

the Bread Baker

Instruction Book - LBM200



Breville®



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BREVILLE RECOMMENDS SAFETY FIRST

At Breville we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition, we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

- Remove and safely discard any packaging material and promotional labels before using the bread maker for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this bread maker.
- Do not place the bread maker near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water, flour and other substances. Vibration during the kneading cycles may cause the machine to move slightly.
- Do not place this bread maker on or near a hot gas or electric burner, or where it could touch a heated oven. Position the bread maker at a minimum distance of 20cm away from walls. This will help prevent the possibility of discolouration due to radiated heat.

- Always operate the bread maker on a stable and heat resistant surface. Do not use on a cloth-covered surface, near curtains or other flammable materials.
- Do not operate the bread maker on a sink drain board.
- Always ensure the bread maker is properly assembled before connecting to a power outlet and operating. Follow the instructions provided in this book.
- The bread maker is not intended to be operated by means of an external timer or separate remote control system.
- The lid and the outer surface may get hot when the bread maker is operating.
- The temperature of accessible surfaces may be high when the bread maker is operating.
- Do not touch hot surfaces. Allow the bread maker to cool before cleaning any parts.
- Steam vents are very hot during baking. Do not place anything on top of the lid.
- Do not cover the air vents when the bread maker is in use.
- Use oven mitts when removing the hot bread or any contents from the pan.
- Take care when pouring jam from the bread pan as the jam will be extremely hot.
- Do not place any ingredients directly into the baking chamber. Place ingredients into the bread pan or fruit and nut dispenser only.
- The maximum quantities of flour and raising agent that may be used shall not exceed the quantities stated in the Recipes.
- Do not pour liquids into the fruit and nut dispenser.
- Do not place fingers or hands inside the bread maker during operation. Avoid contact with moving parts.
- Ensure the bread maker is switched off and then unplugged from the power outlet when not in use and before cleaning.
- Do not immerse the bread pan in water. Doing so may interfere with the free movement of the drive shaft. Wash only the interior of the bread pan.
- Do not leave the lid standing open for extended periods of time.
- Always ensure the kneading blade is removed from the base of the baked loaf prior to slicing.

- Do not place the bread maker in direct sunlight. Colour fading and discolouration may occur when the bread maker is consistently exposed to UV light.
- Keep the inside and outside of the bread maker clean. Follow the cleaning instructions provided in this book.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Fully unwind the power cord before use.
 - Connect only to 230V or 240V power outlet.
 - Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
 - To protect against electric shock, do not immerse the power cord, power plug or bread maker in water or any other liquid, unless it is recommended in the cleaning instructions.
 - The bread maker 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 bread maker, by a person responsible for their safety.
 - Children should be supervised to ensure that they do not play with the bread maker.
 - It is recommended to inspect the bread maker regularly. Do not use the bread maker if the power supply cord, plug, connector or bread maker becomes damaged in anyway.
 - Return the entire bread maker to the nearest authorised Breville Service Centre for examination and/or repair.
 - Any maintenance other than cleaning should be performed at an authorised Breville Service Centre.
 - This bread maker is for household use only. Do not use this bread maker for other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.
- Misuse may cause injury.**

- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical bread makers. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the bread maker. See your electrician for professional advice.
- During electrical storms, the bread maker should be disconnected from the power source at the wall socket to prevent any electrical surges that may arise during the storm and which may inadvertently cause damage to the bread maker and its electronic componentry.
- Always turn the bread maker to the OFF position, switch off at the power outlet and unplug at the power outlet when the bread maker is not in use.
- Before cleaning, always turn the bread maker to the OFF position, switch off at the power outlet, unplug at the power outlet and remove the power cord, if detachable, from the bread maker and allow all parts to cool.
- Do not place this bread maker on or near a heat source, such as hot plate, oven or heaters.
- Position the bread maker at a minimum distance of 20cm away from walls, curtains and other heat or steam sensitive materials and provide adequate space above and on all sides for air circulation.



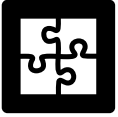
CAUTION

The lid and the outer surface may get hot when the bread maker is operating. The temperature of accessible surfaces may be high when the bread maker is operating.

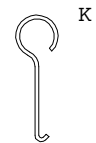
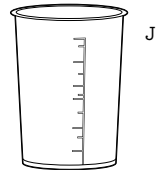
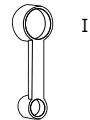
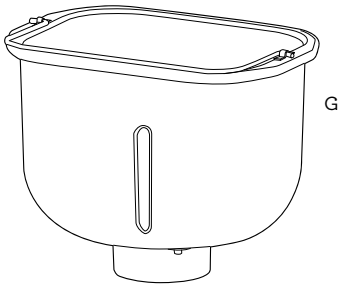
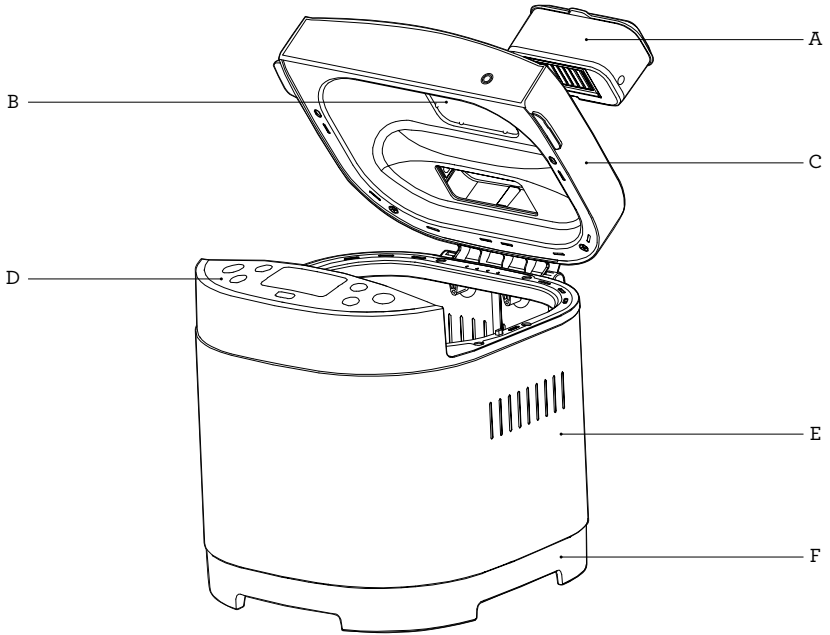
WARNING

Steam vents are very hot during baking.

**FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS**



Components



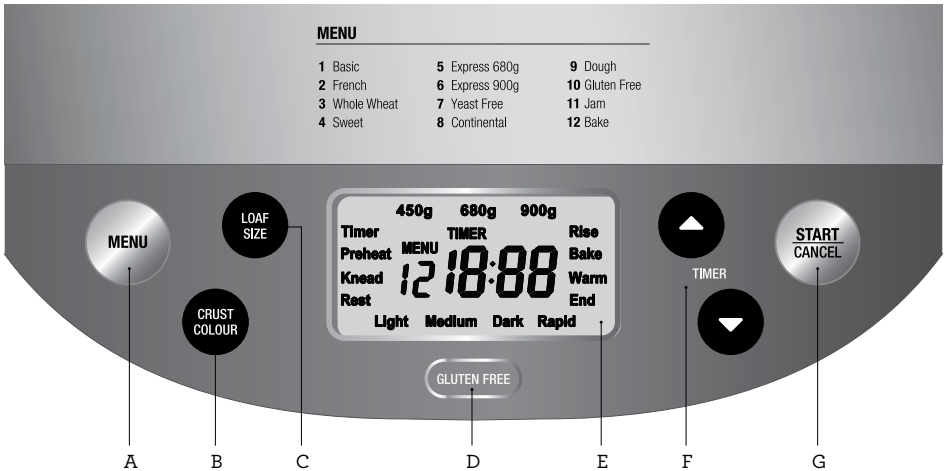
- A. Fruit and Nut Dispenser
- B. Viewing Window
- C. Detachable Lid
- D. Control Panel
- E. Main Housing
- F. Base
- G. Bread Pan
- H. Kneading Blade

- I. Measuring Spoon
- J. Measuring Cup
- K. Kneading Blade Hook

Not Shown

- Drive Shaft
- Non-slip Feet for Stability
- Power Cord

CONTROL PANEL



A. AUTO MENU

In standby mode, pressing the MENU button will cycle through the auto menu items:

1. Basic
2. French
3. Whole Wheat
4. Sweet
5. Express 680g
6. Express 900g
7. Yeast Free
8. Continental
9. Dough
10. Gluten Free
11. Jam
12. Bake

B. CRUST COLOUR

C. LOAF SIZE

D. Gluten Free

Press to go directly to the gluten free bread function.

E. Display Screen

Displays menus and settings.

F. TIMER

Press ▲ or ▼ to increase or decrease start time. Press ▲ to increase in 10 minute increments. Press ▼ to decrease in 10 minutes increments.

G. START/CANCEL



Know Your Bread Maker

BREAD, DOUGH & JAM SETTINGS

SETTINGS	CRUST	LOAF SIZE	TOTAL TIME
BASIC	LIGHT	450g	3 hours 13 mins
	LIGHT	680g	3 hours 18 mins
	LIGHT	900g	3 hours 25 mins
	MEDIUM	450g	3 hours 13 mins
	MEDIUM	680g	3 hours 18 mins
	MEDIUM	900g	3 hours 25 mins
	DARK	450g	3 hours 13 mins
	DARK	680g	3 hours 18 mins
	DARK	900g	3 hours 25 mins
	RAPID	450g	2 hours 12 mins
	RAPID	680g	2 hours 17 mins
	RAPID	900g	2 hours 24 mins
FRENCH	LIGHT	450g	3 hours 30 mins
	LIGHT	680g	3 hours 35 mins
	LIGHT	900g	3 hours 40 mins
	MEDIUM	450g	3 hours 30 mins
	MEDIUM	680g	3 hours 35 mins
	MEDIUM	900g	3 hours 40 mins
	DARK	450g	3 hours 30 mins
	DARK	680g	3 hours 35 mins
	DARK	900g	3 hours 40 mins
	RAPID	450g	2 hours 30 mins
	RAPID	680g	2 hours 35 mins
	RAPID	900g	2 hours 40 mins
WHOLE WHEAT	LIGHT	450g	3 hours 45 mins
	LIGHT	680g	3 hours 50 mins
	LIGHT	900g	3 hours 55 mins
	MEDIUM	450g	3 hours 45 mins
	MEDIUM	680g	3 hours 50 mins
	MEDIUM	900g	3 hours 55 mins
	DARK	450g	3 hours 45 mins
	DARK	680g	3 hours 50 mins
	DARK	900g	3 hours 55 mins
	RAPID	450g	2 hours 30 mins
	RAPID	680g	2 hours 35 mins
	RAPID	900g	2 hours 40 mins

SETTINGS	CRUST	LOAF SIZE	TOTAL TIME
SWEET	LIGHT	450g	3 hours 17 mins
	LIGHT	680g	3 hours 22 mins
	LIGHT	900g	3 hours 27 mins
	MEDIUM	450g	3 hours 17 mins
	MEDIUM	680g	3 hours 22 mins
	MEDIUM	900g	3 hours 27 mins
	DARK	450g	3 hours 17 mins
	DARK	680g	3 hours 22 mins
	DARK	900g	3 hours 27 mins
	RAPID	450g	2 hours 37 mins
RAPID	680g	2 hours 42 mins	
RAPID	900g	2 hours 47 mins	
EXPRESS 680G		680g	1 hour 20 mins
EXPRESS 900G		900g	1 hour 55 mins
YEAST FREE			1 hour 50 mins
CONTINENTAL			3 hours 25 mins
DOUGH			1 hour 30 mins
GLUTEN FREE			2 hours 45 mins
JAM			1 hour 05 mins
BAKE			1 hour



NOTE

Total times for the bread functions do not include the Keep Warm time.



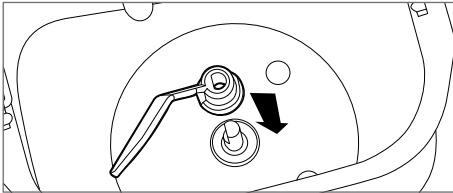
Functions

BEFORE FIRST USE

Before first use, remove and safely discard any packing material, promotional labels and tape from the bread maker. Check for any missing or damaged parts. Clean all parts according to the Care, Cleaning & Storage section in this book.

