

Sanbeam

BM4500

Automatic bread maker and dough maker with Automatic Fruit & Nut Dispenser

User Guide



Congratulations

For more information on your bread maker and if you have any concerns regarding the performance, please visit www.sunbeam.com.au or call:

Sunbeam Customer Service

Australia 1300 881 861

New Zealand 0800 786 232

Important instructions – retain for future use.

تأكد من تفهم احتياطات السلامة المذكورة أعلاه

請務必理解上述的安全預防措施。

Assurez-vous que les précautions ci-dessus relatives à la sécurité sont bien comprises

Versichern Sie sich, dass die obenstehenden Sicherheitsmaßnahmen Verstanden werden

Βεβαιώστε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan-tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

کاری بکنید کہ احتیاطهای بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşıldığından emin olunuz

Xin kiểm chắc rằng những biện pháp làm an toàn kể trên được hiểu rõ

Contents

Sunbeam's Safety Precautions	1	New Zealand Instructions	34
Using your Bakehouse safely	2	New Zealand Recipes	35
Getting to know your Bakehouse	3	Wheat/Wholemeal/Multigrain	36
The Control Panel	5	French	37
Quick Start Guide	6	Sweet	38
Using the Time Delay Function	7	Bread, Pizza and Pasta Dough	39
Using the Bake Only Menu	7	Questions and Answers	41
Power Interruption Program Protection	8	Troubleshooting	42
Fruit and Nut Dispenser	8		
Care and Cleaning	9		
Help Guide	9		
Menu Settings & Recipes:			
Basic	10		
Basic Turbo	12		
Wheat/Wholemeal/Multigrain	13		
Wheat Turbo	15		
French/Sourdough	16		
French Turbo	18		
Sweet	19		
Yeast Free/Gluten Free Bread Mix	21		
Rye	23		
Gluten Free Recipe	24		
Bread, Pizza and Pasta Dough	27		
Artisan-Style Dough	30		
Jam/Marmalade/Chutney	32		

Sunbeam's Safety Precautions

SAFETY PRECAUTIONS FOR YOUR SUNBEAM BREADMAKER

- Do not use attachments not recommended by Sunbeam. They may cause fire, electric shock or injury.

Sunbeam is very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance:

- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- This appliance 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 appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- The temperature of accessible surfaces may be high when the appliance is operating.
- Never leave an appliance unattended while in use.
- Do not use outdoors or for commercial use, or for any other purpose other than its intended use.
- This unit is intended for household use only.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven.
- Do not place on top of any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been damaged in any manner. If damage is suspected, return the appliance to the nearest Sunbeam Appointed Service Centre for examination, repair or adjustment.
- For additional protection, Sunbeam recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.
- Do not immerse the appliance in water or any other liquid unless recommended.
- Appliances are not intended to be operated by means of an external timer or separate remote control system.
- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.

If you have any concerns regarding the performance and use of your appliance, please visit www.sunbeam.com.au or contact the Sunbeam Consumer Service Line. Ensure the above safety precautions are understood.

Using your Bakehouse® safely

Before use

1. Read all instructions, product labels and warnings. Save these instructions
2. Remove all foreign matter from the bread pan and baking chamber
3. Wipe over bread pan and kneading blade before use
4. Always use the bread maker from a 230-240V AC power outlet
5. Do not allow anything to rest on the power cord or allow it to touch any hot surface. Do not plug in cord where people may walk or trip on it or allow the cord to hang over the edge of a table or benchtop.

Whilst in use

1. The bread maker does become quite warm during operation. Be careful to keep your hands and face away from the unit, and away from the steam vents.
2. Do not open the lid or remove the bread pan during operation except as indicated in the instructions.
3. Do not place anything on the bread maker lid. Do not cover the vents.
4. This bread maker has a built-in Power Interruption Program Protection to maintain your baking cycle, in the advent of an interruption in your power supply (black out). Any extended power outage may result in the program being cancelled. See page 15 for full details.
5. Do not touch moving parts.

Where to use

1. Use only on a stable, heat-resistant surface.
2. Do not use the bread maker where it will be exposed to direct sunlight or other heat sources such as a stove or oven.
3. Do not place on top of any other appliance.
4. Keep the bread maker out of reach of children as it does become quite warm. Also if any buttons are accidentally touched during operation, baking may stop.
5. Place the unit at least 200 millimetres away from walls and curtains as they may discolour from the heat.

After use

1. Always turn the unit off and remove the plug from the power outlet after use and before cleaning.
2. Use oven mitts when taking out the baking pan after baking.
3. Allow the bread maker to cool down before cleaning or storing.
4. Read instructions before cleaning. Do not immerse the unit or plug in water. This will cause electric shock or damage to the unit.



**Hot Surfaces
Do Not Touch**

This symbol indicates, temperature of accessible surfaces may be high when the appliance is operating and for some time after use.

Getting to know your Bakehouse®

Removable lid

Viewing Window

Non-stick removable bread pan with removable kneading blade

Steam Vents

Automatic Fruit & Nut Dispenser

Automatically releases ingredients into the dough during the kneading cycle, taking the guess work out of recipes. See page 15 for more information.

LCD Window

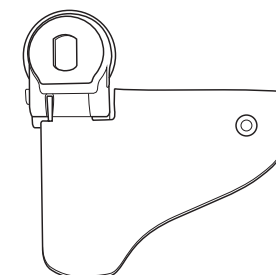
Control Panel

Bonus Blade Hook

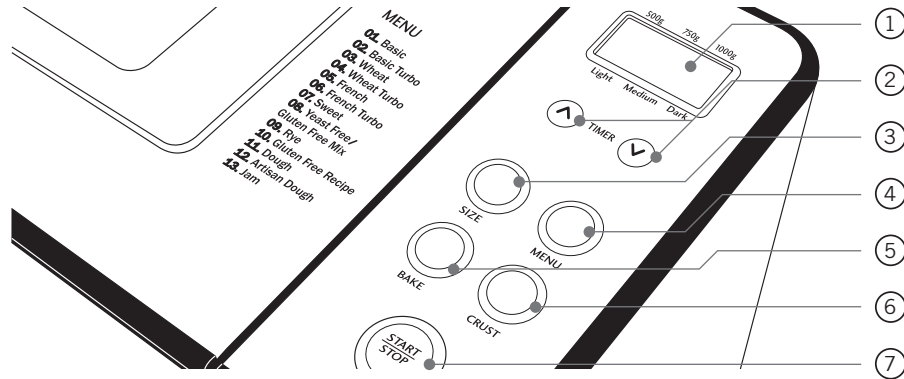
To assist in removing the blade from baked bread if necessary.

Collapsible Kneading Blade

The kneading blade is upright during the mixing stage, then collapses in the baking stage for a more uniform shaped loaf.



The Control Panel



1. LCD Window

Displays the Menu setting, Crust colour, Loaf size and remaining time until the cycle is complete - '0:00'.

2. Timer Buttons

Use to adjust the BAKE ONLY time and to set the Delay Start timer.

