

andrew James

Fresh Bake Digital Bread Maker

With 17 Functions



Thank you for your purchase. We hope that you are satisfied with your new Andrew James product.

To fully and safely enjoy the benefits of your new product, please read the manual fully before use and keep 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.
- Ensure that all packaging is removed before use.

Appliance specific safety instructions

- Do not touch any moving or spinning parts of the machine while it is in operation.
- Do not switch on the appliance if the bread pan is not positioned correctly, or if the bread pan is not filled with ingredients (except for the initial burning off of substances left on during the manufacturing process).
- Do not beat the top or the edge of the bread pan to remove the bread as this may damage the bread pan. The bread maker will not operate properly with a damaged bread pan.
- Metal foils or other materials must not be inserted into the bread maker as this can cause a fire or short circuit the appliance.
- Never cover the bread maker with a towel or any other materials whilst in use or cooling after use. Heat and steam must be able to escape freely. A fire can be caused if it is covered by or comes into contact with combustible material.
- Always use oven gloves when touching the bread maker or the bread barrel after baking. The outer surfaces of the appliance can get very hot during operation and for a significant period of time after use.
- Do not operate the appliance without the bread pan placed in the chamber.
- Avoid the use of accessories or attachments that are not recommended by the manufacturer.

- After using the appliance allow it to fully cool completely before handling or cleaning any parts.
- Do not move the bread maker whilst it is in use.
- We advise keeping a clearance of at least 10cm from all sides of the appliance for suitable ventilation purposes.
- When baking bread, never bake amounts greater than the maximum recommended in the recipes accompanying this manual. Exceeding the amounts may cause the bread to not bake evenly or the dough could overflow.

Appliance components



Accessories included;

- Measuring cup
- Measuring spoon
- Blade removing hook

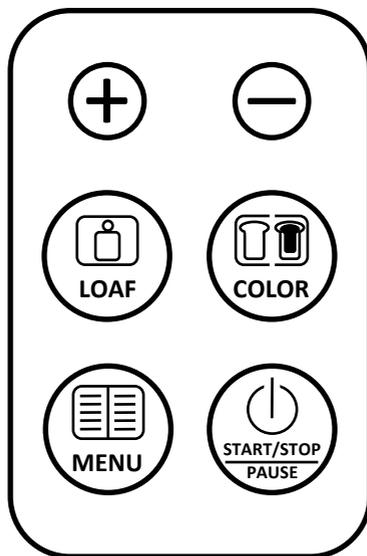
1. Lid	5. Digital control panel
2. Handle	6. Inner light
3. Viewing window	7. Bread barrel
4. Automatic dispenser	8. Air vent

Program select

Select one of the functions from 1-17 by pressing the **MENU** button, it will scroll through the functions with each individual press.

Program	Product
1	Soft bread
2	Sweet bread
3	Natural sourdough
4	French bread
5	Whole wheat
6	Quick bread
7	Sugar free
8	Multigrain
9	Milky loaf
10	Cake
11	Unleavened dough
12	Leaven dough
13	Jam
14	Bake
15	Yoghurt
16	Gluten free
17	Ferment

Control panel and features



Loaf

Select the size of the bread: **500g**, **750g**, **1000g**. After selecting the desired size, the LCD will display the corresponding size. Please note the total operation time may vary with the different loaf size. This button is not applicable to some programmes.

Note: Loaf size is only applicable to functions 1-9 and 16.

Colour

Select **Light**, **Medium** or **Dark** colour for the crust. This is not applicable for some programmes, for details refer to the corresponding programme described in the section “**LOAF**”.

Start/Stop

- To start a programme, press the **START/STOP** button once. A short beep and the two dots will flash, signalling the programme is beginning to start.
- All other buttons are inactive during a programme cycle, apart from the Start/ Stop button and the +/- buttons which when pressed together can illuminate the bread pan.

To cancel the programme during operation. Press and hold the Start/ Stop button for approximately three seconds, a beep will then signal the programme has initiated the close down procedure.

Pause

After an operation starts you can press the **PAUSE** button to pause it at any time. The operation will be paused but the setting will be memorized and the outstanding time will flash on the LCD screen. Press the **PAUSE** button again and the program will continue. If left for 10 minutes without pressing any button the program will continue.

