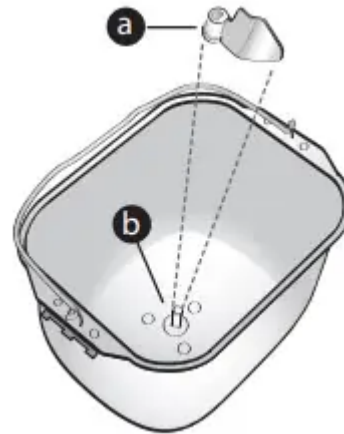


HOW TO

Preparing your breadmaker

1. Place the breadmaker on a counter where the plug will reach an outlet. DO NOT yet plug the machine into the wall outlet. You will be shown later when to do this.
2. Make sure you can open the breadmaker top without hitting the top of kitchen cabinets
3. Open the lid and remove the baking pan. To do this, simply grasp the handle of the pan and pull straight up. Use a gentle, non-abrasive soap and wash, rinse, and dry the pan thoroughly.
4. Attach the kneading blade (a) to the baking pan (b), as shown. You will find the kneading blade packed inside the included measuring cup.
5. Set the pan aside. Do not yet place the pan into the breadmaker.



Baking Bread

The simplest way to learn how to bake bread is to follow a basic recipe. The following recipe is easy and the bread is delicious.

Before you begin, make sure you have the following measuring equipment:

- Liquid measuring cup
- Dry measuring cups

- Measuring spoons

You will need the following ingredients:

- Water
- Butter/Margarine
- Salt
- Bread flour (be sure to buy bread flour, preferably for bread makers)
- Dry milk
- Sugar
- Active, fast rising yeast

Measuring ingredients

The most important secret of making bread is exact measurements, that's the key to successfully baking bread.

With wet ingredients, use ONLY measuring cups with the cups/ounces marked clearly on the side. After filling the measuring cup, place it on a flat surface and view it at eye level to make sure the amount of liquid is exact. Then, double check.

With dry ingredients, always "level off" the measurement with the back of a knife or a spatula to make sure the measurement is exact. Another helpful tip is to never use the cup to scoop the ingredients (for example, flour). By scooping, you could add up to one tablespoon of extra ingredients. Fill the measuring cup with a spoon before leveling off.

Order of adding ingredients

The SECOND most important secret of making bread is putting the ingredients into the breadmaker in the EXACT order given in the recipe.

This means:

- FIRST, liquid ingredients
- SECOND, dry ingredients
- LAST, yeast

Also, make sure ALL ingredients are at room temperature, (between 77°–85° F) unless otherwise noted in the recipe.

Note: Temperatures too cool or too hot can affect the way the bread rises and bakes. It's a good idea to start with all new, fresh ingredients (especially fresh flour and yeast).

Now, let's try a simple (but really good) recipe.

Traditional White Bread 2 lb. loaf

Ingredients:

1 & 3/8 cups water
2 tablespoons softened butter or margarine
4 cups bread flour
2 tablespoons sugar
2 tablespoons dry milk
1 & 3/4 teaspoons salt
2 & 1/4 teaspoons active dry yeast

Instructions:

1. Carefully measure 1 and 3/8 cups water. Remember, use water that is room temperature. DO NOT use very hot or very cold water. It's a good idea to view the measuring cup at eye level to make sure you have measured exactly 1 and 3/8 cups.
2. Pour the water into the bread pan.
3. Carefully measure 2 tablespoons of butter or margarine that is at room temperature. Add this to the bread pan. This takes care of all of the liquid ingredients for the recipe. Next comes the dry ingredients.
4. Measure 4 cups of bread flour. Make sure not to "overpack" the flour into the cup. To avoid over packing, a good trick is to fill the measuring cup to overflowing, then tap the side of the cup with a knife or spatula to remove air pockets. Level off the measuring cup with the knife or spatula. Pour the flour into the bread pan.
5. Measure 2 tablespoons of sugar. Again, make sure to level off the tablespoons for an exact measurement. Add the sugar into the bread pan.
6. Measure 2 tablespoons of dry milk. Level off the tablespoons of dry milk like all of the rest of the dry ingredients. Add the dry milk to the bread pan.
7. Measure 1 & 3/4 teaspoons of salt. It is especially important to measure the salt precisely because too much salt, even a little, can affect the rising of the dough. Add the salt to the bread pan.
8. Before adding the yeast, use your finger to form a well (hole) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure (again, leveling off) 2 & 1/4 teaspoons of yeast and carefully pour it into the well you made in the flour.
9. Carefully snap the baking pan into the breadmaker.
10. Close the lid of the bread machine and plug the power cord into the wall outlet. The following things will happen. The machine will "beep," and the lights of the display will turn on. The time setting will say "3:25" hours.

