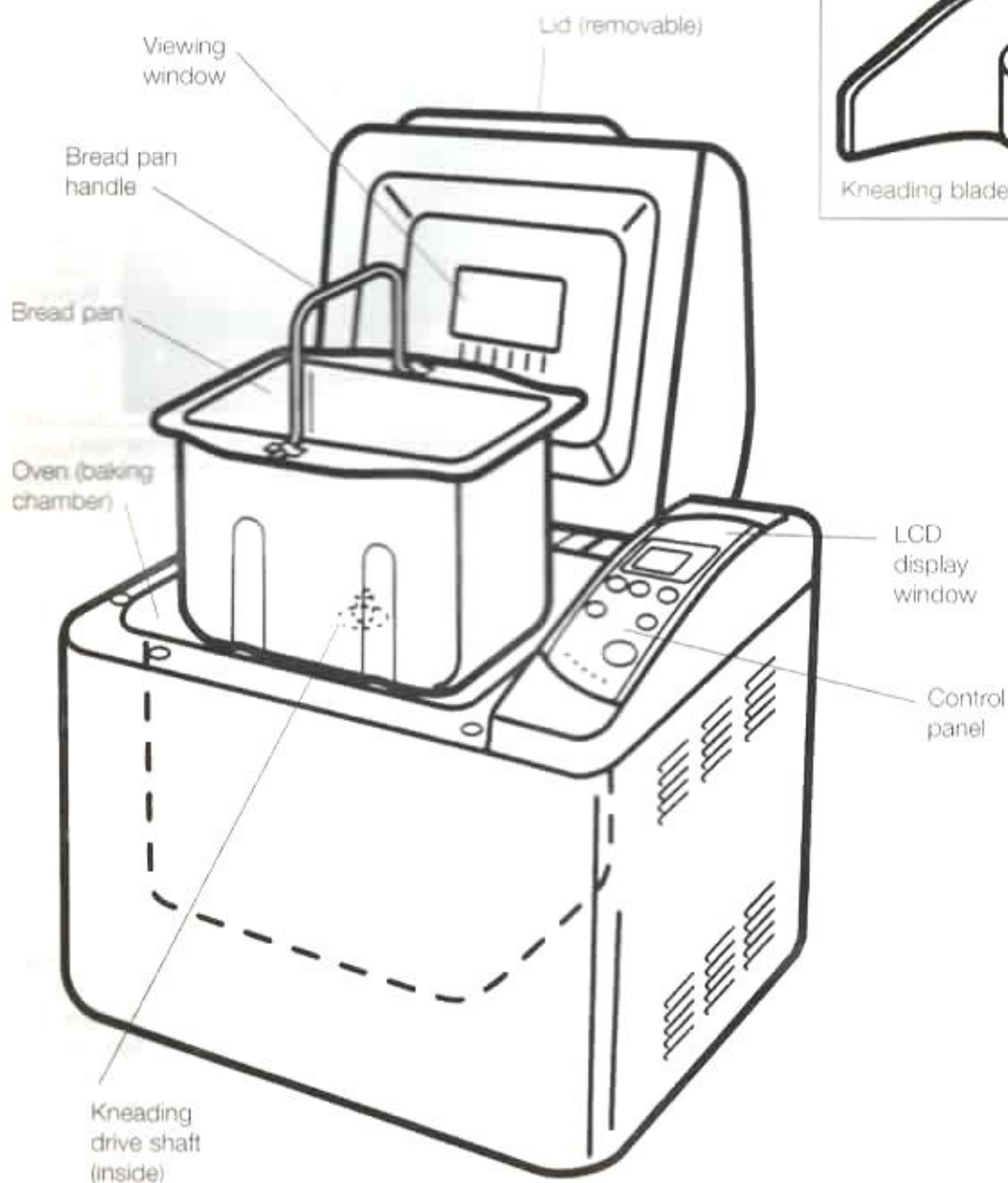


Familiarising yourself with your Bread Master Select



Main features of the control panel

The control panel is designed to perform several functions. The LCD display indicates completion time and the settings selected. The various buttons are used to set the functions and to start the bread maker. The buttons should be pressed firmly. A soft "beep" sound is made as a button is pressed and the function advances.



DISPLAY WINDOW	The display window displays the selected cycle and crust colour selections, normal/rapid bake mode as well as loaf size. When the START/STOP button is pressed the time displayed (in hours and minutes) is the time remaining until the selected setting is completed.
SELECT	Press this button to select the 14 automatic settings available. These settings are listed on Page 6 and 7 "Bread and Dough Setting Selections". Each time the SELECT button is pressed the setting is changed. The setting selected is shown on the Display Window as a number between 1 to 10.
CRUST	Press the CRUST button to select the 3 crust colour settings available for the bread settings only. The setting selected is indicated on the display window below the setting. The LCD below 'MEDIUM' is initially lit. To choose either 'DARK' or 'LIGHT', press the CRUST button until the LCD is lit under the preferred setting.
LOAF	Press the LOAF button to set the required loaf size. It is initially selected to 1kg. If the 750g loaf is preferred, press the button again and the display will indicate the change. Note: The LOAF button is only effective with the BASIC, SWEET, FRENCH and WHOLEWHEAT settings.
TIMER	For use when setting the TIMER to delay baking. Press the Up and Down Arrows (which will move time up or down in 10 minute increments) to preset the programmable timer. (Refer page 8) Holding the arrow buttons down will advance or reverse the time setting quicker.
START/STOP	Press the START/STOP button to commence the selected program or begin timer countdown for delayed operation. To stop and cancel the Bread Master Select in mid-cycle the START/STOP button must be pressed down and held for 5-10 seconds until the machine beeps and the display window is reset. This will result in the program being cancelled. (When the bread is ready the Bread Master Select automatically stops and sounds 3 double beeps. The time Display will indicate "0:00". Press the 'START/STOP' button to turn off the power). DO NOT PRESS 'START/STOP' when checking the bread as this will cancel the cycle. The machine will not continue operation.
PROGRESS INDICATOR	The various stages of the bread making process are shown. As the bread maker moves through each stage, an indicator light will flash to indicate the progress of the setting selected.

