

BM48281 MUK Rev 8

# morphy richards®

smart ideas for your home



## fastbake Breadmaker



Please read and keep these instructions for future use



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## Health And Safety

The use of any electrical appliance requires the following common sense safety rules.

Please read these instructions carefully before using the product.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years.
- For care and cleaning refer to page 21.
- This appliance is intended to be used in household and similar applications such as: farm houses, by clients in hotels, motels and other residential type environments, bed and breakfast type environments. It is not suitable for use in staff kitchen areas in shops, offices and other working environments.
- If the supply cable is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- This appliance is not intended to be operated by means of an external timer or separate remote control system.
- Do not exceed the maximum quantities of flour and raising agent stated in recipes.

In addition, we offer the following safety advice.

### Location

- Always locate your appliance away from the edge of a worktop.
- Ensure that the appliance is used on a firm, flat surface.
- Do not use the appliance outdoors, or near water.
- Do not place the appliance on or near heat sources such as gas or electric stove, ovens, or burners.

### Mains Cable

- The mains cable should reach from the socket to the base unit without straining the connections.
- Do not let the mains cable hang over the edge of a worktop where a child could reach it.
- Do not let the cable run across an open space e.g. between a low socket and table.
- Do not let the cable run across a cooker or toaster or other hot area which might damage the cable.

### Personal Safety

- **WARNING:** To protect against fire, electric shock and personal injury, do not immerse cord, plug or appliance in water or any other liquid.
- **WARNING:** Do not touch hot surfaces. Use oven mitts or oven gloves when removing the hot bread pan. Do not cover the steam vent openings under any circumstances.
- **WARNING:** Misuse of appliance could cause injury.
- **WARNING:** Avoid contact with moving parts.
- Extreme caution must be observed when moving an appliance with hot contents.
- Do not use the appliance with wet or moist hands.

### Treating Scalds

- Run cold water over the affected area immediately. Do not stop to remove clothing, get medical help quickly.

### Other Safety Considerations

- The use of accessory attachments not recommended by the manufacturer may cause damage to the Breadmaker.
- To avoid damaging the appliance, do not place the baking pan or any object on top of the unit.
- Do not clean with scouring pads. Do not wash the Baking Pan, Kneading Blade, Measuring Cup or Spoons in a dishwasher.
- Keep the appliance and the cable away from heat, direct sunlight, moisture and sharp edges.
- The baking pan must be in place prior to switching on the appliance.
- Always remove the plug from the socket whenever the machine is not in use, when attaching accessory parts, cleaning the machine or whenever a disturbance occurs. Pull on the plug, not the cable.

### Electrical Requirements

Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C. (Alternating Current).

Should the fuse in the mains plug require changing a 13 amp BS1362 fuse must be fitted.

**WARNING: THIS APPLIANCE MUST BE EARTHED.**





## Introduction

Thank you for your recent purchase of a Morphy Richards Breadmaker. As you will soon find out there is nothing like the aroma of fresh homemade bread throughout your home.

We understand you will be keen to get cracking with your new breadmaker but please contain that excitement for a little longer and take some time to familiarise yourself with your new breadmaker, what you need to do before you first use your machine and review our baking hints and tips to create perfect breads and cakes. If you carefully read through this instruction booklet we are confident you will be able to produce fantastic results time after time.

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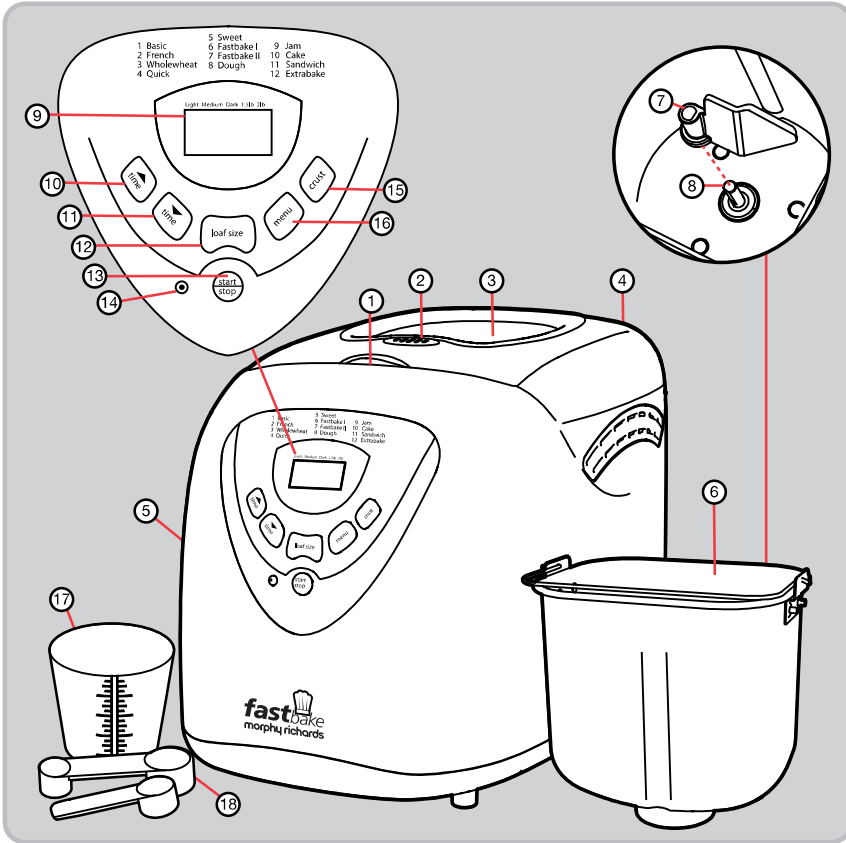
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## Product Overview



## Features

- (1) Lid Handle
- (2) Air Vent
- (3) Viewing Window
- (4) Lid
- (5) Main Unit
- (6) Baking Pan
- (7) Kneading Blade
- (8) Rotating Shaft
- (9) LCD Screen
- (10) Time Increase Button
- (11) Time Decrease Button
- (12) Loaf Size Button
- (13) Start / Stop Button
- (14) Baking Light
- (15) Crust Button
- (16) Menu Button
- (17) Measuring Cup
- (18) Measuring Spoons

## Before First Use

Before first use, please take a few minutes to read this instruction book and find a place to keep it handy for future reference. Please pay particular attention to the safety instructions.

1. Wash the Baking Pan (6), Kneading Blade (7) in hot soapy water, dry thoroughly.
2. Wipe the outside surface of the Main Unit (5) with a clean, damp cloth.  
**DO NOT use scouring pads or any abrasives on any part of the Breadmaker.**
3. If using for the first time, use oil, butter or margarine to grease the Baking Pan and bake empty for about 10 minutes on the Extra Bake program.
4. Clean with a damp cloth again.
5. Place the Kneading Blade on the Rotating Shaft (8) in the Baking Pan.

During manufacturing it is necessary to lightly grease some parts of the appliance. This may result in the unit emitting some vapour when first used, this is normal.

## About This Breadmaker

- The breadmaker has two settings to make either a small (1.5lb / 680g) or large (2lb / 907g) loaf (approximate weight, dependant upon recipe).
- A fruit and nut beep signals when extra ingredients, such as fruit and nuts, can be added so they don't get chopped by the kneading blade.
- The 1.5lb setting can be used to make a 1lb loaf for some of the recipes.

## Feature Overview

### LCD Screen (9)

Allows you to view the browning level, loaf weight, and programme selected. It also shows a countdown timer indicating the time left before completion (3:20, for example, is 3 hours and 20 minutes; 0:20 is 20 minutes.)

### Timer delay buttons (10), (11)

Can be used to delay the start of bread making process, so the baking process completes when you require. (All programs except Fastbake and Jam).

### Loaf size button (12)

For selecting the small (1.5lb) or large (2lb) loaf size (certain programs only).

### Start (13)

Press and hold for approximately 1 second to start, a beep sounds and the colon (:) flashes before the program starts.

### Stop (13)

Press and hold for approximately 2 seconds to stop the baking process, a beep sounds to confirm.

### Crust button (15)

For selecting the crust colour from light, medium or dark (selected programs only).

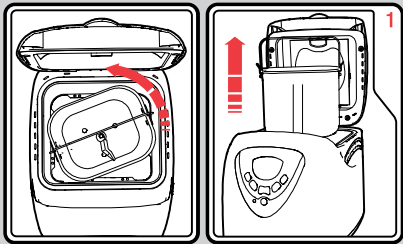
### Menu button (16)

For choosing your desired bread making programme.

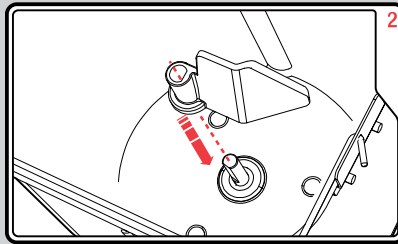




## Using Your Breadmaker



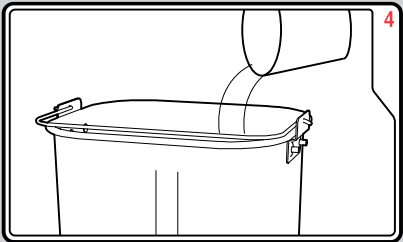
Twist the Baking Pan (6) anti clockwise to unlock. Remove from the Main Unit (5).



