

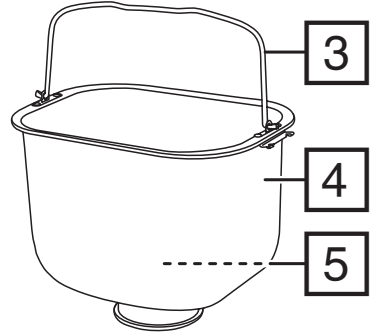
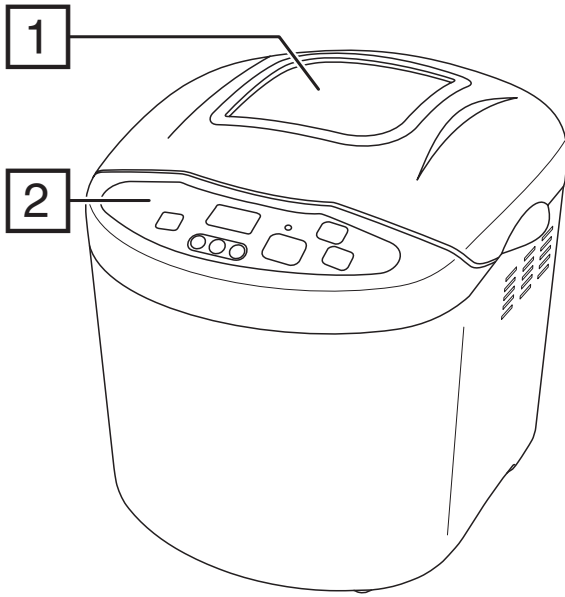


Russell Hobbs

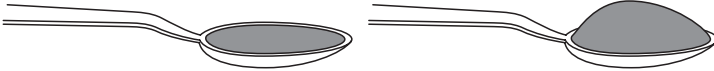


instructions

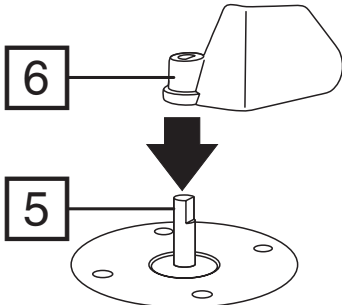
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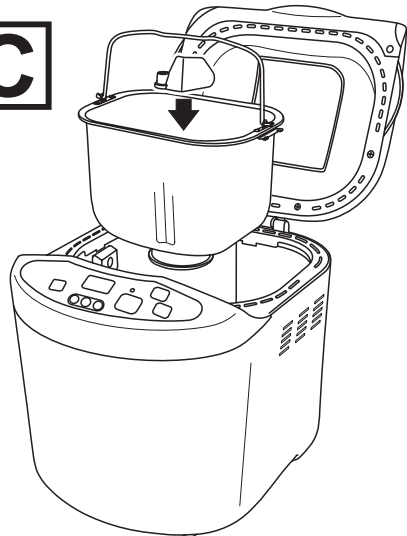
A



B



C



Read the instructions, keep them safe, pass them on if you pass the breadmaker on.
Remove all packaging, but keep it till you know the breadmaker works.

IMPORTANT SAFEGUARDS

Follow basic safety precautions, including:

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 supervised/ instructed and understand the hazards involved.


Children shall not play with the appliance.

Cleaning and user maintenance shall not be done by children unless they are older than 8 and supervised.

Keep the appliance and cable out of reach of children under 8 years.

Don't connect the appliance via a timer or remote control system.

If the cable is damaged, return the appliance, to avoid hazard.

 **The surfaces of the appliance will get hot.**

- Don't put your breadmaker in liquid, don't use it in a bathroom, near water, or outdoors.
- Don't touch internal surfaces till your breadmaker has cooled down fully.
- Keep clear of the vents in the sides and back of your breadmaker.
- Don't plug your breadmaker in till after you've placed the ingredients into the loaf tin and fitted it into your breadmaker.
- Unplug your breadmaker before inserting or removing the loaf tin.
- Sit your breadmaker on a stable, level, heat-resistant surface.
- Leave a clear space of at least 5cm all round your breadmaker when in use.
- Don't use your breadmaker near or below curtains or other combustible materials.
- Don't cover your breadmaker or put anything on top of it.
- Unplug your breadmaker when not in use, before moving and before cleaning.
- Don't use accessories or attachments other than those we supply.
- Don't use your breadmaker for any purpose other than those described in these instructions.
- Don't use metal or sharp tools on the loaf tin or paddle.
- Don't use your breadmaker if it's damaged or malfunctions.

