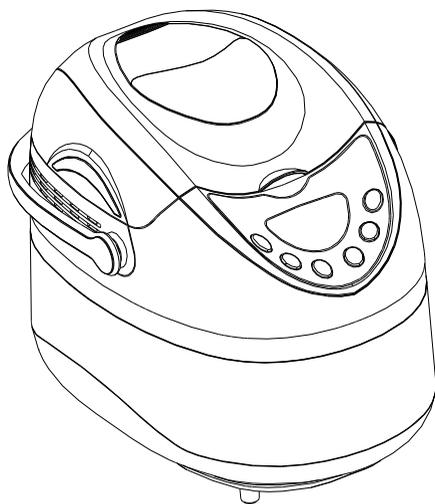


COOKWORKS

BREAD MAKER INSTRUCTION MANUAL



Read this booklet thoroughly before using and save it for future reference

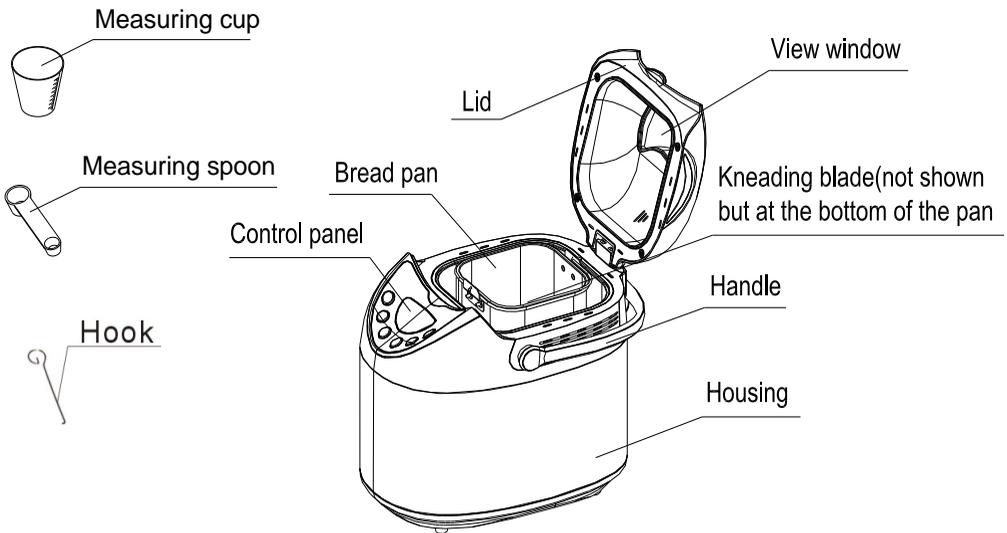
IMPORTANT SAFETY WARNINGS

Before using your electrical appliances, read these instructions carefully and retain for future reference.

1. Do not touch hot surfaces. Accessible surfaces are liable to get hot during use. Always use oven gloves to remove the hot bread pan.
2. The temperature of accessible surfaces may get hot when the appliance is operating especially the top area.
3. 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 or instruction concerning use of the appliance in a safe way and understand the hazards involved by a person responsible for their safety. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
4. Keep the appliance and its cord out of reach of children less than 8 years.
5. Children should be supervised to ensure that they do not play with the appliance.
6. Keep the appliance and its cord out of reach of children.
7. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
8. The appliances are not intended to be operated by means of an external timer or separate remote-control system.

9. Never leave the appliance unattended while in use.
10. Do not exceed the quantities given in recipes as you may damage your bread machine. Maximum two cups of bread flour and 1½ teaspoon of dry yeast produce a 1½ pound (750g) loaf.
11. To protect against risk of electrical shock, do not immerse cord, plugs or appliance in water or other liquid.
12. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.
13. This appliance should only be used on a flat heat resistant surface. Do not place the bread machine near the edge of a bench or table during operation. Vibration during the kneading cycles may cause the machine to move slightly.
14. Do not cover the steam vents in the lid and ensure there is adequate ventilation around the bread maker during operation.
15. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner.
16. The use of accessory attachments, not recommended or sold by the appliance manufacturer, may cause hazards.
17. Do not use outdoors. Household use only.
18. Do not let cord hang over edge of a table or counter, or touch hot surfaces.
19. Do not place on or near a hot gas or electric burner, or in a heated oven.
20. To disconnect, remove plug from wall outlet.
21. Do not use appliance for other intended use.
22. Do not touch any of the moving or spinning parts of the machine.
23. Do not start the appliance without the bread pan putting inside the unit as this could cause it serious damage.
24. No user-serviceable parts inside.
25. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

