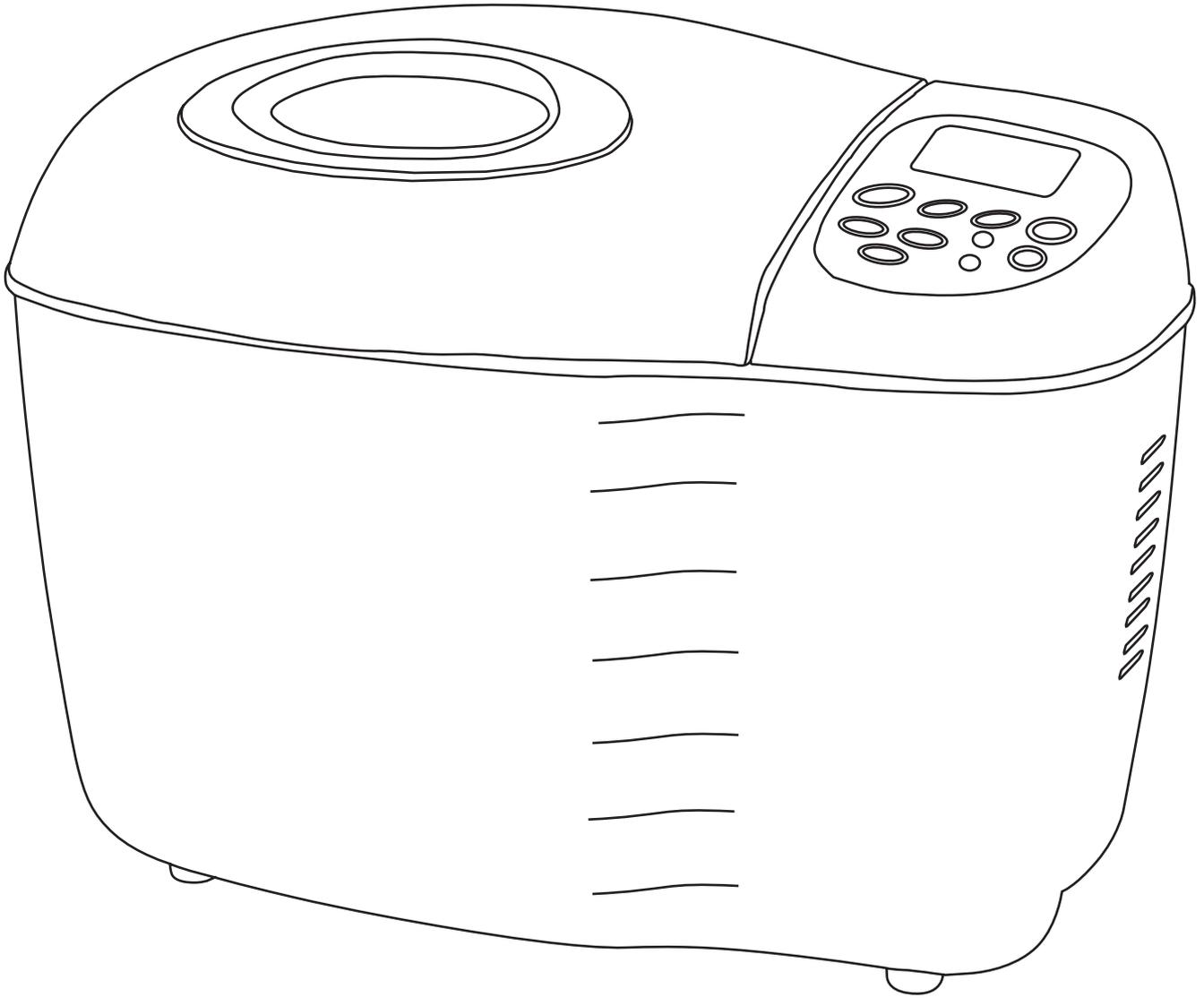




TRENDS FOR LIFE



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Congratulations.

You are just a few easy steps away from experiencing the aroma of fresh bread baking in your new Mellerware Ma-baker Pro.

We at Mellerware understand the busy lifestyles that we live today and that's why when developing the Mellerware Ma-baker Pro we made baking a loaf of bread as easy as 1, 2, 3 - or for those with a little more time can use the advanced technology to create their own favourite recipes.

The Mellerware Ma-baker Pro features the latest technology and is leading breadmakers into the new Millennium. The advanced technology of the Ma-baker Pro ensures that your breadmaker is easy to use, fully programmable and has a Baking Progress Monitor, so that you know exactly what stage your machine is at in the bread making process.

The Mellerware Ma-baker Pro has been designed with a true Gluten Free Recipe. Specific program modifications have been developed to ensure that your Mellerware Ma-baker Pro will allow those with Gluten intolerances, to bake successful Gluten Free recipes. The Gluten Free preset menu also acts as the basis for a Yeast Free recipe.

With your Ma-baker Pro you have 76 baking and dough options including your Basic White, Gluten/Yeast Free, Whole Wheat, Sweet, French, Damper, Pizza & Pasta dough and it even creates delicious fresh jam that tastes great on a freshly baked damper loaf.

You have a choice of 4 traditional horizontal loaf sizes from 750g up to a 1.5kg loaf and a choice of 3 crust settings to suit any size family and appetite. Baking with your Ma-baker Pro is so easy to do and with the 15 hour pre-set timer you can set it the night before and wake up to a freshly baked loaf.

Before you start, we suggest that you read this booklet to ensure that you achieve the best results from your Ma-baker Pro.

We've done everything we can do to make bread baking a breeze, but if you have any concerns regarding the performance and use of your breadmaker, please call:

Mellerware Customer Service (Share call)

0860 111 5006

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Using your Ma-baker Pro Safely.

1. Read all instructions, product labels and warnings. Save these instructions.
2. Remove all foreign matter from the bread pan.
3. Wipe over bread pan and kneading blade before use.
4. Peel off plastic film from control panel and remove all static labels.
5. Always use the breadmaker from a 220-240V AC power outlet.
6. Do not allow anything to rest on the power cord or allow it to touch any hot surface. Do not plug in the cord where people may walk or trip on it or allow the cord to dangle over the edge of a table or benchtop.

Whilst in use.

1. This breadmaker is 'cool touch', but does get quite warm during operation. Be careful to keep your hands and face away from the unit.
2. Do not open the lid or remove the bread pan during operation except as indicated in the instructions.
3. Do not place anything on the breadmaker lid. Do not cover vents.
4. This breadmaker unit has built-in Power Interruption Program Protection to maintain your baking cycle, in the advent of an interruption in your power supply (black out). Any extended power outage may result in the program being cancelled see page 21 for full details.
5. Do not touch moving parts.

Were to use.

1. Use only on a stable, heat-resistant surface.
2. Do not use the breadmaker where it will be exposed to direct sunlight or other heat sources, such as a stove or oven.
3. Do not place on top of any other appliance.

4. Keep the breadmaker out of reach of children as it does get quite warm. Also, if any buttons are accidentally touched during operation, baking may stop.
5. Place the unit at least 50 millimetres away from walls as they may discolour from the heat.

After use.

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

Safety Precautions.

1. Do not use attachments not recommended by Mellerware. They may cause fire, electric shock or injury.
2. Do not use outdoors or for commercial use, or for any purpose other than its intended use.
3. Do not operate the unit if the cord or plug is frayed or damaged. Do not operate if the appliance has been dropped or damaged in any manner. Return appliance to the nearest Mellerware Appliance Service Centre for examination, repair or mechanical or electrical adjustment.
4. Remove the plug by grasping the plug - do not pull on the cord.

Using your Ma-baker Pro Safely.

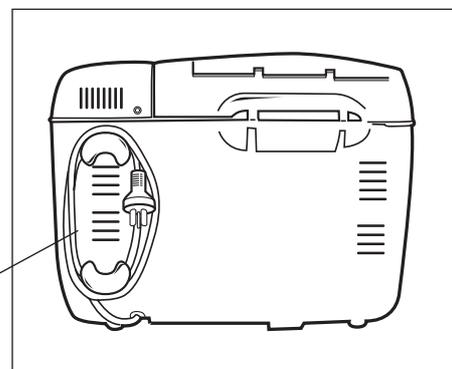
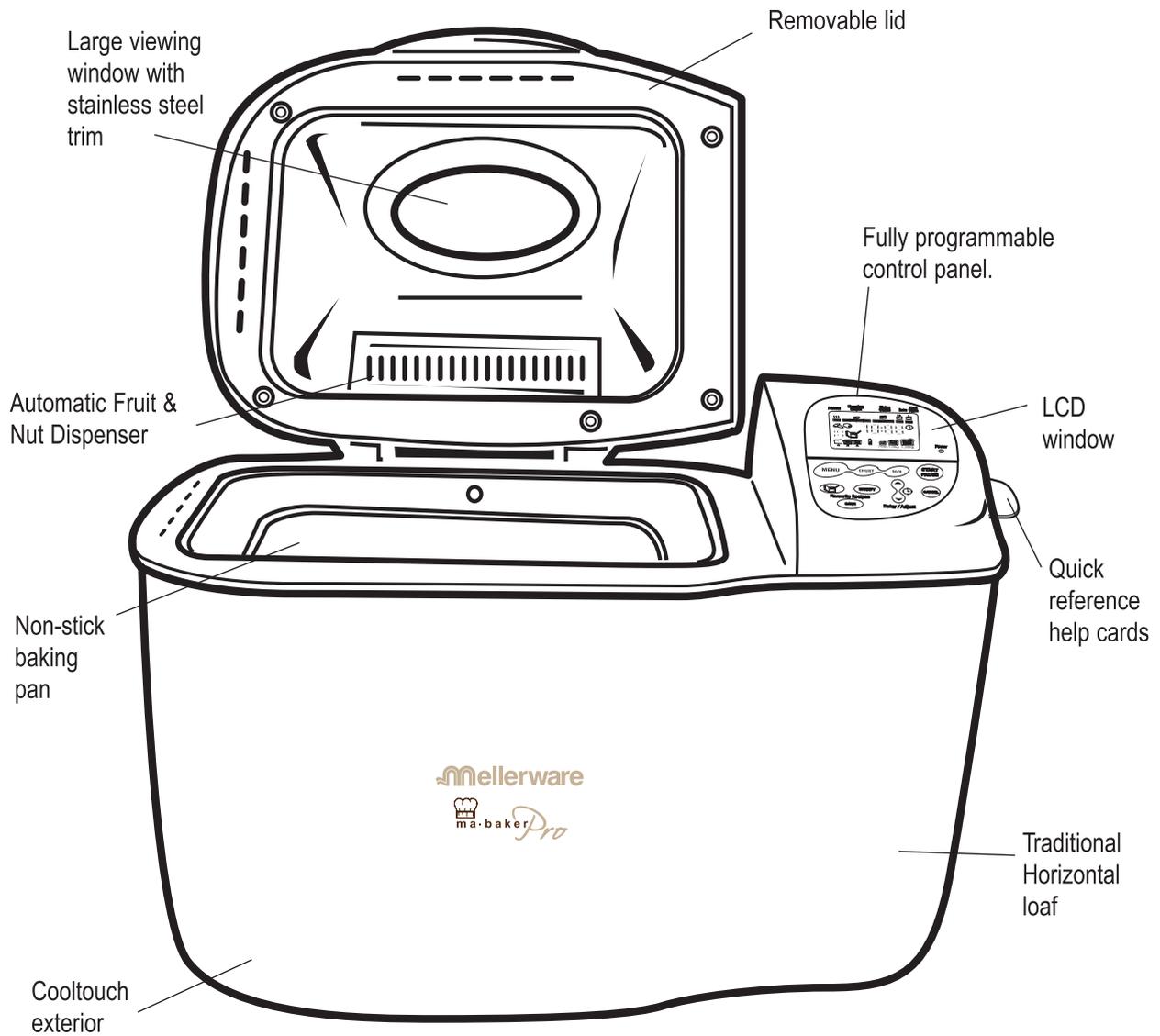
5. Use of extension cords: A short power supply cord has been provided to reduce the risk of injury resulting from becoming entangled in or tripping over a long cord. Extension cords should be used with care. The cord should be arranged so that it will not drape over the benchtop where it can be pulled by children or tripped over accidentally.
6. Electrical 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.
7. This appliance is not intended for use by young children or disabled persons unless they have been adequately supervised by a responsible adult to ensure that they can use the appliance safely.
8. Young children should be supervised to ensure that they do not play with the appliance.

This unit is intended for household use only.

If you have any concerns regarding the performance and use of your appliance, please call our Mellerware's share call number - 086 111 5006

Ensure the above safety precautions are understood.

Features of your Ma-baker Pro



Features of your Ma-baker Pro

Your Ma-baker Pro is a fully programmable dough and bread making machine that allows you to easily make fresh bread in only a few hours.

There are a host of other features:

Automatic Fruit & Nut dispenser

Automatically releases ingredients into the dough during the kneading cycle. Takes the guess-work out of recipes. See page 17 for more information.

8 programmable memory settings

Advanced technology enables full programmability and saving of your favourite 8 recipes. Either start your recipe from scratch, or base it on one of the first 8 preset menus. See page 18 for more information.

76 baking and kneading options

Including Basic White, Gluten/Yeast Free, Whole Wheat, French, Sweet, Cake, Damper, Jam, Pasta & Pizza Dough.

Quick reference Help Cards

Slide out handy reference cards makes operation easy. No need to rely on the instruction booklet. See page 10 for more information.

Baking Progress Monitor

Shows each stage of the bread baking process. See page 9 for more information.

Horizontal loaf sizes up to 1.5kg

4 horizontal loaf sizes up to 1.5kg with a choice of 3 crust settings to suit any size family and appetite.

15 hour Time Delay

Wake up to the smell of fresh hot bread in the morning with the 15 hour time delay setting. See page 21 for more information.

Power Interruption Program Protection

Stores your program in the advent of a black out or power surge. When power resumes so does your program. See page 21 for more information.

Cord wrap

Tidy cord wrap stores unwanted cord at the back of the breadmaker when not in use.

Cool Touch exterior

Makes it safer when baking bread, particularly when children are present.

Large viewing window

Allows you to watch each stage of the breadmaking cycle.

60 minute Keep-Warm function

Keeps bread warm for 1 hour after baking.

The Control Panel.

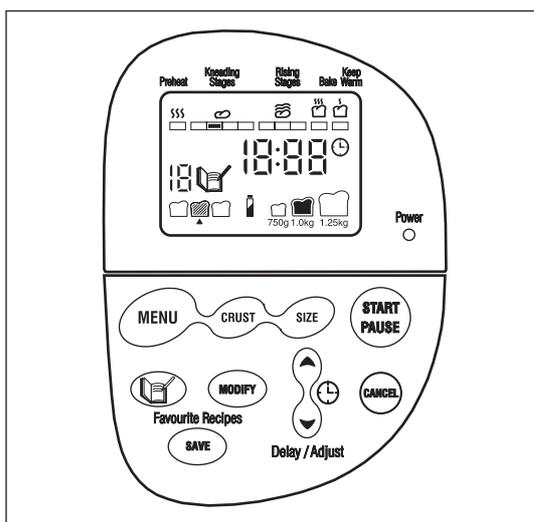
The control panel on the Ma-baker Pro is designed to ensure easy use and makes baking a loaf of bread a pleasure.

The simple to use control panel enables you to select your desired baking program and features a large LCD window making it easy to see your selected menu and the completion time for the setting.

Display Window

The LCD window indicates the program setting selected from (1) to (12) and the CRUST Colour and Loaf SIZE.

The display will show the number of hours and minutes until the cycle is complete - "0:00".



Control Panel

Menu

Press the MENU button to select automatic breadmaking menus from (1) to (12). Each of these menu settings are explained further on page 11. Each time you press the MENU button it cycles through the menus from (1) to (12).

The default menu when the breadmaker is turned on is MENU 1.

Crust

Press the CRUST button to select the desired crust colour - Light, Medium or Dark.

The default setting is Medium.

Size

Press the SIZE button to select the loaf size - 750g, 1.0kg or 1.25kg (1.5kg).

A 1.5kg loaf size is achieved by simply utilising the 1.25kg setting. See page 29 for more information.

The default setting is 1.0kg.

Favourite Recipes

Press the RECIPE button () to cycle through your saved favourite recipes, the BOOK icon will be displayed on the LCD. If you have not saved any recipes these will be empty and the LCD window will read "0:00".

Modify

Allows you to create your own recipes, or modify your program during the cycle. This button must be held for 2 seconds to activate any modifications. If modifying your program during baking this button acts as a Pause button, and must be pressed again to continue the cycle.

Save

Allows you to save your favourite programs that you have modified to suit your own personal tastes. When a menu is saved it is indicated by a beep from the control panel.

Delay/Adjust

Allows you to delay the completion of your desired program up to 15 hours, or use it during programming to adjust the time of the current stage of your breadmaking cycle by pressing the +/- (/) buttons.

Cancel

This button allows you to instantly cancel out of programming or cancel the breadmaking process. Once you have pressed this button it returns you to the beginning of the current cycle.

The Control Panel - cont.

Start/Pause

Press the START/PAUSE button to commence selected setting or begin timer countdown for delay timer.

If you would like to pause the current breadmaking cycle all you need to do is press the START/PAUSE button. The time will flash indicating that you are in 'PAUSE' mode. To resume the baking cycle you must press the button again.

To stop the operation or cancel a timer setting, press and hold for 2-3 seconds until you hear a beep.

Battery

When the breadmaker loses power the battery icon () will be displayed. This indicates that the machine is relying on an internal battery supply.

Baking Progress Monitor:

The baking progress monitor is located at the top of the LCD screen. The monitor displays each of the stages of the breadmaking cycle and under each icon are a series of boxes. During the breadmaking cycle one of these boxes is blacked out to indicate which stage of the cycle you are in.

Pre-Heat

The pre-heat feature is part of the Wheat and Jam settings only. During the pre-heat stage the Ma-baker Pro is pre-warming the ingredients before the first kneading stage commences.