Delay timer- “+” and “-” function

You can set your bread maker to delay the bread making process so that your loaf is ready exactly when you want it. The machine can be delayed for up to 15 hours,.

Please note: The time you will set is the amount of time until the bread will be *finished*, not the time until the process will *start*.

Follow these instructions to make a loaf using the delay function:

1. First, select one of the functions 1-17 using the menu button.
2. Next, select the “**LOAF**” size and “**COLOUR**” of the loaf as you would normally.
3. The time it takes to bake a loaf on the function you have selected will be showing on the screen. To delay the bread making process, use the “+” key to increase this time. The first press of “+” will round the time up to the nearest 10 minutes, and every press after that will increase the time in increments of 10 minutes. You can use the “-” button to decrease the time.
4. Choose the time based on when you want your bread to be *ready*. For example, if you choose the French Bread function (4) the time displayed will be 3:19. If you want your bread to be ready in 5 hours’ time, simply use the “+” key to increase the time to 5:00.
5. Once you are happy with the time on the screen, press the start/stop/pause button to confirm. The colon in the time displayed will start flashing to indicate the countdown has begun. The bread making process will begin automatically once the countdown reaches the time it takes to bake the loaf you have selected (e.g. 3:19) and your loaf will be ready at the time you have planned.

You can choose to increase the time to a maximum of 15:00 hours.

Caution: For time delayed baking, do not use any easily perishable ingredients such as eggs, fresh milk, fruits, onions, etc. Do not use the delay function when making whole wheat bread.

Memory function

If the appliances electrical supply is cut off during operation or before selecting the function of the appliance the bread machine has a built in memory. This will record any information that has been pre-set before the appliance was disconnected.

Note: The time that is recorded on the LCD may not match the equal time that the appliance was set at before, this due to the fact that the appliance takes into consideration the time the appliance was disconnected and the original working time.

Keep warm function

The automatic keep warm function will come on immediately after the appliance operation has finished and will last up to one hour. The end of the keep warm function will be signalled when the appliance beeps. To shut the keep warm function down manually press the **START / STOP** button for one second, the LCD will then return to its original state.

Ingredients dispenser

The appliance can be used either with the removable ingredients dispenser or independently without it. For recipes that require the ingredients dispenser to be used, fill the dispenser with ingredients prior to use and attach it to the inside of the lid of the bread maker before selecting and starting the operation. After about twenty minutes the bread maker will automatically dispense the ingredients into the bread pan.

Light function

During operation press “+” and “-” together, the bread making compartment will illuminate allowing you to view the progress of the operation.

Bread making basics

An understanding of ingredients and their interaction is essential to good bread making. This short guide will help you understand some of the processes and the materials used.

Flour

- Use only fresh, bread making flour.
- Use the whole wheat settings with wholemeal wheat flour for best results.
- Flours such as oatmeal are often added to bread flours to make speciality loaves. Many of these flours contain no gluten so they cannot be used entirely on their own.
- Speciality flours such as oatmeal can be added to make speciality loaves, many of these flours contain no gluten so they cannot be used entirely on their own.
- If required to, you may adjust dough (the only time you can do so is during the kneading cycle)
 - ⇒ After a few minutes of kneading, open the bread maker lid and gently touch the dough, it should feel very slightly sticky.
 - ⇒ If sloppy, add gradual amounts of flour until the correct consistency is reached.
 - ⇒ If too dry, add gradual amounts of lukewarm water.

Allow this to work in and re-check, follow the same steps if necessary.

Milk

- Whole, semi-skimmed or skimmed milk can be used but it should always be added lukewarm.
- Refrigerated milk must be heated to around 27°C.
- Never heat milk above 37°C as this can cause problems with yeast.

Liquid quantities

- Milk can usually be substituted for water in most recipes, but the quantity may need to be adjusted. If dried milk is featured in the recipe, leave it out when substituting milk for water.
- It is always advised to monitor the dough whilst it is kneading to check if the mixture is too wet or dry, adjust if necessary using the notes under the “Flour” section.

Grease, butter and oil

- These are interchangeable in bread making. Fats add flavour and help the keeping properties of bread.
- Avoid “light” varieties of fats as they contain quite large amounts of water which will adversely affect the bread.

