

# Panasonic



## AUTOMATIC BREADMAKER

SD-252

### OPERATING INSTRUCTIONS AND RECIPES

For help or advice using your new Breadmaker,  
please call the Cookery Advice Line on 01344 862108

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# INTRODUCTION

Thank you for purchasing a Panasonic *Bread Bakery*®, SD-252.

**Please read the following instructions carefully before operating the *Bread Bakery*®.**

Successful breadmaking is an art, requiring good quality ingredients, time and energy due to the importance of thorough kneading.

The Panasonic Automatic *Bread Bakery*® is therefore ideal for anyone who has been put off making their own bread in the past. Experienced bakers will also enjoy using this automatic way of making their family favourites.

One of the main advantages is that the most tiresome element of bread making, i.e. kneading, is completely automatic, leaving you time to spare and no dishes left to wash, because the preprogrammed cycle takes place all in the same pan.

## **Bread is good for you —**

Bread is a convenient and important part of our diet as all types of flour contain carbohydrate, protein, B vitamins and minerals. During the milling of white and brown flour, most of the vitamins and minerals are lost, therefore, by Law they are put back into these flours, along with calcium, thus providing a nutritious, convenient food.

## **Bread is always available —**

There are many uses for the bread you bake but don't forget that any which is not eaten immediately will keep fresh longer if wrapped loosely in a polythene bag and kept in a cool dry place, or stored in a bread bin or bread crock. Do not wrap tightly as this traps the moisture and encourages mould. **DO NOT KEEP BREAD IN THE REFRIGERATOR** as this draws water out, and causes it to stale quickly. All bread can be frozen successfully if wrapped in foil or well sealed freezer bags. Defrost by microwave or at room temperature.

**N.B. This unit was manufactured for Domestic Use only.**

## Table of Contents

Safety Instructions.....	2	- Baking Whole wheat & Multigrain breads..	17
Electrical Requirement.....	3	- Baking Gluten free breads.....	18
Parts Identification.....	4	<b>Recipes.....</b>	<b>19 - 34</b>
Control panel - display / functions.....	5	- Basic - White and Variations.....	19 - 20
Basic Features.....	6	- Basic - Brown and Variations.....	21
Baking Programs.....	7	- Whole wheat and Variations.....	22
<b><i>How to Use Your Bread Bakery</i>® .....</b>	<b>8 - 13</b>	- Multigrain and Variations.....	23
- To use the Timer (BAKE option only).....	11	- Dough Recipes.....	24 - 30
- Using the BAKE RAPID option.....	11	- Cakes & Teabreads.....	31 - 34
- Using the DOUGH option.....	12	Troubleshooting.....	35 - 36
- Using the bake only program.....	12 - 13	Display Indications	
How to Clean.....	13	for Abnormal Conditions.....	37
<b><i>Useful Tips for Baking Bread</i>.....</b>	<b>14 - 18</b>	Slicing and Storing the Bread.....	38
- Basic Ingredients.....	14 - 15	Leakage of Bread Ingredients	
- Other Ingredients		from the Bread Pan.....	38
Used for Flavoured Loaves.....	16	Specifications.....	38
- Differences in Baking Results.....	17		

# Safety Instructions

## Placement

**IMPORTANT: THIS UNIT HAS TO BE EARTHED FOR PERSONAL SAFETY!**

If your AC outlet is not grounded, it is the personal responsibility of the customer to have it replaced with wall socket of 230-240V 50Hz, that is properly grounded.

1. Do not use the appliance outdoors. This appliance was manufactured for Domestic Use only.
2. Place the appliance on a firm, dry, flat worktop and avoid putting it on textiles (e. g. tablecloths, carpets, etc.) or unstable bases.
3. In order to guarantee satisfactory baking, the appliance should not be used in the immediate vicinity of heat sources or in rooms where humidity is high.
4. During the baking process, the casing heats up. A distance of at least 5 cm (2 inches) from walls and other objects should therefore be maintained.

## Precautions for Use

1. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
2. Never try to repair the appliance by yourself. If it requires checking, adjusting or repairing, take the appliance to your Panasonic dealer and have it serviced by an authorised, trained technician.
3. Do not immerse the appliance, the supply cord or the plug in water or other liquids.
4. Do not let the supply cord hang over the edge of table or counter or touch hot surfaces.
5. Never remove the bread pan or unplug the appliance when it is in use. If a power interruption is greater than 10 minutes, the program sequence stops and will not continue. This appliance has a 10-minute memory to protect the program, so, if a power failure is of 10 minutes or less, the program will automatically resume when the power returns. (See Abnormal Condition on page 37.)
6. When in use, do not block the air vents of the appliance. Do not place any covers or cloths on the appliance because it may cause the deformation of the appliance.
7. It is possible to lift the lid briefly to check the progress of the loaf, but it is not advisable to keep opening the lid as this can affect the rise and baking results.
8. When removing the hot bread pan with the baked bread, use an ovencloth or oven gloves, as the body and the bread pan are very hot.
9. Make sure that the interior of the appliance and the bread pan are always clean, in order to guarantee a satisfactory program sequence.
10. Keep the appliance out of the reach of children. Only allow children to use the appliance under close supervision of adults and only after adequate instructions have been given so that the child is able to use the appliance safely and understands the hazards of improper use.
11. This appliance is to be used only for the making of bread, dough and teabreads as explained in the following instructions.





# Electrical Requirement

## CLASS I FOR BS415/BS3456

### FOR YOUR SAFETY PLEASE READ THE FOLLOWING TEXT CAREFULLY.

This appliance is supplied with a moulded three pin mains plug for your safety and convenience. A 13-amp fuse is fitted in this plug.

Should the fuse need to be replaced please ensure that the replacement fuse has a rating of 13 amps and that it is approved by ASTA or BSI to BS1362.

Check for the ASTA mark  or the BSI mark  on the body of the fuse.

If the plug contains a removable fuse cover you must ensure that it is refitted when the fuse is replaced. If you lose the fuse cover the plug must not be used until a replacement cover is obtained. A replacement fuse cover can be purchased from your local Panasonic Dealer.

IF THE FITTED MOULDED PLUG IS UNSUITABLE FOR THE SOCKET OUTLET IN YOUR HOME, THEN THE FUSE SHOULD BE REMOVED AND THE PLUG CUT OFF AND DISPOSED OF SAFELY. THERE IS A DANGER OF SEVERE ELECTRICAL SHOCK IF THE CUT OFF PLUG IS INSERTED INTO ANY 13-AMP SOCKET.

If a new plug is to be fitted please observe the wiring code as shown below. If in any doubt please consult a qualified electrician.

## WARNING...THIS APPLIANCE MUST BE EARTHED.

### IMPORTANT

The wires in this mains lead are coloured in accordance with the following code;

Green-and-yellow:	Earth
Blue:	Neutral
Brown:	Live

As the colours of the wire in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The wire which is coloured GREEN-and-YELLOW must be connected to the terminal in the plug which is marked with the letter E or by the Earth symbol  $\perp$  or coloured GREEN or GREEN-and-YELLOW.

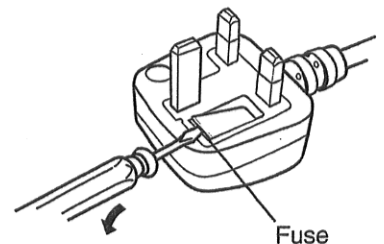
The wire which is coloured BLUE must be connected to the terminal in the plug which is marked with the letter N or coloured BLACK.

The wire which is coloured BROWN must be connected to the terminal in the plug which is marked with the letter L or coloured RED.

### How to replace the fuse.

Open the fuse compartment with a screwdriver and replace the fuse. Make sure that the fuse compartment is closed completely after replacing the fuse.

- This appliance requires a 13-amp fuse.
- This apparatus was produced to BS 800 (1983).



The shape of plug may vary from the illustration.



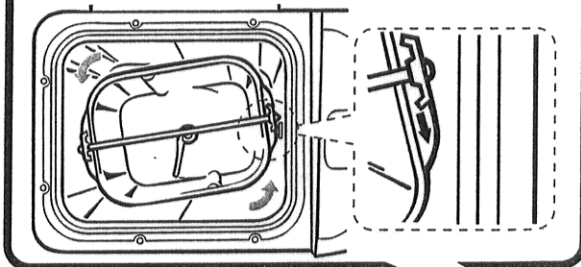
# Parts Identification

## Bread pan

Slide in the pan to the correct position in the unit.

Twist slightly anti-clockwise to remove.

## To remove



Kneader mounting shaft

Control panel  
(See page 5)

Body

Kneading blade

Handle

Lid

## Accessories

### Measuring spoon

Use to measure sugar, salt, etc.

Tablespoon (approx. 15 ml)

(1/2 tablespoon marked)

Teaspoon (approx. 5 ml)

(1/4, 1/2 & 3/4 teaspoon marked)



### Measuring cup

Use to measure liquids.

(1 cup/8 fl. oz./240 ml)



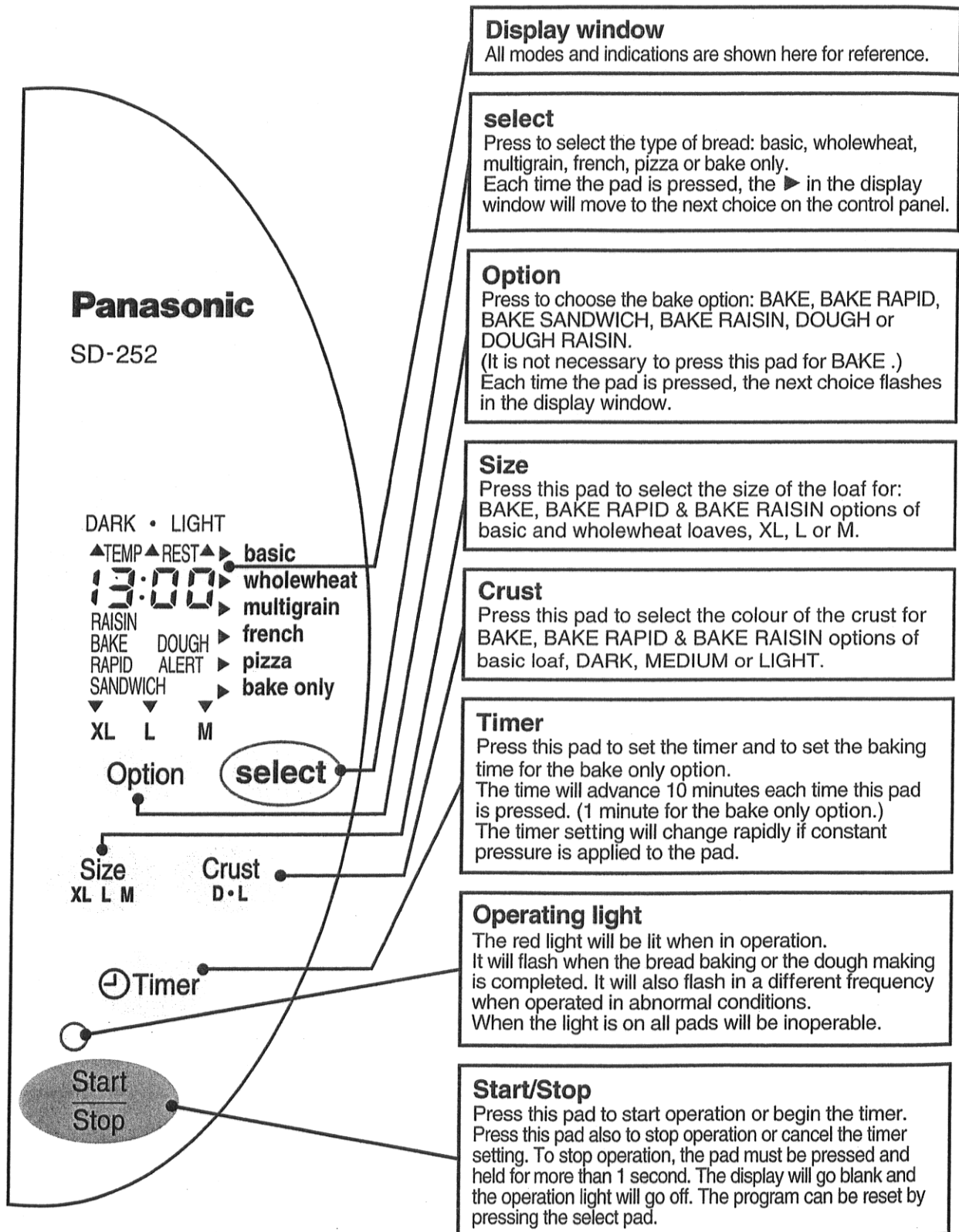
Cord

Plug\*

\*The shape of plug may vary from the illustration.

# Control panel-display / functions

Be sure you understand the function of each pad before using the *Bread Bakery*®.  
**NOTE:** The unit has a protective film overlay on the control panel to prevent scratching during shipping. You may peel this film off and discard it.



## Display window

All modes and indications are shown here for reference.

## select

Press to select the type of bread: basic, wholewheat, multigrain, french, pizza or bake only. Each time the pad is pressed, the ► in the display window will move to the next choice on the control panel.

## Option

Press to choose the bake option: BAKE, BAKE RAPID, BAKE SANDWICH, BAKE RAISIN, DOUGH or DOUGH RAISIN. (It is not necessary to press this pad for BAKE.) Each time the pad is pressed, the next choice flashes in the display window.

## Size

Press this pad to select the size of the loaf for: BAKE, BAKE RAPID & BAKE RAISIN options of basic and wholewheat loaves, XL, L or M.

## Crust

Press this pad to select the colour of the crust for BAKE, BAKE RAPID & BAKE RAISIN options of basic loaf, DARK, MEDIUM or LIGHT.

## Timer

Press this pad to set the timer and to set the baking time for the bake only option. The time will advance 10 minutes each time this pad is pressed. (1 minute for the bake only option.) The timer setting will change rapidly if constant pressure is applied to the pad.

