

# andrew James

## Dual Blade Bread Maker



Please read the manual fully before using the appliance and keep the manual safe for future reference.

## Safety Instructions

When using any electrical appliance, basic safety precautions should always be followed, including the following;

- This appliance is intended for indoor, household use. Unintended use or operation may result in personal injury, damage to property or damage to the appliance that will void the warranty.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision and/or instruction concerning safe use of the appliance and the understanding of hazards. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 years old and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years old.
- Never handle or operate any appliance with wet or moist hands.
- Do not immerse appliance, cord or plug in water or other liquids. Take care whilst cleaning.
- If the appliance has fallen in water do not reach for it, immediately switch the appliance off at the mains and unplug it.
- Ensure that the cord is not in a position where it can be pulled or tripped over accidentally. Never use the cord to carry or pull the appliance. Do not let the cord hang over the edge of a table or counter.
- Keep the cord away from heated surfaces.
- Do not use the appliance if it has malfunctioned, been dropped or damaged in anyway. If the unit has been damaged take the unit for examination and/or repair by an authorised service agent.
- Do not attempt to open the appliance, repair or modify the

appliance, use the appliance for unintended applications or use accessory attachments not recommended by the manufacturer. Failure to follow these instructions may result in fire, electrical shock, or risk of injury to persons.

- Do not place the appliance near a naked flame, hot gas or electric burners, or any appliances generating heat.
- Always remove the plug safely from the socket after use. Do not pull from the cord.

### Appliance Specific Safety Instructions



#### Caution Hot Parts.

The surfaces of the appliance become hot during use and remain hot for a period of time after use.

- Do not touch hot surfaces, use oven gloves to prevent injury.

**Caution:** Moving Parts. Do not touch any moving or spinning parts of the appliance when in use.

- Immediately after use, before cleaning or transportation, switch off, unplug and allow

the appliance to cool in a safe place out of the reach of children.

- Metal foils or other materials must not be inserted into the bread maker, as this will cause the risk of a fire or short circuit.
- Never cover the bread maker with a towel or any other material, heat and steam must be able to escape freely.
- Never vigorously tap the baking pan on the top or edge to remove the pan, as this may damage the pan.
- Never switch on the appliance without ensuring that the baking pan is securely in place
- This appliance is intended for indoor, consumer use only
- This appliance is not intended to be operated by means of an external timer or separate remote control.

### Electrical Safety

**WARNING:** Check that the voltage supply at the power outlet is the same as marked on the appliance.

**WARNING:** This appliance must be connected to an earthed electrical power supply. The green/yellow conductor in the supply cord must

be connected to the Earth terminal in the plug. The power supply must have an Earth connection.

Voltage (V)	220-240
Frequency (Hz)	50/60
Power (W)	850

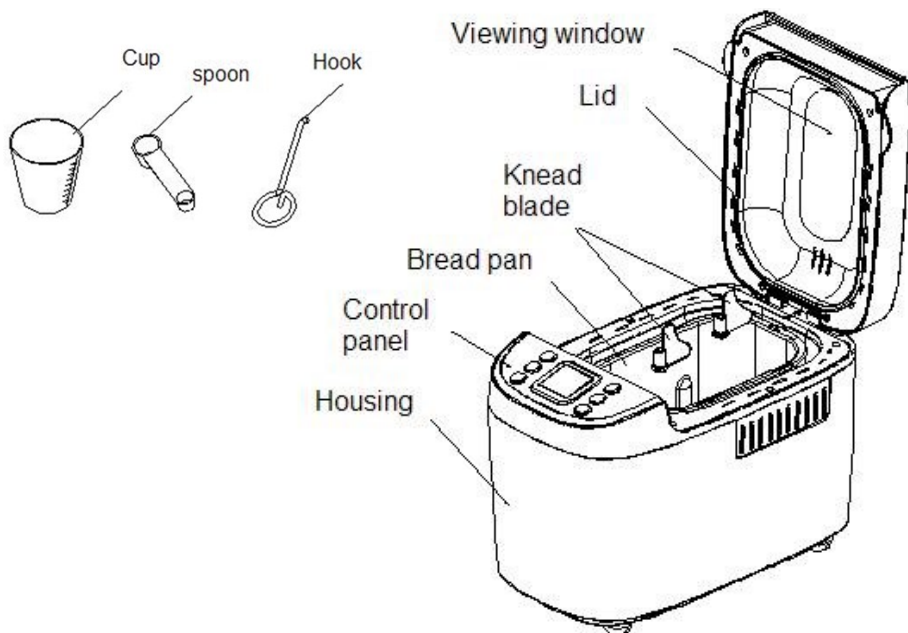
Precautions should be followed for safe cable management and connection to the power supply

If a new mains plug needs to be fitted follow the fitting instructions supplied with good quality BS1363A plugs. If in doubt consult a qualified electrician or appliance repair agent.

