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Due to continued product improvement, the products illustrated/photographed in this booklet may vary slightly from the actual product.

Model BBM800 Issue - B13

Breville

the Custom Loaf

Instruction Book

BBM800

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CONGRATULATIONS

On the purchase of your new
Breville product

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BREVILLE RECOMMENDS SAFETY FIRST

At Breville we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

- Carefully read all instructions before operation and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the Custom loaf bread maker for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- Do not place the bread machine near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water, flour and other substances. Vibration during the kneading cycles may cause the machine to move slightly.
- Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven. Position the appliance at a minimum distance of 10cm away from walls. This will help prevent the possibility of discolouration due to radiated heat.
- Always operate the bread machine on a stable and heat resistant surface. Do not use on a cloth-covered surface, near curtains or other flammable materials.
- Do not operate the bread machine on a sink drain board.
- Always ensure the bread machine is properly assembled before connecting to a power outlet and operating. Follow the instructions provided in this book.
- The bread machine is not intended to be operated by means of an external timer or separate remote control system.
- The lid and the outer surface may get hot when the appliance is operating.
- The temperature of accessible surfaces may be high when the appliance is operating.
- Do not touch hot surfaces. Allow the bread machine to cool before cleaning any parts.
- Steam vents are very hot during baking. Do not place anything on top of the lid.
- Do not cover the air vents when the bread machine is in use.
- Use oven mitts when removing the hot bread pan and the bread or jam from the pan.
- Take care when pouring jam from the bread pan as the jam is extremely hot.
- Do not place any ingredients directly into the baking chamber. Place ingredients into the bread pan only.
- Do not pour any liquids into the Fruit and Nut Dispenser.
- Do not place fingers or hands inside the bread machine during operation. Avoid contact with moving parts.

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- Ensure the bread machine is switched off and then unplugged from the power outlet when not in use and before cleaning.
- Do not immerse the bread pan in water. Doing so may interfere with the free movement of the drive shaft. Wash only the interior of the bread pan.
- Do not leave the lid standing open for extended periods of time.
- Always ensure the kneading blade is removed from the base of the baked loaf prior to slicing.
- Keep the inside and outside of the appliance clean. Follow the cleaning instructions provided in this book.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Unwind the power cord fully before use.
- To protect against electric shock, do not immerse power cord, power plug or appliance in water
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- It is recommended to regularly inspect the appliance. Do not use the appliance if the power cord, power plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Breville Service Centre for examination and/or repair.
- Any maintenance, other than cleaning, should be performed at an authorised Breville Service Centre.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injuries.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

⚠ *CAUTION*

The lid and the outer surface may get hot when the appliance is operating. The temperature of accessible surfaces may be high when the appliance is operating.

⚠ *WARNING*

Steam vents are very hot during baking.

SAVE THESE INSTRUCTIONS

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KNOW

your Breville product

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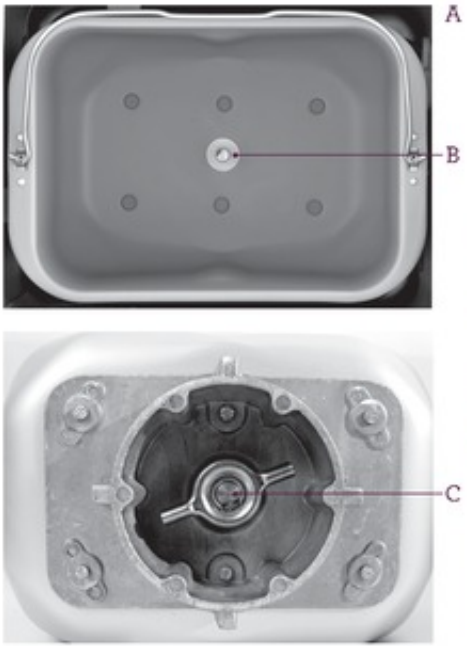
KNOW YOUR BREVILLE BREAD MAKER



A. **Non-Stick Bread Pan with Handle**
B. **Drive Shaft (inside Bread Pan)**
C. **Coupling (underside of Bread Pan)**
D. **Removable Lid**
E. **Viewing Window**
F. **Automatic Fruit and Nut Dispenser**
Steam vents in the dispenser lid and base.

G. **Stainless Steel Housing**
Interior cavity (the baking chamber) contains the heating element and drive mechanism.
H. **Ventilation Grills**
I. **Recipe Holder and Cord Storage**

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KNOW YOUR BREVILLE BREAD MAKER

J. **WEIGHT | TEMP button**
Press to convert the default metric temperature and weight (°C and kg) to imperial units(°F and lbs).

K. **BEEPER button**
Press to mute the sound alerts. The LCD screen will display the symbol when the sound alerts have been muted and no symbol when the sound alerts are on.

L. **LIGHT button**
Press and hold to illuminate the interior baking chamber.

M. **Backlit LCD Screen**

N. **DELAY START button**
Press to select when you would like the loaf to be ready and the bread maker will automatically start at the appropriate time.

O. **MODIFY button**
Press to modify the default temperatures and times for the 'preheat', 'knead', 'rise', 'punch-down', 'bake' and 'keep warm' phases.

P. **CANCEL button**
- Before the cycle is activated, press to return to the main menu.
- After the cycle is activated, press and hold to cancel the cycle.

Q. **START | PAUSE button**
- Press to activate the cycle.
- Press and hold to pause the cycle. The LCD screen will display a flashing 'PAUSE' until the button is pressed again to resume the cycle.

R. **SELECT push-dial (turn to scroll, push to select)**
- Scroll through 14 settings, 3 crust colours and 4 loaf sizes.
- Use in conjunction with the MODIFY button to change the default temperatures and times for the 'preheat', 'knead', 'rise', 'punch-down', 'bake' and 'keep warm' phases.

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S

Flat Position

Upright Position

S. **Collapsible Paddle**
- For use with dough settings.

Always ensure the collapsible paddle is inserted in the upright position for thorough mixing during the 'knead 1' phase. The collapsible paddle will automatically collapse into the flat position then return to the upright position during the appropriate times in the 'knead 2', 'rise' and 'punch-down' phases. The collapsible paddle will automatically collapse before the 'bake' phase to minimise the hole at the bottom of the baked loaf.

TIP

Although the collapsible paddle will automatically collapse before the start of the 'bake' phase to minimise the hole at the bottom of the baked loaf, you can also remove the paddle altogether for an even smaller hole.

T

Fixed Paddle

T. **Fixed Paddle**
- For use with the jam setting.

NOTE

Non-stick bread pan and collapsible paddle are consumable parts. Limited warranty period.

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OPERATING

your Breville product

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BEGINNER'S GUIDE TO BREAD MAKING

Before using the bread maker for the first time, remove and safely discard any packaging material and promotional labels including the clear film over the display panel. Ensure the power cord is unplugged from the power outlet.

Wipe the exterior of the stainless steel housing with a soft, damp cloth. Dry thoroughly.

Wash the inside of the bread pan with warm soapy water and a soft cloth. Rinse and dry thoroughly. Do not immerse the outside of the bread pan in water as this may interfere with the free movement of the coupling and drive shaft. Wash only the interior of the bread pan.

Wash the collapsible paddle and fixed paddle in warm soapy water and a soft cloth. Rinse and dry thoroughly.

1. Remove the Bread Pan

a) Place the bread maker on a flat dry surface such as a bench top. Ensure the power cord is unplugged from the power outlet.

b) Lift open the lid and remove the bread pan from the interior baking chamber by holding the handle and lifting straight up.

c) If the bread pan becomes stuck, press the handle down then lift straight up.

2. Insert the Collapsible or Fixed Paddle

a) Select the appropriate paddle. Refer to 'Know your Breville the Bread Maker on page 9.

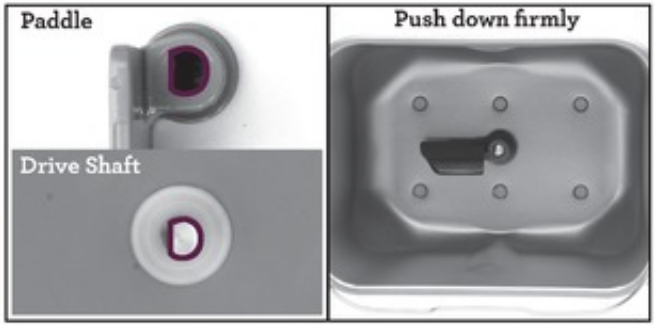
NOTE

Always remove the bread pan from the baking chamber before inserting the paddle and ingredients. This ensures that ingredients are not spilt onto the heating element and drive mechanism inside the baking chamber.

b) Ensure there is no baked-on residue on the drive shaft inside the bread pan or in any of the paddle crevices, including the 'D' shaped hole and hinge area.

c) Align the 'D' shaped hole on the paddle with the 'D' shape on the drive shaft inside the bread pan. Push down firmly. The paddle should rotate with the drive shaft, collapsible parts should be free to move.

It is important that the paddle is properly assembled onto the drive shaft to ensure ingredients are mixed and kneaded properly.



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d) If using the collapsible paddle, ensure it is inserted in the upright position for thorough mixing during the 'knead 1' phase. The collapsible paddle will automatically collapse into the flat position then return to the upright position during the appropriate times in the 'knead 2', 'rise' and 'punch-down' phases, then collapse before the 'bake' phase begins to minimise the hole at the bottom of the baked loaf.

Flat Position

Upright Position

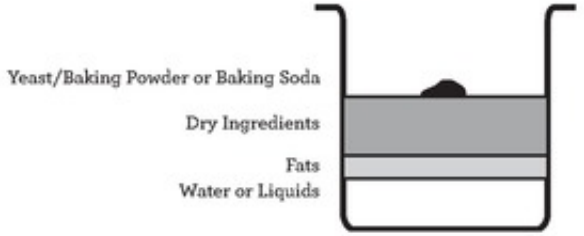
3. Add ingredients to the Bread Pan

a) Before adding ingredients to the bread pan, ensure they are:

- Fresh. In particular, fresh flour and yeast are critical – check the 'Best Before Date' stamped on the package. For tips on checking the freshness of your yeast, refer to the yeast section in 'The Vital Ingredient' section of this book on page 42.
- Measured and weighed accurately. Refer to 'Tips for Better Bread Making - Measuring and Weighing Ingredients' in this book on page 36.
- At room temperature 20°C-25°C except all liquids which should be 27°C unless stated otherwise. Temperatures too cool or too warm can prevent the yeast from activating and affect the way the bread rises and bakes.

b) Add ingredients to the bread pan in the order listed in the recipe to ensure the dough mixes thoroughly and rises sufficiently. Wipe any spilt ingredients from the rim and outside of the pan and ensure it is clean and dry.

- Liquid ingredients
- Fats
- Dry ingredients eg. salt, sugar, flour
- Yeast



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NOTE

Do not underfill or overfill the bread pan as the bread may not mix properly. The recipes in this book are designed for 0.5kg to 1.25kg loaves. However if developing your own recipes, as a general guide, a minimum 2 cups and maximum 4.5 cups of total dry ingredients is recommended. On the jam setting, as a general guide, a maximum 3 cups of fruit should be used.

4. Return the Bread Pan to the Baking Chamber

a) Align the coupling on the underside of the bread pan with the drive mechanism in the interior baking chamber of the stainless steel housing. You may need to turn the coupling slightly if you have difficulty aligning it onto the drive mechanism. Push down firmly until the bread pan is securely in position.

It is important that the bread pan is properly assembled onto the drive mechanism to ensure the paddle operates correctly.

b) Lower the lid. It is not recommended to lift open the lid during operation unless stated in the recipe, to check the consistency of the dough during the 'knead' phase, or to glaze and add seeds to the top of the loaf during the 'bake' phase. Refer to 'Using the Pause Feature' in this book.

5. Load the Automatic Fruit and Nut Dispenser

The Automatic Fruit and Nut Dispenser releases fruits, nuts, chocolate chips, seeds or other suitably sized ingredients into the dough at the right time which is programmed for a specific time during the 'knead' phase. If added before this time, excessive kneading will cause the ingredients to break down rather than maintain their shape within the dough.

a) Lift open the lid of the Automatic Fruit and Nut Dispenser. Touch the base of the dispenser to check that it is completely closed before adding a maximum ¾ cup of dry ingredients. If the base is open, see Troubleshooting.

b) Ensure the bread pan is in the baking chamber and the lid is closed. Loading ingredients into the dispenser without the bread pan inserted or with the lid closed increases the risk of ingredients falling into the baking chamber and burning during the 'bake' phase.

c) Always remember:

- Ingredients should be suitably sized so they do not fall through the steam vents at the base of the dispenser. We recommend separating ingredients that may stick together, such as raisins and other fruits, before adding.
- Liquids should not be added to the dispenser.
- Glacé (glazed) fruits such as cherries, ginger, pineapple, etc. should be washed and well-dried on kitchen paper towel before adding into the dispenser. Sticky ingredients can also be tossed in a little flour to help dispensing.
- Bottled or canned ingredients such as olives, sun dried tomatoes etc. should be drained and well-dried on kitchen paper towel before adding to the dispenser.
- It is recommended that the dispenser be cleaned thoroughly with a soft, damp cloth after each use.

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d) The Fruit and Nut Dispenser will automatically release its contents on the BASIC, BASIC RAPID, WHOLE WHEAT, WHOLE WHEAT RAPID, GLUTEN FREE, CRUSTY LOAF, SWEET, YEAST FREE and all DOUGH settings. You may notice the base of the dispenser flip open during the bread making cycle even when it is empty. This is normal. It is the dispenser automatically releasing ingredients.

TIP

If ingredients exceed the maximum ¾ cup capacity of the dispenser, lift open the lid and add ingredients manually when the 'add-in' alert sounds Ensure the BEEPER button has not been muted and the sound alerts are on - there should be no symbol on the LCD screen. Do not press and hold the CANCEL button to add ingredients as this will cancel the entire cycle.

6. Plug in the Power Cord

a) Unwind the power cord completely and insert the power plug into a grounded power outlet.

b) An alert will sound and the LCD screen will illuminate. The function options will appear with an indicator on the preset BASIC setting.

7. Select the Setting

a) Turn the SELECT push-dial until the indicator on the LCD screen reaches the desired setting. Press the push-dial to select.

b) If you accidentally press the wrong setting, press the CANCEL button to return to the main menu and make your selection again.

8. Select the Crust Colour

a) If the selected setting has crust colour options, the LCD screen will indicate a blinking 'CRUST' and the preset crust colour. To change the preset crust colour, turn the SELECT push-dial until the indicator on the LCD screen reaches the desired crust colour – LIGHT, MEDIUM or DARK. Press the push-dial to select.

The crust colour can only be selected on the BASIC, BASIC RAPID, WHOLE WHEAT, WHOLE WHEAT RAPID and GLUTEN FREE settings.

b) If you accidentally press the wrong crust colour, press the CANCEL button to return to the main menu and make your selection again.

9. Select the Loaf Size

a) If the selected setting has loaf size options, the LCD screen will indicate a blinking 'SIZE' and the preset loaf size. To change the preset loaf size, turn the SELECT push-dial until the indicator on the LCD screen reaches the desired loaf size – 0.5k, 0.75kg, 1.0kg or 1.25kg. Press the push-dial to select.

The loaf size can only be selected on the BASIC, BASIC RAPID, WHOLE WHEAT, WHOLE WHEAT RAPID, GLUTEN FREE, CRUSTY LOAF and SWEET settings. Only the 1.0kg and 1.25kg loaf size can be selected on the GLUTEN FREE setting.

b) If you accidentally press the wrong loaf size, press the CANCEL button to return to the main menu and make your selection again.

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OPERATING YOUR BREVILLE BREAD MAKER - BEGINNER'S GUIDE

NOTE

Although the bread maker is capable of making 0.5kg, 0.75kg, 1.0kg or 1.25kg loaves, we recommend the larger sizes for a better uniform loaf. The ingredient quantities for the 0.5kg loaf may not fill the bread pan to the ideal volume for a uniform loaf. This is especially true for breads that contain whole grains or other special ingredients. This is why some settings have limited or no loaf size options.

NOTE

The loaf sizes - 0.5kg, 0.75kg, 1.0kg and 1.25kg - are a guide to the size of the loaf only. Different ingredients will affect the actual weight and size of the baked loaf.

For example:

- A 0.5kg loaf baked with fruit and nuts will be heavier than a plain 0.5kg loaf.
- A 0.5kg 100% whole wheat loaf will be smaller and shorter than a 0.5kg regular white loaf as whole wheat flour does not rise as well as bread flour.

The table below outlines the different settings.

SETTING	PADDLE	DESCRIPTION	CRUST COLOUR OPTIONS	LOAF SIZE OPTIONS	MORE INFORMATION
CUSTOM	Depends on selected setting	This is a setting that allows you to modify the preset, recommended temperatures and times for the 'preheat', 'knead', 'rise', 'punch-down', 'bake' and 'keep warm' phases to suit a specific recipe or your personal preference. It then stores it in the memory of the bread maker. This is particularly useful if you have a favourite recipe that you regularly bake. Alternatively, for advanced bakers it allows you to factor in variables such as the brand and type of flour, quality of the yeast, altitude and climate considerations. For example, in a humid climate the rising cycles can be reduced.	Depends on selected setting	Depends on selected setting	'Using the CUSTOM setting'.
BASIC	Collapsible	This is an all-purpose setting for white breads, whole wheat breads and whole grain breads that contain more than 50% bread flour. Use this setting for packaged bread mixes.	LIGHT MEDIUM DARK	0.5kg 0.75kg 1.0kg 1.25kg	Use the MODIFY button to see the preset phase temperatures and times. Refer to 'Using the MODIFY button'. For recipes, refer to the BASIC section.

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SETTING	PADDLE	DESCRIPTION	CRUST COLOUR OPTIONS	LOAF SIZE OPTIONS	MORE INFORMATION
BASIC RAPID	Collapsible	This is an all-purpose setting for white breads, whole wheat breads and whole grain breads that contain more than 50% bread flour. Use this setting for packaged bread mixes. Best results are achieved by using the longer settings, producing a loaf with optimal texture. If using the RAPID settings on specified recipes in this section, reduce salt by ¼ teaspoon and increase yeast by ¼ teaspoon. This adjustment is suitable for all recipes.	LIGHT MEDIUM DARK	0.5kg 0.75kg 1.0kg 1.25kg	Use the MODIFY button to see the preset phase temperatures and times. Refer to 'Using the MODIFY button'. For recipes, refer to the BASIC section.
WHOLE WHEAT	Collapsible	This is a setting for breads that contain more than 50% whole wheat, whole grain, or speciality flour such as barley or rye. Due to ingredient properties, breads baked on the WHOLE WHEAT setting are generally shorter and denser than breads baked on the BASIC setting. To encourage a lighter, higher loaf, unlike the BASIC setting, the WHOLE WHEAT setting has a 'preheat' phase that warms the ingredients to allow the yeast to perform optimally. The 'preheat' phase also allows heavy grains and flours to absorb liquid, before softening and expanding for better gluten development.	LIGHT MEDIUM DARK	0.5kg 0.75kg 1.0kg 1.25kg	Use the MODIFY button to see the preset phase temperatures and times. Refer to 'Using the MODIFY button', page 32. For recipes, refer to the WHOLE WHEAT section.
WHOLE WHEAT RAPID	Collapsible	This is a setting for breads that contain more than 50% whole wheat, whole grain, or speciality flour such as barley or rye. Unlike the WHOLE WHEAT setting, the WHOLE WHEAT RAPID setting reduces all three of the 'rise' phases, shortening the entire cycle time by approximately an hour. Best results are achieved by using the longer settings, producing a loaf with optimal texture. If using the RAPID settings on specified recipes in this section, reduce salt by ¼ teaspoon and increase yeast by ¼ teaspoon. This adjustment is suitable for all recipes.	LIGHT MEDIUM DARK	0.5kg 0.75kg 1.0kg 1.25kg	Use the MODIFY button to see the preset phase temperatures and times. Refer to 'Using the MODIFY button', page 34. For recipes, refer to the WHOLE WHEAT section.

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SETTING	PADDLE	DESCRIPTION	CRUST COLOUR OPTIONS	LOAF SIZE OPTIONS	MORE INFORMATION
GLUTEN FREE	Collapsible	This is a setting for breads that contain gluten free flours such as rice flour, tapioca flour, potato flour, buckwheat flour, arrowroot etc. Due to ingredient properties, the consistency of the dough is wetter and more like a thick, sticky batter than a firm dough ball. It is important not to over-knead gluten-free doughs because of the reduced elastic properties usually provided by gluten. For this reason, in comparison to the BASIC setting, there is a shorter 'knead' phase, shorter 'rise' phase and due to the high moisture content, a higher baking temperature.	LIGHT MEDIUM DARK	1.0kg 1.25kg Due to the ingredient properties of gluten free flours, the quantities for the (0.5kg) and (0.75kg) loaf do not fill the bread pan to the ideal volume for a uniform loaf. For this reason, these loaf sizes have been omitted.	Use the MODIFY button to see the preset phase temperatures and times. Refer to 'Using the MODIFY button'. For recipes, refer to the GLUTEN FREE section.
CRUSTY LOAF	Collapsible	This is a setting for breads low in fat and sugar, producing a bread with a crisp crust and a fine-textured, chewy inner crumb. These breads are sometimes referred to as French, European, Continental, Artisan, Peasant or Country breads. In comparison to the BASIC setting, the 'rise' phase is longer, 'bake' time longer and 'bake' temperature higher to produce a crisp crust and a firmer inner texture.	Not applicable The CRUSTY LOAF setting is preset with the recommended crust colour that produces a crisp crusted loaf. The MODIFY button can be used to modify the baking temperature and/or time if a crisper or less crisp crust is desired. Refer to 'Using the MODIFY button', page 32.	0.5kg 0.75kg 1.0kg 1.25kg	Use the MODIFY button to see the preset phase temperatures and times. Refer to 'Using the MODIFY button'. For recipes, refer to the CRUSTY LOAF section.

