



# BLACK & DECKER®

## 900gm Bread Maker



**BMH110**



## Important Safeguards

When using electrical appliances, in order to reduce the risk of fire, electric shock, and/or injury to persons, basic safety precautions should always be followed.

### For Your Safety

Read all instructions carefully, even if you feel you are quite familiar with the appliance.

- To protect against the risk of electric shock DO NOT IMMERSE any part of this appliance in water or any other liquid.
- This appliance is not intended for use by young children or infirm persons without supervision. Never leave an appliance unattended when in use.
- Young children should be supervised to ensure that they do not play with the appliance.
- Switch off and remove the plug from the power outlet before cleaning or when not in use. To unplug, grasp the plug and pull from power outlet. Never pull cord. Never carry the appliance by the cord.
- Do not operate the appliance with a damaged cord or plug or after the appliance malfunctions, has been dropped or damaged in any manner.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces. Do not place any part of this appliance on or near a hot gas or electric burner or in a heated oven.
- Do not use this appliance for anything other than its intended use. This product is intended for household use only.
- Do not attempt to repair or disassemble the appliance. There are no user serviceable parts.
- Do not use outdoors.
- The use of attachments or accessories not recommended or sold by this appliance manufacturer may result in fire, electric shock or personal injury.

- Avoid touching hot surfaces during use as they may become hot and could cause burns. Use the handles or knobs. Allow to cool before cleaning.
- The appliance should always be operated on a level, heat resistant surface. Operating the appliance on sinks, drainboards, uneven or inclined surfaces should be avoided.
- Never use harsh, abrasive or caustic cleaners or oven cleaners to clean this appliance.

