

LAKELAND

INSTRUCTION BOOKLET

TOUCHSCREEN BREAD MAKER



Model: 63483

LAKELAND TOUCHSCREEN BREAD MAKER

Thank you for choosing the Lakeland Touchscreen Bread Maker. We are sure you will be delighted with the performance and will enjoy many years of making and baking your own delicious home-made bread.

Please take a little time to read this booklet before getting started and keep it in a safe place for future reference.

This Touchscreen Bread Maker makes three sizes of loaf - 1000g, 1250g and 1500g. This allows you to choose the size of loaf depending on your needs. This versatile machine has 12 settings allowing you to make basic, whole-wheat, gluten free and sweet breads as well as excellent cakes, dough and quick breads. A jam and yoghurt setting with delay start and keep warm functions, makes this bread maker a great all round versatile appliance.

Here at Lakeland, our award-winning family-owned business still offers the same excellent quality, value for money and exceptional customer service as when we founded the company back in the 1960s.

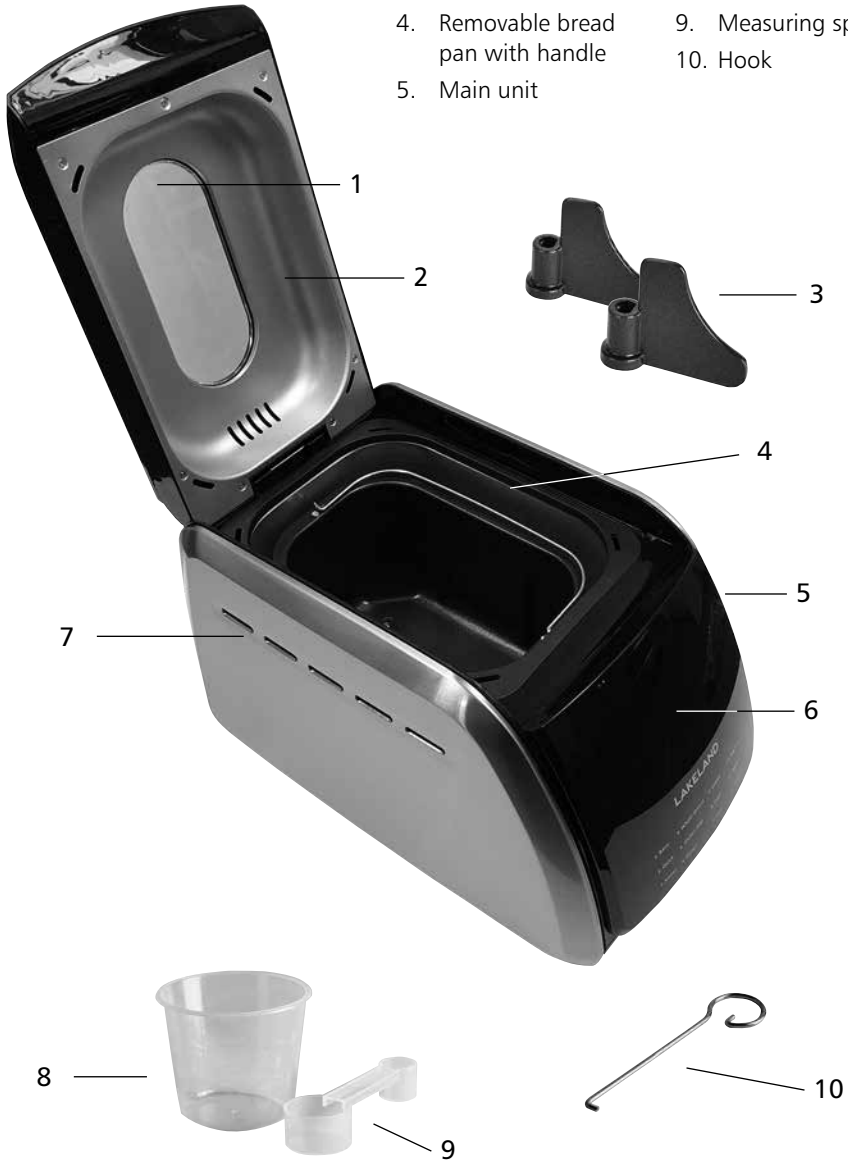
Our products are hand-picked and thoroughly tested so you can be sure that everything you purchase will be a pleasure to use for many years to come.

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PRODUCT FEATURES


- 1. Viewing window
- 2. Lid
- 3. Kneading paddles
- 4. Removable bread pan with handle
- 5. Main unit
- 6. Control panel
- 7. Air vents
- 8. Measuring cup
- 9. Measuring spoon
- 10. Hook



SAFETY CAUTIONS

Carefully read all the instructions before using the appliance and keep in a safe place for future reference. Always follow these safety cautions when using the appliance to avoid personal injury or damage to the appliance. This appliance should be used only as described in this instruction book.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be done by children unless they are older than 8 and supervised.
- Make sure your electricity supply matches the voltage shown on the appliance.
- Ensure all packaging materials and any promotional labels or stickers are removed from the appliance before the first use.
- Always inspect the appliance before use for noticeable signs of damage. Do not use if damaged or has been dropped. In the event of damage, or if the appliance develops a fault contact the Lakeland customer care team on 015394 88100.
- Do not use this appliance if the lead is damaged. Contact the Lakeland customer care team on 015394 88100.
- Always use the appliance on a dry, level, heat resistant surface.
- Unplug from the mains when not in use and before cleaning. To disconnect, turn the socket to "off" and remove the plug from the mains socket. Allow to cool before cleaning the appliance.
- Do not use any accessories or attachments with this appliance other than those recommended by Lakeland.
- To protect against fire, electric shock or personal injury, do not immerse cord, plug or unit in water or other liquids.
- Do not leave the lead hanging over the edge of a kitchen table or worktop. Avoid contact between the lead and hot surfaces.
- For indoor use only.
- For domestic use only.
- This appliance should be used for preparation of food as described within the instructions for use that accompany it.
- Always ensure that your hands are dry before removing the plug from the mains socket. Never pull the plug out of the mains socket by its lead.
- To avoid injury or possible fire, do not cover the appliance when in use.

- Do not connect this appliance to an external timer or remote control system.
- An extension cable may be used with care. The electrical rating of the cable should be at least as great as the appliance. Do not allow the cable to hang over the edge of the worktop or touch any hot surfaces.
- This appliance complies with the basic requirements of Directives 2014/30/EU (Electromagnetic Compatibility) and 2014/35/EU (Low Voltage Directive).
- **WARNING:** A cut off plug inserted into a 13 amp socket is a serious safety (shock) hazard. Ensure the cut off plug is disposed of safely.
-  **CAUTION:** The plastic bags used to wrap this appliance or the packaging may be dangerous. To avoid risk of suffocation, keep these bags out of reach of babies and children. These bags are not toys.
- Do not operate empty unless the instructions advise otherwise e.g. for the first use.
- Do not touch any moving parts whilst in use.
- Do not lift or move the appliance whilst in use.
- Do not cover the appliance or block the air vents in the lid or sides whilst in use.
- Make sure there is plenty of air circulation around the appliance.
- The bread pan will be very hot - always use oven gloves to remove the hot bread pan from the oven chamber.
- The kneading paddles will be very hot after use, always use an oven glove or cloth when handling.
- Do not place hands in the oven chamber after the bread pan has been removed as it will be very hot.