11. Repeatedly press the “Crust Color” button to select the kind of crust you want. For this recipe we recommend “Medium”. Depending on the crust color you select, the arrow will be pointing to either light, medium or dark.
12. Press the “Start/Stop” button and your machine will start making bread. You will hear the breadmaker begin to mix the ingredients.

Note: It is important that you DO NOT press the “Start/Stop” button while the breadmaker is making bread. If you do, the machine will turn off and you will need to start over again, from scratch.

Note: It is important that you should not raise the lid for this recipe. (For other recipes you try later, you will need to raise the lid to add nuts, fruits, or other ingredients.)

Caution: The breadmaker is very hot DO NOT handle the machine while it's operating. DO NOT lift the lid while the breadmaker is baking bread.

Bread Machine Stages (for 2 lb. loaves)

It's fun to watch your bread being made through the viewing window. For the basic cycle, you can expect the following things to happen as the timer counts down to zero.

To begin: The ingredients are kneaded for the first time (5 minutes)

At 3:20, the dough rests for 5 minutes

At 3:15, the dough is kneaded for the second time (20 minutes)

At 2:55, the dough begins to rise (39 minutes)

At 2:16, the dough is “punched down” (10 seconds)

At 2:16, the dough continues to rise (25 minutes and 50 seconds)

At 1:50, the dough is shaped (15 seconds)

At 1:50, the dough comes to the last period of rise (48 minutes and 45 seconds)

At 0:60, the dough begins to bake (60 minutes)

At 0:00, the bread is finished.

After the bread is baked

Caution: Do not put your face near the lid when you open the breadmaker, hot steam may escape that could burn you.

Important: The breadmaker has an automatic “keep warm” setting that will keep your bread warm for up to one hour, we recommend however to remove the bread from the breadmaker right away to preserve its freshness.

1. Use pot holders or oven mitts to carefully lift the pan by its handle from the breadmaker.

2. Turn the pan upside down onto a cooling rack and gently shake it until the bread comes out. If it sticks, take a rubber spatula (metal can damage the pan's surface) and carefully go around the sides of the loaf until the bread comes out.
3. If the kneading blade comes out with the bread, use the included kneading blade removal tool to remove it from the loaf, Remember, it will be hot!

Allow the bread to cool for 15 minutes before slicing and enjoying it.

Important: If you wish to make another loaf of bread right away, please allow the breadmaker to cool down for 10 to 15 minutes with the cover open and the pan removed.

Overview of Breadmaker Functions

Bread function:

Please refer to the relative recipe and follow the below process

1. Insert the kneading blade into the bread pan.
2. Place ingredients in the bread pan in the following order: liquid ingredients first, dry ingredients (except yeast) second and yeast last. Note: Yeast must NEVER come into contact with a liquid when you are adding ingredients.
3. Insert bread pan into breadmaker then gently close the lid.
4. Plug in the breadmaker, the LCD will display "MENU 1 TIMER 3:25".
5. Press the Menu Select button to choose the type of bread desired (BASIC, FRENCH, WHOLE WHEAT, SWEET, QUICK, EXPRESS BAKE (1.5lbs.), EXPRESS BAKE (2.0lbs.), GLUTEN FREE, DOUGH, PASTA DOUGH, JAM, BAKE, CAKE). Note: Display will indicate the Menu number corresponding to the bread type selected from 1 to 13.
6. Press the Crust Color Button to select the color crust desired (Light, Medium, Dark or Rapid). Note: Display will indicate the crust color with an arrow pointing to the corresponding crust color selected (select programs have fixed settings). Note: Rapid setting is available on Basic, French or Whole Wheat programs and reduces the total time by about an hour for quicker results.
7. Press Loaf Size button to select loaf size (1.0lb, 1.5lb or 2.0lb). Note: Display will indicate the loaf size with an arrow pointing to the corresponding loaf size selected (select programs have fixed settings).
8. If delay time is needed, press the up or down delay time arrows to adjust the delay timer accordingly, the delay timer can be set for up to 15 hours. Note: The delay time is calculated as the working time plus the delayed time (example for basic bread 2.0 lbs: delay time set to 15:00 hours = a delay time of 11 hrs. & 35 min. plus the working time of 3 hrs. & 25 min. for basic bread 2.0 lbs).
9. Press the "Start/Stop" button to start the breadmaker.