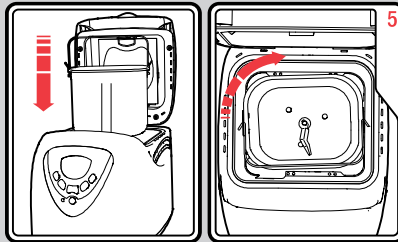
Attach the Kneading Blade (7) to the Rotating Shaft (8) by pushing it on.

Water	1 1/8 cup(270ml)
Skimmed milk powder	2 1/2 tbsp
Sunflower oil	2 1/2 tbsp
Sugar	2 1/4 tbsp
Salt	1 1/4 tsp
Strong white bread flour	3 cup (432g)
Fast action yeast	1 1/4 tsp

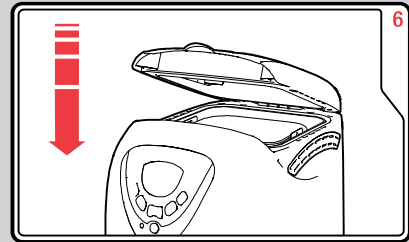
Carefully measure the ingredients and add to the Baking Pan in the order listed in the recipe.



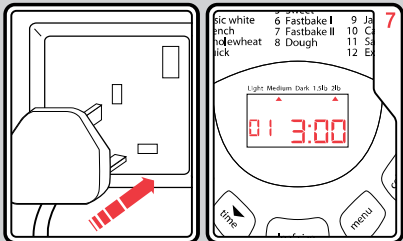
**Important:** Use tepid water (21-28°C). When adding the yeast, ensure it doesn't come into contact with the water, or it will activate.



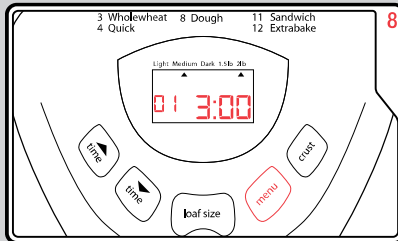
Put the Baking Pan back into the Main Unit, turning clockwise to lock into place. Ensure it is secured correctly.



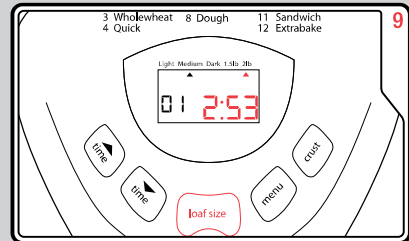
Close the Lid (4).



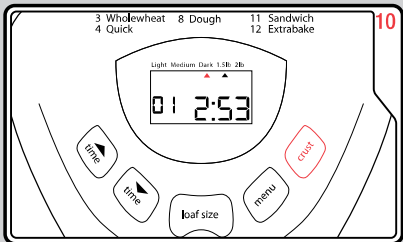
Plug the Breadmaker into the mains outlet. The Breadmaker will automatically default to the basic setting and normal time.



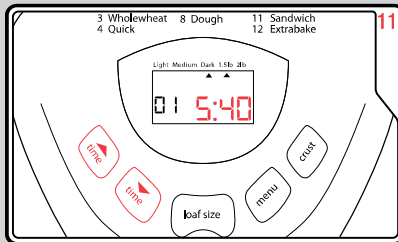
Select the desired programme by pressing the Menu Button (16). Every time you press a button you will hear a beep to confirm.



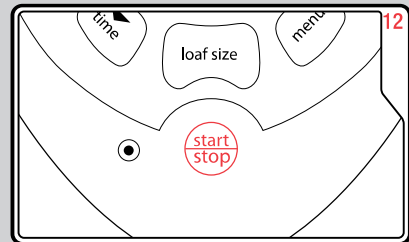
Press the Loaf Size Button (12), to choose between the small (1.5lb) or large (2lb.) loaves. For 1lb loaves use the small setting.



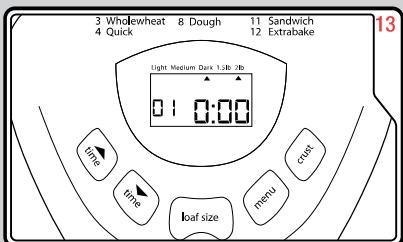
Choose the desired crust colour by pressing the Crust Button (15).



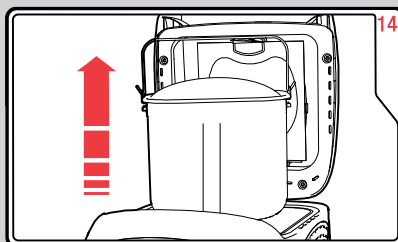
If you wish to delay the start time, set the delay now. Use the Increase and Decrease Time Buttons (10), (11) to adjust the time.



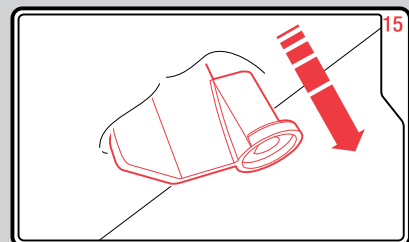
Press the Start/Stop Button (13) to start the machine, the Breadmaker will beep, the colon (:) will flash and the Baking Light (14) will illuminate.



The Breadmaker will beep when finished and the display will show 0:00. It will automatically switch to Keep Warm for 30 minutes.



**WARNING: USE OVEN GLOVES**  
Switch the Breadmaker off at the wall. Lift the Lid and remove the Baking Pan. Allow to cool.



Remove the loaf and allow to cool fully on a wire rack. Remove the Kneading Blade from the base of the loaf using a non metal implement before cutting.





## Programme Descriptions

### 1 Basic

For white and brown breads. Can also be used for flavoured breads with added herbs and raisins. Gluten Free Bread.

### 2 French

For the baking of light weight bread such as french bread which has a crisper crust and lighter texture.

### 3 Wholewheat

For the baking of bread containing significant amounts of wholewheat. This setting has longer preheat time to allow the grain to soak up the water and expand. It is not advised to use the delay timer as this can produce poor results.

### 4 Quick

For white bread that is required in a shorter time. Bread baked on this setting is usually smaller with a dense texture.

### 5 Sweet

For the baking of sweet bread which gives a crisper crust than on basic setting. The crisper crust is produced by the sugar 'burning'.

### 6 Fastbake I

For preparation of a 1.5lb white loaf in a reduced time period. Loaves made on this setting can be shorter and the texture more moist.

### 7 Fastbake II

For preparation of a 2lb white loaf in a reduced time period. Loaves made on this setting can be shorter and the texture more moist.

### 8 Dough

This setting only makes the dough and will not bake the final bread. Remove the dough and shape it to make bread rolls, a pizza base, etc. Any dough can be prepared on this setting. Do not exceed (1kg / 2lb) of combined ingredients.

### 9 Jam

Use this setting for making jam and marmalade. Do not increase the quantity or allow the recipe to boil over the pan into the baking chamber. Should this happen, stop the machine immediately. Remove the pan carefully, allow to cool a little and clean thoroughly.

### 10 Cake

This setting will mix ingredients and then bake for a preset time. It is required to mix two groups of ingredients before adding to the Breadmaker (see cake recipes on pages 14 & 16).

### 11 Sandwich

This is to bake light texture bread but with a softer, thicker crust.

### 12 Extra Bake

This setting is bake only and can be used to increase the baking time on selected settings. This is especially useful to help 'set' jams and marmalade. When started, the default time is 1 hour (1:00) minimum and counts down in 1 minute intervals. You will have to manually switch this off by pressing the stop button, when you have completed the Extra bake process. It is advised that you check the progress of the bread or jam at 10 minute intervals. This may be before the 1 hour bake period is completed.

When selecting Extrabake straight after another program, if the message H:HH is displayed, open the Lid (4), remove the Baking Pan (6) and allow to cool for 10 minutes. When cool, replace the Baking pan and its contents, set program and press start.

## Using The Delay Timer

The timer can be used to delay the start of the baking programme, perfect for fresh bread first thing in the morning. A maximum of 13 hours can be set. Do not use this function with recipes that use perishable ingredients such as eggs or fresh dairy produce.

- 1 Decide when you want the bread to be ready and calculate the difference in time between now and then. For example, if you want a loaf at 8am, and it is now 7.30pm, the difference is 12½ hours.
  - 2 Enter this time by pressing the Time Increase and Decrease Buttons (10),(11). This will adjust the time in 10 minute increments. When set to the correct time (e.g. 12:30,) press the Start/Stop Button (13), the colon (:) will flash.
- If you have selected the wrong time press and hold the Start / Stop Button for 2 seconds to cancel.
- The timer will go back to the program time stage. Repeat steps 1 and 2.
- The timer delay is up to a maximum of 13 hours.

