

*Sunbeam*

# Bakehouse<sup>®</sup>

Automatic bread maker and dough maker  
with Automatic Fruit & Nut Dispenser

Instruction/Recipe Booklet  
BM4500

Please read these instructions carefully  
and retain for future reference.



# Congratulations

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

With your new Sunbeam Bakehouse you can have delicious home made bread in just over an hour.

And you're only limited by your imagination... rye bread, artisan style bread, gluten free bread, doughs and specialty breads....the variety is endless. You can make your favourite jams, cakes and hot cross buns. And it really is simple to use.

Step 1. Remove the bread pan from the bread maker, position the kneading blade and add the ingredients.

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

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

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

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

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

Sunbeam Customer Service

**Australia 1300 881 861**

**New Zealand 0800 786 232**

# Important Instructions - retain for future use

تأكد من تفهم احتياطات السلامة المذكورة اعلاه

請務必理解上述的安全預防措施。

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

Versichern Sie sich, dass die obenstehenden Sicherheitsmaßnahmen Verstanden werden

Βεβαιώστε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan-tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

کاری بکنید کہ احتیاطهای بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşıldığından emin olunuz

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

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# Sunbeam's Safety Precautions

## SAFETY PRECAUTIONS FOR YOUR SUNBEAM BREADMAKER

- Do not use attachments not recommended by Sunbeam. They may cause fire, electric shock or injury.

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

- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- This 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 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.
- The temperature of accessible surfaces may be high when the appliance is operating.
- Never leave an appliance unattended while in use.

- Do not use outdoors or for commercial use, or for any other purpose other than its intended use.
- This unit is intended for household use only.

- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven.
- Do not place on top of any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been damaged in any manner. If damage is suspected, return the appliance to the nearest Sunbeam Appointed Service Centre for examination, repair or adjustment.
- For additional protection, Sunbeam recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.
- Do not immerse the appliance in water or any other liquid unless recommended.
- Appliances are not intended to be operated by means of an external timer or separate remote control system.
- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.

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

# Using your Bakehouse® safely

## Before use

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

## Whilst in use

1. The bread maker does become quite warm during operation. Be careful to keep your hands and face away from the unit, and away from the steam vents.
2. Do not open the lid or remove the bread pan during operation except as indicated in the instructions.
3. Do not place anything on the bread maker lid. Do not cover the vents.
4. This bread maker has a built-in Power Interruption Program Protection to maintain your baking cycle, in the event of an interruption in your power supply (black out). Any extended power outage may result in the program being cancelled. See page 15 for full details.
5. Do not touch moving parts.

## Where to use

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

## After use

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

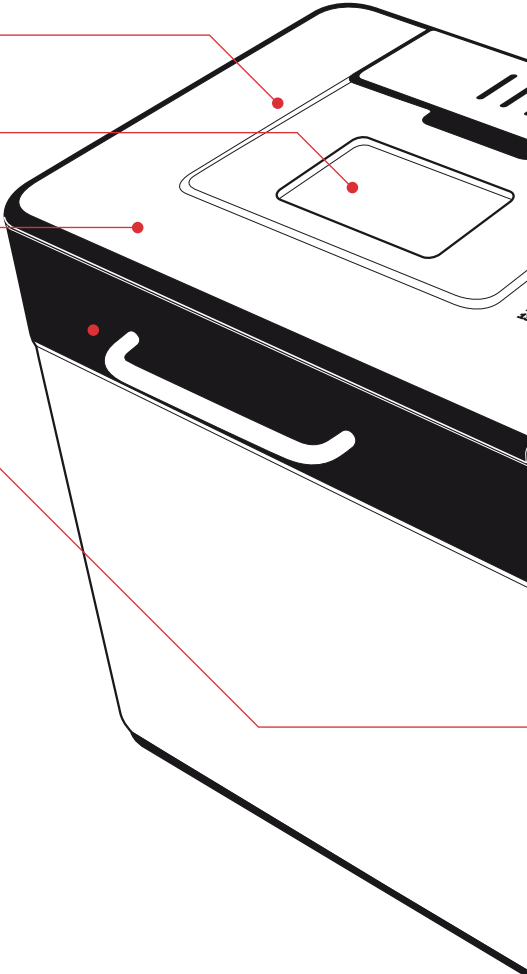
# Getting to know your Bakehouse®

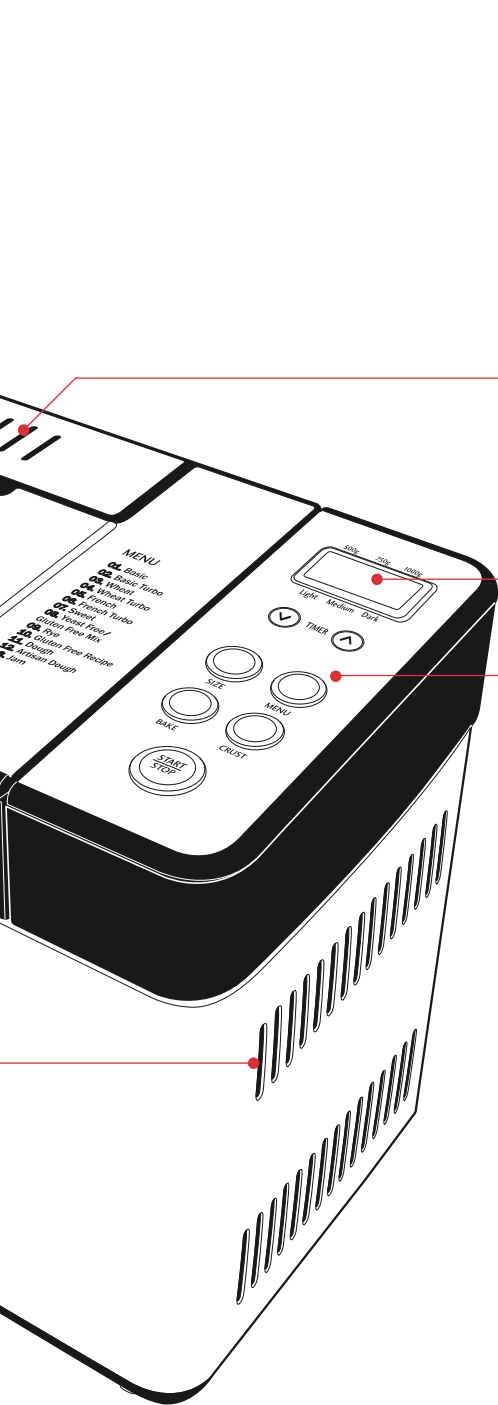
**Removable lid**

**Viewing Window**

**Non-stick removable bread pan with removable kneading blade**

**Steam Vents**





### Automatic Fruit & Nut Dispenser

Automatically releases ingredients into the dough during the kneading cycle, taking the guess work out of recipes. See page 15 for more information.

### LCD Window

### Control Panel

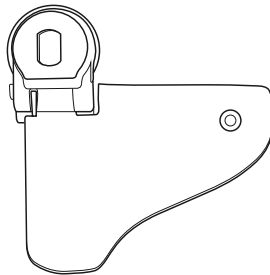
### Bonus Blade Hook

To assist in removing the blade from baked bread if necessary.

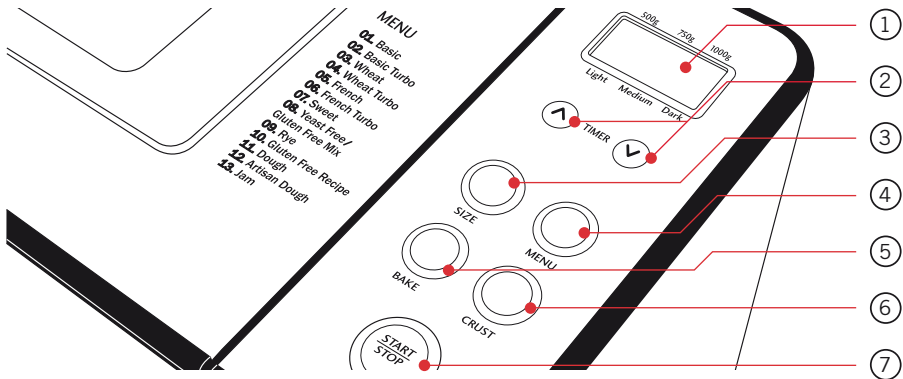


### Collapsible Kneading Blade

The kneading blade is upright during the mixing stage, then collapses in the baking stage for a more uniform shaped loaf.



# The Control Panel



## 1. LCD Window

The window indicates the Menu setting, the Crust colour and the Loaf Size. The display will show the number of hours and minutes until the cycle is complete – “0:00”.

## 2. Timer Buttons

Use to adjust the BAKE ONLY time and to set the Delay Start timer.

- ▲ Increases the time in 10 minute intervals
- ▼ Decreases the time in 10 minute intervals

## 3. Loaf Size Button

Press the SIZE button to select the loaf size – 500g, 750g or 1.0kg. The default loaf size is 1.0kg.

## 4. Menu Button

Press the MENU button to select automatic breadmaking menus from (1) to (13). Each of these menus is explained further on page 6. Each time you press the MENU button it cycles through the menus from (1) to (13). The default menu is Menu 1. In addition, there is a 14th menu – Bake Only. To access the Bake Only setting, press the BAKE ONLY

button.

## 5. Bake Only Button

Use this button to activate the BAKE ONLY setting, then adjust the time needed by using the timer buttons.

## 6. Crust Button

Press the CRUST button to select the desired crust colour – Light, Medium or Dark. The default crust colour setting is Medium. For the Turbo menus, the crust is set to Medium.

## 7. Start / Stop Button

Press to commence selected setting or begin timer countdown for delay timer. To stop the operation or cancel a timer setting, press and hold for 2-3 seconds to clear.



# Menu Settings

## 1. Basic

Use this setting to make traditional white bread. Press the MENU button once and the LCD window will show '1'. You have a choice of 3 crust colours - Light, Medium or Dark.

## 2. Basic Turbo

Use this turbo setting for ready made Basic bread in approximately 1 hour. The crust colour is set to Medium, and is for 1.0kg loaf sizes only. This setting lets you save time on the bread recipes by reducing the completion time and is ideal for when you need bread in a hurry. Breads made using this setting may be shorter and more dense due to the reduced rising time.

## 3. Wheat

Use this setting for recipes with significant amounts of whole wheat, rye flour, oats or bran. This Wheat cycle begins with a 30 minute preheat cycle during which flours or grains absorb liquid ingredients. This causes flour or grains to soften and helps ingredients to combine. The machine will begin kneading after the preheat cycle is completed. Wheat breads also require more rising time to accommodate the slower rising action with whole wheat flour. It is normal for Wheat breads to be shorter and more dense in texture than Basic, French or Sweet breads.

## 4. Wheat Turbo

Use this turbo setting for ready made Wheat bread in approximately 1 hour. The crust colour is set to Medium, and is for 1.0kg loaf sizes only. This setting lets you save time on the bread recipes by reducing the completion time and is ideal for when you need bread in a hurry. Wheat breads made using this setting may be shorter and more dense due to the reduced rising time.

## 5. French

This cycle is for breads that are lighter in texture and have crispier crusts, such as French and Italian breads. Generally loaves are lower in fat and sugar

## 6. French Turbo

Use this turbo setting for ready made French bread in approximately 1 hour. The crust colour is set to Medium, and is for 1.0kg loaf sizes only. This setting lets you save time on the bread recipes by reducing the completion time and is ideal for when you need bread in a hurry. French breads made using this setting may be shorter and more dense due to the reduced rising time.

## 7. Sweet

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

## 8. Yeast Free. Gluten Free Bread Mix

The Bakehouse has been designed to meet the needs of people who have intolerances to yeast. Use this setting for recipes and store-bought bread mixes that do not contain yeast.

For Gluten Free store-bought bread mixes use this menu. For Gluten Free recipes use Menu 10.

## 9. Rye

Rye bread is made with a percentage of the flour made from rye grain. Rye bread is usually more dense than bread made from wheat flour but is often more moist. Rye breads are typically darker in colour and offer a heartier flavour. The concentrations of

# Menu Settings

protein and fibre are also higher. Rye breads are best eaten on the day they are baked. Note, this menu starts with a preheat cycle of 30 minutes. It will begin kneading after that.

## 10. Gluten Free Recipe

The Bakehouse has been designed to meet the needs of people who have intolerances to gluten. Use this setting for Gluten Free recipes. Please note for Gluten Free store-bought bread mixes, the Menu 8 setting may work best. The Gluten Free setting and recipes have been tested and endorsed by The Coeliac Society of Australia. Note, this menu starts with a preheat cycle of 8 minutes. It will begin kneading after that.

## 11. Dough

This setting allows you to create a variety of doughs for bread sticks, bread rolls and pizza to bake in a conventional oven. Refer to the Dough instructions in the Recipe section. This setting blends and kneads the dough and takes it through the first rise.