## Operating light

The red light will be lit when in operation. It will flash when the bread baking or the dough making is completed. It will also flash in a different frequency when operated in abnormal conditions. When the light is on all pads will be inoperable.

## Start/Stop

Press this pad to start operation or begin the timer. Press this pad also to stop operation or cancel the timer setting. To stop operation, the pad must be pressed and held for more than 1 second. The display will go blank and the operation light will go off. The program can be reset by pressing the select pad.

# Basic Features

## **select** Choices available:

- basic . . . . . For producing loaves of bread using white, brown or soft grain strong flour as the major ingredient.
- wholewheat . . . . . For loaves using wholemeal strong flour as the main ingredient.
- multigrain . . . . . For breads with cereals/grains such as rye, etc. mainly using wholemeal strong flour.
- french . . . . . For loaves with crispier crust and open texture as sugar is not included in the ingredients.
- pizza . . . . . A rapid dough mode for pizza, focaccia or pitta breads.
- bake only . . . . . A program for baking only. Suitable for cakes and teabreads.

## Option Choices available:

- BAKE . . . . . The unit automatically mixes ingredients, kneads the dough, allows it to rise and bakes it.
  - BAKE RAPID . . . . . Performs almost the same process as BAKE option, but shorter time is required.
  - BAKE SANDWICH. . . The unit automatically makes a medium size loaf of bread with a soft crust and closer texture suitable for making sandwiches.
  - BAKE RAISIN . . . . . The unit automatically makes bread as in the BAKE option. A beeper sounds to let you know when to add dried fruits, such as raisins. This is to prevent them from being crushed during the kneading process.
  - DOUGH . . . . . The unit automatically prepares dough for pizzas, dinner rolls, doughnuts, croissants, etc.
  - DOUGH RAISIN . . . . The unit automatically prepares dough as in the DOUGH option. A beeper sounds to let you know when to add dried fruits as in the BAKE RAISIN option.
- A 13-hour timer allows you to prepare everything the night before and wake up to the aroma of freshly baked bread. (Certain BAKE options only). The result may differ when the timer is used. The beep sounds eight times when baking on the BAKE option or rising of dough on the DOUGH option is completed.
  - The beep also sounds in the BAKE RAISIN and DOUGH RAISIN option, when the machine pauses for 1 minute during the kneading process to add the raisins, chopped dried fruits and / or nuts.

## Size and Crust Choices

The choice of size and crust colour is possible for the following options:  
 If not selected, the *Bread Bakery* will automatically select XL size with a medium crust.

	Size Selection			Crust Colour Selection		
	XL	L	M	Dark	Medium*	Light
basic BAKE	√	√	√	√	√	√
basic BAKE RAPID	√	√	√	√	√	√
basic BAKE RAISIN	√	√	√		√	√
wholewheat BAKE	√	√	√			
wholewheat BAKE RAPID	√	√	√			
wholewheat BAKE RAISIN	√	√	√			

• Size and crust colour will be affected by the room temperature and the quality of flour and/or other ingredients.  
 \* Indicated by the centre dot.



# Baking Programs

**NOTE:** • The initial setting is basic-BAKE, XL size, MEDIUM crust.

- The duration of each process is only approximate and will vary according to the ambient temperature.
- The following time is when the timer is not used. (The availability to choose the timer is indicated with a tick (✓) in the "Timer" row.)
- There will be keep-warm of up to 60 minutes after the baking is complete until the STOP pad is pressed, for all BAKE options. The keep-warm is not available for the DOUGH option or the bake only option.
- For BAKE RAISIN & DOUGH RAISIN options, there will be a break of 3 minute during the kneading process to add dried fruits and nuts.


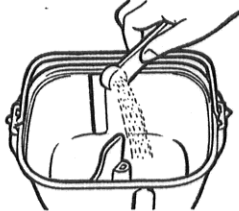
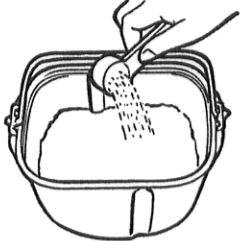



## BAKE options




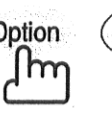
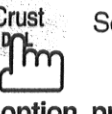



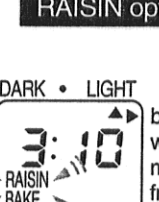
		basic BAKE basic BAKE SANDWICH	basic BAKE RAPID	basic BAKE RAISIN	wholewheat BAKE wholewheat BAKE SANDWICH multigrain BAKE	wholewheat BAKE RAPID	wholewheat BAKE RAISIN	french BAKE	bake only
P r o c e s s	Rest	30 ~ 60 min	—	30 ~ 60 min	60 ~ 90 min	15 min	60 ~ 90 min	40 min ~ 1 hr 55 min	—
	Knead	15 ~ 30 min	15 ~ 20 min	15 ~ 30 min	15 ~ 25 min	15 ~ 25 min	15 ~ 25 min	10 ~ 20 min	—
	Rise	1 hr 50 min ~ 2 hr 20 min	approx. 1 hour	1 hr 50 min ~ 2 hr 20 min	2 hr 20 min ~ 2 hr 50 min	approx. 1 hr 40 min	2 hr 20 min ~ 2 hr 50 min	2 hr 55 min ~ 4 hr 10 min	—
	Bake	50 min	35 min	50 min	50 min	45 min	50 min	55 min	30 ~ 90 min
Total		4 hours	1 hr 55min	4 hours	5 hours	3 hours	5 hours	6 hours	30 ~ 90 min
Timer		✓			✓			✓	

## DOUGH options



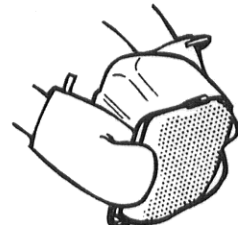
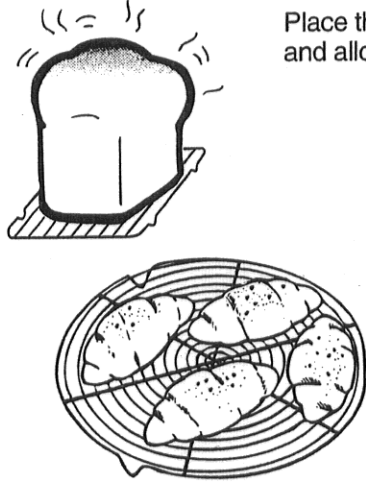
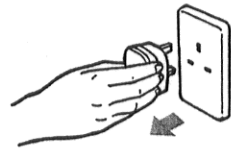
		basic DOUGH basic DOUGH RAISIN	wholewheat DOUGH wholewheat DOUGH RAISIN multigrain DOUGH	french DOUGH	pizza DOUGH
P r o c e s s	Rest	30 ~ 50 min	55 ~ 75 min	40 min ~ 1 hr 35 min	—
	Knead	15 ~ 30 min	15 ~ 25 min	10 ~ 20 min	10 ~ 15 min
	Rise	1 hour ~ 1 hr 20 min	1 hr 40 min ~ 2 hours	1 hr 45 min ~ 2 hr 40 min	10 ~ 15 min
	Knead	—	—	—	Approx. 10 min
	Rise	—	—	—	Approx. 10 min
Total		2 hr 20 min	3 hr 15 min	3 hr 35 min	45 min
Timer					

# How to Use Your *Bread Bakery*®

	Steps	Notes
1	 <p>Remove the bread pan from the unit. Twist slightly anti-clockwise and pull up, using the handle. Mount the kneading blade on the shaft. Make sure that the kneading blade and the kneading shaft are free of bread crumbs.</p>	<p>The kneading blade is designed to fit loosely on the shaft with some loose turning.</p>
2	 <p>Place the yeast inside the bread pan. Only use the "Easy Blend"/"Fast Action" yeast that comes in a sachet.</p>	<p>For best results, place the yeast first, so that it is at the bottom of the pan and separated from the liquid ingredients.</p>
3	 <p>Place flour and all dry ingredients inside the bread pan. <b>RAISIN options only</b> You may add dried fruits (e.g. raisins) later when the beeper sounds to prevent them from being crushed (see step 10.)</p>	<p>Measure all the ingredients accurately, as this can affect the baking results considerably. (See point 3 on page 17.) Flour, dry milk, salt, sugar, butter, etc., first.</p>
4	 <p>Pour water and other liquids, if any, into the bread pan.</p>	
5	 <p>Place the bread pan inside the bread maker. Be sure the bread pan makes contact with the bottom of the unit. Fold the handle down. Close the lid.</p>	<p>Wipe off any moisture or foreign matter from the outside of the bread pan before placing it in the unit.  If the bread pan is not placed correctly, the dough will not be kneaded properly.</p>
6	 <p>Plug into a 230 ~ 240 volt outlet. 0:00 appears. DO NOT press Start at this stage (The machine will default to an extra large basic loaf with medium crust, if Start is pressed now.). Select your program first.</p>	<p><b>Position the unit away from edge of the table or counter-top.</b> <b>The unit may vibrate or move during the kneading process.</b> <b>Place the unit where it will not fall off should the unit move during the kneading process.</b></p>


	Steps	Notes
<p><b>7</b></p>  <p>basic wholewheat multigrain french pizza bake only</p> <p>Option </p>	<p>Press select to choose the type of bread indicated on the right of display.</p> <p>Keep pressing the pad to move the arrow down the list of bread types.</p> <p>For basic, it is not necessary to press this pad.</p> <p><b>For the dough and bake only program, refer to pages 12 – 13 for instructions.</b></p>	<p>See “select Choices available” on page 6.</p>
<p><b>8</b></p>  <p>basic wholewheat multigrain french pizza bake only</p> <p>Option </p> <p>Crust  Select crust colour.</p> <p>Size  Select size.</p> <p><b>For Timer option, proceed to page 11.</b></p>	<p>Press Option to choose BAKE RAPID, BAKE SANDWICH, BAKE RAISIN, DOUGH or DOUGH RAISIN.</p> <p>For BAKE, it is not necessary to press this pad.</p> <p>See availability of size and colour selection on page 6.</p>	<p>See “Option Choices available” on page 6.</p> <p>The option you require will flash, and the time will change accordingly.</p>
<p><b>9</b></p>   <p>basic wholewheat multigrain french pizza bake only</p> <p>The above display is for basic-BAKE, XL size, medium colour.</p>	<p>Press Start/Stop. The red light comes on, the program is set and no pads are now operable.</p> <p>“REST” begins.</p> <p>The resting settles the temperature of the bread pan and ingredients.</p> <p>After rest, the bread maker will proceed to knead, then to rise and finally, bake.</p> <p>The time remaining until the bread is finished is displayed in hours and minutes. (3:59, 3:58 ...)</p> <p><b>Note:</b> To cancel, press Start/Stop and hold for 1 second. The display will go blank, begin again from step 7.</p>	<p>When TEMP blinks, see page 37.</p> <p>There will be no mixing action during resting.</p> <p>A clicking noise may be heard during operation. This is not a malfunction.</p> <p>For more information about the process of each option, see page 7.</p> <p>The time required for each of the steps will vary according to factors such as voltage fluctuation and room temperature.</p>
<p><b>10</b></p> <p><b>RAISIN options only</b></p>  <p>basic wholewheat multigrain french pizza bake only</p> <p>The above display is for basic-BAKE RAISIN, XL size, light colour.</p>	<p>In the last part of kneading, you will hear two sets of beeps.</p> <p>RAISIN on display will blink and kneading will stop for 3 minutes.</p> <p>Add the dried fruits (e.g. raisins) during this period to prevent them from being crushed.</p> <p>Close the lid and leave the unit.</p> <p>When 3 minute has passed, kneading will begin again and the RAISIN will stop blinking.</p> <p><b>The raisin beep will sound :</b></p> <p>For basic: 42~72 minutes from Start.</p> <p>For whole wheat: 72~102 minutes from Start.</p> <p>Do not put your finger in the dough, or touch the bread pan while adding the dried fruits.</p> <p>During operation, do not remove the pan, nor unplug the power cord.</p> <p><b>The timer cannot be used for this option.</b></p>	

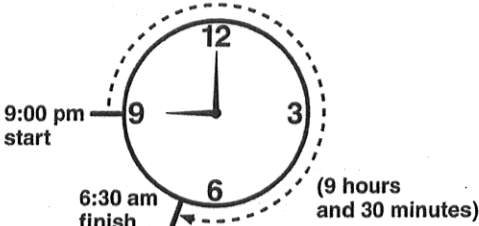


	Steps	Notes
11	 <p>The beeper will sound eight times and the operating light will flash when the bread is baked, or the dough is completed.</p>	
12	 <p>Press Start/Stop .</p> <p><b>Promptly</b> open the lid and remove the bread pan using oven gloves.</p> <p>If Start/Stop is not pressed, the unit keeps the bread warm for 1 hour to prevent condensation of the steam.</p>	<p><b>The bread pan will be very hot.</b></p> <p><b>Do not place it on any plastic surfaces. Handle carefully.</b></p> <p>If the bread is left in the unit, further browning of crust colour may occur.</p>
13	 <p>Turn the pan upside down. Shake the pan several times to release the bread.</p> <p>If the kneading blade comes out with the bread, use a heat-resistant plastic utensil to remove it.</p>	<p><b>The bread and the kneading blade will be very hot.</b></p> <p>A metal utensil may scratch the finish of the kneading blade.</p>
14	 <p>Place the bread on a wire rack to cool and allow the steam to escape.</p>	<p>See "Slicing and storing the bread" on page 38.</p>
15	 <p>Unplug after use.</p> <p>Be sure to grip plug when removing it from the socket.</p> <p>—Allow at least 1 hour for the unit to cool down before the next use.</p>	<p><b>Never pull on the cord.</b></p>

## To use the Timer (BAKE option only)

Follow the same steps as in pages 8–9 until step 9.  
For step 9, follow the instructions below.