## Beeper

The beeper sounds:

- When pressing any button.
- During the second kneading cycle of certain programs to indicate that cereals, fruit, nuts or other ingredients can be added.
- When the programme finishes.
- When keep warm finishes.

## Power Interruption

After a brief power supply failure:

- If the programme has not yet reached rise 1, press Start and the programme will continue using the automatic repeat function;
- If it has gone beyond this point, the ingredients will have to be discarded and you must start again with fresh ingredients.

## Hints And Tips

- Place all recipe ingredients into the Baking Pan (6) so that the yeast is not touching any liquid.
- If you are using the machine on the Dough setting (programme 8), after the cycle is complete, remove the dough from the Breadmaker, keeping the dough inside the Baking Pan. Cover in a thin coating of sunflower oil, cover with greaseproof paper and a dry tea towel. The dough should then be left in a warm area free from draughts, for approximately 30 minutes, or until it has roughly doubled in size.
- Humidity can cause problems, therefore humidity and high altitudes require adjustments. For high humidity, add an extra tablespoon of flour if the consistency is not right. For high altitudes, decrease the yeast amount by approximately 1/4 teaspoon, and decrease the sugar and/or water or milk quantity slightly.
- When recipes call for a 'lightly floured surface' use about 1 to 2 tablespoons (tbsp) of flour. You may want to lightly flour your fingers or rolling pin as well for easier handling.



- If the dough you are rolling shrinks back, let it rest covered for a few minutes before rolling again.
- Dough may be wrapped in plastic and stored in a freezer for later use. Thaw and bring to room temperature before using.
- After 5 minutes of kneading, open the Lid (4) and check the dough consistency. The dough should form a soft, smooth ball. If too dry, add liquid. If too wet, add flour (1/2 to 1 tablespoon at a time).
- Since homemade bread has no preservatives it tends to dry out and become stale faster than commercially made bread.
- Do not open the Lid whilst the Breadmaker is operating as this will affect the quality of the bread, especially its ability to rise properly. Only open the Lid when the recipe needs you to add additional ingredients (see recipes).

## Temperatures

The Breadmaker will work well in a wide range of temperatures, but there could be a difference in loaf size between a very warm room and a very cold room. We recommend the room temperature should be between 15°C and 34°C. All ingredients, and liquids (water or milk), should be warmed to room temperature 21°C (70°F). If ingredients are too cold, below 10°C (50°F), they will not activate the yeast. Hot liquids, above 40°C (104°F), may kill the yeast.

## Measuring Ingredients

The most important step when using your Breadmaker is measuring your ingredients precisely and accurately. It is extremely important to measure liquid and dry ingredients properly or it could result in a poor baking result. Do not use normal kitchen teaspoons (tsp) or tablespoons (tbsp). The ingredients must also be added into the Baking Pan in the order in which they are given in each recipe. Liquid and dry ingredients should be measured as follows:

### Measuring Cup (17)

The cup is marked in various 'volume measurement' scales. The recipes in this book use the 'cup' volume which is equal to 8 fl oz and is marked in 1/16 divisions.

If you want to use weight measurement you must use a good quality set of digital scales, we prefer to use the 'cup' measure for consistency and accuracy.

### Liquid Measurements

Use the Measuring Cup (17) provided. When reading amounts, the measuring cup must be placed on a horizontal flat surface and viewed at eye level (not on an angle). The liquid level line must be aligned to the mark of measurement.

### Dry Measurements

Dry measurements must be done using the Measuring Cup provided or using a set of digital weighing scales. Dry measuring must be done by gently spooning ingredients into the measuring cup and then once filled, levelling off with a knife. Tapping a measuring cup will pack the ingredients and you will end up with more than is required. This extra amount could affect the balance of the recipe. Do not sift the flour, unless stated.

When measuring small amounts of dry or liquid ingredients there are two Measuring Spoons (18), with the following capacities - 1 tablespoon (tbsp), 1 teaspoon (tsp) and 1/4 teaspoon (tsp). Measurements must be leveled off, not heaped as this small difference could throw out the critical balance of the recipe.

This machine requires that you carefully follow the recipe instructions. In basic cooking, normally 'a pinch of this and a dash of that' is fine, but not for breadmakers. Using an automatic Breadmaker requires you to accurately measure

each ingredient for best results.

- Always add ingredients in the order they are listed in the recipe.
- Please note that the measuring cups are based on the American standard 8 fluid ounce cup, NOT the 10 fluid ounce British cup.
- Accurate measuring of ingredients is vital. Do not use larger amounts.

## Understanding Baking

It is often said that cooking is an art relying on the creativity of the chef, while baking bread is much more of a science. This means that the process of combining flour, water and yeast, results in a reaction that produces bread. You have to remember that when the ingredients combine with each other they produce a specific result. Read the following information carefully to gain a better understanding of the importance each ingredient plays in the breadmaking process. In all of the recipes you create yourself, never exceed a total amount of 5 cups of dry ingredients (that includes the total amount of flour, oats, oatmeal, bran.) Also do not exceed the total amount of 3 teaspoons (tsp) of yeast and 5 teaspoons of baking powder.

## Using The Right Ingredients - Flour

Flours, while visibly similar, can be very different by virtue of how they were grown, milled and stored. You may find that you will have to experiment with different brands of flour to help you make that perfect loaf. Storage is also very important, as all flours should be kept in an airtight container.

### All Purpose Flour/Plain Flour

All purpose flour is a blend of refined hard and soft wheat flours especially suitable for making cake. This type of flour should be used for recipes in the cake/quick bread section.

### Strong White Flour/Bread Flour

Bread flour is a high gluten/protein flour that has been treated with conditioners that give dough a greater suitability for kneading. Bread flour typically has a higher gluten concentration than All purpose flour; however, depending on different milling practices, this may vary. Strong plain flour or bread flour are recommended for use with this Breadmaker.

### Wholewheat Flour/ Wholemeal Flour

Wholewheat flour/wholemeal flour is milled from the entire wheat kernel which contains the bran and germ and makes it heavier and richer in nutrients than white flour. Breads made with this flour are usually smaller and heavier than white loaves.

To overcome this wholewheat flour/wholemeal flour can be mixed with Bread flour or strong plain flour to produce a lighter textured bread.

### Self-Raising Flour

Self-raising Flour contains unnecessary leavening ingredients that will interfere with bread and cake making. It is not recommended for use.

### Bran

Bran (unprocessed) & Wheat Germ are the coarse outer portions of the wheat or rye grains separated from flour by sifting or bolting. They are often added in small quantities to bread for nutritional enrichment, heartiness and flavour. They are also used to enhance the texture of bread.

### Oatmeal

Oatmeal comes from rolled or steel-cut oats. They are used primarily to enhance flavour and texture.

## Using The Right Ingredients - Others

### Yeasts (Active Dry Yeast)

Yeast through a fermentation process produces gas (carbon dioxide) necessary to make the bread rise. Yeast must be able to feed on sugar and flour carbohydrates in order to produce this gas. There are three different types of yeast available: fresh, traditional dry active, and fast action. It is recommended that fast action yeast be used for the recipes in this book. Fresh or compressed cake yeast is not recommended as they will produce poor results. Store yeast according to manufacturers instructions. Ensure your yeast is fresh by checking its expiration date. Once a package or can of yeast is opened it is important that the remaining contents be immediately resealed and refrigerated for future use. Often bread or dough, which fails to rise is due to stale yeast being used. The following test can be used to determine whether your yeast is stale and inactive:

- 1 Place half a cup of lukewarm water into a small bowl or cup.
- 2 Stir 1 tsp. of sugar into the water then sprinkle 2 tsp. of yeast over the surface.
- 3 Place bowl or cup in a warm area and allow to sit for 10 minutes undisturbed.
- 4 The mixture should foam and produce a strong yeast aroma. If this does not occur, discard mixture and start again with another packet of dried yeast.

### Sugar

Sugar is important for the colour and flavour of breads. It is also food for the yeast as it is part of the fermentation process.

**Artificial sweeteners cannot be used as a substitute for sugar as the yeast will not react properly with them.**

### Salt

Salt is necessary to balance the flavour of breads and cakes, as well as for the crust colour that develops during baking. Salt also limits the growth of yeast so the amounts shown in the recipes should not be increased. For dietary reasons it may be reduced, however, your baking may suffer.

### Liquids/Milk

Liquids such as milk or a combination of powdered milk and water, can be used when making bread. Milk will improve flavour, provide a velvety texture and soften the crust, while water alone will produce a crispier crust. Some liquids call for juice (orange, apple, etc) to be added as a flavour enhancer.

Note: For most recipes we suggest the use of dry (powdered) skimmed milk.

### Eggs

Eggs add richness and a velvety texture to bread doughs and cakes.

### Sunflower Oil

'Shortens' or tenderises the texture of yeast breads. Butter or margarine can be used as a substitute. If butter or margarine is used direct from the refrigerator it should be softened first for easier blending during the mixing cycle.

### Baking Powder

Baking powder is a raising agent used in cakes. This type of raising agent does not require rising time before baking as the chemical reaction works when liquid ingredients are added.

