

E-WARRANTY



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BREAD MAKER

USER MANUAL

BM-10



IMPORTANT SAFEGUARDS

1. Never switch on the appliance without properly placed bread pan filled ingredients.
2. Never beat the bread pan on the top or edge to remove the pan, this may damage the bread pan.
3. To disconnect, turn all controls off(START/PAUSE/STOP); then remove plug from wall outlet.
4. Do not place eyes or face in close proximity with tempered glass viewing window, in the event that the safety glass breaks.
5. This appliance has been incorporated with a grounded plug. Please ensure the wall outlet in your house is well earthed.
6. Do not touch any moving or spinning parts of the machine when baking.
7. Do not operate the appliance for other than intended use.
8. Clean oven interior carefully. Do not scratch or damage heating element tube.

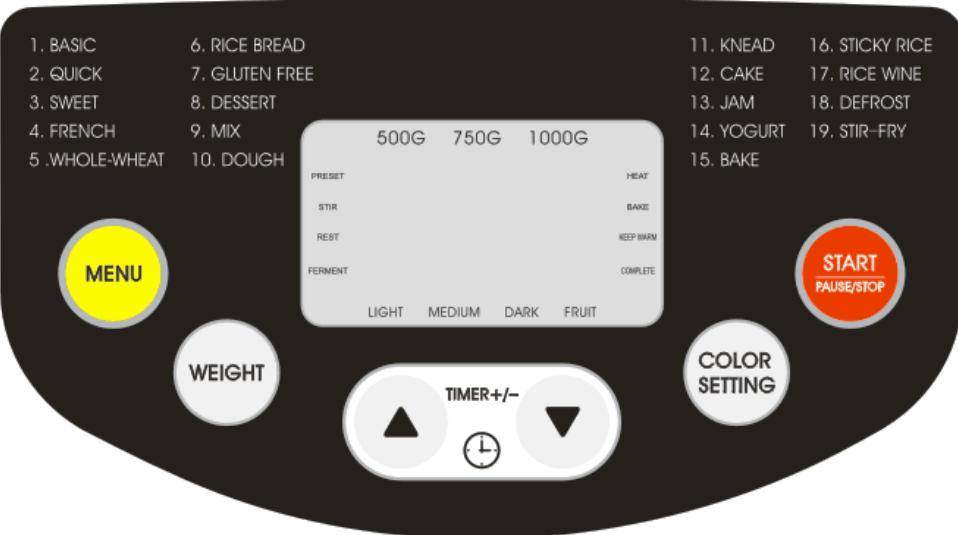
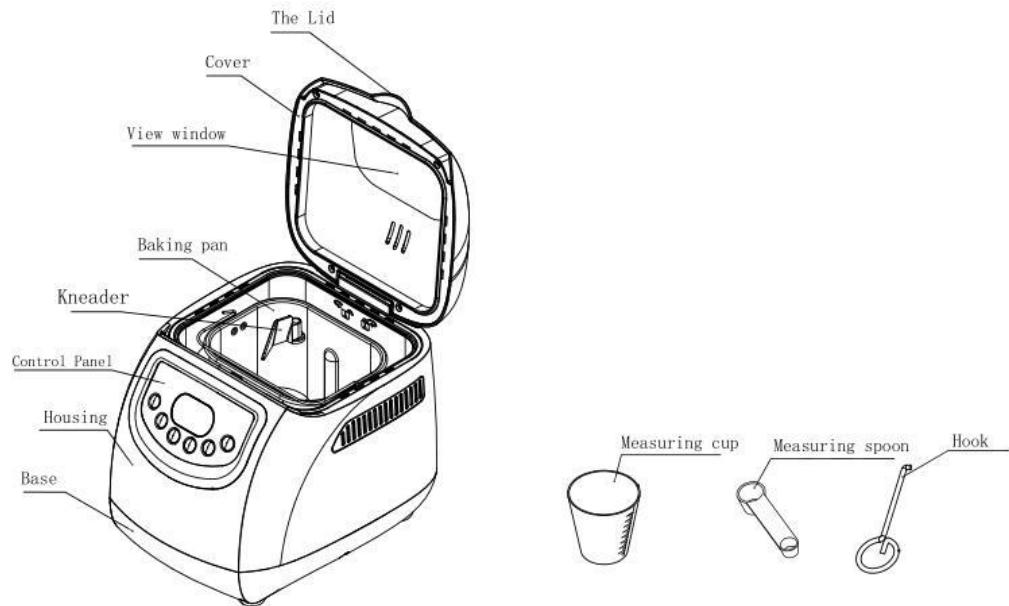
The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of this appliance by a person responsible to their safety.

