

**Breadman®**

# INSTRUCTION MANUAL



AUTOMATIC BREAD BAKER



## TABLE OF CONTENTS

Important Safeguards .....	1
Your Breadman® Plus .....	2
Control Panel .....	3
Using the Breadman® Plus .....	4 - 6
Baking Cycles .....	7 - 9
Making Dough and Baking Bread .....	10 - 14
Using the Batter Bread™ Cycle .....	15
Dough Cycle Instructions .....	16
Jam Cycle Instructions .....	17
Using the Delay Timer .....	18 - 19
Cleaning Instructions .....	20
Recipes .....	21 - 25
Trouble Shooting .....	26 - 28
Guarantee/Warranty .....	Inside Back Cover



# IMPORTANT SAFEGUARDS

When using the Breadman® Plus Automatic Bread Baker, basic safety precautions should always be followed, particularly the following:

1. **READ ALL INSTRUCTIONS BEFORE USE.**
2. Do not touch hot surfaces. Use handles or knobs. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning.
3. Unplug this product from wall outlet when not in use and before cleaning. Allow to cool thoroughly before putting on or taking off parts.
4. Do not immerse appliance in water or any other liquid.
5. Close supervision is always necessary when this or any appliance is used by or near children.
6. Do not allow anything to rest on the power cord. Do not plug in cord where persons may walk or trip on it.
7. Do not operate this or any appliance with a frayed or damaged cord, or after the appliance malfunctions, or has been damaged in any manner. Return the appliance to Salton/MAXIM Housewares, Inc. Service Center for examination and repair.
8. Avoid contact with any moving parts.
9. Do not use attachments not recommended by Salton/MAXIM Housewares, Inc.; they may damage the appliance or cause injury.
10. This appliance is intended for household use only. Do not use outdoors or for commercial purposes.
11. Do not let the cord hang over the edge of a table or counter, or touch hot surfaces. Do not place on an unsteady or cloth-covered surface.
12. Do not place the appliance near a hot gas or electric burner, in a heated oven.
13. Keep the unit at least 2 inches away from walls or any other objects when using it.
14. To disconnect, grip the plug and pull the plug from the wall outlet. Never pull on the cord.

## SAVE THESE INSTRUCTIONS

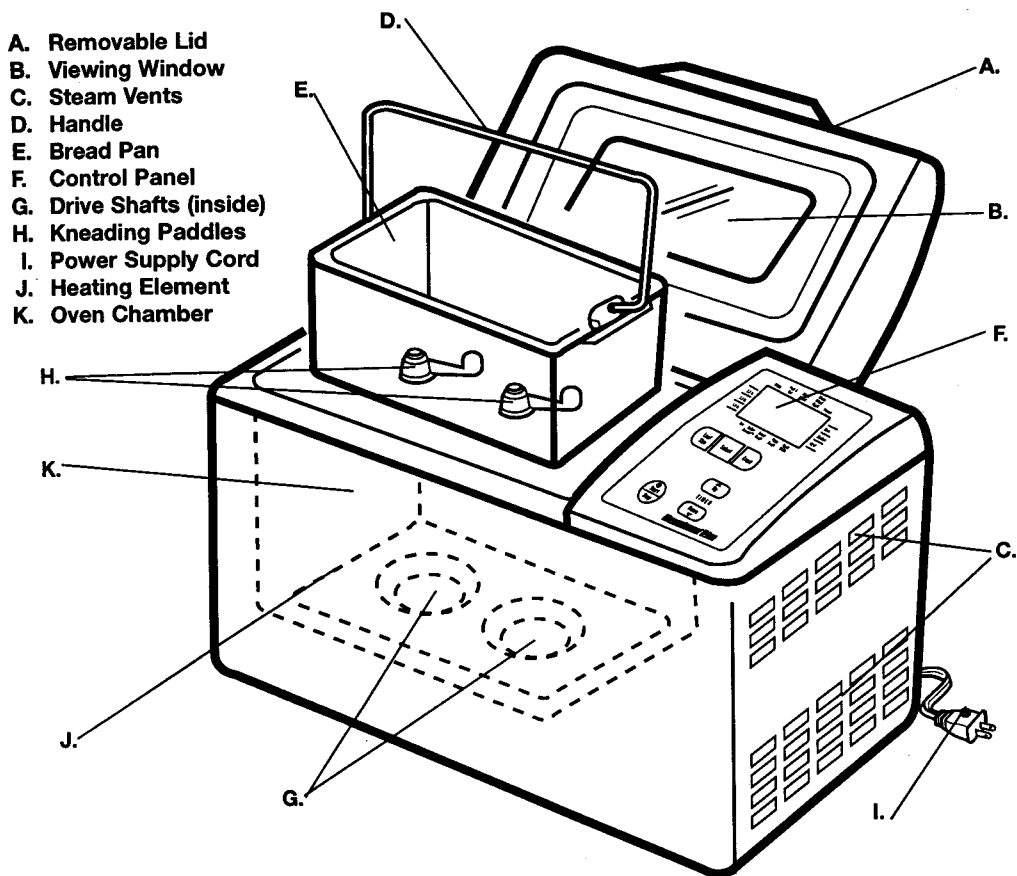
### *Note:*

- A. A short power-supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord.
- B. Extension cords are available and may be used, but special care must be exercised in use.
- C. If an extension cord is used:
  - (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and
  - (2) the cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.

