

Automatic Bread Maker

OPERATING INSTRUCTIONS AND RECIPES (Household Use)

Model No. **SD-2501**



Thank you for purchasing this Panasonic product.

- Please read these instructions carefully before using this product and save this manual for future use.
- This product is intended for household use only.

Before Use

How to Use

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How to Clean

Troubleshooting

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Safety Instructions

Please ensure you follow these instructions.

In order to prevent accidents or injuries to the user, other people, and damage to property, please follow the instructions below.







■ The following charts indicate the degree of damage caused by wrong operation.

 Warning: Indicates serious injury or death.	 Caution: Indicates risk of injury or property damage.
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■ The symbols are classified and explained as follows.

 This symbol indicates prohibition.	 This symbol indicates requirement that must be followed.
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Warning

-  **Do not use the appliance if the power cord or power plug is damaged or the power plug is loosely connected to the power outlet.**
(It may cause an electric shock, or fire due to short circuit.)
→ If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person in order to avoid a hazard.
-  **Do not damage the power cord or power plug.**
(It may cause an electric shock, or fire due to short circuit.)
Following actions are strictly prohibited. (Modifying, placing near heating elements, bending, twisting, pulling, putting heavy objects on top, and bundling the cord.)
-  **Do not plug or unplug the power cord with wet hands.**
(It may cause an electric shock.)
-  **Do not exceed voltage on the outlet and do not use alternate current other than listed on the appliance.**
(It may cause an electric shock or fire.)
 - Make sure the voltage supplied to the appliance is the same as your local supply.
 - Plugging other devices into the same outlet may cause an electric overheating.
-  **Insert the power plug firmly.**
(Otherwise it may cause an electric shock and fire caused by the heat that may generate around the plug.)
-  **Clean the power plug regularly.**
(A soiled power plug may cause insufficient insulation due to the moisture and lint build-up, which may cause a fire.)
→ Wipe the power plug, and wipe with the dry cloth.

Safety Instructions



Warning



Discontinue using the appliance immediately and unplug in the unlikely event that this appliance stops working properly.

(It may cause smoking, fire, electric shock or burn.)

e.g. for abnormal or breaking down

- The power plug and the power cord become abnormally hot.
- The power cord is damaged or power failure.
- The main body is deformed or is abnormally hot.
- The appliance makes abnormal turning noise during use.

→ Unplug the appliance immediately and consult a Panasonic dealer and have it serviced by an authorized technician.



Do not touch, block or cover the steam vent holes during use.

(It may cause a burn.)

- Especially pay attention for children.



Do not disassemble, repair or modify this appliance.

(It may cause a fire, electric shock or injury.)

→ Consult a Panasonic dealer and have it serviced by an authorized technician.



Do not immerse the appliance in water or splash it with water.

(It may cause an electric shock, or catch a fire due to short circuit.)



This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

(It may cause a burn, injury or electric shock.)



Caution



Make sure to hold the power plug when unplugging the power plug.

(Otherwise it may cause an electric shock, or fire due to short circuit.)



Unplug the power plug when the appliance is not in use.

(Otherwise it may cause an electric shock, or fire due to electric leakage.)



Please unplug and allow the appliance to cool down before cleaning it.

(It may cause a burn.)



Do not allow the power cord to hang over the edge of the table or touch a hot surface.

(It may cause a burn or injury.)



Do not remove the bread pan or unplug the Bread Maker during use.

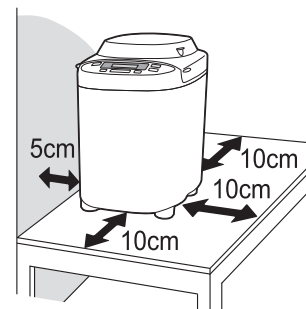
(It may cause a burn or injury.)

⚠ Caution



Do not use the appliance on following places.

- Position the Bread Maker on a firm, dry, clean, flat heatproof worktop at least 10 cm (4 inches) from the edge of the worktop.
(It may cause the appliance to slip and fall from the worktop.)
- Do not place on unstable surfaces, on electrical appliances such as a refrigerator, on materials such as tablecloths or on carpet, etc.
(It may fall or cause a fire.)
- During baking the unit heats up. The Bread Maker should be placed at least 5 cm (2 inches) from adjacent walls and other objects.
(It may cause a discoloration or deformation.)



Do not touch hot area such as bread pan, inside of unit, heating element or inside of the lid while the appliance is in use or after cooking.

The temperature of accessible surfaces may be high when the appliance is operating.

(It may cause a burn.)

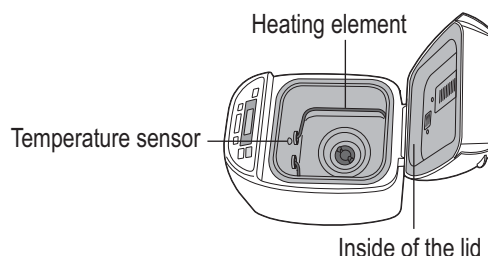
→ To avoid burns, always use oven gloves when removing the bread pan or the finished bread.

(Do not use wet oven gloves.)

Also take care when removing the finished bread or kneading blade.

Important Information

- Do not use the appliance outdoors, in the immediate vicinity of heat sources or in rooms of high humidity.
(It may cause a malfunction or deformation.)
- Do not use excessive force on the parts as is illustrated on the right.
(It may cause a malfunction or deformation.)
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.



Accessories/Parts Identification

Main Unit

Raisin nut dispenser

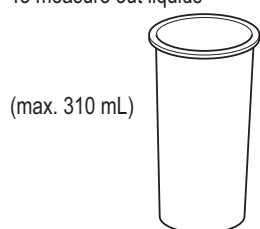
The ingredients placed in the raisin nut dispenser will drop into the bread pan automatically upon selecting the menu with raisin (03, 06, 14, 17, 19 and 25).

Turn to P. 14 for ingredients which may be placed in the raisin nut dispenser. Never operate the Bread Maker without the dispenser being in place.



Accessories

Measuring cup
To measure out liquids

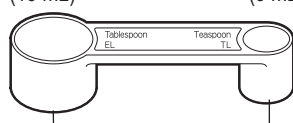


(max. 310 mL)

•10 mL increments

Measuring spoon
To measure out sugar, salt, yeast, etc.

(15 mL) (5 mL)



Tablespoon
•½ marking

Teaspoon
•¼, ½, ¾ markings

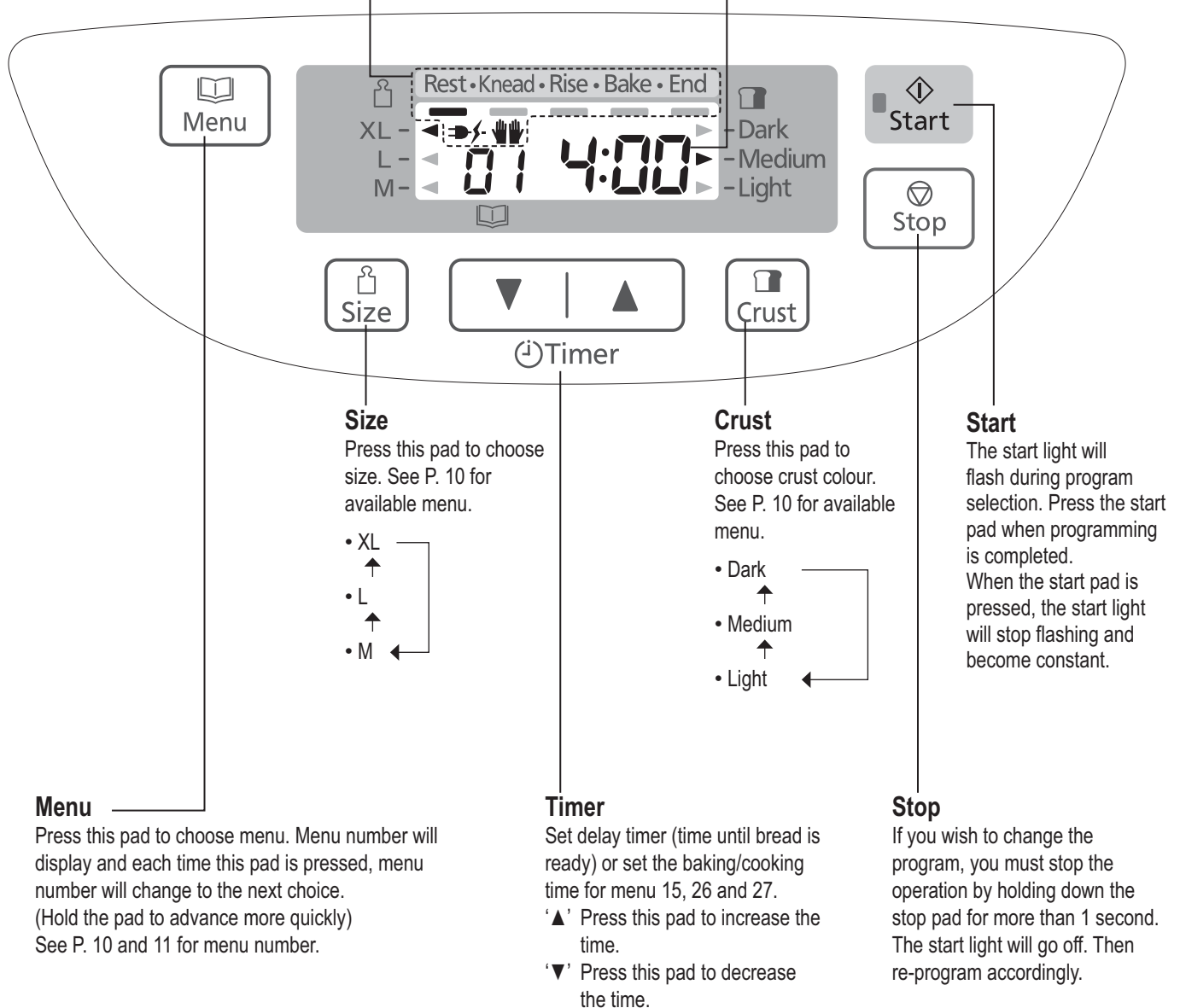
Plug

■ Operation status

- : displayed for the current stage of the program. Ingredients are being regulated on the 'Rest' stage before kneading.
- ⚡ : displayed when there has been an interruption in the power supply.
- 👤 : displayed when adding ingredients manually on menu 11 and 23.

■ Time remaining until program finished

Also when adding ingredients manually, display will show the time until adding extra ingredients in the program.



Bread-making Ingredients

Flour

Main ingredient of bread. The protein in flour forms gluten during kneading. Gluten provides structure and texture and helps the bread to rise.

- Use strong bread flour only.
- Flour must be weighed on scales.

Water

- Use normal tap water.
- Use tepid water if using menu 02, 05, 07, 12 or 20 in a cold room.
- Use chilled water if using menu 07, 08, 11, 13, 14, 20, 21, 23, 24 or 25 in a hot room.
- Always measure out liquids using the measuring cup provided.

Salt

Improves the flavour and strengthens gluten to help the bread rise.

- The bread may lose size/flavour if measuring is inaccurate.

Dairy Products

Add flavour and nutritional value.

- If you use milk instead of water, the nutritional value of the bread will be higher, but do not use in timer setting as it may not keep fresh overnight.
→ Reduce the amount of water proportionally to the amount of milk.

Fat

Adds flavour and softness to the bread.

- Use butter, margarine or oil. 2 tbsps oil are equivalent to 25 g butter.

Sugar (granulated sugar, brown sugar, honey, treacle etc)
Adds softness and gives crust colour.

Yeast

Enables the bread to rise.

- Yeast which has 'Easy Blend', 'Fast Action' or 'Easy Bake' written on the packet is recommended.
- Do not use dried yeast that requires preliminary fermentation.
- When using yeast from sachets, seal the sachet again immediately after use. To store follow manufacturers instructions but use opened individual sachets within 48 hours.



■ You can make your bread taste better by adding other ingredients:

Eggs	Improve the nutritional value and colouring of the bread. (Water amount must be reduced proportionally) Beat eggs when adding eggs.
Bran	Increases the bread's fibre content. • Use max. 50 g.
Wheat germ	Gives the bread a nuttier flavour. • Use max. 50 g.
Spices, herbs	Enhance the flavour of the bread. • Only use a small amount (1–2 tsp).

Main Flours Used in Bread

Strong flour is milled from hard wheat and has a high content of protein which is necessary for the development of gluten. Carbon dioxide produced during fermentation is trapped within the elastic network of gluten, thus making the dough rise.

White flour:

Made by grinding wheat kernel, excluding bran and germ. Used in e.g. menu 01, 08, 16 or 21.

- Always use strong flour when using the recipes in this book.
- Do NOT use plain or self-raising flour as a substitute for bread flour.

Wholemeal flour:

Made by grinding entire wheat kernel, including bran and germ.

Makes bread rich in minerals, but lower in height and denser than bread baked with white flour because the gluten strands are cut by the edges of bran flakes and germ.

Rye flour:

Contains some proteins, but these do not produce as much gluten as wheat flour.

Makes dense, heavy bread with a flat or slightly sunken top crust (use in menu 07 or 20).

Spelt flour:

In the wheat family but is a completely different species genetically.

Although it contains gluten some gluten-intolerant people can digest it. (Consult your doctor.)

Makes loaves with a flat/slightly sunken crust.

Spelt wholegrain flour bread has a lower height and is more dense compared with spelt white flour bread.

We recommend spelt white flour used should be more than half of the flour mix.

- There is Spelt (*Triticum spelta*) suitable for baking bread and Einkorn wheat (*Triticum monococcum*: also it is called small spelt) which is not suitable for baking bread are sold as spelt. Please use spelt. (use in menu 13, 14, 24 or 25)

Brown flour: 10–15% of wheat grain removed during milling.

Softgrain flour:

Strong white flour with wheat and rye grains added. Provides extra fibre, texture, and flavour.

- Do not use with 'Timer' option (grains can absorb water and swell up, spoiling texture of loaf).

Granary® or Malted Grain flour:

Has crushed wheat or rye grains added together with malted whole wheat.

Makes brown bread coarser and moister with nuttier flavour.

- Do not use more than stated quantity (could damage the bread pan's non-stick finish).

Stoneground flour:

Grains are crushed between two large millstones rather than with steel rollers.

- Do not use more than stated quantity (could damage the bread pan's non-stick finish, or overload motor).

Other flour:

Products milled from other grains (i.e. corn meal, rice, millet, soy, oat, buckwheat, barley flours).

- Do not use more than stated quantity (hinders rising and texture).
- Should not be used as substitute for bread flour.
- Gluten Free - see P. 29.

- Coarse ingredients such as flours with whole grains or the addition of nuts and seeds may damage the bread pan's non-stick finish.

If using a bread mix...

■ Bread mixes including yeast

- ① Place a 500 g mix in the bread pan, then add water.
(Follow instructions on the packet for the quantity of water)
- ② Select menu 02- 'Large' size setting.
 - With some mixes, it is not clear how much yeast is included, so results may vary.

■ Baking brioche with brioche mix

- Select menu 11 or 02 - 'Medium' size - 'Light' crust colour.

■ Bread mix with separate yeast sachet

- ① First place the measured yeast in the bread pan, then the bread mix, then the water.
 - Bread Maker Capacity
400–600 g mix (for a loaf), 250–600 g mix (for a dough)
- ② Set the machine according to the type of flour included in the mix, and start the baking.
 - White flour, brown flour → menu 01
 - Whole wheat, multi grain flour → menu 04
 - rye flour → menu 07

List of Bread Types and Baking Options

■ Function Availability and Time Required

• Time required for each process will differ according to room temperature.