Knead

Signals that the loaf is in either of the 2 kneading or the 2 knock-down stages.

Rise

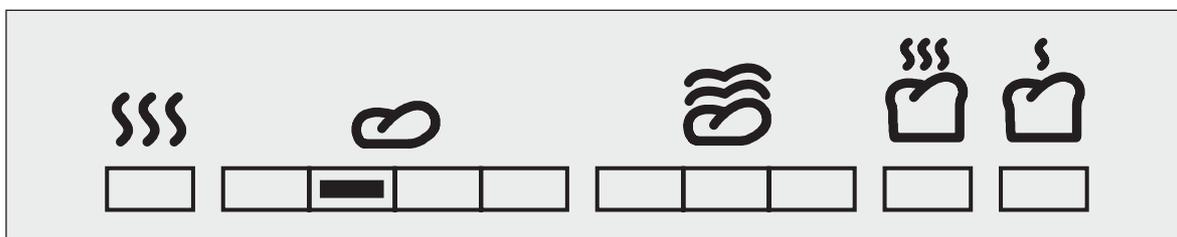
Signals that the loaf is in one of the 3 rising stages. During the different rise stages a low temperature is used which assists the rising process.

Bake

Signals that the loaf is in the bake stage. This is the final stage of the breadmaking cycle at which a higher temperature is used to bake the bread.

Keep Warm

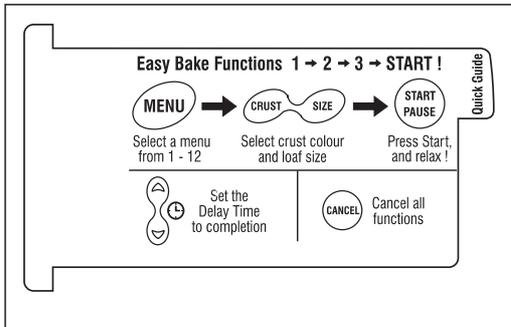
The Keep Warm feature starts when the bread has completed the baking stage and keeps the bread warm for up to 60 minutes.



Baking Progress Monitor

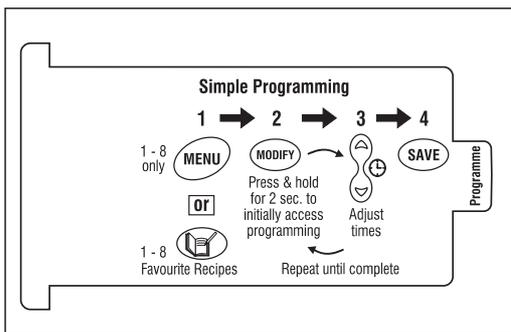
Quick Reference Help Cards.

The 3 handy reference cards are easily accessible and slide out of the side of the control panel.



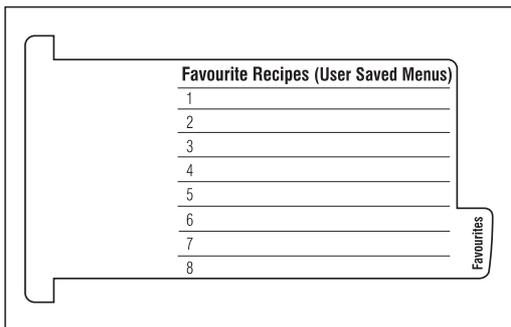
Quick Guide

The Quick Guide card reminds you how to use your Ma-baker Pro in 3 easy steps.



Program

The Program card takes you through the simple steps of programming your favourite recipes.



Favourites

This card is for you to list all your Favourite Recipes from (1) to (8), which you have saved. It is specially coated so you can write on it.

Menu Settings.

(1) Basic

Press the MENU button once and the LCD window will show '1'. Use this setting to make traditional white bread. You have a choice of 3 crust colours - Light, Medium or Dark.

The Ma-baker Pro will default to a 1.0kg loaf with a Medium crust colour setting.

To select a crust setting other than Medium, press the CRUST button once for a Dark loaf or twice for a Light loaf.

If you require a loaf size other than a 1.0kg, press the SIZE button until you reach your desired loaf size.

(2) Turbo

Need bread in a hurry? The Turbo setting is used to decrease the overall completion time of your bread.

The breads made using this setting may be shorter and denser because of a decrease in rising times.

Tip: The Turbo setting should only be selected when baking White, Wheat, Sweet & French breads.

To use the Turbo setting, place ingredients into the bread pan and then place in the Ma-baker Pro and press the MENU button twice, the LCD window will show '2'.

(3) Gluten Free/Yeast Free

The Ma-baker Pro is the first breadmaker to have a set recipe specifically designed to meet the needs of many people who have intolerances to gluten.

Due to the use of different ingredients in Gluten Free bread there are a few handy hints which you should read before you commence baking. Refer to the Gluten Free instructions in the recipe section.

This setting is also the basis for the Yeast Free loaf.

Refer to the Yeast Free instructions in the recipe section.

Press the MENU button three times, the LCD window will show '3'.

(4) Wheat

Whole wheat breads require more rising time to accommodate the slower rising action with whole-wheat flour. Therefore, it is normal for whole wheat breads to take longer to bake and be heavier in texture.

Press the MENU button four times, the LCD window will show '4'.

Note: When the Wheat setting has been selected the first knead will not commence straight away. This is due to a 30 minute Pre-Heat feature in the Wheat setting to ensure a good result.

(5) Sweet

This cycle is for breads that require additional ingredients such as sugar, dried fruits or chocolate to sweeten the bread.

Press the MENU button five times, the LCD window will show '5'.

Tip: To prevent the crust from becoming too dark, a Light crust colour is recommended.

(6) French

This cycle is for breads with crispier crusts, such as French and Italian breads.

Press the MENU button six times, the LCD window will show '6'.

Tip: This style loaf best suits loaves which are low in fat and sugar

Menu Settings - cont.

(7) Cake

Make a variety of sweet and savoury home made cakes on this setting. You can use this setting to mix and bake cakes. We recommend the use of pre-packaged cake mixes. Select the Light crust colour to prevent the sides from burning.

Refer to the Cake instructions in the Recipe section.

Press the MENU button seven times, the LCD window will show '7'.

(8) Damper

Have damper style bread ready in 1 hour & 20 minutes for a 1kg loaf. Make a variety of sweet and savoury damper style breads on this setting.

Once the Damper cycle is complete, you may need to select the Bake function to bake for a further 15 minutes to ensure a crisp crust. Alternatively this can be achieved by using the Programming mode. (See page 18 for more information)

Due to use of Self Raising flour in the Damper recipes the taste may be similar to that of a scone.

Refer to the Damper instructions in the Recipe section.

Press the MENU button eight times, the LCD window will show '8'.

(9) Jam

You can now have fresh jam all year round. Use this setting to make fresh savoury and sweet jams.

Refer to the Jam instructions in the Recipe section.

Press the MENU button nine times, the LCD window will show '9'.

Note: As with the Wheat setting the Jam setting also features a 30 minute Pre-Heat to ensure good results.

(10) Bake

When you select the Bake setting, the Ma-baker Pro will immediately start baking. This setting will bake for 1 hour and can be controlled manually by pressing the START/PAUSE button to stop the function at any time.

This setting can be used to complete the bread baking process in case of a power failure. If there has been a power failure, allow the dough to rise in the bread pan without power until it reaches $\frac{3}{4}$ of the way up the bread pan. Reconnect electricity and select program setting (10) Bake, and press START.

This setting can also be used to increase cooking time. If your bread is still dough-like at the completion of a bread cycle or you would like your bread cooked for a longer time, simply select the bake function to continue cooking.

Note: You may need to wait 10-15 minutes for the machine to cool down, before you select the Bake program. If you attempt to use the Bake option before the machine has cooled down, an error message will appear on the display - "E:01", (see page 76 for more information).

Press the MENU button ten times, the LCD window will show '10'.

(11) Pasta Dough

This setting allows you to make pasta dough for fresh pasta. Feed the pasta through a pasta machine to make fettuccini, ravioli and lasagne.

Refer to the Pasta instructions in the Recipe section.

Press the MENU button eleven times, the LCD window will show '11'.

(12) Pizza Dough

This setting allows you to create a variety of doughs for croissants, bread rolls and pizza, to bake in a conventional oven.

Refer to the Dough instructions in the Recipe section.

Press the MENU button twelve times, the LCD window will show '12'.

Using your Ma-baker Pro

Before using your Ma-baker Pro for the first time

We recommend that you remove the baking pan (instructions to do so are explained below) and wipe over the bread pan and kneading blade with a damp cloth and dry thoroughly.

Do not immerse the bread pan in water unless necessary. Do not use harsh abrasive cleaners as they may damage the non-stick surface. Do not place any parts of your breadmaker in the dishwasher.

Removing the baking pan.

Open the lid of your Ma-baker Pro and remove the baking pan by taking hold of the baking pan handle and lifting it straight up.

It is a good idea to remove the baking pan before adding ingredients so that no ingredients are spilt into the baking chamber and onto the element.

Adding Ingredients

We recommend that you add the ingredients into the bread pan in the order listed. All ingredients should be at room temperature and measured carefully.

Replacing the baking pan

To return the baking pan to the baking chamber simply position the baking pan into the baking chamber and push down until it slots into position.

Lay the handle flat toward the side of the bread pan.

Close the lid securely, plug the machine into a 230-240 volt AC power outlet and turn the power ON.

Note: When the machine is first plugged in, the LCD window will beep and flash "0.00" until a program is selected.

Easy to follow steps to baking with the Ma-baker

The following instructions are designed to guide beginners through the baking process step by step. These instructions are specifically for the Bread, Dough or Pasta recipes from the recipe section of this booklet.

All recipes listed in this booklet use local ingredients and Standard Metric Measuring tools (spoons, cups and measuring scales).

We advise that all ingredients should be weighed for accuracy.

Step 1. Add ingredients.

Simply add ingredients to the baking pan. Ingredients should be added in the following order:

1. Liquid Ingredients
2. Dry Ingredients
3. Yeast

Tip: For a good result it is important that the ingredients are added in the correct order and are weighed for accuracy.

Step 2. Select menu setting

Press the MENU button to make your desired selection. As you press the MENU button you move through each of the recipes from (1) to (12) and as you scroll through the recipes the number is displayed on the LCD window.

Step 3. Select crust colour

Press the CRUST button to select your choice of crust colour. You are able to choose from the Light, Medium or Dark crust colours on selected settings (refer to the chart on page 74).

Unless you select a crust colour the Ma-baker Pro will automatically default to a Medium crust colour.

Step 4. Select loaf size

Press the SIZE button to select the desired loaf size - 750g, 1.0kg or 1.25kg (1.5kg).

Unless you select a size the Ma-baker Pro will automatically default to a 1.0kg loaf size.

Step 5. Press start.

Note: If nothing has been selected the Ma-baker Pro will default to a 1.0kg loaf with a Medium crust colour setting on Menu 1.

Press the START button to commence selected setting. The LCD window will display the hours and minutes until the cycle is complete.

Step 6. Hot fresh homemade bread

At the end of the baking cycle the machine will beep and the display will read "0.00". The Ma-baker Pro will automatically switch to a Keep Warm cycle for 60 minutes. Warm air will circulate throughout the baking chamber, to help reduce condensation.

A red light, in which is located on the control panel (to the right of the LCD window), will flash for approximately 15-20 minutes. Once the red light has stopped flashing, using oven mitts, remove the baking pan from the baking chamber by lifting it straight up.

Allow the bread to cool in the bread pan for 10 minutes before removing. Then with the oven mitts tap the sides and base of the baking pan and turn upside down and gently shake until the bread slides out. If necessary, use a plastic spatula to loosen bread from the side of the pan.

Place the bread on a wire rack and allow the bread to cool. We recommend that sufficient cooling time is approximately 15 minutes to ensure optimum bread texture and this also makes slicing easier.

After using your Ma-baker Pro

Unplug the machine and allow it to cool for 30 minutes before commencing another program. If you attempt to use the Ma-baker Pro too soon, it may beep and the display will read 'E:01', indicating the Ma-baker Pro has not cooled sufficiently. Wait until the Ma-baker Pro has cooled and then press START.

The Art and Science of Baking Great Tasting Bread.

Baking bread is part chemistry and part artistry. Your Ma-baker Pro does most of the work for you; but there are still some things you should know, about each of the basic ingredients and the bread baking process.

The ingredients in basic bread are very simple: flour, sugar, salt, liquid (such as water or milk), possibly a fat (such as butter or margarine), and yeast. Each of these ingredients performs a specific job, and each lends a special flavour to the final masterpiece.

That's why it is important to use the right ingredients in exactly the right proportions to ensure you get the most delicious results!

Yeast

Yeast is actually a microscopic plant. Simply stated, without yeast, your bread will not rise. When moistened by a liquid, fed by sugar and carefully warmed, yeast produces gasses that power the dough to rise. If the temperature is too cold, the yeast will not be activated, if it's too warm, it will die. Your Ma-baker Pro takes care of this worry for you by maintaining just the right temperature in the baking chamber at all times.

Some yeasts may require the use of a bread improver. The Bread Improver will provide additional gluten to the flour to produce a better loaf.

Note: We do not recommend the use of fresh or compressed yeast in your breadmaker. Mellerware recommends the use of dry yeast only. Always ensure it is used well within the use-by date, as stale yeast will prevent the bread from rising.

Flour

In order for the bread to rise, the flour has to have a sufficiently high protein content. Mellerware recommends the use of a good quality plain or bread flour. Some recommended brands are listed on page 22.

Note: Do not use self-raising flour in any recipes, except for program (8) Damper.

Unlike white flour, wheat flour contains bran and wheatgerm which are heavy and inhibit rising. Wheat breads therefore, tend to be heavier in texture and smaller in size. A lighter larger loaf can be achieved by combining wheat flour with white flour for whole wheat bread recipes.

Sugars

Sugars sweeten the bread, brown the crust, lend tenderness to the texture and supply the yeast with food. White or brown sugar, molasses, maple or golden syrup, honey and other sweeteners may be used in equivalent quantities.

Note: Artificial sweetener can be substituted in equivalent amounts, however the taste and texture of your bread will vary.

Liquids

When liquids are mixed with the proteins in flour, gluten is formed. Gluten is necessary for the bread to rise. Most recipes use powdered milk and water, but other liquids such as milk, fruit juice, beer and water can be used. It's a delicate balance: experiment with quantities of these liquids to obtain optimum results as a recipe with too much liquid may cause the bread to fall during baking while a recipe with too little liquid will not rise.

Note: Liquids should be used at room temperature.

The Art and Science of Baking Great Tasting Bread - cont.

Salt

In small amounts, salt adds flavour and controls yeast action. Too much salt inhibits rising, so be sure to measure amounts correctly. Any ordinary table salt may be used.

Fats

Many breads use fats to enhance the flavour and retain moisture. Typically, we mostly use margarine in the recipes; softened butter or oil may be used in equivalent quantities.

Note: If you choose not to add any fat, your bread may vary in taste and texture.

Eggs

Eggs are used in some bread recipes; they provide liquid, assist with the raising and increases the nutritional value of the bread. They add extra flavour and are usually used in the sweeter type of breads.

Important measuring tips.

Each ingredient in a loaf of bread plays a specific role, so it is extremely important to measure the ingredients correctly to get the best results.

Note: For optimum results, we recommend weighing ingredients on a kitchen scale. This is especially important with flour. Because flour aerates, an accurate amount is needed to achieve an optimum loaf of bread.

Weight measurements are given for each recipe.

If kitchen scales are not available, use the measuring cup and measuring spoon provided and ensure these instructions are followed:

Dry ingredients

Use a standard metric measuring spoon or measuring cup. Do not use tableware spoons or coffee cups and level off. For flour simply spoon the flour loosely into the measuring cup and level off with a flat knife. Do not pack dry ingredients down into the cup or tap the cup unless otherwise stated in the recipe.

Liquids

Fill a standard metric measuring spoon or measuring cup to the level indicated. Check your cup measurement by placing the measuring cup on a flat surface and reading the measurement at eye level.

Solid fats

Fill a standard metric measuring spoon or measuring cup to the level indicated and level off with a flat knife.

Last Things Last!

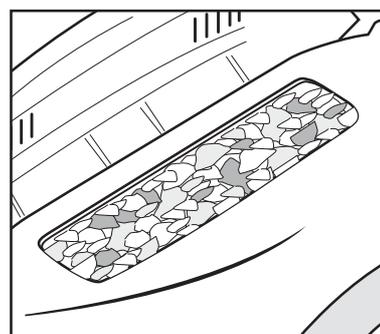
Always place the liquids in the bread pan first, the dry ingredients in next, and the yeast in last. This will ensure a well risen and evenly baked loaf.

Fruit and Nut Dispenser.

Your Ma-baker Pro has an automatic Fruit & Nut dispenser which automatically releases dry ingredients into the dough during the kneading cycle. This will occur approximately 8 minutes before the completion of knead 2, ensuring that the dried fruits & nuts are not crushed and the pieces remain whole and are evenly dispersed.

The capacity of the fruit & nut dispenser is 1 cup of dry ingredients and is an available option on all menu settings but we recommend use only on the Basic (1), Gluten/Yeast Free (3), Wheat (4) and Sweet Bread (5).

The Fruit & Nut dispenser is yet another feature of your Ma-baker Pro, which was designed for, added convenience to you, taking the guess-work out of recipes.



Fruit and Nut Dispenser

The Baking Process.

Mixing, Kneading, Rising, Baking.... Here's a glimpse of how your Mellerware.

Ma-baker Pro automatically does all the steps for you.

Mixing and kneading

In standard bread baking, the baker mixes the ingredients first by stirring, then by kneading the dough by hand. The Ma-baker Pro mixes and kneads the dough automatically for you.

Rising

When making bread by hand, the dough is placed in a warm place to rise after mixing, so that the yeast can ferment and produce gas. After mixing the dough, the baker maintains the optimum temperature for rising during this part of the process.