OPERATING YOUR BREVILLE BREAD MAKER

1. Open the lid of the bread maker and remove the bread pan using the handle.
2. If required, align the semi-circle on the top of the kneading blade to the one on top of the drive shaft and slide the blade down to the base of the bread pan.

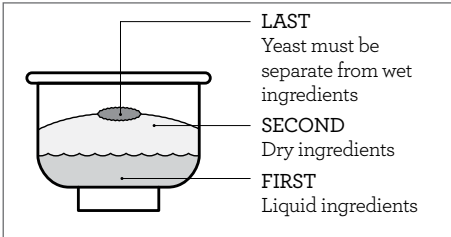


3. Add ingredients to the bread pan in the order listed in the recipe. First add liquids, then sugar, salt, flour and add the yeast in last.



NOTE

Ensure yeast does not come into contact with sugars, salt or liquids.



NOTE

If using the delay start timer, make sure the yeast is on top of the dry ingredients to avoid being mixed with water, salt and sugar, otherwise yeast activity will be affected.

4. Lock the bread pan into the base of the bread maker by twisting slightly clockwise until the bowl sits horizontal.
5. Fold the handle down and close the lid.
6. If required, add any fruits and/or nuts to the dispenser.



NOTE

The bread pan is locked in place correctly if you cannot lift it from the bread maker without twisting.

7. Plug the bread maker into a 220-240V power outlet and switch the outlet on. The bread maker is now in standby mode and the display screen will turn on.



NOTE

In standby, the display screen will show the first AUTO MENU selection Basic Bread, displaying MENU 1 TIMER 3:25, MEDIUM. Press the MENU button repeatedly and the bread maker will cycle through the Auto Menu choices, from 1-12.

Menu Selection	Menu No.	Display Screen Default Reading			Able to adjust defaults
		Time	Crust Colour	Loaf Size	
Basic	1	3:25	Medium	900g	YES
French	2	3:40	Medium	900g	YES
Whole Wheat	3	3:55	Medium	900g	YES
Sweet	4	3:27	Medium	900g	YES
Express 680g	5	1:20	N/A	N/A	NO
Express 900g	6	1:55	N/A	N/A	NO
Yeast Free	7	1:50	N/A	N/A	NO
Continental	8	3:25	N/A	N/A	YES
Dough	9	1:30	N/A	N/A	NO
Gluten Free	10	2:45	N/A	N/A	NO
Jam	11	1:05	N/A	N/A	NO
Bake	12	1:00	N/A	N/A	YES

BREAD MAKING

1. Follow steps 1 to 7 on page 9 to set up the bread maker.
2. Press the MENU button until the preferred auto menu number is shown on the display screen.
3. To change the crust colour, press the CRUST COLOUR button repeatedly to cycle through Light, Medium, Dark (and Rapid) on the display screen.
4. To change the loaf size, press the LOAF SIZE button repeatedly to cycle through 450g, 680g or 900g on the display screen.
5. Press START/CANCEL when selections are complete to begin the program.

RAPID

The RAPID bread selection makes a loaf of bread in less time and is available on BASIC, WHOLE WHEAT, FRENCH and SWEET bread menus.

Selecting Rapid will bake a bread loaf to a medium crust colour and reduce the finishing time by about an hour. To select, press the CRUST COLOUR button repeatedly to cycle through until RAPID is displayed. (See BREAD, DOUGH & JAM SETTINGS table on page 8 for setting details).



NOTE

For best results, increase the yeast content in your bread recipe by ¼ teaspoon when using the Rapid setting.

TIME DELAY

1. If desired, press the TIMER button to change the start time on the bread maker.
2. The time displayed represents the finishing time. For example, if you adjust the Basic Bread default time 3:25 to 5:00, the bread will be finished at the end of 5 hours. The time can be delayed by up to 15 hours.
3. Press ▲ to increase the time in 10 minute increments or press ▼ to decrease the time in 10 minute increments.



NOTE

The Crust Colour, Loaf Size and Timer can only be adjusted on AUTO MENU selections 1-4. Selection 8 allows for the timer to be adjusted only. All other auto menu selections operate as per their default setting. See AUTO MENU Default Table on page 9.



NOTE

If the Timer is activated, the kneading blade will not mix the ingredients until the cycle is set to begin. For example, for Basic Bread the default time to complete the program is 3:25. If the delayed time is changed to 5:00, the cycle will not start for 1hr 35 minutes after pressing START.



NOTE

Press START/CANCEL to start a selected MENU program.



WARNING

Do not touch the moving parts in the bread maker while the machine is working.

4. Once the baking cycle is complete, the bread maker will beep 10 times and switch to the Keep Warm setting for 1 hour. Press START/CANCEL for 1 second to cancel the Keep Warm function.
5. After 1 hour on the Keep Warm setting, the bread maker will beep once.
6. Let the bread pan cool down slightly before removing. Use oven mitts to lift the handle, and twist carefully to remove the bread pan from the bread maker.
7. To remove the bread loaf, turn the bread pan upside down and lightly shake until the loaf falls onto a wire cooling rack or clean surface.
8. Allow bread to cool for at least 10 minutes.
9. Remove the kneading blade from the base of the bread by using the kneading blade hook supplied. Hook the kneading blade hook into the groove in the centre of the kneading blade, and carefully pull out.



WARNING

During the kneading cycle, the bread maker may wobble and move slightly.



WARNING

Both the bread pan and baking chamber will be hot and oven mitts should be used. Use the handle to remove the pan from the baking chamber.



WARNING

Remove the kneading blade from the bread using the kneading blade hook before slicing.



NOTE

Store remaining bread in a sealed plastic bag for up to 2 days at room temperature. To store for a longer time, place sealed plastic bag in the refrigerator for up to 5 days.

DOUGH MAKING FUNCTION

1. Follow the same steps as the bread making function. Press the MENU button until DOUGH setting 9 is displayed on the screen.
2. Press the START/CANCEL button to commence.