10. If you need to stop the breadmaker, press the “Start/Stop” button for about 1 second, the breadmaker will stop, however you will need to redo the process.
11. Once the program is complete and the display shows “0:00”, it will beep 15 times as a warning then it will switch to keep warm mode. In keep warm mode, the “0:00” will flash. Note: Keep warm mode will last for up to 1 hour, after 1 hour it will beep 15 times and go back to the initial status.
12. When the machine beeps, indicating the program is finished, pull the bread pan straight up and out of the machine with oven mitts. Turn the bread pan upside down and gently shake until bread falls out. Take out the kneading blade from the bottom of bread using the included kneading blade removal tool and you are ready to eat.

Dough function:

The dough function program is similar to the bread function, except that there is no baking mode operation. When the program is finished, it will beep 5 times as a warning. When the machine beeps, indicating the program is finished, remove the dough from the bread pan.

Baking function:

This function can be used to bake bread or other dough. Please refer to the relative recipe and follow the below process.

1. Insert the bread pan into the breadmaker.
2. Place all small pieces of food in a cluster inside the bread pan, then close the lid.
3. Press the Menu Select button to select the Baking function.
4. Press the “Start/Stop” button to start the baking program.
5. Once the program is complete and the display shows “0:00”, it will beep 5 times as a warning then it will switch back to the initial status.
6. At any time during the baking process, you can stop the program by pressing the “Start/Stop” button.

Note: For more even baking, it is recommended to slice food into smaller sizes and distribute them evenly in the bread pan.

Breadmaker Settings (for 2 lb. loaves)

Your breadmaker can bake almost any kind of bread. Recipes are included to clearly show you which setting you should use. This model has 13 settings total – 10 bread settings (BASIC, FRENCH, WHOLE WHEAT, SWEET, GLUTEN FREE, DOUGH, PASTA DOUGH, JAM, BAKE, CAKE) and 3 fast bake settings (QUICK, EXPRESS BAKE (1.5lbs.), EXPRESS BAKE (2.0lbs.).

1. Basic 2 lbs. (Time: 3 hours, 25 minutes)
2. French 2 lbs. (Time: 3 hours, 35 minutes)
3. Whole Wheat 2 lbs. (Time: 3 hours, 48 minutes)

4. Sweet 2 lbs. (Time: 3 hours, 27 minutes)
5. Quick 2 lbs. (Time: 1 hour, 20 minutes)
6. Express Bake 1.0 lb (Time: 58 minutes)
7. Express Bake 1.5 lb (Time: 58 minutes)
8. Gluten Free (Time: 2 hours, 10 minutes)
9. Dough (Time: 1 hour, 30 minutes)
10. Pasta Dough (Time: 14 minutes)
11. Jam (Time: 1 hour, 5 minutes)
12. Bake (Time: 1 hour)
13. Cake (Time: 1 hour, 30 minutes)

Note: Times are approximate based on loaf size.

Basic - This setting is probably used more than any other because it gives you the best results with just about any recipe.

French - Use this setting for making French breads. French bread takes longer to knead, rise, and bake, providing a heartier crust.

Whole Wheat - The whole wheat setting offers a longer rise time for breads that contain more than 50% whole wheat flour.

Sweet - The sweet setting is for baking breads with high amounts of sugar, fats, and proteins, all of which tend to increase browning.