HOW TO USE

BEFORE FIRST USE

1. Read all important safeguards and instructions and save them for future reference.
2. Remove all packaging.
3. Clean the baking pan by wiping with a sponge/cloth dampened in warm water.
4. Dry with a cloth or paper towel.

PARTS



USING THE BREAD MAKER

AFTER POWER ON

Plug the bread maker into power supply, a beep will be heard

and “**3:00**” will be displayed. But the colon between the “3”



and “00” don’t flash constantly. And “**1**” is the default program. The arrows point

to “**750g**” and “**MEDIUM**” as they are default settings.

START/STOP BUTTON

Press the START/STOP button once to start a program. The indicator will light up, and the colon in the time display begin to flash and the program will start. All buttons are disabled except the START/STOP button after a program has begun.

Pressing the START/STOP button for 0.5 seconds will pause the bread maker. It will resume the program after 3 minutes if you do not press the START button again. The program will continue processing until the selected program is completed.

Press the START/STOP button for 3 seconds to cancel a program, then a beep will be heard, it means that the program has been switched off.

To remove bread, press the START/STOP button to end the baking cycle.

PREPROGRAMMED MENU

Press MENU button to select your desired programs. Each time it is pressed (accompanied by a short beep) the program will change.

CRUST COLOR

Press COLOR button to select your desired setting: Light, Medium, or Dark

crust    . This button is adjustable in programs menu 1-7.

WEIGHT

Press the Weight button to choose your desired gross weight (500g, 750g, 1000g).

This button is adjustable in programs: Menul-7.

DELAY TIMER("▲ or ▼")

Use the DELAY TIMER feature to start the bread maker at a later time. Press "▲ or ▼" buttons to increase/decrease the cycle time shown on the LCD display. Add up to 15 hours.

NOTES:

- ◆ Set the Delay Time after selecting PROGRAM MENU, WEIGHT, and CRUST COLOR.
- ◆ Do not use the timer function with recipes that include dairy or other ingredients, such as eggs, milk, cream, or cheese.
- ◆ You must decide how long it will be before your bread is ready by pressing

the “**▲** or **▼**”. Please note the delay time should include the baking time of program. After baking program is complete, the bread machine will shift to the Keep Warm setting for 1 hour. Before start making bread, press the program menu and crust color are select first, then pressing “**▲** or **▼**” to increase or decrease the delay time at the increment of 10 minutes. The maximum delay is 15 hours.

WARNING DISPLAY

“HHH”-This warning means that the temperature inside of the bread pan is too high. Press START/STOP button to stop the program, unplug the power cord, open the top lid, and let the machine cool down completely for 10-20 minutes before restarting.

“EEO”-This warning means that the temperature sensor is disconnected. Press START/STOP button(see below figure2) to stop the program, unplug the power cord. Please check the sensor by the nearest authorized service agent for examination, repair or electrical /mechanical adjustment.

H : HH E : E O

Figure 1

Figure 2

KEEP WARM

After baking program is complete, the bread machine will beep 10 times and shift to Keep Warm setting for 1 hour. It will be displayed “0:00 ”. After 60 minutes  will show on the LCD display.

To cancel the Keep Warm process, press the START/STOP button for 3 seconds.

TIP: Removing bread immediately after baking program is complete will prevent crust from becoming darker.

PROGRAMMED MENUS

1. Basic bread

For white and mixed breads, it mainly consists of basic bread flour.

2. Quick bread

Kneading, rising and baking time is shorter than basic bread but longer than Ultra-fast bread. The bread interior tissue is denser.

