



Russell Hobbs

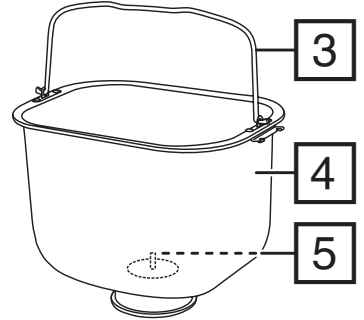
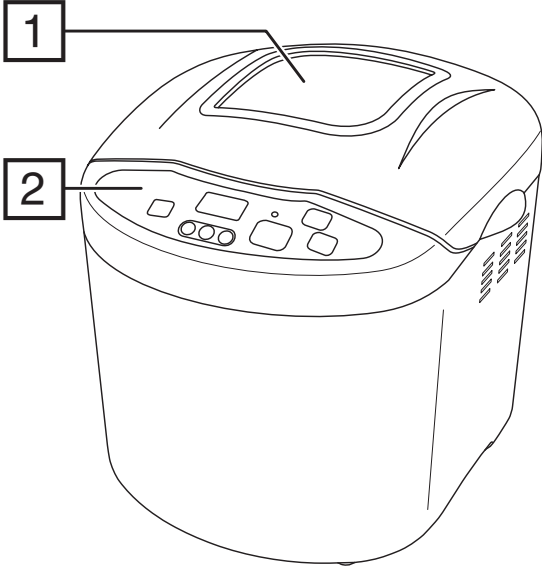


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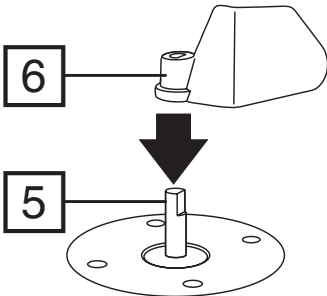
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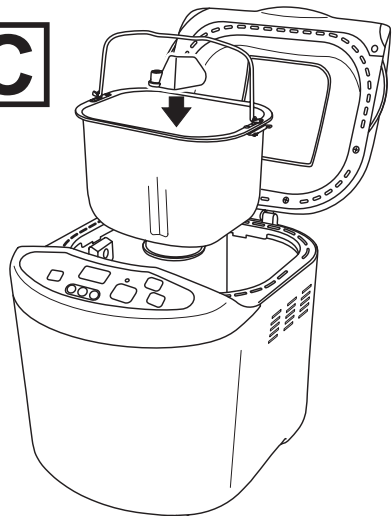
A



B



C



Read the instructions, keep them safe, pass them on if you pass the breadmaker on.
Remove all packaging, but keep it till you know the breadmaker works.

IMPORTANT SAFEGUARDS

Follow basic safety precautions, including:

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been supervised/instructed and understand the hazards involved.


Children shall not play with the appliance.


Cleaning and user maintenance shall not be done by children unless they are older than 8 and supervised.

Keep the appliance and cable out of reach of children under 8 years.

Don't connect the appliance via a timer or remote control system.

If the cable is damaged, return the appliance, to avoid hazard.

 The surfaces of the appliance will get hot.

-  Do not use this appliance near bathtubs, showers, basins or other vessels containing water.
- Don't touch internal surfaces till your breadmaker has cooled down fully.
- Keep clear of the vents in the sides and back of your breadmaker.
- Don't plug your breadmaker in till after you've placed the ingredients into the loaf tin and fitted it into your breadmaker.
- Unplug your breadmaker before inserting or removing the loaf tin.
- Sit your breadmaker on a stable, level, heat-resistant surface.
- Leave a clear space of at least 5cm all round your breadmaker when in use.
- Don't use your breadmaker near or below curtains or other combustible materials.
- Don't cover your breadmaker or put anything on top of it.
- Unplug your breadmaker when not in use, before moving and before cleaning.
- Don't use accessories or attachments other than those we supply.
- Don't use your breadmaker for any purpose other than those described in these instructions.
- Don't use metal or sharp tools on the loaf tin or paddle.
- Don't use your breadmaker if it's damaged or malfunctions.