- ⬆ Increases the time in 10 minute intervals
- ⬇ Decreases the time in 10 minute intervals

3. Loaf Size Button

Press the SIZE button to select the loaf size – 500g, 750g or 1.0kg. The default loaf size is 1.0kg.

4. Menu Button

Press to select an automatic bread making menu from (1) to (13).

5. Bake Button

Use this button to activate the BAKE ONLY

setting, then adjust the time needed by using the timer buttons.

6. Crust Button

Press the CRUST button to select the desired crust colour – Light, Medium or Dark. The default crust colour setting is Medium.

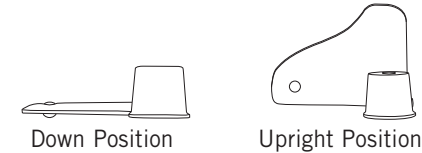
7. Start / Stop Button

Press to commence selected setting or begin timer countdown for delay timer. To stop the operation or cancel a timer setting, press and hold for 2-3 seconds to clear.

Quick Start Guide

Step 1

Insert the kneading blade into the bread pan ensuring that it is in the upright position.



Step 2

Add ingredients into the bread pan before placing in the bread maker.

1. Liquid ingredients
2. Dry ingredients
3. Yeast

Step 3

Insert the bread pan into the baking chamber until you hear a click sound and close the lid.

Step 4

Add fruit and nuts to the automatic dispenser if required.

Step 5

Select the desired menu using the MENU button.

Step 6

Set the Time Delay if required.

Step 7

Select the crust colour using the CRUST button.

Step 8

Select the loaf size using the SIZE button.

Step 9

Press the START button.

HINT: LIFT THE LID AND CHECK THE CONSISTENCY DURING THE FIRST 15 MINUTES OF KNEADING, TO ENSURE IT'S A FIRM, ROUND DOUGH. IF IT'S A LITTLE DRY, ADD A LITTLE WATER, IF IT'S A LITTLE WET, ADD A LITTLE FLOUR.

Keep Warm

If the bread is not removed after baking it will enter Keep Warm cycle for 60 minutes.



Removing the Bread

Allow the bread to cool in the pan for 10 minutes before removing. The collapsible blade is designed to stay in the bread pan however sometime it can be baked into the bread. ensure this is removed using the bonus blade hook.

Using the Time Delay

The Bakehouse allows you to delay the completion of your bread by up to 15 hours, so you can wake up to the smell of freshly baked bread, or go out for the day while your Bakehouse does all the work.

Note: Do not use the Time Delay when the recipe has perishable ingredients such as milk, eggs or cheese as these may spoil.

1. Follow steps 1 – 5 on page 12.
2. Press  and  buttons until you reach the number of hours and minutes you want your bread to be ready. Press to add or minus time in 10 minute intervals.

3. Follow remaining steps 7 - 10 on page 12.

Note: You do not need to take into account the amount of time required to cook the program selected. This is automatically registered in the Bakehouse when it is selected.

Power Interruption Program Protection

Your Bakehouse features a 7 minute Power Interruption Protection that protects the program memory in the advent of power surges, or short term power failure (blackout) This means that if there is a power interruption during your bread making, the machine will retain its memory for at least 7 minutes and continue cooking when the power supply returns.

If you experience a power failure greater than 7 minutes you may need to discard ingredients and start again. If the power interruption occurs in the baking cycle, you can use the BAKE ONLY setting to finish baking.



Fruit and Nut Dispenser

Your Bakehouse has an Automatic Fruit and Nut dispenser which automatically releases dry ingredients into the dough during the kneading cycle. This will occur during the second kneading cycle, ensuring that the dried fruit and nuts are not crushed and the pieces remain whole and are evenly dispersed.

This option is available on all menus except Turbo, Rye, Jam and Bake Only. Do not overfill the dispenser and ensure the dispenser is closed prior to each use. The dispenser may be open from the previous time it was used.

Using the Bake Only menu

The BAKE menu setting is useful if the bread crust is too light or requires more baking time. This setting will bake for 1 hour and 30 minutes and can be controlled by pressing the Start/Stop button at any time.

1. Press the BAKE button.
2. Adjust the amount of time using the  and  buttons.
3. Press the Start/Stop button.

Care and Cleaning

Before cleaning the Bakehouse, unplug it from the power outlet and allow it to cool completely.

To clean the exterior

Wipe exterior with a slightly dampened cloth and polish with a soft dry cloth.

Do not use metal scourers or abrasives as this may scratch the exterior surface.

To clean the non-stick baking pan

Gently wash bread pan in warm soapy water using a soft cloth and dry well before and after each use. Wipe baking pan and kneading blade with a damp cloth and dry thoroughly. Do not use any harsh abrasives or strong household cleaners as these may damage the non-stick surface.

Caring for your non-stick baking pan

Do not use metal utensils to remove ingredients or bread, as they may damage the non-stick coating. Do not be concerned if the non-stick coating wears off or changes colour overtime. This is result of steam, moisture,

food acids, mixing of various ingredients and normal wear and tear. This is in no way harmful and does not affect the performance of your Bakehouse.

Do not wash any part of your bread maker in a dishwasher.

Do not immerse the Bakehouse in water.

Remove and clean lid

To remove lid, simply raise the lid just short of the vertical position (approx. 70°). While holding the base of the unit with one hand, gently lift the lid out of the hinge. Wipe interior and exterior of lid with a damp cloth and dry thoroughly before replacing lid.

Storage

Make sure the Bakehouse is completely cool and dry before storing. Store the Bakehouse with the lid closed and do not place heavy objects on top of the lid.

Help Guide

Should you require any further assistance on using your breadmaker, please follow these simple steps.

1. Consult Troubleshooting tips on page 49 of this booklet.
2. Visit the BM4500 product page on our website sunbeam.com.au.

3. To answer any further questions please call Sunbeam on toll free (Aust) 1800 025 059, (NZ) 0800 786 232.
4. For any further concerns contact one of our Sunbeam Authorised Service Centres

Menu Settings & Recipes

- Size - 500g/750g/1kg
- Crust - light/med/dark
- Fruit & Nut
- Time Delay
- Keep Warm

Menu 1: Basic

Use to bake standard bread loaves which are light in texture with a thin crust.

- 1.Ensure kneading blade is upright in the bread pan.
- 2.Add ingredients to the bread pan in order listed.
- 3.Insert bread pan into the baking chamber and press down firmly until the pan is clicked into place. Close lid.
- 4.Add ingredients to the fruit and nut dispenser if required.
- 5.Press the MENU button to Menu 1 (Basic). Choose CRUST and SIZE settings.
- 6.Press START.