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SETTING	PADDLE	DESCRIPTION	CRUST COLOUR OPTIONS	LOAF SIZE OPTIONS	MORE INFORMATION
SWEET	Collapsible	This is a setting for breads high in sugar, fats and proteins. Due to ingredient properties, sweet breads high in sugar, fats and proteins tend to brown quicker. For this reason, in comparison to the BASIC setting, there is a lower 'bake' temperature.	Not applicable The SWEET setting is preset with the recommended crust colour that prevents over browning of most sweet breads high in sugar, fat and protein. The MODIFY button can be used to modify the baking temperature and/or time if a lighter or darker crust is desired. Refer to 'Using the MODIFY button', page 32.	0.5kg 0.75kg 1.0kg 1.25kg	Use the MODIFY button to see the preset phase temperatures and times. Refer to 'Using the MODIFY button'. For recipes, refer to the SWEET section.
YEAST FREE	Collapsible	This is a setting for breads that contain baking powder or baking soda rather than yeast to make the bread rise. These breads have a cake-like texture and are sometimes referred to as quick breads, batter breads or cake breads. Use this setting for packaged corn bread, quick bread and cake mixes. In comparison to the BASIC setting, the YEAST FREE setting jumps straight from the 'knead' phase to the 'bake' phase - omitting the 'rise' phase due to the omission of yeast.	Not applicable Like a cake mixture, yeast free breads require a fixed baking temperature and time to produce a specific crust colour. For this reason, no crust colour options are available on this setting. The MODIFY button can be used to modify the baking temperature and/or time if a lighter or darker crust is desired. Refer to 'Using the MODIFY button', page 32.	Not applicable Like a cake mixture, yeast free breads have fixed ingredient quantities to produce a specific loaf size. For this reason, no loaf size options are available on this setting.	Use the MODIFY button to see the preset phase temperatures and times. Refer to 'Using the MODIFY button', page 32. For recipes, refer to the YEAST FREE section.

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OPERATING YOUR BREVILLE BREAD MAKER - BEGINNER'S GUIDE

SETTING	PADDLE	DESCRIPTION	CRUST COLOUR OPTIONS	LOAF SIZE OPTIONS	MORE INFORMATION
DOUGH-use this setting for bread doughs	Collapsible	This is a setting for bread doughs that are intended to be shaped by hand into traditional loaf shapes or in special ways - dinner rolls, round loaves, braids, twists, bread sticks, bagels etc - then baked using the BAKE ONLY setting or in an oven. This setting mixes ingredients, then takes the dough through the 'knead' phase and 'rise 1' phase. At the end of the cycle, the dough should be removed, shaped then allowed to rise before baking.	Not applicable	Not applicable	Use the MODIFY button to see the preset phase temperatures and times. Refer to 'Using the MODIFY button'. For recipes, refer to the DOUGH section.
DOUGH-PIZZA	Collapsible	This is a setting for pizza and focaccia doughs. In comparison to the DOUGH-BREAD setting, the DOUGH-PIZZA setting has a shorter 'rise 1' phase as the dough does not need to become a big puffy mass that is characteristic of bread doughs. The only difference between pizza crust and focaccia is that instead of being baked immediately after shaping to make a thin, crisp pizza crust, focaccia is left to rise a second time before baking. For this reason, pizza doughs should be removed, shaped then baked, while focaccia doughs should be removed, shaped then allowed to rise before baking.	Not applicable	Not applicable	Use the MODIFY button to see the preset phase temperatures and times. Refer to 'Using the MODIFY button'. For recipes, refer to the DOUGH - PIZZA section.
DOUGH-PASTA	Collapsible	This is a setting for pasta doughs. In comparison to the DOUGH-BREAD and DOUGH-PIZZA settings, the DOUGH-PASTA setting omits the 'rise' phase due to the omission of yeast. At the end of the cycle, the dough should be removed and allowed to rest at room temperature before rolling and cutting.	Not applicable	Not applicable	Use the MODIFY button to see the preset phase temperatures and times. Refer to 'Using the MODIFY button'. For recipes, refer to the DOUGH - PASTA section.

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OPERATING YOUR BREVILLE BREAD MAKER - BEGINNER'S GUIDE

SETTING	PADDLE	DESCRIPTION	CRUST COLOUR OPTIONS	LOAF SIZE OPTIONS	MORE INFORMATION
BAKE ONLY	Collapsible	This is a setting to: - Darken or crispen loaves already baked and cooled. This only takes a few minutes so check regularly. - Re-warm loaves already baked and cooled. - Bake doughs that have been hand-shaped. - Melt or brown toppings on baked bread. The bake time and temperature range is 1:00min - 2:00hrs and 60°C - 150°C (140°F - 300°F). NOTE: Due to the small, enclosed baking chamber and close proximity of the heating element, the baking temperatures are lower than a wall oven but hot enough to bake the bread efficiently and evenly.	Not applicable	Not applicable	Use the BAKE setting with one of the hand-shaping techniques found in this booklet.
JAM	Fixed	This is a setting for making jams from fresh fruits. They make a delicious accompaniment to freshly baked bread. The bread maker is ideal for making jam as the paddle continuously stirs ingredients.	Not applicable	Not applicable	Use the MODIFY button to see the preset phase temperatures and times. Refer to 'Using the MODIFY button'. For recipes, refer to the JAM section.

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10. Start the Bread Maker

The bread maker is now ready to activate, automatically calculating the recommended temperatures and times for the 'preheat', 'knead', 'rise', 'punch-down', 'bake' and 'keep warm' phases based on your selected setting, crust colour and loaf size. The LCD screen will indicate the recommended total cycle time.

a) To modify the recommended temperatures and times for the 'preheat', 'knead', 'rise', 'punch-down', 'bake' and 'keep warm' phases, refer to 'Using the MODIFY button'.

b) To activate the cycle using the recommended temperatures and times for the 'preheat', 'knead', 'rise', 'punch-down', 'bake' and 'keep warm' phases, press the START | PAUSE button. The button surround will illuminate red. As the cycle begins, the LCD screen will indicate the time remaining until the loaf is ready and the progress indicator will flash to indicate the current phase of the cycle.

c) To pause the cycle, press and hold the START | PAUSE button. Refer to 'Using the PAUSE feature'.

d) To cancel the cycle, press and hold the CANCEL button until the LCD screen returns to the main menu.

NOTE

When using the bread maker for the first time you may notice the machine emit vapors. These are the protective substances on the heating elements. These are safe, not detrimental to the performance of the bread maker and will dissipate with use.

NOTE

The bread maker is equipped with Power Failure Protection. If the power supply is interrupted then restored, this feature allows the cycle to automatically resume where it left off instead of starting from the beginning of the cycle. For the Power Failure Protection to activate, the bread maker must have been operating for a minimum of 5 minutes before the power was interrupted, and the power must be restored within 60 minutes. If the power is not restored within 60 minutes; if you are unsure when the outage occurred; or if the 'bake' phase was interrupted; it is recommended to discard the ingredients, particularly when using perishable ingredients such as dairy products, eggs, etc.

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The table below outlines the phases of the cycle.

PHASE	DESCRIPTION	NOTES
'Preheat'	The 'preheat' phase warms the ingredients to allow the yeast to perform optimally. It also allows heavy grains and flours to absorb liquid, before softening and expanding for better gluten development. During this phase, no movement occurs in the bread pan.	This phase will only occur on the WHOLE WHEAT, WHOLE WHEAT RAPID and JAM settings.
'Knead 1'	The 'knead 1' phase distributes the yeast and moistens the gluten in the flour. During this phase, the paddle will rotate slowly.	Viewing window may fog up. This is normal and will dissipate later in the cycle. There may be lumps and unincorporated ingredients in the corners of the bread pan. This is normal. They will be incorporated during the 'knead 2' phase.
'Knead 2'	The 'knead 2' phase thoroughly mixes the ingredients and strengthens the moistened gluten strands to a springy elasticity. A dough ball will form. During this phase, the paddle will rotate faster and in both the clockwise and counterclockwise direction. You may notice the collapsible paddle automatically collapse into the flat position then return to the upright position multiple times during this phase. This action allows the dough ball to accumulate all the unincorporated ingredients in the corners of the bread pan. The Automatic Fruit and Nut Dispenser will automatically release its contents 8 minutes before the end of the 'knead 2' phase, regardless of whether it has been loaded.	Viewing window may fog up. This is normal and will dissipate later in the cycle. There may be lumps and unincorporated ingredients in the corners of the bread pan. Be patient - the clockwise and counterclockwise direction of the paddle will eventually incorporate all the ingredients before the end of the 'knead 2' phase, however if necessary use a rubber spatula to fold in any flour from around the edges of the bread pan. This is especially important on the GLUTEN FREE and YEAST FREE settings. Humidity, the way the flour is measured and the moisture content of the flour affects dough consistency. For this reason, you may wish to check the dough approximately 5-10 minutes into this phase. Lift open the lid. Poke the dough ball with your finger, careful to avoid the moving paddle. The dough should feel soft and sticky like scotch tape. If it is too dry, add liquid (27°C), ½ to 1 tablespoon at a time. If it is too wet, add flour 1 tablespoon at a time. NOTE: Gluten free doughs will be wetter and more like a thick, sticky batter, while yeast free bread doughs will look like a cake batter.

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PHASE	DESCRIPTION	NOTES
'Rise 1' 'Punch Down' 'Rise 2'	The 'rise' phase, also known as 'proofing', is a period of rest that allows the gluten to become smooth and elastic. The dough ball will become a puffy mass that increases in size. This phase is important to the flavour of the bread. During this phase, no movement occurs in the bread pan.	If the dough is unevenly sitting to one side of the bread pan, it should be centred over the paddle before the 'rise 3' phase to avoid a lopsided loaf. This is especially important for the smaller 0.5kg and 0.75kg loaf sizes.
'Punch Down'	The 'rise 1' and 'rise 2' phases are separated by two 'punch down' phases, also known as 'deflating'. This phase is necessary to release the trapped carbon dioxide within the dough. During this phase, the paddle will rotate a few turns lasting approx. 10-15 seconds.	TIP: Although the collapsible paddle will automatically collapse before the start of the 'bake' phase to minimise the hole at the bottom of the baked loaf, you can also remove the paddle altogether for an even smaller hole. At the start of the 'rise 3' phase, the 'remove paddle' alert will sound. Press and hold the START | PAUSE button to pause the cycle. With protective hot pads or insulated oven mitts, lift open the lid. Hold the bread pan by the handle and lift straight up. Place the bread pan on a wire rack. Close the lid. Take the dough from the bread pan, remove the paddle, form the dough into a neat ball and replace in the centre of the bread pan. Return the bread pan to the baking chamber. Close the lid. Press the START | PAUSE button to resume the cycle. It is important to remove the dough when the alert sounds, and to replace the dough in the centre of the pan to ensure the dough rises completely and is not lopsided. Removing the paddle is not recommended on the GLUTEN FREE and YEAST FREE settings as the dough is more like a batter.
'Rise 3'	The 'rise 3' phase is the final rise before the loaf is baked. At the end of this rise, the risen dough usually fills the bread pan, taking the shape of the pan. This is why this phase is also known as 'shaping'. During this phase, no movement occurs in the bread pan.	If the dough rises higher than the bread pan, open the lid, pierce the top with a skewer or toothpick and allow it to gently deflate. This should prevent it from baking over the top of the bread pan, collapsing or spilling onto the heating element.
'Bake'	The 'bake' phase regulates the baking time and temperature according to the individual recipe. During this phase, no movement occurs in the bread pan.	Steam will emit from the steam vents. This is normal. Do not cover the steam vents or touch appliance surfaces as they will be hot.
'Keep Warm'	The 'keep warm' phase holds the temperature of the baked bread for up to 60 minutes before automatically turning off. During this phase, no movement occurs in the bread pan. To turn off the 'keep warm' phase, or to reduce the 60 minute keep warm time, refer to 'Using the MODIFY button', page 31.	To retain a crisp loaf crust, press and hold the CANCEL button and remove the bread pan before the 'keep warm' phase. The sides of the loaf may concave and become soggy or the crust may become harder and darker during the 'keep warm' phase.

NOTE

Due to ingredient properties, some settings have been programmed to skip certain phases.

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11. Remove the Bread Pan

a) When the cycle is complete, an alert will sound and the 'keep warm' phase will automatically begin to count up to 60 minutes. To retain a crisp loaf crust, we recommend removing the bread pan at the beginning of the 'keep warm' cycle. Press and hold the CANCEL button. With protective hot pads or insulated oven mitts, lift open the lid. Hold the bread pan by the handle and lift straight up. Place the bread pan on a wire rack. Be careful not to place it on a tablecloth, plastic surface, or other heat-sensitive surface which may scorch or melt.

NOTE

The appliance surfaces, including the lid, are hot during and after operation. To prevent burns or personal injury, always use protective hot pads or insulated oven mitts when removing the bread pan from the baking chamber, and when removing the baked bread or jam from the bread pan.

b) If the CANCEL button is not pressed and held after the 'bake' phase, the bread maker will automatically commence the 'keep warm' phase. This phase holds the temperature of the baked bread for up to 60 minutes before automatically turning off. During the 'keep warm' phase, the LCD screen will count-up indicating how long the baked loaf has been kept warm.

The 'keep warm' phase is activated on the BASIC, BASIC RAPID, WHOLE WHEAT, WHOLE WHEAT RAPID, GLUTEN FREE, CRUSTY LOAF, SWEET and YEAST FREE settings. To turn off the 'keep warm' phase, or to reduce the 60 minute keep warm time, refer to 'Using the MODIFY button', page 31.

NOTE

To retain a crisp loaf crust, remove the bread pan before the 'keep warm' phase. The sides of the loaf may concave and become soggy or the crust may become harder and darker during the 'keep warm' phase.

12. Remove Bread from the Bread Pan

a) With protective hot pads or insulated oven mitts, hold the bread pan handle to one side and turn the bread pan upside down onto a wire rack. Gently shake the bread out of the bread pan. The paddle should remain in the bread pan. If it is stuck in the bread, use a non-metal utensil to gently remove it, taking care not to scratch the paddle.

TIP

If the bread is difficult to remove, turn the bread pan on its side and with protective hot pads or insulted oven mitts, wiggle the coupling on the underside of the bread pan a few times. This will loosen the paddle from the bread. Over-turning the coupling can drive the paddle further into the bread and create a large hole.

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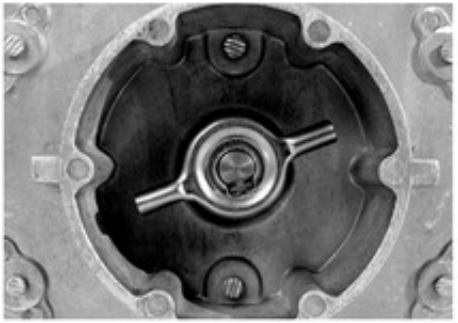

b) Place the bread upright on the wire rack to cool for at least 20 minutes before slicing.

The exception is yeast free breads (also known as quick breads, batter breads or cakes). Allow these breads to remain in the bread pan for 20 minutes on a wire rack before removing, then allow to cool for 15 to 30 minutes before slicing.

⚠ *CAUTION*

Always use protective hot pads or insulated oven mitts when handling the bread pan, paddle and bread as they will be very hot. Always remove the paddle from the baked bread before slicing. Never use metal utensils to remove the paddle.

13. Unplug the Bread Maker

a) While the bread is cooling, unplug the power cord from the power outlet.

NOTE

If you wish to make another loaf of bread, allow approximately one hour cooling time before using again. Open or remove the lid to help cool the interior baking chamber. If the bread maker is too hot an error code will appear on the LCD screen. The bread maker will not operate until it cools down to the correct operating temperature for kneading. Refer to 'Troubleshooting', page 49-57.

b) With protective hot pads or insulated oven mitts, remove the paddle from the drive shaft inside the bread pan. Do not attempt to remove the paddle with your bare hand as it is very hot. If the paddle is difficult to remove, pour some warm water and a little detergent into the bread pan and allow to stand for 10-20 minutes to loosen baked-on crust or crumb residue.

NOTE

Never immerse the outside of the bread pan in water as this may interfere with the free movement of the coupling and drive shaft. Wash only the interior of the bread pan.

c) Refer to 'Care and Cleaning'.

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14. Slice the Bread

a) When the bread has cooled sufficiently, place the bread onto a firmly seated breadboard.

TIP

Cool bread for a minimum of 20 minutes (preferably longer) before slicing it. This allows the steam to escape. The exception is yeast free breads. If you wish to serve bread warm, wrap it in foil and re-heat in the oven.

b) Ensure the paddle is not in the bottom of the baked bread loaf and slice using a serrated bread knife or electric knife. A standard flat-bladed kitchen knife is likely to tear the bread. For rectangular slices, place the loaf on its side and slice across.

15. Store the Bread

Store unused bread tightly covered at room temperature for up to 3 days. Sealable plastic bags, plastic containers or a sealable bread box work well. Since homemade bread has no preservatives, it tends to dry out and become stale faster than commercially-made bread. For longer storage, place bread in a sealable plastic bag, removing any air before sealing, then place in the freezer. Bread may be frozen for up to 1 month.

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OPTIONAL SETTINGS

on your Breville product

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OPTIONAL SETTINGS - PAUSE FEATURE

Using the PAUSE feature

Uses for the pause feature are limited only by your imagination. Bread dough can be hand-shaped into braided breads with decorative crusts, rolled or layered into sweet or savory filled pull-apart breads, or finished with a variety of glazes, crumbles and toppings.

To pause the cycle, press and hold the START | PAUSE button. The LCD screen will display a flashing 'PAUSE' until the START | PAUSE button is pressed again to resume the cycle.

NOTE

The pause feature cannot be selected during the 'keep warm' phase.

Here are a few ideas and techniques to get you started.

Decorative Crusts

1. Prepare an egg wash using 1 egg white or 1 whole egg plus 1 tablespoon of water.
2. At the start of the 'bake' phase, press and hold the START | PAUSE button to pause the cycle.
3. Lift open the lid.
4. With the bread pan still in the interior baking chamber, use a very sharp knife or blade to cut a decorative pattern in the top of the loaf (slashes, tic-tac-toe, cross, etc.) Carefully brush the top of the loaf and cuts with the egg wash, careful not to spill or drip the egg wash inside the interior baking chamber as it will burn. Work quickly to limit the amount of heat loss.
5. Close the lid. Press the START | PAUSE button to resume the cycle.

Braided Breads

1. Prepare an egg wash using 1 egg white or 1 whole egg plus 1 tablespoon of water.
2. At the start of the 'rise 3' phase, press and hold the START | PAUSE button to pause the cycle.
3. Lift open the lid. Remove the bread pan from the baking chamber and close the lid.
4. Remove the dough and paddle from the bread pan.
5. Divide the dough into 3 equal pieces. Stretch and roll each piece into a 10" (25cm) rope. Place the ropes on a flat surface side by side. Begin braiding from the centre of the ropes rather than the ends for a more even shape. When complete, rotate the half braided bread and repeat the procedure from the middle to the other end. Tuck the ends under and place into the bread pan. Carefully brush the top of the loaf with the egg wash and sprinkle with seeds if desired.
6. Return the dough to the bread pan.
7. Return the bread pan to the baking chamber.
8. Close the lid. Press the START | PAUSE button to resume the cycle.

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OPTIONAL SETTINGS - PAUSE FEATURE

Pull-Apart Rolls

1. Prepare an egg wash using 1 egg white or 1 whole egg plus 1 tablespoon of water.
2. At the start of the 'rise 3' phase, press and hold the START | PAUSE button to pause the cycle.
3. Lift open the lid. Remove the bread pan from the baking chamber and close the lid.
4. Remove the dough and paddle from the bread pan.
5. Divide the dough into even pieces (12, 18, or 24) and roll each piece into a round ball. Create a single layer of dough balls in the bread pan. Carefully brush the layer with the egg wash and sprinkle with spices. Continue layering and spicing until all the dough balls are used.
6. Return the dough to the bread pan.
7. Return the bread pan to the baking chamber.
8. Close the lid. Press the START | PAUSE button to resume the cycle.

Rolled Breads

1. Prepare an egg wash using 1 egg white or 1 whole egg plus 1 tablespoon of water.
2. At the end of the 'rise 2' phase, press and hold the START | PAUSE button to pause the cycle.
3. Lift open the lid. Remove the bread pan from the baking chamber and close the lid.
4. Remove the dough and paddle from the bread pan.
5. Roll out the dough on a lightly floured surface into a rectangle shape, approximately 8" x 12" (20cm × 30cm). Spread tomato paste over the dough and top with Italian mixed herbs, chopped salami, chopped black olives and grated cheese. Roll up lengthwise, as for a Swiss roll. Tuck the ends under and place into the bread pan.
6. Return the bread pan to the baking chamber.
7. Close the lid. Press the START | PAUSE button to resume the cycle. The 'rise 3' phase will begin, followed by the 'bake' phase.
8. At 15 minutes into the 'bake' phase, press and hold the START | PAUSE button to pause the cycle.
9. Follow the 'Decorative Crusts' procedure on page 29.

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OPTIONAL SETTINGS – DELAY START BUTTON

Using the DELAY START button

The DELAY START button conveniently allows you to select when you'd like the loaf to be ready, automatically starting the bread maker at the appropriate time. You can set the timer up to 13 hours in advance before you require the baked loaf to be ready.

While the Delay Start feature can be selected on all settings except for BAKE ONLY and JAM, our experience has shown that some recipes, particularly yeast free breads, do not mix well when delayed, while others do. For this reason, we recommend first testing the recipe with the Delay Start feature before planning to serve it for the first time.

⚠ *IMPORTANT*

Never use the Delay Start feature if the recipe includes perishable ingredients such as dairy products, eggs etc. Some dairy products and eggs may be substituted by using dried ingredients such as dried egg powders, dried buttermilk or dry milk. When using this feature with dried substitutions, add the water to the bread pan first, then add the dried substitution after the flour to keep them separate.

1. Using the SELECT push-dial, select the desired setting, crust colour and loaf size. Refer to Steps 1-9, 'Operating your Breville Bread Maker – Beginners Guide', page 11.
2. Before pressing the START | PAUSE button to activate the cycle, press the DELAY START button. The LCD screen will indicate 'READY IN' and the preset cycle time will flash.

