LIMITED WARRANTY

This Magic Chef product warranty extends to the original purchaser of the product.

Warranty Duration: This product is warranted to the original consumer purchaser for a period of ninety (90) days from the original purchase date.

Warranty Coverage: This product is warranted against defective materials and workmanship. This warranty is void if the product has been damaged by accident, in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished, or to units which have been altered or modified or to damage to products or parts there of which have had the serial number removed, altered, defaced or rendered illegible.

Warranty Disclaimers: This warranty is in lieu of all warranties expressed or implied, and no representative or person is authorized to assume any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to, negligence, gross negligence, strict liability, breach of warranty and breach of contract.

Warranty Performance: During the above ninety day warranty period, a product with a defect will be replaced with a comparable model when the product is returned to Wal-Mart with an original store receipt. The warranty period and an additional one-month period. No charge will be made for such replacement.

IMPORTANT NOTICE

If any parts are missing or defective, return this product to the place of purchase, or contact our Consumer Service Department for assistance:

Customer Service Department of
Your Nearest Wal-Mart Store

Any questions or comments can be directed to the above address or call our toll free number:

1-888-888-2433
Refer to Item #310

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Magic Chef®

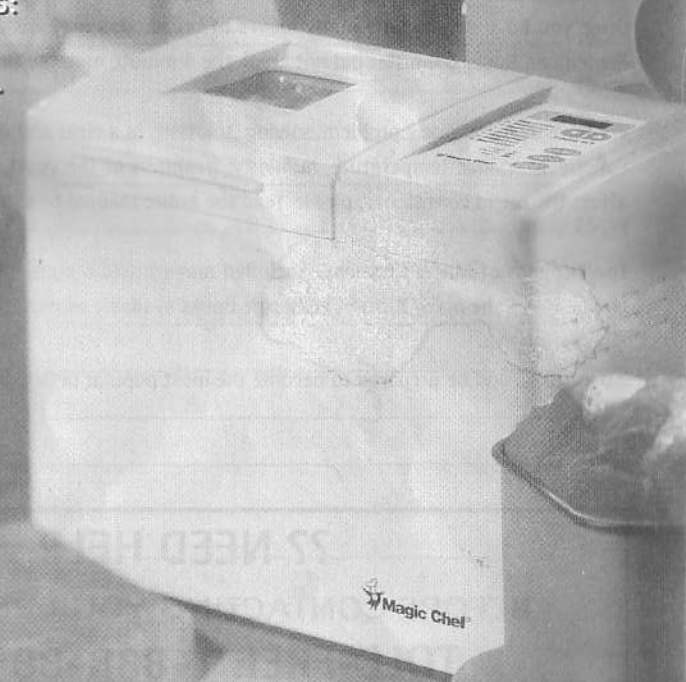
So right at home™

Automatic 1.5 lb. Breadmaker

Choose from 8 cycles: Basic, Whole Wheat, French, Sweet, Super Rapid (Basic Bread), Super Rapid (Whole Wheat), Dough and Bake.

Easy-to-use 13-hour delay timer.

Includes recipe booklet, measuring cup & spoon.



OWNER'S MANUAL

310

Welcome to the World of Breadmaking

Feel that special warm homey atmosphere that only fresh home baked bread can provide. Magic Chef is pleased and proud to add to your quality of life with our deluxe Model 310, 1.5lb. Automatic Breadmaker.

Please read all instructions before your first loaf. While we do provide a "**Quick Start Guide**" instruction sheet to get that first loaf experience, the enjoyment and understanding of your Magic Chef Automatic Breadmaker can only come from a thorough reading of the entire booklet.

Correct measuring tools are included with this unit. These tools are the real secret to successful breadmaking. Unlike home recipes where an extra pinch of this or that gives the individuality to other types of cooking, breadmaking requires precise measurements. A teaspoon is a teaspoon - not a small soupspoon and not a small pouring of salt or yeast into the palm of your hand!
Once you have made many many loaves of bread you may wish to experiment with ingredients. Remember, Roger Bannister did not break the 4 minute mile the first time he ran.

We have included many problem solving solutions in a clear and direct manner to enhance your full enjoyment. Since temperature, humidity, freshness of the yeast, altitude from sea level etc. may affect the bread consistency, please read the entire manual to allow for such variances.

The kitchens of Magic Chef have included many bread recipes and these may be augmented with choices from the many Automatic Recipe Books available at most bookstores.

So enjoy... and be prepared to become the most popular person in your family.

?? NEED HELP ??

BEFORE CONTACTING YOUR RETAILER CALL

TOLL-FREE 1-888-888-2433

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IMPORTANT SAFEGUARDS

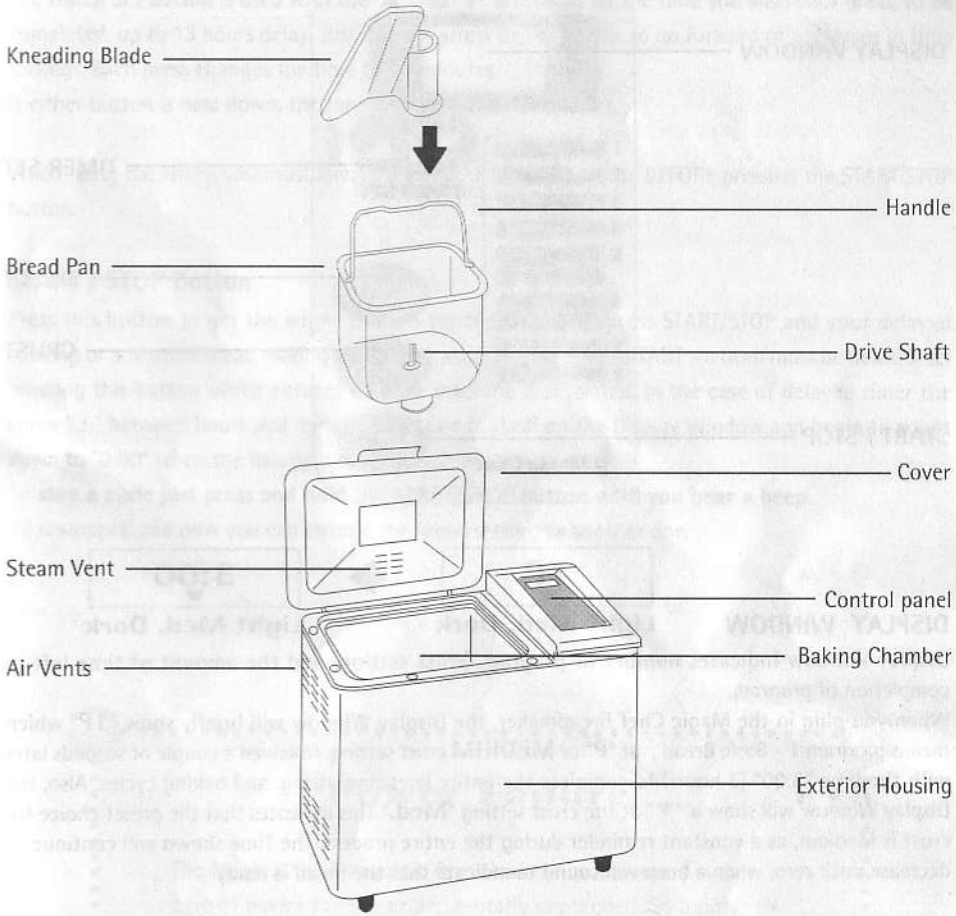
When using this electrical appliance, these basic safety precautions should always be followed:-

1. Read all of the instructions and save them for reference.
2. To protect against any electrical hazards, DO NOT place unit or cord in water or any other liquids.
3. DO NOT touch any hot surfaces. Use oven mitts for removing or touching any hot parts. Always place bread pan on heat protected surface (i.e. pot holder)
4. Close supervision is always necessary when this appliance is used by or near children.
5. This unit is basically an oven with a kneading blade. LEAVE about 4-6 inches open space all around the machine.
6. UNPLUG the unit when not in use and before cleaning. Always allow to cool before attaching or removing any parts.
7. Avoid touching moving parts.
8. Always pull the plug out from the wall - **never pull the cord**. Remove the plug from the wall before moving the appliance. Use both hands to move the appliance.
9. DO NOT let the cord hang over the edge of surfaces. DO NOT place on an unstable table, or cloth-covered or hot surface.
10. DO NOT place this machine inside an oven or near a hot flame or electric burner.
11. DO NOT operate this appliance if the cord or plug is damaged or after the unit malfunctions, or damaged in any way. Return it to the store for service.
12. DO NOT use this machine outdoors.
13. DO NOT use this appliance in any fashion other than which it was created.
14. To reduce the hazard of potential shock, this appliance has a polarized plug (one blade wider than the other), which will fit only one way in a polarized outlet. If the plug does not fit, contact a qualified electrician for assistance. Never use this plug with an extension cord unless it fits properly. DO NOT ATTEMPT to defeat this safety feature.
15. CAUTION : A short power supply cord is provided to reduce the risks resulting from tripping over or becoming entangled in a longer cord. Extension cords may be used only if the electrical rating is as great as the electrical rating of this appliance not less than 10 amperes, 120 Volts. If an extension cord is used, it should be arranged so that it will not drape over the counter or tabletop where it can be reached by children or tripped over.
16. ELECTRIC POWER : If the electric circuit is overloaded with other appliances, your Breadmaker may not operate properly. The Breadmaker should be operated on a separate electrical circuit from other operating appliances.
3. This appliance is intended for household use only and NOT for commercial or industrial use