If you are using the Dough Only cycle, the baker will stop at the end of the first rising. The dough can now be removed and shaped - focaccia, pizza or any other creations, and placed in your own oven for baking.

Knock Down

Once the dough has risen, the baker will typically "knock down" the dough. This process helps to break apart large, unwanted pockets of air and gas that have developed through rising, giving

the bread a more even and appetising texture. The Ma-baker Pro handles this process automatically for you by turning on the kneading blade for just the right amount of time.

Second Rise

After it is knocked down, the bread bounces back, it rises a second time. Some breads require shorter or longer rising times. For example, wheat breads require a long rising time because the flour contains bran and wheat germ which inhibits rising. The Ma-baker Pro regulates the temperature and timing of this second rise automatically for you based on your selection.

Bake

The Ma-baker Pro automatically regulates baking time and temperature for perfect results every time!

Cool

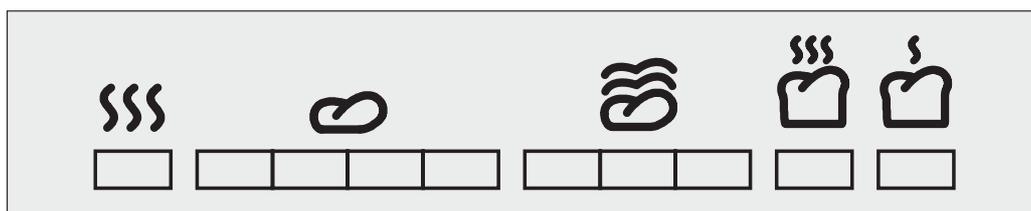
In standard baking, the baker removes the bread from the pan immediately to keep the crust from turning soggy. However the Ma-baker Pro has a 60 minute keep warm feature which helps remove the hot air from the baking chamber after the bread is done. This keeps the crust from getting soggy. After removing the bread leave to cool for at least 15 minutes before slicing.

Programming your Ma-baker Pro

The advanced technology of your breadmaker allows you to program 8 of your own recipes. By following these few simple instructions your favourite recipes will be at your fingertips.

Before commencing programming of your favourite recipes, it's important that you have a good understanding of each of the stages of the breadmaking cycle.

Note: The order in which each of these stages are discussed below are not true to the sequence of the breadmaking cycle, each consecutive stage has been numbered 1 to 8.



Baking Progress Monitor

Pre-Heat 1

Your Ma -baker Pro features a Pre-Heat function which helps to bring the ingredients to the optimum temperature for the yeast to activate when the kneading cycle begins. This is mainly used on Wheat breads and when making Jam, but is also handy to use on cold days.



The adjustable time for Pre-Heat is: 0 - 99 minutes.

Kneading 2

The Kneading cycle turns your ingredients to dough and is the most vital stage of breadmaking. It mixes the ingredients, activates the yeast and forms the frame work for the dough to rise



The adjustable time for Knead 1 is: 0 - 10 minutes.
The mixing paddle speed: Slow



The adjustable time for Knead 2 is: 0 - 30 minutes.
The mixing paddle speed: Fast

Although included as part of the kneading cycle, the knock down controls the expansion of gas in the rising cycles (ridding unwanted air pockets).



The adjustable time for Knockdown 1 is: 0 - 30 seconds.
The mixing paddle speed: Fast



The adjustable time for Knockdown 2 is: 0 - 30 seconds.
The mixing paddle speed: Fast

Programming your Ma-baker Pro - cont

Rising  : The temperature of your Ma-baker Pro increases causing the dough to expand and rise.

?		The adjustable time for Rise 1 is: 0 - 99 minutes. Temperature: Warm
---	---	---

?		The adjustable time for Rise 2 is: 0 - 99 minutes. Temperature: Warm
---	---	---

?		The adjustable time for Rise 3 is: 0 - 99 minutes. Temperature: Warm
---	---	---

Baking  : The temperature of your Ma-baker Pro increases again which encourages the dough to expand further.

?		The adjustable time for Baking is: 0 - 99 minutes. Temperature: High
---	--	---

Keep Warm  :

?		The adjustable time for Keep Warm is: 0 - 99 minutes. Temperature: Warm
---	---	--

When programming you can either use one of the existing menus or you can start from scratch by simply pressing the BOOK icon () and following steps 3 to 5 below.

1. Before you start programming your own recipe, select from one of the existing menu's from (1) to (8). This will be the basis of your new recipe.

Simply press the MENU button to cycle through the menus.

Note: Refer to the Time cycle chart on page 74, so you can choose the most appropriate menu.

2. To commence programming press the MODIFY button for 2 seconds.

The control panel will beep once, the BOOK icon () will show on the LCD window and the first stage of the breadmaking cycle - Preheat () will flash.

3. To adjust times press the +/- (/) buttons. When you have selected the desired time, press the MODIFY button to move to the next stage of the breadmaking cycle.

Then press the +/- (/) buttons again to select your desired times. Repeat this until all times have been entered.

Note: The process is completed when a longer double beep is heard, the BOOK icon () will flash and the total breadmaking cycle time is displayed.

Note: Don't forget, you can use the Quick Reference Help Cards as a reminder.

Programming your Ma-baker Pro - cont

4. Once you have finished programming, you can either save your recipe now, by simply pressing the SAVE button, the BOOK icon (📖) will stop flashing and the control panel will beep 3 times.

Your recipe has now been saved into one of the 8 Favourite Recipe slots.

OR

You can test your recipe first, without yet saving it by simply pressing START. If you then want to save the recipe you must ensure that you press SAVE before the end of the KEEP WARM (🔥) mode.

Note: You can not save the recipe once the Keep Warm cycle is complete.

5. To cancel the programming process at any stage simply press the CANCEL button.

Reprogramming a Favourite Recipe

You can make changes to, or replace any of your saved Favourite Recipes at any time.

1. Select the recipe you wish to modify by pressing the BOOK icon (📖) button. This will allow you to scroll through Favourite Recipes (1) to (8).
2. To commence programming press the MODIFY button for 2 seconds.

The control panel will beep once and the first stage of the breadmaking cycle - Preheat (🔥) will flash.

You can now follow the instructions as given in the programming section, steps 3 - 5.

Modifying Recipes During the Baking Process

The advanced technology in this breadmaker allows you complete baking freedom. You may even modify a recipe as it cooks. Simply push the MODIFY button, this will pause the machine, and use the +/- (/) buttons to modify the current stage. You will need to push the MODIFY button again to resume the breadmaking cycle.

Previewing Menus and Favourite Recipes

1. You can preview any program prior to beginning the breadmaking process by pressing the MODIFY button. Continuously press the MODIFY button to scroll through all stages.
2. To exit from previewing a Menu or Favourite Recipes press the CANCEL button. This will automatically return you to the beginning of the current Menu or Favourite Recipes.

How to use the Time Delay.

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

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

1. Follow steps 1 through to 4 on page 14.
2. Press the **DELAY (+/-)** button until you reach the number of hours and minutes that you want your bread to be ready.
3. Press the **START/PAUSE** button to begin the cycle. The Timer will start counting down and the Pre-Heat indicator will flash. The bread will be cooked and ready in the hours and minutes displayed on the LCD window.

Note: If you make a mistake, or need to reset the Timer, press the START/PAUSE button for 2-3 seconds.

Example

Before leaving for work at 8am, you decide to set the Time Delay so that the bread or selected program will be ready and completed by 6pm when you return home - which is 10 hours later.

After following instruction 1 above, press the **DELAY +/- (/)** button until the display reads 10.00. Then press **START**.

This tells you that your bread or selected program will be complete in 10 hours.

The Ma-baker Pro will begin counting down and your selected program will be complete by 6pm.

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

Power Interruption Program Protection.

Your Ma-baker Pro features a 10-30 minute Power Interruption Protection that protects the program memory in the advent of a black out or power surge.

This means that if there is a power interruption during your bread making, the machine will retain its memory for at least 10 minutes and continue cooking when the power supply returns. This feature is applicable whether the machine is in the Kneading, Baking, Rising or Delay cycle.

Without this feature the machine would reset and the breadmaking cycle would stop.

If you experience a power failure greater than 10 minutes you may need to discard your ingredients and start again.

Note: When the power fails the LCD screen may stay visible for some minutes and then fade out. This does not mean that your program has been lost.

Kneading	10 minutes
Baking	10 minutes
Rising	10 minutes
Delay	30 minutes

What Ingredients to use.

To achieve an optimum loaf of bread, always use fresh, quality ingredients.

Flour

Good quality flour should be used.

High protein bread flour can also be used.

It is important to weigh the flour required for each recipe as flour naturally aerates. This will ensure a perfectly baked loaf.

Bulk packs of flour may be used, however the result of your bread may vary. The texture and height of the bread will be inconsistent if the flour is stored for long periods of time in unsatisfactory conditions. Purchase bulk packs of flour only if baking constantly.

Bread mixes

A variety of bread mixes can be used in your bread maker.

Directions of use are covered in the Recipe section.

Hints

- Different brands of yeast, used with different brands of flour, will influence the size and texture of your bread. Experiment with these ingredients to determine which combination of ingredients gives you the best result.
- It is normal for breads to be inconsistent in height and texture even if you are using the same ingredients time and time again. This inconsistency is usually influenced by the natural varying protein levels of wheat in the flour.

Handy hints to a better loaf.

Automatic Fruit & Nut Dispenser

Ensure that the Fruit & Nut Dispenser is closed prior to baking.

Freshness

Ensure all ingredients are fresh and used before the specified use-by date.

Unlike bread purchased at the Supermarket, there are no preservatives in the bread made in your Ma-baker Pro, therefore the bread will not keep as long.

Avoid using perishable ingredients such as milk, yogurt, eggs or cheese, with the Time Delay function.

Store dry ingredients in airtight containers, to prevent drying out.

Freezing bread

Prior to freezing your fresh bread, let it cool completely. Once the bread has cooled slice and wrap in plastic and use at your convenience.

Removing bread from the bread pan

Like a cake, the bread needs to cool slightly before removing from the bread pan. Allow the bread to sit in the pan for approximately 10 minutes before removing.

Toppings

Ingredients such as herbs, sesame seeds and chopped bacon can be added to the top of the bread during the baking stage. See page 73 for more information.

Open the lid of your Ma-baker Pro, gently brush the top of the loaf with a little milk or egg yolk and sprinkle with topping. (Do not allow ingredients to fall outside pan). Close lid and allow baking to continue.

Note: This step needs to be done quickly to prevent bread from sinking.

Crust colour

It is normal for the top of the bread to be lighter in colour than the sides. Different combinations of ingredients can encourage or discourage browning. If you would like the top crust to be slightly darker, select the Bake program setting and cook until desired colour is achieved.

Baking at high altitudes

At high altitudes above 900 meters, dough rises faster. Therefore, when baking at high altitudes some experimentation is required. Follow the suggested guidelines. Use one suggestion at a time and remember to write down which suggestion works best for you.

Suggestions:

1. Reduce the amount of yeast by 25%. This will stop the bread from over-rising.
2. Increase the salt by 25%. The bread will rise slower and have less of a tendency to sink.
3. Watch your dough as it mixes. Flour stored at high altitudes tends to be drier. You may have to add a few tablespoons of water, until the dough forms a nice ball.

Care and Cleaning.

Before cleaning the Ma-baker Pro, unplug it from the power outlet and allow it to cool completely.

To clean the exterior

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

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

To clean the non-stick baking pan

Wipe baking pan and kneading blade with a damp cloth and dry thoroughly. Do not use any harsh abrasives or strong household cleaners as these may damage the non-stick surface.

Avoid immersing the bread pan in water. However if necessary, gently wash bread pan in warm soapy water using a soft cloth.

Note: Your kneading blade has been fixed permanently to your baking pan.

Caring for your non-stick baking pan.

Do not use metal utensils to remove ingredients or bread, as they may damage the non-stick coating.

Do not be concerned if the non-stick coating wears off or changes colour over time. This is a result of steam, moisture, food acids, mixing of various ingredients and normal wear and tear. This is in no way harmful and does not affect the performance of your Ma-baker Pro

Do not wash any part of your breadmaker in a dishwasher.

Do not immerse the Ma- baker Pro in water.

Remove and clean lid

To remove lid, raise the lid to approximately a 45° position and simply slide the lid toward you.

Wipe interior and exterior of lid with a damp cloth and dry thoroughly before replacing lid.

Storage

Make sure the Ma-baker Pro is completely cool and dry before storing.

Store your Ma-baker Pro with the lid closed and do not place heavy objects on top of the lid.

Help Guide

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

1. Consult Troubleshooting tips on pages 77 and/ or Questions & Answers on page 79.
2. To answer any further questions you may, call our Share Call line: 086 111 5006

For more information or advice on any Mellerware appliance, contact the Mellerware Consumer Service Line on 086 111 5006.

Recipes

Important Note:

Recipes may vary depending on the moisture content of the ingredients and may need to be adjusted, e.g. the weight of the flour changes when it has absorbed moisture from the air. Please feel free to experiment with slight variations to our recipes to get a better result. Always record the amounts you try so that you can adjust the recipe to your own liking.

You may find inconsistencies in the taste, texture and appearance of the bread you bake in your Ma-baker Pro. This is quite normal, and is normally due to the ingredients being used. To avoid disappointment, please read our list of recommended ingredients on page 22 before attempting any of the recipes provided in this Instruction Book.

Breadmix Recipes.

A breadmix will usually contain all the necessary ingredients such as flour, sugar, salt, etc. to make a loaf of bread.

There are a variety of breadmixes available. It is important to refer to the packaging directions before use, as the recipes and ingredients may vary.

For further information on bread mixes, we suggest you contact the bread mix manufacturer.

White breadmix recipes (Menu Setting - Basic 1)

Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program (1) **BASIC**
4. Select CRUST Colour, Loaf SIZE and press "START".

Bread will be baked in the number of hours indicated.

Breadmix Recipes - cont.

Wholemeal breadmix recipes (Menu Setting - Wheat 4)

Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program (4) **WHEAT**.
4. Select CRUST Colour, Loaf SIZE and press "START".

Bread will be baked in the number of hours indicated.

1.5kg Breadmix Recipes.

In your Ma-baker Pro you can bake 4 horizontal loaf sizes including a 1.5kg loaf.

Note: There are only three actual loaf size settings on the Ma-baker Pro. To bake a 1.5kg loaf simply select the 1.25kg setting and place the necessary amounts of ingredients into the baking pan.

Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program (1) **BASIC**
4. Select CRUST Colour.
5. Select the 1.25kg Loaf SIZE and press "START".

Bread will be baked in the number of hours indicated.

Basic Breads.

White Bread Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program (1) **BASIC**
4. Select CRUST Colour, Loaf SIZE and press "START".

Bread will be baked in the number of hours indicated.

Note: If using the (2) TURBO program setting, additional baking time may be required. If so, simply select (10) BAKE to continue baking.

Traditional White Loaf	750g	1.0kg	1.25kg
Water	360ml	415ml	418ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Salt	1 ¹ / ₂ teaspoons	2 teaspoons	2 ¹ / ₂ teaspoons
Sugar	1 tablespoon	1 tablespoon	1 ¹ / ₂ tablespoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Plain flour	600g (3 ³ / ₄)	680g (4 ¹ / ₄)	760g (4 ³ / ₄)
Yeast	1 ¹ / ₂ teaspoons	1 ¹ / ₂ teaspoons	2 teaspoons

Milk Bread	750g	1.0kg	1.25kg
Milk	375ml	410ml	450ml
Margarine	1 ¹ / ₂ tablespoons	1 ¹ / ₂ tablespoons	2 tablespoons
Salt	1 ¹ / ₂ teaspoons	1 ¹ / ₂ teaspoons	2 teaspoons
Sugar	3 tablespoon	3 tablespoons	4 tablespoons
Plain flour	560g (3 ¹ / ₂)	680g (4)	760g (4 ¹ / ₂)
Yeast	1 ¹ / ₂ teaspoons	1 ¹ / ₂ teaspoons	2 teaspoons

Basic Breads - cont.

Wholewheat Bread Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program (4) **WHEAT**.
4. Select CRUST Colour, Loaf SIZE and press "START".

Bread will be baked in the number of hours indicated.

Note: If using the (2) TURBO program setting, additional baking time may be required. If so, simply select (10) BAKE to continue baking.

Wholemeal Bread	750g	1.0kg	1.25kg
Water	320ml	420ml	520ml
Margarine	1 ¹ / ₂ tablespoons	2 tablespoons	2 ¹ / ₂ tablespoons
Salt	1 ¹ / ₂ teaspoons	2 teaspoons	2 ¹ / ₂ teaspoons
Brown Sugar	1 ¹ / ₂ tablespoons	2 tablespoons	2 ¹ / ₂ tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Wholemeal Plain Flour	540g (3 ¹ / ₃)	700g (4 ¹ / ₃)	860g (5 ¹ / ₃)
Yeast	1 ¹ / ₂ teaspoons	1 ¹ / ₂ teaspoons	2 teaspoons

Multigrain	750g	1.0kg	1.25kg
Water	370ml	470ml	570ml
Margarine	1 ¹ / ₂ tablespoons	2 tablespoons	2 ¹ / ₂ tablespoons
Grain Mix	¹ / ₂ cup	³ / ₄ cup	1 cup
Salt	1 teaspoon	1 ¹ / ₂ teaspoons	2 teaspoons
Brown Sugar	1 ¹ / ₂ tablespoons	2 tablespoons	2 ¹ / ₂ tablespoons
Skim Milk Powder	2 tablespoons	3 tablespoons	4 tablespoons
Plain flour	320g (2)	320g (2)	440g (2 ² / ₃)
Wholemeal plain flour	220g (1 ¹ / ₃)	380g (2 ¹ / ₃)	540g (3 ¹ / ₃)
Yeast	1 ¹ / ₂ teaspoons	1 ¹ / ₂ teaspoons	2 teaspoons

White Bread Varieties.

Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program (1) **BASIC**
4. Select CRUST Colour, Loaf SIZE and press "START".

Bread will be baked in the number of hours indicated.

Note: If using the (2) TURBO program setting, additional baking time may be required. If so, simply select (10) BAKE to continue baking.

Pumpkin Bread	750g	1.0kg	1.25kg
Water	300ml	400ml	500ml
Butter	1 tablespoon	2 tablespoons	3 tablespoons
Mashed / cooked pumpkin	$\frac{1}{4}$ cup	$\frac{1}{2}$ cup	$\frac{3}{4}$ cup
All spice, ground	1 teaspoon	1 teaspoon	$1\frac{1}{2}$ teaspoons
Nutmeg, ground	2 teaspoons	2 teaspoons	3 teaspoons
Salt	1 teaspoon	$1\frac{1}{2}$ teaspoons	2 teaspoons
Sugar	1 tablespoon	$1\frac{1}{2}$ tablespoons	2 tablespoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Plain flour	520g ($3\frac{1}{4}$)	600g ($3\frac{3}{4}$)	680g ($4\frac{1}{4}$)
Yeast	$1\frac{1}{2}$ teaspoons	$1\frac{1}{2}$ teaspoons	2 teaspoons

White Bread Varieties - cont.

Beetroot & Rosemary Bread	750g	1.0kg	1.25kg
Canned beetroot, drained/chopped	1/2 cup	3/4 cup	1 cup
Beetroot juice	1 tablespoon	1 tablespoon	1 1/2 tablespoons
Rosemary, dried	1 teaspoon	1 1/2 teaspoons	2 teaspoons
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Salt	1 1/2 teaspoons	2 teaspoons	2 1/2 teaspoons
Sugar	1 tablespoon	1 1/2 tablespoons	2 tablespoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Plain flour	600g (3 3/4)	680g (4 1/4)	760g (4 3/4)
Yeast	1 1/2 teaspoons	1 1/2 teaspoons	2 teaspoons

Cornbread	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoon	1 1/2 tablespoons	2 tablespoons
Cornmeal (polenta)	1/3 cup	1/2 cup	2/3 cup
Sugar	1 tablespoon	1 1/2 tablespoons	2 tablespoons
Salt	1 1/2 teaspoons	2 teaspoons	2 1/2 teaspoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Flour	560 (3 1/2)	640 (4)	720 (4 1/2)
Yeast	1 1/2 teaspoons	1 1/2 teaspoons	2 teaspoons
Fruit & Nut Dispenser			
Canned corn kernals drained	80g (1/2 cup)	120g (3/4)	160g (1)
Thyme, dried	1 teaspoon	1 teaspoon	1 1/2 teaspoons

White Bread Varieties - cont.

Wheat & Sunflower Bread	750g	1.0kg	1.25kg
Water	250ml	325ml	400ml
Margarine	1 tablespoon	1 1/2 tablespoons	2 tablespoons
Honey	1 tablespoon	1 1/2 tablespoons	2 tablespoons
Salt	1 teaspoon	1 1/2 teaspoons	2 teaspoons
Skim milk powder	1 tablespoon	1 1/2 tablespoons	2 tablespoons
Fine cracked wheat	1/3 cup	1/3 cup	1/2 cup
Plain flour	440g (2 ³ / ₄)	520g (3 ¹ / ₄)	600g (3 ³ / ₄)
Yeast	1 1/2 teaspoons	1 1/2 teaspoons	2 teaspoons
Fruit & Nut Dispenser			
Sunflower seeds	1/3 cup	1/3 cup	1/2 cup

Herbie Cheese Bread	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Salt	1 1/2 teaspoons	2 teaspoons	2 1/2 teaspoons
Sugar	1 tablespoon	1 1/2 tablespoons	2 tablespoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Plain flour	600g (3 ³ / ₄)	680g (4 ¹ / ₄)	760g (4 ³ / ₄)
Yeast	1 1/2 teaspoons	1 1/2 teaspoons	2 teaspoons
Fruit & Nut Dispenser			
Mozzarella, grated	1/2 cup	1/2 cup	3/4 cup
Mixed herbs	1 teaspoon	1 1/2 teaspoons	2 teaspoons

Pesto Bread	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Olive oil	2 tablespoons	2 1/2 tablespoons	3 tablespoons
Garlic, crushed	1 clove	1 clove	1 clove
Basil; fresh and chopped	1/2 cup	1/2 cup	3/4 cup
Salt	1 1/2 teaspoons	2 teaspoons	2 1/2 teaspoons
Sugar	1 tablespoon	1 1/2 tablespoons	2 tablespoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Plain flour	600g (3 ³ / ₄)	680g (4 ¹ / ₄)	760g (4 ³ / ₄)
Yeast	1 1/2 teaspoons	1 1/2 teaspoons	2 teaspoons
Fruit & Nut Dispenser			
Roasted pine nuts	1/2 cup	1/2 cup	3/4 cup

White Bread Varieties - cont.

Sour Cream & Chilli Bread	750g	1.0kg	1.25kg
Water	80ml	125ml	200ml
Sour cream	1/2 cup	3/4 cup	1 cup
Chilli powder	1 teaspoon	1 1/2 teaspoons	2 teaspoons
Salt	1 teaspoon	1 1/2 teaspoons	2 teaspoons
Brown sugar	1 tablespoon	1 1/2 tablespoons	2 tablespoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Plain flour	440g (2 1/4)	520g (3 1/4)	720g (4 1/2)
Yeast	1 1/2 teaspoons	1 1/2 teaspoons	2 teaspoons
	2	2	

Garlic & Herb Bread	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Garlic, crushed	2 cloves	2 cloves	3 cloves
Dried mixed herbs	2 teaspoons	2 teaspoons	3 teaspoons
Salt	1 1/2 teaspoons	2 teaspoons	2 1/2 teaspoons
Sugar	1 tablespoon	1 tablespoon	1 1/2 tablespoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Plain flour	600g (3 1/4)	680g (4 1/4)	760g (4 1/4)
Yeast	3	1	3
	11/2 teaspoons	11/2 teaspoons	2 teaspoons

Tomato & Basil Bread	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Basil, fresh and chopped	1 tablespoon	2 tablespoons	3 tablespoons
Tomato paste	1 tablespoon	1 1/2 tablespoons	2 tablespoons
Salt	1 1/2 teaspoons	2 teaspoons	2 1/2 teaspoons
Sugar	1 tablespoon	1 tablespoon	1 1/2 tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Plain flour	600g (3 1/4)	680g (4 1/4)	760g (4 1/4)
Yeast	1 1/2 teaspoons	1 1/2 teaspoons	2 teaspoons

White Bread Varieties - cont.

Italian Herb Bread	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Basil, dried	1 teaspoon	1 teaspoon	2 teaspoons
Rosemary, dried	1/2 teaspoon	1/2 teaspoon	1 teaspoon
Thyme, dried	1/2 teaspoon	1/2 teaspoon	1 teaspoon
Salt	1/2 teaspoons	2 teaspoons	2 1/2 teaspoons
Sugar	1 tablespoon	1 1/2 tablespoons	2 tablespoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Plain flour	600g (3 3/4)	680g (4 1/4)	760g (4 3/4)
Yeast	1 1/2 teaspoons	1 1/2 teaspoons	2 teaspoons

Rosemary & Olive Oil Bread	750g	1.0kg	1.25kg
Water	265ml	340ml	415ml
Olive oil	50ml	75ml	100ml
Rosemary, dried or fresh	1 teaspoon	2 teaspoons	3 teaspoons
Salt	1 1/2 teaspoons	2 teaspoons	2 1/2 teaspoons
Sugar	1 tablespoon	1 1/2 tablespoons	2 tablespoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Plain flour	600g (3 3/4)	680g (4 1/4)	760g (4 3/4)
Yeast	1 1/2 teaspoons	1 1/2 teaspoons	2 teaspoons

Olive & Sundried Tomato Bread	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Salt	1 1/2 teaspoons	2 teaspoons	2 1/2 teaspoons
Sugar	1 tablespoon	1 tablespoon	1 1/2 tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Plain flour	600g (3 3/4)	680g (4 1/4)	760g (4 3/4)
Yeast	1 1/2 teaspoons	1 1/2 teaspoons	2 teaspoons
Fruit & Nut Dispenser			
Sundried Tomato, drained and chopped	2 tablespoons	3 tablespoons	4 tablespoons
Olives, drained, seeded and chopped	2 tablespoons	2 1/2 tablespoons	3 tablespoons

White Bread Varieties - cont.

Orange & Thyme Bread	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Thyme, dried	1 teaspoon	1 1/2 teaspoons	2 teaspoons
Orange zest, grated	1 1/2 teaspoons	2 teaspoons	2 1/2 teaspoons
Salt	1 1/2 teaspoons	2 teaspoons	2 1/2 teaspoons
Sugar	1 tablespoon	1 1/2 tablespoons	2 tablespoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Plain flour	600g (3 3/4)	680g (4 1/4)	760g (4 3/4)
Yeast	1 1/2 teaspoons	1 1/2 teaspoons	2 teaspoons

Onion Bread	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Onion, chopped	3/4 cup	3/4 cup	1 cup
Salt	1 1/2 teaspoons	2 teaspoons	2 1/2 teaspoons
Sugar	1 tablespoon	1 tablespoon	1 1/2 tablespoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Plain flour	600g (3 3/4)	680g (4 1/4)	760g (4 1/4)
Yeast	1 1/2 teaspoons	1 1/2 teaspoons	2 teaspoons

Cumin & Coconut	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Cumin, ground	2 teaspoons	2 teaspoons	3 teaspoons
Corriander, ground	1 teaspoon	1 teaspoon	1 1/2 teaspoons
Salt	1/2 teaspoons	2 teaspoons	2 1/2 teaspoons
Sugar	1 tablespoon	1 1/2 tablespoons	2 tablespoons
Coconut milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Plain flour	600g (3 3/4)	680g (4 1/4)	760g (4 3/4)
Yeast	1 1/2 teaspoons	1 1/2 teaspoons	2 teaspoons
Fruit & Nut Dispenser			
Coconut, toasted	1/4 cup	1/3 cup	1/2 cup

White Bread Varieties - cont.

Salami Cheese Bread	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Oregano, dried	1/2 teaspoon	1 teaspoon	1 1/2 teaspoons
Salami, chopped	2/3 cup	2/3 cup	1 cup
Mozarella cheese, grated	1/3 cup	1/3 cup	1/2 cup
Salt	1 1/2 teaspoons	2 teaspoons	2 1/2 teaspoons
Sugar	1 tablespoon	1 tablespoon	1 1/2 tablespoons
Skim milk powder	1 tablespoon	1 tablespoon	1 1/2 tablespoons
Plain flour	600g (3 3/4)	680g (4 1/4)	760g (4 3/4)
Yeast	1 1/2 teaspoons	1 1/2 teaspoons	2 teaspoons

Lemon Poppyseed Bread	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Lemon zest, grated	2 tablespoons	2 1/2 tablespoons	3 tablespoons
Poppyseed	2 tablespoons	3 tablespoons	4 tablespoons
Salt	1 1/2 teaspoons	2 teaspoons	2 1/2 teaspoons
Sugar	1 tablespoon	1 tablespoon	1 1/2 tablespoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Plain flour	600g (3 3/4)	680g (4 1/4)	760g (4 3/4)
Yeast	1 1/2 teaspoons	1 1/2 teaspoons	2 teaspoons

Beer & Bacon Bread	750g	1.0kg	1.25kg
Flat Beer	140ml	200ml	260ml
Water	180ml	215ml	250ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Bacon, cooked and diced	1/3 cup	1/2 cup	2/3 cup
Mustard	1 tablespoon	1 1/2 tablespoons	2 tablespoons
Onions, chopped	1/2 cup	3/4 cup	1 cup
Salt	1 1/2 teaspoons	2 teaspoons	2 1/2 teaspoons
Sugar	1 tablespoon	1 tablespoon	1 1/2 tablespoons
Skim milk powder	1 tablespoon	1 tablespoon	1 1/2 tablespoons
Plain flour	600g (3 3/4)	680g (4 1/4)	760g (4 3/4)
Yeast	1 1/2 teaspoons	1 1/2 teaspoons	2 teaspoons

Wheat Bread Varieties.

All WHEAT cycles begin with a 30 minute pre-heat of ingredients. No blade movement occurs during this step.

Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program (4) **WHEAT**.
4. Select CRUST Colour, Loaf SIZE and press "START".

Bread will be baked in the number of hours indicated.

Note: If using the (2) TURBO setting, additional baking time may be required. If so, simply select (10) BAKE to continue baking

Sunflower & Oatmeal Bread	750g	1.0kg	1.25kg
Water	275ml	375ml	475ml
Margarine	1 tablespoon	1 1/2 tablespoons	2 tablespoons
Salt	1 1/2 teaspoons	1 1/2 teaspoons	2 teaspoons
Honey	1 tablespoon	2 tablespoons	3 tablespoons
Milk powder	1 tablespoon	1 1/2 tablespoons	2 tablespoons
Plain flour	320g (2)	400g (2 1/2)	480g (3)
Wholewheat flour	160g (1)	200g (1 1/4)	240g (1 1/2)
Oatmeal	1/3 cup	1/2 cup	3/4 cup
Yeast	1 1/2 teaspoons	1 1/2 teaspoons	1 1/2 teaspoons
Fruit & Nut Dispenser			
Sunflower seeds	1/4 cup	1/3 cup	1/2 cup

Crunchy Wheat & Honey	750g	1.0kg	1.25kg
Water	320ml	420ml	520ml
Margarine	1 1/2 tablespoons	2 tablespoons	2 1/2 tablespoons
Almonds, slivered	1/2 cup	1/2 cup	3/4 cup
Salt	1 1/2 teaspoons	2 teaspoons	2 1/2 teaspoons
Honey	3 tablespoons	3 1/2 tablespoons	4 tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Wholemeal plain flour	540g (3 1/2)	700g (4 1/3)	860g (5 1/3)
Yeast	1 1/2 teaspoons	1 1/2 teaspoons	2 teaspoons

Wheat Bread Varieties - cont.

Wholemeal Raisin/Nut	750g	1.0kg	1.25kg
Water	320ml	420ml	520ml
Margarine	1 ¹ / ₂ tablespoons	2 tablespoons	2 ¹ / ₂ tablespoons
Salt	1 teaspoon	1 ¹ / ₂ teaspoons	2 teaspoons
Brown sugar	1 ¹ / ₂ tablespoons	2 tablespoons	2 ¹ / ₂ tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Wholemeal plain flour	540g (3 ¹ / ₂)	700g (4 ¹ / ₃)	860g (5 ¹ / ₃)
Yeast	1 ¹ / ₂ teaspoons	1 ¹ / ₂ teaspoons	2 teaspoons
Fruit & Nut Dispenser			
Raisins	¹ / ₂ cup	¹ / ₂ cup	² / ₃ cup
Walnuts, chopped	¹ / ₄ cup	¹ / ₄ cup	¹ / ₃ cup

Soy & Linseed Bread	750g	1.0kg	1.25kg
Water	370ml	470ml	570ml
Margarine	1 ¹ / ₂ tablespoons	2 tablespoons	2 ¹ / ₂ tablespoons
Linseed meal	2 tablespoons	3 tablespoons	4 tablespoons
Soy grits	3 tablespoons	3 tablespoons	3 tablespoons
Salt	1 teaspoon	1 ¹ / ₂ teaspoons	2 teaspoons
Brown sugar	1 ¹ / ₂ tablespoons	2 tablespoons	2 ¹ / ₂ tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Wholemeal plain flour	320g (2)	320g (2)	370g (2 ¹ / ₃)
Plain flour	220g (1 ¹ / ₃)	380g (2 ¹ / ₃)	510g (3)
Yeast	1 ¹ / ₂ teaspoons	1 ¹ / ₂ teaspoons	2 teaspoons

Rye Bread	750g	1.0kg	1.25kg
Water	300ml	400ml	500ml
Margarine	1 tablespoon	1 ¹ / ₂ tablespoons	2 tablespoons
Salt	1 teaspoon	1 ¹ / ₂ teaspoons	2 teaspoons
Molases	2 tablespoons	2 ¹ / ₂ tablespoons	3 tablespoons
Caraway seeds	1 tablespoon	1 ¹ / ₂ tablespoons	2 tablespoons
Milk powder	1 tablespoon	1 ¹ / ₂ tablespoons	2 tablespoons
Wholemeal plain flour	400g (3 ¹ / ₂)	480g (4)	560g (4 ¹ / ₂)
Rye flour	160g (1)	160g (1)	200g (1 ¹ / ₄)
Yeast	1 ¹ / ₂ teaspoons	1 ¹ / ₂ teaspoons	2 teaspoons

Wheat Bread Varieties - cont.

Museli Bread	750g	1.0kg	1.25kg
Water	320ml	420ml	520ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Salt	1 teaspoon	1 1/2 teaspoons	2 teaspoons
Brown sugar	1 1/2 tablespoons	2 tablespoons	2 1/2 tablespoons
Skim milk powder	1 tablespoon	1 1/2 tablespoons	2 tablespoons
Wholemeal flour	220g (1 1/3)	300g (1 2/3)	300g (1 2/3)
Plain flour	320g (2)	400g (2 1/2)	560g (3 1/2)
Yeast	1 1/2 teaspoons	1 1/2 teaspoons	2 teaspoons
Fruit & Nut Dispenser			
Muesli, toasted	1/2 cup	3/4 cup	1 cup

Russian Blackbread	750g	1.0kg	1.25kg
Water	300ml	375ml	450ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Fennel seeds	1 teaspoon	1 teaspoon	1 1/2 teaspoons
Molasses	2 tablespoons	3 tablespoons	4 tablespoons
Salt	1 teaspoon	1 teaspoon	1 1/2 teaspoons
Instant coffee powder	1 teaspoon	2 teaspoons	3 teaspoons
Rye bread	120g (3/4)	160g (1)	200g (1 1/4)
Wholemeal	120g (3/4)	160g (1)	200g (1 1/4)
Plain flour	200g (1 1/4)	240g (1 1/2)	280g (1 3/4)
Yeast	1 teaspoon	1 teaspoon	1 1/2 teaspoons

Orange Caraway Bread	750g	1.0kg	1.25kg
Water	320ml	420ml	520ml
Margarine	1 1/2 tablespoons	2 tablespoons	2 1/2 tablespoons
Salt	1 1/2 teaspoons	2 teaspoons	2 1/2 teaspoons
Brown sugar	1 1/2 tablespoons	2 tablespoons	2 1/2 tablespoons
Orange zest, grated	1 1/2 teaspoons	2 teaspoons	2 1/2 teaspoons
Caraway seeds	1 1/2 teaspoons	2 teaspoons	2 1/2 teaspoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Wholemeal flour	540g (3 1/3)	700g (4 1/3)	860g (5 1/3)
Yeast	1 1/2 teaspoons	1 1/2 teaspoons	2 teaspoons

Wheat Bread Varieties - cont.