NOTE

During the delayed time, before the bread making cycle commences, ensure the surrounding temperature of the ingredients and baking chamber is not too hot or too cold. This will ensure efficient operation. Recommended room temperature is 20°C-25°C (68°F-77°F).

NOTE

When using the Delay Start feature, we recommend layering ingredients in the bread pan in the order listed in the recipe, making a small hollow in the centre of the flour (ensuring the hollow does not touch the water, salt or sugar layer) then placing the yeast in the hollow. Water, salt or sugar can prematurely activate or decrease the activity of the yeast and the bread may not rise.

3. Turn the SELECT push-dial to change the cycle time up to 13 hours in advance, then press to select. The time you select relates to the finish time of the baked loaf. For example, if you select 10 hours, the LCD screen will indicate 'READY IN' and '10:00 HRS', meaning the finished loaf will be ready in 10 hours time.
4. If you accidentally press the wrong time, press the CANCEL button to return to the main menu and make your selection again.
5. Press the START | PAUSE button to activate the delay start feature. The button surround will illuminate red and the

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LCD screen will display 'READY IN' and begin to count down. There will be no movement inside the bread pan. Once the correct time has lapsed, the cycle will automatically begin. The LCD screen will indicate the time remaining until the loaf is ready and the progress indicator will flash to indicate the current phase of the cycle.

Using the MODIFY button

The preset, recommended temperature and times for the 'preheat', 'knead', 'rise', 'punch-down', 'bake' and 'keep warm' phases can be modified to suit a specific recipe or your personal preference. For example, if you like a crustier loaf, the baking temperature and time can be increased.

NOTE

The modified temperatures and times will not be stored in the memory of the bread maker. Instead, the bread maker will return to its default temperatures and times after the modified cycle has finished. To store the modified temperatures and times, refer to 'Using the CUSTOM setting', page 33.

1. Using the SELECT push-dial, select the desired setting, crust colour and loaf size. Refer to Steps 1-9, 'Operating your Breville Bread Maker – Beginners Guide', page 11.
2. Before pressing the START | PAUSE button to activate the cycle, press the MODIFY button. The LCD screen will display the progress indicator and flash to indicate the phase that can be modified, as well as its preset temperature/time. Use the SELECT push-dial to modify the preset temperature and/or times for each of the phases.
3. Once all the phases have been modified to suit your preferences, the LCD screen will indicate the new cycle time. Press the START | PAUSE button to activate the cycle.

NOTE

If using the modify function, all phases must be either modified or verified. ie; If you do not go through all phases and push start or cancel the program will not keep the modified input.

NOTE

Phases can only be modified if they are already applicable to a setting. For example, the BAKE ONLY setting does not have a 'knead' phase, so this phase cannot be modified.

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OPTIONAL SETTINGS – MODIFY BUTTON

For tables that show the times of each function see back of book.

The table below outlines the possible modifications for each of the settings.

	PHASE												
SETTING	PRE-HEAT TEMP	PRE-HEAT TIME	KNEAD 1 TIME	KNEAD 2 TIME	RISE TEMP	RISE 1 TIME	PUNCH DOWN	RISE 2 TIME	PUNCH DOWN	RISE 3 TIME	BAKE TIME	BAKE TEMP	KEEP WARM TIME
BASIC			0mins - 1:00hrs	0mins - 1:00hrs	27°C - 34°C (80°F - 93°F)	0mins - 1:40hrs	0 - 120secs	0mins - 1:40hrs	0 - 120secs	0mins - 1:40hrs	0mins - 2hrs	60°C - 150°C (140°F - 300°F)	0mins - 1:00hrs
BASIC RAPID			0mins - 1:00hrs	0mins - 1:00hrs	27°C - 34°C (80°F - 93°F)	0mins - 1:40hrs	0 - 120secs	0mins - 1:40hrs	0 - 120secs	0mins - 1:40hrs	0mins - 2hrs	60°C - 150°C (140°F - 300°F)	0mins - 1:00hrs
WHOLE WHEAT	16°C - 25°C (61°F - 77°F)	0mins - 1:00hrs	0mins - 1:00hrs	0mins - 1:00hrs	27°C - 34°C (80°F - 93°F)	0mins - 1:40hrs	0 - 120secs	0mins - 1:40hrs	0 - 120secs	0mins - 1:40hrs	0mins - 2hrs	60°C - 150°C (140°F - 300°F)	0mins - 1:00hrs
WHOLE WHEAT RAPID	16°C - 25°C (61°F - 77°F)	0mins - 1:00hrs	0mins - 1:00hrs	0mins - 1:00hrs	27°C - 34°C (80°F - 93°F)	0mins - 1:40hrs	0 - 120secs	0mins - 1:40hrs	0 - 120secs	0mins - 1:40hrs	0mins - 2hrs	60°C - 150°C (140°F - 300°F)	0mins - 1:00hrs
GLUTEN FREE			0mins - 1:00hrs	0mins - 1:00hrs	27°C - 34°C (80°F - 93°F)	0mins - 1:40hrs	0 - 120secs			0mins - 1:40hrs	0mins - 2hrs	60°C - 150°C (140°F - 300°F)	0mins - 1:00hrs
CRUSTY LOAF			0mins - 1:00hrs	0mins - 1:00hrs	27°C - 34°C (80°F - 93°F)	0mins - 1:40hrs	0 - 120secs	0mins - 1:40hrs	0 - 120secs	0mins - 1:40hrs	0mins - 2hrs	60°C - 150°C (140°F - 300°F)	0mins - 1:00hrs
SWEET			0mins - 1:00hrs	0mins - 1:00hrs	27°C - 34°C (80°F - 93°F)	0mins - 1:40hrs	0 - 120secs	0mins - 1:40hrs	0 - 120secs	0mins - 1:40hrs	0mins - 2hrs	60°C - 150°C (140°F - 300°F)	0mins - 1:00hrs
YEAST FREE			10mins - 30mins								0mins - 2hrs	60°C - 150°C (140°F - 300°F)	0mins-1:00hrs
DOUGH - BREAD			0mins - 1:00hrs	0mins - 1:00hrs	27°C - 34°C (80°F - 93°F)	0mins - 1:40hrs							
DOUGH - PIZZA			0mins - 1:00hrs	0mins - 1:00hrs	27°C - 34°C (80°F - 93°F)	0mins - 1:40hrs							
DOUGH - PASTA			10mins - 30mins										
BAKE ONLY											0mins - 2hrs	60°C - 150°C (140°F - 300°F)	
JAM	60°C - 70°C (140°F - 158°F)	0mins - 1:00hrs									0mins - 2hrs	60°C - 150°C (140°F - 300°F)	

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OPTIONAL SETTINGS – CUSTOM SETTING

Using the CUSTOM setting

The preset, recommended temperatures and times for the 'preheat', 'knead', 'rise', 'punch-down', 'bake' and 'keep warm' phases can be modified to suit a specific recipe or your personal preference, then stored in the memory of the bread maker.

This is particularly useful if you have a favourite recipe that you regularly bake. Alternatively, for advanced bakers it allows you to factor in variables such as the brand and type of flour, quality of the yeast, altitude and climate considerations. For example, in a humid climate the rising cycles can be reduced.

1. Turn the SELECT push-dial until the indicator on the LCD screen reaches the CUSTOM setting. Press the push-dial to select.
2. The LCD screen will indicate 'CUSTOM 1'. This means you are about to program custom recipe number 1. There are 9 custom recipe spaces for you to program.

TIP

We recommend that for your own reference, you record the custom recipe number and recipe, along with a log of the temperatures and times in the charts provided at the end of this booklet.

3. Press the MODIFY button. The LCD screen will indicate a flashing 'CUSTOM' and the MODIFY button surround will flash, indicating that you are in programming mode.
4. Using the SELECT push-dial, select the setting, crust colour, loaf size and the temperature and times for the 'preheat', 'knead', 'rise', 'punch-down', 'bake' and 'keep warm' phases.

TIP

Phases can only be modified if they are already applicable to a setting. For example, the BAKE ONLY setting does not have a 'knead' phase, so this phase cannot be modified. If, for some reason, you would like to include or modify a phase that is not applicable to a setting, select the WHOLE WHEAT setting and use it as a base to program your custom recipe setting. The WHOLE WHEAT setting allows you to modify all of the phases.

NOTE

If you accidentally select the wrong temperature or time, refer to Step 2 'Modifying a Programmed Custom Recipe', page 34.

5. Once all the phases have been modified to suit your preferences, 'CUSTOM' and the MODIFY button surround will no longer flash. The LCD screen will indicate the newly programmed cycle time.
6. To activate the cycle, press the START | PAUSE button.
7. Alternatively, to activate the Delay Start feature, press the

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DELAY START button. Turn the SELECT push-dial to change the cycle time and press to select. The time you select relates to the finish time of the baked loaf. Refer to 'Using the DELAY START button', page 31.

Modifying a Programmed Custom Recipe

There are 9 custom recipe spaces for you to program. If a space has been filled and the MODIFY button is pressed, the LCD screen will indicate a flashing 'REPLACE?'

1. If you don't want to replace your programmed custom recipe, press the CANCEL button. The LCD screen will no longer indicate a flashing 'REPLACE?. Turn the SELECT push-dial to check if another space has been filled or not.
2. If you do want to replace or modify your programmed custom recipe, press the SELECT push-dial. The LCD screen will indicate a flashing 'CUSTOM' and the MODIFY button surround will flash, indicating that you are in programming mode. Using the SELECT push-dial, re-select the setting, crust colour, loaf size and the temperatures and times for the 'preheat', 'knead', 'rise', 'punch-down', 'bake' and 'keep warm' phases. Once all the phases have been modified to suit your preferences, 'CUSTOM' and the MODIFY button surround will no longer flash. The LCD screen will indicate the newly re-programmed cycle time.

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TIPS FOR BETTER BREAD MAKING

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TIPS FOR BETTER BREAD MAKING

MEASURING AND WEIGHING INGREDIENTS

With bread maker baking, the most important step is accurately measuring and weighing ingredients. The bread pan has a limited capacity so ingredients must be measured accurately to prevent overflow onto the heating elements and to ensure the recipes rise and taste properly. For best results, always accurately measure and weigh ingredients and add them to the bread pan in the order listed in the recipe.

LIQUID MEASURING CUPS

For liquid ingredients, use transparent plastic or glass liquid measuring cups with the measurements marked clearly on the side. Do not use non-transparent plastic or metal measuring cups unless they have measurement markings on the side. Place the cup on a horizontal flat surface and view markings at eye level. The level of the liquid must be aligned to the appropriate measurement mark. An inaccurate measurement can affect the critical balance of the recipe. Liquid ingredients should be 27°C unless stated otherwise.

DRY MEASURING CUPS AND SPOONS

For dry ingredients, use plastic or metal dry measuring cups and spoons. Do not use tableware cups or spoons. It is important to spoon or scoop the dry ingredients loosely into the cup. There is no need to sift flour. Do not tap the cup or pack the ingredients into the cup unless otherwise directed eg. packed brown sugar. This extra amount can affect the critical balance of the recipe. Level the top of the cup by sweeping the excess with the back of a knife or spoon handle. Dry ingredients should be at room temperature 20°C-25°C unless stated otherwise.

When using measuring spoons for either liquid or dry ingredients such as yeast, sugar, salt or dry milk, measurements should be level, not heaped.

WEIGHING SCALES

For consistent results it is recommended to use weighing scales if possible as they provide greater accuracy than measuring cups. Place a container onto the scale, tare (or zero) the scales, then spoon or pour ingredients in until the desired weight is achieved.

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TIPS FOR BETTER BREAD MAKING

All recipes use local ingredients and Australian Standard Metric measuring tools (cups, spoons and weighing scales) for accuracy in producing a 1.25kg, 1 kg or 750g or 500g loaf of bread.

As a general guide:

1 cup bread flour = 150g

1 cup wholemeal flour = 150g

1 cup plain flour = 150g

1 tablespoon butter = 20g

2 tablespoons butter = 40g

1 cup granulated sugar = 200g

1 cup firmly packed brown sugar = 220g

1 cup chopped nuts = 125g

1 cup dried fruits = 150g

1 cup chocolate chips = 190g

MEASUREMENT CONVERSION CHART

Bread machine recipes often call for some less common measurements such as an ⅛ cup. Use this chart to familiarize yourself with their equivalents.

1 teaspoon	= 5ml
1 tablespoon	= 20ml
US/NZ 1 tablespoon	= 15ml
¼ cup	= 60ml
⅓ cup	= 80ml
½ cup	= 125ml
⅔ cup	= 160ml
¾ cup	= 165ml
1 cup	= 250ml

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MEASURING INGREDIENTS WHEN DEVELOPING YOUR OWN RECIPES

Use these tips to make developing or adapting a recipe easier.

Loaf sizes

As a general formula:

2-cup flour recipe will produce a loaf that is about 0.5kg

3-cup flour recipe will produce a loaf that is about 0.75kg

4-cup flour recipe will produce a loaf that is about 1.0kg

5-cup flour recipe will produce a loaf that is about 1.25g

NOTE

Do not underfill or overfill the bread pan as the bread may not mix properly. The recipes in this book have been especially designed and tested to produce 0.5kg to 1.25kg (1lb to 2.5lb) loaves, so may have slightly more or less flour than the general formula above. However if developing your own recipes, as a general guide, a minimum 2 cups and maximum 4.5 cups of total dry ingredients is recommended to ensure the dough does not rise over the bread pan. On the jam setting, as a general guide, a maximum 3 cups of fruit should be used.

Eggs

As a general formula:

1 egg	= ¼ liquid cup
1 egg white	= 3 tablespoons
1 egg yolk	= 1 tablespoon
1 egg	= 3 tablespoons liquid egg substitute
1 egg	= 1 tablespoon egg white powder + 2 tablespoons cold water beaten until foamy

Milk

As a general formula:

1 cup fresh milk = 3 tablespoons dry milk powder + 1 cup water. Use 4-5 tablespoons for a richer flavour.

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THE VITAL INGREDIENTS

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BAKING POWDER

Double acting baking powder is a leavening agent used in yeast free breads. This type of leavening agent does not require rising time before baking, as the chemical reaction works when liquid ingredients are added, then again during the baking process. Baking powder can be substituted in place of baking soda.

BI-CARBONATE OF SODA

Bi-carbonate of soda is another leavening agent. It also does not require rising time before baking as the chemical reaction works during the baking process. Bi-carbonate of soda cannot be substituted in place of baking powder.

EGGS

Eggs add flavour, richness and tenderness to bread. Liquid egg substitutes, powdered egg and powdered egg whites may be substituted for fresh eggs, however all should be at room temperature before adding to the bread pan unless stated otherwise. Fresh eggs should not be used with the Delay Start feature.

Where eggs have been used we have used eggs with a minimum mass of 59g. These are best from a 700g carton.

FATS

Fats, such as butter, olive oil or vegetable oil, add taste, texture, moisture and enhanced keeping qualities to breads. If butter is used, it should be cut into 2cm pieces and brought to room temperature before adding to the bread pan unless stated otherwise. Breads baked on the CRUSTY LOAF setting generally get their crisp crust and texture from the lack of fat added. However if called for, use good quality oils as the flavour of the flour and fats will be very apparent.

FLOUR

Flour is the most important ingredient used for bread making. It provides food for the yeast and structures the loaf. When mixed with liquid, the protein in the flour starts to form gluten. Gluten is a network of elastic strands which interlock to trap the gases produced by yeast. This process increases as the dough undergoes kneading and provides the dough with the structure required to produce the weight and shape of the bread.

Keep flour in a secure, airtight container. Keep whole wheat flours stored in the refrigerator, freezer or a cool area to prevent them from becoming rancid. There is no need to sift flour when bread machine baking, however it is necessary that it comes to room temperature before adding to the bread pan.

Bread Flour

Bread flour, also known as bakers' flour or bread machine flour is a high protein (gluten), white wheat flour. For bread machine baking, we recommend using unbleached bread flour over plain flour as it produces a tall, springy loaf.

Plain Flour

Plain flour can be bleached or unbleached, we recommend the unbleached variety. This flour is ideal for yeast free breads

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(also known as quick breads, batter breads or cake breads) as it produces a tender loaf with good texture and crumb. Bread flour tends to produce a tough yeast free loaf, while pastry flour tends to produce an overly tender loaf.

Rye flour

Rye flour is a low protein (gluten) flour traditionally used to make Pumpernickel and Black breads. Rye flour must generally always be mixed with a high proportion of bread flour as it does not contain enough gluten to develop the structure for a high, even-grained loaf.

Self-Raising Flour

Self-Raising flour is not recommended for bread machine baking as it contains leavening ingredients that interfere with bread making. This flour is more suited for biscuits, scones, shortcakes, pancakes or waffles.

Wholemeal Flour

Wholemeal flour is milled from the entire wheat kernel, hence it contains all the bran, germ and flour of the whole wheat grain. Although breads baked with whole wheat flour will be higher in fibre, the loaf is generally smaller and heavier than white loaves.

MILK

Milk enhances the flavour and increases the nutritional value of bread. All liquids, including milk, should be 27°C before adding to the bread pan unless stated otherwise. Fresh milk should not be substituted for dry milk unless stated in the recipe. Dry milk (fat-free or regular) is convenient and enables you to use the Delay Start feature. When using this feature with dried substitutions, add the water to the bread pan first, then add the dried substitution after the flour to keep them separate.

BREAD IMPROVER – ASCORBIC ACID

(Vitamin C)

Bread improver will help strengthen the framework of the bread resulting in a loaf that is lighter in texture, higher in volume, more stable and with enhanced keeping qualities. The ingredients in a bread improver are usually a food acid such as ascorbic acid (vitamin C) and other enzymes (amylases) extracted from wheat flours. An unflavoured, crushed vitamin C tablet or vitamin C powder can be used as a bread improver and added to the dry ingredients.

As a general guide, use 1 large pinch per 3 cups of flour.

SALT

Salt is an important ingredient in yeast bread recipes. It not only enhances flavour, but limits the growth of yeast and inhibits rising, so be careful when measuring. Do not increase or decrease the amount of salt shown in the recipes. Table salt, sea salt can be used.

SUGAR

Sugar provides food for the yeast, sweetness and flavour to the crumb and helps brown the crust. White sugar, brown sugar,

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honey and golden syrup are all suitable to use. When using honey or golden syrup it must be counted as additional liquid.

WATER

When bread machine baking, all liquids, particularly water, should be 27°C unless stated otherwise. Temperatures too cool or too warm can prevent the yeast from activating.

YEAST

Through a fermentation process, yeast produces carbon dioxide C02 gas necessary to make bread rise. Yeast feeds on carbohydrates in sugar and flour to produce this gas and requires liquid and warmth to activate.

Active dry yeast (also known as instant dried yeast) is used for breadmaking. We recommend using active dry yeast, added directly into the flour (no dissolving necessary) if the liquid ingredients are 27°C, unless stated otherwise.

NOTE

Yeast must be separate from wet ingredients, so always ensure to layer ingredients in the bread pan in the order listed in the recipe (liquids, fats, dry ingredients, yeast).

When using the pre-set timer, which delays the cooking cycle; this is particularly important as the yeast should not be placed in direct contact with water, salt or sugar. This can prematurely activate or decrease the activity of the yeast and the bread may not rise.

When using the pre-set timer feature, we recommend layering the ingredients in the order listed in the recipe, making a small hollow in the centre of the flour (ensuring the hollow does not touch the water, salt or sugar layer) then placingp the yeast in the hollow.

We do not recommend using fresh yeast in a bread maker.

XANTHAN GUM

Xanthan gum is a thickening agent used in gluten free baking to add volume and act as a binder to retain moisture. Xanthan gum can be replaced by guar gum.

⚠ *WARNING*

Never use the pre-set timer for recipes that contain perishable items, such as eggs, cheese, milk, cream and meats.

GLAZES

Glazes enhance the flavour of baked breads and give them a professional finish. After glazing, breads can be sprinkled with your favorite seeds and toppings eg. poppy, sesame or caraway seeds.

Egg Glaze

Use 1 egg white or 1 whole egg plus 1 tablespoon of water. Brush over dough before baking.

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THE VITAL INGREDIENTS

Melted Butter Crust

Brush melted butter over just-baked bread for a softer, more tender crust.

Milk Glaze

Brush milk or cream over just-baked bread for a softer, shiny crust.

Sweet Icing Glaze

Mix 1 cup sifted icing sugar with 1 to 2 tablespoons of milk until smooth. Drizzle over raisin bread or sweet breads when they are almost cool.

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CARE & CLEANING

your Breville product

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CARE & CLEANING

Ensure the bread maker is turned OFF by pressing and holding the CANCEL button. The bread maker is OFF when the START | PAUSE button surround is no longer red. Remove the power plug from the power outlet. Allow the bread maker and all accessories to cool completely before disassembling and cleaning.

Cleaning the Stainless Steel Housing

1. Wipe the exterior of the stainless steel housing and the LCD screen with a soft, damp cloth. A non-abrasive liquid cleanser or mild spray solution may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the outer surface or LCD screen, before cleaning. Do not use a dry paper towel or cloth to clean the LCD screen, or use an abrasive cleanser or metal scouring pad to clean any part of the bread maker as these will scratch the surface.

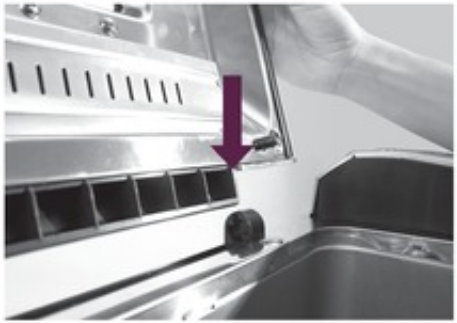
NOTE

Never immerse the stainless steel housing in water or place in the dishwasher. Take care not to allow water or cleaning fluids to seep under the buttons or LCD screen on the control panel.

2. If over-spills such as flour, nuts, raisins etc. occur in the interior baking chamber, carefully remove them using a soft, damp cloth. Use extreme caution when cleaning the heating elements. Ensure the bread maker is completely cool then gently rub a soft, damp sponge or cloth along the length of the heating element. Do not use any type of cleanser or cleaning agent.
3. Let all surfaces dry thoroughly prior to inserting the power plug into a power outlet.