Bread and Dough Setting Selections

SETTING 1. BASIC

Normal

Press the 'SELECT' button once and the Display Window will show "1" (Basic bread, Medium crust colour, 1kg loaf).

Rapid

Press the 'SELECT' button twice and the Display Window will show "1" (Basic Rapid bread, Medium crust colour, 1kg loaf).

This setting has shorter kneading and rising times therefore the bread will be lower in height, heavier in texture and with less flavour development.

SETTING 2. FRENCH

This setting is suitable for breads lower in fat and sugar as the rising times are longer and the baking temperature higher. It will produce a coarser crumb with a harder, crisper crust.

Normal

Press the 'SELECT' button three times and the Display Window will show "2" (French bread, Medium crust colour, 1kg loaf).

Rapid

Press the 'SELECT' button four times and the Display Window will show "2" (French Rapid bread, Medium crust colour, 1kg loaf).

This setting has shorter kneading and rising times therefore the bread will be lower in height, heavier in texture and with less flavour development.

SETTING 3. SWEET

This setting is suitable for sweeter style breads as the rising times are longer and the baking temperature lower.

Normal

Press the 'SELECT' button five times and the Display Window will show "3" (Sweet bread, Medium crust colour, 1kg loaf).

Rapid

Press the 'SELECT' button six times and the Display Window will show "3" (Sweet Rapid bread, Medium crust colour, 1kg loaf).

This setting has shorter kneading and rising times therefore the bread will be lower in height, heavier in texture and with less flavour development.

SETTING 4. WHOLEWHEAT

Normal

Press the 'SELECT' button seven times and the Display Window will show "4" (Wholewheat bread, Medium crust colour, 1kg loaf).

Rapid

Press the 'SELECT' button eight times and the Display Window will show "4" (Wholewheat Rapid bread, Medium crust colour, 1kg loaf).

This setting has shorter kneading and rising times therefore the bread will be lower in height, heavier in texture and with less flavour development.

SETTING 5. YEAST FREE

Press the 'SELECT' button nine times and the Display Window will show "5" (Yeast Free). The crust colour and loaf size are not selected when using this setting.

As this setting is used for breads which contain a quick-acting leavening agent in place of yeast, they will not rise as high as traditional yeast breads. Recipes for this cycle can be found in the 'Yeast Free' section of this book.

SETTING 6. BAKE ONLY

Press the 'SELECT' button ten times and the Display Window will show "6" (Bake Only).

This setting is designed to extend the baking time if extra baking is required, for those who enjoy a crispier crust. Or for added interest to your loaf try the delicious topping or melt idea on page 9.

SETTING 7. DOUGH

Press the 'SELECT' button eleven times and the Display Window will show "7" (Dough). This cycle takes 1 hour 30 minutes to complete. Remove the dough from the Bread Master Select, hand shape, then bake in a conventional oven.

SETTING 8. PIZZA DOUGH

Press the 'SELECT' button twelve times and the Display Window will show "8" (Pizza Dough).

This cycle takes 1 hour to complete. Remove the dough from the Bread Master Select, roll out with a rolling pin onto a lightly floured surface and top with your favourite toppings, then bake in a conventional oven. Special instructions and recipes for Pizza and Focaccia are included in the 'Pizza Dough' section of this book.

SETTING 9. PASTA

Press the 'SELECT' button thirteen times and the Display Window will show "9" (Pasta).

This cycle takes 1:20 minutes to complete. However, the dough can be removed after 15 minutes, if a more pliable texture is preferred. Remove the dough from the Bread Master Select, either hand shape or process through a pasta extruder. Recipes for pasta are included in the 'Pasta Dough' section of this book.



NOTE!

If at any time you wish to check your bread setting selection simply press 'SELECT' and the corresponding number (1-10) will be displayed. Press 'SELECT' to return to the timer display. **DO NOT PRESS STOP** when checking bread as this will cancel the cycle. The machine will not continue operation.

SETTING 10. JAM

Press the 'SELECT' button fourteen times and the Display Window will show "10" (Jam).

This setting is designed to produce home made style jam, using seasonal fresh fruit. A variety of recipes can be found in the 'Just Jam' section of this book.



NOTE!

Both Crust Colour and Loaf Size can be changed for the first 4 settings, ie. Basic, French, Sweet and Wholewheat. When the bread setting is chosen, the Crust Colour defaults to Medium and the Loaf Size to 1kg. See 'Main Features of the Control Panel' for details on how to change these if required, after the setting has been selected.

Power Failure Protection Function

The Bread Master Select has a built in Power Failure Protection Function. If the power supply to the Bread Master Select is interrupted for less than 15 minutes, the Bread Master Select will automatically resume when power is restored.