KNOW YOUR APPLIANCE



BEFORE FIRST USE

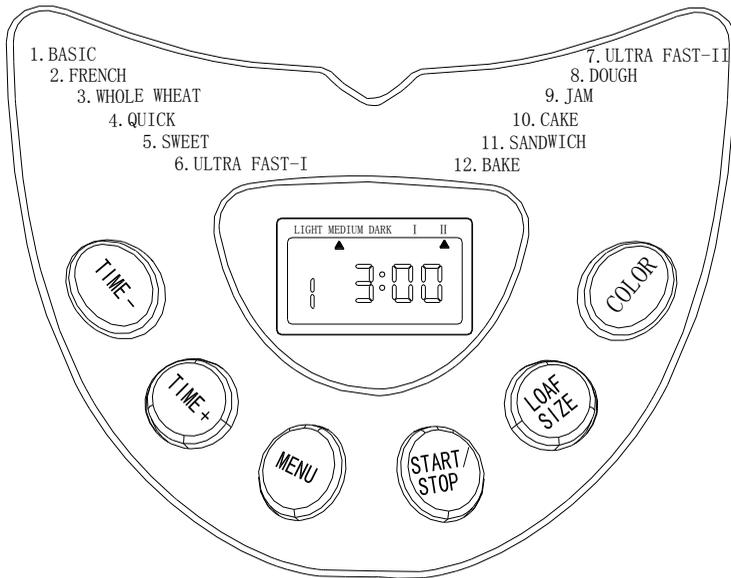
Check the bread pan and clean the baking chamber. Do not use sharp objects and do not scour! The bread pan is non-stick coated, grease the bread pan and baking empty for about 10 minutes. Cool down and clean it again; finally put the kneading bar on the axle inside the baking chamber.

USING YOUR APPLIANCE

Before connecting, check that the voltage indicated on the appliance (bottom of the appliance) corresponds with the main voltage in your home.

Plug in the appliance and a beep sound is heard and “3:00” appears in the display after a short time. The two dots between the “3” and “00” are resting. Now the appliance is ready to operate and is automatically set to loaf size “I” (1.0LB).

CONTROL PANEL



Menu button

This is used to select the baking program. The program changes each time it is pressed (accompanied by a short beep) and the current program is shown on the LCD display, the appliance have 12 program menus, see the operation cycle below.

1	Basic	kneading rise and baking normal bread
2	French	kneading rise and baking with a longer rise time - This setting is suitable for breads lower in fat and sugar as the rising times are longer and the baking temperature is higher. It will produce a coarsely textured crumb with a harder crust.
3	Whole wheat	kneading rise and baking of whole wheat bread. This setting has longer preheat time to allow the grain to soak up the water and expand. It is not advised to use the delay function as this can produce poor results.
4	Quick	kneading rise and baking loaf with bake soda - This setting has shorter kneading and rising times, not suitable for yeast rising. Bread baked on this setting is usually smaller with a dense texture.
5	Sweet	kneading rise and baking of sweet bread - This setting is suitable for sweeter style breads as the rising times are longer and the baking temperature is lower.
6	Ultra fast 1	kneading rise and baking 1.0LB bread in a short time. Usually the bread made is smaller and rougher than that made with Quick program
7	Ultra fast 2	Same as Ultra fast, kneading rise and baking 1.5LB bread in a short time
8	Dough	kneading and rise without baking. Remove and shape it to bread rolls and pizza etc and baking in your own oven.
9	Jam	Preparing jams and marmalades
10	Cake	kneading rise and baking cake, rising with soda power
11	Sandwich	kneading rise and baking sandwich. For baking light texture bread with a thinner crust.
12	Bake	only baking, no kneading and rise. Also used to increase the baking time on selected settings

Colour button

This is used to select a **light**, **medium** or **dark** color for the bread crust.

Loaf size button

This is used to select level I 1.0LB (450g) or level II 1.5LB (750g) loaf size for bread recipes.

START/STOP button

This is used to start and stop and complete the selected baking program.

Start: Press “start/stop” button for about 1 second. A short beep is heard and the two dots between hour and minute begin to flash and the program starts.

Stop: To stop a program, press the “start/stop” button for about 3 seconds until a beep confirms that the program has been switched off.

Two dots are flashing: program is running.

Two dots are quiescent: program is over.