HOUSEHOLD USE ONLY

PARTS

- | | |
|------------------|---|
| 1. Window | 5. Shaft (inside loaf tin) |
| 2. Control panel | 6. Paddle |
| 3. Handle |  Dishwasher safe |
| 4. Loaf tin | |

BEFORE FIRST USE

Before using your breadmaker for the first time, wash the inside of the loaf tin and paddle with hot, soapy water. Rinse and dry thoroughly.

Wipe the inside and outside of your breadmaker with a damp cloth or sponge.




CONTROLS

Menu

Use the menu button to select one of the 12 programs. Options are **basic, French, wholewheat, cake, sweet, dough, jam, sandwich, gluten free, fastbake I, fastbake II** and **speciality**. See PROGRAMS for more information.

Crust Colour

Use the crust colour button to select the crust colour you are making. The ▼ in the display will show the selected colour. The options are:

 Light (display *program number + L*),  Medium (display *program number + P*),  Dark (display *program number + H*)

Only the **basic, French, wholewheat, sweet** and **sandwich** programs allow you to select the crust colour. When selecting a program the display will show the program number along with a L, P or H to show which crust colour is selected for that program (e.g. 2P for the French bread program with a medium colour crust).

Size

Use the size button to select the size of loaf you want. The ▲ in the display will show the selected size. The options are:

 Small (500g),  Medium (750g),  Large (1kg).

Only the **basic, French, wholewheat, sweet** and **sandwich** programs allow you to select the loaf size.

Start/Stop

This button starts or stops the program. Press and hold for 2 seconds to stop a program that is currently running.

Timer + –

You may use the timer to set the finishing time for certain programs up to 13 hours ahead. Only the **basic, French, wholewheat** and **sweet** programs allow you to use the timer. See USING THE TIMER for more information.

PROGRAMS

Basic	For basic white bread, or recipes based on white bread dough.
French	This program makes French-type bread, with a lighter texture and crispier crust. Recipes suitable for this program don't normally use butter (or margarine) or milk. French-type bread doesn't keep very well, so it's best eaten within hours of being made.
Wholewheat	The heavier flour needs preheating for about 30 minutes before kneading. Wholewheat/wholemeal loaves tend to be smaller and denser.
Cake	This program is for cake and batter recipes, which generally use baking powder or baking soda as the raising agent rather than yeast.
Sweet	This program is used for sweeter bread recipes, often containing fruit.
Dough	This program uses the breadmaker as a mixing/kneading machine, to save your labour.
Jam	This program preheats the ingredients then boils them. This is the basic method for making fruit based jam.

Sandwich	This program provides a loaf with a loose texture and a thin crust, ideal for making sandwiches.
Gluten free	Gluten free bread uses other substances to give the dough elasticity and bounce. Gluten free loaves tend to be denser and coarser than bread made with strong flour.
Fastbake I and II	These are variations on the basic program, with reduced kneading, rising, and baking times. They cut the program times to 55 and 80 minutes respectively. However, your bread will be smaller, denser, and coarser than normal, and any additional ingredients (raisins, nuts, etc.) may be crushed, or unevenly distributed. The water temperature should be at 45 - 50°C to help speed up the process.
Speciality	This program is specially designed for the malt loaf recipe.

PREPARING YOUR BREADMAKER

1. Sit the breadmaker on a stable, level, heat-resistant surface. Don't plug it in yet.
 2. Open the lid. Grip the loaf tin handle and pull the loaf tin up and out of the breadmaker.
 3. Fit the paddle to the shaft in the bottom of the loaf tin (Fig B).
 4. Measure the ingredients and have them all to hand, ready to add to the loaf tin.
 5. Have ready a wire tray (for the bread), a heatproof placemat (for the loaf tin), and oven gloves.
- Kitchen temperature can affect the outcome of your baking. Your breadmaker works best in a kitchen with a temperature between 15°C and 34°C.

