



programmable
breadmaker

instruction and recipe booklet

STYLE #18019



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IMPORTANT SAFEGUARDS

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

1. READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE.
2. Do not immerse cord, plug or appliance in water or other liquid (see instructions for cleaning).
3. Do not touch hot surfaces. Always use oven mitts when handling the hot bread pan or bread.
4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
5. Close supervision is necessary when this appliance is used near children.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before attaching or removing parts.
7. To disconnect, press and hold the START/STOP button for 3 seconds to turn the breadmaker OFF. The operation light will turn off. Remove plug from the electrical outlet.
8. Avoid touching moving parts. Do not remove the bread pan during operation. Press and hold the START/STOP button for 3 seconds to turn the breadmaker OFF if the bread pan is to be removed before completion.
9. Do not operate any appliance with a damaged power-supply cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
10. Do not use outdoors or while standing in damp area.
11. Do not let cord hang over edge of table or counter or touch hot surfaces.
12. Do not place on or near a hot gas or electric burner or in a heated oven.
13. To unplug, grip the plug and pull out from the wall outlet. Never pull on the cord.
14. Do not unplug while unit is in operation.
15. Do not use appliance except as indicated in these instructions.

16. Use accessory attachments only if recommended by the manufacturer.
17. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts.
18. Breadmaker must be placed at least 4 inches from walls and edge of counter.
19. Do not cover breadmaker with anything that would prevent the steam from escaping. This may cause warping, discoloration, malfunction or even fire.

CAUTION HOT SURFACES:

This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other injury to persons or damage to property.

CAUTION:

This appliance is hot during operation and retains heat for some time after turning OFF. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot

20. All users of this appliance must read and understand this instruction manual before operating or cleaning this appliance.
21. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
22. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
23. Do not leave this appliance unattended during use.
24. Do not immerse power-supply cord in any liquid. If the cord falls in water or other liquid, DISCARD IMMEDIATELY and replace it with a new cord. If the supply cord to this appliance is damaged, it must be replaced by contacting Consumer Service.
25. Keep the cord out of reach of children and infants to avoid the risk of electric shock and choking.
26. Always keep lid closed while breadmaker is in operation.
27. Do not obstruct the air vents. Avoid escaping steam from the air outlet

vents during operation.

28. Keep the breadmaker at least 4 inches away from walls or other objects during operation. Do not place any objects on top of appliance while it is operating. Place the appliance on a flat surface that is resistant to heat.

**SAVE THESE INSTRUCTIONS.
FOR HOUSEHOLD USE ONLY.**

other consumer safety information

Plasticizer Warning

CAUTION HOT SURFACES:

To prevent Plasticizers from migrating to the finish of the countertop or tabletop or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the countertop or tabletop. Failure to do so may cause the finish to darken; permanent blemishes may occur or stains can appear.

Electric Power

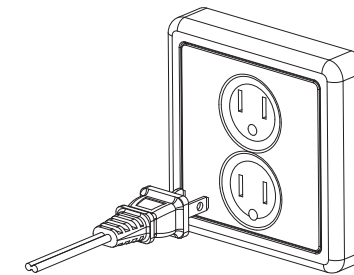
If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

Short Power Supply Cord Information

The provided short power-supply cord (or detachable power-supply cord) should be used to reduce the risk resulting from entanglement or tripping over a longer cord. Do not use an extension cord with this product.

Polarized Plug

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.



parts & features

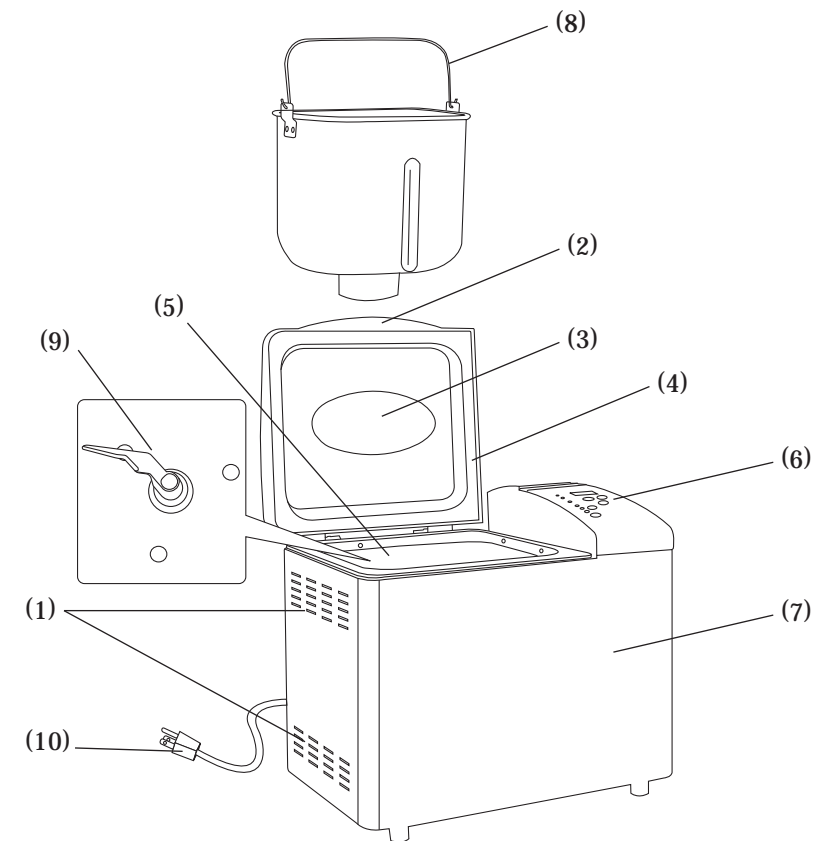
FCC Warning:

WARNING: Changes or modifications to this unit not expressly approved by the party responsible for compliance could avoid the user's authority to operate the equipment.