Quick breads are made with baking powder and baking soda that is activated by moisture and heat. For perfect quick breads, it is suggested that all liquids be placed in the bottom of the bread pan with the dry ingredients on top. During the initial mixing of quick bread batters, dry ingredients may collect in the corners of the pan, it may be necessary to help the machine mix to avoid flour clumps. If so, use a rubber spatula.

3. Sweet bread

For breads with additives such as fruit juices, grated coconut, raisins, dry fruits, chocolate or added sugar. Due to a longer phase of rising the bread will be light and airy.

4. French bread

For light breads made from fine flour. Normally the bread is fluffy and has a crispy crust. This is not suitable for baking recipes requiring butter, margarine or milk.

5. Whole-wheat bread

For baking of bread containing significant amounts of whole-wheat. This setting has a 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.

Whole-wheat usually produces a crispy thick crust.

6. Rice bread

Mix cooked rice into the flour with 1:1 to make the bread.

7. Gluten-free bread

For the bread of gluten-free flours and baking mixtures. Gluten-free flours require longer for the uptake of liquids and have different rising properties

8. Dessert

Kneading and baking those foods with more fat and protein.

9. Mix

Stir to let the flour and liquids mix thoroughly.

10. Dough

This program prepares the yeast dough for buns, pizza crust,etc.,to be baked in a conventional oven. There is no baking in this program.

11. Knead

Kneading only, no rising or baking. Used for making dough for pizzas etc.

12. Cake

Kneading, rising and baking occurs, but rise with the aid of soda or baking powder.

13. Jam

Use this setting for making jams from fresh fruits and marmalades from oranges. Do not increase the quantity or allow the recipe to boil over the bread pan into the baking chamber. Should this happen, stop the machine immediately and remove the bread pan carefully. Allow to cool a little and clean thoroughly.

14. Yogurt

Rising and make yogurt.

15. Bake

For additional baking of breads is needed because a load is too light

or not baked through. In this program, there is no kneading or resting.

16. Sticky rice

Kneading and baking the mix of polished glutinous rice and rice.

17. Rice wine

Rising and baking the polished glutinous rice.

18. Defrost

To defrost frozen food before cooking.

19. Stir-fry

Mixing and baking dry fruit, such as peanut, soybean etc.

BEFORE FIRST USE

Wash and dry bread pan and kneading paddle.

Note: Do not use metal utensils in bread pan since they may damage the non-stick surface.

CAUTION! Falling Object Hazard. Bread maker can wobble and walk during kneading cycle. Always position it in the center of counter away from the edge.

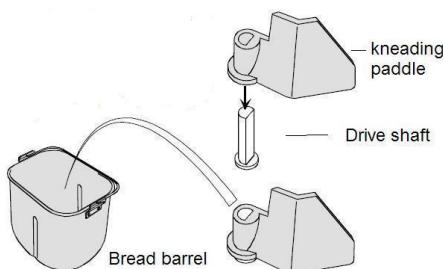
1. Check for any missing or damaged parts.
2. Clean all the parts according to "**CLEANING AND MAINTENANCE**" section.

3. Set the bread maker on bake mode and bake empty for about 10 minutes. Then let it cool down and clean all the detached parts again. The appliance may emit a little smoke and/or odor when you turn it on for the first time. This is normal and will subside after the first or second use. Make sure the appliance has sufficient ventilation.

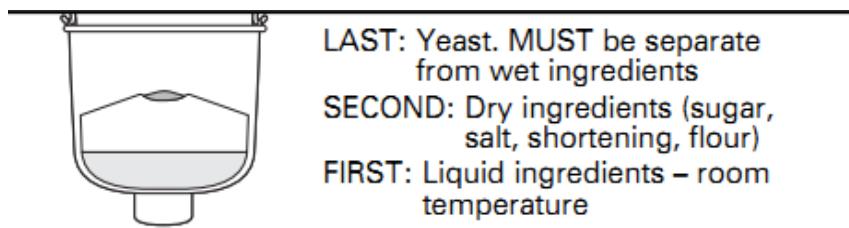
4. Dry all parts thoroughly and assemble them, the appliance is ready for use.