MEASURING INGREDIENTS

Each ingredient in a recipe is important. **It is vital for the best results that you measure ingredients accurately.**

1. Use cook's measuring spoons for ingredients given in teaspoons or tablespoons. For accuracy, use the back of a knife to level off the ingredient (FIG A) rather than leaving it 'heaped'.
2. For liquid measures, electronic scales are much more accurate than the lines on a measuring jug so **weigh** them. We've shown the liquid in the recipes as grams (g), rather than millilitres (ml)
3. If you're using a recipe from elsewhere, replacing millilitres (ml) of liquid with grams (g) will help with accuracy and consistency

USING YOUR BREADMAKER

1. Prepare your breadmaker as described above and accurately weigh out all of the ingredients you will need for your recipe. Remember to fit the paddle!
2. Place the ingredients into the loaf tin. Put them into the tin in the order that they are listed in the recipe. Don't let the yeast come into contact with the sugar or the salt. Generally speaking, add the liquids first. Water should be warm (34-38°C). Next, add any sugar and salt required by the recipe. Add any ingredients like honey, syrup, molasses, etc. next. Finally, add the yeast laying it on top of the other ingredients but keeping it away from the sugar and the salt.
3. Fit the loaf tin into your breadmaker (FIG C) and close the lid.
4. Plug in your breadmaker then use the **menu** button to select the program you want.
5. Use the **crust colour** and **size** buttons to make any adjustments (if appropriate) to your recipe.

6. Set the timer if you are going to use it. See USING THE TIMER.
7. Press the **start/stop** button once to start the program. Your breadmaker will beep and the light on the control panel will come on. The colon (:) in the display will flash to let you know the program is running.
8. The program will start and the remaining time will be shown on the display. Once the program has finished, your breadmaker will beep. Your breadmaker will keep the bread warm for 1 hour if you are using either the basic, French, wholewheat, sweet, sandwich, gluten free, fastbake I or fastbake II programs.
 - Have a look at the dough through the window after about 30 minutes of kneading. If you spot any unincorporated ingredients round the walls of the loaf tin, use a non-metallic soft spatula to ease them away from the walls back into the dough.
 - During the keep warm period, the element will cycle on and off, to keep the bread warm for an hour. After the hour is up, it will beep several times, then switch off. Don't leave the bread in the loaf tin after the keep warm hour is up. If you don't want to use the keep warm feature, press and hold the **start/stop** button for 2 seconds to stop your breadmaker.

USING THE TIMER

Only the **basic**, **French**, **wholewheat** and **sweet** programs allow you to use the timer. You may use the timer to set the finishing time up to 13 hours ahead (this includes the recipe time).

- Don't use the timer with a recipe containing fresh milk, yoghurt, cheese, eggs, fruit, onions, or anything else that might go off if left for a few hours in a warm moist environment.
 - The maximum delay time is 13 hours
 - If you're using the timer, it's even more important to make sure that the yeast (or baking powder/baking soda) and the water or other liquids are well separated.
1. Decide when you want your bread to be ready, e.g. 6 p.m.
 2. Check the time now, e.g. 7 a.m.
 3. Calculate the difference between the two times, e.g. 11 hours
 4. Use the **+** and **-** buttons to change the time shown on the display from the program time to the time you've just worked out (e.g. 11 hours)
 5. When you've set the time press the **start/stop** button.

REMOVING THE BREAD

As it cools, moisture in the bread evaporates, drying it out and firming it up. Leaving the bread in the loaf tin traps the moisture so it soaks into the bread as it cools down. This will eventually affect the flavour and texture. The "keep warm" feature will avoid this, up to a point, but the sooner the bread is removed, the better.

This is where you need the wire tray, the heatproof placemat, and the oven gloves.

1. Press the start/stop button. The display will revert to program number and duration.
2. Unplug your breadmaker.
3. Put on the oven gloves and carefully open the lid. Beware of escaping steam.
4. Use the handle to remove the loaf tin.
5. Turn the loaf tin upside down and shake it to release the bread. If the bread won't come out, run a heatproof plastic or wooden spatula round the inside of the loaf tin – don't use anything metal or sharp, to avoid scratching the non-stick surface.
6. Put the bread on the wire tray to cool.
7. Put the loaf tin on the heatproof placemat and leave it to cool.
8. Check that the paddle isn't embedded in the loaf. If it is, use something blunt (to avoid damaging the paddle) to gently ease the paddle out of the bread.
 - For best results, let the bread sit for 20-30 minutes to firm up and dry out before cutting.
 - Cutting the bread while it's still warm and moist may make it soggy.
 - Don't cut the bread till you've checked that the paddle isn't still embedded in the loaf.