Note: This equipment has been tested and found to comply with the limits of a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/ TV technician for help.

1. Air Outlet Vents
2. Lid Handle
3. Viewing Window
4. Lid
5. Baking Chamber
6. Control Panel
7. Body
8. Bread Pan Handle
9. Kneading Paddle
10. Power-supply Cord with Polarized Plug

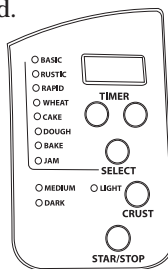


assembly & use

Control Panel

1. **Display Window:** Shows TIME remaining.
2. **Program Operation Lights:** When selected, the program's corresponding blue operation light will illuminate; when the breadmaker is completed and in Keep Warm phase, the light will remain illuminated and the colon in the 0:00 time display will flash. After the 1-hour Keep Warm phase is completed, the program's blue operation light will turn off.
3. **START/STOP Button:** Press this button to start the chosen program and to start the TIMER. Press this button and hold for 3 seconds to reset the 13-HR. DELAY BAKE TIMER setting or to cancel the program in progress.
4. **SELECT Button:** Press this button to select the desired program. Each time the button is pressed, the corresponding blue program operation light will illuminate. Press this button until the desired program operation light is illuminated.

BASIC
RUSTIC
RAPID
WHEAT
CAKE
DOUGH
BAKE
JAM



NOTE: After the program has started, the SELECT button will be inactive.

5. **CRUST Button:** Select the CRUST color: LIGHT, MEDIUM or DARK. The breadmaker is preset to MEDIUM. As the CRUST button is pressed, the corresponding color indicator light will illuminate.

NOTE: Remaining TIME will not change for CRUST color.

6. **TIME▲ and TIME▼ Buttons:** Use this pair of buttons to set the BAKE ONLY or 13-HR. DELAY BAKE TIMER from 1:00 hour to 13:00 hours. Use this pair of buttons to add or subtract time displayed in the display window. Each time the TIME▲ button is pressed, the TIMER advances 10 minutes. Each time the TIME▼ button is pressed, the TIMER is set back 10 minutes.

NOTE: The programmable breadmaker automatically defaults to make a 2 lb loaf of bread.

1. Remove all packing material and labels from the inside and outside of the breadmaker.
2. Place the breadmaker on a dry, stable surface away from burners and away from areas where cooking grease or water may splatter onto it. Avoid placing the breadmaker where it may tip over during use. Keep away from counter top edge; place towards the back of the counter top.

IMPORTANT: Never place anything on top of the lid of the breadmaker or cover vents during operation.

3. Assemble parts following the procedures outlined in the Operating Instructions section of this instruction manual.
4. BAKE with an empty bread pan for 10 minutes. Press the SELECT button until the BAKE program operation light is illuminated and 1:00 (1 hour) appears on display window. Press the START/STOP button. After 10 minutes, press and hold the START/STOP button for 3 seconds, until an audible beep is heard, and the blue BAKE program operation light turns off.
5. During the first use, this product may smoke and/or emit an odor from mineral oils used in manufacturing. This is normal for a newly manufactured appliance.

CAUTION: The breadmaker reaches hot temperatures during operation. Be careful to keep hands and face away from the unit.

IMPORTANT: KEEP BREADMAKER OUT OF THE REACH OF CHILDREN.

6. Allow the breadmaker and all parts to cool.
7. Before first use, wash the bread pan and kneading paddle following the procedures outlined in the Care & Cleaning section of this instruction manual.

8 Programs

1. **BASIC:** Use this program for BASIC white bread recipes and most pre-packaged bread mixes. This program includes an Add-In Beeper*.
2. **RUSTIC:** This program includes a longer rise time. RUSTIC bread has a crispier crust and loose texture. This program is best suited for breads low in fat and French bread recipes. This program includes an Add-In Beeper*.
3. **RAPID:** The RAPID baking cycle decreases the time for baking bread to under 2 hours. A bread baked using the RAPID program may be shorter and denser. Generally, rapid bread recipes will use warmer water and more yeast. The RAPID program may be used for basic or rustic bread recipes.
4. **WHEAT:** If a recipe contains more than 50% whole wheat flour or when instructed in the recipe, use this program. This program includes an Add-In Beeper.*
5. **CAKE:** The breadmaker will knead, rise and bake. CAKE recipes will use baking powder or baking soda rather than yeast. During the initial mixing, it may be necessary to use a rubber spatula to scrape the sides down. When the CAKE program is complete, test the cake using a toothpick; if it comes out doughy, use the BAKE cycle to finish baking. Remove the bread pan from the machine and allow the cake to remain in the pan for 10 minutes to 'set.'
6. **DOUGH:** This cycle is used to mix dough to be shaped by hand before baking in a conventional oven.
7. **BAKE:** Use this program to continue baking if bread is not quite done, checking every few minutes until the desired doneness is achieved. Bake pre-made dough with the BAKE program. The BAKE program may be adjusted from 1:00 to 13:00 hours. Check at 10-minute intervals. If less than 1 hour is needed, press and hold the START/STOP button for 3 seconds to cancel the BAKE program.
8. **JAM:** Use this program for making jams from fresh or frozen fruits or vegetables. Do not double recipes or allow ingredients to boil over the baking pan into the baking chamber. Chop fruits and vegetables before placing into the bread pan.