## 12. Artisan-style Dough

Use this setting to create Artisan dough to bake in a conventional oven. Artisan breads use the freshest ingredients, usually including fresh herbs and seed and nut additions. The longer rising time (the entire cycle in the bread machine is 5:15 hours) at cooler temperature settings preset in the machine, allow the flavour of the flour to dominate. You can use ingredients such as organic flours, unrefined sea salt and spring water. Sugar and fats are not often used in these breads.

## 13. Jam

Use to prepare preserves, marmalade, chutneys and ketchup. Have fresh jam all year round. Refer to the Jam instructions in the Recipe section.

## Bake Only – Additional Setting

Use this setting for an immediate baking process. This setting is useful if the crust is too light or if your bread is not quite done and requires more baking time. Press the BAKE ONLY button to activate this setting, no need to scroll through the Menu list. This setting can bake for up to 1 hour and 30 minutes and can be controlled manually by pressing the Start/Stop button to stop the function at any time. For Bake Only instructions, see page 14.

### Bread mixes

**All brands of store bought bread mixes are different – different ingredients, different ratios of the ingredients and different instructions. Please use the baking instructions supplied with your bread mix rather than use the Sunbeam Bakehouse menu. Eg some Rye bread mixes suggest using the French setting rather than Rye setting on your bread machine.**

# Menu Times and Settings

The menus vary according to the various rising times, the number of kneads and the temperature setting.

| Menu |             | Crust  | Size  | Time | Warm | F & N | Delay |
|------|-------------|--------|-------|------|------|-------|-------|
| 1    | Basic       | Light  | 500g  | 3:07 | 60   | ✓     | 15:00 |
|      |             |        | 750g  | 3:10 | 60   | ✓     | 15:00 |
|      |             |        | 1.0kg | 3:13 | 60   | ✓     | 15:00 |
|      |             | Medium | 500g  | 3:15 | 60   | ✓     | 15:00 |
|      |             |        | 750g  | 3:20 | 60   | ✓     | 15:00 |
|      |             |        | 1.0kg | 3:25 | 60   | ✓     | 15:00 |
|      |             | Dark   | 500g  | 3:30 | 60   | ✓     | 15:00 |
|      |             |        | 750g  | 3:35 | 60   | ✓     | 15:00 |
|      |             |        | 1.0kg | 3:40 | 60   | ✓     | 15:00 |
| 2    | Basic Turbo | Medium | 1.0kg | 1:08 | 60   | NA    | NA    |
| 3    | Wheat       | Light  | 500g  | 4:25 | 60   | ✓     | 15:00 |
|      |             |        | 750g  | 4:29 | 60   | ✓     | 15:00 |
|      |             |        | 1.0kg | 4:33 | 60   | ✓     | 15:00 |
|      |             | Medium | 500g  | 4:30 | 60   | ✓     | 15:00 |
|      |             |        | 750g  | 4:35 | 60   | ✓     | 15:00 |
|      |             |        | 1.0kg | 4:40 | 60   | ✓     | 15:00 |
|      |             | Dark   | 500g  | 4:39 | 60   | ✓     | 15:00 |
|      |             |        | 750g  | 4:45 | 60   | ✓     | 15:00 |
|      |             |        | 1.0kg | 4:49 | 60   | ✓     | 15:00 |
| 4    | Wheat Turbo | Medium | 1.0kg | 1:08 | 60   | NA    | NA    |

## Menu Times and Settings continued

| Menu |   | Crust  | Size  | Time         | Warm | F & N | Delay |
|------|---|--------|-------|--------------|------|-------|-------|
| 5    | French                                  | Light  | 500g  | 3:22         | 60   | ✓     | 15:00 |
|      |   |        | 750g  | 3:33         | 60   | ✓     | 15:00 |
|      |   |        | 1.0kg | 3:44         | 60   | ✓     | 15:00 |
|      |   | Medium | 500g  | 3:42         | 60   | ✓     | 15:00 |
|      |   |        | 750g  | 3:46         | 60   | ✓     | 15:00 |
|      |   |        | 1.0kg | 3:50         | 60   | ✓     | 15:00 |
|      |   | Dark   | 500g  | 3:45         | 60   | ✓     | 15:00 |
|      |   |        | 750g  | 3:52         | 60   | ✓     | 15:00 |
|      |   |        | 1.0kg | 3:54         | 60   | ✓     | 15:00 |
| 6    | French Turbo                            | Medium | 1.0kg | 1:08         | 60   | NA    | NA    |
| 7    | Sweet                                   | Light  | 500g  | 3:27         | 60   | ✓     | 15:00 |
|      |   |        | 750g  | 3:29         | 60   | ✓     | 15:00 |
|      |   |        | 1.0kg | 3:31         | 60   | ✓     | 15:00 |
|      |   | Medium | 500g  | 3:29         | 60   | ✓     | 15:00 |
|      |   |        | 750g  | 3:32         | 60   | ✓     | 15:00 |
|      |   |        | 1.0kg | 3:35         | 60   | ✓     | 15:00 |
|      |   | Dark   | 500g  | 3:33         | 60   | ✓     | 15:00 |
|      |   |        | 750g  | 3:36         | 60   | ✓     | 15:00 |
|      |   |        | 1.0kg | 3:39         | 60   | ✓     | 15:00 |
| 8    | Yeast Free.<br>Gluten Free<br>Bread Mix | Medium | 1.0kg | 2:08         | 22   | ✓     | 15:00 |
| 9    | Rye                                     | Medium | 1.0kg | 4:30         | 60   | NA    | 15:00 |
| 10   | Gluten Free<br>Recipe                   | Medium | 750g  | 2:54         | 60   | ✓     | 15:00 |
|      |   |        | 1.0kg | 2:59         | 60   | ✓     | 15:00 |
| 11   | Dough                                   | NA     | NA    | 1:30         | NA   | ✓     | 15:00 |
| 12   | Artisan Dough                           | NA     | NA    | 5:15         | NA   | ✓     | 15:00 |
| 13   | Jam                                     | NA     | NA    | 1:25         | 20   | NA    | 15:00 |
| 14   | Bake                                    | NA     | NA    | 0:10 to 1:30 | 60   | NA    | NA    |

# Ingredients

## Yeast

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

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

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

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

## Flour

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

The texture and height of the bread will be inconsistent if the flour is stored for long periods of time in unsatisfactory conditions. Purchase bulk packs of flour only if baking constantly.

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

## Bread Improver

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

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

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

## Sugars

Sugars sweeten the bread, brown the crust, lend tenderness to the texture and supply the yeast with food. White or brown sugar, molasses, maple or golden syrup, honey and other sweeteners may be used in equivalent quantities.

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

## Liquids

When liquids are mixed with protein in flour, gluten is formed. Gluten is necessary for the bread to rise. Experiment with quantities of these liquids to obtain optimum results.

Liquids should be used at room temperature.

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

## Salt

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

## Eggs

Eggs are used in some bread recipes. They provide liquid, assist with the rising and increase the nutritional value of the bread. They add extra flavour and are usually used in the sweeter types of bread. Recipes in this booklet use extra large 59g eggs.

## Ingredients continued

### Fats

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

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

### Bread mixes

A variety of bread mixes can be used in your bread maker. All brands of store bought bread mixes are different. Please use the baking instructions supplied with your breadmix rather than the Bakehouse menu.

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

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

### Hints

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

## Ingredient hints for New Zealand

The recipes for the Bakehouse were written in Australia. While most of the information is applicable in New Zealand, there are some ingredients that are different.

How to use the recipes in New Zealand

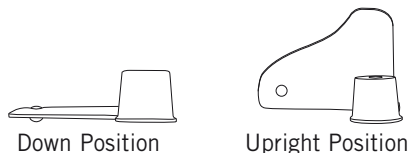
- Instead of "Tandaco Dry Yeast", use Edmonds Surebake Yeast
- We recommend using 1 teaspoon of Edmonds Surebake Yeast to every cup of flour.
- Instead of Plain Flour, use High Grade White Flour.
- Do not use "Bread Improver" as listed in some recipes. The Edmonds Surebake Yeast contains improvers which ensure excellent results.
- You can check the consistency of the dough throughout the initial kneading cycle (about 20 minutes after the machine has started). Lift the lid and have a quick look. The dough should be smooth, soft, slightly sticky and have a tendency to flatten and catch the sides of the container.

# Using your Bakehouse®

**Before using your Bakehouse for the first time** remove the bread pan by gently pulling it out. Wipe over the bread pan and kneading blade with a damp cloth and dry thoroughly. Do not immerse the bread pan in water unless necessary. Do not use harsh abrasive cleaners as they may damage the non-stick surface. Do not place any parts of your bread maker in the dishwasher. Select a recipe from the recipe section and prepare the ingredients as directed. (see Important Measuring Tips on page 16).

## Step 1 – Insert kneading blade

Place the kneading blade in the bread pan, **ensuring the blade is in the upright position.**



## Step 2 - Add ingredients

Simply add ingredients into the bread pan in the order listed before inserting the bread pan into the bread maker.

1. Liquid ingredients
2. Dry ingredients
3. Yeast

All ingredients should be at room temperature and measured carefully. Wipe all spills from the outside of the pan.

**Note:** Ensure the blade remains in the upright position after the ingredients have been added.

## Step 3 - Insert the bread pan

Align the pan and gently insert straight down into the baking chamber of the bread machine. Do not twist. Press down on the rim of the bread pan until you hear a click sound to ensure it is set firmly in place. Lay the handle flat toward the side of the bread pan.

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

**Note:** When the machine is first plugged in, the machine will beep and the LCD window will flash.

## Step 4 – Add Fruit and Nuts if required

If your recipe includes extra ingredients such as fruit or nuts, add these to the automatic fruit and nut dispenser. Your Bakehouse will add the fruit and nuts automatically during the bread making process. Do not use the dispenser for ingredients such as cheese, as these will melt in the dispenser before it's released. Small grains & seeds will fall through the gaps. If using ingredients such as linseeds, sesame seeds etc, add these straight to the bread pan.

## Step 5 – Select the Menu setting

Press MENU to choose your desired menu. Scroll through the various menu settings available by pressing the MENU button.

## Step 6 – Set the Time Delay if required

See 'Using the Time Delay' section on page 14.

## Step 7 - Select the Crust colour

Press CRUST to choose your desired crust colour. The Bakehouse is preset to the medium crust. If your recipe has much sugar, a light crust setting may be best.

**Note:** Crust will not be activated for the following menus Turbo, Dough, Artisan Dough, Jam and Bake.

## Step 8 – Select the Loaf size

Press LOAF to choose your desired loaf size – 500g, 750g or 1.0kg. The Bakehouse is preset to the 1.0kg loaf size. Note: Loaf size can not be activated for the following cycles Turbo, Rye, Gluten Free, Dough, Artisan Dough and Jam.

## Step 9 – Start

Press START / STOP button to begin the cycle. The colon (:) in the time display will begin to flash, letting you know your timer has started. The time remaining will begin to count down in the LCD window. Bread making time and the loaf size are also shown. If you start the program, and then wish to change your selection, press and hold START/ STOP for several seconds. The timer will clear and you can begin again.

**Note:** During kneading cycle, yeast will activate and viewing window may begin to fog. This will clear eventually so you can view the bread making process.

## Step 10 – Hot fresh crusty bread

When the bread is finished baking, the bread maker will beep and “0:00” will appear in the LCD window. Press START/ STOP, open the lid and remove the bread pan using oven mitts. Note: the bread pan and loaf are very hot. Be careful not to place these on any heat sensitive surface that may scorch.

**HINT: LIFT THE LID AND CHECK THE CONSISTENCY DURING THE FIRST 15 MINUTES OF KNEADING, TO ENSURE IT'S A FIRM, ROUND DOUGH. IF IT'S A LITTLE DRY, ADD A LITTLE WATER, IF IT'S A LITTLE WET, ADD A LITTLE FLOUR.**

## Keep Warm

If the bread is not removed immediately after baking and START/ STOP is not pressed, the Bakehouse will automatically switch to a Keep Warm cycle for 60 minutes. The machine will beep and the display will read “0:00”. Warm air will circulate throughout the baking chamber to help reduce condensation. After 60 minutes on Keep Warm cycle, the machine will beep and the machine will go to a standby mode.

The bread can be removed from the baking chamber at the end of the cycle or any time during the Keep Warm cycle. Simply press the START/ STOP button for 3 seconds to end the Keep Warm period and turn off the bread maker at the powerpoint. Note: Keep Warm does not apply to the following cycles Dough, Artisan Dough, Jam and Bake.

## Remove the bread

Allow the bread to cool in the bread pan for 10 minutes. Turn the bread pan upside down and shake until the bread slides out. If necessary use a plastic spatula to loosen the bread from the sides of the pan. Place bread upright on a wire rack to cool for at least 10 minutes before slicing. Ensure the kneading blade is not in the bread. For easy slicing we recommend the use of an electric knife or a quality serrated bread knife.