STORING BREAD

- Your bread won't keep like commercial bread.
- It's best eaten fresh, but you can store it for a couple of days at room temperature in a polythene bag with the air squeezed out.
- To freeze bread, let it cool, put it in a polythene bag, try and squeeze as much air as you can from the bag then seal it.
- Don't put bread in the fridge because it will go stale even faster.

INGREDIENTS

Flour

The type of flour used is important. Unless the recipe specifically says, you can't use 'ordinary' plain flour for making bread. Buy flour labelled 'strong' or 'bread'. The commonest is normally marketed as strong white flour. These strong or bread flours contain more gluten than ordinary baking flour. Gluten is the protein that gives the bread its structure and texture. It retains the carbon dioxide produced by the yeast putting the elasticity into the dough.

Other Bread Flours

These include strong brown or "Farmhouse" flour, strong wholemeal, and whole wheat bread making flours. These provide an excellent source of dietary fibre, but contain lower levels of gluten than strong white flour. This means that brown loaves tend to be smaller and denser than white loaves. Generally speaking, if you substitute strong white flour for half of the brown flour in the recipe, you can make bread with a "brown bread" flavour and a "white bread" texture.

Yeast

- Yeast is a living organism. Given moisture, food, and warmth, the yeast will grow releasing carbon dioxide gas. This forms bubbles which are trapped in the dough, making it rise.
- Of the various types of yeast available, we recommend using dried yeast, also known as dry active yeast, and instant yeast or easy blend dried yeast. These are usually sold in 7 gram sachets and don't have to be dissolved in water first.
- If you don't use all the yeast in a sachet, throw it away, don't save it because it will go stale.
- Don't use fresh yeast in your breadmaker.
- Check the date on the sachet of yeast. If it's approaching its best before date, discard it and buy some more.
- You may also see 'fast action' or 'bread machine' yeast. These are really potent yeasts that can make dough rise up to 50% faster. If you want to use these, you'll need to experiment to get the best results. You could start off by trying them with the fastbake programs.

Liquid

- The liquid ingredient is normally water or milk, or a mixture of the two.
- Water makes a crispier crust. Milk gives a softer crust with a velvety texture.
- The liquid should be warm (34-38°C). Too hot or too cold will inhibit the yeast. One simple method is to add 2 parts of cold liquid to 1 part boiling. For example, if the recipe requires 300g of water, add 200g of cold water to 100g of boiling water. The result will be at just the right temperature.
- Don't use milk if you are going to use the timer. It might curdle before the bread making process starts.

Butter/Fat

These make the dough more tender and enhance the flavour, giving the finished loaf a richer quality. They help to retain moisture, making the bread keep fresh longer. Margarine or olive oil can be used instead of butter, but they are less effective. We don't recommend using any type of low fat spread.

Sugar

- Sugar activates and feeds the yeast, allowing it to grow. It adds flavour and texture, and helps with browning the crust. Many sachet yeasts do not need sugar to activate.
- Honey, syrup, or molasses may be used instead of sugar, provided the liquid ingredient is adjusted to compensate.
- Don't use artificial sweeteners. None of these will feed the yeast, some of them will kill it.

Salt

Salt helps to control the growth of the yeast. Without salt, the bread could rise too much, then collapse. It also adds to the flavour. Keep it away from the yeast till the last minute, or it might inhibit it.

Eggs

Eggs will make your bread richer and more nutritious, add colour, and help with the structure and texture. Eggs count as part of the liquid ingredient of the bread, so adjust the other liquid ingredients if you are adding egg(s). Otherwise the dough may be too wet to rise properly.

Herbs and Spices

- These can be added at the beginning, along with the main ingredients.
- Dried herbs and spices like cinnamon, ginger, oregano, parsley, and basil will add flavour and interest. Use small quantities to avoid overpowering the flavour of the bread.
- Fresh herbs, like garlic and chives may contain enough liquid to upset the balance of the recipe, so adjust the liquid content accordingly.

Nuts, Raisins and Other Dried Ingredients

- Dried fruit and nuts should be chopped finely; cheese should be grated; chocolate chips should be approximately pea-sized. Don't add more than the recipe requires, otherwise the bread may not rise properly.
- You can use fresh fruit and nuts but try to dry them as much as possible with kitchen paper. The liquids they contain may affect the balance of the recipe so you may need to slightly reduce the liquid quantity in the recipe.