Sugar

- The use of sugar will increase the sweetness and colour of the bread. Sugar is also considered as nourishment for the yeast.
- All varieties of sugar can be used, and any use of natural sweetener such as honey, corn and maple syrups. When using liquid sweeteners, it is recommended to reduce the amount of water slightly to compensate.
- Artificial sweeteners are not recommended for bread making.

Salt

- Salt is necessary to improve the flavour and crust colour of the bread.
- Salt restrains the growth of the yeast, and improves elasticity and structure. If you reduce or eliminate salt from the bread it will rise excessively - if you use too much salt the loaf will not rise enough.
- Use common table salt.
- When adding salt to the bread barrel, always keep it away from the yeast by placing it in one corner away from the yeast, if the yeast comes into contact with the salt, the bread will not rise properly.

Yeast

- 1 tsp. active dry yeast = 3/4 tsp. instant yeast
- 1.5 tsp. active dry yeast = 1 tsp. instant yeast
- 2 tsp. active dry yeast = 1.5 tsp. instant yeast
- Always check the packaging for the production date and correct storage information.

The method below will check whether your yeast is fresh and active.

1. Pour 1/2 cup warm water (45-50°C) into a measuring cup.
2. Put 1 tsp. white sugar into the cup and stir, then sprinkle 2 tsp. of yeast over the water.
3. Place the measuring cup in a warm place for about 10min. Do not stir the water.
4. The froth that appears should come up to 1 cups worth. Otherwise the yeast is dead or inactive.

Before first use

During initial use the bread maker may emit a little smoke and smell, this is due to the burning off of substances left on during the manufacturing process and is completely normal but can affect the taste of your bread, therefore please follow these steps before using the machine:

1. Wash the bread pan and kneading paddle in hot soapy water and dry them thoroughly.
2. Position the bread maker on a flat, dry heat resistant surface.
3. Place the bread pan into the bread machine and turn it clockwise until it has fully clicked into place.
4. Fix the kneading blade onto the drive shaft.
5. Close the lid of the appliance.
6. Plug the appliance in and switch it on at the mains.
7. The bread maker will beep to signal that the appliance has turned on and the LCD display will automatically display "750g, Function 1, MEDIUM, 3:11"
8. Press the **MENU** button repeatedly and select the programme **Bake**. If you miss the programme keep pressing the **MENU** button until you reach the **Quick bake** programme again.
9. Select the programme and press the **START/STOP** button and leave the bread maker to bake for ten minutes.
10. Press the **START/STOP** button after ten minutes to stop the programme.
11. Open the bread maker and allow the bread maker to fully cool.
12. To remove the bread pan rotate it in an anti-clockwise direction.
13. Wash and dry the bread pan and return it to its original place.

Hints and tips

- Always use good quality ingredients, the quality of the ingredients used will be reflected in the taste of the bread. It is worth investing in good quality ingredients to ensure good quality bread.
- Good dough should be soft and smooth with the faintest sticky feel, but should leave no residue when turned out of the barrel
- Measure your ingredients accurately.
- When using the time delaying function do not use perishable ingredients such as eggs, milk, cheese and meat.
- Do not open the bread maker during operation, as the baking process will be affected. Use the viewing window of the appliance instead.
- We recommend that the room temperature is between 15°C and 34°C to ensure the perfect operation of the bread maker machine.
- **Please note:** The bread maker comes with a measuring spoon which is used in the following recipes. However this can be converted to:

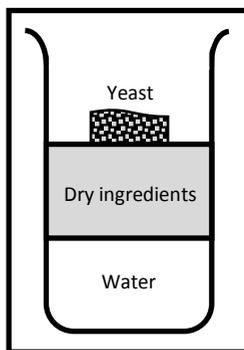
Small spoon = 1 tsp

Big spoon = 1 tbsp

How to use

Filling with ingredients

- Ensure you have all the ingredients to hand.
- Carefully fill the barrel making sure you don't leave any ingredients out. When filling, it is essential that the ingredients are filled in the prescribed order, otherwise the bread will not properly bake.
- The ingredients should be at a warm room temperature (20°-25°C) If the room is cold (below 18°C), use warm water (40°C) to make sure the yeast ferments fully. To gauge the temperature if you do not have a thermometer, heat some water and slowly add this to a jug of cold water until the resulting temperature is barely warm to the touch.
- Measure and add the water to the barrel. Next add the salt and the other dry ingredients. Finally add the yeast.
- It is essential to keep the yeast away from the salt and the water before mixing commences or the bread will not rise properly.
- Clean off any spills around the outside of the bread barrel and lower it into the bread-maker, reversing the process described earlier. Ensure the barrel is firmly secure before operating.