HOUSEHOLD USE ONLY

PARTS

- | | |
|------------------|---|
| 1. Window | 5. Shaft (inside loaf tin) |
| 2. Control panel | 6. Paddle |
| 3. Handle |  Dishwasher safe |
| 4. Loaf tin | |

BEFORE FIRST USE

Before using your breadmaker for the first time, wash the inside of the loaf tin and paddle with hot, soapy water. Rinse and dry thoroughly.

Wipe the inside and outside of your breadmaker with a damp cloth or sponge.

CONTROLS

Menu

Use the menu button to select one of the 12 programs. Options are **basic**, **French**, **wholewheat**, **cake**, **sweet**, **dough**, **jam**, **sandwich**, **gluten free**, **fastbake I**, **fastbake II** and **speciality**. See PROGRAMS for more information.

Crust Colour

Use the crust colour button to select the crust colour you are making. The ▼ in the display will show the selected colour. The options are:

 Light (display shows <program number> + L),  Medium (display shows <program number> + P),  Dark (display shows <program number> + H)

Only the **basic**, **French**, **wholewheat**, **sweet** and **sandwich** programs allow you to select the crust colour. When selecting a program, the display will show the program number along with the letter L, P or H to show which crust colour is selected for that program (e.g. **2P** for the French bread program with a medium colour crust).

Size

Use the size button to select the size of loaf you want. The ▲ in the display will show the selected size. The options are:

 Small (500g),  Medium (750g),  Large (1kg).

Only the **basic**, **French**, **wholewheat**, **sweet** and **sandwich** programs allow you to select the loaf size.

Start/Stop

This button starts or stops the program. Press and hold for 2 seconds to stop a program that is currently running.

Timer + –

You may use the timer to set the finishing time for certain programs up to 13 hours ahead. Only the **basic**, **French**, **wholewheat** and **sweet** programs allow you to use the timer. See USING THE TIMER for more information.

Audible alert

The **basic**, **wholewheat**, and **sweet** programs have an audible signal that alerts you if you want to add dry ingredients such as nuts, raisins, etc. during baking.

PROGRAMS

Basic	For basic white bread, or recipes based on white bread dough.
French	This program makes French-type bread, with a lighter texture and crispier crust. Recipes suitable for this program don't normally use butter (or margarine) or milk.
Wholewheat	The heavier flour needs preheating for about 30 minutes before kneading. Wholewheat/wholemeal loaves tend to be smaller and denser.
Cake	This program is for cake and batter recipes, which generally use baking powder or baking soda as the raising agent rather than yeast.
Sweet	This program is used for sweeter bread recipes, often containing fruit.
Dough	This program uses the breadmaker as a mixing/kneading machine.
Jam	This program preheats the ingredients then boils them. This is the basic method for making fruit based jam.
Sandwich	This program provides a loaf with a loose texture and a thin crust, ideal for making sandwiches.

Gluten-free	Gluten-free bread uses other substances to give the dough elasticity and bounce. Gluten-free loaves tend to be denser and coarser than bread made with strong flour.
Fastbake I Fastbake II	These programs cut the baking times to 55 and 80 minutes respectively. However, your bread will be smaller, denser, and coarser than normal, and any additional ingredients (raisins, nuts, etc.) may be crushed, or unevenly distributed. The water temperature should be at 45 - 50°C to help speed up the process.
Speciality	This program is specially designed for the malt loaf recipe.

PREPARING YOUR BREADMAKER

1. Sit the breadmaker on a stable, level, heat-resistant surface. Don't plug it in yet.
2. Open the lid and remove the loaf tin.
3. Fit the paddle to the shaft in the bottom of the loaf tin (Fig B).
4. Measure the ingredients and have them all to hand ready to add to the loaf tin.