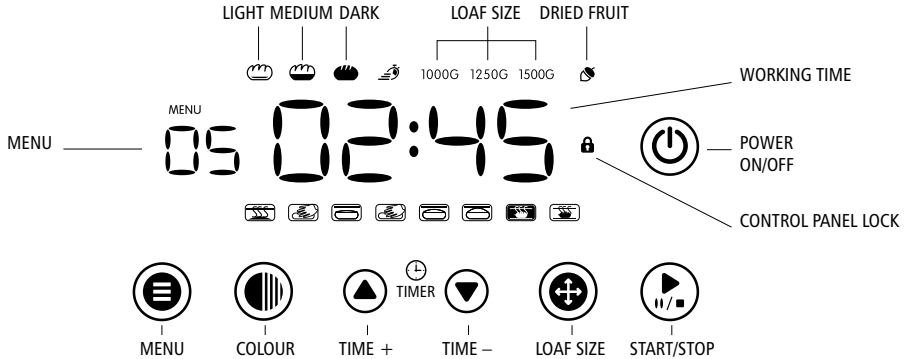
WARNING - HOT SURFACES

- The Touchscreen Bread Maker and surfaces marked with this symbol will get very hot during use.
- **DO NOT TOUCH** these surfaces as possible injury could occur.
- Wear oven gloves when removing the bread pan from the base unit. Allow the appliance to cool completely before touching these surfaces, handling, moving or storing this appliance.
- Be careful when opening the lid, as hot steam will escape and can burn.



THE CONTROL PANEL AND PROGRAMMES

The Touchscreen Bread Maker does not have a separate on/off switch. Simply plug in and switch on at the socket. After switching on at the socket the power button on the LCD display screen will be illuminated and you will hear a beep.

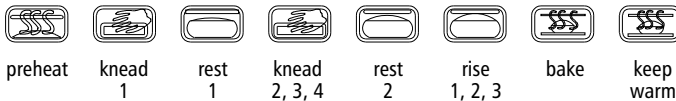


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- | | | | |
|----------|----------------|----------|-------------|
| 1. Basic | 4. Whole-Wheat | 7. Knead | 10. Yoghurt |
| 2. Quick | 5. Gluten Free | 8. Cake | 11. Bake |
| 3. Sweet | 6. Dough | 9. Jam | 12. Custom |

PROCESSING PHASES

The phase currently in process is indicated on by blinking (flashing) symbols.



CONTROL PANEL LOCK

The control panel is protected against unintentional manipulation, 1 minute after the start of a programme, the control panel screen will automatically lock. A lock symbol will appear on the display. With the control panel locked, all buttons are disabled except for the button MENU. When you press and hold the MENU button for about 3 seconds, you will hear a signal sound and at this time the control panel has unlocked.

START/PAUSE/STOP

This button is used to start, pause and stop the programme.

When you press the START/PAUSE/STOP button, the colon between the digits will start flashing and the programme will start. When you shortly press the START/PAUSE/STOP button again, the programme will pause. To indicate that the programme is paused, the time and colon will be flashing.

When you press and hold the START/PAUSE/STOP button for about 3 seconds, you will hear a beep and the programme will stop. The same applies when you wish to stop the temperature maintenance mode.

Warning: Use the PAUSE function for a short time only, maximum of 5 minutes. When paused, you can push the dough more towards the bottom of the bread pan with a spatula. If the programme is paused for a longer time, it could have a negative impact on the dough processing, and consequently on the baking results.

MENU

The MENU button is used to set your selected programme.

Press the MENU button repeatedly to scroll through the menu – the programmes will show in the display screen accompanied by short beeps.

When you see the number of the programme you require together with the programme time – stop pressing. If you go past your chosen programme, keep pressing the button until the programme number comes round again.

The programmes are as follows:

1. BASIC

Kneading, rising and baking normal bread. You may also add ingredients to increase flavour.

2. QUICK

Kneading, rising and baking loaves, for a fast preparation of white, wheat and rye bread. Breads made on this setting usually have a denser texture and are smaller.

3. SWEET

Kneading, rising and baking of sweet bread with a crispier crust than the Basic programme.

4. WHOLE-WHEAT

Kneading, rising and baking of whole wheat bread. This setting has a longer preheating time to allow the grain to swell up and expand. It is not recommended to use the delay function with this programme.

5. GLUTEN FREE

A special programme for those who use gluten-free flours and baking mixes. The programme has a long second rising time. The dough is usually more like a batter and is wetter than ordinary doughs.

6. DOUGH

Kneading and rising. No bake. You can remove the raw dough and shape into rolls, pizzas etc. to cook in the conventional oven. Ideal if you like to make your dough in the bread maker and then oven bake your loaf.

7. KNEAD

The programme is intended for kneading dough only, without proving. When kneading dough, you can use various ingredients for a variety of baked products e.g. bread rolls, pizzas, etc.

8. CAKE

This programme is designed for kneading and mixing of ingredients which are then baked for a pre-set time. We recommend that you mix your wet and dry ingredients together first and pour them in the bread pan. In this mode, you cannot set the cake size. You may find that cakes made in the bread maker will be smaller and a little more dense than those baked in a conventional oven but will be just as moist.

9. JAM

This programme is for making jams, marmalades or compotes from fresh fruit.

10. YOGHURT

This programme is for preparation of home-made yoghurt.

11. BAKE

This programme is for baking only - no kneading or rising.


You can also use the BAKE programme to darken crusts if the finished loaf is too light at the end of your chosen programme. Simply select BAKE and leave the loaf to bake for longer, taking the loaf out of the machine when you are happy with the colour. Bread can also be crisped and freshened using the BAKE programme.

12. CUSTOM

This programme is intended that you can set the times for the individual bread making processing phases of kneading, proving and baking.

COLOUR

Press the COLOUR button to select a LIGHT, MEDIUM or DARK coloured crust. This cannot be used with the DOUGH, KNEAD, JAM or YOGHURT programmes.

With the COLOUR button you can speed up the pre-set  RAPID. This will shorten the baking time. This setting is only possible with the following programmes: BASIC, SWEET and WHOLE-WHEAT.

LOAF SIZE

Press this button to select your loaf size either 1000g, 1250g or 1500g and programme times will vary according to the loaf size selected. The programme time will be visible on the display screen.

You can select either a 1000g, 1250g or 1500g loaf on these programmes: BASIC, QUICK, SWEET, WHOLE-WHEAT, and GLUTEN FREE.

You cannot use the LOAF SIZE button on the following programmes: DOUGH, KNEAD, CAKE, JAM, YOGHURT, BAKE and CUSTOM.

DELAY FUNCTION

TIME (this enables you to delay the start time). The maximum delay time is 15 hours (this includes the time of the selected programme).

If you want to delay the start time so that the bread cooks overnight and is ready to eat in the morning:

Example:

It is 8.30pm and you want your bread ready at 7am the following day – i.e in 10 hours and 30 minutes.

- Select your programme, loaf size and colour.
- Press the TIME+ button to add the time until 10.30 appears on the display screen.
- Press the START/STOP button to activate the delay function.
- The dots will flash and the numbers will count down to show you the remaining time.
- The bread will be ready for you at 7am. If you don't take the bread out immediately the keep warm mode will begin for 1 hour.

DO NOT USE THE DELAY TIME WHEN USING INGREDIENTS THAT WOULD SPOIL SUCH AS EGGS, MILK, FRUIT, ONIONS, CREAM OR CHEESE.


NOT SUITABLE THE FOR GLUTEN-FREE PROGRAMME.

WE DO NOT RECOMMEND USE OF DELAY TIME SETTING WITH BREAD MIXES AS YOU CANNOT SEPARATE THE YEAST FROM THE LIQUID.


The delay start function can not be set for the following programmes: KNEAD, CAKE, JAM, YOGHURT, BAKING.

PLEASE NOTE: The TIME buttons can also be used to set the programme time for the following programmes: KNEAD, YOGHURT and BAKE, and to set the time of the individual processing phases of the programme CUSTOM.

