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BIMM100 SERIES

Electric Bread Maker

Instructions and Recipes

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SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.

This is the safety alert symbol.



This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

Appliance Specifications:

120 Volts, 60 Hz, 600 Watts, ETL Approved


IMPORTANT PRECAUTIONS

1. NEVER immerse appliance or cord in water.
2. NEVER use near water.
3. NEVER use an abrasive sponge or cloth on the appliance.
4. NEVER leave appliance unattended while in use.
5. NEVER place anything other than what is intended to be cooked in the ceramic cooking pots.
6. Unplug appliance from outlet when not in use and when cleaning.
7. DO NOT place appliance in dishwasher.
8. Keep out of reach of children.
9. This appliance is NOT A TOY.
10. This appliance is not intended for use by young children nor the cognitively challenged without supervision.
11. Young children should be supervised to ensure that they do not play with the appliance.
12. DO NOT use outdoors.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including:

1. Read all instructions before operating this appliance.
2. Before use, make sure that the voltage of the wall outlet corresponds with the one shown on the rating plate.
3. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return the appliance to manufacturer or the nearest authorized service center for examination, repair, electrical or mechanical adjustment.
4. Do not touch hot surfaces. Always wear oven mitts or potholders when operating a hot appliance.
5. To protect against electric shock do not immerse cord, plugs, or Main Unit in water or other liquid.
6. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
7. Do not let cord hang over edge of a table or on hot surfaces.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. This appliance is not intended for used 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.

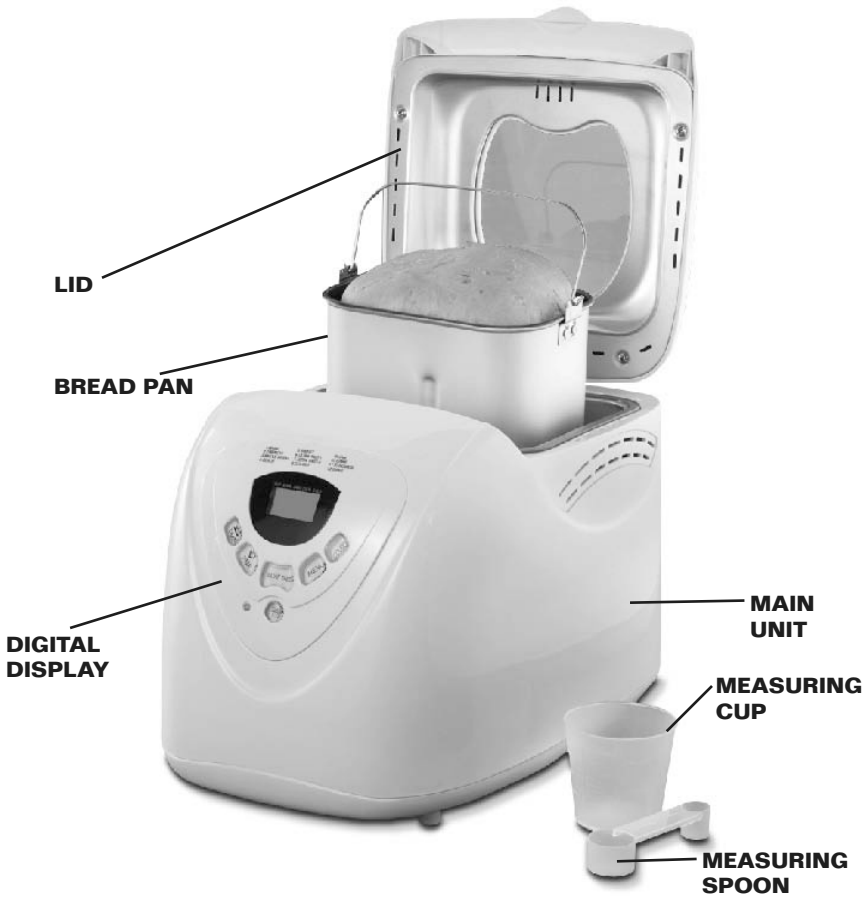
10. Children should be supervised to ensure that they do not play with the appliance.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. Do not touch any moving or spinning parts of the machine when baking.
14. Never turn on the appliance without properly attaching the Bread Pan.
15. Never hit the Bread Pan on the top or side to remove the loaf, as this may damage the Bread Pan.
16.  The Kneading Blade is a potential choking hazard. Make sure to remove the Kneading Blade from the bread loaf prior to slicing.
17. Do not put any objects other than intended ingredients into the machine.
18. Never cover the appliance with a towel or any other material, as heat and steam must be able to escape freely. A fire can be caused if machine is covered by, or comes into contact with, combustible material.
19. Always stop any running program to turn machine off, then remove plug from wall outlet.
20. Do not operate the appliance for other than its intended use.
21. Do not use outdoors.

SAVE THESE INSTRUCTIONS!

INTRODUCTION

Thank you for purchasing the ELECTRIC BREAD MAKER from Nostalgia Electrics™. With the ELECTRIC BREAD MAKER you create a variety of freshly baked breads, cakes and even jams! Mixing dough for baking pizza or rolls is also easy with this multi-function machine. The variety of uses for the ELECTRIC BREAD MAKER makes it a must-have item for every modern household.

PARTS & ASSEMBLY



KNEADING BLADE (Fits into the bottom of the BREAD PAN)



BLADE HOOK (Use to remove the KNEADING BLADE from the bread loaf after bread has cooled)

DIGITAL DISPLAY



LFT: Indicates the program you have chosen.

RT: The operation time for each program.

After Plugging In

As soon as the bread maker is plugged into the outlet, a beep will be heard and "13:00" will be displayed. Program 1 is the default program and "2.0 LB" and "MEDIUM" are the default settings.