Steps	Notes
 <p>Press Timer to set the amount of time in which you want the bread to be ready.</p> <p>Time may be set for any length of time from 4 hours to 13 hours for basic, from 5 hours to 13 hours for wholewheat and multigrain, from 6 hours to 13 hours for french.</p>	<p>See page 5 for further explanation of the timer pads.</p> <p>The time will advance 10 minutes each time this pad is pressed.</p>



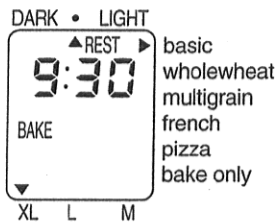
**Example:**  
If the present time is 9:00 pm, and you want the bread to be finished at 6:30 am tomorrow morning, set the timer to 9:30 (9 hours and 30 minutes), the time required until the completion of the bread.



Press Start/Stop.

There will be no action while the timer is working.

If "TEMP" appears on the display, see page 37.



The time remaining before the bread is finished is displayed in hours and minutes.

The above display is for basic-BAKE, XL size, medium colour.

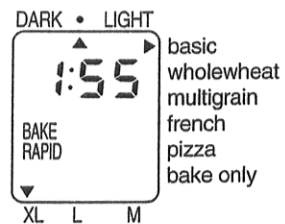
## Using the BAKE RAPID option

"Follow the previous steps 1-6. For step 7, choose either basic or wholewheat (there is no BAKE RAPID option for the multigrain or french). For steps 8 & 9, follow the instructions below."

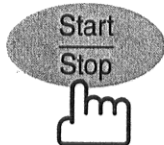


Press Option pad to choose BAKE RAPID.

Then select size and crust colour.



The remaining time is displayed in hours and minutes.






Press Start pad.

The above display is for basic-BAKE RAPID option, XL size, medium colour.


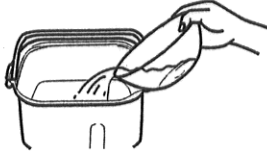

**The timer cannot be used for this option.**

## Using the DOUGH option



Follow the previous steps 1–7.

	Steps	Notes
<b>8</b>	 <p>Option</p> <p>Press to choose DOUGH .</p>	<p>Dough will flash.</p> <p>See "Option Choices available" on page 6.</p>
	 <p>Press Start pad.</p> <p>DOUGH will stop flashing.</p> <p>"REST" begins. After rest, the process to make the dough will begin. The remaining time is displayed in hours and minutes.</p>	
<b>9</b>	<p>The beeper will sound eight times and the indicating light will flash when the dough is completed. Press Stop pad when the beeper stops. Remove the bread pan. Close the lid. Unplug after use.</p>	<p>The resting settles the temperature of the bread pan and ingredients.</p>
	 <p>The display will go out when the beeper stops, but the indicating light will flash until the Stop pad is pressed.</p>	
<b>10</b>	<p>Shape and give dough final rising before baking in a conventional oven as per the recipes given.</p>	<p>See pages 24-30 for recipes using the DOUGH option.</p>
<b>11</b>	<p>When baking is completed, remove from the oven, using your oven gloves and cool on a wire rack.</p>	<p><b>The timer cannot be used for this option.</b></p>

## Using the bake only program

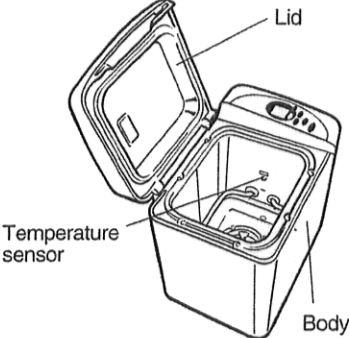
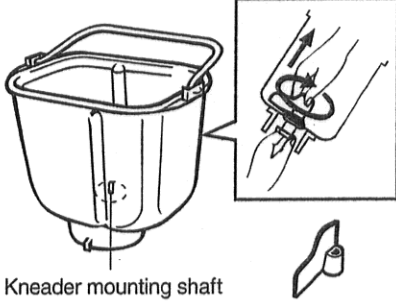

	Steps	Notes
<b>1</b>	 <p>Prepare cake in a separate mixing bowl.</p>	<p>Follow instructions for each recipe carefully.</p>
<b>2</b>	 <p>Place the mixture carefully into the lined bread pan. (The kneading blade must be removed.) Place the bread pan in the bread maker.</p>	<p>Ensure that the bread pan is lined with baking parchment so the cake mixture does not touch the sides.</p>
<b>3</b>	 <p>Press select to choose bake only.</p>	



	Steps	Notes
4	 <p>Press Timer to set the required time. (Between 30 to 90 minutes.)  <b>The Timer cannot be used to delay the start of baking.</b></p>	Time indication starts from 30 minutes and moves up to 1 hour 30 minutes in 1 minute increment.
5	 <p>Press Start/Stop.</p>	If "TEMP" appears on the display, see page 37.
6	<p><b>Note:</b> Upon completion of baking, you may check the consistency of the baked product by piercing the centre with a skewer. If the baking is still insufficient, you may additionally bake by repeating above steps 3 &amp; 4, after Start/Stop has been pressed. The additional baking time may be set as long as the accumulated baking time does not exceed 90 minutes.</p> <p>When baking is completed, remove the bread pan using oven gloves.</p>	<div style="border: 1px solid black; padding: 5px;"> <p>When checking with a skewer, take utmost care not to burn yourself as the oven cavity will be extremely hot.</p> </div>

## How to Clean

Before cleaning the unit, unplug and allow the unit to cool.

	<p><b>Body and Lid</b>  Body and lid should be wiped clean with a damp cloth. Use only mild liquid detergent. For baked-on materials, use a non scratch scourer and detergent on the interior.</p> <p>Do not use cleansers, steel wool pads, or other abrasive materials.</p> <p>Do not use benzine, thinner, alcohol, etc.</p> <p><b>Temperature sensor</b>  Wipe gently and avoid deforming the temperature sensor.</p>
	<p><b>Bread pan and kneading blade</b>  If the kneading blade cannot be easily removed from the pan by twisting the mounting shaft, pour warm water into the cooled pan and leave aside for 5–10 minutes. Remove the blade.</p> <p>Always remove the blade and wash the pan with mild, liquid detergent after each use.</p> <p><b>DO NOT SUBMERGE THE PAN IN WATER.</b></p> <p>Do not use other abrasive materials or otherwise, the pan may be scratched.</p> <p>These parts are not dishwasher safe.</p>
	<p><b>Measuring cup and spoon</b>  Rinse and wipe dry.</p> <p>These parts are not dishwasher safe.</p>

1. Be sure that the unit and the bread pan have dried completely before storing.
2. On the interior of the body some discolouration may occur with use.

# Useful Tips for Baking Bread

## Basic Ingredients

Since the bread program on your Automatic *Bread Bakery*® is completely computerised, the success of your loaf depends on the quantity and quality of the ingredients

### Flour:

Wheat flour provides the bulk and structure of bread. Flour is classified into two types, strong flours which are milled from hard wheat and weak flours which are milled from soft wheat. The difference in the two types of wheat is the content of proteins that form gluten ("gluten" is the important constituent of bread which provides its structure and its stretchy, chewy texture. Gas which is released during fermentation is trapped within the elastic network of gluten, thus making the dough rise. Gluten development mostly takes place during dough kneading).

**Strong flours** contain a high content of protein necessary for the development of gluten. Always use strong flour - labelled as suitable for bread making when using the recipes in this book. *Plain flour and self raising flour must NOT be substituted for bread flour in the included recipes.* Wholemeal flour is made by grinding the entire wheat kernel, including the bran and germ. 100% wholemeal bread, or, breads containing a high percentage of wholemeal flour, will be lower in height and heavier in texture than bread baked with 100% white bread flour. This is because the gluten strands are cut by the edges of bran flakes and the germ, also because the flour is rich in minerals, it inhibits fermentation.

In this book, we give you recipes for baking 100% wholemeal loaves on the WHOLEWHEAT, RAPID or TIMER programme.

**Brown flour** has had 10-15% of the wheat grain removed during milling.

**Granary® or Malted Grain flour®** has crushed wheat or rye grains added together with malted whole wheat. This makes the brown bread coarser and moister with a nuttier flavour.



**Softgrain flour** is strong white flour with wheat and rye grains added to provide extra fibre, texture and flavour. Do not attempt to use softgrain flour on a timer mode, as the grains can absorb water and swell up, spoiling the texture of the loaf.

**Stoneground flour** - generally modern milling methods use steel rollers, however in the case of stoneground flour the grains are crushed between 2 large millstones.

**Rye flour** contains some proteins but these do not form sufficient gluten. Therefore, bread baked with rye flour will be dense and heavy. When a recipe in this book calls for rye flour, do not use more than the stated quantity, as it could overload the motor.

**Other flour:** Products milled from other grains are occasionally used in bread. i.e. corn meal, rice, millet, soy, oat, buckwheat and barley flours. These do not contain protein that form sufficient gluten and therefore they should not be substituted for bread flour in the recipes. For gluten free bread making see page 18. Do not add more than the stated amount in the following recipes, otherwise a good result will not be achieved.

### Sugars:

Sugars or sweetening agents have the following purposes in bread making:

- They add sweetness and flavour.
- They add softness and fineness to the texture.
- They give crust colour.
- They contribute to keeping qualities by retaining moisture.
- They provide food for yeast.

Besides granulated sugar or caster sugar, brown sugar, honey and molasses can be substituted in the recipes. Recipes including fruit generally require less added sugar due to the high sugar content of the fruit.



## Basic Ingredients

### Milk and milk products:

Their main purposes are:

- They enhance flavour.
- They increase the nutritional value of bread.
- Milk solids include protein, lactose (milk sugar), and minerals.



Most recipes call for the use of milk powder. NEVER use fresh milk on the overnight programme. Otherwise it may sour during the rest time, spoiling the final flavour.

### Salt:

Salt has the following functions in bread baking.

- It strengthens gluten structure and makes it more stretchable.
- It inhibits yeast growth.
- It enhances the flavour.



Therefore, too much salt will inhibit fermentation whereas too little will result in weak gluten structure. Both will result in a bread with low volume and poor texture. Use ordinary table salt. DO NOT USE coarsely GROUND SALT.

### Liquid:

Cold tap water should be used. (For BAKE RAPID, lukewarm water should be used, especially during the very cold winter months.)

Cold fresh milk can be substituted for up to half the water, to improve the keeping quality and nutritional value of the loaf, which will have a softer browner crust.

NEVER use fresh milk on the overnight program. Always measure the liquid stated in the recipe carefully, using the measuring cup provided. TOO MUCH LIQUID will cause the dough to collapse, giving a poor appearance.



### Fats:

The major purpose of fats in bread baking are:

- They tenderise the bread.
- They add flavour and richness.
- They contribute to keeping qualities by retaining moisture.



Any fat can be used, however, we recommend butter for the best flavour and texture.

### Yeast:

Yeast is a living organism, a microscopic plant which works as a leavening agent in bread baking.

It acts on sugars and changes them into carbon dioxide gas and alcohol.

This gas production causes the leavening or the "rise" of yeast dough.

The alcohol evaporates during baking.

Yeast is available in two forms: fresh and dry. Dry yeast is available in two types; the type that requires preliminary fermentation and the type that is used dry and may be mixed with other ingredients.

For *Bread Bakery*®, use the latter type. **Do not use fresh yeast or dry yeast that requires preliminary fermentation.** Always use yeast marked "Easy Blend", "Fast Action" or "Easy Bake" on the packet. Do not dissolve yeast in water before use. It is placed dry in the bread pan first, before all other ingredients.

As there is an optimum temperature for yeast to activate, your *Bread Bakery*® incorporates a heat sensor to keep the dough at the correct temperature during the rising process.

We use the minimum quantity of yeast required in our recipes to avoid spoiling the flavour of the finished loaf.

All major Brands as well as supermarket own label Easy Bake Yeasts are suitable. Easy Blend Yeasts are available in sachets and once opened the sachets should be resealed and used within 48 hrs or according to manufacturer's instructions.

When using wholemeal flour, we recommend using yeast that contains vitamin C.

If this is not available, add a 100 M vitamin C tablet available at chemists, or use 1/4 tsp vitamin C powder.

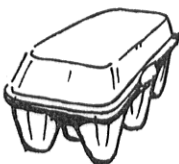




## Other Ingredients Used for Flavoured Loaves

### Egg:

These are sometimes added to nutritionally enrich the dough, they also improve the keeping properties and colour of the baked product. Medium sized eggs are used.



### Fruits:

Dried fruits are used in some of the following recipes. Total weight of dried fruits used should not exceed recommendations in the recipes. When using fresh fruit, use only as directed in the following recipes, as the water content of the fruit will affect the loaf volume.



### Bran:

Approx 60–75 ml (4–5 tbsp) can be added to boost the fibre content. (Do not use more than this recommended amount as it will affect the volume of the loaf).



### Wheat germ:

Approx 60 ml (4 tbsp) can be added to give a nuttier flavour.

### Herbs:

Herbs are used to add flavour to the bread. These can be used fresh or dried. If using dried herbs only small amounts (1–2 tsp) are required. For fresh herbs follow the guidelines in the recipes.

### Timer loaves

Do not use eggs and “fresh” ingredients i.e. fruit/vegetables on timer loaves, as these ingredients may stale during the rest time, thus spoiling the loaf.

### Bread Mixes

When using ready prepared bread mixes where the yeast is already in the packet, use the basic bake rapid option of 1 hour 55 minutes for all varieties of mix. Select the correct size for the quantity of mix used.

XL (Extra Large) – 600g packet

L (Large) – 500g packet

Put the packet mix in the bread pan, and add the recommended quantity of water from the recipe on the packet. Select basic bake rapid option of 1 hour 55 minutes and press Start.

We do not know how much yeast is in the packet, and therefore how high the bread will rise. We recommend that you should adjust the mix you use according to the baking results.

