

Sunbeam

Bakehouse

Automatic dough & bread maker

Instruction/Recipe Booklet

BM3500



Please read these instructions carefully
and retain for future reference.



Congratulations

Fresh, warm home made bread is just a few easy steps away with your new Sunbeam Bakehouse.

With your new Bakehouse you can have delicious home made bread in under 2 hours. And your only limited by your imagination..... salami and cheese bread, soy and linseed bread, bacon and beer bread, pasta, doughs and specialty breads...the variety is endless! You can also make your favourite jam, cakes and hot cross buns!

And it really is as easy as 1.....2.....3!

Step 1. Remove the bread pan from the breadmaker and add the ingredients.

Step 2. Position the bread pan and select the desired program setting.

Step 3. In a few hours, freshly baked bread is ready to enjoy.

Imagine waking up to the aroma of freshly baked bread. This is so easy to do because your Bakehouse has a 15 hour pre-set timer. Set it the night before and wake up to the aroma of freshly baked bread.

Before you start, read all the instructions in this book to ensure you get the most from your breadmaker.

We've done everything we can do to make bread baking a breeze, but if you have any concerns regarding the performance and use of your breadmaker, please call....

Sunbeam Customer Service (toll-free)

Australia 1800 025 059

New Zealand 09 912 0747

Contents

Sunbeam's Safety Precautions	1	Recipes:	
Using your Bakehouse safely	2	Bread Mix	20
Getting to know your Bakehouse	4	White bread	22
The Control Panel	6	Turbo	26
Program Settings	7	Wheat bread	29
Role of ingredients	8	Sweet bread	32
What ingredients to use	9	French bread	36
Using your Bakehouse	10	Gluten Free bread	38
Select Program setting	11	Cake	43
Using the Time Delay Function	13	Jam	45
Turbo, Cake, Jam, Bake, Damper, Pasta & Dough settings		Bake	47
Power Interruption Program Protection	16	Damper	49
Important Measuring Tips	17	Pasta	50
Handy Hints	18	Dough	52
Care & Cleaning, Help Guide	19	Program Setting Times & Display Information	57
		Trouble Shooting	59

تأكد من تفهم احتياجات السلامة المذكورة اعلاه

請務必理解上述的安全預防措施。

Assurez-vous que les précautions ci-dessus relatives à la sécurité sont bien comprises

Versichern Sie sich daß die obenstehenden Sicherheitsmaßnahmen Verstanden werden

Βεβαιώστε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

کاری بکنید کہ احتیاطهای بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenliik önlemlerinin anlaşıldığından emin olunuz

Xin kiểm chắc rằng những biện pháp làm an toàn kể trên được hiểu rõ

Sunbeam's Safety Precautions

Sunbeam are very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance:

- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- Close supervision is necessary when your appliance is being used near children or infirm persons.
- Never leave an appliance unattended while in use.
- Young children should be supervised to ensure that they do not play with the appliance.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven. Do not place on top of any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
- For safety reasons and to avoid maintenance by unskilled persons, some appliances are 'sealed' using tamperproof screws. Such appliances should always be returned to the nearest Sunbeam Appointed Service Centre for adjustment or repair if required.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been dropped or damaged in any manner. If damage is suspected, return the appliance to the nearest Sunbeam Appointed Service Centre for examination, repair or adjustment.
- For additional protection, Sunbeam recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.
- Do not immerse the appliance in water or any other liquid unless recommended.

If you have any concerns regarding the performance and use of your appliance, please visit www.sunbeam.com.au or contact the Sunbeam Consumer Service Line. Ensure the above safety precautions are understood.

Using your Bakehouse safely

Before use

1. Read all instructions, product labels and warnings. Save these instructions.
2. Remove all foreign matter from the bread pan and baking chamber.
3. Wipe over bread pan and kneading blade before use.
4. Always use the breadmaker from a 230-240V AC power outlet.
5. Do not allow anything to rest on the power cord or allow it to touch any hot surface. Do not plug in cord where people may walk or trip on it or allow the cord to dangle over the edge of a table or benchtop.

Whilst in use

1. This breadmaker does get quite warm during operation. Be careful to keep your hands and face away from the unit.
2. Do not open the lid or remove the bread pan during operation except as indicated in the instructions.
3. Do not place anything on the breadmaker lid. Do not cover vents.
4. This breadmaker unit has built-in Power Interruption Program Protection to maintain your baking cycle, in the advent of an interruption in your power supply (black out). Any extended power outage may result in the program being cancelled. See page 11 for full details.
5. Do not touch moving parts.

Where to use

1. Use only on a stable, heat-resistant surface.
2. Do not use the breadmaker where it will be exposed to direct sunlight or other heat sources, such as a stove or oven.
3. Do not place on top of any other appliance.
4. Keep the breadmaker out of reach of children as it does get quite warm. Also, if any buttons are accidentally touched during operation, baking may stop.
5. Place the unit at least 200 millimetres away from walls and curtains as they may discolour from the heat.

After use

1. Always turn the unit off and remove the plug from the power outlet after use, and before cleaning.
2. Use oven mitts when taking out the baking pan after baking.
3. Allow the breadmaker to cool down before cleaning or storing.
4. Read instructions before cleaning. Do not immerse the unit or plug in water. This will cause electric shock or damage to the unit.

Using your Bakehouse safely continued

SAFETY PRECAUTIONS

1. Do not use attachments not recommended by Sunbeam. They may cause fire, electric shock or injury.
2. Do not use outdoors or for commercial use, or for any purpose other than its intended use.
3. Do not operate the unit if the cord or plug is frayed or damaged. Do not operate if the appliance has been dropped or damaged in any manner. Return appliance to the nearest Sunbeam Appointed Service Centre for examination, repair or adjustment.
4. Remove the plug by grasping the plug – do not pull on the cord.
5. Use of extension cords: A short power supply cord has been provided to reduce the risk of injury resulting from becoming entangled in or tripping over a long cord. Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person. The cord should be arranged so that it will not drape over the benchtop where it can be pulled by children or tripped over accidentally.
6. Electrical power: If the electric circuit is overloaded with other appliances, your breadmaker may not operate properly. The breadmaker should be operated on a separate electrical circuit from other operating appliances.
7. For safety reasons and to avoid maintenance by unskilled persons, some appliances are 'sealed' using tamperproof screws. Such appliances should always be returned to the nearest Sunbeam Appointed Service Centre for adjustment or repair if required.
8. For additional protection Sunbeam recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.
9. Close supervision is necessary when your appliance is being used near children or infirm persons.
10. Young children should be supervised to ensure that they do not play with appliance.
This unit is intended for household use only.

Getting to know your Bakehouse

Removable lid

Cool Touch body

600 watts of power

Non-stick removable bread pan

Vertical Loaf - 750g or 1kg

Makes a vertical shaped loaf of bread in 2 sizes.

60 minute Keep-Warm function

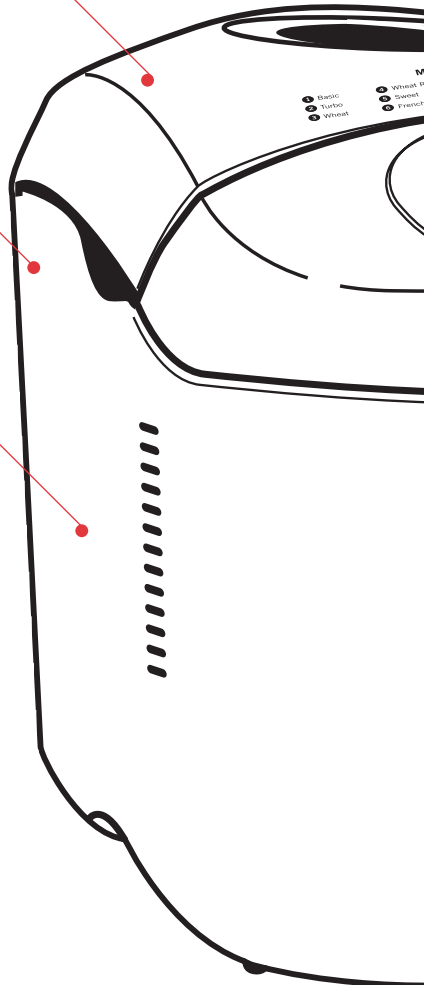
Keeps bread warm for 1 hour after baking.

15 hour Time Delay

Pre-set your breadmaker.

Fruit & Nut beeper

The Bakehouse beeps to let you know when to add fruits and/or nuts.





Viewing Window

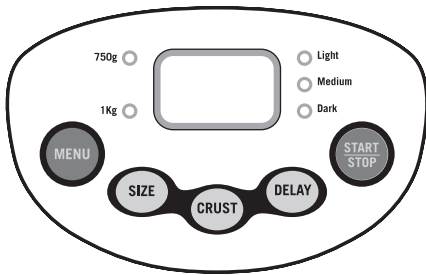
Display Window

Multi-Option Control Panel

Power Interruption Program Protection

If there is a temporary power outage during use, the machine will retain its memory and continue the baking cycle when the power returns.

The Control Panel



MENU

- | | | | |
|---------|---------------|--------|-----------|
| 1 Basic | 4 Wheat Rapid | 7 Cake | 10 Damper |
| 2 Turbo | 5 Sweet | 8 Jam | 11 Pasta |
| 3 Wheat | 6 French | 9 Bake | 12 Dough |

Display window

Indicates the program setting selected from (1) to (12) and the Crust Colour and Loaf Size until the Start button is pressed. The display will show the number of hours and minutes until the cycle is complete - "0.00".

Menu button

Press this button to select the setting of your choice from (1) to (12). A beep will sound each time you press the button.

Delay button

Allows you to delay the beginning of your desired program setting. See page 13 for instructions on how to use the Delay bake function.

Crust colour button

Press to select the desired crust colour – Light, Medium or Dark.

