	Adjust the water content of recipe.

Problem	Possible cause	Action
Dense / heavy loaf	Dough too dry.	Reduce flour content or increase the water content of the recipe.
	Too many fruit ingredients or too much wholemeal flour.	Reduce the content of these ingredients or increase yeast content.
Hollow centre	Too much water or yeast, or no salt added.	Reduce water / yeast content or increase salt level.
	Water temperature too high.	Reduce water temperature.
Powder on surface of loaf	Recipe includes ingredients with high gluten content.	Reduce quantity of ingredients with high gluten content (e.g. butter, bananas etc).
	Too little water.	Increase water content of recipe.
Crust colour too dark on breads with high sugar content	High sugar content.	Press START / STOP button 5-10 minutes before the end of the program. Leave the bread a further 20 minutes in the bread pan with cover closed before removing.

TECHNICAL SPECIFICATION

Cookworks Breadmaker	
Model	EHS20AP-P
Cat No	7698329
Rated Voltage & Frequency	230 - 240V AC 50Hz
Rated Power Input	580W
Bread weight	750g or 1kg
Class rating	1 (earthed)
BS 1362 fuse	13A
Product dimensions (external)	354 x 317 x 258 mm
Product weight (net)	4.9 kg approx.



RECYCLING ELECTRICAL PRODUCTS

You should now recycle your waste electrical goods and in doing so help the environment.

This symbol means an electrical product should not be disposed of with normal household waste. Please ensure it is taken to a suitable facility for disposal when finished with.

Visit www.recycle-more.co.uk, click on “bank locator” and enter your postcode to find your nearest recycling site.



PLUG / WIRING ADVICE

The wires in this mains lead are coloured in accordance with the following UK electrical code: BLUE = NEUTRAL

BROWN = LIVE

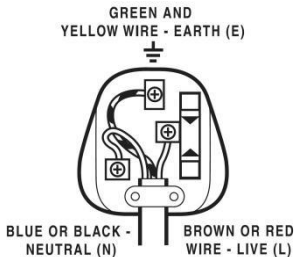
GREEN + YELLOW = EARTH

Non-rewireable plug

This appliance may be fitted with a “non-rewireable” plug. If you need to change the fuse in a “non-rewireable” plug, the fuse cover must be refitted. If the fuse cover is lost or damaged, the appliance must not be used.

Rewireable plug

The colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in a rewireable plug. **Rewireable plugs should only be replaced by a suitably competent person. If in doubt, consult a qualified electrician.**



The BLUE wire must be connected to the terminal marked with the letter N

The BROWN wire must be connected to the terminal marked with the letter L

The GREEN & YELLOW wire must be connecting to the terminal marked with the letter E or the earth symbol (⊕).

Produced in China for and imported by

Argos Limited,
489-499 Avebury Boulevard,
Milton Keynes, MK9 2NW
www.argos.co.uk/cookworks
Tel: 0345 640 3030



PRODUCT GUARANTEE

This product is guaranteed against manufacturing defects for a period of



Year

This product is guaranteed for twelve months from the date of original purchase.

Any defect that arises due to faulty materials or workmanship will either be replaced, refunded or repaired free of charge where possible during this period by the dealer from whom you purchased the unit.

The guarantee is subject to the following provisions:

- The guarantee does not cover accidental damage, misuse, cabinet parts, knobs or consumable items.
- The product must be correctly installed and operated in accordance with the instructions contained in this manual. A replacement copy of this instruction manual can be obtained from www.argos-support.co.uk
- It must be used solely for domestic purpose.
- The guarantee will be rendered invalid if the product is re-sold or has been damaged by inexpert repair.
- Specifications are subject to change without notice.
- The manufacturer disclaims any liability for the incidental or consequential damages.
- The guarantee is in addition to, and does not diminish your statutory or legal rights.