## Kneading Blade

The collapsible kneading blade is designed to stay in the bread pan, however it can sometimes stay in the bread. Ensure the kneading blade is not in the bread. If necessary, use the bonus blade hook to remove the blade from hot bread.



**After using the Bakehouse, unplug the bread machine** and allow to cool completely before cleaning for before commencing another program. If you attempt to use the Bakehouse too soon, it will beep and an error message will be displayed in the LCD window indicating the Bakehouse has not cooled sufficiently. Press the START/ STOP and wait until the machine has cooled.



# Using the Time Delay

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

**Note:** Do not use the Time Delay when the recipe has perishable ingredients such as milk, eggs or cheese as these may spoil.

1. Follow steps 1 – 5 on page 12.
2. Press  and  buttons until you reach the number of hours and minutes you want your bread to be ready. Press to add or minus time in 10 minute intervals.
3. Follow remaining steps 7 - 10 on page 12.

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



## Example

Before leaving for work at 8am, you decide to set the Time Delay so that the bread or selected program will be ready and completed by 6pm when you return home – which is 10 hours later. Set the timer for 10:00. This tells you that your bread or selected program will be complete in 10 hours. The Bakehouse will begin counting down and your selected program will be complete by 6pm.

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# Using the Bake Only menu

The BAKE ONLY menu offers the flexibility to vary time. Use this setting for an immediate baking process. This setting is useful if the crust is too light or if your bread is not quite done and requires more baking time. Check every few minutes. This setting will bake for up to 1 hour and 30 minutes and can be controlled manually by pressing the Start/ Stop button to stop the function at any time.

1. Press the BAKE ONLY button to activate this setting, no need to scroll through the Menu list. Adjust the amount of time you need using the  and  buttons.
2. Press the START/ STOP button to begin baking.

This setting can also be used to complete the bread baking process in case of a power failure. If there has been a power failure, allow the dough to rise in the bread pan without power until it reaches 3/4 of the way up the bread pan. Reconnect electricity and press the BAKE ONLY button, and press Start. Note: You may need to wait 10-15 minutes for the machine to cool down, before you select the Bake Only setting. If you attempt to use this setting before the machine has cooled down, an error message may appear on the display.

# Power Interruption Program Protection

Your Bakehouse features a 7 minute Power Interruption Protection that protects the program memory in the advent of power surges, or short term power failure (blackout) This means that if there is a power interruption during your bread making, the machine will retain its memory for at least 7 minutes and continue cooking when the power supply returns.

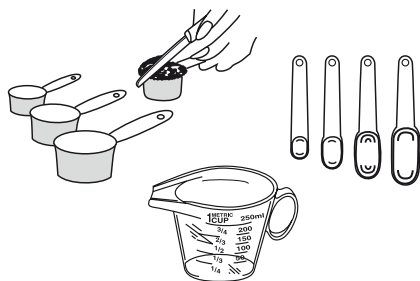
If you experience a power failure greater than 7 minutes you may need to discard ingredients and start again. If the power interruption occurs in the baking cycle, you can use the BAKE ONLY setting to finish baking.

# Fruit and Nut Dispenser

Your Bakehouse has an Automatic Fruit and Nut dispenser which automatically releases dry ingredients into the dough during the kneading cycle. This will occur during the second kneading cycle, ensuring that the dried fruit and nuts are not crushed and the pieces remain whole and are evenly dispersed.

This option is available on all menus except Turbo, Rye, Jam and Bake Only. Do not overfill the dispenser and ensure the dispenser is closed prior to each use. The dispenser may be open from the previous time it was used.

# Important Measuring Tips



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

We recommend using Australian standard measuring jugs, cups and spoons. Weight measurements are provided if you wish to use a kitchen scale.

Australian standard

Tablespoon = 20mls

Teaspoon = 5mls

1 cup = 250mls

## Dry ingredients

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

## Liquids

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

Note: For greater accuracy water can be weighed using the conversion:

1ml = 1g water

## Solid fats

Fill a metric measuring spoon or cup to the level indicated and level off with a flat knife. Alternatively use kitchen scales.

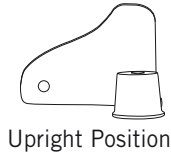
## Last Things Last

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

# Handy Hints

## Collapsible Kneading Blade

The kneading blade needs to be in the upright position to mix ingredients. Lift the lid and ensure blade has remained in the upright position after the ingredients have been added.



**HINT: LIFT THE LID AND CHECK THE CONSISTENCY DURING THE FIRST 15 MINUTES OF KNEADING, TO ENSURE IT'S A FIRM, ROUND DOUGH. IF IT'S A LITTLE DRY, ADD A LITTLE WATER, IF IT'S A LITTLE WET, ADD A LITTLE FLOUR.**

## Order of ingredients

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

## Freshness

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

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

Store dry ingredients in airtight containers, to keep them fresh.

## Slicing bread

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

## Freezing bread

To freeze fresh bread, let it cool completely and wrap in several layers of plastic. Slice

bread before freezing and use at your convenience.

## Toppings

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

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

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

## Crust colour

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

## Baking at high altitudes

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

## Suggestions:

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

# Care and Cleaning

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

## **To clean the exterior**

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

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

## **To clean the non-stick baking pan**

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

## **Caring for your non-stick baking pan**

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

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

**Do not wash any part of your bread maker in a dishwasher.**

**Do not immerse the Bakehouse in water.**

## **Remove and clean lid**

To remove lid, simply raise the lid just short of the vertical position (approx. 70°). While holding the base of the unit with one hand, gently lift the lid out of the hinge. Wipe interior and exterior of lid with a damp cloth and dry thoroughly before replacing lid.

## **Storage**

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

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# Help Guide

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

1. Consult Troubleshooting tips on page 49 of this booklet.
2. To answer any further questions please call Sunbeam on toll free (Aust) 1800 025 059, (NZ) 0800 786 232.
3. For any further concerns contact one of our Sunbeam Authorised Service Centres

# Questions and Answers

| Question   | Answer  |
|--|---|
| Why haven't the ingredients mixed well?            | The kneading blade may not have been in the upright position. After the ingredients have been added, check that the blade is still upright.   |
| Why does the height and shape of each loaf differ? | It is normal for the height and shape of each loaf to vary depending on the ingredients, accurate measurement of ingredients and the room temperature.  |
| Kneading blade comes out with the bread            | This can happen as the kneading blade is removable for easy cleaning. Use a non-metal utensil to remove the blade from the loaf.<br><b>Caution: Kneading blade or the bonus blade hook will be hot. Allow bread to cool before removing blade.</b>  |
| Bread has floured corners                          | This may occur if the flour is not mixed in completely to the dough. Check bread about 10 minutes into the kneading cycle. If all the flour is not incorporated, use a silicon spatula to remove the flour from the sides of the bread pan so it can be incorporated into the dough. Bread may also have floured corners if the pan is not inserted properly. Ensure it is clicked into place, and the blade is in the upright position before you start the machine. |
| Can ingredients be halved or doubled?              | No. If there is too little in the bread pan, the kneading will not be able to knead well. If there is too much, the bread may rise out of the bread pan.  |
| Can fresh milk be used instead of powdered milk?   | Yes. Be sure to decrease the same measurement of water to equal liquid substitution. Fresh milk is not recommended when using the Delay Timer, as it may spoil in the bread pan.  |

# Basic

## To use the Basic Bread Setting:

1. Ensure the kneading blade is upright in the bread pan.
2. Add the ingredients to the bread pan in the order listed. Add the specified ingredients to the Fruit and Nut dispenser (if applicable).
3. Wipe any spills from the outside of the bread pan. Insert the pan into the baking chamber and press down to ensure the pan is firmly clicked in place. Close the lid.
4. Turn the power on from the power point.
5. Press the MENU button to select menu 1 (Basic). Select your desired CRUST COLOUR and LOAF SIZE.
6. Press START. Bread will be baked in the time indicated on the screen.
7. On completion, use oven mitts to remove the bread pan from the baking chamber. Stand for 10 minutes before turning onto a wire rack to cool. When cool, ensure the blade is removed from the base of the bread before cutting.

| <b>White Bread</b>  | <b>500g</b>   | <b>750g</b>   | <b>1 kg</b>     |
|---------------------|---------------|---------------|-----------------|
| Water, luke-warm    | 195mls        | 260mls        | 325mls          |
| Butter or margarine | 15g           | 20g           | 25g             |
| White Sugar         | 1 ½ teaspoons | 2 teaspoons   | 2 ½ teaspoons   |
| Skim Milk Powder    | 3 teaspoons   | 1 tablespoon  | 1 ¼ tablespoons |
| Salt                | ¾ teaspoon    | 1 teaspoon    | 1 ¼ teaspoons   |
| Bread Improver      | 1 teaspoon    | 1 ½ teaspoons | 1 ¾ teaspoons   |
| Plain Flour         | 280g          | 375g          | 470g            |
| Dry yeast           | 1 teaspoon    | 1 ¼ teaspoons | 1 ½ teaspoons   |

| <b>Salami Cheese Bread</b> | <b>500g</b> | <b>750g</b>   | <b>1kg</b>      |
|----------------------------|-------------|---------------|-----------------|
| Water, luke-warm           | 180mls      | 240mls        | 300mls          |
| Butter or margarine        | 15g         | 20g           | 25g             |
| White Sugar                | 3 teaspoons | 1 tablespoon  | 1 ½ tablespoons |
| Skim Milk Powder           | 3 teaspoons | 1 tablespoon  | 1 ½ tablespoons |
| Salt                       | 1 teaspoon  | 1 ½ teaspoons | 2 teaspoons     |
| Bread Improver             | ¾ teaspoon  | 1 teaspoon    | 2 teaspoon      |
| Salami, finely chopped     | 75g         | 100g          | 125g            |
| Tasty Cheese               | ¼ cup       | ¼ cup         | ⅓ cup           |
| Parmesan Cheese            | ¼ cup       | ¼ cup         | ⅓ cup           |
| Plain Flour                | 310g        | 410g          | 510g            |
| Dry yeast                  | ¾ teaspoon  | 1 teaspoon    | 1 ½ teaspoons   |

## Basic continued

| <b>Cornbread</b>                 | <b>500g</b>   | <b>750g</b> | <b>1kg</b>    |
|----------------------------------|---------------|-------------|---------------|
| Water, luke-warm                 | 160mls        | 235mls      | 315mls        |
| Butter or margarine              | 10g           | 15g         | 20g           |
| Polenta                          | 2 tablespoons | ¼ cup (40g) | ⅓ cup (55g)   |
| White Sugar                      | 2 teaspoons   | 3 teaspoons | 1 tablespoon  |
| Salt                             | 1 teaspoon    | 1 teaspoon  | 1 ½ teaspoons |
| Skim milk powder                 | 2 teaspoons   | 3 teaspoons | 1 tablespoon  |
| Bread improver                   | 1 teaspoon    | 1 teaspoon  | 1 teaspoon    |
| Flour                            | 280g          | 420g        | 560g          |
| Dry yeast                        | 1 teaspoon    | 1 teaspoon  | 1 ½ teaspoons |
| <b>Fruit &amp; Nut Dispenser</b> |               |             |               |
| Canned corn kernels              | ¼ cup (40g)   | ⅓ cup (55g) | ½ cup (80g)   |

| <b>Garlic and herb bread</b> | <b>500g</b> | <b>750g</b> | <b>1kg</b>    |
|------------------------------|-------------|-------------|---------------|
| Water, luke-warm             | 160mls      | 235mls      | 315mls        |
| Butter or margarine          | 10g         | 15g         | 20g           |
| Garlic, crushed              | 1 clove     | 2 cloves    | 2 cloves      |
| Dried mixed herbs            | 1 teaspoon  | 2 teaspoons | 2 teaspoons   |
| Salt                         | 1 teaspoon  | 1 teaspoon  | 1 ½ teaspoons |
| Sugar                        | 2 teaspoons | 3 teaspoons | 1 tablespoon  |
| Skim milk powder             | 2 teaspoons | 3 teaspoons | 1 tablespoon  |
| Bread improver               | 1 teaspoon  | 1 teaspoon  | 1 teaspoon    |
| Plain flour                  | 300g        | 450g        | 600g          |
| Dry yeast                    | 1 teaspoon  | 1 teaspoon  | 1 ½ teaspoons |



# Basic Turbo

Any of the 1.0kg Basic bread recipes can be made on this setting. Crust colour is automatically set to medium. This turbo function doesn't use the automatic fruit and nut dispenser. If following a recipe that uses the dispenser, the ingredients will need to be added straight to the pan, before the flour.

