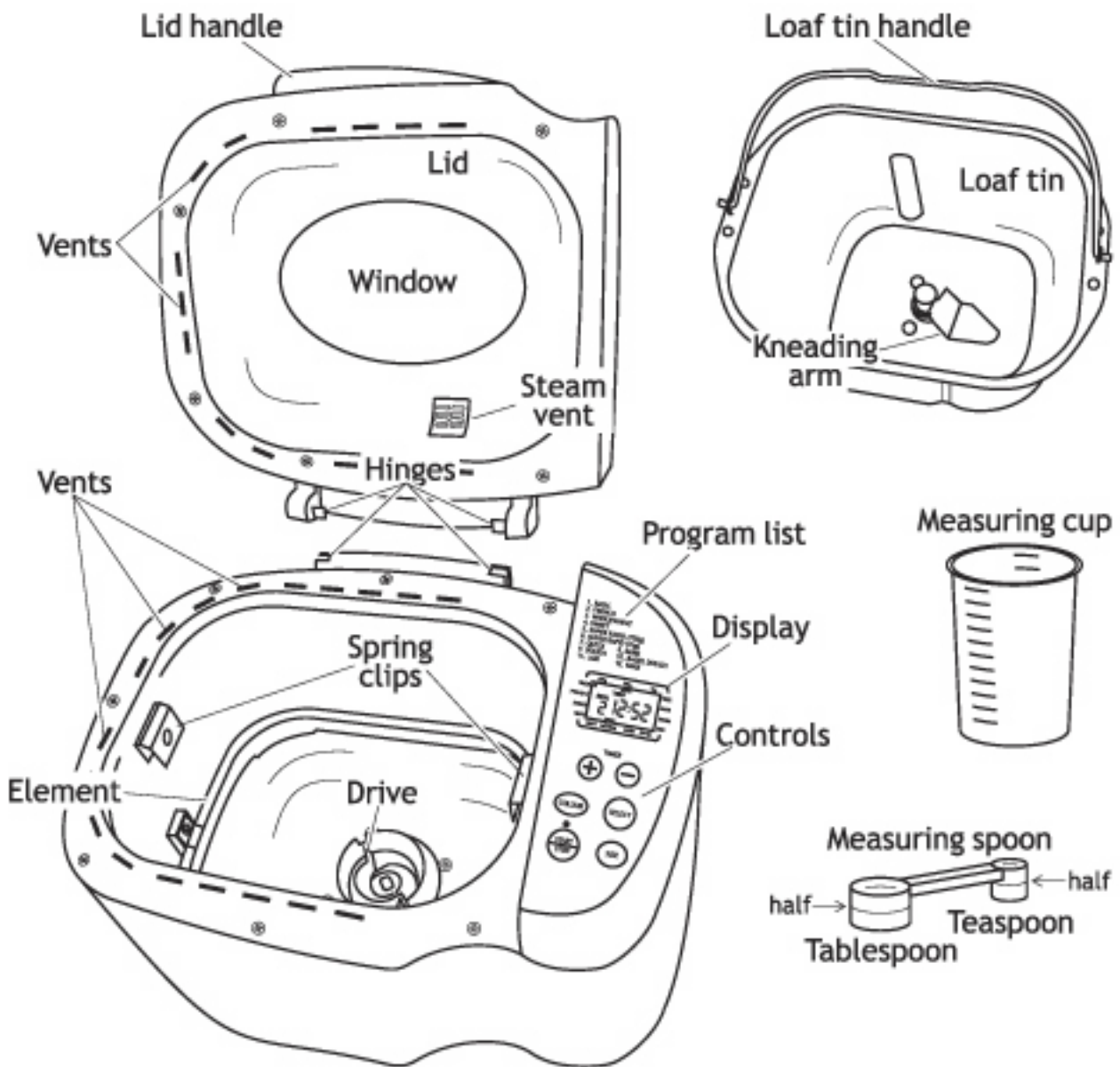


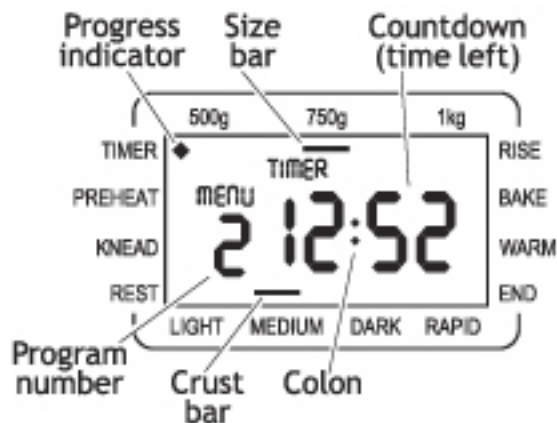
# Exploded Diagram



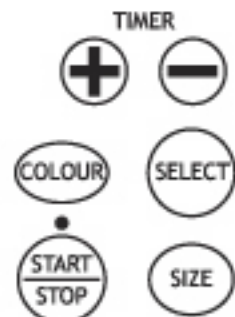
## Program list

1. BASIC
2. FRENCH
3. WHOLEWHEAT
4. SWEET
5. SUPER RAPID (750g)
6. SUPER RAPID (1kg)
7. QUICK
8. DARK
9. DOUGH
10. BAGEL DOUGH
11. JAM
12. BAKE

## Display



## Controls



## Making bread is easy, everyone knows that. But ...

It can be a bit messy. The result can be a bit unpredictable. Occasionally it might have to be thrown away (quietly). The windows might have to be opened to get rid of the burnt smell (before anyone else notices). And it never tastes exactly the same as the last lot, either.

The problem, of course, is that there are just too many variables, too many things to do; mixing, kneading, resting, knocking back, doing it over again, pre-warming, temperature, timing, answering the phone...