White Bread	500g	750g	1 kg
Water, luke-warm	195mls	260mls	325mls
Butter or margarine	15g	20g	25g
White Sugar	1 ½ teaspoons	2 teaspoons	2 ½ teaspoons
Skim Milk Powder	3 teaspoons	1 tablespoon	1 ¼ tablespoons
Salt	¾ teaspoon	1 teaspoon	1 ¼ teaspoons
Bread Improver	1 teaspoon	1 ½ teaspoons	1 ¾ teaspoons
Plain Flour	280g	375g	470g
Dry yeast	1 teaspoon	1 ¼ teaspoons	1 ½ teaspoons

Salami Cheese Bread	500g	750g	1kg
Water, luke-warm	180mls	240mls	300mls
Butter or margarine	15g	20g	25g
White Sugar	3 teaspoons	1 tablespoon	1 ½ tablespoons
Skim Milk Powder	3 teaspoons	1 tablespoon	1 ½ tablespoons
Salt	1 teaspoon	1 ½ teaspoons	2 teaspoons
Bread Improver	¾ teaspoon	1 teaspoon	2 teaspoon
Salami, finely chopped	75g	100g	125g
Tasty Cheese	¼ cup	¼ cup	⅓ cup
Parmesan Cheese	¼ cup	¼ cup	⅓ cup
Plain Flour	310g	410g	510g
Dry yeast	¾ teaspoon	1 teaspoon	1 ½ teaspoons

Menu 1: Basic - continued

Cornbread	500g	750g	1kg
Water, luke-warm	160mls	235mls	315mls
Butter or margarine	10g	15g	20g
Polenta	2 tablespoons	¼ cup (40g)	⅓ cup (55g)
White Sugar	2 teaspoons	3 teaspoons	1 tablespoon
Salt	1 teaspoon	1 teaspoon	1 ½ teaspoons
Skim milk powder	2 teaspoons	3 teaspoons	1 tablespoon
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Flour	280g	420g	560g
Dry yeast	1 teaspoon	1 teaspoon	1 ½ teaspoons
Fruit & Nut Dispenser			
Canned corn kernels	¼ cup (40g)	⅓ cup (55g)	½ cup (80g)

Garlic and herb bread	500g	750g	1kg
Water, luke-warm	160mls	235mls	315mls
Butter or margarine	10g	15g	20g
Garlic, crushed	1 clove	2 cloves	2 cloves
Dried mixed herbs	1 teaspoon	2 teaspoons	2 teaspoons
Salt	1 teaspoon	1 teaspoon	1 ½ teaspoons
Sugar	2 teaspoons	3 teaspoons	1 tablespoon
Skim milk powder	2 teaspoons	3 teaspoons	1 tablespoon
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Plain flour	300g	450g	600g
Dry yeast	1 teaspoon	1 teaspoon	1 ½ teaspoons

Menu 2: Basic Turbo

- Size - Medium
- Crust - Medium
- Keep Warm

Use to bake 1kg basic bread loaves in a faster time (around 1 hour).

1. Ensure kneading blade is upright in the bread pan.
2. Add ingredients to the bread pan in order listed.
3. Insert bread pan into the baking chamber and press down firmly until the pan is clicked into place. Close lid.
4. Add ingredients to the fruit and nut dispenser if required.
5. Press the MENU button to Menu 2 (Basic Turbo).
6. Press START.

Recipes

Use any 1kg recipes from menu 1 (Basic).

Menu 3: Wheat/ Wholemeal/Multigrain

- Size - 500g/750g/1kg
- Crust - light/med/dark
- Fruit & Nut
- Time Delay
- Keep Warm

Starts with a 30 minute preheat cycle during which flours or grains absorb liquid ingredients to soften and combine.

- 1.Ensure kneading blade is upright in the bread pan.
- 2.Add ingredients to the bread pan in order listed.
- 3.Insert bread pan into the baking chamber and press down firmly until the pan is clicked into place. Close lid.
- 4.Add ingredients to the fruit and nut dispenser if required.
- 5.Press the MENU button to Menu 3 (Wheat).
- 6.Press START.

Wholemeal Bread	500g	750	1kg
Water, Luke-warm	195mls	260mls	325mls
Butter or margarine	10g	15g	20g
Brown Sugar	1 tablespoon	1 ½ tablespoons	2 ½ tablespoons
Skim Milk Powder	1 ½ teaspoons	2 teaspoons	2 ½ teaspoons
Salt	¼ teaspoon	½ teaspoon	¾ teaspoon
Bread Improver	1 teaspoon	1 teaspoon	1 teaspoon
Wholemeal Plain Flour	300g	400g	500g
Dry yeast	1 ¼ teaspoons	1 ½ teaspoons	1 ¾ teaspoons

Soy and Linseed Loaf	500g	750g	1kg
Water, Luke-warm	225mls	300mls	375mls
Butter or margarine	30g	40g	50g
Salt	1 teaspoon	1 teaspoon	1 ¼ teaspoons
Linseed Meal	20g	25g	30g
Linseed	30g	40g	50g
Brown Sugar	1 ½ tablespoons	2 tablespoons	2 ½ tablespoons
Bread Improver	1 teaspoon	1 teaspoon	1 teaspoon
Wholemeal Plain Flour	150g	200g	250g
Plain Flour	145g	190g	235g
Soya Flour	20g	30g	40g
Dry yeast	¾ teaspoon	1 teaspoon	1 ¼ teaspoons

Menu 3: Wheat/Wholemeal/Multigrain - continued

Multigrain Bread	500g	750g	1kg
Water, luke-warm	140mls	205mls	275mls
Butter or margarine	2 teaspoons	3 teaspoons	1 tablespoon
Salt	1 teaspoon	1 teaspoon	1 ½ teaspoons
Brown sugar	2 teaspoons	3 teaspoons	1 tablespoon
Skim milk powder	2 teaspoons	3 teaspoons	1 tablespoon
Bread Improver	1 teaspoon	1 teaspoon	1 teaspoon
Mixed grain*	¼ cup	1/3 cup	½ cup
Plain flour	160g	240g	320g
Wholemeal plain flour	80g	120g	160g
Dry yeast	1 teaspoon	1 ½ teaspoons	2 teaspoons

*For mixed grain, we use a combination of sesame seeds, poppy seeds, sunflower seeds, pepitas, linseed and coarse polenta.

Pepita & Oatmeal bread	500g	750g	1kg
Water, luke-warm	140mls	205mls	275mls
Butter or margarine	10g	15g	20g
Salt	1 teaspoon	1 teaspoon	1 ½ teaspoons
Honey	2 teaspoons	3 teaspoons	1 tablespoon
Skim milk powder	2 teaspoons	3 teaspoons	1 tablespoon
Bread Improver	1 teaspoon	1 teaspoon	1 teaspoon
Plain flour	160g	240g	320g
Wholemeal plain flour	80g	120g	160g
Dry yeast	1 teaspoon	1 ½ teaspoons	2 teaspoons
Fruit & Nut Dispenser			
Pepitas	1 tablespoon	2 tablespoons	¼ cup
Rolled oats	2 tablespoons	¼ cup (20g)	⅓ cup (30g)

Menu 4: Wheat Turbo

- Size - Medium
- Crust - Medium
- Keep Warm

Use to bake 1kg wheat bread loaves in a faster time (around 1 hour).

- 1.Ensure kneading blade is upright in the bread pan.
- 2.Add ingredients to the bread pan in order listed.
- 3.Insert bread pan into the baking chamber and press down firmly until the pan is clicked into place. Close lid.
- 4.Add ingredients to the fruit and nut dispenser if required.
- 5.Press the MENU button to Menu 4 (Wheat Turbo).
- 6.Press START.