## **To use the Basic Turbo Setting:**

1. Ensure the kneading blade is in the bread pan.
2. Add the ingredients to the bread pan in the order listed.
3. Wipe any spills from the outside of the bread pan. Insert the pan into the baking chamber and press down to ensure the pan is firmly clicked in place. Close the lid.
4. Turn the power on from the power point.
5. Press the MENU button to select menu 2 (Basic Turbo).
6. Press START. Bread will be baked in the time indicated on the screen.
7. On completion, use oven mitts to remove the bread pan from the baking chamber. Stand for 10 minutes before turning onto a wire rack to cool. When cool, ensure the blade is removed from the base of the bread before cutting.

# Wheat

1. Ensure the kneading blade is upright in the bread pan.
2. Add the ingredients to the bread pan in the order listed. Add the specified ingredients to the Fruit and Nut dispenser (if applicable).
3. Wipe any spills from the outside of the bread pan. Insert the pan into the baking chamber and press down to ensure the pan is firmly clicked in place. Close the lid.
4. Turn the power on from the power point.
5. Press the MENU button to select menu 3 (Wheat). Select your desired CRUST COLOUR and LOAF SIZE.
6. Press START. Bread will be baked in the time indicated on the screen.
7. On completion, use oven mitts to remove the bread pan from the baking chamber. Stand for 10 minutes before turning onto a wire rack to cool. When cool, ensure the blade is removed from the base of the bread before cutting.

| <b>Wholemeal Bread</b> | <b>500g</b>   | <b>750</b>      | <b>1kg</b>      |
|------------------------|---------------|-----------------|-----------------|
| Water, Luke-warm       | 195mls        | 260mls          | 325mls          |
| Butter or margarine    | 10g           | 15g             | 20g             |
| Brown Sugar            | 1 tablespoon  | 1 ½ tablespoons | 2 ½ tablespoons |
| Skim Milk Powder       | 1 ½ teaspoons | 2 teaspoons     | 2 ½ teaspoons   |
| Salt                   | ¼ teaspoon    | ½ teaspoon      | ¾ teaspoon      |
| Bread Improver         | 1 teaspoon    | 1 teaspoon      | 1 teaspoon      |
| Wholemeal Plain Flour  | 300g          | 400g            | 500g            |
| Dry yeast              | 1 ¼ teaspoons | 1 ½ teaspoons   | 1 ¾ teaspoons   |

| <b>Soy and Linseed Loaf</b> | <b>500g</b>     | <b>750g</b>   | <b>1kg</b>      |
|-----------------------------|-----------------|---------------|-----------------|
| Water, Luke-warm            | 225mls          | 300mls        | 375mls          |
| Butter or margarine         | 30g             | 40g           | 50g             |
| Salt                        | 1 teaspoon      | 1 teaspoon    | 1 ¼ teaspoons   |
| Linseed Meal                | 20g             | 25g           | 30g             |
| Linseed                     | 30g             | 40g           | 50g             |
| Brown Sugar                 | 1 ½ tablespoons | 2 tablespoons | 2 ½ tablespoons |
| Bread Improver              | 1 teaspoon      | 1 teaspoon    | 1 teaspoon      |
| Wholemeal Plain Flour       | 150g            | 200g          | 250g            |
| Plain Flour                 | 145g            | 190g          | 235g            |
| Soya Flour                  | 20g             | 30g           | 40g             |
| Dry yeast                   | ¾ teaspoon      | 1 teaspoon    | 1 ¼ teaspoons   |

## Wheat continued

| <b>Multigrain Bread</b> | <b>500g</b> | <b>750g</b>   | <b>1kg</b>    |
|-------------------------|-------------|---------------|---------------|
| Water, luke-warm        | 140mls      | 205mls        | 275mls        |
| Butter or margarine     | 2 teaspoons | 3 teaspoons   | 1 tablespoon  |
| Salt                    | 1 teaspoon  | 1 teaspoon    | 1 ½ teaspoons |
| Brown sugar             | 2 teaspoons | 3 teaspoons   | 1 tablespoon  |
| Skim milk powder        | 2 teaspoons | 3 teaspoons   | 1 tablespoon  |
| Bread Improver          | 1 teaspoon  | 1 teaspoon    | 1 teaspoon    |
| Mixed grain*            | ¼ cup       | 1/3 cup       | ½ cup         |
| Plain flour             | 160g        | 240g          | 320g          |
| Wholemeal plain flour   | 80g         | 120g          | 160g          |
| Dry yeast               | 1 teaspoon  | 1 ½ teaspoons | 2 teaspoons   |

\*For mixed grain, we use a combination of sesame seeds, poppy seeds, sunflower seeds, pepitas, linseed and coarse polenta.

| <b>Pepita &amp; Oatmeal bread</b> | <b>500g</b>   | <b>750g</b>   | <b>1kg</b>    |
|-----------------------------------|---------------|---------------|---------------|
| Water, luke-warm                  | 140mls        | 205mls        | 275mls        |
| Butter or margarine               | 10g           | 15g           | 20g           |
| Salt                              | 1 teaspoon    | 1 teaspoon    | 1 ½ teaspoons |
| Honey                             | 2 teaspoons   | 3 teaspoons   | 1 tablespoon  |
| Skim milk powder                  | 2 teaspoons   | 3 teaspoons   | 1 tablespoon  |
| Bread Improver                    | 1 teaspoon    | 1 teaspoon    | 1 teaspoon    |
| Plain flour                       | 160g          | 240g          | 320g          |
| Wholemeal plain flour             | 80g           | 120g          | 160g          |
| Dry yeast                         | 1 teaspoon    | 1 ½ teaspoons | 2 teaspoons   |
| <b>Fruit &amp; Nut Dispenser</b>  |               |               |               |
| Pepitas                           | 1 tablespoon  | 2 tablespoons | ¼ cup         |
| Rolled oats                       | 2 tablespoons | ¼ cup (20g)   | ⅓ cup (30g)   |

# Wheat Turbo

Any of the 1.0kg Basic bread recipes can be made on this setting. Crust colour is automatically set to medium. This turbo function doesn't use the automatic fruit and nut dispenser. If following a recipe that uses the dispenser, the ingredients will need to be added straight to the pan, before the flour.

## **To use the Wheat Turbo Setting:**

1. Ensure the kneading blade is upright in the bread pan.
2. Add the ingredients to the bread pan in the order listed.
3. Wipe any spills from the outside of the bread pan. Insert the pan into the baking chamber and press down to ensure the pan is firmly clicked in place. Close the lid.
4. Turn the power on from the power point.
5. Press the MENU button to select menu 4 (Wheat Turbo).
6. Press START. Bread will be baked in the time indicated on the screen.
7. On completion, use oven mitts to remove the bread pan from the baking chamber. Stand for 10 minutes before turning onto a wire rack to cool. When cool, ensure the blade is removed from the base of the bread before cutting.

# French

## To use the French Setting:

1. Ensure the kneading blade is upright in the bread pan.
2. Add the ingredients to the bread pan in the order listed. Add the specified ingredients to the Fruit and Nut dispenser (if applicable).
3. Wipe any spills from the outside of the bread pan. Insert the pan into the baking chamber and press down to ensure the pan is firmly clicked in place. Close the lid.
4. Turn the power on from the power point.
5. Press the MENU button to select menu 5 (French). Select your desired CRUST COLOUR and LOAF SIZE.
6. Press START. Bread will be baked in the time indicated on the screen.
7. On completion, use oven mitts to remove the bread pan from the baking chamber. Stand for 10 minutes before turning onto a wire rack to cool. When cool, ensure the blade is removed from the base of the bread before cutting.

| <b>Crusty French Bread</b> | <b>500g</b>            | <b>750g</b> | <b>1kg</b>                |
|----------------------------|------------------------|-------------|---------------------------|
| Water, luke-warm           | 170mls                 | 230mls      | 290mls                    |
| Butter or margarine        | 20g                    | 25g         | 30g                       |
| White Sugar                | 3 teaspoons            | 3 teaspoons | 1 tablespoon              |
| Bread Improver             | 1 teaspoon             | 1 teaspoon  | 1 teaspoon                |
| Salt                       | $\frac{3}{4}$ teaspoon | 1 teaspoon  | 1 teaspoon                |
| Plain Flour                | 310g                   | 415g        | 520g                      |
| Dry yeast                  | 1 teaspoon             | 1 teaspoon  | 1 $\frac{1}{2}$ teaspoons |

| <b>Sourdough</b>    | <b>500g</b>            | <b>750g</b>            | <b>1kg</b>                |
|---------------------|------------------------|------------------------|---------------------------|
| Water, luke-warm    | 120mls                 | 160mls                 | 200mls                    |
| Yoghurt, plain      | 2 tablespoons          | $\frac{1}{4}$ cup      | $\frac{1}{3}$ cup         |
| Lemon juice         | 1 teaspoon             | 2 teaspoons            | 3 teaspoons               |
| Butter or margarine | 10 g                   | 10g                    | 15g                       |
| White Sugar         | $\frac{1}{2}$ teaspoon | 1 teaspoon             | 1 $\frac{1}{2}$ teaspoons |
| Bread Improver      | 1 teaspoon             | 1 teaspoon             | 1 teaspoon                |
| Salt                | $\frac{1}{4}$ teaspoon | $\frac{1}{2}$ teaspoon | $\frac{3}{4}$ teaspoons   |
| Plain Flour         | 280g                   | 375g                   | 470g                      |
| Dry yeast           | 1 teaspoon             | 1 teaspoon             | 1 $\frac{1}{4}$ teaspoons |

## French continued

| <b>Italian Herb Bread</b> | <b>500g</b> | <b>750g</b>  | <b>1kg</b>    |
|---------------------------|-------------|--------------|---------------|
| Water, luke-warm          | 160mls      | 235mls       | 315mls        |
| Butter or margarine       | 10g         | 15g          | 20g           |
| Italian dried herbs       | 1 teaspoon  | 1 ½ teaspoon | 2 teaspoons   |
| Salt                      | ½ teaspoon  | ½ teaspoon   | 1 teaspoon    |
| Sugar                     | 2 teaspoons | 3 teaspoons  | 1 tablespoon  |
| Skim milk powder          | 2 teaspoons | 3 teaspoons  | 1 tablespoon  |
| Bread Improver            | 1 teaspoon  | 1 teaspoon   | 1 teaspoon    |
| Plain flour               | 300g        | 450g         | 600g          |
| Dry yeast                 | 1 teaspoon  | 1 teaspoon   | 1 ½ teaspoons |

# French Turbo

Any of the 1.0kg French bread recipes can be made on this setting. Crust colour is automatically set to medium. This turbo function doesn't use the automatic fruit and nut dispenser. If following a recipe that uses the dispenser, the ingredients will need to be added straight to the pan, before the flour.

## **To use the French Turbo Setting:**

1. Ensure the kneading blade is in the bread pan.
2. Add the ingredients to the bread pan in the order listed.
3. Wipe any spills from the outside of the bread pan. Insert the pan into the baking chamber and press down to ensure the pan is firmly clicked in place. Close the lid.
4. Turn the power on from the power point.
5. Press the MENU button to select menu 6 (French Turbo).
6. Press START. Bread will be baked in the time indicated on the screen.
7. On completion, use oven mitts to remove the bread pan from the baking chamber. Stand for 10 minutes before turning onto a wire rack to cool. When cool, ensure the blade is removed from the base of the bread before cutting.

# Sweet

We recommend light crust colour for this setting.