USING YOUR BREADMAKER

1. Place the ingredients into the loaf tin. Put them into the tin in the order that they are listed in the recipe. Don't let the yeast come into contact with the sugar or the salt. Add it last on top of the other ingredients keeping it away from the sugar and the salt.
 2. Fit the loaf tin into your breadmaker (FIG C) and close the lid.
 3. Plug in your breadmaker then use the **menu** button to select the program you want.
 4. Select the loaf size (if the program allows) using the **size** button. Select the crust colour (if the program allows) using the **crust colour** button.
 5. Set the timer if you are going to use it. See USING THE TIMER.
 6. Press the **start/stop** button once to start the program. Your breadmaker will beep and the light on the control panel will come on. The colon (:) in the display will flash to let you know the program is running.
- The program will start and the remaining time will be shown on the display. Once the program has finished, your breadmaker will beep. We recommend that you remove the bread as soon as it is baked but if you are unable to, there is a keep warm feature available on the basic, French, wholewheat, sweet, sandwich, gluten-free, fastbake I or fastbake II programs. This will keep the bread warm for 1 hour. After the hour is up, it will beep several times, then switch off. If you don't want to use the keep warm feature, press and hold the **start/stop** button for 2 seconds to stop your breadmaker.
 - Have a look at the dough through the window after about 30 minutes of kneading (15 minutes for the gluten-free program). If you spot any unincorporated ingredients round the walls of the loaf tin, use a non-metallic soft spatula to ease them away from the walls back into the dough.
 - Don't open the lid unless you absolutely have to – then close it again as soon as possible.

USING THE TIMER

Only the **basic**, **French**, **wholewheat** and **sweet** programs allow you to use the timer. You may use the timer to set the finishing time up to 13 hours ahead (this includes the recipe time).

1. Decide when you want your bread to be ready (e.g. 6 p.m.)
2. Check the current time (e.g. 7 a.m.)
3. Calculate the difference between the two times (e.g. 11 hours)
4. Use the **+** and **-** buttons to change the time shown on the display from the program time to the time you've just worked out (e.g. 11 hours)
5. When you've set the time press the **start/stop** button.

- Don't use the timer with a recipe containing fresh milk, yoghurt, cheese, eggs, fruit, onions, or anything else that might go off if left for a few hours in a warm moist environment.
- If you're using the timer, it's even more important to make sure that the yeast (or baking powder/ baking soda) and the water or other liquids are well separated.

REMOVING THE BREAD

1. Press the start/stop button. The display will revert to program number and duration.
 2. Unplug your breadmaker.
 3. Put on oven gloves and carefully open the lid. **Beware of escaping steam.**
 4. Use the handle to remove the loaf tin.
 5. Turn the loaf tin upside down and shake it to release the bread. If the bread won't come out, run a heatproof plastic or wooden spatula round the inside of the loaf tin – don't use anything metal or sharp, to avoid scratching the non-stick surface.
 6. Put the bread on a wire tray to cool.
 7. Put the loaf tin on a heatproof mat and leave it to cool.
 8. Check that the paddle isn't embedded in the loaf. If it is, use something blunt (to avoid damaging the paddle) to gently ease the paddle out of the bread.
- As it cools, moisture in the bread evaporates, drying it out and firming it up. For best results, let the bread sit for 20-30 minutes before cutting.
 - Cutting the bread while it's still warm and moist may make it soggy.

STORING BREAD

Your bread won't keep like commercially manufactured bread. It's best eaten fresh, but you can store it for a couple of days at room temperature in a polythene bag with the air squeezed out. To freeze bread, let it cool, put it in a polythene bag, try and squeeze as much air as you can from the bag then seal it. Don't put bread in the fridge because it will go stale even faster.

INGREDIENTS

Flour

Buy flour labelled "strong" or "bread". These flours contain more gluten than ordinary baking flour. Gluten is the protein that gives the bread its structure and texture. It retains the carbon dioxide produced by the yeast putting the elasticity into the dough.

Other flours include strong brown or "Farmhouse" flour, strong wholemeal, and whole wheat bread making flours (note that "wholemeal" and "wholewheat" are the same). These flours contain lower levels of gluten than strong white flour so brown loaves tend to be smaller and denser than white loaves. Gluten-free flours do not contain the protein that strengthens and binds dough in baking. Additives such as Xanthan gum are used as a substitute to the gluten naturally found in wheat flours. We recommend a commercially available gluten-free bread flour mix suitable for bread machines. It is important to note that gluten-free doesn't necessarily mean **wheat** free.

Yeast

During bread making, yeast creates carbon dioxide gas which forms bubbles which are trapped in the dough making it rise. Only use dried yeast marked "fast action", "instant", "easy bake", "quick" or similar. Most yeasts that are branded as suitable for bread machines will work well. Don't use fresh yeast in your breadmaker. Check the "best before" date on yeast.