Cleaning the Lid

1. For thorough cleaning, the lid can be removed from the stainless steel housing. Lift open the lid completely. Holding the sides of the lid, lift straight upwards. The lid should detach from the hinge. To replace the lid, align the pivot pins on the lid with the pivot points on the hinge.



Wipe the lid, viewing window and Automatic Fruit and Nut Dispenser with a soft, damp sponge. A glass cleaner or mild detergent may be used. Do not use an abrasive cleanser or metal scouring pad as these will scratch the surface.

NOTE

Never immerse the lid in water or place in the dishwasher.

2. Let all surfaces dry thoroughly prior to inserting the power plug into a power outlet.

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CARE & CLEANING

Cleaning the Bread Pan

1. Half fill the bread pan with warm soapy water. A non-abrasive liquid cleanser or mild spray solution may be used. Allow to stand for 10-20 minutes.

NOTE

Do not immerse the outside of the bread pan in water as this may interfere with the free movement of the coupling and drive shaft. Wash only the interior of the bread pan.

2. Remove the paddle and wash the inside of the bread pan with a soft cloth. Do not use an abrasive cleanser or metal scouring pad as these will scratch the non-stick coating. Ensure there is no baked-on residue or dough on the drive shaft. Rinse thoroughly.
3. Let all surfaces dry thoroughly prior to inserting into the stainless steel housing.

NOTE

- **Some discolouration may appear on and inside the bread pan over time. This is a natural effect caused by moisture and steam and will not affect the bread in any way.**
- **The inside of the bread pan is coated with a high quality non-stick coating. As with any non-stick coated surface, do not use abrasive cleansers, metal scouring pads or metal utensils to clean these items as they may damage the finish.**
- **Never wash the bread pan in the dishwasher.**

Cleaning the Paddle

1. Wash the collapsible paddle and fixed paddle with warm soapy water and a soft cloth.
2. Ensure there is no baked-on residue in any of the paddle crevices, including the 'D' shaped hole and hinge area. If there is, soak the paddle in warm soapy water. A non-abrasive liquid cleanser or mild spray solution may be used. Allow to stand for 10-20 minutes. Use a wooden toothpick, thin wooden skewer or plastic cleaning brush to remove any bread residue from the crevices and hinge area. Failure to clean the hinge area may eventually result in the collapsible paddle not working effectively. Rinse thoroughly.
3. Let all surfaces dry thoroughly prior to inserting into the bread pan.

NOTE

We do not recommend washing the paddles in the dishwasher. To extend the life of the non-stick coating, always wash in warm soapy water. Do not use abrasive cleansers, metal scouring pads or metal utensils to clean the paddles as these items may damage the paddle surface.

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CARE & CLEANING

Storage

1. Ensure the bread maker is turned OFF by pressing and holding the CANCEL button. The bread maker is OFF when the START | PAUSE button surround is no longer red. Remove the power plug from the power outlet.
2. Ensure the bread maker and all accessories are completely cool, clean and dry.
3. Place the bread pan and paddles into the interior baking chamber.
4. Ensure the lid is closed.
5. Store the appliance in an upright position standing level on its support legs. Do not store anything on top.

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TROUBLESHOOTING

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TROUBLESHOOTING

INGREDIENTS

PROBLEM	EASY SOLUTION
Can other bread recipes be made in this machine?	• Results may vary when using other recipes as the recipes in this booklet are sized so that the dough is kneaded properly and the finished bread does not exceed the bread pan capacity. Use only recipes with similar quantities of ingredients. As a general guide, a minimum 2 cups and maximum 4.5 cups of total dry ingredients is recommended on the bread settings. On the jam setting, as a general guide, a maximum 3 cups of fruit should be used.
Can powdered products be used in place of fresh products and visa-versa?	• Yes, egg powders, dried buttermilk or dry milk can be used. These products allow you to use the Delay Start feature, however always ensure to add the water to the bread pan first, then add the dried substitution after the flour to keep them separate. • Similarly, fresh milk and eggs can be substituted for dry milk and egg powders, but the baked bread will have a heavier texture. If you still choose to use fresh milk, ensure to decrease the same measurement of liquid to equal the fresh milk and omit the milk powder. Do not use the Delay Start feature with perishable ingredients.
Can butter or margarine be used in place of oil?	• Yes, but the bread crumb may appear a more creamy, yellow colour.
Can other sweetening agents be used in place of sugar?	• Yes, honey, golden syrup or brown sugar can be used. When substituting honey or similar sweet liquids for sugar, ensure to decrease the same measurement of liquid to equal the liquid sugar substitute. We do not recommend powdered or liquid artificial sweeteners.
Can salt be omitted?	• Salt plays a very important part in bread making. Omitting it will decrease water retention in the dough, as well as affect mixing, the strength of the gluten development and the fermentation of the yeast. In the finished bread, salt improves the loaf shape, crumb structure and crust colour, as well as extending shelf life and enhancing flavour.

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TROUBLESHOOTING

INGREDIENTS

PROBLEM	EASY SOLUTION
Can I use home-ground or home-milled flour?	• Depending on the coarseness of the flour, results may not be satisfactory. For best results, we recommend using a blend of bread flour and home-milled flour. Ensure not to grind the flour too coarse as it may damage the bread pan coating.
Why do the ingredients need to be placed in the bread pan in the specified order?	• To ensure all dry ingredients are mixed with the water and to avoid the yeast activating prematurely with the water, salt or sugar when using the Delay Start feature.

TEMPERATURES

PROBLEM	EASY SOLUTION
Are the room and water temperatures important?	• Yes – room and water temperature influences yeast activity and therefore can affect the quality of the bread. The average room temperature is approximately 20°C-25°C. Dry ingredients should be at room temperature and liquids at 27°C unless stated otherwise. Never use hot water as it will kill the yeast.
Why is the 'bake' temperature range so low?	• Due to the small, enclosed baking chamber and close proximity of the heating element, the baking temperatures are lower than a wall oven but hot enough to bake the bread efficiently and evenly. Our testing has shown that breads usually baked in a wall oven at 190°C can be successfully baked in the bread maker at 150°C. When using or developing your own recipes, we recommend using the bread makers preset recommended baking temperature as a guide before adjusting the temperature and/or 'bake' time to produce the desired results.

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TROUBLESHOOTING

BAKING BREAD

PROBLEM	EASY SOLUTION
A power outage has occurred. What can I do?	• If the power is accidentally turned off for 60 minutes or less during operation, the Power Failure Protection will automatically resume the cycle where it was interrupted, when power is restored.
If you unintentionally cancelled during the 'knead' phase, what can I do?	• Reselect the bread setting and allow dough to re-knead and continue through the rising and baking process. The result may be a loaf higher in volume and lighter in texture.
If you unintentionally cancelled during the 'rise' phase, what can I do?	• Turn the bread maker off. Leave the dough inside the baking chamber with the lid closed. Allow the dough to rise until almost near the top of the pan. Turn the bread maker on. Select the BAKE ONLY setting, set the required baking temperature and time then press the START | PAUSE button to activate the cycle.
If you unintentionally cancelled during the 'bake' phase, what can I do?	• Select the BAKE ONLY setting, set the required baking temperature and time then press the START | PAUSE button to activate the cycle.
Why did the bread not rise?	• There may be several reasons. Check the protein level of the flour, we recommend flours with at least 11-12% protein. The yeast may have failed to activate so check the 'Best Before Date' of the yeast, the yeast measurements and the temperature of the liquids (27°C) and dry ingredients (20°C-25°C).
Why do large holes appear inside the bread?	• Occasionally air bubbles will concentrate at a certain location during the last 'rise' phase and will bake in this state. This could be caused by too much water and/or yeast or insufficient flour. Check the recipe ingredients and method of weighing/measuring.

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TROUBLESHOOTING

BAKING BREAD

PROBLEM	EASY SOLUTION
Why does the top of the bread collapse?	• Usually this is because the ingredients are not in balance or low protein flour is used. Check the method of weighing/measuring the ingredients. Too much yeast, water or other liquid ingredients, or insufficient flour, may cause the bread to be pale on top and collapse while baking.
Why does the bread sometimes vary in height and shape?	• Bread is sensitive to its environment so can be affected by altitude, humidity, weather, room temperature, length of the Delay Start timer and fluctuations in household current. The bread shape can also be affected if stale ingredients are used or are incorrectly measured.
Why is my whole wheat loaf shorter than my regular white loaf?	• Whole wheat flours and some specialty grains do not rise as well as bread flour. The result will be a shorter and smaller loaf.
Why does bread colour differ?	• Ingredients and their properties can cause the loaf to brown differently. Try changing the crust colour or modifying the baking temperature and/or time. Also, the crust may have darkened during the 'keep warm' phase. We recommend removing the bread before the 'keep warm' phase begins.
Why does bread sometimes have a strange odor?	• Too much yeast or stale ingredients, particularly flour and water, can cause odors. Always use fresh ingredients and accurate measurements.
Why does flour sometimes stick to the side of the bread?	• During the 'knead' phase small amounts of flour may sometimes stick to the sides of the bread pan and bake onto the sides of the loaf. Scrape the floured portion from the outer crust with a sharp knife. The next time you try the recipe, if necessary, during the 'knead 2' phase use a rubber spatula to fold in any unmixed flour from around the edges of the bread pan. This is especially important on the GLUTEN FREE and YEAST FREE settings. You may want to spray the bottom and halfway up the sides of the bread pan with cooking oil before adding ingredients for your yeast free breads, and use a rubber spatula to loosen the loaf before turning out.

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TROUBLESHOOTING

BAKING BREAD

PROBLEM	EASY SOLUTION
Why does the paddle come out with the bread?	• This can happen as the paddle is detachable. Use a non-metal utensil to remove it from the baked loaf before slicing. Use caution as the paddle will be hot. Alternatively, you can remove the paddle before the start of the 'bake' phase.
Why is there smoke coming out of the bread maker?	• It is normal that the bread maker emit a fine smoke during first use as it burns off the protective substances on the heating element. It is also normal that steam emit from the steam vents. • However, smoke can also be caused by spilt ingredients on the outside of the bread pan and inside the baking chamber. Without turning off the bread maker, remove the plug from the power outlet. With a soft damp cloth (non-metallic, non-abrasive), clean then thoroughly dry the outside of the bread pan, baking chamber and heating element, using caution as they will be hot. Reinsert the power plug. The Power Failure Protection will automatically resume the cycle where it was interrupted.

DELAY START

PROBLEM	EASY SOLUTION
Why can't the Delay Start feature be set past 13 hours?	• The ingredients may deteriorate in quality or ferment if they are left inside the bread pan for many hours. This is especially the case during summer, when the Delay Start feature should be set to a shorter period of time.
Why can't some ingredients be used with the Delay Start feature?	• Most protein foods such as milk, cheese, eggs, bacon, etc., are perishable and will deteriorate if left unrefrigerated for more than one hour.

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TROUBLESHOOTING

FRUIT AND NUT DISPENSER

PROBLEM	EASY SOLUTION
The base of the Fruit and Nut Dispenser is open.	• Lift open the lid of the main stainless steel housing. The base of the dispenser can be identified by the row of steam vents. Push in the base until it clicks into place.

ALTITUDE & WEATHER CONDITIONS

PROBLEM	EASY SOLUTION
I live in a high altitude area, are there any adjustments I should make?	• In high altitude areas, over 3000 feet (900m): • Dough tends to rise faster as there is less air pressure. Reduce yeast by ¼ teaspoon. If the dough still rises too high, reduce yeast by another ¼ teaspoon the next time you try the recipe. You could also try adding a little more salt and a little less sugar to retard the yeast action and promote slower, more even rising. • Flour is drier at higher altitudes and will absorb more liquid. Use less flour or more liquid and pay attention to the dough consistency.
I live in a dry or humid climate, are there any adjustments I should make?	• In dry climates, flour is drier and will absorb more liquid. Use less flour or more liquid and pay attention to the dough consistency. • In humid climates, reduce yeast by ¼ teaspoon to avoid over rising of the dough. If the dough still rises too high, reduce yeast by another ¼ teaspoon the next time you try the recipe.

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TROUBLESHOOTING

PROBLEM		NO MOVEMENT IN BREAD PAN	DAMP OR STICKY LOAF	LOAF RISES TOO HIGH	LOAF RISES THEN FALLS	LOAF IS SHORT & DENSE
Operational Errors	**Paddle or Bread Pan not assembled securely** See pages 11 and 13 for correct assembly instructions.	●				
	'Preheat' Phase There is no movement in the bread pan during the 'preheat' phase. This phase occurs on the WHOLE WHEAT, WHOLE WHEAT RAPID and JAM settings.	●				
	LCD displays ---H or -H: The baking chamber is too warm and will not operate until it cools down. Lift open the lid, remove the bread pan and allow sufficient time to cool. Once cooled, the LCD screen will return to the main menu. Press the START | PAUSE button to activate the cycle.	●				
	LCD displays --L The bread maker is too cold and will not operate until it heats up. Place in a warmer environment, recommended room temperature is 25°C. Once warm enough, the LCD screen will return to the main menu. Press the START | PAUSE button to activate the cycle.	●				
	Lid was open during baking It is not recommended to lift the lid during operation unless stated in the recipe; to check the consistency of the dough; or to glaze and add seeds to the top of the loaf.	●				●
	'Keep Warm' phase The bread was left in the baking chamber during the 'keep warm' phase. Remove the bread pan before the 'keep warm' phase, then remove the bread and allow to cool on a wire rack.		●			
	Bread sliced just after baking Steam was not allowed to escape from the baked loaf. Cool bread for a minimum of 20 minutes before slicing it.		●			

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TROUBLESHOOTING

PROBLEM	
Operational Errors	**E:02** Contact your nearest authorised Breville service centre.
	E:02 Contact your nearest authorised Breville service centre.

PROBLEM		NO MOVEMENT IN BREAD PAN	DAMP OR STICKY LOAF	LOAF RISES TOO HIGH	LOAF RISES THEN FALLS	LOAF IS SHORT & DENSE
Water	**Not enough** Check dough consistency during the 'knead 2' phase. If it is too dry, add liquid (27°C), ½ to 1 tablespoon at a time.					●
	Too much Check dough consistency during the 'knead 2' phase, see page 22. If it is too wet, add flour 1 tablespoon at a time.		●	●	●	
	Temperature too hot or too cold Water and liquids should be (27°C) unless stated otherwise.					●
Flour	**Not enough** Check dough consistency during the 'knead 2' phase. If it is too wet, add flour 1 tablespoon at a time.				●	
	Too much Check dough consistency during the 'knead 2' phase. If it is too dry, add liquid (27°C), ½ to 1 tablespoon at a time.					●
	Wrong type of flour used Use the recommended flour in the recipe. For bread baking, bread flour with at least 11-12% protein is recommended to ensure a tall springy loaf.					●

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TROUBLESHOOTING

PROBLEM		NO MOVEMENT IN BREAD PAN	DAMP OR STICKY LOAF	LOAF RISES TOO HIGH	LOAF RISES THEN FALLS	LOAF IS SHORT & DENSE
Yeast	**Not enough** Increase by ¼ teaspoon.					●
	Too much Reduce by ¼ teaspoon.			●	●	
	Wrong type of yeast used We recommend Active Dry Yeast for all standard settings and Instant Yeast for the rapid settings.			●		●
	Stale yeast Check the 'Best Before Date'. Refer for tips on checking the freshness of your yeast.					●
	Yeast prematurely activated Always ensure to layer ingredients in the bread pan in the order listed in the recipe, separating the yeast from liquids. When using the Delay Start feature, make a small hollow in the centre of the flour (ensuring the hollow does not touch the water, salt or sugar layer) then place the yeast in the hollow.					●
Sugar	**Not enough** Sugar is an important part of the bread making process as it provides food for the yeast. We do not recommend powdered or liquid artificial sweeteners.					●
Non-recommended ingredients and quantities used Use the recommended ingredients, substitutions and quantities. Results may vary when using other recipes.				●	●	●

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RECIPES

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BASIC

METHOD

1. Ensure the collapsible kneading blade is in the upright position before adding ingredients.
2. Wipe spills from outside of bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press 'SELECT' to access the setting as listed in the following recipes.
5. Press 'LOAF SIZE' to select 1.25kg, 1kg, 0.75kg or 0.5kg if required.
6. Press 'CRUST' to select DARK, MEDIUM, LIGHT or RAPID if required.
7. Press 'START/PAUSE' to commence operation.
8. At the end of the setting, press 'STOP'.
9. Remove bread from bread machine and bread pan. Cool bread on rack.

Almost any BASIC recipe, including the ones on the following pages, can be modified for use with the BASIC RAPID setting.

Best results are achieved by using the longer settings, producing a loaf with optimal texture. If using the RAPID settings on specified recipes in this section, reduce salt by ¼ teaspoon and increase yeast by ¼ teaspoon. This adjustment is suitable for all recipes.

Unlike the BASIC setting, the BASIC RAPID setting reduces all three of the 'rise' phases, shortening the entire cycle time by approximately an hour. For this reason, Instant Yeast (also known as quick-rise yeast, rapid-rise yeast, fast-rising yeast, fast-acting yeast or bread machine yeast) must be used with this setting or the bread will not rise and bake properly.

Almost any BASIC recipe can be modified for use with the BASIC RAPID setting by replacing Active Dry Yeast with an equal or larger amount of
Instant Yeast.

TRADITIONAL - WHITE BREAD

BREAD NAME **Basic White Bread**
SETTING **Basic**
PADDLE **Collapsible**
CRUST COLOUR OPTIONS **Light, Medium, Dark**

INGREDIENTS	1.25KG 2.5LBS	1KG 2.0LBS	0.75KG 1.5LBS	0.5KG 1.0LBS
Water	420ml	360ml	280ml	180ml
Oil	60ml	2 tablespoons	1 tablespoon	1 tablespoon
Salt	2 teaspoons	1½ teaspoons	1 teaspoon	½ teaspoon
Sugar	2 tablespoons	1½ tablespoons	1 tablespoon	3 teaspoons
Bread flour	750g/ 5 cups	650g/ 4 ⅓ cups	500g/ 3 ⅓ cups	2¼ cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
Milk powder	2 tablespoons	1½ tablespoons	1 tablespoon	3 teaspoons
Yeast: Active Dry	2 teaspoons	1¾ teaspoons	1½ teaspoons	1½ teaspoons

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BASIC - MILK BREAD

BREAD NAME **Milk Bread**
SETTING **Basic**
PADDLE **Collapsible**
CRUST COLOUR OPTIONS **Light, Medium, Dark**

INGREDIENTS	1.25KG	1KG	0.75KG	0.5KG
	2.5LBS	2.0LBS	1.5LBS	1.0LBS
Full cream milk, scalded and cooled*	420ml	375ml	310ml	185ml
Oil	1½ tablespoons	1 tablespoon	3 teaspoons	2 teaspoons
Salt	2 teaspoons	1½ teaspoons	1¼ teaspoons	1 teaspoon
Sugar	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Bread flour	700g/ 4⅔ cups	600g/ 4 cups	450g/ 3 cups	300g / 2 cups
Bread improver	1½ teaspoons	1 teaspoon	¾ teaspoon	½ teaspoon
Yeast: Active Dry	1¾ teaspoons	1½ teaspoons	1¼ teaspoons	1 teaspoon

*Scalding milk:

Heat milk in a heavy-based pan, stirring continuously, until hot but not boiling.

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BASIC - FRENCH BREAD

BREAD NAME	**French Bread**
SETTING	**Crusty**
PADDLE	**Collapsible**
CRUST COLOUR OPTIONS	**Not available**
DELAY START	**No**

INGREDIENTS	1.25KG 2.5LBS	1KG 2.0LBS	0.75KG 1.5LBS	0.5KG 1.0LBS
Water	420ml	375ml	310ml	185ml
Oil	1 tablespoon	3 teaspoons	2 teaspoons	1½ teaspoons
Salt	2 teaspoons	1½ teaspoons	1¼ teaspoons	1 teaspoon
Sugar	3 teaspoons	2 teaspoons	1 teaspoon	1 teaspoon
Bread flour	750g/ 5 cups	650g/4 ⅓ cups	500g/ 3 ⅓ cups	325g
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon	¾ teaspoon
Yeast: Active Dry	1¾ teaspoons	1½ teaspoons	1¼ teaspoons	1 teaspoon

Selection of the 'RAPID' function is not available on this setting.

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FLAVOURED WHITE BREAD

METHOD

1. Place ingredients into bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press 'SELECT' to access the desired setting as listed in the following recipes.
5. Press 'LOAF SIZE' to select 1000g or 750g if required.
6. Press 'CRUST' to select DARK, MEDIUM, LIGHT or RAPID function if required.
7. Press 'START/PAUSE' to commence operation.
8. At the end of the setting, press 'STOP'.
9. Remove bread from bread machine and bread pan. Cool bread on a rack.