AUDIBLE ALERT TO TELL YOU WHEN TO ADD ADDITIONAL INGREDIENTS

Part way through certain programmes the machine will beep 10 times and display . This tells you that you can add additional ingredients such as fruit, olives, nuts etc. (see table on page 17). The beeps are very clear and can be easily heard, calling you back to the machine.

KEEP WARM

The Touchscreen Bread Maker will automatically keep the bread warm for 60 minutes after baking. At the end of the programme the appliance will beep and the display screen will show "0:00" the : will flash and  will be indicated on the display screen indicating that the machine is in KEEP WARM mode. Press and hold the START/STOP button to switch off the appliance. The KEEP WARM feature means that bread can be served warm if preferred and helps to minimise moisture build up if the loaf is not removed from the bread maker immediately after baking. You can also hold down the START/STOP button for 3 seconds, hear a buzzer and exit the keep warm function.

Note: For best results however, remove the bread as soon as the baking cycle is complete and allow it to cool on a cooling rack. You may find that the crust becomes crisper if kept on the keep warm mode after baking.

POWER FAILURE BACKUP SYSTEM

The Touchscreen Bread Maker is equipped with a power failure backup system or memory. If the power system is interrupted during the course of bread making, the process of making bread will be continued automatically within 10 minutes, even without pressing the START/STOP button. If the interruption time exceeds 10 minutes, the memory cannot be kept and you must discard the ingredients in the bread pan and start again. If the dough has not entered the rising phase when the power supply breaks off, you can press the START/STOP button directly to continue the programme from the beginning.

ENVIRONMENT

The machine works well in a wide range of temperatures, but there could be a difference in loaf size between a very warm room and a very cold room. We suggest the room temperature should be between 15°C and 34°C.

WARNING DISPLAY

If the display screen shows "H HH" after you have pressed the START/STOP button and the machine beeps 5 times the temperature inside is too high. Press the START/STOP button, open the lid and allow the bread maker to cool down for 10 - 20 minutes.

If the display screen shows "E:E0" after the START/STOP button has been pressed the temperature sensor has developed a fault. Contact Lakeland Customer Services for further advice.

HOW TO ASSEMBLE THE TOUCHSCREEN BREAD MAKER AND USING FOR THE VERY FIRST TIME

When the Touchscreen Bread Maker is used for the first time it may emit a slight burning smell when first switched on. This is completely normal with a new heating element. You will need to operate the bread maker empty for the very first use. This will also show you how easy the bread maker is to use.

- Wash the bread pan and kneading paddles in hot, soapy water, rinse and dry thoroughly.
- Place the bread maker on a flat, dry, heat-resistant surface.
- Position the bread pan in the baking chamber holding it at a slight angle and turning it clockwise until it clicks into place.
- Fix the kneading paddles onto the drive shafts.
- Close the lid.
- Switch on at the socket.
- The bread maker will beep and the display screen will show the default setting "1250g, MEDIUM, 3:10"
- Press the MENU button repeatedly – the programme numbers will scroll through. Stop pressing at programme number 12, CUSTOM. If you go past the number you require simply keep pressing until programme 12 comes around again.
- Select programme 12, CUSTOM and press START/STOP.
- The bread maker will begin to count down and you can follow this on the display screen. Leave the bread maker for 10 minutes. You may hear some intermittent clicks during this time.
- Press the START/STOP button firmly to stop the programme.
- Open the bread maker and allow to cool completely.
- Lift out the kneading paddles then remove the bread pan by turning anti-clockwise and lifting out.
- Wash, rinse and dry the bread pan and kneading paddles again and replace.
- You are now ready to make your first loaf.

INSTRUCTIONS FOR USE

HOW TO MEASURE INGREDIENTS

One of the most important steps for making good bread is to use the exact measure of ingredients. Always use the measuring cup and spoon provided with your bread maker.

- Any liquid should be measured with the measuring cup or spoon provided. Observe the level of the measuring cup at eye level.
- When measuring cooking oil or other liquids, wash, rinse and dry the measuring cup and spoon thoroughly before measuring any other ingredients.
- Dry ingredient measuring must be done by gently spooning ingredients into the measuring cup and then, once filled, level it off with a knife. Do not be tempted to add more than required or to pack it down tightly into the cup as it will affect the recipe.
- When measuring small amounts of dry ingredients e.g. yeast, sugar and salt, use the measuring spoon supplied. Measurements must be level, not heaped, as this could affect the recipe.


The measuring cup holds approximately 160g of flour, or 250ml

1 teaspoon = 5ml

1 tablespoon = 15ml

ADDING ADDITIONAL FLAVOURINGS AND INGREDIENTS

You can do this in three ways (or a combination of them):

1. You can add extra ingredients to the bread pan with your basic ingredients. If added at the start of the programme they will be more finely distributed throughout the mixture and will not remain whole – they will however add flavour and colour to the dough.
2. If the programme has a time function to add ingredients, the appliance will beep 10 times and display , when extra ingredients can be added by opening the lid.
3. If using the DOUGH programme you can knead extra ingredients in by hand before shaping and baking.

TIPS: 1. Do not add too much fruit, seeds etc., 50-80g is appropriate.

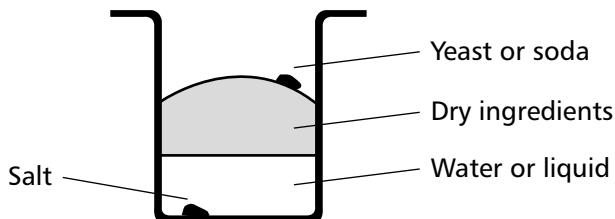
2. Do not add very hard ingredients, they can cause abrasion and damage the non-stick coating of the bread pan.

Suggestions of ingredients to be added - nuts e.g. walnuts (chopped), poppy seeds, cheese (grated), sunflower, fennel, caraway and cumin seeds.

MAKING A LOAF – Things to remember

Place the pan in position and turn it clockwise until it clicks in correct position. Rub a little margarine or butter onto the kneading paddles and position onto the drive shafts. This prevents the dough from sticking to the kneading paddles and assists with removing the paddle from the bread after baking.

Ensure the ingredients are put into the bread maker in the exact order given in the recipe, for example;



- First, liquid ingredients - oil, milk, water etc. **It is recommended that you also add the salt now** as you can be sure it will be kept separate from the yeast – this is especially important if you are using the time delay.
- Second, dry ingredients - flour, sugar, milk powder etc. Add the flour gently and make sure it is evenly distributed over the liquid. If you tip it onto the liquid too fiercely the liquid may seep up through the flour and affect the action of the yeast. This is particularly important if you are using the time delay.
- Last, yeast. The yeast must be kept separate from the wet ingredients and salt. Create a small hole in the dry ingredients using your finger or a spoon and place the yeast in the hole. Make sure the yeast is fresh – check the use by date.
- Ensure the ingredients are at room temperature unless otherwise stated. Water should be cold unless the recipe states otherwise.

Select your recipe – it is a good idea to use one of the recipes we have included in this booklet. The BASIC bread recipe on page 23 is a good recipe to start with. When you are familiar with the bread maker you can use or adapt your own recipes.

1. Add the ingredients to the bread maker as recommended in the recipe.
2. Close the lid gently and plug the power cord into a wall outlet.
3. You will hear a beep. The display panel will illuminate and show the default setting "1250g, MEDIUM, 3.10"
4. Press the MENU button repeatedly until the programme you require is reached.
5. Press the LOAF SIZE button to select a 1000g, 1250g or 1500g loaf (where applicable).