Liquid

The liquid ingredient is normally water although milk can also be used. Water makes a crispier crust. Milk gives a softer crust with a velvety texture. The liquid should be warm (34-38°C). Too hot or too cold will inhibit the yeast. One simple method is to add 2 parts of cold liquid to 1 part boiling. For example, if the recipe requires 300g of water, add 200g of cold water to 100g of boiling water. The result will be at just the right temperature. Don't use milk if you are going to use the timer. It might curdle before the bread making process starts.

Butter/Oil

Where used, these make the dough more tender and enhance the flavour, giving the finished loaf a richer quality. They help to retain moisture, making the bread keep fresh longer. We don't recommend using any type of low fat spread.

Sugar

Sugar adds flavour and texture, and helps with browning the crust. Honey, syrup, or molasses may be used instead of sugar, provided the liquid ingredient is adjusted to compensate.

Salt

Salt helps to control the growth of the yeast. Without salt, the bread could rise too much, then collapse. It also adds to the flavour. Keep it away from the yeast till the last minute, or it might inhibit the yeast.

Eggs

Eggs are used in some recipes to make your bread richer and more nutritious, add colour, and help with the structure and texture.

RECIPES

- The recipes in this booklet have been designed specially for this breadmaker.
- If you want to experiment, use the recipes as a guide, but vary the ingredients, vary the quantities, taste the results. Keep notes. Write down what changes you make, and you'll build up a range of recipes which suit your taste. Keep notes of the not-so-successful ones too so you know what not to do next time.
- You'll find it's best to change only one ingredient at a time – if you change more than one, you won't know which one was responsible for the effect you got.
- If you already have bread recipes, or find recipes in other publications, compare them with the recipes given here, to find out which program to try first, then experiment for the best results.
- Be careful with quantities when using other recipes. For the first trial, don't fill the loaf tin above about a quarter full, certainly not as much as a third full. If you overfill it, the rising bread may push the lid off.

MEASURING INGREDIENTS

Each ingredient in a recipe is important. **It is vital for the best results that you measure ingredients accurately.**

1. Use cook's measuring spoons for ingredients given in teaspoons (tsp) or tablespoons (tbsp). For accuracy, use the back of a knife to level off the ingredient (FIG A) rather than leaving it heaped.
2. For liquid measures, electronic scales are much more accurate than the lines on a measuring jug so **weigh** them. We've shown the liquid in the recipes as grams (g), rather than millilitres (ml)
3. If you're using a recipe from elsewhere, replacing millilitres (ml) of liquid with grams (g) will help with accuracy and consistency (1 gram = 1 millilitre).

BASIC PROGRAM (1)

Note: The Basic program will beep after 22 minutes to remind you if you want to add nuts, raisins, etc. to your breadmaker if you are using them in your recipe.

Plain White Bread

Step	Ingredient	🍷 500g	🍷 750g	🍷 1kg
1	Water	190g	260g	360g
2	Olive oil	15g (1 tbsp)	22g (1½ tbsp)	30g (2 tbsp)
3	Salt	8g (1 tsp)	12g (1½ tsp)	16g (2 tsp)
4	Caster sugar	15g (1 tbsp)	22g (1½ tbsp)	30g (2 tbsp)
5	Dried milk powder	6g (1 tbsp)	8g (1¼ tbsp)	12g (2 tbsp)
6	Strong white bread flour	350g	500g	600g
7	Yeast	4g (1¼ tsp)	5g (1¾ tsp)	7g (2¼ tsp)

Multi-Seeded White Bread

Step	Ingredient	🍷 500g	🍷 750g	🍷 1kg
1	Water	180g	260g	320g
2	Olive oil	15g (1 tbsp)	22g (1½ tbsp)	30g (2 tbsp)
3	Salt	6g (¾ tsp)	8g (1 tsp)	12g (1½ tsp)
4	Caster sugar	15g (1 tbsp)	22g (1½ tbsp)	30g (2 tbsp)
5	Dried milk powder	12g (2 tbsp)	18g (3 tbsp)	24g (4 tbsp)
6	Mixed seeds	80g	120g	160g
7	Strong wholewheat flour	60g	90g	120g
8	Strong white bread flour	300g	330g	420g
9	Yeast	4g (1¼ tsp)	5g (1¾ tsp)	7g (2¼ tsp)