- Remove and safely dispose of the old plug
- Connect the brown lead to the live terminal "L" in the new plug
- Connect the Blue lead to the Neutral "N" terminal
- Connect the green/yellow lead to the earth "E" terminal
- Recommended fuse: 13A.

If an extension cable is required, it must have an earth conductor. To avoid overheating the extension cable should be rated no less than 13A and be fully unwound before use

## Appliance Overview



## Control Panel



### APPLIANCE CONTROLS

Connect the appliance to the power outlet. The appliance will make a beep and < 3:10 > will be displayed.

- The colon between the “3” and “00” will be on, not flashing.
- Default program < 1 > will be indicated.
- The arrows ▲ will indicate default settings < 1250g > at the top and < MEDIUM > at the bottom.

### START / PAUSE / STOP

To start a program, Select the required program and settings, press the START/PAUSE/STOP button once. A short beep will be heard, the indicator will light up, and the two dots in the time display begin to flash indicating that the program starts.

**Note:** All setting controls are inac-

tive except the START/PAUSE/STOP button after a program has begun.

### Pause

To pause the program, press the START/PAUSE/STOP button for approx. 0.5 seconds, then the program will pause, if there is no activity after 3 minutes the program will continue to work automatically

### Stop

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

### MENU (Programs)

The MENU button is used to set the different programs. Each time

it is pressed (accompanied by a short beep) the program will vary. Pressing the button continuously, the 15 menus will scroll in turn as indicated on the display.

The 15 functions/operating modes are explained below.

### **Program 1: Basic**

For white and mixed breads, it mainly consist of wheat flour or rye flour. The bread has a compact consistency.

### **Program 2: French**

For light breads made from fine flour. Normally the bread is fluffy and has a crispy crust. This 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 compact and heavy.

### **Program 4: Sweet**

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

### **Program 5: Butter milk bread**

Kneading, rising and baking functions to make bread with butter and milk .

### **Program 6: Gluten free Bread**

Kneading, rising and baking functions. Use gluten free flour, rice flour, sweet potato flour, corn flour or oat flour with this function.

### **Program 7: Super rapid**

Kneading, rising and baking functions to produce bread quickly. Note that bread baked on this setting is usually smaller with a dense texture.

### **Program 8: Cake**

Kneading, rising and baking functions using soda or baking powder as a rising agent.

### **Program 9. Knead**

Kneading function only with a choice of operating times to suit the quantity of ingredients.

### **Program 10: Dough**

Kneading and rising functions but without baking. Remove the dough and use for making bread rolls, pizza, steamed bread, etc.

### **Program 11: Pasta dough**

Kneading function to make basic flour and water based doughs.

### **Program 12: Yogurt**

Fermenting activity to make yogurt.

### **Program 13: Jam**

Boiling jams and marmalade.

## **Program 14: Bake**

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

## **Program 15: Homemade**

The Homemade function allows each step to be selected manually.

The program allows the time for each phase kneading, rising, baking, keep warm etc. to be customised. The time range of each programmed is in timetable.

## **SETTINGS**

### **COLOUR:**

The colour of the bread crust can be selected from Light, Medium, or Dark crust and RAPID.

The default crust colour is Medium.

When the <COLOR> button is pressed, an arrow ▲ will indicate the colour modes available for each program.

<RAPID> can only be selected for programs 1 to 4. The overall baking time is reduced and the bread is baked without additional time to brown the crust.

The colour selection function is not available on programs 9 to 13.

### **LOAF SIZE (WEIGHT)**

The loaf size can be selected by selecting the loaf weight, the de-

fault setting is 1250g.

**Note:** The loaf size function is only available to Programs 1 to 8. This function is not available on programs 9,10,11,12,13.

There are 3 weight modes available: 1000g, 1250g,1500g.

When the < Loaf Size > button is depressed the arrow ▲ at the bottom of the display will indicate 1000g→1250g→1500g as the button is pressed.

## **TIME DELAY FUNCTION**

If you don't want the bread maker to start immediately the delay function can be used to delay the program start for up to 15 hours.

**Note:** This function is not available on Programs 9,11,12,13 .

Select the program, crust colour and weight by pressing either the TIMER < + > button or the TIMER < - > button.

The display will show the maximum or minimum delay time and an arrow ▲ against < Delay Time >.

Press the Time < + > or < - > buttons to increase or decrease the delay by 10 minute increments.

Holding either of the TIME buttons continuously will cause the time to scroll quickly in 10 minute steps to the desired setting.

The setting time means including

the program time and the delay time.

**Example:**

It is 8:30p.m in the evening and you would like your bread to be ready in the next morning at 7:00am i.e. in 10 hours and 30 minutes time.