6. Press the COLOUR button to select the desired crust colour (LIGHT, MEDIUM or DARK).
7. If you want to delay the time the bread maker will start press the TIME + or TIME - button (for full details see page 11). Skip this step if you want the bread maker to start immediately.
8. The remaining time and the programme stage will be visible on the display screen.
9. Check the dough after a few minutes to make sure that all the flour is incorporated into the dough. Sometimes flour may be left in the corners of the bread pan. Press the START/STOP button, open the lid and, using a non-stick spatula, simply loosen the flour so it will be evenly mixed in.
10. Close the lid again and press START/STOP to recommence the programme.
11. When the programme is complete you will hear 10 beeps and the display screen will show "0:00" the bread will now be automatically kept warm for 60 minutes if you do not switch the bread maker off.
12. Press the START/STOP button firmly for approx. 2 seconds to stop the machine. The default setting will appear in the display screen "1250g, MEDIUM, 3.10"
13. Open the lid and using an oven glove, firmly grasp the bread pan handle, turn the bread pan anti-clockwise and gently pull the pan straight up out of the machine using the handle. CAUTION: the bread pan and bread may be very hot. Handle with care.



14. Turn the bread pan upside down and gently shake the loaf onto a cooling rack. If the loaf does not fall out straight away gently loosen the sides of the loaf with a non-stick spatula.

15. Leave the loaf to cool for about 20 minutes before slicing. Sometimes the kneading paddles may remain in the loaf. If it does, use the hook to remove the paddles from the base of the loaf. Take care as the kneading paddles will be very hot. Always remove the kneading paddles before slicing the loaf.

REMEMBER:

If you do not stop the bread maker and remove your loaf, the bread maker will automatically switch to “KEEP WARM” mode. Your bread will be kept warm for 60 minutes to prevent it from becoming soggy. The crust may become crisper depending on how long it is kept warm.

For best results, remove the bread as soon as the baking cycle is complete and allow it to cool on a cooling rack.

TABLE FOR PROGRAMME CYCLE TIMES (HOURS:MINUTES)

	Loaf Size	Timings	Time to Add Ingredients	RAPID Time	Time to Add Ingredients	Crust Colour			Delay Timer
						Light	Medium	Dark	
1. Basic	1000g	3.05	2.40	2.05	1.40				
	1250g	3.10	2.45	2.10	1.45	●	●	●	●
	1500g	3.15	2.50	2.15	1.50				
2. Quick	1000g	2.05	1.45						
	1250g	2.10	1.50			●	●	●	●
	1500g	2.15	1.55						
3. Sweet	1000g	3.25	2.25	1.55	1.35				
	1250g	3.30	2.30	2.00	1.40	●	●	●	●
	1500g	3.35	2.35	2.05	1.45				
4. Whole-Wheat	1000g	3.05	2.20	2.05	1.35				
	1250g	3.10	2.25	2.10	1.40	●	●	●	●
	1500g	3.15	2.30	2.15	1.45				
5. Gluten Free	1000g	2.30	2.00						
	1250g	2.35	2.05			●	●	●	●
	1500g	2.40	2.10						
6. Dough		1.50							●
7. Knead		0.10							
8. Cake		1.50	1.35			●	●	●	
9. Jam		1.20							
10. Yoghurt		10.00							
11. Bake		1.00				●	●	●	
12. Custom		3.10				●	●	●	●

A GUIDE TO INGREDIENTS

The major ingredient in bread making is flour, so selecting the right one is the key to a successful loaf.

Wheat flours

Wheat flours make the best loaves. Wheat consists of an outer husk, often referred to as bran, and an inner kernel which contains the wheat germ and endosperm. It is the protein within the endosperm which, when mixed with water, forms gluten. Gluten stretches like elastic and the gases given off by the yeast during fermentation are trapped, making the dough rise.

Strong or Very Strong White Bread flours

These flours have the outer bran and wheat germ removed, leaving the endosperm which is milled into a white flour. It is essential to use strong or very strong white flour or white bread flour because this has a higher protein level essential for the development of the gluten. Do not use ordinary plain white flour or self raising flour for making yeast raised breads in the bread maker because you will not get a good result. There are several brands of white bread flour in the shops – look for STRONG or BREAD flour on the bag.

Strong or Very Strong Wholemeal or Whole Wheat Bread flours

Wholemeal flours include the bran and wheat germ and have a nutty flavour. Wholemeal flour gives a coarser textured bread. Again, look for STRONG or VERY STRONG wholemeal bread flour. If you make a loaf using all wholemeal flour it will be denser than white loaves. Wholemeal doughs rise more slowly which is why there is a special programme on this machine. For a lighter loaf replace part of the wholemeal flour with white flour.

Granary Strong Bread flours

A combination of white, wholemeal and rye flours with malted whole-wheat grains, which adds texture and flavour. You can use this on its own or in combination with strong white flour.

Non Wheat flours

Other flours such as rye can be used with white and wholemeal bread flours to make traditional breads like pumpernickel or rye bread. Adding even a small amount can add an interesting tang to your loaf. Do not use it on its own as the dough will be very sticky and the loaf will be heavy and very dense. Other grains e.g. millet, barley, buckwheat, cornmeal and oatmeal; These grains cannot be used alone to make bread as they are unsuitable but they can be added in small quantities to white bread flour – try replacing 10 - 20% of white bread flour with any of these.

Salt

A small quantity of salt is essential for bread making. It helps to develop the dough and gives flavour. Use fine table salt or sea salt rather than coarse ground salt which is best kept for sprinkling on top of hand-shaped rolls etc. to give a crunchy texture. Low salt substitutes are best avoided as most do not contain sodium.

- Salt strengthens the gluten structure and makes the dough more elastic.
- Salt inhibits the growth of yeast to prevent over-rising and stops the dough collapsing.
- Take care to add the correct amount as too much salt will kill the yeast or prevent it rising sufficiently.

Sweeteners

Use white or brown sugars, honey, malt extract, golden syrup, maple syrup, molasses or treacle.

- Sugar and liquid sweeteners help with the colour of the bread and add a golden colour to the crust.
- Sugar attracts moisture which improves the keeping quality of the bread.
- Sugar provides food for the yeast. It is not essential as modern types of dried yeast are able to feed on the natural sugars and starches found in the flour, but it will help to make the dough more active.
- Sweet breads have a moderate level of sugar with the fruit, glaze or icing adding extra sweetness. Use the SWEET programme for these breads.
- If substituting a liquid sweetener for sugar then the total liquid quantity of the recipe will need to be reduced slightly.

Fats and Oils

A small amount of fat or oil will give a softer crumb and helps to extend the freshness of the loaf. Use butter, margarine or lard in small quantities. Make sure they are at room temperature and cut into small pieces so they mix in well. Do not use low fat spreads as they contain up to 40% water and can affect the overall quantities in your recipe.

Liquid

Some form of liquid is essential. Usually water or milk is used. Water gives a crisper result than milk. Water can be combined with skimmed milk powder. If using the time delay it is important to use water and skimmed milk powder as ordinary milk will deteriorate if left to stand for too long. For most programmes you can use water straight from the tap but if using the RAPID BAKE programmes it needs to be lukewarm.

- On very cold days measure the water and leave to stand at room temperature for 30 minutes before use.
- If using milk, don't use it straight from the fridge, leave it to stand at room temperature for 30 minutes before use.
- Buttermilk, yoghurt, sour cream and soft cheeses such as Ricotta, cottage or fromage frais can all be used as part of the liquid content and will give a more moist and tender crumb.
- Eggs can be added to the dough to enrich it. Eggs improve the colour and help to add structure and stability to the gluten during rising. If you are using eggs, reduce the liquid content accordingly. Place the egg in the measuring cup and top up with liquid to the correct level for the recipe.

Yeast

All the recipes in this book have been tested using easy blend, fast-action yeast which does not require dissolving in water first, is very easy to use and tends to give better results. It is placed in a well in the flour where it is kept dry and separate from the liquid until the mixing commences.