FRENCH PROGRAM (2)

Classic French Loaf

Step	Ingredient	🍷 500g	🍷 750g	🍷 1kg
1	Water	190g	285g	360g
2	Salt	8g (1 tsp)	12g (1½ tsp)	16g (2 tsp)
4	Strong white bread flour	360g	545g	700g
5	Yeast	4g (1¼ tsp)	5g (1¾ tsp)	6g (2 tsp)

WHOLEWHEAT PROGRAM (3)

Note: The Wholewheat program will beep after 47 minutes to remind you if you want to add nuts, raisins, etc. to your breadmaker if you are using them in your recipe.

Wholewheat Bread

Step	Ingredient	🍷 500g	🍷 750g	🍷 1kg
1	Water	200g	300g	400g
2	Olive oil	15g (1 tbsp)	23g (1½ tbsp)	30g (2 tbsp)
3	Salt	6g (¾ tsp)	10g (1¼ tsp)	16g (2 tsp)
4	Caster sugar	12g (2 tsp)	16g (1 tbsp)	20g (1½ tbsp)
5	Dried milk powder	6g (1 tbsp)	9g (1½ tbsp)	12g (2 tbsp)
6	Strong wholewheat bread flour	150g	225g	300g
7	Strong white bread flour	150g	225g	300g
8	Yeast	1g (½ tsp)	2g (¾ tsp)	3g (1 tsp)

Granary Bread

Step	Ingredient	🍷 500g	🍷 750g	🍷 1kg
1	Water	190g	280g	350g
2	Butter	16g	20g	32g
3	Salt	8g (1 tsp)	10g (1¼ tsp)	14g (1¾ tsp)
4	Caster sugar	8g (1¼ tsp)	12g (2 tsp)	16g (2½ tsp)
5	Granary bread flour	330g	500g	600g
6	Yeast	3g (1 tsp)	5g (1½ tsp)	7g (2¼ tsp)

CAKE PROGRAM (4)

Fruit Cake

Step	Ingredient	Quantity
1	Lemon juice	3g (¾ tsp)
2	Free range eggs (small)	2
3	Vanilla extract	2g (¼ tsp)
4	Butter (melted)	38g
5	Mixed dried fruit	132g
6	Plain flour	188g
7	Soft brown sugar	113g
8	Cinnamon	2g (¼ tsp)
9	Nutmeg	1g (¼ tsp)
10	Baking powder	7g (1 ½ tsp)

Note: If the butter isn't melted, the recipe won't work. If, during the first 30 minutes of the program, ingredients stick to the walls of the loaf tin, use a soft spatula to help incorporate them into the mixture. Once the program finishes, leave the cake in your breadmaker for 15-20 minutes **with the lid closed**. The residual heat will complete the cooking of the cake.

SWEET PROGRAM (5)

Chocolate Bread

Step	Ingredient	🍷 500g	🍷 750g	🍷 1kg
1	Milk	200g	300g	400g
2	Olive oil	15g (1 tbsps)	23g (1½ tbsps)	30g (2 tbsps)
3	Free range egg, lightly beaten	1	2	3
4	Vanilla extract	1g (½ tsp)	2g (¾ tsp)	3g (1 tsp)
5	Salt	8g (1 tsp)	12g (1½ tsp)	16g (2 tsp)
6	Caster sugar	30g (2 tbsps)	45g (3 tbsps)	60g (4 tbsps)
7	Cocoa powder	25g	40g	50g
8	Strong wholewheat bread flour	300g	450g	600g
9	Yeast	4g (1½ tsp)	5g (1¾ tsp)	7g (2¼ tsp)
10	Chocolate chips (dark, milk or white or a mixture)*	150g	210g	300g

* Add the chocolate chips when your breadmaker beeps.