CARE AND MAINTENANCE

Clean any spillage off the outside of the loaf tin. Spillage inside the machine will burn on to the surfaces; spillage on the element will reduce its life.

1. Unplug your breadmaker.
 2. Open the lid and let it cool down fully before cleaning.
 3. Wash the loaf tin and paddle in warm soapy water, rinse, then dry thoroughly.
 4. Wipe all other surfaces, internal and external, with a damp cloth. Use a little washing-up liquid if necessary, but be sure to clean it all off, otherwise it might taint the next lot of bread.
- If the paddle has stuck to its shaft, fill the loaf tin with warm water. This should soften any dough residues and allow the paddle to be removed. Don't leave it to soak.
 - If the inside of the paddle gets clogged with flour, soak it in warm water, then dig out the softened flour with a wooden cocktail stick.
 - Make sure everything is dry before reusing the breadmaker or storing it away.
 - Don't immerse the breadmaker in water or any other liquid.
 - Don't use harsh or abrasive cleaners or solvents.
 - You may wash the loaf tin and paddles in a dishwasher, but we don't recommend this, as the harsh environment inside the dishwasher may affect the surface finishes. If you do, then you must put the paddle, on its own, in a compartment of the cutlery basket.




RECIPES

- The recipes in this booklet have been designed specially for this breadmaker.
- If you want to experiment, use the recipes as a guide, but vary the ingredients, vary the quantities, taste the results. Keep notes. Write down what changes you make, and you'll build up a range of recipes which suit your taste. Keep notes of the not-so-successful ones too so you know what not to do next time.
- You'll find it's best to change only one ingredient at a time – if you change more than one, you won't know which one was responsible for the effect you got.
- If you already have bread recipes, or find recipes in other publications, compare them with the recipes given here, to find out which program to try first, then experiment for the best results.
- Be careful with quantities when using other recipes. For the first trial, don't fill the loaf tin above about a quarter full, certainly not as much as a third full. If you overfill it, the rising bread may push the lid off.

USING THE RECIPES




- Measure everything accurately.
- Weigh water and other liquids (1g=1ml). This is more accurate than using a measuring jug.
- Dried milk should be dried skimmed milk.
- Use new, unopened, sachets of dried yeast – check the "best before" dates.
- Unless the recipe specifically says, use flour marketed as "strong flour" or "bread-making flour" – ordinary flour won't work.
- Don't open the lid unless you absolutely have to – then close it again.
- Put the ingredients into the loaf tin in the correct order. The ingredients are numbered to help you.

Basic (Program 1)

Step	Ingredient	 500g	 750g	 1kg
1	Water	200g	300g	400g
2	Olive oil	1 tbsp (15g)	1 tbsp + 1 tsp (20g)	2 tbsp (30g)
3	Salt	1 tsp (8g)	1½ tsp (12g)	2 tsp (16g)
4	Caster sugar	1 tbsp (15g)	1 tbsp + 1 tsp (20g)	2 tbsp (30g)
5	Dried milk powder	1 tbsp (7g)	1½ tbsp (10g)	2 tbsp (14g)
6	Strong white bread flour	300g	450g	600g
7	Yeast	1½ tsp (4g)	1¾ tsp (5g)	2½ tsp (7g)

Note: The program will beep after 22 minutes to remind you to add nuts, raisins, etc. to your breadmaker if you are using them in your recipe.

French (Program 2)

Step	Ingredient	 500g	 750g	 1kg
1	Water	200g	300g	400g
2	Salt	1 tsp (8g)	1½ tsp (12g)	2 tsp (16g)
3	Sugar	1 tbsp (15g)	1 tbsp + 1 tsp (20g)	2 tbsp (30g)
4	Strong white bread flour	300g	450g	600g
5	Yeast	1½ tsp (4g)	1¾ tsp (5g)	2½ tsp (7g)

Wholewheat (Program 3)

Step	Ingredient	🍷 500g	🍷 750g	🍷 1kg
1	Water	200g	300g	400g
2	Olive oil	1 tbsp (15g)	1½ tbsp (23g)	2 tbsp (30g)
3	Salt	¾ tsp (6g)	1¼ tsp (10g)	2 tsp (16g)
4	Caster sugar	2 tsp (12g)	1 tbsp (16g)	1½ tbs (24g)
5	Dried milk powder	1 tbsp (6g)	1½ tbsp (9g)	2 tbsp (12g)
6	Strong wholewheat bread flour	150g	220g	300g
7	Strong white bread flour	150g	220g	300g
8	Yeast	1½ tsp (4g)	1¾ tsp (5g)	2½ tsp (7g)

Note: The program will beep after 47 minutes to remind you to add nuts, raisins, etc. to your breadmaker if you are using them in your recipe.