DETAILED INSTRUCTIONS

- ① Using the bread pan handle, turn the bread pan counter-clockwise and then pull it out of the appliance.
- ② Push the kneading paddle onto the drive shaft inside the bread pan.



- ③ Add the ingredients to the bread pan in order listed in the recipe. First, add the liquids, sugar and salt; then the flour and lastly yeast.
- ④ Carefully measure and add ingredients to the bread pan in the EXACT order given in the recipe.
- ⑤ **NOTE:** Make a small indentation on the top of flour with finger, add yeast into the indentation. Make sure that yeast does not come into contact with salt or liquids.



TIP: Premeasure all ingredients, including add-ins (nuts, raisins) prior to beginning.

- ⑥ Place the bread pan into the bread maker and ensure it is firmly locked in place by turning it clockwise. Close the lid.

NOTE: Bread pan must lock into place for proper mixing and kneading.

- ⑦ Plug in the appliance. A beep will be heard and the LCD display will default to Program1.
- ⑧ Press **MENU** button until your desired program is displayed.
- ⑨ Press the **WEIGHT** button to move the arrow to 500g,750g,1000g. (WEIGHT is not an option in program 8-19.)

- ⑩ Press the **COLOR SETTING** button to move the arrow to desired setting: Light, Medium, Dark crust. (Crust is not adjustable in program 8-19.)
- ⑪ If desired, set the **DELAY TIMER** button. Press **+** and **-** buttons to increase the cycle time shown on the LCD display. (Delay function is not available in program 13)

NOTE: Do not use the feature when using dairy, eggs, etc. This step may be skipped if you want the bread maker to start working immediately.

- ⑫ Press the **START/STOP** button once to start program. Bread maker will beep once and “**3:00**” will be displayed. The kneading paddle will begin to mix your ingredients. If Delay Timer was activated, kneading paddle will not mix ingredients until program is set to begin.
- ⑬ For add-ins (fruits, nuts, raisins), the machine will be ten beeps. Open the lid and pour the add-ins. (This function is adjustable in programs: Menu1-7.) This timing varies by program.
- ⑭ Once the process is complete, ten beeps will be heard and the bread maker will shift to the Keep Warm setting for 1 hour. You can press **START/STOP** button for 3 seconds to stop the process and Keep Warm setting will end. Unplug the power cord and then open lid using oven mitts.
- ⑮ Let the bread pan cool down slightly before moving the bread. Use oven mitts,

carefully turn the bread pan counterclockwise to unlock and lift up on the handle to remove from the machine.

Caution: the bread pan and bread may be very hot! Always handle with care.

- ⑯ Using oven mitts, turn the bread pan upside down (with the bread pan handle folded down) onto a wire cooling rack or clean cooking surface and gently shake until bread falls out. Use a non-stick spatula to gently loosen the sides of the bread from the bread pan.
- ⑰ Let the bread cool for about 20 minutes before slicing. It is recommended to cut the bread with an electric cutter or dentate cutter. Using a fruit or kitchen knife might subject the bread to deformation.
- ⑲ If kneading paddle remains in the bread, gently pry it out using a spatula or small utensil. The bread is hot, never use your hand to remove the kneading paddle. Unplug the power cord when not in use or when operation is complete.

Note: Store remaining bread in a sealed plastic bag for up to three days at room temperature. To store for a long time, place sealed plastic bag in refrigerator for up to 7 days.

INGREDIENTS INTRODUCTION

1. Bread Flour

Bread flour is the most important ingredient of making bread and is recommended in most yeast-bread recipes. It has a high gluten content and keeps the bread from collapsing after rising. Flour varies by region. The gluten content is higher than the all-purpose flour, so it can be used for making bread with large size and higher inner fiber.

2. All-Purpose Flour

Flour that contains no baking powder, suitable for "quick" breads or bread made with the Quick settings. Bread flour is better suited for yeast breads.

3. Whole-Wheat Flour

Whole-wheat flour is ground from the entire wheat kernel. Bread made with all or part whole-wheat flour will have higher fiber and nutritional content. Whole-Wheat flour is heavier and as a result loaves may be smaller in size and have a heavier texture.