Recipes

Use any 1kg recipes from menu 1 (Basic).

Menu 5: French/Sourdough

- Size - 500g/750g/1kg
- Crust - light/med/dark
- Fruit & Nut
- Time Delay
- Keep Warm

Use to bake breads that a lighter in texture with a crispier crust. Generally loaves are lower in fat and sugar.

- 1.Ensure kneading blade is upright in the bread pan.
- 2.Add ingredients to the bread pan in order listed.
- 3.Insert bread pan into the baking chamber and press down firmly until the pan is clicked into place. Close lid.
- 4.Add ingredients to the fruit and nut dispenser if required.
- 5.Press the MENU button to Menu 5 (French). Choose CRUST and SIZE settings.
- 6.Press START

Crusty French Bread	500g	750g	1kg
Water, luke-warm	170mls	230mls	290mls
Butter or margarine	20g	25g	30g
White Sugar	3 teaspoons	3 teaspoons	1 tablespoon
Bread Improver	1 teaspoon	1 teaspoon	1 teaspoon
Salt	$\frac{3}{4}$ teaspoon	1 teaspoon	1 teaspoon
Plain Flour	310g	415g	520g
Dry yeast	1 teaspoon	1 teaspoon	1 $\frac{1}{2}$ teaspoons

Sourdough	500g	750g	1kg
Water, luke-warm	120mls	160mls	200mls
Yoghurt, plain	2 tablespoons	$\frac{1}{4}$ cup	$\frac{1}{3}$ cup
Lemon juice	1 teaspoon	2 teaspoons	3 teaspoons
Butter or margarine	10 g	10g	15g
White Sugar	$\frac{1}{2}$ teaspoon	1 teaspoon	1 $\frac{1}{2}$ teaspoons
Bread Improver	1 teaspoon	1 teaspoon	1 teaspoon
Salt	$\frac{1}{4}$ teaspoon	$\frac{1}{2}$ teaspoon	$\frac{3}{4}$ teaspoons
Plain Flour	280g	375g	470g
Dry yeast	1 teaspoon	1 teaspoon	1 $\frac{1}{4}$ teaspoons

Menu 5: French/Sourdough - continued

Italian Herb Bread	500g	750g	1kg
Water, luke-warm	160mls	235mls	315mls
Butter or margarine	10g	15g	20g
Italian dried herbs	1 teaspoon	1 ½ teaspoon	2 teaspoons
Salt	½ teaspoon	½ teaspoon	1 teaspoon
Sugar	2 teaspoons	3 teaspoons	1 tablespoon
Skim milk powder	2 teaspoons	3 teaspoons	1 tablespoon
Bread Improver	1 teaspoon	1 teaspoon	1 teaspoon
Plain flour	300g	450g	600g
Dry yeast	1 teaspoon	1 teaspoon	1 ½ teaspoons

Menu 6: French Turbo

- Size - Medium
- Crust - Medium
- Keep Warm

- Use to bake 1kg French bread loaves in a faster time (around 1 hour).
- 1.Ensure kneading blade is upright in the bread pan.
 - 2.Add ingredients to the bread pan in order listed.
 - 3.Insert bread pan into the baking chamber and press down firmly until the pan is clicked into place. Close lid.
 - 4.Add ingredients to the fruit and nut dispenser if required.
 - 5.Press the MENU button to Menu 6 (French Turbo).
 - 6.Press START.

Recipes

Use any 1kg recipes from menu 5 (French).

Menu 7: Sweet Breads

- Size - 500g/750g/1kg
- Crust - light/med/dark
- Fruit & Nut
- Time Delay
- Keep Warm

For breads that require additional ingredients such as sugar, dried fruit or chocolate which sweetens the bread. the baking temperature is lower to prevent burning.

Note - a light crust colour is recommended for best results.

- 1.Ensure kneading blade is upright in the bread pan.
- 2.Add ingredients to the bread pan in order listed.
- 3.Insert bread pan into the baking chamber and press down firmly until the pan is clicked into place. Close lid.
- 4.Add ingredients to the fruit and nut dispenser if required.
- 5.Press the MENU button to Menu 7 (Sweet). Choose CRUST and SIZE settings.
- 6.Press START.

Spiced Fruit Loaf	500g	750g	1kg
Water, Luke-warm	190mls	250mls	310mls
Butter or margarine	15g	20g	25g
Brown Sugar	2 tablespoons	¼ cup (55g)	⅓ cup (75g)
Skim Milk Powder	3 teaspoons	1 tablespoon	1 ¼ tablespoons
Nutmeg, Ground	1 ½ teaspoons	2 teaspoons	2 ½ teaspoons
Cinnamon, Ground	1 teaspoon	1 ½ teaspoons	2 teaspoons
Salt	1 teaspoon	1 ½ teaspoons	2 teaspoons
Bread Improver	1 teaspoon	1 teaspoon	1 teaspoons
Wholemeal Plain Flour	390g	520g	650g
Dry yeast	1 ¾ teaspoon	2 teaspoons	2 ½ teaspoons
Fruit & Nut Dispenser			
Sultanas	¼ cup (40g)	⅓ cup (55g)	½ cup (80g)

Menu 7: Sweet Breads - continued

Panettone	500g	750g	1kg
Water, luke-warm	60mls	80mls	100mls
Salt	¼ teaspoon	½ teaspoon	¾ teaspoon
Skim Milk Powder	1 ½ teaspoons	2 teaspoons	2 ½ teaspoons
Caster Sugar	1 tablespoon	1 ½ tablespoons	2 tablespoons
Egg	1	1	1
Egg Yolk	1	1	2
Butter	30g	40g	50g
Orange Rind	1 teaspoon	2 teaspoons	2 ½ teaspoons
Lemon Rind	1 teaspoon	2 teaspoons	2 ½ teaspoons
Orange Juice	3 teaspoons	1 tablespoon	1 ½ tablespoons
Plain Flour	225g	300g	375g
Dry yeast	¾ teaspoons	1 teaspoon	1 ¼ teaspoons
Fruit & Nut Dispenser			
Mixed Dried Fruit	¼ cup (40g)	⅓ cup (55g)	½ cup (80g)

Honey & Oat Bread	500g	750g	1kg
Water, luke-warm	135mls	200mls	270mls
Butter or margarine	20g	30g	40g
Salt	1 teaspoon	1 teaspoon	1 ½ teaspoons
Honey	2 tablespoons	2 tablespoons	¼ cup
Skim milk powder	1 tablespoon	1 tablespoon	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Plain flour	240g	360g	480g
Dry yeast	1 teaspoon	1 ½ teaspoons	2 teaspoons
Fruit & Nut Dispenser			
Rolled Oats	¼ cup (20g)	⅓ cup (30g)	½ cup (55g)

Menu 8: Yeast Free/ Gluten Free Bread Mix

- Size - 500g/750g/1kg
- Crust - light/med/dark
- Fruit & Nut
- Time Delay
- Keep Warm

Use to bake breads that do not contain yeast. Also suitable for gluten free bread mixes.