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

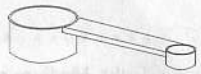
Parts Identification



ACCESSORIES



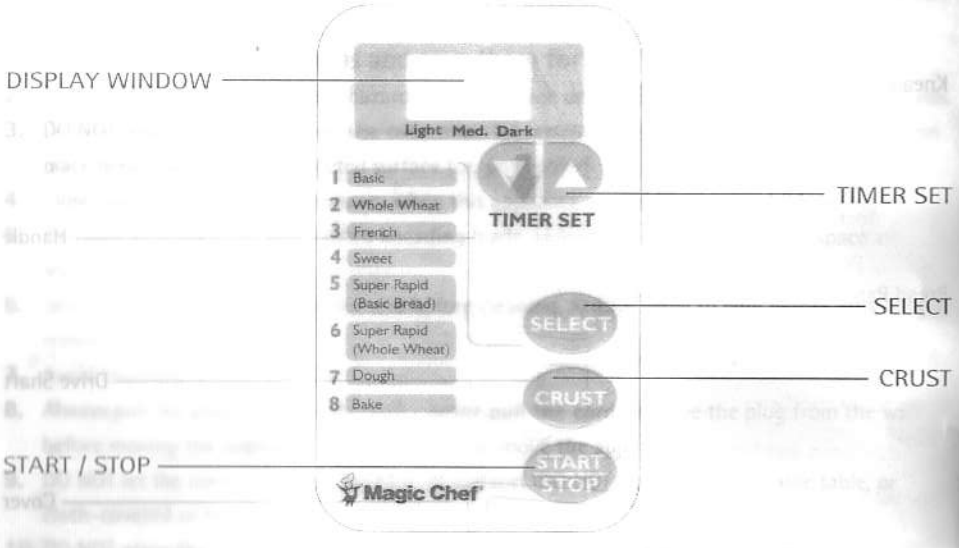
Measuring Cup
(1 1/4 cup)



Tablespoon Teaspoon

Measuring Spoon

Control Panel Settings & Functions





DISPLAY WINDOW **Light Med. Dark** **Light Med. Dark**

Display Window indicates number of program, crust setting, and the amount of time left to completion of program.

When you plug in the Magic Chef Breadmaker, the Display Window will briefly show "**1P**" which means program 1 - Basic Bread , at "**P**" or **MEDIUM** crust setting, followed a couple of seconds later with the time "3:00" (3 hours) to complete the entire kneading, rising, and baking cycles. Also, the Display Window will show a "▼" at the crust setting "**Med.**" This indicates that the preset choice for crust is Medium, as a constant reminder during the entire process. The Time shown will continue to decrease until zero, when a beep will sound to indicate that the bread is ready.

SELECT Button

This option lets you choose from among 8 different breads, dough, or bake functions. Press the SELECT button to choose which baking mode you desire. Press the SELECT button again and again until all the options are shown from 1 to 8 in the following sequence: Basic, Whole Wheat, French, Sweet, Super Rapid (Basic Bread), Super Rapid (Whole Wheat), Dough, and Bake.

CRUST Button

3 Choices of crust color–Light, Medium or Dark options. The automatic factory setting is always "**P**" on the display for a couple of seconds, followed by a "▼" at "**Med.**" for the duration of the cycle chosen. Choose lighter or darker by pressing the Crust button and the Display Window will show the "**L**" for light, or "**H**" for dark and then the cursor will indicate the crust selected at "**Light**", "**Medium**", or "**Dark**" option as chosen.

TIMER SET Buttons

Use these buttons to set the TIMER for delayed baking. Permits cooking to start tomorrow morning or later today.

The TIMER SET button is used with the ▲ and ▼ arrows to set the time you wish your bread to be completed, up to 13 hours delay. Just use ▲ arrow or ▼ arrow to go forward or backward in time settings. Each press changes the time by 10 minutes.
If either button is held down, the time will change much quicker.

When using the Timer, you must always select desired Baking mode BEFORE pressing the START/STOP button.

START / STOP Button

Press this button to get the whole process started. Forget to press START/STOP and your delayed cooking or any other bread making option just won't happen. IMPORTANT - a beep must be heard after pressing this button which ensures that the machine is activated. In the case of delayed timer the colon " : " between hours and minutes will start to flash on the Display Window and begin to count down to "0:00" when the baking is to be completed.

To stop a cycle just press and hold the START/STOP button until you hear a beep.
All is stopped and now you can change the bread setting to another one.

Power Failure

The Magic Chef Automatic Breadmaker has a memory system in case of power failure, or accidentally unplugged. So long as the power failure is no more than 20 minutes, your unit will remember and automatically continue the cooking cycle. If you are unsure of the time without power then it is safest to throw away the ingredients and start again.

Baking Mode Settings and Description

Your Magic Chef Breadmaker enables you to make many different kinds of breads. Eight options allow for a great range of breads, a dough selection, and now 2 new options for those people who have less time to bake bread – Super Rapid for Basic Bread and Super Rapid Whole Wheat! Enjoy!

SELECTING A BAKING MODE

1. **Basic** - This is the mode most frequently used, as it provides the best results with almost any recipe: white bread, raisin bread, and many more. Cycle time is 3 hours.
   The display will read **"1:P" ➔ "3:00".**

2. **Whole Wheat** - Healthy eating! This bread needs longer rising cycles to encourage the wheat to rise. Generally, this bread does not rise as high as others – but it does have more fiber from the wheat germ and bran. A good source of vitamins too. Cycle time is 3 hours and 40 minutes.
   The display will read **"2:P" ➔ "3:40".**

3. **French**-People love the thicker crust. This mode requires extra kneading and rising time but it is worth it. This cycle is best for French or Italian breads. Cycle time is 3 hours and 50 minutes.
   The display will read **"3:P" ➔ "3:50".**

4. **Sweet** - For preparation of sweet yeast pastry and breads with high sugar content or fat (egg, cheese, etc.) which increase browning. Cycle time is 2 hours and 50 minutes.
   The display will read **"4:P" ➔ "2:50".**

5. **Super Rapid (Basic Bread)** - Now you can make a bread in a total of 58 minutes. Follow the recipe very carefully as it calls for extra yeast, warm water, and "Bread Machine Flour". The Bread may have a slightly different taste due to the extra yeast, but the end result is delicious. The loaf may be a little lower than the other regular breads. Cycle time is 58 minutes.
   The display will read **"5:P" ➔ "0:58".**

6. **Super Rapid (Whole Wheat)** - Healthy eating and very quickly too. Once again pay extra attention to the recipe as it calls for extra yeast, warm water, and "Whole Wheat Bread Machine Flour". The loaf may be a little lower than the other regular breads. Cycle time is 1 hour and 20 minutes.
   The display will read **"6:P" ➔ "1:20".**

7. **Dough** -This mode only mixes and kneads the dough. It prepares the dough for rolls, pizza or anything made with bread dough then shaped into pizza, pretzels, artful design breads. After shaping, bake in your regular oven. Cycle time is 1 hour and 30 minutes.
   The display will read **"7:P" ➔ "1:30".**

8. **Bake** - This is the shortest program. This mode is for baking previously prepared bread dough. It allows you to prepare bread dough in advance or use commercially prepared dough. Also, you can use this cycle for making jams. Cycle time is 1 hour.
   The display will read **"8P" ➔ "1:00".**

Once the type of bread has been selected, press the START/STOP button to get the cycle start OR go on to Timer Set feature if you want delayed cooking.

How to use the Timer

Using the Timer Set feature lets you wake up to super fresh baked bread.
When using the timer you must always set it BEFORE pressing the START/STOP button. You can preset the delay bake for 10 minutes longer than the selected baking cycle to as long as 13 hours.

Example : If you want the bread ready at 7:00 A.M. on Basic setting and now it is 10:00 P.M., press the ▲ button until "9:00" shows on the Display Window. We just added 6 hours to the 3 hour Basic cycle time, since the total time difference between 10:00 P.M. and 7:00 A.M. is 9 hours.