Making a loaf

1. Lay the appliance on a firm and even surface. Place the bread pan in position, turn it clockwise until a click can be heard. Once you have fitted the bread pan, attach the kneading blades to the axis in the middle of the bread pan. Prior to baking it is advised that you grease the kneading blade with margarine. This will stop the dough from sticking to the kneading blade and make it easier to remove.
2. Place the ingredients into the bread pan, as stated in “Filling with ingredients”.

NOTE: The maximum quantity of flour is 600g and 3 teaspoons for yeast.

3. Close the lid gently and plug the power cord into a socket.
4. Press the **MENU** button until your desired program is selected.
5. Press the **LOAF/SIZE** button to select the desired size (if applicable).
6. Press the **COLOUR** button to select the desired crust colour (if applicable).
7. Press the **START/STOP** button to start the operation.
8. During operation, the appliance will add the fruit or nut ingredients that are in the **ingredients box** to the bread pan automatically (this excludes programmes for **Leaven Dough**, **Jam** and **Bake**).
9. Once the process has been completed, 10 beeps will signal. Press the **START/STOP** button for approx. 3 seconds to stop the automatic keep warm function and take out the bread using oven gloves. Open the lid, turn the bread pan in an anti-clockwise direction until it reaches the **UNLOCK** position, then take it out from the bread maker. **CAUTION:** The bread pan and bread may be very hot! Always handle them with care.
10. Press the **START/STOP** button for three seconds until the LCD display is set to its default function.
11. Let the bread pan cool down before removing the bread. Use a non-stick spatula to gently loosen the sides of the bread from the pan.

Note: Always use a cooling rack. If you leave the bread to cool on a normal work surface, water vapour in the bread will not evaporate and the bottom of the loaf may be spoiled.

Menu functions

Programme 1 - Soft Bread

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

Loaf colour	Size	Total time (hrs/mins)	Temperature (°C)
Light	500g	3:06	105
	750g	3:11	
	1000g	3:16	
Medium	500g	3:06	115
	750g	3:11	
	1000g	3:16	
Dark	500g	3:06	123
	750g	3:11	
	1000g	3:16	

Recipe: White Bread

Ingredients	500g	750g	1000g
Water	160ml	240ml	350ml
Melted butter	2 tbsp	2 tbsp	2 tbsp
Salt	½ tsp	1 tsp	1 tsp
Sugar	1 tbsp	2 tbsp	2 tbsp
Bread Flour	300g	400g	520g
Yeast	½ tsp	½ tsp	½ tsp

Programme 2 - Sweet bread

The Sweet Bread setting is for baking breads with high amounts of sugar, fats and proteins, all of which tend to increase browning. Due to a longer phase of rising the bread will be light and airy.

Loaf colour	Size	Total time (hrs/mins)	Temperature (°C)
Light	500g	2:54	102
	750g	2:59	
	1000g	3:04	
Medium	500g	2:54	110
	750g	2:59	
	1000g	3:04	
Dark	500g	2:54	118
	750g	2:59	
	1000g	3:04	

Recipe: Orange and Raisin Loaf

Ingredients	500g	750g	1000g
Water	120ml	160ml	180ml
Orange Juice	120ml	160ml	180ml
Margarine	1 tbsp	1 ½ tbsp	2 tbsp
Salt	1 tsp	1 ½ tsp	1 ½ tsp
Milk Powder	1 tbsp	1 ½ tbsp	2 tbsp
Sugar	1 tbsp	2 tbsp	3 tbsp
Bread Flour	320g	450g	520g
Yeast	1 ½ tsp	2 tsp	½ tsp
Wheat Gluten	1 tbsp	1 ½ tbsp	2 tbsp
Raisins	45g	70g	96g

Programme 3 - Natural Sourdough

Sourdough bread is a bread with a unique flavour, made from a starter. The sourdough starter takes some preparation so the bread making needs to be planned for in advance. There are varying methods of making a sourdough starter, but the following is simple and effective, using ingredients you will already have for breadmaking.