START/STOP

The START/STOP button is used for starting and stopping the selected baking program.

To start a program, press the START/STOP button once. A short beep will be heard, the indicator light will turn on, the colon in the digital display will begin to flash and the program will start. All buttons except the START/STOP button will deactivate after a program has begun.

To stop the program, press the START/STOP button for approx. 3 seconds, then a beep will be heard, indicating that the program has been switched off. This feature will help to prevent any unintentional disruption to the operation of a program.

MENU

The MENU button is used to set different programs. Each time it is pressed you will hear a short beep and the program will change. Press the button continuously and you will see the 12 cooking programs cycle through on the digital display. Select your desired program.

COOKING PROGRAMS

Program 1: Basic

For white flour, regular wheat flour or rye flour. Bakes bread that has a compact consistency. Adjust the darkness of the bread by setting the COLOR button.

Program 2: French

For light breads made from fine flour. Bakes fluffy bread with a crispy crust. This setting is not suitable for baking recipes requiring butter, margarine or milk.

Program 3: Whole Wheat

For breads with heavy varieties of flour that require a longer phase of kneading and rising (for example, whole wheat flour and rye flour). The bread will be more dense.

Program 4: Quick

This setting is similar to Program 1: Basic, but takes less time. The bread baked on this setting is usually smaller, with a dense texture.

Baking program 5: Sweet

For breads with ingredients such as fruit juices, grated coconut, raisins, dried fruit, chocolate or sugar. Due to a longer phase of rising, the bread will be light and airy.

Program 6: Ultra fast-I

For kneading, rising and baking a 1.5 lb. loaf in the shortest amount of time. Usually the bread made is smaller with a rougher texture than bread made with Program 4: Quick.

Program 7: Ultra fast-II

The same as Program 6, but for baking a 2.0 lb. loaf.

Program 8: Dough

Has kneading and rising cycles, but no baking cycle. Remove the dough and use for making bread rolls, pizza, etc.

Program 9: Jam

For boiling jams and marmalades.

Program 10: Cake

Has kneading, rising and baking cycles for recipes that use baking soda or baking powder instead of yeast.

Program 11: Sandwich

For baking lightly textured bread with a thinner crust.

Program 12: Bake

For additional baking of breads that are too light or not baked through. In this program there is no kneading or rising.

COLOR

With the button you can select light, medium or dark color for the crust. This button is not applicable for the following program: CAKE, SANDWICH, BAKE, DOUGH and JAM.

LOAF SIZE

Select the weight (1.5lb, 2.0lb). Press the LOAF SIZE button to choose the desired weight.

This button is only applicable for the following programs: BASIC, FRENCH, WHOLE WHEAT, SWEET and SANDWICH.

DELAY ("TIME^ or TIME^")

If you do not want the program to start immediately, you can use the TIME buttons to set and delay the start time.

You can program how long you want the program to take by pressing the "TIME^ or TIME^" button. Please note that the delay time should include the baking time of program. At first the program and degree of browning

must be selected, then press "TIME^ or TIME~" to increase or decrease the delay time in 10 minute increments. The maximum delay is 13 hours.

Example: It is 8:30 p.m and you would like your bread to be ready at 7 o'clock the next morning (in 10 hours and 30 minutes). Select MENU, COLOR, LOAF SIZE, then press the "TIME^ or TIME~" to add the time until 10:30 appears on the Digital Display. Then press the START/STOP button to activate the delay program and the indicator will light up. The Digital Display will count down to show the remaining time. The bread will be fresh and ready at 7:00 a.m.. If you don't want to take out the bread immediately, it will stay warm inside the machine for one hour.

NOTE: For time delayed baking, do not use any easily perishable ingredients such as eggs, fresh milk, fruits, onions, etc.

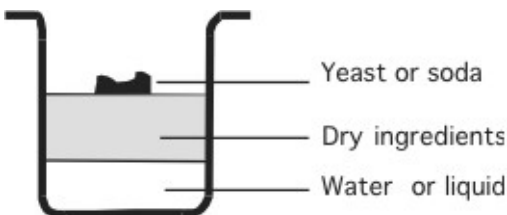
HOW TO OPERATE

Before first use:

1. Unpack ELECTRIC BREAD MAKER and check to make sure that all parts and accessories are included and undamaged.
2. Clean all the parts according to the CLEANING AND MAINTENANCE section.
3. Set the bread maker on BAKE mode and bake empty for about 10 minutes. Then let it cool down and clean all the detached parts again.
4. Dry all parts thoroughly and assemble them. The appliance is now ready for use.

How to make bread:

1. Place the Bread Pan inside the Main Unit, and then turn it clockwise until it clicks into the correct position. Fix the Kneading Blade onto the drive shaft. It is recommended to fill the hole with margarine prior to putting the Kneading Blade on in order to avoid the dough sticking to the Kneading Blade. This will also make the Kneading Blade easier to remove for cleaning.
2. Place ingredients into the Bread Pan. Add water or liquid ingredients first, then add sugar, salt and flour. Always add yeast or baking powder as the last ingredient.



3. Make a small indentation on the top of flour with your finger, add yeast into the indentation, making sure it does not come into contact with the liquid or salt.
4. Close the Lid gently and plug the power cord into a wall outlet.
5. Press the MENU button until your desired program is selected.
6. Press the COLOR button to select the desired crust color.
7. Press the LOAF SIZE button to select the desired size.