FLAVOURED WHITE BREAD - POTATO & LEEK BREAD

BREAD NAME Potato & Leek Bread
SETTING Basic
PADDLE Collapsible
CRUST COLOUR OPTIONS Light, Medium, Dark

INGREDIENTS	1.25KG	1KG	0.75KG	0.5KG
Water	420ml	375ml	290ml	185ml
Oil	60ml	2½ tablespoons	2 tablespoons	1 tablespoon
Salt	2 teaspoons	1½ teaspoons	1¼ teaspoons	1 teaspoon
Sugar	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Bread flour	750g/ 5 cups	600g/ 4 cups	500g/ 3 ⅓ cups	2 Cups/ 300g
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon	½ teaspoon
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Packaged Instant Potato Flakes	½ cup	⅓ cup	¼ cup	¼ cup
Yeast: Active Dry	1¾ teaspoons	1½ teaspoons	1¼ teaspoons	1 teaspoon
ADD TO THE AUTOMATIC FRUIT AND NUT DISPENSER OR AT THE BEEPS DURING THE KNEAD 2 CYCLE				
Leek, finely chopped	90g/ 1 cup	65g/ ¾ cup	45g/ ½ cup	25g / ¼ cup

FLAVOURED WHITE BREAD - SUN-DRIED TOMATO BREAD

BREAD NAME Sun-Dried Tomato Bread
SETTING Basic
PADDLE Collapsible
CRUST COLOUR OPTIONS Light, Medium, Dark

INGREDIENTS	1.25KG	1KG	0.75KG	0.5KG
Water	420ml	375ml	310ml	185ml
Oil from sun-dried tomatoes	60ml	2 tablespoons	1 tablespoon	1 tablespoon
Salt	2 teaspoons	1½ teaspoons	1¼ teaspoons	1 teaspoon
Sugar	2 tablespoons	1½ tablespoons	1 tablespoon	3 teaspoons
Bread flour	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups	2 cups/ 300g
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
Milk powder	3 tablespoons	2 tablespoons	1 tablespoon	1 tablespoon
Dried Mixed Herbs	3 teaspoons	2 teaspoons	1 teaspoon	1 teaspoon
Yeast: Active Dry	1¾ teaspoons	1½ teaspoons	1¼ teaspoons	1 teaspoon
ADD TO THE AUTOMATIC FRUIT AND NUT DISPENSER OR AT THE BEEPS DURING THE KNEAD 2 CYCLE				
Sun-dried tomatoes, chopped, drained and dried	½ cup	⅓ cup	¼ cup	¼ cup

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FLAVOURED WHITE BREAD - GARLIC BREAD

BREAD NAME Garlic Bread
SETTING Basic
PADDLE Collapsible
CRUST COLOUR OPTIONS Light, Medium, Dark

INGREDIENTS	1.25KG	1KG	0.75KG	0.5KG
Water	420ml	375ml	310ml	185ml
Olive oil	60ml	2 tablespoons	1 tablespoon	1 tablespoon
Fresh roasted garlic*	Whole bulb	Whole bulb	½ bulb	½ bulb
Salt	2 teaspoons	1½ teaspoons	1 teaspoon	1 teaspoon
Sugar	2 tablespoons	1½ tablespoons	1 tablespoon	3 teaspoons
Bread flour	750g/ 5 cups	600g/ 4 cups	500g/ 3 ⅓ cups	300g/ 2 cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Fresh parsley, chopped	3 tablespoons	2 tablespoons	1 tablespoon	1 tablespoon
Yeast: Active Dry	1¾ teaspoons	1½ teaspoons	1¼ teaspoons	½ teaspoon

***Roasted Garlic**

To roast garlic, slice off the top of a whole garlic bulb. Place in a square sheet of foil paper about 20cm x 20cm (8" x 8"). Drizzle 1 tablespoon of olive oil, place two sprigs of thyme and sprinkle with salt and pepper. Enclose the garlic by bringing up the sides of the foil and pinching the package closed. Bake in a 175°C oven for approximately 35 minutes, or until the garlic cloves are soft and creamy in texture. To use in the recipe above, allow to cool. Squeeze the garlic bulb to extract the cloves. Keep them whole for this recipe.

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FLAVOURED WHITE BREAD - ITALIAN BREAD

BREAD NAME **Italian Bread**
SETTING **Basic**
PADDLE **Collapsible**
CRUST COLOUR OPTIONS **Light, Medium, Dark**
DELAY START **No**

INGREDIENTS	1.25KG	1KG	0.75KG	0.5KG
Milk, scalded and cooled to 27°C	430mL	415ml	290ml	220ml
Honey	2½ teaspoons	2 tablespoons	1½ tablespoons	1 tablespoon
Unsalted butter pieces at room temperature	50g	40g	30g	20g
Salt	2¼ teaspoons	2 teaspoons	1½ tablespoons	1 teaspoon
Bread flour	750g/5 cups	600g/4 cups	450g/3 cups	300g/2 cups
Yeast: Active Dry	2½ teaspoons	2 teaspoons	1 teaspoon	1 teaspoon
ADD TO THE AUTOMATIC FRUIT AND NUT DISPENSER OR AT THE BEEPS DURING THE KNEAD 2 CYCLE				
Stuffed green olives, chopped, drained and dried	½ cup	⅓ cup	¼ cup	2 tablespoons

Tip: See method scalding milk page 61.

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FLAVOURED WHITE BREAD - BLACK OLIVE & BASIL BREAD

BREAD NAME Black Olive & Basil Bread
SETTING Basic
PADDLE Collapsible
CRUST COLOUR OPTIONS Light, Medium, Dark

INGREDIENTS	1.25KG	1KG	0.75KG	0.5KG
	2.5LBS	2.0LBS	1.5LBS	1.0LBS
Water	420ml	375ml	310ml	185ml
Olive oil	60ml	2 tablespoons	1 tablespoon	1 tablespoon
Salt	2 teaspoons	1½ teaspoons	1 teaspoon	1 teaspoon
Sugar	2 tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Bread flour	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups	300g / 2 cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Dried basil	1¼ tablespoon	1 tablespoon	3 teaspoons	2 teaspoons
Yeast: Active Dry	1¾ teaspoons	1½ teaspoons	1¼ teaspoons	1 teaspoon
ADD TO THE AUTOMATIC FRUIT AND NUT DISPENSER OR AT THE BEEPS DURING THE KNEAD 2 CYCLE				
Black olives, chopped, drained and dried	4 tablespoons	3 tablespoons	2 tablespoons	1½ tablespoons

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FLAVOURED WHITE BREAD - THAI COCONUT CURRY BREAD

BREAD NAME **Thai Coconut Curry Bread**
SETTING **Basic**
PADDLE **Collapsible**
CRUST COLOUR OPTIONS **Light, Medium, Dark**

INGREDIENTS	1.25KG	1KG	0.75KG	0.5KG
Water	420ml	375ml	310ml	185ml
Oil	60ml	2 tablespoons	1 tablespoon	1 tablespoon
Salt	2 teaspoons	1½ teaspoons	1 teaspoon	½ teaspoon
Sugar	2 tablespoons	1½ tablespoons	1 tablespoon	3 teaspoons
Bread flour	700g/ 4 ⅔ cups	600g/ 4 cups	450g/ 3 cups	300g/ 2 cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
Coconut milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Thai Curry Mix Powder	3 teaspoons	2 teaspoons	1 teaspoon	1 teaspoon
Yeast: Active Dry	1¾ teaspoons	1½ teaspoons	1¼ teaspoons	1 teaspoon

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FLAVOURED WHITE BREAD - PESTO & PINENUT BREAD

BREAD NAME Pesto & Pinenut Bread
SETTING Basic
PADDLE Collapsible
CRUST COLOUR OPTIONS Light, Medium, Dark

INGREDIENTS	1.25KG	1KG	0.75KG	0.5KG
Water	390ml	320ml	250ml	160ml
Oil	50ml	2 tablespoons	1½ tablespoons	1 tablespoon
Bottled or fresh Pesto	½ cup	⅓ cup	¼ cup	2 tablespoons
Salt	2 teaspoons	1½ teaspoons	1 teaspoon	1 teaspoon
Sugar	2 tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Bread flour	750g/5 cups	600g/4 cups	450g/3 cups	300g/ 2 cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Yeast: Active Dry	2 teaspoons	1¼ teaspoons	1 teaspoon	1 teaspoon
ADD TO THE AUTOMATIC FRUIT AND NUT DISPENSER OR AT THE BEEPS DURING THE KNEAD 2 CYCLE				
Roasted pine nuts	½ cup	⅓ cup	¼ cup	2 tablespoons

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FLAVOURED WHITE BREAD - CHEESE & CHIVE BREAD

BREAD NAME **Cheese & Chive Bread**
SETTING **Basic**
PADDLE **Collapsible**
CRUST COLOUR OPTIONS **Light, Medium, Dark**

INGREDIENTS	1.25KG	1KG	0.75KG	0.5KG
Water	420ml	375ml	310ml	185ml
Oil	60ml	60ml	2 tablespoons	2 tablespoons
Salt	2 teaspoons	1½ teaspoons	1 teaspoon	1 teaspoon
Sugar	2 tablespoons	2 tablespoons	1½ tablespoons	1 tablespoom
Bread flour	700g/ 4 ⅔ cups	600g/ 4 cups	450g/ 3 cups	300g/ 2 cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Paprika	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
Yeast: Active Dry	1¾ teaspoons	1½ teaspoons	1¼ teaspoons	1 teaspoon
ADD AT THE BEEPS DURING THE KNEAD 2 CYCLE				
Chives, chopped	½ cup	⅓ cup	¼ cup	1 tablespoon
Cheddar cheese, grated	1¼ cups	1 cup	¾ cup	½ cup
Parmesan cheese, grated	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon

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FLAVOURED WHITE BREAD - SWEET CORN BREAD

BREAD NAME Sweet Corn Bread
SETTING Basic
PADDLE Collapsible
CRUST COLOUR OPTIONS Light, Medium, Dark

INGREDIENTS	1.25KG	1KG	0.75KG	0.5KG
Water	300ml	270ml	240ml	135ml
Olive oil	60ml	60ml	2 tablespoons	1½ tablespoon
Canned creamed corn	½ cup	½ cup	¼ cup	¼ cup
Salt	2 teaspoons	1½ teaspoons	1 teaspoon	1 teaspoon
Sugar	2 tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Bread flour	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups	300g / 2 cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Cayenne pepper	¾ teaspoons	½ teaspoon	¼ teaspoon	¼ teaspoon
Yeast: Active Dry	1¾ teaspoons	1½ teaspoons	1¼ teaspoons	1 teaspoon
ADD TO THE AUTOMATIC FRUIT AND NUT DISPENSER OR AT THE BEEPS DURING THE KNEAD 2 CYCLE				
Canned corn kernels, drained	1 cup	¾ cup	½ cup	¼ cup

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FLAVOURED WHITE BREAD - PUMPKIN BREAD

BREAD NAME **Pumpkin Bread**
SETTING **Basic**
PADDLE **Collapsible**
CRUST COLOUR OPTIONS **Light, Medium, Dark**
DELAY START **No**

INGREDIENTS	1.25KG	1KG	0.75KG	0.5KG
Water	220ml	200ml	180ml	100ml
Oil	60ml	2 tablespoons	1 tablespoon	1 tablespoon
Pumpkin, cooked, mashed and well drained	1 cup	¾ cup	½ cup	¼ cup
Salt	2 teaspoons	1½ teaspoons	1 teaspoon	1 teaspoon
Sugar	2 tablespoons	1½ tablespoons	1 tablespoon	3 teaspoon
Bread flour	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups	300g/ 2 cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Ground cumin	1¾ teaspoons	1½ teaspoons	1 teaspoon	1 teaspoon
Yeast: Active Dry	1¾ teaspoons	1½ teaspoons	1¼ teaspoons	1 teaspoon

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FLAVOURED WHITE BREAD - CAJUN JALAPENO BREAD

BREAD NAME Cajun Jalapeno Bread
SETTING Basic
PADDLE Collapsible
CRUST COLOUR OPTIONS Light, Medium, Dark

INGREDIENTS	1.25KG	1KG	0.75KG	0.5KG
Water	420ml	375ml	310ml	185ml
Oil	60ml	2 tablespoons	1 tablespoon	1 tablespoon
Salt	2 teaspoons	1½ teaspoons	1 teaspoon	1 teaspoon
Sugar	2 tablespoons	1½ tablespoons	1 tablespoon	3 teaspoons
Bread flour	700g/4 ⅔ cups	600g/ 4 cups	450g/ 3 cups	300g / 2 cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Cajun seasoning	3 teaspoons	2 teaspoons	1½ teaspoons	1 teaspoon
Yeast: Active Dry	1¾ teaspoons	1½ teaspoons	1¼ teaspoons	1 teaspoon
ADD TO THE AUTOMATIC FRUIT AND NUT DISPENSER OR AT THE BEEPS DURING THE KNEAD 2 CYCLE				
Jalapeno peppers, chopped, drained and dried	½ cup	⅓ cup	¼ cup	2 tablespoons

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FLAVOURED WHITE BREAD - FRESH HERB & CARAWAY BREAD

BREAD NAME Fresh Herb & Caraway Bread
SETTING Basic
PADDLE Collapsible
CRUST COLOUR OPTIONS Light, Medium, Dark

INGREDIENTS	1.25KG	1KG	0.75KG	0.5KG
	2.5LBS	2.0LBS	1.5LBS	1.0LBS
Water	420ml	375ml	310ml	185ml
Oil	60ml	2 tablespoons	1 tablespoon	1 tablespoon
Salt	2 teaspoons	1½ teaspoons	1 teaspoon	3 teaspoons
Sugar	2 tablespoons	1½ tablespoons	1 tablespoon	3 teaspoons
Bread flour	700g/4 ⅔ cups	600g/ 4 cups	450g 3 cups	300g / 2 cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Tandaco yeast	1¾ teaspoons	1½ teaspoons	1¼ teaspoons	1 teaspoon
Ground cumin	1¾ teaspoons	1½ teaspoons	1 teaspoon	1 teaspoon
Caraway seeds	2 teaspoons	1½ teaspoons	1 teaspoon	1 teaspoon
Yeast: Active Dry	1¾ teaspoons	1½ teaspoons	1¼ teaspoons	1 teaspoon
ADD TO THE AUTOMATIC FRUIT AND NUT DISPENSER OR AT THE BEEPS DURING THE KNEAD 2 CYCLE				
Chopped fresh parsley	3 tablespoons	2 tablespoons	1 tablespoon	1 tablespoon
Chopped fresh dill	3 tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Chopped fresh coriander	2 tablespoons	1½ tablespoons	1 tablespoon	3 teaspoons
Chopped fresh thyme	1 tablespoon	3 teaspoons	2 teaspoons	1½ teaspoons

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FLAVOURED SWEET BREAD

Most of the recipes in this section have the addition of nuts, chocolate, sultanas or other flavour enhancing ingredients. Some of the recipes include egg or milk in place of water to produce a richer flavoured bread with better keeping qualities. All the recipes in this section are designed for the SWEET Setting.

Selection of CRUST and the RAPID function is not available on this setting.

METHOD

1. Place ingredients into bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press 'SELECT' to access the SWEET setting.
5. Press 'LOAF SIZE' to setting if required.
6. Press 'START/PAUSE' to commence operation.
7. At the end of the setting, press 'STOP'.
8. Remove bread from the bread machine and bread pan. Cool bread on rack.
9. Ensure the collapsible kneading blade is in the upright position before adding ingredients.

FLAVOURED SWEET BREAD - PECAN & MAPLE SYRUP BREAD

BREAD NAME Pecan & Maple Syrup Bread
SETTING Sweet
PADDLE Collapsible

INGREDIENTS	1.25KG	1KG	0.75KG	0.5KG
Water, 27°C	355ml	320ml	250ml	160ml
Pure Maple Syrup	80ml	80ml	60ml	2 tablespoons
Oil	60ml	2 tablespoons	1 tablespoon	1 tablespoon
Salt	2 teaspoons	1½ teaspoons	1 teaspoon	¾ teaspoon
Sugar	2½ teaspoons	2 teaspoons	1½ teaspoons	1 teaspoon
Bread flour	675g/ 4½ cups	600g/ 4 cups	450g/ 3 cups	300g / 2 cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Yeast: Active Dry	2 teaspoons	1½ teaspoons	1¼ teaspoons	1 teaspoon
ADD TO THE AUTOMATIC FRUIT AND NUT DISPENSER OR AT THE BEEPS DURING THE KNEAD 2 CYCLE				
Pecans, chopped	½ cup	⅓ cup	¼ cup	3 tablespoons

FLAVOURED SWEET BREAD - APPLE & SPICE BREAD

BREAD NAME **Apple & Spice Bread**
SETTING **Sweet**
PADDLE **Collapsible**

INGREDIENTS	1.25KG	1KG	0.75KG	0.5KG
Water	355ml	320ml	250ml	165ml
Oil	60ml	2 tablespoons	1 tablespoon	1 tablespoon
Salt	2 teaspoons	1½ teaspoons	1 teaspoon	¾ teaspoon
Sugar	2½ teaspoons	2 teaspoons	1½ teaspoons	1 teaspoon
Bread flour	675g/ 4½ cups	600g/ 4 cups	450g/ 3 cups	300g / 2 cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Yeast: Active Dry	2 teaspoons	1½ teaspoons	1¼ teaspoons	1 teaspoon
ADD TO THE AUTOMATIC FRUIT AND NUT DISPENSER OR AT THE BEEPS DURING THE KNEAD 2 CYCLE				
Dried apple, chopped	⅓ cup	¼ cup	2 tablespoons	1½ tablespoons
Dates, fresh	⅓ cup	¼ cup	2 tablespoons	1½ tablespoons

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FLAVOURED SWEET BREAD - GINGER & MACADAMIA NUT BREAD

BREAD NAME **Ginger & Macadamia Nut Bread**
SETTING **Sweet**
PADDLE **Collapsible**

INGREDIENTS	1.25KG	1KG	0.75KG	0.5KG
Water	360ml	330ml	270ml	165ml
Oil	60ml	2 tablespoons	1 tablespoon	1 tablespoon
Ginger & Lime Jam	⅓ cup	¼ cup	2 tablespoons	1½ tablespoon
Salt	1½ teaspoons	1¼ teaspoons	1 teaspoon	¾ teaspoon
Bread flour	675g/ 4½ cups	600g/ 4 cups	450g/ 3 cups	300g/ 2 cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Ground ginger	1¼ teaspoon	1 teaspoon	¾ teaspoon	½ teaspoon
Yeast: Active Dry	2 teaspoons	1¾ teaspoons	1½ teaspoons	1¼ teaspoon
ADD TO THE AUTOMATIC FRUIT AND NUT DISPENSER OR AT THE BEEPS DURING THE KNEAD 2 CYCLE				
Macadamia nuts, chopped roughly	½ cup	⅓ cup	¼ cup	2 tablespoons
Glace ginger, chopped	¼ cup	2 tablespoons	1 tablespoon	3 teaspoons

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FLAVOURED SWEET BREAD - ROLLED OATS & BROWN SUGAR BREAD

BREAD NAME Rolled Oats & Brown Sugar Bread
SETTING Sweet
PADDLE Collapsible

INGREDIENTS	1.25KG	1KG	0.75KG	0.5KG
Water	410ml	375ml	310ml	185ml
Oil	60ml	2 tablespoons	1 tablespoon	1 tablespoon
Salt	2 tablespoons	1½ teaspoons	1 teaspoon	1 teaspoon
Brown sugar	3 tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Bread flour	675g/ 4½ cups	600g/ 4 cups	450g/ 3 cups	300g/ 2 cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
Rolled oats	¾ cup	½ cup	⅓ cup	¼ cup
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Yeast: Active Dry	1¾ teaspoons	1½ teaspoons	1¼ teaspoons	1 teaspoon

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FLAVOURED SWEET BREAD - WALNUT & COFFEE BREAD

BREAD NAME Walnut & Coffee Bread
SETTING Sweet
PADDLE Collapsible

INGREDIENTS	1.25KG	1KG	0.75KG	0.5KG
Water	410ml	375ml	310ml	185ml
Oil	60ml	60ml	2 tablespoons	1½ tablespoon
Honey	¼ cup	2 tablespoons	1 tablespoon	1 tablespoon
Instant coffee	3 teaspoons	2 teaspoons	1 teaspoon	1 teaspoon
Salt	2 teaspoons	1½ teaspoons	1 teaspoon	¾ teaspoon
Bread flour	675g/ 4½ cups	600g/ 4 cups	450g/ 3 cups	300g/ 2 cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Nutmeg	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
Yeast: Active Dry	1¾ teaspoons	1½ teaspoons	1¼ teaspoons	1 teaspoon
ADD TO THE AUTOMATIC FRUIT AND NUT DISPENSER OR AT THE BEEPS DURING THE KNEAD 2 CYCLE				
Walnuts, chopped	½ cup	⅓ cup	¼ cup	2 tablespoons

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FLAVOURED SWEET BREAD - LEMON BUTTER BREAD

BREAD NAME Lemon Butter Bread
SETTING Sweet
PADDLE Collapsible

INGREDIENTS	1.25KG	1KG	0.75KG	0.5KG
Water	410ml	375ml	310ml	185ml
Salt	2 teaspoons	1½ teaspoons	1 teaspoon	¾ teaspoons
Lemon Butter Spread	¼ cup	2 tablespoons	1 tablespoon	1 tablespoon
Grated lemon rind	3 teaspoons	2 teaspoons	1 teaspoon	1 teaspoon
Bread flour	675g/ 4½ cups	600g/ 4 cups	450g/ 3 cups	300g/ 2 cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Yeast: Active Dry	1¾ teaspoons	1½ teaspoons	1¼ teaspoons	1 teaspoon

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FLAVOURED SWEET BREAD - COCONUT & SOUR CHERRY BREAD

BREAD NAME Coconut & Cherry Bread
SETTING Sweet
PADDLE Collapsible

INGREDIENTS	1.25KG	1KG	0.75KG	0.5KG
Water	370ml	330ml	250ml	165ml
Canned Coconut Milk	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Oil	60ml	2 tablespoons	1 tablespoon	1 tablespoon
Salt	1¼ teaspoons	1½ teaspoons	1¼ teaspoons	¾ teaspoon
Sugar	3 tablespoons	2 tablespoons	1 tablespoon	1 tablespoon
Bread flour	675g/ 4½ cups	600g/ 4 cups	450g/ 3 cups	300g/ 2 cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Desiccated coconut	½ cup	⅓ cup	¼ cup	3 tablespoons
Yeast: Active Dry	2 teaspoons	1¾ teaspoons	1½ teaspoons	1¼ teaspoon
ADD TO THE AUTOMATIC FRUIT AND NUT DISPENSER OR AT THE BEEPS DURING THE KNEAD 2 CYCLE				
Sour cherries	½ cup	⅓ cup	¼ cup	2 tablespoons