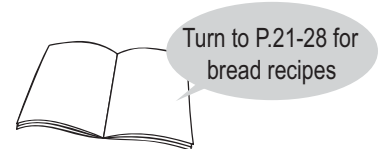
	Menu Number	Menu	Options			Processes				
			Size	Crust	Timer	Rest	Knead	Rise	Bake	Total
Bake	01	Basic	●	●	●	30 min–60 min	15–30 min ^{*3}	1 hr 50 min–2 hr 20 min	50–55 min	4 hr–4 hr 5 min
	02	Basic Rapid	●	●	—	—	15–20 min	approx. 1 hour	35–40 min	1 hr 55 min–2 hr
	03	Basic Raisin	●	● ^{*1}	●	30 min–60 min	15–30 min ^{*3}	1 hr 50 min–2 hr 20 min	50 min	4 hours
	04	Whole wheat	●	—	●	1 hr–1 hr 40 min	15–25 min ^{*3}	2 hr 10 min–2 hr 50 min	50 min	5 hours
	05	Whole wheat Rapid	●	—	—	15 min–25 min	15–25 min ^{*3}	1 hr 30 min–1 hr 40 min	45 min	3 hours
	06	Whole wheat Raisin	●	—	●	1 hr–1 hr 40 min	15–25 min ^{*3}	2 hr 10 min–2 hr 50 min	50 min	5 hours
	07	Rye	—	—	●	45 min–60 min	approx. 10 min	1 hr 20 min–1 hr 35 min	1 hour	3 hr 30 min
	08	French	—	—	●	40 min–2 hr 5 min	10–20 min	2 hr 45 min–4 hr 10 min	55 min	6 hours
	09	Italian	—	—	●	30 min–1 hr	10–15 min	2 hr 25 min–3 hr	50 min	4 hr 30 min
	10	Sandwich	—	—	●	1 hr–1 hr 40 min	15–25 min ^{*3}	2 hr 10 min–2 hr 50 min	50 min	5 hours
	11	Brioche	—	● ^{*1}	—	30 min	25–45 min ^{*3}	1 hr 25 min	50 min	3 hr 30 min
	12	Gluten Free	—	● ^{*2}	—	—	15–20 min	40–45 min	50–55 min	1 hr 50 min–1 hr 55 min
	13	Speciality	●	—	●	30 min–1 hr 15 min	15–30 min ^{*3}	1 hr 50 min–2 hr 45 min	55 min	4 hr 30 min
	14	Speciality Raisin	●	—	●	30 min–1 hr 15 min	15–30 min ^{*3}	1 hr 50 min–2 hr 45 min	55 min	4 hr 30 min
	15	Bake only	—	—	—	—	—	—	30 min–1 hr 30 min	30 min–1 hr 30 min

*1 Only 'Light' or 'Medium' available. *2 Only 'Medium' or 'Dark' available. *3 There is a period of rise during the knead period.

• The Bread Maker will operate for a short time during the rise period (to ensure optimal gluten development).

		Options			Processes				
Menu Number	Menu	Size	Crust	Timer	Rest	Knead	Rise	Bake	Total
Dough	16 Basic	—	—	—	30 min–50 min	15–30 min* ³	1 hr 10 min–1 hr 30 min	—	2 hr 20 min
	17 Basic Raisin	—	—	—	30 min–50 min	15–30 min* ³	1 hr 10 min–1 hr 30 min	—	2 hr 20 min
	18 Whole wheat	—	—	—	55 min–1 hr 25 min	15–25 min* ³	1 hr 30 min–2 hr	—	3 hr 15 min
	19 Whole wheat Raisin	—	—	—	55 min–1 hr 25 min	15–25 min* ³	1 hr 30 min–2 hr	—	3 hr 15 min
	20 Rye	—	—	—	45 min–60 min	approx. 10 min	—	—	2 hours
	21 French	—	—	—	40 min–1 hr 45 min	10–20 min	1 hr 35 min–2 hr 40 min	—	3 hr 35 min
	22 Pizza	—	—	●	(Knead) 10–18 min	(Rise) 7–15 min	(Knead) approx. 10 min	(Rise) approx. 10 min	45 min
	23 Brioche	—	—	—	30 min	25–45 min* ³	35 min	—	1 hr 50 min
	24 Speciality	—	—	—	30 min–1 hr 5 min	15–30 min* ³	1 hr 10 min–1 hr 55 min	—	2 hr 45 min
	25 Speciality Raisin	—	—	—	30 min–1 hr 5 min	15–30 min* ³	1 hr 10 min–1 hr 55 min	—	2 hr 45 min
	26 Jam	—	—	—	—	—	—	—	1 hr 30 min–2 hr 30 min
	27 Compote	—	—	—	—	—	—	—	1 hr–1 hr 40 min

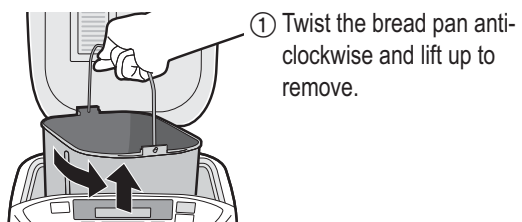
Baking Bread



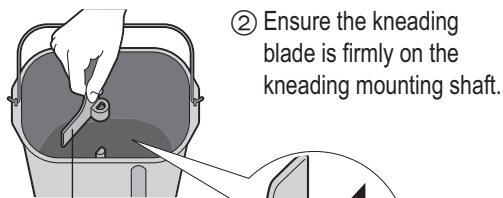
Place the ingredients in the bread pan



1 Remove the bread pan and set the kneading blade

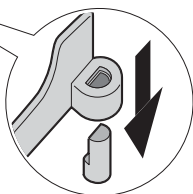


- ① Twist the bread pan anti-clockwise and lift up to remove.

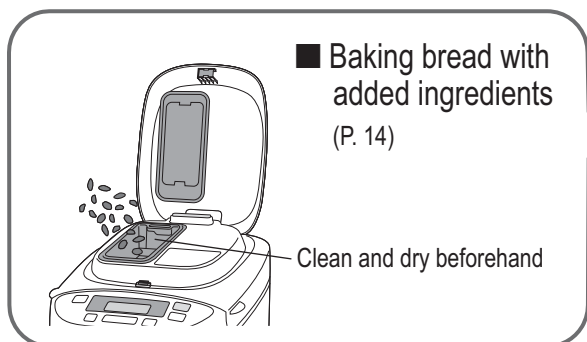
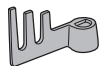


- ② Ensure the kneading blade is firmly on the kneading mounting shaft.

Ensure that the shaft and kneading blade are clean, see P. 41 for cleaning.

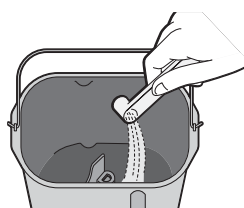


- Use the specified kneading blade when baking rye bread.
- The kneading blade is designed to fit loosely on the shaft.

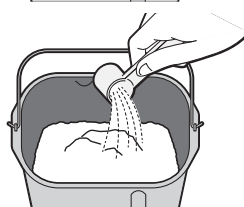


■ Baking bread with added ingredients (P. 14)

2 Place the measured ingredients in the bread pan



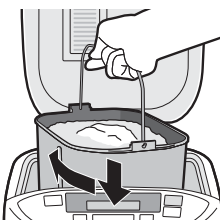
- ① Place the dry yeast at the bottom (so that it does not mix with the liquid until later).



- ② Cover the yeast with all the dry ingredients (flour, sugar, salt, etc.).
- Flour must be weighed on scales.



- ③ Pour in the water and any other liquids.
- Wipe the outside of the bread pan to remove any flour or liquid.



- ④ Put the bread pan into the Bread Maker and turn slightly clockwise.
- ⑤ Close the lid.

- For optimum results, don't open the lid until bread is complete as it affects bread quality.

3 Plug the Bread Maker into a 230–240V socket

- Make sure the start light is off before selecting a program.



Set the program and start

Remove the bread



4 Select a bake menu

(The display shows when menu '01' is selected.)



- See P. 10 for menu, availability of size and crust.

- To change the size



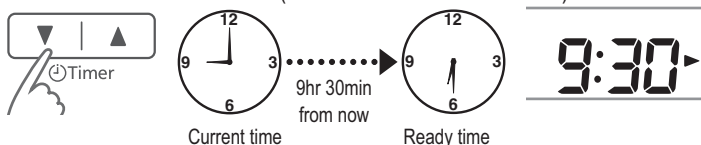
- To change the crust colour



- To set the timer →

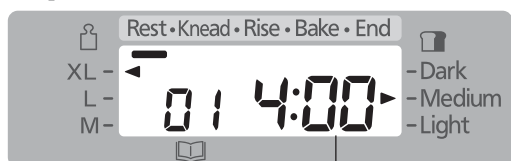
e.g. It is 9:00 PM now, and you want the bread to be ready at 6:30 the next morning.

→ Set the timer to '9:30' (9 hours 30 minutes from now).



- Pressing the pad once will advance the timer by 10 minutes (hold to advance more quickly).

5 Press Start pad to start the machine



Time until the selected program is complete

- The start light will come on.

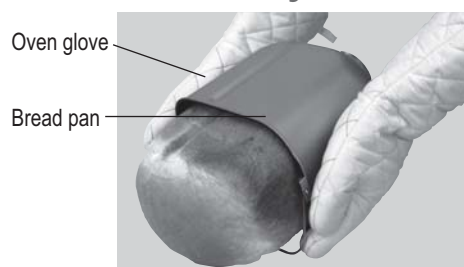
6 Press Stop pad and remove bread

when machine beeps 8 times and the bar at 'End' flashes.



- The flashing start light will go off.

7 Remove the bread immediately,

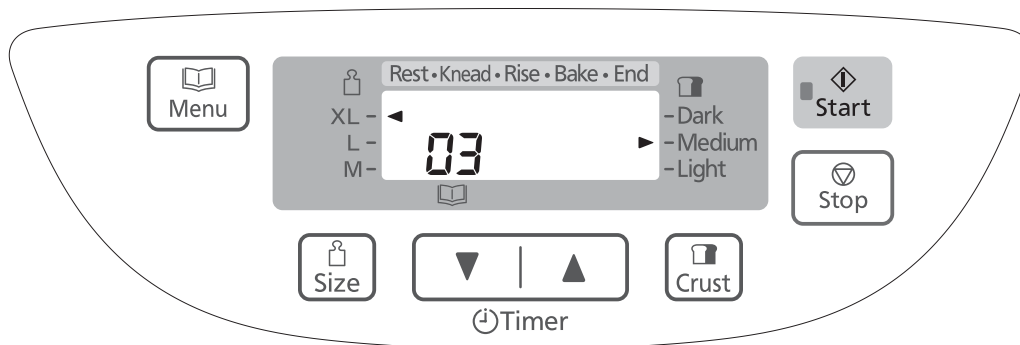


allow to cool, for example, on a wire rack

8 Unplug after use

- The Bread Maker has a keep warm facility to reduce condensation of steam within the loaf which operates if the stop pad is not pressed on completion of the program.
- However, this will accelerate the browning of the crust, therefore, upon completion of baking, switch off the unit, remove the bread immediately from the unit to cool it.
- If you leave the bread to cool down in the bread pan, moisture will be retained within the loaf which will affect the finished quality of the loaf. Therefore, cool on a wire rack to ensure optimum quality of the loaf.

When adding extra ingredients



Adding extra ingredients to bread or dough

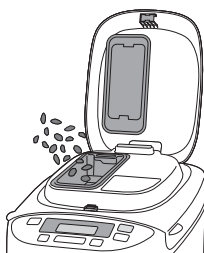
By selecting a menu with raisin (03, 06, 14, 17, 19 or 25), you can mix your favourite ingredients into the dough to make all kinds of flavoured breads.

Simply place the extra ingredients in the dispenser or the bread pan before start



Dry ingredients, insoluble ingredients

→ Place the extra ingredients in the raisin nut dispenser and set the machine.



Dried fruits



- Cut up roughly into approx. 5mm cubes.
- Sugar-coated ingredients may stick to the raisin nut dispenser and not fall into the bread pan.

Nuts



- Chop finely.
- Nuts impair the effect of gluten, so avoid using too much.

Seeds

- Using large, hard seeds may scratch the coating of the dispenser and bread pan.

Herbs

- Use up to 1–2 tbsp of dried herbs. For fresh herbs, follow the instructions in the recipe.

Bacon, salami

- Sometimes oily ingredients may stick to the raisin nut dispenser and not fall into the bread pan.

Moist/viscous ingredients, soluble ingredients*

→ Place these ingredients together with the others into the bread pan.



Fresh fruits, fruits pickled in alcohol



- Only use quantities as in the recipe, as the water content of the ingredients will affect your bread.

Cheese, chocolate



* These ingredients cannot be placed in the raisin nut dispenser as they would stick to it and not fall into the bread pan.

- Follow the recipe for the quantities for each ingredient.

Baking Brioche



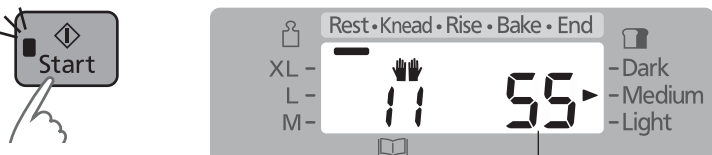
Preparation
(P. 12)

- ① Cut the butter for adding later into 1–2 cm cubes and keep them in fridge.
- ② Put the kneading blade into the bread pan.
- ③ Place the ingredients in the bread pan in the order listed in the recipe.
- ④ Set the bread pan into the main unit, and plug the machine into the socket. (Make sure the start light is off.)

1 Select menu '11'



2 Press Start pad to start the machine

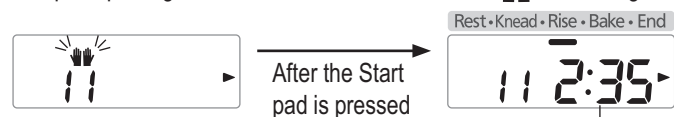


Time displayed indicating minutes until butter is added

- The start light will come on.

3 Add additional butter when the beep sounds, then press Start pad again

Complete placing the additional cubed butter while '11' is flashing.



Display indicates remaining time until completion of the program

4 Press Stop pad and remove bread

when machine beeps 8 times and the bar at 'End' flashes

- The flashing start light will go off.

	(OZ)	(NZ)
Dry yeast (NZ: Surebake yeast)	1½ tsp	5 tsp
Bread flour (NZ: White flour)	400 g	400 g
Salt	1 tsp	1 tsp
Sugar	3 tbsp	2 tbsp
Butter		
(Cut into 2 cm cubes and keep in fridge)	50 g	50 g
Powdered milk (NZ: Milk powder)	2 tbsp	2 tbsp
Eggs (Medium)	2 (100 g)	2 (100 g)
Water	180 mL	180 mL
*Butter to add later (Cut into 1–2 cm cubes and keep in fridge)	70 g	70 g

● For addition of ingredients with*, follow programming instructions below.

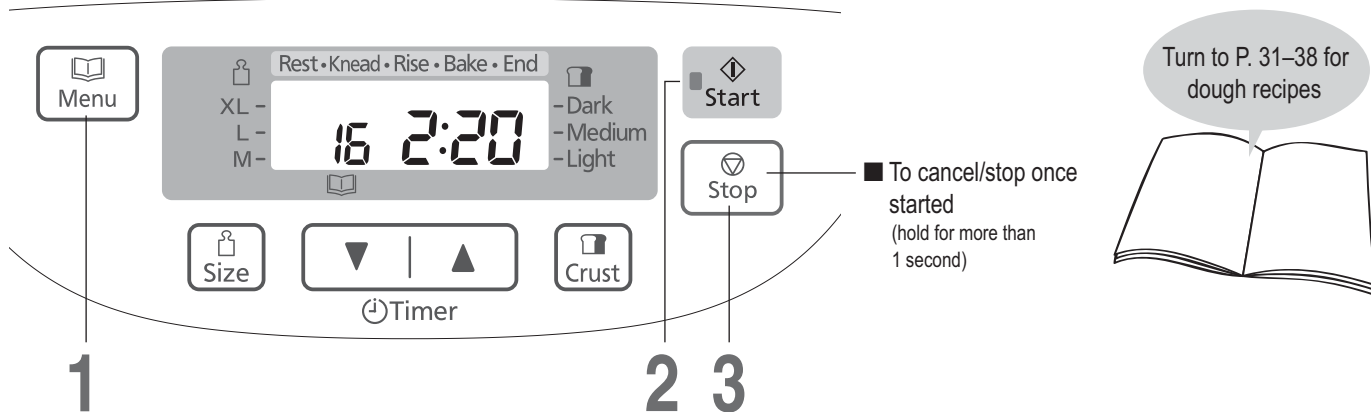
[Simple way to bake brioche] Add butter with other ingredients at the beginning.

- Cut the butter into 2 cm cubes and place them into the bread pan at the same time as the other ingredients.
- Follow the steps shown on the left. However, when the machine beeps on step 3 to add extra butter, please leave as it is.
- Time required for completion is 3 hours 30 minutes.

*When butter is added at the beginning, flavour, texture and rising of bread are a little different from the time bread is baked with extra butter added in later.

- A 'Rest' process will begin immediately after starting, followed by 'Knead' and 'Rise'.
- When adding extra ingredients such as raisins, add them with the butter. (Use max. 150 g for ingredients)
- Even without pressing the Start pad, kneading will continue after 5 minutes. It does not continue kneading immediately, even if the Start pad is pressed after adding butter or ingredients.
- Do not add butter after display shows remaining time. (P. 45)

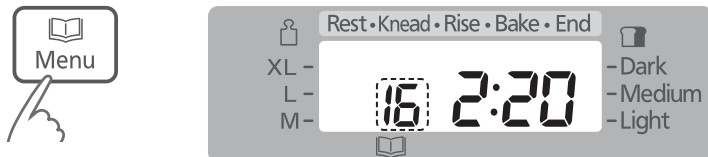
Making Dough



Preparation
(P. 12)

- ① Put the kneading blade into the bread pan.
- ② Place the ingredients in the bread pan in the order listed in the recipe.
- ③ Set the bread pan into the main unit, and plug the machine into the socket.
(Make sure the start light is off.)