Prepare the ingredients and appliance as described in the Operation section below, select your menu, colour, loaf size then press the < + > or < - > buttons until 10:30 appears on the LCD.

Press the START/PAUSE/STOP button to activate this delay program and the indicator will light up.

The colon between the 10 and 30 will flash and LCD will count down to show the remaining delay time.

The Delay time shown on the display is the difference between the time you want the bread ready and the current time

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

**Keep warm function**

Bread can be automatically kept warm for 1 hour after baking.

The LCD will show 0:00 but the arrow ▲ on the display will indicate KEEP WARM until the 60 minute keep warm time is complete.

**OPERATING ENVIRONMENT**

The optimum room temperature for using the appliance is between 15<sup>0</sup> C and 34<sup>0</sup> C .

If the room temperature is high the bread fermentation process will turn acidic.

If the room temperature is too low the fermentation process will be slowed affecting the bread rising.

If the size of the loaf is too small or large, please consider that the room temperature can be a factor affecting the fermentation process.

**MEMORY**

If the power supply has been interrupted during the course of making bread, the process of making bread will be continued automatically within 10-15 minutes.

If the power supply interruption time exceeds 10-15 minutes, the settings will be lost from the appliance memory.

If the dough has not entered the rising phase when the power supply breaks off, you can press the START/PAUSE/STOP directly to continue the program from the beginning.

If the dough has commenced the rising phase, discard the ingredients and clean the bread pan before restarting the process.



## WARNING DISPLAY

"HHH"-This warning means that the temperature inside of the bread pan is too high.



Press START/PAUSE/STOP button to stop the program, unplug the power cord, open the top lid, and let the machine cool down completely for 10-20 minutes before re-starting.

"EEO"-This warning means that the temperature sensor is disconnected/faulty.



Press the START/PAUSE/STOP button to stop the program, unplug the power cord.

The sensor cannot be replaced. Please contact the customer service team.

## BEFORE FIRST USE

**Read all of the instructions carefully before using the appliance**

- Unpack the box with care, keep all the packaging materials until you are satisfied everything is present and in working order.
- Do not discard any packaging until all accessories have been found.
- Inspect the product before use. The appliance cord and plug must not have any damage that could affect operation.

**Note:** The appliance may emit a little smoke and/or odour when it is initially used.

This is normal and does not indicate a fault. In manufacture it is necessary to lightly grease some parts and this is removed when the appliance is initially heated.

- Clean and dry all the parts according to "**CLEANING AND MAINTENANCE**".
- Place 200ml of warm water into the bread pan and set the bread maker on bake mode for about 10 minutes.
- This should minimise any odour produced by the heating element and bread pan. The appliance will give an audible beep when the operation is complete.

- Unplug the appliance and let it cool down. Clean and dry all the detached parts again. Make sure the appliance has sufficient ventilation.

### Operation Instructions

- Place the bread pan in the bread maker and press firmly downwards.

Align the flats of the kneading paddles with the drive shafts and push down firmly as far as they will go.

**NOTE:** It's recommended to lightly cover the kneading blades with cooking oil to avoid the dough sticking to the kneading blade and helps when removing the kneading blades from the baked item.

- Pre measure all ingredients.

### Adding ingredients

- For the majority of doughs, when adding ingredients into the bread pan:
  - First add water or other liquid ingredients.
  - Then add sugar, salt and flour.
  - Add the yeast last.

**NOTE:** When adding flour, try to let it cover the water.

Make a small indentation on the top of flour with finger, add yeast into the indentation.

**IMPORTANT:** Make sure that the yeast does not come into contact with salt or liquids.

**NOTE:** Making doughs with a high wheat content is difficult and the order of adding the ingredients should be changed.

If making a high wheat content flour dough:

- First add the yeast and wheat flour,
- Then add sugar and salt,
- Add water or other liquids last.

**When the ingredients have been added close the lid, then plug in.**

1. Press the MENU button until your desired program is displayed.
2. Select Colour

Press the COLOR button to select the desired crust colour :Light, Medium or Dark as indicated on the display.

3. Select the loaf size (Weight)

Press the Loaf Size button to move the arrow to desired weight.

4. Select Time Delay

If you want to make the bread immediately, please ignore this process and move to point 8.

Set the DELAY TIMER button as described above by calculating difference between the current time and the time the bread is required to be ready. Input the de-

lay time by pressing the Time << + >> and << – >> buttons to increase or decrease delay time shown on the LCD display.

#### 8. Start the Program.

Press the START/STOP/PAUSE button to start the program.

- The colon on the display will start flashing constantly.
- The display indicates the settings selected and the current activity e.g. knead, rise, bake etc.
- The time remaining is displayed.