**CAUTION:** During use, the internal parts of the Breadman® Plus and the area around the Steam Vent are **HOT. Keep out of reach of children to avoid possible injury.**



## YOUR BREADMAN® TR810

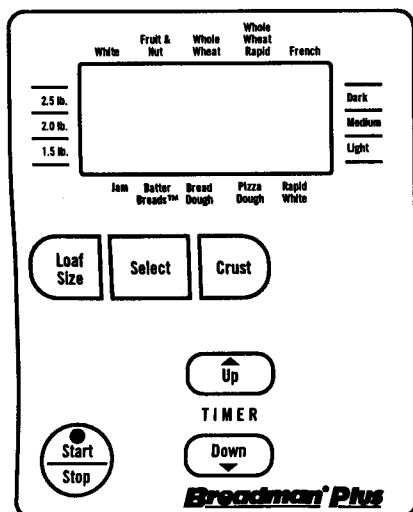


### POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.



## CONTROL PANEL



### A. Display Window

Shows your selection , loaf size and timer setting.

### B. Timer

Use this button to add or subtract time displayed in the Display Window.

- ▲ Each time you press this arrow, the Timer advances 10 minutes.
- ▼ Each time you press this arrow, the Timer is set back 10 minutes.

*(Hint: Holding the arrow down in place will either fast forward ▲, or fast reverse ▼ the time.)*

### C. Select

Press this button to select the Baking or Dough cycle of choice. Each time you press this button the number in the display window will correspond with the number next to each selection. Press the **SELECT** button until your choice is indicated. If at any time during baking process you would like to check which cycle has been selected just hold down the **SELECT** button to review. When the **SELECT** button is released the time remaining in the process will reappear.

### D. Loaf Size

Press this button to select what size loaf you would like to prepare. An indicator symbol (◀) will appear in the Display Window next to either 1.5 lb. , 2lb., or 2.5 lb. loaf.

### E. Crust Control

To control the crust color of your loaf, press this button. You have a choice of Light, Medium or Dark. An indicator symbol (◀) will appear next to your choice when this button is pressed.

### F. Start/Stop

Press **START/STOP** button to begin the cycle that you choose and to begin the Timer. The time remaining will appear in the Display Window. Use this button to stop the baking process at any point or to turn off the power.



## USING THE BREADMAN® PLUS

With your new Breadman® Plus Automatic Bread Baker:

- You can use commonly available pre-packaged bread mixes. Follow the instructions on each package. We do not recommend using 1 lb. mixes in this machine!
- You can bake a loaf of bread from scratch. See the *Recipe & Menu Planner* included with your Breadman® Plus for lots of tasty options.
- You can make dough for rolls, shaped loaves, and for Pizza! Choose the Dough or Pizza Dough cycles. Use either of the Breadman® Plus' Dough cycles to do the mixing and kneading for you, then shape, proof and bake your bread loaves or pizza yourself.
- You can make delicious non-yeast Batter Breads™ and cakes!
- You can make all kinds of tasty Jams by using the Jam cycle.
- You have power failure back-up. If the electricity in your home goes out, or you mistakenly unplug the machine, the Breadman® Plus' memory stores the active program. If power is re-connected within one hour of that time period, the Breadman® Plus will return to baking your bread.

**NOTE:** *If you experience frequent surges in your area, please use a surge protector.*

- If your power is out for longer than 60 minutes, and if you are using any dairy products, perishables or meats in your bread, for health, sanitary and other considerations, you should discard the contents of the recipe and start again with new fresh ingredients.
- To insert the Bread Pan, place into the Oven Chamber and press down firmly to seat it into place. Then place the Kneading Paddles onto their shafts before adding any ingredients.

### Power Failure Back-Up

### Inserting and Removing the Bread Pan



## USING THE BREADMAN® PLUS *(continued)*

- To remove the Bread Pan, simply lift the Bread Pan out of the Oven Chamber.

**NOTE:** *Always hold the Bread Pan by the handle when inserting and removing from the Oven Chamber.*

### Caution

When removing the Bread Pan after baking, always wear oven mitts to prevent injury.

### Operating Tips

- Use oven mitts when working with bread or any part of the Breadman® Plus that is hot from baking.
- Wipe off crumbs and clean the Breadman® Plus, as needed, after baking.
- Unplug the Breadman® Plus when you are not using it.
- **It is normal for the Viewing Window to collect moisture during the beginning of the Rise cycle.** As your bread bakes, the moisture will evaporate soon so you can watch your bread's baking progress.
- **Don't open the Lid during baking.** This can cause the bread to bake improperly.