**FAILURE TO OBSERVE THESE CAUTIONS MAY RESULT IN DAMAGE TO THE APPLIANCE.**

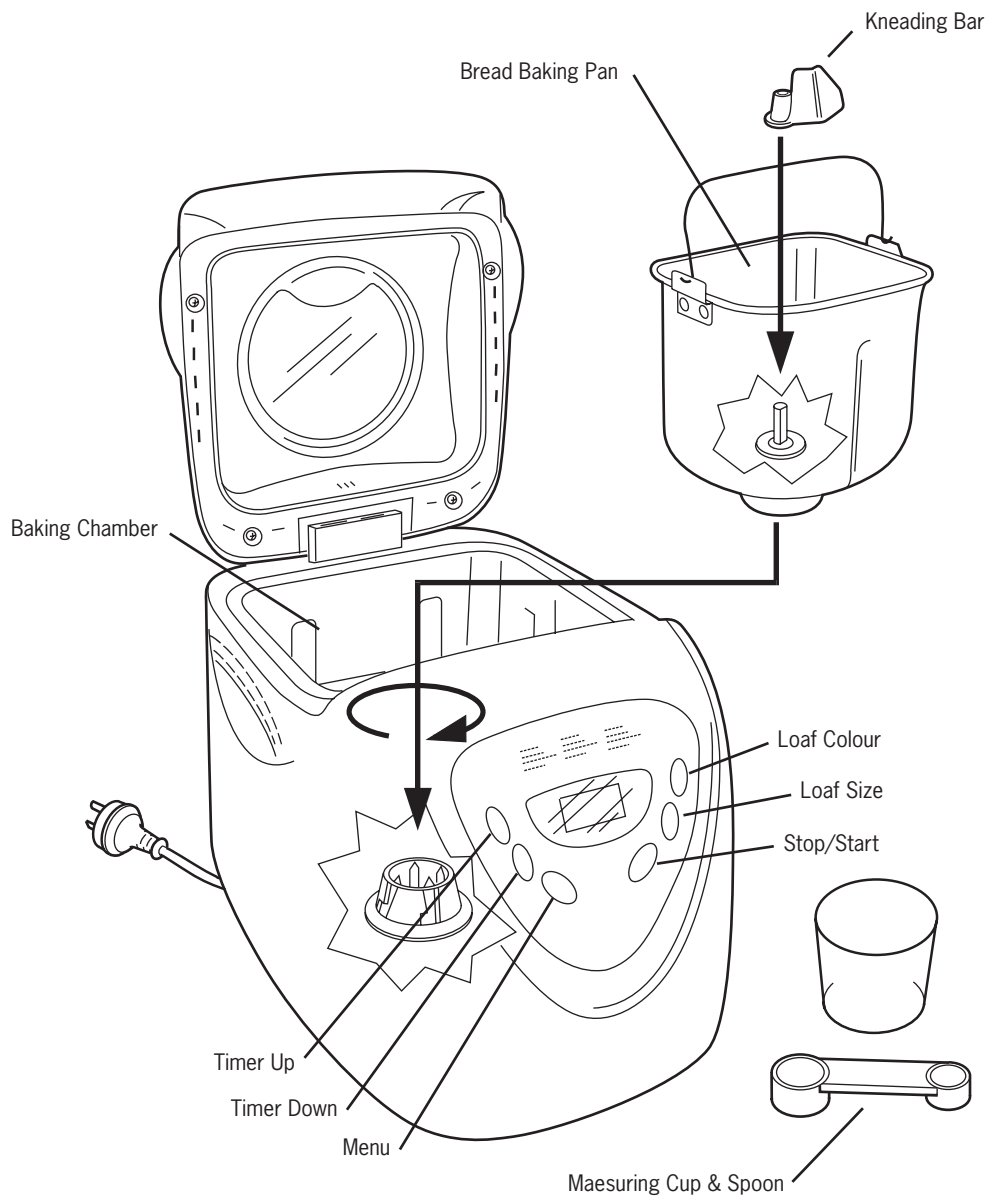
### COMPULSORY WARNING

If the supply cord is damaged it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

This product has not been designed for any uses other than those specified in this booklet.

### Save These Instructions

## Features of Your Black & Decker Bread Maker



## Your Black & Decker Bread Maker

Congratulations on the purchase of your new Black & Decker Bread Maker.

Before first using your Black & Decker Bread Maker, it is most important that you read and follow the instructions in this use and care booklet, even if you feel you are quite familiar with this type of appliance.

Your attention is drawn particularly to the section dealing with IMPORTANT SAFEGUARDS. Find a place and keep this booklet handy for future reference.

This appliance has been designed to operate from a standard domestic power outlet. It is not intended for industrial or commercial use.

## Preparing Your Bread Maker For Use

1. Carefully unpack your Bread Maker. Remove all packaging materials and discard or retain for future use.
2. Remove the baking pan. Wipe the baking chamber with a soft damp cloth or sponge. Never use abrasive or strong household cleaners since they may damage the finish of the chamber.
3. Wash the baking pan with warm soapy water. Rinse and dry thoroughly.
4. Grease the bread pan and return to the chamber and bake empty for approximately 10 minutes. Clean once more.
5. Return the baking pan to the chamber and place the kneading bar on the axle in the baking area. Your Bread Maker is now ready for use.

## Operating The Bread Maker

Before first using your bread maker, please read the instruction manual carefully and ensure the voltage of your electricity supply is the same as that indicated on the rating label on the appliance.

1. Connect the Bread Maker to a power outlet. When the bread maker is connected to power, a beep will be heard and "3:00" will appear on the display after a short time. The two dots between the "3" and "00" are not constantly lit.
2. The machine is now ready to operate and is automatically set to program "1" (normal position), but the program has not yet started.

## Functions of The Bread Maker

### Program Menu

This is used to select the baking program menu. Each time it is pressed (accompanied by a short beep) the program changes. The current program is shown on the LCD display. The machine has 12 program menus. Refer to the program menu.

### Colour of crust

This is used to select a light, medium or dark color for the crust.

### Loaf size

This is used to select a small(1.5lb) or a larger(2lb) loaf setting for bread recipes.

### Start/Stop button

This starts and stops or finishes the selected baking program.

### Start

In order to start a program, press the "Start/Stop" button for approx 1 second. A short beep is heard and the two dots in the time display begin to flash and the program starts.

### Stop

In order to stop a program, press the "Start/Stop" button for approx 2 seconds until a beep confirms that the program has been switched off.

### On/Off

**Two dots flashing:** Program is started.

**Two dots continuously lit:** Program is stopped.

## Delay Timer

You can delay the time your bread maker starts to have fresh bread ready at a particular time. This is ideal when you would like fresh bread for when you get up in the morning or when you come home from work. Use the "Timer" button to advance the time in 10 minute increments. If necessary, use the "Timer" button to decrease the time. When the delay timer is set where you want it, make sure to press the "Start/Stop" button. The colon ":" flashes and your bread will be ready when you planned.

The time which appears on the clock after it switches on automatically is the remaining baking time. Therefore ensure you set the time for when you would like the bread ready. The maximum delay is 13 hours.