Then there's washing up, and wiping up the spilt flour. It's quite amazing the distance flour can travel when you're kneading dough.

Your Russell Hobbs Rapide Breadmaker doesn't have these problems. Like everything else these days, it's controlled by a microchip. It'll do everything apart from answering the phone.

**And** it'll do it the same way every time  
there's less washing up to do  
it kneads with the lid closed, so flour doesn't get everywhere

Now for the bad news – to get the best out of it, you have to read this booklet – just once – just to get the hang of the machine. Then you can stick it in a drawer (until something goes wrong).

## Safety (this is an important bit)

Treat electrical appliances with respect – most of them can give you a nasty bite.

- 1 Don't put your Breadmaker in water, don't use it in the bathroom, don't use it near a basin or any other source of water, and don't use it outdoors.
- 2 Don't touch hot surfaces – use oven gloves or folded tea towels.
- 3 Don't plug it in until after you've loaded the loaf tin (with the ingredients), into it.
- 4 Unplug it before you take the loaf tin out.
- 5 Sit it on a firm, level, heat-resistant surface, close to a power socket and out of the reach of children.
- 6 Store it and use it out of the reach of children. Things like this fascinate children, so let them watch, let them help, but keep a close eye on them, so they don't get hurt.
- 7 Leave at least 5cm (2 inches) of space all round your Breadmaker to allow for ventilation.
- 8 Don't use it near or under curtains, cupboards, or anything that might scorch or burn.
- 9 Keep it away from hotplates, hob, and burners.
- 10 Don't cover it, and don't put anything on top of it, or it'll overheat.
- 11 Route the mains lead so that it doesn't overhang the worktop, so it can't be caught or tripped over. This is especially important if there are children about.
- 12 Unplug it when you're not using it, and let it cool down before moving or cleaning it.
- 13 Don't use accessories or attachments other than those we provide.
- 14 Don't use it for any purpose other than those described in these instructions.
- 15 Keep the mains lead away from hot surfaces, and don't wrap it round your Breadmaker.
- 16 Don't use it if it malfunctions, if it's dropped or damaged, or if the mains lead or plug is damaged. The mains lead must be replaced by a special lead available from Customer Service Department.

HOUSEHOLD USE ONLY

## Before Use

Take the packaging off the machine, but keep it all until you're happy that it's working properly. If there's a plastic label on the outside of the machine, listing its features, take this off too.

Before using your Breadmaker for the first time, or if it's been out of use for a while, clean it out to remove dust, etc. (See "Cleaning").

If you give your Breadmaker to anyone else, give them this booklet too.

## How it works

Choose a recipe

Measure out the ingredients

Put them into the loaf tin – in the correct order (this bit is quite important)

Put the loaf tin into the machine

Close the lid

Choose a program

Choose the loaf size you want, 500g, 750g, 1kg (that's 1lb, 1½lb and 2lb).

Pick a colour – light, medium, or dark crust.

Set the timer (if appropriate)

Start the program.

Your Breadmaker will beep:

to let you know when to add any 'additional ingredients'

when your bread is ready

every 5 minutes for the next hour, to nag you into emptying it

## Making Bread

### PREPARATION

- 1 Sit your Breadmaker on a firm, level, heat-resistant surface, close to a power socket and out of reach of children.
- 2 Don't plug it in yet.
- 3 Open the lid.
- 4 Hold your Breadmaker down with one hand and pull the loaf tin handle up with the other. It's held in place by two spring clips.
- 5 Check that the inside of the loaf tin is clean.
- 6 Fit the kneading arm to the shaft in the bottom of the loaf tin.
- 7 It'll only go on one way – the shaft and the hole in the kneading arm are D-shaped.
- 8 Get the ingredients together. Measure them, have them all to hand, ready to add to the loaf tin.
- 9 For the QUICK program (No. 7), grease the inside of the loaf tin and the outside of the kneading arm.

## ADDING THE INGREDIENTS

- 10 They need to be added in the right order.
- 11 Keep any 'additional ingredients' – fruit, nuts, raisins, etc. – to one side, and add them when the machine beeps (during the second kneading).
- 12 Put the liquid in first. This is usually water, but might include milk and/or eggs. The water should be warm, but only warm, not hot or cold. Both hot and cold water will inhibit the yeast.
- 13 Don't use milk with the timer; it might curdle before the bread-making process starts. (Pic 1)
- 14 Add any sugar and salt required by the recipe.
- 15 Add any "wet" ingredients honey, syrup, molasses, etc.
- 16 Add the dry ingredients flour, dried milk, herbs and spices.
- 17 If you're using the timer, you won't be able to add fruit and nuts during the second kneading, so put them in now.
- 18 Add the dried yeast (or baking powder/baking soda) last. Lay it on top of the other ingredients – don't put it into the water, or it'll start working too soon.
- 19 If you're using the timer, it's essential to keep the yeast (baking powder/baking soda) and water/liquid apart. If you don't, the yeast will activate, grow, and die before the bread-making starts. The result will be hard, dense, coarse, and about as edible as a house brick. (Pic 2)



Pic 1



Pic 2

## LOADING THE MACHINE

- 20 Clean any spillage off the outside of the loaf tin, then lower it gently into your Breadmaker. Spillage inside the machine will burn on to the surfaces. Spillage on the element will reduce its life dramatically.
- 21 Push the loaf tin down past the spring clips (Pic 3).
- 22 If it won't go down, it's probably fouling the drive. Lift it out, give the drive a quarter of a turn clockwise, then try again.
- 23 Try not to spill anything into your Breadmaker – if you do, take the loaf tin out and clean the spillage.
- 24 Lower the handle until it hits the stops above the handle mounts. This should leave it about 25mm (1 inch) above the side of the loaf tin.
- 25 Close the lid.