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FLAVOURED SWEET BREAD - CRANBERRY & PISTACHIO NUT BREAD

BREAD NAME Cranberry & Pistachio Nut Bread
SETTING Sweet
PADDLE Collapsible

INGREDIENTS	1.25KG	1KG	0.75KG	0.5KG
Water	275ml	250ml	200ml	125ml
Oil	50ml	2 tablespoons	1½ tablespoons	1 tablespoon
Salt	1¾ teaspoons	1½ teaspoons	1½ teaspoons	¾ tablespoon
Brown sugar	3 tablespoons	2½ tablespoons	2 tablespoons	1¼ tablespoons
Bread flour	675g/ 4½ cups	600g/ 4 cups	450g/ 3 cups	300g/ 2 cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Yeast: Active Dry	2 teaspoons	1¾ teaspoons	1½ teaspoons	1¼ teaspoons
ADD TO THE AUTOMATIC FRUIT AND NUT DISPENSER OR AT THE BEEPS DURING THE KNEAD 2 CYCLE				
Dried cranberries	½ cup	⅓ cup	¼ cup	2 tablespoons
Pistachio nuts, raw	½ cup	⅓ cup	¼ cup	2 tablespoons
Dark chocolate, chopped (optional)	½ cup	⅓ cup	¼ cup	2 tablespoons

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FLAVOURED SWEET BREAD - CHOCOLATE CHIP BREAD

BREAD NAME **Chocolate Chip Bread**
SETTING **Sweet**
PADDLE **Collapsible**

INGREDIENTS	1.25KG	1KG	0.75KG	0.5KG
Water	370ml	330ml	250ml	165ml
Oil	60ml	2 tablespoons	1 tablespoon	1 tablespoon
Salt	1¼ teaspoons	1½ teaspoons	1 teaspoon	¾ teaspoon
Brown sugar	3 tablespoons	2 tablespoons	1 tablespoon	1 tablespoon
Cocoa	⅓ cup	¼ cup	2 tablespoons	1 tablespoon
Bread flour	675g/ 4½ cups	600g/ 4 cups	450g/ 3 cups	300g/ 2 cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Yeast: Active Dry	2 teaspoons	1¾ teaspoons	1½ teaspoons	1¼ teaspoon
ADD TO THE AUTOMATIC FRUIT AND NUT DISPENSER OR AT THE BEEPS DURING THE KNEAD 2 CYCLE				
Chilled Chocolate , roughly chopped	1 cup	¾ cup	½ cup	¼ cup

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FLAVOURED SWEET BREAD - APRICOT ALMOND & CARDAMOM BREAD

BREAD NAME **Apricot Almond & Cardamom Bread**
SETTING **Sweet**
PADDLE **Collapsible**

INGREDIENTS	1.25KG	1KG	0.75KG	0.5KG
Water	370ml	300ml	270ml	125ml
Oil	60ml	2 tablespoons	1 tablespoon	1 tablespoon
Pure almond extract	1½ teaspoons	1½ teaspoons	1 teaspoon	¾ teaspoon
Salt	2 teaspoons	1½ teaspoons	1 teaspoon	¾ teaspoon
Brown sugar	3 tablespoons	2 tablespoons	1 tablespoon	1 tablespoon
Bread flour	675g/ 4½ cups	600g/ 4 cups	450g/ 3 cups	300g/ 2 cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Ground cardamom	1½ teaspoons	1¼ teaspoons	1 teaspoon	¾ teaspoon
Yeast: Active Dry	2 teaspoons	1¾ teaspoons	1½ teaspoons	1¼ teaspoon
ADD TO THE AUTOMATIC FRUIT AND NUT DISPENSER OR AT THE BEEPS DURING THE KNEAD 2 CYCLE				
Slivered almonds	⅓ cup	⅓ cup	⅓ cup	¼ cup
Dried apricots, chopped	⅓ cup	⅓ cup	⅓ cup	¼ cup

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FLAVOURED SWEET BREAD - FRUIT LOAF

BREAD NAME **Fruit Loaf**
SETTING **Sweet**
PADDLE **Collapsible**
DELAY START **No**

INGREDIENTS	1.25KG	1KG	0.75KG	0.5KG
Water	360ml	330ml	270ml	165ml
Butter or Oil	50g/50ml	40g/40ml	30g/30ml	20g/20ml
Salt	2 teaspoons	1½ teaspoons	1 teaspoon	¾ teaspoon
Brown sugar	3 tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
White bread flour	675g/ 4½ cups	600g/ 4 cups	450g/ 3 cups	300g/ 2 cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Ground mixed spice	1½ tablespoons	1 tablespoon	3 teaspoons	2 teaspoons
Yeast: Active Dry	2½ teaspoons	2 teaspoons	1½ teaspoons	1¼ teaspoons
ADD TO THE AUTOMATIC FRUIT AND NUT DISPENSER OR AT THE BEEPS DURING THE KNEAD 2 CYCLE				
Dried fruit (sultanas, currants, raisins, dates, figs, apricots)	1 cup	⅔ cup	½ cup	⅓ cup

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FLAVOURED SWEET BREAD - FRUIT & NUT BREAD

BREAD NAME Fruit & Nut Bread
SETTING Sweet
PADDLE Collapsible

INGREDIENTS	1.25KG	1KG	0.75KG	0.5KG
1 egg (59g) + enough milk to make up	225ml	250ml	200ml	125ml
Apple juice	145ml	125ml	90ml	65ml
Oil	2 tablespoons	1 tablespoon	2 teaspoons	2 teaspoons
Salt	1¾ teaspoons	1½ teaspoons	1¼ teaspoons	1 teaspoon
Brown sugar	3 tablespoons	2 tablespoons	1 tablespoon	1 tablespoon
Bread flour	675g/ 4½ cups	600g/ 4 cups	450g/ 3 cups	300g/ 2 cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
Grated lemon rind	3 teaspoons	2 teaspoons	1 teaspoon	1 teaspoon
Ground mixed spice	2 teaspoons	1½ teaspoons	1 teaspoon	¾ teaspoon
Yeast: Active Dry	2½ teaspoons	2 teaspoons	1¾ teaspoons	1½ teaspoons
ADD TO THE AUTOMATIC FRUIT AND NUT DISPENSER OR AT THE BEEPS DURING THE KNEAD 2 CYCLE				
Sultanas	¼ cup	2 tablespoons	1 tablespoon	1 tablespoon
Mixed peel	2 tablespoons	1 tablespoon	2 teaspoons	2 teaspoons
Glace cherries, halved	2 tablespoons	1 tablespoon	2 teaspoons	2 teaspoons
Glace ginger, chopped	2 tablespoons	1 tablespoon	2 teaspoons	2 teaspoons
Dried apple, chopped	2 tablespoons	1 tablespoon	2 teaspoons	2 teaspoons
Walnuts, chopped	¼ cup	2 tablespoons	1 tablespoon	1 tablespoon

Use the pause function by pressing the START/PAUSE button at 15 minutes into the baking cycle to glaze the top of the loaf using the gelatine recipe on page 121.

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WHOLEWHEAT BREAD

The breads in this section use ingredients such as wholemeal flour, rye flour and other grains or cereals. The WHOLE WHEAT setting has been designed with these ingredients in mind, by providing a 30 minute PREHEAT time at the beginning of the setting to allow these heavy flours time to absorb the liquid, soften and expand. The WHOLE WHEAT RAPID setting has a 5 minute PREHEAT time. Extra kneading and rising times have also been included. These features encourage better gluten development to produce a better wholemeal loaf of bread.

METHOD

1. Place ingredients into bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press 'SELECT' to access the desired setting as listed in the recipes below.
5. Press 'LOAF SIZE' to 1000g or 750g setting if required.
6. Press 'CRUST' to select DARK, MEDIUM, LIGHT or RAPID if required.
7. Press 'START/PAUSE' to commence operation.
8. At the end of the setting, press 'STOP'.

Almost any WHOLE WHEAT recipe, including the ones on the following pages, can be modified for use with the WHOLE WHEAT RAPID setting.

Best results are achieved by using the longer settings, producing a loaf with optimal texture. If using the RAPID settings on specified recipes in this section, reduce salt by ¼ teaspoon and increase yeast by ¼ teaspoon. This adjustment is suitable for all recipes.

For this reason, Instant Yeast (also known as quick-rise yeast, rapid-rise yeast, fast-rising yeast, fast-acting yeast or bread machine yeast) must be used with this setting or the bread will not rise and bake properly.

Almost any WHOLE WHEAT recipe can be modified for use with the WHOLE WHEAT RAPID setting by replacing Active Dry Yeast with an equal or larger amount of Instant Yeast. We also recommend adding Vital Wheat Gluten. For recommended quantities, Refer to 'Vital Wheat Gluten', page 42 and 'Yeast', page 44.

WHOLEWHEAT BREAD - 100% WHOLEMEAL BREAD

BREAD NAME **100% Wholemeal Bread**
SETTING **Whole Wheat**
PADDLE **Collapsible**
CRUST COLOUR OPTIONS **Light, Medium, Dark**

INGREDIENTS	1.25KG	1KG	0.75KG	0.5KG
Water	440ml	390ml	295ml	200ml
Oil	3 tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Salt	2 teaspoons	1½ teaspoons	1 teaspoon	¾ teaspoon
Sugar	3 tablespoons	2 tablespoons	1 tablespoon	1 tablespoon
Wholemeal plain flour	700g/4 ⅔ cups	600g/ 4 cups	450g/ 3 cups	300g/ 2 cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
Milk powder	3 tablespoons	2½ tablespoons	2 tablespoon	1 tablespoon + 1 teaspoon
Yeast: Active Dry	2¼ teaspoons	2 teaspoons	1¼ teaspoons	1 teaspoon

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WHOLEWHEAT BREAD - BRAN BREAD

BREAD NAME **Bran Bread**
SETTING **Whole Wheat**
PADDLE **Collapsible**
CRUST COLOUR OPTIONS **Light, Medium, Dark**

INGREDIENTS	1.25KG	1KG	0.75KG	0.5KG
Water	445ml	400ml	310ml	200ml
Butter	50g	40g	30g	20g
Salt	2¼ teaspoons	2 teaspoons	1½ teaspoons	1 teaspoon
Brown sugar	3 tablespoons	2 tablespoons	1 tablespoon	1 tablespoon
Bread flour	350g/2 ⅓ cups	300g/ 2 cups	260g/ 1¾ cups	150g/ 1 cup
Wholemeal flour	240g/1 ½ cups	240g/ 1½ cups	160g/ 1 cup	120g/ ¾ cup
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
Unprocessed Bran	½ cup	⅓ cup	¼ cup	2 tablespoon
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Yeast: Active Dry	2½ teaspoons	1½ teaspoons	1¼ teaspoons	1 teaspoon

Delay setting not suitable for this recipe due to the butter. To use the delay setting replace butter with equal amounts of oil.

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WHOLEWHEAT BREAD - CRACKED WHEAT & SUNFLOWER BREAD

BREAD NAME Cracked Wheat & Sunflower Bread
SETTING Whole Wheat
PADDLE Collapsible
CRUST COLOUR OPTIONS Light, Medium, Dark

INGREDIENTS	1.25KG	1KG	0.75KG	0.5KG
Water	430ml	390ml	310ml	200ml
Oil	60ml	2 tablespoons	1½ tablespoons	1 tablespoon
Salt	2 teaspoons	1½ teaspoons	1 teaspoon	¾ teaspoon
Sugar	3 tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Wholemeal plain flour	420g/ 2 ⅔ cups	400g/ 2½ cups	260g/ 1 ⅔ cups	240g/ 1½ cup
Bread flour	275g/ 1¾ cups	225g/ 1½ cups	150g/ 1 cup	125g/ ¾ cup
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
Milk powder	3 tablespoons	2½ tablespoons	1½ tablespoons	1 tablespoon + 1 teaspoon
Cracked wheat (burghul)	3 tablespoons	2 tablespoons	1 tablespoon	1 tablespoon
Yeast: Active Dry	2¼ teaspoons	2 teaspoons	1½ teaspoons	1 teaspoon
ADD TO THE AUTOMATIC FRUIT AND NUT DISPENSER OR AT THE BEEPS DURING THE KNEAD 2 CYCLE				
Sunflower Seeds	½ cup	⅓ cup	¼ cup	2 tablespoons

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WHOLEWHEAT BREAD - RYE & CARAWAY BREAD

BREAD NAME Rye & Caraway Bread
SETTING Whole Wheat
PADDLE Collapsible
CRUST COLOUR OPTIONS Light, Medium, Dark

INGREDIENTS	1.25KG	1KG	0.75KG	0.5KG
Water	470ml	415ml	300ml	210ml
Olive oil	2 tablespoons	1½ tablespoons	1 tablespoon	3 teaspoons
Treacle	60ml	2 tablespoons	1½ tablespoons	1 tablespoon
Salt	2 teaspoons	1½ teaspoons	1 teaspoon	¾ teaspoon
Rye flour	275g/ 1¾ cups	225g/ 1½ cups	150g/ 1 cup	40g/ ¾ cup
Bread flour	400g/ 2⅔ cups	375g/ 2½ cups	300g/ 2 cups	190g/ 1¼ cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
Milk powder	3 tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Caraway seeds	1 tablespoon	3 teaspoons	2 teaspoons	1½ teaspoons
Yeast: Active Dry	2½ teaspoons	1½ teaspoons	1¼ teaspoons	1 teaspoon

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WHOLEWHEAT BREAD - SWEDISH LIMPA BREAD

BREAD NAME Swedish Limpa Bread
SETTING Whole Wheat
PADDLE Collapsible
CRUST COLOUR OPTIONS Light, Medium, Dark

INGREDIENTS	1.25KG	1KG	0.75KG	0.5KG
Water	445ml	400ml	320ml	200ml
Olive oil	60ml	2 tablespoons	1½ tablespoons	1 tablespoon
Salt	2 teaspoons	1½ teaspoons	1 teaspoon	½ teaspoon
Brown sugar	3 tablespoons	2 tablespoons	1 tablespoon	1 tablespoon
Bread flour	525g/ 3½ cups	450g/ 3 cups	300g/ 2 cups	225g/ 1½ cups
Rye flour	190g/ 1¼ cups	150g/ 1 cup	110g/ ¾ cup	75g/ ½ cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Grated orange rind	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Caraway seeds	3½ teaspoons	3 teaspoons	2½ teaspoons	1½ teaspoons
Fennel seeds	2½ teaspoons	2 teaspoons	1½ teaspoons	1 teaspoon
Yeast: Active Dry	2½ teaspoons	2¼ teaspoons	1½ teaspoons	1 teaspoon

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WHOLEWHEAT BREAD - WHOLEWHEAT DATE & NUT BREAD

BREAD NAME **Wholewheat Date & Nut Bread**
SETTING **Whole Wheat**
PADDLE **Collapsible**
CRUST COLOUR OPTIONS **Light, Medium, Dark**
DELAY START **No**

INGREDIENTS	1.25KG	1KG	0.75KG	0.5KG
Water	440ml	390ml	295ml	200ml
Olive oil	2 tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Salt	2 teaspoons	1½ teaspoons	1 teaspoon	½ teaspoon
Brown sugar	3 tablespoons	2 tablespoons	1 tablespoon	1 tablespoon
Wholemeal plain flour	480g/ 3 cups	370g/ 2 ⅔ cups	320g/ 2 cups	160g / 1 cup
Bread flour	250g/1 ⅔ cups	250g/1 ⅔ cups	110g/ ¾ cup	125g/ ¾ cup
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
Milk powder	3 tablespoons	2½ tablespoons	1½ tablespoons	1 tablespoon + 1 teaspoon
Yeast: Active Dry	2½ teaspoons	2 teaspoons	1½ teaspoons	1 teaspoon
ADD TO THE AUTOMATIC FRUIT AND NUT DISPENSER OR AT THE BEEPS DURING THE KNEAD 2 CYCLE				
Dates, chopped	½ cup	⅓ cup	¼ cup	¼ cup
Pecans, chopped	½ cup	⅓ cup	¼ cup	¼ cup

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DOUGH

METHOD

1. Place ingredients into bread pan, in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press 'SELECT' to access – DOUGH setting.
5. Press 'START/PAUSE' to commence operation.
6. At the end of the setting, press 'STOP'. Remove bread pan from the baking chamber and remove dough from the bread pan. Dough is now ready for hand shaping, rising and baking.
7. Turn out the dough onto a lightly floured surface and knead for 1 minute by hand to a well-rounded form. Shape the dough following the recipe instructions.

DOUGH

BREAD NAME Bread Rolls
SETTING Dough
PADDLE Collapsible

INGREDIENTS	
Water	310ml
Oil	2 tablespoons
Salt	1 teaspoon
Sugar	2 tablespoons
Bread flour	600g/ 4 cups
Eggs (59g)	1
Yeast: Active Dry	2 teaspoons
GLAZE	
Milk	2 tablespoons

Handshaping procedure

1. Divide dough into 16 equal pieces. Knead each piece and shape into rounds.
2. Place rounds close together on a lightly greased baking tray.
3. Cover rounds loosely with lightly greased plastic wrap and stand in a warm area for 30 minutes or until doubled in size.
4. Remove plastic wrap, brush tops of rounds with milk.
5. Bake in preheated oven at 200°C for 12-15 minutes or until cooked and golden brown.

BREAD NAME Rosetta Rolls
SETTING Dough
PADDLE Collapsible

INGREDIENTS	
Water	310ml
Oil	60ml
Salt	1 teaspoon
Sugar	1 tablespoon
Bread flour	600g/ 4 cups
Yeast: Active Dry	2 teaspoons

Handshaping procedure

1. Divide dough into 12 equal pieces. Knead each piece and shape into rounds.
2. Place rounds, 5cm apart, onto lightly greased baking trays. Use a 2.5cm round cutter to press a 1cm indentation into the top of each round. Use a sharp knife to slice 6 evenly spaced, 1cm cuts round the sides of the round.
3. Cover rounds loosely with lightly greased plastic wrap and stand in a warm area for 60 minutes or until doubled in size.
4. Remove plastic wrap, brush tops of rounds with milk and sift a fine layer of flour over top of rounds, if desired.
5. Bake in preheated oven at 180°C for 20-30 minutes or until cooked when tested.

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DOUGH - STICKY CINNAMON ROLLS

BREAD NAME **Sticky Cinnamon Rolls**
SETTING **Dough**
PADDLE **Collapsible**

INGREDIENTS	
Water	285ml
Salt	1 teaspoon
Sugar	2½ teaspoons
Bread flour	600g/ 4 cups
Eggs (59g)	2
Butter, softened & chopped	60g
Yeast: Active Dry	3 teaspoons
FILLING	
Butter melted	3 tablespoons
Brown sugar	4 tablespoons
Pecans, finely chopped	70g/ ½ cup
Ground cinnamon	1½ tablespoons

Handshaping procedure

1. Roll dough into a 40cm × 40cm square. Brush dough with half of the melted butter. Sprinkle with combined sugar, pecans and cinnamon.
2. Drizzle remaining butter over sugar mixture. Roll up width-wise and cut into 2cm thick slices.
3. Place 5cm apart, on a lightly greased baking tray. Cover loosely with lightly greased plastic wrap and stand in a warm area for 20 minutes or until doubled in size. Remove plastic wrap.
4. Bake in preheated oven at 180°C for 25-30 minutes or until golden brown. Brush with GELATINE GLAZE whilst still hot, then drizzle with VANILLA GLAZE on page 121.

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DOUGH

BREAD NAME Wholewheat Honey Rolls
SETTING Dough
PADDLE Collapsible

INGREDIENTS	
Water	310ml
Oil	2 tablespoons
Salt	1 teaspoon
Honey	3 tablespoons
Wholemeal plain flour	600g/ 4 cups
Yeast: Active Dry	2 teaspoons

Handshaping procedure

1. Divide dough into 12 equal pieces. Knead each piece and shape into rounds.
2. Place rounds close together on a lightly greased baking tray.
3. Cover rounds loosely with lightly greased plastic wrap and stand in a warm area for 50-60 minutes or until doubled in size.
4. Remove plastic wrap, brush tops of rounds with milk.
5. Bake in preheated oven at 200°C for 12-15 minutes or until cooked and golden brown.

BREAD NAME Apple Twist
SETTING Dough
PADDLE Collapsible

INGREDIENTS	
Water	250ml
Salt	2 teaspoons
Sugar	3 tablespoons
Bread flour	600g/ 4 cups
Eggs (60g)	2
Butter, chopped	60g/ 3 tablespoons
Yeast: Active Dry	2½ teaspoons
FILLING	
Canned pie apple	300g
Mixed dried fruit	⅓ cup
Desiccated coconut	⅓ cup

Handshaping procedure

1. Roll dough out into a 30cm × 50cm rectangle. Cut into 4 strips lengthwise.
2. Combine filling ingredients and spoon mixture down the centre of each strip. Fold in half lengthwise and seal edges by pressing together. Roll into a sausage shape.
3. Twist 2 strips together and place on a lightly greased baking tray. Repeat with remaining rolls.
4. Cover loosely with lightly greased plastic wrap and stand in a warm area for 20 minutes or until doubled in size. Remove plastic wrap.
5. Bake in a preheated oven at 180°C for 20-25 minutes or until golden brown.
6. Slide twists onto a wire rack. Brush with GELATINE GLAZE on page 121 whilst still hot. Stand for 5-10 minutes before serving.

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DOUGH - HOT CROSS BUNS

BREAD NAME Hot Cross Buns
SETTING Dough
PADDLE Collapsible

INGREDIENTS	
Water	340ml
Oil	2 tablespoons
Salt	2 teaspoons
Brown sugar	3 tablespoons
Bread flour	600g/ 4 cups
Milk powder	3 tablespoons
Ground mixed spice	1 tablespoon
Ground cinnamon	1 tablespoon
Yeast: Active Dry	2¼ teaspoons
ADD TO THE AUTOMATIC FRUIT AND NUT DISPENSER	
Sultanas	1¾ cups
Mixed peel or dried apricots, chopped (optional)	¼ cup
BATTER FOR 'CROSSES'	
Water	2 tablespoons
Plain flour	40g/ ¼ cup

Handshaping procedure

1. Divide dough into 18 pieces and shape into rounds. Place rounds close together on a lightly greased baking tray.
2. Cover loosely with lightly greased plastic wrap and leave to stand in a warm area for 20 minutes or until doubled in size.
3. Blend "Cross" batter ingredients to make a smooth batter. Spoon into a piping bag fitted with a small piping nozzle.
4. Remove plastic wrap and pipe a cross onto each bun.
5. Bake in preheated oven at 190°C for 15-20 minutes or until golden brown.
6. Slide buns from baking tray onto a wire rack. If desired, brush HOT CROSS BUN GLAZE on page 121 over hot buns. Stand 5-10 minutes before serving.