TO PRESET YOUR MAGIC CHEF, FOLLOW THESE STEPS:

1. **Add the ingredients as usual, taking care not to let the yeast and liquid ingredients contact one another.**

2. **Select your desired baking cycle.**

3. **Press ▲ button to raise the time indicated on the display. The delay timer advances in 10 minutes increments. If either button ▲ or ▼ is held down, the time will change much faster. If you go past the desired time, simply press ▼ button to go back to desired time.**

4. **Press the START/STOP button once you have set the time delay. The Timer is activated and the colon " : " will start to flash on the display and begin to count down. FORGET to press START/STOP button, your delayed cooking just won't happen.**

Note : a) Do not use fresh milk or eggs using delayed timer operation – they could spoil overnight.
b) The Magic Chef timer cannot be used for Dough or Bake cycle.
c) The yeast must be kept away from the liquid and the salt.

Cycle Settings and Times

In order for you to understand the different modes, the following charts the times for each mode:-

Program / Process	Basic	Whole Wheat	French	Sweet	Super Rapid (Basic Bread)	Super Rapid (Whole Wheat)	Dough	Bake
Primary Knead	10 min.	10 min.	18 min.	10 min.	1 min.	2 min.	20 min.	N/A
Primary Rise	20 min.	25 min.	40 min.	5 min.	N/A	N/A	N/A	N/A
Secondary Knead	15 min.	20 min.	22 min.	20 min.	12 min.	18 min.	N/A	N/A
Secondary Rise	20 min.	30 min.	20 min.	30 min.	10 min.	12 min.	20 min.	N/A
Gas squeeze	30 sec.	30 sec.	30 sec.	30 sec.	N/A	N/A	30 sec.	N/A
Final Rise	55 min.	70 min.	65 min.	55 min.	N/A	N/A	50 min.	N/A
Bake	60 min.	65 min.	65 min.	50 min.	35 min.	48 min.	N/A	60 min.
Total Cycle Time	3:00	3:40	3:50	2:50	0:58	1:20	1:30	1:00
Keep Warm	60 min.	60 min.	60 min.	60 min.	60 min.	60 min.	N/A	60 min.
Add-Ingredients Signals	YES	YES	YES	YES	NO	NO	NO	NO
Time to Add-Ingredients Signals	35 min.	40 min.	63 min.	20 min.	N/A	N/A	N/A	N/A
Time on Display	2:25	3:00	2:47	2:30	N/A	N/A	N/A	N/A
Yeast	Yeast	Yeast	Yeast	Yeast	Yeast	Yeast	Yeast	N/A

Special Features

There is an "**Add-Ingredient**" beep which signals for Basic, Whole Wheat, French, and Sweet setting when it's time to add ingredients. Listen for it if you want to add raisins, nuts etc. This delay is necessary to protect delicate ingredients like **raisins** from getting mashed into the bread in the heavy early kneading cycles. If you prefer to add the ingredients immediately with the initial mix chances are nothing will happen to the extra ingredients. This is an extra feature added to the Magic Chef Automatic Breadmaker for your convenience.

IMPORTANT : Add ingredients in the order they are specified in the recipe. For best results, accurate measuring of ingredients is very important. Do not put larger quantities than recommended into the Bread Pan as it may produce poor results and may damage the breadmaker.

The "**Keep Warm**" function begins automatically after the bread cooking is finished. It keeps baked bread warm for an extra 1 hour. The "**0:00**" and the colon " : " will flash on the Display Window. You will hear a "Beep" every 5 min. within 1 hour reminding you the bread is baked. This function stops after 60 minutes, or the START/STOP button is pressed. We recommend to remove bread as soon as the first 5 minute beep signal is heard.

IMPORTANT : DO NOT forget to press the START/STOP button before removing the bread pan and wear oven mitts.

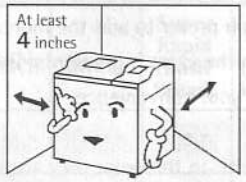
Display Information

The Display Window will tell you what is happening with your Magic Chef Breadmaker. Additional readouts as below.

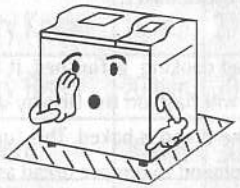
Message	Problem	Solutions
H:HH	Baking Chamber is too hot, or can't reach desired baking mode	Pressing the Start / Stop. Remove Bread Pan and allow breadmaker to cool down and then restart it.
L:LL	Temperature below 59°F /15°C	Place the breadmaker in warm place and allow to warm up above 59°F /15°C
0:00	Cycle complete	Press START/STOP button, then unplug the unit.

Important Do's and Don'ts

Do allow 4-6 inches all around the unit to allow for heat dissipation.



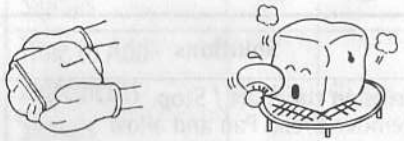
Do place your Magic Chef Breadmaker on a heat resistant surface.



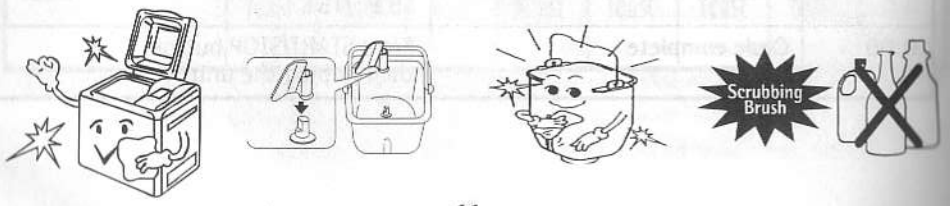
Do keep the breadmaker away from the children, they may touch the control panel or hot surfaces during operation.



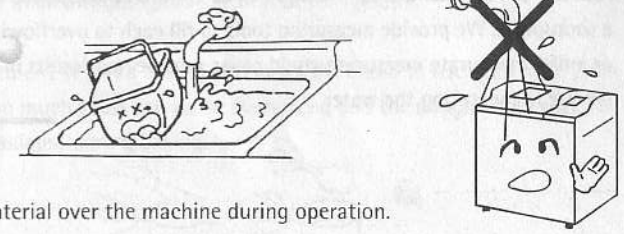
Do place the finished bread on a wire rack in order to cool down from 15-30 minutes. This allows steam to escape from the bottom of the bread and prevents a soggy bottom.



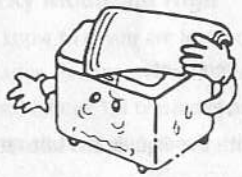
Do clean the outside of the breadmaker with a damp cloth. Remove the bread pan with kneading blade for cleaning. Clean using only mild soap and non-scratch materials. After each use remove crumbs from the baking chamber with a damp cloth.



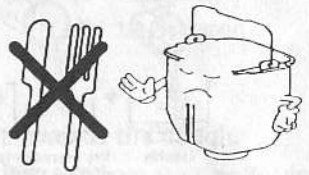
Don't put the bread pan in a dishwasher! After use, fill the bread pan with hot water (let kneading blade sink to bottom of pan) and let sit for 10 minutes. Then remove soggy bread from kneading blade and around the drive shaft of pan **by hand.** Rinse inside with more water. **Don't scour the bread pan or any part of the breadmaker.** Dry thoroughly inside and out.



Don't place any cloth or other material over the machine during operation.



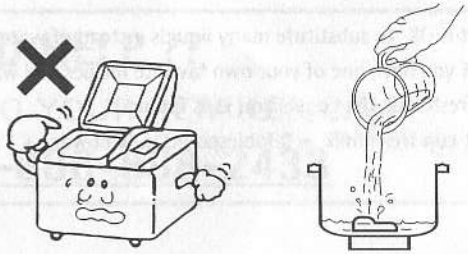
Don't use Breadmaker for storage purposes nor insert any utensils as they may create a risk of fire or electric shock.



Don't remove the bread pan during operation. Press START/STOP button and hold until you hear a beep if you need to stop operation.



Don't pour any ingredients directly into baking chamber - only into the bread pan. It is important to remove the bread pan from the unit before putting ingredients into the pan to avoid accidentally spilling ingredients into the baking chamber.



Tips for Breadmaking

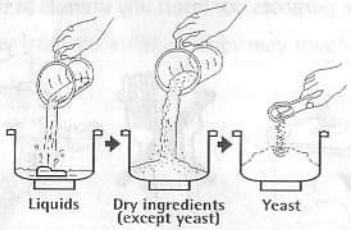
❒ Accurate Measurement :

Amount of ingredients are in relation to each other. 2 teaspoons of yeast means just that - not about a soupspoon. We provide measuring tools so fill each to overflowing and then level off with a spatula or knife. Inaccurate measuring could cause unexpected results in your loaf of bread. In particular, be precise in measuring the water.