### Bicarbonate Of Soda

Bicarbonate of soda is another raising agent, not to be confused or substituted with baking powder. It also does not require rising time before baking as the chemical reaction works during the baking process.

## Glazes

Give your just baked bread a professional finish. Select one of the following special glazes to enhance your bread.

### Egg Glaze

Beat 1 large egg and 1 tablespoon of water together, brush generously.

Note: apply only to doughs before baking.

\*Not recommended for Gluten Free Breads.

### Melted Butter Crust

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

### Milk Glaze

For a softer, shiny crust, brush just baked bread with milk or cream.

### Sweet Icing Glaze

Mix 1 cup sifted icing sugar with 1 to 2 tablespoons of milk to make a glaze consistency and drizzle over raisin bread or sweet breads.

### Poppy/Sesame/Caraway Seeds/Oatmeal

Sprinkle your choice of these seeds generously over just glazed bread.

## Bread Mix

Follow the information for bread mixes on the bread mix packet. Some brands of bread mixes recommend the use of the basic programme setting. There are 2 types of bread mixes currently available.

### Just Add Water

These mixes are complete and they have all the necessary ingredients provided, even the yeast. You only add water.

- **IMPORTANT:** Follow the packet instructions as some mixes contain more than the normal amount of yeast, which could over rise in the Baking Pan. Use a maximum of 3 cups of mix.
- These mixes are more prone to over-rising and collapsing when the weather is hot and humid. Since these mixes are complete, we cannot advise how to adjust. Bake in the coolest part of the day, use water between 21-28°C.

### Just Add Flour And Water

These mixes have the necessary ingredients in separate sachets. Remember strong white bread flour is required. A packet of this mix will produce a 700g (1.5 lb.)





## Baking Your Own Bread



With a Breadmaker, even the most inexperienced baker can achieve the satisfying experience of baking a loaf of bread. Inside the Breadmaker, the dough is mixed, kneaded, proved and baked without you being present. The Breadmaker can also just prepare dough, and when it's ready, you shape, allow to rise and bake in a conventional oven. The recipes on the following pages are 'tailored' for this Breadmaker.

Each recipe features ingredients that best compliment a particular loaf of bread, and each was tested in our machines.

It is extremely important not to exceed the amounts of flour specified in each of the recipes or else it could result in unsatisfactory baking performance. When creating your own yeast bread recipes or baking an old favourite, use the recipes in this book as a guide for converting your recipe to your Breadmaker.





## Basic (Prog 1.)

### Basic White Bread

Loaf size:	1 lb (454g)	1½ lb (680g)	2 lb (907g)
Water	¾ cup (180ml)	1 cup (270ml)	1½ cup(360ml)
Skimmed milk powder	2 tbsp	2½ tbsp	4 tbsp
Sunflower oil	2 tbsp	2½ tbsp	4 tbsp
Sugar	1¼ tsp	2¼ tsp	3 tbsp
Salt	1 tsp	1¼ tsp	2 tsp
Strong white bread flour	2 cup (288g)	3 cup (432g)	4 cup (576g)
Fast action yeast	1 tsp	1¼ tsp	1¼ tsp

### Brown Bread

Loaf size:	1 lb (454g)	1½ lb (680g)	2 lb (907g)
Water	¾ cup (180ml)	1 cup (240ml)	1½ cup(360ml)
Skimmed milk powder	1½ tbsp	2 tbsp	3 tbsp
Sunflower oil	1½ tbsp	2 tbsp	3 tbsp
Sugar	2½ tbsp	2½ tbsp	4 tbsp
Salt	1 tsp	1¼ tsp	2 tsp
Strong brown bread flour	2 cup (312g)	3 cup (468g)	4 cup (624g)
Fast action yeast	1 tsp	1¼ tsp	1½ tsp

### Cheese & Onion Bread

Loaf size:	1½ lb (680g)	2 lb (907g)
Water	1 cup (240ml)	1½ cup(300ml)
Skimmed milk powder	2 tbsp	2½ tbsp
Sugar	1 tbsp	2 tbsp
Salt	½ tsp	1 tsp
Onion granules	1½ tbsp	2 tbsp
Mature grated cheddar cheese	1 cup (115g)	1½ cup (170g)
Strong white bread flour	3 cup (432g)	4 cup (576g)
Fast action yeast	1½ tsp	1¼ tsp

We recommend using the lightest crust setting on the cheese and onion bread.

### Raisin Bread

Loaf size:	1½ lb (680g)	2 lb (907g)
Water	1¼ cup (300ml)	1½ cup(360ml)
Skimmed milk powder	3 tbsp	4 tbsp
Sunflower oil	3 tbsp	4 tbsp
Sugar	2 tbsp	3 tbsp
Salt	1½ tsp	2 tsp
Cinnamon	¾ tsp	1 tsp
Strong white bread flour	3 cup (432g)	4 cup (576g)
Fast action yeast	1½ tsp	2 tsp
Raisins†	¾ cup (94g)	¾ cup (113g)

† Add when the beeper sounds

### Soft Grain Bread

Loaf size:	1½ lb (680g)	2 lb (907g)
Water	1½ cup (270ml)	1½ cup(360ml)
Skimmed milk powder	2½ tbsp	4 tbsp
Sunflower oil	2½ tbsp	4 tbsp
Sugar	2¼ tsp	3 tbsp
Salt	1 tsp	2 tsp
Strong white soft grain bread flour	3 cup (432g)	4 cup (576g)
Fast action yeast	1 tsp	1¼ tsp

### Italian Herb Bread

Loaf size:	1½ lb (680g)	2 lb (907g)
Water	1½ cup (270ml)	1½ cup(360ml)
Skimmed milk powder	2½ tbsp	3 tbsp
Sunflower oil	2½ tbsp	3 tbsp
Sugar	2¼ tsp	2½ tsp
Salt	1½ tsp	2 tsp
Strong white bread flour	3 cup (432g)	4 cup (576g)
Dried marjoram	1½ tsp	2 tsp
Dried basil	1½ tsp	2 tsp
Dried thyme	1½ tsp	2 tsp
Fast action yeast	1¼ tsp	1½ tsp

### Malt Loaf

Loaf size:	1½ lb (680g)	2 lb (907g)
Water	1 cup (240ml)	1½ cup(300ml)
Salt	1 tsp	1 tsp
Sunflower oil	2 tbsp	3 tbsp
Black treacle	1½ tbsp	2½ tbsp
Malt extract	2 tbsp	3 tbsp
Plain flour	3 cup (432g)	4 cup (576g)
Fast action yeast	1 tsp	1¼ tsp
Sultanas†	½ cup (75g)	¾ cup (100g)

† Add when the beeper sounds

### Sun-Dried Tomato Loaf

Loaf size:	1½ lb (680g)	2 lb (907g)
Water	1 cup (240ml)	1½ cup(320ml)
Skimmed milk powder	2½ tbsp	3 tbsp
Sunflower oil	2¼ tbsp	3 tbsp
Sugar	2¼ tsp	3 tbsp
Salt	1¼ tsp	1½ tsp
Dried mixed herbs	1½ tsp	2 tsp
Strong white bread flour	3 cup (432g)	4 cup (576g)
Fast action yeast	1¼ tsp	1½ tsp
Sun-dried tomatoes, chopped	¾ cup (38g)	½ cup (50g)





## French (Prog 2.)

### French Bread

Loaf size:	1 lb (454g)	1 ½ lb (680g)	2 lb (907g)
Water	¾ cup (180ml)	1 cup (240ml)	1 ¼ cup(300ml)
Skimmed milk powder	1 ½ tbsp	2 tbsp	2 ½ tbsp
Sugar	¾ tbsp	1 tbsp	1 ¼ tbsp
Salt	1 tsp	1 tsp	1 ¼ tsp
Sunflower oil	1 tbsp	1 tbsp	1 ½ tbsp
Strong white bread flour	2 cup (288g)	3 cup (432g)	4 cup (576g)
Fast action yeast	1 tsp	1 tsp	1 ¼ tsp



## Wholewheat (Prog 3.)

### Wholewheat Bread

Loaf size:	1 ½ lb (680g)	2 lb (907g)
Water	1 ½ cup (270ml)	1 ¾ cup(390ml)
Skimmed milk powder	1 ½ tbsp	3 tbsp
Sunflower oil	2 tbsp	3 tbsp
Brown sugar	2 ½ tbsp	2 ½ tbsp
Salt	1 ¼ tsp	1 ½ tsp
Strong wholemeal bread flour	3 cup (396g)	4 cup (528g)
Fast action yeast	¾ tsp	¾ tsp
Vitamin C tablet (crushed)	1x100mg	1x100mg

### Granary Loaf

Loaf size:	1 ½ lb (680g)	2 lb (907g)
Water	1 ½ cup (240ml)	1 ¾ cup(360ml)
Skimmed milk powder	2 tbsp	3 tbsp
Sunflower oil	2 tbsp	3 tbsp
Soft brown sugar	2 ½ tbsp	5 tbsp
Salt	1 ¼ tsp	2 tsp
Granary malted brown bread flour	3 cup (450g)	4 cup (600g)
Fast action yeast	1 ¼ tsp	1tsp
Vitamin C tablet**	1 x 100mg	1 x 100mg

\*\*Optional: By adding a vitamin C tablet, the rise of the bread can be improved. Crush tablet between 2 teaspoons and add.