Delay (“TIME +” and “TIME –” button)

You can delay the starting time of the bread maker when get up in the morning or when you come from work. We recommend before you use the delay timer, try out a few recipes. Use recipes that have produced good results for you in the past.

Use the “Time +” button to advance the time in 10 minute increments, if necessary; use the “Time -” button to decrease the time.

EXAMPLE: Time is now 8:30p.m., you would like your machine to start baking the next morning at 7:00am, i.e. in 10 hours and 30 minutes. Press the “Time +” until 10:30 appears and press “Start/stop” button to activate. The bread maker will operate in 10 hours and 30 minutes later. If you work with the time delay option, do not use any easily perishable ingredients such as eggs, fresh milk, fruits and onions etc.

Keep warm

Your bread is kept warm for 60 minutes after baking. If you would like to take the bread out, switch the program off with the START/STOP button.

Memory

If the power supply has been broken off during the course of bread making, the process of bread making will be continued automatically within 10

minutes, even without pressing Start/stop button. If the break time exceeds 10 minutes the memory cannot be kept and the bread maker must be restarted. But if the dough is no further than the kneading phase when the power supply breaks off, you can press the “START/STOP” straight to continue the program from the beginning .

Warning display

If the display shows “H:HH” after you have pressed START (Fig. 1), the temperature inside is too high. Press STOP, open the lid and let the appliance cool down for 10 to 20 minutes.

If the display shows “E:EE” after you have pressed START (Fig.2), the temperature sensor is disconnected. Please return the appliance to store and check by an authorised expert.

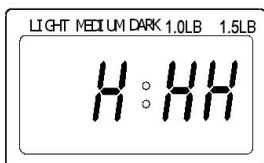


Figure 1

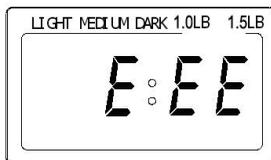


Figure 2

INSERTING AND REMOVING THE BREAD PAN

Insertion: insert the bread pan by pressing lightly and then turn it clockwise until it is fixed in a correct position.

Removal: Remove the bread pan by turning it anti-clockwise and pull it out, you should wear with gloves.

REMOVE <> LOCK

HOW TO MAKE BREAD

1. Position the bread pan.
2. Put the kneading bar on the shaft.
3. Put the ingredients in the bread pan. All ingredients, including the liquid ingredients, should be at room temperature. Keep the order mentioned in the recipe. Add the yeast or baking powder as the LAST ingredient. Sprinkle sugar and salt around the outside of the rest of mixture. Place the yeast in a small hollow in the flour.
4. Close the lid and plug in the power.
5. Select the baking program and colour crust.
6. Select the correct loaf size (1.0LB or 1.5LB)
7. Set the time delay if required.
8. Press the Start button, “ : ” flashes.
9. If the bread maker program is set at BASIC, FRENCH, WHOLE WHEAT, SWEET, and SANDWICH, BEEPS ARE HEARD DURING THE SECOND KNEADING PROCESS. This is to inform you that the fruits and or nuts may be added.
10. It is possible that steam will escape through the vent slits in the lid during baking. This is normal.
11. At the end of the baking program, a beep sound is heard and the appliance will switch automatically to a keep warm mode for an hour; then 10 beeps are heard which indicate the program is finished. If you would like to remove the bread, stop the “keep warm” operation with the “START/STOP” button. Open the lid and take out the bread pan.
12. It is essential that you always use an oven mitts, grove or similar object as the bread pan is hot.
13. Turn the bread pan over and shake it lightly until the bread comes out. If the kneading bar is still in the bread, loose it with the hook provided or a spatula. Let the bread cool down before slicing.
14. Remove the plug from the socket.



Kneading Bar

Bread Pan

HINTS FOR BEST RESULT

The results of your bread making are dependent on a number of different factors, such as the quality of ingredients, careful measuring, temperature and humidity.

The appliance may work well in a wide range of temperature. However, there could be a difference in loaf size between a very warm and a very cold room. We suggest the room temperature should be between 15°C and 34°C.