## To use the Sweet setting:

1. Ensure the kneading blade is in the bread pan.
2. Add the ingredients to the bread pan in the order listed. Add the specified ingredients to the Fruit and Nut dispenser (if applicable).
3. Wipe any spills from the outside of the bread pan. Insert the pan into the baking chamber and press down to ensure the pan is firmly clicked in place. Close the lid.
4. Turn the power on from the power point.
5. Press the MENU button to select menu 7 (Sweet). Select your desired CRUST COLOUR and LOAF SIZE.
6. Press START. Bread will be baked in the time indicated on the screen.
7. On completion, use oven mitts to remove the bread pan from the baking chamber. Stand for 10 minutes before turning onto a wire rack to cool. When cool, ensure the blade is removed from the base of the bread before cutting.

| <b>Spiced Fruit Loaf</b>         | <b>500g</b>   | <b>750g</b>   | <b>1kg</b>     |
|----------------------------------|---------------|---------------|----------------|
| Water, Luke-warm                 | 190mls        | 250mls        | 310mls         |
| Butter or margarine              | 15g           | 20g           | 25g            |
| Brown Sugar                      | 2 tablespoons | ¼ cup (55g)   | ⅓ cup (75g)    |
| Skim Milk Powder                 | 3 teaspoons   | 1 tablespoon  | 1 ¼ tablespoon |
| Nutmeg, Ground                   | 1 ½ teaspoons | 2 teaspoons   | 2 ½ teaspoons  |
| Cinnamon, Ground                 | 1 teaspoon    | 1 ½ teaspoons | 2 teaspoons    |
| Salt                             | 1 teaspoon    | 1 ½ teaspoons | 2 teaspoons    |
| Bread Improver                   | 1 teaspoon    | 1 teaspoon    | 1 teaspoons    |
| Wholemeal Plain Flour            | 390g          | 520g          | 650g           |
| Dry yeast                        | 1 ¾ teaspoon  | 2 teaspoons   | 2 ½ teaspoons  |
| <b>Fruit &amp; Nut Dispenser</b> |               |               |                |
| Sultanas                         | ¼ cup (40g)   | ⅓ cup (55g)   | ½ cup (80g)    |



## Sweet continued

| <b>Panettone</b>                 | <b>500g</b>   | <b>750g</b>     | <b>1kg</b>      |
|----------------------------------|---------------|-----------------|-----------------|
| Water, luke-warm                 | 60mls         | 80mls           | 100mls          |
| Salt                             | ¼ teaspoon    | ½ teaspoon      | ¾ teaspoon      |
| Skim Milk Powder                 | 1 ½ teaspoons | 2 teaspoons     | 2 ½ teaspoons   |
| Caster Sugar                     | 1 tablespoon  | 1 ½ tablespoons | 2 tablespoons   |
| Egg                              | 1             | 1               | 1               |
| Egg Yolk                         | 1             | 1               | 2               |
| Butter                           | 30g           | 40g             | 50g             |
| Orange Rind                      | 1 teaspoon    | 2 teaspoons     | 2 ½ teaspoons   |
| Lemon Rind                       | 1 teaspoon    | 2 teaspoons     | 2 ½ teaspoons   |
| Orange Juice                     | 3 teaspoons   | 1 tablespoon    | 1 ½ tablespoons |
| Plain Flour                      | 225g          | 300g            | 375g            |
| Dry yeast                        | ¾ teaspoons   | 1 teaspoon      | 1 ¼ teaspoons   |
| <b>Fruit &amp; Nut Dispenser</b> |               |                 |                 |
| Mixed Dried Fruit                | ¼ cup (40g)   | ⅓ cup (55g)     | ½ cup (80g)     |

| <b>Honey &amp; Oat Bread</b>     | <b>500g</b>   | <b>750g</b>   | <b>1kg</b>    |
|----------------------------------|---------------|---------------|---------------|
| Water, luke-warm                 | 135mls        | 200mls        | 270mls        |
| Butter or margarine              | 20g           | 30g           | 40g           |
| Salt                             | 1 teaspoon    | 1 teaspoon    | 1 ½ teaspoons |
| Honey                            | 2 tablespoons | 2 tablespoons | ¼ cup         |
| Skim milk powder                 | 1 tablespoon  | 1 tablespoon  | 2 tablespoons |
| Bread improver                   | 1 teaspoon    | 1 teaspoon    | 1 teaspoon    |
| Plain flour                      | 240g          | 360g          | 480g          |
| Dry yeast                        | 1 teaspoon    | 1 ½ teaspoons | 2 teaspoons   |
| <b>Fruit &amp; Nut Dispenser</b> |               |               |               |
| Rolled Oats                      | ¼ cup (20g)   | ⅓ cup (30g)   | ½ cup (55g)   |

# Yeast Free. Gluten Free Bread Mix

## To use the Yeast Free. Gluten Free Bread Mix setting:

1. Ensure the kneading blade is in the bread pan.
2. Add the ingredients to the bread pan in the order listed. Add the specified ingredients to the Fruit and Nut dispenser (if applicable).
3. Wipe any spills from the outside of the bread pan. Insert the pan into the baking chamber and press down to ensure the pan is firmly clicked in place. Close the lid.
4. Turn the power on from the power point.
5. Press the MENU button to select menu 8 (Yeast Free. Gluten Free Bread Mix).
6. Press START. Bread will be baked in the time indicated on the screen.
7. On completion, use oven mitts to remove the bread pan from the baking chamber. Stand for 10 minutes before turning onto a wire rack to cool. When cool, ensure the blade is removed from the base of the bread before cutting.

| <b>Yeast Free Date &amp; Walnut Bread</b> |             |
|---|-------------|
| Vegetable oil                             | 80mls       |
| Eggs                                      | 3           |
| Buttermilk                                | 250mls      |
| Salt                                      | ¼ teaspoon  |
| Brown sugar                               | ¼ cup (55g) |
| Self-Raising flour                        | 375g        |
| <b>Fruit &amp; Nut Dispenser</b>          |             |
| Dried dates, chopped                      | ¼ cup (35g) |
| Walnuts, chopped                          | ¼ cup (25g) |

| <b>Yeast Free Banana Lemon Bread</b> |              |
|--------------------------------------|--------------|
| Vegetable oil                        | 60mls        |
| Eggs                                 | 3            |
| Buttermilk                           | 250mls       |
| Honey                                | ¼ cup        |
| Salt                                 | ½ teaspoon   |
| Lemon rind, finely grated            | 1 tablespoon |
| Ripe banana, mashed                  | ¾ cup (175g) |
| Self-Raising flour                   | 560g         |

## Yeast Free. Gluten Free Bread Mix continued

| <b>Yeast Free Grain Bread</b> |               |
|-------------------------------|---------------|
| Vegetable oil                 | 60mls         |
| Eggs                          | 3             |
| Milk                          | 220mls        |
| Salt                          | ¼ teaspoon    |
| White sugar                   | 2 tablespoons |
| Mixed grain*                  | ½ cup         |
| Self-Raising flour            | 600g          |

\*For mixed grain, we use a combination of sesame seeds, poppy seeds, sunflower seeds, pepitas, linseed and coarse polenta.

| <b>Yeast Free Capsicum &amp; Olive Bread</b> |               |
|--|---------------|
| Vegetable oil                                | 70mls         |
| Eggs   | 3             |
| Buttermilk                                   | 220mls        |
| Salt   | 1 teaspoon    |
| White sugar                                  | 2 teaspoons   |
| Self-Raising flour                           | 600g          |
| Grated parmesan                              | 2 tablespoons |
| <b>Fruit &amp; Nut Dispenser</b>             |               |
| Red capsicum, chopped                        | ¼ cup         |
| Olives, pitted, chopped                      | ¼ cup         |

# Rye

## To use the Rye setting:

1. Ensure the kneading blade is in the bread pan.
2. Add the ingredients to the bread pan in the order listed. Add the specified ingredients to the Fruit and Nut dispenser (if applicable).
3. Wipe any spills from the outside of the bread pan. Insert the pan into the baking chamber and press down to ensure the pan is firmly clicked in place. Close the lid.
4. Turn the power on from the power point.
5. Press the MENU button to select menu 9 (Rye).
6. Press START. Bread will be baked in the time indicated on the screen.
7. On completion, use oven mitts to remove the bread pan from the baking chamber. Stand for 10 minutes before turning onto a wire rack to cool. When cool, ensure the blade is removed from the base of the bread before cutting.

| <b>Rustic Rye Bread</b> |               |
|-------------------------|---------------|
| Water, luke-warm        | 300mls        |
| Butter or margarine     | 20g           |
| Salt                    | 1 teaspoon    |
| Molases                 | 2 tablespoons |
| Caraway seeds           | 1 tablespoon  |
| Skim milk powder        | 1 tablespoon  |
| Bread improver          | 1 teaspoon    |
| Wholemeal plain flour   | 460g          |
| Rye flour               | 100g          |
| Dry yeast               | 1 ½ teaspoons |

## Rye continued

| <b>Pumpernickel Bread</b> |               |
|---------------------------|---------------|
| Water, luke-warm          | 300mls        |
| Butter or margarine       | 30g           |
| Skim milk powder          | 2 tablespoons |
| Cocoa                     | 2 tablespoons |
| Treacle                   | 2 tablespoons |
| Salt                      | 1 teaspoon    |
| Bread improver            | 1 teaspoon    |
| Plain flour               | 200g          |
| Wholemeal flour           | 220g          |
| Rye flour                 | 120g          |
| Dry yeast                 | 1 ½ teaspoons |

# Gluten Free Recipe

## To use the Gluten Free Recipe Setting:

1. Ensure the kneading blade is in the bread pan.
2. Add the ingredients to the bread pan in the order listed. Add the specified ingredients to the Fruit and Nut dispenser (if applicable).
3. Wipe any spills from the outside of the bread pan. Insert the pan into the baking chamber and press down to ensure the pan is firmly clicked in place. Close the lid.
4. Turn the power on from the power point.
5. Press the MENU button to select menu 10 (Gluten Free Recipe). Select your desired LOAF SIZE.
6. Press START. Bread will be baked in the time indicated on the screen.

**Note:** Due to the texture of the gluten free flours, we recommend that you check your mixture after 5 minutes of mixing, and scrape down the corners if necessary.

7. On completion, use oven mitts to remove the bread pan from the baking chamber. Stand for 10 minutes before turning onto a wire rack to cool. When cool, ensure the blade is removed from the base of the bread before cutting.

| Gluten Free Rice Bread | 750g                      | 1kg                       |
|------------------------|---------------------------|---------------------------|
| Water, Luke-warm       | 345mls                    | 430mls                    |
| Eggs                   | 2                         | 3                         |
| Olive Oil              | 60mls                     | 80mls                     |
| White Vinegar          | $\frac{3}{4}$ teaspoon    | 1 teaspoon                |
| Xanthan Gum            | 3 teaspoons               | 1 tablespoon              |
| White Sugar            | 1 $\frac{1}{2}$ teaspoons | 2 teaspoons               |
| Salt                   | 1 teaspoon                | 1 $\frac{1}{4}$ teaspoons |
| Brown Rice Flour       | 120g                      | 150g                      |
| White Rice Flour       | 270g                      | 340g                      |
| Cornflour              | 110g                      | 140g                      |
| Dry Yeast              | 1 $\frac{1}{2}$ teaspoons | 2 teaspoons               |

## Gluten Free Recipe continued

| <b>Gluten Free Mixed Grain Bread</b> | <b>750g</b>   | <b>1 kg</b>   |
|--------------------------------------|---------------|---------------|
| Water, Luke-warm                     | 365mls        | 455mls        |
| Eggs                                 | 2             | 3             |
| Olive Oil                            | 80mls         | 100mls        |
| White Vinegar                        | 1 ½ teaspoons | 2 teaspoons   |
| Xanthan Gum                          | 3 teaspoons   | 1 tablespoon  |
| Mixed grains*                        | ¼ cup         | ⅓ cup         |
| White Sugar                          | 1 ½ teaspoons | 2 teaspoons   |
| Salt                                 | 1 teaspoon    | 1 ¼ teaspoons |
| Brown Rice Flour                     | 50g           | 60g           |
| Besan flour                          | 100g          | 125g          |
| White Rice Flour                     | 270g          | 340g          |
| Arrowroot                            | 110g          | 140g          |
| Dry Yeast                            | 1 ½ teaspoons | 2 teaspoons   |

\*For mixed grain, we use a combination of sesame seeds, poppy seeds, sunflower seeds, pepitas, linseed and coarse polenta.

| <b>Gluten Free Fruit Loaf</b> | <b>750g</b>   | <b>1 kg</b>     |
|-------------------------------|---------------|-----------------|
| Water, Luke-warm              | 350mls        | 440mls          |
| Eggs                          | 2             | 3               |
| Olive oil                     | 60mls         | 80mls           |
| White Vinegar                 | ¾ teaspoon    | 1 teaspoon      |
| Mixed Dried Fruit             | 80g           | 100g            |
| Xanthan Gum                   | 3 teaspoons   | 1 tablespoon    |
| White Sugar                   | 3 teaspoons   | 1 tablespoon    |
| Brown Sugar                   | 2 tablespoons | 2 ½ tablespoons |
| Salt                          | 1 teaspoon    | 1 ¼ teaspoons   |
| Cinnamon, Ground              | 1 teaspoon    | 1 ¼ teaspoons   |
| Brown Rice Flour              | 50g           | 60g             |
| Besan Flour                   | 100g          | 125g            |
| White Rice Flour              | 270g          | 340g            |
| Arrowroot                     | 110g          | 140g            |
| Dry Yeast                     | 1 ½ teaspoons | 2 teaspoons     |

## Gluten Free Recipe continued

| <b>Gluten Free Banana Bread</b> | <b>750g</b>   | <b>1kg</b>      |
|---------------------------------|---------------|-----------------|
| Water, Luke-warm                | 330mls        | 410mls          |
| Ripe mashed banana              | 230g          | 280g            |
| Eggs                            | 1             | 2               |
| Olive Oil                       | 60mls         | 80mls           |
| Walnuts, chopped                | 55g           | 70g             |
| Desiccated Coconut              | ½ cup         | ¾ cup           |
| Xanthan Gum                     | 3 teaspoons   | 1 tablespoon    |
| Brown Sugar                     | 1 tablespoon  | 1 ½ tablespoons |
| Salt                            | 1 teaspoon    | 1 ½ teaspoons   |
| Cinnamon, Ground                | 1 teaspoon    | 1 ½ teaspoons   |
| Brown Rice Flour                | 55g           | 75g             |
| Besan Flour                     | 75g           | 90g             |
| White Rice Flour                | 270g          | 360g            |
| Arrowroot                       | 110g          | 140g            |
| Dry Yeast                       | 1 ½ teaspoons | 2 teaspoons     |



# Dough

You will find this section particularly useful when using the Dough (11) setting and the Artisan-Style Dough (12) setting.