## For Example

It is 8.30pm and you would like your bread to be ready the next morning at 7 o'clock. i.e in 10 hours and 30 minutes. Press the "arrow pointing upwards" until 10.30 appears, as the time between "now" (8.30 pm) and the time the bread should be ready is 10 hours and 30 minutes. If you work with the delay timer option, do not use any easily perishable ingredients such as eggs, fresh milk, etc.

## Keep Warm

Your bread is kept warm for 60 minutes after baking. If you would like to take the bread out during this time, switch the program off with the Start/Stop Button.

## Warning display

If the display shows "H:HH" after you have pressed Start. The temperature inside is still too high. Press Stop: open the lid and let the machine cool down for 10 to 20 minutes.

If the display shows "E:EE" after you have pressed Start, the temperature sensor is disconnected. The sensor must be checked by an authorised service agent.

## The Program Menu

1. Basic kneading, rise and baking normal bread.
2. French kneading, rise and baking with a longer rise time.
3. Whole-wheat kneading, rise and baking of whole wheat bread.
4. Quick kneading, and baking loaf with baking soda or baking powder.
5. Sweet kneading, rise and baking of sweet bread.
6. Ultra fast-1 kneading, rise and baking 1.5LB bread in a short time.
7. Ultra fast-2 kneading, rise and baking 2.0LB bread in a short time.
8. Dough kneading and rising.
9. Jam mixing and cooking jam.
10. Cake kneading, rise and baking cake, rising with soda or baking powder.
11. Sandwich kneading, rise and baking sandwich.
12. Bake only baking, no kneading and rise.

## Inserting and Removing the Bread Pan

Insertion: Insert the bread pan by pressing lightly and revolving clockwise until fixed in correct position.

Remove: Remove the bread pan by pressing lightly and revolving the pan anti-clockwise until the pan has been released and then pulling it out. Oven protective gloves should be worn to remove a hot baking pan.

## How To Make A Loaf of Bread

1. Remove the bread pan.
2. Place the kneading bar on the shaft.
3. Place the ingredients in the bread pan. All ingredients, including the liquid ingredients, should be at room temperature. Add the ingredients in the order specified in the recipe.

Add the yeast AS THE LAST INGREDIENT:  
Sprinkle sugar and salt around the outside of the rest of mixture. Place the yeast in a small hollow in the flour.

4. Place the bread pan in the machine ensuring the pan is locked into place.
5. Close the lid.
6. Connect the machine to the power and refer to the "Operating the Bread Maker Section".
7. Select the baking program menu and crust colour.
8. Set the timer delay if required.
9. Press the START button. The ":" will flash.
10. If the bread maker program menu is set at: Basic, French, Whole wheat, Sweet, Sandwich bread, beeps are heard during the second kneading process. These inform you when fruits and or nuts may be added.

It is possible that steam will escape through the vent slits in the lid during baking. This is normal.

11. At the end of the baking program 10 beeps are heard and the machine switches over automatically to the keep warm function for 1 hour. A further 10 beeps are then heard, indicating all programming has finished. If you would like to remove the bread beforehand, stop the "keep warm" function by pressing the "Start/Stop" button. Open the lid and take out the bread pan. It is essential that you use an oven cloth, glove or similar object as the bread pan is hot.
12. Turn the bread pan over and shake it lightly until the bread comes out. If the kneading bar is still in the bread, loosen it with a knife or similar object. Let the bread cool down.
13. Remove the plug from the power outlet.

## Recipes For Your Bread Maker

### Bread Pre-Mix Recipes

Pre-packaged Bread Mixes are available from most supermarkets. The recipes in this section are for use with pre-packaged Bread Mixes only. We recommend the Lowan Brand of Bread Mixes in Australia.

### Procedure

Place ingredients into bread pan in the order listed in the recipe.

Wipe spills from the outer edge of pan and close the lid.

Press the BREAD TYPE button to the cycle that best suits the bread mix you are using. For example, if using Multigrain bread mix press the WHEAT cycle.

Press START.