For the power failure protection function to be implemented the machine must first be operating for a minimum of 5 minutes (if the charging time is less than 5 minutes the machine may not reset when the power is restored).

If the power is not restored after 15 minutes it is recommended that the ingredients be discarded, particularly if you have used perishables, dairy products, etc.

How to use the preset timer

The Bread Master Select preset timer allows you to wake up to the aroma of fresh baked bread in the morning. The preset timer allows you to set the timer up to 15 hours in advance before you require your baked loaf.

To preset the timer use the ▲ ▼ arrows on the control panel to enter the number of hours in which you want your bread to be ready (the amount of time shown on the display panel will include the baking time).

NOTE! Recipes using perishable ingredients i.e. milk, fruit, butter etc. should not be made using the timer.

To use the timer:

Step 1.

To bake a loaf of bread on the Basic Normal/Medium/1kg (setting 1) using the preset timer follow the steps 1 to 9 under the heading 'Beginners Guide to Baking your First Loaf' on pages 10 and 11.

Step 2

Before pressing the 'START/STOP' button, press the ▲ timer button; "3:10" will be displayed, when the Basic Normal/Medium/1kg setting is selected. (If other settings are selected, the time to be displayed will be different.) This means the bread will be ready in 3 hours and 10 minutes. Continue to press the ▲ timer button to increase the amount of time between now and when you want the bread to be ready. *Each time you press the ▲ timer button the timer advances 10 minutes. Each time you press the ▼ timer button the timer is set back 10 minutes. Hold down the arrow button for a speedier adjustment.*



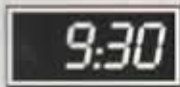
If you wish to re-program for another time, or you accidentally press the START/STOP button, press and hold the START/STOP button to cancel, then repeat the above steps.

Step 3

Press 'START/STOP' and the timer will begin to count down. The timer light begins to flash, letting you know the timer has started. It will start to knead the dough 3 hours and 10 minutes before the desired completion time. The remaining time will count down in one minute increments. When the time display indicates '0:00', baking is complete.

Example

The present time is 9:00pm and you want to wake up to the aroma of fresh homemade bread at 6:30am tomorrow morning. It is 9 hours and 30 minutes from now until 6:30a.m. You should therefore set the timer to 9 hours and 30 minutes - "9:30".



NOTE! The programmable timer can not be used for the following modes - Sweet, Rapid Bread, Bake Only, Dough, Pizza Dough, Pasta and Jam. Individual recipes will specify if not suitable.

If you make an error during or after your selection, press and hold the 'START/STOP' button to cancel.

Using the Yeast Free Setting

The YEAST FREE setting of the Bread Master Select allows you to make breads, such as banana bread, that use quick-acting leavening agents, usually baking powder or baking soda, instead of yeast.

The ingredients need to be prepared BEFORE loading into the bread pan, and as follows:

1. Cut the butter into small chunks. Make sure it is soft.
2. Pre-stir the eggs and combine with any other liquid.

3. Fully mix the dry ingredients together in a separate bowl.

Place the ingredients into the bread pan in the same order as indicated above. Press the 'SELECT' button 9 times to reach the YEAST FREE mode. Press the 'START/STOP' button. The unit will begin mixing. Baking will be completed after 2 hours.

Using the Bake Only Setting

The BAKE ONLY setting of the Bread Master Select gives more versatility to your bread making.

The BAKE ONLY setting is useful when wishing to:

- Extend the baking time if a darker, crisper loaf crust is required.
- Crispen loaves already baked and cooled
- Rewarm loaves already baked and cooled
- Delay-bake a finished dough
- Melt or brown toppings

To operate, press the 'SELECT' button ten times and the display window will show "6" (BAKE ONLY). The time can be altered by using the ▲ and ▼ timer buttons. The BAKE ONLY setting times range from 10 minutes to 4 hours. The Crust Colour can be adjusted on this setting if required. It defaults to Medium.

Try this creative idea from our test kitchen

1. Combine 3 tablespoons of cheddar cheese, 3 tablespoons chopped bacon with 2 teaspoons chopped fresh chives.
2. When baking has completed, press the 'START/STOP' button.
3. Sprinkle combined ingredients over the top of loaf.
4. Select "10" (BAKE ONLY) setting, set time 20 minutes. Press 'START/STOP'. (If a browner, crisper melt is required. Set BAKE ONLY setting for additional time.)
5. After baking, press 'START/STOP'. Remove bread from Bread Master Select and bread pan. Allow to cool on a rack.

Using the Jam setting

1. Place ingredients in the bread pan, fresh fruit first, followed by remaining ingredients.
2. Select "10" (JAM) setting. Press 'START/STOP'.
3. After 1 hour and 50 minutes, the bread maker will BEEP, indicating the end of the cycle. Press 'START/STOP'.
Using oven mitts, remove the bread pan.

4. Pour the hot jam into warm, dry sterilised jars, leaving 1.25cm from the top of the jar. Seal immediately and label. Jam will thicken upon cooling and storage.

See the recipe section, under 'Just Jam' for more details.



NOTE! During the Jam cycle the 'knead' and 'bake' indicator lights will flash alternately.

Beginner's Guide to Baking Your First Loaf

The following instructions are to be used when making Bread or Dough recipes from the recipe section of this book.

All recipes use local ingredients and Australian Standard Metric Measuring tools (cup, spoons and kitchen scales), for accuracy in producing 750g and 1kg loaves of bread.