Once the cycle is complete, place the dough onto a floured surface and using floured hands, shape as desired. Prepare your baking trays by greasing them lightly with butter or oil spray, or simply by dusting them with a little flour.

Place the shaped dough onto your prepared tray and allow it to proof. Proofing allows your bread to rise, making it light and airy. To add interest to breads, try some different shaping techniques or mix and match different glazes and toppings. These should be applied just before baking, after the dough rises (proofs) for the final time.

Bake your bread in a moderately hot (200°C/180°C fan-forced) oven until cooked through. The easiest way to test bread is to tap the top. It will sound hollow when cooked through.

Remove cooked bread from the pan or baking tray and cool on a cooling rack. Allow to cool before slicing.

## Toppings

Toppings can add character and flavour to bread, but be sure when using a topping, to brush the dough with a little milk (or other glaze), so the topping has something to “grip” to. Otherwise as your bread rises and bakes, the topping will fall off.

Toppings can include seeds, such as poppy, caraway, sesame, pepitas or sunflower seeds, mixed grain, oats, dry or fresh herbs, garlic, cinnamon sugar, salt, sliced olives, sundried tomatoes, crumbled fresh cheeses, grated melting cheeses. If adding melting cheese, you may want to add this in the last 10 minutes of cooking, so it doesn't burn.

## Glazes

Glazes can be brushed over the dough before or after baking; by using a clean soft pastry brush.

**Crisp, shiny crust, darker golden colour** – brush with beaten egg yolk before baking.

**Soft, rich golden, satiny crust** – brush with egg white before baking.

**Soft, matt finish** – brush with milk before baking.

**Moist glaze that highlights the golden colour** – brush with melted butter or margarine after baking.

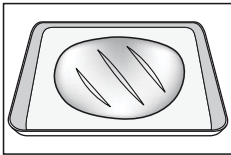
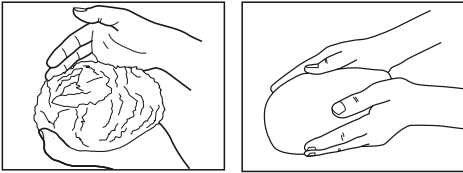
**Sweet, glossy, sticky crust** – brush with sieved apricot jam after baking.

Drizzle cooled, sweet tea rings or buns with icing or dust with icing sugar before serving. Alternatively, for a rustic artisan look, you could just sprinkle with a little extra flour before baking.

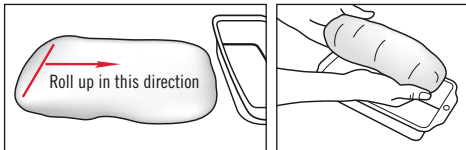
## Dough continued

### Shaping Techniques:

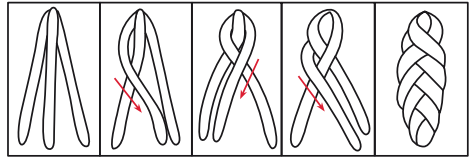
**Rustic loaf** – Working on a lightly floured surface, use the palms of your hands (dusted with flour) to gently tuck dough under itself until you get a smooth rounded top surface. Place on prepared baking tray. Using a sharp knife, make 1cm deep slashes across the top of your dough. Allow to rise before baking.



**Loaf Pan** – Working on a lightly floured surface, roll the dough into a 1cm thick rectangle (the same width as your loaf pan). Starting at the shorter side, roll the dough to form a log (at this stage, you may like to brush with butter or spread/sprinkle with a flavouring such as pesto or cheese). Place log into a greased loaf pan. Allow the dough to rise to the top of the pan before baking, remembering it will rise some more as it bakes.



**Plaited loaf** – Divide your dough into 3 equal portions. Shape into long sausages. Brush ends with a little milk or water and press together. Bring right sausage to centre, then left sausage to centre. Repeat until loaf is complete. Brush ends with milk or water to join. Tuck ends slightly under the loaf to neaten. Gently place on a prepared baking tray. Allow to rise before baking.

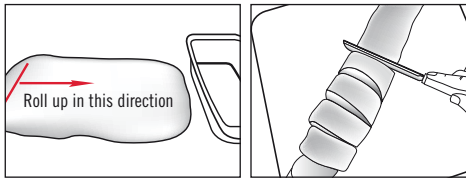


**Flat bread/focaccia-style** – Roll bread dough to the desired shape and size about 1cm thick. Allow to rise on a prepared baking tray. Before placing in the oven, use your knuckles or finger tips to make indents in the dough. Brush with a little oil and sprinkle with salt.

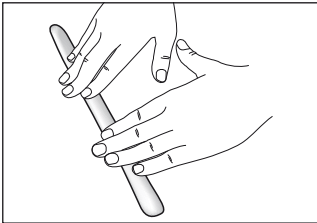


## Dough continued

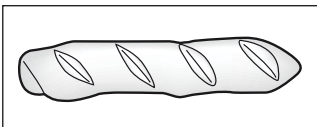
**Scrolls** – Working on a lightly floured surface, use your fingers to flatten the dough into a 1cm thick rectangle. Starting at the shorter side, roll the dough to form a log. Spread/ sprinkle with a flavouring of choice, such as pesto, cheese, brown sugar or nuts. Cut into 2cm wide pieces. Place, cut side down, touching one another in a greased lamington or cake pan. Bake.



**Bread sticks** – roll small pieces of dough into long skinny sausages. Bake, separated on prepared baking trays until thoroughly dry and golden.



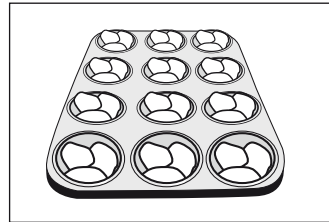
**Baguettes** – Roll portions of dough into thick sausages. Place on prepared baking trays. Using a sharp knife, make 1cm deep slashes along the top of the dough. Allow to rise before baking.



**Round bread rolls** – Divide dough into equal portions (generally 6-8 portions). Working with one portion at a time, with floured hands, pinch and tuck dough under itself until you get a smooth rounded top surface. Place on prepared baking trays. Allow to rise slightly before baking.

**Knotted bread rolls-** Roll a small portion of dough into a sausage. Cross ends over and tuck one end through the loop. Place on prepared baking trays. Allow to rise slightly before baking.

**Florets** – Take 3 small portions of dough and roll into round balls. Place the 3 balls, side by side into a greased muffin pan. Allow to rise slightly before baking.



## Dough continued

### To use the Dough Setting:

1. Ensure the kneading blade is in the bread pan.
2. Add the ingredients to the bread pan in the order listed. Wipe any spills from the outside of the bread pan. Insert the pan into the baking chamber and press down to ensure the pan is firmly clicked in place. Close the lid.
3. Turn the power on from the power point.
4. Press the MENU button to select menu 11 (Dough). Press START. Dough will be complete in the time indicated on the screen.
5. Follow instructions given after each recipe.

| <b>Basic white dough</b> |                 |
|--------------------------|-----------------|
| Water, luke-warm         | 325mls          |
| Butter or margarine      | 25g             |
| White Sugar              | 2 ½ teaspoons   |
| Skim Milk Powder         | 1 ¼ tablespoons |
| Salt                     | 1 ¼ teaspoons   |
| Bread Improver           | 1 ¾ teaspoons   |
| Plain Flour              | 470g            |
| Dry yeast                | 1 ½ teaspoons   |

1. On completion, remove the dough from the baking chamber. Ensure the blade is removed from the dough before shaping.
2. Shape, as desired (see shaping instructions on page 39). Cover and allow to rise for about 30 minutes. Glaze and top as desired.
3. Preheat oven to moderately hot (200°C/180°C fan-forced). Bake until hollow when tapped. Cool on a wire rack.

## Dough continued

| <b>Basic Wholemeal Dough</b> |                 |
|------------------------------|-----------------|
| Water, Luke-warm             | 325mls          |
| Butter or margarine          | 20g             |
| Brown Sugar                  | 2 ½ tablespoons |
| Skim Milk Powder             | 2 ½ teaspoons   |
| Salt                         | ¾ teaspoon      |
| Bread Improver               | 1 teaspoon      |
| Wholemeal Plain Flour        | 500g            |
| Dry yeast                    | 1 ¾ teaspoons   |

1. On completion, remove the dough from the baking chamber. Ensure the blade is removed from the dough before shaping.
2. Shape as desired (see shaping instructions on page 39). Cover and allow to rise for about 30 minutes. Glaze and top as desired.
3. Preheat oven to moderately hot (200°C/180°C fan-forced). Bake until hollow when tapped. Cool on a wire rack.

| <b>Herb Focaccia</b>                   |               |
|--|---------------|
| Water, Luke-warm                       | 260mls        |
| Olive Oil                              | 2 tablespoons |
| Salt                                   | 1 ½ teaspoons |
| White Sugar                            | ½ teaspoon    |
| Dried Italian herbs                    | 1 teaspoon    |
| Plain flour                            | 400g          |
| Instant dried yeast                    | 1 teaspoon    |
| Olive oil, rosemary and salt, to serve |               |

1. On completion, remove the dough from the baking chamber. Ensure the blade is removed from the dough before shaping.
2. Lightly grease 2 rectangular baking trays. Preheat oven to moderately hot (200°C/180°C fan-forced).
3. Roll each portion of dough on a lightly floured surface to about 1cm thick. Place on prepared baking trays.
4. Cover and allow to rise for about 30 minutes. Using your knuckles, press small indents into the dough. Brush with oil and sprinkle with salt.
5. Bake for 30 minutes or until golden.

## Dough continued

| <b>Pizza Dough</b> |               |
|--------------------|---------------|
| Water, Luke-warm   | 290mls        |
| Olive Oil          | 2 tablespoons |
| Salt               | ½ teaspoon    |
| Sugar              | 1 teaspoon    |
| Plain Flour        | 450g          |
| Dry yeast          | 2 ½ teaspoons |

1. On completion, remove the dough from the bread maker. Ensure the blade is removed from the dough before shaping.
2. Grease 2 pizza trays. Preheat oven to Hot (220°C/200°C fan-forced).
3. Divide dough in half. On a lightly floured surface, roll each portion into a circle. Place onto prepared trays and stretch to fit the tray.
4. Spread pizza bases with your favourite toppings. Stand for about 1 hour to rise slightly. Cook for 15 minutes or golden and cooked through.

| <b>Basic Pasta Dough</b> |               |
|--------------------------|---------------|
| Eggs                     | 4             |
| Olive Oil                | 2 tablespoons |
| Plain Flour              | 500g          |

1. On completion, remove the dough from the bread maker. Ensure the blade is removed from the dough before rolling.
2. Divide dough into 4 portions. Cover to prevent drying. Working with one portion at a time, pass dough through a pasta machine several times and cut to the desired width.
3. Hang pasta over a rod or rolling pin to dry for at least 1 hour.
4. Cook pasta in boiling salted water for 8-10 minutes or until cooked as desired. Serve with pasta sauce of your choice.

**Note:** We recommend that you check your mixture after 5 minutes of mixing and scrape down the corners if necessary.

## Dough continued

| <b>Spinach Lasagne Sheets</b>                         |              |
|---|--------------|
| Frozen Spinach, thawed, squeezed from excess moisture | 250g         |
| Salt  | 1 teaspoon   |
| Olive Oil   | 1 tablespoon |
| Plain Flour   | 300g         |

1. On completion, remove the dough from the bread maker. Ensure the blade is removed from the dough before rolling.
2. Divide dough into 4 portions. Cover to prevent drying. Working with one portion at a time, pass dough through a pasta machine several times to form thin sheets. Hang pasta over a rod or rolling pin for at least 1 hour.
3. Use pasta sheets in your favourite lasagne recipe.