Size Button

Press to select the desired loaf size, 750g or 1kg.

Start/Stop button

Press to commence selected setting or begin timer countdown for delay timer.

To stop the operation or cancel a timer setting, press and hold for 2-3 seconds until you hear a beep.

Program Settings

(1) Basic

Use this setting to make traditional white bread. You have a choice of 3 crust colours - Light, Medium or Dark. The Bakehouse lets you choose your favourite crust colour for most breads.

(2) Turbo

Use the turbo setting for ready made bread in approximately 2 hours. This setting lets you save time on the bread recipes by reducing the completion time and is ideal for when you need bread in a hurry. Breads made using this setting may be shorter and more dense due to the reduced rising time.

(3) Wheat

Whole wheat breads require more rising time to accommodate the slower rising action with whole wheat flour. Therefore, it is normal for whole wheat breads to be heavy and slightly dense in texture.

(4) Wheat Rapid

This setting decreases the completion time of whole wheat bread. Ideal to cater for last minute guests or when you need bread in a hurry.

(5) Sweet

This cycle is for breads that require additional ingredients such as sugar, dried fruits or chocolate to sweeten the bread. To prevent the crust from becoming too dark, the light crust colour is recommended.

(6) French

This cycle is for breads with crispier crusts, such as French and Italian breads.

(7) Cake

Make your favourite cakes or use packaged cake mixes to have warm home made cakes any time.

(8) Jam

Use fresh fruit to make sweet and savoury jams. Ideal to store and use all year round.

(9) Bake

Set the program to Bake for an immediate baking process.

(10) Damper

Make a traditional damper bread on this setting. The bread will have a heavier and denser texture than Basic bread.

(11) Pasta

This setting is used to prepare the dough for pasta. Feed the pasta through a pasta machine to make fettuccini, ravioli and lasagne.

(12) Dough

Use this setting to make dough only, so that you can knead and shape a variety of breads to bake in a conventional oven. Make dough for pizzas, dinner rolls and bread sticks.

Role of Ingredients

Yeast

Yeast is actually a microscopic plant. Simply stated, without yeast, your bread will not rise. When moistened by a liquid, fed by sugar and carefully warmed, yeast produces gases that power the dough to rise. If the temperature is too cold, the yeast will not be activated; if it's too warm, it will die. Your Bakehouse takes care of this worry for you by maintaining just the right temperature in the baking chamber at all times.

Some yeasts may require the use of a bread improver. The Bread Improver will provide additional gluten to the flour to produce a better loaf.

Note: We do not recommend the use of fresh or compressed yeast in your breadmaker. Sunbeam recommend the use of dry yeast only. Always ensure it is used well within the use-by date, as stale yeast will prevent the bread from rising.

We suggest that a small pocket be made in the top of the dry mixture to hold the yeast. This will ensure its activation when in contact with the liquid and sugar during kneading.

Flour

In order for the bread to rise, the flour has to have a sufficiently high protein content. Sunbeam recommend the use of a good quality plain or bread flour.

Unlike white flour, wheat flour contains bran and wheatgerm which inhibit rising. Wheat breads therefore, tend to be heavier in texture and smaller in size. A lighter larger loaf can be achieved by combining wheat flour with white flour for whole wheat bread recipes.

Sugars

Sugars sweeten the bread, brown the crust, lend tenderness to the texture and supply the yeast with food. White or brown sugar,

molasses, maple or golden syrup, honey and other sweeteners may be used in equivalent quantities.

Artificial sweetener can be substituted in equivalent amounts, however the taste and texture of your bread will vary.

Liquids

When liquids are mixed with protein in flour, gluten is formed. Gluten is necessary for the bread to rise. Most recipes use powdered milk and water, but other liquids such as milk and fruit juice can be used. Experiment with quantities of these liquids to obtain optimum results. Liquids should be used at room temperature.

A recipe with too much liquid may cause the bread to fall during baking while a recipe with too little liquid will not rise.

Salt

In small amounts, salt adds flavour and controls yeast action. Too much salt inhibits rising, so be sure to measure amounts correctly. Any ordinary table salt may be used.

Eggs

Eggs are used in some bread recipes, they provide liquid, assist with the rising and increase the nutritional value of the bread. They add extra flavour and are usually used in the sweeter types of bread.

Fats

Many breads use fats to enhance the flavour and retain moisture. Typically, we use margarine in the recipes, softened butter or oil may be used in equivalent quantities.

If you choose not to add any fat, your bread may vary in taste and texture.

What Ingredients To Use

To achieve an optimum loaf of bread, always use fresh, quality ingredients.

Flour

A good quality flour (within its use by date) should be used. A high protein bread flour can also be used for bread making.

It is important to weigh the flour required for each recipe as flour naturally aerates. This will ensure a perfectly baked loaf.

Bulk packs of flour may be used, however the result of your bread may vary. The texture and height of the bread will be inconsistent if the flour is stored for long periods of time in unsatisfactory conditions. Purchase bulk packs of flour only if baking constantly.

Yeast

Bulk packs of dry yeast and dry yeast sachets are recommended.

Bread Improver

The use of Bread Improver is recommended for all recipes to achieve optimum results.

Bread Improver will increase the gluten content of the flour mix. It will also influence the structure, size and texture of the bread, so that it does not collapse when baking.

The suggested quantity to use is stated in all recipes. Bread Improver has a flour like texture and can be purchased through health food shops or through selected supermarkets.

Bread mixes

A variety of bread mixes can be used in your bread maker. Directions of use should be supplied on the bread mix packaging.

Some bulk bread mixes may require the use of a bread improver.

We recommend you contact the Bread Mix manufacturer for further information on the use of their product.

Hints

- Different brands of yeast, used with different brands of flour, will influence the size and texture of your bread. Experiment with these ingredients to determine which combination of ingredients gives you the best result.
- It is normal for breads to be inconsistent in height and texture even if you are using the same ingredients time and time again. This inconsistency is usually influenced by the natural varying protein levels of wheat in the flour.

Using your Bakehouse

1. **Before using your Bakehouse for the first time**

remove the bread pan by gently pulling it out. Wipe over the bread pan and kneading blade with a damp cloth and dry thoroughly.

Do not immerse the bread pan in water unless necessary. Do not use harsh abrasive cleaners as they may damage the non-stick surface. Do not place any parts of your breadmaker in the dishwasher.

Select a recipe from the recipe section and prepare the ingredients as directed. (See Important Measuring Tips on page 17).

2. **Add the ingredients** into the bread pan in the order listed. All ingredients should be at room temperature and measured carefully. Wipe all spills from the outside of the pan.

3. **Insert the bread pan** into the baking chamber of the bread machine. To do this, place the bread pan into the baking chamber so that the handle lines up with the two stainless clips on each side of the chamber. Apply pressure to push the baking tray downwards and it will click into place.

Lay the handle flat toward the side of the bread pan.

Close the lid securely, plug the machine into a 230-240 volt AC power outlet and turn the power ON.

Note: When the machine is first plugged in, the Display Window will beep and flash "0.00" until a program is selected.

4. **Select the desired program setting**, size and crust colour. Press Start. The Bakehouse will display the hours and minutes until the cycle is complete.

5. **To remove the bread pan** from the Bakehouse refer to text on page 11.

Select Program Setting

1. **To select a program setting** use the Menu button until the desired number of the program (from 1 to 12) is displayed on the control panel. Each time you press the Select button, a beep will sound.
2. **Use the Size button** to select the desired loaf size. At this stage, the Display Window will show the hours and minutes until the cycle is complete. This will change when the crust colour is selected.
3. **Use the Crust Colour button** to select your choice of crust colour. You are able to choose from the Light, Medium, or Dark crust colours on selected settings. See table on page 12. Unless you select a crust colour (where applicable) the Bakehouse will automatically default to a Medium crust colour.
Note: A choice of Crust Colours is available on most settings except for Program No.s (8), (9), (10), (11) and (12).
4. **To start**, press the Start/Stop button. The Bakehouse will beep and will display the hours and minutes until the cycle is complete.
To cancel operation at any time, hold the Start/Stop button down for 2-3 seconds. Avoid opening the lid at any time during the bread cycle unless adding fruits or nuts when indicated.
The table on page 12 illustrates the Program settings and Crust Colour options.

To add fruit or nuts

You are able to add fruit or nuts on settings (1) Basic and (5) Sweet when you hear 8 short beeps (approximately 15-20 minutes into the cycle). Open the lid and add any fruits or nuts that the recipe requires as the machine is kneading. Close the lid and the Bakehouse will automatically continue the cycle.

On various settings the machine will beep approximately 50 minutes before the completion of bread to indicate the commencement of baking.

The machine will beep 5 minutes prior to the completion of baking.

At the end of the baking cycle the machine will beep and the display will read "0.00". The Bakehouse will automatically switch to a Keep Warm cycle for 60 minutes. Warm air will circulate throughout the baking chamber, to help reduce condensation.

The bread can be removed from the baking chamber at the end of the cycle or any time during the Keep-Warm cycle. Simply press the Start/Stop button to end the Keep-Warm period and turn off the breadmaker at the powerpoint.

To remove the bread from the Bakehouse

The bread pan will be hot after the baking cycle. Use a kitchen mitt to remove the pan from the baking chamber. Gently pull the pan out.

Select Program Setting continued

Menu	Setting	Crust Colour			Time Delay	Fruit & Nut Beeper	750g	1kg
		LIGHT	MEDIUM	DARK				
1	Basic*	✓	✓	✓	✓	✓	✓	✓
2	Turbo	✓	✓	✓	✓		✓	✓
3	Wheat	✓	✓	✓	✓		✓	✓
4	Wheat Rapid	✓	✓	✓	✓		✓	✓
5	Sweet*	✓	✓	✓	✓	✓	✓	
6	French	✓	✓	✓	✓		✓	
7	Cake	✓	✓	✓	✓		✓	✓
8	Jam				✓			
9	Bake				✓			
10	Damper				✓			
11	Pasta				✓			
12	Dough				✓			

*Time delay is not recommended for Sweet or Basic breads that require fruits or nuts to be added.