Before making your first loaf, remove any promotional stickers from the Bread Master Select. Do not remove the Bread Master Select label on your machine. We recommend you wash the inside of the bread pan and kneading blade in warm soapy water, rinse and dry thoroughly.

NOTE! Do not immerse the bread pan in water.

1. Open the lid and remove the bread pan.

- To remove the bread pan, grasp both sides of the handle and turn anti-clockwise (in the direction of the arrow marked "Remove").



Always remove bread pan from the Bread Master Select before adding ingredients to ensure no ingredients are spilt into the baking chamber and on the element.

2. Attach the kneading blade to the drive shaft in the bread pan.

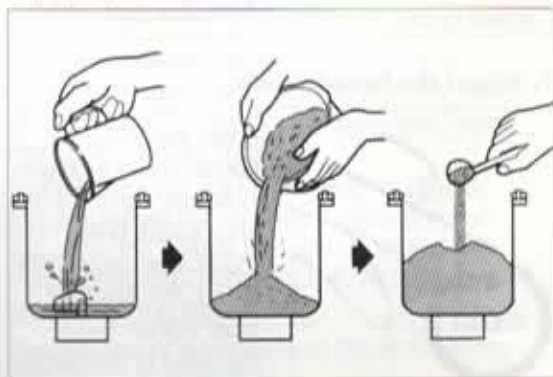


- It is important that the kneading blade is properly mounted on the shaft in the base of the bread pan by aligning the flat edge on the inside of the kneading blade with the flat side of the shaft.
- If the blade is not seated correctly it could come off in the

dough or ingredients may not be mixed and kneaded properly. (Before inserting the kneading blade ensure that there are no crumbs attached to the shaft inside the bread pan or inside the hole in the kneading blade.)

3. Put the ingredients into the bread pan in the following order.

- 1st. Liquid ingredients ie. water
- 2nd. Fat ie. oil
- 3rd. Salt
- 4th. Dry ingredients ie. flour, sugar
- 5th. Yeast



- It is most important that the ingredients are added in the correct order listed in the recipe and that they are measured and weighed accurately, or the dough will not mix correctly or rise sufficiently.
- All ingredients should be at room temperature (21-27°C). (When the room temperature is below 18°C, use lukewarm water to assist the yeast fermentation).
- Hollow out the centre of the flour and place the yeast there. If the yeast contacts the water before kneading, the bread may not rise as well.

4. Return the bread pan to the machine



- Wipe down the outside of the bread pan to remove any spillage.
- Ensure the bread pan is inserted completely as follows:

1. Lower the bread pan into the machine, with

the side marked "Remove" at a 45° angle to the front.

- Turn the bread pan to the right until it locks into place.

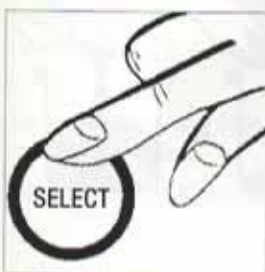
5. Close the lid.

- Do not open the lid during operation except to check the consistency of the dough while kneading, to add fruit/nuts when the 'BEEP' sounds, or to glaze the loaf 5 minutes before the end of the baking cycle.

6. Plug in the bread maker

- Plug into a 230/240V outlet. Switch on at the power outlet.
- The display should blink as "0:00" when the power is on.

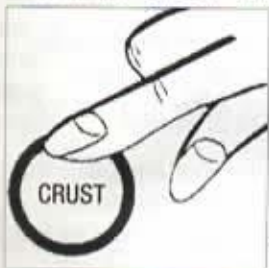
7. Select the bread mode



- Press the 'SELECT' button until the display indicates the appropriate bread mode. For basic white bread, "1", Medium crust colour, 1kg is indicated in the display window.

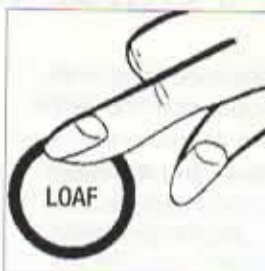
8. Select the crust colour

- Press the 'CRUST' button until the display



- indicates the appropriate colour selection. When the bread mode is selected, crust colour defaults to Medium. Press 'CRUST' button once for Dark and twice for Light.

9. Select the loaf size



- The loaf size is initially selected at 1kg. If you want to select the 750g mode, press the 'LOAF' button once.

10. Start the bread maker

- Press the 'START/STOP' button. The machine will begin kneading the dough and the KNEAD indicator light will flash.



- The total time remaining until the cycle is completed will appear in the display window. The remaining time will "count down" in one minute increments.

- When the kneading cycle ends the bread will start to rise. The RISE indicator light will flash. Each cycle is indicated as the machine proceeds.

NOTE! During the kneading cycle, the kneading blade makes an irregular rotation. The blade turns quickly and then slowly, as it repositions the dough. This type of rotation improves the consistency of the dough and is a normal part of the kneading action.

- During the bake cycle steam may sometimes come out of the rear and side of the lid. The window may steam up.
- When the bread is finished baking, the machine will sound 3 double 'beeps' and the display window will read "0:00". The bread is now ready to remove.

11. Remove the bread pan



- After the machine 'beeps', press the 'START/STOP' button to turn the unit off. **Remove the bread pan with oven mitts as it is very hot!**

- Never set the hot bread pan directly on the body of the unit, tablecloth, plastic surfaces or other surfaces affected by heat
- If you do not wish to remove the bread



immediately, the Bread Master Select will automatically go into a "Keep Warm" setting, holding the temperature of the bread for up to 60 minutes (except on Dough settings).