### Caution

- To protect young children, keep the Breadman® Plus out of their reach when you're not there to supervise — especially during the Kneading and Baking cycles.
- Use the Breadman® Plus on a flat, hard surface. Don't place it near a flame or heat, or on a soft surface (such as a carpet). Avoid placing it where it may tip over during use. Dropping the Breadman® Plus could cause it to malfunction.
- To avoid burns, stay clear of the Steam Vent during the Kneading and Baking cycles. Also, don't touch the Viewing Window — it gets very hot.



## USING THE BREADMAN® PLUS *(continued)*

- After baking, wait for the Breadman® Plus to cool down thoroughly before touching or cleaning the Bread Pan or metal parts of the Breadman® Plus without oven mitts.
- Never use metal utensils with the Breadman® Plus. These can scratch the non-stick surface of the Bread Pan.
- Avoid electric shock by unplugging the Breadman® Plus before using a damp cloth or sponge to wipe the interior of the Oven.
- Never use the Bread Pan on a gas or electric cooktop, on an open flame, or in a microwave!
- Avoid covering the Steam Vent during Kneading and Baking cycles. This could cause the Breadman® Plus to warp or discolor.
- Always make sure the Kneading Paddles are removed from the bread prior to slicing.





## BAKING CYCLES

The Breadman® Plus Automatic Bread Baker has many program settings from which you can choose.

- The Crust Control feature lets you choose Light, Medium or Dark crusts for most bread varieties, including White, Fruit & Nut, and Whole Wheat.
- The French cycle is for breads with crisper crusts, especially those that are lowest in fat and sweeteners, such as French and Italian breads.
- You have the option to shorten your bread making time. The "RAPID" setting is faster than "NORMAL" setting.
- **Batter Breads™** uses high amounts of sugar and fat. Eggs are added to make a nutritious sweet bread.
- The Jam cycle makes your favorite jams.

The table on the following pages shows how long each part of the Baking cycle takes:\*



## BAKING CYCLES *(continued)*

Baking Cycle	White			Fruit & Nut			Whole Wheat			Whole Wheat Rapid		
	2.5 lb.	2.0 lb.	1.5 lb.	2.5 lb.	2.0 lb.	1.5 lb.	2.5 lb.	2.0 lb.	1.5 lb.	2.5 lb.	2.0 lb.	1.5 lb.
Mix/Knead	6 min.	6 min.	6 min.	6 min.	6 min.	6 min.	5 min.	5 min.	5 min.	5 min.	5 min.	5 min.
Rest	6 min.	6 min.	6 min.	6 min.	6 min.	6 min.	30 min.	30 min.	30 min.	30 min.	30 min.	30 min.
Knead 2	25 min.	25 min.	25 min.	25 min.	25 min.	25 min.	25 min.	25 min.	25 min.	25 min.	25 min.	25 min.
BUZZER 1	A BUZZER WILL SOUND (10 TIMES)											
Add Fruit	10 min.	10 min.	10 min.	10 min.	10 min.	10 min.	10 min.	10 min.	10 min.	10 min.	10 min.	10 min.
First Rise	25 min.	25 min.	25 min.	33 min.	33 min.	33 min.	43 min.	43 min.	43 min.	20 min.	20 min.	20 min.
Punch Down	1 min.	1 min.	1 min.	1 min.	1 min.	1 min.	1 min.	1 min.	1 min.	1 min.	* 1 min.	1 min.
Second Rise	16 min.	16 min.	16 min.	18 min.	18 min.	18 min.	30 min.	30 min.	30 min.	18 min.	18 min.	18 min.
Punch Down	1 min.	1 min.	1 min.	1 min.	1 min.	1 min.	1 min.	1 min.	1 min.	1 min.	1 min.	1 min.
Final Rise	60 min.	55 min.	50 min.	60 min.	55 min.	50 min.	60 min.	55 min.	50 min.	60 min.	55 min.	50 min.
Bake	Dark	70 min.	65 min.	60 min.	70 min.	65 min.	60 min.	70 min.	65 min.	60 min.	70 min.	65 min.
	Med.	60 min.	55 min.	50 min.	60 min.	55 min.	50 min.	60 min.	55 min.	50 min.	60 min.	55 min.
	Light	50 min.	45 min.	40 min.	50 min.	45 min.	40 min.	50 min.	45 min.	40 min.	50 min.	45 min.
Total Time	Dark	3:40	3:30	3:20	3:50	3:40	3:30	4:40	4:30	4:20	3:50	3:40
	Med.	3:30	3:20	3:10	3:40	3:30	3:20	4:30	4:20	4:10	3:40	3:30
	Light	3:20	3:10	3:00	3:30	3:20	3:10	4:20	4:10	4:00	3:30	3:20
Keep Warm	60 min.	60 min.	60 min.	60 min.	60 min.	60 min.	60 min.	60 min.	60 min.	60 min.	60 min.	60 min.