*See Operating Instructions on page #13 for Add-In Beeper description.

KEEP WARM Program

1. If the breadmaker is not turned OFF after baking is completed, the breadmaker will advance to a KEEP WARM program for 60 minutes. During the KEEP WARM program, the blue program operation light will remain illuminated and the colon in the 0:00 time display will flash.
2. During the KEEP WARM program, the beeper will sound 5 times every 5 minutes. After 60 minutes, the beeper will sound 10 times and turn the breadmaker OFF automatically. The blue program operation light will then turn off.
3. Press and hold the START/STOP button for 3 seconds to turn the breadmaker OFF any time during the KEEP WARM program.

CAUTION: DO NOT REMOVE THE BREAD PAN UNTIL THE BREADMAKER IS TURNED OFF. THE BLUE PROGRAM OPERATION LIGHT WILL BE OFF. UNPLUG THE BREADMAKER AFTER EACH USE.

13-HOUR DELAY BAKE TIMER

The DELAY BAKE TIMER can be used to begin 13 hours in advance of the time you want the bread to be ready. This function CANNOT be used for RAPID or JAM programs.

IMPORTANT: Never use the DELAY BAKE TIMER if the recipe includes eggs, fresh milk, or other dairy products, meats, fish, etc. that may spoil.

To preset the breadmaker for DELAY BAKE:

1. Add the ingredients to the bread pan, taking care not to let the yeast and liquid ingredients contact one another.
2. If the recipe contains salt, add salt with liquid ingredients, keeping it away from the yeast.
3. Close the breadmaker lid.
4. Plug the breadmaker into a 120V AC electrical outlet.
5. Press the SELECT button to choose the desired program. The remaining TIME for the selected program appears in the display window.

- Press the TIME▲ button once to advance in 10-minute intervals. Press the TIME▼ button to subtract 10 minutes from the TIMER. The amount of time set is shown in the display window.
- For example, if it is 8 o'clock AM and you want a loaf of bread ready at 1 o'clock PM, press the TIME▲ button until the display reads 5:00, meaning it will finish baking in 5 hours. This is the hour difference between 8 o'clock AM and 1 o'clock PM.

NOTE: Actual baking times will not change.

- Press START/STOP to begin the TIMER. The blue program operation light will illuminate. The colon (:) in the time displayed begins to flash, letting you know the TIMER is started. When 0:00 appears in the display window, baking is completed.
- If an error is made after the program has been activated, press and hold the START/STOP button for 3 seconds. The TIMER will clear and the corrected time can be entered.

NOTE: The breadmaker automatically includes the duration of the programs.

Operating Instructions

- Lift the breadmaker lid to open. Remove the bread pan by grasping the bread pan/ bread pan handle and turning it counter-clockwise to UNLOCK. Pull the bread pan straight up and out of the baking chamber.
- Mount the kneading paddle onto the shaft, flat side down. (See Figure 1.)
- Using a clean measuring cup and measuring spoon, measure room temperature liquids and add to the bread pan first. Add dry ingredients, except yeast, (sugar, salt, flour) in bread pan in the order listed. Use a rubber spatula to smooth the dry ingredients in the bread pan; be sure to spread into all corners. Lightly tap the bread pan 3 times on the counter top to settle the ingredients. Use a measuring spoon to add yeast or baking soda on top. (See Figure 2.)

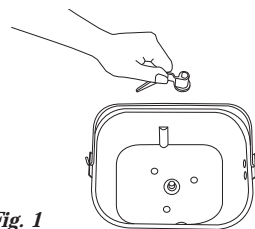


Fig. 1

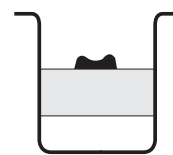


Fig. 2

- Insert the bread pan into the baking chamber. (See Figure 3.) Rotate the bread pan clockwise to LOCK and push down on the rim until it snaps securely into place. Fold the handle down. (See Figure 4 & 5.)

NOTE: If the bread pan does not snap securely into place, remove it, reinsert until the bread pan fits properly.

- Close the lid. Plug the breadmaker into a 120V AC electrical outlet. A long audible beep will sound to alert you that the breadmaker is plugged in. The blue BASIC operation light will illuminate, remaining TIME 3:00, the MEDIUM CRUST color indicator light will illuminate.
- Press the SELECT and CRUST buttons until the desired program and crust color lights are illuminated.
- Press the START/STOP button to begin.
- Add-In Beeper:** When using the BASIC, RUSTIC or WHEAT programs, approximately 40 to 75 minutes into the program, 10 audible beeps will sound to alert when to add additional ingredients. Lift the lid. Add ingredients such as fruit, herbs or nuts, etc. Opening the lid will not stop the kneading. Add ingredients quickly and evenly over dough. Quickly close the lid to prevent heat loss.