**Note:** We recommend that you check your mixture after 5 minutes of mixing and scrape down the corners if necessary.

# Artisan-Style Dough

## To use the Artisan-Style Dough Setting:

1. Ensure the kneading blade is in the bread pan.
2. Add the ingredients to the bread pan in the order listed. Wipe any spills from the outside of the bread pan. Insert the pan into the baking chamber and press down to ensure the pan is firmly clicked in place. Close the lid.
3. Turn the power on from the power point.
4. Press the MENU button to select menu 12 (Artisan-Style Dough). Press START. Dough will be complete in the time indicated on the screen.
5. On completion, remove the dough from the bread maker. Ensure the blade is removed from the dough.
6. On a lightly floured surface, shape as desired. Place on greased oven trays. Cover and allow to rise for about 30 minutes. Glaze and top as desired.
7. Bake in a moderately hot oven (200°C/180°C fan-forced) until golden and cooked through (bread will sound hollow when tapped).

| <b>Basic White</b> |               |
|--------------------|---------------|
| Water, luke-warm   | 290mls        |
| Oil                | 2 tablespoons |
| Salt               | ½ teaspoon    |
| Sugar              | 1 teaspoon    |
| Plain Flour        | 480g          |
| Dry yeast          | 2 ½ teaspoons |

| <b>Soy &amp; Linseed Dough</b> |                 |
|--------------------------------|-----------------|
| Water, Luke-warm               | 375mL           |
| Butter or margarine            | 50g             |
| Salt                           | 1 ¼ teaspoons   |
| Linseed Meal                   | 30g             |
| Linseed                        | 50g             |
| Brown Sugar                    | 2 ½ tablespoons |
| Wholemeal Plain Flour          | 250g            |
| Plain Flour                    | 235g            |
| Soya Flour                     | 40g             |
| Dry yeast                      | 1 ¼ teaspoons   |



## Artisan-Style Dough continued

| <b>Sweet Pistachio &amp; Craisin Dough</b> |                             |
|--|-----------------------------|
| Water, luke-warm                           | 100mls                      |
| Salt                                       | $\frac{3}{4}$ teaspoon      |
| White sugar                                | 2 tablespoons               |
| Egg  | 1                           |
| Egg yolks                                  | 2                           |
| Butter                                     | 50g                         |
| Orange rind                                | 2 $\frac{1}{2}$ teaspoons   |
| Orange Juice                               | 1 $\frac{1}{2}$ tablespoons |
| Ground cinnamon                            | 1 teaspoon                  |
| Plain Flour                                | 375g                        |
| Dry yeast                                  | 1 $\frac{1}{2}$ teaspoons   |
| <b>Fruit &amp; Nut Dispenser</b>           |                             |
| Craisins                                   | 2 tablespoons               |
| Pistachio kernals                          | 2 tablespoons               |

# Jam

1. Ensure the kneading blade is in the bread pan.
2. Prepare the fruit as instructed. Add the ingredients to the bread pan in the order listed.
3. Wipe any spills from the outside of the bread pan. Insert the pan into the baking chamber and press down to ensure the pan is firmly clicked in place. Close the lid.
4. Turn the power on from the power point.
5. Press the MENU button to select menu 13 (Jam).
6. Press START. Jam will be complete in the time indicated on the screen.
7. On completion, use oven mitts to remove the bread pan from the baking chamber. Pour Jam into sterilised jars; seal immediately. Jam will set on cooling. Cool to room temperature before refrigerating.

## Notes:

- Don't be tempted to increase these recipes, as they may overflow.
- If trying your own recipe in the bread maker for the first time, be sure to keep a close eye on your jam so as it doesn't overflow.
- To sterilise jars, place clean, glass jars, without any chips or cracks, in a large saucepan and cover with cold water. Place the lid on and bring to boil. Boil for 20 minutes. Remove the jars and stand upright on a heat-proof board. Do not dry, as their own heat will soon dry them.
- Alternatively, place clean, glass jars, without any chips or cracks, into the oven at 100°C for 20-25 minutes. Remove from the oven using oven mitts and fill immediately with hot jam.
- Jam setta is a powder containing pectin that assists Jam to set and "gel". It can be bought from supermarkets in 50g packets.

| <b>Strawberry Jam</b>        | <b>Makes 2 ½ cups</b> |
|------------------------------|-----------------------|
| Strawberries, hulled, halved | 500g                  |
| Caster sugar                 | 1 ½ cups              |
| Jam setta                    | 2 tablespoons         |

| <b>Orange and Lemon Marmalade</b>         | <b>Makes 2 ½ cups</b> |
|---|-----------------------|
| Oranges, washed, quartered, thinly sliced | 2                     |
| Lemon, washed, quartered, thinly sliced   | 1                     |
| Caster Sugar                              | 1 ½ cups              |
| Jam setta                                 | 1 tablespoon          |

If your marmalade still has large sections of pith, you may want to add ½ cup water and run it through another cycle. Keep an eye on it if running a second cycle as the large quantity of sugar may cause it to burn.

## Jam continued

| <b>Ginger and Grapefruit Marmalade</b>            | <b>Makes 2 ½ cups</b> |
|---|-----------------------|
| Oranges, washed, quartered, thinly sliced         | 1                     |
| Pink grapefruit, washed, quartered, thinly sliced | 2                     |
| Finely diced ginger                               | 1 tablespoon          |
| Caster Sugar                                      | 1 ½ cups              |
| Jam setta   | 1 tablespoon          |

If your marmalade still has large sections of pith, you may want to add ½ cup water and run it through another cycle. Keep an eye on it if running a second cycle as the large quantity of sugar may cause it to burn.

| <b>Tomato Relish</b>                 | <b>Makes 2 ½ cups</b> |
|--------------------------------------|-----------------------|
| Ripe tomatoes, peeled                | 3                     |
| Apple, peeled, cored, finely chopped | 1                     |
| Onion, peeled, finely chopped        | 1                     |
| Brown sugar                          | ⅓ cup                 |
| Malt vinegar                         | ¼ cup                 |
| Sultanas                             | 2 tablespoons         |
| Garlic, crushed                      | 1                     |
| Dry mustard powder                   | ½ teaspoon            |
| Curry powder                         | ½ teaspoon            |
| Salt                                 | ½ teaspoon            |

This relish goes well with barbecued meat or on burgers!

# Troubleshooting

## Machine Malfunctions

| Check the following:                                    | Display Window Time Indicator does not turn on | Ingredients not mixed | Bread takes too long to bake | Sides of bread collapse & bottom damp | Under browned | Browned & centre sticky & raw or not baked | Sides brown but flour coated bottom | Slices unevenly & sticky |
|---|--|-----------------------|------------------------------|---------------------------------------|---------------|--|-------------------------------------|--------------------------|
| Unplugged   | X  |                       |                              |                                       |               |  |                                     |                          |
| Bread pan not inserted                                  |  | X                     |                              |                                       |               |  |                                     |                          |
| Lid was repeatedly opened during operation or left open |  |                       |                              |                                       | X             | X  |                                     |                          |
| Blade not upright when started                          |  | X                     |                              |                                       |               |  |                                     |                          |

## Control Panel

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

## The Beep Menu:

|  |              |
|--|--------------|
| Select a setting from the Menu, Crust or Timer | 1 short beep |
| Completion of bread baking process             | 5 beeps      |
| Completion of Keep Warm Cycle                  | 5 beeps      |

# Troubleshooting continued

## Baking Results

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

### Measurement Errors

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

### Flour

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

### Yeast

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

# Notes

# Notes

# Notes



# 12 Month Warranty

This Sunbeam product is covered by a 12 month replacement or repair warranty, which is in addition to your rights under the Australian Consumer Law (if your product was purchased in Australia) or New Zealand Consumer Guarantees Act (if your product was purchased in New Zealand).

Should you experience any difficulties with your product during the warranty period, please contact our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand.

Alternatively, you can send a written claim to Sunbeam to:

## Australia

Units 5 & 6, 13 Lord Street  
Botany NSW 2019 Australia

## New Zealand

Level 6, Building 5, Central Park,  
660-670 Great South Road,  
Greenlane, Auckland

Upon receipt of your claim, Sunbeam will seek to resolve your difficulties or, if the product is defective, advise you on how to obtain a replacement or refund.

To assist us in managing warranty claims, we recommend you register your product as soon as practicable after purchase by creating a MySunbeam account on our website and send a copy of your original receipt to Sunbeam.

In order to make a claim under our warranty, you must have the original proof of purchase documentation for the product and present it when requested.

Should your product develop any defect within 12 months of purchase because of faulty materials or workmanship, we will replace or repair it, at our discretion, free of charge. A product presented for repair may be replaced by a refurbished product of the same type rather than being repaired. Refurbished parts may be used to repair the product.

Our replacement or repair warranty only applies where a defect arises as a result of faulty material or workmanship during the warranty period. Your warranty does not cover misuse or negligent handling (including damage caused by failing to use the product in accordance with this instruction booklet), accidental damage, or normal wear and tear.

Your warranty does not:

- cover freight or any other costs incurred in making a claim, consumable items, accessories that by their nature and limited lifespan require periodic renewal (such as filters and seals) or any consequential loss or damage; or
- cover damage caused by:
  - power surges, power dips, voltage supply problems, or use of the product on incorrect voltage;
  - servicing or modification of the product other than by Sunbeam or an authorised Sunbeam service centre;
  - use of the product with other accessories, attachments, product supplies, parts or devices that do not conform to Sunbeam specifications; or
  - exposure of the product to abnormally corrosive conditions; or
- extend beyond 3 months if the product is used in commercial, industrial, educational or rental applications.

**The benefits given to you by our warranty are in addition to other rights and remedies under law in relation to the product.**

**In Australia our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.**

**Our goods also come with guarantees that cannot be excluded under the New Zealand Consumer Guarantees Act.**

If your warranty claim is not accepted, we will inform you and if requested to do so by you, repair the product provided you pay the usual charges for such repair. You will also be responsible for all freight and other costs.

Should your product require repair or service after the warranty period, contact your nearest Sunbeam service centre. For a complete list of Sunbeam's service centres, visit our website or call our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand.

## Need help with your appliance?

Contact our customer service team or visit our website for information and tips on getting the most from your appliance.

### In Australia

Visit [www.sunbeam.com.au](http://www.sunbeam.com.au)

Or call 1300 881 861

### In New Zealand

Visit [www.sunbeam.co.nz](http://www.sunbeam.co.nz)

Or call 0800 786 232

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Made in China.

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ABN 45 000 006 771

Units 5 & 6, 13 Lord Street

Botany NSW 2019 Australia

Level 6, Building 5, Central Park

660-670 Great South Road

Greenlane, Auckland

New Zealand

Sunbeam Corporation is a division of GUD Holdings Ltd.



Instruction/Recipe Supplement for New Zealand

## NEW ZEALAND SUPPLEMENT

### PLEASE READ THIS BOOKLET FIRST

This booklet covers the use and care of the following Sunbeam Breadmakers:

BM7850 SMARTBAKE CUSTOM which can produce loaf sizes 750g; 1.0kg and 1.25kg

BM4500 BAKEHOUSE which can produce loaf sizes 500g; 750g; 1.0kg

BM2500 BAKEHOUSE COMPACT which can produce loaf size 750g

# New Zealand Instructions and Recipes for the:

BM7850 SMARTBAKE CUSTOM which can produce loaf sizes 750g; 1.0kg and 1.25kg

BM4500 BAKEHOUSE which can produce loaf sizes 500g; 750g; 1.0kg

BM2500 BAKEHOUSE COMPACT which can produce loaf size 750g

The main Instruction/Recipe Booklet was written in Australia. While most of the information in it is applicable to New Zealand, there are some ingredients and measurements that are different.

This Instruction and Recipe Supplement has been produced to ensure you get the optimum results with your Sunbeam Breadmaker.

## **How to use the recipes in the main instruction booklet**

- Where it lists 'Tandaco Dry Yeast', you must use Edmonds Surebake Yeast instead (bottle with red lid).
- We recommend using 1 teaspoon of Edmonds Surebake Yeast to every cup of flour.
- Where it lists plain flour, you must use High Grade White Flour.
- Do not use 'Bread Improver' as listed in some recipes. The Edmonds Surebake Yeast contains 'improvers' which ensure excellent results.

The Supplement provides:

- Information on the best ingredients to use.
  - Advice on measuring ingredients.
  - Some popular recipes adapted for New Zealand.
  - A guide for adapting the recipes in the main Instruction/ Recipe Booklet for your own use.
- 
- You can check the consistency of the dough part-way through the initial kneading cycle (about 20 minutes after the machine has started). Lift the lid and have a quick look. The dough should be smooth, soft, and slightly sticky and have a tendency to flatten and catch the sides of the container.
  - When making jam, instead of Jam Setta, use Jam Setting Mix, which is available at most supermarkets.

# Ingredients to use

## Flour

Use fresh, good quality flour. Do not use self-raising flour.

## White Flour

Most large New Zealand milling companies produce two lines of white flour for the domestic market. One is finely milled 'weak' flour which is ideal for sponges, biscuits, shortbread and short pastry. This type of flour is labelled as standard or plain flour. The second is a strong flour which has been designed for general household baking, including fruit cakes, loaves, pizzas and bread. These 'strong' bread making flours are labelled by the two main milling companies as 'High Grade' and bread making is listed as a possible use. Some small independent mills also market 'strong' flour, labelled as suitable for bread making. We recommend the use of High Grade or bread flour for use in Sunbeam breadmakers. White Flour should be stored in its bag on a cool, dry airy shelf. If your kitchen is rather steamy and warm, keep your flour in an airtight container.

## Wholemeal

Wholemeal should always be bought in quantities which can be used up within 8 weeks. Make sure you buy from a shop with a high turnover. Fresh wholemeal has a pleasant, almost sweet smell. Wholemeal which has been kept for too long or which has not been stored carefully has a sour or rancid smell. Store your wholemeal in a refrigerator (remember to allow measured wholemeal to return to room temperature before using to make bread). Wholemeal produced from 'stone ground' organically grown wheat may vary in bread making quality.