- For best results use easy blend, fast-action yeast.
- Use only the amount of yeast stated in the recipe. If too much is added it will cause the dough to spill out over the top of the bread pan.
- Once a sachet of yeast is opened it should be used within 48 hours.
- Always use yeast before its use by date.
- You may also find dried yeast that has been specially designed for use in bread makers.
- Always follow the instructions on the packet.

ADAPTING YOUR OWN RECIPES

After you have made some of the recipes supplied, you may wish to adapt a few of your own recipes. Start by selecting one of the recipes in this booklet, which is similar to your own and use this as a guide.

Read through the following guidelines and be prepared to make adjustments as you go along.

- Make sure you use the correct quantities for the bread maker. This bread maker has settings for 1000g, 1250g and 1500g loaves. If using your own recipe books use the quantities given for the 1000g, 1250g and 1500g loaf sizes. Do not use more than the recommended amount of flour and follow the recipe in metric or imperial - do not mix the two.
- Always add the liquid to the bread pan first. Separate the yeast from the liquid by adding after the flour.
- Add the flour carefully and spread it over the liquid. If tipped in too fiercely, the liquid may seep up through the flour and come into contact with the yeast.
- Replace fresh yeast with easy blend dried yeast. Note: 6g fresh yeast = 1 teaspoon (5ml) dried yeast.
- Use skimmed milk powder and water instead of fresh milk if you are delaying the start time.
- If your recipe uses egg, add the egg as part of the total liquid measurement, unless the recipe states otherwise.
- Keep the yeast separate from the other ingredients in the bread pan until mixing commences.
- Check the consistency of the dough during the first few minutes of mixing. Bread makers do require slightly softer dough so you may have to add extra liquid; add it slowly a teaspoon at a time so you don't add too much. The dough should be wet enough to gradually relax back.

HINTS AND TIPS

- The bread maker is not a sealed unit and will be affected by the temperature and humidity of the day. If it is a very hot day or the machine is used in a hot kitchen, then the bread is likely to rise more than if it is cold.
- On very cold days let the water from the tap stand at room temperature for 30 minutes before use. Likewise for ingredients from the fridge.
- Use all the ingredients at room temperature and water from cold unless stated otherwise in the recipe.
- Add the ingredients to the bread pan in the order suggested in the recipe. Keep the yeast dry and separate from any other liquids added to the pan, until mixing commences.
- Accurate measuring is vital for a successful loaf. Follow either metric or imperial measurements, do not mix the two. Use the measuring cup and spoon supplied.
- Always use fresh ingredients, within their use by date. Perishable ingredients such as milk, cheese, vegetables and fresh fruits may deteriorate, especially in warm conditions. These should only be used in breads which are made immediately.
- Do not add too much fat as it forms a barrier between the yeast and flour, slowing down the action of the yeast, which could give a heavy, dense loaf.
- Cut butter and other fats into small pieces before adding to the bread pan making sure they are at room temperature and not straight from the fridge.
- Giving the kneading paddles a light coating of oil may make them easier to remove if they bake into the loaf.
- You may find that baked loaves can be left with a small patch of unmixed flour, this is quite normal and can simply be brushed off.
- Bread made in the bread maker does not contain preservatives like shop bought bread and so will not keep for as long.

RECIPES

- The Touchscreen Bread Maker will make 1000g, 1250g and 1500g loaves depending on the programme.
- Use the measuring cup and spoon supplied.
- Follow quantities accurately.
- The recipe charts show the sequence the ingredients are added to the bread pan.
- The recipes are a guide - you may prefer to make changes as you go along to suit your own particular tastes.

Packet Bread Mixes

- You can use packet bread mixes in your bread maker. The pack should give instructions for use. Make sure you do not exceed the maximum amount the bread maker can handle.
- Do not use bread mixes with time delay as you cannot separate the yeast from the liquid. Please note that all spoon measurements are standard metric, so 1 tsp is 5ml and 1 tbsp is 15ml. We recommend using the measuring spoon included for accurate results.

PROGRAMME 1 - BASIC

BASIC BREAD

This is an excellent basic loaf. You can enrich the bread by adding an egg which will give a delicious flavour. When using egg, remember to include this in the total liquid quantity. Put the egg in the measuring cup and top up to **380/400/480ml** with water.

You can add extra ingredients to this basic bread such as nuts, herbs, sun dried tomatoes, olives etc. (see pages 11 and 17).

Ingredients	1000g loaf 3 hours 5 mins	1250g loaf 3 hours 10 mins	1500g loaf 3 hours 15 mins
Water	380ml	400ml	480ml
Oil	3 tablespoons	4 tablespoons	5 tablespoons
Salt	2 teaspoons	2½ teaspoons	3 teaspoons
Strong white bread flour	4 cups	5 cups	6 cups
Sugar	3 tablespoons	4 tablespoons	5 tablespoons
Milk powder	4 tablespoons	4 tablespoons	5 tablespoons
Instant yeast	¾ teaspoon	1 teaspoon	1¼ teaspoons

VARIATIONS – you can add any of these ingredients to the basic bread:

(see the timings on page 17).

Ingredients	1000g loaf	1250g loaf	1500g loaf
Nuts e.g. walnuts	35g	45g	55g
Poppy seeds	25g	30g	35g
Cheese, grated	70g	90g	110g
Sunflower seeds	35g	45g	55g
Fennel / caraway / cumin seeds etc.	25g	30g	35g

WHAT YOU DO

Put all the ingredients in the bread pan as above.

Close the lid.

Press MENU and select programme 1, BASIC.

Select LOAF SIZE.

Select COLOUR.

Press START/STOP.

At the end of the cycle press START/STOP, lift out the bread pan and turn out the loaf onto a cooling rack.

PROGRAMME 2 - QUICK

This programme makes for a fast preparation of white, wheat and rye bread.

Additional ingredients may be added during this programme see page 17.

Ingredients	1000g loaf 2 hours 5 mins	1250g loaf 2 hours 10 mins	1500g loaf 2 hours 15 mins
Water (48°C)	380ml	400ml	480ml
Oil	3 tablespoons	4 tablespoons	5 tablespoons
Salt	2 teaspoons	2 teaspoons	2½ teaspoons
Strong white bread flour	4 cups	5 cups	6 cups
Sugar	3 tablespoons	4 tablespoons	5 tablespoons
Instant yeast	2 teaspoons	2¼ teaspoons	2½ teaspoons

WHAT YOU DO

Put all the ingredients in the bread pan as above.

Close the lid.

Press MENU and select programme 2, QUICK.

Select LOAF SIZE.

Select COLOUR.

Press START/STOP.

At the end of the cycle press START/STOP, lift out the bread pan and turn out the loaf onto a cooling rack.

PROGRAMME 3 - SWEET

SWEET BREAD

This is a delicious recipe to serve as a weekend breakfast treat - fresh or toasted. You can brush the top of the baked loaf with a little warmed honey.

Additional ingredients may be added during this programme see page 17.

Ingredients	1000g loaf 3 hours 25 mins	1250g loaf 3 hours 30 mins	1500g loaf 3 hours 35 mins
Water (48°C)	380ml	400ml	480ml
Olive oil	3 tablespoons	4 tablespoons	5 tablespoons
Salt	2 teaspoons	2½ teaspoons	3 teaspoons
Sugar	½ cup	¾ cup	1 cup
Strong white bread flour	4 cups	5 cups	6 cups
Milk powder	3 tablespoons	3 tablespoons	4 tablespoons
Instant yeast	¾ teaspoon	1 teaspoon	1¼ teaspoons

WHAT YOU DO

Put the ingredients in the bread pan as above and close the lid.

Press MENU and select programme 3, SWEET.

Select LOAF SIZE.

Select COLOUR.

Press START/STOP.

At the end of the cycle press START/STOP, lift out the bread pan and turn out the loaf onto a cooling rack.