#### NOTES:

Press the STOP/START button to pause the program.

To stop or pause the program, press START/STOP button 3 seconds.

#### ADD-IN INGREDIENTS

The appliance program provides the opportunity to load Add-in ingredients to the baking tin during operation.

- Add-in Ingredients add flavour and texture but they must be added during the program to avoid losing flavour or over processing.
- The appliance will produce ten beeps to indicate the time to add additional ingredients.
- Fruits and raisins can be added as soon as the appliance sounds

the ten beeps, and the display indicates < ADD >. To avoid loss of flavour do not add nuts or seeds too early.

- Open the lid and pour your add-ins to the baking tin and close the lid.
- The bread maker will continue to operate automatically.

NOTE: the ADD function is only available on the Basic, Sweet, French, Whole wheat and Gluten free programs

#### PROGRAM COMPLETE

When 0:00 is displayed on the screen, 10 beeps will be heard to indicate the program complete, press START/PAUSE/STOP for 3 seconds to stop the bread maker.

**NOTE:** If the START/STOP button is not pressed the program will start a 1 hour keep warm cycle automatically.

To stop the keep warm cycle, press and hold the START/PAUSE/STOP button for 3S.

Open the lid, wear oven mitts, hold tight the pan handle then lift upward.

**CAUTION:** The bread pan and heating chamber will be very hot.

Using oven mitts, turn the bread pan upside down (with the bread pan handle fold down) onto a wire cooling rack or clean surface and

firmly shake until the bread falls out. If required, use a non-metallic spatula to gently ease the bread from the sides of the bread pan.

**NOTE:** If the kneading blades remain in the bread, gently pry them out using a hook.

Do not remove by hand. The kneading blades will be hot.

## **CLEANING AND MAINTENANCE**

**Warning:** Always unplug the appliance from the mains supply and allow it to cool completely before storing or cleaning.

**Warning:** Do not immerse the appliance, supply cord or plug in water or any other liquid.

1. Switch off, disconnect the appliance from the power outlet and let it cool down before cleaning.

2. To clean bread pan:

Remove the kneading blades and wash with the bread pan in warm soapy water using a soft cloth, rinse and dry.

To protect the non-stick coating do not use any sharp or abrasive products.

The bread pan and kneading blades must be dried completely before fitting back in the appliance.

3. If the kneading blades are diffi-

cult to remove from the bread pan locations, add some hot water into the bread pan for 30mins. Cover the kneading blades with a wet cloth and pull them from the bread pan

4. Appliance top lid:

Use a damp cloth to wipe the lid and interior of the viewing window. Do not use any abrasive cleaners for cleaning substances as this will damage the lid surface.

**Note:** Do not attempt to disassemble the lid for cleaning.

5. Outer housing

Gently wipe the outer surface of housing with a damp cloth then use dry cloth to wipe. Never use flammable solvents or other cleaning liquids.

Never immerse the housing into water for cleaning.

6. Before the bread maker is packed for storage, ensure that it has completely cooled down, is clean and dry, and the lid is closed.

## **INGREDIENTS**

### **1. Bread Flour**

Bread flour is the most important ingredient when making bread and is recommended in most yeast-bread recipes.

It has a high gluten content and (so it can be also called high-gluten flour which contains high protein), and keep the size of the bread from collapsing after rising. Flour varies by region. The gluten content is higher than the all-purpose flour, so it can be used for making bread with larger size and higher inner fibre.

### **2. All-Purpose Flour**

Flour that contains no baking powder, suitable for “quick” breads or bread made with the Quick settings. Bread flour is better suited for yeast breads.

### **3. Whole-Wheat Flour**

Whole-wheat flour is ground from the entire wheat kernel. Bread made with all or part whole-wheat flour will have a higher fibre and nutritional content. Whole-Wheat flour is heavier and, as a result, loaves may be smaller in size and have a heavier texture.

It contains wheat skin and gluten. Many recipes usually combine with Whole -Wheat flour or Bread Flour to achieve the best result.

### **4. Black Wheat Flour**

Black Wheat Flour, also named as “Rye Flour”, it is a kind of high fibre flour, and it is similar with whole-wheat flour. To obtain the large size

after rising, it must be used in combination with high proportion of bread flour.

### **5. Self-rising flour**

Flour that contains baking powder, use especially for making cakes. Do not use self-rising flour in combination with yeast.

### **6. Corn flour and oatmeal flour**

Corn flour and oatmeal flour are ground from corn and oatmeal separately. They are the additive ingredients of making rough bread, which are used for enhancing the flavour and texture.

### **7. Sugar**

Sugar is “food” for yeast and also increase the sweet taste and colour of bread .It is a very important element of making the bread rise. White sugar is normally used; however, brown sugar, powdered sugar, or cotton sugar may also be called for in some recipes.