1 Select a dough menu (The display shows when menu '16' is selected.)



- Timer is not available on Dough menus (except menu 22).
- If you would like to add extra ingredients to your dough, see P. 14.

2 Press Start pad to start the machine



Time until the selected program is complete

- The start light will come on.

3 Press Stop pad and remove dough

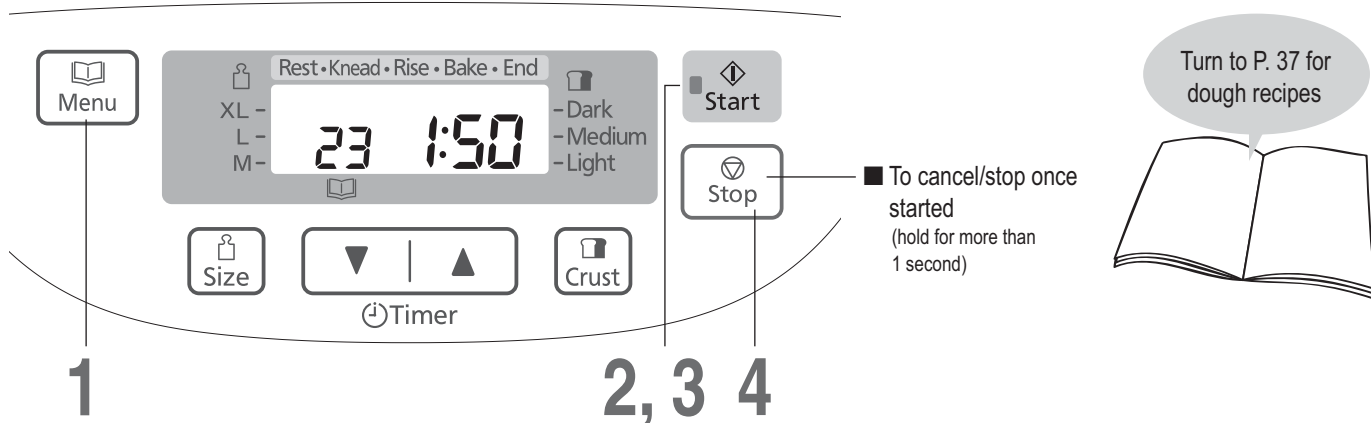
when machine beeps 8 times and the bar at 'End' flashes

- The flashing start light will go off.

- For menus other than 22, 26 and 27, a 'Rest' process will begin immediately after starting, followed by 'Knead' and 'Rise'.

- Shape the finished dough and allow it to prove until doubled in size.
Then bake in the oven according to recipe.

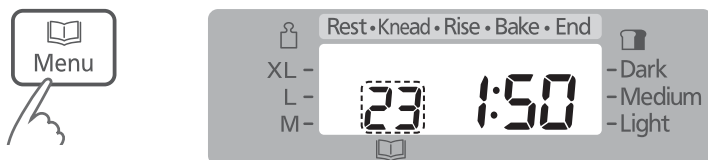
Making Brioche Dough



Preparation
(P. 12)

- ① Cut the butter for adding later into 1–2 cm cubes and keep them in fridge.
- ② Put the kneading blade into the bread pan.
- ③ Place the ingredients in the bread pan in the order listed in the recipe.
- ④ Set the bread pan into the main unit, and plug the machine into the socket. (Make sure the start light is off.)

1 Select menu '23'



2 Press Start pad to start the machine

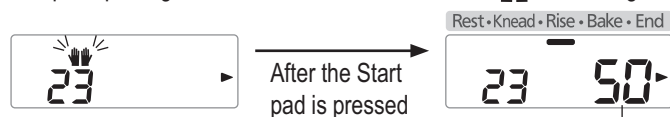


Time displayed indicating minutes until butter is added

- The start light will come on.

3 Add additional butter when the beep sounds, then press Start pad again

Complete placing the additional cubed butter while '👏' is flashing.



Display indicates remaining time until completion of the program

4 Press Stop pad and remove dough when machine beeps 8 times and the bar at 'End' flashes

- The flashing start light will go off.

[Simple way to make brioche] Add butter with other ingredients at the beginning.

- Cut the butter into 2 cm cubes and place them into the bread pan at the same time as the other ingredients.
- Follow the steps shown on the left. However, when the machine beeps on step 3 to add extra butter, please leave as it is.
- Time required for completion is 1 hour 50 minutes.

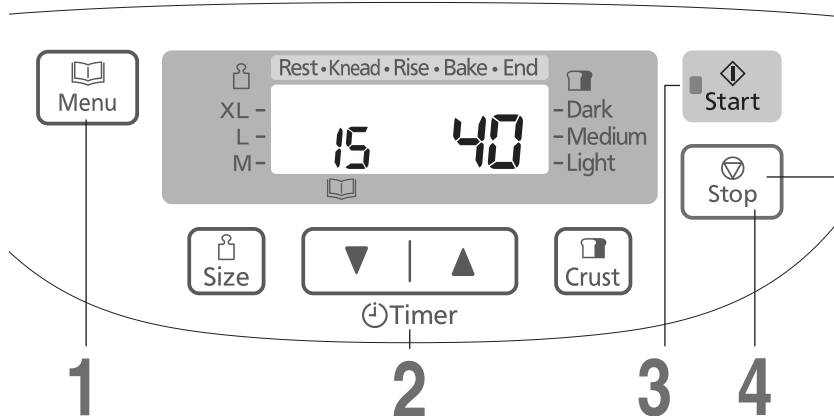
*When butter is added at the beginning, flavour, texture and rising of bread are a little different from the time bread is baked with extra butter added in later.

- A 'Rest' process will begin immediately after starting, followed by 'Knead' and 'Rise'.

- When adding extra ingredients such as raisins, add them with the butter. (Use max. 150 g for ingredients)
- Even without pressing the Start pad, kneading will continue after 5 minutes. It does not continue kneading immediately, even if the Start pad is pressed after adding butter or ingredients.
- Do not add butter after display shows remaining time. (P. 45)

- Shape the finished dough and allow it to prove until doubled in size.
Then bake in the oven according to recipe.

Baking Cakes



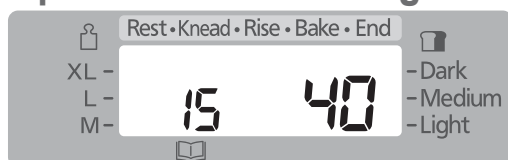
Preparation

- ① Prepare the ingredients according to the recipe.
- ② Line the bread pan with parchment paper or loaf tin liners and pour in the mixed ingredients.
- ③ Set the bread pan into the main unit, and plug the machine into the socket. (Make sure the start light is off.)

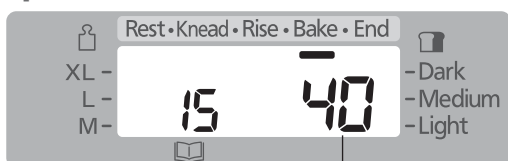
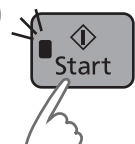
1 Select menu '15'



2 Press Timer pad to set the baking time



3 Press Start pad to start the machine



Time until the selected program is complete

- The start light will come on.



4 Press Stop pad when the machine beeps and the bar at 'End' flashes, check that baking is complete, and remove the pan

- The flashing start light will go off.
- If baking is not complete → Repeat steps 1–3
(Additional cooking time adjustments can be made up to two times. Each time should be within 50 minutes. The timer will start again from 1 minute when the unit is hot. Increase the time by pressing the timer pad as required.)

Turn to P. 39
for cake recipes



- To cancel/stop once started
(hold for more than 1 second)



Remove the kneading blade

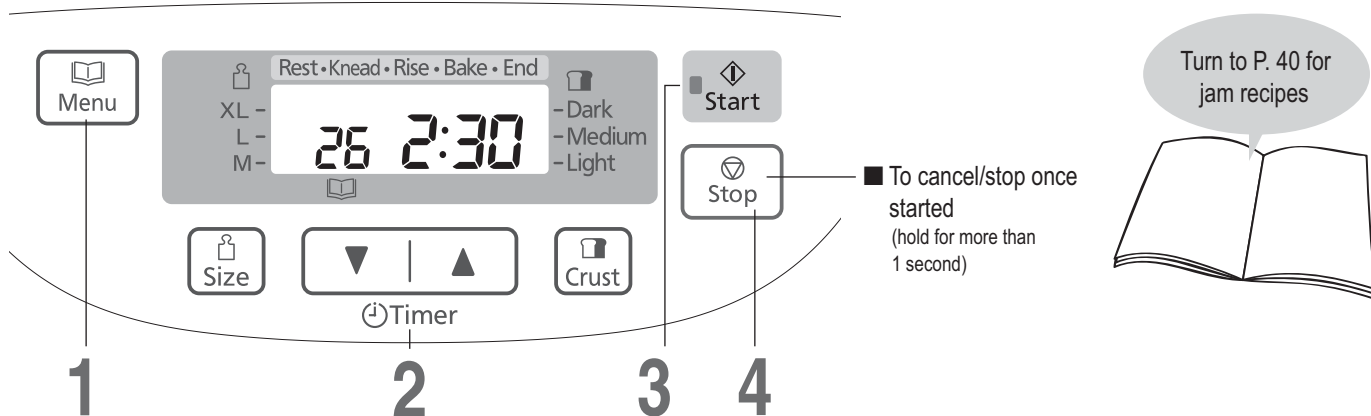
- Line with parchment paper (Cake or tea bread will burn if it directly touches the bread pan.)

- Timer is not available on menu 15.
(The Timer pad only sets the duration of the baking time.)

Take care!
It's hot!

- To check whether baking is complete, insert a skewer into the centre of the cake or tea bread – it is ready if there is no mixture stuck to the skewer when you remove it.

Making Jam



Preparation

- ① Prepare the ingredients according to the recipe.
- ② Put the kneading blade into the bread pan.
- ③ Place the ingredients into the bread pan in the following order:
half of the fruit → half of the sugar → remainder of fruit → remainder of sugar.
- ④ Set the bread pan into the main unit, and plug the machine into the socket. (Make sure the start light is off.)

1 Select menu '26'



2 Press Timer pad to set the cooking time



3 Press Start pad to start the machine



Time until the selected program is complete

- The start light will come on.

4 Press Stop pad and remove jam

when machine beeps 8 times and the bar at 'End' flashes

- The flashing start light will go off.

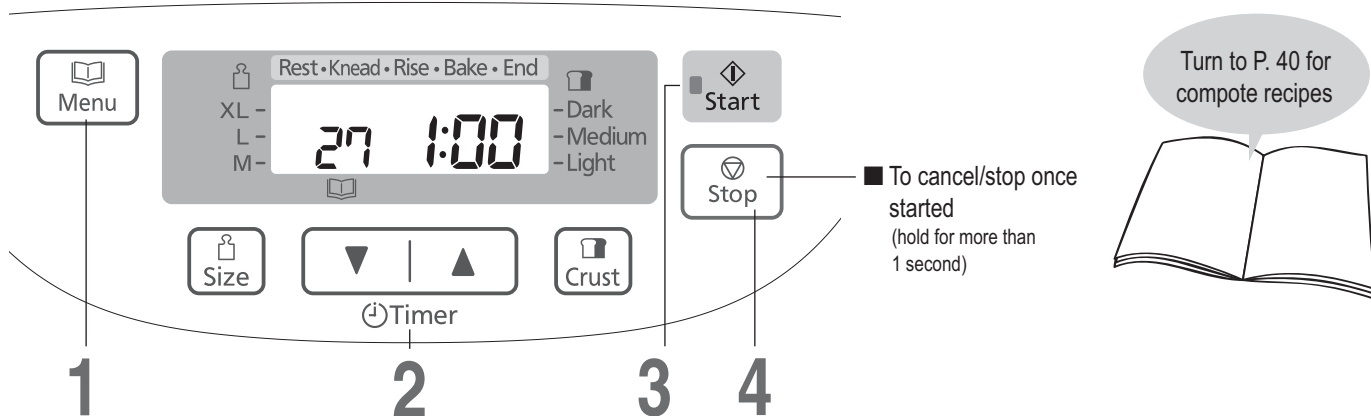
■ If the cooking is not complete → Repeat steps 1–3

(Additional cooking time adjustments can be made up to two times. Each time should be within 10–40 minutes. The timer will start again from 1 minute when the unit is hot. Increase the time by pressing the timer pad as required.)

- Timer is not available on menu 26.
(The Timer pad only sets the duration of the cooking time.)
- It is necessary to have an adequate amount of sugar, acid, and pectin to make firm set jam.
- Depending on the type of pectin, it may be better to increase or decrease the amount of it.
- Fruit with a high level of pectin set easily. Fruit with less pectin do not set well.
- Use freshly ripened fruits. Over or under ripe fruit do not set firmly.
- The recipes in this book make soft set jams. This is due to lower levels of sugar.
- Follow the recipe for the quantity for each ingredient.
 - Do not increase or decrease the quantities of fruit. This may cause the jam to boil over or burn.
 - The amount of sugar used should not exceed half the amount of the fruit used. This may cause the jam to boil over or burn. If the quantity of sugar is reduced, the jam will not set firm.
 - *When using fruits that have a high acidity level, you can decrease the quantity of lemon juice but if it is reduced too much the jam may not set firm.
- When the cooking time is short, fruit bits can remain partially and the jam may become watery.
 - The jam will continue to set as it cools. Be careful not to over cook.

- Put the finished jam into a container as soon as possible, taking care as the jam will still be very hot.
- Jam can burn if it is left in the bread pan.
- Store the jam in a cool, dark place. Due to the lower levels of sugar the shelf life is not as long as shop bought varieties. Once opened, refrigerate and consume shortly after opening.

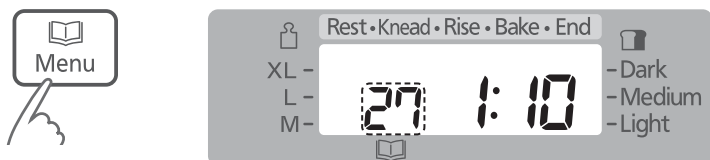
Making Compote



Preparation

- ① Prepare the ingredients according to the recipe. (Remove the kneading blade.)
- ② Place the ingredients into the bread pan in the following order: fruit → sugar → liquid.
- ③ Set the bread pan into the main unit, and plug the machine into the socket. (Make sure the start light is off.)

1 Select menu '27'



- Timer is not available on menu 27. (The Timer pad only sets the duration of the cooking time.)
- Follow the recipe for the quantities for each ingredient.
 - Do not increase or decrease the quantities of fruit. This may cause the compote to boil over or burn.

2 Press Timer pad to set the cooking time



3 Press Start pad to start the machine



Time until the selected program is complete

- The start light will come on.

4 Press Stop pad and remove compote


when machine beeps 8 times and the bar at 'End' flashes

- The flashing start light will go off.
- If the cooking is not complete → Repeat steps 1–3
(Additional cooking time adjustments can be made up to two times. Each time should be within 10–40 minutes. The timer will start again from 1 minute when the unit is hot. Increase the time by pressing the timer pad as required.)

Bread Recipes



[01 Basic]
[02 Basic Rapid]
[03 Basic Raisin]
 (white or brown flour)

 : Timer can be used for recipes with this symbol (4-13 hours)

Turn to P.31-38 for
dough recipes




Customer who lives in Australia

- Use the recipes from the amount in the table described as 'OZ'.
- To raise bread, use strong high protein flour (Bread flour or Bakers flour).
- Bread improver contain Vitamin C, and there is an effect to improve volume of bread. Please add it at the time of the recipe which using a lot of whole wheat flour.
- 100% whole wheat bread is not recommended because it does not rise well.
- When using ORGRAN for gluten free bread, upper side comes to dent easily.
- When using ORGRAN for gluten free bread, always use chilled water.

Customer who lives in New Zealand

- Use the recipes from the amount in the table described as 'NZ'.
- To raise the bread, the HIGH GRADE FLOUR is recommended. When lower grade flour is used, the bread may rise less and the loaf may be smaller.
- The Red Top SUREBAKE YEAST is recommended for yeast. SUREBAKE YEAST is a blend of Active Dry Yeast and Bread Improvers for easy bread making. Usually Bread Improver (Vitamin C) is not needed; however, it is necessary to add Bread Improver (Vitamin C) of proper quantity to improve the rising and texture of bread when Active Yeast is used. When using bread improvers, the amount of yeast used needs to be reduced by 1½ to 1¾ tsp.
- Please note that a wheat element has been added to SUREBAKE YEAST.
- When using SUREBAKE YEAST or Active Yeast that comes in block or granular form, it needs to be melted first when using short programs such as Gluten Free or Pizza. Otherwise, the yeast does not melt and does not activate properly. To melt the yeast, add the yeast to 30mL of lukewarm water. Make sure that the amount of liquid in the recipe is reduced by 30mL.
- Using the timer option in conjunction with the Pizza program is not recommended as the melted yeast will begin acting straight away. Do not melt the yeast when using any other program than Gluten Free or Pizza Programs.
- BAKE RAPID PROGRAM: Please note that when this program is used, due to the shortened baking cycle (2 hours) the loaf may not rise or be baked to the same degree as a loaf cooked using the full baking cycle. To ensure that your loaf rises fully, it is recommended that the BAKE RAPID program is not used.