## Quick (Prog 4.)

### Banana And Nut Bread

#### Ingredients Group 1

Butter (melted)	2 tbsp
Milk	1 tbsp
Mashed banana	1 cup (175g)
Egg (beaten)	1
Walnuts (chopped)	½ cup (150g)
Lemon rind	1 tsp

#### Ingredients Group 2

Plain flour	1 ½ cup (216g)
Bicarbonate of soda	½ tsp
Baking powder	¼ tsp
Sugar	½ cup (113g)
Salt	¼ tsp

#### Method

- 1 Mix group 1 together in a separate bowl.
- 2 Mix group 2 together in a second bowl.
- 3 Pour mixture into Baking Pan

### Porridge Oats Bread

Milk	1 cup (240ml)
Eggs (beaten)	2
Sunflower oil	½ tsp
Golden syrup	2 tbsp
Sugar	¼ cup (57g)
Salt	1 tsp
Plain flour	2 cup (288g)
Porridge oats	1 cup (90g)
Baking powder	½ tsp
Bicarbonate of soda	½ tsp





## Sweet (Prog 5.)

### Mixed Fruit Loaf

Loaf size:	1 lb (454g)	1½ lb (680g)	2 lb (907g)
Water	¾ cup (180ml)	1⅛ cup (270ml)	1⅜ cup (320ml)
Skimmed milk powder	2 tbsp	2½ tbsp	3 tbsp
Sunflower oil	2 tbsp	2½ tbsp	3 tbsp
Sugar	5 tbsp	¼ cup (57g)	⅓ cup (75g)
Salt	1 tsp	1¼ tsp	1½ tsp
Strong white bread flour	2 cup (288g)	3 cup (432g)	4 cup (576g)
Nutmeg	½ tsp	¾ tsp	1 tsp
Fast action yeast	1 tsp	1¼ tsp	1½ tsp
Dried mixed fruit †	¼ cup (41g)	½ cup (82g)	¾ cup (110g)

† Add when the beeper sounds

### Chocolate Bread

Loaf size:	1½ lb	2 lb
Water	1 cup (240ml)	1½ cup (360ml)
Egg (beaten)	1 med	1 med
Skimmed milk powder	1 tbsp	1½ tbsp
Sunflower oil	1 tbsp	1½ tbsp
Sugar	½ cup (113g)	¾ cup (169g)
Salt	½ tsp	1 tsp
Strong white bread flour	2½ cup (306g)	3 cup (432g)
Cocoa powder	½ cup (240ml)	¾ cup (240ml)
Fast action yeast	1 tsp	1½ tsp
Walnuts (chopped) †	¼ cup	½ cup

† Add when the beeper sounds

## Fastbake I (Prog 6.)

### Fastbake Small White

Loaf size:	1½ lb (680g)
Water*	1⅛ cup (270ml)
Skimmed milk powder	2 tbsp
Salt	1 tsp
Sugar	4 tsp
Sunflower oil	4 tbsp
Strong white bread flour	3 cup (432g)
Fast action yeast	3 tsp

For best results use the very dark crust setting.

\* Water measurement is crucial for the Fastbake recipes. The ml scale should be used for greater accuracy.

## Fastbake II (Prog 7.)

### Fastbake Large White

Loaf size:	2 lb (907g)
Water*	1½ cup (360ml)
Skimmed milk powder	3 tbsp
Salt	1½ tsp
Sugar	5 tsp
Sunflower oil	5 tbsp
Strong white bread flour	4 cup (576g)
Fast action yeast	3½ tsp

For best results use the very dark crust setting.

\* Water measurement is crucial for the Fastbake recipes. The ml scale should be used for greater accuracy.

## Dough (Prog 8.)

### White Bread Rolls

Water	1¼ cup (300ml)
Skimmed milk powder	1 tbsp
Butter (melted)	2 tbsp
Sugar	2 tbsp
Salt	1½ tsp
Strong white bread flour	3¾ cup (468g)
Fast action yeast	1½ tsp

#### Method

- 1 Knead and shape the dough into 6 rolls.
- 2 Place on a greased baking tray.
- 3 Brush lightly with melted butter.
- 4 Cover for 20-25 minutes.
- 5 Allow to rise until they are double in size then glaze, if required.
- 6 Bake for approx 15-20 minutes at 190°C (gas mark 5, 375°F).



### Wholewheat Bread Rolls

Water	1¼ cup (300ml)
Skimmed milk powder	2 tbsp
Butter (melted)	2 tbsp
Honey	2 tbsp
Brown sugar	1 tbsp
Salt	1½ tsp
Strong wholewheat bread flour	3¾ cup (429g)
Fast action yeast	1½ tsp

#### Method

- 1 Knead and shape the dough into 6 rolls.
- 2 Place on a greased baking tray.
- 3 Brush lightly with melted butter.
- 4 Cover for 20-25 minutes.
- 5 Allow to rise until they are double in size then glaze, if required.
- 6 Bake for approx 15-20 minutes at 190°C (gas mark 5, 375°F).





## Dough (Prog 8.)

### Pizza Base

Water	1 cup (240ml)
Butter (melted)	1 tbsp
Sugar	2 tbsp
Salt	1 tsp
Strong white bread flour	2¾ cup (396g)
Fast action yeast	1 tsp

#### Method

- 1 Pre-heat oven.
- 2 Shape into a flat round shape. Place on a greased baking tray. Brush lightly with oil.
- 3 Cover for 15 minutes and allow to rise.
- 4 Add your desired topping.
- 5 Bake at approx 200°C (400°F, gas mark 6) until golden brown.



### Hot Cross Buns

Water	1 cup (240ml)
Butter (melted)	¼ cup (50g)
Sugar	¼ cup (57g)
Egg (beaten)	1
Salt	1 tsp
Strong white bread flour	3¾ cup (540g)
Fast action yeast	2 tsp
Cinnamon	1 tsp
Nutmeg	¼ tsp
Raisins	1 cup (150g)

#### Method

- 1 Divide into 8-12 pieces. Shape and flatten slightly.
- 2 Score a cross on the top of each bun.
- 3 Glaze with egg and milk.
- 4 Cover and allow to rise for 30 minutes.
- 5 Bake for approx 16-18 minutes at 190°C (gas mark 5, 375°F).

## Jam (Prog 9.)

### Marmalade

Juice from oranges	3 medium
Rind of oranges grated	2
Preserving sugar	1 cup (220g)
Water	1 tbsp
Pectin if needed	2 tsp

#### Comments

- Place all the ingredients into the Baking pan and set to jam setting.
- Warm the jars before filling.
- Use extra bake time if needed according to set of the marmalade and the size of the oranges.
- Remove the paddle with tongs before pouring the marmalade into the jars.
- Do not lift the Lid during mixing.
- Seville oranges should be used for marmalade but are only available in January. If using other oranges, pectin will be needed to firm up the marmalade.
- This recipe will fill approximately 1 medium (400g) jar.

### Raspberry And Apple Jam

Frozen raspberries*	2 cup (200g)
Chopped baking apples (peeled and cored)	1 cup (124g)
Preserving/jam sugar	1 cup (220g)
Lemon juice	3 tbsp

\* Measure before defrosting

#### Comments

- Warm the jars before filling.
- Use tongs to remove the paddle before pouring
- This recipe will fill approximately 1 medium (400g) jar.





## Cake (Prog 10.)

### Standard Cake Mix

#### Ingredients Group 1

Butter (melted)	¾ cup (150g)
Vanilla essence	¼ tsp
Eggs (beaten)	3 medium
Lemon juice	2 tsp

#### Ingredients Group 2

Plain flour	1½ cup (234g)
Baking powder	2 tsp
Caster sugar	1 cup (226g)

#### Method

- 1 Mix group 1 together in a separate bowl.
- 2 Sieve group 2 together in a second bowl.
- 3 Combine groups 1 and 2 together until mixed.
- 4 Pour mixture into Baking Pan together.

### Mixed Fruitcake

#### Ingredients Group 1

Butter (melted)	¾ cup (150g)
Vanilla essence	¼ tsp
Eggs	3
Lemon juice	2 tsp
Dried mixed fruit	¾ cup (102g)

#### Ingredients Group 2

Plain flour	1½ cup (234g)
Baking powder	2 tsp
Sugar	1 cup (226g)
Ground cinnamon	¼ tsp
Ground nutmeg	¼ tsp

#### Method

Follow method for the standard cake mix.