IMPORTANT: At this time also check the dough ball and if necessary, use a rubber spatula to scrape ingredients from the sides of the bread pan.

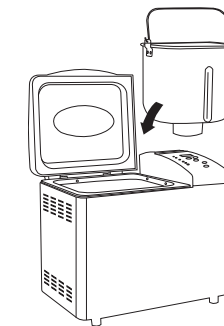


Fig. 3

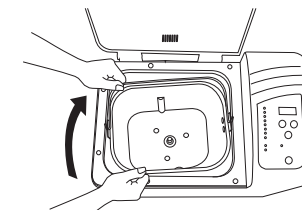


Fig. 4

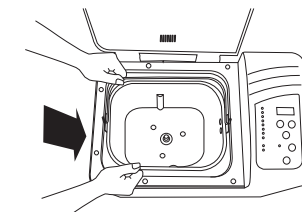


Fig. 5

- At the end of the chosen program, the beeper will sound 10 times to indicate the program is completed. Press and hold the START/STOP button for 3 seconds until an audible beep is heard and the blue program operation light turns off.

NOTE: If the unit is not stopped manually, the breadmaker will automatically advance to a 60-minute KEEP WARM mode.

- Unplug the breadmaker before removing the bread pan.

CAUTION: Always wear protective oven mitts to remove the bread pan from the baking chamber. The bread pan handle, bread pan, inside lid, bread chamber and bread will be very hot!

- Turn the bread pan counter-clockwise to unlock the bread pan, then use the handle to lift the bread pan up and out of the baking chamber. (See Figure 6.)

IMPORTANT: Always unplug the breadmaker after each use.

Allow the bread pan to cool down completely before removing the bread. Use a nonstick spatula to gently loosen the sides of the bread from the bread pan.

- Turn the bread pan upside down and shake to release the bread. Place the bread upright on a wire rack to cool 20-30 minutes before cutting. This allows the steam to escape.

IMPORTANT: Check to see that the kneading paddle is removed from the loaf. If it is stuck in your bread, use a non-metal utensil to gently remove it, taking care not to scratch the kneading paddle.

NOTE: If you wish to bake another loaf of bread, unplug the breadmaker, open the lid and remove the bread pan. Allow the unit to cool down for at least 1 hour before preparing to bake.

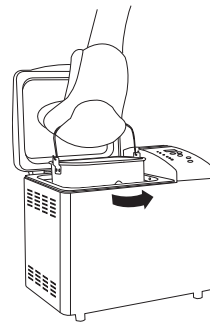


Fig. 6

Breadmaker Hints for Best Results

- Use oven mitts when working with bread or any part of the breadmaker that is hot from baking.
- Wipe off crumbs and clean the breadmaker, as needed, after baking.
- Unplug the breadmaker when you are not using it.
- It is normal for the viewing window to collect moisture during the RISE program. As your food bakes, the moisture soon will evaporate so you can watch your bread's baking progress.

CAUTION: DO NOT TOUCH THE VIEWING WINDOW DURING USE. THE VIEWING WINDOW GETS VERY HOT.

- Never open the lid during baking. This causes baked products to bake improperly.
- Never unplug the breadmaker during kneading or baking. This will stop the operation and will cause bread to bake improperly.
- Use the breadmaker on a flat, hard surface. Never place it near a flame or heat, or on a soft surface (such as a carpet). Avoid placing the breadmaker where it may tip over during use. Dropping the breadmaker could cause it to malfunction.
- To avoid burns, stay clear of the air outlet vents during kneading and baking.
- ALWAYS USE A POT HOLDER OR OVEN MITT WITH THE HOT BREAD PAN AND HANDLE. After baking, wait for the breadmaker to cool down before touching or cleaning the bread pan or internal parts of the breadmaker without oven mitts.
- Never use metal utensils with the breadmaker. These can scratch the nonstick surface of the bread pan.
- Avoid electric shock by unplugging the machine before using a damp cloth or sponge to wipe the interior of the baking chamber.
- Never use the bread pan on a gas or electric cooktop, on an open flame or in a microwave oven.
- Do not cover the air outlet vents during kneading and baking programs.

This could cause the breadmaker to warp or discolor.

- Always make sure the kneading paddle is removed from the bread prior to slicing.

Preparing Bread and Dough

- All ingredients except liquids must be at room temperature.
- Liquids should be approximately 80°F/27°C (baby bottle temperature).
- Always place the ingredients in the bread pan in the order listed in the recipe: liquids, dry ingredients and then yeast.

Accurate Measuring

- Be sure to measure ingredients accurately for success.
- Mis-measuring, even slightly, can make a big difference in baking results.
- When you are measuring liquids, use a liquid measuring cup. To ensure accuracy, set the measuring cup on the counter top and read the measurement at eye level.
- To measure flour, spoon it lightly into a standard dry ingredient measuring cup and level with a straight edge. Never shake the cup or tap it on the counter top. Do not scoop the flour with the measuring cup as this tends to pack more flour than the recipes call for.
- Use a clean measuring spoon to measure yeast and level with a straight edge.
- Liquid amounts called for in a recipe may need to be adjusted slightly because different climates and seasons result in a wide variety of humidity levels.