12. Take the bread out of the bread pan

- Using oven mitts, turn the bread pan upside down and shake to loosen.

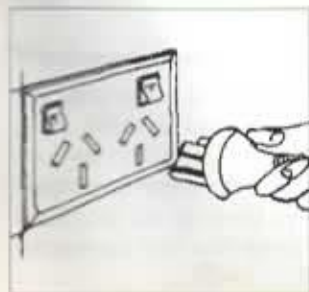


NOTE! Try to remove the bread from the bread pan as soon as possible. The crust can become moist and sticky if left in the bread pan too long.

- If the bread is difficult to remove, slightly move the drive shaft on the bottom of the bread pan. Be careful as the bread pan could be hot!
- Set bread on a wire rack to cool. We recommend you allow the bread sufficient cooling time before slicing as this ensures clean, even slices.
- If the kneading blade remains in the bread, remove it with a plastic or wooden utensil rather than your hand. The kneading blade could still be very hot.

13. Unplug the power supply cord after use.

- Always hold the plug when pulling the power supply cord out of the wall socket. Never pull on the power supply cord.
- Allow at least 1 hour for the Bread Master Select to cool down before using again. Leave



the lid up to help the machine cool down quicker. If the machine is too hot after use the Error code E:01 will appear in the display screen. Press 'START/STOP' to reset.

14. Cut the bread

- After the bread has cooled, cut the bread using a bread knife, electric knife or other serrated knife. A standard knife is likely to tear the bread.
- Always make sure the kneading blade is removed from the base of the baked bread loaf prior to slicing.

15. Store the bread

- Store the bread in plastic bags or a bread box.
- To store for more than a few days place the bread in the refrigerator.
- Bread may be frozen for up to 1 month. Place into freezer bags, remove any air, and secure with ties.

Add-In Ingredient Beeper

The Bread Master Select features an 'Add Ingredient Beeper' which operates in the Basic, Basic Rapid, Wholewheat, Wholewheat Rapid, French and Sweet settings.

The machine will "BEEP" 8 times, approx 5 minutes before the end of the second knead, indicating the time to add any additional fruit, nuts, herbs, chocolate etc. required or as specified in the recipes.

The addition of ingredients at this time assists with keeping whole shapes.

While the machine is still kneading add the ingredients gradually in batches, allowing the dough to slowly combine with the ingredients. Take care not to drop ingredients over the side of the bread pan into the baking chamber, as these may burn and smoke during the baking cycle.

DO NOT PRESS THE 'START/STOP' BUTTON TO ADD INGREDIENTS AS THIS WILL RESET THE MACHINE.

Measuring Up

Baking bread is in part a science and each ingredient plays an integral role. Therefore care should be taken when weighing and measuring ingredients to obtain accuracy.

Metric Weighing Scales

For greatest accuracy and best results, a set of metric weighing scales should be used. Tare (zero) the scales with the container in position then spoon or pour ingredients in until desired weight is achieved. In general, water weighs the same in grams as it measures in millilitres, therefore greater accuracy is obtained by weighing.

Metric Measuring Cups and Spoons

When using the graduated METRIC measuring cups, it is important to spoon or scoop the dry ingredients loosely into the required cup. Do not tap the cup on the bench, or pack the ingredients into the cup UNLESS otherwise directed. Level the top of the cup with a knife. When using graduated metric measuring spoons, level top of spoon with a straight edged knife or spatula.

DO NOT USE TABLEWARE SPOONS OR CUPS.



Metric Liquid Measuring Jugs

When measuring liquids use a graduated metric measuring jug. Place jug on a flat surface, check for accuracy at eye level.

ALWAYS USE A STANDARD METRIC LIQUID MEASURING JUG.

Conversion Table

Metric Measurements	Mls
1 cup	250
1 tablespoon	20
1 teaspoon	5

The Vital Ingredients

Flour

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

The flour used in the Bread Master Select should be bread flour. Baker's flour or plain flour may be used. There is no need to sift the flour. Plain flour is most readily available, however best results are obtained with flour which has at least 11%-12% protein content. For this reason, all the recipes in this book use bread flour, which has a 12% protein content. This is normally indicated on the packaging. Do not use self-raising flour unless indicated in the recipe.

When using a low protein, stone ground or wholemeal flour the quality of the bread can be improved by adding 1½ - 2 tablespoons of gluten flour, and reducing the original flour by the same quantity.

'Kitchen Collection' brand bread flour

This brand of bread flour is available nationally at larger supermarkets and was used for the development of most the recipes contained in this guide. It is a high protein, white bread flour, with a 12% protein content, ensuring a higher quality and consistency to the baked bread.

'Defiance' brand high grade plain flour

Also known as baker's flour, it is produced from hard wheats to give a protein level of at least 11.5%. This product is available in 1kg packets at larger supermarkets.

Wholemeal flour

Contains all the bran, germ and flour of the whole grain. Although breads baked with this type of flour will be higher in fibre, the loaf will be lower in height and heavier in texture. A lighter textured bread can be achieved by replacing 1 cup of the wholemeal flour with white Bread Flour.

Rye flour

A popular flour used for bread making, it is low in protein and therefore it is essential to combine it with wheat flour to make bread successfully in the Bread Master Select. Rye flour is traditionally used to make Pumpernickel and Black Breads.