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DOUGH - CARAMEL CHELSEA BUNS

BREAD NAME **Caramel Chelsea Buns**
SETTING **Dough**
PADDLE **Collapsible**

INGREDIENTS	
Full cream milk, scalded and cooled	350ml
Salt	1 teaspoon
Sugar	2 tablespoons
Bread flour	600g/ 4 cups
Mixed spice	1½ teaspoons
Grated orange rind	2 teaspoons
Egg (59g), lightly beaten	1
Yeast: Active Dry	3 teaspoons
TO COMPLETE	
Melted butter	20g
Bottled Caramel Fudge Sauce	½ cup
Sultanas	½ cup
Chopped walnuts	½ cup

Handshaping procedure

1. Roll dough out to a 20cm × 30cm rectangle. Brush dough with butter. Spread with caramel sauce leaving a 2cm border. Sprinkle with sultanas and walnuts, then roll up from the long side, as for a Swiss Roll.
2. Cut into 12 slices, place cut side up in 2 lightly greased deep 22cm round cake pans.
3. Cover loosely with lightly greased plastic wrap and leave to stand in a warm area for 30 minutes or until buns have risen slightly. Remove plastic wrap.
4. Bake at 200°C for 30 minutes or until golden. Remove from cake pans and cool on wire racks. When cool, drizzle with VANILLA GLAZE on page 121.

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DOUGH - STOLLEN

BREAD NAME **Stollen**
SETTING **Dough**
PADDLE **Collapsible**

INGREDIENTS	
Milk	125ml
Water	125ml
Melted butter	60g
Salt	1 teaspoon
Caster sugar	3 tablespoons
Bread flour	600g/ 4 cups
Grated orange rind	1 teaspoon
Egg (59g), lightly beaten	1
Yeast: Active Dry	2 teaspoons
TO COMPLETE	
Raisins	½ cup
Sultanas	3 tablespoons
Glace cherries	3 tablespoons
Mixed peel	2 tablespoons
Slivered almonds	3 tablespoons
Brandy	2 tablespoons
Melted butter	2 tablespoons
Icing sugar	3 tablespoons

Handshaping procedure

1. Place raisins, sultanas, glace cherries, mixed peel and almonds into a glass bowl. Pour over brandy, cover and set aside to stand for 2 hours.
2. Flatten and shape dough to approximately 25cm square. Scatter soaked fruit and almonds over the top.
3. Fold dough over fruit then knead fruit into the dough until evenly incorporated.
4. Roll dough out to an oval shape roughly 30cm × 20cm. Fold the dough in half lengthways. Place on a lightly greased baking tray. Brush with melted butter. Cover loosely with plastic wrap and leave to stand in a warm area for 1 hour or until well risen.
5. Bake at 180°C for 30-35 minutes or until golden.
6. Remove stollen from tray, cool on wire rack.
7. When cool, dust Stollen with icing sugar.

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PIZZA DOUGH

METHOD

1. Place ingredients into bread pan, in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press 'SELECT' to access – DOUGH – PIZZA setting.
5. Press 'START/PAUSE' to commence operation.
6. At the end of the setting, press 'STOP'.
7. Remove bread pan from the baking chamber and remove dough from the bread pan. Dough is now ready for hand shaping, rising and baking.
8. Turn out the dough onto a lightly floured surface and knead for 1 minute by hand to a well-rounded form. Shape the dough following the recipe instructions.

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DOUGH - PIZZA DOUGH

BREAD NAME Pizza Dough
SETTING Dough-Pizza
PADDLE Collapsible

INGREDIENTS	
Water	250ml
Olive oil	1 tablespoon
Salt	2 teaspoons
Sugar	3 teaspoons
Bread flour	500g
Yeast: Active Dry	3 teaspoons

Suggested toppings

Tomato paste, mushrooms, capsicums, onions, tomatoes, capers, pineapple pieces, olives, herbs, salami, ham, anchovies, sardines, cheese (i.e. grated mozzarella, Parmesan).

Handshaping procedure

1. Turn dough out onto a lightly floured surface and knead for 1 minute to combine.
2. Divide dough into 3 equal portions and roll into circles to the desired thickness.
3. For a thicker style dough roll out, cover and allow to rise in a warm place. For a thin style pizza use immediately.
4. Place onto a lightly greased baking tray. Spread or sprinkle pizza with selected toppings.
5. Bake in a preheated oven at 200°C for 12-15 minutes or until base is cooked and topping heated through.

BREAD NAME Focaccia
SETTING Dough-Pizza
PADDLE Collapsible

INGREDIENTS	
Water	250ml
Olive oil	2 tablespoons
Salt	1 teaspoon
Sugar	2 teaspoons
Bread flour	450g/ 3 cups
Yeast: Active Dry	2¼ teaspoons
TOPPING	
Olive oil	¼ cup
Salt	1 tablespoon
Black olives, sliced	⅓ cup

Handshaping procedure

For a thick Focaccia

1. Press dough into a lightly greased 19cm × 29cm lamington pan.
2. Cover loosely with lightly greased plastic wrap and stand in a warm area for 30 minutes or until doubled in size.
3. Remove plastic wrap, brush dough with olive oil and sprinkle with rock salt and olives.
4. Bake in a preheated oven at 200°C for 30-35 minutes or until golden brown.

For a thin Focaccia

5. Roll dough on a lightly greased baking tray until 2cm thick. Prepare as for a thick Focaccia.

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DOUGH - PIZZA DOUGH

BREAD NAME **Calzone**
SETTING **Dough-Pizza**
PADDLE **Collapsible**

INGREDIENTS	
Water	240ml
Olive oil	2 tablespoons
Salt	1 teaspoon
Wholemeal flour	150g/ 1 cup
Bread flour	300g/ 2 cups
Yeast: Active Dry	2 teaspoons

Suggested fillings

- Sun-dried tomato pesto, roasted red, yellow and green capsicum, marinated eggplant or sliced mushroom.
- Anchovy fillets, prawns, sliced salami, ham, bacon, turkey or chicken.
- Grated cheddar, mozzarella, Parmesan or sliced Camembert, brie or fetta cheeses.

Handshaping procedure

1. Divide dough into 8 equal pieces. Roll each piece into a circle 15cm across.
2. Cover half of each circle with selected fillings, leaving a rim around the edge.
3. Brush edges with water, then fold the uncovered half over the covered half and seal the edges.
4. Place onto lightly greased baking trays. Use a sharp knife to make a small slit in the top of each calzone.
5. Bake in a preheated oven at 200°C for 15-20 minutes or until cooked and golden brown.

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DOUGH PASTA

Make fresh home made Pasta to serve with your favourite pasta sauces.

METHOD

1. Place ingredients into bread pan, in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press 'SELECT' to access DOUGH – PASTA setting.
5. Press 'START/PAUSE' to commence operation.
6. At the end of the setting, press 'STOP'.
7. Remove bread pan from the baking chamber and remove pizza dough which is now ready for hand shaping and baking.
8. Turn the dough out onto a lightly floured surface and knead for 1 minute by hand to a well-rounded form. Shape the dough following the recipe instructions.

DOUGH - PASTA DOUGH

BREAD NAME Pasta Dough
SETTING Dough-Pasta
PADDLE Collapsible

INGREDIENTS	
Water	220ml
Olive oil	1 tablespoon
Salt	1½ teaspoons
Plain flour	300g/ 2 cups
Semolina	170g/ 1 cup

BREAD NAME Egg Pasta Dough
SETTING Dough-Pasta
PADDLE Collapsible

INGREDIENTS	
Eggs (60g), lightly beaten	2
Egg yolks	3
Extra Virgin Olive Oil	1 tablespoon
'00' flour	250g
Salt	¾ teaspoon

BREAD NAME Lamb & Coriander Ravioli
SETTING Dough-Pasta
PADDLE Collapsible

INGREDIENTS	
Pasta dough	1 quantity
FILLING	
Lean lamb mince	150g
Freshly minced garlic	1 teaspoon
Parmesan cheese	1 tablespoon
Finely chopped fresh coriander	1 teaspoon
Ground nutmeg	¼ teaspoon
Freshly ground black pepper	¼ teaspoon

Handshaping procedure

1. Divide into two equal portions. Roll out each portion to a square approximately 30cm × 30cm.
2. Place filling ingredients in a mixing bowl, mix well to combine.
3. Place teaspoons of filling 5cm apart over one of the pasta squares. Brush edges and between filling lightly with water and top with remaining pasta square. Press firmly between fillings and along edges and cut into squares using a pastry wheel. Sprinkle ravioli with a little flour.
4. Cook ravioli in boiling water (several at a time) in a large saucepan for 5 minutes, or until just tender. Drain well, then serve with your favourite pasta sauce.

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GLUTEN FREE

Your Breville Custom Loaf will make delicious gluten free bread with ease. The following recipes have been developed without any grains or ingredients that contain gluten, so are suitable for people with specific food allergies or intolerances.

Making gluten free bread is different from traditional bread making, therefore it is important to carefully read the following information.

- Always see the ingredients specified in recipes for successful gluten free baking.
- Ensure that the flour is gluten free. Buy it from a reliable source to ensure freshness.
- Check with the yeast manufacturer to ensure that the yeast is gluten free. Only use active dry yeast when making these recipes.
- Ensure that the vinegar used is gluten free. Vinegar helps strengthen the dough.
- Guar Gum is a powdery substance with a similar function to Xanthan Gum. It is high in fibre and can sometimes have a laxative effect on people with sensitive digestive systems. Guar gum is food additive 412.
- Xanthan Gum is a fine creamy white powder, and acts as a substitute for gluten and gives structure to the bread so that the dough will rise. Xanthan Gum is food additive number 415.
- Lactose Intolerance – the milk powder may be substituted with a soy milk powder but may result in a heavier loaf. Coconut milk powder can also be used as a substitute and will give a pleasant flavour.
- Follow the directions for each recipe carefully. The preparation of gluten free bread is different from automatic bread making. The Preset Timer cannot be used when making these recipes.

STEPS FOR GLUTEN FREE BREADS

METHOD

1. Follow steps for preparation on each recipe.
2. Insert the bread pan into position in the baking chamber and close the lid.
3. Press MENU to choose setting GLUTEN FREE(8).
4. Choose LOAF SIZE 1kg.
5. Choose CRUST COLOUR DARK for best results.
6. Press START | CANCEL to commence cycle.
7. When the beeper alerts you that the fruit and nut dispenser has dispensed open lid – DO NOT turn bread maker off; use a plastic spatula and carefully scrape down sides of tin, mix in the same direction as the blade turning until ingredients are well combined, replace lid and continue with cycle.

NOTE

Dough should resemble a thick batter. If necessary add 1–2 tablespoons of rice flour or water.

8. After cycle has completed press START | CANCEL to stop KEEP WARM setting.

NOTE

For best results remove bread pan as soon as cycle has finished.

9. Using oven mitts, remove bread from bread maker. Allow bread to rest in pan for 5 minutes before turning out to cool on a wire rack.

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BASIC GLUTEN FREE BREAD

INGREDIENTS	1KG
Luke warm water	520ml
Oil	80ml
Eggs	3 large
White vinegar	1 teaspoon
White rice flour	300g
Brown rice flour	150g
Besan or soy flour	70g
Arrowroot	150g
Organ gluten substitute	1 tablespoon
Xanthan gum	2 teaspoons
White sugar	3 teaspoons
Salt	1 ½ teaspoons
Yeast: active dry	3 teaspoons

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. When the beeper alerts you that the fruit and nut dispenser has dispensed open lid – DO NOT turn bread maker off; use a plastic spatula and carefully scrape down sides of tin, mix in the same direction as the blade turning until ingredients are well combined, replace lid and continue with cycle.

NOTE

Dough should resemble a thick batter. If necessary add 1–2 tablespoons of rice flour or water.

5. Leave to cool in bread pan for 5 minutes before turning out onto a wire rack to cool.

NOTE

Organ Gluten Free substitute can be purchased from good health food stores.

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GLUTEN FREE GRAIN BREAD

INGREDIENTS	1KG
Water	530ml
Oil	80ml
Eggs	3 large
White vinegar	1 teaspoon
White rice flour	300g
Brown rice flour	150g
Besan or soy flour	70g
Arrowroot	150g
Organ gluten substitute	1 tablespoon
Xanthan gum	2 teaspoons
White sugar	3 teaspoons
Salt	1 ½ teaspoons
Linseed	2 tablespoons
Quinoa	2 tablespoons
Chia	2 tablespoons
Yeast: active dry	3 teaspoons

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. When the beeper alerts you that the fruit and nut dispenser has dispensed open lid – DO NOT turn bread maker off; use a plastic spatula and carefully scrape down sides of tin, mix in the same direction as the blade turning until ingredients are well combined, replace lid and continue with cycle.

NOTE

Dough should resemble a thick batter. If necessary add 1–2 tablespoons of rice flour or water.

5. Leave to cool in bread pan for 5 minutes before turning out onto a wire rack to cool.

NOTE

Organ Gluten Free substitute can be purchased from good health food stores.

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GLUTEN FREE CHOCOLATE AND SOUR CHERRY

INGREDIENTS	1KG
Luke warm water	400ml
Oil	60ml
Eggs	3
White vinegar	1 teaspoon
White rice flour	375g
Brown rice flour	150g
Xanthan gum	1 tablespoon
Cocoa powder	30g
Soft brown sugar	100g
Soy milk or skim milk powder	¼ cup
Salt	1 teaspoon
Yeast: active dry	2 teaspoons
Dark choc, chopped	100g
Sour cherries, drained	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. When the beeper alerts you that the fruit and nut dispenser has dispensed open lid – DO NOT turn bread maker off; use a plastic spatula and carefully scrape down sides of tin, mix in the same direction as the blade turning until ingredients are well combined, replace lid and continue with cycle.

NOTE

Dough should resemble a thick batter. If necessary add 1–2 tablespoons of rice flour or water.

5. Leave to cool in bread pan for 5 minutes before turning out onto a wire rack to cool.

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GLUTEN FREE FRUIT LOAF

INGREDIENTS	1KG
Luke warm water	360ml
Oil	60ml
Eggs	2
White vinegar	1 teaspoon
White rice flour	360g
Arrowroot	80g
White sugar	3 teaspoons
Brown sugar	2 tablespoons
Xanthan gum	3 teaspoons
Salt	1 teaspoon
Yeast: active dry	2 teaspoons
Sultanas	¾ cup
Dates, chopped	¾ cup
Dried cranberries	¾ cup

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. When the beeper alerts you that the fruit and nut dispenser has dispensed open lid – DO NOT turn bread maker off; use a plastic spatula and carefully scrape down sides of tin, mix in the same direction as the blade turning until ingredients are well combined, replace lid and continue with cycle.

NOTE

Dough should resemble a thick batter. If necessary add 1-2 tablespoons of rice flour or water.

5. Leave to cool in bread pan for 5 minutes before turning out onto a wire rack to cool.

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YEAST FREE

Yeast Free Bread is a simple bread and is made using baking powder as the main raising agent (it does not have to be the same strength as yeast). The following recipes will give Damper or Muffin-Style Breads, which will be heavier in texture and not as highly risen as yeasted breads.

All recipes use local ingredients and Australian Standard Metric measuring tools (cups, spoons and weighing scales) for accuracy. There will be a weigh variance in each baked loaf in this section.

The Preset Timer cannot be used for recipes in this section, because the raising agents used in place of yeast could be prematurely activated and prevent the loaf rising.

All ingredients must be at room temperature. Add ingredients in the order listed in the recipe.

METHOD

1. Add liquid ingredients to bread pan.
2. Sift dry ingredients together and add to the bread pan. Wipe spills from the outside of the bread pan. Insert bread pan into baking chamber.
3. Press 'SELECT' to access YEAST FREE setting.
4. Press 'START/PAUSE' to commence operation.
5. With machine running, use a plastic spatula to scrape mixture from sides, corners and base of bread pan. After ingredients have mixed together well, close lid and leave the bread machine to complete the program.
6. At the end of the setting, press 'STOP'.
7. Remove bread from the bread machine and bread pan. Cool bread on rack.

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YEAST FREE

BREAD NAME Damper
SETTING Yeast Free
PADDLE Collapsible

INGREDIENTS	
LIQUID	
Oil	2 tablespoons
Water	390ml
DRY	
Bread flour	600g/ 4 cups
Milk powder	2 tablespoons
Salt	1 teaspoon
Sugar	1 tablespoon
Baking Powder	6 teaspoons

BREAD NAME Damper
SETTING Yeast Free
PADDLE Collapsible

INGREDIENTS	
LIQUID	
Oil	1 tablespoon
Water	350ml
DRY	
White bread mix	600g/ 4 cups
Baking Powder	1½ tablespoons

BREAD NAME Polenta & Capsicum Bread
SETTING Yeast Free
PADDLE Collapsible

INGREDIENTS	
LIQUID	
Olive oil	2 tablespoons
Eggs (59g)	2
Water	250ml
DRY	
Self-raising flour	375g/ 2½ cups
Sugar	2 tablespoons
Polenta	170g/ 1 cup
ADD TO THE AUTOMATIC FRUIT AND NUT DISPENSER	
Capsicum, finely chopped	55g/ ⅓ cup

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YEAST FREE

BREAD NAME Cheesy Buttermilk Bread
SETTING Yeast Free
PADDLE Collapsible

INGREDIENTS	
LIQUID	
Butter, melted	1 tablespoon
Eggs (60g)	1
Buttermilk	500ml
DRY	
Bread flour	600g/ 4 cups
Salt	½ teaspoon
Grain mustard	1 tablespoon
Bi-carbonate of soda	1 teaspoon
Baking Powder	2 teaspoons
ADD TO THE AUTOMATIC FRUIT AND NUT DISPENSER	
Cheddar cheese, grated	65g/ ½ cup

BREAD NAME Lemon & Raisin Bread
SETTING Yeast Free
PADDLE Collapsible

INGREDIENTS	
LIQUID	
Olive oil	3 tablespoons
Eggs (60g)	3
Buttermilk	400ml
DRY	
Bread flour	525g/ 3½ cups
Sugar	250g/ 1 cup
Grated lemon rind	1 tablespoon
Bi-carbonate of soda	2½ teaspoons
ADD TO THE AUTOMATIC FRUIT AND NUT DISPENSER	
Raisins, halved	75g/ ½ cup

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YEAST FREE

BREAD NAME Eggless Caraway & Date Bread
SETTING Yeast Free
PADDLE Collapsible

INGREDIENTS	
LIQUID	
Butter, melted	60g
Milk	360ml
DRY	
Self-raising flour	525g/ 3½ cups
Sugar	185g/ ¾ cup
Salt	1½ teaspoons
Caraway seeds	2 teaspoons
Bi-carbonate of soda	½ teaspoon
ADD TO THE AUTOMATIC FRUIT AND NUT DISPENSER	
Dates, chopped	80g/ ½ cup

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JAM

If you love the taste of freshly baked bread you'll love the taste and flavour of home-made jam using the Breville Custom Loaf.

FOR BEST RESULTS:

- Always use the exact amounts of sugar, fruits and 'Jam Setta'. Do not reduce sugar or use substitutes.
- Use only fresh, ripe fruit for best flavour and natural pectin level.
- Remove stems, seeds or pips from fruit before slicing.
- Fruit can be chopped with a food processor, using a pulse action.
- Do not puree fruit. Jam should contain small pieces of fruit.
- Recipes should not exceed 4 cups. Weigh fruit after slicing.
- The gel, texture, flavour, aroma and colour of the cooled jam may vary when compared to commercially made jams. The natural pectin, ripeness, juiciness, etc. of the fruit used will influence the finished product.
- Due to the natural pectin of some fruits, if the jam appears to be thickening before the total cooking time has elapsed and no further cooking is required, press the STOP button then complete the bottling process.
- 'Jam Setta' is a jam setting mixture that contains pectin, a naturally occurring substance found in fresh fruit and when cooked produces a gel. The addition of 'Jam Setta' in our recipes ensures a thicker setting occurs. This product is available at most supermarkets in 50g sachets.
- The Preset Timer cannot be used for jam recipes.
- All the recipes use local ingredients and Australian Standard Metric measuring tools (cups, spoons and weighing scales) for accuracy.

METHOD

1. With the jam mixing blade in position inside the bread pan, add the ingredients to the bread pan.
2. Wipe spills away from the outside of the bread pan.
3. Insert bread pan into position inside the baking chamber and close the lid.
4. Press 'SELECT' to access the JAM setting.
5. Press 'START/PAUSE' to commence operation. The bread machine will preheat (LCD Screen will show PREHEAT) for 15 minutes before any movement occurs in the pan. After preheating, the jam will be heated and mixed for approximately 50 minutes (LCD Screen will show BAKE). The entire setting takes 1 hour 05 minutes. The bread machine will beep when the setting is complete.
6. Press 'STOP'.
7. Use oven mitts to remove the bread pan.
8. Pour the hot jam into warm, dry, sterilised jars, leaving 1.25cm, from the top of the jar. Seal immediately and label. Jam will thicken upon cooling and storage.

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JAM

Do not use the collapsible kneading blade when making jam.

PREPARATION OF JARS FOR JAM

Wash jars and lids in hot, soapy water. Rinse well in hot water. Place jars and lids into a large saucepan and fill with water to cover. Bring water to the boil and boil for 5 minutes. Remove from heat. Carefully transfer jars and lids onto an oven tray. Place into a preheated oven 100°C for 15-20 minutes or until completely dry. Remove from oven using oven mitts and use immediately.

It is important that these recipes are measured accurately otherwise the ingredients may boil over, making cleaning difficult.