Yeast Conversion Chart

1 tsp. active dry yeast = .75 tsp. instant yeast

5 tsp. active dry yeast = 1 tsp. instant yeast

2 tsp. active dry yeast = 1.5 tsp. instant yeast

- A 1/4 ounce package of yeast contains approximately 2.25 level teaspoons of yeast.
- When the yeast is exposed to oxygen, moisture or warmth, the yeast activity deteriorates. Always store yeast in an airtight container and refrigerate for up to 6 weeks or freeze for up to 6 months. Measure the amount needed and allow 15 minutes for the yeast to come to room temperature.

Flour

- All types of flour are affected by many factors, such as milling grades, moisture content, length of storage and manufacturing process. Adjustments to the recipes may need to be made to compensate for climactic changes in different regions to ensure an excellent loaf.
- Bread flour is a definite necessity. Milled from hard winter or spring wheat, it has a higher protein content that makes it more durable than all-purpose flour. The protein, when mixed with liquid, becomes gluten. When kneaded, gluten becomes elastic and gives the bread better structure. In contrast, all-purpose flour, milled from a combination of soft and hard wheat, becomes elastic too easily for use in a breadmaker and quickly loses its ability to stretch well. As a result, bread made from all-purpose flour will be smaller and more dense. Several well-known mills now market bread flour. It is labeled bread flour on the package and is available at grocery stores.
- Wheat is the only grain that contains the type of protein that becomes elastic when kneaded. Other flours, such as rye, barley, oats, soy, rice and buckwheat add flavor and fiber to breads but do not add structure to the dough. Therefore, wheat flour is essential as a base when making bread.
- Wheat gluten is produced by processing white flour one more step. White flour contains both protein and starch, and mills now can remove most of the starch leaving only the protein (gluten). When gluten is added to recipes containing whole grain flours, it improves the volume and shape of the loaf significantly. Many grocery stores stock gluten in the flour section. Health food and nutrition centers also carry this item.
- Flour is best kept in an airtight container. If you are storing the flour for a long period of time, you may want to keep it in the freezer as the refrigerator tends to dry it out. Whole grain wheat flours, which have a higher oil content, will become rancid much more quickly than white flour and should always be kept in the freezer. Be sure, however, to allow all flours to return to room temperature before placing in the breadmaker.

Other Bread Ingredients

- **Fat:** Dough enhancers and conditioners. Any type of oil or substitute may be used in equal proportions. Solid shortening or real butter should be divided into small pieces. There will be no noticeable difference in flavor but the crust may be crispier with real butter. The use of margarine is not recommended, as it tends to make the crust tough.

- **Liquids:** These activate the yeast and bind the dough. Liquids refer to all wet ingredients used in the recipe. It is very important that the liquid temperature is 80°F/27°C. With this liquid temperature, the yeast activates gradually to accommodate bread baking.

IMPORTANT: When using the RAPID program, water must be 115°-125°F/45°-51°C (warm).

- **Eggs:** Considered part of the total liquid amount. Eggs should be at room temperature. When removing them from the refrigerator, place whole uncracked eggs in a bowl of warm water for 15 minutes to bring to room temperature.

- **Egg Substitutes:** Liquid egg substitutes may be used as directed on the carton. 2 egg whites may be substituted for 1 whole egg.

IMPORTANT: All egg products must be at room temperature.

- **Cinnamon and Garlic:** DO NOT ADD MORE THAN LISTED IN THE RECIPE. Cinnamon and garlic break down the structure of the bread. Although it smells wonderful as it is baking, the flavor is dissipated in the baking process. Adding cinnamon and garlic to the dough in a breadmaker presents a problem. For more flavor, use cinnamon and garlic as a spread for the bread rather than adding to the dough.

- **Fruits and Vegetables:** DO NOT ADD MORE THAN LISTED IN THE RECIPE. If used in excessive amounts, they may inhibit the rising of the bread.

- **Salt:** Regulates yeast activity. Salt-free recipes are not successful. Salt is necessary to control the activity of yeast, causing it to work slowly and steadily. Without salt, yeast acts too rapidly. Salt also strengthens the structure of the dough. If too little or no salt is used, the bread will rise rapidly and then fall. The texture will also be more coarse and/or uneven.

- **Sugar:** DO NOT ADD MORE THAN LISTED IN THE RECIPE. Too much sugar will cause the yeast to over-react causing the loaf of bread to be small and dense. Dried fruits also contribute sugar to the bread dough. Honey may be substituted for sugar in equal proportions; reduce the liquid by the same amount. Brown sugar may be substituted for white sugar in equal proportions.

- **Artificial Sweeteners:** Not recommended because the yeast cannot react with them.

Bread Baking in High Altitudes

High elevations may make dough rise faster. We recommend that you try the recipe as it is printed first. The dough ball should be round, smooth-textured, soft and slightly tacky to the touch. If you find the results are unsuccessful, decrease your yeast 1 to 4 teaspoons at a time. You may also have to increase the liquid because of the drier air. Start with 1 tablespoon and increase if necessary. The addition of gluten will help the structure of the bread. The recommended amount is 1 teaspoon per cup of flour unless specified otherwise in the recipe.

Freezing Baked Bread

When freezing bread and rolls, cool them before wrapping in plastic wrap. Place them in a plastic bag and seal it. Bread may be frozen for up to 6 weeks. When you thaw, partially open the wrapping to allow the moisture to escape gradually for best results.