8. Set the delay time by pressing the "TIME^ or TIME~" button. This step may be skipped if you want the bread maker to start working immediately.
9. Press the START/STOP button once to start the baking cycle, and the indicator will light up.
10. Beeps will be heard during the Basic, French, Whole Wheat, Sandwich and Cake programs. This is to prompt you to add ingredients. Open the Lid and add ingredients according to the recipe. It is possible that steam will escape through the vent in the lid during baking. This is normal.
11. Once the program has completed, ten beeps will be heard. Press the START/STOP button for approx. 3 seconds and take out the bread. Open the Lid and while using oven mitts or potholders. Turn the Bread Pan in counter-clockwise and take out the Bread Pan.



The Bread Pan and bread may be very hot! Always handle with care.

12. Let the Bread Pan cool down before removing the bread. Then use a nonstick spatula to gently loosen the sides of the bread from the pan.
13. Turn Bread Pan upside down onto a wire cooling rack or clean cooking surface and gently shake until bread falls out.
14. Let the bread cool for about 20 minutes before slicing. It is recommended to slice bread with electric cutter or serrated knife. Do not use a butter knife, paring knife or other kitchen knife, as bread will not slice as evenly.
15. If you do not press the START/STOP button at the end of the program, the bread will automatically be kept warm for 1 hour. At the end of the hour-long warming cycle, one beep will be heard.
16. Make sure that Main Unit is unplugged when program is complete or when not in use.

NOTE: Before slicing the loaf, remove the Kneading Blade from inside the bottom of the loaf. Wait until loaf has fully cooled. If bread is hot, do not use your hand to remove the Kneading Blade.

HELPFUL TIPS

SMOKING

The appliance may emit a little smoke and a characteristic smell when you turn it on for the first time. This is normal and will soon stop. Make sure the appliance has sufficient ventilation.

BREAD SIZE

If the loaf of bread is too large or begins to overflow during cooking, you may have added too much yeast, flour or water. High temperature can also cause dough to rise too quickly. Make sure that you measure ingredients properly, following directions in RECIPES section.

If the loaf of bread is too small after baking, you may not have added enough yeast or the yeast may not be active enough. Make sure that you test the yeast before adding. Do not use expired yeast.

CRUST

If the crust is too thick, you may not have taken the bread out soon enough. If you leave the bread in the machine for too long after cooking, it will lose water and become too dense, causing the crust to harden.

If crust is too dark, it may be a result of sugar in the recipe. If you are making sweet bread with sugar in the recipe, press the START/STOP button 5-10 minutes prior to the recommended finish time. Keep the bread in the machine for 20 minutes after pressing the button, then remove immediately.

HOLLOW OR DENSE BREAD

If the bread is hollow after slicing, you may have added too much water, yeast or salt. Reduce the amount of water, yeast or salt in your recipe and make sure that water temperature is not too high when added to the dough.

If bread is too dense, you may have added too much flour or not enough water. Some recipes that call for fruit or use whole wheat flour also have a tendency to create dense breads. Reduce the amount of flour in your recipe or add a bit more water. For recipes that call for wheat flour, you may want to slightly increase the amount of yeast added to the dough.

STIRRING

If you hear the motor whirring, but the dough is not being stirred, make sure that the Bread Pan is properly inserted. Also make sure that you have set the program menu properly for the type of bread that you are making. If dough is too thick, it also may not stir properly.

"HHH" or "EEE" IN MENU DISPLAY

If the Digital Menu Display reads "HHH" it means that the temperature in the bread maker is too high for the machine to operate. Make sure that you allow the machine to cool down between baking loaves. Press the START/STOP button, unplug bread maker, open the cover and take Bread Pan out until the machine has cooled completely.

If the Digital Menu Display reads "EEE" after pressing the START/STOP button, the temperature sensor is disconnected. An authorized technician must check and repair the sensor.

STORING BREAD

Store bread in a sealed plastic bag or container. Bread can be stored for about three days at room temperature. If you need to store bread for longer than three days, place it in the refrigerator. Refrigerated bread can keep for at most ten days in a sealed bag or container. Homemade bread does not contain preservatives, so it does not keep as long as store bought bread.

CLEANING & MAINTENANCE

Disconnect the machine from the power outlet and let it cool down before cleaning.

1. Bread Pan: remove the Bread Pan by turning it in counter-clockwise, then lift by pulling the handle. Wipe inside and outside of Bread Pan with a damp, non-abrasive cloth or sponge. The pan must be dried completely before reinstalling.
2. Kneading Blade: Make sure that the Kneading Blade is removed from the bread prior to slicing. Wipe the Kneading Blade carefully with a non-abrasive, damp

cloth or sponge. Both the Bread Pan and Kneading Blade are dishwasher safe.

3. Main Unit: Gently wipe the outside of Main Unit with a damp, non-abrasive cloth or sponge. Do not use any abrasive cleaners on the machine. Never immerse the ELECTRIC BREAD MAKER in water.

NOTE: It is not recommended that you remove the Lid for cleaning.

4. Make sure that ELECTRIC BREAD MAKER is completely cooled, clean and dry with a closed Lid before storing.

It is that simple!

RECIPES

You can create a variety of breads using your ELECTRIC BREAD MAKER. Simply follow the instructions below for ingredients and measurements and then choose your favorite recipes. You can also use box mixes to create breads.

Use your imagination and have FUN with your ELECTRIC BREAD MAKER!

INTRODUCTION OF BREAD INGREDIENTS

1. BREAD FLOUR

Bread flour contains a high amount of gluten (sometimes referred to as high-gluten flour). The gluten makes the bread dough more elastic so that it expands and does not collapse after rising. Since the gluten content of bread flour is higher than common flour, it can be used for making bread that is larger in size and has better consistency. Bread flour is the most important ingredient of making bread.