❒ When filling the bread pan always:

1. First pour in the liquids - i.e. water, milk, oil, butter, molasses, eggs, etc.
2. Second put in dry ingredients - i.e. flour, dry skim milk powder, etc.
3. Last always is the yeast right on top. It must not be in contact with the liquids and salts. It is safest to make a little indent on top of the flour and put on the yeast.



4. When making whole wheat bread, the wheat makes for a drier mix. You can spray the inside of the bread pan with vegetable oil to assist in easier mixing in the kneading process.

❒ Use only fresh ingredients.

- Use **bread flour for best results.** It has more of a substance called gluten that holds the bread dough together in the baking process. **All purpose flour is not recommended - results will be poor!** You can add a teaspoon of lemon juice to enhance bread flour for even better texture. **Stale yeast won't work !**

- It is OK to substitute many liquids instead of water- i.e. fruit juices, beer, milk, buttermilk etc.
- If you have one of your own favorite recipes and want to substitute dry skim milk powder instead of fresh milk the conversion is as follows:
- 1 cup fresh milk = 2 tablespoons milk powder + 1 cup of water

❒ Test the freshness of your yeast -

Prepare a cup of medium warm water. Then add 2 teaspoons of sugar and stir. Finally, sprinkle on top a few teaspoons of yeast and wait 10-15 minutes. It should foam and smell a little. If there is no reaction, the yeast is not fresh.

- To keep your yeast active, store it in an airtight container in your refrigerator.

- Yeast is the most important ingredient in bread baking. It causes the bread to rise. Too little yeast can result in improper rising. Too much yeast can cause over-rising and the dough could stick to the inside of the lid; or it could collapse during baking.

❒ Rocky Mountain High

OK we know that you are lucky to live high up in the mountains with all that clean air. But altitude does change the operation of the Magic Chef somewhat. Less atmospheric pressure means reduce a little yeast (about 1/8 teaspoon) and reduce sugar a little (about 1/2 - 1 teaspoon). However since it is drier up on high, add about a tablespoon of liquid or more. It all depends how high you are.

• Increase amount of water	1 - 4 Tablespoons
• Decrease sugar	1/2 - 1 Teaspoon
• Decrease Yeast	1/8 - 1/4 Teaspoon

❒ Altering the ingredients as the unit kneads the dough.

Is the dough ball too dry or too wet? Add liquid 1 tablespoon at a time (for dryness) or add flour by the tablespoon (if too wet) until the right consistency is found. Only do this during the first kneading cycle. The dough ball should have an even consistency and be circling nicely in the bread pan. Not too wet and not too dry.

N.B. When mixing 100% whole wheat or partial whole wheat breads an extra tablespoon or 2 of liquid would likely be necessary as whole wheat has a tendency to absorb water. If you find that a finished bread is uncooked or doughy in the centre then add more water for the next bread.

?? NEED HELP ??

BEFORE CONTACTING YOUR RETAILER CALL

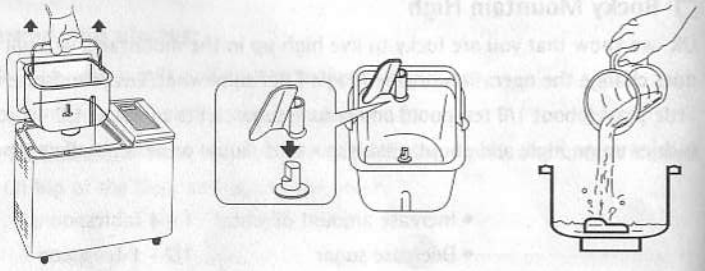
TOLL-FREE 1-888-888-2433

Operating Instructions

When unpacking the Magic Chef Automatic Breadmaker for the first time, remember to wash inside of bread pan and kneading blade. The outside should only be wiped, as the drive shaft mechanism must be kept dry and in good running order.

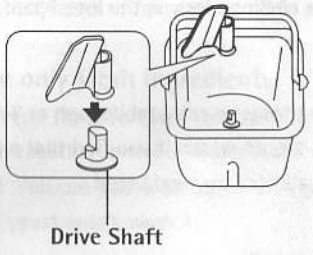
Here's how to bake bread with your Magic Chef .

1. Swing open the cover, pull straight up on the handle of the bread pan and remove from the unit. **Add ingredients only once the bread pan has been removed from the machine.**



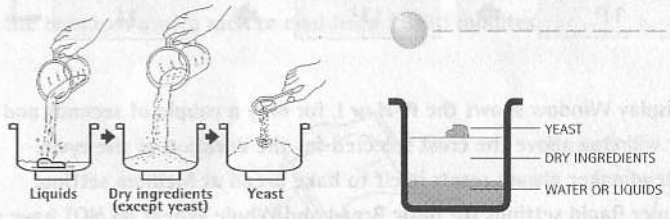
Note : Don't forget to reinsert the Kneading Blade before adding ingredients.

2. Place the kneading blade on the drive shaft as shown. Push on it to make sure it is firmly in place. The ingredients will not be mixed or kneaded properly if the kneading blade is not firmly positioned.



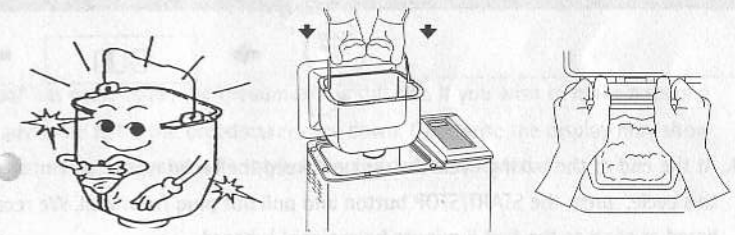
3. Place ingredients into the bread pan in the following order. This unit is designed to make bread indoors (best at room temperature (68°F- 79°F or 20°C-27°C). All ingredients should be at room temperature. Insert ingredients in the following order.

First	Liquids such as water, oil, butter (softened)
Second	Dry ingredients such as flour, salt, sugar, dry milk powder
Last	The yeast. It must NOT touch any liquids especially if you are using the delay timing mechanism. It is safest to make a small indent into the top of dry ingredients and then slowly pour the yeast into this indented area.



Note : The order of adding ingredients is important, especially when using the Timer. It keeps the yeast away from the liquid ingredients until it's time to knead them together. Liquid ingredients will activate the yeast.

4. Make sure the exterior of the bread pan is dry. Keep it straight and place it back into the baking chamber by pressing down until the retaining clips snap securely into position. Close the cover.

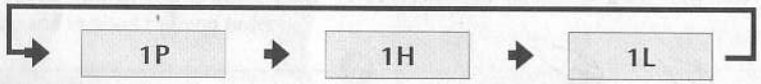


5. Plug the machine into wall outlet. Remember it has a polarized plug, (one prong wider than the other) so turn the plug over if it doesn't fit into your wall outlet.



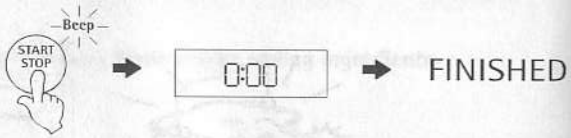
6. Choose the desired bread setting. Display Window shows ie. " **1P** " and then a couple of seconds later " **3:00** " and the cursor "▼" will automatically be set at the choice of Crust setting for the duration of the cycle (Light, Med., or Dark). To change the program press the "**Select**" button again until the desired program is displayed. Programs are from 1-8 in sequence.

7. Choose the crust setting. The unit is preset at "**Med.**" or "**P**" setting. To change from the automatic "**P**" or "**Medium**" setting, press the "**Crust**" button again and again until your choice of either "**H**" (Dark) or "**L**" (Light) is selected.



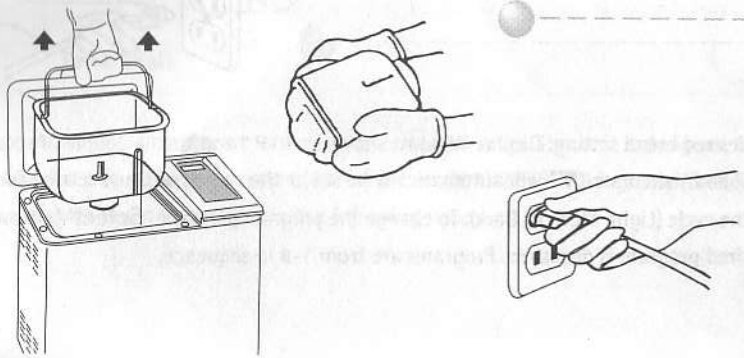
Note :- **The Display Window shows the P, H or L for only a couple of seconds and then the cursor will stay above the crust selected for the duration of the cycle.**
- **The Breadmaker always resets itself to bake bread at Medium setting.**
- **The Super Rapid settings for Basic Bread and Whole Wheat do NOT have an option for Crust Color.**

8. After all settings are set, press the START/STOP button. A beep will sound as a confirmation that the unit has started the cycle. The display timer colon will start to flash and in a couple of seconds the kneading begins. The time on the display will begin counting down the minutes from the amount of time required for the setting you have selected. When baking is finished, the display will read "0:00" with colon flashing

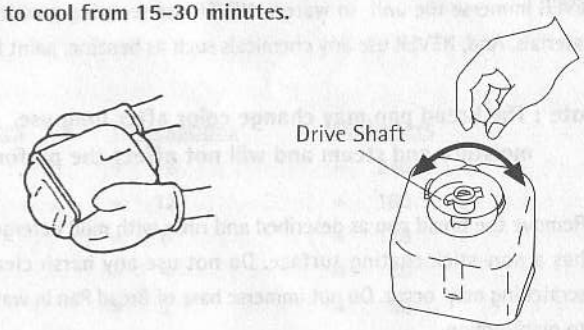


9. At the end of the baking cycle the unit will keep the bread warm for 1 hour. If you wish to cancel this cycle, press the START/STOP button and pull out plug from wall. We recommend to remove bread as soon as the first 5 minute beep signal is heard.