Quick - Use this setting for baking bread quickly - time is slightly longer than Express Bake but the texture will be finer

Express Bake(1.5LB) - Use this setting for baking smaller loaves of bread in under one hour.

Express Bake (2.0LB) - Use this setting for baking larger loaves of bread in under one hour.

Gluten Free - Use this setting for baking gluten free breads. It is necessary to make sure that all ingredients being used are marked as gluten free. Note that wheat-free does not always mean Gluten-free, you must read all labels carefully.

Dough - This setting lets you prepare dough for rolls, specialty breads, pizza, etc. which you shape by hand, allow to rise, then bake in a conventional oven.

Pasta Dough - This setting lets you prepare dough for pastas to make noodles, ravioli or other fresh pastas.

Jam - This setting is for baking jams and marmalades

Bake - This setting is for baking dough.



EXPRESS BAKE Breadmaker Setting:

Making Bread In Under 1 Hour

Your OSTER® breadmaker can bake great bread in under 1 hour. This is called the “EXPRESS BAKE Breadmaker” setting. EXPRESS BAKE Breadmaker setting loaves are a little different from loaves baked on non-EXPRESS BAKE Breadmaker settings. Make sure to try the different settings to see which of them you prefer.

There are a few things you should know about the EXPRESS BAKE Breadmaker settings that are different than the other settings.

- EXPRESS BAKE Breadmaker setting breads tend to have a darker, thicker crust than other kinds of bread. Sometimes there will be a crack in the top of the crust. This is because baking is done at higher temperatures. They also tend to be shorter, denser loaves.
- You CANNOT use the Delay Timer for the EXPRESS BAKE Breadmaker settings. This would cool the liquid ingredients and affect the way that the bread rises.
- You CANNOT use the “Crust Color” buttons for EXPRESS BAKE Breadmaker setting breads.
- DO NOT open the cover while making EXPRESS BAKE Breadmaker setting breads.
- If the loaf is hard to remove from the pan let it sit for about 5 minutes to cool. Gently shake the bread out of the pan and wait for 15 minutes before slicing.
- If you wish to bake another Loaf of bread, you must let the bread maker cool for 20 minutes with the cover open.
- YOU CAN use standard bread mixes for EXPRESS BAKE Breadmaker setting breads, but the results may not be as good as the results when using the recipes within this book

EXPRESS BAKE Breadmaker Setting Tips and Hints

Yeast

Always use a fast rising yeast. DO NOT use active dry yeast for EXPRESS BAKE Breadmaker settings because the loaves will be much shorter when baked.

Liquids

Always use hot water in the range of 115°–125° F. You must use a cooking thermometer to gauge the temperature; hotter water can kill the yeast while cooler water may not activate it.

Salt

As a rule, you should use LESS salt for EXPRESS BAKE Breadmaker setting breads. Less salt provides you with a higher loaf. Make sure to follow your Oster® Breadmaker recipe suggestions for best results.

Other Ingredients

Make sure all other ingredients (like flour, sugar, dry milk, butter, etc.) are at room temperature. Always use bread flour for the EXPRESS BAKE Breadmaker settings.

Things You May Need to Buy

- You should only use “Bread Machine” flour for the EXPRESS BAKE Breadmaker setting recipes.
- You may need a cooking thermometer to measure the temperature of the water you use in these recipes. You should only use hot water (between 115° and 125° F) for EXPRESS BAKE Breadmaker setting recipes.

Although baking EXPRESS BAKE Breadmaker setting breads is a little different, the results and convenience are well worth it.

The following recipe is a great one to try for your first EXPRESS BAKE Breadmaker setting loaf.

Traditional White Bread 1–1/2 lb. loaf

Ingredients:

1 cup + 2 tablespoons (9 ounces total) of hot water (115° – 125°)

2 tablespoons oil (room temperature)

2 tablespoons sugar

1 teaspoon salt

3 cups Bread Machine flour

5 teaspoons fast-rising yeast

Instructions:

1. Carefully measure 1 cup and 2 tablespoons (9 ounces total) of hot water. Remember, it's a good idea to view the measuring cup at eye level to make sure you have measured exactly 1 cup and 2 tablespoons (9 ounces total).
2. Use a cooking thermometer to make sure the temperature of the water is between 115° – 125° F. When water is at the proper temperature, pour into the bread pan.
3. Carefully measure and add 2 tablespoons oil that is at room temperature.
4. Carefully measure and add the salt and sugar to the bread pan.
5. Measure and add exactly 3 cups of bread flour to the bread pan. Remember to make sure not to “overpack” the flour into the cup. To avoid over packing, a good trick is to fill

the measuring cup to overflowing, then tap the side of the cup with a knife or spatula to remove air pockets. Level off the measuring cup with the knife or spatula.