Gluten flour

Gluten is the complex protein product formed when wheat flour and water are mixed together. Gluten flour is a mixture of gluten and wheat flour and can improve the structure and volume of bread made from flour containing a low protein level.

Bread mixes

These convenient mixes contain bread flour, sugar, milk, salt, oil and other ingredients such as improvers. Usually only the addition of water and yeast is required. Brands such as 'Kitchen Collection', 'Defiance' and 'Old Grain Mill' bread mixes are available from major supermarkets. Recipes for these brand bread mixes are listed in the Easy Bake recipe section of this guide. For information on other brand mixes contact the manufacturer listed on the package.

Bread improver

Several brands of bread improvers are available nationally in supermarkets and health food stores. The ingredients in a bread improver are usually a food acid such as ascorbic acid (Vitamin C) or tartaric acid, plus other enzymes (amylases) extracted from wheat or barley flours.

Adding a bread improver will help strengthen the framework of the bread resulting in a loaf that is lighter in texture, higher in volume, more stable and with enhanced keeping qualities.

Bread improvers are an optional addition to the bread recipes listed in the Easy Bake recipe section of this book. 1 teaspoon is the recommended amount for a 750g loaf. A simple bread improver is a crushed unflavoured 250mg Vitamin C tablet added to the dry ingredients.

Sugar

Sugar provides sweetness and flavour, browns the crust and produces food for the yeast. White sugar, brown sugar, honey and dried fruits are all suitable to use. When using honey or golden syrup it must be counted as additional liquid. We have successfully tested SLENDA as a sugar substitute.

Powdered milk

Milk and milk products enhance the flavour and increase the nutritional value of the bread. Powdered milk is convenient and easy to use (store in an airtight container in the refrigerator). Fresh milk should not be substituted for powdered milk unless stated in the recipe. Low fat or skim milk powder can be used with good results. Soy milk powder can also be used but produces a loaf with a higher density.

Salt

Salt inhibits the rising of the bread, so be careful when measuring as it should be accurate.

Fat

Fat adds flavour and retains the moisture. Butter, margarine or vegetable oil can be used.

Yeast

Without yeast the bread will not rise. Yeast needs liquid, sugar and warmth to grow and rise. Dried yeast has been used in all the recipes in this instruction book. Before using dried yeast always check the use by date, as stale yeast will prevent the bread from rising.

'Tandaco' brand yeast, (available in most supermarkets) was used in the development of all recipes contained in this book. Some bulk and imported yeasts are more active, therefore it is recommended to use smaller quantities of these yeasts. Some yeasts are also more active in hot climates. For information on other brands of yeast in relation to quantities contact the manufacturer listed on the package.

Water


Cold tap water is used in all recipes. If using water in cold climates or from the refrigerator, allow water to come to room temperature. Extremes of hot or cold water will prevent the yeast activating.

Eggs

Eggs provide liquid, help with raising and increase the nutritional value. They help with flavour, tenderness and are usually used in the sweeter type of breads.

Other Ingredients

Fruit, nuts, chocolate chips etc. are added later (unless recipe specifies otherwise). When the first knead is complete, the machine will sound 8 short beeps, indicating it's time to add other ingredients (fruit, nuts, chocolate chips; etc.). If added before this stage, excessive kneading will cause the ingredients to break down, rather than hold their shape.

 **NOTE!** Always check the use by date of all ingredients, as out of date ingredients may prevent bread from rising.

Hints & Tips to better bread making

- ✓ Do check use by dates on ingredients.
- ✓ Do store opened ingredients in airtight containers.
- ✓ Do use ingredients at room temperature.
- ✓ Do use bread flour unless recipe states otherwise.
- ✓ Do measure ingredients accurately - weighed measurements are in fact more accurate than volume measurements.
- ✓ Do use metric measuring cups, spoons and weighing scales.
- ✓ Do add ingredients to the bread pan in the order stated in the recipe.
- ✓ Do add the salt with the liquid ingredients to prevent contact with the yeast.
- ✓ Do wipe out the machine and wash the bread pan and blade thoroughly after each use.

- ✗ Don't use flour that contains a protein level of **less than 11.5%**. ie. Generic brands of plain flour.
- ✗ Don't use household cups and spoons for measuring.
- ✗ Don't use compressed yeast.
- ✗ Don't use hot water or liquids.
- ✗ Don't use metal objects to remove the kneading blade from the cooked loaf of bread, as this may cause damage to the non-stick coating.
- ✗ Don't operate the machine if any ingredients have spilled over or around the element. Wipe away any spills first to prevent smoking occurring in the baking cycle.

Never use the delay timer setting in recipes that contain perishable items, such as eggs, cheese, milk, cream and meats.

Never use self-raising flour to make yeasted bread unless recipe states otherwise.

Never immerse your bread machine in water.

Tip: When handshaping dough for rolls, weigh each piece of dough for more evenly sized rolls.

Tip: If you live in an area with a high altitude (above 900m) you will probably need to alter your bread recipe, as the higher the altitude, the lower the air pressure, the faster the dough will rise. Try reducing the yeast by $\frac{1}{4}$ teaspoon, increasing the water by 20-40mls or using a more finely ground flour.

Tip: If the weather is hot and humid, reduce the yeast by $\frac{1}{4}$ teaspoon to avoid over rising of the dough.

IMPORTANT BREADMAKING COOKING TIP

Seasonal variations in flour properties (or effects of storage) and/or effects of warmer weather can effect the results of your bread.