Freezing Dough

At the end of the DOUGH program, you may remove the dough and freeze it for baking at a later time. Form the dough into the desired shape and immediately freeze for 1 hour to harden. Remove from the freezer and wrap in plastic wrap. Next, place it in a plastic bag and seal. Dough can be kept in the freezer for up to 4 weeks. Thaw the dough in its plastic bag in the refrigerator overnight or for several hours. Unwrap and place in a baking container. Cover and let stand in a warm, draft-free place until the dough doubles from its original size. Because the dough is not room temperature, you will find it takes longer than usual to rise. Bake according to recipe instructions.

care & cleaning

User Maintenance Instructions

This appliance requires little maintenance. It contains no user-serviceable parts. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

1. Unplug breadmaker and allow to cool completely before cleaning.
2. Remove bread pan from the breadmaker.
3. The lid may be removed for easier cleaning. Check to be sure the lid is clean, dry and properly attached before using the breadmaker.
4. To clean the glass viewing window, use a glass cleaner or mild detergent and a damp cloth or plastic scouring pad. Do not use an abrasive cleaner or pad as they might scratch the glass.
5. Clean the exterior of breadmaker with a damp cloth. A plastic scouring pad may be used to gently rub the surface and avoid scratching.
6. Remove any flour, bread crumbs or other food from the inside of the baking chamber, using a damp sponge, cloth or a small portable vacuum cleaner. A plastic scouring pad may be used to gently rub the surface and avoid scratching.
7. Rinse with a damp cloth and dry thoroughly.
8. To clean the bread pan and kneading paddle, allow to cool completely before cleaning. If the kneading paddle is baked onto the drive shaft, simply fill the bread pan with soapy water. Holding the paddle in one hand, turn the crank at the bottom of the bread pan and try to loosen. If necessary, soak pan for up to 30 minutes.

CAUTION: Do not soak for longer than 30 minutes to avoid damage to the nonstick surface.

9. Wash bread pan and kneading paddle with a nylon bristle brush. Do not use steel wool, abrasive cleaners or metal utensils on the bread pan or kneading paddle as they will damage the nonstick surface. Normal wear is to be expected. The nonstick may discolor over time and in no way affects performance.

NOTE: The bread pan and kneading paddle can be washed in the top rack of any dishwasher.

Storing Instructions

1. Make sure breadmaker is unplugged and cooled before storing.
2. Clean the bread pan and kneading paddle following the procedures outlined in the Care & Cleaning section of this instruction manual.
3. Store the breadmaker with the bread pan locked in position and the lid closed.
4. Store the breadmaker in its box or in a clean, dry place. Never store it while it is hot or still plugged in.
5. Cord may be loosely wrapped around the breadmaker. Never wrap cord tightly around the appliance. Do not put any stress on the cord where it enters the unit, as it could cause the cord to fray and break.

troubleshooting

- After pressing START/STOP button, “H:HH” is shown on display**
- Temperature inside baking chamber is too hot. Unplug the breadmaker and open the lid. Allow at least 1 hour for the breadmaker to cool down before using.
- L:LL is shown on the display**
- Temperature is not suitable for bread making since water in the vessel might be frozen. When the vessel temperature goes up, the “L:LL” warning will disappear and the machine can work
- After pressing START/STOP button, “E:EE” is shown on display**
- Unplug the breadmaker. Contact Consumer Service.
- Crust is not browned enough.**
- Breadmaker lid should never be opened during baking process.
 - Use BAKE program to continue baking. Check every 10 minutes for desired color.
- Bread falls after rising too much.**
- Not enough flour used in recipe.
 - Too much yeast used in recipe.
 - Too much water/liquids used in recipe.
 - Water was too hot for recipe.
- Bread does not rise enough.**
- Too much flour used in recipe.
 - Not enough yeast used in recipe.
 - Yeast was old, out of date.
 - Not enough water/liquids used in recipe.
 - Not enough salt/sugar used in recipe.
 - Poor quality flour.
 - Water too cold for recipe.
- Crust is brown, but bread is not fully cooked.**
- Too much water/liquids used in recipe.

Top and sides of bread loaf are floury.

- Too much flour used in recipe.
- Not enough water/liquids used in recipe.
- Need to scrape down sides during kneading process.

Kneading paddle is stuck in bread pan.

- Allow bread pan to soak in warm water before removing.
- If the kneading paddle is baked onto the drive shaft, simply fill the bread pan with soapy water. Holding the paddle in one hand, turn the crank at the bottom of the bread pan and try to loosen. If necessary, soak pan for up to 30 minutes.
- CAUTION: Do not soak for longer than 30 minutes to avoid damage to the nonstick surface.

After pressing the START/STOP button, the motor is on, but kneading does not begin.

- Check to make sure the bread pan is correctly inserted and locked into position.
- The kneading paddle is missing.

There is a burnt smell.

- Some of the ingredients may have fallen outside the bread pan into the baking chamber. Allow the breadmaker to cool completely. Then clean the inside of the baking chamber with a damp sponge.
- Check recipe. Ingredients exceed maximum bread pan capacity.

When trying to make a second loaf of bread, breadmaker SELECT button will not register. Display window shows 0:00.