## BAKING CYCLES *(continued)*

Baking Cycle	French			Rapid			Bread Dough	Pizza Dough	Jam	Batter Breads™
	2.5 lb.	2.0 lb.	1.5 lb.	2.5 lb.	2.0 lb.	1.5 lb.				
Mix/Knead	6 min.	6 min.	6 min.	2 min.	2 min.	2 min.	7 min.	5 min.		8 min.
Rest	6 min.	6 min.	6 min.	—	—	—	5 min.	—		—
Knead 2	25 min.	25 min.	25 min.	5 min.	5 min.	5 min.	18 min.	10 min.		21 min.
BUZZER A BUZZER WILL SOUND (10 TIMES)										
Add Fruit	10 min.	10 min.	10 min.	10 min.	10 min.	10 min.	10 min.	10 min.		
First Rise	35 min.	35 min.	35 min.	33 min.	33 min.	33 min.	49 min.	34 min.		
Punch Down	1 min.	1 min.	1 min.	—	—	—	1 min.	1 min.		
Second Rise	16 min.	16 min.	16 min.	—	—	—	—	—		
Punch Down	1 min.	1 min.	1 min.	—	—	—				
Final Rise	60 min.	55 min.	50 min.	—	—	—				
Dark				70 min.	65 min.	60 min.				
Bake Med.	70 min.	65 min.	60 min.	60 min.	55 min.	50 min.				81 min.
Light				50 min.	45 min.	40 min.				
Dark				2:00	1:55	1:50				
Total Time Med.	3:50	3:40	3:30	1:50	1:45	1:40	1:30	1:00	1:20	1:50
Light				1:40	1:35	1:30				
Keep Warm	60 min.	60 min.	60 min.	60 min.	60 min.	60 min.				

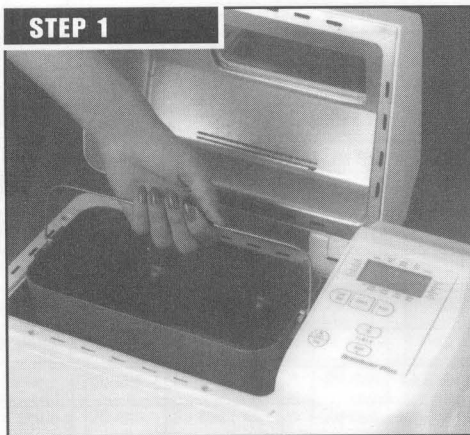
\*© Copyright 1998, Breadman®



## MAKING DOUGH AND BAKING BREAD

Here's how to bake bread with your Breadman® Plus:

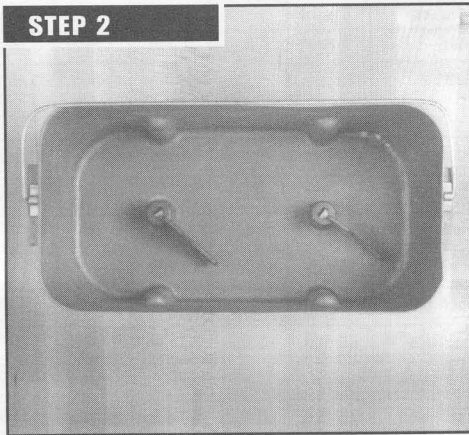
### STEP 1



**Open the Lid and remove the Bread Pan.**

Pull the Bread Pan straight up to remove it from the Oven Chamber.

### STEP 2

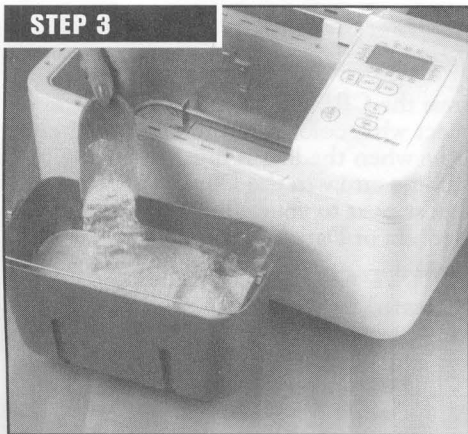


**Position the Kneading Paddles on the Drive Shafts as shown.**

Match the flat side of the Kneading Paddles to the bottom of the Baking Pan. Make sure the Paddles are secure.



### STEP 3



Place the ingredients into the Bread Pan.

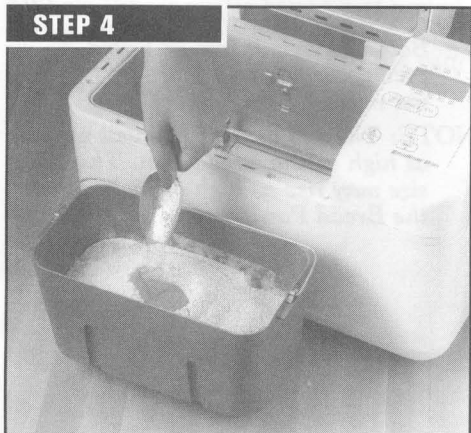
For best results, add all liquid ingredients first. Then, add all dry ingredients EXCEPT yeast.