Pic 3

## Setting the Controls

Plug your Breadmaker into the power socket (switch the socket on, if it has a switch). The display will show zeroes. "TIMER" and "MENU" will flash until you press the SELECT button. While you're pressing the buttons, the time under "TIMER" will keep changing. Ignore it until you reach the settings you want.

### SELECT (Pic 4)

28 Press and release the SELECT button until the program number you want shows under "MENU" on the display. Each press increases the number by 1 till it reaches 12, then it goes back to 1.

### SIZE (Pic 5)

29 In programs 1, 2, 3, and 4, press and release the SIZE button to move the Size bar "-" at the top of the display under the size you want. Each press moves it one space right till it reaches 1kg, then it goes back to 500g.

### CRUST COLOUR (Pic 6)

30 In programs 1, 2, and 3, press and release the COLOUR button to move the Crust bar "-" at the bottom of the display over the crust colour you want (or over RAPID, if you want to use RAPID BAKE). Each press moves it one space to the right till it reaches RAPID, then it goes back to LIGHT.

### START THE BREADMAKER (Pic 7)

31 When you're happy with the settings, press the START/STOP button, and watch the machine leap into action. The START/STOP LED lights up, the timer colon (:) flashes, the timer counts down, to show the amount of time left, the progress indicator moves round the display, to show which process is going on (KNEAD, REST, RISE, BAKE, etc.).



## DOUGH CONSISTENCY

32 Keep an eye on the dough during the first 5 minute kneading period. It should form a smooth ball. If it doesn't, you might have to adjust the ingredients.

If you have to open the lid, do it during kneading or resting. At any other time, you'll spoil the bread.

If the dough looks sticky or clings to the sides of the loaf tin, sprinkle a teaspoonful of flour over it. If it looks too dry, give it a teaspoonful of warm water.

Don't leave the door open for longer than you need to – open it, add whatever you need to, then close it.

Wait until the flour/water is fully incorporated into the dough before adjusting again. Close the lid before the end of the final kneading, or the bread won't rise properly (Pic 8).



## ADDITIONAL INGREDIENTS

33 Additional ingredients – fruit, nuts, raisins, etc. – can be added during programs 1, 3, 4, 8, 9 and 10. Between 5 and 10 minutes into the second kneading, the Breadmaker will beep 4 times.

Open the lid, lay the additional ingredients on top of the dough, then close the lid. Don't touch or stir the dough.

If you don't want to add anything, ignore the beeping.

## FINISHING

34 When it's done, the Breadmaker beeps to let you know your bread is ready, and the progress indicator moves to WARM.

### "KEEP WARM" TIME

35 The Breadmaker will keep the bread warm for an hour. During this hour, the progress indicator stays at WARM and the Breadmaker beeps every 5 minutes, to nag you into emptying it.

For best results, you should remove the bread as soon as it's ready.

## REMOVING THE BREAD

36 As it cools, moisture in the bread evaporates, drying it out and firming it up. If it's left in the loaf tin, the moisture is trapped. It can't evaporate, so it soaks into the bread as it cools down, making it soft and soggy. The "keep warm" feature will prevent this, up to a point, but basically, the sooner the bread is removed, the better.

37 You'll need a wire tray (for the bread), a heatproof plate (for the loaf tin), and oven gloves (for your hands – protect both hands).

38 Press the START/STOP button and keep it pressed until it beeps.

39 Unplug the Breadmaker from the power socket (switch the socket off first, if it has a switch).

40 Hot air and steam will billow out when you open the lid, so – keep your hands, arms, face, etc. away from the area above the Breadmaker.

41 Put on the oven gloves (both hands), open the lid (use the handle), and let it rest on its hinges.

42 With the oven gloves, hold the Breadmaker down with one hand and pull the loaf tin handle firmly upwards with the other, to release the loaf tin from its spring clips (Pic 9).

43 Turn the loaf tin upside down and shake it to release the bread (Pic 10).

44 Leave it on the wire tray to cool.

45 Put the loaf tin on the heatproof plate until it has cooled down fully (Pic 11).

46 If the bread won't leave the loaf tin, run a heatproof plastic or wooden spatula round the inside of the tin – don't use anything metal or sharp, to avoid scratching the non-stick surface.

47 After the bread has cooled a bit, use a plastic or wooden spatula to dig the kneading arm out of the bottom of the bread – don't use anything metal or sharp, to avoid scratching the non-stick surface.

48 For best results, allow the bread to sit for 20-30 minutes to firm up and dry out before cutting. Cutting while it is still warm and moist may make it soggy.

49 If you'd rather tear a bit off, smother it in butter, and eat it hot, hold a bit of kitchen towel under your chin, to keep the drips off your clothes.

50 Don't cut the bread until you've removed the kneading arm. If the knife hits the kneading arm, you'll score the non-stick surface, you'll probably damage the knife, and you may even cut yourself.



## CONTINUOUS USE

If you want to make more bread, let the Breadmaker cool right down first. If you try to use it while it's hot, you'll get an error message on the display (E01), a bit of beeping, and the Breadmaker won't start.

If this happens, press the START/STOP button until it beeps and the LED goes out, then take the loaf tin out and leave the Breadmaker to cool down fully.



## THE TIMER

With the timer, you can set the finishing time up to 13 hours ahead. You can use it with the BASIC, FRENCH, WHOLEWHEAT, SWEET, DOUGH, and BAGEL DOUGH programs.

Don't use it for bread or dough containing fresh milk, yoghurt, cheese, eggs, fruit, onions, or anything else which might go off a bit when left for a few hours in a warm moist environment.