### White Bread Mix

1 cup & 2 tablespoons water  
3½ cups white bread mix flour  
2 teaspoons yeast

Mode: BASIC

### Wholemeal Bread Mix

1½ cups water  
4 cups wholemeal bread mix flour  
2½ teaspoons yeast

Mode: BASIC

### Rye Bread Mix

1½ cups water  
4 cups rye bread mix flour  
2½ teaspoons yeast

Mode: BASIC

## Recipes For Your Bread Maker (continued)

### Multigrain Bread Mix

1½ cups water  
4 cups multigrain bread mix flour  
2½ teaspoons yeast

Mode: BASIC

### Fruit Loaf Bread Mix

1½ cups water  
4 cups fruit loaf bread mix flour  
1½ teaspoons yeast  
1½ packets mixed fruit

Mode: BASIC

### White Breads

White bread recipes can be baked on the BASIC cycle and also on the RAPID cycle.

Procedure

Place ingredients into bread pan in the order listed in the recipe.

Wipe spills from the outer edge of pan and close the lid.

Press the BREAD TYPE button to Basic Bread cycle.

Press START.

### Basic White Loaf

1½ cups water  
2 tablespoons butter or oil  
1 tablespoon milk powder  
2 teaspoons salt  
2 tablespoons sugar  
4 cups plain flour  
1 tablespoon dry active yeast

### Onion Bread

1½ cups water  
2 tablespoons butter or oil  
1 tablespoon milk powder  
2 teaspoons salt  
2 tablespoons sugar  
½ cup finely chopped onion  
4 cups plain flour  
1 tablespoon dry active yeast

### Italian Bread

1 cup & 3 tablespoons water  
2 tablespoons butter or oil  
2 teaspoons milk powder  
1 teaspoon salt  
2 tablespoons sugar  
¼ cup tomato paste  
4 cups plain flour  
3 teaspoons dried basil  
1 tablespoon dry active yeast

### Herb Bread

1½ cups water  
2 tablespoons butter or oil  
1 tablespoon milk powder  
2 teaspoons salt  
2 tablespoons sugar  
2 tablespoons dried parsley  
1 tablespoon & 2 teaspoons caraway seeds  
1 tablespoon & 2 teaspoons dill  
4 cups plain flour  
1 tablespoon dry active yeast

### Garlic Bread

1½ cups water  
2 tablespoons butter or oil  
1 tablespoon milk powder  
1½ teaspoons salt  
2 tablespoons sugar  
4 tablespoons dried garlic flakes  
4 cups plain flour  
1 tablespoon dry active yeast

### Oatmeal Bread

¾ cup & 2 tablespoons water  
½ cup milk  
2 tablespoons butter or oil  
2 teaspoons salt  
2 tablespoons sugar  
½ cup rolled oatmeal  
4 cups plain flour  
1 tablespoon dry active yeast

### Walnut Bread

1½ cups water  
2 tablespoons butter or oil  
1 tablespoon milk powder



2 teaspoons salt  
2 tablespoons sugar  
1/3 cup finely chopped walnuts  
4 cups plain flour  
1 tablespoon dry active yeast

### Spicy Cheese Bread

1 1/3 cups water  
1 tablespoon milk powder  
2 teaspoons salt  
1 tablespoon sugar  
1 1/2 teaspoons dry mustard  
1/2 teaspoon black pepper  
1 1/2 tablespoons Worcestershire sauce  
1/3 cup shredded cheddar cheese  
4 cups plain flour  
1 tablespoon dry active yeast

### Cornmeal Bread

1 cup & 1 tablespoon water  
2 tablespoons & 2 teaspoons butter or oil  
1 x 130g can corn kernels, drained  
2 teaspoons salt  
2 tablespoons sugar  
4 cups plain flour  
1/3 cup cornmeal (polenta)  
1 tablespoon dry active yeast

### Sundried Tomato Bread

1 1/3 cups water  
2 tablespoons butter or oil  
1 tablespoon milk powder  
1 1/2 teaspoons salt  
2 tablespoons sugar  
1/2 cup sun-dried tomatoes, finely chopped  
2 teaspoons dried mixed herbs  
4 cups plain flour  
1 tablespoon dry active yeast

### Potato Bread

1 1/3 cups & 2 tablespoons water  
5 tablespoons instant mashed potato flakes  
2 tablespoons butter or oil  
1 tablespoon milk powder  
2 teaspoons salt  
2 tablespoons sugar  
4 cups plain flour  
1 tablespoon dry active yeast

## Sour Dough Starter

2 1/4 teaspoons yeast  
475ml warm water  
2 cups flour

### To Make Starter

In a 2 litre glass bowl, mix yeast and warm water; allow to stand for 10 minutes. Add flour, mixing until a thick batter forms.