Cake (Program 4)

Step	Ingredient	Quantity
1	Lemon juice	¾ tsp (3g)
2	Free range eggs (small)	2
3	Vanilla extract	¼ tsp (2g)
4	Butter (melted)	38g
5	Mixed dried fruit	132g
6	Plain flour	188g
7	Soft brown sugar	113g
8	Cinnamon	¼ tsp (2g)
9	Nutmeg	¼ tsp (1g)
10	Baking powder	1 ½ tsp (7g)

Note: If the butter isn't melted, the recipe won't work. If, during the first 30 minutes of the program, ingredients stick to the walls of the loaf tin, use a soft spatula to help incorporate them into the mixture. Once the program finishes, leave the cake in your breadmaker for 15-20 minutes **with the lid closed**. The residual heat will complete the cooking of the cake.

Chocolate Bread (Sweet, Program 5)

Step	Ingredient	🍷 500g	🍷 750g	🍷 1kg
1	Milk	200g	300g	400g
2	Olive oil	1 tbsp (15g)	1½ tbsp (23g)	2 tbsp (30g)
3	Salt	1 tsp (8g)	1½ tsp (12g)	2 tsp (16g)
4	Free range egg	1	2	3
5	Caster sugar	2 tbsp (30g)	3 tbsp (45g)	4 tbsp (60g)
6	Vanilla extract	½ tsp (1g)	¾ tsp (2g)	1 tsp (3g)
7	Strong wholewheat bread flour	300g	450g	600g
8	Cocoa powder	25g	40g	50g
9	Yeast	1½ tsp (4g)	1¾ tsp (5g)	2½ tsp (7g)
10	Chocolate chips (dark, milk or white or a mixture)	150g	210g	300g

Pizza Dough (Dough, Program 6)

Step	Ingredient	Quantity
1	Water	250g
2	Olive oil	1 tbsp (15g)
3	Salt	1 tbsp (22g)
4	Caster sugar	4 tbsp (64g)
5	Strong white bread flour	400g
6	Yeast	1 tsp (3g)
7	Mixed herbs (optional)	1 tsp (1g)

Remove from the loaf tin, work into a ball on a floured surface, then leave to rest under a clean cloth for about 15 minutes. If the dough is sticky, add a little extra flour and it'll form a nice ball as you work it in.

Add your preferred toppings, then bake in a preheated oven at 200°C/400°F/Gas mark 6 for 15 to 20 minutes, till the crust is golden brown and the toppings are fully cooked.

Mixed Berry Compote (Jam, Program 7)

Do not open the lid while the program is running.

Step	Ingredient	Quantity
1	Strawberries, raspberries, blueberries, blackberries	500g (total)
2	Lemon juice	2 tbsp (30g)
3	Caster sugar	100g
4	Vanilla extract	¼ tsp (2g)




Cut the larger berries into approx. 1cm pices. Mix all the ingredients together, then add to the loaf tin. This is delicious as a topping on vanilla ice cream, natural yoghurt or cheesecake.

Strawberry Jam (Jam, Program 7)

Do not open the lid while the program is running.

Step	Ingredient	Quantity
1	Strawberries, cut into approx. 1cm pices	500g
2	Jam sugar	150g
3	Pectin powder	1 ½ tsp (7g)
4	Lemon juice	1 tbsp (15g)

Sandwich (Program 8)

Step	Ingredient	 500g	 750g	 1kg
1	Milk	250g	300g	400g
2	Olive oil	1 tbsp (15g)	1½ tbsp (23g)	2 tbsp (30g)
3	Salt	1 tsp (8g)	1½ tsp (12g)	2 tsp (16g)
4	Caster sugar	1½ tbsp (24g)	2 tbsp (32g)	3 tbsp (48g)
5	Strong white bread flour	370g	450g	600g
6	Yeast	1½ tsp (4g)	1¾ tsp (5g)	2½ tsp (7g)

Gluten Free (Program 9)

The following recipes all use your breadmaker's gluten free program.