6. Before adding the yeast, use your finger to form a well (hole) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure (again, leveling off) 5 teaspoons of a fast-rising yeast and carefully pour it into the well you made in the flour.
7. Carefully snap the baking pan into the breadmaker.
8. Close the lid of the bread machine and plug the power cord into the wall outlet. The following things will happen. The machine will “beep,” and the lights of the display will turn on. The time setting will say “3:25” hours.
9. Repeatedly press the “Menu Select” button to select the EXPRESS BAKE Breadmaker (1.5LB) setting.
10. Press the “Start/Stop” button and your machine will start making bread. You will hear the breadmaker begin to mix the ingredients.

Note: It is important that you DO NOT press the “Start/Stop” button while the breadmaker is making bread. If you do, the machine will turn off and you will need to start over again, from scratch.

Note: DO NOT raise the lid when using the EXPRESS BAKE Breadmaker setting. Doing so can affect the rising of the dough.

Caution: The breadmaker is very hot DO NOT handle the machine while it's operating.

After the EXPRESS BAKE Breadmaker setting bread is baked

Caution: Do not put your face near the lid when you open the breadmaker, Hot steam may escape that could burn you.

Important: The breadmaker has an automatic “keep warm” setting that will keep your bread warm for up to one hour, We recommend however to remove the bread from the breadmaker right away to preserve its freshness.

1. Use pot holders or oven mitts to carefully lift the pan by its handle from the breadmaker.
2. Turn the pan upside down onto a cooling rack and gently shake it until the bread comes out. If it sticks, take a rubber spatula (metal can damage the pan's surface) and carefully go around the sides of the loaf until the bread comes out.
3. If the kneading blade comes out with the bread, use the included kneading blade removal tool to remove it from the loaf, Remember, it will be hot!

Allow the bread to cool for 15 minutes before slicing and enjoying it.

Important: If you wish to make another loaf of bread right away, please allow the breadmaker to cool down for 10 to 15 minutes with the cover open and the pan removed.

Using the Delay Timer

You can delay the time your bread maker starts to have fresh bread ready when you get up in the morning or when you come from work. We recommend that before you use the Delay Timer, you try out a few recipes. Use recipes that have produced good results for you in the past.



Important: You CANNOT use the Delay Timer for EXPRESS BAKE Breadmaker settings.

Before using the Delay Timer:

1. Add all of the ingredients of the recipe.
2. Select the correct setting for the kind of bread you are making (French, Sweet, etc.).
3. Select the crust color.

Caution: Do not use recipes with ingredients that can spoil like eggs or milk.

To Use the Delay Timer:

1. Figure out how many hours and minutes there are between now and when you want final, baked bread. For example, if it is 8:00 AM and you want bread ready for dinner at 6:00 PM, that is 10 hours.
2. Use the delay timer up button to advance the time in 10 minute increments. In our example, you will do this until the timer reads "10:00." If necessary, use the delay timer down button to decrease the time. (To advance the time quickly, simply press and hold down the delay timer up/down buttons.)

Important: If you make a mistake or wish to start over, press and hold down the "Start/ Stop" button until you hear a beep, then press the "Start/Stop" button one more time. The display will show the original setting and cycle time. The delay timer is canceled and you can start again.

3. When the delay timer is set where you want it, make sure to press the "Start/Stop" button. The colon ":" will flash and your bread will be ready when you planned.

Important: When using the delay timer during times of hot weather, you may wish to reduce the liquid in your recipe by 1 or 2 tablespoons. This is to prevent the dough from rising too much. You may also reduce the salt by 1/8 or 1/4 teaspoons and try cutting the amount of sugar you use by 1/4 teaspoon at a time.