It contains wheat skin and gluten. Many recipes combine Whole-Wheat flour or Bread Flour to achieve the best result.

4. Black Wheat Flour

Black Wheat Flour also named as "Rye Flour", it is a type of high fiber flour and it is similar with whole-wheat flour. To obtain the large size after rising, it must be used in combination with high proportion of bread flour.

5. Self-rising flour

Flour that contains baking powder. Used especially for making cakes. Do not use self-rising flour in combination with yeast.

6. Corn flour and oatmeal flour

Corn flour and oatmeal flour are ground from corn and oatmeal separately. They are the additive ingredients of making rough bread, which are used for enhancing the flavor and texture.

7. Sugar

Sugar is "food" for yeast and also increase the sweet taste and color of bread. It is a very important element of making the bread rise. White sugar is normally used; however brown sugar, powdered sugar or cotton sugar may also be called for in some recipes.

8. Yeast

Yeast is a living organism and should be kept in the refrigerator to remain fresh. It needs carbohydrates found in sugar and flour as nourishment. Yeast used in bread maker recipes will be sold under several different names: Bread machine yeast (preferred), active-dry yeast and instant yeast.

After the yeasting process, the yeast will produce carbon dioxide. The carbon dioxide will expand the bread and make the inner fiber soften.

1 tbsp dry yeast =3 tsp dry yeast

1 tbsp dry yeast =15ml yeast

1 tsp dry yeast =5ml

Before using, check the expiration date and storage time of yeast. Return to refrigerator immediately after each use, the fungus will be killed at high temperature. Usually the failure of bread rising is caused by bad yeast.

TIP: To check whether your yeast is fresh and active:

- (1) Pour 1 cup (237ml) warm water (45-50°C) into a measuring cup.
- (2) Add 1 teaspoon (5ml) white sugar into the cup and stir, then 1 tablespoon (15ml) yeast over the water.
- (3) Place the measuring cup in a warm place for about 10min. Do not stir the water.

(4) Fresh, active yeast will begin to bubble or "grow". If it does not, the yeast is dead or inactive.

9. Salt

Salt is necessary to improve bread flavor and crust color. It is also used to restrain yeast activity. Never use too much salt in a recipe. Bread will be larger if without salt.

10. Egg

Eggs can improve bread texture, make the bread more nourished and larger in size. The egg must be whisked in with the other liquid ingredients.

11. Butter and Vegetable Oil

Vegetable oil can make bread soften and delay storage life. Butter should be melted or chopped to small pieces before adding to liquid.

12. Baking Powder

Baking powder is used for rising the Ultra Fast bread and cake. As it does not need rise time, and it can produce the air, the air will form bubble to soften the texture of bread utilizing chemical principle.

13. Baking Soda

It is similar with baking powder. It can also be used in combination with baking powder.

14. Water and Other Liquids(always add first)

Water is an essential ingredient for making bread. Generally speaking, water should be in room temperature between 20°C and 25°C. Some recipes may call for milk or other liquids for the purpose of enhancing bread flavor. Never use dairy with the Delay Timer option.

RECIPE

Menus		Ingredient	Volume	Volume	Volume	Remark
1 Basic Bread		bread weight	1000g	750g	500g	
	sequence					
	[1]	water	320ml	260ml	180ml	
	[2]	salt	2 spoons	1.5 spoons	1 spoon	put on the corner
	[3]	sugar	3 scoops	2.5 scoops	2 scoops	put on the corner
	[4]	oil	4 scoops	3 scoops	2.5 scoops	
	[5]	high gluten flour	3.5cups/ 500g	2.75cups/ 400g	2.25cups/ 300g	
	[6]	instant yeast	1.2 spoons	1 spoons	0.8 spoon	put on the dry flour, don't touch with any liquid

		bread weight	1000g	750g	500g	
	[1]	water	320ml	260ml	180ml	water temperature 40-50°C
	[2]	salt	2 spoons	1.5 spoons	1spoon	put on the corner
2 Quick Bread	[3]	sugar	3 scoops	2.5 scoops	2 scoops	put on the corner
	[4]	oil	4 scoops	3 scoops	2.5 scoops	
	[5]	high gluten flour	3.5cups/ 500g	2.75cups/ 400g	2.25cups/ 300g	
	[6]	instant yeast	3.5 spoons	3 spoons	2.5 spoons	put on the dry flour,don't touch with any liquid.
		bread weight	1000g	750g	500g	