White Loaf

Menu '01' (4hr) 


(OZ)

	M	L	XL
Dry yeast	1¼ tsp	1½ tsp	1½ tsp
Bread flour	420 g	520 g	620 g
Salt	1 tsp	2 tsp	2 tsp
Powdered milk	2 tsp	1½ tbsp	1¾ tbsp
Butter	15 g	20 g	25 g
Sugar	1 tbsp	1 tbsp	1½ tbsp
Water	290 mL	360 mL	420 mL

(NZ)

	M	L	XL
Surebake yeast	3 tsp	3½ tsp	4 tsp
White flour	350 g	450 g	600 g
Salt	1 tsp	1½ tsp	1½ tsp
Milk powder	1 tbsp	2 tbsp	3 tbsp
Butter	1 tbsp	2 tbsp	2 tbsp
Sugar	1 tsp	1 tsp	2 tsp
Water	260 mL	330 mL	420 mL

Rapid White Loaf

Menu '02' (1hr 55min-2hr) 

(OZ)

	M	L	XL
Dry yeast	1½ tsp	2¼ tsp	2¼ tsp
Bread flour	420 g	520 g	620 g
Salt	1½ tsp	2 tsp	2 tsp
Powdered milk	1 tbsp	1½ tbsp	2 tbsp
Butter	15 g	20 g	25 g
Sugar	1 tbsp	2 tbsp	2 tbsp
Water	290 mL	360 mL	430 mL

Bread Recipes

Garlic Herb Bread

Menu '01' (4hr) ⌚

(OZ)

	M	L	XL
Dry yeast	1¼ tsp	1½ tsp	1½ tsp
Bread flour	420 g	520 g	620 g
Salt	1 tsp	2 tsp	2 tsp
Powdered milk	2 tsp	1½ tbsp	1¾ tbsp
Butter	15 g	20 g	25 g
Sugar	1 tbsp	1 tbsp	1½ tbsp
Crushed garlic	1 tsp	2 tsp	2 tsp
Fresh herbs, chopped	2 tbsp	3 tbsp	3 tbsp
Water	290 mL	360 mL	420 mL

(NZ)

	M	L	XL
Surebake yeast	3 tsp	3½ tsp	4 tsp
White flour	350 g	450 g	600 g
Salt	1 tsp	1½ tsp	1½ tsp
Milk powder	1 tbsp	2 tbsp	3 tbsp
Butter	1 tbsp	2 tbsp	2 tbsp
Sugar	1 tsp	1 tsp	2 tsp
Crushed garlic	1 tsp	2 tsp	2 tsp
Fresh herbs, chopped	2 tbsp	3 tbsp	3 tbsp
Water	260 mL	330 mL	420 mL

Kumara Bread

Menu '01' (4hr) ⌚

(OZ)

	M	L	XL
Dry yeast	1¼ tsp	1½ tsp	1½ tsp
Bread flour	420 g	520 g	620 g
Salt	1 tsp	2 tsp	2 tsp
Powdered milk	2 tsp	1½ tbsp	1¾ tbsp
Butter	15 g	20 g	25 g
Mashed kumara	½ cup	½ cup	¾ cup
Honey	1 tbsp	1 tbsp	1 tbsp
Cinnamon	½ tsp	1 tsp	2 tsp
Water	290 mL	340 mL	390 mL

(NZ)

	M	L	XL
Surebake yeast	3 tsp	3½ tsp	4 tsp
White flour	350 g	450 g	600 g
Salt	1 tsp	1½ tsp	1½ tsp
Milk powder	1 tbsp	2 tbsp	3 tbsp
Butter	1 tbsp	2 tbsp	2 tbsp
Mashed kumara	½ cup	½ cup	¾ cup
Honey	1 tbsp	1 tbsp	1 tbsp
Water	250 mL	300 mL	390 mL

Cheese & Mustard Loaf

Menu '01' (4hr) ⌚

(OZ)

	M	L	XL
Dry yeast	1¼ tsp	1½ tsp	1½ tsp
Bread flour	420 g	520 g	620 g
Salt	1 tsp	2 tsp	2 tsp
Powdered milk	2 tsp	1½ tbsp	1¾ tbsp
Butter	15 g	20 g	25 g
Sugar	1 tbsp	1 tbsp	1½ tbsp
Mustard powder	1 tsp	2 tsp	3 tsp
Cracked pepper	½ tsp	1 tsp	2 tsp
Cheese	¼ cup	½ cup	¾ cup
Worcestershire sauce	1 tbsp	2 tbsp	3 tbsp
Water	280 mL	310 mL	370 mL

(NZ)

	M	L	XL
Surebake yeast	3 tsp	3½ tsp	4 tsp
White flour	350 g	450 g	600 g
Salt	1 tsp	1½ tsp	1½ tsp
Milk powder	1 tbsp	2 tbsp	3 tbsp
Butter	1 tbsp	2 tbsp	2 tbsp
Sugar	1 tsp	1 tsp	2 tsp
Dry mustard	1 tsp	1 tsp	2 tsp
Fine grated cheese	½ cup	¾ cup	1 cup
Worcester sauce	1 tbsp	1 tbsp	2 tbsp
Water	250 mL	310 mL	420 mL

Mexican Chilli Loaf

Menu '01' (4hr) ⌚

(OZ)

	M	L	XL
Dry yeast	1¼ tsp	1½ tsp	1½ tsp
Bread flour	420 g	520 g	620 g
Salt	1 tsp	2 tsp	2 tsp
Powdered milk	2 tsp	1½ tbsp	1¾ tbsp
Butter	15 g	20 g	25 g
Sugar	1 tbsp	1 tbsp	1½ tbsp
Chilli powder	¼ tsp	½ tsp	1 tsp
Tomato paste	2 tsp	1 tbsp	2 tbsp
Corn, cooked	2 tbsp	¼ cup	½ cup
Cumin	½ tsp	1 tsp	2 tsp
Oregano	½ tsp	1 tsp	2 tsp
Water	280 mL	330 mL	380 mL

(NZ)

	M	L	XL
Surebake yeast	3 tsp	3½ tsp	4 tsp
White flour	350 g	450 g	600 g
Salt	1 tsp	1½ tsp	1½ tsp
Milk powder	1 tbsp	2 tbsp	3 tbsp
Butter	1 tbsp	2 tbsp	2 tbsp
Brown sugar	1 tbsp	1 tbsp	2 tbsp
Chilli powder	¼ tsp	½ tsp	1 tsp
Tomato paste	2 tsp	1 tbsp	2 tbsp
Corn, cooked	2 tbsp	¼ cup	½ cup
Cumin	½ tsp	1 tsp	2 tsp
Oregano	½ tsp	1 tsp	2 tsp
Water	250 mL	300 mL	380 mL

Curry & Onion Loaf

Menu '01' (4hr) (j)

(OZ)

	M	L	XL
Dry yeast	1¼ tsp	1½ tsp	1½ tsp
Bread flour	420 g	520 g	620 g
Salt	1 tsp	2 tsp	2 tsp
Powdered milk	2 tsp	1½ tbsp	1¾ tbsp
Butter	15 g	20 g	25 g
Sugar	1 tbsp	1 tbsp	1½ tbsp
Curry powder	2 tsp	1 tbsp	2 tbsp
Onion flakes	2 tsp	1 tbsp	1¼ tbsp
Water	290 mL	360 mL	420 mL

Spicy Fruit Loaf

Menu '03' (4hr) (X)

(NZ)

	M
Surebake yeast	3¼ tsp
White flour	400 g
Salt	1 tsp
Butter	75 g
Sugar	2 tsp
Cinnamon	2 tsp
Mixed Spice	1 tsp
Eggs, medium	2
Milk	100 mL
Water	100 mL
*Mixed Dried Fruit	150 g

Rosemary & Pinenut Loaf

Menu '03' (4hr) (j)

(OZ)

	M	L	XL
Dry yeast	1¼ tsp	1½ tsp	1½ tsp
Bread flour	420 g	520 g	620 g
Salt	1 tsp	2 tsp	2 tsp
Powdered milk	2 tsp	1½ tbsp	1¾ tbsp
Butter	15 g	20 g	25 g
Sugar	1 tbsp	1 tbsp	1½ tbsp
Rosemary	1 tbsp	2 tbsp	3 tbsp
Water	290 mL	360 mL	420 mL
*Pinenuts	2 tbsp	3 tbsp	4 tbsp

(NZ)

	M	L	XL
Surebake yeast	3 tsp	3½ tsp	4 tsp
White flour	350 g	450 g	600 g
Salt	1 tsp	1½ tsp	1½ tsp
Milk powder	1 tbsp	2 tbsp	3 tbsp
Butter	1 tbsp	2 tbsp	2 tbsp
Sugar	1 tsp	1 tsp	2 tsp
Fresh rosemary, chopped	1 tbsp	1 tbsp	2 tbsp
Water	260 mL	330 mL	420 mL
*Pinenuts	2 tbsp	3 tbsp	4 tbsp

Banana Cinnamon Loaf

Menu '03' (4hr) (j)

(OZ)

	M	L	XL
Dry yeast	1¼ tsp	1½ tsp	1½ tsp
Bread flour	420 g	520 g	620 g
Salt	1 tsp	2 tsp	2 tsp
Powdered milk	2 tsp	1½ tbsp	1¾ tbsp
Butter	15 g	20 g	25 g
Cinnamon	½ tsp	1 tsp	2 tsp
Honey	2 tsp	1 tbsp	1½ tbsp
Water	290 mL	360 mL	420 mL
*Banana chips, chopped	2 tbsp	¼ cup	½ cup

(NZ)

	M	L	XL
Surebake yeast	3 tsp	3½ tsp	4 tsp
White flour	350 g	450 g	600 g
Salt	1 tsp	1½ tsp	1½ tsp
Milk powder	1 tbsp	2 tbsp	3 tbsp
Butter	1 tbsp	2 tbsp	2 tbsp
Cinnamon	½ tsp	1 tsp	2 tsp
Honey	2 tsp	1 tbsp	1½ tbsp
Water	260 mL	320 mL	420 mL
*Banana chips, chopped	2 tbsp	¼ cup	½ cup

Chocolate Nut Bread

Menu '03' (4hr) (j)

(OZ)

	M	L	XL
Dry yeast	1¼ tsp	1½ tsp	1½ tsp
Bread flour	420 g	520 g	620 g
Salt	1 tsp	2 tsp	2 tsp
Powdered milk	2 tsp	1½ tbsp	1¾ tbsp
Choc bits	2 tbsp	¼ cup	½ cup
Cocoa	½ tsp	1 tsp	2 tsp
Water	300 mL	360 mL	430 mL
*Mixed chopped nuts	2 tbsp	¼ cup	½ cup

(NZ)

	M	L	XL
Surebake yeast	3 tsp	3½ tsp	4 tsp
White flour	350 g	450 g	600 g
Salt	1 tsp	1½ tsp	1½ tsp
Milk powder	1 tbsp	2 tbsp	3 tbsp
Choc bits	2 tbsp	¼ cup	½ cup
Cocoa	½ tsp	1 tsp	2 tsp
Water	260 mL	330 mL	430 mL
*Mixed chopped nuts	2 tbsp	¼ cup	½ cup

• For addition of ingredients with*, see the instructions on P.14.

Bread Recipes

[04 Whole wheat]


[05 Whole wheat

Rapid]


[06 Whole wheat

Raisin]

(wholemeal flour)

 : Timer can be used for recipes with this symbol (5-13 hours)


Wholemeal Loaf 75%

Menu '04' (5hr) 

(OZ)

	M	L	XL
Dry yeast	1¼ tsp	1½ tsp	1¾ tsp
Whole wheat flour	300 g	370 g	450 g
Bread flour	100 g	125 g	150 g
Salt	1 tsp	2 tsp	2 tsp
Powdered milk	2 tsp	1½ tbsp	1¾ tbsp
Butter	15 g	20 g	25 g
Sugar	1 tbsp	1 tbsp	1½ tbsp
Water	300 mL	360 mL	420 mL
Bread improver, optional	¼ tsp	½ tsp	½ tsp


Wholemeal Loaf 50%

Menu '04' (5hr) 

(OZ)

	M	L	XL
Dry yeast	1¼ tsp	1½ tsp	1¾ tsp
Whole wheat flour	200 g	250 g	300 g
Bread flour	200 g	250 g	300 g
Salt	1 tsp	2 tsp	2 tsp
Powdered milk	2 tsp	1½ tbsp	1¾ tbsp
Butter	15 g	20 g	25 g
Sugar	1 tbsp	1 tbsp	1½ tbsp
Water	300 mL	360 mL	420 mL
Bread improver, optional	¼ tsp	½ tsp	½ tsp


Rapid Wholemeal Loaf 75%

Menu '05' (3hr) 

(OZ)

	M	L	XL
Dry yeast	1½ tsp	2 tsp	2¼ tsp
Whole wheat flour	300 g	370 g	450 g
Bread flour	100 g	125 g	150 g
Salt	1½ tsp	2 tsp	2 tsp
Powdered milk	1 tbsp	1 tbsp	1½ tbsp
Butter	15 g	20 g	25 g
Sugar	½ tbsp	1 tbsp	2 tbsp
Water	300 mL	350 mL	420 mL
Bread improver, optional	¼ tsp	½ tsp	½ tsp


Rosemary & Thyme Loaf

Menu '04' (5hr) 

(OZ)

	M	L	XL
Dry yeast	1¼ tsp	1½ tsp	1¾ tsp
Whole wheat flour	300 g	370 g	450 g
Bread flour	100 g	125 g	150 g
Salt	1 tsp	2 tsp	2 tsp
Powdered milk	2 tsp	1½ tbsp	1¾ tbsp
Butter	15 g	20 g	25 g
Sugar	1 tbsp	1 tbsp	1½ tbsp
Rosemary	1 tbsp	2 tbsp	3 tbsp
Thyme	1 tbsp	2 tbsp	3 tbsp
Water	300 mL	360 mL	420 mL
Bread improver, optional	¼ tsp	½ tsp	½ tsp

Wholemeal Loaf 100%

Menu '04' (5hr) 


(NZ)

	M	L	XL
Surebake yeast	3 tsp	4 tsp	4½ tsp
Wholemeal flour	350 g	450 g	600 g
Gluten flour	1 tbsp	1 tbsp	1½ tbsp
Salt	1 tsp	1 tsp	1 tsp
Milk powder	1 tbsp	2 tbsp	3 tbsp
Butter	1 tbsp	2 tbsp	2 tbsp
Treacle	1 tbsp	1 tbsp	2 tbsp
Water	280 mL	340 mL	430 mL

(NZ)

	M	L	XL
Surebake yeast	3 tsp	4 tsp	4½ tsp
Wholemeal flour	175 g	225 g	300 g
White flour	175 g	225 g	300 g
Salt	1 tsp	1 tsp	1 tsp
Milk powder	1 tbsp	2 tbsp	3 tbsp
Butter	1 tbsp	2 tbsp	2 tbsp
Treacle	1 tbsp	1 tbsp	2 tbsp
Water	270 mL	340 mL	430 mL

Spicy Fruit Loaf

Menu '06' (5hr) 

(NZ)

	M
Surebake yeast	3½ tsp
Wholemeal flour	300 g
White flour	100 g
Salt	1 tsp
Butter	75 g
Sugar	2 tsp
Cinnamon	2 tsp
Mixed Spice	1 tsp
Eggs, medium	2
Milk	110 mL
Water	110 mL
*Mixed Dried Fruit	150 g

(NZ)

	M	L	XL
Surebake yeast	3 tsp	4 tsp	4½ tsp
Wholemeal flour	250 g	330 g	450 g
White flour	100 g	120 g	150 g
Salt	1 tsp	1 tsp	1 tsp
Milk powder	1 tbsp	2 tbsp	3 tbsp
Butter	1 tbsp	2 tbsp	2 tbsp
Treacle	1 tbsp	1 tbsp	2 tbsp
Rosemary	1 tbsp	2 tbsp	3 tbsp
Thyme	1 tbsp	2 tbsp	3 tbsp
Water	280 mL	340 mL	430 mL

Sesame & Bran Loaf

Menu '04' (5hr) ⌚

(OZ)

	M	L	XL
Dry yeast	1¼ tsp	1½ tsp	1¾ tsp
Whole wheat flour	300 g	370 g	450 g
Bread flour	100 g	125 g	150 g
Salt	1 tsp	2 tsp	2 tsp
Powdered milk	2 tsp	1½ tbsp	1¾ tbsp
Butter	15 g	20 g	25 g
Sugar	1 tbsp	1 tbsp	1½ tbsp
Unprocessed bran	2 tbsp	¼ cup	½ cup
Sesame seeds	2 tsp	1 tbsp	2 tbsp
Golden syrup	2 tsp	1 tbsp	1½ tbsp
Water	300 mL	360 mL	420 mL
Bread improver, optional	¼ tsp	½ tsp	½ tsp