Gluten Free White Bread

Step	Ingredient	Quantity
1	Water	375g
2	Olive oil	2 tbsp (30g)
3	Salt	1 tsp (8g)
4	Caster sugar	1 tbsp (16g)
5	Gluten free bread flour	400g
6	Yeast	2½ tsp (7g)

Gluten Free Rosemary and Garlic Bread

Step	Ingredient	Quantity
1	Water	350g
2	Olive oil	2 tbsp (30g)
3	Salt	1 tsp (8g)
4	Caster sugar	1 tbsp (16g)
5	Gluten free bread flour	400g
6	Rosemary, chopped	30g
7	Garlic cloves, peeled and finely chopped	2
8	Yeast	2½ tsp (7g)

Gluten Free Lemon and Poppy Seed Bread

Step	Ingredient	Quantity
1	Water	350g
2	Vegetable oil or Lemon oil	40g
3	Salt	1 tsp (8g)
4	Caster sugar	1 tbsp (16g)
5	Gluten free bread flour	400g
6	Lemon zest, finely chopped	1 tbsp (8g)
7	Poppy seeds	2 tbsp (10g)
8	Yeast	2½ tsp (7g)

Gluten Free Dill and Spring Onion Bread

Step	Ingredient	Quantity
1	Water	350g
2	Vegetable oil or Lemon oil	2 tbsp (30g)
3	Salt	1 tsp (8g)
4	Caster sugar	1 tbsp (16g)
5	Gluten free bread flour	400g
6	Fresh dill, finely chopped	2 tbsp (8g)
7	Spring onions, finely sliced	80g
8	Yeast	2½ tsp (7g)

Gluten Free Spiced Apple and Nut Bread

Step	Ingredient	Quantity
1	Water	350g
2	Vegetable oil	30g
3	Salt	1 tsp (8g)
4	Soft brown sugar	3 tbsp (36g)
5	Gluten free bread flour	400g
6	Grated apples, squeeze out any excess liquid	120g (squeezed out weight)
7	Pecan (or other) nuts, chopped	4 tbsp (80g)
8	Mixed spice	2 tbsp (16g)
9	Yeast	2½ tsp (7g)

Gluten Free Cinnamon and Raisin Bread

Step	Ingredient	Quantity
1	Water	350g
2	Vegetable oil	2 tbsp (30g)
3	Salt	1 tsp (8g)
4	Caster sugar	1 tbsp (16g)
5	Gluten free bread flour	400g
6	Ground cinnamon	2 tbsp (16g)
7	Dried raisins	150g
8	Yeast	2½ tsp (7g)

Gluten Free Jalapeño Corn Bread

Step	Ingredient	Quantity
1	Water	350g
2	Vegetable oil	2 tbsp (30g)
3	Salt	1 tsp (8g)
4	Caster sugar	1 tbsp (16g)
5	Gluten free bread flour	300g
6	Corn meal	100g
7	Red chilli flakes	3 tsp (6g)
8	Jalapeños, from the jar. Drain and pat dry. Roughly chop.	60g
9	Chilli powder	1 tsp (2g)
10	Yeast	2½ tsp (7g)

Gluten Free Cheese and Chive Bread

Step	Ingredient	Quantity
1	Water	350g
2	Olive oil	2 tbsp (30g)
3	Salt	1 tsp (8g)
4	Caster sugar	1 tbsp (16g)
5	Gluten free bread flour	400g
6	Strong cheddar	120g

7	Cracked black pepper	1 tsp (3g)
8	Chives, finely chopped	2 tbsp (8g)
9	Onion, medium, finely chopped	1
10	Yeast	2½ tsp (7g)

Fastbake I (Program 10)

Step	Ingredient	Quantity
1	Water (at 45 - 50°C)	300g
2	Olive oil	1 tbsp + 1 tsp (20g)
3	Salt	½ tsp (12g)
4	Caster sugar	1 tbsp + 1 tsp (22g)
5	Strong white bread flour	470g
6	Dried milk powder	1 tbsp + 1 tsp (8g)
8	Yeast	2 tsp (6g)

Fastbake II (Program 11)