Cover loosely with a plastic wrap, and stand in a warm place for 24 hours.

Stir mixture, cover with plastic wrap and put in a warm place for a further 2-3 days or until mixture bubbles and smells sour. Refrigerate.

After using a portion of starter, replenish with equal amounts of flour and warm water. Allow to stand for 4-5 hours until bubbly. Store in refrigerator.

Note: Never use metal bowl or utensils as this will react with sour dough.

To keep starter alive, always reserve at least 1 cup of active starter to replenish.

### Sour Dough Bread

1 cup & 1 tablespoon sour dough starter  
1/2 cup & 2 tablespoons water  
1 1/2 teaspoons salt  
2 tablespoons sugar  
3 1/2 cups flour  
3 teaspoons yeast

### Sweet Breads

Sweet breads are best baked on the BASIC cycle. These recipes can also be baked on the RAPID cycle.

### Procedure

Place ingredients into bread pan in the order listed in the recipe.

Wipe spills from the outer edge of pan and close the lid.

Press the BREAD TYPE button to Basic Bread cycle.

Press START.

### **Spicy Apple Bread**

1½ cups water  
2 tablespoons butter or oil  
1 tablespoon milk powder  
2 teaspoons salt  
2 tablespoons sugar  
½ cup dried apple, finely chopped  
4 cups plain flour  
1 teaspoon ground cinnamon  
1 teaspoon ground nutmeg  
1 tablespoon dry active yeast

### **Cinnamon Raisin Bread**

1½ cups water  
2 tablespoons butter or oil  
1 tablespoons milk powder  
2 teaspoons salt  
2 tablespoons sugar  
¼ cup raisins  
4 cups plain flour  
1 tablespoon ground cinnamon  
1 tablespoon dry active yeast

### **Choc Chip Bread**

1½ cups water  
2 tablespoons butter or oil  
1 tablespoons milk powder  
2 teaspoons salt  
2 tablespoons sugar  
1½ teaspoons cocoa  
1 cup choc bits  
4 cups plain flour  
1 tablespoon dry active yeast

### **Banana Nut Bread**

¾ cup water  
2 tablespoons & 2 teaspoons butter or oil  
1 egg  
2 teaspoons salt  
2 tablespoons sugar  
¾ cup mashed ripe banana  
½ cup walnuts, finely chopped  
4 cups plain flour  
1 tablespoon dry active yeast

### **Wholemeal Honey Bread**

1½ cups water  
2 tablespoons butter or oil  
1 tablespoon milk powder  
2½ teaspoons salt  
3 tablespoons honey  
4 cups wholemeal plain flour  
1 tablespoon dry active yeast

### **Wholemeal Date & Nut Bread**

1¼ cups & 2 tablespoons water  
2 tablespoons butter or oil  
1 tablespoon milk powder  
2½ teaspoons salt  
2 tablespoons sugar  
½ cup dates, finely chopped  
¼ cup pecan nuts, finely chopped  
4 cups wholemeal plain flour  
1 tablespoon dry active yeast

### **Mixed Fruit Bread**

1½ cups water  
2 tablespoons butter or oil  
1 tablespoon milk powder  
2 teaspoons salt  
2 tablespoons sugar  
½ cup mixed dried fruits  
4 cups plain flour  
¼ teaspoon ground nutmeg  
¼ teaspoon ground cloves  
1 tablespoon dry active yeast

### **Apricot Loaf**

1½ cups water  
2 tablespoons butter or oil  
1 tablespoon milk powder  
2 teaspoons salt  
2 tablespoons sugar  
½ cup dried apricots, finely chopped  
4 cups plain flour  
¼ teaspoon ground nutmeg  
1 tablespoon dry active yeast

## Hot Cross Buns

1½ cups water  
2 tablespoons oil  
2 teaspoons salt  
2 tablespoons brown sugar  
4 cups plain flour  
2 tablespoons mixed spice  
1 tablespoon cinnamon  
1 tablespoon yeast  
1¼ cups sultanas  
¼ cup mixed peel

Place all ingredients in bread pan in order listed, select DOUGH cycle and press START.

When cycle is complete, remove dough from bread pan.

Divide dough into 18 equal pieces and roll into balls.

Cover the balls with plastic wrap and allow to rise for 20 minutes or until double in size. Remove the wrap and proceed to make the mixture for the crosses as follows:

### Crosses

2 tablespoons water  
¼ cup flour

Blend to a smooth batter, place in a piping bag and pipe individual crosses over each roll.