Recipe suggestion: Add nuts, cranberries and orange zest to the recipe.

PROGRAMME 4 - WHOLE-WHEAT

WHOLE-WHEAT BREAD

This bread uses half wholemeal strong bread flour and half white strong bread flour. You can use all wholemeal flour but the result will be denser in texture.

Additional ingredients may be added during this programme see page 17.

Ingredients	1000g loaf 3 hours 5 mins	1250g loaf 3 hours 10 mins	1500g loaf 3 hours 15 mins
Water	380ml	400ml	480ml
Oil	3 tablespoons	4 tablespoons	5 tablespoons
Salt	2 teaspoons	2½ teaspoons	3 teaspoons
Whole-wheat	2 cups	2½ cups	3 cups
Strong white bread flour	2 cups	2½ cups	3 cups
Brown sugar	3 tablespoons	4 tablespoons	4 tablespoons
Milk powder	4 tablespoons	4 tablespoons	4 tablespoons
Instant yeast	1¼ teaspoons	1½ teaspoons	1¾ teaspoons

You can add additional ingredients to brown bread - seeds and grains are particularly good. These can be added at the beginning of the programme with the other ingredients.

Ingredients	1000g loaf	1250g loaf	1500g loaf
Nuts e.g. walnuts	35g	45g	55g
Poppy seeds	25g	30g	35g
Cheese, grated	70g	90g	110g
Sunflower seeds	35g	45g	55g
Fennel / caraway / cumin seeds etc.	25g	30g	35g

WHAT YOU DO

Put all the ingredients in the bread pan as above.

Close the lid.

Press MENU and select programme 4, WHOLE-WHEAT.

Select LOAF SIZE.

Select COLOUR.

Press START/STOP.

At the end of the cycle press START/STOP, lift out the bread pan and turn out the loaf onto a cooling rack.

PROGRAMME 5 - GLUTEN FREE

STANDARD GLUTEN FREE LOAF - Time to make 2 hours 35 minutes

The bread has a dense texture and has a lower rise than ordinary bread.

Additional ingredients may be added during this programme see page 17.

Ingredients	1000g loaf 2 hours 30 mins	1250g loaf 2 hours 35 mins	1500g loaf 2 hours 40 mins
Water (48°C)	380ml	400ml	480ml
Oil	3 tablespoons	3 tablespoons	4 tablespoons
Salt	2 teaspoons	2 teaspoons	3 teaspoons
Sugar	3 tablespoons	3 tablespoons	4 tablespoons
Gluten free flour	2 cups	2½ cups	3 cups
*Corn flour	2 cups	2½ cups	3 cups
Instant yeast	1 teaspoon	1¼ teaspoons	1½ teaspoons

*Corn flour can replace oat flour.

WHAT YOU DO

Put all the ingredients in the bread pan as above.

Close the lid.

Press MENU and select programme 5, GLUTEN FREE.

Press START/STOP.

At the end of the cycle remove the loaf immediately, **DO NOT leave on KEEP WARM mode.**

PROGRAMME 6 - DOUGH

PIZZA

Use this programme to make the dough for all sorts of recipes and then bake in the conventional oven. Alternatively, make your bread dough, remove the kneading paddles, reshape the dough adding any additional ingredients and then select the BAKE programme to bake the recipe in the bread maker.

This 1000g basic dough recipe makes 3 x 20cm pizzas or 3 large pizzas.

Time to make dough: 1 hour 50 minutes.

Baking time in conventional oven: 20 - 25 minutes.

Base			
Ingredients	1000g dough 1 hour 50 mins	1250g dough 1 hour 50 mins	1500g dough 1 hour 50 mins
Water (48°C)	380ml	400ml	480ml
Oil	3 tablespoons	3 tablespoons	5 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Strong white bread flour	4 cups	5 cups	6 cups
Instant yeast	1 teaspoon	1¼ teaspoons	1½ teaspoons
Topping suggestion for a pizza			
Tomato purée		4 tablespoons	
Dried oregano		2 teaspoons	
Tomatoes, sliced		4 large	
Cheddar cheese, grated		115g	
Mozzarella, sliced		115g	
Ham, torn into strips		4 slices	
Pitted black olives		10	
Olive oil for drizzling			

WHAT YOU DO

Put all the ingredients for the pizza base in the machine in the order above.

Close the lid.

Press MENU and select programme 6, DOUGH.

Press START/STOP.

At the end of the cycle tip the dough onto a very lightly floured board.

Pull out the kneading paddles and divide the dough into two pieces.

Preheat the oven to 220°C, Fan oven 200°C, 425°F, Gas mark 7.

Grease one large or two smaller baking trays.

Put the dough onto the tin and gently stretch and pull the dough into a round shape so it fits the tins.

Pinch up the edges to make a lip.

TOPPING

Spread the tomato purée over the pizza bases and sprinkle on the oregano.

Arrange the tomato slices on top. Then sprinkle on the grated cheese.

Arrange the Mozzarella slices, ham and olives on top.

Drizzle the pizzas with a little olive oil.

Bake for 20 - 25 minutes until golden, well risen and the cheese is bubbling.

PROGRAMME 7 - KNEAD

PASTA DOUGH - Time to make 10 minutes

Ingredients	1500g
Water	480ml
Strong plain flour	6 cups

WHAT YOU DO

Pour water into the bread pan, add the flour and wipe any spills from around the outside of the pan.

Close the lid.

Press MENU and select programme 7 KNEAD.

Press START/STOP.

The programme will continue and will beep 10 times at the end of the programme to indicate that the dough is ready.

Press the START/STOP button and open the lid.

Remove from the bread pan and leave to cool.

VARIATIONS

Spinach pasta: Add 200g of very well drained spinach to the dough recipe.

Tomato pasta: Add 4 tablespoons of concentrated tomato paste to the dough recipe.

PROGRAMME 8 - CAKE

TEA LOAF - Time to make 1 hour 50 minutes approx.

Ingredients	Quantity
Melted butter	3 tablespoons
Caster sugar	1 cup
Eggs	6
Self-raising flour	3 cups
Instant yeast	1 teaspoon
Dried mixed fruit	50-80g

WHAT YOU DO

Put the ingredients into the bread pan in the order above.

Close the lid.

Press MENU and select programme 8 CAKE.

Press COLOUR and select LIGHT, MEDIUM or DARK.

Press START/STOP.

When alerted add the mixed fruit.

The programme will continue and will beep 10 times to indicate that the cake is ready.

Press START/STOP and open the lid.

Remove the cake from the bread pan and leave to cool.

PROGRAMME 9 - JAM

STRAWBERRY JAM - Time to make 1 hour 20 minutes

Always use ripe fresh fruit that is free from blemishes, bruising etc.

Large fruits for jam should be cut into smaller pieces.

It is recommended that you use preserving sugar - readily available from supermarkets. This has added pectin which will help to give a good set.

If you are using fruits with a low pectin content you should add lemon juice and extra pectin to the recipe.

Ingredients	Quantity
Strawberries	4 cups
Starch	1 cup
Sugar	1 cup

WHAT YOU DO

Put the strawberries, starch and sugar into the bread pan.

Close the lid.

Press MENU and select programme 9, JAM.

Press START/STOP.

At the end of the cycle, test for the setting point.

To test that the correct setting point has been reached take a small amount of the jam and put it onto a saucer, allow to cool and then draw your finger across the surface. If the mixture wrinkles it is ready to pour into the jar.

If the jam does not set sufficiently add extra lemon juice or pectin if necessary and cook for longer using the BAKE programme. To do this select programme 11, BAKE, press TIME and bake for a further 30 minutes or until it reaches setting point.

Take care when removing the bread pan at the end of the cycle as it will be very hot. Pour the jam into a sterilised, warm jar.