Size	Total time (hrs/mins)	Temperature (°C)
500g	6:34	105
750g	6:44	115
1000g	6:49	118

Recipe: Sourdough Loaf

Because every sourdough starter will vary in consistency, we have given a range for the amount of water to add to the dough. Start with the smaller amount of water then add more, if necessary, to make a smooth, soft dough.

Ingredients	500g	750g	1000g
Water	40-50ml	50-100ml	75-150ml
Vegetable oil	1 tbsp	2 tbsp	2 tbsp
Salt	1 tsp	1 ½ tsp	2 tsp
Sugar	1 tsp	1 ½ tsp	2 tsp
Bread Flour	198g	298g	360g
Yeast	1 tsp	2 tsp	2 ½ tsp
Ripe (fed) sourdough	301g	454g	540g

Programme 4 - French bread

For light breads made from fine flour. French bread requires special timing and temperatures to achieve that wonderful crispy, nicely browned crust.

Loaf colour	Size	Total time (hrs/mins)	Temperature (°C)
Light	500g	3:09	115
	750g	3:19	
	1000g	3:24	
Medium	500g	3:09	125
	750g	3:19	
	1000g	3:24	
Dark	500g	3:09	133
	750g	3:19	
	1000g	3:24	

Recipe: French bread

Ingredients	500g	750g	1000g
Water	150ml	225ml	300ml
Olive oil	1 tbsp	1 ½ tbsp	2 tbsp
Salt	1 tsp	1 tsp	1 ½ tsp
Sugar	1 tbsp	1 ½ tbsp	2 tbsp
Bread Flour	260g	442g	520g
Yeast	1 tsp	1 ½ tsp	2 tsp

Programme 5 - Whole wheat

Whole wheat bread is a yeast bread that mainly consists of whole wheat flour (50% or more). Breads made from whole wheat flour are more nutritious because the flour is milled from the entire wheat berry (including the bran and the germ).

Loaf colour	Size	Total time (hrs/mins)	Temperature (°C)
Light	500g	3:08	105
	750g	3:18	
	1000g	3:23	
Medium	500g	3:09	115
	750g	3:19	
	1000g	3:24	
Dark	500g	3:09	123
	750g	3:19	
	1000g	3:24	

Recipe: Whole wheat bread

Ingredients	500g	750g	1000g
Water	170ml	240ml	330ml
Butter	1 tbsp	1 tbsp	2 tbsp
Salt	1 tsp	1 tsp	1 ½ tsp
Sugar	2 tsp	1 tbsp	1 ½ tbsp
Milk powder	3 tbsp	32g	55g
Bread Flour	130g	192g	260g
Whole wheat flour	130g	192g	260g
Yeast	1 ½ tsp	2 tsp	2 ½ tsp

Programme 6 - Quick bread

The programme will knead, rise and bake the loaf within a shorter period of time than the basic bread programme. The bread baked on this setting is usually smaller with a more dense texture.

Loaf colour	Size	Total time (hrs/mins)	Temperature (°C)
Light	500g	1:33	110
	750g	1:38	
	1000g	1:43	
Medium	500g	1:33	120
	750g	1:38	
	1000g	1:43	
Dark	500g	1:33	128
	750g	1:38	
	1000g	1:43	

Recipe: Banana and chocolate chip bread

Ingredients	500g	750g	1000g
Plain flour	180g	260g	350g
Baking powder	1 tsp	1 tsp	1 ½ tbsp
Bicarbonate of soda	½ tsp	½ tsp	1 tsp
Sugar	100g	150g	200g
Butter	2 tbsp	3tbsp	3tbsp
Eggs	2	2	3
Ripe bananas (Chopped)	1	2	3
Chocolate chips	40g	50g	75g

Note: The chocolate chips should be put directly into mixture as they will melt if they are put into the dispenser.

Programme 7 - Sugar free

For light breads made from fine flour. French bread requires special timing and temperatures to achieve that wonderful crispy, nicely browned crust.