**ALWAYS ADD YEAST LAST.**

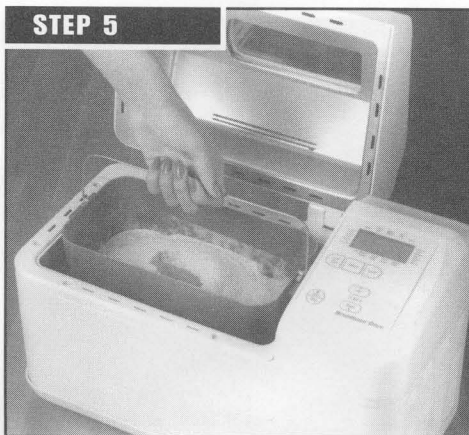
*NOTE: If your recipe contains salt, please add salt with liquid ingredients, keeping it away from the yeast.*

*\*For Batter Breads™, Jam and Dough cycles, the order of ingredients is not important.*

### STEP 4



### STEP 5



Insert the Bread Pan into the Oven Chamber.

Close the Lid and plug in the Breadman® Plus.

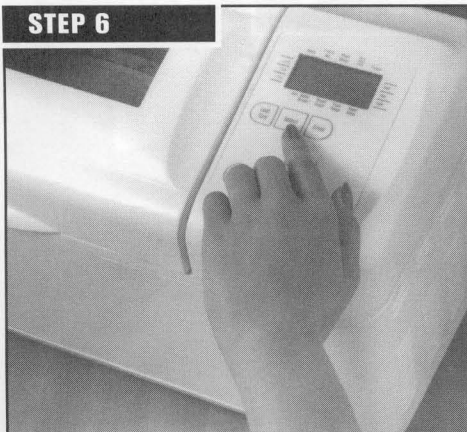
When you first plug it in, this Breadman® Plus flashes "3:30" will appear in the Display Window. To clear the display, press the **START/STOP** button.

◀  
Make a small indentation on top of the dry ingredients (not so deep it reaches the wet layer) and add the yeast to the indentation.

This order of adding ingredients is important, especially when using the Timer, because it keeps the yeast away from the wet ingredients until the kneading process begins. (Liquid ingredients will prematurely activate the yeast.)



## STEP 6



Press the **SELECT** button to choose the cycle you want.

Each time the **SELECT** button is pressed, it will beep and the arrow moves from left to right in the Display Window.

## STEP 7

Press the **CRUST CONTROL** button to select what color you would like your crust to be when the loaf is finished baking. A flashing arrow in the Display Window will appear next to your selection: Light, Medium or Dark.

**\*CRUST CONTROL** cannot be activated for:

- Batter Breads™
- Jam
- Dough
- Pizza Dough
- French + Rapid cycles

## STEP 8

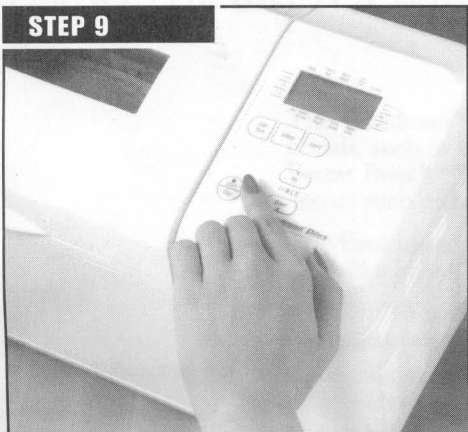
Press **LOAF SIZE** button for the size you prefer. An arrow will appear next to either 2.5, 2 lb. or 1.5 lb. in the display window to verify which size is selected. If this button is not pressed, the Breadman® Plus will automatically choose 2 lb. loaf size.

**NOTE:** When using the Dough, Batter Breads™, Jam or Rapid cycles, Steps 7 and 8 are not needed.

**NOTE:** The 1.5 lb. loaf size will not rise as high as the Bread Pan. The 2 lb. size may rise as high or higher than the Bread Pan.



## STEP 9

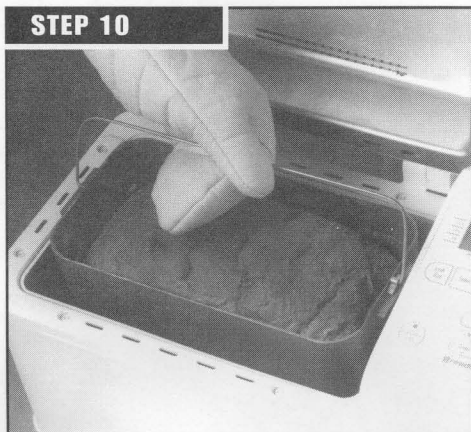


Press **START/STOP** button to begin the Kneading cycle.

The time remaining will begin to count down in the Display Window. The Breadman® Plus will begin mixing the ingredients for one minute. Then, it will begin the kneading process. During this process, the yeast begins to activate, and the Viewing Window may begin to fog. (This will clear eventually so you can view the loaf's progress).