Allow the bread to cool in the bread pan for 10 minutes before removing. Turn the pan upside down and shake until the bread slides out. If necessary, use a plastic spatula to loosen bread from the sides of the pan. Allow the bread to cool on a wire rack for at least 10 minutes before slicing. For easy slicing we recommend the use of an electric knife or a quality bread knife.

After using your Bakehouse, unplug the machine and allow it to cool for 30 minutes before commencing another program. If you attempt to use the Bakehouse too soon, it will beep and the display will read 'E:01', indicating the Bakehouse has not cooled sufficiently. Press the Start/Stop and wait until the Bakehouse has cooled.

Using the Time Delay

The Bakehouse allows you to delay the cooking of your bread by up to 15 hours, so you can wake up to the smell of freshly baked bread, or go out for the day while your Bakehouse does all the work.

We strongly recommend you make a pocket in the top of the dry ingredients to hold the dry yeast. This will ensure that the yeast does not start activation before the program selected begins.

Note: Do not use the Time Delay when the recipe has perishable ingredients such as milk, eggs or cheese, as these will spoil. Also, fruit and nuts should only be added manually. Do not use the Time Delay for recipes that require fruits and nuts to be added at a later time. If you do add them on the Time Delay, they will be excessively crushed during the kneading cycle.

1. Follow steps 1, 2 and 3 on page 10.
2. Press the Delay button until you reach the number of hours and minutes **from now** that you want your bread to be ready.
3. Press the Start/Stop button to begin the cycle. The Timer will start counting down. The bread will be cooked and ready in the hours and minutes displayed.

Note: If you make a mistake, or need to reset the Timer, press the Start/Stop button for 2-3 seconds.

Example

Before leaving for work at 8am, you decide to set the Time Delay so that the bread or selected program will be ready and completed by 6pm when you return home - which is 10 hours later.

After following instruction 1 on this page, press the Delay button until the display reads "10.00". Then press Start.

This tells you that your bread or selected program will be complete in 10 hours. The Bakehouse will begin counting down and your selected program will be complete by 6pm.

Note: You do not need to take into account the amount of time required to cook the program selected. This is automatically registered in the Bakehouse when it is selected.

Turbo Setting

Need bread in a hurry? The Turbo setting is used to decrease the overall completion time of your bread. This is especially handy when you need bread in a hurry.

The breads made using this setting may be shorter and denser because of a decrease in rising times.

The Turbo setting should only be selected when baking White and Wheat breads.

To use the Turbo setting, put ingredients into bread pan and then place in the Bakehouse and select program setting (2) Turbo, then press Start.

Cake Setting

Make a variety of sweet and savoury home made cakes on this setting. You can use this setting to mix and bake cakes.

We recommend the use of pre-packaged cake mixes. Select the Light crust colour to prevent the sides from burning.

Refer to the Cake instructions in the Recipe section.

Jam Setting

You can now have fresh jam all year round. Use this setting to make fresh savoury and sweet jams.

Refer to the Jam instructions in the Recipe section.

Bake Setting

When you select the Bake setting, the Bakehouse will immediately start baking. This setting will bake for 1 hour and can be controlled manually by pressing the Start/Stop button to stop the function at any time. This setting can be used to complete the bread baking process in case of a power failure. If there has been a power failure, allow the dough to rise in the bread pan without power until it reaches 3/4 of the way up the bread pan.

Reconnect electricity and select program setting **(9) Bake**, and press Start.

Note: You may need to wait 10-15 minutes for the machine to cool down, before you select the bake program. If you attempt to use the Bake option before the machine has cooled down, an error message will appear on the display - 'E:01'.

Damper Setting

Have traditional damper style bread ready in under 1 hour.

Refer to the Damper instructions in the Recipe section.

Pasta Setting

This program allows you to make pasta dough for fresh pasta. Feed the pasta through a pasta machine to make fettuccini, ravioli and lasagne.

Refer to the Pasta instructions in the Recipe section.

Dough Setting

This program allows you to create a variety of doughs for bread sticks, bread rolls and pizza to bake in a conventional oven.

Refer to the Dough instructions in the Recipe section.

Power Interruption Program Protection

Your Bakehouse features a 10 minute Power Interruption Protection that protects the Program memory in the advent of power surges, or short term power failure (black-out).

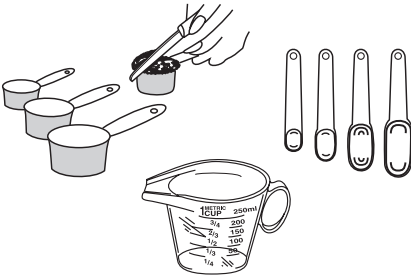
This means that if there is a power interruption during your bread making, the machine will retain its memory for at least 10 minutes and continue cooking when the power supply returns. This feature is applicable whether the

machine is in the Kneading, Baking or Delay cycle.

Without this feature the machine would reset and the breadmaking cycle would stop.

If you experience a power failure greater than 10 minutes you may need to discard your ingredients and start again.

Important Measuring Tips



Each ingredient in a loaf of bread plays a specific role, so it is extremely important to measure the ingredients correctly to get the best results.

For optimum results, we recommend weighing ingredients on a kitchen scale. This is especially important with flour. Because flour aerates, an accurate amount is needed to achieve an optimum loaf of bread.

Weight measurements are given for each recipe. If kitchen scales are not available, ensure the following instructions are followed:

Dry ingredients

Use a metric measuring spoon or cup. Do not use tableware spoons or cups. Spoon the dry ingredients loosely into the spoon or cup and level off with a flat knife. This is particularly important with flour. Do not pack dry ingredients down into the cup or tap the cup unless otherwise stated in the recipe.

Liquids

Fill a metric measuring spoon or cup to the level indicated. Check your cup measurement by placing the measuring cup on a flat surface and reading the measurement at eye level.

Solid fats

Fill a metric measuring spoon or cups to the level indicated and level off with a flat knife.

Last Things Last

Always place the liquid in the bread pan first, the dry mix ingredients in next. Then, make a small pocket in the top of the dry ingredients and place the yeast in the pocket. Wipe away any spills from around the outside of the pan. This will ensure a well risen and evenly baked loaf.

Adding Fruits and Nuts

Fruits and nuts are added towards the end of the kneading cycle. The machine will beep to let you know it is time to add fruit or nuts. If they are added before the Fruit and Nut beep, the fruit will be pureed due to excessive kneading.

Handy Hints

Order of ingredients

Always put the liquid in first, the dry ingredients in next and the yeast in last. Fruits and nuts are added later, after the machine has completed the first knead. This will ensure a crisp and evenly baked loaf every time.

Freshness

Ensure all ingredients are fresh and used before the specified use-by date.

Avoid using perishable ingredients such as milk, yoghurt, eggs or cheese, with the Time Delay function.

Store dry ingredients in airtight containers, to prevent drying out.

Slicing bread

For best results, wait at least 10 minutes before slicing, as the bread needs time to cool. Place loaf on its side and cut in a sawing motion with a bread knife. For easy and even slicing we recommend the use of the Sunbeam Carveasy electric knife.

Freezing bread

To freeze fresh bread, let it cool completely and wrap in plastic. Slice bread before freezing and use at your convenience.

Like a cake, the bread needs to cool slightly before removing from the bread pan. Allow the bread to sit in the pan for approximately 10 minutes before removing.

If you remove the bread pan whilst it is still hot you must use an oven mit.

Toppings

Ingredients such as herbs, sesame seeds and chopped bacon can be added to the top of the bread during the baking stage.

Open lid of Bakehouse, gently brush top of loaf with a little milk or egg yolk and sprinkle with topping. (Do not allow ingredients to fall outside pan). Close lid and allow baking to continue.

Note: This step needs to be done quickly to prevent bread from sinking.

Crust colour

It is normal for the top of the bread to be lighter in colour than the sides. Different combinations of ingredients can encourage or discourage browning.

Baking at high altitudes

At high altitudes above 900 metres, dough rises faster. Therefore, when baking at high altitudes some experimentation is required. Follow the suggested guidelines. Use one suggestion at a time and remember to write down which suggestion works best for you.

Suggestions:

1. Reduce the amount of yeast by 25%.
This will stop the bread from over-rising.
2. Increase the salt by 25%. The bread will rise slower and have less of a tendency to sink.
3. Watch your dough as it mixes. Flour stored at high altitudes tends to be drier. You may have to add a few tablespoons of water, until the dough forms a nice ball.

Care and Cleaning

Before cleaning the Bakehouse, unplug it from the power outlet and allow it to cool completely.

To clean the exterior

Wipe exterior with a slightly dampened cloth and polish with a soft dry cloth.

Do not use metal scourers or abrasives as this may scratch the exterior surface.

To clean the non-stick baking pan

Wipe baking pan and kneading blade with a damp cloth and dry thoroughly. Do not use any harsh abrasives or strong household cleaners as these may damage the non-stick surface. Gently wash bread pan in warm soapy water using a soft cloth and dry well before and after each use.

Caring for your non-stick baking pan

Do not use metal utensils to remove ingredients or bread, as they may damage the non-stick coating. Do not be concerned if the non-stick coating wears off or changes colour over time. This is a result of steam, moisture,

food acids, mixing of various ingredients and normal wear and tear. This is in no way harmful and does not affect the performance of your Bakehouse.

Do not wash any part of your breadmaker in a dishwasher.

Do not immerse the Bakehouse in water.

Remove and clean lid

To remove lid, simply raise the lid just short of the vertical position (approx. 70°). While holding the base of the unit with one hand, gently lift the lid out of the hinge.