Loaf colour	Size	Total time (hrs/mins)	Temperature (°C)
Light	500g	3:04	105
	750g	3:11	
	1000g	3:18	
Medium	500g	3:04	115
	750g	3:11	
	1000g	3:18	
Dark	500g	3:04	123
	750g	3:11	
	1000g	3:18	

Recipe: Sugar free bread

Ingredients	500g	750g	1000g
Water	150ml	240ml	320ml
Melted butter	2 tbsp	2 tbsp	3 tbsp
Salt	½ tsp	½ tsp	1 tsp
Sweetener	½ tsp	1 tsp	1 ½ tsp
Bread Flour	300g	450g	600g
Milk powder	2 tbsp	3 tbsp	4 tbsp
Yeast	1 tsp	1 ½ tsp	1 ½ tsp

Programme 8 - Multigrain

Loaf colour	Size	Total time (hrs/mins)	Temperature (°C)
Light	500g	3:00	105
	750g	3:07	
	1000g	3:14	
Medium	500g	3:00	115
	750g	3:07	
	1000g	3:14	
Dark	500g	3:00	123
	750g	3:07	
	1000g	3:14	

Recipe: Multigrain loaf

Ingredients	500g	750g	1000g
Water	175ml	295ml	355ml
Melted butter	2 tbsp	2 tbsp	3 tbsp
Salt	½ tsp	1 ¼ tsp	1 ½ tsp
Brown sugar	2 tbsp	3 tbsp	32g
Bread Flour	140g	170g	192g
Whole wheat flour	140g	170g	192g
7-grain or multigrain cereal	80g	128g	160g
Yeast	1 ½ tsp	2 ½ tsp	2 ½ tsp

Programme 9 - Milky Loaf

This loaf is enriched with milk to give it a beautiful, soft texture. Skimmed, semi-skimmed and full fat milk can be used in this recipe. Due to the higher fat content, the crust will be darker than a white loaf.

Loaf colour	Size	Total time (hrs/mins)	Temperature (°C)
Light	500g	2:59	105
	750g	3:06	
	1000g	3:13	
Medium	500g	2:59	115
	750g	3:06	
	1000g	3:13	
Dark	500g	2:59	123
	750g	3:06	
	1000g	3:13	

Recipe: Milk Bread

Ingredients	500g	750g	1000g
Milk	160ml	240ml	310ml
Melted butter	2 tbsp	2 tbsp	3 tbsp
Egg	1	1	1
Sugar	1 tbsp	1 tbsp	2 tbsp
Bread Flour	300g	400g	520g
Milk powder	2 tbsp	3 tbsp	5 tbsp
Yeast	1 ¼ tsp	1 ¼ tsp	1 ½ tsp

Programme 10 – Cake

This function is very versatile, enabling you to make cakes with a high sugar and fat content.

Total time: 1hr 33mins

Temperature: 101-107°C

Recipe: Vanilla Sponge Cake

Vary your cake by adding different flavours, to suit your taste.

Ingredients	
Melted butter	225g
Caster sugar	225g
Eggs	4
Self-raising flour	225g
Vanilla extract	1 tsp

Programme 11 – Unleavened dough

Unleavened dough is a dough without a rising agent. This kind of dough is usually used for breads such as roti, matzo and tortilla.

Total time: 23mins

Recipe: Tortilla

Allow ingredients to mix in the bread maker. Once function is complete remove the dough, cut into 16 pieces and roll each piece into a circle. Dry fry the tortilla in a frying pan until cooked.

Ingredients	
Water	240ml
Oil	2 tbsp
Salt	1 ½ tsp
Sugar	1 tbsp
Yeast	1 ½ tsp
Strong white bread flour	470g

Programme 12 – Leaven dough

Leavened dough is a dough that has a leavening agent such as yeast and baking sodas and powders to enable the dough to rise and become light and airy. Leavened dough can be used for bread, pizza, quick breads e.g. gingerbread.

Total time: 1:24

Temperature: N/A

Water	240ml
Oil	2 tbsp
Salt	1½ tsp
Sugar	1 tbsp
Strong White Bread Flour	470g
Yeast	1½ tsp

Programme 13 – Jam

The bread maker is a great cooking appliance for making homemade jams and chutneys. If fruit or vegetables are frozen, thaw completely before use. Crush berries with a fork or potato masher. Make sure that the strawberries are not pureed. Put berries and sugar into the pan of the machine. Select the jam programme and start the program. Do not alter the ingredient quantities as they will not set correctly.