Step	Ingredient	Quantity
1	Water (at 45 - 50°C)	400g
2	Olive oil	2 tbsp (30g)
3	Salt	2 tsp (16g)
4	Caster sugar	2 tbsp (32g)
5	Strong white bread flour	630g
6	Dried milk powder	2 tbsp (12g)
8	Yeast	2½ tsp (7g)

Malt Loaf (Speciality, Program 12)

Step	Ingredient	Quantity
1	Water	270g
2	Olive oil	1 tbsp (15g)
3	Salt	1 tsp (8g)
4	Dried milk powder	1 tbsp (6g)
5	Plain flour (<i>not</i> 'bread' or 'strong' flour)	450g
6	Sultanas	200g
7	Honey	1 tbsp (24g)
8	Malt extract	2 tbsp (50g)
9	Black treacle	1½ tbsp (40g)
10	Yeast	1½ tsp (4g)

TROUBLESHOOTING

If you discover you've made a mistake after starting, press the start/stop button and hold it down for 2 seconds, to stop the breadmaker. Sort out the problem, then restart the breadmaker. Don't leave it too long because if the program is substantially into the cycle before you stop it, the results will be affected. In that case it may be better to stop the program, discard the ingredients, and start again.

Error Message

If the breadmaker is too hot, the display will show the message **E01**. If this happens, press the start/stop button for 2 seconds, remove the loaf tin, and let your breadmaker cool down to room temperature before trying again.

Power Loss

- If you suffer from a power loss lasting less than 7 minutes, your breadmaker will carry on when power is restored, and the program time will be extended by the duration of the power cut.
- This also works if you unplug the breadmaker or switch it off accidentally.
- If the power cut is more than 7 minutes, the program will fail. Unplug your breadmaker, let it cool down, then empty the loaf tin, dispose of the ingredients, clean it, and start again.

The bread collapsed

- The dough may have been too moist. Reduce the recipe liquid by 2 tbsp (30g).
- Leaving the bread in the loaf tin while it cools can cause moisture released in the baking process to soak back into the bread.
- The flour may have been too coarsely ground. Try using finer flour.

The bread didn't rise

- One or more ingredients were added in the wrong quantities – accuracy is essential
- The yeast is stale—check the date. Use a fresh, unopened sachet every time

The core of the bread is too moist

- The dough may have been too moist, see above.
- The flour may have been too heavy. This problem can occur with rye, bran and wholemeal flours. Reduce the amount of heavy flour and replace with a similar quantity of white flour.

The bread has swollen too much

- You may have used too much yeast, try reducing it slightly.
- Too much sugar can cause the yeast to work too fast, and the bread to rise too much. Try reducing the amount of sugar. If you add sweet/sugary ingredients such as dried fruit, honey or molasses, reduce the amount of sugar to compensate.
- You might try reducing the recipe liquid by 2 tbsp, as this will slow the action of the yeast.
- Use a coarser flour. Less yeast is needed with fine flour than with the same type of flour ground coarsely.

The bread tastes bland

- Try increasing the amount of salt by up to ¼ of a teaspoon (2g).



ENVIRONMENTAL PROTECTION

To avoid environmental and health problems due to hazardous substances in electrical and electronic goods, appliances marked with this symbol mustn't be disposed of with unsorted municipal waste, but recovered, reused, or recycled.

SERVICE

If you ring Customer Service, please have the **Model No.** to hand, as we won't be able to help you without it. It's on the rating plate (usually underneath the product).

The product isn't user-serviceable. If it's not working, read the instructions, check the plug fuse and main fuse/circuit breaker. If it's still not working, consult your retailer.

If that doesn't solve the problem – ring Customer Service – they may be able to offer technical advice.

If they advise you to return the product to us, pack it carefully, include a note with your name, address, day phone number, and what's wrong. If under guarantee, say where and when purchased, and include proof of purchase (till receipt). Send it to:

Customer Service

Spectrum Brands (UK) Ltd

Fir Street, Failsworth, Manchester M35 0HS

email: support@russellhobbs.com

telephone: 0845 658 9700 (local rate number)

GUARANTEE

Defects affecting product functionality appearing within two years of first retail purchase will be corrected by replacement or repair provided the product is used and maintained in accordance with the instructions. Your statutory rights are not affected. Documentation, packaging, and product specifications may change without notice.



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