Wipe interior and exterior of lid with a damp cloth and dry thoroughly before replacing lid.

Storage

Make sure the Bakehouse is completely cool and dry before storing. Store the Bakehouse with the lid closed and do not place heavy objects on top of the lid.

Help Guide

Should you require any further assistance on using your breadmaker, please follow these simple steps.

Consult Troubleshooting tips on pages 57 of this booklet.

To answer any further questions please call Sunbeam on toll free (Aust) 1800 025 059, (NZ) 09 912 0747.

For any further concerns contact our Sunbeam Appointed Service Centres listed in the adjoining booklet.

Breadmix Recipes

NOTE: Some recipes may vary depending on the moisture content of the ingredients and may need to be adjusted. e.g. the weight of the flour changes when it has absorbed moisture from the air. Please feel free to experiment with slight variations to our recipes to get a better result. Always record the amounts you try so that you can adjust the recipe to your own liking.

You may find inconsistencies in the taste, texture and appearance of the bread you bake in the Bakehouse. This is quite normal, and is normally due to the ingredients being used. To avoid disappointment, please read

our list of recommended ingredients on page 7 before attempting any of the recipes provided in this Instruction Book.

A breadmix will usually contain all the necessary ingredients such as flour, sugar, salt, etc. to make a loaf of bread. There are a variety of breadmixes available. It is important to refer to the packaging directions before use, as the recipes and ingredients may vary. For further information on bread mixes, we suggest you contact the bread mix manufacturer.

WHITE BREADMIX RECIPES

Defiance™ White Breadmix	750g	1kg
Water	310ml	410ml
Breadmix	600g	680g
Yeast	1¼ teaspoons	1¼ teaspoons

Kitchen Collection™ White Breadmix	750g	1kg
Water	290ml	330ml
Breadmix	500g	600g
Yeast	2 teaspoons	2 teaspoons

Method

1. Pour water into the bread pan. Add bread mix and make a small pocket in the top. Place yeast in the pocket and wipe any spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the Menu button to program (1) Basic.
4. Select Size, Crust Colour and press “Start”. Bread will be baked in the number of hours indicated.

Breadmix recipes continued

WHOLEMEAL/GRAIN BREADMIX RECIPES

Defiance™ Wholemeal Breadmix	750g	1kg
Water	330ml	420ml
Breadmix	600g	680g
Yeast	1¼ teaspoons	1¼ teaspoons

Kitchen Collection™ Grain Breadmix	750g	1kg
Water	350ml	370ml
Breadmix	500g	600g
Yeast	2 teaspoons	2 teaspoons

Method

1. Pour water into the bread pan. Add bread mix and make a small pocket in the top. Place yeast in the pocket and wipe any spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the Menu button to program (3) Wheat, or (4) Wheat Rapid.
4. Select Size, Crust Colour and press “Start”. Bread will be baked in the number of hours indicated.

KITCHEN COLLECTION™ MULTI-GRAIN

Breadmix	750g	1kg
Water	350ml	370ml
Breadmix	500g	600g
Yeast	2 teaspoons	2 teaspoons

Method

1. Pour water into the bread pan. Add bread mix and make a small pocket in the top. Place yeast in the pocket and wipe any spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the Menu button to program (3) Wheat, or (4) Wheat Rapid.
4. Select Size, Crust Colour and press “Start”. Bread will be baked in the number of hours indicated.

White Breads

WHITE BREAD

Traditional White Bread	750g	1kg
Water	315ml	415ml
Margarine	1 tablespoon (20g)	2 tablespoons (40g)
Plain flour	600g	680g
Sugar	1 tablespoon	2 tablespoons
Skim milk powder	1 tablespoon	1 tablespoon
Salt	1½ teaspoons	2 teaspoons
Bread improver	1½ teaspoons	1 teaspoon
Tandaco dry yeast	1½ teaspoons	1½ teaspoons

Method

1. Pour water into the bread pan and add margarine. Combine flour with sugar, skim milk powder, salt and bread improver and add to pan. Make a small pocket in the top and fill with the yeast. Wipe any spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the Menu button to program (1) Basic.
4. Select Size, Crust Colour and press "Start". Bread will be baked in the number of hours indicated.

White Breads continued

Salami Cheese Bread	750g
Water	315ml
Margarine	1 tablespoon (20g)
Sugar	1 tablespoon
Skim milk powder	1 tablespoon
Salt	1½ teaspoons
Bread improver	1 teaspoon
Oregano, dried	½ teaspoon
Salami, chopped	100g (⅔ cup)
Mozarella cheese, grated	50g (½ cup)
Plain flour	600g
Tandaco dry yeast	1½ teaspoons

Method

1. Place ingredients into the bread pan in the order listed. Stir mixture to roughly combine. Wipe any spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the Menu button to program (1) Basic.
4. Select Size, Crust Colour and press "Start". Bread will be baked in the number of hours indicated.

Note: This recipe is only suitable for a 750g loaf size.

White Breads continued

Bacon & Beer Bread	750g
Flat beer	140ml
Water	140ml
Margarine	1 tablespoon (20g)
Onions, chopped	$\frac{1}{2}$ cup
Cooked bacon	$\frac{1}{3}$ cup
Mustard	1 tablespoon
Plain flour	600g
Sugar	1 tablespoon
Skim milk powder	1 tablespoon
Salt	$1\frac{1}{2}$ teaspoons
Bread improver	1 teaspoon
Tandaco dry yeast	$1\frac{1}{2}$ teaspoons

Method

1. Place beer and water into the bread pan. Add margarine, onion, bacon and mustard and stir with a plastic spatula. Combine plain flour with sugar, skim milk powder, salt and bread improver and add to pan. Make a small pocket in the top and fill with the yeast. Wipe any spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the Menu button to program (1) Basic.
4. Select Size, Crust Colour and press "Start". Bread will be baked in the number of hours indicated.

Note: This recipe is only suitable for a 750g loaf size.

White Breads continued

Brioche	750g
Water, luke warm	160ml
Butter, melted	100g
Egg yolks	3
Salt	$\frac{1}{2}$ teaspoon
Plain Flour	360g
Tandaco dry yeast	2 teaspoons

Method

1. Whisk water, butter, egg yolks, and salt together and pour into the bread pan. Add flour and make a small pocket in the top. Place yeast in the pocket and wipe any spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the Menu button to program (1) Basic.
4. Select Size, Crust Colour and press "Start". Bread will be baked in the number of hours indicated.

Note: This recipe is only suitable for a 750g loaf size.

Turbo

White Bread	750g	1kg
Water	315ml	415ml
Margarine	1 tablespoon	2 tablespoons
Plain flour	600g	680g
Sugar	1 tablespoon	2 tablespoons
Skim milk powder	1 tablespoon	1 tablespoon
Salt	1½ teaspoons	2 teaspoons
Bread improver	1½ teaspoons	1 teaspoon
Tandaco dry yeast	1½ teaspoons	1½ teaspoons

Method

1. Pour water into the bread pan and add margarine. Combine flour with sugar, skim milk powder, salt and bread improver and add to pan. Make a small pocket in the top and fill with the yeast. Wipe any spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the Menu button to program (2) Turbo.
4. Select Size, Crust Colour and press "Start". Bread will be baked in the number of hours indicated.

Turbo continued

Wholemeal Bread	750g	1kg
Water	355ml	420ml
Margarine	1 tablespoon	2 tablespoons
Self raising flour	350g	400g
Wholemeal plain flour	250g	300g
Brown sugar	1 tablespoon	2 tablespoons
Skim milk powder	1 tablespoon	2 tablespoons
Bread improver	2 teaspoons	2 teaspoons
Salt	1½ teaspoons	2 teaspoons
Tandaco dry yeast	2 teaspoons	3 teaspoons

Method

1. Pour water into the bread pan and add margarine. Combine self raising flour with wholemeal plain flour, brown sugar, skim milk powder, bread improver and salt and add to pan. Make a small pocket in the top and fill with the yeast. Wipe any spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the Menu button to program (2) Turbo.
4. Select Size, Crust Colour and press "Start". Bread will be baked in the number of hours indicated.

Turbo continued

Cajun Herb Bread	750g
Water	315ml
Margarine	1 tablespoon (20g)
Onion, finely chopped	$\frac{1}{4}$ cup
Fresh mixed herbs basil, fennel & thyme, roughly chopped	$\frac{1}{4}$ cup
Garlic, finely chopped	1 large clove
Plain flour	600g
Sugar	1 tablespoon
Skim milk powder	1 tablespoon
Salt	1 $\frac{1}{2}$ teaspoons
Paprika, ground	1 teaspoon
Bread improver	1 teaspoon
Tandaco dry yeast	1 $\frac{1}{2}$ teaspoons

Method

1. Pour water into bread pan. Add margarine, chopped onion, fresh mixed herbs and garlic and stir with a plastic spatular. Combine flour with sugar, skim milk powder, salt, paprika and bread improver and add to pan. Make a small pocket in the top and fill with the yeast. Wipe any spills from around the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the Menu button to program (2) Turbo.
4. Select Size, Crust Colour and press "Start". Bread will be baked in the number of hours indicated.

Note: This recipe is only suitable for a 750g loaf size.

Wheat Breads

All Wheat and Wheat Rapid cycles begin with a 30 minute pre-heat of ingredients - no blade movement occurs in the pan during this stage.

Wholemeal Bread	1kg
Water, luke warm	375ml
Wholemeal plain flour	320g
Plain Flour	300g
Brown sugar	1 tablespoon
Salt	1½ teaspoons
Bread improver	1 teaspoon
Tandaco dry yeast	2 teaspoons

Method

1. Pour water into bread pan. Combine wholemeal plain flour with plain flour, brown sugar, salt and bread improver and add to pan. Make a small pocket in the top and place yeast in the pocket. Wipe any spills from around the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the Menu button to program (3) Wheat, or (4) Wheat Rapid.
4. Select Size, Crust Colour and press "Start". Bread will be baked in the number of hours indicated.