- a) Follow steps 1 to 30, to set the Breadmaker up.
- b) You won't be around to add fruit and nuts during the second kneading, so add them at step 17.
- c) Decide when you want your bread to be ready, e.g. 6 p.m.
- d) Check the time now, e.g. 7 a.m.
- e) Work out the difference between the two times, e.g. 11 hours.
- f) Use the timer buttons to change the time shown on the LCD display from the program time to the time you've just worked out (e.g. 11 hours).

Each press will increase  $\#+\#$  or decrease  $\#-\#$  the time displayed by 10 minutes.

On programs 1 to 8 and 12, you have an hour of "keep warm" time on top of the display time.

You can't reduce the time to less than the program time.

The maximum time which can be shown on the display is 13 hours.

- g) Go to step 31.

If you use the timer for either of the dough programs (9 or 10), you must remove the finished dough as soon as the program has finished, otherwise it will deteriorate.

During the "keep warm" hour, the progress indicator stays at WARM and the Breadmaker beeps every 5 minutes, to nag you into emptying it. Try to remove the bread as soon as possible.

## THE RAPID OPTION

You can use this option with programs 1, 2, and 3 only.

**For:** This lets you to cut an hour from the program time, by reducing the time the dough is allowed to rise between the processes.

**Against:** Because of this, your bread will be denser/coarser than normal, and any additional ingredients (raisins, nuts, etc.) may not be distributed evenly.

**How:** At step 30, use the COLOUR button to move the crust bar "-" at the bottom of the display over RAPID.

## The Programs

### BASIC (1)

Use this program for basic, "no frills" white bread, for recipes based on white bread dough. This is the shortest of the programs.

### FRENCH (2)

The French program uses slightly longer kneading and rising times, to make French-type bread with a lighter texture and crispy crust. Recipes suitable for this program don't normally use butter (or margarine) or milk. French-type bread doesn't keep very well – eat it on the day it's made.

### WHOLEWHEAT (3)

Because of the heavier flour, this program pre-heats the ingredients for half an hour before kneading, and lets the dough rise for a little longer. Wholewheat loaves tend to be smaller and denser.



## SWEET (4)

Use this program for sweet breads with 'additional ingredients' – fruit, nuts, chocolate chips, peel, etc. The final timings have been extended slightly to allow for the additional ingredients. The Breadmaker will beep during the second kneading to let you know when to add these.

## SUPER RAPID (5 & 6)

These will work only with specially formulated recipes, and will produce bread in just under an hour. The loaves will be smaller and denser than normal, though just as tasty. Use program 5 for 750g and 6 for 1kg loaves.

## QUICK (7)

This program is for batter, rather than dough, using baking powder or baking soda as the raising agent, rather than yeast. This is a sticky mix, so grease the loaf tin and kneading arm well before use, and keep an eye on the mixture via the lid window. If the batter climbs up the sides of the loaf tin, scrape it back during the 5 minute rest period - use a plastic or wooden spatula. If the kneading arm starts moving while you're doing this, remove the spatula and close the lid immediately.

## DARK (8)

This is the longest of the programs. Use it to make darker, heavier European-type bread – black bread, rye bread, caraway bread, etc. Like the wholewheat program, this program pre-heats the ingredients for half an hour. Times tend to be longer to accommodate the heavier types of ingredients used.

## DOUGH (9) and BAGEL DOUGH (10)

With these programs you can use the Breadmaker as a mixing/kneading machine, to save your labour. It will not heat up during these programs.

When you remove the dough from the machine, knock it back then cover and let it rest for ten minutes or so before cutting/shaping.

DOUGH kneads for 5 minutes, rests for 5 minutes, kneads for another 20 minutes, then lets the dough rise for an hour.

BAGEL DOUGH kneads for 30 minutes, then lets the dough rise for an hour and a half.

## JAM (11)

The JAM program mixes the ingredients for 15 minutes, then bakes for 50 minutes.

Allow plenty of room for the jam to expand when boiling. If jam boils over into the inside of the Breadmaker, it will be very, very difficult to clean.

If it does boil over, press the START/STOP button till it beeps, unplug the Breadmaker, let it cool down, and clean it out before it sets.

**Warning:** Don't mess with hot jam – it retains its heat for a long time and it sticks like glue. If it gets on to your skin it won't let go until it's given you a nasty burn.

## BAKE (12)

The BAKE program turns the Breadmaker into an oven. It won't mix, rise, or anything else, it just bakes for an hour, then keeps warm for another hour. Use this program to bake ready-prepared dough from the supermarket, or dough made from packets of bread-mix.

Don't use more than 500g of bread-mix, and don't put the dough into the Breadmaker until it's ready to bake.

Keep an eye on it, as some products won't need a full hour's baking – you'll have to stop the machine and remove them early.

Most products will expand while baking – leave room for this when you fill the loaf tin.

# Ingredients

## FLOUR

The type of flour used is important. You can't use "ordinary" plain flour. Buy flour with "strong" or "bread" in its title. The commonest is normally marketed as strong white flour. These "strong" or "bread" flours contain more gluten than ordinary baking flour. Gluten is the name of the protein that gives the bread its structure and texture. It retains the carbon dioxide produced by the yeast, putting the elasticity, the bounce, into the dough.

## OTHER BREAD FLOURS

These include strong brown or "Farmhouse" flour, strong wholemeal, and wholewheat bread making flours. These provide an excellent source of dietary fibre, but contain lower levels of gluten than strong white flour. This means that brown loaves tend to be smaller and denser than white loaves. Generally speaking, if you substitute strong white flour for half of the brown flour in the recipe, you can make bread with a "brown bread" flavour with a "white bread" texture.