Tips and Hints

Experienced cooks consider bread making to be as much of an art as a science. Keep in mind that some recipes may require a little experimentation before they are exactly the way you want them. Just don't give up. Still, there are special hints to ensuring quality bread almost every time.

Use Exact Measurements

We've already mentioned how important it is to use exact measurements when baking bread, but it should be said again. Level off all dry ingredients and make sure that all liquid ingredients are measured in a glass cup with the markings clearly labeled on the side.

Use Fresh Ingredients

You should always use fresh ingredients. The reasons are:

- **Flour** - If you have stored your flour for a long time, it may have become wet from absorbing moisture, or dry, depending on the area of the country in which you live. We recommend using fresh bread flour.
- **Yeast** - Fresh yeast is probably the most important ingredient in baking bread. If the yeast is not fresh, your bread may not rise. It is better to buy new yeast than to take a chance on yeast that has been stored for a long time.

You can test the freshness of your yeast. Simply fill a cup with warm water, then add and stir in 2 teaspoons of sugar. Sprinkle a few teaspoons of yeast on the surface of the water and wait. After 15 minutes, the yeast should foam and there should be distinct odor. If neither reaction happens, the yeast is old and should be thrown away.

Add Ingredients in the Correct Order

Read all recipes from top to bottom, and remember:

- FIRST, liquid ingredients
- SECOND, dry ingredients
- LAST, yeast

For Baking at High Altitudes

If you live above 3000 feet, you probably already know how to adjust other recipes like cakes and muffins.

Higher altitudes tend to:

- Make dough rise faster
- Make flour drier

To compensate for high altitude baking, we recommend the following:

If the dough is too dry

- Increase the amount of water to the recipe, sometimes as much as 2–4 tablespoons per cup.

If the bread rises too high

- Reduce the amount of yeast. For each teaspoon of yeast, try reducing the yeast by 1/8 to 1/4 teaspoon.

- Reduce the amount of sugar. For each tablespoon of sugar, reduce the amount by 1 to 2 teaspoons.

Measurement Equivalency Chart

The following chart will help you convert measurements used in the recipes.

For example: 1/2 tablespoon = 1–1/2 teaspoons

Fluid Ounce(s)	=	Cup(s)	=	Tablespoon(s)	=	Teaspoon(s)
8	=	1	=	16	=	48
7	=	7/8	=	14	=	42
6	=	3/4	=	12	=	36
5	=	5/8	=	10	=	30
4	=	1/2	=	8	=	24
3	=	3/8	=	6	=	18
2	=	1/4	=	4	=	12
1	=	1/8	=	2	=	6
	=		=	1	=	3
				1/2	=	1 1/2

CARE & CLEANING

Taking Care of Your Bread Machine

Caution: Do not put the breadmaker in water or in a dishwasher, Do not use benzene, scrubbing brushes, or chemical cleaners as these will damage the machine. Do not immerse in liquids. Press Stop Button and remove cord plug from wall outlet. Allow to cool.

Use only a mild, non-abrasive cleaner to clean the breadmaker

General cleaning

1. Remove all bread crumbs by wiping them away with a slightly damp cloth.
2. DO NOT bend the heating element which is located on the inside of the breadmaker.

Cleaning the baking pan and kneading blade

1. Wipe the baking pan and kneading blade with a damp cloth and dry completely.
2. DO NOT wash the pan or parts in the dishwasher. This will damage the finish of the pan and the other parts.

Caring for your bread maker

- 1 Keep your breadmaker clean at all times.

Caution: Do not use metal utensils with the breadmaker. This will damage the non-stick pan and other parts.

2 Don't worry if the color of the bread pan changes over time. The color change is a result of steam and other moisture and does not affect the machine's performance.

3 If you have trouble removing the kneading blade, place warm water in the bread pan for 10–15 minutes and this will loosen the blade.

Storing your breadmaker

1. Make sure the machine is clean and dry before storing.
2. Store the breadmaker with the lid closed.
3. Do not place heavy objects on the lid.
4. Remove the kneading blade and place inside the bread pan.