### **8. Yeast**

Yeast is a living organism and should be kept in the refrigerator to remain fresh. It needs carbohydrates found in sugar and flour as nourishment. Yeast used in bread maker recipes will be sold under several different names: Bread machine yeast is preferred. Active-dry yeast and instant yeast can also be used.

After the yeasting process, the yeast will produce carbon dioxide. The carbon dioxide will expand bread and make the inner fibre soften.

1 tea spoon (tsp) of dry yeast =5ml  
1 tablespoon (tbsp.) dry yeast =15ml  
1 tbsp. dry yeast = 3 tsp dry yeast

Before using, check the expiration date and storage time of yeast. Return to refrigerator immediately after each use, the fungus will be killed at high temperature. Usually the failure of bread rising is caused by the bad yeast.

**TIP:** To check whether your yeast is fresh and active:

- (1) Pour 1 cup (237ml) warm water (45-50°C) into a measuring cup.
- (2) Add 1 teaspoon (5ml) of white sugar into the cup and stir, then add 1 tablespoon (15ml) yeast over the water.
- (3) Place the measuring cup in a warm place for about 10min. Do not stir the water.
- (4) Fresh, active yeast will begin to bubble or "grow". If it does not react, the yeast is dead or inactive.

## 9. Salt

Salt is necessary to improve bread flavour and crust colour. It is also used to restrain yeast activity. Never use too much salt in a recipe. But bread would be larger if without salt.

## 10. Egg

Eggs can improve bread texture, make the bread more nourish and larger in size. Eggs should be whisked with the other wet/liquid ingredients and then added to the baking pan.

## 11. Grease, Butter and Vegetable Oil

Grease can make bread soften and delay storage life. Butter should be melted or chopped to small pieces before adding to liquid.

## 12. Baking Powder

Baking powder is used as a rising agent in Ultra Fast bread and cake. Baking powder does not need time to rise, the chemical reaction introduces air pockets to soften the texture

## 13. Baking Soda

Baking soda is similar to baking powder. It can also be used in combination with baking powder if required.

## 14. Water and Other Liquids

Water is an essential ingredient for making bread. For best results, water should be at room temperature between 20C and 25C. Some recipes may call for milk, or other liquids to enhance the bread flavour. Never use dairy products with the Delay Timer option.

## USE EXACT MEASUREMENT

**TIPS:** One of the most important steps of making good bread is the proper measurement of ingredients. Measure each ingredient carefully and add to the bread pan in the recommended order.

We recommend the use of the measuring cup and measuring spoon provided to ensure the correct volume of ingredients. Using inaccurate measurements will have an effect on the baking results.

## Adding Sequence

Always add ingredients in the order given in the recipe. Generally the recommended order is:

1. Liquid ingredients.
2. Dry ingredients
3. Yeast

The yeast should only be placed on the dry flour and never come in contact with the liquid or salt.

When you use the Delay Timer function for a long time, never add perishable ingredients such as eggs or milk.

After the flour is completely kneaded for first time, the appliance will beep to indicate that “Add-ins”, fruit, nuts seeds etc. can be added to the mixture. If the fruit ingredients are added too early, the flavour will be reduced.

## Liquid Ingredients

Water, fresh milk or other liquids

## Accessories Instruction

Measuring cup:

When a recipe measuring unit states “CUP”, it means a full cup, 250ml,

When measuring liquid, the cup should be placed on a horizontal flat surface and viewed at eye level (not on an angle) to check the liquid against the scale.

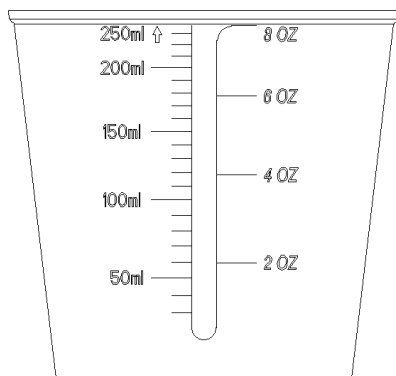
should be measured using a clean, dry measuring cup with clear markings and a spout.

Put any egg, milk or other liquids into the measuring cup first then add water to the volume of liquids required by the recipe.

## Dry measurements

Measure dry ingredients by gently adding flour, etc. with a tablespoon into the measuring cup and then, once filled, levelling off with a knife. Never use the measuring cup to take dry ingredients directly from a container as this could compress the ingredients and result in a larger quantity being added. Do not tap the bottom of the measuring cup or pack down.

**HINT:** Before measuring, stir the flour to aerate it. When measuring small amounts of dry ingredients, such as salt or sugar, use a measuring Tsp, making sure it is levelled off.