**\*Whole Wheat cycles have a rest period for up to 30 minutes before kneading begins. No movement occurs in the pan. This is normal.**

## STEP 10

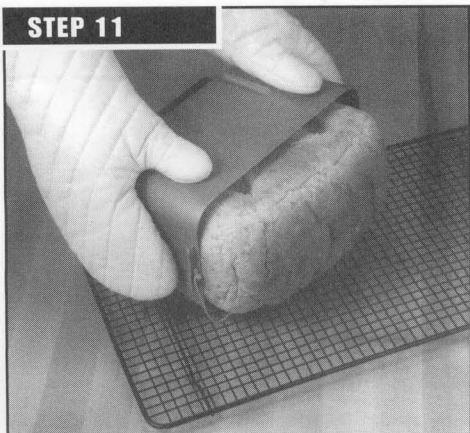


When your bread is finished baking, the Breadman® Plus will beep 3 times and "00:00" will appear in the Display Window. Press the **START/STOP** button and open the Lid.

Put on oven mitts and remove the Bread Pan very carefully, as it will be very hot.



## STEP 11



Remove the loaf from the Bread Pan onto an aerated cooling rack to prevent the loaf from retaining too much moisture. Your loaf should slide easily out of the non-stick Bread Pan onto the rack.

If necessary, remove the Kneading Paddles from the loaf.

Sometimes the Kneading Paddles will stick in a loaf of bread. If one does, use a plastic or non-metal utensil to gently remove it, taking care not to scratch the Kneading Paddles. This is a common procedure with bread makers.

When you are done using the Breadman® Plus, be sure to unplug it.

NOTE: The 2.5 Lb. loaf size will not rise as high as the Bread Pan. The 3.5 Lb. loaf size will rise as high as the Bread Pan.





## USING THE BATTER BREADS™ CYCLE

The Breadman® Plus Batter Breads™ cycle is for non-yeast breads, such as banana bread, pumpkin bread or cake. Batter Breads™ usually call for quick-acting leavening agents such as baking powder or baking soda.

The Breadman® Plus will mix all of the ingredients and bake a cake-like bread.

**NOTE:** *These breads tend not to rise as high as yeast breads.*

### For Best Results

Basic cake recipes can be used as well as pre-packaged cake mixes.

When baking cakes from scratch, please note the following:

- Baking cakes such as pound cake, angel food cake, or any cake that requires long beating of eggs, egg whites, or other ingredients are not recommended in the Breadman® Plus.
- If a recipe calls for a 9" x 5" cake pan, it will not have any problem fitting into the Baking Pan. On the same note, if a recipe is written to form two layers, the recipe can be cut in half to fit into the Baking Pan.
- Cakes in which all ingredients can be mixed together at one time are prime recipes for the Breadman® Plus.

### Operating Instructions For Batter Breads™

- Measure ingredients in the recipe and add to the Baking Pan. (Make sure the Kneading Paddles are in position.)
- Insert Baking Pan into the Breadman® Plus and close the Lid.
- Press **SELECT** to select the Batter Breads™ cycle.
- Press **START/STOP** button to begin cycle.
- The baking process will finish in 2 hours.
- **BE SURE TO WEAR OVEN MITTS AS THE UNIT WILL BE VERY HOT!**
- Turn onto a baking rack and let the cake cool completely before slicing or decorating.

### PLEASE NOTE:

*The Delay Bake Timer can not be used for the Batter Breads™ cycle.*



## DOUGH CYCLE INSTRUCTIONS

- The Dough setting is used to make a variety of bread doughs (with the exception of Pizza).
- After the end of the first rise, remove the dough, shape it, and bake it in a conventional oven.
- The Dough cycle takes 1 hour 40 minutes.

### **Pizza Dough**

- The Pizza Dough setting will simplify Pizza Dough preparation. When the dough is ready, roll it out with a rolling pin and top with your favorite toppings. Then bake in a conventional oven, following the times and temperatures given in your recipe.



## JAM CYCLE INSTRUCTIONS

The Jam cycle is very similar to the Batter Breads™ cycle. Just add your ingredients and the Breadman® Plus will do the rest.

### For Best Results

- Do not reduce sugar or use sugar substitutes. The exact amounts of sugar, fruit, and pectin (as required by your recipe) are necessary for a good set.
- Use only ripe fruit (not overripe or underripe) for best flavor.
- Be sure to measure fruit after it has been crushed, *not before*.
- Do not purée fruit. Crush with a potato masher or food processor. Jam should have bits of fruit in it.
- Recipe yield should not exceed 3-1/2 cups.
- Remove stems, seeds, or pits from fruit before crushing.

### Operating Instructions

- With Kneading Paddles in position, add the ingredients called for in your recipe.
- Insert Baking Pan into the Breadman.®
- Close Lid.
- Press **SELECT** button to select the Jam cycle.
- Press **START/STOP** button to begin.
- **The Breadman® Plus will pre-heat before anything begins to mix.** After this time, the ingredients will be mixed and heated for 90 minutes. The entire cycle takes 1 hour and 50 minutes to complete.
- The Breadman® Plus will beep when the cycle is complete.
- Press **START/STOP** and remove the Baking Pan from the machine. **MAKE SURE TO WEAR OVEN MITTS AS THE PAN WILL BE EXTREMELY HOT!**
- Pour the hot jam into a refrigerator/freezer-safe container, leaving at least 1/2" of space at the top. Cover tightly.
- Jam will thicken upon cooling and storage.