Guarantor: Argos Ltd
489 - 499 Avebury Boulevard
Central Milton Keynes
MK9 2NW
www.argos-support.co.uk

Recipes

1 Cup = 250ml

1 tbsp = 15ml

1 tsp = 5 ml

Plain bread recipes

Bread: White

Program: Basic

Order of addition	Ingredient	Loaf size / Quantity of ingredients	
		Small	Large
1	Water	250ml	320ml
2	Salt	1tsp	1tsp
3	Vegetable oil	1tbsp	1tbsp+1tsp
4	White sugar	1tbsp	1½ tbsp
5	Milk powder	2tsp	1tbsp
6	Bread flour	2 ⁴ / ₅ cups	3 ³ / ₅ cups
7	Dry yeast	1tsp	1tsp

Bread: Wholemeal

Program: Wholewheat

Order of addition	Ingredient	Loaf size / Quantity of ingredients	
		Small	Large
1	Water	250ml	320ml
2	Vegetable oil	1tbsp+1tsp	2tbsp
3	Salt	2tsp	2tsp
4	Brown sugar	1tbsp	1tbsp+2tsp
5	Milk powder	1tbsp	1tbsp+1tsp
6	Wholemeal flour	1 ⁴ / ₅ cups	2 ² / ₅ cups
7	Bread flour	1 cup	1 ² / ₅ cups
8	Dry yeast	1tsp	1tsp

Bread: Corn bread

Program: French

Order of addition	Ingredient	Loaf size / Quantity of ingredients	
		Small	Large
1	Water	240ml	310ml
2	Vegetable oil	1tbsp+1tsp	2tbsp
3	Salt	1tsp	1tsp
4	White sugar	1tbsp	1tbsp
5	Milk powder	1tbsp	1tbsp
6	Bread flour	2 cups	2 ⁴ / ₅ cups
7	Corn flour	² / ₃ cup	1 cup
8	Dried yeast	1tsp	1tsp

Bread: French bread

Program: French

Order of addition	Ingredient	Loaf size / Quantity of ingredients	
		Small	Large
1	Water	260ml	340ml
2	Salt	1tsp	1tsp
3	Vegetable oil	2tsp	1tbsp
4	White sugar	2tsp	1tbsp
5	Bread flour	2 ⁴ / ₅ cups	3 ⁴ / ₅ cup
6	Dry yeast	1tsp	1tsp

Bread: Sweet bread

Program: Sweet

Order of addition	Ingredient	Loaf size / Quantity of ingredients	
		Small	Large
1	Water	220ml	280ml
2	Egg	1	1
3	Vegetable oil	1tbsp+2tsp	2tbsp+1tsp
4	Salt	1tsp	1tsp
5	White sugar	2 ² / ₅ cup	1 ¹ / ₂ cup
6	Milk powder	2tsp	1tbsp
7	Bread flour	2 ² / ₃ cups	3 ¹ / ₂ cups
8	Dry yeast	1tsp	1tsp

Bread: Rye bread

Program: Wholewheat

Order of addition	Ingredient	Loaf size / Quantity of ingredients	
		Small	Large
1	Water	160ml	250ml
2	Margarine or butter	1 tbsp	1 ¹ / ₂ tbsp
3	Salt	3 ⁴ / ₄ tsp	1 tsp
4	White sugar	1 ¹ / ₂ tbsp	3 ⁴ / ₈ tbsp
5	Rye malt	1 ¹ / ₂ tsp	2 tsp
6	Rye flour	1 ¹ / ₄ cups	1 ² / ₃ cups
7	Bread flour	3 ⁴ / ₄ cup	1 ¹ / ₃ cups
8	Dry yeast	1 ¹ / ₂ tsp	1 ¹ / ₂ tsp

Speciality bread recipes

Bread: Cinnamon bread

Program: Basic

Order of addition	Ingredient	Loaf size / Quantity of ingredients	
		Small	Large
1	1 Egg + Water	170ml	250ml
2	Milk powder	1 tbsp	1½ tbsp
3	Butter	2 tbsp	3 tbsp
4	Salt	¾ tsp	1 tsp
5	White sugar	1 tbsp	1½ tbsp
6	Bread flour	2 cups	2¾ cups
7	Dry yeast	1 tsp	1 tsp
8	Cinnamon	1/5 cup	1/3 cup

- 15 mins before the end of the program, open the lid, brush the surface with water (or egg white and water mix) and sprinkle the cinnamon over the surface of the bread. Close the lid.