Orange Poppyseed Loaf

Menu '04' (5hr) ⌚

(OZ)

	M	L	XL
Dry yeast	1¼ tsp	1½ tsp	1¾ tsp
Whole wheat flour	300 g	370 g	450 g
Bread flour	100 g	125 g	150 g
Salt	1 tsp	2 tsp	2 tsp
Powdered milk	2 tsp	1½ tbsp	1¾ tbsp
Butter	15 g	20 g	25 g
Sugar	1 tbsp	1 tbsp	1½ tbsp
Orange rind	1 tbsp	2 tbsp	3 tbsp
Poppy seeds	2 tbsp	¼ cup	½ cup
Water	300 mL	360 mL	420 mL
Bread improver, optional	¼ tsp	½ tsp	½ tsp

Date & Nut Loaf

Menu '06' (5hr) ⌚

(OZ)

	M	L	XL
Dry yeast	1¼ tsp	1½ tsp	1¾ tsp
Whole wheat flour	300 g	370 g	450 g
Bread flour	100 g	125 g	150 g
Salt	1 tsp	2 tsp	2 tsp
Powdered milk	2 tsp	1½ tbsp	1¾ tbsp
Butter	15 g	20 g	25 g
Chopped dates	¼ cup	½ cup	½ cup
Water	300 mL	360 mL	420 mL
Bread improver, optional	¼ tsp	½ tsp	½ tsp
*Chopped walnuts	¼ cup	½ cup	½ cup

Mixed Grain Bread

Menu '06' (5hr) ⌚

(OZ)

	M	L	XL
Dry yeast	1¼ tsp	1½ tsp	1¾ tsp
Whole wheat flour	80 g	100 g	150 g
Bread flour	250 g	300 g	350 g
Oatmeal	40 g	50 g	50 g
Buckwheat groats	40 g	50 g	50 g
Cornmeal	20 g	30 g	30 g
Whole linseed	2 tsp	1 tbsp	1½ tbsp
Brown sugar	1 tbsp	1 tbsp	1½ tbsp
Butter	20 g	25 g	25 g
Powdered milk	1½ tbsp	2 tbsp	2 tbsp
Salt	1 tsp	2 tsp	2 tsp
Water	300 mL	370 mL	450 mL
*Toasted sunflower seed	2 tsp	1 tbsp	1½ tbsp

(NZ)

	M	L	XL
Surebake yeast	3 tsp	4 tsp	4½ tsp
Wholemeal flour	250 g	330 g	450 g
White flour	100 g	120 g	150 g
Salt	1 tsp	1 tsp	1 tsp
Milk powder	1 tbsp	2 tbsp	3 tbsp
Butter	1 tbsp	2 tbsp	2 tbsp
Treacle	1 tbsp	1 tbsp	2 tbsp
Unprocessed bran	2 tbsp	¼ cup	½ cup
Sesame seeds	2 tsp	1 tbsp	2 tbsp
Golden syrup	2 tsp	1 tbsp	1½ tbsp
Water	280 mL	340 mL	430 mL

(NZ)

	M	L	XL
Surebake yeast	3 tsp	4 tsp	4½ tsp
Wholemeal flour	250 g	330 g	450 g
White flour	100 g	120 g	150 g
Salt	1 tsp	1 tsp	1 tsp
Milk powder	1 tbsp	2 tbsp	3 tbsp
Butter	1 tbsp	2 tbsp	2 tbsp
Treacle	1 tbsp	1 tbsp	2 tbsp
Orange rind	1 tbsp	2 tbsp	3 tbsp
Poppy seeds	2 tbsp	¼ cup	½ cup
Water	280 mL	340 mL	430 mL

(NZ)

	M	L	XL
Surebake yeast	3 tsp	4 tsp	4½ tsp
Wholemeal flour	175 g	225 g	300 g
White flour	175 g	225 g	300 g
Salt	1 tsp	1 tsp	1 tsp
Milk powder	1 tbsp	2 tbsp	3 tbsp
Brown sugar	1 tbsp	1 tbsp	2 tbsp
Butter	1 tbsp	2 tbsp	2 tbsp
Chopped dates	¼ cup	½ cup	½ cup
Water	280 mL	340 mL	430 mL
*Chopped walnuts	¼ cup	½ cup	½ cup

(NZ)

	M	L	XL
Surebake yeast	3 tsp	4 tsp	4½ tsp
Wholemeal flour	80 g	100 g	150 g
White flour	250 g	300 g	350 g
Oatmeal	40 g	50 g	50 g
Buckwheat groats	40 g	50 g	50 g
Cornmeal	20 g	30 g	30 g
Whole linseed	2 tsp	1 tbsp	1½ tbsp
Brown sugar	1 tbsp	1 tbsp	1½ tbsp
Butter	1½ tbsp	2 tbsp	2 tbsp
Milk powder	1½ tbsp	2 tbsp	2 tbsp
Salt	1 tsp	1 tsp	1 tsp
Water	300 mL	370 mL	450 mL
*Toasted sunflower seed	2 tsp	1 tbsp	1½ tbsp


• For addition of ingredients with*, see the instructions on P.14.

Bread Recipes

[07 Rye]

(rye flour)

- Remember to use the rye kneading blade for all these recipes.
- The Raisin nut dispenser does not operate on the Rye program.
- Put any additional ingredients directly into the bread pan at the start.
- As a result of the consistency some flour may remain on the sides of the loaf, but this is normal.
- Due to their consistency, the kneading blade will often become embedded in Rye Bread loaves. Wait for the loaf to cool (to avoid burning your hands), before removing the blade by pressing on the base of the loaf and manipulating it out gently to avoid damaging the loaf.

 : Timer can be used for recipes with this symbol (3 hours 30 minutes-13 hours)


Rye 100%

Menu '07' (3hr 30min) 

(OZ)

Dry yeast	3 tsp
Rye flour	500 g
Sugar	2 tsp
Oil	3 tbsp
Salt	2 tsp
Water	380 mL

Rye and Wholemeal

Menu '07' (3hr 30min) 

(OZ)

Dry yeast	2½ tsp
Rye Flour	250 g
Whole wheat flour	250 g
Sugar	2 tsp
Oil	2 tbsp
Salt	2 tsp
Water	380 mL

(NZ)

Surebake yeast	5 tsp
Rye flour	500 g
Sugar	2 tsp
Oil	3 tbsp
Salt	2 tsp
Water	370 mL


(NZ)

Surebake yeast	5 tsp
Rye Flour	250 g
Wholemeal flour	250 g
Sugar	2 tsp
Oil	2 tbsp
Salt	2 tsp
Water	370 mL


[08 French]

(white flour/wholemeal flour)

Make bread with a crispy crust and texture.

 : Timer can be used for recipes with this symbol (6-13 hours)

French Bread

Menu '08' (6hr) 


(OZ)

Dry yeast	1¼ tsp
Bread flour	420 g
Salt	1½ tsp
Butter	5 g
Water	310 mL

(NZ)

Surebake yeast	3 tsp
White flour	450 g
Salt	1½ tsp
Butter	1 tsp
Water	330 mL

Tarragon & Thyme

Menu '08' (6hr) 

(OZ)

Dry yeast	1¼ tsp
Bread flour	420 g
Salt	1½ tsp
Butter	5 g
Tarragon	1 tbsp
Thyme	1 tbsp
Water	310 mL

(NZ)


Surebake yeast	3 tsp
White flour	450 g
Salt	1½ tsp
Butter	1 tsp
Tarragon	2 tsp
Thyme	2 tsp
Water	330 mL

[09 Italian]


(white flour)

Make light bread for enjoying with pasta, etc.

- The Raisin nut dispenser does not operate on the Italian program.
- Put any additional ingredients directly into the bread pan at the start.

 : Timer can be used for recipes with this symbol (4 hours 30 minutes-13 hours)

Italian Bread

Menu '09' (4hr 30min) 

(OZ)

Dry yeast	1 tsp
Bread flour	400 g
Salt	1½ tsp
Olive oil	1 tbsp
Water	260 mL

(NZ)

Surebake yeast	3 tsp
White flour	450 g
Salt	1 tsp
Olive oil	2 tbsp
Water	290 mL

Herb Bread

Menu '09' (4hr 30min) ⌚

(OZ)

Dry yeast	1 tsp
Bread flour	400 g
Salt	1½ tsp
Olive oil	1 tbsp
Basil	1 tbsp
Water	260 mL

(NZ)

Surebake yeast	3 tsp
White flour	450 g
Salt	1 tsp
Olive oil	2 tbsp
Basil	1 tbsp
Water	290 mL

Sundried Tomato and Parmesan

Menu '09' (4hr 30min) ⌚

(OZ)

Dry yeast	1 tsp
Bread flour	400 g
Sugar	1 tsp
Salt	½ tsp
Parmesan Cheese, grated	50 g
Sundried Tomatoes in Oil, chopped	75 g
Water	270 mL

(NZ)

Surebake yeast	3 tsp
White flour	400 g
Sugar	1 tsp
Salt	1 tsp
Parmesan Cheese, grated	50 g
Sundried Tomatoes in Oil, chopped	75 g
Water	280 mL

[10 Sandwich]

Make bread with a soft crust and texture.

⌚ : Timer can be used for recipes with this symbol (5-13 hours)

Basic Sandwich Bread

Menu '10' (5hr) ⌚

(OZ)

Dry yeast	1¼ tsp
Bread flour	420 g
Salt	1¼ tsp
Powdered milk	2 tsp
Butter	15 g
Sugar	2½ tsp
Water	315 mL

(NZ)

Surebake yeast	3 tsp
White flour	350 g
Salt	1 tsp
Milk powder	1 tbsp
Butter	1 tbsp
Sugar	1 tsp
Water	260 mL

Whole Wheat Sandwich Bread

Menu '10' (5hr) ⌚

(OZ)

Dry yeast	1¼ tsp
Whole wheat flour	320 g
Bread flour	100 g
Salt	1¼ tsp
Powdered milk	2 tsp
Butter	15 g
Sugar	2½ tsp
Water	315 mL
Bread improver, optional	¼ tsp

(NZ)

Surebake yeast	3 tsp
Wholemeal flour	350 g
Gluten flour	1 tbsp
Salt	1 tsp
Milk powder	1 tbsp
Butter	1 tbsp
Treacle	1 tbsp
Water	280 mL

[11 Brioche]

Basic Brioche

Menu '11' (3hr 30min) ⌚

(OZ)

Dry yeast	1½ tsp
Bread flour	400 g
Salt	1 tsp
Sugar	3 tbsp
Butter (Cut into 2 cm cubes and keep in fridge)	50 g
Powdered milk	2 tbsp
Eggs (Medium)	2 (100 g)
Water	180 mL
*Butter for added later (Cut into 1–2 cm cubes and keep in fridge)	70 g


(NZ)

Surebake yeast	5 tsp
White flour	400 g
Salt	1 tsp
Sugar	2 tbsp
Butter (Cut into 2 cm cubes and keep in fridge)	50 g
Milk powder	2 tbsp
Eggs (Medium)	2 (100 g)
Water	180 mL
*Butter for added later (Cut into 1–2 cm cubes and keep in fridge)	70 g

• For addition of ingredients with*, follow programming instructions on P. 15.

Bread Recipes

Pannettone

Menu '11' (3hr 30min) 

(OZ)

Dry yeast	1¼ tsp
Bread flour	400 g
Sugar	4 tbsp
Salt	1 tsp
Butter (Cut into 2 cm cubes and keep in fridge)	50 g
Egg, medium (beaten)	2 (100 g)
Milk	200 mL
*Additional Butter (Cut into 1–2 cm cubes and keep in fridge)	70 g
*Orange Peel; Chopped Finely	50 g
*Brown Saltana	50 g
*Dried Black Currant	50 g


(NZ)

Surebake yeast	6 tsp
White flour	400 g
Sugar	3 tbsp
Salt	1 tsp
Butter (Cut into 2 cm cubes and keep in fridge)	50 g
Egg, medium (beaten)	2 (100 g)
Milk powder	2 tbsp
Water	180 mL
*Additional Butter (Cut into 1–2 cm cubes and keep in fridge)	70 g
*Orange Peel; Chopped Finely	50 g
*Brown Saltana	50 g
*Dried Black Currant	50 g

- For addition of ingredients with*, follow programming instructions on P. 15.

[13 Speciality]
[14 Speciality Raisin]

Spelt White Bread

Menu '13' (4hr 30min) 


(OZ)

	M	L	XL
Dry yeast	1¼ tsp	1½ tsp	1¾ tsp
Spelt White Flour	400 g	500 g	600 g
Sugar	1½ tsp	2 tsp	2 tsp
Salt	1¼ tsp	1½ tsp	1¾ tsp
Butter	10 g	20 g	25 g
Water	250 mL	310 mL	360 mL

(NZ)

	M	L	XL
Surebake yeast	3 tsp	4 tsp	4½ tsp
Spelt White Flour	400 g	500 g	600 g
Sugar	1½ tsp	2 tsp	2 tsp
Salt	1¼ tsp	1½ tsp	1¾ tsp
Butter	5 g	10 g	10 g
Water	250 mL	310 mL	360 mL


Whole Spelt Bread

Menu '13' (4hr 30min) 

(NZ)

	M	L	XL
Surebake yeast	3 tsp	4 tsp	4½ tsp
Spelt Wholegrain Flour	200 g	250 g	300 g
Spelt White Flour	200 g	250 g	300 g
Sugar	1½ tsp	2 tsp	2 tsp
Salt	1¼ tsp	1½ tsp	1¾ tsp
butter	5 g	10 g	10 g
Water	260 mL	320 mL	360 mL

Rye and Spelt

Menu '14' (4hr 30min) 

(OZ)

	M	L	XL
Dry yeast	1¼ tsp	1½ tsp	1¾ tsp
Spelt White Flour	275 g	350 g	425 g
Rye Flour	125 g	150 g	175 g
Sugar	1½ tsp	2 tsp	2 tsp
Salt	1¼ tsp	1½ tsp	1¾ tsp
Butter	5 g	10 g	10 g
Plain Yogurt	120 g	150 g	180 g
Water	140 mL	180 mL	200 mL

(NZ)

	M	L	XL
Surebake yeast	3 tsp	4 tsp	4½ tsp
Spelt White Flour	275 g	350 g	425 g
Rye Flour	125 g	150 g	175 g
Sugar	1½ tsp	2 tsp	2 tsp
Salt	1¼ tsp	1½ tsp	1¾ tsp
Butter	5 g	10 g	10 g
Plain Yogurt	120 g	150 g	180 g
Water	130 mL	170 mL	190 mL

Gluten Free Recipes

[02 Basic Rapid]

[12 Gluten Free]

(gluten free bread mix / wheat free bread mix)

⌘ : Timer cannot be used

- The raisin nut dispenser does not operate on the Gluten Free program.
- Put any additional ingredients directly into the bread pan at the start.
- You can bake gluten free cakes following our recipes on P. 39 by substituting gluten free plain flour for standard plain flour. If self-raising flour is required also add 1 tsp of gluten free baking powder.
- You can purchase gluten free bread mix at:
 - Pharmacies
 - Health food shops
 - Major supermarkets

Note

- Making gluten free bread is very different from the normal way of producing bread in the bread maker. Please read through the guidelines on the right.
- Please consult flour manufacturers for detailed information.
- As a result of consistency some flour may remain on the sides of the loaf, but this is normal.

Before making gluten free bread

■ Consult your doctor and follow the guidelines below!

If you make gluten free bread as part of dietary therapy, it is important that you avoid cross-contamination with flour that does contain gluten.

Please take particular care when washing the bread pan and the kneading blade, etc.

■ It is made differently to other types of bread!

The order of putting in ingredients is different

Please put in the ingredients in the following order so that the gluten free bread mix is well mixed. (The wrong order may result in poor rising)

→ Water, salt, fat → gluten free bread mix → dry yeast

The outcome differs depending on the type of flour

The recipes below have been developed with particular types of bread mix, and so the final outcome may differ depending on the actual bread mix used. (There may be greater variation with wheat free bread mixes.)

If kneading blade becomes embedded in bread

Due to their consistency, the kneading blade will often become embedded in Gluten and Wheat Free Bread loaves. Wait for the loaf to cool (to avoid burning your hands), before removing the blade by pressing on the base of the loaf and manipulating it out gently to avoid damaging the loaf.

Consume within two days

Store your finished bread in a cool, dry place, and consume within two days. If you cannot finish it all in time, cut it into pieces, place in a freezer bag and into the freezer.

Wheat and gluten free bread

Menu '12' (2hr) ⌘

(OZ)

Water (chilled)	450 mL
Vegetable oil	3 tbsp
ORGRAN Easy Bake bread mix	450 g

Wheat and gluten free bread

Menu '12'-'Dark' Crust (2hr) ⌘

(NZ)

Water	430 mL
Vegetable oil	60 mL
Healthies Simple Bread Mix	500 g
ACTIVE YEAST (gluten free yeast)	1¼ tsp

- Turn to P. 21 for yeast.