Multigrain Bread	750g	1.0kg	1.25kg
Water	370ml	470ml	570ml
Margarine	1 ¹ / ₂ tablespoons	2 tablespoons	2 ¹ / ₂ tablespoons
Grain mix	¹ / ₂ cup	³ / ₄ cup	1 cup
Salt	1 teaspoon	1 ¹ / ₂ teaspoons	2 teaspoons
Brown sugar	1 ¹ / ₂ tablespoons	2 tablespoons	2 ¹ / ₂ tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Plain flour	320g (2)	380g (2 ¹ / ₃)	540g (3 ¹ / ₃)
Wholemeal flour	220g (1 ¹ / ₃)	380g (2 ¹ / ₃)	440g (2 ² / ₃)
Yeast	1 ¹ / ₂ teaspoons	1 ¹ / ₂ teaspoons	2 teaspoons

Pumpernickle Bread	750g	1.0kg	1.25kg
Water	320ml	420ml	520ml
Margarine	1 ¹ / ₂ tablespoons	2 tablespoons	2 ¹ / ₂ tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Cocoa	2 tablespoons	2 ¹ / ₂ tablespoons	3 tablespoons
Treacle	¹ / ₃ cup	¹ / ₂ cup	² / ₃ cup
Salt	1 teaspoon	1 ¹ / ₂ teaspoons	2 teaspoons
Rye flour	120g (³ / ₄)	160g (1)	200g (1 ¹ / ₄)
Wholemeal flour	420g (2 ² / ₃)	540g (3 ¹ / ₃)	660g (4)
Yeast	1 ¹ / ₂ teaspoons	1 ¹ / ₂ teaspoons	2 teaspoons

Wholemeal Carrot Bread	750g	1.0kg	1.25kg
Water	300ml	375ml	450ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Carrot, peeled and grated	¹ / ₃ cup	² / ₃ cup	1 cup
Nutmeg, ground	1 teaspoon	1 ¹ / ₂ teaspoons	2 teaspoons
Brown sugar	2 tablespoons	2 ¹ / ₂ tablespoons	3 tablespoons
Salt	1 teaspoon	1 ¹ / ₂ teaspoons	2 teaspoons
Skim milk powder	1 tablespoon	1 ¹ / ₂ tablespoons	2 tablespoons
Wholemeal plain flour	240g (1 ¹ / ₂)	320g (2)	400g (2 ¹ / ₂)
Plain flour	200g (1 ¹ / ₄)	240g (1 ¹ / ₂)	280g (1 ³ / ₄)
Yeast	1 teaspoon	1 teaspoon	1 ¹ / ₂ teaspoons

Wheat Bread Varieties - cont.

Potato & Peppercorn	750g	1.0kg	1.25kg
Water	320ml	420ml	520ml
Margarine	1 ¹ / ₂ tablespoons	2 tablespoons	2 ¹ / ₂ tablespoons
Salt	1 ¹ / ₂ teaspoons	2 teaspoons	2 ¹ / ₂ teaspoons
Sugar	1 ¹ / ₂ tablespoons	2 tablespoons	2 ¹ / ₂ tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Instant potato flakes	3 tablespoons	4 tablespoons	5 tablespoons
Wholemeal plain flour	380g (2 ¹ / ₃)	540g (3 ¹ / ₃)	540g (3 ¹ / ₃)
Plain flour	160g (1)	160g (1)	320g (2)
Yeast	1 teaspoon	1 teaspoon	1 ¹ / ₂ teaspoons
Fruit & Nut Dispenser			
Green peppercorns, drained	2 tablespoons	2 tablespoons	3 tablespoons

Gluten Free Breads.

We understand the importance of a staple food such as bread in a gluten intolerant individuals diet. Realising that there have been breadmakers on the market that do not deliver a suitable Gluten Free loaf, our objective, with the advanced technology of the Ma-Baker Pro, was to develop a recipe that produced a real result.

So all you have to do is simply add the ingredients, press a button and leave the rest up to the Ma-baker Pro.

Baking a successful Gluten Free loaf takes practice and a better understanding of the different ingredients. In order to help you along the path to a perfect Gluten Free loaf we have included some handy hints and ingredient information that you should read before attempting to bake your Gluten Free loaf.

Handy Hints

- For optimum results carefully follow the instructions for each recipe.
- All the our Gluten Free recipes can be frozen and will keep well.
- To ensure that all the ingredients have combined sufficiently, you may need to assist the kneading cycle. When baking your first few loaves you should inspect the dough texture approximately 5 minutes into the knead. If there is any unmixed dry ingredients use a plastic spatula and scrape down the sides of the baking pan, and mix in the same direction as the blade is rotating.
- Do not use the Time Delay setting when making Gluten Free bread as some ingredients are perishable and may spoil.
- Allow the bread to cool completely before slicing.
- It is normal for Gluten Free bread to be heavy and slightly dense in texture. These breads should be at least 10-12cm in height and rich in flavour. For a lighter loaf you may reduce the salt quantity to $\frac{1}{2}$ teaspoon.
- Weigh all ingredients, including water for best results.
- Use metric measures for all dry ingredients.
- When using vinegar never use malt vinegar.
- Remove the baking pan from the baking chamber immediately after the bake cycle is completed. Never leave in for the Keep Warm function.
- Leave bread in the baking pan for approximately 7 minutes before removing onto a cooling rack.

Flours

- A blend of flours will give a better result and assist in browning.
- When using only rice flour you will get a pale crust on top, regardless of the cooking time.
- Both fine and course white rice flour works well.
- If using rice flour only you find your bread will go stale quicker when compared to using a blend of flours. The addition of oil will help keep the bread fresh for longer.

Gluten Free Breads - cont.

Consistency

- The dough should resemble a thick cake mix. Check 10-15 minutes into kneading and if the consistency is too thick add a little water - 1 tablespoon at a time.
- Environmental factors can have a large effect on the consistency of the dough. A change in atmospheric conditions can affect the reaction of the yeast. For example if baking bread on a wet, humid day, you may need to reduce the water by 10-20mls to achieve the desired consistency for the dough.

Gluten Free Rice Bread

500mls of warm water

2 teaspoons Yeast

3 x 60g eggs

1¹/₃ teaspoons salt

1/3 cup canola or olive oil

1 teaspoon white vinegar (never malt)

1 cup brown rice flour

2 cups white rice flour

1 cup cornflour or Arrowroot

1 tablespoon Xanthan Gum

2 tablespoons sugar

Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program (3) **GLUTEN FREE/YEAST FREE**
4. Select a **Dark CRUST** Colour.
5. Select a **1.25kg** Loaf SIZE and press "START".

Bread will be baked in the number of hours indicated.

Gluten Free Breads - cont.

Gluten Free Grain Bread

<i>490-500mls warm water</i>	<i>1 cup arrowroot</i>
<i>3 x 60g eggs</i>	<i>3 tablespoons grain*</i>
<i>1/2 cup oil</i>	<i>1 tablespoon Xanthan Gum</i>
<i>1 teaspoon vinegar</i>	<i>2 tablespoons sugar</i>
<i>1/2 cup brown rice flour</i>	<i>1 1/2 teaspoons salt</i>
<i>1/2 cup besan (chick pea)</i>	<i>2 teaspoons yeast</i>
<i>2 cups white rice flour</i>	

***Mix of grain to use:** sesame, poppy, sunflower seeds, soy grit, pepitas (pumpkin seeds), linseed meal and coarse polenta.

Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program (3) **GLUTEN FREE / YEAST FREE**
4. Select a **Dark CRUST** Colour.
5. Select a **1.0kg** Loaf SIZE and press "START".

Bread will be baked in the number of hours indicated.

Gluten Free Rice & Besan Bread

<i>470mls water</i>	<i>2 cups white rice flour</i>
<i>3 x 60g eggs</i>	<i>1 cup arrowroot</i>
<i>1/3 cup oil</i>	<i>1 tablespoon Xanthan Gum</i>
<i>1 teaspoon vinegar</i>	<i>2 tablespoons sugar</i>
<i>1/2 cup brown rice flour</i>	<i>1 1/2 teaspoons salt</i>
<i>1/2 cup besan (chick pea)</i>	<i>2 teaspoons yeast</i>

Variation: 1/2 cup grated cheese can be added after arrowroot.

Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program (3) **GLUTEN FREE / YEAST FREE**
4. Select a **Dark CRUST** Colour.
5. Select a **1.0kg** Loaf SIZE and press "START".

Bread will be baked in the number of hours indicated.

Gluten Free Breads - cont.

Gluten Free Fruit Loaf

<i>470mls water</i>	<i>1 tablespoon Xanthan Gum</i>
<i>3 x 60g eggs</i>	<i>1 tablespoon white sugar</i>
<i>1/3 cup oil</i>	<i>3 tablespoons brown sugar</i>
<i>1 teaspoon vinegar</i>	<i>1 1/2 teaspoons salt</i>
<i>1/2 cup brown rice flour</i>	<i>1 teaspoon cinnamon</i>
<i>1/2 cup besan or soy flour</i>	<i>2 teaspoons yeast</i>
<i>2 cups white rice flour</i>	
<i>1 cup arrowroot</i>	

Fruit: Fill the Fruit & Nut dispenser with mixed fruit; sultanas, currants, raisins, chopped apricots, apple, pear, prunes, dates, figs. Make sure you use dried fruit.

Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program (3) GLUTEN FREE/YEAST FREE.
4. Select a Dark CRUST Colour.
5. Select a 1.25kg Loaf SIZE and press "START".

Bread will be baked in the number of hours indicated.

Gluten Free Bread Rolls (great for kids lunches)

You may use any of the listed Gluten Free recipes.

Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program (12) **PIZZA DOUGH**
4. Upon completion of this setting, remove the baking pan and place the dough evenly in 12 medium greased muffin cups.
5. Using a wet fork and cold water, level of the tops.

NOTE: Toppings can be placed on the rolls at this stage - grated cheese, cinamon sugar or crushed nuts for fruit rolls.

6. Bake in a pre-heated oven (190°C) for 10-12 minutes or until golden brown.

Gluten Free Breads - cont.

Recommended Programming options

There are many factors that can influence the success of your Gluten-Free loaf such as quality of ingredients and environment conditions - altitude, humidity and temperature.

We recommend experimenting with the programability of this bread maker - particularly for Gluten Free recipes. See page 18 for more details.

stage (Knead 2).

Steps to modifying Knead 2:

1. Press Menu button to select the Gluten Free setting (MENU 3).
2. Select a Dark CRUST colour and 1.25kg Loaf SIZE.
3. Hold the MODFIY button down for 2 seconds until you hear a beep. The BOOK icon () will show on the LCD window and the first stage of the bread making cycle - PREHEAT () - will flash.
4. Press the MODIFY button twice to progress to the second Knead (Knead 2).
On the Knead section () of the Baking Progress Monitor the second rectangle will be blacked out (). The time on the display will read: '15' minutes.5. Increase this time with the + () button so as to read '30'.
6. Continue to press the MENU button through to the end of the recipe. You will hear a double beep and the BOOK icon () will flash.
7. Press the SAVE button and the BOOK icon () will stop flashing and the machine will beep 3 times.
8. Press START.

This new recipe has now been saved as '3' in the 'Favourite Recipe'. To retrieve this recipe for future use see page 20.

Note: Please refer to the Time Cycle Chart on page 74 to gain a greater understanding of the different timings for each stage of the bread making process.

Yeast Free Breads.

Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program (3) **GLUTEN FREE/YEAST FREE**
4. Select a Light CRUST Colour and a 1.0kg Loaf SIZE.
5. Press the MODIFY button and hold for 2 seconds.
6. Press the MODIFY button 5 times, until the Baking Progress Monitor is flashing on the Raising stage (☞). Using the DELAY/ADJUST (+/-) button, set the time to "0:00" minutes. Repeat this step for all of the raising stages.
7. Press the MODIFY button, the Baking Progress Monitor should be flashing on the Baking stage. Use the DELAY/ADJUST (+/-) button to increase the bake time to 80 minutes
8. Press MODIFY twice and press "START".

Note: These breads will normally be more unevenly textured than standard bread. We recommend you use good quality flour, like Snow Flake or Golden Cloud. Do not use generic brands of flour they are more likely to give inconsistent results.

Tip: We recommend you save this to your favourites recipes (see page ?? for more information).

Important:

- If the bread is still dough like at the end of the cycle or you would like your bread cooked for a longer time, simply select the bake function to continue cooking.
- You may need to wait 10-15 minutes for the machine to cool down before you select the bake program.
- You can stop the bake process at any time by pressing the CANCEL button for 2 seconds, or extend the baking time by using the MODIFY key.

Lemon and Honey Bread

3 tablespoons oil

3 eggs

220ml buttermilk

1/4 cup honey

1/4 teaspoon salt

1 tablespoon grated lemon zest

3/4 cup Mashed Banana

600g (3 3/4 cups) self raising flour

Date & Walnut Bread

3 1/2 tablespoons oil

3 eggs,

220ml buttermilk

1/4 teaspoon salt

1/4 cup brown sugar

400g (2 1/2) self raising flour

Fruit & Nut Dispenser

1/4 cup chopped dates

1/4 cup chopped walnuts

Yeast Free Breads - cont.

Savoury Yeast Free

3 tablespoons oil

3 eggs, 220ml milk

1/4 teaspoon salt

2 tablespoons sugar

1/2 cup mixed grain

600g (3 3/4 cups) self raising flour

Capsicum & Cheese Bread

3 1/2 tablespoons oil

3 eggs, 220ml buttermilk

1/4 teaspoon parmasen

1/4 teaspoon salt

1/2 tablespoon sugar

600g (3 3/4 cups) self raising flour

Fruit & Nut Dispenser

1/3 cup red capsicum, chopped

Olive & Onion Bread

3 tablespoons oil

3 eggs

220ml milk

1/4 teaspoon salt

2 tablespoons sugar

600g (3 3/4 cups) self raising flour

Fruit & Nut Dispenser

1/4 cup chopped onion

2 tablespoons chopped olives

Banana & Pecan

3 tablespoons oil

3 eggs

220ml milk

1/4 teaspoon salt

3 tablespoons sugar

3/4 cup Mashed Banana

600g (3 3/4 cups) self raising flour

Fruit & Nut Dispenser

1/3 cup chopped Pecans

Sweet Breads.

For optimum results, always select the Light Crust Colour to prevent the crust from burning.

Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program (5) **SWEET**
4. Select CRUST Colour, Loaf SIZE and press "START".

Bread will be baked in the number of hours indicated.

Do not use Time Delay Setting when baking the Sweet breads as the ingredients will spoil.

Note: If using the (2) TURBO setting, additional baking time may be required. If so, simply select (10) BAKE to continue baking.

Old Fashioned Oat	750g	1.0kg	1.25kg
Water	270ml	400ml	525ml
Margarine	2 tablespoons	3 tablespoons	4 tablespoons
Rolled Oats	$\frac{1}{2}$ cup	$\frac{3}{4}$ cup	1 cup
Salt	$1\frac{1}{2}$ teaspoons	2 teaspoons	$2\frac{1}{2}$ teaspoons
Honey	$\frac{1}{4}$ cup	$\frac{1}{2}$ cup	$\frac{1}{2}$ cup
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Plain flour	480g (3)	640g (4)	800g (5)
Yeast	2 teaspoons	2 teaspoons	$2\frac{1}{2}$ teaspoons

Cinnamon / Raisin Bread	750g	1.0kg	1.25kg
Water	250ml	375ml	500ml
Cinnamon, ground	2 teaspoons	2 teaspoons	3 teaspoons
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Salt	$1\frac{1}{2}$ teaspoons	2 teaspoons	$2\frac{1}{2}$ teaspoons
Brown sugar	2 tablespoons	3 tablespoons	4 tablespoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Plain flour	480g (3)	640g (4)	800g (5)
Yeast	2 teaspoons	2 teaspoons	$2\frac{1}{2}$ teaspoons
Fruit & Nut Dispenser			
Sultanas or Raisins	$\frac{1}{2}$ cup	$\frac{3}{4}$ cup	$\frac{3}{4}$ cup

Sweet Breads - cont.