### Measuring the powder ingredients:

Measure the powder ingredients into the cup then shake it gently until the ingredients are aligned to the level required.

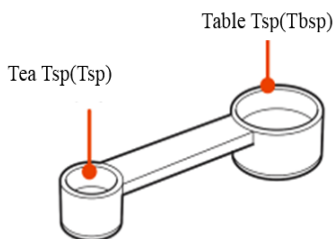
Excessive shaking will result in a short measure, pressing down to compact the ingredients will result in an excessive measure.

### Measuring Spoon:

The measuring spoon includes measures for a tea spoon (Tsp) and

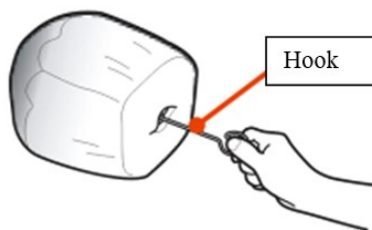
table spoon (Tbsp.) quantities.

Measure yeast, salt in tea spoons, sugar and oil are measured in table spoon quantities.



### Hook

Sometimes required to remove the kneading blades from the bread. Use the hook to pull out the blade.



## TROUBLE SHOOTING

Using the bread maker will require a level of experimentation dependent upon the ingredients used and personal taste. The trouble shooting hints below are for your reference to identify possible issues. If the appliance is damaged it must be repaired by an authorized and qualified repair agent to avoid a hazard.

	Problem	Cause	Solution
	Smoke from ventilation hole when baking	Initial use may give off smoke and odour as manufacturing residue.	This is normal and does not indicate a fault. Repeat the first use instructions.
		Some ingredients have adhered to the heat element or in the baking chamber	Unplug the bread maker and allow to cool. Clean any ingredients from the element or food chamber. Repeat the first use instructions
	Display "HHH" after pressing START/STOP button	The temperature in bread maker is too high to make bread.	Press START/STOP button and unplug the bread maker. Take the bread pan out and open the lid until the bread maker cools down



Problem	Cause	Solution
The stir motor operates but the dough is not stirred	Bread pan is not located properly	Check whether the bread pan is fixed properly.
	Dough mixture resistance is high preventing rotation of the kneader blades	The dough mixture may be too heavy for the appliance or the weight of the ingredients is incorrect.
The stirring activity is noisy.	Bread pan is incorrectly located	Ensure the bread pan is firmly pushed down into position.
The kneading knives cannot be removed	Kneaders adhere tightly to the shaft in bread pan	After taking the bread out, put hot water into bread pan for 10 minutes.
Poor baking results.	Selected program menu is incorrect.	Ensure the correct program menu and options are selected.
	bread is dry, no brown crust colour	Opening the lid during operation will reduce the heat in the baking chamber. Don't open cover, especially during the baking phase.
	Stir resistance is too large so that kneader almost can't rotate and stir adequately	Check kneader hole, then take bread pan out and operate without load, if not normal, contact with the authorized service facility.
The bottom of the bread has a hard, thick crust	The bread has been baked or held on keep warm setting for too long.	Reduce the baking time or take the bread from the appliance immediately when program is completed. Do not leave on warm.
Bread size is so large as to push cover or overflows bread pan	Excessive yeast, or Volume of ingredients, flour, water, etc. is greater than the bread pan capacity, or Rising environment temperature is too high	Check the potential causes identified and adjust the volume of ingredients or operating conditions.
Bread size is too small or bread has not risen	No yeast or the volume of yeast is too small, or, Poor yeast activity due to high water temperature, or Yeast is mixed together with salt, or The rising environment temperature is too low.	Check the quality and amount of yeast, used. See information on Yeast provided above.  Check the order and location the yeast has been added to the bread pan ensuring it is separated from any salt,  Optimum operating conditions are 15 <sup>0</sup> C and 34 <sup>0</sup> C .

Problem	Cause	Solution
Bread collapses in the middle parts when baking dough	1.used flour is not strong powder and can't make dough rise	Use bread flour or strong powder.
	2.yeast rate is too rapid or yeast temperature is too high	Yeast is used under room temperature
	3.Excessive water makes dough too wet and soft.	According to the ability of absorbing water, adjust water on recipe
Bread is heavy or dense.	Too much flour too little water?	Reduce flour or increase water
	Too many fruit ingredients or too much whole wheat flour?	Reduce the amount of corresponding ingredients and increase yeast
Middle parts of the loaf are hollow after cutting bread	Excessive water or yeast or no salt	Reduce properly water or yeast and check salt
	Water temperature is too high	Check water temperature
Bread has uneven consistency, contains lumps of unmixed ingredients, the surface has a dry powder finish	High volumes of ingredients which bind to other ingredients e.g. butter and bananas etc.	Reduce or avoid ingredients that bind onto other ingredients preventing an even consistency in the bread.
	Volume of water too low.	Ensure the correct volume of water is used.
	Period of kneading activity is too short.	Check the fitting of the bread pan to the appliance.
Crust is too thick and baking colour is too dark when making cakes or food with high sugar levels	<p>Different recipes or ingredients will have a great effect on making bread, cakes etc., with a high sugar level.</p> <p>The baking colour will become very dark because of high sugar content</p>	<p>If baking colour is too dark for the recipe with high sugar levels, press START/STOP to interrupt the program 5-10 minutes before the intended finishing time.</p> <p>Do not remove the bread pan immediately, leave the bread pan in the appliance for about 20 minutes with the cover closed.</p> <p>This will allow the ingredients to be baked at a the lower residual temperature and avoid a thick dark crust.</p>