It may be necessary to adjust the **water** and **yeast** amount in the recipes contained in this booklet to compensate for these effects.

This is especially important if the weather is hot and humid as ingredients such as yeast become more active. This can result in the bread rising too much and hitting the top of the lid.

It is recommended you adjust the recipes as follows:

Reduce the water quantity in the recipe to be prepared by 20-40mls and reduce the yeast by $\frac{1}{4}$ - $\frac{1}{2}$ teaspoon.

Tip: Usually by checking the dough in the first seven minutes of kneading will indicate an imbalance between water and flour - if too dry add 1-2 teaspoons water extra or if the dough is sticky add up to a tablespoon of extra flour. The dough should be forming into a smooth, round ball.

An imbalance in the yeast may not be apparent until the dough has started into the 3rd rise or bake cycles. Make note to reduce the yeast in the preparation of your next loaf of bread.

Questions and Answers

About Ingredients:

Q: Can different size loaves be made in this machine?

A: The recipes in this manual are sized so that the dough is kneaded properly and the finished bread does not exceed the bread pan capacity. Use only ingredients with similar quantities of ingredients.

Q: Can fresh milk be used instead of dry milk?

A: Yes - but not when using the preset timer. Bread made with fresh milk will have a heavier texture than bread made with milk powder. The milk has to be scalded and cooled before adding to the other dough ingredients. Substitute the water with fresh milk and omit the milk powder.

Q: Can butter or margarine be used in place of oil?

A: Yes, but the bread crumb may appear a more creamy, yellow colour.

Q: Can other sweetening agents be used in place of sugar?

A: Yes - honey, golden syrup or brown sugar can be used. Do not use artificial sweeteners. However the brand SPLENDA was successfully tested during recipe development. When substituting honey or similar sweet liquids for sugar, reduce the water by the same amount.

Q: Can salt be omitted?

A: Salt plays a very important part in bread making. Omitting it will decrease water absorption in the dough, as well as affect mixing, the strength of gluten development and the fermentation of the yeast. In the finished bread, salt improves the loaf shape, crumb structure and crust colour, as well as extending shelf life and enhancing flavour.

Q: Why do the ingredients need to be placed into the pan in the specified order?

A: To ensure all dry ingredients are mixed with water and to avoid the yeast activating prematurely with the water when using the preset timer.

About Baking Bread:

Q: The bread cycle has been accidentally cancelled/reset during the bread making process. What can I do?

A: If the power is accidentally turned off for 15 minutes or less during the bread making cycle, your Bread Master Select has a Power Failure Protection function. This will automatically resume bread making when power is restored.

If the cycle can not be resumed or is cancelled:

During the Kneading stage - Reselect the bread setting again and allow dough to re-knead and continue through the baking process. The result may be a loaf higher in volume and lighter in texture.

During the Rising stage - Turn the machine off. Leave the dough in the pan and in the baking chamber with the lid closed. Allow the dough to prove up in size until almost near the top of the pan. Turn the machine on. Select the BAKE setting, set time for 50-55 minutes. Press the START/STOP button.

During the Baking cycle - Select the BAKE setting. Set required baking time (between 5 to 55 minutes). Press the START/STOP button.

Q: What happens if the bread isn't removed when the bake cycle is complete?

A: As the loaf cools it gives off steam which can't escape from the bread pan. The bread crust may become soft and the loaf may lose its shape.

Q: Why did the bread not rise?

A: There may be several reasons. Check the protein level of the flour and the use by date of the yeast. The yeast may have failed to activate, the yeast measurements may be inaccurate or sometimes people just forget to add the yeast.

Q: Why do large holes appear inside the bread?

A: Occasionally air bubbles will concentrate at a certain location during the last rising and will bake in that state. Check the recipe ingredients and method of weighing/measuring.

Q: Why does the kneading blade stay inside the bread when it is removed from the bread pan? Is this normal?

A: Yes - This is usually caused by the crispiness of the crust. To locate the blade use a non-abrasive utensil and avoid damaging the non-stick coating of the blade. Use a dry thick cloth to remove the blade as it will be hot.

Q: Why does the top of the bread collapse?

A: Usually this is because the ingredients are not in balance or a low protein flour is used. Check the method of weighing/ measuring the ingredients. Too much yeast, water or other liquid ingredients, or not enough flour may cause the bread to be pale on top and collapse when baking.

Seasonal variations in flour properties (or effects of storage) and/or effects of warmer weather can effect the results of your bread.

It may be necessary to adjust the **water** and **yeast** amount in the recipes contained in this booklet to compensate for these effects.

This is especially important if the weather is hot and humid as ingredients such as yeast become more active. This can result in the bread rising too much and hitting the top of the lid.

It is recommended you adjust the recipes as follows:

Reduce the water quantity in the recipe to be prepared by 20-40mls and reduce the yeast by $\frac{1}{4}$ - $\frac{1}{2}$ teaspoon.

Q: Why does bread colour differ?

A: This is probably because the ingredients in each recipe differs. A different crust colour may also have been selected.

Q: Are the room and water temperatures important?

A: Yes - room and water temperature influences yeast activity and therefore can affect the quality of your bread. The average room temperature is approximately 21-27°C. Room temperature water should also be used. However if the room temperature is higher than average, cool water should be used.

About Using the Timer:

Q: Why can't the preset timer be set past 15 hours?

A: The ingredients may deteriorate in quality or ferment if they are left inside the bread pan for many hours. This is especially the case during summer, when the timer should be set to a shorter period of time.