For ready prepared mixes, where the yeast is supplied in a separate sachet, select the program according to the type of flour in the mix.

For example white and brown mixes use the basic program (4 hours) and wholemeal the wholewheat program (5 hours), and follow the recipe proportion in our book for yeast and water quantities to use.

### Vitamin C (Ascorbic Acid):

Ascorbic acid is a “bread improver” i.e. it helps improve the volume of the loaf. This is now incorporated into the Fast Action Easy Bake yeast and does not have to be added as a separate ingredient, although we recommend adding 1/4 tsp Vitamin C powder to certain whole wheat loaves to improve the rise.



### Nuts:

Nuts may be used, but chop them finely. Use no more than the recipe recommends.

The height of bread when nuts are used, may be low because the chopped nuts will cut the gluten structure. When adding nuts as well as dried fruit, their total weight should not exceed that recommended in the recipes. Remember to chop them finely as these interfere with mixing.



### Spices:

Spices are used to add flavour to the bread. Only small amounts (1 teaspoon to 2 teaspoon) are required.



### Seeds:

These may be added to give flavour and texture to the bread. Be careful if using larger seeds, that are particularly hard, as they could scratch the non-stick coating.

## Differences in Baking Results

Baking results differ according to several factors including environmental conditions, electricity fluctuation, choice of ingredients, their brands, measurements and quality. To avoid poor baking results the following should be remembered.

### 1. Bake at optimum temperature.

Temperature is one of the most important factors in bread baking. Although the *Bread Bakery*® is designed to sense the temperature and automatically control the heating system during the entire process of baking, it works best in a room temperature between 20°C (68°F) to 25°C (77°F), a slight difference in volume may be noticed when the BAKE RAPID mode is used or during winter months when an overnight programme is used.

### 2. Electricity Fluctuations will affect the height, the texture and the colour of bread.

The *Bread Bakery*® incorporates a 10 minute memory which means that if the electricity supply is interrupted for 10 minutes or less the bread machine will automatically restart.

### 3. Measure the ingredients accurately.

Accurate measurement is essential in achieving good baking results.

Liquids should be measured in the measuring cup and yeast, salt, sugar and milk powder using the measuring spoon provided.

Flour must be weighed accurately on scales either using the metric (grammes) or imperial (ozs). Do not exceed the stated weight of flour as this could damage your machine.

For measuring fat (butter) the 15–25g recommended in the recipes is a guideline for the quantity to use.

If using oil the equivalent measurement is 2–3 tbsp oil per 25g butter, depending on personal taste.

The yeast should be measured carefully using the teaspoon end of the measuring spoon. It is marked inside with a quarter, half and three quarter level for your convenience.

### 4. Order of Ingredients.

Always place yeast first, then all other dry ingredients into the bread pan, followed by the liquid so that the yeast is at the bottom and not in contact with the liquid. N.B. Never let the yeast touch liquid before kneading.

### 5. Always use fresh ingredients.

Check the date on the flour packet before purchase and use the flour before it is out of date. After opening the packet reseal and store in a cool dry place.

### 6. Experimenting.

Take care to follow the guidelines when adding additional ingredients, as if added in excess, these affect the final loaf volume. For loaves with poor volume, extra sugar e.g. for white loaves extra 1/2–1 tbsp should be added, as this helps the rise for poorer quality strong white flours.

Additional water eg 10–20 ml will give a lighter textured loaf.

### 7. Maximum Load.

Do not attempt to increase the quantities in the recipes given as overloading may damage your machine.

### 8. When using ideas from other recipe books we recommend that you follow our proportions of flour, water and yeast as a guide and add the other ingredients accordingly.

## Baking Whole wheat & Multigrain breads

The result of breads, such as whole wheat breads and multigrain breads, are affected greatly by the quality of ingredients, especially the flour. The flour quality is affected by the keeping methods, the temperature, humidity, etc. Another important factor about the flour is that its quality also differs from year to year, season to season. This is due to the quality of the wheat crop being affected by the weather.

Sometimes due to bad weather conditions, the crop may not grow with as much gluten forming properties as it would require to produce flour for making excellent breads.

When the quality of flour is poor, the bread may not rise, or collapse after rising due to weak gluten. In such cases, take the following measures to obtain better results.

1. At least 150 g of the flour should be white bread flour, rather than whole wheat flour.
- and/ or
2. Reduce 15 ml to 30 ml of water from the regular amount.

If the above still does/do not solve problems,

3. Reduce the amount of dry yeast to 1/2 teaspoon. (2g)

The loaf produced by above methods may be low or small.

## Baking Gluten free breads

### ~Guide to using your bread bakery for making gluten free bread~

Making gluten free bread is very different from the normal way of producing bread in the *Bread Bakery*®.

It is very important that if you are making gluten free bread for health reasons that you have consulted your doctor and follow the guidelines below.

- It is very important to avoid cross contamination with flours that contain gluten if bread is being made for dietary reasons. Particular attention must be paid to the cleaning of the bread pan and blade as well as any utensils that are used.
- The gluten free recipe below has been developed using commercially prepared gluten free bread mixes, such as Glutafin, Trufree and Juvela. These are available from the chemist, health food stores and occasionally large supermarkets.
- Gluten free bread recipes are **only** suitable for the **BAKE RAPID Program**, 1 hour 55mins.
- Place the liquid ingredients into the bucket first, and then add the dry ingredients.
- The ingredients are mixed to a thick batter, to ensure a perfect mix it is necessary to stir in the flour that can stick around the edges of the bread pan, using a **plastic** spatula.
- The bread should be stored in a cool dry place and used within 2 days. If you will not be able to use up all the loaf within that time it can be put into freezer bags, in convenient sized portions, and frozen.
- For more information about the various gluten free bread mixes please contact:  
Nutricia Customer Care Line 01225 711801 for Glutafin & Trufree products.  
SHS International Ltd Advice Line 0151 2281992 for Juvela products.

#### Standard recipe for using Gluten Free Bread Mix

360 ml water*
1/2 teaspoon salt
1/2 tablespoon vegetable oil
400g (14 oz.) gluten free bread mix
1 teaspoon sachet yeast

#### Instructions

1. Place the water, salt and oil into the bread pan
2. Add the gluten free flour
3. Sprinkle on the yeast
4. Select the Basic Bake Rapid program
5. Select medium size and dark crust
6. Remove the bread when cooked and allow to cool

\* The amount of water required can vary from one type of bread mix to another, so it may be necessary to adjust the water accordingly.

\* **To receive a recipe for a particular gluten free mix please contact the Cookery Advice Line on 01344 862108 Monday to Friday 9:30 am - 1 pm and 2 pm - 5 pm.**

## Basic-White

# Recipes

The following recipes should be used with white bread flour.  
Select basic **BAKE** option of 4 hours, unless it states otherwise.

tsp=teaspoon    tbsp=tablespoon

### Basic white loaf This can also be made using the Timer.

	Ex Large	Large	Medium
Yeast	1 1/4 tsp	1 tsp	1/2 tsp
Strong white flour	600g(1lb 5 oz)	500g(1lb 2 oz)	400g(14 oz)
Sugar	1 1/2 tbsp	1 tbsp	1 tbsp
Butter	25g(1 oz)	25g(1 oz)	15g(1/2 oz)
Milk powder	2 tbsp	1 1/2 tbsp	1 tbsp
Salt	1 1/2 tsp	1 1/2 tsp	1 tsp
Water	400 ml	350 ml	280 ml

### Milk loaf

	Ex Large	Large	Medium
Yeast	1 1/4 tsp	1 tsp	1/2 tsp
Strong white flour	600g(1lb 5 oz)	500g(1lb 2 oz)	400g(14 oz)
Sugar	1 1/2 tbsp	1 tbsp	1 tbsp
Butter	25g(1 oz)	25g(1 oz)	15g(1/2 oz)
Milk powder	2 tbsp	1 1/2 tbsp	1 tbsp
Salt	1 1/2 tsp	1 1/2 tsp	1 tsp
Water	200 ml	175 ml	140 ml
Milk	200 ml	175 ml	140 ml

### Wheatgerm Large Size

Yeast	1 tsp
Strong white flour	500g(1 lb 2 oz)
Sugar	1 tbsp
Butter	25g(1 oz)
Milk powder	2 tbsp
Salt	1 1/2 tsp
Wheatgerm	4 tbsp
Water	350 ml

### Ciabatta Large Size

This can also be made using the Timer.

Yeast	1 tsp
Strong white flour	500g(1 lb 2 oz)
Sugar	1 tsp
Salt	1 tsp
Virgin olive oil	3 tbsp
Water	350 ml

### Orange loaf

	Ex Large	Large	Medium
Yeast	1 1/4 tsp	1 tsp	1/2 tsp
Strong white flour	600g(1lb 5 oz)	500g(1lb 2 oz)	400g(14 oz)
Sugar	1 1/2 tbsp	1 tbsp	1 tbsp
Butter	25g(1 oz)	25g(1 oz)	15g(1/2 oz)
Milk powder	2 tbsp	1 1/2 tbsp	1 tbsp
Salt	1 1/2 tsp	1 1/2 tsp	1 tsp
	Grated orange rind of one whole orange		
Water	260 ml	230 ml	200 ml
Orange juice	140 ml	120 ml	80 ml

Delicious served with marmalade.

### Rye and Caraway Large Size

Yeast	1 tsp
Strong white flour	350g(12 oz)
Rye flour	100g(4 oz)
Butter	15g(1/2 oz)
Milk powder	2 tbsp
Salt	1 tsp
Caraway seeds	1 1/2 tsp
Vitamin C powder	1/4 tsp
Water	310 ml

### Bran loaf

	Ex Large	Large	Medium
Yeast	1 1/4 tsp	1 tsp	1/2 tsp
Strong white flour	600g(1lb 5 oz)	500g(1lb 2 oz)	400g(14 oz)
Sugar	1 1/2 tbsp	1 tbsp	1 tbsp
Butter	25g(1 oz)	25g(1 oz)	15g(1/2 oz)
Milk powder	2 tbsp	1 1/2 tbsp	1 tbsp
Salt	1 1/2 tsp	1 1/2 tsp	1 tsp
Bran	5 tbsp	4 tbsp	3 tbsp
Water	400 ml	350 ml	280 ml

### Herby Bread

	Ex Large	Large	Medium
Yeast	1 1/4 tsp	1 tsp	1/2 tsp
Strong white flour	600g(1lb 5 oz)	500g(1lb 2 oz)	400g(14 oz)
Sugar	1 1/2 tbsp	1 tbsp	1 tbsp
Butter	25g(1 oz)	25g(1 oz)	15g(1/2 oz)
Milk powder	2 tbsp	1 1/2 tbsp	1 tbsp
Salt	1 1/2 tsp	1 1/2 tsp	1 tsp
Parsley	3 tbsp	2 tbsp	1 tbsp
Coriander	3 tbsp	2 tbsp	1 tbsp
Cloves	3 tbsp	2 tbsp	1 tbsp
Water	400 ml	350 ml	280 ml

The following recipes should be used with white bread flour.

tsp=teaspoon    tbsp=tablespoon

## Rapid white loaf Use basic BAKE RAPID, 1 hour 55 mins.

	Ex Large	Large	Medium
Yeast	1 <sup>3</sup> / <sub>4</sub> tsp	1 <sup>1</sup> / <sub>4</sub> tsp	3 <sup>3</sup> / <sub>4</sub> tsp
Strong white flour	600g(1lb 5 oz)	500g(1lb 2 oz)	400g(14 oz)
Sugar	1 <sup>1</sup> / <sub>2</sub> tbsp	1 tbsp	1 tbsp
Butter	25g(1 oz)	25g(1 oz)	15g(1/2 oz)
Milk powder	2 tbsp	1 <sup>1</sup> / <sub>2</sub> tbsp	1 tbsp
Salt	1 <sup>1</sup> / <sub>2</sub> tsp	1 <sup>1</sup> / <sub>2</sub> tsp	1 tsp
Water	400 ml	350 ml	280 ml

## Sandwich loaf (One size only)

Use basic BAKE option of 4 hours.

This can also be made using the Timer.

Yeast	1/2 tsp
Strong white flour	400g(14 oz)
Sugar	1 tbsp
Butter	15g(1/2 oz)
Milk powder	1 <sup>1</sup> / <sub>2</sub> tbsp
Salt	1 tsp
Water	290 ml

## French loaf (One size only)

Use french BAKE option of 6 hours.

This can also be made using the Timer.

Yeast	1 tsp
Strong white flour	400g(14 oz)
Butter	15g(1/2 oz)
Salt	1 tsp
Water	300 ml

Select basic BAKE RAISIN option of 4 hours, for the recipes below.

## 5-Seeded Bread

	Ex Large	Large	Medium
Yeast	1 <sup>1</sup> / <sub>4</sub> tsp	1 tsp	1/2 tsp
Strong white flour	600g(1lb 5 oz)	500g(1lb 2 oz)	400g(14 oz)
Sugar	1 <sup>1</sup> / <sub>2</sub> tbsp	1 tbsp	1 tbsp
Butter	25g(1 oz)	25g(1 oz)	15g(1/2 oz)
Milk powder	2 tbsp	1 <sup>1</sup> / <sub>2</sub> tbsp	1 tbsp
Salt	1 <sup>1</sup> / <sub>2</sub> tsp	1 <sup>1</sup> / <sub>2</sub> tsp	1 tsp
Water	400 ml	350 ml	280 ml
Caraway seeds	1 <sup>1</sup> / <sub>2</sub> tsp	1 tsp	1/2 tsp
Sesame seeds	2 <sup>1</sup> / <sub>2</sub> tbsp	2 tbsp	1 <sup>1</sup> / <sub>2</sub> tbsp
Pumpkin seeds	1 <sup>1</sup> / <sub>2</sub> tbsp	1 tbsp	1/2 tbsp
Poppy seeds	1 <sup>1</sup> / <sub>2</sub> tbsp	1 tbsp	1/2 tbsp
Sunflower seeds	1 <sup>1</sup> / <sub>2</sub> tbsp	1 tbsp	1/2 tbsp

Note: Add seeds on Raisin beep.