Note - for gluten free recipes without a bread mix, use menu 10.

- 1.Ensure kneading blade is upright in the bread pan.
- 2.Add ingredients to the bread pan in order listed.
- 3.Insert bread pan into the baking chamber and press down firmly until the pan is clicked into place. Close lid.
- 4.Add ingredients to the fruit and nut dispenser if required.
- 5.Press the MENU button to Menu 8 (Yeast Free).
- 6.Press START.

Yeast Free Date & Walnut Bread	
Vegetable oil	80mls
Eggs	3
Buttermilk	250mls
Salt	¼ teaspoon
Brown sugar	¼ cup (55g)
Self-Raising flour	375g
Fruit & Nut Dispenser	
Dried dates, chopped	¼ cup (35g)
Walnuts, chopped	¼ cup (25g)

Yeast Free Banana Lemon Bread	
Vegetable oil	60mls
Eggs	3
Buttermilk	250mls
Honey	¼ cup
Salt	½ teaspoon
Lemon rind, finely grated	1 tablespoon
Ripe banana, mashed	¾ cup (175g)
Self-Raising flour	560g

Menu 8: Yeast Free/Gluten Free Bread Mix - continued

Yeast Free Grain Bread	
Vegetable oil	60mls
Eggs	3
Milk	220mls
Salt	¼ teaspoon
White sugar	2 tablespoons
Mixed grain*	½ cup
Self-Raising flour	600g

Yeast Free Capsicum & Olive Bread	
Vegetable oil	70mls
Eggs	3
Buttermilk	220mls
Salt	1 teaspoon
White sugar	2 teaspoons
Self-Raising flour	600g
Grated parmesan	2 tablespoons
Fruit & Nut Dispenser	
Red capsicum, chopped	¼ cup
Olives, pitted, chopped	¼ cup

Menu 9: Rye

- Size - 1kg
- Crust - med
- Time Delay
- Keep Warm

Starts with a 30 minute preheat cycle to activate the yeast and prevent the bread from becoming too dense.

- 1.Ensure kneading blade is upright in the bread pan.
- 2.Add ingredients to the bread pan in order listed.
- 3.Insert bread pan into the baking chamber and press down firmly until the pan is clicked into place. Close lid.
- 4.Add ingredients to the fruit and nut dispenser if required.
- 5.Press the MENU button to Menu 9 (Rye).
- 6.Press START.

Rustic Rye Bread	
Water, luke-warm	300mls
Butter or margarine	20g
Salt	1 teaspoon
Molases	2 tablespoons
Caraway seeds	1 tablespoon
Skim milk powder	1 tablespoon
Bread improver	1 teaspoon
Wholemeal plain flour	460g
Rye flour	100g
Dry yeast	1 ½ teaspoons

Pumpnickel Bread	
Water, luke-warm	300mls
Butter or margarine	30g
Skim milk powder	2 tablespoons
Cocoa	2 tablespoons
Treacle	2 tablespoons
Salt	1 teaspoon
Bread improver	1 teaspoon
Plain flour	200g
Wholemeal flour	220g
Rye flour	120g
Dry yeast	1 ½ teaspoons

Menu 10: Gluten Free

- Size - 750g/1kg
- Crust - med
- Fruit & Nut
- Time Delay
- Keep Warm

Use to bake breads that do not contain gluten.

- 1.Ensure kneading blade is upright in the bread pan.
- 2.Add ingredients to the bread pan in order listed.
- 3.Insert bread pan into the baking chamber and press down firmly until the pan is clicked into place. Close lid.
- 4.Add ingredients to the fruit and nut dispenser if required.
- 5.Press the MENU button to Menu 10 (Gluten Free). Choose SIZE setting.
- 6.Press START.

Gluten Free Rice Bread	750g	1kg
Water, Luke-warm	345mls	430mls
Eggs	2	3
Olive Oil	60mls	80mls
White Vinegar	¾ teaspoon	1 teaspoon
Xanthan Gum	3 teaspoons	1 tablespoon
White Sugar	1 ½ teaspoons	2 teaspoons
Salt	1 teaspoon	1 ¼ teaspoons
Brown Rice Flour	120g	150g
White Rice Flour	270g	340g
Cornflour	110g	140g
Dry Yeast	1 ½ teaspoons	2 teaspoons

Menu 10: Gluten Free - continued

Gluten Free Mixed Grain Bread	750g	1kg
Water, Luke-warm	365mls	455mls
Eggs	2	3
Olive Oil	80mls	100mls
White Vinegar	1 ½ teaspoons	2 teaspoons
Xanthan Gum	3 teaspoons	1 tablespoon
Mixed grains*	¼ cup	⅓ cup
White Sugar	1 ½ teaspoons	2 teaspoons
Salt	1 teaspoon	1 ¼ teaspoons
Brown Rice Flour	50g	60g
Besan flour	100g	125g
White Rice Flour	270g	340g
Arrowroot	110g	140g
Dry Yeast	1 ½ teaspoons	2 teaspoons

* For mixed grain, we use a combination of sesame seeds, poppy seeds, sunflower seeds, pepitas, linseed and coarse polenta.

Gluten Free Fruit Loaf	750g	1kg
Water, Luke-warm	350mls	440mls
Eggs	2	3
Olive oil	60mls	80mls
White Vinegar	¾ teaspoon	1 teaspoon
Mixed Dried Fruit	80g	100g
Xanthan Gum	3 teaspoons	1 tablespoon
White Sugar	3 teaspoons	1 tablespoon
Brown Sugar	2 tablespoons	2 ½ tablespoons
Salt	1 teaspoon	1 ¼ teaspoons
Cinnamon, Ground	1 teaspoon	1 ¼ teaspoons
Brown Rice Flour	50g	60g
Besan Flour	100g	125g
White Rice Flour	270g	340g
Arrowroot	110g	140g
Dry Yeast	1 ½ teaspoons	2 teaspoons

Menu 10: Gluten Free - continued

Gluten Free Banana Bread	750g	1kg
Water, Luke-warm	330mls	410mls
Ripe mashed banana	230g	280g
Eggs	1	2
Olive Oil	60mls	80mls
Walnuts, chopped	55g	70g
Desiccated Coconut	½ cup	¾ cup
Xanthan Gum	3 teaspoons	1 tablespoon
Brown Sugar	1 tablespoon	1 ½ tablespoons
Salt	1 teaspoon	1 ½ teaspoons
Cinnamon, Ground	1 teaspoon	1 ½ teaspoons
Brown Rice Flour	55g	75g
Besan Flour	75g	90g
White Rice Flour	270g	360g
Arrowroot	110g	140g
Dry Yeast	1 ½ teaspoons	2 teaspoons

Menu 11: Bread dough/ Pizza Dough/Pasta Dough

- Fruit & Nut
- Time Delay

Use to create dough which can be shaped and baked to create bread, rolls, pizza bases or pasta.