For more information on ORGRAN's gluten free bread mixes, please contact the address below:



NATURAL FOODS

Division of Roma Food Products, 47-53 Aster Avenue,
Carrum Downs, Victoria 3201

Gluten Free Recipes

Gluten free bread on Basic program

Menu '02'-'XL' Size-'Dark' Crust (2hr)  (OZ) (NZ)

Yeast plain gluten free loaf

Water	430–450 mL
Oil (Canola/Sunflower)	1/3 cup
Eggs (Medium)	3
White vinegar (not malt)	1 tsp
Brown rice flour	1 cup
White rice flour	1 cup
Arrowroot or tapioca flour	1 cup
Besan (chick pea) flour or soya flour	1/2 cup
White or brown rice flour	1/2 cup
Salt	1–1 1/2 tsp
Sugar	2 tbsp
Xantan gum	1 tbsp
Dry yeast (not rapid rise)	2 tsp

Yeast fruit gluten free loaf

Yeast plain gluten free loaf (above)	One batch
Brown sugar	3 tbsp
Cinnamon	1 tsp
Dried fruit	1 cup

Yeast cheese gluten free loaf

Yeast plain gluten free loaf (above)	One batch
Grated cheese	1 cup

Yeast seeded gluten free loaf

Yeast plain gluten free loaf (above)	One batch *Water 450–480 mL
Seed mixture [sunflower, poppy, sesame, soy grit, coarse polenta(corn), linseed meal (L.S.A.)]	3 tbsp

Important Notes:

1. Do not leave gluten free bread in for keep warm. Remove bread from Machine when baking is complete.
2. Always assist kneading 5–10 minutes into kneading process. Lift lid (do not turn machine off), with spatula mix to ensure all wet and dry ingredients are combined, scrape down sides. Test dough by lifting some on spatula. Dough should fall slowly from spatula. If too thin add 2–4 tbsp of rice flour. If too thick, add 1–3 tbsp of water. (It should look like a thick cake mix or stiff mashed potato).
3. 3 tbsp powdered milk (NZ: milk powder) can be added to any of these recipes. Yeast responds to protein by adding cheese and/or powdered milk (NZ: milk powder), therefore the loaf will rise more.
4. Flour fluctuates in refining therefore water content differs considerably. Very refined flour (e.g. rice flour labeled rice starch) will not need as much water as a more course flour (e.g. McKenzies). You may need to cut water back 20–30 mL for finer flour.

Dough Recipes



**[16 Basic] [17 Basic Raisin] [18 Whole wheat]
[19 Whole wheat Raisin] [20 Rye] [21 French]
[22 Pizza] [23 Brioche] [24 Speciality]**

The Dough setting mixes and gives the dough it's first rising before you shape and bake it in your conventional oven.

: Timer cannot be used (except pizza)

Prepare your ingredients according to the recipe and select the correct menu. When your dough is ready, shape it, allow it to rise, and then bake it yourself.

- The maximum load of the Bread Maker is 600 g.
Dough recipes using 300 g of flour may be doubled.
- When the DOUGH program 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.

Example – making plain bread rolls

① Shaping

Dough can be shaped into round rolls, plaits, knots, French sticks, large or small cobs or put in a traditional loaf tin.

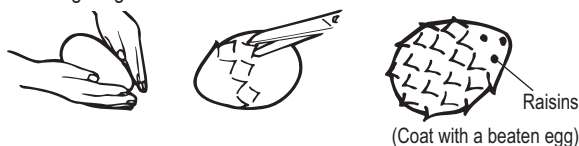
● Rolls



● Knot



● Hedgehogs



② 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 30-35°C) until the dough has doubled in size.

- Approximate proving time-Rolls 30-50 minutes, Whole breads 50 minutes.
- To prevent a hard dry skin forming, cover the dough with a large polythene bag or cover with lightly oiled cling film.

③ Glazing/Baking

Brush with milk, salted water, beaten egg or oil. Sprinkle with poppy seeds, sesame seeds. Bake following recipe guidelines.

Rolls

- Select one of the following recipes and follow the method below.

1

Shape dough.



2

Place onto a greased baking tray and allow to prove until doubled in size.



3

Brush with beaten egg.

4

Bake in a preheated oven at 180-200°C for 10-20 minutes or until golden brown.

Basic Dough

Menu '16' (2hr 20min)

(OZ)

Dry yeast	2 tsp
Bread flour	475 g
Salt	2 tsp
Powdered milk	3 tbsp
Butter	45 g
Sugar	1¼ tbsp
Water	300 mL

(NZ)

Surebake yeast	4 tsp
White flour	450 g
Salt	1 tsp
Milk powder	3 tbsp
Butter	4 tbsp
Sugar	1½ tsp
Water	270 mL

Wholemeal Dough 75%

Menu '18' (3hr 15min)

(OZ)


Dry yeast	2 tsp
Whole wheat flour	370 g
Bread flour	125 g
Salt	2 tsp
Powdered milk	1½ tbsp
Butter	20 g
Sugar	1 tbsp
Water	360 mL
Bread improver, optional	½ tsp

(NZ)

Surebake yeast	4 tsp
Wholemeal flour	330 g
White flour	120 g
Salt	1 tsp
Milk powder	2 tbsp
Butter	2 tbsp
Treacle	1 tbsp
Water	330 mL

Dough Recipes

Croissants

Menu '16' (2hr 20min) 

(OZ)

Dry yeast	2 tsp
Bread flour	475 g
Salt	2 tsp
Powdered milk	3 tbsp
Butter	30 g
Sugar	¼ cup
Water	300 mL
Butter, chilled for folding in the dough	250 g

(NZ)

Surebake yeast	4 tsp
White flour	450 g
Salt	1 tsp
Milk powder	3 tbsp
Butter	50 g
Sugar	2 tbsp
Water	240 mL
Butter, chilled for folding in the dough	250 g

Method:

- 1 Roll 250 g of chilled butter between two sheets of plastic wrap into a rectangle (17 × 25 cm). Chill at least 1 hour.



- 2 Turn the dough into a greased bowl. Place in the refrigerator for 30 minutes.

- 3 Roll out the dough on a lightly floured surface into a 30 cm square.



- 4 Place the rolled out butter over two-thirds of the dough. Fold the third without butter over the centre third.



- 5 Fold the remaining third on top. Seal edges. Rest the dough in the refrigerator for 20-30 minutes.

- 6 Place the dough at right angles to the previous position in the step 4. Roll out into 30 cm square. Fold into thirds. Wrap and place into refrigerator for 20-30 minutes. Roll and fold twice more. Wrap and chill after each folding. After the final folding, chill several hours or overnight.



- 7 Spread the dough for the final time into 30 cm square. Cut dough into 9 equal squares. Cut each square diagonally to form two triangles.

- 8 Roll up each triangle loosely, starting from the side opposite the point. Curve ends.



- 9 Place seam side down on a greased baking tray. Cover and place in warm area for 30-50 minutes or until almost doubled in size.




- 10 Brush with beaten egg. Bake in a preheated 200°C oven for 15-20 minutes or until golden brown.

Doughnuts

- 1 Use Basic Dough recipe on P. 31.
- 2 Divide the dough into equal portions. Roll each portion into a ball.
- 3 Place on a lightly floured surface. Cover with a plastic wrap and leave to rise for 20 minutes.
- 4 Shape each ball as desired, in a ring, twisted, or in an oval shape. Place on a greased tray.
- 5 Leave to rise at 30°C for 30 minutes.
- 6 Deep fry the doughnuts until golden brown.
- 7 Roll in a mixture of sugar and cinnamon or cool and use other toppings as desired.
- 8 Makes 12-16 doughnuts dependent on size and shape selected.

Hot Cross Buns

Menu '17' (2hr 20min) 

(OZ)

Dry yeast	2 tsp
Bread flour	475 g
Salt	2 tsp
Powdered milk	3 tbsp
Butter	45 g
Sugar	1¼ tbsp
Orange rind	1 tbsp
Mixed spice	1 tbsp
Water	260 mL
Egg, medium	1
*Mixed dried fruit	1 cup

(NZ)

Surebake yeast	4 tsp
White flour	450 g
Salt	½ tsp
Milk powder	2 tbsp
Butter	6 tbsp
Brown sugar	3 tbsp
Orange rind	1 tbsp
Allspice	3 tsp
Water	200 mL
Egg, medium	1
*Sultanas	¾ cup

Method:

- 1 Divide the dough into 10 or 12 equal portions. Roll each portion into a ball, and rest for 20 minutes.
- 2 Shape into a smooth ball by gently rolling, and place on a greased tray.
- 3 Cover and leave to rise in a warm place (30–35°C) for 30 minutes or until doubled in size.
- 4 Put the crosses on the dough

Crosses

Flour	½ cup
Oil	2 tbsp
Water to mix	

Mix flour and oil, then add water to make a stiff paste. Pipe into the shape of crosses — if a piping bag is not available, use a small plastic bag with a corner cut off.


- 5 Bake in a preheated 200°C oven for 15–25 minutes or until golden brown. Brush with the glaze.

Glaze

Milk	3 tbsp
Castor sugar	3 tbsp

Boil together until syrupy — brush over cooked buns when they are removed from the oven.

Olive & Rosemary Rolls

Menu '17' (2hr 20min) 

(OZ)

Dry yeast	2 tsp
Bread flour	450 g
Salt	1 tsp
Powdered milk	2 tbsp
Sugar	1 tsp
Olive oil	1 tbsp
Fresh rosemary, chopped	1 tbsp
Water	260 mL
*Pitted black olives, quartered	50 g

(NZ)


Surebake yeast	4 tsp
White flour	450 g
Salt	1 tsp
Milk powder	2 tbsp
Sugar	1 tsp
Olive oil	1 tbsp
Fresh rosemary, chopped	1 tbsp
Water	260 mL
*Pitted black olives, quartered	50 g

Method:

- 1 Turn the dough out into a greased bowl. Cover and let the dough rest for 20 minutes in the refrigerator.
- 2 Divide the dough into 12–16 equal portions or into 2 long loaves and place on a greased baking tray. Cover and leave to rise in a warm place (30–35°C) for 30 minutes or until doubled in size.
- 3 Brush with beaten egg and sprinkle with seeds.
- 4 Bake in a preheated 200°C oven for 15–25 minutes or until golden brown.

Dough Recipes

Swedish Tea Ring

Menu '16' (2hr 20min) 

(OZ)

Dry yeast	2 tsp
Bread flour	450 g
Salt	1 tsp
Powdered milk	3 tbsp
Butter	50 g
Sugar	4 tbsp
Water	230 mL

(NZ)

Surebake yeast	4 tsp
White flour	450 g
Salt	1 tsp
Milk powder	3 tbsp
Butter	4 tbsp
Sugar	4 tbsp
Water	230 mL


Method:

Filling

Melted butter	2 tsp
Cinnamon	2 tsp
Brown sugar	½ cup

- 1 Roll or pat the dough into a rectangle (50 X 30 cm).
- 2 Brush over surface of the dough with melted butter.
- 3 Mix cinnamon and brown sugar and sprinkle over butter.
- 4 Roll up like a swiss roll starting from the long side.
- 5 Press edges firmly underneath.
- 6 Join ends to make a circle, pinch edges together and place on a greased oven tray.
- 7 Cut nearly through to the centre of the ring at 2.5 cm intervals, turning each section so that it faces cut side up.
- 8 Cover with plastic wrap and leave to rise in a warm place (30–35°C) for 30 minutes.
- 9 Brush with beaten egg.
- 10 Bake in a preheated 180°C oven for 15–25 minutes or until golden brown.
- 11 Other fillings such as dried fruit, jam, mincemeat, nuts etc can be used.
- 12 This tea ring can be iced with a vanilla icing if desired.

Sundried Tomato & Basil Rolls

Menu '17' (2hr 20min) 

(OZ)

Dry yeast	2 tsp
Bread flour	450 g
Salt	1 tsp
Sugar	1 tsp
Olive oil	1 tbsp
Fresh basil, chopped	2 tbsp
Grated parmesan cheese	2 tbsp
Water	250 mL
*Sundried tomatoes, chopped	¼ cup

(NZ)

Surebake yeast	4 tsp
White flour	450 g
Salt	1 tsp
Sugar	1 tsp
Olive oil	1 tbsp
Fresh basil, chopped	2 tbsp
Grated parmesan cheese	2 tbsp
Water	250 mL
*Sundried tomatoes, chopped	¼ cup

Method:

- 1 Divide the dough into 12 equal portions. Roll each portion into a ball, and rest for 20 minutes.
- 2 Shape into a smooth ball by gently rolling, and place on a greased tray.
- 3 Cover and leave to rise in a warm place (30–35°C) for 30 minutes or until doubled in size.
- 4 Bake in a preheated 200°C oven for 15–20 minutes or until goldenbrown.

Bagels

Menu '16' (2hr 20min) 

(OZ)

Dry yeast	2 tsp
Bread flour	450 g
Salt	1 tsp
Powdered milk	2 tbsp
Butter or oil	2 tbsp
Sugar	1 tbsp
Water	250 mL


(NZ)

Surebake yeast	4 tsp
White flour	450 g
Salt	1 tsp
Milk powder	2 tbsp
Butter or oil	2 tbsp
Sugar	1 tbsp
Water	250 mL

Method:

- 1 Divide dough into 12-16 equal portions.
- 2 Roll each portion into a log approximately 20 cm long.
- 3 Form into a ring, sealing both ends together tightly. Place on a lightly greased tray and cover with glad wrap. Leave to rise in a warm place (30-35°C) for 30 minutes.
- 4 Bring a large saucepan of water to the boil. Using a slotted spoon place 3-4 bagels into the water at a time. Boil for 1 minute turning once. Lift out and drain well.
- 5 Brush with the beaten egg and sprinkle over seeds.
- 6 Bake at 200°C for 20-30 minutes.

Whole Wheat Raisin Rolls

Menu '19' (3hr 15min) 

(OZ)

Dry yeast	1½ tsp
Bread flour	200 g
Whole wheat flour	200 g
Salt	2 tsp
Powdered milk	1½ tbsp
Butter	20 g
Sugar	1 tsp
Cinnamon	1 tbsp
Water	280 mL
Bread improver, optional	¼ tsp
*Raisins	½ cup

(NZ)


Surebake yeast	3½ tsp
White flour	200 g
wholemeal flour	200 g
Salt	2 tsp
Milk powder	1½ tbsp
Butter	1½ tbsp
Sugar	1 tsp
Cinnamon	1 tbsp
Water	280 mL
*Raisins	½ cup

Method:

- 1 Divide the dough into 16 equal portions. Shape each portion into a roll. (Follow instructions on P. 31.)
- 2 Place on a greased baking tray. Cover and let rise in a warm place (30-35°C) for 30-40 minutes until almost doubled in size.
- 3 Brush rolls with beaten egg, garnish with sliced almonds and sugar, if desired.
- 4 Bake in a preheated 190°C oven for 15-20 minutes.

Dough Recipes

Sunflower & Kibblemwheat Rolls

Menu '18' (3hr 15min) 

(OZ)

Dry yeast	2 tsp
Bread flour	225 g
Whole wheat flour	225 g
Salt	1 tsp
Powdered milk	2 tbsp
Butter	25 g
Sugar	1 tsp
Sunflower seeds	¼ cup
Kibbled wheat	¼ cup
Water	300 mL
Bread improver, optional	¼ tsp

(NZ)

Surebake yeast	4 tsp
White flour	225 g
Wholemeal flour	225 g
Salt	1 tsp
Milk powder	2 tbsp
Butter	2 tbsp
Sugar	1 tsp
Sunflower seeds	¼ cup
Kibbled wheat	¼ cup
Water	300 mL

Method:

- 1 Divide the dough into 12-16 equal portions. Shape into smooth balls and place on a lightly greased baking tray. Cover and leave to rise in a warm place (30-35°C) for 40-60 minutes or until doubled in size.
- 2 Brush the tops with beaten egg, then sprinkle with seeds.
- 3 Bake in a preheated 200°C oven for 20-30 minutes or until golden brown.

Rye & White Rolls

Stage 1 Culture : Menu '22' (45min) 

(OZ)

Dry yeast	1 tsp
Bread flour	75 g
Rye flour	150 g
Water	200 mL

(NZ)

Surebake yeast	2 tsp
White flour	75 g
Rye flour	150 g
Water	200 mL

Stage 2 : Menu '20' (2hr) 

(OZ)

Dry yeast	1¼ tsp
Rye flour	150 g
Bread flour	100 g
Sugar	2 tsp
Oil	3 tbsp
Salt	2 tsp
Water	60 mL


(NZ)

Surebake yeast	3 tsp
Rye flour	150 g
White flour	100 g
Sugar	2 tsp
Oil	3 tbsp
Salt	2 tsp
Water	60 mL

Method:

- 1 Put all culture ingredients in the bread pan and select menu 22.
• Use kneading blade (rye bread).
- 2 Turn off at the stop pad after 15 minutes.
⋮ (12 hours later)
▼
- 3 Add all ingredients listed in stage 2 and select menu 20.
- 4 Divide dough into 12-15 pieces and shape into rolls.
- 5 Place on a greased baking tray and sprinkle with flour. Leave to rise in a warm place (30-35°C) for 25-35 minutes or until doubled in size.
- 6 Glaze with oil and bake in a preheated oven at 220°C for 10-15 minutes or until golden brown.