Chocolate Bread	750g	1.0kg	1.25kg
Water	250ml	325ml	420ml
Margarine	2 tablespoons	2 tablespoons	3 tablespoons
Cocoa	1 tablespoon	1 1/2 tablespoons	2 tablespoons
Salt	1 1/2 teaspoons	1 1/2 teaspoons	2 teaspoons
Sugar	2 tablespoons	3 tablespoons	4 tablespoons
Skim milk powder	2 tablespoons	2 tablespoons	2 1/2 tablespoons
Plain flour	480g (3)	520g (3 1/4)	560g (3 1/2)
Yeast	2 teaspoons	2 teaspoons	3 teaspoons
Fruit & Nut Dispenser			
Chocolate chips	3/4 cup	1 cup	1 cup

Banana Macadamia	750g	1.0kg	1.25kg
Water	125ml	200ml	275ml
Margarine	2 tablespoons	2 tablespoons	3 tablespoons
Banana, mashed	3/4 cup	3/4 cup	1 cup
Egg	1x 60g	1x60g	1x60g
Salt	1 1/2 teaspoons	2 teaspoons	2 1/2 teaspoons
Sugar	3 tablespoons	3 tablespoons	4 tablespoons
Skim milk powder	2 tablespoons	2 tablespoons	3 tablespoons
Plain flour	520g (3 1/4)	600g (3 3/4)	680g (4 1/4)
Yeast	2 teaspoons	2 teaspoons	3 teaspoons
Fruit & Nut Dispenser			
Macadamia nuts, roughly chopped	1/2 cup	3/4 cup	1 cup

Apple Spice Bread	750g	1.0kg	1.25kg
Water	250ml	375ml	500ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Cinnamon, ground	2 teaspoons	2 1/2 teaspoons	3 teaspoons
Clove, ground	1/2 teaspoon	1/2 teaspoon	1/2 teaspoon
Salt	1 1/2 teaspoons	2 teaspoons	2 1/2 teaspoons
Brown sugar	2 tablespoons	2 1/2 tablespoons	3 tablespoons
Skim milk powder	1 tablespoon	1 1/2 tablespoons	2 tablespoons
Plain flour	480g (3)	680g (4 1/4)	880g (5 1/2)
Yeast	2 teaspoons	2 teaspoons	2 1/2 teaspoons
Fruit & Nut Dispenser			
Dried Apples, chopped	1/3 cup	2/3 cup	1 cup

Sweet Breads - cont.

Pina Colada Bread	750g	1.0kg	1.25kg
Water	225ml	290ml	360ml
Rum	1 tablespoon	2 tablespoons	3 tablespoons
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Pineapple, crushed and drained	$\frac{2}{3}$ cup	$\frac{3}{4}$ cup	1 cup
Salt	$1\frac{1}{2}$ teaspoons	2 teaspoons	$2\frac{1}{2}$ teaspoons
Sugar	2 tablespoons	2 tablespoons	3 tablespoons
Skim milk powder	1 tablespoon	$1\frac{1}{2}$ tablespoons	2 tablespoons
Plain flour	480g (3)	640g (4)	800g (5)
Yeast	2 teaspoons	2 teaspoons	$2\frac{1}{2}$ teaspoons
Fruit & Nut Dispenser			
Roast coconut	$\frac{1}{2}$ cup	$\frac{3}{4}$ cup	1 cup

Apricot Bread	750g	1.0kg	1.25kg
Water	250ml	375ml	500ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Nutmeg, ground	2 teaspoons	$2\frac{1}{2}$ teaspoons	3 teaspoons
Salt	$1\frac{1}{2}$ teaspoons	2 teaspoons	$2\frac{1}{2}$ teaspoons
Brown sugar	2 tablespoons	2 tablespoons	3 tablespoons
Skim milk powder	1 tablespoon	$1\frac{1}{2}$ tablespoons	2 tablespoons
Plain flour	480g (3)	680g ($4\frac{1}{4}$)	880g ($5\frac{1}{2}$)
Yeast	2 teaspoons	2 teaspoons	$2\frac{1}{2}$ teaspoons
Fruit & Nut Dispenser			
Dried apricots, chopped	$\frac{2}{3}$ cup	$\frac{3}{4}$ cup	1 cup

Coconut & Cherry Loaf	750g	1.0kg	1.25kg
Water	240ml	320ml	400ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Salt	$1\frac{1}{2}$ teaspoons	2 teaspoons	$2\frac{1}{2}$ teaspoons
Honey	3 tablespoons	$\frac{1}{4}$ cup	4 tablespoons
Canned cherries, chopped	$\frac{2}{3}$ cup	$\frac{3}{4}$ cup	1 cup
Wholewheat flour	240g ($1\frac{1}{2}$)	320g (2)	400g ($2\frac{1}{2}$)
Plain flour	240g ($1\frac{1}{2}$)	320g (2)	400g ($2\frac{1}{2}$)
Yeast	2 teaspoons	2 teaspoons	$2\frac{1}{2}$ teaspoons
Fruit & Nut Dispenser			
Coconut, toasted	$\frac{1}{2}$ cup	$\frac{3}{4}$ cup	1 cup

Sweet Breads - cont.

Mixed Fruit Bread	750g	1.0kg	1.25kg
Water	250ml	375ml	500ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Clove, ground	1 teaspoon	1 1/2 teaspoons	2 teaspoons
Nutmeg, ground	2 teaspoons	2 1/2 teaspoons	3 teaspoons
Salt	1 1/2 teaspoons	2 teaspoons	2 1/2 teaspoons
Brown sugar	2 tablespoons	2 tablespoons	3 tablespoons
Skim milk powder	1 tablespoons	1 1/2 tablespoons	2 tablespoons
Plain flour	480g (3)	680g (4 1/4)	880g (5 1/2)
Yeast	2 teaspoons	2 teaspoons	2 1/2 teaspoons
Fruit & Nut Dispenser			
Mixed dried fruit	1/3 cup	2/3 cup	1 cup

Maple Walnut Bread	750g	1.0kg	1.25kg
Water	140ml	220ml	300ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Salt	1 1/2 teaspoons	2 teaspoons	2 1/2 teaspoons
Maple syrup	1/4 cup	1/2 cup	1/2 cup
Skim milk powder	1 tablespoons	1 1/2 tablespoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Plain flour	240g (1 1/2)	320g (2)	400g (2 1/2)
Wholewheat flour	240g (1 1/2)	320g (2)	400g (2 1/2)
Yeast	2 teaspoons	2 teaspoons	2 1/2 teaspoons
Fruit & Nut Dispenser			
Walnuts, chopped	1/3 cup	2/3 cup	1 cup

Fig & Golden Syrup Loaf	750g	1.0kg	1.25kg
Water	270ml	400ml	525ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Salt	1 1/2 teaspoons	2 teaspoons	2 1/2 teaspoons
Ginger, ground	1/2 teaspoon	1 teaspoon	1 1/2 teaspoons
Golden syrup	1/4 cup	1/2 cup	1/2 cup
Skim milk powder	1 tablespoons	1 1/2 tablespoons	2 tablespoons
Plain flour	480g (3)	640g (4)	800g (5)
Yeast	2 teaspoons	2 teaspoons	2 1/2 teaspoons
Fruit & Nut Dispenser			
Dry figs, chopped	1/2 cup	3/4 cup	1 cup

Sweet Breads - cont.

Gingerbread	750g	1.0kg	1.25kg
Water	250ml	375ml	500ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Salt	1 ¹ / ₂ teaspoons	2 teaspoons	2 ¹ / ₂ teaspoons
Golden syrup	¹ / ₄ cup	¹ / ₄ cup	¹ / ₃ cup
Ginger, ground	2 teaspoons	2 ¹ / ₂ teaspoons	3 teaspoons
All spice, ground	¹ / ₂ teaspoon	¹ / ₂ teaspoon	1 teaspoon
Plain flour	480g (3)	640g (4)	800g (5)
Yeast	2 teaspoons	2 teaspoons	2 ¹ / ₂ teaspoons
Fruit & Nut Dispenser			
Sultanas	¹ / ₄ cup	¹ / ₄ cup	¹ / ₂ cup
Almonds, slivered	¹ / ₄ cup	¹ / ₄ cup	¹ / ₄ cup

Date & Espresso Loaf	750g	1.0kg	1.25kg
Boiling water	275ml	375ml	475ml
Dates, chopped	¹ / ₂ cup	³ / ₄ cup	1 cup
Coffee & chicory essence	2 tablespoons	3 tablespoons	4 tablespoons

15 MINUTE BREAK

Margarine	2 tablespoons	3 tablespoons	4 tablespoons
Salt	1 ¹ / ₂ teaspoons	1 ¹ / ₂ teaspoons	2 teaspoons
Sugar	2 tablespoons	3 tablespoons	4 tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Plain flour	480g (3)	560g (3 ¹ / ₂)	640g (4)
Yeast	2 teaspoons	2 teaspoons	2 ¹ / ₂ teaspoons

Note: Combine the first 3 ingredients in the bread pan and leave to cool for 15 minutes before proceeding.

Sweet Breads - cont.

Chunky Peanut Bread	750g	1.0kg	1.25kg
Water	270ml	370ml	470ml
Margarine	2 tablespoons	3 tablespoons	4 tablespoons
Salt	1 teaspoon	1 1/2 teaspoons	2 teaspoons
Brown sugar	1 1/2 tablespoons	2 1/2 tablespoons	3 1/2 tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Plain flour	320g (2)	360g (2 1/4)	400g (2 1/2)
Wholemeal flour	160g (1)	200g (1 1/4)	240g (1 1/2)
Yeast	2 teaspoons	2 teaspoons	2 1/2 teaspoons
Fruit & Nut Dispenser			
Roasted peanuts, chopped	1/2 cup	3/4 cup	1 cup

French Breads.

Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program (6) **FRENCH**
4. Select CRUST Colour, Loaf SIZE and press "START".

Bread will be baked in the number of hours indicated.

Do not use Time Delay Setting when baking the Sourdough Bread as the ingredients will spoil.

Note: If using the (2) TURBO setting, additional baking time may be required. If so, simply select (10) BAKE to continue baking.

French Bread	750g	1.0kg	1.25kg
Water	290ml	350ml	410ml
Margarine	1 ¹ / ₂ tablespoons	2 tablespoons	2 ¹ / ₂ tablespoons
Salt	1 teaspoon	2 teaspoons	3 teaspoons
Sugar	1 tablespoon	1 tablespoon	1 ¹ / ₂ tablespoons
Plain flour	520g (3 ¹ / ₄)	680g (4 ¹ / ₄)	840g (5 ¹ / ₄)
Yeast	1 ¹ / ₂ teaspoons	1 ³ / ₄ teaspoons	2 teaspoons

Sourdough	750g	1.0kg	1.25kg
Water	220ml	270ml	320ml
Margarine	2 teaspoons	1 tablespoon	1 ¹ / ₂ tablespoons
Plain yogurt	¹ / ₂ cup	³ / ₄ cup	1 cup
Lemon juice	2 teaspoons	1 tablespoon	1 ¹ / ₂ tablespoons
Salt	1 teaspoon	1 ¹ / ₂ teaspoons	2 teaspoons
Sugar	1 tablespoon	2 tablespoons	3 tablespoons
Wholemeal plain flour	540g (3 ¹ / ₃)	700g (4 ¹ / ₃)	860g (5 ¹ / ₃)
Yeast	1 ¹ / ₂ teaspoons	2 teaspoons	2 ¹ / ₂ teaspoons

Turbo Breads.

Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program (2) **TURBO**
4. Select CRUST Colour, Loaf SIZE and press "START".

Bread will be baked in the number of hours indicated.

Note: The turbo setting has a reduced time for proofing. The turbo setting may be used for any of the white, wholemeal, sweet or french bread recipes. However the volume will be reduced and the texture will be denser. Experiment with this feature on your Ma-baker Pro by increasing the yeast by 1/2 teaspoon in standard recipes. Take note of the results so you can reproduce your successes.

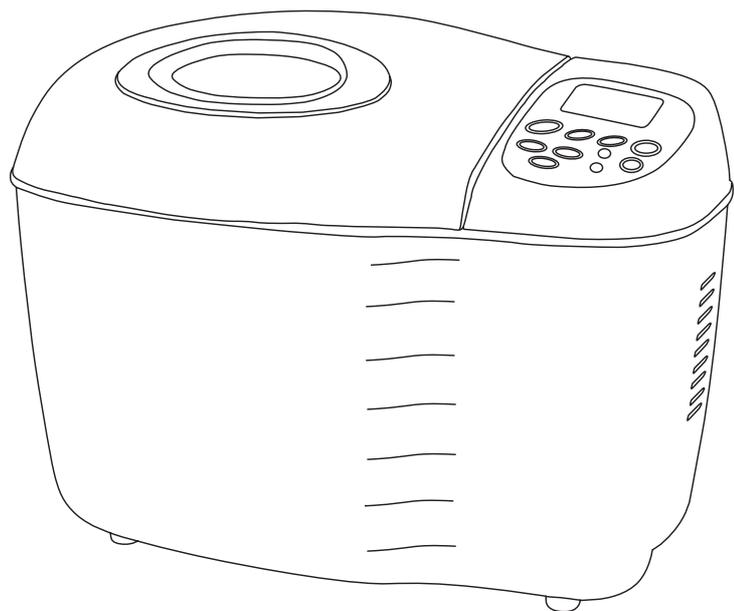
It is not recommended that 1.5kg loafs be baked using the TURBO function.

White Rapid Bread	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoons	2 tablespoons	3 tablespoons
Salt	1 ¹ / ₂ teaspoon	2 teaspoons	2 ¹ / ₂ teaspoons
Sugar	1 tablespoon	1 tablespoon	1 ¹ / ₂ tablespoons
Skim milk powder	1 tablespoon	2 tablespoon	3 teaspoon
Plain flour	600g (3 ³ / ₄)	680g (4 ¹ / ₄)	760g (4 ³ / ₄)
Yeast	2 teaspoons	2 teaspoons	2 ¹ / ₂ teaspoons

Wholemeal Rapid Bread	750g	1.0kg	1.25kg
Water	320ml	420ml	520ml
Margarine	1 ¹ / ₂ tablespoons	2 tablespoons	2 ¹ / ₂ tablespoons
Salt	1 ¹ / ₂ teaspoon	2 teaspoons	2 ¹ / ₂ teaspoons
Brown sugar	1 ¹ / ₂ tablespoons	2 tablespoons	2 ¹ / ₂ tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Wholemeal plain flour	540g (3 ¹ / ₃)	700g (4 ¹ / ₃)	860g (5 ¹ / ₃)
Yeast	2 teaspoons	2 teaspoons	2 ¹ / ₂ teaspoons

Turbo Breads - cont.

Rapid Multigrain	750g	1.0kg	1.25kg
Water	370ml	470ml	570ml
Margarine	1 ¹ / ₂ tablespoons	2 tablespoons	2 ¹ / ₂ tablespoons
Grain mix	1/2 cup	3/4 cup	1 cup
Salt	1 teaspoon	1 ¹ / ₂ teaspoons	2 teaspoons
Brown sugar	1 ¹ / ₂ tablespoons	2 tablespoons	2 ¹ / ₂ tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Plain flour	320g (2)	320g (2)	440g (2 ³ / ₄)
Wholemeal plain flour	220g (1 ¹ / ₃)	380g (2 ¹ / ₃)	540g (3 ¹ / ₃)
Yeast	2 teaspoons	2 teaspoons	2 ¹ / ₂ teaspoons



Cakes.

Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program (7) **CAKE**
4. Select a Light CRUST colour and 750g loaf SIZE. Press "START".
5. Allow to mix for 5-8 minutes, open lid and scrap down the sides of the bread pan with a plastic spatula. Gently fold the mixture to ensure ingredients are well combined. Close lid and allow cycle to continue.

Note: Check cake when the 5 minute beeper sounds and add time to the bake cycle as required.

Handy hints for optimum results.

- It is normal for cakes to rise only 1/2 way up the bread pan. The texture should be nice and light.
- Due to the high sugar and fat content in cakes, we suggest you always use the Light crust colour setting to prevent the side from burning.
- Avoid using double quantities of cake mix, the larger cake will not cook through and be dense in texture in the breadmaker.
- We recommend the use of packet cake mixes, available from all supermarkets.
- Allow the cake to cool in the bread pan for at least 10 minutes before removing to a cooling rack.
- Loosen the sides with a plastic spatula and gently slide out.

Do not use Time Delay Setting when baking the cakes as the ingredients will spoil.

Apple & Pecan Cake

2 Apples, peeled and thinly sliced

165g (3/4 cup) sugar

2 eggs

125g (1/2 cup) butter, melted

3/4 cup pecans

90g (1/2 cup) self-raising flour

90g (1/2 cup) plain flour

1 teaspoon bicarbonate soda

1 teaspoon cinnamon, ground

1 teaspoon all spice, ground

Suggested Topping:

Dust with icing sugar

or drizzle with melted chocolate.

Carrot Cake

2 eggs

165g (3/4 cup) brown sugar

1/2 cup olive oil

1/2 cup walnuts chopped

1 1/2 cups grated carrot

1/2 teaspoon cinnamon

90g (1/2 cup) self-raising flour

90g (1/2 cup) plain flour

1 teaspoon bicarbonate soda

Suggested Topping:

250g cream cheese

50g soft butter

2 tablespoons lemon juice

125g icing sugar

Whip all ingredients till creamy.

Damper.

Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program (8) **DAMPER** and press "START".
4. Allow to machine to mix for 5 minutes, open lid and scrap down the sides of the bread pan with a plastic spatula. Gently fold the mixture to ensure ingredients are well combined. Close lid and allow cycle to continue.

The damper will be baked in the number of hours indicated.

Note: Sometimes the damper will not be the width of the bread pan. This is normal as the damper will take its own shape throughout the rising cycle.

Do not use Time Delay Setting when baking damper as the raising agent will be activated too early.

Damper

3 cups (480g) self-raising flour
1 teaspoon salt
20g butter, melted
150ml milk
130ml water

Cheese & Herb Damper

3 cups (480g) self-raising flour
1 teaspoon salt
20g butter, melted
1/4 cup mozzarella or parmesan cheese, grated
2 teaspoons mixed dry herbs
150ml milk
130ml water

Corn & Capsicum Damper

3 cups (480g) self-raising flour
1 teaspoon salt
20g butter, melted
1/4 cup canned corn kernels,
1/4 cup capsicum, chopped
150ml milk
130ml water

Bacon & Chive Damper

3 cups (480g) self-raising flour
1 teaspoon salt
20g butter, melted
1/4 cup bacon, chopped
2 tablespoons freshly chopped chives
150ml milk
130ml water

Oatmeal & Honey Damper

3 cups (480g) self-raising flour
1 teaspoon salt
20g butter, melted
1/4 cup rolled oats
2 tablespoons honey
150ml milk
130ml water

Jams.