Take care when pouring the hot jam into the jar.

Seal the jar and set aside to cool completely.

If the set is not firm enough, carry out a BAKE programme as described above. Carefully remove the bread pan.

Pour the jam or marmalade into the prepared warmed, sterilised jar, seal and label.

PROGRAMME 10 - YOGHURT

YOGHURT - Time to make 10 hours

The bread maker maintains the ideal temperature (approx. 38 °C) for the given time to allow the yoghurt cultures to grow. With this programme the processing time can be adjusted from 06:00 to 12:00 hours (1 step - 10 minutes). Set the required time with the "TIME" button and confirm it by pressing the START/PAUSE/STOP button. When you press the START/PAUSE/STOP button again, the programme will start.

Ingredients	Quantity
Milk	1500ml
Lactic acid bacteria	150ml

WHAT YOU DO

Put the ingredients into the bread pan in the order above.

Close the lid.

Press MENU and select programme 10 YOGHURT.

Press START/STOP.

The programme will continue and will beep 10 times to indicate that it has finished.

Press START/STOP and open the lid.

Remove the bread pan and leave to cool and refrigerate.

WARNING: Do not keep yoghurt in the refrigerator for more than 4 days after you have made it. Do not use expired milk in the appliance, only use fresh ingredients.

SERVING SUGGESTIONS

PLEASE NOTE that all spoon measurements are standard metric, so 1 tsp is 5ml and 1 tbsp is 15ml. We recommend using measuring spoons for accurate results.

Flavourings should be added after the yoghurt is made, never before. For the freshest flavours add the fruit or flavouring just before you eat the yoghurt. Flavoured yoghurt will keep in the fridge for up to 4 days.

The recipes below are for a single cup of yoghurt.

Sweeten your yoghurt as required using honey, maple syrup or sugar.

Yoghurt	Ingredients
Apple	¼ small apple
Blueberry	1 tbsp blueberry preserve
Chocolate	2 tbsp chocolate syrup or 1 tbsp chocolate milk powder. 1 tsp shaved chocolate (optional)
Honey	1 tbsp honey
Lemon	2 tsp fresh lemon juice
Lime	2 tsp fresh lime juice
Maple-Nut	1 tsp maple syrup 2-4 tbsp finely chopped nuts
Orange	2 tbsp orange marmalade or chopped orange
Prune	2 prunes, chopped
Raspberry	1 tbsp raspberry jam
Strawberry	1 tbsp strawberry jam or 2 tbsp strawberries, sliced
Vanilla	1 tsp vanilla extract
Almond	1 tbsp almonds chopped, 8 drops almond extract
Apricot	3 dried apricots, chopped
Banana	1½ tbsp honey, ⅓ cup banana, peeled and chopped
Cherry	1 tbsp cherry jam, 6 cherries, chopped and stones removed
Coffee	1 tsp instant coffee, dissolved in ½ tsp water
Peach	1 tbsp peach jam or 5 slices of peeled peach
Pear	5 thin slices of pear, chopped
Plum	2 small fresh plums, sliced

PROGRAMME 11 - BAKE

SUN-DRIED TOMATO, CHEESE AND OLIVE BREAD - Time to make dough 1 hour 50 minutes plus 1 hour bake

A delicious bread which can be made into sandwiches, served with soup or toasted for bruschetta. First of all make the dough using programme 6 DOUGH.

Ingredients	Quantity
Water	180ml
Oil	1 tablespoon
Salt	1 teaspoon
Strong white bread flour	2 cups (320g)
Caster sugar	1 tablespoon
Milk powder	1 tablespoon
Easy blend yeast	1 teaspoon
Parmesan cheese, grated	50g
Sun-dried tomatoes, cut into pieces	50g
Black, pitted olives, cut into pieces	25g

WHAT YOU DO

Put the water, oil, salt, flour, sugar, milk powder and yeast into the bread pan.

Add the Parmesan cheese and 25g of the tomatoes.

Close the lid.

Press MENU and select programme 6 DOUGH.

Press START/STOP.

The bread maker will start immediately.

At the end of the cycle, press the START/STOP button and open the lid.

Lift out the bread pan, tip the dough onto a lightly floured worktop and pull out the kneading paddles. Knead very lightly.

Flatten the dough out a little and place the remaining tomatoes and olives on top. With lightly floured hands gently knead the tomatoes and olives evenly into the dough. Replace the bread pan in the unit without the kneading paddles.

Put the completed dough into the bread pan and close the lid.

Press MENU and select programme 11 BAKE.

The machine will beep 10 times at the end of the baking time.

Press START/STOP and open the lid.

Remove the loaf from the bread pan and leave to cool on a cooling rack.

PROGRAMME 12 - CUSTOM

When you have become very proficient and have mastered the art of bread making you may wish to change the way the bread maker prepares and cooks your loaf. The CUSTOM function allows you to set your own timings to produce a loaf to your own specification.

The programme allows you to reset kneading, rising, baking and keep warm times.

The time range for each programmes stage is as follows;

Programme Stage	Time
Knead 1:	0 – 30 minutes
Rest 1:	0 – 30 minutes
Knead 2:	0 – 30 minutes
Rest 2:	0 – 30 minutes
Knead 3:	0 – 25 minutes
Rest 3:	0 – 30 minutes
Knead 4:	0 – 25 minutes
Rise 1:	0 – 60 minutes
Rise 2:	0 – 60 minutes
Rise 3:	0 – 60 minutes
Bake:	0 – 80 minutes
Keep Warm:	0 – 60 minutes

Select the CUSTOM programme with the MENU button.

This programme also allows you to set the crust darkness. You can choose this option at the beginning or at the end of your settings with the COLOUR button.

By pressing the SIZE button, select the given processing phase and set the required time with the TIME buttons (the time digits are flashing). Confirm the time set with the SIZE button (this will also switch over to the next preparation phase).

Set all the processing phases in the same way. When the time is set and confirmed for the last processing phase, the time digits will stop flashing and the total time of the programme set will be shown on the display. The phase being set is indicated on the display. In this programme, you cannot set the loaf size.

TROUBLESHOOTING

Following are some common problems that can occur when making bread in your bread maker. Please review the problems, their possible cause and any corrective action that should be taken to ensure successful bread making.

Problem	Possible Cause	Solution
Loaf size and shape		
1. Bread does not rise enough.	<p>Wholemeal breads will be lower than white breads due to less gluten.</p> <p>Not enough liquid.</p> <p>Sugar omitted or not enough added.</p> <p>Wrong type of flour used.</p> <p>Wrong type of yeast used.</p> <p>Not enough yeast added or too old.</p> <p>Liquid too hot or too cold and yeast killed or not activated.</p> <p>Yeast and sugar came into contact with each other before kneading cycle.</p> <p>You opened the lid during the rising cycle and allowed warm air to escape.</p>	<p>Normal with this type of flour.</p> <p>Increase liquid by 15ml, 3tsp.</p> <p>Assemble ingredients as listed in the recipe. If you are making sweet bread make sure you reduce the sugar slightly if adding sugary ingredients such as candied fruits etc.</p> <p>You may have used ordinary flour instead of strong bread flour.</p> <p>For best results use fast action "easy blend" yeast.</p> <p>Measure amount recommended and check use by date on packet.</p> <p>Check that liquids are at room temperature before use.</p> <p>Make sure they remain separate when added to the bread pan.</p> <p>Do not open lid during rising.</p>