Note: This recipe is only suitable for a 1kg loaf size.

Wheat Breads continued

Soy and Linseed Bread	750g
Water	325ml
Butter	2 tablespoons (40g)
Wholemeal plain flour	320g
Plain flour	200g (1 ¹ / ₄ cups)
Linseed meal	¹ / ₃ cup
Brown sugar	2 tablespoons
Bread improver	1 teaspoon
Salt	1 teaspoon
Tandaco dry yeast	1 teaspoon

Method

1. Pour water into bread pan and add butter. Combine wholemeal plain flour with plain flour, linseed meal, brown sugar, salt and bread improver and add to pan. Make a small pocket in the top and place yeast in the pocket. Wipe any spills from around the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the Menu button to program (3) Wheat, or (4) Wheat Rapid.
4. Select Size, Crust Colour and press "Start". Bread will be baked in the number of hours indicated.

Note: This recipe is only suitable for a 750g loaf size.

Wheat Breads continued

Sour Rye Bread	1kg
Beer	200ml
Water	125ml
Plain Flour	300g
Rye Flour	200g
Bread improver	1 teaspoon
Salt	$\frac{1}{4}$ teaspoon
Tandaco dry yeast	$2\frac{1}{2}$ teaspoons

Method

1. Pour beer and water into bread pan. Combine plain flour with rye flour, salt and bread improver and add to pan. Make a small pocket in the top and place yeast in the pocket. Wipe any spills from around the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the Menu button to program (3) Wheat, or (4) Wheat Rapid.
4. Select Size, Crust Colour and press "Start". Bread will be baked in the number of hours indicated.

Note: This recipe is only suitable for a 1kg loaf size.

Sweet Breads

For optimum results, always select the Light Crust Colour to prevent the crust from burning.

Old Fashioned Oatmeal Bread

750g

Water	290ml
Honey	$\frac{1}{4}$ cup
Margarine	2 tablespoons (40g)
Plain flour	480g
Rolled oats	200g (2 cups)
Skim milk powder	2 tablespoons
Salt	$1\frac{1}{2}$ teaspoons
Bread improver	1 teaspoon
Tandaco dry yeast	2 teaspoons

Method

1. Pour water into bread pan. Add honey and margarine and stir with a plastic spatula. Combine plain flour with rolled oats, skim milk powder, salt and bread improver and add to pan. Make a small pocket in the top and place yeast in the pocket. Wipe any spills from around the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the Menu button to program (5) Sweet.
4. Select Size, Light Crust Colour and press "Start" Bread will be baked in the number of hours indicated.

Do not use Time Delay Setting when baking Sweet bread as the ingredients will spoil.

Note: This recipe is only suitable for a 750g loaf size.

Sweet Breads continued

Chocolate Bread	750g
Water	250ml
Margarine	2 tablespoons (40g)
Plain flour	480g
Sugar	2 tablespoons
Skim milk powder	2 tablespoons
Cocoa powder	1 tablespoon
Salt	1½ teaspoons
Bread improver	1 teaspoon
Tandaco dry yeast	2 teaspoons

Mix-ins

Choc chips	$\frac{3}{4}$ cup (40g)
------------	-------------------------

Method

1. Pour water into bread pan and add margarine. Combine flour with sugar, skim milk powder, cocoa powder, salt and bread improver and add to pan. Make a small pocket in the top and place yeast in the pocket. Wipe any spills from around the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the Menu button to program (5) Sweet.
4. Select Size, Medium Crust Colour and press "Start". Bread will be baked in the number of hours indicated.

Do not use Time Delay Setting when baking Sweet bread as the ingredients will spoil.

Mix-in sound (8 short beeps) will indicate when to add choc chips - during the kneading stage.

Note: This recipe is only suitable for a 750g loaf size.

Sweet Breads continued

Apple Spice Bread	750g
Water	250ml
Margarine	1 tablespoon (20g)
Plain flour	500g
Brown sugar	2 tablespoons
Skim milk powder	1 tablespoon
Cinnamon, ground	2 teaspoons
Salt	1½ teaspoons
Bread improver	1 teaspoon
Tandaco dry yeast	2 teaspoons

Mix-ins

Dried apple, chopped	70g (1 cup)
----------------------	-------------

Method

1. Pour water into bread pan and add margarine. Combine flour with brown sugar, skim milk powder, ground cinnamon, salt and bread improver and add to pan. Make a small pocket in the top and place yeast in the pocket. Wipe any spills from around the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the Menu button to program (5) Sweet.
4. Select Size, Light Crust Colour and press "Start". Bread will be baked in the number of hours indicated.

Do not use Time Delay Setting when baking Sweet bread as the ingredients will spoil.

Mix-in sound (8 short beeps) will indicate when to add chopped dried apple - during the kneading stage.

Note: This recipe is only suitable for a 750g loaf size.

Sweet Breads continued

Mixed Fruit Bread	750g
Water	250ml
Margarine	1 tablespoon (20g)
Plain flour	500g
Mixed dried fruit	$\frac{1}{3}$ cup (65g)
Brown Sugar	2 tablespoons
Skim milk powder	1 tablespoon
Ground nutmeg	2 teaspoons
Ground cloves	$1\frac{1}{2}$ teaspoons
Salt	$1\frac{1}{2}$ teaspoons
Bread improver	1 teaspoon
Tandaco dry yeast	2 teaspoons

Method

1. Pour water into bread pan and add margarine. Combine flour with mixed dried fruit, brown sugar, skim milk powder, ground nutmeg, ground cloves, salt and bread improver and add to pan. Make a small pocket in the top and place yeast in the pocket. Wipe any spills from around the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the Menu button to program (5) Sweet.
4. Select Size, Medium Crust Colour and press "Start". Bread will be baked in the number of hours indicated.

Do not use Time Delay Setting when baking Sweet bread as the ingredients will spoil.

Note: This recipe is only suitable for a 750g loaf size.

French Breads

French Bread	750g
Water	290ml
Margarine	1½ tablespoons (30g)
Plain flour	520g
Sugar	1 tablespoon
Bread improver	1 teaspoon
Salt	1 teaspoon
Tandaco dry yeast	1½ teaspoons

Method

1. Pour water into bread pan and add margarine. Combine flour with sugar, salt and bread improver and add to pan. Make a small pocket in the top and place yeast in the pocket. Wipe any spills from around the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the Menu button to program (6) French.
4. Select Size, Medium Crust Colour and press "Start". Bread will be baked in the number of hours indicated.

Note: This recipe is only suitable for a 750g loaf size.

French Breads continued

Sourdough Bread	750g
Water	220ml
Plain yogurt	1/2 cup (140g)
Lemon juice	2 teaspoons
Margarine	2 teaspoons (10g)
Plain flour	540g
Sugar	1 tablespoon
Salt	1 teaspoon
Bread improver	1 teaspoon
Tandaco dry yeast	2 teaspoons

Method

1. Whisk water, yogurt and lemon juice together and pour into bread pan. Add margarine. Combine plain flour with sugar, salt and bread improver and add to pan. Make a small pocket in the top and place yeast in the pocket. Wipe any spills from around the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the Menu button to program (6) French.
4. Select Size, Medium Crust Colour and press "Start". Bread will be baked in the number of hours indicated.

Do not use Time Delay Setting when baking the Sourdough Bread as the ingredients will spoil.

Note: This recipe is only suitable for a 750g loaf size.

Gluten Free Breads



We understand the importance of a staple food such as bread in a Coeliac's diet. Realising that there have been breadmakers on the market that do not deliver a suitable Gluten Free loaf, our objective, with the help of the Coeliac Society of Australia, was to develop a recipe that produced a real result.

So all you have to do is simply add the ingredients, press a button and leave the rest up to the Sunbeam Bakehouse.

Baking a successful Gluten Free loaf takes practice and a better understanding of the different ingredients. In order to help you along the path to a perfect Gluten Free loaf we have included some handy hints and ingredient information that you should read before attempting to bake your Gluten Free loaf.

Handy Hints

- For optimum results carefully follow the instructions for each recipe.
- All the Gluten Free recipes can be frozen and will keep well.
- To ensure that all the ingredients have combined sufficiently, you may need to assist the kneading cycle. When baking your first few loaves you should inspect the dough texture approximately 5 minutes into the knead. If there is any unmixed dry ingredients use a plastic spatula and scrape down the sides of the baking pan, and mix in the same direction as the blade is rotating.
- Do not use the Time Delay setting when making Gluten Free bread as some ingredients are perishable and may spoil.
- Allow the bread to cool completely before slicing.
- It is normal for Gluten Free bread to be heavy and slightly dense in texture. These breads should be at least 10-12cm in height and rich in flavour. For a lighter loaf you may reduce the salt quantity to $\frac{1}{2}$ teaspoon.
- Weigh all ingredients, including water for best results.
- Use metric measures for all dry ingredients.
- When using vinegar never use malt vinegar.
- Remove the baking pan from the baking chamber immediately after the bake cycle is completed. Never leave in for the Keep Warm function.
- Leave bread in the baking pan for approximately 7 minutes before removing onto a cooling rack.
- If you would like any further information on baking Gluten Free bread we advise that you contact the Coeliac Society in your state.

Gluten Free Breads continued

Flours

- A blend of flours will give a better result and assist in browning.
- When using only rice flour you will get a pale crust on top, regardless of the cooking time.
- Both fine and course white rice flour works well.
- If using rice flour only you find your bread will go stale quicker when compared to using a blend of flours. The addition of oil will help keep the bread fresh for longer.