3 Sweet bread	[1]	water	300ml	240ml	160ml	
	[2]	salt	1spoon	0.5 spoon	0.5 spoon	put on the corner
	[3]	sugar	0.4 cup	0.3 cup	0.2 cup	put on the corner
	[4]	oil	2 scoops	1.5 scoops	1 scoop	
	[5]	high gluten flour	4 scoops	3 scoops	2.5 scoops	
	[6]	whole-wheat bread	3.5cups/ 500g	2.75cups/ 400g	2.25cups/ 300g	
	[7]	instant yeast	1.5 spoons	1.25 spoons	1spoon	put on the dry flour, don't touch with any liquid.
4 French Bread		bread weight	1000g	750g	500g	
	[1]	water	320ml	260ml	180ml	
	[2]	salt	3 spoons	2.5	2 spoons	put on the

				spoons		corner
	[3]	sugar	2 scoops	1.5 scoops	1.25 scoops	put on the corner
	[4]	oil	2 scoops	1.5 scoops	1.25 scoops	
	[5]	high gluten flour	3.5cups/ 500g	2.75cups/ 400g	2.25cups/ 300g	
	[6]	instant yeast	1.5 spoons	1.25 spoons	1spoon	put on the dry flour, don't touch with any liquid
5 Whole wheat bread		bread weight	1000g	750g	500g	
	[1]	water	320ml	260ml	180ml	
	[2]	salt	1.5 spoons	1spoon	0.5 spoon	put on the corner
	[3]	sugar	3.5 scoops	3 scoops	2.5 scoops	put on the corner
	[4]	oil	3 scoops	2.5	2 scoops	

				scoops		
	[5]	high gluten flour	1.75cups/ 250g	1.5cups/ 210g	1.25cups/ 160g	
	[6]	whole-wheat flour	1.75cups/ 250g	1.5cups/ 210g	1cups/ 140g	
	[7]	instant yeast	2.0 spoons	1.5 spoons	1.25 spoons	put on the dry flour, don't touch with any liquid.
		bread weight	1000g	750g	500g	
6 Rice bread	[1]	water	200ml	160ml	100ml	
	[2]	salt	2 spoons	1.5 spoons	1 spoon	put on the corner
	[3]	sugar	3 scoops	2.5 scoops	2 scoops	put on the corner
	[4]	oil	4 spoons	3 spoons	2.5 spoons	
	[5]	cooked	2 cups	1.5 cups	1 cup	use cool

		rice				downed cooked rice
	[6]	high gluten flour	2 cups/ 280g	1.5cups/ 210g	1cup/ 140g	
	[7]	instant yeast	2 spoons	1.5 spoons	1.25 spoons	put on the dry flour, don't touch with any liquid.
		bread weight	1000g	750g	500g	
7 Gluten free bread	[1]	water	270ml	210ml	150ml	
	[2]	salt	1.5spoons	1spoon	0.5spoon	put on the corner
	[3]	sugar	3.5scoop	3scoop	2.5scoop	put on the corner
	[4]	oil	3 scoops	2.5 scoops	2 scoops	
	[5]	gluten free flour	2cups/ 280g	1.5cups/ 210g	1cup/ 140g	