NOTE

Dough making is similar to the bread making function, but without heating/baking.

GLUTEN FREE

1. Press the GLUTEN FREE button on the control panel. GLUTEN FREE will display on the screen.
2. Press the START/CANCEL button to commence.



NOTE

Gluten Free can also be selected by pressing MENU until GLUTEN FREE setting 10 is displayed on the screen.

JAM MAKING FUNCTION

1. Add the ingredients to the bread pan in the order listed in the recipe chosen, and lock the bread pan into the bread maker.
2. Press the MENU button until JAM setting 11 is displayed on the screen.
3. Press the START/CANCEL button to commence.
4. Allow to cool before serving.



NOTE

The JAM function is ideal for making both sweet and savoury jams from fresh fruits and vegetables.

When using the JAM function, cut fresh fruit and/or vegetables into 1cm pieces before adding into the bread pan.

Use no more than 2 cups of ingredients as the maximum amount for the JAM function. Avoid high liquid fruits and vegetables such as tomatoes.

BAKE

BAKE is a good menu selection to bake cakes. It does not require the kneading blade. The BAKE function can also be used to add additional time to any bread function.

1. Place pre-mixed ingredients into the bread pan and close the lid.
2. Press the MENU button until BAKE setting 12 is displayed on the screen.
3. Press ▲ or ▼ to change the BAKE time. Baking time can be adjusted between 5 minutes (0:05) to 1.5 hours (1:30).
4. Press the START/CANCEL button to commence.



NOTE

Bake is the only Auto Menu selection that does not require the kneading blade to be inserted into the bread pan.

FRUIT & NUT DISPENSER

The automatic Fruit and Nut Dispenser releases fruits, nuts, chocolate chips, seeds or other suitably sized ingredients into the dough at a specific time during the 'knead' phase. If added before this time, excessive kneading may cause the ingredients to break down rather than maintain their shape.

1. Lift open the lid of the Fruit and Nut Dispenser. Touch the base of the dispenser to check that it is completely closed before adding a maximum 120g of dry ingredients. If the base is open, see the Troubleshooting section in this book.
2. Ensure the bread pan is locked into the baking chamber and the lid is closed. Loading ingredients into the dispenser without the bread pan inserted, or with the lid open, increases the risk of ingredients falling into the baking chamber and burning during the 'bake' phase.
3. Add the ingredients into the Fruit and Nut dispenser, remembering:
 - Ingredients should be suitably sized so they do not fall through the steam vents at the base of the dispenser. We recommend separating ingredients that may stick together, such as raisins and other fruits, before adding.
 - Liquids should never be added to the dispenser.
 - Glacé (glazed) fruits such as cherries, ginger, pineapple, etc. should be washed and well-dried on a kitchen paper towel before adding into the dispenser. Sticky ingredients can also be tossed in a little flour to help with dispensing.
 - Bottled or canned ingredients such as olives, sun dried tomatoes etc. should be drained and well-dried on a kitchen paper towel before adding to the dispenser.
 - It is recommended that the dispenser be cleaned thoroughly with a soft, damp cloth after each use.

4. The Fruit and Nut Dispenser will automatically release its contents on the BASIC, BASIC RAPID, WHOLE WHEAT, WHOLE WHEAT RAPID, GLUTEN FREE, SWEET and DOUGH settings.



NOTE

The base of the dispenser will still open during the bread making cycle even when it is empty. This is normal.



TIP

If ingredients exceed the maximum 120g capacity of the dispenser, lift open the lid and add ingredients manually when the 'add-in' alert sounds.



NOTE

The fruit and nut dispenser opens automatically with all functions EXCEPT the following selections: French, Express 680g, Express 900g, Yeast Free, Jam and Bake.

POWER INTERRUPTION PROTECTION

This bread maker is equipped with a 7 minute power interruption protection feature. If a power outage occurs while in operation and if the power is returned within 7 minutes, the bread maker will restart, continuing from the time that it stopped.



Hints & Tips

INGREDIENTS

For best results, always use fresh ingredients, especially if using yeast, and measure accurately.

All-Purpose Flour

Plain flour is most readily available, however best results are obtained with flour with at least 11-12% protein content.

Bread Flour

Bread flour is the most important ingredient for making bread and is recommended in most yeast-bread recipes. It has a high gluten content and can keep size of bread from collapsing after rising.

Self-Raising Flour

Flour that contains baking powder is used especially for making cakes and most yeast free breads. Do not use self-raising flour in combination with yeast.

Whole-Wheat Flour

Whole-wheat flour is ground from the entire wheat kernel. Bread made with all or part whole-wheat flour will have 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.

OTHER INGREDIENTS

Egg

The egg must be whisked in with other liquid ingredients. Eggs are used in some bread recipes and provide liquid, help with rising and increase nutritional value of the bread.

Salt

Salt is necessary to improve bread flavour and crust colour. It is also used to restrain yeast activity.

Shortening, Butter, and Vegetable Oil

Shortening and butter should be cut into small pieces or melted before adding to liquid.

Sugar

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

Water and Other Liquids (always added first)

Water is an essential ingredient for making bread. See recipe recommendations for liquid temperatures. Some recipes may call for milk or other liquids. Never use dairy with the Timer option.

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. Before using, check the expiration date of the yeast. Return to refrigerator immediately after each use.

To check whether yeast is fresh and active:

1. Pour 1 cup of warm tap water into a measuring cup.
2. Add 1 teaspoon sugar and 1 tablespoon yeast.
3. Place the measuring cup in a warm place for about 5 minutes.
4. Fresh, active yeast will begin to froth ‘grow’. If it does not froth, the yeast is inactive, please discard.

MEASURING & ORDER SEQUENCE

Measure each ingredient carefully and add to the bread pan in the correct order given in the recipe.



IMPORTANT

Always add ingredients in the order given in the recipe. Never add yeast to liquid content.

FIRST: Liquid ingredients

SECOND: Dry ingredients

LAST: Yeast

Remember: The yeast should only be placed on dry flour and never come into contact with liquid or salt.

If setting the TIMER for a long delay, never add perishable ingredients such as eggs or milk.