Bread: Cheese and onion bread

Program: Basic

Order of addition	Ingredient	Loaf size / Quantity of ingredients	
		Small	Large
1	Water	180ml	280ml
2	Milk powder	⅔ tbsp	1 tbsp
3	Butter	⅔ tbsp	1 tbsp
4	Salt	⅔ tsp	1 tsp
5	White sugar	½ tbsp	¾ tbsp
6	Bread flour	½ cup	¾ cup
7	Wholemeal flour	1½ cups	2¼ cups
8	Dry yeast	¾ tsp	¾ tsp
9	Onions (chopped and softened)	30g	50g
10	Cheddar cheese (grated)	65g	100g

- Add onions and cheese when the bleeper sounds during kneading process.

Bread: Whole wheat and raisin bread

Program: Wholewheat

Order of addition	Ingredient	Loaf size / Quantity of ingredients	
		Small	Large
1	Water	160ml	250ml
2	Margarine or butter	1 tbsp	1½ tbsp
3	Honey	1 tbsp	1½ tbsp
4	Salt	¾ tsp	1 tsp
5	Brown sugar	1 tbsp	1½ tbsp
6	Wholemeal flour	2⅓ cups	3 cups
7	Dry yeast	1½ tsp	1½ tsp
8	Raisin	¼ cup	⅓ cup

- Add raisins when the bleeper sounds during kneading process.

Bread: Sesame bread

Program: Basic

Order of addition	Ingredient	Loaf size / Quantity of ingredients	
		Small	Large
1	Water	250ml	320ml
2	Salt	1tsp	1tsp
3	Vegetable oil	1tbsp+2tsp	2tbsp+1tsp
4	White sugar	1tbsp+1tsp	1tbsp+2tsp
5	Milk powder	1tbsp	1tbsp+2tsp
6	Bread flour	2 ⁴ / ₅ cups	3 ² / ₃ cups
7	Dry yeast	1tsp	1tsp
8	Sesame seeds	1tbsp+2tsp	2tbsp

- Add sesame when the bleeper sounds during kneading process.

Bread: Raisin

Program: Sweet

Order of addition	Ingredient	Loaf size / Quantity of ingredients	
		Small	Large
1	Water	200ml	240ml
2	Egg	1	1
3	Vegetable oil	1tbsp+2tsp	2tbsp+1tsp
4	Salt	1tsp	1tsp
5	White sugar	$\frac{1}{4}$ cup	$\frac{1}{3}$ cup
6	Milk powder	4tbsp	5tbsp+1tsp
7	Bread flour	$2\frac{2}{5}$ cups	3 cups
8	Dry yeast	1tsp	1tsp
9	Raisins	1tbsp+1tsp	2tbsp

- Water can be replaced with equal quantity of fresh milk if desired
- Add raisin when the bleeper sounds during kneading process.

Bread: Walnut bread

Program: Basic

Order of addition	Ingredient	Loaf size / Quantity of ingredients	
		Small	Large
1	Water	230ml	280ml
2	Egg	1	1
3	Salt	1tsp	1tsp
4	Vegetable oil	1tbsp+2tsp	2tbsp+1tsp
5	Milk powder	1tbsp+1tsp	1tbsp+2tsp
6	White sugar	1tbsp+1tsp	1tbsp+2tsp
7	Bread flour	$2\frac{4}{5}$ cups	$3\frac{1}{2}$ cups
8	Dry yeast	1tsp	1tsp
9	Chopped walnuts	45g	60g

- Add walnuts when the bleeper sounds during kneading process.
- Walnuts can be replaced by pine nuts

Quick and Ultra fast bread recipes

Bread: Soda bread

Program: Quick

Order of addition	Ingredient	Loaf size / Quantity of ingredients	
		Small	Large
1	Milk +1 Egg	250g	280g
2	Butter	36g	48g
3	Salt	1tsp	1tsp
4	White sugar	½ cup	³ / ₅ cup
5	Corn flour	1cup	1 ¹ / ₄ cups
6	Plain flour	2 cups	2 ² / ₅ cups
7	Baking powder	2 tsp	3 tsp
8	Baking soda	2 tsp	3 tsp