Q: Why can't some ingredients be used with the preset timer?

A: Most protein foods, such as milk, cheese, eggs, bacon etc., are perishable and will deteriorate if left unrefrigerated for more than one hour.



NOTE: Never use hot water, as it will kill the yeast.

Troubleshooting – Recipe

	Problem	Bread sinks in centre	Over browned	Sticky patch on top of bread	Doughy centre	Heavy dense texture	Coarse holey texture	Bread rises too much	Bread doesn't rise enough	Corrective Action	Ref. page
Flour	Not measured correctly	•		•	•	•		•	•	Use metric weighing/measuring devices. See 'Measuring Up' for more detail	pg13
	Low Protein %	•			•	•			•	Use high protein flour. See 'The Vital Ingredients' for more detail	pg14
	Past sell-by date	•				•			•	Use fresh flour	
	Self raising flour used	•			•	•			•	Use high protein bread flour. See 'The Vital Ingredients' for more detail	pg14
Sugar	Not measured correctly	•	•	•	•	•	•	•	•	Use metric weighing/measuring devices	pg13
Salt	Not measured correctly	•				•	•	•	•	Use metric weighing/measuring devices	pg13
Water Liquid	Not measured correctly	•		•	•	•		•	•	Use metric weighing/measuring devices. See 'Measuring Up' for more detail	pg13
	Too hot/ Too cold								•	Water must be between 20° -25°C	
Yeast	Not measured correctly	•		•	•	•	•	•	•	Use metric weighing/measuring devices. See 'Measuring Up' for more detail	pg13
Bread Mix	Not measured correctly	•		•	•	•	•	•	•	Use metric weighing/measuring devices. See 'Measuring Up' for more detail	pg13
	Used in place of flour	•	•						•	Bread mix must only be used when following specific recipe for mixes.	
Dried fruit, nuts & herb	Not released into dough					•		•		Add when machine beeps; later into the cycle	pg12
Room temp	Too hot	•						•		Room temp must be less than 28°C	
	Too cold								•	Room temp must be more than 10°C	


Troubleshooting – Machine

Machine	Machine will not operate	Error code E:01 on display window	Ingredients not mixed	Bread not baked	Bread rises too much	Baked bread is damp	Crust under browned	Programmable timer did not function	Bread not sufficiently baked	Loaf is small
Unit unplugged	•			•				•		
Kneading blade not on shaft			•							
Select setting incorrect				•			•			
Power disruption			•	•	•					
Start/Stop button pressed after starting machine			•	•					•	
Machine has not cooled from previous use	•	•								
Lid opened during rising or baking							•		•	•
Hot bread left in pan too long						•				
Incorrect crust colour selection							•			
Start/Stop button not pressed	•		•	•				•		
Bread pan unseated			•	•					•	

Control Panel Messages

Control Panel Messages – Error Detection

When the 'START/STOP' button has been pressed to begin the baking process and there is a problem relating to the sensor, the machine will beep twice and then flash the particular error message specific to the problem.

Error Message	Problem	Correction
	If the bread maker is used shortly after a previous loaf has been baked, its interior will be warm, ie, the sensor temperature will still be above 40°C.	Press 'START/STOP' to enter reset mode. Open the lid and remove the bread pan to cool. Always allow the unit sufficient time to cool before using again.


Care, Cleaning and Storage

Care, Cleaning and Storage

Before cleaning your Bread Master Select, remove the plug from the power outlet and allow the unit to cool completely

Machine

The body and the lid should be wiped over with a soft damp cloth and warm soapy water.


 **NOTE!** NEVER immerse the main body or the bread pan in water.

If overspills such as flour, nuts, sultanas etc. occur in the baking chamber, carefully remove, using a damp cloth. Wipe dry before using next.

Before re-using your Bread Master Select make certain that all parts are completely dry.

Bread pan and kneading blade

The bread pan and kneading blade of the Bread Master Select are coated with a high quality non-stick coating.

 **NOTE!** As with any non-stick coated surface NEVER use metal utensils or abrasive cleaners on these items.

To clean the bread pan: Fill half way with soapy water (use a non-abrasive detergent), let sit for 10-20 minutes. Remove the kneading blade and clean both blade and inside of pan using a sponge or cloth. Be sure to remove any crust or dough that may become lodged around/underneath the blade and around the drive shaft.

The bread pan should NOT be immersed in water. Take care not to scratch the non-stick surface on the inside of the pan and the kneading blade. Never use a hard substance, like a brush to wash them.

- Dry the kneading blade and bread pan thoroughly.
- Do not use harsh cleaners, abrasives or steel wool.
- Never wash the bread pan or kneading blade in the dishwasher.

Some discolouration may appear in the bread pan over time. This is a natural effect caused by moisture and steam and will not affect the bread in any way.

NOTE!

Non-stick coating

Both the blade and bread pan coating are operating parts of the machine and as such are subject to normal wear and tear over the life of the machine. Depending on your usage of the bread machine they may need replacement if the bread begins to stick.

Replacement parts are available from Breville Spare Parts:

CALL

(02) 9381 8195 (Sydney Metropolitan callers)

1800 257 196 (For the rest of Australia)

New Zealand customers - call Kenwood Appliances Ltd (09) 828 1409

Storage

When storing your Bread Master Select ensure the unit is completely cool, clean and dry. Place the bread pan and kneading blade into the baking chamber and close the lid. Do not place heavy objects on the lid top. Store the unit upright.