Time: 1:05

Temperature: 107°C

Strawberries	600g
Jam Sugar	400g
Lemon	Juice of

Note

- After the jam programme has finished, the mixture will be very hot. Always wear oven gloves or protective hand wear when removing the bread pan.
- Allow the jam to cool in the refrigerator to allow it to thicken.

Programme 14 – Bake

The bake setting is for baking only, which can be used to increase the baking time on selected settings this feature is very helpful to set jams and marmalades. This programme is normally used together with the Dough function and will allow additional ingredients to be added (kneaded) into the bread before the loaf is cooked. Remove the kneading paddle from the baking pan, reshape the dough and return it to the machine. Allow the dough to rise for at least 40 minutes and place it back in the machine. Select the Bake programme to then cook the bread. The Bake programme can also be used to add more colour to loaves. Simply press the Bake programme and bake the loaf until the required colour is achieved.

Size	Total time (hrs/mins)	Temperature (°C)
500g	Adjustable from 0:10 - 1:10	105
750g		115
1000g	Default is 10 mins	123

Programme 15 – Yoghurt

Time: Adjustable from 5:00 - 13:00, default time setting is 8 hours.

Temperature: 36°C

Recipe: Natural Yoghurt

Fresh milk	1000ml
Natural yogurt	4tbsp
Sugar (optional)	2 tbsp

- To obtain a firm consistency of a pouring yoghurt it is recommended to manually increase the time of the appliance to 12 hours.

Programme 16 – Gluten free

The ingredients to create gluten-free breads are unique. While they are “yeast breads,” the dough is generally wetter and more like a batter. It is also important not to over-mix or over-knead gluten-free dough. There is only one rise and, due to the high moisture content, baking time is increased. Mix-ins must be added at the very beginning of the cycle with the other basic ingredients.

Loaf colour	Size	Total time (hrs/mins)	Temperature (°C)
Light	500g	2:43	123
	750g	2:48	
	1000g	2:53	
Medium	500g	2:43	129
	750g	2:48	
	1000g	2:53	
Dark	500g	2:43	132
	750g	2:48	
	1000g	2:53	

Recipe: Gluten Free White Loaf

Ingredients	500g	750g	1000g
Milk	175ml	250ml	310ml
Melted butter	37g	45g	57g
Eggs	2	2	3
Salt	1 tsp	1 tsp	1 ½ tsp
Sugar	1 ½ tbsps	2 tbsps	2 ½ tbsps
Gluten Free Flour	260g	380g	468g
Xanthan gum	1 tsp	1 tsp	1 ½ tsp
Yeast	1 ½ tsp	1 ½ tsp	2 tsp

Alternatively, why not try our ready made Gluten Free Bread Mix? Simply add oil and water and place in the bread maker.

Go to www.andrewjamesworldwide.com for more information!

Programme 17 – Ferment

This function will allow you to create your own bread recipes, tailor made to your needs. Place your dough in the Digital Bread Maker and select function 17. Ferment. The bread maker will allow your dough to rise for 30 minutes giving the dough more depth of flavour.

Time: Adjustable from 0:10 - 4:00, default time is 30 minutes at 30°C.

Troubleshooting

No.	Problem	Cause	Solution
1.	Smoke is coming from the ventilation hole when baking.	Some ingredients may have stuck to the heating element. During the first use, oil may be present on the surface of the heating element.	<ul style="list-style-type: none"> • Unplug the bread maker and clean the heating element when it has cooled. • When using the bread maker for the first time, dry run the operation as instructed.
2.	Bread bottom/crust is too thick.	The keep bread warm function has been used for too long a period.	Take bread out earlier to avoid this occurring.
		The bread has been kept in the bread pan for too long a period resulting in a loss of water.	
3.	It is very difficult to take the bread out.	Kneader has stuck tightly to the shaft in the bread pan.	After taking the bread out, put hot water into the bread pan with the kneader for 10 minutes, then take it out and clean.
4.	Ingredients not evenly stirred and don't bake properly.	Selected programme menu is incorrect.	Select the correct programme
		After operating, the cover was opened several times and the bread is dry, no brown crust colour.	Do not open the cover whilst the bread rises.
		Stirring resistance is large, the kneader cant rotate and stir adequately.	Check the kneader hole, then take the bread pan out and clean the machine, return the bread pan.