Dessert	[6]	corn powder	2cups/ 280g	1.5cups/ 210g	1cup/ 140g	can replace of oat flour
	[7]	instant yeast	1.5 spoons	1.25 spoons	1 spoon	put on the dry flour,don't touch with any liquid
				/	/	
	[1]	egg	2 pcs			
	[2]	milk	1cups			
	[3]	cooked rice	1.5 cups			
	[4]	sugar	0.5 cups			
	[5]	raisin	0.5 cups			
Mix						
	[1]	water	330ml			
	[2]	salt	1spoon			put on the corner
	[3]	oil	3 scoops			
	[4]	high gluten flour	4 cups/560			

			g			
10 Dough			1000g	750g		
	[1]	water	330ml	260ml		
	[2]	salt	1spoon	1spoon		put on the corner
	[3]	oil	3 scoops	2.5 scoops		
	[4]	high gluten flour	4cups/ 560g	2.75cups/ 400g		
11 Knead	[5]	instant yeast	1.5 spoons	1.5 spoons		put on the dry flour, don't touch with any liquid.
	[1]	water	appropriate amount			
	[2]	salt	1spoon			
	[3]	oil	3scoop			

	[4]	high gluten flour	appropriate amount			
12 Cake	[1]	water	30ml			dissolve sugar in egg and
	[2]	egg	3 pcs			water, mix well
	[3]	sugar	0.5cups			by electric
	[4]	oil	2scoop			egg-beater to
	[5]	self-rising flour	2cups/280g			as a bulk, then put the other
	[6]	instant yeast	1spoon			ingredients together into bread barrel, then start this menu.
13 Jam	[1]	pulp	3 cups			stir to mushy,
	[2]	starch	0.5cups			can put some water or not
	[3]	sugar	1cups			up to flavor
14						

Yogurt	[1]	milk	1000ml			
	[2]	lactic acid bacteria	100ml			
15 Bake	adjust baking temperature by pressing crust					
	[1]	button :100°C(light);150°C(medium);200°C(dark), default 150 °C				
16 Sticky rice	[1]	water	275ml			with bake and stir functions, soak glutinous rice 30mins before use.
	[2]	glutinous rice	250g			
17 Rice wine	[1]	glutinous rice	500g			soak in water 30mins before use
	[2]	water	appropriate amount			
	[3]	distiller's	1spoon(3g)			

		yeast				
18	[1]					
Defrost	[2]	default 30mins; adjustable from 0:10 to 2:00, 10mins for each pressing				
	[3]					
19	[1]	peanuts	300g			
Stirfry	[2]	default 0:30; adjustable from 0:10 to 2:00, +/-1min for each short-pressing, +/- 10mins for each long-pressing				

CLEANING & CARE

Disconnect the power before cleaning. Do not immerse cord, plug, or housing in any liquid. Allow bread maker to cool down completely before cleaning.

1. Cleaning the kneading paddle: If the kneading paddle is stuck to the bread pan, add water to the bottom of the bread pan and allow to soak for up to 1 hour. Wipe the paddle carefully with a cotton damp cloth. Both the bread pan and kneading paddle are dish-washing safe components.
2. Cleaning the bread pan: Remove the bread pan by turning it counterclockwise, then lift up the handle. Wipe inside and outside of pan with damp cloth, do not use any sharp or abrasive agents in order to protect the non-stick coating. The bread pan must be dried completely before installation.

Note: The bread pan and kneading paddle are dishwasher-safe. The outside of the bread pan and base may discolor. This is normal.

- Cleaning the housing and top lid: After use, allow unit to cool. Use a damp cloth to wipe lid, housing, baking chamber and interior of viewing window. Do not use any abrasive cleaners for cleaning as this will degrade the surface. Never immerse the housing into water.

Note: It is suggested not disassembling the lid for cleaning.

- Before the bread maker is packed for storage, ensure that it has completely cooled down, is clean and dry and the lid is closed.

STORAGE & MAINTENANCE

This appliance requires little maintenance. It contains no user-serviceable parts.

- Always make sure the bread maker is cool and dry before storage.
- Do not try to repair the appliance yourself. Refer to qualified personnel if service is needed.

TROUBLESHOOTING

NO.	PROBLEM	PROBLEM CAUSE	SOLUTION
1	Odor or burning smell	*Flour or other ingredients have spilled into the baking chamber.	*Stop the bread maker and allow to cool completely. Wipe excess flour etc. from the baking chamber with a paper towel.