- Allow at least 1 hour for the breadmaker to cool down after baking.

Baked bread loaf has an unusual aroma.

- Be sure to use fresh ingredients.
- Always measure ingredients accurately.
- Too much yeast was used in recipe.

warranty & customer service

What does your warranty cover? Any defect in material or workmanship.

For how long after the original purchase? Two years.

What will we do? Provide you with a new one.

How do you make a warranty claim?

- Save your receipt.
- Properly pack your unit. We recommend using the original carton and packing materials.
- Return the product to your nearest Kohl's store or call Customer Assistance at 1-877-342-4337 (1-877-34-CHEFS).

What is not covered by your warranty?

- Parts subject to wear, including, without limitation, glass parts, glass containers, cutter/strainer, blades, seals, gaskets, clutches, motor brushes, and/or agitators, etc.
- Commercial use or any other use not found in printed directions.
- Damage from misuse, abuse, or neglect, including failure to clean product regularly in accordance with manufacturer's instructions.

How does state law relate to this warranty?

- This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.
- This warranty is in lieu of any other warranty or condition, whether express or implied, written or oral, including, without limitation, any statutory warranty or condition of merchantability or fitness for a particular purpose.
- Kohl's, Food Network and the product manufacturer expressly disclaim all responsibility for special, incidental and consequential damages or losses caused by use of this appliance. Any liability is expressly limited to an amount equal to the purchase price paid whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, or otherwise. Some states or provinces do not allow this exclusion or limitation of incidental or consequential losses so the foregoing disclaimer may not apply to you.

If you have a claim under this warranty, please call our Customer Assistance number. For faster service, please have the model, type and series numbers ready for the operator to assist you. These numbers can be found on the bottom of your appliance.



This breadmaker was designed for cooks, by cooks. We took all the features we loved from all the breadmakers we've used over the years and put them together to make this one. We love it, and we hope you will too.

We use our breadmaker to bake bread (of course), but also to proof dough for rolls and buns and even to make jam. With a breadmaker, good bread is always at your fingertips.

Here's how to get the most out of your breadmaker:

- Always add liquids first to the breadmaker, then your dry ingredients, then your yeast.
- Different flours have differing levels of protein, which affects the texture of your finished product. The more gluten present, the firmer the bread.
- Cake flour is low-protein, and gives you a softer texture and a lower-gluten end result
- Bread flour is high-protein, and gives you a firmer texture and a higher-gluten end result.
- Wheat flours make for denser bread
- Potatoes or potato flour make for tender bread.
- Salt sharpens and brightens the flavor in baked goods and helps prevent staleness -- it's also invaluable for gluten structure and even browning. Salt also helps slow the rise of yeasted baked goods, leading to an even, stable texture.

The recipes on the next few pages will put you well on the way to breadmaker success.

Easy Chocolate Mocha Cake

- 1 stick unsalted butter
- ½ cup freshly brewed coffee
- ¼ cup unsweetened Dutch-process cocoa
- 1 cup all-purpose flour
- 1 cup granulated sugar
- ¼ teaspoon baking powder
- ¼ teaspoon fine salt
- ½ teaspoon baking soda
- ¼ cup sour cream
- 1 large egg, room temperature
- ½ teaspoon pure vanilla extract
- Confectioners' sugar for dusting or favorite frosting
- Ice cream or sweetened whipped cream, for serving (optional)

1. Spray the bread machine pan with oil.
2. Put the butter, coffee, and cocoa in a microwave-safe bowl, cover, and microwave on HIGH until the butter melts, about 2 minutes. Whisk to combine. Alternatively, melt in a saucepan on the stove top over medium-low heat. Add to the bread machine.
3. Beat the sour cream with the egg and vanilla in a small bowl, then scrape the mixture into the bread machine.
4. Whisk the flour, granulated sugar, baking powder, salt, and baking soda in a large bowl and add to the bread machine. Make a well in the flour mixture and pour in the hot cocoa mixture. Select the CAKE setting and press start. Cool the cake in the pan on a rack for 15 minutes, then unmold, remove the paddle and turn it upright. Cool completely on the rack. Dust with confectioners' sugar or top with your favorite frosting and serve with ice cream or whipped cream, if desired.

Makes 6 servings.

Cook's Note We prefer Dutch-process cocoa here over natural cocoa for its fuller, deeper flavor.



Figgy Filling

- 1 pound dried figs, stems removed
- 1¼ cups (or to cover) apple cider
- Zest of 1 large orange
- 2 tablespoons dark brown sugar
- Dash fine salt



1. Roughly chop the figs and put them into the bread machine pan along with the cider, zest, sugar and salt. Select the JAM feature and press START.
2. Immerse 2 (1-cup) jelly jars with lids in a pot of cold water. Bring the water to a boil and "cook" the jars for 15 minutes to sterilize them. Transfer the jars to a rack and allow to dry upright.
3. Spoon the warm filling into the jars and screw on the lids tightly. Allow to come to room temperature.

Makes about 2 cups.

Cook's Note: Filling can be used for cookies, bars, or popovers. Filling will keep in the refrigerator for up to 2 weeks.