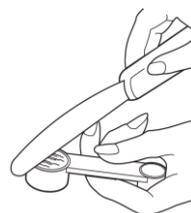
- On very cold days let the water from the tap stand at room temperature for 30 minutes before use. Likewise with ingredients from the fridge.
- Use all ingredients at room temperature unless stated otherwise in the recipe e.g. for the rapid 1 hour cycle you will need to warm the liquid.
- Add ingredients to the bread pan in the order suggested in the recipe. Keep the yeast dry and separate from any other liquids added to the pan, until mixing commences.
- Accurate measuring is probably the most crucial factor for a successful loaf. Most problems are due to inaccurate measuring or omitting an ingredient. Follow either metric or imperial measurements; they are not interchangeable. Use the measuring cup and spoon provided.
- Always use fresh ingredients, within their use by date. Perishable ingredients such as milk, cheese, vegetables and fresh fruits may deteriorate, especially in warm conditions. These should only be used in breads, which are made immediately.
- Do not add too much fat as it forms a barrier between the yeast and flour, slowing down the action of the yeast, which could result in a heavy compact loaf.
- Cut butter and other fats into small pieces before adding to the bread pan.
- Replace part of the water with fruit juices such as orange, apple or pineapple when making fruit flavoured breads.
- Vegetable cooking juices can be added as part of the liquid. Water from cooking potatoes contains starch, which is an additional source of food for the yeast, and helps to produce a well-risen, softer, longer lasting loaf.
- Vegetables such as grated carrot, courgette or cooked mashed potato can be added for flavour. You will need to reduce the liquid content of the recipe as these foods contain water. Start with less water and check the dough as it begins to mix and adjust if it is necessary.

- **Do not exceed the quantities given in recipes as you may damage your bread machine.**
- If the bread does not rise well try replacing the tap water with bottled water or boiled and cooled water. If your tap water is heavily chlorinated and fluorinated it may affect the bread rising. Hard water can also have this effect.
- It is worth checking the dough after about 5 minutes of continuous kneading. Keep a flexible rubber spatula next to the machine, so you can scrape down the sides of the pan if some of the ingredients stick to the corners. Do not place near the kneader, or impede its movement. Also check the dough to see if it is the correct consistency. If the dough is crumbly or the machine seems to be labouring, add a little extra water. If the dough is sticking to the sides of the pan and doesn't form a ball, add a little extra flour.
- Do not open the lid during the proving or baking cycle as this may cause the bread to collapse.

WEIGHING AND MEASURING

It is extremely important to use the exact measure of ingredients for best results.

- Always measure liquid ingredients in the see-through measuring cup with graduated markings provided. Liquid should just reach marking on cup at eye level, not above or below.
- Always use liquids at room temperature unless making bread using the rapid 1 hour cycle. Follow the instructions given in the recipe section.
- Always use the measuring spoon provided to measure smaller quantities of dry and liquid ingredients. Use the slider to select between the following measure – 1/2 tsp, 1 tsp, 1/2 tbsp or 1 tbsp. Fill to the top and level off the spoon.
- Scooping or tapping a measuring cup will pack the ingredients and you will end up with more than is required. This extra amount could affect the balance of the recipe. Do not sift the flour, unless stated.
- When measuring small amounts of dry or liquid ingredients (i.e. yeast, sugar, salt, powdered milk) the measuring spoon which is provided must be used. Measurements must be level, not heaped as this small difference could throw out the critical balance of the recipe.



INGREDIENTS

Strong White Flour (Bread Flour)

Bread flour is high gluten/protein flour that has been treated with conditioners that give dough a greater suitability for kneading. Bread flour typically has a higher gluten concentration than All-purpose flour. Strong white flour or bread flour are recommended for use with this breadmaker. Do not use plain white flour (cake flour) or self-raising flour for making yeast risen breads in your bread maker, as inferior loaves will be produced.

Whole wheat flour (wholemeal flour)

Whole wheat flour or wholemeal flour is milled from the entire wheat kernel which contains the bran and germ and makes it heavier and richer in nutrients than white flour. Breads made with this flour are usually smaller and heavier than white loaves. To overcome this whole wheat flour/wholemeal flour can be mixed with Bread flour or strong plain flour to produce high light textured bread. NEVER attempt to use all wheat flour in recipes. Poor results will be obtained. Maximum up to 40% wheat flour can be used in the combination with Bread Flour.

Self-raising Flour

Self-raising flour contains unnecessary leavening ingredients that will interfere with bread and cake making. It is not recommended for use in the breadmaker.

All purpose flour/plain flour

All purpose flour is a blend of refined hard and soft wheat flours especially suitable for making cake. This type of flour should be used for making cakes. It is not recommended for use in the bread making.

Bran/Rye Flour

Popular for bread making, rye flour is low in protein so it is essential to combine rye flour in small quantities with bread flour to make the bread rise successfully in the bread machine. Rye flour is traditionally used to make the heavy, dense Pumpernickel and Black Breads. NEVER attempt to use all Rye flour in recipes. Poor results will be obtained.