### PLEASE NOTE:

*The Delay Timer can not be used for the Jam cycle.*  
See table at bottom of page 9 for times.



## USING THE DELAY TIMER

You can preset your Breadman® Plus Bread Baker to cook pre-programmed breads from 4 hours to 13 hours in advance.

*The Delay Timer cannot be used for Fruit & Nut, Batter Breads,™ Dough, Pizza Dough, Jam or Rapid cycles.*

**NOTE:** *Don't use the Timer if your recipe includes eggs, fresh milk or other ingredients that may spoil.*

To preset your Breadman® Plus, follow these steps:

1. Add the ingredients as usual, taking care not to let the yeast and liquid ingredients contact one another.
2. If your recipe contains salt, please add salt with liquid ingredients, keeping it away from the yeast.
3. Close the Lid and plug it in.
4. Select the Baking Cycle you want.
5. Press the ▲ Timer Set button — it will default to 4:00 (4 hours).

Press the ▲ Timer button once for each 10 minutes you want to add.

Use the ▼ button to subtract time from the Timer. The amount of time you set is shown in the Display Window.

- For example, if it is 8 o'clock PM and you want a loaf of bread ready at 7 o'clock AM, that is 11 hours from now, press the ▲ Timer button until 11:00 appears on the display.

**NOTE:** *Actual baking times will not change.*

6. Press **START/STOP** button to begin the Timer. The LED Display and **START/STOP** light will flash, letting you know the Timer is started. When the Display Window indicates "00:00," baking is completed.
7. If you make an error and want to start over again, press and hold **START/STOP** button. The Timer will clear and you can begin again.



## USING THE DELAY TIMER *(continued)*

### For Best Results

- Take care to measure ingredients accurately, using a good set of measuring cups and spoons, or a good scale. Make sure to level all dry ingredients as you measure them. Inaccurate measuring could cause unexpected results in your loaf of bread.
- In particular, be precise in measuring the water.
- Take care not to add more than 5 cups of flour per loaf. Excess flour will cause the bread to bake incompletely and the dough to stick to the inside of the Lid.
- After placing all the ingredients in the Baking Pan, wait 10 minutes before pressing the **START/STOP** button.
- Use fresh ingredients.
  - Since moisture is an enemy to flour, be sure to store your flour in an airtight container.
  - To keep your yeast active, store it in an airtight container in your refrigerator. **DO NOT USE YEAST IF THE DATE CODE HAS EXPIRED!**
- *Speaking of fresh* — when using the Timer, we recommend setting it for as short a time as possible. Because ingredients are partially combined in the Bread Pan, the dough may tend to deteriorate if left too many hours, especially on a warm or humid day.
- When using the timer cycle for more than a couple of hours, during times of high humidity or hot weather, cut the liquid by one or two tablespoons to reduce the possibility of over-rising. Salt may be increased by 1/8 to 1/4 teaspoon to keep the dough from rising too quickly and falling. Sugar can also be reduced by up to half the recipe amount.
- Keep the Lid closed during the Baking cycle. Opening it causes uneven baking.
- After your bread has cooled completely, store it in a plastic bag or plastic wrap to prevent it from drying out.

### Power Failure Back-Up

If power should fail, or if the unit is mistakenly unplugged, the memory stores the active program. If power is re-connected within 10 minutes of that time period, the Breadman® Plus will return to baking your bread. Power Failure Back-Up does not cover surges. If you experience frequent surges, please use a surge protector.



## CLEANING INSTRUCTIONS

The Bread Pan and Kneading Paddles have non-stick surfaces that make cleaning easy.

1. After baking each loaf of bread, unplug the Breadman® Plus and discard any crumbs.
2. Remove the Bread Pan from the Oven and the Kneading Paddles from the Bread Pan. Then, as needed, wash the Bread Pan and Kneading Paddles inside and out with warm, soapy water. Avoid scratching the non-stick surfaces.  
**DO NOT PUT THE PAN IN A DISHWASHER OR SOAK IT IN WATER.**

If the Kneading Paddles are stuck to the Drive Shafts, pour warm water in the Pan to loosen them.  
**DO NOT USE EXCESSIVE FORCE.**

3. Wipe the inside of the Lid and Oven with a damp cloth or sponge. If any residue has scorched the Heating Element or elsewhere, scrub with a non-abrasive scrubbing pad and wipe clean. The Lid can be removed for cleaning.  
**DO NOT PUT THE LID IN A DISHWASHER.**  
This can cause the lid to warp.

Do not use vinegar, bleach, or harsh chemicals to clean the Breadman® Plus.

Do not soak the Bread Pan for a long period of time — this could interfere with the free working of the Drive Shafts.

Be sure the Breadman® Plus is completely cooled before storing.

The inner casing contains the Heating Element and Drive Shafts. Therefore, when cleaning, **NEVER pour water, solvents or cleaning solutions into this area.**

The Lid is removable for easy cleaning. Because it contains a sensitive electronic sensor, **DO NOT LEAVE IT SOAKING IN WATER.**

**DO NOT PUT LID IN THE DISHWASHER.**

To avoid electric shock, unplug the Breadman® Plus before cleaning!