Whole Wheat Sandwich Bread

- ¾ cup milk
- ⅓ cup plain yogurt
- 2 tablespoons extra-virgin olive oil
- 2½ cups whole wheat flour
- 2 tablespoons sugar
- 2 teaspoons kosher salt
- One ¼ ounce package active dry yeast



1. Add the milk, yogurt, and olive oil to the bread machine. Whisk the wheat flour, sugar, and salt together in a medium bowl and add to the machine. Make a well in the flour and add the yeast. Select the WHEAT feature and desired crust darkness and press START.

2. Remove insert from the machine and place on a wire rack to cool slightly then invert onto the rack and let cool completely before slicing and serving.

Makes a 2-pound loaf.

Chocolate Chip Banana Bread

½ cup (1 stick) unsalted butter
1½ cups all-purpose flour
½ cup sugar
¾ teaspoon baking soda
½ teaspoon fine salt
¼ teaspoon ground cinnamon
3 very ripe bananas
1 large egg, at room temperature
⅓ cup plain yogurt, whole or low fat
1 teaspoon pure vanilla extract
½ cup chocolate chips
¾ cup walnut pieces



1. Melt the ½ cup butter in a small saucepan over medium heat or covered in a microwave-safe bowl or measuring cup in the microwave. Cool slightly.
2. Whisk the flour, sugar, baking soda, salt, and cinnamon together in a large bowl.
3. Mash the bananas with a fork in a medium bowl. Beat the egg in a small bowl with a whisk then mix into the bananas. Mix in the yogurt, vanilla, and butter. Stir the wet ingredients into the dry ingredients until just combined. Fold in chocolate chips and walnuts just as the batter comes together. Do not over-mix the batter or your bread will be dense and tough; the batter should be wet, sticky, and a little lumpy. Scoop the batter into the bread machine pan.
4. Select the BAKE feature and press START.
5. Cool in the pan on a rack for at least 20 minutes. Invert onto the rack and cool to room temperature before slicing.

Makes 1 loaf (about 9 slices).

Savory Pumpkin Bread

½ cup milk
1 tablespoon maple syrup
½ cup pumpkin puree (not pumpkin pie mix)
2¼ cups bread flour
2 teaspoons kosher salt
1 teaspoon dried rosemary
⅓ cup pumpkin seeds
1 packet active dry yeast



1. Add milk, maple syrup, and pumpkin puree to the bread machine. Whisk the flour, salt, rosemary and pumpkin seeds together in a medium bowl and pour over the wet ingredients. Make a well in the flour and add the yeast.
2. Set for medium crust and RAPID cycle then press start. Remove from breadmaker right away and cool on a rack for at least an hour before slicing.

Makes a 2-pound loaf.

Sandwich Bread

1 cup milk
3 tablespoons sour cream
2 tablespoons extra-virgin olive oil
2½ cups all-purpose flour
1 tablespoon sugar
2 teaspoons kosher salt
One ¼ ounce package active dry yeast

1. Add the milk, sour cream and olive oil to the bread machine. Whisk the flour, sugar, and salt together in a medium bowl and add to the machine. Make a well in the flour and add the yeast. Select the BASIC feature and desired crust darkness and press START.
2. Remove insert from the machine and place on a wire rack to cool slightly then invert onto the rack and let cool completely before slicing and serving.

Makes a 2-pound loaf.



Rustic Country Loaf

1 clove garlic, smashed
1/3 cup extra virgin olive oil
3/4 cup water
2 cups all-purpose flour
1/3 cup whole wheat flour
1/2 cup green, black olive, or a combination, pitted and roughly chopped
2 tablespoons sugar
2 1/2 teaspoons kosher salt
2 1/4 teaspoons rapid rise yeast (1/4 ounce package)

1. Heat the garlic in the olive oil over medium-low heat until fragrant and garlic is slightly golden, about 1 1/2 to 2 minutes. Let cool to room temperature and discard the garlic. Pour the water and oil into the bread machine. Whisk the flours, olives, sugar, and salt in a large bowl and add to the bread machine. Make a well in the center and pour in the yeast.
2. Select the RUSTIC setting on the bread machine, set desired crust darkness and press START.
3. Remove insert from the machine and place on a wire rack to cool slightly then invert onto the rack and let cool completely before slicing and serving.

Makes a 2-pound loaf.



Plum Sauce

1 1/2 pounds ripe plums (weigh after chopping), pitted and roughly chopped into 1/2-inch pieces, recommended: Santa Rosa or Black plums
1 teaspoon ground ginger
1/4 to 1/3 cup sugar, depending on sweetness of plums
1/4 cup water
Dash fine salt

1. Add the plums, ginger, sugar, water, and salt in the bread machine. Select the JAM feature and press START.
2. In the first 10 minutes open the bread machine and scrape down the sides of the insert.
3. Immerse 2 (1-cup) jelly jars with lids separate in a pot of cold water. Bring the water to a boil and "cook" the jars for 15 minutes to sterilize them. Transfer the jars to a rack and allow to dry upright. Spoon the sauce into the jars and seal tightly and refrigerate. Serve at room temperature.

Makes about 2 cups.

Cook's Note: The sauce will keep stored in the refrigerator for up to 2 weeks.





Nice Choice. With thousands of cooking shows under our belts and countless products and recipes tested, we know how to create great stuff for the kitchen. Your instincts were right. This one's a keeper. For ideas and inspiration, watch Food Network and visit us at FoodNetwork.com.

Shop kohls.com/foodnetwork for more great products.