2. PLAIN FLOUR

Flour that does not contain baking powder. It can be used for making quick bread.

3. WHOLE WHEAT FLOUR

Whole wheat flour is ground from wheat grain. It contains wheat and gluten. Whole wheat flour is heavier and more contains more nutrients than white flour. Bread made with whole wheat flour is usually smaller in size, so many recipes usually combine whole wheat flour with bread flour to achieve the best results.

4. SELF-RISING FLOUR

A type of flour that contains baking powder. It is used for baking cakes specially.

5. CORN FLOUR & OATMEAL FLOUR

Corn flour and oatmeal flour are ground from corn and oatmeal. Bread made with these flours is more rough in texture.

6. SUGAR

Sugar is an important ingredient that enhances the taste and color of bread.

7. YEAST

Active yeast will produce carbon dioxide. The carbon dioxide will expand the bread.

1 tbsp. dry yeast = 3 tsp. dry yeast

Yeast must be stored in the refrigerator, as the active ingredients in it will be killed at high temperature. Before using, check the production date and storage life of your yeast. Store unused yeast in the refrigerator. Usually the failure of bread rising is caused by bad or expired yeast.

Follow the steps below to check whether your yeast is fresh and active.

- Pour ½ cup warm water (110° F to 120° F) into a measuring cup.
- Put 1 tsp. white sugar into the cup and stir, then sprinkle 2 tsp. yeast over the water.
- Place the measuring cup in a warm place for about 10 min. Do not stir the water.
- The froth should be up to 1 cup. If the froth does not reach 1 cup, the yeast is dead or inactive.

8. SALT

Salt is necessary to improve bread flavor and crust color. Never use too much salt in a recipe, as it can prevent the yeast from rising.

9. EGG

Eggs can improve bread texture, make the bread more nourishing and larger in size. Make sure to stir eggs before adding to Bread Pan.

10. BUTTER & VEGETABLE OIL

Oil and butter can make bread softer and more perishable. Butter should be melted or softened before using.

11. BAKING POWDER

Baking powder is used for rising when using an ULTRA FAST program to make bread and cake. The ULTRA FAST programs do not have a rising cycle, so the baking powder produces air, which forms bubbles to soften the texture of the bread.

12. BAKING SODA

See Baking Powder. It can also be used in combination with baking powder.

WATER & OTHER LIQUIDS

Water is an essential ingredient for making bread. The temperature of water used to make bread is very important. Do not add cold water to bread dough. The temperature of water used to dissolve yeast must be between 110° F to 120° F. When yeast is combined with flour and other dry ingredients, water temperature between 120° F and 130° F is best. The water may be substituted with fresh milk or water mixed with 2% milk powder, which may enhance bread flavor and improve crust color. Some recipes may call for juice for the purpose of enhancing bread flavor.

INGREDIENT MEASUREMENTS

In order to make good bread, you must make sure to measure ingredients precisely. It is strongly suggested that you use a measuring cup or measuring spoon (included) to obtain accurate amounts, otherwise the bread may not bake properly.

1 Tbsp. = 3 Tsp.

1 Packet Dry Yeast = 2 Tsp.

1. Weighing Liquid Ingredients

Water, fresh milk or milk powder should be measured with measuring cups. When you measure cooking oil or other ingredients, clean the Measuring Cup thoroughly between uses.

2. Dry Measurements

Dry measuring must be done by gently spooning ingredients into the

Measuring Cup and then once filled, leveling off with a knife. Never add more dry ingredients than a recipe calls for, as this could effect the outcome of baking. When measuring small amounts of dry ingredients, the Measuring Spoon must be used. Measurements must be level, as any deviation from the recipe could effect the outcome of baking.

3. Adding Sequence

Always follow the sequence of adding ingredients to the Bread Pan precisely as shown in How to Operate section. The sequence of adding ingredients is: liquid ingredients, dry ingredients, flour, make an indentation in the flour and then add either yeast or baking powder. Do not stir ingredients inside of the Bread Pan. The flour should not become completely wet. The yeast can only be placed on the dry flour and CANNOT touch the salt. After the flour has been kneaded for some time, a beep will prompt you to add fruit and nut ingredients to the mixture if the recipe calls for them. If the fruit or nut ingredients are added too early, the flavor will be diminished from being mixed for too long. When you use the delay function for a long time, never add the perishable ingredients such as eggs, milk or fruit.

Here are some recipes that you can try:

WHITE BREAD

1.5lb LOAF

- 1 Cup
- Water
- 1 Tbsp. Butter
- 1Tsp. Salt
- 1½ Tbsp. Sugar
- 1½ Tbsp. Powdered Milk
- 3 Cups Bread Flour
- 1½ Tsp. Dry Yeast

2.0lb LOAF

- 1½ Cup Water
 - 1½ Tbsp. Butter
 - 1¾ Tsp. Salt
 - 2 Tbsp. Sugar
 - 2 Tbsp. Powdered Milk
 - 4 Cups Bread Flour
 - 1½ Tsp. Dry Yeast
- Use PROGRAM 1: BASIC

BUTTERMILK BREAD

1.5lb LOAF

- ¼ Cup Buttermilk
- 1Tsp. Salt
- 3 Cups Bread Flour
- 1½ Tsp. Dry Yeast

2.0lb LOAF

- ½ Cup Buttermilk
- 1 Tsp. Salt
- 4 Cups Bread Flour
- 1½ Tsp. Dry Yeast

Use PROGRAM 2: FRENCH

FRENCH BREAD**1.5lb LOAF**

- 1¼ Cup Water
- 1Tsp. Salt
- 1 Tsp. Sugar
- ¾ Tbsp. Vegetable Oil
- 2 Cups Bread Flour
- 1 Cup Wheat Flour
- 1½ Tsp. Dry Yeast