## Sandwich (Prog 11.)

### Sandwich Loaf

Loaf size:	1½ lb (680g)	2 lb (907g)
Water	1⅙ cup (255ml)	1⅙ cup(320ml)
Soft margarine or butter	1½ tbsp	2 tbsp
Salt	½ tsp	1 tsp
Skimmed milk powder	1½ tbsp	2 tbsp
Sugar	3 tbsp	3½ tbsp
Strong white bread flour	3 cup (432g)	4 cup (576g)
Fast action yeast	¾ tsp	1 tsp

### Soft Grain Sandwich Loaf

Loaf size:	1½ lb (680g)	2 lb (907g)
Water	1⅙ cup (255ml)	1⅙ cup(320ml)
Butter (melted)	1½ tbsp	2 tbsp
Salt	½ tsp	1 tsp
Skimmed milk powder	1½ tbsp	2 tbsp
Sugar	3 tbsp	3½ tbsp
Strong white soft grain bread flour	3 cups (432g)	4 cups (576g)
Fast action yeast	¾ tsp	1 tsp





## Gluten Free Bread (Basic Prog. 1)

For those following a wheat free diet, a selection of recipes for gluten free bread and cakes have been developed. These recipes make use of gluten free flour blends and other gluten free ingredients, available from most good supermarkets or online.

Please be aware that the method for making gluten free breads and cakes in the following recipes is slightly different to those made with wheat flours. See each individual recipe for details.

To obtain as smooth a surface as possible on gluten free bread we recommend scraping any flour residue from the sides of the pan with a silicone spatula. This should be done within the first two minutes with the paddle mixing.

Milk or water should still be warmed to between 21 – 28°C for gluten free bread making, though this is not necessary when making gluten free cakes.

The characteristics of gluten free bread made in your Bread maker are also different to bread made with wheat flour. Bread may be paler on the top than the sides and without the rounded top that loaves made with wheat flour possess. We do not recommend using an egg glaze before baking as the dough is very soft.

Gluten free Breads should be baked on Basic Programme 1 using the 1½lb loaf setting.

Gluten Free cakes should be baked on Cake Programme 10.

### Gluten Free White Loaf

Loaf size:	1½ lb (680g)
Gluten free white bread flour blend	450g
Gluten free yeast	7g (2 level tsp)
Medium eggs (beaten)	2
Sunflower oil	6 tbsp
White wine vinegar	1 tsp
Semi skimmed milk between 21°C - 28°C	345 ml
Salt	½ level tsp
Caster sugar	2 level tbsp

#### Method

- Mix the flour and yeast together in a bowl and set aside.
- Beat the eggs, oil, vinegar and 325ml milk in a large jug and pour into the baking pan.
- Add the salt and sugar.
- Place the pan into the Breadmaker, select medium crust, 1½lb loaf size and basic programme 1. With the lid up, press start.
- Add the flour and yeast mixture a tablespoon or two at a time whilst the paddle is mixing. This should take about 1-1½ minutes. When all the flour has been added to the pan, add the remaining 20ml milk, scrape any flour from the pan sides with a silicone spatula and close the lid. The mixture will resemble a thick smooth batter.
- After baking, turn out of the baking pan immediately and allow to cool on a wire rack.

### Gluten Free Cheese and Mustard loaf

Loaf size:	1½ lb (680g)
Medium eggs (beaten)	2
Water between 21°C – 28°C	360ml
Sunflower oil	4 tbsp
Lemon juice	1 tsp
Salt	1½ level tsp
Caster sugar	1½ level tbsp
Gluten free white bread flour blend	430g
Gluten free Xanthan Gum	1½ level tsp
Gluten free English mustard powder	1 level tsp
Gluten free yeast	1 level tbsp
Strong Cheddar Cheese, (grated)	86g

#### Method

- Place the eggs in a large measuring jug and beat well with a fork.
- Add the water, oil and lemon juice and mix well. Pour into the baking pan.
- Add the salt and sugar to the pan.
- In a bowl, mix the flour, Xanthan gum, mustard powder and yeast together.
- Add the flour mixture and the cheese to the pan.
- Select loaf size 1.5lb, medium crust, Basic programme 1 and press start.
- Within the first two minutes, while the bread is mixing, use a silicone spatula to scrape the pan sides and base, to ensure all the flour has been incorporated and then close the lid.
- After baking, turn out of the pan immediately and leave to cool on a wire rack.





## Gluten Free Bread (Basic Prog. 1)

### Gluten Free Sun Dried Tomato Loaf

Loaf size:	1½ lb (680g)
Medium eggs	3
Carton buttermilk	284ml
Semi skimmed milk, between 21°C - 28°C	6 tbsp
Lemon juice	2 tsp
Clear honey	1½ level tbsp
Gluten free sun dried tomato paste	1 level tbsp
Gluten free sun dried tomatoes, (chopped)	50g
Oil from sun dried tomato jar	1 tbsp
Salt	1 level tsp
Gluten free white bread flour blend	470g
Gluten free yeast	1 level tbsp (9g)

#### Method

- 1 Place the eggs in a large measuring jug and beat well with a fork.
- 2 Add the buttermilk, 5 tbsp of the milk and lemon juice and mix well. Pour into the baking pan.
- 3 Add the honey, sun dried tomato paste, chopped sundried tomatoes, oil and salt to the pan.
- 4 In a bowl, mix the flour and yeast together.
- 5 Place the pan into the Breadmaker, select loaf size 1.5lb, medium crust, Basic programme 1 and press start.
- 6 With the lid open add the flour and yeast mixture a spoonful or two at a time. After a minute or so once all the flour has been added, add the last tablespoon of milk. Using a silicone spatula to scrape the pan sides, ensure all the flour has been incorporated and close the lid.
- 7 After baking, turn out of the pan immediately and leave to cool on a wire rack.

## Gluten Free Cake (Basic Prog. 10)

### Gluten Free Chocolate Cake

Unsalted butter	150g
Medium eggs	3
Vanilla extract	1 tsp
Lemon juice	2 tsp
Tepid water	60ml
Caster sugar	125g
Gluten free plain white flour blend	250g
Gluten free baking powder	3 level tsp
Gluten free cocoa powder	3 level tbsp

#### Method

- 1 Melt the butter in a pan over a low heat, cool slightly.
- 2 Beat the eggs in a jug, add the vanilla extract, lemon juice and water.
- 3 Place the flour in a mixing bowl and sieve in the baking powder and cocoa powder. Make a well in the middle, pour in the egg mixture followed by the melted butter and mix well with a spatula or wooden spoon.
- 4 Pour into the baking pan.
- 5 Select Programme 10 (Cake).
- 6 After baking, leave the cake to cool for 10 minutes in the pan before turning out onto a wire rack to cool completely.

### Gluten Free Fruit Cake

Unsalted butter	150g
Medium eggs	3
Milk	3 tbsp
Gluten free plain white flour blend	250g
Gluten free baking powder	1 level tbsp
Gluten free mixed spice	½ level tsp
Xanthan Gum	¼ level tsp
Dried mixed fruit	120g
Light brown soft sugar	125g

#### Method

- 1 Melt the butter in a pan over a low heat, cool slightly.
- 2 Beat the eggs and milk together in a jug.
- 3 Place the flour into a mixing bowl and sieve in the baking powder, mixed spice and Xanthan Gum. Stir in the dried fruit so that it is well coated.
- 4 Stir in the brown sugar. Make a well in the middle of the ingredients, pour in the egg mixture followed by the melted butter and mix well with a spatula or wooden spoon.
- 5 Pour into the baking pan.
- 6 Select Programme 10 (Cake).
- 7 After baking, leave the cake to cool for 10 minutes in the pan before turning out onto a wire rack to cool completely.







## Conversion Charts

### Liquids, Flour And Others

We recommend that you use the Measuring Cup and Spoons (17) ,(18) provided for all recipes for consistency between brands and types of flour.

The cup provided is based on the American cup measurement of 8 Floz.

For people who prefer to use their own measuring utensils, alternative measurements are in millilitres (ml) and cubic centimetres (cc) for liquid measurement and grams (gm) for weight of flour, sugar and fruit.

Note: A good quality set of accurate kitchen scales with divisions and accuracy to 2 grams are required.

A measuring jug with divisions of 2 ml is required.

The tablespoon and teaspoon provided are required to measure the smaller quantities. A set of British standard spoons with 'scrape' level tops can be used.