Consistency

- The dough should resemble a thick cake mix. Check 10-15 minutes into kneading and if the consistency is too thick add a little water - 1 tablespoon at a time.
- Environmental factors can have a large effect on the consistency of the dough. A change in atmospheric conditions can affect the reaction of the yeast. For example if baking bread on a wet, humid day, you may need to reduce the water by 10-20mls to achieve the desired consistency for the dough.

Gluten Free Breads continued

Basic Gluten Free Bread	1 kg
Oil	80ml
Tepid water	430-450ml
Eggs	3 medium (60g)
White vinegar	1 teaspoon
Brown rice flour	150g (450g for diabetics)
White rice flour	270g (omit for diabetics)
Arrowroot or tapioca flour	135g
Besan (chickpea) or soya or amaranth flour	75g
White sugar	2 tablespoons
Xanthan gum	1 tablespoon
Salt	1-1½ teaspoons
Dry yeast	2 teaspoons

Method

1. Place ingredients into bread pan in the order listed. Wipe any spills from outside of the pan.
2. Place bread pan into the bread maker and close the lid.
3. Press the menu button to program (4) Wheat Rapid.
4. Select size, Medium Crust Colour and press "Start". Bread will be baked in the number of hours indicated.

Variations

Grain: Add an extra 20-40ml extra water plus 3 tablespoons of your choice of grains e.g. sunflower seeds, poppy seeds, green pepitas, sesame, soy grit, coarse polenta and linseed meal.

L.S.A (ready bought mix of linseed, sunflower and almond meal): Add an extra 20-40ml extra water plus 3 tablespoons of L.S.A mix.

Cheese: Add 1 cup grated cheddar or tasty.

Fruit: Add 1 cup of your choice of chopped dried fruit e.g. apricots, figs, apple, dates, pears or prunes plus 1 teaspoon cinnamon and $\frac{1}{4}$ cup soft brown sugar.

Ham and Cheese: Add 12 cup chopped ham and $\frac{1}{2}$ cup grated cheese.

Cheese and Tomato: Add $\frac{2}{4}$ cup grated cheese and $\frac{1}{4}$ cup chopped semi dried tomatoes, drained.

Cheese and Olives: Add $\frac{3}{4}$ cup and $\frac{1}{4}$ cup roughly chopped olives.

Gluten Free Breads continued

Chocolate and Coconut Loaf 1kg

Canola or light olive oil	65ml
Tepid water	380-400ml
Eggs	3 x 60g
White vinegar	1 teaspoon
White rice flour	375g
Brown rice flour	150g
Xanthan gum	1 tablespoon
Cocoa powder	30g
Desiccated coconut	30g
Soft brown sugar	50g
White sugar	50g
Soy milk or skim milk powder	1/4 cup
Salt	1 teaspoon
Dry yeast	2 teaspoons
Cherry Ripe, chopped roughly (frozen)	1 x 55g
Choc Bits (frozen)	100g

Method

1. Place first 4 ingredients into baking pan in order listed.
2. Combine remaining ingredients in a large bowl; mix well then transfer into baking pan wipe any spills from outside of the pan.
3. Place bread pan into the bread maker and close the lid.
4. Press the menu button to program (4) Wheat Rapid
5. Select size, Medium Crust Colour and press "Start". Bread will be baked in the number of hours indicated.

Variations:

Chocolate Bread: Replace cherry ripe with 50g extra choc bits; remove desiccated coconut and reduce water by 20ml.

Chocolate Cherry Bread: Replace cherry ripe with 40g roughly chopped glace cherries; remove desiccated coconut and reduce water by 20ml.

Gluten Free Breads continued

Banana and Coconut Loaf	1kg
Canola or light olive oil	65ml
Tepid water	350-370ml
White vinegar	1 teaspoon
Eggs	3 x 60g
Ripe bananas, mashed	2 medium
White rice flour	375g
Brown rice flour	150g
Desiccated coconut	30g
Soft brown sugar	50g
White sugar	1 tablespoon
Xanthan gum	1 tablespoon
Soy milk powder or skim milk powder (optional)	$\frac{1}{4}$ cup
Cinnamon	1 teaspoon
Salt	1 teaspoon
Dry yeast	2 teaspoons
Chopped walnuts (optional)	$\frac{1}{2}$ cup

Method

1. Place ingredients into bread pan in the order listed. Wipe any spills from outside of the pan.
2. Place bread pan into the bread maker and close the lid.
3. Press the menu button to program (4) Wheat Rapid
4. Select size, Medium Crust Colour and press "Start". Bread will be baked in the number of hours indicated.

Cakes

Handy hints for optimum results.

- It is normal for cakes to rise only $\frac{1}{2}$ or $\frac{3}{4}$ of the way up the bread pan. The texture should be nice and light.
- The sugar and fat content in the cake mix will affect the colouring of the cake. We suggest you always select the Light crust colour to prevent the sides from burning.
- Avoid using double quantities of cake mix, as the cake may be dense in texture.

Note: We recommend you use packet cake mixes, available from all supermarkets.

Orange Poppy Seed Cake

1kg

1 packet Orange Poppy Seed Cake Mix	750g
Eggs	3 x 60g
Water	200ml
Margarine or butter, softened	2 tablespoons (40g)

Method

1. Mix cake following the instructions on the cake mix packet and pour into the bread pan. Wipe any spills from around the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the Menu button to program (7) Cake.
4. Select Size, Light Crust Colour and press "Start". Cake will be baked in the number of hours indicated.

Do not use Time Delay Setting when baking the Orange Poppy Seed Cake as the ingredients will spoil.

Allow the cake to cool in the bread pan for at least 5 minutes, before removing. Loosen the sides with a heatproof plastic spatula and gently slide out.

Note: This recipe is only suitable for a 1kg cake size.

Cakes continued

Golden Fruit Cake	750g
1 packet Fruit Cake Mix	525g
Eggs	1 x 60g
Water	80ml (1/3 cup)

Method

1. Mix cake following the instructions on the cake mix packet and pour into the bread pan.
Wipe any spills from around the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the Menu button to program (7) Cake.
4. Select Size, Light Crust Colour and press "Start". Cake will be baked in the number of hours indicated.

Do not use Time Delay Setting when baking the Golden Fruit Cake as the ingredients will spoil.

Allow the cake to cool in the bread pan for at least 5 minutes, before removing. Loosen the sides with a heatproof plastic spatula and gently slide out.

Note: This recipe is only suitable for a 750g cake size.

Jam

Handy hints for optimum results.

- Use ripe, fresh fruit. Large fruits should be cut into small pieces.
- Avoid processing fruit as the jam should be chunky and contain pieces of fruit.
- Do not reduce the amount of sugar specified or use substitutes.
- Pour the hot jam into sterilised jars, leaving approximately 2cm from the top of the jar. Seal the jars immediately.
- Label jam, allow to cool and then refrigerate.
- Each recipe requires Jam Setta. This helps form the gel like structure of the jam when cooled. Jam Setta can be purchased from most supermarkets.

Note: It is normal for excess steam to escape from the steam vent during the cooking process.

Strawberry Jam

500g strawberries, hulled and cut into halves
1½ cups sugar
¼ cup Jam Setta

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close lid.
3. Press the Menu button to program (8) Jam and press "Start". Allow to mix for 5 minutes, open lid and scrape down sides of bread pan with a plastic spatula.
4. Jam will be cooked in the number of hours indicated.
5. Skim the top layer from the surface and pour into hot sterilized jars, seal and label. Jam will set on cooling.

Makes: 600ml (3 x 200ml jars)

Jams continued

Apple & Rhubarb Jam

160g (approx. 3) Granny Smith apples, peeled and chopped
300g rhubarb, cut into 3cm lengths
1½ cups sugar
¼ cup Jam Setta
2 tablespoons lemon juice

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close lid.
3. Press the Menu button to program (8) Jam and press "Start". Allow to mix for 5 minutes, open lid and scrape down sides of bread pan with a plastic spatula. Jam will be cooked in the number of hours indicated.
4. Skim the top layer from the surface and pour into hot sterilized jars, seal and label. Jam will set on cooling.

Makes: 500ml (2 x 250ml jars)

Tomato Relish

1kg ripe peeled tomatoes, chopped
250g peeled onions, chopped
30g peeled garlic, chopped
90g (⅓ cup) salt
125ml (½ cup) malt vinegar
350g (1½ cups) sugar
⅓ cup Jam Setta
3 teaspoons mustard powder
3 teaspoons curry powder

1. Place chopped tomatoes, onion and garlic in a bowl and stir in salt. Cover and stand for 12 hours or over night. Strain liquid from tomato mixture and place pulp into bread pan. Add vinegar, sugar, Jam Setta, mustard and curry powders and stir with a plastic spatular. Wipe any spills from around the pan.
2. Place the bread pan into the breadmaker and close lid.
3. Press the Menu button to program (8) Jam and press "Start". Allow to mix for 5 minutes, open lid and scrape down sides of bread pan with a plastic spatula. Relish will be cooked in the number of hours indicated.
4. Pour relish into hot sterilized jars, seal and label. Relish will be a fresh, light consistency on cooling. Delicious served with roasted or barbequed meat, fish and poultry.

Makes: 1 litre (4 cups)

Bake

When you select the Bake setting, the Bakehouse will immediately start baking. This setting will bake for 1 hour and can be controlled manually by pressing the Start/Stop button to stop the function at any time.

Lemon Delicious Pudding

60g butter, softened
175g ($\frac{3}{4}$ cup) caster sugar
2 eggs, separated
40g self raising flour
grated rind and juice of 2 lemons
(approximately $\frac{1}{3}$ cup juice)
310ml ($1\frac{1}{4}$ cups) milk

1. Beat butter, sugar and egg yolks until creamy. Add flour, lemon rind and juice and stir with a plastic spatular. Slowly add milk. Beat egg whites until stiff and fold into lemon mixture. Pour into bread pan and wipe any spills from around the outside of pan.
2. Place the bread pan into the breadmaker and close lid.
3. Press the Menu button to program (9) Bake and press "Start".
Pudding will be cooked in the number of hours indicated.
Serve pudding warm, or cold with cream and/or vanilla ice cream.