Additional notes on flour

All flours are affected by growing conditions, millings, storage, humidity etc where the difference may not be visible.

Always store bread flour in an airtight container. Store whole grain flours (wholewheat, rye) in a refrigerator to prevent them from becoming rancid.

SUGAR

Sugar provides sweetness and flavour, browns the crust and produces food for the yeast. White sugar, brown sugar, honey and golden syrup are all suitable to use. When using honey or golden syrup it must be counted as additional liquid. Do not use artificial sweeteners as a substitute for sugars

and other natural sweeteners as the yeast will not react properly and poor results will be obtained.

MILK

Milk enhance the flavour and increase the nutritional value of the bread. Any type of milk can be used with good results. Soy milk powder can also be used but produces a denser loaf. Refrigerated milk must be warmed to room temperature before pouring for bread making. **DO NOT HEAT MILK ABOVE 40 DEGREE C AS THIS COULD KILL THE YEAST.**

WATER

Water and Milk are for the most part interchangeable in recipes. Using too much liquid can cause the bread to collapse during baking cycle. A heavy loaf and coarse texture will be obtained. Precise proportion of water and flour is critical to the success in bread making.

Tap water is used in all recipes. If using water in cold climates or from the refrigerator, allow water to come to room temperature. Extremes of hot or cold water will prevent the yeast activating.

SALT

Salt is an important ingredient in bread making. In the dough, salt increases water absorption, improves kneading, strengthens the gluten development and controls fermentation of the yeast which results in improved loaf shape, crumb structure, crust colour, flavour and keeping qualities. As salt inhibits the rising of bread be accurate when measuring.

YEAST

Yeast is used as the raising agent for the breads and requires liquid, sugar and warmth to grow and rise. Active dried yeast has been used in the recipes in this instruction book where appropriate. Before using dried yeast always check the use by date, as stale yeast will prevent the bread from rising. Once a sachet of yeast is opened, it should be used within 48 hours, unless stated otherwise by the manufacturer. Re-seal after use. Resealed opened sachets can be stored in the freezer until required. Use dried yeast before its use by date, as the potency gradually deteriorates with time. You may find dried yeast, which has been manufactured especially for use in bread machines.

This will also produce good results, though you may need to adjust the quantities recommended.

FAT

Fat adds flavour and retains the moisture. Vegetable oils such as safflower, sunflower, canola, etc. can be used. Butter or margarine can be substituted for oil in recipes but may give a yellow coloured crumb.

EGGS

Eggs are used in some bread recipes and provide liquid, aid rising and increase the nutritional value of the bread. They add flavour and softness to the crumb and are usually used in sweeter type of breads.

OTHER INGREDIENTS

Ingredients such as fruit, nuts, chocolate chips, etc., required to remain whole in the baked bread, should be suspended in the dough. This can be done by adding these additional ingredients when the bread machine sounds short BEEPS.

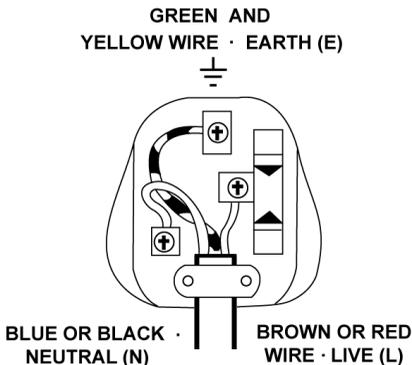
CLEANING

- Always remove plug and let it cool down after use and before cleaning.
- Do not clean with any abrasive scouring pad or steel wool as this will damage the finish.
- Bread pan - rub inside and outside with a damp cloth. Do not use any sharp or abrasive agents.
- Kneading bar - if it is difficult to remove the kneading bar from the axe, you can soak the bread pan in water for few minutes.
- Lid and window: the lid can be removed for cleaning. Clean the lid and the appliance with a piece of soft damp cloth.