Bread: White ultra fast bread

Program: Ultra-fast

Order of addition	Ingredient	Loaf size / Quantity of ingredients	
		Small	Large
1	Water (48°C)	230ml	290ml
2	Egg	1	1
3	Vegetable oil	1tbsp+2tsp	2tbsp+1tsp
4	Salt	1tsp	2tsp
5	White sugar	1tbsp+2tsp	2tbsp
6	Bread flour	2 ² / ₃ cups	3 ² / ₃ cups
7	Dry yeast	2tsp	2tsp

Bread: Apple and walnut bread

Program: Quick

Order of addition	Ingredient	Loaf size / Quantity of ingredients	
		Small	Large
1	Egg	1	1
2	Milk	60ml	80ml
3	Vegetable oil	1½ tbsp	2 tbsp
4	Salt	½ tsp	½ tsp
5	White sugar	¼ cup	⅓ cup
6	Apple (peeled and grated)	⅓ cup	1 cup
7	Chopped walnuts	⅓ cup	½ cup
8	Plain flour	1½ cups	2 cups
9	Baking soda	1½ tsp	1½ tsp
10	Baking powder	1½ tsp	1½ tsp

Dough and Pasta recipes

Dough: Pasta dough

Program: Pasta

Order of addition	Ingredient	Quantity of ingredients
1	Eggs (medium)	2
2	00 Grade flour	1 cup

Dough: Noodle dough

Program: Pasta

Order of addition	Ingredient	Quantity of ingredients
1	Water	260 ml
2	00 Grade flour	3 cup

Dough: Dough

Program: Dough

Order of addition	Ingredient	Quantity of ingredients
		(to make 8 - 10 baps)
1	Water (45° C)	225ml
2	Softened butter	2 tbsp
3	Salt	1 tsp
4	Sugar (caster)	3 tbsp
5	Milk powder	2 tbsp
6	Bread flour	2½ cups
7	Dry yeast	7g (1 sachet)

To glaze: 1 egg white and 2 tablespoons of water beaten together

- When program is complete remove dough from the bread pan.
- Knock back the dough before dividing into 8 - 10 round balls.
- Place dough balls on a greased baking sheet covered with a damp cloth in a warm place until the dough is doubled in size (20 – 30 minutes approx.).
- When the dough balls have risen, glaze the top with beaten egg white and water solution.
- Place in a preheated oven (Gas mark 4 / 180°C) and bake until golden brown (approx. 15 minutes).

Dessert recipe

Dessert: Rice pudding

Program: Dessert

Order of addition	Ingredient	Quantity of ingredients
1	Beaten egg	2
2	Milk	160ml
3	Pudding / short grained rice	250g
4	White sugar	$\frac{1}{3}$ cup
5	Raisin	60g
6	Vanilla	4g
7	Cinnamon	4g

- Using a plastic spatula, stir half way through the cooking stage.
- If further cooking is required to achieve the desired consistency at the end of the program use the BAKE program and select an additional cooking time

Dessert: Apple crisp

Program: Dessert

Order of addition	Ingredient	Quantity of ingredients
1	Medium cooking apples (peeled, cored & chopped)	4
2	Lemon juice	15ml
3	Soft brown sugar	$\frac{1}{3}$ cup
4	Plain flour	$\frac{1}{3}$ cup
5	Quick cooking oats	60g
6	Softened butter	50g

Using the breadmaker to make marmalades and jams

Safety

Weigh all ingredients and only use the correct quantities. Unless otherwise specified use 3 cups of fruit and 2½ cups of sugar. Make a maximum 1.5 kg of jam only. Varying the quantities may result in the jam to boiling over and may cause a fire.

Tips for making successful jam

- Wash fresh ripe fruit.
- Peel apples, peaches, pears and other hard skinned fruit.
- Mash fruit or cut into small pieces (approximately 1cm cubes)
- Weigh or measure all ingredients
- Always use jam sugar (sugar with pectin added). Using normal sugar may result in runny, poorly set jam.
- Premix the fruit and sugar together before starting the program.