Handy hints for optimum results.

- Use ripe, fresh fruit. Large pieces should be cut into rough shaped small pieces.
- Jam should be chunky and contain pieces of fruit, avoid processing your fruit.
- Do not reduce the amount of sugar specified or use substitutes.
- Pour hot jam into sterilised jars (see notes below), leaving approximately 2cm for the top of the jar. Seal the jar immediately.
- Label jars. Allow to cool to room temperature before refrigerating.
- Jam Setta is required in all recipes. It contains pectin, a natural setting agent that occurs in fruit, essential for the gel like quality of jam. Jam Setta can be purchased in most supermarkets in 50g sachets.
- Be very careful when handling hot jam.

Sterilising your jars.

- Remove labels and lid inserts by soaking in warm water. Wash well in soapy water.
- Place jars on a tray into the oven at 100°C for 20-25 minutes. Remove using oven mitts and fill immediately with hot jam.
- Sterilising your jars will destroy germs and kill bacteria that would otherwise spoil your jam. Thus you will be able to enjoy your homemade jam all year round.

Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program (9) **JAM** and press "START".
4. Allow to mix for 5 minutes, open lid and scrape down sides of bread pan with a plastic spatula.

Note: It is normal for excess steam to escape from the steam vent during the cooking process, it will escape through the steam vent. Leave the lid closed until cooking is complete.

Strawberry Jam

500g strawberries
hulled and chopped
1 1/2 cups sugar
3 tablespoons Jam Setta

Apricot Jam

500g fresh apricots, deseeded and chopped
1 1/2 cups sugar
1/4 cup lemon juice
2 tablespoons water
3 tablespoons Jam Setta

Apple & Rhubarb Jam

1 apple, peeled and chopped
300g rhubarb, chopped
150ml water
1 cup sugar
2 tablespoons lemon juice
3 tablespoons Jam Setta

Kiwi Jam

6 large kiwi fruit, peeled and chopped
1 cup sugar
1 tablespoon water
1 tablespoon lemon juice
3 tablespoons Jam Setta

Jams - cont.

Plum Jelly

500g fresh plums, peeled, deseeded and chopped

1¹/₂ cups sugar

1 tablespoon lemon juice

3 tablespoons Jam Setta

Peach & Cardamon Jam

500g fresh peaches, seeded and chopped

1¹/₂ cups sugar

1/4 cup lemon juice,

1/2 teaspoon cardamon seeds, crushed,

2 tablespoons water

3 tablespoons Jam Setta

Traditional Marmalade

500g Seville oranges, halved and thinly sliced,

1¹/₂ cups sugar

2 tablespoons lemon juice

3 tablespoons Jam Setta

Pasta.

Method

1. Place all ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program (11) **PASTA DOUGH** and press "START".

Pasta Dough

Plain flour 500g

Eggs 4 x 60g

Salt 1/2 teaspoon

Water 125ml

Note: If pasta dough appears too sticky, knead dough with additional flour.

Variations:

Spinach pasta: Add 100g of very well drained spinach to the dough recipe.

Tomato pasta: Add 2 tablespoons concentrated tomato paste to dough recipe.

Pumpkin & Cheese Ravioli

1 quantity pasta dough

Filling

150g pumpkin skin removed, baked and mashed

100g ricotta, mashed

Salt and pepper, to taste

300g breadcrumbs

Pinch of nutmeg

1 teaspoon garlic, minced

1. Combine all filling ingredients in a large bowl. Mix well to combine. If the mixture appears too dry, add an egg to combine. Season to taste with salt and pepper.
2. Divide dough into 4 portions. Roll each portion into a 25cm x 25cm square.
3. Place 2 teaspoons of filling 5cm apart on 2 sheets of the rolled out dough. Brush edges with a little water or beaten egg and top with remaining pieces of rolled pasta. Press firmly between the filling and sides to seal in filling. Cut ravioli into squares using a pastry wheel.
4. Cook ravioli in a large saucepan of boiling water for 5-8 minutes or until al dente. Drain well and serve with your favourite tomato or cream sauce.

Serves 4-6.

Pasta - cont.

Fettuccini with Tomato Sauce

1 quantity Spinach pasta dough

Sauce

3 tablespoons olive oil

1 onion, chopped,

2 x 400g cans peeled tomatoes

2 tablespoons concentrated tomato paste

Salt and pepper, to taste

1/2 cup parmesan cheese

1. Using a pasta machine, roll out pasta dough into three 10cm x 40cm rectangular pieces. Using the pasta machine, roll the pasta through the fettuccini guide to cut pasta.
2. Bring a large saucepan of water to the boil. Add 1 tablespoon of oil and cook fettuccini for 5-8 minutes or until al dente. Serve with fresh tomato sauce.

Tomato Sauce

1. Place the oil and onion in an electric frypan and cook until the onion is transparent.
2. Puree tomatoes in a small bowl and add to frypan. Add tomato paste and salt and pepper to taste. Allow to simmer for 20 minutes.
3. Fold Parmesan cheese through sauce just before serving.

Spaghetti Carbonara

1 quantity pasta dough

Sauce

3 tablespoons olive oil

2 cloves garlic, crushed

6 rashers bacon, chopped

1/3 cup wine

1/4 cup cheddar cheese

1/2 cup parmesan cheese

4 eggs

Pepper to taste

2 tablespoons parsley, chopped

1. Using a pasta machine, roll out pasta dough into three 10cm x 40cm rectangular pieces. Using the pasta machine, roll the pasta through the spaghetti guide to cut pasta.
2. Bring a large saucepan of water to the boil. Add 1 tablespoon of oil and cook spaghetti for 5-8 minutes or until al dente. Serve with fresh tomato sauce.
3. Heat oil in a large frypan and add garlic. Stir until garlic is golden. Add bacon and cook until crisp. Add wine and simmer for 1 minute.
4. Whisk cheese, eggs, pepper and parsley in a bowl. Add mixture to the pan and stir until well combined over low heat.
5. Add the cooked pasta to the pan and toss through sauce until well combined. Serve warm with extra parmesan cheese.

Pizzas & Other Versatile Doughs.

Method

1. Place all ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program (12) **PIZZA DOUGH** and press "START".
4. Remove dough from bread pan and follow instructions given for each recipe.

Pizza Dough

Dough

Water 290ml

Sugar 1 teaspoon

Olive oil 2 tablespoons

Plain flour 480g (3 cups)

Salt $\frac{1}{2}$ teaspoon

Yeast 2 $\frac{1}{2}$ teaspoons

1. Remove completed dough from the bread pan. Grease two pizza trays. Heat oven to 180°C.
2. Divide dough in half. Roll dough to fit pizza trays. Spread with favourite toppings and bake for 20 minutes at 180°C or until cooked.

Herb Focaccia

Dough

Water 330ml

Olive oil 1 tablespoon

Salt $\frac{1}{2}$ teaspoon

Skim milk powder 1 tablespoon

Sugar 2 teaspoons

Plain flour 480g (3 cups)

Yeast 2 $\frac{1}{2}$ teaspoons

Topping

2 tablespoons olive oil

1 teaspoon oregano

1 teaspoon chopped basil

1. Remove completed dough from bread pan. Grease rectangular baking tray.
2. Knead dough with a little extra flour until elastic and dough springs back when pressed. Shape to fit baking tray.
3. Cover and allow to rise for 30 minutes. Using your knuckles, press small indents into dough.
4. Brush surface with oil and sprinkle with herbs and bake in a pre-heated oven for 30 minutes or until golden.

Pizzas & Other Versatile Doughs - cont.

Hot Cross Buns

Dough

Water 330ml
Margarine 2 tablespoons
Egg 1 x 60g
Sultanas $\frac{3}{4}$ cup
Nutmeg $\frac{1}{2}$ teaspoon
Salt $\frac{1}{2}$ teaspoon
Brown sugar $\frac{1}{4}$ cup
Plain flour 520g (3 $\frac{1}{4}$ cups)
Yeast 2 $\frac{1}{2}$ teaspoons

Crosses

Plain flour 80g ($\frac{1}{2}$ cup)
Water 80ml
Sugar 2 teaspoons

Glaze

Water 2 tablespoons
Sugar 2 tablespoons
Gelatine 1 teaspoon

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

Makes 12 buns.

Breadsticks

Dough

Water 240ml
Margarine 2 tablespoons
Salt $\frac{1}{2}$ teaspoon
Sugar 2 teaspoons
Bread improver $\frac{3}{4}$ teaspoon
Plain flour 480g (3 cups)
Yeast 2 $\frac{1}{2}$ teaspoons

Topping

1 teaspoon water
1 egg white
Sesame seeds

1. Remove completed dough from bread pan. Line a baking tray with baking paper. Heat oven to 180°C.
2. Divide dough into 30 pieces. Roll each piece into a 20cm rope. Place 2.5cm apart on baking tray. Cover and allow dough to rise for 30 minutes or until puffy.
3. Beat water with the egg white; brush dough. Sprinkle with sesame seeds. Bake for 25 minutes or until breadsticks are golden brown.

Makes 30.

Pizzas & Other Versatile Doughs - cont.

Bread rolls

Dough

Water 250ml

Egg 1 x 60g

Margarine 2 tablespoons

Salt $\frac{1}{2}$ teaspoon

Sugar $\frac{1}{4}$ cup

Plain flour 520g (3 $\frac{1}{4}$ cups)

Yeast 2 $\frac{1}{2}$ teaspoons

Topping

Margarine, melted

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

Brown and White Rice Bread

Wet Ingredients

Eggs 3 x 60g

Canola oil $\frac{1}{4}$ cup

Cider vinegar 1 $\frac{1}{2}$ teaspoons

Water 375ml

Dry Ingredients

Sugar 3 tablespoons

Skim milk powder $\frac{1}{2}$ cup

Salt 1 $\frac{1}{2}$ teaspoons

Xanthan or guar gum 1 $\frac{1}{4}$ teaspoons

Brown rice flour 100g

White rice flour 200g

Yeast 2 $\frac{1}{4}$ teaspoons

Cheese Bread

Wet Ingredients

Eggs 3 x 60g

Canola oil 3 tablespoons

Water 425ml

Dry Ingredients

Cheddar cheese, grated $\frac{1}{2}$ cup

Celery seeds 1 $\frac{1}{2}$ teaspoons

Poppy seeds 1 tablespoon

Onion, minced 1 tablespoon

Xanthan or guar gum 3 $\frac{1}{2}$ teaspoons

Skim milk powder $\frac{1}{4}$ cup

Brown rice flour 100g

White rice flour 200g

Salt 1 teaspoon

Sugar 2 tablespoons

Yeast 2 $\frac{1}{4}$ teaspoons

Pizzas & Other Versatile Doughs - cont.

Cardamon Flavoured Fruit Bread

Wet Ingredients

Eggs 3 x 60g
Cider vinegar 1 1/2 teaspoons
Canola oil 1/4 cup
Water 375ml

Dry Ingredients

Mixed fruit, chopped 1/2 cup
Cardamon, ground 2 teaspoons
Sugar 3 tablespoons
Salt 1 1/2 teaspoons
Skim milk powder 1/2 cup
Xanthan or guar gum 2 1/2 teaspoons
Potato flour 80g
Tapioca flour 40g
White rice flour 200g
Yeast 2 1/4 teaspoons

Caramel Pecan Rolls

Dough

Water 250ml
Margarine 2 tablespoons
Egg 1 x 60g
Salt 1/2 teaspoon
Sugar 2 tablespoons
Plain flour 520g (3 1/4 cups)
Yeast 2 1/2 teaspoons

Filling

Margarine, melted 80g
Brown sugar 1/2 cup
Pecan halves 2/3 cup
Cinnamon 2 teaspoons

1. Remove completed dough from bread pan. Grease and line a 22cm square baking pan.
2. Mix margarine, brown sugar, pecan halves and cinnamon.
3. Roll out dough into 45cm x 22cm rectangle on lightly floured surface.
4. Spread with filling. Roll up beginning at short side. Pinch edge of dough into roll to seal. Cut into 2.5cm slices and place in pan.
5. Cover and allow to rise for 1 hour or until doubled in size.
6. Place in a pre-heated oven and bake for 30 minutes at 180°C or until golden brown.

Pizzas & Other Versatile Doughs - cont.

Calzones

Dough

Water 250ml

Olive oil 1 tablespoon

Salt $\frac{1}{2}$ teaspoon

Sugar 1 teaspoon

Plain flour 400g (2 $\frac{1}{2}$ cups)

Yeast 2 $\frac{1}{2}$ teaspoons

Pesto Filling

6 sundried tomatoes

6 tablespoons pesto

1 $\frac{1}{2}$ cups shredded mozzarella

1 cup mushrooms, sliced

$\frac{3}{4}$ cup chopped bacon

Salt/pepper to taste

1 egg, lightly beaten, for brushing

1. Remove completed dough from bread pan. Line a baking tray with greaseproof paper. Heat oven to 180°C.
2. Divide dough into 6 equal parts. Roll each part into 18cm circle on a lightly floured surface with a rolling pin. Spread a layer of pesto onto each circle within 2cm of edge.
3. Layer cheese, bacon, mushrooms and tomatoes on half of each circle within 1 inch of edge. Sprinkle with salt and pepper.
4. Fold dough over filling; fold edge up and pinch securely to seal. Place on baking tray. Brush with egg. Bake 25-30 minutes or until golden brown.

Makes 6.

Cinnamon Rolls

Dough

Water 250ml

Margarine 2 tablespoons

Egg 1 x 60g

Salt $\frac{1}{2}$ teaspoon

Sugar 2 tablespoons

Plain flour 520g (3 $\frac{1}{4}$ cups)

Yeast 2 $\frac{1}{2}$ teaspoons

Filling

Margarine, melted 3 tablespoons

Sugar $\frac{1}{2}$ cup

Cinnamon 2 tablespoons

1. Remove completed dough from bread pan. Grease and line a 25cm square baking pan.
2. Mix sugar and cinnamon. Roll out dough into 45 x 22cm rectangle on lightly floured surface. Brush with margarine; sprinkle with sugar-cinnamon mixture. Roll up beginning at short side. Pinch edge of dough into roll to seal. Cut into 2.5cm slices and place in pan.
3. Cover and allow to rise for 1 $\frac{1}{4}$ hours or until doubled in size.
4. Place in pre-heated oven and bake for 30 minutes at 180°C or until golden brown. Lightly drizzle with glaze.

Glaze: Mix $\frac{1}{2}$ cup icing sugar, $\frac{1}{4}$ teaspoon vanilla essence and 2 tablespoons milk until thin enough to drizzle.

Glazes & Spreads.

Garlic Butter

Mix:

1/4 cup margarine or butter, softened

1/8 teaspoon garlic powder

Herb-Cheese Butter

Mix:

1/4 cup margarine or butter, softened

1 tablespoon grated Parmesan cheese

1 teaspoon chopped fresh parsley

1/4 teaspoon dried oregano leaves

Pinch of garlic salt

Italian Herb Butter

Mix:

1/4 cup margarine or butter, softened

1/2 teaspoon Italian seasoning

Pinch of garlic salt

Choco-Banana Spread

Mix:

1/3 cup mashed rip banana

1/3 cup semisweet chocolate chips, melted.

Fruited Cream Cheese Spread

Mix:

Beat on medium speed until fluffy;

250g cream cheese, softened

1/4 cup favourite fruit jam

Ham and Swiss Spread

Mix:

250g cream cheese, softened

2 tablespoons finely chopped ham

1 tablespoon shredded Swiss Cheese

1/2 teaspoon prepared mustard

Honey-Walnut Spread

Mix:

200g cream cheese, softened

1 tablespoon chopped walnuts

Herb-Cream Cheese Spread

Mix:

200g whipped cream cheese

1 teaspoon chopped fresh

or 1/2 teaspoon dried dill

1 small clove garlic, crushed

Ripe Olive Spread

Mix:

Process in food processor or blender until slightly coarse;

1 1/2 cups pitted ripe olives

3 tablespoons olive oil

3 tablespoons capers, drained,

3 flat anchovy fillets, drained

1 teaspoon Italian seasoning

2 cloves garlic

Whipped Honey-Orange Spread

Mix:

Beat on medium speed until fluffy;

250g margarine or butter, softened

2 tablespoons honey

2 teaspoons grated orange peel

Browned Butter Glaze Spread

Mix:

2 tablespoons margarine or butter

2/3 cup icing sugar

1/2 teaspoon vanilla

3 to 4 teaspoons milk

Heat margarine in saucepan over medium heat until light brown; cool. Stir in icing sugar and vanilla. Stir in milk until smooth and thin enough to drizzle.

Glazes & Spreads - cont.

Cinnamon Glaze

Mix:

Mix until thin enough to drizzle;

1/2 cup icing sugar

1/4 teaspoon ground cinnamon

1 1/2 to 2 teaspoons water

Citrus Glaze

Mix:

Mix until thin enough to drizzle;

1/2 cup icing sugar

1 teaspoon grated lemon or orange peel

1 1/2 to 2 teaspoons lemon or orange juice

Creamy Vanilla Glaze

Mix:

Mix until thin enough to drizzle;

1/2 cup icing sugar

1/4 teaspoon vanilla

1 1/2 to 2 teaspoons milk

Toppings.