2.0lb LOAF

- 1½ Cup Water
- 1¾ Tsp. Salt
- 1 Tsp. Sugar
- 1 Tbsp. Vegetable Oil
- 2½ Cups Bread Flour
- 1½ Cup Wheat Flour
- 1½ Tsp. Dry Yeast

Use PROGRAM 2: FRENCH

ITALIAN WHITE BREAD**1.5lb LOAF**

- 1¼ Cup Water
- 1Tsp. Salt
- 1Tsp. Sugar
- ¾ Tsp. Vegetable Oil
- 3 Cups Bread Flour
- 3 oz. Cornmeal
- 1½ Tsp. Dry Yeast

2.0lb LOAF

- 1½ Cup Water
- 1 Tsp. Salt
- 1 Tsp. Sugar
- ¾ Tsp. Vegetable Oil
- 4 Cups Bread Flour
- 3½ oz. Cornmeal
- 1½ Tsp. Dry Yeast

Use PROGRAM 11: SANDWICH

OAT BREAD**1.5lb LOAF**

- 1 Cup Water
- 3 Cups Bread Flour
- ½ Cup Rolled Oats
- 2 Tbsp. Butter
- 1Tsp. Salt
- ½ Tbsp. Brown Sugar
- 1½ Tsp. Dry Yeast

2lb LOAF

- 1½ Cup Water
- 4 Cups Bread Flour
- ¾ Cup Rolled Oats
- 2¼ Tbsp. Butter
- 1Tsp. Salt
- 1 Tbsp. Brown Sugar
- 1½ Tsp. Dry Yeast

Use PROGRAM 1: BASIC

WHOLE WHEAT BREAD**1.5lb LOAF**

- 1 Cup Water
- 1 Tbsp. Butter
- 1Tsp. Salt
- 1½ Tbsp. Sugar
- 1½ Tbsp. Powdered Milk
- 2 Cups Whole Wheat Flour
- 1 Cup Bread Flour
- 1½ Tsp. Dry Yeast

2.0lb LOAF

- 1½ Cup Water
- 1½ Tbsp. Butter
- 1¾ Tsp. Salt
- 2 Tbsp. Sugar
- 2 Tbsp. Powdered Milk
- 3 Cups Whole Wheat Flour
- 1 Cup Bread Flour
- 1½ Tsp. Dry Yeast

Use PROGRAM 3: WHOLE WHEAT

POTATO BREAD**1.5lb LOAF**

- 1 Cup Water or Milk
- 1 Tbsp. Butter
- 1 Tsp. Salt
- 1 Tsp. Sugar
- 1 Egg
- ½ Cup Mashed Potatoes
- 3 Cups Bread Flour
- 2 Tsp. Dry Yeast

2.0lb LOAF

- 1¼ Cup Water or Milk
- 1½ Tbsp. Butter
- 1 Tsp. Salt
- 1 Tsp. Sugar
- 1 Egg
- ¾ Cup Mashed Potatoes
- 4 Cups Bread Flour
- 2 Tsp. Dry Yeast

Use PROGRAM 4: QUICK

ONION BREAD**1.5lb LOAF**

- 1 Cup Water
- 1 Tsp. Salt
- 1 Tsp. Sugar
- ½ Cup Grilled Onions
- 3 Cups Bread Flour
- 1½ Tsp. Dry Yeast

2.0lb LOAF

- 1½ Cup Water
- 1 Tsp. Salt
- 1 Tsp. Sugar
- ½ Cup Grilled Onions
- 4 Cups Bread Flour
- 1½ Tsp. Dry Yeast

Use PROGRAM 1: BASIC

RYE BREAD**1.5lb LOAF**

- 1 $\frac{1}{8}$ Cups Warm Water
- 2 Tbsp. Molasses
- 1 Tbsp. Vegetable Oil
- 1 Tsp. Salt
- 2 Cups Bread Flour
- 1 Cup Rye Flour
- 3 Tbsp. Brown Sugar
- $\frac{3}{4}$ Tsp. Caraway Seed
- 1 $\frac{1}{2}$ Tsp. Dry Yeast

2.0lb LOAF

- 1 $\frac{1}{8}$ Cups Warm Water
- 2 Tbsp. Molasses
- 1 Tbsp. Vegetable Oil
- 1 Tsp. Salt
- 2 $\frac{1}{2}$ Cups Bread Flour
- 1 $\frac{1}{2}$ Cups Rye Flour
- 3 Tbsp. Brown Sugar
- 1 Tsp. Caraway Seed
- 2 Tsp. Dry Yeast

Use PROGRAM 3: WHOLE WHEAT

BEER BREAD**1.5lb LOAF**

- $\frac{3}{4}$ Cup Water
- 3 Cups Bread Flour
- 1 Tsp. Salt
- $\frac{1}{4}$ Cup Brown Sugar
- 12 oz. Can of Beer
- 1 $\frac{1}{2}$ Tsp. Dry Yeast

2.0lb LOAF

- 1 Cup Water
- 4 Cups Bread Flour
- 1 Tsp. Salt
- $\frac{1}{4}$ Cup Brown Sugar
- 12 oz. Can of Beer
- 1 $\frac{1}{2}$ Tsp. Dry Yeast

Use PROGRAM 1: BASIC

EGG BREAD**1.5lb LOAF**

- 1 Cup Water
- 1 Tsp. Salt
- 1 Tsp. Sugar
- 1 Egg
- 3 Cups Bread Flour
- 1 $\frac{1}{2}$ Tsp. Dry Yeast