## YEAST

Yeast is a living organism. Given moisture, food, and warmth, the yeast will grow and release carbon dioxide gas. The carbon dioxide forms bubbles which are trapped in the dough, making the dough rise.

Of the various types of yeast available, we recommend using "active dry yeast" or "easy blend dried yeast". These are usually sold in sachets and don't have to be dissolved in water first.

You may also see "fast action yeast" or "bread machine yeast". These are more potent yeasts, which can make the dough rise up to 50% faster. Use these only with the SUPER RAPID programs (5 and 6).

## LIQUID

The liquid ingredient is normally water or milk, or a mixture of the two.

Water makes a crispier crust. Milk gives a softer crust with a velvety texture.

The liquid should be warm, not hot or cold. Both hot and cold water will inhibit the yeast.

The SUPER RAPID programs (5 and 6) uses hand-hot water (that's 46° -52° C or 115° -125° F), to speed up the process. Only the fast yeasts can handle this temperature.

Don't use milk with the timer; it might curdle before the bread-making process starts.

## BUTTER/FAT

These make the dough more tender and enhance the flavour, giving the finished loaf a richer quality. They help to retain moisture, making the bread keep fresh longer. Margarine or olive oil can be used instead of butter, but they are less effective.

## LOW FAT SPREAD

Don't use low fat spread. Never mind what the manufacturer says, it's designed for spreading, not for cooking. It's "low fat", where the recipe needs "fat". It's most likely full of the additives, E-numbers and other gunge we've so far managed to avoid.

## SUGAR

Sugar activates and feeds the yeast, allowing it to grow. It adds flavour and texture, and helps with browning the crust. Many sachet yeasts do not need sugar to activate.

Honey, syrup, or molasses may be used instead of sugar, provided the liquid ingredient is adjusted to compensate.

Artificial sweeteners must not be used. None of these will feed the yeast, some of them will kill it.

## SALT

Salt helps to control the growth of the yeast. Without salt, the bread could rise too much, then collapse. It also adds to the flavour.

## EGGS

Eggs will make your bread richer and more nutritious, add colour, and help with the structure and texture. Eggs count as part of the liquid ingredient of the bread, so adjust the other liquid ingredients if you are adding egg(s). Otherwise the dough may be too wet to rise properly.

## HERBS AND SPICES

These can be added at the beginning, along with the main ingredients.

Dried herbs and spices such as cinnamon, ginger, oregano, parsley and basil will add flavour and interest. Use small quantities (1 - 2 teaspoons) to avoid overpowering the flavour of the bread.

Fresh herbs, such as garlic and chives, contain enough liquid to upset the balance of the recipe, so adjust the liquid content.

## ADDITIONAL INGREDIENTS

Dried fruit and nuts should be chopped finely; cheese should be grated; chocolate chips should definitely be chips, not lumps. Don't add more than the recipe requires, otherwise the bread may not rise properly.

Be careful with fresh fruit and nuts. These contain liquids (juices and oils), so adjust the main liquid ingredient to compensate.

Additional ingredients are best added at step 33, when the Breadmaker beeps during the second kneading.

## Storing Bread

Commercial bread contains all sorts of additives (chlorine, chalk, coal-tar dye, sorbitol, soya, etc.).

Your bread won't have any of these, so it won't keep like commercial bread, and it won't look like commercial bread. On the plus side, it won't taste like commercial bread either – it'll taste like bread should.

It's best eaten fresh, but you can store it for a couple of days at room temperature, in a polythene bag with the air squeezed out.

To freeze home-made bread, let it cool, put it in a polythene bag, suck all air from the bag, then seal it. The Russell Hobbs Classic Bag Sealer (Model No. 9926) will do this for you.

## Power Cuts

If you suffer from a power cut lasting less than 30 minutes, the program will carry on as soon as the power is restored. The program time will be extended by the duration of the power cut. If the power cut lasts for more than 30 minutes, the program will fail. If this happens, unplug the Breadmaker, let it to cool down, then empty the loaf tin, dispose of the ingredients, clean it out, and start again.

Take care not to scratch the non-stick surfaces of the loaf tin and the kneading arm.

n.b. Make sure that you remove the kneading arm before you dispose of the ingredients. If you forget, Customer Service Department will be happy to sell you another one.

## Error Codes

If the Breadmaker is too hot, the display will show E01, if it's too cold, it'll show E00. If this happens, press the START/STOP button until it beeps, remove the loaf tin, and allow the Breadmaker to reach room temperature before trying again.

Any other error code (e.g. EEE or HHH) probably means you've broken it.

Customer Service Department will be happy to give you an estimate for repairs (see "After Sales Service").

## Cleaning

Unplug the Breadmaker and let it to cool down fully before cleaning.

- 1 Open the lid. If you want to remove the lid, open and lift it gently at the same time. As it approaches 90° it'll slip out of its hinges. To replace it, fit the flat hinge parts on the lid into the slotted hinge parts in the body.
- 2 If the kneading arm has stuck on to the shaft, fill the loaf tin with warm water and let it soak. This should soften any dough residues and allow the kneading arm to be removed.
- 3 If the inside of the kneading arm gets clogged with flour, soak it in warm water, then dig out the flour with a wooden cocktail stick.
- 4 Wash the measuring cup, spoon, loaf tin, and kneading arm in hot soapy water, rinse, then dry thoroughly.
- 5 Wipe all other surfaces, internal and external, with a damp cloth. Use a little washing-up liquid if necessary, but be sure to clean it all off, otherwise it might taint the next lot of bread.
- 6 Make sure everything is dry before re-using the Breadmaker or storing it away.

Don't immerse the Breadmaker in water or any other liquid.

Don't use harsh or abrasive cleaners or solvents.

Don't put any of the parts in a dishwasher.