**Do not use a kitchen tablespoon or teaspoon as they are inaccurate.**

### Water and Liquids

Cup	ml
1/16	15ml
1/8	30ml
1/4	60ml
1/2	120ml
3/4	180ml
1	240ml
1 1/8	270ml
1 1/4	300ml
1 5/16	315ml
1 1/2	360ml
1 5/8	390ml
1 15/16	465ml
2	480ml

### Flour Types

Cup	White Plain Soft grain	Brown	Granary	Wholemeal
1/8	18g	20g	19g	17g
1/4	36g	39g	38g	33g
1/2	72g	78g	75g	66g
3/4	108g	117g	113g	99g
1	144g	156g	150g	132g
1 1/8	162g	176g	169g	149g
1 1/4	180g	195g	188g	165g
1 1/2	216g	234g	225g	198g
2	288g	312g	300g	264g

### Others

	1/4 cup	1/2 cup	3/4 cup	1 cup	2 cup
Dried Mixed Fruit	35g	70g	105g	140g	280g
Raisins / Currants	41g	75g	113g	150g	300g
Butter	50g	100g	150g	200g	400g
Preserving Or Caster Sugar	55g	110g	165g	220g	440g
Granulated Sugar	57g	113g	169g	226g	452g
Chopped Fresh Apple 1/2 Cube	31g	62g	93g	124g	248g
Frozen Raspberries Or Fresh Plums	25g	50g	75g	100g	200g
Cranberries	25g	50g	75g	100g	200g
Cheddar Cheese	29g	58g	86g	115g	230g
Mashed Banana	44g	88g	131g	175g	350g





## Baking Cycle Times

	Programme	Size	Knead 1	Rise 1	Knead 2	Rise 2	Rise 3	Bake	Total Time	Keep Warm
1	Basic	1.5 lb	9	20	14 •	25	45	60	2:53	60
	Basic	2lb	10	20	15 •	25	45	65	3:00	60
2	French	1.5lb	16	40	19 •	30	50	65	3:40	60
	French	2lb	18	40	22 •	30	50	70	3:50	60
3	Wholewheat	1.5lb	9	25	18 •	35	70	55	3:32	60
	Wholewheat	2lb	10	25	20 •	35	70	60	3:40	60
4	Quick		7	5	8 •	-	-	80	1:40	60
5	Sweet	1.5lb	10	5	20 •	30	55	50	2:50	60
	Sweet	2lb	10	5	20 •	30	55	55	2:55	60
6	Fastbake I,	1.5lb	12	-	-	-	11	35	0:58	60
7	Fastbake II,	2 lb	9	-	-	-	9	40	0:58	60
8	Dough		20	-	-	30	40	-	1:30	-
9	Jam		-	15	45†	-	-	20	1:20	20
10	Cake		10	5	20	30	35	70	2:50	60
11	Sandwich	1.5lb	15	40	5 •	25	40	50	2:55	60
	Sandwich	2lb	15	40	5 •	25	40	55	3:00	60
12	Extra bake		-	-	-	-	60	1:00	60	-

- The delay timer is available on all programmes except 6 and 7 Fastbake. Maximum delay is 13 hours
- An 'add ingredients' beep signals when more ingredients can be added such as fruit and nuts, which needs to be added after the kneading cycles have ended.

† The heating is switched on and off only if the temperature is lower than 121°C

## F.A.Q.s

### Question 1

#### What should I do if the kneading blade comes out with the bread?

Remove it with a pair of plastic tongs before slicing the bread. Since the Kneading Blade (7) can be disconnected from the Baking Pan (6), it is not a malfunction if it comes out in your bread.

### Question 2

#### Why does my bread sometimes have some flour on the side crust?

In some cases, the flour mix may remain on the corners of the Baking Pan (6). When this happens, it usually can be eaten or simply trim off that portion of the outer crust with a sharp knife.

### Question 3

#### Why isn't the dough mixing? I can hear the motor running.

The Kneading Blade or Baking Pan (6) may not be inserted properly. Make sure the pan is facing the right way and that it has seated correctly into the bottom of the Breadmaker.

### Question 4

#### How long does it take to make bread?

Timings for each setting are outlined on page 15.

### Question 5

#### Why can't I use the timer when baking with fresh milk?

The milk will spoil if left sitting in the Breadmaker too long. Fresh ingredients such as eggs and milk should never be used with the delay timer feature.

### Question 6

#### Why do I have to add the ingredients in a certain order?

This allows the Breadmaker to mix the ingredients in the most efficient manner possible. It also serves to keep the yeast from combining with the liquid before the dough has started to mix, which is essential on the time delay.

### Question 7

#### When setting the timer for morning, why does the Breadmaker make sounds late at night?

The Breadmaker must start operation when the delay timer reaches the start time of the program so that the bread will be ready. These sounds are made by the motor when kneading the dough. It is a normal operation, not a malfunction.

### Question 8

#### The Kneading Blade (7) is stuck in the Baking Pan (6). After baking how do I get it out?

The Kneading Blade may 'stick' in place after baking. Running warm or hot water over the blade should loosen it enough to be removed. If still stuck, soak in hot water for about 20 minutes.

### Question 9

#### Can I wash the Baking Pan (6) in the dishwasher?

No. The Baking Pan and Kneading Blade (7) must be washed by hand. Do not use scouring pads during cleaning.



**Question 10****What will happen if I leave the finished bread in the Baking Pan (6)?**

Whilst still in the Breadmaker for the first hour after baking is complete the bread 'keeps warm' to prevent it becoming soggy. Leaving the bread in the Breadmaker after the keep warm period may result in a 'soggy' loaf of bread as excess steam (moisture) would not be able to escape. Remove and allow to cool on a wire rack after baking to prevent this.

**Question 11****Why did the dough only partially mix?**

The dough may be too heavy or dry. Also, the Kneading Blade (7) or Baking Pan (6) may not be inserted properly. Ingredients may have been added in the wrong order.

**Question 12****Why didn't the bread rise?**

The yeast could be bad, past it's sell by date or possibly no yeast was added at all. Also, if the mixing was not complete, rising problems could develop.

**Question 13****Why can't the delayed finish be set for more than 13 hours? What is the minimum time a cycle may be delayed?**

The maximum length of delay is 13 hours including the total cycle time. For example, Setting 1 (basic small) has a cycle time of 3:20. This start is delayed by a maximum of 9:40. The minimum length of delay for each setting is 10 minutes. The delay clock increases and decreases in increments of 10 minutes.

**Question 14****How do I know when to add raisins, nuts, etc. to the bread?**

There is a beeper tone to signal that you may add raisins, nuts, etc. during the second kneading cycle. Note: See 'Baking cycle times' chart for 'Add nuts & raisins' time. In some cases, ingredients can be broken up during the initial kneading cycle. Each recipe indicates the best time to add fruit and nuts to the dough.

**Question 15****How come my bread comes out too moist? What can I do?**

Humidity may affect the dough. Add an extra tablespoon of flour. Also, high altitude may have the same effect. Decrease the amount of yeast by 1/4 teaspoon and decrease the sugar and/or water/milk slightly.

**Question 16****Why do I get air bubbles at the top of the bread?**

This can be caused by using too much yeast. Decrease the yeast by 1/4 tsp.

**Question 17****Why does my bread rise and then collapse or crater?**

The bread may be rising too much. To reduce the rate of rising, reduce the amount of yeast and/or increase the amount of salt.

**Question 18****Can I use my favourite bread recipes (traditional yeast bread) in my bread machine?**

Yes, but you will need to experiment to get the right proportion of ingredients. Become familiar with the unit and make several loaves of bread before you begin experimenting. Never exceed a total amount of 5 cups dry ingredients (that includes the total amount of flour, oats, oatmeal, bran). Use the recipes in this book to help determine the ratio of dry ingredients to liquid and amounts of yeast, sugar, salt, and oil/butter/margarine to use. We advise creating your own bread recipes using the basic mode, then progress to the others, using the 'Baking cycle times' chart (page 15) as a guide.

**Question 19****Is it important for ingredients to be at room temperature before adding them to the baking pan?**

Yes, even when the delay timer is being used, (water must be between 21°C and 28°C).

**Question 20****Why do the loaves vary in height and weight? The wholewheat / wholemeal breads are always shorter. Am I doing something wrong?**

No, it is normal for wholewheat and wholemeal breads to be shorter and denser than basic or french breads. wholewheat and wholemeal flour are heavier than white bread flour, therefore they may not rise as much during the bread baking process. This is also true for bread containing fruit, nuts, oats and bran.

**Question 21****Can I premix the yeast with water?**

No, the yeast must be kept dry and put into the baking pan last above the flour, this is especially important when the delay timer is being used.

**Question 22****Why is there a large hole in the base of the bread?**

This hole has been created by the Kneading Blade. Sometimes this hole is larger than normal. This is because the dough has rested to the side of the blade after the second kneading cycle - normal with bread makers. You could position the dough evenly in the base of the pan.

**Troubleshooting****Bread Sinks in the centre.****Too much liquid or liquid too warm.**

Measure ingredients accurately. Use liquids at temperatures between 21°C and 28°C.

**Salt was not added, causing bread to over rise and collapse.**

Measure ingredients accurately.

**Too much yeast was added.**

Measure ingredients accurately, if problem persists, reduce yeast by 1/4 teaspoon.

**High humidity and hot ambient temperatures can cause bread to over rise and collapse.**

Bake during the coolest part of the day, Try reducing the yeast by 1/4 teaspoon or use liquids direct from the refrigerator. Do not use the timer function.



### High altitudes can cause the bread to over rise and then collapse during baking.

Try reducing the yeast by 1/4 teaspoon.

### Lid (4) is open during baking.

Do not open the lid during baking.

### Bread did not rise enough

#### Not enough yeast was added.

Measure ingredients accurately.

#### Yeast is outdated or inactive.

Never use outdated yeast. Store in a cool, dark place.