Liquid Ingredients

Water, fresh milk, or other liquids should be measured with a measuring cup with clear markings and a spout. Set the cup on a counter and lower your eye level to check the liquid level. When measuring cooking oil or other ingredients, use a clean measuring cup.

Fluid ml	Cup	Tablespoons	Teaspoons
250	1	16	48
175	$\frac{3}{4}$	12	36
125	$\frac{1}{2}$	8	24
60	$\frac{1}{4}$	4	12
		1	3
		$\frac{1}{2}$	1 $\frac{1}{2}$

Dry Measurements

Measure dry ingredients by gently spooning flour, etc. into a measuring cup. Once filled, level-off with a knife. Do not tap bottom of the measuring cup or pack down.



HINT

Before measuring, sift flour to aerate. When measuring small amounts of dry ingredients, such as salt or sugar, use a measuring spoon, making sure it is levelled off. Weighing dry ingredients with a digital scale will provide better baking results.

Dry Measurement Weight Equivalents

1 cup of:	Grams
All-purpose flour	120
Bread Flour	120
Whole-wheat flour	125
Rye flour	120

ABOUT INGREDIENTS

Can I use a sugar substitute in place of sugar?

Sugar is necessary for yeast to produce a light loaf with good height. Results may vary with the type and amount of sugar substitute used.

Can I omit salt or sugar from the recipe?

Salt plays a very important part in bread making. Omitting it will decrease water retention in the dough, as well as affect mixing, the strength of the gluten development and the fermentation of the yeast. In the finished bread, salt improves the loaf shape, crumb structure and crust colour, as well as extending shelf life and enhancing flavour.

Can I use my favourite bread recipes in my bread maker?

Yes, but you will need to experiment to get the right portions of ingredients. Become familiar with the unit and make several loaves of bread with recipes provided before you begin experimenting. Never exceed a total amount of 4 ¼ cups of dry ingredients (that includes flours, oats, cornmeal, etc.). Use the recipes in this book to help determine the ratio of dry ingredients to liquid and amounts of yeast, sugar, salt, and butter/margarine to use.

ABOUT BAKING BREAD

Can I open the lid while the bread maker is operating?

This bread maker is designed with a window in the lid to let you watch your bread's progress. Quick checks are OK in early stages of kneading and to add ingredients when the bread maker beeps. Use a rubber spatula to scrape sides of pan while bread baker is mixing to ensure all ingredients are blended. However, temperature in baking chamber adjusts for Rising and Baking stages. Opening lid during these steps could cause the loaf to fall or not bake properly. Sometimes condensation forms on the window after initial mixing and kneading. It usually disappears once the baking cycle starts so you should be able to get a clear view of your loaf.

What will happen if I leave bread in the bread pan after baking?

This unit has a Keep Warm cycle that will keep the bread warm in the pan for up to 1 hour after baking is complete. Once the Keep Warm cycle is over, it is best to remove bread immediately or the bottom of the loaf may absorb moisture and become soggy.



Care, Cleaning & Storage

CLEANING THE STAINLESS STEEL HOUSING

- Wipe the exterior of the stainless steel housing and the display screen with a soft, damp cloth. A non-abrasive liquid cleanser or mild spray solution may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the outer surface or display screen, before cleaning. Do not use an abrasive cleanser or metal scouring pad to clean any part of the bread maker as these will scratch the surface.



WARNING

Never immerse the stainless steel housing in water or place any part of the bread maker in the dishwasher. Take care not to allow water or cleaning fluids to seep under the buttons or the display screen on the control panel when wiping clean.

1. Ensure the bread maker is turned OFF by pressing and holding the START / CANCEL button. Remove the power plug from the power outlet. Allow the bread maker and all accessories to cool completely before disassembling and cleaning.
2. If over-spills such as flour, nuts, raisins etc. occur in the interior baking chamber, carefully remove them using a soft, damp cloth. Use extreme caution when cleaning the heating elements inside the baking chamber. Ensure the bread maker is completely cool then gently wipe with a soft, damp sponge or cloth along the length of the heating element. Do not use any type of cleanser or cleaning agent.

CLEANING THE LID

1. The lid can be detached for easier cleaning. Open the lid and align the notches on the lid with the grooves in the bread maker, then pull outward to detach.
2. Use a soft, damp sponge or cloth to clean the lid and dry thoroughly.
3. Reattach the lid to the bread maker before use.

CLEANING THE FRUIT & NUT DISPENSER

1. The fruit and nut dispenser can be removed from the lid for cleaning.
2. Close the base from inside the lid and pull the fruit and nut dispenser upwards and away from the lid.
3. Wash in warm soapy water and dry thoroughly prior to using.



NOTE

Never wash the fruit and nut dispenser in the dishwasher.

CLEANING THE BREAD PAN & KNEADING BLADE

The inside of the bread pan is coated with a high quality non-stick coating. As with any non-stick coated surface, do not use abrasive cleansers, metal scouring pads or metal utensils to clean these items as they may damage the finish. Never wash the bread pan in the dishwasher.

1. Ensure the bread maker is turned OFF by pressing and holding the START/CANCEL button. Remove the power plug from the power outlet. Allow the bread maker and all accessories to cool completely before disassembling and cleaning.

2. Remove the bread pan from the bread maker. If the kneading blade is still connected, remove from the pan.
3. Half fill the bread pan with warm soapy water and allow to stand for 10-20 minutes to loosen food residue.



NOTE

A non-abrasive liquid cleanser or mild spray solution may be used. Do not scrub with an abrasive scourer or cleanser.

4. Wash the kneading blade in the soapy water in the pan. Allow to soak if required, to remove food residue. Ensure there is no baked-on residue in the pan or on the blade, then rinse and dry thoroughly.
5. Wipe the outside of the bread pan with a damp cloth and dry thoroughly.
6. Ensure all parts are clean and dry prior to using.



WARNING

Do not immerse the outside of the bread pan in water as this may interfere with the free movement of the wingnut and drive shaft. Wipe with a soft, damp cloth only. Wash only the interior of the bread pan.



NOTE

Some discolouration may appear on, and inside the bread pan over time. This is a natural effect caused by moisture and steam and will not affect the bread in any way.