Serves: 4

Mushroom Risotto

1 onion, finely chopped
1 large clove garlic, finely chopped
2 cups Arborio rice
1 litre (4 cups) beef, chicken or vegetable stock, (boiling)
125ml ($\frac{1}{2}$ cup) white wine
250g button mushrooms, sliced
 $\frac{1}{2}$ cup Parmesan cheese, grated
 $\frac{1}{4}$ cup parsley, chopped

1. Place onion, garlic, rice, stock, wine and mushrooms into bread pan. Wipe any spills from around the outside of pan.
2. Place the bread pan into the breadmaker and close lid.
3. Press the Menu button to program (9) Bake and press "Start".
Risotto will be cooked in the number of hours indicated.
Mix through Parmesan cheese and parsley, and serve.

Makes: 6 cups (Serves 4)

Bake continued

Zucchini Frittata

2 tablespoons vegetable oil
2 rashers bacon, chopped
200g zucchini, grated
1 small onion, grated
80g ($\frac{2}{3}$ cup) self raising flour
 $\frac{1}{2}$ cup cheddar cheese, grated
3 eggs, beaten
2 tablespoons fresh basil, roughly chopped

1. Heat oil in a shallow frying pan and lightly fry bacon. Pour into bread pan and add remaining ingredients. Stir gently with a plastic spatular and wipe any spills from around the outside of pan.
2. Place the bread pan into the breadmaker and close lid.
3. Press the Menu button to program (9) Bake and press "Start".
Frittata will be cooked in the number of hours indicated.
Serve warm or cold.
Makes: 4 - 6 serves

Apple Crumble

700g Granny Smith apples, peeled, cored and cut into small wedges
60ml ($\frac{1}{4}$ cup) lemon juice
 $\frac{1}{4}$ cup sugar

Crumble Topping:

75g wholemeal plain flour
 $\frac{1}{4}$ cup traditional rolled oats
2 tablespoons brown sugar
 $\frac{1}{2}$ teaspoon ground cloves
 $\frac{1}{2}$ teaspoon ground cinnamon
 $\frac{1}{2}$ teaspoon ground nutmeg
30g butter, softened

1. Combine apples, lemon juice and sugar and place into the bread pan.
2. Combine wholemeal plain flour with remaining dry ingredients and rub in butter. Sprinkle crumble over apple mixture in bread pan. Wipe any spills from around the outside of pan.
4. Place the bread pan into the breadmaker and close lid.
5. Press the Menu button to program (9) Bake and press "Start".
Apple Crumble will be cooked in the number of hours indicated.
Serve warm with vanilla custard or ice cream.
Makes: 4 serves

Damper

Damper style breads have a rich flavour and are heavy and dense in texture. They should be approximately 15cm in height. Sometimes the damper will not be the width of the bread pan. This is normal as the damper will take its own shape throughout the rising cycle.

Damper

150ml milk
130ml water
20g butter, melted
450g self raising flour
½ teaspoon salt

1. Pour milk, water and melted butter into the bread pan. Add flour and salt and wipe any spills from around the outside of the pan.
2. Place the bread pan into the breadmaker and close lid.
3. Press the Menu button to program (10) Damper and press "Start".
Damper will be cooked in the number of minutes indicated.

Note: You may also use pre-packaged damper mixes from your supermarkets. The packaging should include directions of use.

Easy Bake Damper Mix

500ml (2 cups) milk
1 x 500g packet scone and damper mix

1. Pour milk into the bread pan and add scone and damper mix. Wipe any spills from around the outside of the pan.
2. Place the bread pan into the breadmaker and close lid.
3. Press the Menu button to program (10) Damper and press "Start".
Damper will be cooked in the number of minutes indicated.

Pasta

Pasta Dough	600g
Eggs	4 x 60g
Water	$\frac{1}{4}$ cup
Plain flour	500g
Salt	$\frac{1}{2}$ teaspoon

Method

1. Whisk eggs and water together and pour into the bread pan. Add flour and salt and wipe any spills from around the outside of the pan.
2. Place the bread pan into the breadmaker and close lid.
3. Press the Menu button to program (11) Pasta and press "Start". Pasta dough will be kneaded, ready for rolling, shaping and cooking in the number of minutes indicated.

Makes: 600g dough

If pasta dough appears too sticky, knead dough with additional flour.

Variations:

Spinach pasta: Add 100g of very well drained spinach to the dough recipe

Tomato pasta: Add 2 tablespoons concentrated tomato paste to dough recipe.

Pasta continued

Pumpkin and Cheese Ravioli

1 quantity pasta dough (see recipe above)

Filling:

1½ cups pumpkin, skin removed, baked and mashed

1½ cups dry breadcrumbs

½ cup ricotta cheese, mashed

2 large cloves garlic, minced

1 teaspoon salt

¼ teaspoon ground nutmeg

Method

1. Combine all filling ingredients in a large bowl. Mix well to combine.
2. Divide dough into 4 portions. Roll each portion on a lightly floured surface, into a 30cm x 30cm square.
3. Place 1 teaspoon of filling every 5cm apart on 2 sheets of the rolled out pasta dough. Brush edges with a beaten egg and top each with the remaining sheets of pasta dough. Press firmly between the filling and sides to seal. Cut ravioli into squares using a pastry wheel.
4. Cook ravioli in a large saucepan of boiling water for 4 - 5 minutes or until just cooked. Drain well and serve with your favourite tomato or cream sauce.

Serves: 4-6

Dough Only

Breadsticks

Dough		Topping (Egg Wash)
Water	240ml	1 egg
Margarine	2 tablespoons (40g)	2 teaspoons water
Plain Flour	500g	3 - 4 tablespoons sea salt flakes
Sugar	2 teaspoons	
Bread improver	1 teaspoon	
Salt	$\frac{1}{2}$ teaspoon	
Tandaco dry yeast	2 teaspoons	

Method

1. Pour water into bread pan and add margarine. Combine flour with sugar, bread improver and salt and add to pan. Make a small pocket in the top and place yeast in the pocket. Wipe any spills from around the pan.
2. Place the bread pan into the breadmaker and close lid.
3. Press the Menu button to program (12) Dough and press "Start".
Dough will be kneaded, ready for shaping, proving and baking in the number of hours indicated.
4. Remove dough from bread pan and knead gently on a lightly floured surface. Divide into 30 pieces and roll each piece into a 20cm rope shaped breadstick.
5. Place breadsticks 2.5cm apart on a baking paper lined baking tray. Cover lightly with a cloth, sit in a warm place and allow dough to rise for 30 minutes.
6. Topping: Beat egg with water and lightly brush over breadsticks. Sprinkle with sea salt flakes and bake at 200°C for 20 minutes.

Makes: 30 bread sticks

Dough Only continued

Bread Rolls

Dough		Topping (Egg Wash)
Water	250ml (1 cup)	1 egg
Egg	1 x 60g	2 teaspoons water
Margarine	2 tablespoons (40g)	2 tablespoons white
Plain flour	520g	and black poppy seeds
Sugar	$\frac{1}{4}$ cup (55g)	
Bread improver	1 teaspoon	
Salt	$\frac{1}{2}$ teaspoon	
Tandaco dry yeast	2 teaspoons	

Method

1. Whisk water and egg together and pour into bread pan. Add margarine. Combine plain flour with sugar, bread improver and salt and add to pan. Make a small pocket in the top and place yeast in the pocket. Wipe any spills from around the pan.
2. Place the bread pan into the breadmaker and close lid.
3. Press the Menu button to program (12) Dough and press "Start". Dough will be kneaded, ready for shaping, proving and baking in the number of hours indicated.
4. Remove dough from bread pan and knead gently on a lightly floured surface. Divide into 12 x 60g portions and shape each into a small ball.
5. Place on a baking paper lined baking tray and cover lightly with a cloth. Sit in a warm place and allow dough to rise for 30 minutes.
6. Topping: Beat egg with water and lightly brush over bread rolls. Sprinkle with poppy seeds. Bake rolls at 200°C for 25 - 30 minutes.

Makes: 12 rolls

Dough Only continued

Pizza Dough

Dough

Water	290ml
Vegetable oil	$\frac{1}{4}$ cup (60ml)
Sugar	1 teaspoon
Salt	$\frac{1}{2}$ teaspoon
Plain flour	500g
Tandaco dry yeast	$2\frac{1}{2}$ teaspoons

Method

1. Pour water and oil into bread pan. Add sugar, salt and flour. Make a small pocket in the top and place yeast in the pocket. Wipe any spills from around the outside of pan.
2. Place the bread pan into the breadmaker and close lid.
3. Press the Menu button to program (12) Dough and press "Start". Dough will be kneaded, ready for shaping, proving and baking in the number of hours indicated.
4. Remove completed dough from the bread pan. Divide dough in half. Roll dough to fit 2 pizza trays. Spread with favourite toppings and bake for 20 minutes at 180°C or until cooked.

Dough Only continued

Herb Foccacia

Dough		Topping
Water	330ml	2 tablespoons olive oil
Olive oil	1 tablespoon	1 teaspoon dried oregano leaves
Plain flour	500g	1 teaspoon dried chopped basil
Skim milk powder	1 tablespoon	
Sugar	2 teaspoons	
Salt	$\frac{1}{2}$ teaspoon	
Tandaco dry yeast	$2\frac{1}{2}$ teaspoons	

Method

1. Pour water and oil into bread pan. Combine flour with skim milk powder, sugar and salt and add to pan. Make a small pocket in the top and fill with the yeast. Wipe any spills from around the outside of pan.
2. Place the bread pan into the breadmaker and close lid.
3. Press the Menu button to program (12) Dough and press "Start". Dough will be kneaded, ready for shaping, proving and baking in the number of hours indicated.
4. Remove dough from bread pan and knead very lightly on a lightly floured surface. Shape into a 12cm x 30cm rectangle and place on an oiled baking tray. Cover with a cloth and sit in a warm place to rise for 30 minutes. Using your knuckles, press small indents into dough.
5. Brush Foccacia with oil and sprinkle with herbs. Bake in a preheated oven at 180°C for 30 minutes or until golden.