- 1.Ensure kneading blade is upright in the bread pan.
- 2.Add ingredients to the bread pan in order listed.
- 3.Insert bread pan into the baking chamber and press down firmly until the pan is clicked into place. Close lid.
- 4.Add ingredients to the fruit and nut dispenser if required.
- 5.Press the MENU button to Menu 11 (Dough).
- 6.Press START.

To bake bread

Once the cycle is complete remove dough onto floured surface and shape. Place onto tray and allow to rise for 30 minutes.

Bake in moderately hot oven 200°C/180°C fan-forced) until cooked and sounds hollow when tapped.

Basic white dough	
Water, luke-warm	325mls
Butter or margarine	25g
White Sugar	2 ½ teaspoons
Skim Milk Powder	1 ¼ tablespoons
Salt	1 ¼ teaspoons
Bread Improver	1 ¾ teaspoons
Plain Flour	470g
Dry yeast	1 ½ teaspoons

- 1.On completion, remove the dough from the baking chamber. Ensure the blade is removed from the dough before shaping.
- 2.Shape as desired. Cover and allow to rise for about 30 minutes. Glaze and top as desired.
- 3.Preheat oven to moderately hot (200°C/180°C fan-forced). Bake until hollow when tapped. Cool on a wire rack.

Menu 11: Bread dough/Pizza Dough/Pasta Dough - continued

Basic Wholemeal Dough	
Water, Luke-warm	325mls
Butter or margarine	20g
Brown Sugar	2 ½ tablespoons
Skim Milk Powder	2 ½ teaspoons
Salt	¾ teaspoon
Bread Improver	1 teaspoon
Wholemeal Plain Flour	500g
Dry yeast	1 ¾ teaspoons

- 1.On completion, remove the dough from the baking chamber. Ensure the blade is removed from the dough before shaping.
- 2.Shape as desired. Cover and allow to rise for about 30 minutes. Glaze and top as desired.
- 3.Preheat oven to moderately hot (200°C/180°C fan-forced). Bake until hollow when tapped. Cool on a wire rack.

Herb Focaccia	
Water, Luke-warm	260mls
Olive Oil	2 tablespoons
Salt	1 ½ teaspoons
White Sugar	½ teaspoon
Dried Italian herbs	1 teaspoon
Plain flour	400g
Instant dried yeast	1 teaspoon
Olive oil, rosemary and salt, to serve	

- 1.On completion, remove the dough from the baking chamber. Ensure the blade is removed from the dough before shaping.
- 2.Lightly grease 2 rectangular baking trays. Preheat oven to moderately hot (200°C/180°C fan-forced).
- 3.Roll each portion of dough on a lightly floured surface to about 1cm thick. Place on prepared baking trays.
- 4.Cover and allow to rise for about 30 minutes. Using your knuckles, press small indents into the dough. Brush with oil and sprinkle with salt.
- 5.Bake for 30 minutes or until golden.

Pizza Dough	
Water, Luke-warm	290mls
Olive Oil	2 tablespoons
Salt	½ teaspoon
Sugar	1 teaspoon
Plain Flour	450g
Dry yeast	2 ½ teaspoons

- 1.On completion, remove the dough from the bread maker. Ensure the blade is removed from the dough before shaping.
- 2.Grease 2 pizza trays. Preheat oven to Hot (220°C/200°C fan-forced).
- 3.Divide dough in half. On a lightly floured surface, roll each portion into a circle. Place onto prepared trays and stretch to fit the tray.
- 4.Spread pizza bases with your favourite toppings. Stand for about 1 hour to rise slightly. Cook for 15 minutes or golden and cooked through.

Basic Pasta Dough	
Eggs	4
Olive Oil	2 tablespoons
Plain Flour	500g

- 1.On completion, remove the dough from the bread maker. Ensure the blade is removed from the dough before rolling.
- 2.Divide dough into 4 portions. Cover to prevent drying. Working with one portion at a time, pass dough through a pasta machine several times and cut to the desired width.
- 3.Hang pasta over a rod or rolling pin to dry for at least 1 hour.
- 4.Cook pasta in boiling salted water for 8-10 minutes or until cooked as desired. Serve with pasta sauce of your choice.

Note: We recommend that you check your mixture after 5 minutes of mixing and scrape down the corners if necessary.

Menu 12: Artisan-style dough

Use to create dough containing fresh ingredients such as herbs. The rising time is longer with a cooler temperature to allow the flavour of the flour to dominate.

- 1.Ensure kneading blade is upright in the bread pan.
- 2.Add ingredients to the bread pan in order listed.
- 3.Insert bread pan into the baking chamber and press down firmly until the pan is clicked into place. Close lid.
- 4.Add ingredients to the fruit and nut dispenser if required.
- 5.Press the MENU button to Menu 12 (Artisan Dough).
- 6.Press START.

To bake bread

Once the cycle is complete remove dough onto floured surface and shape. Place onto tray and allow to rise for 30 minutes.
Bake in moderately hot oven 200°C/180°C fan-forced) until cooked and sounds hollow when tapped.

Artisan Basic White Dough	
Water, luke-warm	290mls
Oil	2 tablespoons
Salt	½ teaspoon
Sugar	1 teaspoon
Plain Flour	480g
Dry yeast	2 ½ teaspoons

Menu 12: Artisan-style dough - continued

Soy & Linseed Dough	
Water, Luke-warm	375mL
Butter or margarine	50g
Salt	1 ¼ teaspoons
Linseed Meal	30g
Linseed	50g
Brown Sugar	2 ½ tablespoons
Wholemeal Plain Flour	250g
Plain Flour	235g
Soya Flour	40g
Dry yeast	1 ¼ teaspoons

Sweet Pistachio & Craisin Dough	
Water, luke-warm	100mls
Salt	¾ teaspoon
White sugar	2 tablespoons
Egg	1
Egg yolks	2
Butter	50g
Orange rind	2 ½ teaspoons
Orange Juice	1 ½ tablespoons
Ground cinnamon	1 teaspoon
Plain Flour	375g
Dry yeast	1 ½ teaspoons
Fruit & Nut Dispenser	
Craisins	2 tablespoons
Pistachio kernals	2 tablespoons

Menu 13: Jam/Marmalade/Chutney

- Time Delay
- Keep Warm

Use to prepare preserves, chutneys and ketchup.

1. Ensure kneading blade is upright in the bread pan.
2. Add ingredients to the bread pan in order listed.
3. Insert bread pan into the baking chamber and press down firmly until the pan is clicked into place. Close lid.
4. Press the MENU button to Menu 13 (Jam).
5. Press START.
6. On completion, pour jam into sterilised jars and seal immediately.

Strawberry Jam	Makes 2 ½ cups
Strawberries, hulled, halved	500g
Caster sugar	1 ½ cups
Jam setta	2 tablespoons

Orange and Lemon Marmalade	Makes 2 ½ cups
Oranges, washed, quartered, thinly sliced	2
Lemon, washed, quartered, thinly sliced	1
Caster Sugar	1 ½ cups
Jam setta	1 tablespoon

Ginger and Grapefruit Marmalade	Makes 2 ½ cups
Oranges, washed, quartered, thinly sliced	1
Pink grapefruit, washed, quartered, thinly sliced	2
Finely diced ginger	1 tablespoon
Caster Sugar	1 ½ cups
Jam setta	1 tablespoon

If your marmalade still has large sections of pith, you may want to add ½ cup water and run it through another cycle. Keep an eye on it if running a second cycle as the large quantity of sugar may cause it to burn.