#### Too little sugar was added.

Measure ingredients accurately.

#### Too much salt was added, reducing the action of the yeast.

Measure ingredients accurately.

#### Water was too hot and killed the yeast.

Use liquids at temperatures between 21°C and 28°C.

#### Yeast has been activated before programme has started.

Take care that yeast does not come in contact with liquid before programme has started.

### Bread rises too much

#### High humidity and hot ambient temperatures can cause bread to over rise.

Bake during the coolest part of the day. Try reducing the yeast by 1/4 teaspoon or use liquids directly from the refrigerator. Do not use the Timer function.

#### Too much yeast.

Measure ingredients accurately.

#### Too much liquid.

Measure ingredients accurately.

#### Hot liquids accelerated the yeast action.

Use liquids at temperatures between 21°C and 28°C.

#### Too much flour or not enough salt.

Measure ingredients accurately.

### Bread dry with dense texture

#### Not enough liquid added.

Measure ingredients accurately.

#### Flour may have passed the use by date, or be dry causing wet/dry imbalance.

Try increasing liquid by 1 tbsp at a time.

### Bread under baked with soggy centre

#### Too much liquid from fresh or canned fruit.

Always drain liquids well as specified in the recipe. Water may have to be reduced slightly.

### Large amounts of rich ingredients like nuts, butter, dried fruits, syrups and grains will make dough heavy. This will slow down the rising and prevent the bread from baking through.

Measure ingredients accurately. Never exceed the amounts in the recipe.

### Bread over browned

#### Too much sugar.

Measure ingredients accurately.

#### Crust colour set too high.

Set crust colour to light.

### Bread has large holes in texture.

#### Water was too hot and killed the yeast.

Use liquids at temperatures between 21°C and 28°C

#### Too much liquid.

Measure ingredients accurately.

#### Too much yeast.

Measure ingredients accurately.

#### High humidity and hot ambient temperatures increase yeast activity.

Bake during the coolest part of the day. Try reducing the yeast by 1/4 teaspoon or use liquids direct from the refrigerator. Do not use the timer function.

#### Bread surface is sticky.

Bread was left in the machine too long and condensation collected on the baking pan. Whenever possible, remove bread from the baking pan and cool on a wire rack before keep warm period ends.

#### The wet/dry balance of the ingredients may be incorrect.

Measure ingredients accurately.

### H:HH message on display

#### Temperature in Breadmaker is too high.

Press the Stop button. Remove the baking pan, leave lid open and allow to cool. When cool, put the baking pan back in, set program and start the program again.

### E:EE message on display

#### Temperature sensor is disconnected.

Refer to Morphy Richards Helpline.

### Difficult to remove from the Baking Pan (6)

#### The bread is sticking to the pan.

The surface of the pan needs to be oiled before everyday use. Wash the pan in hot soapy water and thoroughly dry. Liberally coat the inner surface of the pan with oil, butter or margarine. Follow the guide on page 5, 'Using your Breadmaker'. When the bread pan is removed from the machine after the baking programme allow the bread to cool in the pan for 15 minutes before turning out onto a rack. Only slice the bread when fully cooled after 20-40 minutes.





## Care And Cleaning

- 1 **Caution:** To prevent electrical shock, unplug the Breadmaker before cleaning.
- 2 Wait until the Breadmaker has cooled.
- **IMPORTANT:** Do not immerse or splash either the Main Unit (5) or Lid (4) in any liquid as this may cause damage and/or electric shock.
- 3 **Exterior:** Wipe the lid and outer body of the unit with a damp cloth or slightly dampened sponge.
- 4 **Interior:** Use a damp cloth or sponge to wipe the interior of the Breadmaker.
- 5 **Baking pan (6):** Clean the Baking Pan with warm soapy water. Avoid scratching the non-stick surface. Dry it thoroughly before placing it back in the baking chamber.
- Do not wash the Baking Pan, Measuring Cup (16), Measuring Spoon (18) or Kneading Blades (7) in the dishwasher.
- Do not soak the Baking Pan for long periods as this could interfere with the working of the drive shaft.
- If the Kneading Blade becomes stuck in the Baking Pan, pour hot water over it and allow to soak for 30 minutes. This will enable you to remove the paddle more easily.
- Be sure the Breadmaker is completely cooled before storing away.

Do not use any of these when cleaning:

- Paint thinner
- Benzine
- Steel wool pads
- Polishing powder
- Chemical dust cloth

### Special care for the non-stick finish

Avoid damaging the coating. Do not use metal utensils such as spatulas, knives or forks.

The coating may change colour after long use, this is only caused by moisture and steam and will not affect the performance of the unit or quality of your bread.

The hole in the centre of the Kneading Blade should be cleaned, then add a drop of cooking oil and replace it on the spindle in the Baking Pan. This will prevent sticking of the blade.

- Keep the Air Vents (1) and openings clear of dust.

## Contact Us

### Helpline

If you are having a problem with your appliance, please call our Helpline, as we are more likely to be able to help than the store you purchased the item from.

Please have the product name, model number and serial number to hand when you call to help us deal with your enquiry quicker.

UK Helpline: 0344 871 0944

IRE Helpline: 1800 409 119

Spares: 0344 873 0710

### Talk To Us

If you have any questions or comments, or want some great tips or recipe ideas to help you get the most out of your products, join us online:

Blog: [www.morphyrichards.co.uk/blog](http://www.morphyrichards.co.uk/blog)

Facebook: [www.facebook.com/morphyrichardsuk](http://www.facebook.com/morphyrichardsuk)

Twitter: [www.twitter.com/loveyourmorphy](http://www.twitter.com/loveyourmorphy)

Website: [www.morphyrichards.com](http://www.morphyrichards.com)









BM48281 MUK Rev 8 1/16

## Registering Your 2 Year Guarantee

Your standard one year guarantee is extended for an additional 12 months when you register the product within 28 days of purchase with Morphy Richards. If you do not register the product with Morphy Richards within 28 days, your product is guaranteed for 1 year. To validate your 2 year guarantee register with us online at

[www.morphyrichards.co.uk](http://www.morphyrichards.co.uk)

Or call our customer registration line quoting model and serial number, these numbers can be found on the base of the product.

**UK 0344 871 0242**

**IRE 1800 409 119**

N.B. Each qualifying product needs to be registered with Morphy Richards individually.

Please note that the 2 year guarantee is only available in the UK and Ireland. Please refer to the one year guarantee for more information.

## Your 1 Year Guarantee

It is important to retain the retailer's receipt as proof of purchase. Staple your receipt to this back cover for future reference.

Please quote the following information if the product develops a fault. These numbers can be found on the base of the product.

Model no.

Serial no.

All Morphy Richards products are individually tested before leaving the factory. In the unlikely event of any appliance proving to be faulty within 28 days of purchase, it should be returned to the place of purchase for it to be replaced.

If the fault develops after 28 days and within 12 months of original purchase, you should contact the Helpline number quoting Model number and Serial number on the product, or write to Morphy Richards at the address shown.

You may be asked to return a copy of proof of purchase.

Subject to the exclusions set out below (see Exclusions), the faulty appliance will then be repaired or replaced as appropriate and dispatched usually within 7 working days of receipt.

If, for any reason, this item is replaced or repaired during the 1 year guarantee period, the guarantee on the new item will be calculated from original purchase date.

Therefore it is vital to retain your original till receipt or invoice to indicate the date of initial purchase.

To qualify for the 1 year guarantee, the appliance must have been used according to the instructions supplied. For example, crumb trays should have been emptied regularly.

## Exclusions

Morphy Richards shall not be liable to replace or repair the goods under the terms of the guarantee where:

- 1 The fault has been caused or is attributable to accidental use, misuse, negligent use or used contrary to the manufacturer's recommendations or where the fault has been caused by power surges or damage caused in transit.
  - 2 The appliance has been used on a voltage supply other than that stamped on the products.
  - 3 Repairs have been attempted by persons other than our service staff (or authorised dealer).
  - 4 The appliance has been used for hire purposes or non domestic use.
  - 5 The appliance is second hand.
  - 6 Morphy Richards reserves the right not to carry out any type of servicing under the guarantee at its discretion
  - 7 Plastic filters for all Morphy Richards kettles and coffee makers are not covered by the guarantee.
  - 8 Batteries and damage from leakage are not covered by the guarantee.
- This guarantee does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This guarantee is offered as an additional benefit and does not affect your statutory rights as a consumer. Morphy Richards products are intended for household use only. See usage limitations within the location safety instructions.

## Disclaimer

Morphy Richards has a policy of continuous improvement in product quality and design. The company, therefore reserves the right to change the specification of it's models at any time.



For electrical products sold within the European Community. At the end of the electrical products useful life, it should not be disposed of with household waste.

Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice in your country

**IF YOU ARE HAVING A PROBLEM WITH ONE OF OUR PRODUCTS, CALL OUR HELPLINE:**

**UK: 0344 871 0944  
EIRE: 1800 409 119  
SPARES: 0344 873 0710**

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