2.0lb LOAF

- 1 $\frac{1}{4}$ Cup Water
- 1 Tsp. Salt
- 1 Tsp. Sugar
- 2 Eggs
- 4 Cups Bread Flour
- 1 $\frac{1}{2}$ Tsp. Dry Yeast

Use PROGRAM 1: BASIC

HERB BREAD**1.5lb LOAF**

- 1¼ Cup Buttermilk
- 1 Tsp. Salt
- 1 Tsp. Sugar
- 1¾ Tsp. Butter
- 3 Cups Bread Flour
- 1 Tbsp. Mixed Herbs
- 1½ Tsp. Dry Yeast

2.0lb LOAF

- 1½ Cup Buttermilk
- 1 Tsp. Salt
- 1 Tsp. Sugar
- 2 Tsp. Butter
- 4 Cups Bread Flour
- 1½ Tbsp. Mixed Herbs
- 1½ Tsp. Dry Yeast

Use PROGRAM 1: BASIC

WHITE SANDWICH BREAD**1.5lb LOAF**

- 1 Cup Water
- 1½ Tbsp. Butter
- 1½ Tsp. Salt
- 2 Tbsp. Sugar
- 3 Cups Bread Flour
- 1 Tsp. Dry Yeast

2.0lb LOAF

- 1½ Cup Water
- 2 Tbsp. Butter
- 2 Tsp. Salt
- 4 Tbsp. Sugar
- ½ Cup Grilled Onions
- 4 Cups Bread Flour
- 1 Tsp. Dry Yeast

Use PROGRAM 11: SANDWICH

WHOLE WHEAT SANDWICH BREAD**1.5lb LOAF**

- 1½ Cup Water
- 1½ Tbsp. Dry Milk
- 1½ Tbsp. Butter
- 1½ Tsp. Salt
- 2 Tbsp. Honey
- 2 Cups Wheat Flour
- 1 Cup Bread Flour
- 1½ Tsp. Dry Yeast

2.0lb LOAF

- 2 Cups Water
- 2 Tbsp. Dry Milk
- 2 Tbsp. Butter
- 2 Tsp. Salt
- 3 Tbsp. Honey
- 2½ Cup Wheat Flour
- 1½ Cup Bread Flour
- 1½ Tsp. Dry Yeast

Use PROGRAM 11: SANDWICH

RAISIN NUT BREAD**1.5lb LOAF**

- 1 Cup Water
- 2 Tbsp. Vegetable Oil
- 1½ Tsp. Salt
- 1 Tbsp. Brown Sugar
- ¾ Tsp. Cinnamon
- ¼ Cup Raisins
- ¼ Cup Chopped Nuts
- 3 Cups Bread Flour
- 1 Tsp. Dry Yeast

2.0lb LOAF

- 1¼ Cup Water
- 3 Tbsp. Vegetable Oil
- 2 Tsp. Salt
- 1½ Tbsp. Brown Sugar
- ¾ Tsp. Cinnamon
- ¼ Cup Raisins
- ¼ Cup Chopped Nuts
- 4 Cups Bread Flour
- 1½ Tsp. Dry Yeast

Use PROGRAM 1: BASIC

CARROT BREAD**1.5lb LOAF**

- 1 Cup Water
- 1½ Tbsp. Butter
- 3 Cups Bread Flour
- 1½ oz. Shredded Carrots
- 1 Tsp. Salt
- 1 Tsp. Sugar
- 1½ Tsp. Dry Yeast

2.0lb LOAF

- 1¼ Cup Water
- 1¾ Tbsp. Butter
- 4 Cups Bread Flour
- 2 oz. Shredded Carrots
- 1 Tsp. Salt
- 1 Tsp. Sugar
- 1½ Tsp. Dry Yeast

Use PROGRAM 1: BASIC

ZUCCHINI BREAD**1.5lb LOAF**

- 1½ oz. Water
- 1 Tsp. Salt
- 1 Tsp. Sugar
- 1 Cup Shredded Zucchini
- 3 Cups Bread Flour
- 1½ Tsp. Dry Yeast

2.0lb LOAF

- 1¾ oz. Water
- 1 Tsp. Salt
- 1 Tsp. Sugar
- 1¼ Cup Shredded Zucchini
- 4 Cups Bread Flour
- 1½ Tsp. Dry Yeast

Use PROGRAM 1: BASIC

PUMPKIN BREAD**2lb LOAF**

Use PROGRAM 1: BASIC

- 1¼ Cup Pumpkin Puree
- 1 Tsp. Salt
- 1 Tsp. Sugar
- 1¾ Tbsp. Butter
- 2 oz. Pumpkin Seeds
- 4 Cups Bread Flour
- 1½ Tsp. Dry Yeast

BANANA NUT BREAD**1.5lb LOAF**

Use PROGRAM 4: QUICK

- 1 Cup Milk
- 4 Tbsp. Vegetable Oil
- 2 Cups Ripened, Mashed Bananas
- 4 Eggs
- 2 Tsp. Salt
- ½ Cup White Sugar
- ½ Cup Brown Sugar
- 1 Cup Chopped Walnuts
- 3 Cups All-Purpose Flour
- 2 Tsp. Baking Soda

PIZZA BREAD**1.5lb LOAF**

- 1¼ Cup Water
- 1 Tbsp. Olive Oil
- 1 Tsp. Salt
- 1 Tsp. Sugar
- 1½ Tsp. Oregano
- 2 Tbsp. Grated Parmesan Cheese
- 2½ oz. Cornmeal
- 3 Cups Bread Flour
- 1½ Tsp. Dry Yeast