Place in a pre-heated oven (200°C). Bake for 12-15 minutes or until golden brown.

Remove from oven, allow to cool slightly, and if desired, apply a Glaze to the finished Hot Cross Buns.

### Glaze

½ cup icing sugar  
¼ teaspoon all spice  
¼ teaspoon cinnamon  
1 tablespoon water

Combine until smooth and thin enough to drizzle and brush over the hot buns. Allow to stand for up to 10 minutes prior to serving.

## Wholemeal Breads

Wholemeal breads are best baked on the WHEAT cycle.

As wholemeal breads are usually denser, they do not rise as high as white breads due to the nature of the flour. To improve the rise of wholemeal bread, a "bread improver" or gluten can be added to the mix. These are generally available from health food stores. These recipes can also be baked on the RAPID cycle but this causes them to be even denser.

### Procedure

Place ingredients into bread pan in the order listed in the recipe.

Wipe spills from the outer edge of pan and close the lid.

Press the BREAD type button to Wheat cycle.

Press START.

### Wholemeal Bread

1½ cups water  
2 tablespoons butter or oil  
1 tablespoon milk powder  
2 teaspoons salt  
2 tablespoons sugar  
4 cups wholemeal plain flour\*  
1 tablespoon dry active yeast

\*As a variation, and to give a wholemeal loaf a not so dense texture, use 2 cups wholemeal plain flour and 2 cups plain flour.

### Seven Grain Bread

1½ cups water  
2 tablespoons butter or oil  
1 tablespoon milk powder  
2 teaspoons salt  
2 tablespoons molasses  
½ cup 7 grain cereal  
4 cups wholemeal plain flour  
1 tablespoon dry active yeast

## Double Bran Bread

1½ cups water  
2 tablespoons butter or oil  
1 tablespoon milk powder  
2 teaspoons salt  
2 tablespoons brown sugar  
½ cup bran flakes  
⅓ cup toasted bran  
4 cups plain flour  
1 tablespoon dry active yeast

## Cracked Wheat & Sunflower Bread

1½ cups water  
2 tablespoons butter or oil  
1 tablespoon milk powder  
2 teaspoons salt  
1 tablespoon sugar  
1½ tablespoons honey  
⅓ cup cracked wheat cereal  
⅓ cup sunflower seeds  
4 cups plain flour  
½ tablespoon dry active yeast

## Bran Bread

1½ cups water  
2 tablespoons butter or oil  
2 tablespoons milk powder  
2 teaspoons salt  
2 tablespoons & 2 teaspoons brown sugar  
¼ cup wheat bran  
3½ cups plain flour  
1 tablespoon dry active yeast

## Doughs

The recipes in this section are all made on the DOUGH setting. They do not cook in the unit and require further preparation after removing from the machine.

Many of the recipes in this section will require you to rest the dough after removing from the machine and then instruct you to “punch down”. To do this, use your fist and punch dough once to release air.

### Procedure

The procedure and preparation of doughs will vary from recipe to recipe. Follow each recipe procedure carefully.

## Bread Rolls

1 cup & 2 tablespoons water  
2 tablespoons & 2 teaspoons butter or oil  
2 teaspoons salt  
2 tablespoons sugar  
1 egg  
4 cups plain flour  
1 tablespoon dry active yeast

Place all ingredients in bread pan in order listed, select DOUGH cycle and press START.

When cycle is complete, remove dough from bread pan.

Divide dough into 12 equal pieces and roll into desired shapes. Place 2-3 cm apart on a greased baking tray and brush with milk.

Cover the rolls with plastic wrap and allow to rise for 30 minutes until doubled in size.

Place in a pre-heated oven (200°C). Bake for 12-15 minutes or until golden brown.

## Croissants

1¼ cups water  
2 tablespoons butter or oil  
2 tablespoons milk powder  
2 teaspoons salt  
2 tablespoons sugar  
4 cups plain flour  
1 tablespoon dry active yeast  
250g butter  
1 egg  
2 tablespoons milk

Place the first 7 ingredients in the bread pan in the order listed. Select the DOUGH cycle and press START.

When the cycle is complete, remove dough from the bread pan and place in a buttered bowl.

Cover with plastic wrap and allow to stand on the bench to let the dough rise for 30 minutes.