Problem	Possible Cause	Solution
2. Flat loaf, no rising.	<p>Yeast omitted.</p> <p>Yeast too old.</p> <p>Liquid too hot.</p> <p>Too much salt added or salt came into contact with yeast.</p> <p>Delay start used - yeast became wet before bread making commenced.</p>	<p>Assemble ingredients as listed in recipe.</p> <p>Check use by date on packet.</p> <p>Use liquid at correct temperature for programme.</p> <p>Use amount recommended and keep separate from each other.</p> <p>Add ingredients in correct order making sure yeast cannot come into contact with the liquid.</p>
3. Top inflated - mushroom like in appearance.	<p>Too much yeast.</p> <p>Too much sugar.</p> <p>Too much flour.</p> <p>Not enough salt.</p> <p>Warm, humid weather.</p>	<p>Reduce yeast by ¼ tsp.</p> <p>Reduce sugar by 1 tsp.</p> <p>Reduce flour by 6 - 8 tsp.</p> <p>Use amount of salt recommended in recipe.</p> <p>Reduce liquid by 15ml, 3tsp and yeast by ¼ tsp.</p>
4. Top and sides cave in.	<p>Too much liquid.</p> <p>Too much yeast.</p> <p>High humidity and warm weather may have caused the dough to rise too much.</p>	<p>Reduce liquid by 15ml, 3tsp next time or add a little extra flour.</p> <p>Use amount recommended in recipe or try a quicker programme next time.</p> <p>Chill the water or add milk straight from the fridge.</p>
5. Gnarled and knotted top - not smooth.	<p>Not enough liquid.</p> <p>Too much flour.</p>	<p>Increase liquid by 15ml, 3tsp.</p> <p>Measure flour accurately.</p>

Problem	Possible Cause	Solution
6. Collapsed while baking.	<p>The bread maker may have been placed in a draught or may have been knocked during rising.</p> <p>Exceeding capacity of bread pan.</p> <p>Not enough salt used or omitted.</p> <p>Too much yeast.</p> <p>Too much water.</p> <p>Warm, humid weather.</p> <p>Poor batch of flour.</p>	<p>Reposition bread maker.</p> <p>Do not use more ingredients than recommended.</p> <p>Use correct amount of salt.</p> <p>Measure yeast carefully.</p> <p>Measure amount carefully.</p> <p>Reduce liquid by 15ml, 3tsp and reduce yeast by ¼ tsp.</p> <p>Replace flour with new batch.</p>
7. Loaves uneven and shorter at one end.	Dough too dry.	Increase liquid by 15ml, 3tsp.
Bread texture		
8. Heavy dense texture.	<p>Too much flour.</p> <p>Not enough yeast.</p> <p>Not enough sugar.</p>	<p>Measure accurately.</p> <p>Measure accurately.</p> <p>Measure accurately.</p>
9. Open, coarse and holey texture.	<p>Salt omitted.</p> <p>Too much yeast.</p> <p>Too much liquid.</p>	<p>Assemble ingredients as listed in the recipe.</p> <p>Measure yeast accurately.</p> <p>Reduce liquid by 15ml, 3tsp.</p>
10. Centre of loaf is raw, not baked enough.	<p>Too much liquid.</p> <p>Power cut during operation.</p> <p>Quantities too large for machine.</p>	<p>Reduce liquid by 15ml, 3tsp.</p> <p>If power cut lasts for more than 10 minutes you will need to remove the unbaked ingredients from the bread pan and start again with fresh ingredients.</p> <p>Only use maximum quantities allowed.</p>

Problem	Possible Cause	Solution
11. Bread does not slice well and is sticky.	Sliced whilst hot. Wrong knife used.	Allow bread to cool for at least 30 minutes to allow steam to escape before slicing. Use a good quality bread knife.
Crust colour and thickness		
12. Dark crust colour, too thick.	DARK crust colour selected.	Use MEDIUM or LIGHT setting next time.
13. Burnt loaf.	Bread maker malfunctioning.	Refer to customer care section.
14. Crust too light.	Bread not baked long enough. LIGHT crust colour selected.	Carry out a BAKE cycle to darken the crust. Choose DARK or MEDIUM crust colour next time.
Bread pan problems		
15. Kneading paddles cannot be removed from pan.	You must add enough water to cover the kneading paddles and then leave to soak for 10 minutes.	Twist kneading paddles slightly after soaking to loosen.
16. Bread sticks to pan / difficult to shake out.		Lightly wipe the inside of the bread pan with vegetable oil.

Problem	Possible Cause	Solution
Bread maker		
17. Bread maker not operating/ kneading paddles not moving.	Bread maker not switched on. Bread pan not correctly located. Time delay selected.	Check on/off switch is in the ON position. Check pan is locked in place correctly. Bread maker will not start until start time is reached.
18. Ingredients not mixed.	Did not start bread maker. Forgot to put kneading paddles in bread pan.	After selecting programme, press the START/STOP button to start machine. Always make sure kneading paddle is positioned correctly on drive shaft in bottom of bread pan before adding ingredients.
19. Burning odour noted on operation.	Ingredients spilled inside baking chamber.	Take care when adding ingredients to bread pan - if ingredients spill into chamber burning can occur.
20. Display screen shows "H HH".	Temperature inside bread maker is too high - machine still hot after the previous baking procedure.	Press START/STOP and unplug, take out the baking pan and leave it to cool at room temperature. Then insert the plug and start again.
21. Display screen shows "E:E0".	Temperature sensor is faulty.	Contact Lakeland Customer Services for further information.

CARE AND CLEANING

- Always ensure the bread maker is switched off and unplugged from the socket and allow to cool completely before cleaning.
- Clean each part thoroughly before using for the first time and after every use.
- Check the parts for wear or damage after every few uses.
- Do not use metal tools in the non-stick bread pan - always use plastic, nylon or silicone spatulas etc.
- Never immerse the base unit, cord or plug in water or any other liquid.
- To clean the unit and control panel, wipe with a clean, damp cloth and dry before storing.
- Clean the lid and viewing window with a slightly damp cloth.
- Do not use abrasive cleaners, or steel wool.
- Wash the baking pan, kneading paddles, measuring cup and spoon in hot, soapy water, rinse and dry thoroughly.
- If a kneading paddle is difficult to remove from the bread pan, pour in sufficient warm soapy water to cover the paddle and leave to soak for 10 - 15 minutes. This will loosen the paddle.
- If a kneading paddle still cannot be removed hold the drive shaft from underneath the pan and twist back and forth until the kneading paddle is released.
- To clean the baking chamber, remove any bread crumbs by tipping them out or wiping them away with a slightly damp cloth or clean pastry brush.
- If food residue burns onto the heating element, allow to cool completely then wipe away with a damp cloth.
- Store the Touchscreen Bread Maker with the power cable loosely coiled. Never wrap it tightly around the appliance.

TECHNICAL INFORMATION

- Power: 850W.
- Voltage: 220-240V.
- Frequency: 50Hz.

ELECTRICAL CONNECTIONS

THIS APPLIANCE MUST BE EARTHED

The appliance is fitted with a fused three-pin plug to BS1363 which is suitable for use in all homes fitted with sockets to current specifications.

CHANGING THE 5 AMP FUSE

Use a 5 amp BS1362 fuse. Only BSI or ASTA approved fuses should be used. If you are unsure which plug or fuse to use, always refer to a qualified electrician.

Note: After replacing or changing a fuse on a moulded plug which has a fuse cover, the cover must be refitted to the plug; the appliance must not be used without a fuse cover. If lost, replacement fuse covers can be obtained from an electrical shop. This appliance complies with the following EU Directives: 2014/35/EU (Low Voltage Directive) and 2014/30/EU (EMC Directive).

RECYCLING YOUR ELECTRICALS

Along with many other high street retailers, Lakeland has joined a scheme whereby customers can take their unwanted electrical products to recycling points set up around the country.

Visit www.recycle-more.co.uk to find your nearest recycling point.



Lakeland

Alexandra Buildings, Windermere, Cumbria, UK LA23 1BQ
Tel: +44(0)15394 88100 lakeland.co.uk