2.0lb LOAF

- 1½ Cup Water
- 1 Tbsp. Olive Oil
- 1 Tsp. Salt
- 1 Tsp. Sugar
- ¾ Tsp. Oregano
- 2½ Tbsp. Grated Parmesan Cheese
- 3½ oz. Cornmeal
- 4 Cups Bread Flour
- 1½ Tsp. Dry Yeast

Use PROGRAM 1: BASIC

SUNFLOWER SEED BREAD**1.5lb LOAF**

- 1¼ Cup Water
- 1 Tsp. Salt
- 1 Tsp. Sugar
- 1¾ Tbsp. Butter
- 3 Cups Bread Flour
- 1 oz. Sunflower Seeds
- 1½ Tsp. Dry Yeast

2.0lb LOAF

- 1½ Cup Water
- 1 Tsp. Salt
- 1 Tsp. Sugar
- 2 Tbsp. Butter
- 4 Cups Bread Flour
- 1¼ oz. Sunflower Seeds
- 1½ Tsp. Dry Yeast

Tip: Add the sunflower seeds after the first beep. If you roast the seeds in the oven, the taste will be more intense.

Use PROGRAM 1: BASIC

ULTRA-FAST PESTO BREAD**1.5lb LOAF**

- 1¼ Cup Water
- 3 Tbsp. Pesto Sauce
- 4 Tsp. Dry Milk
- ⅓ Tsp. Salt
- 4 Tsp. Sugar
- 3 Cups Bread Flour
- 3 Tsp. Dry Yeast

2.0lb LOAF

- 1½ Cup Water
- ½ Cup Pesto Sauce
- 6 Tsp. Dry Milk
- ½ Tsp. Salt
- 6 Tsp. Sugar
- 4 Cups Bread Flour
- 4 Tsp. Dry Yeast

Use PROGRAM 6: ULTRA FAST-1

CORNBREAD**1.5lb LOAF**

Use PROGRAM 4: QUICK

- 1 Cup Milk
- 1 Tsp. Salt
- ¼ Cup Sugar
- 4 Eggs
- ⅓ Tsp. Vegetable Oil
- ½ Cup Cornmeal
- 3 Cups All-Purpose Flour
- 5 Tsp. Baking Powder

DOUGH PREPARATION

You can easily prepare dough with the DOUGH program of your bread baking machine. The dough can be further Worked and baked in your oven. During the 2 nd kneading phase add the ingredients when you hear the acoustic signal. In the Dough program there are no differences in the Baking levels. We will provide the doses that can be prepared.

Here are a few recipes:

WHOLEMEAL WHEAT PIZZA DOUGH

NORMAL DOUGH SIZE

- ¾ Cup Water
- 1¼ Cup Wheat Wholemeal Flour
- 1 Tbsp. Wheat Germ
- ½ Tsp. Salt
- 2 Tbsp. Olive Oil
- 1 Tsp. Dry Yeast

LARGE DOUGH SIZE

- 1 Cup Water
- 2 Cups Wheat Wholemeal Flour
- 1½ Tbsp. Wheat Germ
- 1 Tsp. Salt
- 3 Tbsp. Olive Oil
- 1½ Tsp. Dry Yeast

Use PROGRAM 8: DOUGH

When dough is ready, take out of Bread Pan and set aside for 10 minutes.

Roll dough out into pizza shape.

Spread pizza sauce and toppings on top of pizza.

Bake in preheated 375° F oven for 20 minutes.

BRIOCHEs

- 1¼ Cup Water or Milk
- 2 Eggs
- 5¼ Tbsp. Butter
- ¾ Tsp. Salt
- ¼ Cup Sugar
- 2½ Cups Bread Flour
- 2 Tsp. Dry Yeast

Use PROGRAM 8: DOUGH

Take the dough from the Bread Pan, knead, and divide it into pieces.

Make one small and one large ball out of each piece.

Place the large ball into a greased brioche baking tin. Place the small ball on top of it.

Leave it to rise until the volume doubles.

Whip an egg together with some sugar. Brush mixture on the brioche and bake.

FRENCH BAGUETTE**NORMAL
DOUGH SIZE**

- 1½ Cup Water
- 1¾ Tbsp. Dry Wheat Leaven
- 1 Tsp. Salt
- 1 Tsp. Sugar
- 2 Cups Bread Flour
- 1 Cup Wheat Flour
- 1½ Tsp. Dry Yeast

LARGE DOUGH SIZE

- 2¼ Cup Water
- 3½ Tbsp. Dry Wheat Leaven
- ½ Tsp. Salt
- ½ Tsp. Sugar
- 2½ Cups Bread Flour
- 1½ Cup Wheat Flour
- 2 Tsp. Dry Yeast

Use PROGRAM 8: DOUGH

When dough is ready, divide into 2-4 parts, form into loaf shapes and let them sit for 30-40 minutes.

Make a series of diagonal cuts on the top surface and put the bread in the oven to bake.

CROISSANTS

- 1 Cup Water or Milk
- 1 Egg
- ¼ Cup Butter
- 1 Tsp. Salt
- 2 Tbsp. Sugar
- 3 Cups Bread Flour
- 1½ Tsp. Dry Yeast

Use PROGRAM 8: DOUGH

Take the dough from the Bread Pan, knead, leave it to set it aside and then knead again.

Cover the dough and put in the refrigerator for 30 minutes.

Roll out the dough into a rectangle and brush melted butter on it, avoiding the edges.

Place the dough in a plastic bag and set aside for at least 1 hour or overnight in the refrigerator.

Roll out the dough into a rectangle and cut it into 9 squares. Cut each square diagonally.