Fruit and Cinnamon Bread

Step	Ingredient	🍷 500g	🍷 750g	🍷 1kg
1	Water	180g	270g	360g
2	Butter	15g (1 tbsps)	22g (1½ tbsps)	30g (2 tbsps)
2	Salt	8g (1 tsp)	12g (1 ½ tsp)	16g (2 tsp)
3	Golden caster sugar	32g (2 tbsps)	48g (3 tbsps)	64g (4 tbsps)
4	Ground cinnamon	2g (¾ tsp)	3g (1 tsp)	5g (1½ tsp)
5	Strong white flour	350g	500g	600g
6	Yeast	4g (1¼ tsp)	5g (1¾ tsp)	7g (2¼ tsp)
7	Mixed dried fruit*	140g	200g	280g

* Add the fruit when your breadmaker beeps.

DOUGH PROGRAM (6)

Pizza Dough

Step	Ingredient	Quantity
1	Water	250g
2	Olive oil	15g (1 tbsps)
3	Salt	8g (1 tsp)
4	Caster sugar	30g (2 tbsps)
5	Strong white bread flour	400g
6	Yeast	5g (1½ tsp)
7	Mixed herbs (optional)	1g (1 tsp)

Remove from the loaf tin, work into a ball on a floured surface, then leave to rest under a clean cloth for about 15 minutes. If the dough is sticky, add a little extra flour and it'll form a nice ball as you work it in. Roll into a pizza base and add your preferred toppings, then bake in a preheated oven at 200°C/400°F/Gas mark 6 for 15 to 20 minutes, till the crust is golden brown and the toppings are fully cooked.

JAM PROGRAM (7)

Do not open the lid while the program is running. Cut larger berries into approx. 1cm pieces. Mix all the ingredients together, then add to the loaf tin.

Strawberry Jam

Step	Ingredient	Quantity
1	Strawberries, cut into approx. 1cm pieces	500g
2	Jam sugar	150g
3	Pectin powder	7g (1 ½ tsp)
4	Lemon juice	10g (2 tsp)

Mixed Berry Compote

Step	Ingredient	Quantity
1	Strawberries, raspberries, blueberries, blackberries	500g (total)
2	Lemon juice	5g (1 tsp)
3	Caster sugar	100g
4	Vanilla extract	1g (½ tsp)

SANDWICH PROGRAM (8)

White Sandwich Loaf

Step	Ingredient	🍞 500g	🍞 750g	🍞 1kg
1	Milk	250g	300g	400g
2	Olive oil	15g (1 tbsp)	23g (1½ tbsp)	30g (2 tbsp)
3	Salt	8g (1 tsp)	12g (1½ tsp)	16g (2 tsp)
4	Caster sugar	24g (1½ tbsp)	32g (2 tbsp)	48g (3 tbsp)
5	Strong white bread flour	370g	450g	600g
6	Yeast	4g (1½ tsp)	5g (1¾ tsp)	7g (2¼ tsp)

GLUTEN-FREE PROGRAM (9)

Gluten-Free White Bread

Step	Ingredient	Quantity
1	Water	180g
2	Olive oil	30g (2 tbsp)
3	Cider vinegar	5g (1 tsp)
4	Free range egg whites	150g
5	Salt	8g (1 tsp)
6	Caster sugar	30g (2 tbsp)
7	Gluten-free bread flour mix	300g
8	Gluten-free baking powder	2g (½ tsp)
9	Yeast	7g (2¼ tsp)

Gluten-Free Rosemary and Garlic Bread

Step	Ingredient	Quantity
1	Water	180g
2	Olive oil	30g (2 tbsp)
3	Cider vinegar	5g (1 tsp)
4	Free range egg whites	150g
5	Garlic purée	12g (1 tsp)
6	Salt	8g (1 tsp)
7	Caster sugar	30g (2 tbsp)
8	Garlic granules	5g (1 tsp)
9	Rosemary, chopped	8g (4 tsp)
10	Gluten-free bread flour mix	300g
11	Gluten-free baking powder	2g (½ tsp)
12	Yeast	7g (2¼ tsp)

Gluten-Free Dill and Onion Bread

Step	Ingredient	Quantity
1	Water	160g
2	Olive oil	30g (2 tbsps)
3	Cider vinegar	5g (1 tsp)
4	Free range egg whites	150g
5	White onion, finely diced	50g
6	Dried onion granules	10g (2 tsp)
7	Salt	8g (1 tsp)
8	Caster sugar	30g (2 tbsps)
9	Dried dill	3g (1 tsp)
10	Gluten-free bread flour mix	300g
11	Gluten-free baking powder	2g (½ tsp)
12	Yeast	7g (2¼ tsp)