NOTE

Exposure to cooking oils and cleaning chemicals may cause colour fading and discolouration to the bread maker. If the bread maker is exposed to oils or chemicals, turn off and unplug the appliance and use a damp cloth to clean the surface of the bread maker. Dry thoroughly before use.

STORAGE

1. Ensure the bread maker is returned to the main menu by pressing and holding the START / CANCEL button. Remove the power plug from the power outlet.
2. Ensure the bread maker and all accessories are completely cool, clean and dry.
3. Place the bread pan and kneading blade into the interior baking chamber.
4. Once assembled, close the lid of the bread maker.
5. Store the bread maker in an upright position on a flat, dry and level surface. Do not store anything on top of the bread maker.



WARNING

When moving the bread maker, allow the unit to fully cool down and carry the unit via the base.

WHY DOES FLOUR SOMETIMES STICK TO THE SIDE OF THE BREAD?

During the 'knead' phase, small amounts of flour may sometimes stick to the sides of the bread pan and bake onto the sides of the loaf. Scrape the floured portion from the outer crust with a sharp knife. The next time you try the recipe, if necessary, during the 'knead 2' phase use a rubber spatula to fold in any unmixed flour from around the edges of the bread pan. This is especially important on the GLUTEN FREE and YEAST FREE settings.



Recipes

TRADITIONAL WHITE BREAD

INGREDIENTS	450g	680g	900g	Rapid
Water	180ml	260ml	340ml	340ml
Olive oil	25ml	30ml	35ml	35ml
Salt	1 tsp.	1 ½ tsp.	1 ¾ tsp.	1 ¾ tsp.
Sugar	1 tbsp.	1 ½ tbsp.	1 ¾ tbsp.	1 ¾ tbsp.
Bread flour	300g	450g	590g	590g
Bread improver	1 tsp.	1 ½ tsp.	1 ¾ tsp.	1 ¾ tsp.
Milk powder	½ tbsp.	¾ tbsp.	1 tbsp.	1 tbsp.
Dried yeast	¾ tsp.	1 tsp.	1 tsp.	1 ¼ tsp.

Method

1. Place ingredients into the bread pan in the order listed. Wipe any spills from outside of pan.
2. Insert the bread pan into position in the baking chamber and close the lid.
3. Press MENU to choose setting BASIC(1).
4. Choose CRUST COLOUR and LOAF SIZE.
5. Press START/CANCEL to commence cycle.
6. After cycle has completed, press START/CANCEL to stop the keep warm setting.
7. Using oven mitts, remove bread pan from bread maker. Allow bread to rest in pan for 5 minutes before turning out to cool on a wire rack. Remove kneading blade before slicing.



NOTE

Suitable settings for WHITE BREAD are BASIC/BASIC RAPID and LIGHT/MEDIUM/DARK colour.

FRENCH BREAD

INGREDIENTS	450g	680g	900g	Rapid
Water	195ml	300ml	340ml	340ml
Olive oil	5ml	10ml	15ml	15ml
Salt	1 tsp.	1 ½ tsp.	1 ½ tsp.	1 ½ tsp.
Sugar	1 tsp.	1 ½ tsp.	1 ½ tsp.	1 ½ tsp.
Bread flour	325g	500g	590g	590g
Bread improver	½ tsp.	¾ tsp.	1 tsp.	1 tsp.
Dried yeast	¾ tsp.	1 tsp.	1 ¾ tsp.	1 ¼ tsp.

Method

1. Place ingredients into the bread pan in the order listed. Wipe any spills from outside of pan.
2. Insert the bread pan into position in the baking chamber and close the lid.
3. Press MENU to choose setting FRENCH(2).
4. Choose CRUST COLOUR and LOAF SIZE.
5. Press START/CANCEL to commence cycle.
6. After cycle has completed, press START/CANCEL to stop the keep warm setting.
7. Using oven mitts, remove bread pan from bread maker. Allow bread to rest in pan for 5 minutes before turning out to cool on a wire rack. Remove kneading blade before slicing.

WHOLE WHEAT BREAD

INGREDIENTS	450g	680g	900g	Rapid
Water	190ml	270ml	360ml	360ml
Olive / Vegetable oil	1 tbsp.	1 ½ tbsp.	2 tbsp.	2 tbsp.
Salt	¾ tsp	1 tsp.	1 ½ tsp	1 ½ tsp
Sugar	1 tbsp.	1 ¼ tsp.	1 ¾ tbsp.	1 ¾ tbsp.
Wholemeal plain flour	300g	420g	560g	560g
Bread improver	¼ tsp.	½ tsp.	¾ tsp.	¾ tsp.
Milk powder	¾ tbsp.	1 tbsp.	1 ½ tbsp.	1 ½ tbsp.
Dried yeast	1 tsp.	1 ½ tsp.	1 ¾ tsp.	2 tsp.

Method

1. Place ingredients into the bread pan in the order listed. Wipe any spills from outside of pan.
2. Insert the bread pan into position in the baking chamber and close the lid.
3. Press MENU to choose setting WHOLE WHEAT (3).
4. Choose CRUST COLOUR and LOAF SIZE.
5. Press START/CANCEL to commence cycle.
6. After cycle has completed press START/CANCEL to stop the keep warm setting.
7. Using oven mitts, remove bread pan from bread maker. Allow bread to rest in pan for 5 minutes before turning out to rack. Remove kneading blade before slicing.

FRUIT & NUT BREAD

INGREDIENTS	450g	680g	900g	Rapid
Water	140ml	210ml	275ml	275ml
Butter or oil	25ml	40g or 40ml	50g	50g
Salt	¾ tsp.	1 tsp.	1 ¼ tsp.	1 ¼ tsp.
Brown sugar	25g	40g	50g	50g
Bread flour	250g	370g	490g	490g
Bread improver	½ tsp.	½ tsp.	¾ tsp.	¾ tsp.
Milk powder	¾ tbsp.	1 tbsp.	1 ½ tbsp.	1 ½ tbsp.
Ground mixed spice	½ tbsp.	¾ tbsp.	1 tbsp.	1 tbsp.
Ground cinnamon	½ tbsp.	¾ tbsp.	1 tbsp.	1 tbsp.
Dried yeast	¾ tsp.	1 tsp.	1 ½ tsp.	1 ½ tsp.
Add to the fruit / nut dispenser or at the beeps				
Dried fruit and nut mix	1/3 cup	½ cup	¾ cup	¾ cup

Method

1. Place ingredients into the bread pan in the order listed. Wipe any spills from outside of pan.
2. Insert the bread pan into position in the baking chamber and close the lid. Add the dried fruit and nut mix into the fruit/nut dispenser and close the lid of the dispenser.
3. Press MENU to choose setting SWEET (4).
4. Choose CRUST COLOUR and LOAF SIZE.
5. Press START/CANCEL to commence cycle. Scrape the bread pan during the first 5 minutes of operation.
6. After cycle has completed, press START/CANCEL to stop the keep warm setting.
7. Using oven mitts, remove bread pan from bread maker. Allow bread to rest in pan for 5 minutes before turning out to cool on a wire rack. Remove kneading blade before slicing.