Place the 250g of butter between 2 pieces of plastic wrap and roll the butter with a rolling pin to 2.5cm thick. Chill until firm. Punch the dough down and roll into a 25 x 30cm rectangle.

Place the sheet of chilled butter onto the dough, leaving 2.5cm on 3 sides.

Fold in 3 parts by folding the unbuttered section over the centre buttered portion and then fold the buttered third over the centre.

On a floured surface, roll the pastry into a 25 x 35cm rectangle.

Cut into 8 equal sized triangles.

Starting from the base of the triangle, roll the dough up to the tip.

Turn ends in to form the traditional crescent shape.

Place on a greased baking tray and allow to stand on the bench for an hour to rise. Combine beaten egg with milk for glaze.

Preheat oven to 200°C.

Brush each pastry with glaze and bake for 10 minutes or until golden.

Cool on a wire rack.

## Focaccia Bread

1 cup water  
2 tablespoons butter or oil  
2 teaspoons salt  
1 tablespoon sugar  
3 cups plain flour  
1 tablespoon dry active yeast  
2 tablespoons rosemary, chopped  
2 tablespoons chives, chopped  
2 tablespoons minced garlic  
2/3 cup olive oil

Place the first 6 ingredients in the bread pan in the order listed, select the DOUGH cycle and press START.

When cycle is complete, remove dough from the bread pan and place into a bowl greased with 1 tablespoon of olive oil. Cover with plastic wrap and allow the dough to stand on the bench to rise for 30 minutes.

Roll dough onto a large greased baking tray until 2.5 cm thick, cover dough with remaining olive oil and sprinkle with herbs and garlic.

Preheat oven to 200°C, bake for 30-35 minutes or until golden brown.

## Pizza Dough

1½ cups water  
2 tablespoons & 2 teaspoons vegetable oil  
2 teaspoons salt  
2 teaspoons sugar  
4½ cups plain flour  
1 tablespoon dry active yeast

Place all ingredients in the bread pan in the order listed, select the DOUGH cycle and press START.

Preheat oven to 200°C. Grease 2 pizza trays.

When cycle is complete, remove dough from the bread pan. Divide dough in half and spread onto the pizza trays. Add favourite toppings.

Bake for 20 minutes or until the crust has browned.

### About Quick Breads:

Quick breads are made with baking powder and baking soda that are activated by moisture and heat. For perfect quick breads, it is suggested that all liquids be placed in the bottom of the bread pan, dry ingredients on top. During the initial mixing of quick bread batters, dry ingredients may collect in the corners of the pan. It may be necessary to use a rubber spatula to help the machine mix the batter and avoid flour clumps.

### About The Ultra Fast Program Menu:

The bread maker can bake a loaf in just under 1 hour with the 2 ultra fast menu settings. Using these settings, the bread loaf becomes a little more dense in texture. When making these recipes, hot water in the range of 48-50°C must be used. We recommend you use a cooking thermometer to gauge the temperature of the water.

## Strawberry Jam

500 grams, hulled and chopped strawberries  
1 2/3 cup sugar  
2 tablespoons lemon juice  
2 tablespoons jam setter

Place strawberries, sugar, lemon juice and jam setter in bread pan.

Lock bread pan into position in the baking chamber and close the lid.

Program unit to setting 10. Press START.

## Plum Jam

2½ cups chopped Blood Plums  
1½ cup sugar  
2½ tablespoons jam setter

Place plums, sugar and jam setter in the bread pan.

Lock the bread pan into position in the baking chamber and close the lid.

Program unit to setting 10. Press START.

## Orange Marmalade

500 grams oranges, thinly sliced  
1½ cup sugar  
2 tablespoons jam setter

Place oranges in a heat proof bowl. Pour over enough boiling water to just cover. Set aside until cool, and peel has softened, approximately 3 hours. Drain.

Place orange slices in bread pan with sugar and jam setter.

Lock the bread pan into position in the baking chamber and close the lid.

Program unit to setting 10. Press START.

## Trouble Shooting Guide

### PROBLEM

#### The Bread Maker Machine Will Not Start

Cause 1: The appliance is not plugged in correctly to power outlet.

Solution: Always plug appliance correctly into 230-240 volt power outlet.

**Note:** There is a preheat at the beginning of the wheat cycle. It is normal for there to be no dough blade activity during this time.

### PROBLEM

#### The Bread Maker Does Not Bake the Bread

Cause: The DOUGH program was selected.