Gluten-Free Cheese and Chive Bread

Step	Ingredient	Quantity
1	Water	180g
2	Olive oil	30g (2 tbsps)
3	Cider vinegar	5g (1 tsp)
4	Free range egg whites	150g
5	Fresh chives, finely chopped	8g (1 tsp)
6	Salt	8g (1 tsp)
7	Caster sugar	30g (2 tbsps)
8	Cracked black pepper	3g (1 tsp)
9	Gluten-free bread flour mix	300g
10	Gluten-free baking powder	2g (½ tsp)
11	Yeast	7g (2¼ tsp)
12	Mature cheddar*	120g

* Add the cheddar when the display reads 2:24 (after 30 minutes).

Gluten-Free Multi Seeded Bread

Step	Ingredient	Quantity
1	Water	180g
2	Olive oil	30g (2 tbsps)
3	Cider vinegar	5g (1 tsp)
4	Free range egg whites	150g
5	Salt	8g (1 tsp)
6	Caster sugar	30g (2 tbsps)
7	Golden linseeds	10g (2 tsp)
8	Brown linseeds	10g (2 tsp)
9	Pumpkin seeds	20g (4 tsp)
10	Sunflower seeds	20g (4 tsp)
11	Chia seeds	10g (2 tsp)
12	Gluten-free bread flour mix	300g

Step	Ingredient	Quantity
13	Gluten-free baking powder	2g (½ tsp)
14	Yeast	7g (2¼ tsp)

Most seeds can be used in this recipe, but make sure that the total weight of the seeds you use is equal to 70g.

FASTBAKE I PROGRAM (10)

White bread

Step	Ingredient	Quantity
1	Water (at 45 - 50°C)	300g
2	Olive oil	20g (1 tbsp + 1 tsp)
3	Salt	12g (1½ tsp)
4	Caster sugar	22g (1 tbsp + 1 tsp)
5	Strong white bread flour	470g
6	Dried milk powder	8g (1 tbsp + 1 tsp)
8	Yeast	6g (2 tsp)

FASTBAKE II PROGRAM (11)

White bread

Step	Ingredient	Quantity
1	Water (at 45 - 50°C)	400g
2	Olive oil	30g (2 tbsp)
3	Salt	16g (2 tsp)
4	Caster sugar	32g (2 tbsp)
5	Strong white bread flour	630g
6	Dried milk powder	12g (2 tbsp)
8	Yeast	7g (2¼ tsp)

SPECIALITY PROGRAM (12)

Malt Loaf

Step	Ingredient	Quantity
1	Water	270g
2	Olive oil	15g (1 tbsp)
3	Salt	8g (1 tsp)
4	Dried milk powder	6g (1 tbsp)
5	Plain flour (<i>not</i> 'bread' or 'strong' flour)	450g
6	Sultanas	200g
7	Honey	24g (1 tbsp)
8	Malt extract	50g (2 tbsp)
9	Black treacle	40g (1½ tbsp)
10	Yeast	4g (1½ tsp)

TROUBLESHOOTING

If you discover you've made a mistake after starting, press the start/stop button and hold it down for 2 seconds to stop the breadmaker. Sort out the problem, then restart the breadmaker.

Don't leave it too long because if the program is substantially into the cycle before you stop it, the results will be affected. In that case it may be better to stop the program, discard the ingredients, and start again.

Error Message E01

If the breadmaker is too hot, the display will show the message **E01**. If this happens, press the start/stop button for 2 seconds, remove the loaf tin, and let your breadmaker cool down to room temperature before trying again.

Power Loss

- If you suffer from a power loss lasting less than 7 minutes, your breadmaker will carry on when power is restored, and the program time will be extended by the duration of the power cut.
- This also works if you unplug the breadmaker or switch it off accidentally.
- If the power cut is more than 7 minutes, the program will fail. Unplug your breadmaker, let it cool down, then empty the loaf tin, dispose of the ingredients, clean it, and start again.

The bread collapsed

- The dough may have been too moist. Reduce the liquid in the recipe slightly.
- Too much yeast was added.