10. **Please wear oven mitts at this point.** Open the cover and pull bread pan straight up and out of unit. Always press START/STOP button first, to cancel the Keep Warm cycle and turn the unit off, then remove the bread pan. Unplug the unit.



11. Wear oven mitts to hold the bread pan upside down and gently shake it to remove the bread. The bread will slide out of the bread pan (it's coated) to allow for easy exit of the bread. In case the bread is stuck, using an over mitts turn the drive shaft underneath the pan in both directions to loosen the bread - then oven gently again while the pan is upside down. Sometimes the kneading blade remains stuck inside the bread. Let the bread cool down and remove kneading blade by hand. **ALWAYS LOOK FOR THE KNEADING BLADE - IT HAS A WAY OF HIDING INSIDE THE BREAD. Place the bread on a wire rack to cool from 15-30 minutes.**



CAUTION: The Bread Pan, Kneading blade and bread will be very hot. DO NOT attempt to remove them with bare hands.

NOTICE: After a loaf has been made, the breadmaker is still hot. If you wish to make a second loaf it is advisable to let the breadmaker cool down. Otherwise the display may show "H:HH" which means the unit will not function as it is overheated.

Always unplug after each use

Care and Cleaning

CAUTION : To avoid electric shock, unplug the breadmaker and allow it to cool before cleaning.

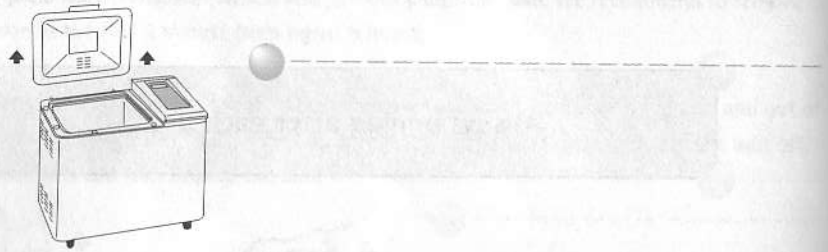
Clean your Magic Chef Automatic Breadmaker by wiping it with a soft cloth and a mild detergent. NEVER immerse the unit in water! NEVER use scouring powder, steel wool pads, or other abrasive materials. And, NEVER use any chemicals such as benzine, paint thinner, alcohol, etc.

Note : The bread pan may change color after long use. This is natural effect caused by moisture and steam and will not affect the performance of the unit.

- Remove the bread pan as described and rinse with mild detergent and warm water. The Bread Pan has a non-stick coating surface. Do not use any harsh cleaners or utensils on these parts as scratching may occur. Do not immerse base of Bread Pan in water as this could cause the drive shaft to malfunction.

- If the kneading blade has stuck to the drive shaft, pour warm water in the pan and let it sit for 15 - 20 minutes to loosen it. If the hole of the kneading blade is filled with dough, clean it with a toothpick or small brush.

- The Cover on your Magic Chef Breadmaker is removable. Open the cover about halfway and then pull it out towards you for easy cleaning. Remember not to scour any part of it. Wipe with a damp cloth only - do not use glass cleaners on the window. Re-install by inserting the lid slots fully into the receiving posts on the breadmaker. Close gently to ensure that the cover is well positioned.



- Wipe the exterior housing of the unit with a damp cloth or slightly dampened sponge or cloth to wipe out any flour, crumbs, or other materials from the baking chamber.

- Before storing the breadmaker, allow the unit to completely cool.

Measuring Tools

Tablespoon = 3 Teaspoons
(Tbsp) (tsp)

Equivalents Table

Cup	Fluid Ounces	Tablespoons	Milliliters
1 Cup	= 8	= 16	= 240
3/4	= 6	= 12	= 180
1/2	= 4	= 8	= 120
1/4	= 2	= 4	= 60
1/8	= 1	= 2	= 30

To reduce Calories and Fat :

- When a recipe calls for milk, use skim milk or 2% milk.
- To further reduce calories substitute 2 tablespoons dry milk powder and 1 cup of water for each cup of milk.
- In place of eggs use Egg Beaters®.

All about Ingredients

Flour for Bread Machines This type of flour is best for all the various types of breads baked in your Magic Chef Breadmaker. For the "**Super Rapid**" options it is imperative that only this type of Flour be used in order to allow for a reasonably high loaf. Flour for Bread Machines has more of a protein called "**Gluten**" which allows the bread dough to stretch and trap air bubbles, thus resulting in a better textured and higher loaf of bread.

Whole wheat and Grain Flours
Very healthy flours as they contain the germ of the grain and bran. However they will make a smaller more dense bread as they have smaller amounts of the protein gluten. It is advisable to either mix in some bread flour or add the "Vital Gluten" in its pure form in small amounts as per some of our recipes. Also note that a couple of extra tablespoons of water will likely add to the "fluffiness" texture of the bread and prevent a chance of a doughy somewhat uncooked center.

Gluten
The gluten is available at health stores and is called "Vital Gluten". It is important as it improves the texture and rise in whole grain breads. It is sold as a powder. Please do not confuse Vital Gluten with gluten flour. The gluten flour is about one half vital gluten so it takes twice as much gluten flour to enhance the bread and in this more diluted form the gluten does not have as good an effect as the Vital Gluten.

Yeast
There are several different types of yeast:

1. Active dry Yeast - this is the yeast that we show in all our recipes and is the most widely available.
2. Bread machine yeast - it is more potent but is not as widely available. Reduce the quantity of yeast by 1/4 teaspoon as compared to Active dry yeast quantities in our recipes.
3. Rapid or Quick rise yeast - can be substituted for Active dry yeast.

It is important to check the freshness of the yeast if the yeast has been in your cupboard for some time. There is a simple test for freshness as follows:
Prepare a cup of medium warm water. Then add 2 teaspoons of sugar and stir. Finally, sprinkle on top of this liquid a few teaspoons of yeast and wait 10-15 minutes. It should foam and smell a little. If there is no reaction then the yeast is not fresh.

Liquid
Water is the simplest and makes for a more crispy crust. Any type of milk in any fat content will make a more finely textured bread with a softer crust. When using milk there is no need to add the dry milk powder. At normal room temperature, use tepid water (70-80°F / 21-27°C) to make bread, cold water will not activate the yeast and hot water will over activate it.

Sugars
All types of sugars help the yeast to react and rise. Sugar is essential in the bread making process. Whether white, brown, molasses or honey - they all serve the same purpose. If you are on a diet and prefer to use sugar substitutes, then testing will be necessary for quantity as there are a wide variety of substitutes on the market.

Salt
To lower the height of the bread use more salt - it inhibits the action of the yeast. Some salt is necessary, otherwise the yeast would cause the bread to rise too high. Salt makes for a controlled rise. The bread needs both potassium chloride and sodium found in salt in order to control the yeast. Therefore check the chemical make-up of any light salt before using.

Shortening
Whether butter, margarine, low fat margarine, corn oil, sunflower oil, soy oil, peanut oil, canola oil, olive oil, safflower oil - they are all types of shortening. Any one can be substituted for the other. Shortening makes the dough more tender, adds flavor and serves to interact with all ingredients. **When using butter it is necessary to soften butter by setting aside at room temperature - this allows for a better mixing process in your Magic Chef Bread Maker.**

Storing the Bread
Let the bread cool down on a wire rack to let the moisture escape - we suggest to remove the bread immediately after baking as it tends to become more moist when sitting in the **keep warm** cycle. Then it can be stored in a tightly sealed plastic bag, and with the addition of a celery stalk inside the bag the bread will last longer. The bread will last longer sealed in the refrigerator but it may dry out quicker if the bag is not airtight.
Freeze the bread in a tightly sealed bag for longer storage.