FAQs

Troubleshooting

If you experience difficulties when operating the breadmaker, review the troubleshooting information in this section to find a solution. If you are unable to find a solution, please call our Consumer Relations Department at 1(800)334–0759.

If you have a power outage

This unit has a memory function if the power goes out while you are using your breadmaker.

1. If the power goes out while working and is out for less than 6 min., when the power comes back on the unit will resume the program from where it left off .
2. If the power goes out while working and is out for more than 6 min., when the power comes back on the unit will not resume the program.

When the power is out for more than 6 min., when it comes back on, you should do the following:

1. Hold down the “Start/Stop” button for at least 3 seconds. If the display does not return to the time setting before the outage, unplug the bread maker and then plug it back in.
2. If the machine still does not start, hold down the “Start/Stop” button a second time for 3 seconds. Continue to unplug and re-plug the machine and hold down the “Start/Stop” button until the display returns to the cycle time before the power outage.

Understanding Display Information

What do I do if my display does not light up?

Confirm your breadmaker is plugged in.

What do I do if my display shows 0:00 and the colon “:” is flashing?

There is no problem. This just means the baking cycle is over and the breadmaker is keeping your bread warm. Press the “Start/Stop” button to turn off the keep warm feature.

What do I do if my display shows “E00” or “E01” and continuously beeps?

This happens when the internal temperature of the chamber is too high (>136°F) or too low (< -4°F).

1. Let the unit sit and come back to room temperature then check if it can operate again.
2. If it still does not operate, call the service center for repair.

What do I do if my display shows “EEE” and continuously beeps?

Temperature sensor circuit is broken. Call the service center for repair.

What do I do if my display shows “HHH” and continuously beeps?

Temperature sensor circuit is bypassed. Call the service center for repair

Troubleshooting Breadmaker Problems

What do I do if I see smoke or smell a burning odor from the back of the machine?

Ingredients have spilled out of the bread pan and into the machine itself. Stop the breadmaker and allow it to cool off . Clean the breadmaker before using it again. Please see the “Care & Cleaning” section of the manual.

What do I do if the dough does not mix?

Make sure the baking pan and kneading blade are properly installed in the machine.

Troubleshooting Baking Problems

What do I do if the sides of the bread collapse and the bottom of the bread is damp?

There are several possible solutions. The bread may have been left in the bread pan too long after baking. Remove the bread from the pan sooner and allow it to cool. Try using more flour (a teaspoon at a time), or less yeast (1/4 teaspoon at a time), or less water or liquid (a teaspoon at a time). This could also be the result of forgetting to add salt to the recipe.

What do I do if the bread has a heavy, thick texture?

Try using less flour (a teaspoon at a time), or more yeast (1/4 teaspoon at a time). This could also be the result of using old flour or the wrong type of flour for the recipe.

What do I do if the bread is not baked completely in the center?

Try using more flour (a teaspoon more at a time), or less water or liquid (a teaspoon less at a time). Do not lift the lid too often during baking.

What do I do if the bread has a coarse or holey texture?

This is usually the result of forgetting to add salt to the recipe.

What do I do if the bread rose too much?

Try using less yeast (1/4 teaspoon less at a time). This could also be the result of forgetting to add salt to the recipe or forgetting to put the kneading blade into the baking pan.

What do I do if the bread did not rise enough?

There are several possible solutions. Try using less flour (a teaspoon less at a time), more yeast (1/4 teaspoon more at a time), or less water (a teaspoon less at a time). This could also be the result of:

- forgetting to add salt to the recipe,
- using old flour or the wrong kind of flour for the recipe,
- using old yeast,
- or not using hot water (except for the EXPRESS BAKE Breadmaker cycles).

What do I do if the bread has a floured top?

This is usually a result of using too much flour or not enough water. Try using less flour (a teaspoon or less at a time), or try using more yeast (1/4 teaspoon less at a time).

What do I do if the bread is too brown?

This is usually the result of adding too much sugar to the recipe. Try using less sugar (1 tablespoon at a time). You can also try selecting a lighter crust color selection.

What do I do if the bread is not brown enough?

This is usually the result of repeatedly lifting the lid of the bread machine or leaving the lid open while the bread is baking. Be sure the lid is shut while the breadmaker is in operation.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.