The bread didn't rise

- One or more ingredients were added in the wrong quantities – accuracy is essential
- The yeast could be stale—check the date.

The core of the bread is too moist

- The dough may have been too moist. Reduce the liquid in the recipe slightly.
- The flour may have been too heavy. This problem can occur with rye, bran and wholemeal flours. Reduce the amount of heavy flour and replace with a similar quantity of strong white flour.

The bread has a coarse texture

- Decrease the amount of liquid
- Increase the amount of salt

The bread has a pale crust

- Increase the sugar slightly
- Increase the crust colour setting (if the program allows)

The bread has risen too much

- You may have used too much yeast, try reducing it slightly.
- Too much sugar can cause the bread to rise too much. Try reducing the amount of sugar. If you add sweet/sugary ingredients such as dried fruit, honey or molasses, reduce the amount of sugar to compensate.
- You might try reducing the recipe liquid as this will slow the action of the yeast.

The bread tastes bland

- Try increasing the amount of salt.

CARE AND MAINTENANCE

Clean any spillage off the outside of the loaf tin. Spillage inside the machine will burn on to the surfaces; spillage on the element will reduce its life.

1. Unplug your breadmaker.
2. Open the lid and let it cool down fully before cleaning.

3. Wash the loaf tin and paddle in warm soapy water, rinse, then dry thoroughly.
4. Wipe all other surfaces, internal and external, with a damp cloth. Use a little washing-up liquid if necessary, but be sure to clean it all off, otherwise it might taint the next lot of bread.
 - If the paddle has stuck to its shaft, fill the loaf tin with warm water. This should soften any dough residues and allow the paddle to be removed. Don't leave it to soak.
 - If the inside of the paddle gets clogged with flour, soak it in warm water, then dig out the softened flour with a wooden cocktail stick.
 - Make sure everything is dry before reusing the breadmaker or storing it away.
 - Don't immerse the breadmaker in water or any other liquid.
 - Don't use harsh or abrasive cleaners or solvents.
 - You may wash the loaf tin and paddles in a dishwasher, but we don't recommend this, as the harsh environment inside the dishwasher may affect the surface finishes. If you do, then you must put the paddle, on its own, in a compartment of the cutlery basket.

RECYCLING



To avoid environmental and health problems due to hazardous substances, appliances and rechargeable and non-rechargeable batteries marked with one of these symbols must not be disposed of with unsorted municipal waste. Always dispose of electrical and electronic products and, where applicable, rechargeable and non-rechargeable batteries, at an appropriate official recycling/collection point.

SERVICE

If you ring Customer Service, please have the Model Number to hand, as we won't be able to help you without it. It's on the rating plate (usually underneath the product).

The product isn't user-serviceable. If it's not working, read the instructions, check the plug fuse and main fuse/circuit breaker. If it's still not working, consult your retailer.

If that doesn't solve the problem – ring Customer Service – they may be able to offer technical advice.

If they advise you to return the product to us, pack it carefully, include a note with your name, address, day phone number, and what's wrong. If under guarantee, say where and when purchased, and include proof of purchase (till receipt). Send it to:

Customer Service

Spectrum Brands (UK) Ltd

Fir Street, Failsworth, Manchester M35 0HS

email: support@russellhobbs.com

telephone: 0345 658 9700 (local rate number)

Please note: If you have purchased the product within the last 6 months, please contact the retailer in the first instance to deal with any matters relating to warranty.

GUARANTEE

Defects affecting product functionality appearing within the guarantee period will be corrected by replacement or repair at our option provided the product is used and maintained in accordance with the instructions. Your statutory rights are not affected.

Guarantee period = 2 years from first retail purchase.

To claim an extra 1 year guarantee, register your product online within 28 days of purchase.

Register at: www.russellhobbs.co.uk/productregister/

Consumables are guaranteed only for their recommended lifecycle. Replacement/Spare parts* are excluded and are only covered by a 1 year warranty.

* Examples include filters, removable grill plates, drip trays/crumb trays etc.

ONLINE

www.russellhobbs.com for more products

REGISTER ONLINE

Register online for an EXTRA year guarantee*.

Visit www.russellhobbs.co.uk/productregister/

*You must register within 28 days of purchase.