## Spicy Fruit loaf

	Ex Large	Large	Medium
Yeast	1 <sup>1</sup> / <sub>4</sub> tsp	1 tsp	1/2 tsp
Strong white flour	600g(1lb 5 oz)	500g(1lb 2 oz)	400g(14 oz)
Sugar	1 <sup>1</sup> / <sub>2</sub> tbsp	1 tbsp	1 tbsp
Butter	25g(1 oz)	25g(1 oz)	15g(1/2 oz)
Milk powder	2 tbsp	1 <sup>1</sup> / <sub>2</sub> tbsp	1 tbsp
Salt	1 <sup>1</sup> / <sub>2</sub> tsp	1 <sup>1</sup> / <sub>2</sub> tsp	1 tsp
Water	400 ml	350 ml	280 ml
Cinnamon	3 tsp	2 <sup>1</sup> / <sub>2</sub> tsp	2 tsp
Mixed dried fruit	125g(5 oz)	100g(4 oz)	75g(3 oz)

Note: Mix cinnamon and dried fruit together add on Raisin beep.

## Tomato Foccacia Medium Size

Yeast	3/4 tsp
Strong white flour	400g(14 oz)
Sugar	1 tsp
Salt	1 tsp
Passata	150 ml
Water	120 ml
Green pitted olives, halved	50g(2 oz)
Sun dried tomatoes, chopped	50g(2 oz)

Note: Add olives and tomatoes on Raisin beep.

## Raisin and Hazelnut Medium Size

Yeast	3/4 tsp
Strong white flour	300g(11 oz)
Strong wholemeal flour	100g(4 oz)
Sugar	1 tsp
Butter	15g(1/2 oz)
Milk powder	1 <sup>1</sup> / <sub>2</sub> tbsp
Salt	1 tsp
Egg	1 medium sized
Water	310 ml
Hazelnuts, chopped	75g(3 oz)
Raisins	75g(3 oz)

Note: Add raisins and hazelnuts on Raisin beep.



## Basic-Brown

The following recipes should be used with brown bread flour.  
Select basic BAKE option of 4 hours, unless it states otherwise.

tsp=teaspoon tbs=tablespoon

### Basic brown loaf This can also be made using the Timer.

	Ex Large	Large	Medium
Yeast	1 1/4 tsp	1 tsp	1/2 tsp
Strong brown flour	600g(1lb 5 oz)	500g(1lb 2 oz)	400g(14 oz)
Sugar	1 1/2 tbs	1 tbs	1 tbs
Butter	25g(1 oz)	25g(1 oz)	15g(1/2 oz)
Milk powder	2 tbs	1 1/2 tbs	1 tbs
Salt	1 1/2 tsp	1 1/2 tsp	1 tsp
Water	400 ml	350 ml	290 ml

### Anchovy and Sundried Tomato loaf Medium Size

Yeast	3/4 tsp
Strong brown flour	200g(7 oz)
Strong white flour	200g(7 oz)
Sugar	1 tbs
Milk powder	1 tbs
Anchovies, drained	30g(1 1/2 oz)
Sundried tomatoes, chopped	50g(2 oz)
Water	300 ml

### Ploughmans loaf **Large Size**

Yeast	1 tsp
Strong brown flour	250g(9 oz)
Strong white flour	250g(9 oz)
Sugar	1 tbs
Butter	25g(1 oz)
Milk powder	1 1/2 tbs
Salt	1 1/2 tsp
Branston pickle	3 tbs
Apple juice	130 ml
Water	220 ml

Ideal to serve with cheese, chutney and salad for lunch.

### Curry and Mango loaf

	Ex Large	Large	Medium
Yeast	1 1/4 tsp	1 tsp	1/2 tsp
Strong brown flour	600g(1lb 5 oz)	500g(1lb 2 oz)	400g(14 oz)
Sugar	1 1/2 tbs	1 tbs	1 tbs
Butter	25g(1 oz)	25g(1 oz)	15g(1/2 oz)
Milk powder	2 tbs	1 1/2 tbs	1 tbs
Salt	1 1/2 tsp	1 1/2 tsp	1 tsp
Curry paste	3-4 tsp	2-3 tsp	1-2 tsp
Mango chutney	4 tbs	3 tbs	2 tbs
Water	400 ml	350 ml	280 ml

Dip in the sauce of your Indian meal.

### Rapid brown loaf Use basic BAKE RAPID, 1 hour 55 mins.

	Ex Large	Large	Medium
Yeast	1 3/4 tsp	1 1/4 tsp	3/4 tsp
Strong brown flour	600g(1lb 5 oz)	500g(1lb 2 oz)	400g(14 oz)
Sugar	1 1/2 tbs	1 tbs	1 tbs
Butter	25g(1 oz)	25g(1 oz)	15g(1/2 oz)
Milk powder	2 tbs	1 1/2 tbs	1 tbs
Salt	1 1/2 tsp	1 1/2 tsp	1 tsp
Water	400 ml	350 ml	290 ml

Select basic BAKE RAISIN option of 4 hours, for the recipes below.

### Malted loaf

	Ex Large	Large	Medium
Yeast	1 1/4 tsp	1 tsp	1/2 tsp
Strong brown flour	600g(1lb 5 oz)	500g(1lb 2 oz)	400g(14 oz)
Sugar	1 1/2 tbs	1 tbs	1 tbs
Butter	25g(1 oz)	25g(1 oz)	15g(1/2 oz)
Milk powder	2 tbs	1 1/2 tbs	1 tbs
Salt	1 1/2 tsp	1 1/2 tsp	1 tsp
Malt extract	4 tbs	3 tbs	2 tbs
Water	400 ml	350 ml	290 ml
Sultanas	125g(4 oz)	100g(4 oz)	75g(3 oz)

Note: Add the sultanas on Raisin beep.

### Cheese and Bacon loaf

	Ex Large	Large	Medium
Yeast	1 1/4 tsp	1 tsp	3/4 tsp
Strong brown flour	600g(1lb 5 oz)	500g(1lb 2 oz)	400g(14 oz)
Sugar	1 1/2 tbs	1 tbs	1 tbs
Milk powder	2 tbs	1 1/2 tbs	1 tbs
Salt	1 1/2 tsp	1 1/2 tsp	1 tsp
Water	400 ml	350 ml	290 ml
Cooked bacon, chopped	100g(4 oz)	75g(3 oz)	50g(2 oz)
Cheddar cheese, grated	100g(4 oz)	75g(3 oz)	50g(2 oz)

Note: Add bacon and cheese on Raisin beep.  
Wonderful toasted and served with poached eggs.

The following recipes should be used with wholemeal bread flour.  
Select wholewheat BAKE option of 5 hours, unless it states otherwise.

## Whole wheat

tsp=teaspoon tbsp=tablespoon

### 100% Wholemeal loaf

This can also be made using the Timer.

	Ex Large	Large	Medium
Yeast	1 1/2 tsp	1 tsp	3/4 tsp
Strong wholemeal flour	600g(1lb 5 oz)	500g(1lb 2 oz)	400g(14 oz)
Sugar	1 1/2 tbsp	1 1/2 tbsp	1 tbsp
Butter	25g(1 oz)	25g(1 oz)	15g(1/2 oz)
Milk powder	2 tbsp	1 1/2 tbsp	1 tbsp
Salt	1 1/2 tsp	1 1/2 tsp	1 tsp
Vitamin C powder	1/4 tsp	1/4 tsp	1/4 tsp
Water	420 ml	360 ml	300 ml

Note: On BAKE RAPID (3 hours) increase yeast to 2 tsp (XL) 1 1/2 tsp (L) 1 tsp (M).

### 70% Wholemeal loaf

This can also be made using the Timer.

	Ex Large	Large	Medium
Yeast	1 1/4 tsp	1 tsp	1/2 tsp
Strong wholemeal flour	425g(15 oz)	350g(12 oz)	275g(10 oz)
Strong white flour	175g(6 oz)	150g(5 oz)	125g(4 oz)
Sugar	1 1/2 tbsp	1 1/2 tbsp	1 tbsp
Butter	25g(1 oz)	25g(1 oz)	15g(1/2 oz)
Milk powder	2 tbsp	1 1/2 tbsp	1 tbsp
Salt	1 1/2 tsp	1 1/2 tsp	1 tsp
Vitamin C powder	1/4 tsp	1/4 tsp	1/4 tsp
Water	420 ml	360 ml	300 ml

Note: On BAKE RAPID (3 hours) increase yeast to 1 3/4 tsp (XL) 1 1/4 tsp (L) 3/4 tsp (M).

### 50% Wholemeal loaf

This can also be made using the Timer.

	Ex Large	Large	Medium
Yeast	1 1/4 tsp	1 tsp	1/2 tsp
Strong wholemeal flour	300g(11 oz)	250g(9 oz)	200g(7 oz)
Strong white flour	300g(11 oz)	250g(9 oz)	200g(7 oz)
Sugar	1 1/2 tbsp	1 1/2 tbsp	1 tbsp
Butter	25g(1 oz)	25g(1 oz)	15g(1/2 oz)
Milk powder	2 tbsp	1 1/2 tbsp	1 tbsp
Salt	1 1/2 tsp	1 1/2 tsp	1 tsp
Water	420 ml	360 ml	300 ml

Note: On BAKE RAPID (3 hours) increase yeast to 1 3/4 tsp (XL) 1 1/4 tsp (L) 3/4 tsp (M).

### Sandwich loaf (one size only)

Use wholewheat BAKE SANDWICH option of 5 hours.

This can also be made using the Timer.

Yeast	3/4 tsp
Strong wholemeal flour	500g(1 lb 2 oz)
Sugar	1 tbsp
Butter	20g(1 oz)
Milk powder	1 tbsp
Salt	1 tsp
Water	350 ml

### Onion loaf Medium Size

Yeast	3/4 tsp
Strong wholemeal flour	300g(11 oz)
Strong white flour	100g(4 oz)
Sugar	1 tbsp
Butter	15g(1/2 oz)
Milk powder	1 tbsp
Salt	1 tsp
Onion, chopped and softened	1 small, 50N(2 oz)
Olive oil	1 tsp
Garlic purée	1 tsp
Creamed horseradish sauce	2 tsp
Water	300 ml

Note: Poppy seeds can be sprinkled over the loaf, one hour before the end.

### Olive loaf Medium Size

Use wholewheat BAKE RAISIN option of 5 hours.

Yeast	3/4 tsp
Strong wholemeal flour	200g(7 oz)
Strong white flour	200g(7 oz)
Butter	15g(1/2 oz)
Milk powder	1 1/2 tbsp
Salt	1 tsp
Dried oregano	1 tbsp
Water	320 ml
Whole black olives, pitted	50g(2 oz)

Note: Add black olives on Raisin beep.

### Pesto and pine nuts

Use wholewheat BAKE RAISIN option of 5 hours.

	Ex Large	Large	Medium
Yeast	1 1/4 tsp	1 tsp	1/2 tsp
Strong wholemeal flour	300g(11 oz)	250g(9 oz)	200g(7 oz)
Strong white flour	300g(11 oz)	250g(9 oz)	200g(7 oz)
Sugar	1 1/2 tbsp	1 1/2 tbsp	1 tbsp
Butter	25g(1 oz)	25g(1 oz)	15g(1/2 oz)
Milk powder	2 tbsp	1 1/2 tbsp	1 tbsp
Salt	1 1/2 tsp	1 1/2 tsp	1 tsp
Pesto	4 tbsp	3 tbsp	2 tbsp
Water	420 ml	360 ml	300 ml
Pine nuts	100g(4 oz)	75g(3 oz)	50g(2 oz)

Note: Add pine nuts on Raisin beep.

# Multigrain

The following recipes can be used with a mixture of bread flours and those containing wholegrains. The grains should preferably be ground – as finely as possible – to protect the non-stick coating inside the bread pan.

Select multigrain BAKE option of 5 hours. One size only.

tsp=teaspoon    tbsp=tablespoon

## Granary®

This can also be made using the Timer.

Yeast	1 tsp
Granary® flour	500g(1 lb 2 oz)
Sugar	1 tbsp
Butter	25g(1 oz)
Milk powder	2 tbsp
Salt	1½ tsp
Water	350 ml

## Malted Brown

This can also be made using the Timer.

Yeast	1 tsp
Granary® flour	300g(11 oz)
Strong white flour	200g(7 oz)
Sugar	1 tbsp
Butter	25g(1 oz)
Milk powder	2 tbsp
Salt	1½ tsp
Water	350 ml

## Cheese and Oat loaf

Yeast	¾ tsp
Strong white flour	400g(14 oz)
Sugar	1 tsp
Butter	15g(½ oz)
Salt	1½ tsp
Egg	1 medium sized
Porridge oats	100g(4 oz)
Cheddar cheese, grated	50g(2 oz)
Gruyere cheese, grated	50g(2 oz)
Parmesan cheese, grated	40g(1½ oz)
Mustard powder	1 tsp
Water	330 ml

Note: Reserve 1 tablespoon of the grated cheddar cheese to sprinkle over the top of the loaf, one hour before the end.

## Rosemary and Garlic

Yeast	1 tsp
Strong white flour	250g(9 oz)
Granary® flour	250g(9 oz)
Sugar	1 tbsp
Butter	15g(½ oz)
Milk powder	1½ tbsp
Salt	1 tsp
Garlic puree	4 tsp
Dried rosemary	2 tsp
Water	350 ml

## Banana and Muesli loaf

Yeast	1 tsp
Strong white flour	175g(6 oz)
Strong wholemeal flour	225g(8 oz)
Sugar	1 tbsp
Butter	15g(½ oz)
Milk powder	1½ tbsp
Salt	1 tsp
Muesli	4 tbsp
Banana chips	75g(3 oz)
Water	320 ml

A nice change for a healthy breakfast loaf.