NAME **Create Your Own Jam Recipes**
SETTING **Jam**
PADDLE **Fixed**
DELAY START **No**

INGREDIENTS	
Chopped fruit	500g
Sugar	1 ⅗ cups
Jam Setta	1½ tablespoons

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JAM

NAME Strawberry and Aniseed Jam
SETTING Jam
PADDLE Fixed

INGREDIENTS	
Strawberries	500g
Aniseed, crushed	½-¾ teaspoon
White Sugar	1 cup
Jamsetta	1½ tablespoons

NAME Mango & Vanilla Bean Jam
SETTING Jam
PADDLE Fixed

INGREDIENTS	
Fresh mango	500g pulp (approx. 2 large mangoes)
Vanilla bean	1, seeds scraped
White Sugar	1 cup
Jamsetta	1½ tablespoons

NAME Seville Orange Marmalade
SETTING Jam
PADDLE Fixed

INGREDIENTS	
Seville oranges, thinly sliced	2 medium (500g)
White sugar	1½ cups
Jamsetta	1½ tablespoons

NAME Fig and Lime
SETTING Jam
PADDLE Fixed

INGREDIENTS	
Fresh figs	500g
Lime	1, Rind and juice
White Sugar	1 ¼ cups
Jamsetta	1½ tablespoons

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CHOCOLATE GLAZE

INGREDIENTS

2 tablespoons butter or margarine, melted
⅔ cup icing sugar, sifted
1 tablespoon cocoa, sifted
½ teaspoon vanilla essence
2 tablespoons milk

HOT CROSS BUN AND BROWN BUN GLAZE

INGREDIENTS

½ cup icing sugar, sifted
½ teaspoon allspice
¼ teaspoon ground cinnamon
2 tablespoons water

CITRUS GLAZE

INGREDIENTS

½ cup icing sugar, sifted
1 teaspoon grated lemon rind
1 teaspoon grated orange rind
2 tablespoons lemon or orange rind

VANILLA GLAZE

INGREDIENTS

½ cup icing sugar, sifted
½ teaspoon vanilla essence
2 tablespoons milk

METHOD

1. Combine ingredients into a small mixing bowl and stir until smooth and thin enough to drizzle.
2. When the bread has finished baking, press 'STOP'. Remove the bread from ikon™ Baker's Oven and the bread pan. Place bread on a rack. Brush top of loaf with glaze. Cool on rack.

GELATINE GLAZE

INGREDIENTS

3 tablespoons water
1½ tablespoons sugar
3 teaspoons gelatine

METHOD

1. Place ingredients into a small saucepan, stir over low heat until sugar and gelatine dissolves. Brush over hot bread.

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EGG GLAZE/SEEDS ON TOP

INGREDIENTS

1 × 60g egg, lightly beaten
2-3 tablespoons water
Seeds (poppyseeds, linseeds, sunflower seeds, etc.)

METHOD

1. Combine egg and water until smooth. Do not whisk. Strain through sieve if required.
2. Use the PAUSE function by pressing the 'START/ PAUSE' button at 15 minutes before the end of the BAKE cycle. Open the lid and brush glaze over bread and sprinkle with seeds if desired.
3. Close the lid and press 'START/PAUSE' to continue baking.

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CUSTOM RECIPE CHARTS

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CUSTOM RECIPE CHARTS

Custom Recipe #: _____

Recipe Name: _____

Setting: _____

Crust Colour: _____

Loaf Size: _____

PHASE	TEMP/TIME
'Preheat' Temperature	
'Preheat' Time	
'Knead 1' Time	
'Knead 2' Time	
'Rise' Temperature	
'Rise 1' Time	
'Punch Down 1' Time	
'Rise 2' Time	
'Punch Down 2' Time	
'Rise 3' Time	
'Bake' Time	
'Bake' Temperature	
'Keep Warm' Time	
TOTAL CYCLE TIME	

INGREDIENTS

NOTES

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CUSTOM RECIPE CHARTS

Custom Recipe #: _____

Recipe Name: _____

Setting: _____

Crust Colour: _____

Loaf Size: _____

PHASE	TEMP/TIME
'Preheat' Temperature	
'Preheat' Time	
'Knead 1' Time	
'Knead 2' Time	
'Rise' Temperature	
'Rise 1' Time	
'Punch Down 1' Time	
'Rise 2' Time	
'Punch Down 2' Time	
'Rise 3' Time	
'Bake' Time	
'Bake' Temperature	
'Keep Warm' Time	
TOTAL CYCLE TIME	

INGREDIENTS

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CUSTOM RECIPE CHARTS

Custom Recipe #: _____

Recipe Name: _____

Setting: _____

Crust Colour: _____

Loaf Size: _____

PHASE	TEMP/TIME
'Preheat' Temperature	
'Preheat' Time	
'Knead 1' Time	
'Knead 2' Time	
'Rise' Temperature	
'Rise 1' Time	
'Punch Down 1' Time	
'Rise 2' Time	
'Punch Down 2' Time	
'Rise 3' Time	
'Bake' Time	
'Bake' Temperature	
'Keep Warm' Time	
TOTAL CYCLE TIME	

INGREDIENTS

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CUSTOM RECIPE CHARTS

Custom Recipe #: _____

Recipe Name: _____

Setting: _____

Crust Colour: _____

Loaf Size: _____

PHASE	TEMP/TIME
'Preheat' Temperature	
'Preheat' Time	
'Knead 1' Time	
'Knead 2' Time	
'Rise' Temperature	
'Rise 1' Time	
'Punch Down 1' Time	
'Rise 2' Time	
'Punch Down 2' Time	
'Rise 3' Time	
'Bake' Time	
'Bake' Temperature	
'Keep Warm' Time	
TOTAL CYCLE TIME	

INGREDIENTS

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CUSTOM RECIPE CHARTS

Custom Recipe #: _____

Recipe Name: _____

Setting: _____

Crust Colour: _____

Loaf Size: _____

PHASE	TEMP/TIME
'Preheat' Temperature	
'Preheat' Time	
'Knead 1' Time	
'Knead 2' Time	
'Rise' Temperature	
'Rise 1' Time	
'Punch Down 1' Time	
'Rise 2' Time	
'Punch Down 2' Time	
'Rise 3' Time	
'Bake' Time	
'Bake' Temperature	
'Keep Warm' Time	
TOTAL CYCLE TIME	

INGREDIENTS

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CUSTOM RECIPE CHARTS

Custom Recipe #: _____

Recipe Name: _____

Setting: _____

Crust Colour: _____

Loaf Size: _____

PHASE	TEMP/TIME
'Preheat' Temperature	
'Preheat' Time	
'Knead 1' Time	
'Knead 2' Time	
'Rise' Temperature	
'Rise 1' Time	
'Punch Down 1' Time	
'Rise 2' Time	
'Punch Down 2' Time	
'Rise 3' Time	
'Bake' Time	
'Bake' Temperature	
'Keep Warm' Time	
TOTAL CYCLE TIME	

INGREDIENTS

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CUSTOM RECIPE CHARTS

Custom Recipe #: _____

Recipe Name: _____

Setting: _____

Crust Colour: _____

Loaf Size: _____

PHASE	TEMP/TIME
'Preheat' Temperature	
'Preheat' Time	
'Knead 1' Time	
'Knead 2' Time	
'Rise' Temperature	
'Rise 1' Time	
'Punch Down 1' Time	
'Rise 2' Time	
'Punch Down 2' Time	
'Rise 3' Time	
'Bake' Time	
'Bake' Temperature	
'Keep Warm' Time	
TOTAL CYCLE TIME	

INGREDIENTS

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CUSTOM RECIPE CHARTS

Custom Recipe #: _____

Recipe Name: _____

Setting: _____

Crust Colour: _____

Loaf Size: _____

PHASE	TEMP/TIME
'Preheat' Temperature	
'Preheat' Time	
'Knead 1' Time	
'Knead 2' Time	
'Rise' Temperature	
'Rise 1' Time	
'Punch Down 1' Time	
'Rise 2' Time	
'Punch Down 2' Time	
'Rise 3' Time	
'Bake' Time	
'Bake' Temperature	
'Keep Warm' Time	
TOTAL CYCLE TIME	

INGREDIENTS

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CUSTOM RECIPE CHARTS

Custom Recipe #: _____

Recipe Name: _____

Setting: _____

Crust Colour: _____

Loaf Size: _____

PHASE	TEMP/TIME
'Preheat' Temperature	
'Preheat' Time	
'Knead 1' Time	
'Knead 2' Time	
'Rise' Temperature	
'Rise 1' Time	
'Punch Down 1' Time	
'Rise 2' Time	
'Punch Down 2' Time	
'Rise 3' Time	
'Bake' Time	
'Bake' Temperature	
'Keep Warm' Time	
TOTAL CYCLE TIME	

INGREDIENTS

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CUSTOM RECIPE CHARTS

Custom Recipe #: _____

Recipe Name: _____

Setting: _____

Crust Colour: _____

Loaf Size: _____

PHASE	TEMP/TIME
'Preheat' Temperature	
'Preheat' Time	
'Knead 1' Time	
'Knead 2' Time	
'Rise' Temperature	
'Rise 1' Time	
'Punch Down 1' Time	
'Rise 2' Time	
'Punch Down 2' Time	
'Rise 3' Time	
'Bake' Time	
'Bake' Temperature	
'Keep Warm' Time	
TOTAL CYCLE TIME	

INGREDIENTS

NOTES

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CUSTOM RECIPE CHARTS

Custom Recipe #: _____

Recipe Name: _____

Setting: _____

Crust Colour: _____

Loaf Size: _____

PHASE	TEMP/TIME
'Preheat' Temperature	
'Preheat' Time	
'Knead 1' Time	
'Knead 2' Time	
'Rise' Temperature	
'Rise 1' Time	
'Punch Down 1' Time	
'Rise 2' Time	
'Punch Down 2' Time	
'Rise 3' Time	
'Bake' Time	
'Bake' Temperature	
'Keep Warm' Time	
TOTAL CYCLE TIME	

INGREDIENTS

NOTES

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CUSTOM RECIPE CHARTS

Custom Recipe #: _____

Recipe Name: _____

Setting: _____

Crust Colour: _____

Loaf Size: _____

PHASE	TEMP/TIME
'Preheat' Temperature	
'Preheat' Time	
'Knead 1' Time	
'Knead 2' Time	
'Rise' Temperature	
'Rise 1' Time	
'Punch Down 1' Time	
'Rise 2' Time	
'Punch Down 2' Time	
'Rise 3' Time	
'Bake' Time	
'Bake' Temperature	
'Keep Warm' Time	
TOTAL CYCLE TIME	

INGREDIENTS

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BASIC SETTINGS - WHITE BREAD

Setting: Basic

SIZE/CRUST	KNEAD 1	KNEAD 2	RISE TEMP (°C)	RISE 1	PUNCH DOWN	RISE 2	SHAPE	RISE 3	BAKE	BAKE TEMP (°C)	TOTAL TIME (HOUR:MIN)	WARM
0.5kg Light	2 min	22 min	32	40 min	10 sec	25 min	15 sec	50 min	30 min	140	2:49	1 hr
0.5kg Medium	2 min	22 min	32	40 min	10 sec	25 min	15 sec	50 min	40 min	140	2:59	1 hr
0.5kg Dark	2 min	22 min	32	40 min	10 sec	25 min	15 sec	50 min	50 min	142	3:09	1 hr
0.75kg Light	3 min	22 min	32	40 min	10 sec	25 min	15 sec	50 min	35 min	140	2:55	1 hr
0.75kg Medium	3 min	22 min	32	40 min	10 sec	25 min	15 sec	50 min	45 min	140	3:05	1 hr
0.75kg Dark	3 min	22 min	32	40 min	10 sec	25 min	15 sec	50 min	55 min	142	3:15	1 hr
1kg Light	4 min	22 min	32	40 min	10 sec	25 min	15 sec	50 min	40 min	140	3:01	1 hr
1kg Medium	4 min	22 min	32	40 min	10 sec	25 min	15 sec	50 min	50 min	140	3:11	1 hr
1kg Dark	4 min	22 min	32	40 min	10 sec	25 min	15 sec	50 min	1 hr	142	3:21	1 hr
1.25kg Light	5 min	20 min	32	40 min	10 sec	25 min	15 sec	50 min	50 min	140	3:10	1 hr
1.25kg Medium	5 min	20 min	32	40 min	10 sec	25 min	15 sec	50 min	1 hr	140	3:20	1 hr
1.25kg Dark	5 min	20 min	32	40 min	10 sec	25 min	15 sec	50 min	1 hr 10 min	142	3:30	1 hr

Setting: Crusty Loaf

SIZE	KNEAD 1	KNEAD 2	RISE TEMP (°C)	RISE 1	PUNCH DOWN	RISE 2	SHAPE	RISE 3	BAKE	BAKE TEMP (°C)	TOTAL TIME (HOUR:MIN)	WARM
0.5kg	5 min	20 min	32	40 min	10 sec	30 min	10 sec	1 hr	50 min	145	3:25	1 hr
0.75kg	5 min	20 min	32	40 min	10 sec	30 min	10 sec	1 hr	55 min	145	3:30	1 hr
1.0kg	5 min	20 min	32	40 min	10 sec	30 min	10 sec	1 hr	52 min	145	3:27	1 hr
1.25kg	5 min	20 min	32	40 min	10 sec	30 min	10 sec	1 hr	1 hr 5 min	145	3:40	1 hr

Selection of CRUST and RAPID function is not available on this setting.

BASIC SETTINGS - WHITE BREAD

Setting: Basic Rapid

SIZE/CRUST	KNEAD 1	KNEAD 2	RISE TEMP (°C)	RISE 1	PUNCH DOWN	RISE 2	SHAPE	RISE 3	BAKE	BAKE TEMP (°C)	TOTAL TIME (HOUR:MIN)	WARM
0.5kg Light	2 min	22 min	32	15 min	10 sec	10 min	10 sec	30 min	30 min	140	1:49	1 hr
0.5kg Medium	2 min	22 min	32	15 min	10 sec	10 min	10 sec	30 min	40 min	140	1:59	1 hr
0.5kg Dark	2 min	22 min	32	15 min	10 sec	10 min	10 sec	30 min	50 min	142	2:09	1 hr
0.75kg Light	3 min	22 min	32	15 min	10 sec	10 min	10 sec	30 min	35 min	140	1:55	1 hr
0.75kg Medium	3 min	22 min	32	15 min	10 sec	10 min	10 sec	30 min	45 min	140	2:05	1 hr
0.75kg Dark	3 min	22 min	32	15 min	10 sec	10 min	10 sec	30 min	55 min	142	2:15	1 hr
1kg Light	4 min	22 min	32	15 min	10 sec	10 min	10 sec	30 min	40 min	140	2:01	1 hr
1kg Medium	4 min	22 min	32	15 min	10 sec	10 min	10 sec	30 min	50 min	140	2:11	1 hr
1kg Dark	4 min	22 min	32	15 min	10 sec	10 min	10 sec	30 min	1 hr	142	2:21	1 hr
1.25kg Light	5 min	20 min	32	15 min	10 sec	10 min	10 sec	30 min	50 min	140	2:10	1 hr
1.25kg Medium	5 min	20 min	32	15 min	10 sec	10 min	10 sec	30 min	1 hr	140	2:20	1 hr
1.25kg Dark	5 min	20 min	32	15 min	10 sec	10 min	10 sec	30 min	1 hr 10 min	142	2:30	1 hr

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BASIC SETTINGS - SWEET BREAD

Setting: Sweet

SIZE	KNEAD 1	KNEAD 2	RISE TEMP (°C)	RISE 1	PUNCH DOWN	RISE 2	SHAPE	RISE 3	BAKE	BAKE TEMP (°C)	TOTAL TIME (HOUR:MIN)	WARM
0.5kg	5 min	20 min	32	40 min	10 sec	25 min	5 sec	50 min	1 hr	123	3:20	1 hr
0.75kg	5 min	20 min	32	40 min	10 sec	25 min	5 sec	50 min	1 hr 2 min	123	3:22	1 hr
1.0kg	5 min	20 min	32	40 min	10 sec	25 min	5 sec	50 min	1 hr 5 min	123	3:25	1 hr
1.25kg	5 min	20 min	32	40 min	10 sec	25 min	5 sec	50 min	1 hr 10 min	123	3:30	1 hr

Selection of CRUST and RAPID function is not available on this setting.

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BASIC SETTINGS - WHOLEWHEAT BREAD

Setting: Wholewheat

SIZE/CRUST	PREHEAT TEMP (°C)	KNEAD 1	KNEAD 2	RISE TEMP (°C)	RISE 1	PUNCH DOWN	RISE 2	SHAPE	RISE 3	BAKE	BAKE TEMP (°C)	TOTAL TIME (HOUR:MIN)	WARM
0.5kg Light	16	2 min	17 min	32	50 min	10 sec	25 min	10 sec	45 min	35 min	140	3:24	1 hr
0.5kg Medium	16	2 min	17 min	32	50 min	10 sec	25 min	10 sec	45 min	40 min	140	3:29	1 hr
0.5kg Dark	16	2 min	17 min	32	50 min	10 sec	25 min	10 sec	45 min	48 min	142	3:37	1 hr
0.75kg Light	16	3 min	17 min	32	50 min	10 sec	25 min	10 sec	45 min	37 min	140	3:27	1 hr
0.75kg Medium	16	3 min	17 min	32	50 min	10 sec	25 min	10 sec	45 min	42 min	140	3:32	1 hr
0.75kg Dark	16	3 min	17 min	32	50 min	10 sec	25 min	10 sec	45 min	50 min	142	3:40	1 hr
1kg Light	16	4 min	17 min	32	50 min	10 sec	25 min	10 sec	45 min	53 min	142	3:44	1 hr
1kg Medium	16	4 min	17 min	32	50 min	10 sec	25 min	10 sec	45 min	45 min	140	3:36	1 hr
1kg Dark	16	4 min	17 min	32	50 min	10 sec	25 min	10 sec	45 min	40 min	140	3:31	1 hr
1.25kg Light	16	5 min	15 min	32	50 min	10 sec	25 min	10 sec	45 min	1 hr 3 min	142	3:53	1 hr
1.25kg Medium	16	5 min	15 min	32	50 min	10 sec	25 min	10 sec	45 min	55 min	140	3:45	1 hr
1.25kg Dark	16	5 min	15 min	32	50 min	10 sec	25 min	10 sec	45 min	50 min	140	3:40	1 hr

Setting: Crusty Loaf

SIZE	KNEAD 1	KNEAD 2	RISE TEMP (°C)	RISE 1	PUNCH DOWN	RISE 2	SHAPE	RISE 3	BAKE	BAKE TEMP (°C)	TOTAL TIME (HOUR:MIN)	WARM
0.5kg	5 min	20 min	32	40 min	10 sec	30 min	10 sec	1 hr	50 min	145	3:25	1 hr
0.75kg	5 min	20 min	32	40 min	10 sec	30 min	10 sec	1 hr	55 min	145	3:30	1 hr
1.0kg	5 min	20 min	32	40 min	10 sec	30 min	10 sec	1 hr	52 min	145	3:27	1 hr
1.25kg	5 min	20 min	32	40 min	10 sec	30 min	10 sec	1 hr	1 hr 5 min	145	3:40	1 hr

Selection of CRUST and RAPID function is not available on this setting.

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BASIC SETTINGS - WHOLEWHEAT BREAD

Setting: Wholewheat Rapid

SIZE/CRUST	PREHEAT TEMP (°C)	KNEAD 1	KNEAD 2	RISE TEMP (°C)	RISE 1	PUNCH DOWN	RISE 2	SHAPE	RISE 3	BAKE	BAKE TEMP (°C)	TOTAL TIME (HOUR:MIN)	WARM
0.5kg Light	16	2 min	17 min	32	30 min	10 sec	10 min	10 sec	30 min	35 min	140	2:09	1 hr
0.5kg Medium	16	2 min	17 min	32	30 min	10 sec	10 min	10 sec	30 min	40 min	140	2:14	1 hr
0.5kg Dark	16	2 min	17 min	32	30 min	10 sec	10 min	10 sec	30 min	48 min	142	2:22	1 hr
0.75kg Light	16	3 min	17 min	32	30 min	10 sec	10 min	10 sec	30 min	37 min	140	2:12	1 hr
0.75kg Medium	16	3 min	17 min	32	30 min	10 sec	10 min	10 sec	30 min	42 min	140	2:17	1 hr
0.75kg Dark	16	3 min	17 min	32	30 min	10 sec	10 min	10 sec	30 min	50 min	142	2:25	1 hr
1kg Light	16	4 min	17 min	32	30 min	10 sec	10 min	10 sec	30 min	40 min	140	2:16	1 hr
1kg Medium	16	4 min	17 min	32	30 min	10 sec	10 min	10 sec	30 min	45 min	140	2:21	1 hr
1kg Dark	16	4 min	17 min	32	30 min	10 sec	10 min	10 sec	30 min	53 min	142	2:29	1 hr
1.25kg Light	16	5 min	15 min	32	30 min	10 sec	10 min	10 sec	30 min	50 min	140	2:25	1 hr
1.25kg Medium	16	5 min	15 min	32	30 min	10 sec	10 min	10 sec	30 min	55 min	140	2:30	1 hr
1.25kg Dark	16	5 min	15 min	32	30 min	10 sec	10 min	10 sec	30 min	1 hr 3 min	142	2:38	1 hr

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BASIC SETTINGS - DOUGH

Setting: Dough

COURSE	KNEAD 1	KNEAD 2	RISE TEMP (°C)	RISE	TOTAL TIME
Dough	5 min	25 min	32	60 min	1 hr 30min
Pizza dough	5 min	15 min	32	60 min	50 min
Pasta dough	14 min				14 min

All have separate recipe sections.

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BASIC SETTINGS - GLUTEN FREE

Setting: Gluten Free

SIZE	KNEAD 1	KNEAD 2	RISE TEMP (°C)	RISE 1	SHAPE	RISE 3	BAKE	BAKE TEMP (°C)	TOTAL TIME (HOUR:MIN)	WARM
1kg Light	3 min	17 min	32	50 min	10 sec	50 min	45 min	135	2:45	1 hr
1kg Medium	3 min	17 min	32	50 min	10 sec	50 min	50 min	135	2:50	1 hr
1kg Dark	3 min	17 min	32	50 min	10 sec	50 min	55 min	137	2:55	1 hr
1.25kg Light	3 min	17 min	32	50 min	10 sec	50 min	50 min	135	2:50	1 hr
1.25kg Medium	3 min	17 min	32	50 min	10 sec	50 min	55 min	135	2:55	1 hr
1.25kg Dark	3 min	17 min	32	50 min	10 sec	50 min	1 hr	137	3:00	1 hr

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