Suggested toppings:

Chopped bacon

Chopped onion

Sliced salami

Grated cheese

Poppy seeds

Sesame seeds

Sun-dried tomatoes

Herbs

Sea salt

Spices

Sliced olives

Coconut

Chopped capsicum

Chocolate sprinkles

Hundreds and thousands

TIME CYCLE CHART

Setting No	FEATURE	LOAF	CRUST	TIME (h:mm)	PREHEAT (min.)	KNEAD1 (min.)	KNEAD2 (min.)	RISE1 (min.)	Knock down1 (sec.)	RISE2 (min.)	Knock down2 (sec.)	RISE3 (min.)	BAKE (min.)	WARM (min.)		
1	WHITE	750g	LIGHT	3:08 – 15:08	-	3	20	30(30° C)	20S	33(30° C)	10S	49(30° C)	53(110° C)	60(70° C)		
			MEDIUM	3:16 – 15:06	-	3	20	30(30° C)	20S	33(30° C)	10S	49(30° C)	61(110° C)	60(70° C)		
			DARK	3:26 – 15:06	-	3	20	30(30° C)	20S	33(30° C)	20S	33(30° C)	10S	49(30° C)	71(110° C)	60(70° C)
		1.0kg	LIGHT	3:12 – 15:02	-	3	20	30(30° C)	20S	33(30° C)	20S	33(30° C)	10S	49(30° C)	57(110° C)	60(70° C)
			MEDIUM	3:20 – 15:00	-	3	20	30(30° C)	20S	33(30° C)	20S	33(30° C)	10S	49(30° C)	65(110° C)	60(70° C)
			DARK	3:30 – 15:00	-	3	20	30(30° C)	20S	33(30° C)	20S	33(30° C)	10S	49(30° C)	75(110° C)	60(70° C)
	1.25kg	LIGHT	3:17 – 15:07	-	3	20	30(30° C)	20S	33(30° C)	20S	33(30° C)	10S	49(30° C)	62(110° C)	60(70° C)	
		MEDIUM	3:25 – 15:00	-	3	20	30(30° C)	20S	33(30° C)	20S	33(30° C)	10S	49(30° C)	70(110° C)	60(70° C)	
		DARK	3:35 – 15:00	-	3	20	30(30° C)	20S	33(30° C)	20S	33(30° C)	10S	49(30° C)	80(110° C)	60(70° C)	
	2	RBO	750g	LIGHT	2:06 – 15:06	-	2	20	-	-	-	-	50(35° C)	54(115° C)	60(70° C)	
				MEDIUM	2:09 – 15:09	-	2	20	-	-	-	-	-	50(35° C)	57(115° C)	60(70° C)
				DARK	2:14 – 15:04	-	2	20	-	-	-	-	-	50(35° C)	62(115° C)	60(70° C)
1.0kg			LIGHT	2:07 – 15:07	-	2	20	-	-	-	-	-	-	50(35° C)	55(115° C)	60(70° C)
			MEDIUM	2:10 – 15:00	-	2	20	-	-	-	-	-	-	50(35° C)	58(115° C)	60(70° C)
			DARK	2:15 – 15:05	-	2	20	-	-	-	-	-	-	50(35° C)	63(115° C)	60(70° C)
1.25kg		LIGHT	2:09 – 15:09	-	2	20	-	-	-	-	-	-	50(35° C)	57(115° C)	60(70° C)	
		MEDIUM	2:12 – 15:02	-	2	20	-	-	-	-	-	-	50(35° C)	60(115° C)	60(70° C)	
		DARK	2:17 – 15:07	-	2	20	-	-	-	-	-	-	50(35° C)	65(115° C)	60(70° C)	
3		GLUTEN /YEAST FREE	750g	LIGHT	2:23 – 15:03	-	3	15	-	-	25(35° C)	30S	30(35° C)	55(110° C)	60(70° C)	
				MEDIUM	2:31 – 15:01	-	3	15	-	-	25(35° C)	30S	30(35° C)	30S	63(110° C)	60(70° C)
				DARK	3:41 – 15:01	-	3	15	-	-	25(35° C)	30S	25(35° C)	30S	73(110° C)	60(70° C)
	1.0kg		LIGHT	2:08 – 15:08	-	3	15	-	-	-	-	25(35° C)	30S	30(35° C)	57(110° C)	60(70° C)
			MEDIUM	2:16 – 15:06	-	3	15	-	-	-	-	25(35° C)	30S	30(35° C)	65(110° C)	60(70° C)
			DARK	2:26 – 15:06	-	3	15	-	-	-	-	25(35° C)	30S	30(35° C)	75(110° C)	60(70° C)
	1.25kg	LIGHT	2:10 – 15:00	-	3	15	-	-	-	-	25(35° C)	30S	30(35° C)	60(110° C)	60(70° C)	
		MEDIUM	2:18 – 15:08	-	3	15	-	-	-	-	25(35° C)	30S	30(35° C)	68(110° C)	60(70° C)	
		DARK	2:28 – 15:08	-	3	15	-	-	-	-	25(35° C)	30S	30(35° C)	78(110° C)	60(70° C)	
	4	W:WHEAT	750g	LIGHT	3:37 – 15:07	30(35° C)	3	20	38(35° C)	20S	25(35° C)	8S	50(35° C)	51(110° C)	60(70° C)	
				MEDIUM	3:45 – 15:05	30(35° C)	3	20	38(35° C)	20S	25(35° C)	8S	50(35° C)	59(110° C)	60(70° C)	
				DARK	3:55 – 15:05	30(35° C)	3	20	38(35° C)	20S	25(35° C)	8S	50(35° C)	69(110° C)	60(70° C)	
1.0kg			LIGHT	3:42 – 15:02	30(35° C)	3	20	38(35° C)	20S	38(35° C)	20S	25(35° C)	8S	50(35° C)	56(110° C)	60(70° C)
			MEDIUM	3:50 – 15:00	30(35° C)	3	20	38(35° C)	20S	38(35° C)	20S	25(35° C)	8S	50(35° C)	64(110° C)	60(70° C)
			DARK	4:00 – 15:00	30(35° C)	3	20	38(35° C)	20S	38(35° C)	20S	25(35° C)	8S	50(35° C)	74(110° C)	60(70° C)
1.25kg		LIGHT	3:48 – 15:08	30(35° C)	3	20	38(35° C)	20S	38(35° C)	20S	25(35° C)	8S	50(35° C)	62(110° C)	60(70° C)	
		MEDIUM	3:56 – 15:06	30(35° C)	3	20	38(35° C)	20S	38(35° C)	20S	25(35° C)	8S	50(35° C)	70(110° C)	60(70° C)	
		DARK	4:06 – 15:06	30(35° C)	3	20	38(35° C)	20S	38(35° C)	20S	25(35° C)	8S	50(35° C)	80(110° C)	60(70° C)	

TIME CYCLE CHART

Setting . No	FEATURE	LOAF	CRUST	TIME (hh:mm)	PREHEAT (min.)	KNEAD1 (min.)	KNEAD2 (min.)	RISE1 (min.)	Knock down1 (sec.)	RISE2 (min.)	Knock down2 (sec.)	RISE3 (min.)	BAKE (min.)	WARM (min.)		
5	SWEET	750g	LIGHT	3:15 – 15:05	-	3	20	40(30° C)	20S	24(30° C)	10S	51(30° C)	57(105° C)	60(70° C)		
			MEDIUM	3:23 – 15:03	-	3	20	40(30° C)	20S	24(30° C)	10S	51(30° C)	65(105° C)	60(70° C)		
			DARK	3:33 – 15:03	-	3	20	40(30° C)	20S	24(30° C)	10S	51(30° C)	75(105° C)	60(70° C)		
		1.0kg	LIGHT	3:17 – 15:07	-	3	20	40(30° C)	20S	24(30° C)	20S	24(30° C)	10S	51(30° C)	59(105° C)	60(70° C)
			MEDIUM	3:25 – 15:05	-	3	20	40(30° C)	20S	24(30° C)	20S	24(30° C)	10S	51(30° C)	67(105° C)	60(70° C)
			DARK	3:35 – 15:05	-	3	20	40(30° C)	20S	24(30° C)	20S	24(30° C)	10S	51(30° C)	77(105° C)	60(70° C)
	FRENCH BREAD	750g	LIGHT	3:21 – 15:01	-	3	20	40(30° C)	20S	24(30° C)	20S	24(30° C)	51(30° C)	63(105° C)	60(70° C)	
			MEDIUM	3:29 – 15:09	-	3	20	40(30° C)	20S	24(30° C)	10S	51(30° C)	71(105° C)	60(70° C)		
			DARK	3:39 – 15:09	-	3	20	40(30° C)	20S	24(30° C)	10S	51(30° C)	81(105° C)	60(70° C)		
		1.25kg	LIGHT	3:17 – 15:07	-	3	22	44(30° C)	22	44(30° C)	20S	28(30° C)	10S	50(30° C)	50(115° C)	60(70° C)
			MEDIUM	3:25 – 15:05	-	3	22	44(30° C)	22	44(30° C)	20S	28(30° C)	10S	50(30° C)	58(115° C)	60(70° C)
			DARK	3:35 – 15:05	-	3	22	44(30° C)	22	44(30° C)	20S	28(30° C)	10S	50(30° C)	68(115° C)	60(70° C)
6	FRENCH BREAD	1.0kg	LIGHT	3:22 – 15:02	-	3	22	44(30° C)	20S	28(30° C)	10S	50(30° C)	55(115° C)	60(70° C)		
			MEDIUM	3:30 – 15:00	-	3	22	44(30° C)	20S	28(30° C)	10S	50(30° C)	63(115° C)	60(70° C)		
			DARK	3:40 – 15:00	-	3	22	44(30° C)	20S	28(30° C)	10S	50(30° C)	73(115° C)	60(70° C)		
		1.25kg	LIGHT	3:29 – 15:09	-	3	22	44(30° C)	22	44(30° C)	20S	28(30° C)	10S	50(30° C)	62(115° C)	60(70° C)
			MEDIUM	3:37 – 15:07	-	3	22	44(30° C)	22	44(30° C)	20S	28(30° C)	10S	50(30° C)	70(115° C)	60(70° C)
			DARK	3:47 – 15:07	-	3	22	44(30° C)	22	44(30° C)	20S	28(30° C)	10S	50(30° C)	80(115° C)	60(70° C)
	CAKE	750g	LIGHT	1:16 – 15:06	-	3	13	13	-	-	-	-	-	60(110° C)	22(70° C)	
			MEDIUM	1:21 – 15:01	-	3	13	13	-	-	-	-	-	65(110° C)	22(70° C)	
			DARK	1:26 – 15:06	-	3	13	13	-	-	-	-	-	70(110° C)	22(70° C)	
		1.0kg	LIGHT	1:20 – 15:00	-	3	13	13	-	-	-	-	-	-	64(110° C)	22(70° C)
			MEDIUM	1:25 – 15:05	-	3	13	13	-	-	-	-	-	-	69(110° C)	22(70° C)
			DARK	1:30 – 15:00	-	3	13	13	-	-	-	-	-	-	74(110° C)	22(70° C)
1.25kg	LIGHT	1:30 – 15:00	-	3	13	13	-	-	-	-	-	-	74(110° C)	22(70° C)		
	MEDIUM	1:35 – 15:05	-	3	13	13	-	-	-	-	-	-	79(110° C)	22(70° C)		
	DARK	1:40 – 15:00	-	3	13	13	-	-	-	-	-	-	84(110° C)	22(70° C)		
8	DAMPER	1.0kg	-	-	1	10(60° C)	-	-	-	-	-	28(60° C)	40(125° C)	60(70° C)		
9	JAM	-	-	-	-	-	-	-	-	-	-	-	65(105° C)	14(70° C)		
10	BAKE	-	-	-	-	-	-	-	-	-	-	-	60(110° C)	60(70° C)		
11	PASTA	-	-	-	-	-	-	-	-	-	-	-	-	-		
12	PIZZA	-	-	-	-	-	-	-	-	-	-	-	-	-		
				1:50 – 15:00		3	20	37(30° C)	20S	50(30° C)	20	-	-	-		

Dispenser door opens at the time 8 minutes before the completion of KNEAD2.

Program Setting Times and Display Information.

The LCD window will tell you if there is a problem with your Ma-baker Pro. Always use your Ma-baker Pro in a room free of drafts. Do

not use your Ma-baker Pro outdoors, near a heat vent or in direct sunlight.

DISPLAY READS	PROBLEM	SOLUTION
"0:00" (:) flashing	Select program setting.	Use the Menu button to select program.
"E:01" flashing	The baking chamber is too hot to begin another cycle.	Open the lid and remove bread pan to cool the chamber. After the panel message disappears, put the bread pan back into the chamber and press START again.
"E:02" flashing	Sensor malfunction.	Contact Customer Service on the Share call number 086 111 5006.
"E:03" flashing	Sensor malfunction.	
"E:04" flashing	CPU malfunction	
"E:05" flashing	Heater control malfunction.	
"E:08" flashing	Heater control malfunction.	

Note: After baking a loaf of bread, it is recommended to cool the breadmaker down to room temperature as temperatures above ambient reduce the rising height of the bread due to the sensitivity of yeast.

You will hear a beep when:

The power is turned ON	Long beep
Select a setting from the Menu	Short beep
Invalid key-in	Long beep
Commencement of baking cycle	2 long beeps
Completion of bread baking process	Short and Long beeps

Troubleshooting: The Machine.

Please check the following:		Machine Malfunctions						
		LED Time indicator does not turn on	Ingredients not mixed	Bread takes too long to bake	Sides of bread collapse and bottom is damp	Under-browned	Browned and centre sticky and raw or not baked	Sides brown but flour coated bottom
Unplugged		◆						
Bread pan not inserted correctly								
Ingredient spilled on heater element								
Lid was repeatedly open during operation or left open						◆	◆	
Control Panel:	Program selection was wrong		◆			◆		
	Mode selection was wrong (DOUGH mode was chosen)						◆	
	Stop/Pause pad was pressed after starting						◆	
Bread left in bread pan too long after baking					◆			
Bread sliced just after baking (steam was not allowed to escape)								◆
Water added after kneading flour							◆	
Power Disruption				◆			◆	

Questions? Please call 086 111 5006

Troubleshooting: The Recipes.

Please check the following:		Baking Results								
		Heavy Dense Texture	Not baked in centre	Open, coarse or holey texture	Collapse	Bread rises too much	Bread doesn't rise enough	Floured top	Over browned	Browned and floured sides, centre sticky and raw
MEASUREMENT ERRORS	FLOUR	Not enough		◆						
		Too much	◆				◆			
	YEAST	Not enough				◆		◆		
		Too much					◆			
	WATER or LIQUID	Not enough	◆					◆		
		Too much		◆	◆	◆		◆	◆	◆
	SUGAR	Omitted	◆							
		Too much				◆		◆		◆
	SALT	Omitted			◆	◆	◆			
FLOUR:	Stale or generic brand flour used	◆					◆			
	Self raising Flour was used		◆				◆	◆		
YEAST:	Old yeast used	◆			◆		◆			
	Wrong type of yeast used	◆			◆		◆			
Hot water was used instead of water at room temperature					◆		◆			

Questions? Please call 086 111 5006

NOTE: For optimum results, weigh all ingredients

Questions & Answers.

Why do I have to vary the amount of flour and water in my recipes so often?

The characteristics of flour will vary from season to season, be affected by how its stored and the humidity in the air. Flour absorbs moisture and so each batch is different because it has been exposed to different conditions. Check your dough after 10 minutes kneading, if it appears 'sticky' add more flour, 1 tablespoon at a time. If your dough appears 'dry' or 'too firm' add more water, 1 teaspoon at a time.

A well balanced bread dough will look smooth and elastic and should be soft to the touch.

Can I use my Turbo setting for any recipe?

The turbo setting of your bread maker can be used for any of the white, wholewheat, sweet or french bread recipes. However the volume will be reduced and the texture more dense, the results are not optimal. Experiment with this function of your breadmaker by increasing the yeast by 1/4 to 1/2 teaspoon in your standard recipe. Make notes of your successes so you can reproduce your turbo loaf.

What if I don't have a scale?

We recommend that for optimum results you weigh your flour (1 cup = 160g). You can still bake delicious bread successfully at home without scales if you follow the measuring instructions on page ??

Can I make program (10) Bake start faster?

No. The in-built thermostat will not allow the machine to overheat, it must cool down for 10-15 minutes before the bake function can be started.

One way to overcome this is to check your bread when the 5 minute beeper sounds. If you feel the loaf needs longer, use the MODIFY button (hold down for 2 seconds) and adjust the time. Press MODIFY again when you are finished to restart the machine.

How can I make White bread more nutritious?

You can change any of the recipes in this book to 50/50, 1/2 plain flour and 1/2 wholemeal. Thus adding more fibre to a white loaf or lightening the texture of a wholewheat. Just check your dough after 10 minutes kneading and adjust water if necessary. Remember to note your successes.

Why do you use dry milk powder, can I use fresh milk?

Skim milk powder is used in bread recipes because it is a more stable ingredient than fresh milk, that is it won't spoil. This allows you're to use the delay function.

You can substitute fresh milk for the water in any recipe, just omit the milk powder.

Is butter the same as margarine?

In terms of your bread recipes, yes. You can substitute butter or oil for margarine in your recipes using the same measurements.

My kids love honey, can I use it instead of sugar?

As long as you make equal measurements you can use honey, golden syrup, treacle, molasses or brown sugar in place of sugar. We don't recommend the use of artificial sweeteners in bread recipes.

Can I make salt free bread?

Salt plays an important role in the breadmaking process. It controls the yeast fermentation and affects the structure of the bread adding strength to the gluten. Omitting salt from the recipes is not recommended. Without salt, the bread will be an inconsistent shape, colour and crumb. It will also have a shorter shelf life.

Questions & Answers.

Do I have to leave the bread in for the keep warm?

No. This feature circulates warm air for the time indicated to maintain the crisp baked crust and shape of your loaf. You can remove the bread anytime after baking has completed.

Sometimes my bread does not rise, why?

This could be simply because you forgot to put the yeast in. The yeast may be out of date or just didn't ferment. Other causes could be mis-measurement of ingredients or hot water being used.

The freshness of ingredients and correct measuring techniques are essential for successful breadmaking.

Can I use the delay function anytime?

The delay program can be preset to have your bread ready in up to 15 hours. Set it before you go to work or bed, so that you have hot fresh bread when you want it.

Be aware that some recipes are unsuitable for the delay function as they contain perishable ingredients that may spoil, such as milk, eggs, yogurt, cheese or meat.

creative housewares

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