## Program 1 - Basic Bread Recipe

Ingredient	Bread Weight / Volume		
	1000g/2LB	1250g/2.5LB	1500g/3LB
water	350ml	430ml	520ml
salt	1Tsp	2 Tsp	3 Tsp
sugar	3 Tbsp.	4 Tbsp.	5 Tbsp.
oil	2 Tbsp.	3 Tbsp.	4 Tbsp.
high gluten flour	4 cups	5 cups	6 cups
milk powder	3 Tbsp.	4 Tbsp.	5 Tbsp.
instant yeast	0.5 Tsp	0.8 Tsp	1 Tsp

Notes: Place the salt in a corner of the bread pan  
 Place the sugar in a corner of the bread pan  
 Put the yeast on the dry flour away from the liquid and salt

## Program 2 - French Bread Recipe

Ingredient	Bread Weight / Volume		
	1000g/2LB	1250g/2.5LB	1500g/3LB
water	350ml	430ml	520ml
salt	1 Tsp	2 Tsp	3 Tsp
sugar	2 Tbsp.	3 Tbsp.	4 Tbsp.
oil	2 Tbsp.	3 Tbsp.	4 Tbsp.
high gluten flour	4 cups	5 cups	6 cups
instant yeast	0.5 Tsp	0.8 Tsp	1 Tsp

Notes: Place the salt in a corner of the bread pan  
 Place the sugar in a corner of the bread pan  
 Put the yeast on the dry flour away from the liquid and salt

### Program 3 - Whole Wheat Bread Recipe

Ingredient	Bread Weight / Volume		
	1000g/2LB	1250g/2.5LB	1500g/3LB
water	350ml	430ml	520ml
salt	1 Tsp	2 Tsp	3 Tsp
sugar	2 Tbsp.	3Tbsp	4 Tbsp.
oil	2 Tbsp.	3 Tbsp.	4 Tbsp.
high gluten flour	2cups/	2.5cups/	3 cups/
whole-wheat flour	2cups/	2.5cups/	3 cups/
instant yeast	1 Tsp	1.5 Tsp	1.75 Tsp
milk powder	3 Tbsp.	4 Tbsp.	4 Tbsp.

Notes: Place the salt in a corner of the bread pan  
 Place the sugar in a corner of the bread pan  
 Put the yeast on the dry flour away from the liquid and salt

### Program 4 - Sweet Bread Recipe

Ingredient	Bread Weight / Volume		
	1000g/2LB	1250g/2.5LB	1500g/3LB
water	330ml	420ml	510ml
salt	0.5 Tsp	1Tsp	1.5 Tsp
sugar	0.25 cup	0.5 cup	0.75 cup
oil	2 Tbsp.	3 Tbsp.	4 Tbsp.
milk powder	3Tbsp	4 Tbsp.	4 Tbsp.
high gluten flour	4 cups/	5 cups/	6 cups/
instant yeast	0.5 Tsp	0.8 Tsp	1 Tsp

Notes: Place the salt in a corner of the bread pan  
 Place the sugar in a corner of the bread pan  
 Put the yeast on the dry flour away from the liquid and salt

## Program 5 - Butter Milk Bread Recipe

Ingredient	Bread Weight / Volume		
	1000g/2LB	1250g/2.5LB	1500g/3LB
Milk	200ml	300ml	400ml
Butter oil	150ml	150ml	180ml
salt	1.5 Tsp	2 Tsp	2.5 Tsp
sugar	2 Tbsp.	3 Tbsp.	4 Tbsp.
high gluten flour	4 cups	5 cups	6 cups
instant yeast	1Tbsp	1.5 Tbsp.	1.75 Tbsp.