Dough Only continued

Hot Cross Buns

Dough		Crosses
Egg	1 x 60g	40g plain flour
Water, warm	150ml	2 tablespoons (40ml) water
Margarine	2 tablespoons (40g)	1 teaspoon sugar
Plain flour	280g	
Brown sugar	2 tablespoons	Glaze
Salt	1/2 teaspoon	2 tablespoons (40ml) water
Allspice, ground	1/2 teaspoons	2 tablespoons sugar
Dried mixed fruit	1 cup (190g)	1 teaspoon gelatine
Tandaco dry yeast	2 teaspoons	

Method

1. Beat egg and water together and pour into bread pan. Add margarine. Combine flour with brown sugar, salt and Allspice and stir in dried fruit. Add to bread pan. Make a small pocket in the top and fill with the yeast. Wipe any spills from around the outside of pan.
2. Place the bread pan into the breadmaker and close lid.
3. Press the Menu button to program (12) Dough and press "Start". Dough will be kneaded, ready for shaping, proving and baking in the number of hours indicated.
4. Remove dough from bread pan and knead lightly on a lightly floured surface. Divide dough into 12 pieces and shape each into small buns. Place close together on a lightly greased baking tray. Cover with a cloth and sit in a warm place to rise for 30 minutes.
5. **CROSSES:** Combine plain flour with water and sugar to form a smooth paste. Pipe paste, to make crosses on top of each risen bun. Bake at 200°C for 25 minutes.
6. **GLAZE:** Place water, sugar and gelatine in a small pan and stir over heat until dissolved. Brush over buns whilst hot.

Makes: 12 buns

Program Setting Times and Display Information

All times are in hours and minutes unless otherwise stated.

MENU	SIZE	CRUST	TIME	PREHEAT	KNEAD1	KNEAD2	RISING1	KNEAD3	RISING2	KNEAD4	RISING3	BAKE	WARM
BASIC		LIGHT	2:55	–	3	22	37	15sec	28	3sec	35	50	60
BREAD	750g	MEDIUM	3:05	–	3	22	37	15sec	28	3sec	35	60	60
		DARK	3:15	–	3	22	37	15sec	28	3sec	35	70	60
		LIGHT	3:00	–	3	22	37	15sec	28	3sec	35	55	60
	1kg	MEDIUM	3:10	–	3	22	37	15sec	28	3sec	35	65	60
		DARK	3:20	–	3	22	37	15sec	28	3sec	35	75	60
TURBO		LIGHT	1:54	–	3	20	–	–	12	2sec	34	45	60
BREAD	750g	MEDIUM	1:57	–	3	20	–	–	12	2sec	34	48	60
		DARK	2:02	–	3	20	–	–	12	2sec	34	53	60
		LIGHT	1:56	–	3	20	–	–	12	2sec	34	47	60
	1kg	MEDIUM	1:59	–	3	20	–	–	12	2sec	34	50	60
		DARK	2:04	–	3	20	–	–	12	2sec	34	55	60
WHEAT		LIGHT	3:34	30	3	22	50	15sec	20	3sec	40	49	60
BREAD	750g	MEDIUM	3:44	30	3	22	50	15sec	20	3sec	40	59	60
		DARK	3:54	30	3	22	50	15sec	20	3sec	40	69	60
		LIGHT	3:40	30	3	22	50	15sec	20	3sec	40	55	60
	1kg	MEDIUM	3:50	30	3	22	50	15sec	20	3sec	40	65	60
		DARK	4:00	30	3	22	50	15sec	20	3sec	40	75	60
WHEAT		LIGHT	2:22	5	3	20	–	–	22	3sec	40	52	60
RAPID	750g	MEDIUM	2:27	5	3	20	–	–	22	3sec	40	57	60
BREAD		DARK	2:35	5	3	20	–	–	22	3sec	40	65	60
		LIGHT	2:25	5	3	20	–	–	22	3sec	40	55	60
	1kg	MEDIUM	2:30	5	3	20	–	–	22	3sec	40	60	60
		DARK	2:38	5	3	20	–	–	22	3sec	40	68	60
SWEET		LIGHT	3:09	–	3	22	43	15sec	27	3sec	40	54	60
BREAD	750g	MEDIUM	3:19	–	3	22	43	15sec	27	3sec	40	64	60
		DARK	3:29	–	3	22	43	15sec	27	3sec	40	74	60
FRENCH		LIGHT	3:15	–	3	22	42	15sec	28	3sec	50	50	60
BREAD	750g	MEDIUM	3:25	–	3	22	42	15sec	28	3sec	50	60	60
		DARK	3:35	–	3	22	42	15sec	28	3sec	50	70	60
CAKE		LIGHT	1:15	–	3	16	–	–	–	–	–	56	22
	750g	MEDIUM	1:25	–	3	16	–	–	–	–	–	66	22
		DARK	1:35	–	3	16	–	–	–	–	–	76	22
		LIGHT	1:20	–	3	16	–	–	–	–	–	61	22
	1kg	MEDIUM	1:30	–	3	16	–	–	–	–	–	71	22
		DARK	1:40	–	3	16	–	–	–	–	–	81	22
JAM			1:20	15	–	–	–	–	–	–	–	65	14
BAKE			1:00	–	–	–	–	–	–	–	–	60	60
DAMPER			0:59	–	1	8	–	–	–	–	8	42	60
PASTA			0:13	–	3	5	–	–	1	10sec	4	–	–
DOUGH			1:10	–	3	15	52	–	–	–	52	–	–

Program Setting Times and Display Information continued

The display will tell you if there is a problem with your Bakehouse. Always use your Bakehouse in a room free of drafts. Do not use your Bakehouse outdoor, near a heat vent or in direct sunlight.

DISPLAY READS:	PROBLEM	SOLUTION
"0:00" Colon Flashing	Select program setting.	Use the Menu button to select program.
"E:01" Flashing	Bakehouse is too hot to begin another program setting.	Press Start/Stop button to cancel. Open lid and allow to cool down for up to 60 minutes.

You will hear a beep when:

The power is turned ON	Long beep
Select a setting from the Menu	Short beep
Invalid key-in	Long beep
Fruit & Nut Beeper	8 short beeps
Commencement of baking cycle	2 long beeps
Completion of bread baking process	Short and Long beeps

Troubleshooting

Machine Malfunctions

Check the following:	Display Window	Ingredients	Bread takes	Sides of bread	Under	Browned & centre	Sides brown	Slices
	Time Indicator	not mixed	too long	collapse	browned	sticky & raw or not baked	but flour coated bottom	unevenly & sticky

Unplugged	X							
Bread pan not inserted		X						
Ingredient spilled on heater element								
Lid was repeatedly opened during operation or left open					X	X		

Control Panel

Program selection was wrong	X	X			X	X		
Mode selection was wrong (DOUGH mode was chosen)						X		
Bread left in bread pan too long after baking				X		X		
Bread sliced just after baking (steam was not allowed to escape)								X
Kneading process was not complete							X	
Power disruption						X		

Troubleshooting continued

Baking Results

Check the following	Heavy dense texture	Not baked in centre	Open, coarse or holey texture	Collapse	Bread rises too much	Bread doesn't rise enough	Floured top	Over browned	Browned & floured sides, centre sticky/raw
---------------------	---------------------	---------------------	-------------------------------	----------	----------------------	---------------------------	-------------	--------------	--

Measurement Errors

FLOUR	Not enough		X						
	Too much	X				X			
YEAST	Not enough			X		X			
	Too much					X			
WATER & LIQUID	Not enough	X				X			
	Too much		X	X	X		X		X
SUGAR	Omitted			X		X		X	
	Too much		X			X			
SALT	Omitted			X	X	X			

Flour

Stale/generic flour used	X			X					
Self raising flour was used		X				X	X		

Yeast

Old yeast used	X			X		X			
Wrong type of yeast used	X			X		X			
Hot water was used instead of water at room temperature				X		X			

Notes

Notes

'Sunbeam', and 'Bakehouse' are registered trademarks of Sunbeam Corporation.

Made in China. Due to minor changes in design or otherwise, the product may differ from the one shown in this leaflet. Backed by Sunbeam's 12 Month Replacement Guarantee and National Service Network.

© Copyright. SUNBEAM CORPORATION LIMITED 2003.

(INCORPORATED IN N.S.W.) A.C.N. 000 006 771

Sunbeam Corporation is a division of GUD Holdings Ltd.

For more information or advice on this or any other Sunbeam appliance, visit www.sunbeam.com.au or contact the Sunbeam Consumer Service Line.

Australia 1800 025 059

New Zealand (09) 912 0747.



Consumer Hotline

Australia

1800 025 059

New Zealand

(09) 912 0747

www.sunbeam.com.au



is a registered Trademark of Sunbeam
Corporation Limited. ACN 000 006 771.

© Sunbeam Corporation Limited 2003.

Free Manuals Download Website

<http://myh66.com>

<http://usermanuals.us>

<http://www.somanuals.com>

<http://www.4manuals.cc>

<http://www.manual-lib.com>

<http://www.404manual.com>

<http://www.luxmanual.com>

<http://aubethermostatmanual.com>

Golf course search by state

<http://golfingnear.com>

Email search by domain

<http://emailbydomain.com>

Auto manuals search

<http://auto.somanuals.com>

TV manuals search

<http://tv.somanuals.com>