# Recipes

There are many external factors which can affect the taste and texture of your bread (e.g. yeast type, flour type, sugar type, kitchen temperature, even air pressure and height above sea level).

The recipes in this booklet have been designed to produce edible results, regardless of external factors. Use them to get the hang of the machine.

Then you can start to have real fun with it. Use the recipes as a guide, but vary the ingredients, vary the quantities, taste the results. Keep notes, write down what changes you make, and you will build up a range of recipes which suit your taste. Keep notes of the not-so-successful ones too, so you know what not to do next time.

If you already have bread recipes, or find recipes in other publications, compare them with the recipes given here, to find out which program to try first, then experiment until the results match your desires.

Be careful with quantities when using other recipes. Don't fill the loaf tin above about a quarter full, certainly not as much as a third full. If you overfill it, the rising bread may push the lid off. That's on a good day. On a bad day, it'll probably spill over the side, burn on to the element and clog up the drive.

## USING THE RECIPES IN THIS BOOKLET

Use the measuring cup and spoon supplied with the Breadmaker. Tablespoons (tbsp) are 15ml, teaspoons (tsp) are 5ml. Dried milk should be dried skimmed milk. Yeast is dried yeast. If you use quick acting dried yeast, use 1 tsp quick acting dried yeast where the recipe calls for 3 or more tsp yeast, and  $\frac{1}{2}$ tsp quick acting dried yeast where the recipe calls for less than 3 tsp yeast. Use flour marketed as "strong flour" or "bread-making flour".

## USING OTHER RECIPES

If you use recipes from bread machine cookery books, we recommend using recipes for the larger 750g or 1kg loaves (1  $\frac{1}{2}$  or 2 pounds). Check that the recipe uses no more than  $\frac{4}{3}$  cups of flour. If it uses more than this, you'll have to scale it down to fit.

# Recipes

- 1 Basic
  - 2 French
  - 3 Whole Wheat
  - 4 Sweet
  - 5 Super Rapid - 750g (1.5lb)
  - 6 Super Rapid - 1Kg (2lb)
  - 7 Quick
  - 8 European
  - 9 Dough
  - 10 Bagel Dough
  - 11 Jam
  - 12 Bake
- + a Gluten-free loaf recipe  
(All recipes tested set to 'Medium' crust colour)

## 1. Basic

	1kg LOAF	750g LOAF
Water	1¼ cup	1 cup
Salt	2 tsp	1½ tsp
Sugar	1½ tbsp	1 tbsp
Butter	3 tbsp	2½ tbsp
Strong White Bread Flour	4 cups	3 cups
Dried Milk Powder	2 tbsp	1 tbsp
Yeast	1½ tsp	1½ tsp

## 2. French

Water	1⅓ cup	1 cup + 1 tbsp
Salt	2 tsp	1½ tsp
Flour (Strong, White Bread)	4⅓ cups	3⅓ cups
Yeast	1¼ tsp	1 tsp

## 3. Whole Wheat

Water	1½ cups	1 cup
Butter	2 tbsp	1 tbsp
Salt	1½ tsp	1 tsp
Strong White Bread Flour	2 cups	1½ cups
Strong Wholewheat/ Brown Flour	2 cups	1½ cups
Dried Milk Powder	2 tbsp	1 tbsp
Vitamin C Powder*	¼ tsp	¼ tsp
Sugar	1½ tbsp	1 tbsp
Yeast	1 tsp	1 tsp

\*Vitamin C Powder can be a crushed Vitamin C tablet.

## 4. Sweet - 'Fruit Loaf'

	1kg LOAF	750g LOAF
Milk (full-fat, fresh)	1¼ cup	1 cup
Butter	2½ tbsp	2 tbsp
Sugar	5 tbsp	3 tbsp
Salt	1½ tsp	1½ tsp
Strong White Bread Flour	4 cups	3 cups
Cinnamon Powder	1¼ tsp	1 tsp
Ground Ginger	1¼ tsp	1 tsp
Yeast	3 tsp	2 tsp
'ADD IN' SIGNAL STAGE: Mixed Dried Fruit	1 cup	¾ cup

## 5. Super Rapid (750g Loaf)

Water (hand-hot)	1 cup
White flour (strong)	3 cups
Sugar	1½ tbsp
Salt	1 tsp
Butter	2 tbsp
Milk Powder	1 tbsp
Yeast (fast action variety)	3 tsp

## 6. Super Rapid (1kg Loaf)

Water (hand-hot)	1½ cups
White flour (strong)	4 cups
Sugar	2 tbsp
Salt	1 tsp
Butter	2 tbsp
Milk Powder	2 tbsp
Yeast (fast action variety)	4 tsp

## 7. Quick - 'Banana Nut'

\* Grease bread tin at start

Light Brown Sugar	¾ cup
Mashed Bananas (Ripe)	1 cup
Milk (full-fat, fresh)	½ cup
Vegetable Oil	1½ tbsp
Egg (medium size, beaten)	1
Plain White flour (not Bread Flour)	2 cups
Wholemeal Flour (not Bread Flour)	½ cup
Baking Powder	4 tsp
Salt	1 tsp
Nuts	½ cup

## 8. Dark - 'Caraway & Rye Bread'

Water	1 cup + 1 tbsp
Salt	2 tsp
Caraway Seeds	2 tsp
Black Treacle	1/8 cup
Butter	2 tbsp
Strong White Bread Flour	3 cups
Rye Flour	3/4 cup
Yeast	2 tsp

## 9. Dough - 'Dinner Rolls'

Water	1 1/2 cups
Butter	5 tbsp
Egg (medium size, beaten)	1
Strong White Bread Flour	4 cups
Dried Milk	2 tbsp
Sugar	1 1/2 tbsp
Salt	2 tsp
Yeast	2 tsp