Notes: Place the salt in a corner of the bread pan  
 Place the sugar in a corner of the bread pan  
 Put the yeast on the dry flour away from the liquid and salt

## Program 6 - Gluten Free Bread Recipe

Ingredient	Bread Weight / Volume		
	1000g/2LB	1250g/2.5LB	1500g/3LB
water	350ml	430ml	520ml
salt	1Tsp	2Tsp	3 Tsp
sugar	2Tbsp	3 Tbsp.	4 Tbsp.
oil	2Tbsp	3 Tbsp.	4 Tbsp.
gluten free flour	2cups	2.5cups	3cups
corn flour *	2cups	2.5cups	3cups
instant yeast	0.5Tsp	0.8 Tsp	1 Tsp

Notes: Place the salt in a corner of the bread pan  
 Place the sugar in a corner of the bread pan  
 \* The corn flour can be replaced with oat flour  
 Put the yeast on the dry flour away from the liquid and salt

## Program 7 - Quick Bread Recipe

Ingredient	Bread Weight / Volume		
	1000g/2LB	1250g/2.5LB	1500g/3LB
water	350ml	430ml	520ml
salt	1.5Tsp	2 Tsp	2.5 Tsp
sugar	3 Tbsp.	4 Tbsp.	5 Tbsp.
oil	3 Tbsp.	4 Tbsp.	5 Tbsp.
high gluten flour	4 cups	5 cups/	6 cups/
instant yeast	1.5Tsp	2 Tsp	2.5 Tsp

Notes: Water Temperature 40-50C  
 Place the salt in a corner of the bread pan  
 Place the sugar in a corner of the bread pan  
 Put the yeast on the dry flour away from the liquid and salt.

## Program 8 - Cake

Ingredient	Weight / Volume
All Purpose Flour	2 cups
Milk	1/3rd Cup
Butter (Melted)	1/2 Cup
Sugar	1 Cup
Egg	2 Large
Baking Powder	3tsp
Vanilla Essence	1tsp

Notes: Mix all wet ingredients and pour into baking pan.  
 Add the remaining ingredients and start the bake function  
 If the cake needs to be baked or browned further when the program is finished, set into Bake mode and amend the time to finish by about 10minutes  
 \* Packet Cake Mixes can also be used in the appliance.

### Program 9 - Knead Only

<b>Ingredient</b>	<b>Weight / Volume</b>
water	330ml
salt	1Tsp
oil	3 Tbsp.
high gluten flour	4 cups/560g

Notes: Place the salt in a corner of the bread pan

### Program 10 - Dough

<b>Ingredient</b>	<b>Weight / Volume</b>
water	610ml
salt	3 Tsp
oil	5 Tbsp.
high gluten flour	7cups
instant yeast	2 Tsp

Notes: Place the salt in a corner of the bread pan  
Put the yeast on the dry flour away from the liquid and salt

### Program 11 - Pasta Dough

<b>Ingredient</b>	<b>Weight / Volume</b>
water	620ml
salt	1Tsp
oil	3 Tbsp.
high gluten flour	8 cups

### Program 12 - Yogurt

Ingredient	Weight / Volume
milk	1800ml
lactic acid bacteria	180ml

### Program 13 - Jam

Ingredient	Weight / Volume
Fruit pulp	5 cups
starch	1 cups
Sugar	1 Cup

Notes: Allow bread maker to knead ingredients to a mushy pulp.  
Add water as required to change consistency / flavour.

### Program 14 - Bake

This program will allow you prepare and mix ingredients separately from the appliance and then bake them to the required level.

Adjust the baking temperature by pressing the Colour button. The Default setting is Medium 150 C

Setting	Temperature
Light	100 C
Medium	150 C
Dark	200 C

### Program 15 - Homemade

Press this button enter your own settings to adjust the standard programs and recipes to suit your tastes. The program will require that each process time setting can be adjusted manually e.g. knead, ferment, bake.

Suitable for DIY bread



## UK and EU Guarantee

Your new Andrew James product comes with a 24 month guarantee and a 2 year fixed warranty, effective from receipt confirmation. Your receipt or order number is required as proof of purchase date so it is imperative that you keep it safe. This guarantee only applies if the item has been used solely for the use intended, and all instructions have been followed accordingly. Please note this product is only for domestic use only and is not for commercial use.

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Once a product has been returned to us, we will aim to repair or replace it within 30 days of receipt.

The guarantee does not cover any defect arising from improper use, damage, build-up of lime scale or repair attempts made by third-parties. Also, the guarantee does not cover normal wear and tear of individual parts.

## Disposal of the appliance

### Waste Electrical & Electronic Equipment (WEEE) Waste & Recycling



### Disposal of Electrical and Electronic Waste

Non-household waste. This product must not be disposed of together with ordinary household waste.

Separate collection of used products, batteries and packaging allows the recovery and recycling of materials. Re-use of materials helps prevent environ-

mental pollution and reduces the demand for raw materials.

Local authorities, retailers and collection organisations may provide for separate collection of electrical products, batteries and packaging.

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