## Cumin Seeds

Yeast	1 tsp
Strong white flour	150g(5 oz)
Strong wholemeal flour	350g(12 oz)
Milk powder	2 tbsp
Butter	25g(1 oz)
Salt	1½ tsp
Honey	2 tbsp
Cumin seeds	2 tbsp
Water	360 ml

To enable you to enjoy preparing rolls and sweet breads with the same ease as making a loaf, your Panasonic *Bread Bakery*® has a DOUGH setting to mix and give the dough its first rising before you shape and bake in your conventional oven.

Remember when using the DOUGH mode, the maximum load is 600g (1 lb 5 oz) flour.

## Using the Recipes

For preparing plain rolls, use the recipes on page 25 for wholemeal, white and brown rolls. After completion remove dough, shape, prove and bake as described. Plain rolls can be shaped as shown below.

## Shaping

Brush with milk or salted water, sprinkle with poppy seeds, sesame seeds, or cracked wheat. Cover, prove and bake 220°C/425°F/Gas Mark 7 for 12–15 mins.

### 1. Dinner Rolls



a) Divide dough into balls



b) Flatten slightly using palm of hand

### 2. Knot



a) Roll dough into a sausage shape 15cm (6 inch) in length and tie in a simple knot.



b) Trim the ends.

### 3. Hedgehogs



a) Divide dough into ovals.



b) Press one end slightly.  
Press in sides to make hedgehogs' face.



c) Transfer to baking sheet.  
Cut into dough with a sharp pair of scissors to snip small points all over the body. These will form the hedgehog spines.



d) Place 2 currants on the face for eyes and one for nose. Glaze with beaten egg.

## Proving

Most recipes require the dough to be left to prove, i.e. to be left to rise after shaping, before the final baking. Generally the dough should be left to prove in a warm place (at approximately 40°C) until the dough has doubled in size.

Approximate proving time – Rolls 25 mins, Whole Breads, e.g. Sally Lunn etc. 50 mins.

## Dough

To prevent a hard dry skin forming, cover the dough with a large polythene bag or cover with lightly oiled cling film.

If the dough has been shaped or placed on a ceramic/pyrex tray or dish, it can be proved more quickly by microwave:

- High power 10 secs.
- Rest/Stand 10 mins.
- High power 10 secs.
- (800 watt IEC oven)

The following are a selection of dough recipes which you can make in your *Bread Bakery*®.

### Baking

Speciality breads, rolls and buns should be baked in a very hot oven.

Generally bake at 220°C/425°F/Gas Mark 7 unless stated otherwise.

### White Rolls

(Use basic DOUGH option)

1 tsp	yeast
500g (1 lb 2 oz)	Strong White Flour
1 tbsp	sugar
25g (1 oz)	butter
2 tbsp	milk powder
1½ tsp	salt
300 ml	water

- 1 Divide dough into 10–12 pieces and shape into rolls.
- 2 Place on a greased baking sheet and allow to rise until doubled in size.
- 3 Glaze with beaten egg. Sprinkle with poppy seeds.
- 4 Bake at 220°C/425°F/Gas Mark 7 for 15 mins or until golden brown.

### Wholemeal Rolls

(Use wholewheat DOUGH option)

To prepare dough for shaping into wholemeal rolls, use one quantity of recipe for 50% Large Wholemeal Loaf on page 22, but with 330 ml water.

### Brown Rolls

(Use basic DOUGH option)

To prepare dough for shaping into brown rolls, use one quantity of recipe for Large Basic Brown Loaf on page 21, but with 320 ml water.

### Tips for Use:

When the DOUGH option has completed its operation, you may find that the prepared dough is easier to shape if it is tipped onto a lightly floured board before handling.

### Enriched Dough – Standard Recipe

(Use basic DOUGH option)

½ tsp	yeast
250g (9 oz)	Strong White Flour
1 tsp	sugar
25g (1 oz)	butter
1 tbsp	milk powder
½ tsp	salt
1 medium sized	egg
100 ml	water

### Wholemeal Enriched Dough

(Use wholewheat DOUGH option)

If you wish to prepare wholemeal enriched dough, replace the white flour with strong wholemeal flour and use 140 ml water. Prepare on the wholewheat DOUGH option and use for any of the enriched dough recipes below.

### Chelsea Buns – one quantity of enriched dough

(Use basic DOUGH option)

Additional ingredients required:

15g (½ oz)	butter
100g (4 oz)	mixed dried fruit
50g (2 oz)	soft brown sugar
pinch	mixed spice

- 1 Knead the dough lightly and roll out to an oblong 26cm x 20cm (10"x 8").
- 2 Mix together the mixed dried fruit, soft brown sugar and a pinch mixed spice. Brush the dough with melted butter and spread the fruit mixture on top. Roll up from the long edge and cut into 8–10 slices. Arrange in a greased 23cm (9") sandwich tin and allow to prove until well risen.
- 3 Bake at 220°C/425°F/Gas Mark 7 for 15 mins or until golden brown.
- 4 Allow to cool. Drizzle with glacé icing.



## Doughnuts – one quantity of enriched dough (Use basic DOUGH option)

- 1 Roll dough to 2cm (3/4") thickness. Cut into rings using 7cm (3") and 4cm (2") plain cutters.
- 2 Leave to prove. Deep fry 4 at a time in hot oil 180°C/350°F until well browned, turning them frequently. Drain on kitchen paper.
- 3 Toss in caster sugar flavoured with cinnamon.

## Jam Doughnuts - one quantity of enriched dough (Use basic DOUGH option)

- 1 Divide dough into 10 balls. Flatten slightly.
- 2 Leave to prove. Deep fry 4 at a time in hot oil 180°C/350°F until well browned, turning them frequently. Drain on kitchen paper.
- 3 Fill cooked doughnuts with sieved jam using an icing syringe. Toss in caster sugar.

## Stollen - one quantity of enriched dough (Use basic DOUGH RAISIN option)

### Additional ingredients required:

100g (4 oz)	mixed dried fruit
150g (5 oz)	marzipan

- 1 Add mixed dried fruit when *Bread Bakery*® beeps.
- 2 Roll out dough out to a 20 cm (8") circle.
- 3 Shape marzipan into 15 cm (6") sausage. Place down the centre of the dough. Brush dough edges with water and fold one side over to encase marzipan. Place on a greased baking sheet and allow to prove.
- 4 Bake at 220°C/425°F/Gas Mark 7 for 15–20 mins or until golden. Whilst still warm, brush with melted butter and dredge with icing sugar.

## Bath Buns - one quantity of enriched dough (Use basic DOUGH RAISIN option)

### Additional ingredients required:

75g (3 oz)	sultanas
25g (1 oz)	mixed peel

- 1 Add mixed peel and sultanas when *Bread Bakery*® beeps.
- 2 Divide mixture into eight. Place on lightly greased baking sheet. Glaze with milk and sprinkle with demerara sugar.
- 3 Leave to prove.
- 4 Bake at 220°C/425°F/Gas Mark 7 for 15 mins or until well risen and golden brown.

## Danish Pastries – one quantity of enriched dough (Use basic DOUGH option)

### Additional ingredients required:

100g (4 oz)	butter
100g (4 oz)	marzipan
1 tin	apricot halves

- 1 Work 100g (4 oz) butter with a knife until softened and form into an oblong, approximately 3/4 inch thick.
- 2 Knead the dough lightly and roll out into an oblong about three times the size of the butter. Put the butter in the centre of the dough and enclose it, overlapping the top and bottom 1/3 of the dough just across the middle and sealing the open sides with a rolling pin.
- 3 Turn the dough so that the folds are to the side and roll into a strip three times as long as it is wide. Fold the bottom one third up and the top one third down, cover and allow to rest for 10–15 mins. Turn, repeat rolling, folding and resting twice more. Roll out the dough thinly and cut into 10 cm (4") squares.
- 4 Put a little marzipan in the centre, top with one or two tinned apricot halves. Either fold over two alternate corners to the centre or fold over all four corners, securing the tips with beaten egg. Allow to prove, glaze with beaten egg and bake at 220°C/425°F/Gas Mark 7 for 15 mins or until golden brown. While still hot, brush with thin glacé icing and decorate with chopped nuts and glacé cherries.

## Dough

### Hot Cross Buns - one quantity of enriched dough (Use basic DOUGH RAISIN option)

#### Additional ingredients required:

100g (4 oz)	mixed dried fruit
1 tsp	cinnamon
1/2 tsp	mixed spice

Add 1 tsp cinnamon, 1/2 tsp mixed spice to basic dough ingredients.

- 1 Add mixed dried fruit when *Bread Bakery*® beeps.
- 2 Divide mixture into eight balls. Place on a lightly greased baking tray and allow to prove. Make a paste with approx. 2 tbsp flour mixed with 2 tbsp water and pipe a cross over the buns, or top with thin slices of shortcrust pastry.
- 3 Bake at 220°C/425°F/Gas Mark 7 for 15–20 mins or until golden brown.
- 4 While still HOT, brush with a sugar glaze—40g (1 1/2 oz) sugar in 4tbsp water, boiled until a syrup is reached – (approx. 5 mins).

### French Sticks (Use french DOUGH option)

1/2 tsp	yeast
250g (9 oz)	Strong White Flour
1 tsp	sugar
1 tbsp	milk powder
1/2 tsp	salt
160 ml	water

- 1 Divide dough into two. Roll each half into a strip 25cm x 8cm (10"x 3"). Roll up from the long end to form two sticks. Make 3–4 diagonal slits on the top of each stick.
- 2 Leave to prove. Brush each stick with egg white and sprinkle with 2 tbsp of sesame seeds. Bake at 220°C/425°F/Gas Mark 7 for 12 mins or until golden brown.

### Sally Lunn (Use basic DOUGH option)

1/2 tsp	yeast
250g (9 oz)	Strong White Flour
1 tsp	sugar
25g (1 oz)	butter
1 tbsp	milk powder
1/2 tsp	salt
130 ml	water

- 1 Place dough in 15 cm (6") cake tin. Allow to prove until doubled.
- 2 Bake at 220°C/425°F/Gas Mark 7 for 15–20 mins or until well browned.
- 3 Dissolve 2 tbsp sugar in 1 tbsp boiling water. Brush over Sally Lunn. Cool in tin for 5–10 mins before turning out.

### Cheese Brioche (Use basic DOUGH RAISIN option)

1/2 tsp	yeast
250g (9 oz)	Strong White Flour
1 tsp	sugar
25g (1 oz)	butter
1 tbsp	milk powder
1/2 tsp	salt
2 medium sized	eggs
80 ml	water

#### Additional ingredients required:

100g (4 oz)	cheese, grated
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- 1 Add grated cheese when *Bread Bakery*® beeps.
- 2 Shape three quarters into a ball and place in the bottom of a lightly greased brioche tin. Press a hole in the centre. Shape the remainder of the dough into a ball and place in the centre. Press down lightly.
- 3 Leave to rise, glaze with beaten egg and bake at 190°C/375°F/Gas Mark 5 for 15–20 mins or until well risen and golden brown.

## Muffins (Use basic DOUGH option)

1/2 tsp	yeast
300g(11 oz)	Strong White Flour
1 tsp	sugar
25g(1 oz)	butter
1/2 tsp	salt
1 medium sized	egg
150 ml	water

- 1 Knead the dough lightly and roll out until it is just over 6mm (1/4") thick. Cut out 8cm (3") rounds. Place the Muffins on well-floured baking sheets and dust the tops with semolina.
- 2 Cover with a damp cloth and leave to rise until doubled in size.
- 3 Bake at 230°C/450°F/Gas Mark 8 for 10 mins, or until when tapped the bottom sounds hollow.

## Lardy Bread (Use basic DOUGH option)

3/4 tsp	yeast
250g(9 oz)	Strong White Flour
1 tsp	sugar
25g(1 oz)	lard
1/2 tsp	salt
150 ml	water

75g(3 oz)	lard	} mixed together
75g(3 oz)	caster sugar	
1/2 tsp	mixed spice	
100g(4 oz)	mixed fruit	

- 1 Roll out the dough into an oblong until it is 6 mm (1/4") thick. Dot one third of the lard in small flakes over two thirds of the dough, and sprinkle with one third of the fruit and sugar mixture. Fold the dough into three with fat and fruit inside. Give the dough a half turn and repeat the process twice more until all the lard and fruit mixture is used up.
- 2 Roll the dough out to fit a 20cm x 25cm (8" x 10") greased shallow baking tin. Score top in deep diamonds. Cover and leave to rise.
- 3 Brush with 3 tbsp caster sugar mixed with 3 tbsp water boiled until syrupy. Bake at 220°C/425°F/Gas Mark 7 for about 30 mins or until well risen and brown.

## Pizza (Use pizza DOUGH option)

1/2 tsp	yeast
300g(11 oz)	Strong White Flour
1/2 tbsp	sugar
15g(1/2 oz)	butter
1 tbsp	milk powder
1 tsp	salt
210 ml	water

1 tin	drained chopped tomatoes
1 tin	tuna
100g(4 oz)	black stoned olives
150g(5 oz)	grated cheese

- 1 Roll out the dough to a 25 cm (10") circle. Transfer to a greased baking sheet and leave to rise. Spread over tomato, tuna and cheese, sprinkle with olives.
- 2 Bake at 220°C/425°F/Gas Mark 7 for 15–20 mins or until brown.

## Pitta Bread (Use pizza DOUGH option)

1/2 tsp	yeast
250g(9 oz)	Strong Wholemeal Flour
1/2 tsp	sugar
1/2 tsp	salt
150 ml	water

- 1 Divide dough into 4 balls. Roll out into oval shapes approx. 25cm x 13cm (10" x 5"). Place onto a baking tray.
- 2 Prove for 8 mins. Bake at 240°C/475°F/Gas Mark 9 for 6–9 mins.
- 3 Wrap in clean damp tea towel to keep them soft and pliable.  
NB: Do not overbrown when cooking, as these are usually reheated before serving.