BANANA BREAD

WET INGREDIENTS		DRY INGREDIENTS	
Milk	80ml	Brown sugar	250g
Eggs, lightly beaten	2	Bread Flour	350g
Butter, melted	60g	Salt	½ tsp.
Banana puree	250g	Baking powder	2 tsp.
		Bi-carbonate soda	½ tsp.
		Walnuts	80g

Method

1. Mix the wet ingredients and the dry ingredients separately.
2. Add the wet ingredients to the bread pan first with the kneading blade in place, then add the dry ingredients. Close the lid and select YEAST FREE from the functions menu.
3. Press MENU to choose setting YEAST FREE (7).
4. Press START/CANCEL to commence cycle.
5. After cycle has completed, press START/CANCEL to stop the keep warm setting.
6. Using oven mitts, remove bread pan from bread maker. Allow bread to rest in pan for 5 minutes before turning out to cool on a wire rack. Remove kneading blade before slicing.

SEEDED MUSTARD & CHEESE BREAD

INGREDIENTS	
Melted butter	40g
Eggs, lightly beaten	3
Buttermilk	460ml
Bread flour	600g
Salt	1 ½ tsp.
Seeded mustard	3 tbsps.
Parmesan cheese, grated	60g
Bi-carbonate soda	1 tsp.
Baking powder	3 tsp.

Method

1. Mix the wet ingredients and the dry ingredients separately.
2. Add the wet ingredients to the bread pan first with the kneading blade in place, then add the dry ingredients. Close the lid and select YEAST FREE from the functions menu.
3. Press MENU to choose setting YEAST FREE (7).
4. Press START/CANCEL to commence cycle.
5. After cycle has completed, press START/CANCEL to stop the keep warm setting.
6. Using oven mitts, remove bread pan from bread maker. Allow bread to rest in pan for 5 minutes before turning out to cool on a wire rack. Remove kneading blade before slicing.

EXPRESS BREAD

INGREDIENTS	680g	900g
Water	260ml	340ml
Oil	30ml	35ml
Salt	1 ½ tsp.	1 ¾ tsp.
Sugar	1 ¼ tbsp.	1 ¾ tbsp.
Bread flour	450g	590g
Bread improver	1 ½ tsp.	1 ¾ tsp.
Milk powder	¾ tbsp.	1 tbsp.
Yeast	1 ½ tsp.	2 tsp.

Method

1. Place ingredients into the bread pan in the order listed. Wipe any spills from outside of pan.
2. Insert the bread pan into position in the baking chamber and close the lid.
3. Press MENU to choose setting EXPRESS 680g (5) OR EXPRESS 900g (6).
4. Press START/CANCEL to commence cycle.
5. After cycle has completed press START/CANCEL to stop the keep warm setting.
6. Using oven mitts, remove bread pan from bread maker. Allow bread to rest in pan for 5 minutes before turning out to cool on a wire rack. Remove kneading blade before slicing.

CONTINENTAL BREAD

INGREDIENTS	
Water	315ml
Oil	1 tbsp.
Salt	1 ½ tsp.
Bread flour	560g
Bread improver	1 ½ tsp.
Yeast	1 tsp.

Method

1. Place ingredients into the bread pan in the order listed. Wipe any spills from outside of pan.
2. Insert the bread pan into position in the baking chamber and close the lid.
3. Press MENU to choose setting CONTINENTAL (8).
4. Press START/CANCEL to commence cycle.
5. After cycle has completed, press START/CANCEL to stop the keep warm setting.
6. Using oven mitts, remove bread pan from bread maker. Allow bread to rest in pan for 5 minutes before turning out to cool on a wire rack. Remove kneading blade before slicing.

PIZZA DOUGH

INGREDIENTS	
Water	380ml
Olive oil	2 tbsp.
Salt	2 tsp.
Bread flour	570g
Dried yeast	1 ½ tsp.
SAUCE	
Crushed tinned tomatoes	1 x 400g can
Salt	1 tsp.

Method

1. Place ingredients into bread pan in the order listed. Wipe spills from outside of pan.
2. Insert the bread pan into position in the baking chamber and close lid.
3. Press MENU to choose setting DOUGH (9).
4. Press START/CANCEL to commence cycle.
5. After cycle has completed, press START/CANCEL to stop. Remove bread pan from baking chamber and remove dough from bread pan. Remove the kneading blade from the dough.
6. Divide the dough in half and roll the dough out on a lightly floured surface into 2x25cm rounds. Mix together the crushed tomatoes and salt for the base sauce. Divide the sauce between the pizza bases and top with desired toppings.
7. Cook as desired.

GLUTEN FREE WHITE BREAD

WET INGREDIENTS		DRY INGREDIENTS	
Water	300ml	White rice flour	240g
Oil	2 ½ tbsp.	Potato flour	170g
Eggs	2	Buckwheat flour	40g
Vinegar	¼ tsp.	Tapioca flour	55g
		Caster sugar	2 ½ tbsp.
		Salt	1 tsp.
		Milk powder	1 tbsp.
		Xanthum gum	3 tsp.
		Dried yeast	1 ½ tsp.

Method

1. Mix the dry and wet ingredients **separately**, then gently mix together.
2. Insert the bread pan with the kneading blade in place, into position in the baking chamber and close the lid.
3. Press the GLUTEN FREE button, or select the GLUTEN FREE (10) setting.
4. Press START/CANCEL to commence cycle.
5. After cycle has completed, press START/CANCEL to stop the keep warm setting.
6. Using oven mitts, remove bread pan from bread maker. Allow bread to rest in pan for 5 minutes before turning out to cool on a wire rack. Remove kneading blade before slicing.