BREADS Basic Bread BREADS

	1 1/2 lb
Ingredients	
Warm water (100 degrees F)	9 ounces
Salt	1 teaspoon
Olive oil	1 1/2 tablespoons
Dry milk	1 1/2 tablespoons
Sugar	1 1/2 tablespoons
Bread Machine flour	3 cups
Bread Machine yeast	3 teaspoons

All ingredients (except water, which should be 100 °F), must be at room temperature, including yeast
Add ingredients to the bread pan in the order they are listed. Select setting to "Super Rapid Basic Bread" which is selection number 5 on the display panel.
The crust setting on this selection is preset at Medium. You cannot change it.
Press Start/Stop to begin. When display read 0:00, press Start/Stop to cancel.

BREADS Whole Wheat Bread BREADS

	1 1/2 lb
Ingredients	
Warm water (100 degrees F)	9 ounces
Salt	1 teaspoon
Olive oil	1 1/2 tablespoons
Dry milk	1 1/2 tablespoons
Sugar	1 1/2 tablespoons
Whole Wheat Bread Machine Flour	1 cup
Bread Machine flour	2 cups
Bread Machine yeast	3 teaspoons

All ingredients (except water, which should be 100 °F), must be at room temperature, including yeast
Add ingredients to the bread pan in the order they are listed. Select setting to "Super Rapid Whole Wheat" which is selection number 6 on the display panel.
The crust setting on this selection is preset at Medium. You cannot change it.
Press Start/Stop to begin. When display reads 0:00, press Start/Stop to cancel.

BREADS Basic White Bread BREADS

	1 1/2 lb	1 lb
Ingredients		
Water	9 oz	8 oz
Olive oil	2 tablespoons	1 1/2 tablespoons
Sugar	1 1/2 tablespoons	1 1/2 tablespoons
Salt	1 1/2 teaspoons	1 1/4 teaspoons
Bread Machine flour	3 cups	2 cups
Dry milk powder	2 tablespoons	1 1/2 tablespoons
Active dry yeast	2 teaspoons	1 1/2 teaspoons

Add ingredients to the bread pan in the order they are listed. Select setting to "Basic".
Change crust color or leave it at "P" or medium as desired. Press Start/Stop to begin. When display reads 0:00, press Start/Stop to cancel. Use oven mitts to handle hot bread pan.
*** If using delayed timer, reduce water by 1 tablespoon for all sizes of breads.**

BREADS Velvet White Bread BREADS

Ingredients	
Milk (medium warm)	9 oz
Olive oil	2 tablespoons
Sugar	1 1/2 tablespoons
Salt	1 1/2 teaspoons
Bread Machine flour	3 cups
Active dry yeast	2 teaspoons

Add ingredients to the bread pan in the order they are listed. Select setting to "Basic".
Change crust color or leave it at "P" or medium as desired. Press Start/Stop to begin. When display reads 0:00, press Start/Stop to cancel. Use oven mitts to handle hot bread pan.
*** Do not use Delayed Timer Set as milk could spoil overnight.**

French Bread

Ingredients

Water	9 oz
Olive oil	1 1/2 tablespoon
Sugar	3/4 tablespoon
Salt	1 1/4 teaspoons
Bread Machine flour	3 cups
Active dry yeast	2 teaspoons

Add ingredients to the bread pan in the order they are listed. Select setting to "French". Change crust color or leave it at "P" or medium as desired. Press Start/Stop to begin. When display reads 0:00, press Start/Stop to cancel. Use oven mitts to handle hot bread pan.

* **If using delayed timer, reduce water by 1 tablespoon.**

100% Whole Wheat

Ingredients

Water	10 oz
Molasses	2 tablespoons
Brown sugar	1/2 tablespoon
Salt	1 1/2 teaspoons
Whole wheat Bread Machine flour	3 cups
Vital gluten	1 1/4 tablespoons
Active dry yeast	2 teaspoons

Add ingredients to the bread pan in the order they are listed. Select setting to "Whole Wheat". Change crust color or leave it at "P" or medium as desired. Press Start/Stop to begin. When display reads 0:00, press Start/Stop to cancel. Use oven mitts to handle hot bread pan.

* **This bread can be made without Vital Gluten,** but the finished loaf would be much lower and more dense. Check the dough ball in the primary kneading cycle for dryness as more water may be necessary (add a tablespoon each time) to enhance a lighter more fluffy texture and ensure proper baking. If the bread is doughy in the center then add more water for the next bread.

Partial Whole Wheat Bread

Ingredients

Water	9 oz
Molasses	2 tablespoons
Olive oil	1 1/2 tablespoons
Salt	1 1/4 teaspoons
Whole wheat bread flour	1 1/2 cups
Bread Machine flour	1 1/2 cups
Active dry yeast	2 teaspoons

Add ingredients to the bread pan in the order they are listed. Select setting to "Whole Wheat". Change crust color or leave it at "P" or medium as desired. Press Start/Stop to begin. When display reads 0:00, press Start/Stop to cancel. Use oven mitts to handle hot bread pan.
For a higher rising bread, add 1/2 tsp to 1 tsp vital gluten.

* **Do not use Delayed Timer Set in this recipe.**

Bread with Wheat Bran

Ingredients

Water	9 oz
Olive oil	2 tablespoons
Sugar	3 tablespoons
Salt	1 1/2 teaspoons
Bread Machine flour	2 1/2 cups
Wheat bran	1/2 cup
Dry milk powder	2 tablespoons
Active dry yeast	2 teaspoons

Add ingredients to the bread pan in the order they are listed. Select setting to "Basic".
Change crust color or leave it at "P" or medium as desired. Press Start/Stop to begin. When display reads 0:00, press Start/Stop to cancel. Use oven mitts to handle hot bread pan.
Oat Bran is an acceptable option in place of Wheat Bran.

BREADS Carrot Bread BREADS

Ingredients

Water	9 oz
Olive oil	2 tablespoons
Sugar	3 tablespoons
Salt	1 1/2 teaspoons
Carrots (grated)	1/4 cup
Bread Machine flour	3 cups
Dry milk powder	2 tablespoons
Active dry yeast	2 teaspoons

Add ingredients to the bread pan in the order they are listed. Select setting to "Basic". Change crust color or leave it at "P" or medium as desired. Press Start/Stop to begin. When display reads 0:00, press Start/Stop to cancel. Use oven mitts to handle hot bread pan.

BREADS Orange Bread BREADS

Ingredients

Orange juice	9 oz
Olive oil	2 tablespoons
Sugar	3 tablespoons
Salt	1 1/4 teaspoons
Bread Machine flour	3 cups
Dry milk powder	1 1/2 tablespoons
Active dry yeast	2 teaspoons

Add ingredients to the bread pan in the order they are listed. Select setting to "Basic". Change crust color or leave it at "P" or medium as desired. Press Start/Stop to begin. When display reads 0:00, press Start/Stop to cancel. Use oven mitts to handle hot bread pan.

BREADS Potato Bread BREADS

Ingredients

Water (use potato water)	7 oz
Olive oil	2 tablespoons
Salt	1 1/2 teaspoons
Sugar	1 1/4 tablespoons
Potato (mashed)	1/2 cup
Bread Machine flour	2 3/4 cups
Active dry yeast	2 1/2 teaspoons

Note: In a saucepan, boil the potatoes in 2 cups water until tender. Cool the potato water to room temperature. Mash the potatoes.

Add ingredients to the bread pan in the order they are listed. Select setting to "Basic". Change crust color or leave it at "P" or medium as desired. Press Start/Stop to begin. When display reads 0:00, press Start/Stop to cancel. Use oven mitts to handle hot bread pan.

BREADS Banana Bread BREADS

Ingredients

Fresh milk	1 cup
Egg yolk	1
Olive oil	2 tablespoons
Salt	3/4 teaspoon
Sugar	1 1/2 tablespoons
Ripe banana (sliced thin)	3/4 cup
Bread Machine flour	3 cups
Active dry yeast	2 teaspoons

Add ingredients to the bread pan in the order they are listed. Select setting to "Basic". Change crust color or leave it at "P" or medium as desired. Press Start/Stop to begin. When display reads 0:00, press Start/Stop to cancel. Use oven mitts to handle hot bread pan.

* **Delayed Timer Set can not be used in this recipe.**

Sweet Bread

Ingredients

Water	3/4 cup
Olive oil	2 tablespoons
Salt	1 teaspoon
Sugar	6 1/4 tablespoons
Egg yolk	2
Bread Machine flour	3 cups
Dry milk powder	2 tablespoons
Active dry yeast	2 teaspoons

Add ingredients to the bread pan in the order they are listed. Select setting to "Sweet". Change crust color or leave it at "P" or medium as desired. Press Start/Stop to begin. When display reads 0:00, press Start/Stop to cancel. Use oven mitts to handle hot bread pan.