2	Ingredients not blending can hear motor burning	<ul style="list-style-type: none"> *Bread pan or kneading paddle may not be installed properly. *Too many ingredients. 	<ul style="list-style-type: none"> *Make sure kneading paddle is set all the way on shaft. *Measure ingredients accurately.
3	"HHH" displays when START/STOP button is pressed.	<ul style="list-style-type: none"> *Internal temperature of bread maker is too high. 	<ul style="list-style-type: none"> *Allow unit to cool down in between programs. Unplug unit, open lid and remove bread pan. Allow to cool 15-30 minutes before beginning new programs.
4	Window is cloudy or covered with condensation.	<ul style="list-style-type: none"> *May occur during mixing or rising programs. 	<ul style="list-style-type: none"> *Condensation usually disappears during baking programs Clean

			window well in between use.
5	Kneading paddle comes out with the bread.	*Thicker crust with dark crust setting.	*It is not uncommon for the kneading paddle to come out with the bread loaf. Once the loaf cools, remove the paddle with a spatula.
6	Dough is not blending thoroughly; flour and other ingredients are built up on sides of pan; bread loaf is coated with flour	*Bread pan or kneading paddle may not be installed properly. *Too many ingredients. *Gluten-free dough is typically very wet. It may need additional help by scraping sides with	*Make sure bread pan is securely set in unit and kneading paddle is firmly on shaft. *Make sure ingredients are measured accurately and added in the proper order.

		a rubber spatula.	*Excess flour can be removed from loaf once baked and cooled. Add water, one tablespoon at a time, until dough has formed into a ball.
7	Bread raised too high or pushed lid up.	<ul style="list-style-type: none"> *Ingredients not measured properly (too much yeast/flour). *Kneading paddle not in bread pan. *Forgot to add salt. 	<ul style="list-style-type: none"> *Measure all ingredients accurately and make sure sugar and salt have been added. *Try decreasing yeast by 1/4 teaspoon. *Check installation of kneading paddle.
8	Bread does not rise; loaf short.	*Inaccurate measurement of	*Measure all ingredients

		ingredients or inactive yeast. *Lifting lid during programs.	accurately *Check expiration date of yeast and flour. *Liquids should be room temperature.
9	Bread has a crater in the top of the loaf once baked.	*Dough has risen too fast. *Too much yeast or water. *Incorrect program chosen for the recipe.	*Do not open lid during baking. *Select a darker crust option.
10	Crust color is too light	*Opening the lid during baking.	*Do not open lid during baking. *Select a darker crust option.

NO.	PROBLEM	PROBLEM CAUSE	SOLUTION
11	Crust color is too dark	*Too much sugar in the recipe.	*Decrease sugar amount slightly.

			*Select a lighter crust option
12	Bread loaf is lopsided.	<p>*Too much yeast or water.</p> <p>*Kneading paddle pushed dough to one side before rising and baking.</p>	<p>*Measure all ingredients accurately.</p> <p>*Decrease yeast or water slightly.</p> <p>*Some loaves may not be evenly shaped, particularly with whole-grain flour.</p>
13	Loaves made are different shapes.	*Varies by the type of bread.	*Whole-grain or multigrain is denser and may be shorter than a basic white bread.
14	Bottom is hollow or holey inside.	<p>*Dough too wet, too much yeast, no salt.</p> <p>*Water too hot.</p>	<p>*Measure all ingredients accurately</p>

			<p>*Decrease yeast or water slightly. Check salt measurement.</p> <p>*Use room temperature water.</p>
15	Underbaked or sticky, dough bread.	<p>*Too much liquid; incorrect program chosen.</p>	<p>*Decrease liquid and measure ingredients carefully.</p> <p>*Check program chosen for recipe.</p>
16	Bread mashes down when slicing.	*Bread is too hot.	<p>*Allow to cool on wire rack for 15-30 minutes before slicing.</p>
17	Bread has a heavy, thick texture.	<p>*Too much flour, old flour.</p> <p>*Not enough water.</p>	<p>*Try increasing water or decreasing flour.</p> <p>*Whole-grain breads will have a heavier texture.</p>

TECHNICAL DATA

Model No.: BM-10
Voltage: 220 – 240 V
Frequency: 50 / 60Hz
Power: 600W

Russell Taylors

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