Tomato Relish	Makes 2 ½ cups
Ripe tomatoes, peeled	3
Apple, peeled, cored, finely chopped	1
Onion, peeled, finely chopped	1
Brown sugar	⅓ cup
Malt vinegar	¼ cup
Sultanas	2 tablespoons
Garlic, crushed	1
Dry mustard powder	½ teaspoon
Curry powder	½ teaspoon
Salt	½ teaspoon

This relish goes well with barbecued meat or on burgers!

New Zealand Instructions

The Instruction/Recipe Booklet was written in Australia. While most of the information in it is applicable to New Zealand, there are some ingredients and measurements that are different. This section has been produced to ensure your get the optimum results with your bread maker.

How to use the recipes in the main instruction booklet

- Where it lists 'Tandaco Dry Yeast', you must use Edmonds Surebake Yeast instead (bottle with red lid).
- We recommend using 1 teaspoon of Edmonds Surebake Yeast to every cup of flour.
- Where it lists plain flour, you must use High Grade White Flour.
- Do not use 'Bread Improver' as listed in some recipes. The Edmonds Surebake Yeast contains 'improvers' which ensure excellent

results.

- You can check the consistency of the dough part-way through the initial kneading cycle (about 20 minutes after the machine has started). Lift the lid and have a quick look. The dough should be smooth, soft, and slightly sticky and have a tendency to flatten and catch the sides of the container.
- When making jam, instead of Jam Setta, use Jam Setting Mix, which is available at most supermarkets.

New Zealand Recipes

Menu 1: Basic

- 1.Ensure kneading blade is upright in the bread pan.
- 2.Add ingredients to the bread pan in order listed.
- 3.Insert bread pan into the baking chamber and press down firmly until the pan is clicked into place. Close lid.
- 4.Add ingredients to the fruit and nut dispenser if required.
- 5.Press the MENU button to Menu 1 (Basic). Choose CRUST and SIZE settings.
- 6.Press START.

Traditional White Loaf	750g	1.0kg
Water	315 ml	415 ml
Margarine/Oil	1 Tbsp	2 Tbsp
Salt	1 ½ tsp	2 tsp
Sugar	1 Tbsp	1 Tbsp
Skim Milk Powder	1 Tbsp	2 Tbsp
High Grade Flour	3 cups	4 cups
Surebake Yeast	3 tsp	4 tsp

Menu 3: Wheat/Wholemeal/ Multigrain

- 1.Ensure kneading blade is upright in the bread pan.
- 2.Add ingredients to the bread pan in order listed.
- 3.Insert bread pan into the baking chamber and press down firmly until the pan is clicked into place. Close lid.
- 4.Add ingredients to the fruit and nut dispenser if required.
- 5.Press the MENU button to Menu 3 (Wheat). Choose CRUST and SIZE settings.
- 6.Press START.

Note:
If using menu 4 (Wheat Turbo) additional baking time may be required using the BAKE function.

Wholemeal Bread	750g	1.0kg
Water	320 ml	420 ml
Margarine/Oil	1 ½ Tbsp	2 Tbsp
Salt	1 ½ tsp	2 tsp
Brown Sugar	1 ½ Tbsp	2 Tbsp
Skim Milk Powder	1 Tbsp	3 Tbsp
Gluten Flour	1 tsp	1 tsp
Wholemeal Flour	3 cups	4 cups
Surebake Yeast	3 tsp	4 tsp

Menu 5: French

1. Ensure kneading blade is upright in the bread pan.
2. Add ingredients to the bread pan in order listed.
3. Insert bread pan into the baking chamber and press down firmly until the pan is clicked into place. Close lid.
4. Add ingredients to the fruit and nut dispenser if required.
5. Press the MENU button to Menu 5 (French). Choose CRUST and SIZE settings.
6. Press START.

Note:

If using menu 5 (French Turbo) additional baking time may be required using the BAKE function.

French Bread	750g	1.0kg
Water	290 ml	350ml
Margarine/Oil	1 ½ Tbsp	2 Tbsp
Salt	1 tsp	2 tsp
Sugar	1 Tbsp	1 Tbsp
High Grade Flour	3 cups	4 cups
Surebake Yeast	3 tsp	4 tsp

Menu 7: Sweet Bread

1. Ensure kneading blade is upright in the bread pan.
2. Add ingredients to the bread pan in order listed.
3. Insert bread pan into the baking chamber and press down firmly until the pan is clicked into place. Close lid.
4. Add ingredients to the fruit and nut dispenser if required.
5. Press the MENU button to Menu 7 (Sweet). Choose CRUST and SIZE settings.
6. Press START.

Cinnamon Raisin Loaf	750g	1.0kg
Water	250 ml	375ml
Cinnamon	2 tsp	3 tsp
Margarine/Oil	1 Tbsp	2 Tbsp
Salt	1 ½ tsp	2 tsp
Brown Sugar	2 Tbsp	3 Tbsp
Skim Milk Powder	1 Tbsp	2 Tbsp
High Grade Flour	3 cups	4 cups
Sure Bake Yeast	3 tsp	4 tsp
Fruit & Nut Dispenser		
Sultanas or Raisins	½ cup	¾ cup

Menu 13: Jam/Marmalade/ Chutney

When following the recipes in this instruction booklet, use Jam Setting Mix instead of Jam Setta.

Menu 11: Bread Dough/ Pizza Dough/Pasta Dough

1. Ensure kneading blade is upright in the bread pan.
2. Add ingredients to the bread pan in order listed.
3. Insert bread pan into the baking chamber and press down firmly until the pan is clicked into place. Close lid.
4. Add ingredients to the fruit and nut dispenser if required.
5. Press the MENU button to Menu 11 (Dough).
6. Press START.

Bread Rolls	15 Rolls
Water	280ml
Egg	1
Oil	2 Tbsp
Salt	½ tsp
Sugar	2 Tbsp
High grade flour	3 cups
Surebake yeast	3 tsp

1. Remove completed dough from the bread pan. Line a tray with baking paper.
Heat oven to 180°C.
2. Divide dough into 15 pieces and shape into a ball.
Place on tray, cover and allow to rise for 30 minutes or until doubled in size.
3. Brush with margarine. Bake for 15 minutes until golden brown.

Pizza Dough	2 medium
Water	280ml
Olive Oil	3 Tbsp
Salt	½ tsp
Sugar	1 Tbsp
High grade flour	3 cups
Surebake yeast	3 tsp

1. Remove the completed dough from the bread pan.
2. Grease 2 pizza trays, heat oven to 180°C.
3. Divide dough in half and roll out to fit pizza trays. Spread with your favourite toppings and bake for 20 minutes until cooked.