*** Delayed Timer Set can not be used in this recipe.**

Walnut Bread

Ingredients

Water	9 oz
Olive oil	2 tablespoons
Salt	1 1/2 teaspoons
Sugar	3 tablespoons
Bread Machine flour	3 cups
Dry milk powder	2 tablespoons
Active dry yeast	2 teaspoons
Walnuts (crushed)	3/4 cup

Add ingredients to the bread pan in the order they are listed except walnuts. Select setting to "Basic". Change crust color or leave it at "P" or medium as desired. Press Start/Stop to begin. Add the walnuts when beeping sounds during kneading, display will read 2:20. When display reads 0:00, press Start/Stop to cancel. Use oven mitts to handle hot bread pan.

*** Delayed Timer Set can not be used in this recipe.**

Cheese and Bacon Bread

Ingredients

Water	9 oz
Olive oil	2 tablespoons
Salt	1 1/2 teaspoons
Sugar	1 1/2 tablespoons
Cheese (grated sharp)	1/2 cup
Bread Machine flour	3 cups
Dry active yeast	2 teaspoons
Real bacon bits	3 tablespoons

Add ingredients to the bread pan in the order they are listed except real bacon bits. Select setting to "Basic". Change crust color or leave it at "P" or medium as desired. Press Start/Stop to begin. Add the real bacon bits when beeping sounds during kneading, display will read 2:20. When display reads 0:00, press Start/Stop to cancel. Use oven mitts to handle hot bread pan.

*** Delayed Timer Set can not be used in this recipe.**

Peanut Butter Bread

Ingredients

Water	9 oz
Salt	1 1/4 teaspoons
Brown sugar	2 1/4 tablespoons
Bread Machine flour	3 cups
Active dry yeast	2 teaspoons
Peanut butter (room temperature)	1/2 cup

Add ingredients to the bread pan in the order they are listed except peanut butter. Select "Basic" setting. Change crust color or leave it at "P" or medium as desired. Press Start/Stop to begin. Add the peanut butter when beeping sounds during kneading, display will read 2:20. When display reads 0:00, press Start/Stop to cancel. Use oven mitts to handle hot bread pan.

*** Delayed Timer Set can not be used in this recipe.**

BREADS Yogurt Bread BREADS

Ingredients

Water	1/2 cup
Yogurt	3/4 cup
Salt	1 1/4 teaspoons
Sugar	2 tablespoons
Bread Machine flour	3 cups
Dry milk powder	2 tablespoons
Active dry yeast	2 1/4 teaspoons
Sesame seeds	3 tablespoons

Add ingredients to the bread pan in the order they are listed except sesame seeds. Select setting to "Basic". Change crust color or leave it at "P" or medium as desired. Press Start/Stop to begin. Add the sesame seeds when beeping sounds during kneading, display will read 2:20. When display reads 0:00, press Start/Stop to cancel. Use oven mitts to handle hot bread pan.

*** Delayed Timer Set can not be used in this recipe.**

BREADS Cinnamon N' Raisin BREADS

Ingredients

Water	9 oz
Olive oil	2 tablespoons
Salt	1 1/4 teaspoons
Sugar	1 3/4 tablespoons
Bread Machine flour	3 cups
Ground cinnamon	1 1/2 teaspoons
Active dry yeast	1 1/2 teaspoons
Raisins	3/4 cup

Add ingredients to the bread pan in the order they are listed except raisins. Select setting to "Basic". Change crust color or leave it at "P" or medium as desired. Press Start/Stop to begin. Add the raisins when beeping sounds during kneading, display will read 2:20. When display reads 0:00, press Start/Stop to cancel. Use oven mitts to handle hot bread pan.

*** Delayed Timer Set can not be used in this recipe.**

BREADS Multigrain BREADS

Ingredients

Water	9 oz
Olive oil	1 1/2 tablespoons
Honey	1 1/2 tablespoons
Salt	1 1/4 teaspoons
Bread Machine flour	2 cups
Whole wheat flour	1 cup
7-grain cereal	1/4 cup
Active dry yeast	2 teaspoons

Add ingredients to the bread pan in the order they are listed. Select setting to "Whole Wheat". Change crust color or leave it at "P" or medium as desired. Press Start/Stop to begin. When display reads 0:00, press Start/Stop to cancel. Use oven mitts to handle hot bread pan.

BREADS Rye with Caraway Seeds BREADS

Ingredients

Water	9 oz
Olive oil	2 tablespoons
Molasses	1 1/2 tablespoons
Powdered milk	1 1/2 tablespoons
Brown sugar	1 1/2 tablespoons
Salt	1 1/4 teaspoons
Whole wheat flour	1/2 cup
Bread Machine flour	1 3/4 cups
Rye flour	3/4 cup
Caraway seeds	1 1/8 tablespoons
Active dry yeast	2 teaspoons

Add ingredients to the bread pan in the order they are listed. Select setting to "Whole Wheat". Change crust color or leave it at "P" or medium as desired. Press Start/Stop to begin. When display reads 0:00, press Start/Stop to cancel. Use oven mitts to handle hot bread pan.

*** Do not use Delayed Timer Set in this recipe.**

BREADS Sourdough BREADS

Ingredients

Sourdough starter*	9 oz
Warm water	1/2 cup
Olive oil	2 tablespoons
Salt	3 teaspoons
Sugar	2 tablespoons
Bread Machine flour	3 cups
Dry milk powder	3 tablespoons
Active dry yeast	2 teaspoons

Add ingredients to the bread pan in the order they are listed. Select setting to "Basic" or "French". Change crust color or leave it at "P" or medium as desired. Press Start/Stop to begin. When display reads 0:00, press Start/Stop to cancel. Use oven mitts to handle hot bread pan.
- Do not use Delayed Timer Set in this recipe.

*** Sourdough Starter - provides the taste that makes Sourdough famous**

Ingredients

Warm water	2 cups
Bread Machine flour	2 cups
Sugar	1 tablespoon
Active dry yeast	2 1/2 teaspoons

Stir all of the ingredients in a large glass bowl - no metal bowls allowed as this mixture will absorb the taste of the metal. Cover the bowl with a cloth and stir once a day for 4 days. The mixture will bubble and smell somewhat. Next cover and refrigerate. Keep replacing the amount used by replenishing ingredients in a like quantity - only do not add any more yeast.

Important - If starter turns to orange or purple color discard at once and begin again.

BREADS Egg Bread (Also known as Challah) BREADS

Ingredients

Water	3/4 cup
Olive oil	2 1/4 tablespoons
Sugar	2 1/2 tablespoons
Salt	1 teaspoons
Eggs (beaten)	2
Bread Machine flour	3 cups
Active dry yeast	1 1/4 teaspoons

There are two ways to make this bread.

1. The easy way - Add ingredients to the bread pan in the order they are listed. Select setting to "Basic". Change crust color or leave it at "P" or medium as desired. Press Start/Stop to begin. When display reads 0:00, press Start/Stop to cancel. The bread will look rectangular as usual. Use oven mitts to handle hot bread pan.

* **Do not use Delayed Timer Set in this recipe.**

2. The hard way - Add ingredients to the bread pan in the order they are listed. Select Dough setting. Press Start/Stop to begin. When display reads 0:00, press Start/Stop to cancel. Remove dough with a rubber spatula. Place dough on a floured surface. Separate into 6 equal sections and roll each into 6 same length long strips. Make each strip fatter in the middle to give the bread a tapered look. Braid the strips. Let rise for 45 minutes or until doubled in size. Place on a greased baking sheet. Brush with beaten egg yolk and sprinkle on some sesame seeds. Bake in a preheated oven at 350°F for 30 to 35 minutes.

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Using the Dough setting

Dinner Rolls

Ingredients

Water	1/2 cup
Olive oil	3 tablespoons
Eggs (beaten)	2
Sugar	3 tablespoons
Salt	1 teaspoons
Bread Machine flour	3 cups
Active dry yeast	2 teaspoons

Add ingredients to the bread pan in the order they are listed. Select setting to "Dough". Press Start/Stop to begin. When display reads 0:00, press Start/Stop to cancel. Remove dough with a rubber spatula and place on a floured surface. Divide into 18 - 24 pieces and shape into round balls. Place balls on greased baking sheet. Cover them and let rise for 30 - 40 minutes or until doubled in size. Bake at 350°F oven for 20 to 25 minutes. Enjoy!

Pretzels

Ingredients

Water	1 1/4 cups
Olive oil	1 tablespoon
Sugar	2 tablespoons
Salt	1 teaspoon
Bread Machine flour	3 1/2 cups
Active dry yeast	2 teaspoons
Egg (beaten)	1
Coarse salt	2 tablespoons

Add ingredients to the bread pan in the order they are listed, except egg & coarse salt. Select "Dough" setting. Press Start/Stop to begin. When display reads 0:00, press Start/Stop to cancel. Remove dough with a rubber spatula and place on a floured surface. Cut into 16 equal pieces and roll into a strip of 8 inches long. Brush with egg and sprinkle on coarse salt. Bake in a preheated oven at 375°F for 15 to 19 minutes.