DO NOT IMMERSE IN WATER OR ANY LIQUID

CONNECTION TO POWER

- Before connecting, check that the voltage indicated on the appliance (bottom of the appliance) corresponds with the main voltage in your home. If this is not the case, consult your dealer and do not use.
- This appliance may be fitted with a non-rewirable plug. If you need to change the fuse in a non-rewirable plug, the fuse cover must be refitted. If the fuse cover is lost or damaged, the plug must not be used until a replacement is obtained (available from the appliance manufacturer).
- If the plug has to be changed because it is not suitable for your socket, or becomes damaged, it should be cut off and appropriate plug fitted following the wiring instructions. The plug removed must be disposed of safely as insertion into a mains socket is likely to cause an electrical hazard.
- This unit must be earthed. This equipment must be disconnected from the mains when not in use. Do not allow this unit to be exposed to rain or moisture.
- **For your own safety read the following instructions carefully before attempting to connect this unit to the mains.**
- You should only plug the appliance into a 220-240V AC 50Hz supply. Connecting it to other power sources may damage the appliance.



The wires in this mains lead are coloured in accordance with the following code:

BLUE = NEUTRAL
BROWN = LIVE
GREEN + YELLOW = EARTH

IMPORTANT

The colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:



Caution

To prevent electric shock disconnect from the mains before removing the cover

- The blue wire must be connected to the terminal marked with the letter N or coloured black.
- The brown wire must be connected to the terminal marked with the letter L or coloured red.
- The green and yellow wire must be connecting to the terminal marked with the letter E or the earth symbol. (\perp).

If a 13 Amp (BS1363) fused plug is used it must be fitted with a 13A fuse conforming to BS1362 and be ASTA approved. If in doubt contact a qualified electrician.

DISPOSAL INFORMATION



Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your local authority for recycling advice.

GUARANTEE

This product is guaranteed against manufacturing defects for a period of 1 year.

This does not cover the product where the fault is due to misuse, abuse, use in contravention of the instructions, or where the product has been the subject of unauthorised modifications or alterations, or has been the subject of commercial use.

In the event of a problem with the product within the guarantee period please return it to your nearest Argos store.

If the item is shown to have had an inherent defect present at the time of sale, the store will provide you with a replacement. Your statutory rights remain unaffected.

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TROUBLE SHOOTING GUIDE

No.	Problem	Possible causes	Solution
1	Smoke from ventilation hole when baking	Some ingredients adhere to the heat element or nearby, for the first use, oil remained on the surface of heating element	Unplug the bread maker and cool down. Clean the heating element. For the first use, dry operation with lid open
2	Bread bottom crust is too thick	Keep bread warm in the bread pan for a long time so that water is losing too much	Take bread out without long keep warm
3	It is very difficult to take bread out	Kneader adheres tightly to the shaft in bread pan	After taking bread out, put hot water into bread pan and immerse kneader for 10 minutes, then take it out and clean.
4	Stir ingredients not evenly and bake badly	1. Improper program menu selected	Select the proper program menu
2.		Frequent lid opening during use. Bread is dry and light brown crust color	Don't open the lid at the last rise
3.		Large kneading resistance	Check the kneading bar rotation under no load condition. Contact authorised agent if not normal.
5	Display "H:HH" after pressing "start/stop" button	The temperature inside bread maker is too high	Press " start/stop " button and unplug bread maker, then take bread pan out and open lid until the bread maker cools down
6	Hear the motor noises but dough isn't stirred	Bread pan is improperly fixed or dough is too large to be stirred	Check whether bread pan is fixed properly and dough is made according to recipe and the ingredients is weighed accurately
7	Bread size is so large that pushing the lid	Yeast is too much, flour is excessive or water is too much.	Use the correct amount for baking
8	Bread size is too small or bread has not rose	Not enough yeast, high water temperature, yeast is mixed with salt.	Use the correct amount for baking

No.	Problem	Possible causes	Solution
9	Dough is overflow from bread pan	Excessive yeast and too much liquids added	Reduce the amount of liquids and yeast
10	Bread collapses in the middle parts when baking dough	1. Flour is not a strong powder	Use bread flour of strong powder.
		2. Yeast rate is too rapid or yeast temperature is too high	Yeast is used under room temperature
		3. Excessive water makes dough too wet and soft.	Adjust water amount
11	Bread weight is heavy but dense	1. Too much flour or not enough water	Reduce flour or add water
		2. Too many fruit ingredients or too much whole wheat flour	Reduce the amount of corresponding ingredients and increase yeast
12	Middle parts are hollow after cutting bread	1. Excessive water or yeast or no salt	Reduce amount of water or yeast and check salt
		2. High water temperature	Check water temperature
13	Bread surface is adhered to dry powder	Strong glutinosity ingredients in bread such as butter and bananas etc.	Do not add glutinosity ingredients into bread.
14	Baking color is too dark	Different recipes or ingredients have great effect on making bread. Baking color will become dark if excessive sugar added.	Adjust the amount of sugar