## 10. Bagel Dough (Makes 8-10 Bagels)

Egg (medium, beaten)	1
Milk (full-fat, fresh)	1/2 cup
Vegetable Oil	1 tbsp
Sugar	2 tsp
Salt	1/2 tsp
Strong White Bread Flour	2 1/4 cups
Yeast	2 tsp

(+ Water and 1 tbsp Sugar for boiling)  
(+ 1 Egg White and 2 tsps Water for glazing)  
(+ Sea Salt, Sesame or Poppy Seeds for decorating)

### METHOD

- 1 Place first lot of ingredients into bread tin in that order - set to 'Bagel Dough'.
- 2 Make into bagels by pressing thumb through a small ball of dough (equal sizes). Cover and let the bagels rise for 10-15 minutes. Pre-heat the oven to 220°C.
- 3 Bring the water to boil and add sugar. Drop the risen bagels into water 2 at a time and boil for about 4 minutes, turning over halfway through. They will rise and swell up.
- 4 Remove with a slotted spoon. Drain and place on an ungreased baking sheet. Glaze with the egg white and water, sprinkle with a topping if desired and bake until golden (20-25 minutes).



## 11. Jam

Strawberries or Raspberries (frozen variety, thawed & mashed)	450g (16oz)
Sugar	1½ cups
Lemon Juice	1 tbsp
Powdered Fruit Pectin	50g (1¾oz)

After removing bread tin - pour into glass jars or a heatproof container. (Be extremely careful as mixture will be very hot). Cover and refrigerate until set (2-3 hours).

## Gluten Free Bread - White Loaf

\*Use the 750g 'Super Rapid' Setting  
1pkt 'Glutafin' gluten-free white mix  
1 pkt Yeast (enclosed with Glutafin mix)  
½ tsp Salt  
360ml (13 fl oz) Hand Hot Water  
1 tbsp Oil

For additional 'Gluten free' recipes please contact:

GLUTAFIN, Nutricia Dietary Care, Newmarket Avenue, White Horse Business Park, Trowbridge, Wiltshire. BA14 0XQ. Telephone: 01225 711677 Fax: 01225 711567.

GLUTAFIN CARELINE: 01225 711801

## Troubleshooting - What to do if:

### THE BREAD COLLAPSED

The dough may have been too moist. Reduce the recipe liquid by ⅛ cup. If tinned fruit was used, it may not have been properly drained.

Leaving the bread in the bread pan while it cools can cause moisture released in the baking process to soak back into the bread.

The flour may have been too coarsely ground. Try using finer flour.

### THE CORE OF THE BREAD IS TOO MOIST

The dough may have been too moist, see above.

The flour may have been too heavy. This problem can occur with rye, bran and wholemeal flours. Reduce the amount of heavy flour and replace with white flour.

### THE BREAD HAS SWOLLEN TOO MUCH

You may have used too much yeast, try reducing it slightly.

Too much sugar can cause the yeast to work too fast, and the bread to rise too much. try reducing the amount of sugar. If you add sweet/sugary ingredients such as dried fruit, honey or molasses, reduce the amount of sugar to compensate.

You might try reducing the recipe liquid by ½cup, as this will slow the action of the yeast.

Use a coarser flour. Less yeast is needed with fine flour than with the same type of flour ground coarsely.

These tables show the processes in the bread-making programs, and the time taken by each process.

Menu	1 - Basic			2 - French			3 - Wholewheat			4 - Sweet		
	500g	750g	1kg	500g	750g	1kg	500g	750g	1kg	500g	750g	1kg
Loaf												
Preheat	-	-	-	-	-	-	30min	30min	30min	-	-	-
Knead 1	5min	5min	5min	5min	5min	5min	5min	5min	5min	5min	5min	5min
Rest	5min	5min	5min	5min	5min	5min	5min	5min	5min	5min	5min	5min
Knead 2	20min	20min	20min	20min	20min	20min	15min	15min	15min	20min	20min	20min
Rise 1	39min	39min	39min	39min	39min	39min	49min	49min	49min	39min	39min	39min
Knock back	10s	10s	10s	10s	10s	10s	10s	10s	10s	10s	10s	10s
Rise 2	25min 50s	25min 50s	25min 50s	30min 50s	30min 50s	30min 50s	25min 50s	25min 50s	25min 50s	25min 50s	25min 50s	25min 50s
Shaping	15s	15s	15s	10s	10s	10s	10s	10s	10s	5s	5s	5s
Rise 3	49min 45s	49min 45s	49min 45s	59min 50s	59min 50s	59min 50s	44min 50s	44min 50s	44min 50s	51min 55s	51min 55s	51min 55s
Baking	48min	53min	60min	50min	52min	55min	48min	50min	53min	50min	55min	60min
Total	3:13	3:18	3:25	3:30	3:32	3:35	3:43	3:45	3:48	3:17	3:22	3:27