5.	Display "E01" after pressing "Start/Stop" button.	The temperature in the bread maker is too high to make bread.	Press the "Start/Stop" button and unplug the bread maker, then take the bread pan out and open the cover until the bread maker cools down.
6.	Can hear motor noises but the dough isn't stirred	The bread pan isn't fixed properly or dough is too large to be stirred.	Check whether the bread pan is fixed in the correct position, the dough is made according to the recipe and the ingredients are weighed accurately.
7.	Bread size is too large the cover cannot close	Too much yeast has been used. Too much flour has been used, there is too much water or environment temperature is too high.	Check the factors in the cause box and reduce the amount accordingly.
8.	Bread size is too small or bread has not risen.	No yeast or the amount of yeast is not enough. The yeast may be inactive due to the water temperature being too high, yeast is mixed together with salt, or the environment temperature is low.	Check the amount and performance of the yeast. Increase the environment temperature to the correct temperature.
9.	Dough is so large it overflows the bread pan.	Too much liquid has been used to make the dough soft. The amount of yeast used could also be excessive.	Reduce the amount of liquids or yeast used.
10.	Bread collapses in the middle when baking	The flour used is not strong enough to make the dough rise.	Use bread flour or strong powder.
		Yeast production rate is too rapid or the yeast temperature is too high.	Make sure the yeast is at the correct temperature.
		Excessive water makes dough too wet and soft.	Reduce the water in the recipe.
11.	Bread weight is very large and is too dense.	Too much flour or lack of water.	Reduce flour or increase water.
		There is too much fruit ingredients or too much whole wheat flour.	Check water temperature.

12.	Middle of the bread is hollow after cutting the bread.	Excessive water or yeast or	Reduce water or yeast and
		Water temperature is too high.	Check water temperature.
13.	Bread surface has a lot of dry powder.	There are strong glutinous ingredients in the bread such as butter or bananas etc.	Do not add strong glutinous ingredients into bread.
		The mixture has been stirred inadequately or is short of water.	Check the water content and if the bread maker has been setup correctly.
14.	Crust is too thick and baking colour is too dark when making cakes or food with excessive sugar.	The baking colour will become very dark because of high sugar levels.	If baking colour is too dark for the recipe due to excessive sugar, press Start/Stop to interrupt the programme for 5-10 minutes ahead of the intended finishing time. Before removing the bread you should keep the bread or cake in the bread pan for about 20 minutes with the cover closed.
15.	LED indicates "EEE" or "HHH"	Defect with temperature detector	Contact customer services.
16	LED indicates "E00"	Temperature inside the unit is lower -10°C	Contact customer services.

UK and EU warranty

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.

Abuse of your product will invalidate the guarantee. Returned goods can only be accepted if repackaged properly within the original colour product box, and presented with the original receipt of sale / order number. This does not affect your statutory rights.

Returned products must be cleaned and returned to us in as close to delivery condition as possible.

If your product develops a problem within the first 12 months of the fixed warranty, we will pay all shipping costs to have it returned to us. After 12 months the customer will be liable for the cost of returning the product to us. We will then pay to have the repaired/replaced item shipped back to the customer.

If you wish to return your item for a full refund, you have the right to do so within the first 7 days. For our returns policy please go to:

www.andrewjamesworldwide.com

Customers are responsible for any taxes applied to our products when they are shipped outside of the EU.

All of our prices are inclusive of VAT.

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.

Electrical information

Always ensure the voltage on the rating label corresponds to the supply voltage.

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.

Check the power cord and plug regularly for any damage. If the cord or the plug is damaged, it must be replaced by a qualified electrician or a service repair centre to avoid a hazard.

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.

- a) Remove and safely dispose of the old plug
- b) Connect the brown lead to the live terminal “L” in the new plug
- c) Connect the Blue lead to the Neutral “N” terminal
- d) Connect the green/yellow lead to the earth “E” terminal

Use of an extension cable is not recommended. If an extension cable is required, it should be rated no less than 13A and be fully unwound before use to avoid overheating. Do not connect multiple appliances to the extension cable

Do not attempt to modify electrical plugs or sockets or attempt to make an alternative connection to the electrical supply.

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. Reuse of materials helps prevent environmental 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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