After the jam program is complete

- A series of bleeps will be heard
- Open the lid, and remove the bread pan from the breadmaker using oven gloves.
- Pour the preserve into **warm**, sterile glass jars and fit the lid.

Preserve: Raspberry Jam

Program: Jam

Order of addition	Ingredient	Quantity of ingredients
1	Raspberries	3 cup
2	Jam sugar	2 ½ cup

Cake recipes

Cakes are risen using baking powder and bicarbonate of soda and do not take as long as breads to rise. The cake is baked at a low heat and the rising agent will produce smaller bubbles giving rise to a denser cake than in a conventional oven.

Tips for making successful cakes

- 5 – 10 minutes into the mixing stage, open the lid and check that the mixture is blended. If lumps of flour or other ingredients are stuck to the sides of the pan switch the breadmaker off at the mains supply and scrape the sides with a plastic spatula. Close the lid and switch the breadmaker back on again.
- Use softened or melted butter in the recipes.
- Use beaten eggs in the recipes
- Add fruit or nuts towards the end of the mixing section (first 18 minutes).
- At the end of a program check that the cake is cooked using a skewer. If the cake is cooked the skewer will come out clean. If longer cooking is required, select the BAKE program and select additional cooking time.

Cake: Banana and walnut cake

Program: Cake

Order of addition	Ingredient	Quantity of ingredients
1	Eggs (beaten)	2
2	Milk	$\frac{1}{4}$ cup
3	Plain flour	1 $\frac{1}{2}$ cup
4	Baking powder	3 tsp
5	Butter (melted)	$\frac{1}{3}$ cup
6	White sugar	$\frac{1}{2}$ cup
7	Banana (mashed)	$\frac{1}{3}$ cup
8	Sour cream	$\frac{1}{4}$ cup
9	Vanilla extract	1 tsp
10	Walnuts (chopped)	$\frac{1}{3}$ cup

- Add the walnuts towards the end of the mixing stage.
- If further cooking is required at the end of the program use the BAKE program and select an additional cooking time

Cake: Honey cake

Program: Cake

Order of addition	Ingredient	Quantity of ingredients
1	Eggs (beaten)	4
2	White sugar	160g
3	Salt	$\frac{2}{3}$ tsp
4	Honey (liquid)	3 tbsp
5	Butter (melted)	4 tbsp
6	Self raising flour (sieved)	160g
7	Milk	3 tbsp

- Add egg, sugar and salt to the bread pan, select cake program and switch on breadmaker. Allow the ingredients to mix together for 3-5 minutes.
- Add Honey and butter.
- Gradually add the sieved flour and allow to mix before finally adding the milk.
- After a few minutes of further mixing, check the mix and scrape the sides of the bread pan with a plastic spatula if necessary.

Cake: Carrot cake

Program: Cake

Order of addition	Ingredient	Quantity of ingredients
1	Eggs (beaten)	2
2	Milk	90ml
3	Cooking oil (sunflower)	70ml
4	Lemon juice	$\frac{2}{3}$ tbsp
5	Sugar	$\frac{1}{2}$ cup
6	Salt	$\frac{1}{3}$ tsp
7	Baking powder	1 tsp
8	Bicarbonate of soda	1 tsp
9	Cinnamon	1 tsp
10	Mixed spice	1 tsp
11	Plain flour	$1\frac{1}{3}$ cups
12	Carrot (grated)	$1\frac{1}{3}$ cups
13	Sultanas	$\frac{1}{3}$ cup

- Add the liquid ingredients (1-4) into the bread pan select the cake program and switch on breadmaker. Allow the ingredients to mix together for 3-5 minutes.
- Add powdered ingredients (5 –11) and allow to mix together evenly. Scrape the sides of the bread pan with a plastic spatula if necessary.
- When the mix is smooth add the carrot and sultanas.
- If further cooking is required at the end of the program use the BAKE program and select an additional cooking time