## Dough

### Naan Bread

(Use basic DOUGH option)

1/2 tsp	yeast
250g(9 oz)	Strong White Flour
1 tsp	sugar
1/2 tsp	salt
1/2 tsp	baking powder
1 tbsp	vegetable oil
2 tbsp	natural yoghurt
100 ml	water

- 1 Divide dough into 4 balls. Roll into oval shapes approx. 25cm x 10cm (10" x 4"). Place on greased baking sheets.
- 2 Bake under a preheated grill for 2–3 mins each side until browned and well puffed.  
NB: This flat bread must be cooked under a very hot grill to create the air pocket inside the bread.

### Pesto Pin Wheels

– one quantity of white roll mix (page 13)

(Use basic DOUGH option)

**Additional ingredients required:**

4 tbsp Pesto  
Parmesan cheese to sprinkle on pin wheels

- 1 Roll dough out into rectangular sheet 1 1/2 cm (1/2") thick, approximately 24 cm X 46 cm (9" X 18").
- 2 Spread Pesto over the dough and then roll up like a swiss roll.
- 3 Cut the dough into 4 cm (1 1/2") slices with a sharp knife and place slices close together on a greased baking tray, cut sides up.
- 4 Sprinkle with Parmesan cheese and allow to prove, until doubled in size.
- 5 Bake at 220°C/425°F/Gas Mark 7 for 15 – 20 minutes or until golden brown.

### Picnic Plait

(Use basic DOUGH option)

1/2 tsp	yeast
300g(11 oz)	Strong Brown Flour
1/2 tbsp	sugar
1 tbsp	butter
1 tbsp	milk powder
1 tsp	salt
240 ml	water
225g	streaky bacon (chopped)
1	onion (finely chopped)
100g(4 oz)	grated cheese
1	sliced tomato

- 1 Soften bacon and onion in the microwave on High power for 3–4 mins, or fry until soft.
- 2 Roll dough to 30.5cm x 35.5cm (12"x 14") rectangle.  
On long edges cut dough diagonally at 2.5cm (1") intervals, leaving centre 7.5cm (3") uncut.  
Layer filling ingredients.  
Fold up alternate strips to form a plait. Seal well at ends. Brush with beaten egg. Place on a greased baking sheet.
- 3 Leave to prove. Bake at 200°C/400°F/Gas Mark 6 for 30–40 mins or until golden brown.

### Panettone

(Use basic DOUGH RAISIN option)

1/2 tsp	yeast
300g(11 oz)	Strong White Flour
2 tbsp	sugar
15g(1/2 oz)	butter
1 tsp	salt
1/2 tsp	ground cardamom
1 medium sized	egg
1	yolk
140 ml	milk

**Additional ingredients required:**

1	grated lemon rind
50g(2 oz)	mixed peel
100g(4 oz)	raisins

- 1 Add the lemon rind, mixed peel and raisins when *Bread Bakery*® beeps.
- 2 Place dough in 18cm (7") cake tin. Allow to prove until doubled in size.
- 3 Bake at 150°C/300°F/Gas Mark 2 for about 30 mins.

## Croissants (Use basic DOUGH option)

1/2 tsp	yeast
300g(11 oz)	Strong White Flour
1 tsp	sugar
25g(1 oz)	butter
1/2 tsp	salt
1 medium sized	egg
150 ml	water
150g(5 oz)	butter

- 1 Roll dough to 20cm x 25cm (8"x 10") rectangle. Divide butter into three portions. Dot one portion over the top two thirds of the dough. Fold the bottom one third up and the top one third down, sealing the edges with a rolling pin. Turn the dough so that the folded edge is on the side. Roll out to an oblong, dot the second portion of butter and continue as before. Repeat with the third portion. Cover and allow the dough to rest in the refrigerator for 30 mins.
- 2 Repeat the rollings three more times, cover and chill for 30 mins. Roll out pastry and divide into four squares. Cut each square into two triangles. Loosely roll up each triangle towards the point, finishing with tip underneath. Curve into a crescent shape.
- 3 Leave to prove until doubled in size. Brush with beaten egg and bake at 220°C/ 425°F/Gas Mark 7 for 15 mins or until crisp and well browned.

## Italian Focaccia Bread (Use pizza DOUGH option)

1/2 tsp	yeast
300g(11 oz)	Strong White Flour
1 tsp	salt
1 tbsp	olive oil
200 ml	water

### With Red Onion, Olive and Sage Topping

24	fresh sage leaves, stalks removed
100g(4 oz)	pitted black olives, halved
2	small red onions, finely sliced
1 tbsp (15 ml)	olive oil

- 1 Tear 12 sage leaves into small pieces and knead into the dough with 75g(3 oz) of the olives.
- 2 Pat dough to 30cm x 25cm (12"x 10") rectangle, rounded at the ends.
- 3 Sprinkle on remaining whole sage leaves, remaining olives and onion. Drizzle oil over the top.
- 4 Cover with a damp tea towel and leave to prove in a warm place for 30 mins.
- 5 Drizzle with olive oil and bake at 190°C/375°F/ Gas Mark 5 for 20–30 mins or until golden at the edges and well cooked in the centre.

### With Blue Cheese, Garlic and Thyme Topping

small bunch	thyme sprigs, stripped
175g(6 oz)	Gorgonzola, cubed
4	large cloves garlic, cut into thin matchsticks
1 tbsp (15 ml)	olive oil

- 1 Pat dough to 30cm x 25cm (12"x 10") rectangle, rounded at the ends.
- 2 Cover with thyme and a grinding of black pepper. Sprinkle over cheese and garlic.
- 3 Follow instructions "4" and "5" of above.



## Cakes & Teabreads

### Use bake only program for these recipes

This program can be used for baking cakes and tea breads. It is not suitable for all types of cake, such as Victoria sandwich or those that require going into a hot oven. The cake is made according to the recipe in a separate mixing bowl and then baked inside the bread pan.

Always use our tablespoon and teaspoon measure in these recipes.

Make sure that the kneading blade is removed from the pan and the bottom and sides of the bread pan are lined with baking parchment, before the cake mixture is added.

Ensure that the cake mixture is kept inside the baking parchment.

The maximum baking time is 1 hour and 30 minutes.

### FRUITY CAKE

350g (12 oz)	mixed dried fruit
50g (2 oz)	chopped dates
50g (2 oz)	chopped walnuts
100g (4 oz)	chopped cherries
300 ml	water
75g (3 oz)	butter
3	medium sized eggs, beaten
250g (9 oz)	plain flour
5 ml (1 tsp)	bicarbonate of soda

- 1 Place the fruit, dates, walnuts, cherries, water and butter together and heat until the fat has melted and the liquid is hot. This can be done on the hob or in the microwave oven. (High power for 4 – 5 minutes)
- 2 Allow to cool slightly, then add eggs, flour and the bicarbonate of soda. Mix well.
- 3 Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.
- 4 Place the mixture into the bread pan, being careful to ensure that the mixture is inside the baking parchment.
- 5 Select bake only program and enter 55 minutes on the timer.
- 6 After baking test with a skewer to see if the cake is cooked. If the cake does require extra time, select the bake only program again and enter a further 3 – 5 minutes on the timer. If it is still slightly sticky this will cook through during the stand period.
- 7 Take the bread pan out of the bread maker using oven gloves. Leave to stand for 5 – 10 minutes before removing from the bread pan and allowing to cool.

### PARKIN

150 ml (1/4 pint)	milk
100g(4 oz)	black treacle
100g(4 oz)	golden syrup
50g(2 oz)	butter
100g(4 oz)	oatmeal
225g(8 oz)	self raising flour
pinch of salt	
3 ml (1/2 tsp)	ground ginger
1	medium sized egg, beaten

- 1 Warm milk, treacle, syrup and butter together until just melted. This can be done on the hob or in the microwave oven. (High power for 1 minute.)
- 2 Stir the oats into the treacle mixture.
- 3 Sieve the flour, salt and ginger together into a bowl, and make a well in the centre.
- 4 Pour in the melted ingredients and the beaten egg, mix well.
- 5 Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.
- 6 Place the mixture into the bread pan, being careful to ensure that the mixture is inside the baking parchment.
- 7 Select bake only program and enter 40 minutes on the timer.
- 8 After baking test with a skewer to see if the cake is cooked. If the cake does require extra time, select the bake only program again and enter a further 3 – 5 minutes on the timer. If it is still just sticky this will cook through during the stand period.
- 9 Take the bread pan out of the bread maker using oven gloves. Leave to stand for 5 – 10 minutes before removing from the bread pan and allowing to cool.

## BUTTERMILK LOAF

300g(11 oz)	self raising flour
3ml (1/2 tsp)	salt
45 ml (3 tbsp)	soft light brown sugar
100g(4 oz)	mixed dried fruit
1	medium sized egg, beaten
200 ml	buttermilk

- 1 Sieve flour into a bowl.
- 2 Stir in the sugar.
- 3 Make a well in the centre of the flour and add the dried fruit, beaten egg and buttermilk.
- 4 Mix lightly but quickly to form a soft dough.
- 5 Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.
- 6 Place the dough into the bread pan, being careful to ensure that the mixture is inside the baking parchment. Press the dough down gently into the pan.
- 7 Select the bake only program and enter 40 minutes on the timer.
- 8 After baking test with a skewer to see if the loaf is cooked. If the cake does require extra time, select the bake only program again and enter a further 3 – 5 minutes on the timer. If it is still just slightly sticky this will cook through during the stand period.
- 9 Take the bread pan out of the bread maker using oven gloves. Leave to stand for 5 – 10 minutes before removing from the bread pan and allowing to cool.

## MARMALADE CAKE

100g(4 oz)	butter
50g(2 oz)	light brown sugar
2	medium sized eggs
275g(10 oz)	self raising flour
8 ml (1 1/2 tsp)	ground ginger
105 ml (7 tbsp)	orange marmalade
45 ml (3 tbsp)	milk

**Topping:** 50g(2 oz) mixed peel

- 1 Cream together the butter and the sugar.
- 2 Beat in the eggs gradually.
- 3 Fold in the sieved flour and ginger.
- 4 Stir in the marmalade and the milk.
- 5 Remove kneading blade from the bread pan and line the bottom and sides with baking parchment.
- 6 Place the mixture into the bread pan, being careful to ensure that the mixture is inside the baking parchment.
- 7 Sprinkle the mixed peel on the top.
- 8 Select the bake only program and enter 45 minutes on the timer.
- 9 After baking test with a skewer to see if the cake is cooked. If the cake does require extra time, select the bake only program again and enter a further 3 – 5 minutes on the timer. If it is still just slightly sticky this will cook through during the stand period.
- 10 Take the bread pan out of the bread maker using oven gloves. Leave to stand for 5 – 10 minutes before removing from the bread pan and allowing to cool.

## Cakes & Teabreads

### GINGERBREAD

25g(1 oz)	demerara sugar
75g(3 oz)	butter
50g(2 oz)	golden syrup
75g(3 oz)	black treacle
225g(8 oz)	plain flour
8 ml (1½ tsp)	ground ginger
8 ml (1½ tsp)	baking powder
3 ml (½ tsp)	bicarbonate of soda
3 ml (½ tsp)	salt
150 ml (¼ pint)	milk
1	medium sized egg, beaten

- 1 Warm sugar, butter, golden syrup and treacle together until just melted. This can be done on the hob or in the microwave oven (High power for 1 minute).
- 2 Stir in all of the sieved dry ingredients.
- 3 Mix in the milk and the beaten egg.
- 4 Beat thoroughly with a wooden spoon.
- 5 Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.
- 6 Place the mixture into the bread pan, being careful to ensure that the mixture is inside the baking parchment.
- 7 Select bake only program and enter 35 minutes on the timer.
- 8 After baking test with a skewer to see if the cake is cooked. If the cake does require extra time, select the bake only program again and enter a further 3 – 5 minutes on the timer. If it is still just slightly sticky this will cook through during the stand period.
- 9 Take the bread pan out of the bread maker using oven gloves. Leave to stand for 5 – 10 minutes before removing from the bread pan and allowing to cool.

### MARBLED CHOCOLATE & VANILLA CAKE

225g(8 oz)	butter
75g(3 oz)	caster sugar
4	medium sized eggs
225g(8 oz)	self raising flour
5 ml (1tsp)	vanilla essence
75g(3 oz)	plain chocolate
15 ml (1 tbsp)	milk
15 ml (1 tbsp)	cocoa powder

- 1 Cream together the butter and the sugar.
- 2 Beat in the eggs gradually.
- 3 Fold in the flour, then divide the mixture into two bowls.
- 4 Add the vanilla essence to one bowl and mix in.
- 5 Melt the chocolate with the milk and add to the other bowl with the cocoa powder, mix well.
- 6 Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.
- 7 Place alternate spoonfuls of the vanilla and chocolate mixture into the bread pan, being careful to ensure that the mixture is inside the baking parchment. Then using a spoon lightly swirl the two colours together so that they combine but are not mixed.
- 8 Select the bake only program and enter 50 minutes on the timer.
- 9 After baking test with a skewer to see if the cake is cooked. If the cake does require extra time, select the bake only program again and enter a further 3 – 5 minutes on the timer. If it is still just slightly sticky this will cook through during the stand period.
- 10 Take the bread pan out of the bread maker using oven gloves. Leave to stand for 5 – 10 minutes before removing from the bread pan and allowing to cool.