Menu	5 Super rapid 6			7 Quick			8 Dark			1 - Basic - rapid			2 - French - rapid			3 - Wholewheat - rapid		
	750g	1kg	1kg	1kg	1kg	1kg	500g	750g	1kg	500g	750g	1kg	500g	750g	1kg	500g	750g	1kg
Loaf																		
Preheat	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Knead 1	13min	10min	10min	3min	5min	5min	5min	5min	5min	5min	5min	5min	5min	5min	5min	5min	5min	5min
Rest	10min	8min	8min	5min	5min	5min	5min	5min	5min	5min	5min	5min	5min	5min	5min	5min	5min	5min
Knead 2	-	-	-	5min	5min	5min	20min	20min	20min	20min	20min	20min	20min	20min	20min	15min	15min	15min
Rise 1	-	-	-	-	-	-	15min	15min	15min	15min	15min	15min	15min	15min	15min	24min	24min	24min
Knock back	-	-	-	-	-	-	10s	10s	10s	10s	10s	10s	10s	10s	10s	10s	10s	10s
Rise 2	-	-	-	-	-	-	8min 50s	8min 50s	8min 50s	15min 50s	15min 50s	15min 50s	15min 50s	15min 50s	15min 50s	10min 50s	10min 50s	10min 50s
Shaping	-	-	-	-	-	-	10s	10s	10s	10s	10s	10s	10s	10s	10s	10s	10s	10s
Rise 3	-	-	-	-	-	-	29min 50s	29min 50s	29min 50s	38min 50s	38min 50s	38min 50s	38min 50s	38min 50s	38min 50s	34min 50s	34min 50s	34min 50s
Baking	35min	40min	40min	90min	60min	60min	48min	53min	60min	50min	52min	55min	48min	50min	53min	48min	50min	53min
Total	0:58	0:58	0:58	1:43	3:55	3:55	2:12	2:17	2:24	2:30	2:32	2:35	2:28	2:30	2:33	2:28	2:30	2:33

## Connection to mains supply

Check that the voltage marked on the product corresponds with your supply voltage.

This product is fitted with a 13A plug complying with BS1363. If this plug is unsuitable or needs to be replaced, please note the following:

**WARNING - THIS APPLIANCE MUST BE EARTHED**

Important: The wires in the mains lead are coloured in accordance with the following code:


GREEN/YELLOW - EARTH

BLUE - NEUTRAL

BROWN - LIVE

## For UK use only - Plug fitting details (where applicable):

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

The GREEN/YELLOW wire is the EARTH and must be connected to the terminal which is marked with the letter E or by the earth symbol  or coloured GREEN or GREEN/YELLOW.

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

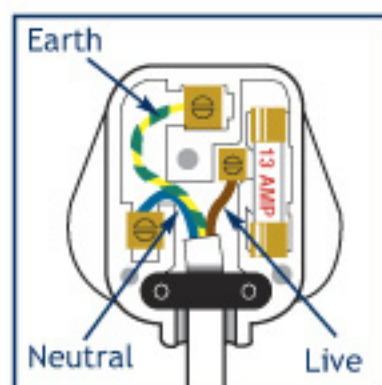
The BROWN wire is the LIVE wire and must be connected to the terminal which is marked with the letter L or coloured RED.

Always ensure that the plug cord grip is fastened correctly.

If a 13A (BS1363) fused plug is used it must be fitted with a 13A fuse conforming to BS1362 and be ASTA approved.

If in doubt consult a qualified electrician who will be pleased to do this for you.

This product conforms to EC Directive 92/31/EEC with respect to Electromagnetic Compatibility.



## Non-rewirable mains plug

If your appliance is supplied with a non-rewireable plug fitted to the mains lead you will find that it incorporates a fuse, the value of which is indicated either on the base of the plug or on the fuse carrier. Should the fuse need replacing, you must use an ASTA approved one (conforming to BS1362) of the same rating. If the fuse cover is lost the plug must not be used until a replacement is obtained from an electrical supplier.

If you need to remove the plug - cut it from the mains lead and immediately dispose of it. Never attempt to re-use this plug or insert it into a socket outlet as there is a very great risk of an electric shock.



**DANGER**  
Electric  
Shock Risk

## After sales service

There are no user serviceable parts in this appliance. If the appliance is not operating correctly, please check that:

- 1 You have followed the instructions correctly.
- 2 The plug fuse has not blown.
- 3 The main supply fuse has not blown/circuit breaker has not tripped.

If the appliance still does not work:

In the first instance, consult your retailer for possible repair or replacement.

If your retailer fails to solve your problem, and you need to return the appliance to us, proceed as follows:

- 1 Pack it carefully.
- 2 Enclose your name, address, and daytime telephone number.
- 3 Give the reason why you are returning it.
- 4 If within the guarantee period, please state where and when purchased, and include proof of purchase (e.g. till receipt).
- 5 For service in the U.K. send it to our Customer Service Department, at the address at the end of this leaflet.
- 6 We will let you have an estimated cost for inspection and/or repair.

## Spare Parts

For spare parts, phone our Customer Service Department on 0161-947-3111. They will give you up-to-date prices, inclusive of VAT, postage and packaging. You may then:

Order your spares over the telephone using MASTERCARD or VISA. Please be ready to give the Model No. (marked on the product's rating label), your name and address, your credit card number and its expiry date (shown on the card) and the part number(s) of the item(s) required from the list below.

Or Fill in the order form printed below (or a copy), and send it, with a cheque or postal order payable to PIFCO Ltd, to our Customer Service Department at the address at the end of this leaflet.

.....  
Your Name: .....

Your Address: .....

.....  
Post Code: .....

Part No.	Description	Quantity required
446170	Measuring cup	
446171	Measuring spoon	
446172	Kneading arm	
446173	Loaf tin	
446174	Lid	

I enclose a cheque/postal order for £ ..... in full payment.

## Guarantee

This product is guaranteed for a period of one year from the date of purchase or hire purchase against mechanical and electrical defects. It is particularly important that the purchaser should carefully read the instructions provided, in order to get maximum use from this product.

This guarantee is only valid if the appliance is used solely for domestic purposes in accordance with the instructions and provided that it is not connected to an unsuitable electricity supply or dismantled or interfered with in any way or damaged through misuse. Under this guarantee we undertake to repair or replace free of charge any parts found to be defective.

Nothing in this guarantee or the instructions relating to the product excludes, restricts or otherwise affects your statutory rights.

In line with our policy of continuous product development we reserve the right to change the product, packaging and documentation specifications without notice.