## Gluten Flour

Gluten Flour is made from white flour and is used to increase the size of loaves made from 100% wholemeal flour. Its use is optional.

## Yeast

The recipes in this booklet have been designed to use Edmonds Surebake dried yeast (red cap on bottle). This yeast mixture contains 'improvers' which ensure excellent results. Elfin Instant Dried Yeast may also be used instead. It is recommended that you add 50mg of vitamin C as an 'improver'. Use 1 ½ teaspoons of Elfin yeast for 750g and 1kg loaves. Cut a 100mg tablet of vitamin C (not flavoured) in half. Crush in a dessertspoon with the back of a teaspoon. Dissolve in the measured warm water before adding to the bread pan after the dry ingredients. Use this type of yeast with Elfin bread premixes (as per the instructions on the premix packaging).

## Sugars

White or brown sugar has been specified in the recipes in this booklet. Substitute honey, golden syrup, or treacle in the same amounts if desired. Do not use molasses as the New Zealand types may be too strong in flavour. Stiff honey, golden syrup or treacle should be warmed until just runny.

## Fats

Fats are used to enhance flavour and retain moisture. Oil is specified in the recipes. Choose a mild flavoured oil. You may substitute the same amount of softened butter, margarine or lecithin granules.

## Salt

Iodised New Zealand salt is used in all recipes. Salt controls the actions of the yeast so do not omit.

## Water

Use warm water or comfortably warm water (40-46°C). When you dip a finger in the water, it should feel slightly warm. For delay start loaves, use cold tap water.

## Jam

Instead of Jam Setta, use Jam Setting Mix, which is available at most supermarkets.

# Measuring Ingredients

New Zealand standard metric kitchen measures have been used for all the recipes. All measurements should be level. Accuracy with measuring is important when making bread in a breadmaker.

## **To measure flour**

For optimum results we recommend weighing flour. If scales are not available, use a set of standard metric cups and part cups. Do not use tableware cups. Stir the flour in the storage container, then using a scoop or a large spoon overfill the measuring cup without tapping or shaking. Use the back of a knife to scrape off the excess so that the flour is just level with the rim of the cup.

## **To measure water**

Use a standard metric measuring cup graduated in 10 ml divisions. Place the cup at eye level on a flat surface and fill to the required level.

## **To measure other ingredients**

Use standard metric spoons. A New Zealand metric teaspoon holds 5ml and a metric tablespoon holds 15ml. (note: an Australian metric tablespoon holds 20ml).

## **Abbreviations**

|      |                 |
|------|-----------------|
| g    | gram            |
| ml   | millilitre      |
| mg   | milligram       |
| °C   | degrees Celsius |
| Tbsp | tablespoon      |
| tsp  | teaspoon        |

## **Dough consistency**

When using a new recipe or a different batch of flour or if a recipe has not produced a satisfactory result, check the consistency of the dough, part way through the initial kneading cycle (about 10 minutes after the machine has started). Lift the lid and have a quick look. The dough should be smooth, soft and slightly sticky and have a tendency to flatten and catch the sides of the container. Dough which is too stiff will have ragged edges; it will not stick to the sides at all and forms a tight round ball. In this case add one tablespoon of extra water. Dough which is too soft will be sticky and be reluctant to form a ball. Add one tablespoon of extra flour.

# White Bread

## White Bread Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program BASIC.
4. Select CRUST colour, loaf SIZE and press "START".

Bread will be baked in the number of hours indicated.

Note: If using the TURBO program setting, additional baking time may be required. If so, simply select BAKE to continue baking.

| Traditional White Loaf | 750g    | 1.0kg  | 1.25kg   |
|------------------------|---------|--------|----------|
| Water                  | 315 ml  | 415 ml | 515 ml   |
| Margarine/Oil          | 1 Tbsp  | 2 Tbsp | 3 Tbsp   |
| Salt                   | 1 ½ tsp | 2 tsp  | 2 ½ tsp  |
| Sugar                  | 1 Tbsp  | 1 Tbsp | 1 ½ Tbsp |
| Skim Milk Powder       | 1 Tbsp  | 2 Tbsp | 3 Tbsp   |
| High Grade Flour       | 3 cups  | 4 cups | 4 ¾ cups |
| Surebake Yeast         | 3 tsp   | 4 tsp  | 4 ¾ tsp  |

# Wholemeal Bread

## Wholemeal Bread Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program WHEAT.
4. Select CRUST colour, loaf SIZE and press "START".

Bread will be baked in the number of hours indicated.

Note: If using the TURBO program setting, additional baking time may be required. If so, simply select BAKE to continue baking.

| Wholemeal Bread  | 750g     | 1.0kg  | 1.25kg   |
|------------------|----------|--------|----------|
| Water            | 320 ml   | 420 ml | 520 ml   |
| Margarine/Oil    | 1 ½ Tbsp | 2 Tbsp | 2 ½ Tbsp |
| Salt             | 1 ½ tsp  | 2 tsp  | 2 ½ tsp  |
| Brown Sugar      | 1 ½ Tbsp | 2 Tbsp | 2 ½ Tbsp |
| Skim Milk Powder | 1 Tbsp   | 3 Tbsp | 4 Tbsp   |
| Gluten Flour     | 1 tsp    | 1 tsp  | 1 tsp    |
| Wholemeal Flour  | 3 cups   | 4 cups | 4 ¾ cups |
| Surebake Yeast   | 3 tsp    | 4 tsp  | 4 ¾ tsp  |

# French Bread

## French Bread Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program FRENCH.
4. Select CRUST colour, loaf SIZE and press "START".

Bread will be baked in the number of hours indicated.

Note: If using the TURBO program setting, additional baking time may be required. If so, simply select BAKE to continue baking.

| French Bread     | 750g     | 1.0kg  | 1.25kg   |
|------------------|----------|--------|----------|
| Water            | 290 ml   | 350ml  | 410 ml   |
| Margarine/Oil    | 1 ½ Tbsp | 2 Tbsp | 2 ½ Tbsp |
| Salt             | 1 tsp    | 2 tsp  | 3 tsp    |
| Sugar            | 1 Tbsp   | 1 Tbsp | 1 ½ Tbsp |
| High Grade Flour | 3 cups   | 4 cups | 4 ¾ cups |
| Surebake Yeast   | 3 tsp    | 4 tsp  | 4 ¾ tsp  |

# Multigrain Bread

## Multigrain Bread Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program WHEAT.
4. Select CRUST colour, loaf SIZE and press "START".

Bread will be baked in the number of hours indicated.

Note: If using the TURBO program setting, additional baking time may be required. If so, simply select BAKE to continue baking.

| Multigrain Bread | 750g     | 1.0kg   | 1.25kg   |
|------------------|----------|---------|----------|
| Water            | 370ml    | 470 ml  | 570 ml   |
| Margarine/Oil    | 1 ½ Tbsp | 2 Tbsp  | 2 ½ Tbsp |
| Salt             | 1 tsp    | 1 ½ tsp | 2 tsp    |
| Kibbled Wheat    | 2 Tbsp   | 3 Tbsp  | 4 Tbsp   |
| Oat Bran         | 2 Tbsp   | 3 Tbsp  | 4 Tbsp   |
| Brown Sugar      | 1 ½ Tbsp | 2 Tbsp  | 2 ½ Tbsp |
| Skim Milk Powder | 1 Tbsp   | 3 Tbsp  | 4 Tbsp   |
| Wholemeal Flour  | 1 cup    | 2 cups  | 2 cups   |
| High Grade Flour | 2 cups   | 2 cups  | 2 ½ cups |
| Surebake Yeast   | 3 ⅓ tsp  | 4 ⅓ tsp | 4 ½ tsp  |



# Cinnamon Raisin Bread

## Cinnamon Raisin Bread Method

1. Place ingredients into bread pan and the fruit & nut dispenser in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program SWEET.
4. Select CRUST colour, loaf SIZE and press "START".

Bread will be baked in the number of hours indicated.

Note: If using the TURBO program setting, additional baking time may be required. If so, simply select BAKE to continue baking.

| Cinnamon Raisin Loaf             | 750g    | 1.0kg  | 1.25kg   |
|----------------------------------|---------|--------|----------|
| Water                            | 250 ml  | 375ml  | 500 ml   |
| Cinnamon                         | 2 tsp   | 3 tsp  | 4 tsp    |
| Margarine/Oil                    | 1 Tbsp  | 2 Tbsp | 3 Tbsp   |
| Salt                             | 1 ½ tsp | 2 tsp  | 2 ½ tsp  |
| Brown Sugar                      | 2 Tbsp  | 3 Tbsp | 4 Tbsp   |
| Skim Milk Powder                 | 1 Tbsp  | 2 Tbsp | 3 ½ tsp  |
| High Grade Flour                 | 3 cups  | 4 cups | 4 ¾ cups |
| Sure Bake Yeast                  | 3 tsp   | 4 tsp  | 4 ¾ tsp  |
| <b>Fruit &amp; Nut Dispenser</b> |         |        |          |
| Sultanas or Raisins              | ½ cup   | ¾ cup  | ¾ cup    |

# Jam & Cake

## Follow the instructions listed in the main Instruction and Recipe Booklet

Use Jam setting Mix instead of Jam Setta (Refer to page 9 of this supplement for instructions on how to adapt recipes in the main Instruction and Recipe Booklet)

# Bread Rolls

## Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program DOUGH and press "START".
4. Remove completed dough from the bread pan. Line a baking tray with baking paper. Heat oven to 180°C.
5. Divide dough into 15 pieces and shape each piece into a ball. Place on baking tray, cover and allow to rise for 30 minutes or until doubled in size.
6. Brush with margarine. Bake for 15 minutes or until golden brown.

| Ingredients      | 15 Rolls |
|------------------|----------|
| Water            | 280ml    |
| Egg              | 1        |
| Oil              | 2 Tbsp   |
| Salt             | ½ tsp    |
| Sugar            | 2 Tbsp   |
| High grade flour | 3 cups   |
| Surebake yeast   | 3 tsp    |

# Pizza Dough

## Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program DOUGH or PIZZA DOUGH if your machine has that option, and press 'START'.
4. Remove completed dough from the bread pan.
5. Grease 2 pizza trays, heat oven to 180°C
6. Divide dough in half. Roll dough to fit pizza trays. Spread with your favourite toppings and bake for 20 minutes or until cooked.

| Ingredients      | 2 medium |
|------------------|----------|
| Water            | 280ml    |
| Olive Oil        | 3 Tbsp   |
| Salt             | ½ tsp    |
| Sugar            | 1 Tbsp   |
| High grade flour | 3 cups   |
| Surebake yeast   | 3 tsp    |

# Hot Cross Buns

## Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program DOUGH and press "START".
4. Remove completed dough from the bread pan. Line a baking tray with baking paper.
5. Knead dough on a floured surface until elastic and springs back when pressed. Divide dough into 12 pieces. Shape each piece into a ball. Place close together on baking tray. Cover and allow to rise for 30 minutes,
6. **CROSSES:** Mix flour & water together until smooth. Pipe crosses over risen dough.
7. Bake buns for 30 minutes in a pre-heated oven at 180°C until golden brown.
8. **GLAZE:** Combine ingredients in a jug. Microwave on Medium for 1-2 minutes. Brush over hot buns.

| Ingredients               | 12 Rolls         |
|---------------------------|------------------|
| Water                     | 310ml (1 ¼ cups) |
| Egg (measure with water*) | 1                |
| Oil                       | 2 Tbsp           |
| Sultanas                  | ¾ cup            |
| Nutmeg                    | ½ tsp            |
| Salt                      | ½ tsp            |
| Brown Sugar               | 4 Tbsp           |
| High grade flour          | 3 ¼ cups         |
| Surebake yeast            | 3 ¼ tsp          |

\*place egg at bottom of cup then add water to reach 310 ml

| CROSSES     |        |
|-------------|--------|
| Plain Flour | ½ cup  |
| Water       | 80ml   |
| Sugar       | 2 tsp  |
| GLAZE       |        |
| Water       | 2 Tbsp |
| Sugar       | 2 Tbsp |
| Gelatine    | 1 tsp  |

# Troubleshooting

## **Special Concerns**

For important information on troubleshooting, please read the main Instruction/Recipe booklet.

For further assistance, please phone Sunbeam Customer Services 0800 SUNBEAM (0800 786 232)

## **For Service in New Zealand**

If your Sunbeam Breadmaker is within the 12 month warranty period, enquiries in the first instance should be directed to Sunbeam Customer Services. Please contact our Customer Services hot line **0800 SUNBEAM (0800 786 232)**

Should your Breadmaker be outside the 12 month warranty period, please refer to an authorised Sunbeam Service agent. They will be able to assist you with any non-warranty concerns you may have.