French Bread

Menu '21' (3hr 35min) 

(OZ)

Dry yeast	2 tsp
Bread flour	475 g
Salt	2 tsp
Butter	10 g
Sugar	2 tsp
Water	290 mL

(NZ)


Surebake yeast	3 tsp
White flour	450 g
Salt	1 tsp
Butter	1 tsp
Water	280 mL

Method:

- 1 Let the dough rest in a greased bowl for 20-30 minutes.
- 2 Knead dough on a lightly floured surface until it becomes elastic and springs back when touched.
- 3 Divide the dough into 2 balls. Cover and let rest in a warm place for 20 minutes.
- 4 Shape each ball into a flat rectangle. Roll up tightly from long side; seal well. Taper ends.
- 5 Place on a greased baking tray. With a sharp knife, make 3 or 4 diagonal cuts about ½ cm deep across top of the loaves. Cover and leave to rise in a warm place (30-35°C) for 40-50 minutes until almost doubled in size.
- 6 Brush with beaten egg white, sprinkle with poppy seeds.
- 7 Bake in a preheated 200°C oven for 25-30 minutes or until golden brown.

Brioche Dough (Chocolate Chip Brioche Roll)

; for 12 rolls

Menu '23' (1hr 50min) 

(OZ)

Dry yeast	1¼ tsp
Bread flour	400 g
Sugar	4 tbsp
Salt	1½ tsp
Butter (Cut into 2 cm cubes and keep in fridge)	70 g
Egg (beaten)	3 (150 g)
Milk	90 mL
Rum (dark)	15 mL (1 tbsp)
Additional Butter* (Cut into 1-2 cm cubes and keep in fridge)	50 g

(NZ)

Surebake yeast	5 tsp
White flour	400 g
Sugar	3 tbsp
Salt	1½ tsp
Butter (Cut into 2 cm cubes and keep in fridge)	70 g
Egg (beaten)	3 (150 g)
Milk	90 mL
Rum (dark)	15 mL (1 tbsp)
Additional Butter* (Cut into 1-2 cm cubes and keep in fridge)	50 g

Optional Ingredients

Chocolate chips	120 g
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• For addition of ingredients with*, follow programming instructions on P. 17.

Method:

- 1 Press the dough lightly to remove the gas.
- 2 Shape it round and wrap it with plastic wrap. Then rest it in the refrigerator for 20 minutes.
 - When you like to add chocolate chips, follow below instructions. (Optional)
 - Roll the dough to 25 × 30 cm (10"×12")
 - Sprinkle chocolate chips and fold the bottom one third up and the top one third down. Then fold it in half.
 - Rest the dough in the room temperature for 10 minutes again. (Do not dry it .)
- 3 Press the dough lightly to remove the gas again, and divide it into 12 rolls.
- 4 Rest the dough in the room temperature for 10-15 minutes. (Do not dry it out.)
- 5 Shape the dough and place them on a greased baking tray and allow to prove at 35°C for 30-40 minutes.
- 6 Glaze and bake in oven at 180°C for 15-20 minutes.

Dough Recipes

Spelt Table Roll

; for 8 rolls

Menu '24' (2hr 45min) ⌛

(OZ)

Dry yeast	2 tsp
Spelt White Flour	500 g
Sugar	1½ tsp
Salt	1½ tsp
Butter	10 g
Water*	280 mL

(NZ)

Surebake yeast	4 tsp
Spelt White Flour	500 g
Sugar	1½ tsp
Salt	1½ tsp
Butter	10 g
Water*	270 mL

*If in a hot room, use chilled water

Method:

- 1 Divide dough into 8 rolls and rest them for 15 minutes.
- 2 Shape the dough into rolls.
- 3 Place on a greased baking tray and allow to prove at 35°C until doubled in size. (approx. 40 minutes.)
- 4 Make a cut on top of the dough and bake in oven at 220°C for 15-20 minutes. (coupe)

Pizza

Menu '22' (45min) ⌛

(OZ)

Dry yeast	1 tsp
Bread flour	475 g
Salt	1 tsp
Powdered milk	1 tbsp
Sugar	1¼ tbsp
Olive oil	2 tbsp
Water	300 mL

(NZ)

Surebake yeast	4 tsp
White flour	450 g
Salt	1 tsp
Sugar	1 tsp
Olive oil	5 tbsp
Water	230 mL

• Turn to P. 21 for yeast.

Method:

- 1 Knead dough on a lightly floured surface until it becomes elastic and springs back when touched.
- 2 Divide into 6 balls or 2 large balls, and place in warm area for 10 minutes.
- 3 Shape each ball into a flat circle. Place the circles on a baking tray and prick with a fork.

4

Leave to rise at room temperature for 15 minutes.

5

Brush each circle with tomato paste. Sprinkle with Mozzarella cheese. Top with your favourite topping, such as sliced onions, pepperoni, cooked sausage, capsicum or olives.

6

Bake in a preheated 210°C oven for 15-20 minutes.

Focaccia

Menu '22' (45min) ⌛

(OZ)

Dry yeast	2 tsp
Bread flour	475 g
Salt	2 tsp
Powdered milk	2 tbsp
Sugar	2 tbsp
Olive oil	2 tbsp
Water	300 mL

(NZ)

Surebake yeast	4 tsp
White flour	450 g
Salt	1 tsp
Milk powder	1 tbsp
Sugar	1 tsp
Butter	1 tbsp
Water	300 mL

• Turn to P. 21 for yeast.

Method:

- 1 Knead dough on a lightly floured surface until it becomes elastic and springs back when touched.
- 2 Shape into a flat circle, place on a baking tray, make holes with the end of a wooden spoon 5 cm apart over the surface of the dough.
- 3 Cover and leave to rise in a warm place (30-35°C) for 20-30 minutes or until almost doubled in size.
- 4 Brush surface with olive oil, sprinkle with salt, basil, rosemary and thyme.

Topping

Olive oil	2 tbsp
Salt	½ tsp
Dried basil	1 tsp
Dried rosemary	1 tsp
Dried thyme	1 tsp

5

Bake in a preheated 210°C oven for 26-30 minutes.

Cake Recipes



[15 Bake only]

Bake cakes and teabreads.

: Timer cannot be used

- Use menu 15 for these recipes.
- This menu is not suitable for all types of cake, such as Victoria sandwich or those that require going into a hot oven.
- Always use our tablespoon and teaspoon measure in these recipes.

The cake is made according to the recipe in a separate mixing bowl and then baked inside the bread pan.

①



Mix the ingredients in a bowl.

②



Line the bottom and sides of the bread pan with baking parchment and pour in the mixture.

- Make sure that the kneading blade is removed from the pan before the cake mixture is added.
- Ensure that the cake mixture is kept inside the baking parchment.

③



Set the bread maker. (P.18)

- The maximum baking time is 1 hour 30 minutes.

Butter Cake

Menu '15' (50min)

(OZ) (NZ)

Butter	100 g
Sugar	100 g
Egg, medium	2
Plain flour	275 g
Baking powder	2½ tsp
Milk	90 mL
Vanilla essence	1 tsp

Fruit & Walnut Cake

Menu '15' (50min)

(OZ) (NZ)

Butter	90 g
Brown sugar	¾ cup
Eggs, medium	2
Whole wheat flour	150 g
Baking powder	½ tsp
Cinnamon	½ tsp
Nutmeg	½ tsp
Milk	⅓ cup
Raisins	½ cup
Sultanas	½ cup
Walnuts, chopped	½ cup

Chocolate Cake

Menu '15' (50min)

(OZ) (NZ)

Butter	100 g
Sugar	100 g
Egg, medium	2
Plain flour	275 g
Cocoa	30 g
Baking powder	2½ tsp
Milk	90 mL
Vanilla essence	1 tsp

Method:

- 1 Sift flour into a bowl.
- 2 Soften butter at room temperature. Add sugar and beat well until creamy.
- 3 Add eggs one by one and beat further until the mixture resembles frothy cream.
- 4 Add flour and baking powder a half portion at a time and mix well.
- 5 Add remaining ingredients.
- 6 Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment. Pour the mixture into the bread pan.

7

Select menu 15 and enter 50 minutes on the timer.

8

Test with a skewer to see if the centre is cooked. If it is not, select the same menu again and enter a further 5-10 minutes on the timer.

9

Take the bread pan out using oven gloves and leave to stand for 5 minutes before removing from the bread pan and allowing to cool.

Banana Yoghurt Tea Bread

Menu '15' (55min)

(OZ) (NZ)

Plain flour	200 g
Baking powder	2 tsp
Baking soda	½ tsp
Brown sugar	½ cup
Eggs, medium	2
Plain yoghurt	¼ cup
Bananas, mashed	2
Butter, melted	50 g

Method:

- 1 Sift flour, baking powder and baking soda. Add brown sugar.
- 2 In a separate bowl mix together eggs, yoghurt and mashed banana.
- 3 Add the liquid ingredients and the cooled melted butter to the dry ingredients. Stir quickly and lightly.
- 4 Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment. Pour the mixture into the bread pan.
- 5 Select menu 15 and enter 55 minutes on the timer.
- 6 Test with a skewer to see if the centre is cooked. If it is not, select the same menu again and enter a further 5-10 minutes on the timer.
- 7 Take the bread pan out using oven gloves and leave to stand for 5 minutes before removing from the bread pan and allowing to cool.

Jam Recipes

[26 Jam]

- Jam setter can be used instead of pectin.
- Depending on the type of pectin, it may be better to increase or decrease the amount.

Strawberry Jam

Menu '26' (1hr 40min)

(OZ) (NZ)

Strawberries, finely chopped	600 g
Sugar	400 g
Powdered Pectin	13 g (4 tsp)

- 1 Place half of the fruit into the bread pan, then add half of the sugar. Repeat with the remaining fruit and sugar.
- 2 Sprinkle the pectin onto the ingredients in the bread pan.
- 3 Select menu 26 and enter 1 hour 40 minutes on the timer.

Blueberry Jam

Menu '26' (1hr 50min)

(OZ) (NZ)

Blueberries	700 g
Sugar	400 g

- 1 Place half of the fruit into the bread pan, then add half of the sugar. Repeat with the remaining fruit and sugar.
- 2 Select menu 26 and enter 1 hour 50 minutes on the timer.

Peach Melba

Menu '26' (1hr 40min)

(OZ) (NZ)

Peaches, finely chopped	500 g
Raspberries	200 g
Sugar	300 g
Powdered Pectin	8 g (2¼ tsp)

- 1 Place half of the fruit into the bread pan, then add half of the sugar. Repeat with the remaining fruit and sugar.
- 2 Sprinkle the pectin onto the ingredients in the bread pan.
- 3 Select menu 26 and enter 1 hour 40 minutes on the timer.

Frozen Berry Jam

Menu '26' (1hr 40min)

(OZ) (NZ)

Frozen Mixed Berries	700 g
Sugar	400 g
Powdered Pectin	10 g (3 tsp)

- 1 Place half of the fruit into the bread pan, then add half of the sugar. Repeat with the remaining fruit and sugar.
- 2 Sprinkle the pectin onto the ingredients in the bread pan.
- 3 Select menu 26 and enter 1 hour 40 minutes on the timer.

Compote Recipes

[27 Compote]

Spiced Apple Compote Menu '27' (1hr 20min)
(OZ) (NZ)

Apples, peeled, cored and diced	1000 g
Cinnamon stick	1
Cloves	2
Lemon, zest only	1
Lemon Juice	2 tbsp
Sugar	100 g
Water	75 mL

- 1 Remove the kneading blade from the bread pan.
- 2 Place ingredients in the bread pan in the order listed above. Pour water over ingredients.
- 3 Select menu 27 and enter 1 hour 20 minutes on the timer.
- 4 Stir after cooking is completed.

Mixed Berry Compote Menu '27' (1hr)
(OZ) (NZ)

Mixed Berries E.g. Strawberries, Raspberries, Blueberries	800 g
Sugar	75 g
Water	2 tbsp

- 1 Remove the kneading blade from the bread pan.
- 2 Place ingredients in the bread pan in the order listed above. Pour water over ingredients.
- 3 Select menu 27 and enter 1 hour on the timer.
- 4 Stir after cooking is completed.

Apple sauce Menu '27' (1hr 20min)
(OZ) (NZ)

Cooking apples, peeled, cored and diced	1000 g
Water	2 tbsp

- 1 Remove the kneading blade from the bread pan.
- 2 Place the apple in the bread pan. Pour water over ingredients.
- 3 Select menu 27 and enter 1 hour 20 minutes on the timer.
- 4 Stir after cooking is completed.

Peach in Vanilla Syrup Menu '27' (1hr)
(OZ) (NZ)

Peaches, stone removed and cut into ½	1000 g
Sugar	100 g
Vanilla Pod	½
Water	125 mL

- 1 Remove the kneading blade from the bread pan.
- 2 Place ingredients in the bread pan in the order listed above. Pour water over ingredients.
- 3 Select menu 27 and enter 1 hour on the timer.
- 4 When cooking is complete, remove the peaches with a slotted spoon. Carefully pour the syrup over the fruit. Leave to cool.

Care & Cleaning

Before cleaning, unplug your Bread Maker and allow it to cool down.

■ To avoid damaging your Bread Maker...

- Do not use anything abrasive! (cleansers, scouring pads etc)
Use a soft sponge when cleaning bread pan and kneading blade.
- Do not wash any part of your Bread Maker in the dishwasher!
- Do not use benzine, thinners, or alcohol!
- Keep your Bread Maker clean and dry.

Bread pan & kneading blade

Twist the bread pan anti-clockwise to remove.
Remove the kneading blade and wash in warm soapy water.

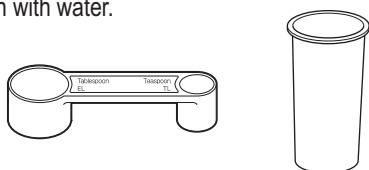


- Ensure the area around the shaft and inside the kneading blade are cleaned thoroughly.
- If the kneading blade is difficult to remove from the bread pan, place a small quantity of warm water into the bread pan and soak for 5–10 minutes. Do not submerge the bread pan in water.



Measuring spoon & cup

Wash with water.



- Not dishwasher safe

Lid

Wipe with a damp cloth.



Steam vent

Wipe with a damp cloth.

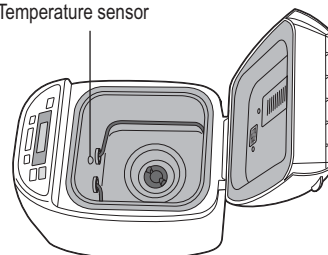


Body

Wipe with a damp cloth.

- Wipe gently to avoid damaging the temperature sensor.

Temperature sensor



• The colour of the inside of the unit may change with use.

Care & Cleaning

Dispenser lid

Remove and wash with water.

- Raise the dispenser lid to an angle of approximately 75 degrees. Align the connections and pull towards you to remove or push carefully back at the same angle to attach. (Wait until the machine has cooled down first, because it will be very hot immediately after use)
- Take care not to damage or pull the seal. (Damage could lead to leakage of steam, condensation, or deformation)



Raisin nut dispenser

Remove and wash with water.



- Wash after each use to remove any residue.

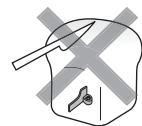


To protect the non-stick finish

Bread pan and kneading blade are coated with a non-stick finish to avoid stains and to make it easier to remove bread.

To avoid damaging it, please follow the instructions below.

- Do not use hard utensils such as a knife or a fork when removing the bread from the bread pan.
When you have hard time taking out the bread from the bread pan, see P. 43.
- Ensure that the kneading blade is not embedded in the bread loaf before slicing it.
If it is embedded, wait for the loaf to cool and remove it. In removing the kneading blade, press on the base of the loaf and manipulate the kneading blade gently to avoid damaging the loaf.
(Do not use hard or sharp utensils such as a knife or a fork.)
Be careful not to get burns as the kneading blade may still be hot.
- Use a soft sponge when cleaning the bread pan and the kneading blade.
Do not use anything abrasive such as cleansers or scouring pads.
- Hard, coarse or large ingredients such as flours with whole or ground grains, sugar, or the addition of nuts and seeds may damage the non-stick finish of the bread pan. If using large chunk of ingredient, break into small pieces. Please make sure to follow the recipe quantities stated.