Menu 11: Bread Dough/Pizza Dough/Pasta Dough - continued

Hot Cross Buns	12 Rolls
Water	310ml (1 ¼ cups)
Egg (measure with water*)	1
Oil	2 Tbsp
Sultanas	¾ cup
Nutmeg	½ tsp
Salt	½ tsp
Brown Sugar	4 Tbsp
High grade flour	3 ¼ cups
Surebake yeast	3 ¼ tsp

*place egg at bottom of cup then add water to reach 310 ml.

CROSSES	
Plain Flour	½ cup
Water	80ml
Sugar	2 tsp
GLAZE	
Water	2 Tbsp
Sugar	2 Tbsp
Gelatine	1 tsp

1. Remove the completed dough from the bread pan. Line a tray with baking paper.
2. Knead dough on a floured surface until elastic and springs back when pressed.
Divide dough into 12 pieces. Shape each piece into a ball.
Place close together on baking tray. Cover and allow to rise for 30 minutes.
3. CROSSES: Mix flour and water together until smooth. Pipe crosses over risen dough.
4. Bake buns for 30 minutes in a preheated oven at 180°C until golden brown.
5. GLAZE: combine ingredients in a jug. Microwave on Medium for 1-2 minutes.
Brush over hot cross buns.

Questions and Answers

Question	Answer
Why haven't the ingredients mixed well?	The kneading blade may not have been in the upright position. After the ingredients have been added, check that the blade is still upright.
Why does the height and shape of each loaf differ?	It is normal for the height and shape of each loaf to vary depending on the ingredients, accurate measurement of ingredients and the room temperature.
Kneading blade comes out with the bread	This can happen as the kneading blade is removable for easy cleaning. Use a non-metal utensil to remove the blade from the loaf. Caution: Kneading blade or the bonus blade hook will be hot. Allow bread to cool before removing blade.
Bread has floured corners	This may occur if the flour is not mixed in completely to the dough. Check bread about 10 minutes into the kneading cycle. If all the flour is not incorporated, use a silicon spatula to remove the flour from the sides of the bread pan so it can be incorporated into the dough. Bread may also have floured corners if the pan is not inserted properly. Ensure it is clicked into place, and the blade is in the upright position before you start the machine.
Can ingredients be halved or doubled?	No. If there is too little in the bread pan, the kneading will not be able to knead well. If there is too much, the bread may rise out of the bread pan.
Can fresh milk be used instead of powered milk?	Yes. Be sure to decrease the same measurement of water to equal liquid substitution. Fresh milk is not recommended when using the Delay Timer, as it may spoil in the bread pan.
Bread is deflated and not made properly	Bread can be heavily affected by season and dry heat. Please add more water to bring the flour together.
Why is there grease found on the bread?	It is important to wipe clean the bread pan and kneading blade before use. Please refer to 'Before Use' on page 3 of the Instruction Manual.

Troubleshooting

Machine Malfunctions

Check the following:	Display Window Time Indicator does not turn on	Ingredients not mixed	Bread takes too long to bake	Sides of bread collapse & bottom damp	Under browned	Browned & centre sticky & raw or not baked	Sides brown but flour coated bottom	Slices unevenly & sticky
Unplugged	X							
Bread pan not inserted		X						
Lid was repeatedly opened during operation or left open					X	X		
Blade not upright when started		X						

Control Panel

Program selection was wrong	X	X		X	X			
Mode selection was wrong (DOUGH mode was chosen)						X		
Bread left in bread pan too long after baking				X		X		
Bread sliced just after baking (steam was not allowed to escape)								X
Kneading process was not complete							X	
Power disruption						X		

The Beep Menu:

Select a setting from the Menu, Crust or Timer	1 short beep
Completion of bread baking process	5 beeps
Completion of Keep Warm Cycle	5 beeps

Troubleshooting continued

Baking Results

Check the following	Heavy dense texture	Not baked in centre	Open, coarse or holey texture	Collapse	Bread rises too much	Bread doesn't rise enough	Floured top	Over browned	Browned & floured sides, centre sticky/raw
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Measurement Errors

FLOUR	Not enough		X						
	Too much	X				X			
YEAST	Not enough			X		X			
	Too much					X			
WATER & LIQUID	Not enough	X				X			
	Too much		X	X	X		X	X	X
SUGAR	Omitted			X		X		X	
	Too much		X			X			
SALT	Omitted		X	X	X				

Flour

Stale/generic flour used	X			X					
Self raising flour was used		X				X	X		

Yeast

Old yeast used	X			X		X			
Wrong type of yeast used	X			X		X			
Hot water was used instead of water at room temperature				X		X			

12
Month
Replacement
Guarantee

This Sunbeam product is covered by a 12 month replacement or repair warranty, which is in addition to your rights under the Australian Consumer Law (if your product was purchased in Australia) or New Zealand Consumer Guarantees Act (if your product was purchased in New Zealand).

Upon receipt of your claim, Sunbeam will seek to resolve your difficulties or, if the product is defective, advise you on how to obtain a replacement or refund.

To assist us in managing warranty claims, we recommend you register your product as soon as practicable after purchase by creating a MySunbeam account on our website and uploading a copy of your original receipt.

In order to make a claim under our warranty, you must have the original proof of purchase documentation for the product and present it when requested (if not already uploaded to our website).

Should your product develop any defect within 12 months of purchase because of faulty materials or workmanship, we will replace or repair it, at our discretion, free of charge. A product presented for repair may be replaced by a refurbished product of the same type rather than being repaired. Refurbished parts may be used to repair the product.

Our replacement or repair warranty only applies where a defect arises as a result of faulty material or workmanship during the warranty period. Your warranty does not cover misuse or negligent handling (including damage caused by failing to use the product in accordance with this instruction booklet), accidental damage, or normal wear and tear.

Your warranty does not:

- cover freight or any other costs incurred in making a claim, consumable items, accessories that by their nature and limited lifespan require periodic renewal (such as filters and seals) or any consequential loss or damage; or
- cover damage caused by:
 - power surges, power dips, voltage supply problems, or use of the product on incorrect voltage;

- servicing or modification of the product other than by Sunbeam or an authorised Sunbeam service centre;
- use of the product with other accessories, attachments, product supplies, parts or devices that do not conform to Sunbeam specifications; or
- exposure of the product to abnormally corrosive conditions; or

- extend beyond 3 months if the product is used in commercial, industrial, educational or rental applications.

The benefits given to you by our warranty are in addition to other rights and remedies under law in relation to the product.

In Australia our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Our goods also come with guarantees that cannot be excluded under the New Zealand Consumer Guarantees Act.

If your warranty claim is not accepted, we will inform you and if requested to do so by you, repair the product provided you pay the usual charges for such repair. You will also be responsible for all freight and other costs.

Should your product require repair or service after the warranty period, contact your nearest Sunbeam service centre. For a complete list of Sunbeam's service centres, visit our website or call our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand.

Should you experience any difficulties with your product during the warranty period, please contact our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand.

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Need help with your appliance?

Contact our customer service team or visit our website for information and tips on getting the most from your appliance.

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New Zealand	visit	www.sunbeam.co.nz
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08/20

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