STRAWBERRY, RHUBARB & ACAI JAM

INGREDIENTS

Rhubarb, 1cm pieces	140g
Strawberries, ¼'s	170g
Caster sugar	240g
Lemon zest	1/8 tsp.
Jamsetta	1 tsp.
Vanilla paste	½ tsp.
Acai powder	1 tsp.

Method

1. Wash and dry the rhubarb and strawberries well and cut them into 1cm pieces, especially if the fruit is hard. Place the ingredients into the bread pan with the kneading blade in place.
2. Add the ingredients to the bread pan in the order listed, place the bread pan with kneading blade in place, into the bread maker and close the lid.
3. Press the MENU button until JAM setting (11) is displayed on the screen.
4. Press the START/CANCEL button to commence.
5. Allow to cool before serving.



NOTE

Sterilise jars prior to filling with jam to extend the life of the jam. All ingredients in total, should not exceed 2 cups as this may cause overflow.



Troubleshooting

ISSUE	POSSIBLE PROBLEM/SOLUTION
Odour or burning smell	<ul style="list-style-type: none">• Flour or other ingredients have spilled into baking chamber. Stop bread maker and allow to cool completely. Wipe excess flour, etc., from baking chamber with a paper towel. <p>TIP: Measure ingredients on the kitchen counter, adding them to the bread pan prior to insertion into the bread maker.</p>
Ingredients not blending although motor is running	<ul style="list-style-type: none">• Bread pan or kneading blade may not be installed properly. Make sure kneading blade is set all the way on the shaft and the bread pan is installed correctly.• Too many ingredients. Measure ingredients accurately. Do not overfill.
Window is cloudy or covered with condensation	<ul style="list-style-type: none">• This is normal. This may occur during mixing or rising cycles. Condensation usually disappears during the baking cycle. Clean window well in between uses.
Kneading blade comes out with bread	<ul style="list-style-type: none">• This is normal. Remove the kneading blade from the base of the loaf before slicing.
Bread rises too high or pushes lid up	<ul style="list-style-type: none">• Ingredients not measured properly (too much yeast or/and flour). Measure all ingredients accurately and make sure sugar and salt have been added.• Forgot to add salt.• Too much yeast. Try decreasing yeast by ¼ teaspoon.
Dough is not blending thoroughly; flour and other ingredients are built up on sides of pan; bread loaf is coated with flour	<ul style="list-style-type: none">• Bread pan or kneading blade may not be installed properly. Make sure bread pan is securely set in unit and kneading blade is inserted correctly.• Too many dry ingredients. Make sure ingredients are measured accurately and added in the proper order. Use a rubber spatula to scrape sides of pan while bread baker is mixing to ensure all ingredients are blended.• Gluten-free and Yeast-free dough is typically very wet. It may need additional help by manually scraping sides with a rubber spatula.
Bread does not rise; loaf is short	<ul style="list-style-type: none">• Inaccurate measurement of ingredients or inactive yeast. Measure all ingredients accurately. Check expiration date of yeast and flour.• Lifting lid during operation may allow heat to escape and affect result.
Bread has a crater in the top of loaf once baked	<ul style="list-style-type: none">• A slight indent may occur on Auto Menus that have Fruit and Nut incorporation. The Fruit and Nut dispenser base may cause an indent in the top of a large loaf.• Dough has risen too fast.• Too much yeast or water. Measure all ingredients accurately.• Decrease yeast or water slightly.• Incorrect cycle chosen for the recipe.

ISSUE	POSSIBLE PROBLEM/SOLUTION
Crust colour is too light	<ul style="list-style-type: none"> Opening the lid during baking. Do not open lid during baking. Select a darker crust if using the recipe in future.
Crust colour is too dark	<ul style="list-style-type: none"> Too much sugar in the recipe. Decrease sugar amount slightly. Select a lighter crust option if using the recipe in future.
Bread loaf is lopsided	<ul style="list-style-type: none"> Kneading blade pushes dough to one side before rising and baking. Some loaves may not be evenly shaped, particularly with whole-grain flour and with smaller sized loaves.
Loaves made are different shapes	<ul style="list-style-type: none"> Loaves may vary by the type of bread or flour. Whole-grain or multigrain is denser and may be shorter than a basic white bread.
Bread is hollow or holey inside	<ul style="list-style-type: none"> Dough too wet, too much yeast, no salt. Measure all ingredients accurately. Decrease yeast or water slightly. Check salt measurement. Water is too hot.
Under baked or sticky, doughy bread	<ul style="list-style-type: none"> Too much liquid; incorrect cycle chosen. Decrease liquid and measure ingredients carefully. Check cycle chosen for recipe.
Bread mashes down when slicing	<ul style="list-style-type: none"> Bread is too hot. Allow to cool on a wire rack for 15-30 minutes before slicing.
Bread has a heavy, thick texture	<ul style="list-style-type: none"> Too much flour, old flour. Try increasing water or decreasing flour. Not enough water. Whole-grain breads will have a heavier texture.

ERROR CODES

ERROR CODE	POSSIBLE PROBLEM/SOLUTION
Beeping and E00 on control panel	<ul style="list-style-type: none"> The ambient temperature is too low. Use the bread maker at room temperature.
Beeping and E01 on control panel	<ul style="list-style-type: none"> The bread maker has not cooled down after previous baking cycle and its interior will still be warm. Unplug the bread maker, take out the bread pan and let the bread maker cool down to room temperature before using again.
Beeping and EEE on control panel	<ul style="list-style-type: none"> There is a problem with the circuit. Switch the unit off and contact the Breville Customer Service Centre.
Beeping and HHH on control panel	<ul style="list-style-type: none"> There is a problem with the circuit. Switch the unit off and contact the Breville Customer Service Centre.



Notes



Notes

Breville Customer Service Centre

Australian Customers

Phone: 1300 139 798

Fax: (02) 9700 1342

Web: www.breville.com

New Zealand Customers

Phone: 0800 273 845

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