Solution: Choose the appropriate program for the recipe you have chosen.

### PROBLEM

#### Bread Collapses When Baked

Cause 1: Salt was reduced or omitted.

Solution: Measure salt carefully using standard measuring spoons that have been levelled off.

Cause 2: Too much liquid was used.

Solution: If dough is too wet the bread will collapse. In future reduce water or liquid by at least 1 tablespoon and up to 4 tablespoons. Let the machine knead for 1 to 2 minutes. If dough appears too dry, add additional water 1 tablespoon at a time, up to 4 tablespoons.

Cause 3: Warm weather, high humidity or overheated liquid all speed up yeast action which may cause the dough to rise too fast and the bread to collapse during baking.

Solution: If room temperature is over 27°C try using chilled water. Try reducing the amount of yeast used by ¼ teaspoon.

### PROBLEM

#### The Bread or Dough Did Not Rise Enough

Cause 1: Not enough sugar was used.

Solution: Measure sugar carefully. Do not reduce amount of sugar or sugar sweeteners in a recipe. Do not use artificial sweeteners.

Cause 2: Yeast did not activate.

Solution: Make sure yeast is fresh, check "use-by" date. Yeast should be placed in a little hollow well made in the flour.

Cause 3: Too much salt inhibited rising.

Solution: Use amount specified in recipe and measure carefully.

Cause 4: High altitude.

Solution: For every 1,000 feet over 3,000 feet above sea level, reduce the water by 1 tablespoon up to 4 tablespoons maximum.

## **PROBLEM**

### **The Loaf of Bread is Small or Out of Shape**

- Cause: Too much flour was used.
- Solution: Measure flour carefully. Spoon flour into measuring cup being careful not to pack down. Level cup off with a knife.

## **PROBLEM**

### **Bread Rose too High, Touching the Lid**

- Cause 1: Weather very hot and/or humid.
- Solution: Do not bake bread in the machine until the weather is cooler and/or less humid.
- Cause 2: Too much or wrong type of yeast used.
- Solution: Measure yeast carefully. Active dry yeast is recommended for all recipes in this booklet.

## **PROBLEM**

### **Bread Did Not Bake Thoroughly**

- Cause 1: Lid was opened during baking.
- Solution: Do not open lid during final rising and baking cycle.
- Cause 2: Ingredients were not measured correctly.
- Solution: Measure ingredients carefully, remembering to level off all cup and spoon measurements of dry ingredients.
- Cause 3: Machine is being used in a very cold room.
- Solution: Only use appliance in warm location.

## **Cleaning and Storage**

Disconnect the machine from the power outlet and allow it to cool down completely before you start to clean it.

1. Clean the inside of the machine with a damp, slightly soapy dish cloth. Wipe over again with a clean damp cloth to remove any of the soapy residue.
2. To clean the Bread Pan, rub the inside and outside of the pan with a damp cloth. Kneading

Bar: If the kneading bar is difficult to remove from the axle, soak the bread pan in water beforehand.

3. Lid and window: Clean the lid and machine inside and outside with a slightly damp cloth.

**Note:** DO NOT use abrasive or strong household cleaners as these will damage the non-stick surfaces of the Bread Maker.

## Warranty

The benefits conferred by this warranty are in addition to all implied warranties, other rights and remedies in respect of the product which the consumer has under the Trade Practices Act and similar State and Territory Laws.

The original purchaser of this Black & Decker product is provided with the following warranty subject to the following conditions.

Mistral International Pty Ltd warrant this product for a period of 2 years from the date of purchase for all parts defective in workmanship or materials. This product or defective parts will be replaced free of charge.

### WARRANTY CONDITIONS

1. This warranty is only valid for appliances used according to the manufacturer's instructions.
2. This appliance must not be modified or changed in any way.
3. Connection must be to the voltage requirements as specified in the ratings label located on the product.
4. The manufacturer does not accept liability for any direct or consequential damage, loss or other expense arising from misuse or incorrect installation and operation of the appliance.
5. Warranty will only be given where proof of purchase is provided, e.g. original invoice.
6. Not designed or warranted for industrial or commercial use.

### DO NOT SEND IN THIS WARRANTY

Fill out the following details and file with your purchase invoice.

RETAIN & FILE WITH YOUR RECEIPT.

Your Purchase Receipt/Invoice is proof of date of purchase. You must be able to present it at the place of purchase to obtain a replacement or service under warranty.

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