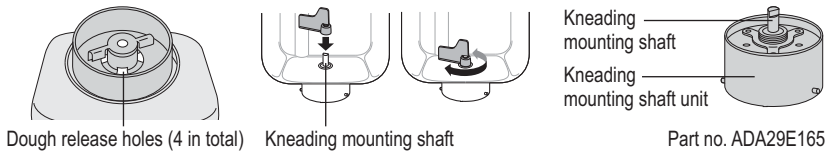
Troubleshooting

Before calling for service, please check through this section.

Problem	Cause → Action
<p>My bread does not rise.</p> <hr/> <p>The top of my bread is uneven.</p>	<p>[All bread]</p> <ul style="list-style-type: none"> ● The quality of the gluten in your flour is poor, or you have not used strong flour. (Gluten quality can vary depending on temperature, humidity, how the flour is stored, and the season of harvest) <ul style="list-style-type: none"> → Try another type, brand or another batch of flour. ● The dough has become too firm because you haven't used enough liquid. <ul style="list-style-type: none"> → Stronger, Organic and Stoneground flour with higher protein content absorbs more water than others, so try adding an extra 10–20 mL of water. ● You are not using the right type of yeast. <ul style="list-style-type: none"> → Use dry yeast from a sachet, which has 'Easy Blend', 'Fast Action' or 'Easy Bake' written on it. This type does not require pre-fermentation. ● You are not using enough yeast, or your yeast is old. <ul style="list-style-type: none"> Make sure yeast sachets not open for longer than 48 hours. → Use the measuring spoon provided. Check the yeast's expiry date. ● The yeast has touched the liquid before kneading. <ul style="list-style-type: none"> → Check that you have put in the ingredients in the correct order according to the instructions. (P. 12) ● You have used too much salt, or not enough sugar. <ul style="list-style-type: none"> → Check the recipe and measure out the correct amount using the measuring spoon provided. → Check that salt and sugar is not included in other ingredients. <p>[Speciality bread]</p> <ul style="list-style-type: none"> ● Einkorn wheat was used when baking speciality bread and/or a lot of flour other than spelt flour were used. <ul style="list-style-type: none"> → The spelt flour should be up to 60% of the entire flour when you use more than two kinds of flour other than spelt. The rye and the rice flour should be up to 40% of the entire flour and buckwheat flour should be up to 20% of the entire flour.
My bread is full of air holes.	<ul style="list-style-type: none"> ● You have used too much yeast. <ul style="list-style-type: none"> → Check the recipe and measure out the correct amount using the measuring spoon provided. ● You have used too much liquid. <ul style="list-style-type: none"> → Some types of flour absorb more water than others, so try using 10–20 mL less water.
My bread seems to have collapsed after rising.	<ul style="list-style-type: none"> ● The quality of your flour isn't very good. <ul style="list-style-type: none"> → Try using a different brand of flour. ● You have used too much liquid. <ul style="list-style-type: none"> → Try using 10–20 mL less water.
My bread has risen too much.	<ul style="list-style-type: none"> ● You have used too much yeast/water. <ul style="list-style-type: none"> → Check the recipe and measure out the correct amount using the measuring spoon (yeast)/cup (water) provided. → Check that excess water amount is not included in other ingredients. ● You have not used enough flour. <ul style="list-style-type: none"> → Carefully weigh the flour using scales.
Why is my bread pale and sticky?	<ul style="list-style-type: none"> ● You are not using enough yeast, or your yeast is old. <ul style="list-style-type: none"> → Use the measuring spoon provided. Check the yeast's expiry date. ● There has been a power failure, or the machine has been stopped during breadmaking. <ul style="list-style-type: none"> → The machine switches off if it is stopped for more than 10 minutes. You will need to remove the bread from the bread pan and start again with new ingredients.
There is excess flour around the bottom and sides of my bread.	<ul style="list-style-type: none"> ● You have used too much flour, or you are not using enough liquid. <ul style="list-style-type: none"> → Check the recipe and measure out the correct amount using scales for the flour or the measuring cup provided for liquids.
The bread does not come out.	<ul style="list-style-type: none"> ● If the bread cannot be easily removed from the bread pan, leave the bread pan for 5–10 minutes to cool, making sure that it is not left unattended where somebody or something may get burnt. After that, shake the pan several times using oven gloves. (Hold the handle down so that it does not get in the way of bread.)

Troubleshooting

Before calling for service, please check through this section.

Problem	Cause → Action
Why has my bread not mixed properly?	<ul style="list-style-type: none"> You haven't put the kneading blade in the bread pan. <ul style="list-style-type: none"> → Make sure the kneading blade is in the bread pan before you put in the ingredients. There has been a power failure, or the machine has been stopped during breadmaking. <ul style="list-style-type: none"> → The machine switches off if it is stopped for more than 10 minutes. You might be able to start the loaf again, though this might give poor results if kneading had already begun. The kneading mounting shaft in the bread pan is stiff and does not rotate. <ul style="list-style-type: none"> → If the kneading mounting shaft does not rotate when the blade is attached, you will need to replace the kneading mounting shaft unit (consult the place of purchase or the Panasonic Customer Care Center).
My bread has not been baked.	<ul style="list-style-type: none"> The dough menu was selected. <ul style="list-style-type: none"> → The dough menu does not include a baking process. There has been a power failure, or the machine has been stopped during breadmaking. <ul style="list-style-type: none"> → The machine switches off if it is stopped for more than 10 minutes. You can try baking the dough in your oven if it has risen and proved. There is not enough water and the motor protection device has activated. This only happens when the unit is overloaded and excessive force is applied to the motor. <ul style="list-style-type: none"> → Visit place of purchase for a service consultation. Next time, check the recipe and measure out the correct amount using the measuring cup provided for liquid and scales for weighing flour.
Dough leaks out of the bottom of the bread pan.	<ul style="list-style-type: none"> A small amount of dough will escape through the four holes (so that it does not stop the rotating parts from rotating). This is not a fault, but check occasionally that the kneading mounting shaft rotate properly. <ul style="list-style-type: none"> → If the kneading mounting shaft does not rotate when the kneading blade is attached, you will need to replace the kneading mounting shaft unit (consult the place of purchase or the Panasonic Customer Care Center). <p>(Bottom of bread pan)</p>  <p>Dough release holes (4 in total) Kneading mounting shaft Kneading mounting shaft unit Part no. ADA29E165</p>
The sides of my bread have collapsed and the bottom is damp.	<ul style="list-style-type: none"> You have left the bread in the bread pan for too long after baking. <ul style="list-style-type: none"> → Remove the bread promptly after baking. There has been a power failure, or the machine has been stopped during breadmaking. <ul style="list-style-type: none"> → The machine switches off if it is stopped for more than 10 minutes. You may try baking the dough in your oven.
The kneading blade rattles.	<ul style="list-style-type: none"> This is because the kneading blade fits loosely on the kneading mounting shaft. (This is not a fault.)
I can smell burning while the bread is baking. Smoke is coming out of the steam vent.	<ul style="list-style-type: none"> Ingredients may have been spilt on the heating element. <ul style="list-style-type: none"> → Sometimes a little flour, raisins or other ingredients may be flicked out of the bread pan during mixing. Simply wipe the heating element gently after baking once the Bread Maker has cooled down. → Remove the bread pan from the Bread Maker to place ingredients.
The kneading blade stays in the bread when I remove it from the bread pan.	<ul style="list-style-type: none"> The dough is a little stiff. <ul style="list-style-type: none"> → Allow the bread to cool completely before removing the kneading blade carefully. Some types of flour absorb more water than others, so try adding an extra 10–20 mL of water next time. Crust has built up underneath the kneading blade. <ul style="list-style-type: none"> → Wash the kneading blade and its spindle after each use.
The crust creases and goes soft on cooling.	<ul style="list-style-type: none"> The steam remaining in the bread after baking can pass into the crust and soften it slightly. <ul style="list-style-type: none"> → To reduce the amount of steam, try using 10–20 mL less water. → Remove loaf from the bread pan immediately after baking completed.
How can I keep my crust crispy?	<ul style="list-style-type: none"> To make your bread crispier, you could use menu 08 or the 'Dark' crust colour option, or even bake it in the oven at 200°C/gas mark 6 for an extra 5–10 minutes.
My bread is sticky and slices unevenly.	<ul style="list-style-type: none"> It was too hot when you sliced it. <ul style="list-style-type: none"> → Allow your bread to cool on rack before slicing to release the steam.

Problem	Cause → Action
Extra ingredients are not mixed properly in brioche.	<ul style="list-style-type: none"> ● Did you add extra ingredients within 5 minutes of the beep? → Butter must be added while '👏' is flashing in the display
There is excess oil on the bottom of brioche. The crust is oily. My bread has big holes.	<ul style="list-style-type: none"> ● Did you add butter within 5 minutes of the beep? → Butter must be added while '👏' is flashing in the display.
When cooking jam, it has scorched or the kneading blade fixes and it doesn't come off.	<ul style="list-style-type: none"> ● The amount of the fruit was a too little, or the amount of sugar is too much. → Place the bread pan in the sink and half fill the bread pan with warm water. Leave the bread pan to soak until the cooked on mixture or kneading blade loosens. After scorching is relieved, wash it with a soft sponge etc. Please be aware of the hot water.
The jam has boiled over.	<ul style="list-style-type: none"> ● Too much fruit or sugar has been used. → Only use the amounts of fruit and sugar specified in the recipes on P. 40.
Jam is too runny and not firmly set.	<ul style="list-style-type: none"> ● The fruit was under or over ripe. ● Sugar was decreased too much. ● Cooking time was insufficient. ● Fruit with a low pectin content was used. → Use the runny jam as a sauce for desserts. → Leave the jam to cool completely. The jam will continue to set as it cools. ● Depending on the type of pectin, it may be better to increase or decrease the amount of it.
Can frozen fruits be used?	<ul style="list-style-type: none"> ● It is possible to use them.
What kinds of sugar can we use on jam?	<ul style="list-style-type: none"> ● White caster and granulated can be used. Do not use brown sugar, diet sugar, and low calorie sugar or artificial sweetener.
When making jam, can we use fruits are pickled in alcohol?	<ul style="list-style-type: none"> ● Do not use them. The quality is not satisfactory.
The fruit has collapsed when making fruit in syrup.	<ul style="list-style-type: none"> ● The cooking time was too long. The fruit may have been over ripe.
⚡ appears on the display.	<ul style="list-style-type: none"> ● There has been a power failure for approx. 10 minutes (the plug has been accidentally pulled out, or the breaker has been activated), or there is another problem with the power supply. → The operation will not be affected if the problem with the power supply is only momentary. The Bread Maker will operate again if its power is restored within 10 minutes, but the end result may be affected.
01 appears on the display.	<ul style="list-style-type: none"> ● There has been a power failure for a certain amount of time (differs depending on the circumstances- e.g. mains power failure, unplugging, malfunctioning fuse or breaker). → Remove the ingredients and start again using new.
H01-H02 appears on the display.	<ul style="list-style-type: none"> ● The display indicates a problem with the Bread Maker. → Consult the place of purchase or the Panasonic Customer Care Center.
U50 appears on the display.	<ul style="list-style-type: none"> ● The unit is hot (above 40°C). → Allow the unit to cool down to below 40°C before using it again (U50 will disappear).

Panasonic Warranty

Home Appliance 12 Month Warranty from Date of Purchase

1. Subject to the conditions of this warranty Panasonic or its Authorised Service Centre will perform necessary service on the product without charge for parts or labour, if in the opinion of Panasonic, the product is found to be faulty within the warranty period. For Line Communications products (i.e. Cordless Phones, etc) the genuine battery(s) has a 3 month warranty.
2. This warranty only applies to Panasonic products purchased in Australia and sold by Panasonic Australia or its Authorised Distributors or Dealers and only where the products are used and serviced within Australia or its territories. Warranty cover only applies to service carried out by a Panasonic Authorised Service Centre and only if valid proof of purchase is presented when warranty service is requested.
3. This warranty only applies if the product has been installed and used in accordance with the manufacturer's recommendations (as noted in the operating instructions) under normal use and reasonable care (in the opinion of Panasonic). The warranty covers normal domestic use only (also Clip & Trim Professional use) and does not cover damage, malfunction or failure resulting from use of incorrect voltages, incorrect installation, accident, misuse, neglect, build-up of dirt or dust, abuse, maladjustment of customer controls, mains supply problems, thunderstorm activity, infestation by insects or vermin, tampering or repair by unauthorised persons (including unauthorised alterations), exposure to abnormally corrosive conditions or any foreign object or matter having entered the product.
4. This warranty does not cover the following items unless the fault or defect existed at the time of purchase:
 - (a) Cabinet Parts
 - (b) Microwave Oven cook plates.
 - (c) User replaceable Batteries from wear and tear in normal use
 - (d) Kneader mounting shaft unit and Heads, Cutters, Foils, Blades and other accessories.
 - (e) Noise or vibration that is considered normal
5. To claim warranty service, when required, you should:
 - Telephone Panasonic's Customer Care Centre on 132600 or visit our website referred to below and use the Service Centre Locator for the name/address of the nearest Authorised Service Centre.
 - Send or take the product to a Panasonic Authorised Service Centre together with your proof of purchase receipt as a proof of purchase date. Please note that freight and insurance to and / or from your nearest Authorised Service Centre must be arranged by you.
6. The warranties hereby conferred do not extend to, and exclude, any costs associated with the installation, de-installation or re-installation of a product, including costs related to the mounting, de-mounting or remounting of any screen, (and any other ancillary activities), delivery, handling, freighting, transportation or insurance of the product or any part thereof or replacement of and do not extend to, and exclude, any damage or loss occurring by reason of, during, associated with, or related to such installation, de-installation, re-installation or transit.

Panasonic Authorised Service Centres are located in major metropolitan areas and most regional centres of Australia, however, coverage will vary dependant on product. For advice on exact Authorised Service Centre locations for your product, please telephone our Customer Care Centre on 132600 or visit our website and use the Service Centre Locator.

In addition to your rights under this warranty, Panasonic products come with consumer guarantees that cannot be excluded under the Australian Consumer Law. If there is a major failure with the product, you can reject the product and elect to have a refund or to have the product replaced or if you wish you may elect to keep the goods and be compensated for the drop in value of the goods. You are also entitled to have the product repaired or replaced if the product fails to be of acceptable quality and the failure does not amount to a major failure.

If there is a major failure in regard to the product which cannot be remedied then you must notify us within a reasonable period by contacting the Panasonic Customer Care Centre. If the failure in the product is not a major failure then Panasonic may choose to repair or replace the product and will do so in a reasonable period of time from receiving notice from you.

THIS WARRANTY CARD AND THE PURCHASE DOCKET (OR SIMILAR PROOF OF PURCHASE) SHOULD BE RETAINED BY THE CUSTOMER AT ALL TIMES

If you require assistance regarding warranty conditions or any other enquiries, please visit the **Panasonic Australia** website **www.panasonic.com.au** or contact by phone on **132 600**
If phoning in, please ensure you have your operating instructions available.

Panasonic Australia Pty. Limited

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5. To claim warranty service, when required, you should:
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 - Send or take the product to a Panasonic Authorised Service Centre together with your proof of purchase receipt as a proof of purchase date. Please note that freight and insurance to and / or from your nearest Authorised Service Centre must be arranged by you.
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Panasonic Authorised Service Centres are located in major metropolitan areas and most regional centres of New Zealand, however, coverage will vary dependant on product. For advice on exact Authorised Service Centre locations for your product, please telephone our Customer Care Centre on 09 2720178 or visit our website and use the Service Centre Locator.

Unless otherwise specified to the consumer the benefits conferred by this express warranty are additional to all other conditions, warranties, guarantees, rights and remedies expressed or implied by the Consumer Guarantees Act of New Zealand and all other obligations and liabilities on the part of the manufacturer or supplier and nothing contained herein shall restrict or modify such rights, remedies, obligations and liabilities.

THIS WARRANTY CARD AND THE PURCHASE DOCKET (OR SIMILAR PROOF OF PURCHASE) SHOULD BE RETAINED BY THE CUSTOMER AT ALL TIMES

If you require assistance regarding warranty conditions or any other enquiries, please visit the **Panasonic New Zealand** website **www.panasonic.co.nz** or contact by phone on **09 2720178**
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Panasonic New Zealand Customer Care Centre

Phone: 09 2720178

Fax: 09 2720129

Email: customerservice@nz.panasonic.com

Website: www.panasonic.co.nz/support

Specification

Power supply	230–240 V ~ 50 Hz		
Power consumed	505–550 W		
Capacity	(Strong flour for a loaf) (Strong flour for a dough) (Yeast)	max. 620 g max. 600 g max. 19.2 g	min. 350 g min. 225 g min. 2.8 g
Capacity of raisin nut dispenser	max. 150 g dried fruit/nuts		
Timer	Digital timer (up to 13 hours)		
Dimensions (H × W × D)	approx. 38.2 × 25.6 × 38.9 cm		
Weight	approx. 7.0 kg		
Accessories	Measuring cup, measuring spoon		

Panasonic Corporation

Web Site: <http://www.panasonic.net>

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