BRAN ROLLS

- 1 Cup Water
 - ½ Cup Butter
 - 1 Egg
 - ⅓ Cup Sugar
 - ¾ Tsp. Salt
 - ½ Cup Bran Flakes
 - 1½ Cup Bread Flour
 - 1½ Cup Whole Wheat Flour
 - 2¼ Tsp. Dry Yeast
 - 1 Egg White, Beaten and set aside for baking
- Use PROGRAM 8: DOUGH
- Take the dough from the Bread Pan, cover and set aside for 10 minutes.
- Divide dough into 14 pieces and roll on floured surface into long, thin rolls.
- Tie rolls into individual knots. Pinch the ends and tuck into the bottom of the knots.
- Place knots onto greased baking sheets.
- Cover and let rise, unrefrigerated, until volume doubles.
- Brush egg white mixture onto knots.
- Bake in preheated 375° F oven for 15-20 minutes or until golden brown in color.

PRETZELS**NORMAL**

- 1 Cup Water
- 1½ Cup Bread Flour
- ½ Tsp. Sugar
- ¼ Tsp. Salt
- 1 Tsp. Dry Yeast
- 1 Egg, Slightly Beaten and Set Aside
- Sea Salt

LARGE

- ¼ Cup Water
- 2 Cups Bread Flour
- ¾ Tsp. Sugar
- ½ Tsp. Salt
- ¾ Packet Dry Yeast
- 1 Egg, Slightly Beaten and Set Aside
- Sea Salt

Use PROGRAM 8: DOUGH

Remove dough from Bread Pan.

Divide the dough into pieces and form a long, thin roll out of each piece of dough. Form the dough into pretzel shapes and lay them on a greased baking sheet.

Brush the egg mixture onto the pretzels and sprinkle coarse sea salt on top.

Bake in preheated 400° F for 12-15 minutes. Remove immediately.

COFFEE CAKE**NORMAL**

- 1 Cup Milk
- 3 Cups Bread Flour
- ¼ Tsp. Salt
- 1 Egg Yolk
- 1 Tbsp. Butter
- ¼ Cup Sugar
- 1 Tsp. Dry Yeast

Topping:

- 2 Tbsp. Melted Butter
- ¼ Cup Sugar
- 1 Tsp. Cinnamon
- ½ Cup Crushed Pecans

LARGE

- 1 Cup Milk
- 4 Cups Bread Flour
- ½ Tsp. Salt
- 1 Egg Yolk
- 2 Tbsp. Butter
- ¼ Cup Sugar
- 1½ Tsp. Dry Yeast

Topping:

- 3 Tbsp. Melted Butter
- ½ Cup Sugar
- 1½ Tsp. Cinnamon
- ½ Cup Crushed Pecans

Use PROGRAM 8: DOUGH

Take dough out of Bread Pan and knead it.

Form dough into a greased and floured round or square bread pan.

Follow the directions below to make the topping:

Brush butter onto the bread.

Mix the sugar, cinnamon and nuts together in a bowl and spread on top of butter.

Set loaf of bread aside for 30 minutes, unrefrigerated, and then bake in a preheated 350° F oven for 45 minutes, or until a toothpick inserted into the loaf comes out clean.

JAMS & MARMALADES

It is easy to make jams or marmalades with your **ELECTRIC BREAD MAKER**. Simply follow these instructions:

1. Wash fresh, ripened fruit. Peel apples, peaches, pears and other fruits with hard peels.
2. Always use the recommended measurements, as they are chosen especially to work with the **JAM** setting on your machine. If you do not use the correct measurements, the jam may boil too early or spill over.
3. Weigh the fruit, cut it into small pieces or add the jam sugar in specified quantities.
4. Do **NOT** use regular sugar, as the jam will not become thick enough. Jam sugar, or preserving sugar, has pectin added to it so that your jam will thicken.
5. Mix the fruit with the sugar and start the **JAM** program.
6. When program has completed, you can pour the jam or marmalade into canning jars. Seal jars completely.

Here are some recipes that you can use to make delicious jams:

STRAWBERRY JAM

- 4 Cups Clean, Fresh Strawberries
Cut into Pieces or Pureed
Mix all of the ingredients together in the Bread Pan with a plastic spoon.
Select the **JAM** program and start.
- 2 Cups Jam Sugar
When program completes, remove the Bread Pan using oven mitts or pot holders.
- 1 Tbsp. Lemon Juice
Pour jam into canning jars and seal jars completely.

MIXED BERRY JAM

- 4 Cups Frozen Mixed Berries, Thawed
Mix all of the ingredients together in the Bread Pan with a plastic spoon.
Select the **JAM** program and start.
- 2 Cups Jam Sugar
When program completes, remove the Bread Pan using oven mitts or pot holders.
- 1 Tbsp. Lemon Juice
Pour jam into canning jars and seal jars completely.

ORANGE MARMALADE

- 4 Cups Peeled and Thinly Diced Oranges
Mix all of the ingredients together in the Bread Pan with a plastic spoon.
Select the **JAM** program and start.
- ½ Cup Peeled and Thinly Diced Lemons
When program completes, remove the Bread Pan using oven mitts or pot holders.
- 2 Cups Jam Sugar
Pour marmalade into canning jars and seal jars completely.

RETURNS & WARRANTY

SHOULD YOUR UNIT NOT WORK OR IS DAMAGED WHEN YOU FIRST TAKE IT OUT OF THE BOX, PLEASE RETURN IT TO THE PLACE OF PURCHASE IMMEDIATELY.

ELECTRIC BREAD MAKER / BM100

Should you have any questions, please contact us via email or at the customer service number listed below between the hours of 8:00 AM and 5:00 PM, Monday through Friday, Central Standard Time.

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Green Bay, WI 54304-5685
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