### Caution



## TROUBLE SHOOTING

### Symptom

### Possible Solutions

Bread has an offensive odor

Check to be sure you added the correct amount of yeast. Measure carefully — too much yeast will cause an unpleasant odor and may cause the loaf to rise too high.  
Be sure to use only fresh ingredients.

Baked bread is soggy or the bread's surface is sticky

Remove the bread from the Bread Pan as soon as it is done baking. Leaving it in the pan allows condensation to collect on the sides touching the pan.  
Also be sure to cool the loaf on a wire rack; cooling it on a countertop causes the side next to the counter to become soggy.

START button doesn't start the machine

Make sure the machine is plugged in.

If nothing appears in the Display Window, press **START/STOP** to clear the display. Then press **SELECT** to choose your Baking cycle. (You must select a Baking cycle before pressing **START/STOP**.)

If the baking area is too hot, the Breadman® Plus will not start because of an automatic safety feature. Remove the Bread Pan with your ingredients, and wait until the Breadman® Plus cools down — about 20 minutes — before starting a new loaf.

Can't set the Timer

Don't use the Timer if your recipe includes eggs, fresh milk or other ingredients that may spoil.

*The Timer cannot be used for Fruit & Nut, Batter Breads,™ Dough, Pizza Dough, Jam or Rapid cycles.*



## TROUBLE SHOOTING *(continued)*

Symptom	Possible Solutions
The Kneading Paddles were stuck in the bread	<p>Make sure the Kneading Paddles are mounted properly before adding ingredients to the Bread Pan and baking.</p> <p>Sometimes denser or crustier loaves of bread may pull the Kneading Paddles out with them when you remove the loaves after baking. When this happens, use a non-metal utensil and gently remove the blade from the bottom of the loaf.</p>
The bread rose too high	<p>Make sure not to add too much yeast, water or flour. Too much of any of these may cause the loaf to rise more than it should.</p>
The bread didn't rise enough	<p>Did you add enough yeast, water or sweetener?</p> <p>Make sure to add ingredients in the proper order: liquids, dry ingredients, yeast. Make sure yeast doesn't get wet until the Breadman® Plus mixes the ingredients together.</p> <p><b>NOTE:</b> <i>Typically, bread made with whole grain flours will not rise as high as bread made with refined flours.</i></p>
The dough looks like batter, or the dough ball is still sticky, not smooth and round	<p>During the Kneading process, add 1 tablespoon of flour at a time, letting it mix in well. For most breads, your dough ball should become round, smooth, not sticky to the touch, and should bounce back when you press it with your finger.</p>
The dough ball is lumpy or too dry	<p>During the Kneading process, add 1 tablespoon of water at a time, letting it mix in well.</p>
The bread didn't rise at all	<p>Make sure yeast is not left out. Also check the date code on the yeast and that it is always the last ingredient put into the pan. Make sure the yeast doesn't come into contact with salt or any liquid ingredients.</p>





## TROUBLE SHOOTING *(continued)*

---

### Symptom

### Possible Solutions

---

The bread is caved in

Make sure liquids are measured correctly. Next time, reduce your liquids by 2 tablespoons. If you're adding fruits or vegetables, make sure they are well drained.

---

"H:E1" is displayed and flashing with a beeping sound

The Breadman® Plus is too hot (over 100°F/38°C) to begin preparing another loaf. Unplug the machine, remove the Bread Pan with your ingredients, and wait until the Breadman® Plus cools down — about 20 minutes — before preparing a new loaf.

---

"H:E2" is displayed and flashing with a beeping sound

The Breadman® Plus has overheated. Unplug the machine, remove the Bread Pan with your ingredients, and wait until the Breadman® Plus cools down — about 20 minutes. If this error message occurs during the Baking cycle, you will have to discard the contents of the Bread Pan and start again with new ingredients when the machine has cooled down.

---

Display Window shows nothing

Make sure the machine is plugged in. Also, check the power outlet. If there is no problem with the power outlet, return the unit for repair.

---

"E:S1" is displayed and flashing with a beeping sound

The Breadman® Plus' Oven Sensor has short-circuited. Unplug the machine and return the unit for repair.

---

## IMPORTANT NOTICE

*If any parts are missing or defective,*

**DO NOT** return this product.

*Please call our Customer Service Department for assistance.*

**800-233-9054** Monday - Friday 9am - 5pm CST

*Thank You*



If after reading this instruction  
booklet you still have questions about using the  
Breadman® Automatic Bread Machine,  
please write or call:

Salton/MAXIM Housewares, Inc.  
550 Business Center Drive  
Mt. Prospect, IL 60056  
1-800-233-9054

Monday - Friday 8:00 am - 5:00 pm CST

For more information on Salton/MAXIM products, E mail us at:

[breadman@saltonusa.com](mailto:breadman@saltonusa.com)

OR, visit our website:

<http://www.breadman.com>