## BANANA TEA LOAF

225g(8 oz)	self raising flour
1.5 ml (1/4 tsp)	bicarbonate of soda
3 ml (1/2 tsp)	salt
75g(3 oz)	butter
50g(2 oz)	caster sugar
500g(1 lb 2 oz)	bananas (with skin), peel & mash
1	medium sized egg, beaten

**Optional glaze:** apricot jam  
walnut/banana chips

- 1 Sieve flour, salt, bicarbonate of soda together into a bowl.
- 2 Rub the butter into the flour until it resembles fine breadcrumbs.
- 3 Stir in the sugar, bananas and the beaten egg, mix well.
- 4 Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.
- 5 Place the mixture into the bread pan, being careful to ensure that the mixture is inside the baking parchment.
- 6 Select the bake only program and enter 45 minutes on the timer.
- 7 After baking test with a skewer to see if the cake is cooked. If the cake does require extra time, select the bake only program again and enter a further 3 – 5 minutes on the timer. If it is still just slightly sticky this will cook through during the stand period.
- 8 Take the bread pan out of the bread maker using oven gloves and leave to stand for 5 – 10 minutes before removing from the bread pan and allowing to cool.
- 9 Glaze if desired. Soften the jam, spread over the top of the warm teabread, and sprinkle with walnut or banana chips.

## BOOZY CAKE

125g(4 oz)	butter
300g(11 oz)	mixed dried fruit
50g(2 oz)	light brown soft sugar
1 orange zest and 45ml (3 tbsps) of juice	Guinness or Caffreys
120 ml	bicarbonate of soda
5 ml (1 tsp)	medium sized eggs, beaten
2	plain flour
200g(7 oz)	mixed spice
8 ml (1 1/2 tsp)	

**Topping:** 15g(1/2 oz) flaked almonds  
15g(1/2 oz) demerara sugar

- 1 Heat the butter, dried fruit, sugar, zest and juice of an orange and Guinness together until the fruit plumps up. This can be done on the hob by bringing the ingredients to the boil, stirring and then simmering for 10 – 15 minutes or heating in the microwave oven on High power for 8 minutes, stirring twice.
- 2 Leave to cool for 10 minutes, then stir in the bicarbonate of soda, this will make the mixture foam.
- 3 Stir in the eggs, flour and mixed spice, and mix well.
- 4 Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.
- 5 Place the mixture into the bread pan, being careful to ensure that the mixture is inside the baking parchment.
- 6 Sprinkle the flaked almonds and demerara on the top of the mixture.
- 7 Select the bake only program and enter 45 minutes on the timer.
- 8 After baking test with a skewer to see if the cake is cooked. If the cake does require extra time, select the bake only program again and enter a further 3 – 5 minutes on the timer. If it is still just slightly sticky this will cook through during the stand period.
- 9 Take the bread pan out of the bread maker using oven gloves. Leave to stand for 5 – 10 minutes before removing from the bread pan and allowing to cool.

# Troubleshooting






Before calling for help please look at the following problems that can arise when making bread. Most of the issues are connected with flour or ingredients so please check below.

QUESTION	POSSIBLE CAUSE	SOLUTION
Why has my bread not risen properly?  Why is the top of my loaf uneven and craggy?	<ul style="list-style-type: none"> <li>· The gluten quality in the flour may be poor. Flour quality is affected by keeping methods, temperature and humidity. The quality of the wheat crop is also affected by growing conditions and this can vary from season to season.</li> <li>· Insufficient liquid. The dough may have been too stiff.</li> <li>· Wrong type of yeast.</li> <li>· Not enough yeast or old yeast used.</li> <li>· Liquid touched yeast before kneading.</li> <li>· Too much salt.</li> <li>· Not enough sugar.</li> </ul>	<ul style="list-style-type: none"> <li>· Try another brand or batch of flour.</li> <li>· Flours can vary slightly in the amount of water they absorb. Add an extra 10—20 ml of water.</li> <li>· Only use easy bake/ easy blend, fast action yeast that comes in sachets.</li> <li>· Ensure measuring spoon provided is used and check date on packet carefully. For best results, the sachet yeast should be used up within 48 hours.</li> <li>· Ensure ingredients are added as per the recipe and water is carefully poured in last.</li> <li>· Use measuring spoon provided and check recipe.</li> <li>· Use measuring spoon provided and check recipe.</li> </ul>
Why is my loaf very airy in texture and full of air pockets?	<ul style="list-style-type: none"> <li>· Too much yeast.</li> <li>· Too much liquid.</li> </ul>	<ul style="list-style-type: none"> <li>· Use measuring spoon provided and check recipe.</li> <li>· Water absorption of flour can vary. Try reducing water by 10—20 ml.</li> </ul>
My loaf seems to have collapsed after rising.	<ul style="list-style-type: none"> <li>· Poor flour quality to hold the rise.</li> <li>· Too much yeast.</li> <li>· Too much liquid.</li> </ul>	<ul style="list-style-type: none"> <li>· Try another brand of flour.</li> <li>· Use measuring spoon provided and check recipe.</li> <li>· Reduce water by 10—20 ml.</li> </ul>
The bread rises too much.	<ul style="list-style-type: none"> <li>· Too much yeast.</li> <li>· Too much water.</li> <li>· Too much flour.</li> </ul>	<ul style="list-style-type: none"> <li>· Use measuring spoon provided and check recipe.</li> <li>· Use measuring cup provided and check recipe.</li> <li>· Weigh flour carefully on scales.</li> </ul>
Why is my loaf pale and sticky?	<ul style="list-style-type: none"> <li>· Not enough or old yeast used.</li> <li>· Power interruption or Start/Stop has been pressed after starting.</li> </ul>	<ul style="list-style-type: none"> <li>· Ensure measuring spoon provided is used and check date on packet carefully. For best results, ensure the sachet yeast is used up within 48 hours.</li> <li>· If this has been longer than ten minutes, the machine will switch off. You will need to remove loaf from pan and start again.</li> </ul>
There is excess flour around the bottom and sides of the loaf.	<ul style="list-style-type: none"> <li>· Too much flour.</li> <li>· Not enough liquid.</li> </ul>	<ul style="list-style-type: none"> <li>· Ensure that the flour is weighed on scales, do not use the cup to measure.</li> <li>· Use measuring cup provided, and check recipe.</li> </ul>



QUESTION	POSSIBLE CAUSE	SOLUTION
Why is my loaf lop sided?	<ul style="list-style-type: none"> <li>· Not enough liquid.</li> <li>· Not enough flour.</li> </ul>	<ul style="list-style-type: none"> <li>· If the dough is too stiff, it will not rise evenly. Add an extra 10—20 ml of water.</li> <li>· Weigh flour carefully on scales. Do not use less than 400g (14 oz) for a loaf.</li> </ul>
Why has my loaf not mixed?	<ul style="list-style-type: none"> <li>· Blade not in bread pan.</li> <li>· Power interruption or Start/Stop has been pressed after starting.</li> </ul>	<ul style="list-style-type: none"> <li>· Ensure the blade is placed in the pan before ingredients are added.</li> <li>· If this has been longer than ten minutes, the machine will switch off. You may be able to start the loaf again, however the baking result may be poor if this occurs after kneading has begun.</li> </ul>
My loaf has not baked.	<ul style="list-style-type: none"> <li>· Dough option was selected.</li> <li>· Power interruption or Start/Stop has been pressed after starting.</li> <li>· Motor Protection Device. (See page 37.)</li> </ul>	<ul style="list-style-type: none"> <li>· No baking will occur if dough option is selected.</li> <li>· If this has been longer than ten minutes, the machine will switch off. If the dough has risen and proved, you can remove it and try baking in your own oven.</li> </ul>
The sides of my loaf have collapsed and the bottom is damp.	<ul style="list-style-type: none"> <li>· The loaf has been left in the bread pan too long after baking.</li> <li>· Power Interruption or Start/Stop has been pressed after starting.</li> </ul>	<ul style="list-style-type: none"> <li>· Remove the loaf promptly when it has finished baking.</li> <li>· If this has been longer than ten minutes, the machine will switch off. The loaf may be saved by completing the baking in your oven.</li> </ul>
<p>I can smell burning when the bread is baking.</p> <p>I can see smoke coming from the steam vent.</p>	<ul style="list-style-type: none"> <li>· Ingredients have been spilt on the element.</li> </ul>	<ul style="list-style-type: none"> <li>· Occasionally a little flour or other ingredient may be flicked out of the bread pan during mixing. Just wipe the element gently after baking when the bread maker has cooled down.</li> </ul>
My blade stays in the loaf when I remove it from the bread pan.	<ul style="list-style-type: none"> <li>· Dough is quite stiff.</li> <li>· Crust has built up underneath the blade.</li> </ul>	<ul style="list-style-type: none"> <li>· Water absorption of flours can vary. Increase the water by 10—20 ml. Allow the bread to cool completely before removing the blade carefully.</li> <li>· Wash the blade and where it sits on the spindle after making each loaf.</li> </ul>
<p>The crust dimples and goes soft on cooling.</p> <p>How can I keep my crust crispy?</p>	<ul style="list-style-type: none"> <li>· As the loaf is baked in a small oven, some steam that remains in the loaf after cooking passes into the crust and can soften it slightly.</li> </ul>	<ul style="list-style-type: none"> <li>· To reduce the amount of steam, reduce the water in the loaf by 10—20 ml, or reduce the sugar by half. The loaf can also be placed in your oven at 200°C / Gas 6 for another 5—10 minutes to crisp further, if required. The "french" program or "DARK" crust colour option could also be used in some cases to produce a crispy crust.</li> </ul>
Bread slices unevenly and is sticky.	<ul style="list-style-type: none"> <li>· Sliced while too hot.</li> </ul>	<ul style="list-style-type: none"> <li>· Allow bread to cool on a rack to release the steam before slicing.</li> </ul>

# Display Indications for Abnormal Conditions

Condition	Reason/Cause	How to reset/restart
 <p><b>TEMP</b> appears on display.</p>	<p>The unit is hot (above 40°C/105°F). This may occur during repetitive use. You must allow the unit to cool down before reusing.</p>	<p>Leave the unit as it is.</p> <p>When the unit has cooled to below 40°C/105°F, <b>TEMP</b> will disappear from the display window and the red indicating light will go out.</p> <p>This indicates that the unit is now ready to use.</p>
 <p><b>ALERT</b> is on display.</p>	<p>There has been a 10-minute or less power cut. (The power plug has been inadvertently pulled out or the breaker has activated.) Or there has been a slight change in the power supplied to the machine.</p>	<p>If the interruption in the power supply is momentary, the operation will not be affected.</p> <div style="border: 1px solid black; padding: 5px;"> <p>If the power is restored within 10 minutes, the bread maker will operate again. However, the bread may not turn out well.</p> </div>
 <p><b>0:00</b> is on display.</p>	<p>There has been more than 10 minutes power cut. (power failure, unplugging of the power cord, or a malfunctioning of household fuse or breaker).</p>	<p>Remove the dough and start again using all new ingredients.</p>
<p>Not baked at all, although the operation appears to have proceeded.</p>	<p>Motor protection device has activated. This only happens when the unit is overloaded and an excessive force is applied to the motor. After about 30 minutes, the motor automatically starts running again.</p>	<p>Check to see if the kneader mounting shaft can rotate.</p> <div style="display: flex; justify-content: space-around; align-items: center;"> <div style="text-align: center;">  <p><b>Yes</b></p> <p>Make sure you did not use too much or too hard/heavy ingredients, then start again using all new ingredients.</p> </div> <div style="text-align: center;">  <p><b>No</b></p> <p>Service will be required.</p> </div> </div>

## Motor protection device

If the unit is overloaded and an excessive force is applied to the motor, the protection device will stop the motor. After approximately 30 minutes, the motor will automatically start running again. It is recommended to restart with fresh ingredients.

### Remedy 1

If the kneading blade is restricted by hard dough, take out the dough. The unit will restart 30 minutes later.

### Remedy 2

Check to see if the kneader mounting shaft of the bread pan can rotate. If it can rotate, restart the bread maker after 30 minutes. If it cannot rotate, service will be required.

## Slicing and Storing the bread

### Slicing homemade bread

Cool the bread on a wire rack before slicing. Cutting the bread fresh from the oven may be difficult.



### Storing homemade bread

After cooling the bread completely at room temperature, wrap it in a foil or a plastic bag to preserve freshness.

To enjoy the taste of freshly baked homemade bread, try to consume your bread as soon as possible.

For longer storage, wrap well and store in the freezer.

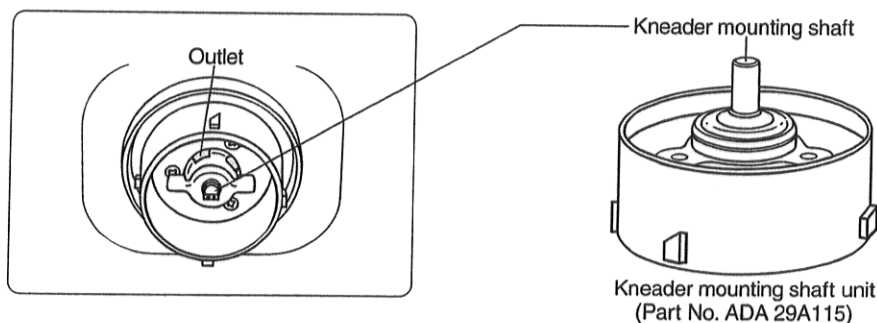
It is better to slice the loaf before freezing.

## Leakage of bread ingredients from the bread pan

With extended use, a small quantity of ingredients may leak out from the outlet of the bread pan. This is normal. The bread pan is designed so that the ingredients in the kneader mounting shaft unit may be discharged to prevent rotation stoppage.

When the kneader mounting shaft does not rotate, it is necessary to replace the kneader mounting shaft unit with a new one.

Consult with your authorised Panasonic Service Centre for servicing or for purchase of replacement parts.



## Specifications

Power supply	230–240 V AC 50 Hz
Power consumed	505–550 W
Capacity	max. 600g of strong flour min. 400g of strong flour for a loaf min. 250g of strong flour for a dough
Timer	Digital timer (up to 13 hours)
Protective device	Self-resetting motor protector
Dimensions (H X W X D)	approx. 35.5 X 34.0 X 23.2 cm
Weight	approx. 7.1 kg
Accessories	Measuring spoon, measuring cup