Pizza Dough

Ingredients

Water	1 cup
Egg (beaten)	1
Salt	1 teaspoon
Sugar	2 tablespoons
Bread Machine flour	3 cups
Dry milk powder	3 tablespoons
Active dry yeast	1 1/2 teaspoons

Add ingredients to the bread pan in the order they are listed. Select "Dough" setting. Press Start/Stop to begin. When display reads 0:00, press Start/Stop to cancel. Remove dough with a rubber spatula and place on a floured surface. Pat it into a circle and use a roller if necessary. Place it on a greased 12-14" round pizza pan. Spread with pizza sauce, pepperoni, sliced sausages, mushrooms, onions or other toppings as desired and finally, mozzarella cheese. Bake in a preheated oven at 450°F for 15 to 20 minutes.

- **For whole wheat pizza dough, substitute 2 cups whole wheat flour and 1 cup bread flour instead of 3 cups bread flour.**

Dough for Making Pasta

Ingredients

Water	1/2 cup
Egg (beaten)	2
Olive oil	2 tablespoons
Salt	1 teaspoon
Semolina/pasta flour	3 cups

Add ingredients to the bread pan. Select "Dough" setting. Press Start/Stop to begin. When display reads 0:00, press Start/Stop to cancel. Remove dough and use dough as instructed for your pasta machine.

Making Jam

The Magic Chef Breadmaker makes it a snap.

- Cut up about 2 1/2 cups of fresh fruit.
- Add no more than 1 3/4 cups of sugar (to 2 1/2 cups fruit) and a package of fruit pectin.
- Place all ingredients into the Bread Pan.
- Insert Bread Pan into breadmaker.
- Select "Basic" setting.
- Press Start/Stop for 1 second to begin the mixing process.
- Select "Bake" setting and press Start/Stop button for 1 second to start the baking program.
- After 60 minutes the Bake cycle is finished.
- Remove the bread pan with **oven mitts.**
- Let cool for 45 minutes, and then your contents into glass jars. Close tightly and store in refrigerator.

Raspberry Jam

Ingredients

Raspberries	2 1/2 cups
Sugar	1 3/4 cups
Fruit pectin	1 package (about 2 oz)

Follow instructions "Making Jam"

Use same recipe for strawberry and blueberry jams.

Troubleshooting

Problem	Solution
Machine does not work	- Machine is unplugged. - Machine is too hot and shows "H:HH" on display. Let it cool down. - Machine is too cold and shows "L:LL" on display. Let it warm up.
Smoke coming from machine	- Ingredients could have spilled onto the heating element or may be trapped in the oven area.
My bread changes in size from time to time	- Humidity, room temperature, time of day bread is made all have an effect.
Bread did not rise	- Forgot yeast? - Yeast is stale, - Not enough yeast - Too much salt
Coarse bread	- Too much water
Overcooked	- Too much sugar. - Setting on Dark, try medium or light setting next time.
Badly shaped	- Not enough flour.
Large hole in center of bread	- Gas bubble got trapped inside. Rare.
Bread rose too high & opened cover	- Too much flour, or yeast or sugar.
Sides of bread caved in	- Bread left too long in pan after baking. Leave it in the pan allows condensation to collect on the sides touching the pan.
Sticky slices of bread	- Bread was sliced too soon after baking. To cool the loaf on a wire rack.

Bread has an offensive odor	- Too much yeast will cause an unpleasant odor and cause the loaf to rise too high.
The dough ball is lumpy or too dry	- During the kneading process, add (1) tablespoon of water at a time, letting it mix in well.
In dough cycle my dough is very sticky and hard to remove ?	- During the kneading process, add (1) tablespoon of flour at a time, letting it mix in well. - Turn the bread pan over and let dough fall onto a floured surface.
When is the dough ready?	- Once the dough cycle has completed, it's time the dough should be double in size. If not let it sit for another 15 minutes.
Can I use sugar substitutes?	- Results could vary as sugar is needed for yeast to rise. Try using Aspartame based.
Can I use salt substitutes ?	- NOT recommended. Salt plays a role in preventing yeast from over rising in the bread.
When using the delay timer set my bread came out too soggy and poor texture, or it rose too high	- In hot humid weather the mixture absorbs moisture. Reduce liquid 1-2 Tbsp. Rise too high = reduce sugar by 25-50%. Remove the bread ASAP after baked.
Can't set the timer?	- If you selected the Dough or Bake cycle, you cannot use the timer. This is because the ingredients should be processed immediately for these cycles.
Where did the Kneading Blade go?	- Sometimes the Kneading Blade will stick in the bottom of bread. Happens all the time and is normal. When this happens, use a non-metal utensil and gently remove the blade from the loaf.
Finished bread is doughy or somewhat uncooked in the center.	-In the primary kneading cycle only, add more water a tablespoon at a time. Happens most often with whole wheat flours as they absorb moisture.

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QUICK START GUIDE

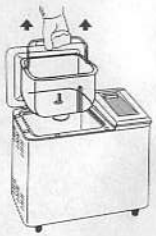
PLEASE READ THE IMPORTANT SAFEGUARDS FIRST!

Let's try a Basic White Bread to give you some experience. Choose one of the following loaf sizes and follow the instructions step by step :-

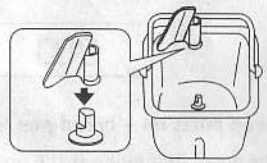
Basic White Bread

Ingredients	**1 1/2 lb**	**1 lb**
Water	9 ounces	8 ounces
Olive oil	2 tablespoons	1 1/2 tablespoons
Sugar	1 1/2 tablespoons	1 1/2 tablespoons
Salt	1 1/2 teaspoons	1 1/4 teaspoons
Bread Machine flour	3 cups	2 cups
Dry milk powder	2 tablespoons	1 1/2 tablespoons
Active dry yeast	2 teaspoons	1 1/2 teaspoons

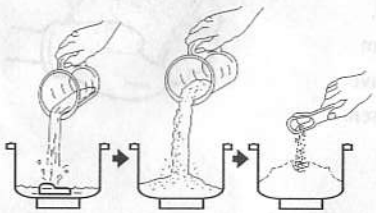
1. Unpack unit and remove bread pan by pulling straight up on handle. Wash inside only of bread pan dry it inside and out.



2. Put in kneading blade on drive shaft securely as shown.

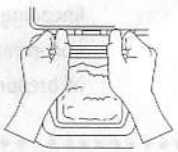


3. Place the ingredients into the bread pan in the order listed in the recipe.



Pour in the proper amount of water, then add olive oil, sugar, salt, bread flour and dry milk powder. Place the active dry yeast on top of the ingredients. Do not allow the yeast to touch the water, or the dough may not rise properly. The water may activate the yeast before the ingredients are properly mixed and kneaded.

4. Place the bread pan into the baking chamber of the breadmaker pressing down until the retaining clips snap securely into position.



5. Close the cover & plug into outlet.



*** Please see P.23 for Super Rapid Bread Recipes.**

6. After plugged in, the Display Window shows " 1P" Basic bread cycle No. 1 at "P" or medium crust and then time to process this bread "3:00" or 3 hours. The recipe being used in this Quick Start Guide is a Basic bread recipe so there is no need to "Select" any other bread type. (See page 7 & 8 to operate "Select" settings.)

• DISPLAY WINDOW 1P 3:00

7. Choose the crust color if other than medium by pressing "Crust" button. It shows "L" for light, "P" for medium or "H" for dark.



8. Press Start/Stop button and hear the confirming beep. Unit will start to knead the mixture to dough.

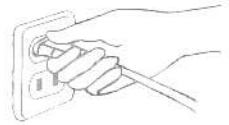
Beep



9. When baking is finished, the buzzer will sound and the display will read 0:00. There is a 1 hour "Keep warm" program which will beep every 5 minutes warning that the bread is ready to be removed.

0:00

10. Press Start/Stop button until your hear a conforming beep. Unplug the machine.



11. **With oven mitts on - bread pan is very hot!** Open the cover and pull out the bread pan. Place the heated bread pan on a solid heat resistant surface. Turn the bread pan upside down and shake it gently to allow for bread to exit. If the kneading blade comes out with the bread, use a plastic or wooden utensil to remove it from the bread. If the kneading blade sticks to the drive shaft, pour warm water in the bread pan to loosen.



12. Place the bread on a wire rack. Allow the bread to cool down at least 15 min before slicing it



13. After the bread is removed from the bread pan, clean the bread pan and kneading blade using **only** mild soap and non scratch **nylon** cloth. Clean the outside of breadmaker with a **damp cloth**

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