

Sunbeam

Bakehouse[®] Compact

Automatic dough & bread maker

Instruction/Recipe Booklet
BM2500



Please read these instructions carefully
and retain for future reference.



Congratulations

Fresh, warm home made bread is just a few easy steps away with your new Sunbeam Bakehouse.

With your new Bakehouse Compact you can have delicious home made bread in under 1 hour.

And you're only limited by your imagination..... salami and cheese bread, soy and linseed bread, gluten free bread, pasta, doughs and specialty breads...the variety is endless! You can also make your favourite jam, cakes and hot cross buns!

And it really is as easy as 1....2....3!

Step 1. Remove the bread pan from the breadmaker and add the ingredients.

Step 2. Position the bread pan and select the desired program setting.

Step 3. In a few hours, freshly baked bread is ready to enjoy.

Imagine waking up to the aroma of freshly baked bread. This is so easy to do because your Bakehouse Compact has a 13 hour pre-set timer. Set it the night before and wake up to the aroma of freshly baked bread.

Before you start, read all the instructions in this book to ensure you get the most from your breadmaker.

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....

Sunbeam Customer Service

Australia 1300 881 861

New Zealand 0800 786 232

Important Instructions - retain for future use

تأكد من تفهم احتياطات السلامة المذكورة اعلاه

請務必理解上述的安全預防措施。

Assurez-vous que les précautions ci-dessus relatives à la sécurité sont bien comprises

Versichern Sie sich, dass die obenstehenden Sicherheitsmaßnahmen Verstanden werden

Βεβαιώσετε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan-tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

کاری یکنید کہ احتیاطهای بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşıldığından emin olunuz

Xin kiểm chắc rằng những biện pháp làm an toàn kể trên được hiểu rõ

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Sunbeam's Safety Precautions

SAFETY PRECAUTIONS FOR YOUR SUNBEAM BREADMAKER

- Do not use attachments not recommended by Sunbeam. They may cause fire, electric shock or injury
- Do not use outdoors or for commercial use, or

Sunbeam is very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance:

- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- Close supervision is necessary when your appliance is being used by children or infirm persons.
- Young children should be supervised to ensure that they do not play with the appliance.
- Never leave an appliance unattended while in use.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven. Do not place on top of any other appliance.

for any other purpose other than its intended use

- This unit is intended for household use only
- To prevent mixture overflowing the pan, do not use in excess of 3 ¼ cups of flour and 1 ½ teaspoons of raising agent.

- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
- For safety reasons and to avoid maintenance by unskilled persons, some appliances are 'sealed' using tamperproof screws. Such appliances should always be returned to the nearest Sunbeam Appointed Service Centre for adjustment or repair if required.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been damaged in any manner. If damage is suspected, return the appliance to the nearest Sunbeam Appointed Service Centre for examination, repair or adjustment.
- For additional protection, Sunbeam recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.
- Do not immerse the appliance in water or any other liquid unless recommended.
- Appliances are not intended to be operated by means of an external timer or separate remote control system.
- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments. Ensure the above safety precautions are understood.

If you have any concerns regarding the performance and use of your appliance, please visit www.sunbeam.com.au or contact the Sunbeam Consumer Service Line.

Ensure the above safety precautions are understood.

Using your Bakehouse® Compact safely

Before use

1. Read all instructions, product labels and warnings. Save these instructions.
2. Remove all foreign matter from the bread pan and baking chamber.
3. Wipe over bread pan and kneading blade before use.
4. Always use the breadmaker from a 230-240V AC power outlet.
5. Do not allow anything to rest on the power cord or allow it to touch any hot surface. Do not plug in 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 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 14 for full details.
5. Do not touch moving parts.

Where 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 200 millimetres away from walls and curtains 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.

Getting to know your Bakehouse[®] Compact

Removable lid

Cool Touch body

450 watts of power

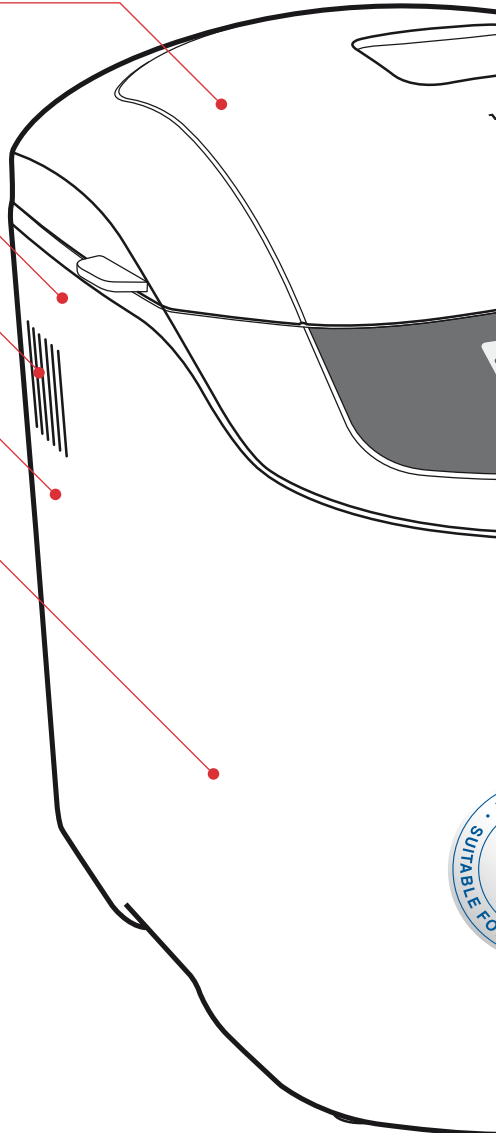
**Non-stick removable bread pan with
removable kneading blade**

Vertical Loaf - 750g

Makes a vertical shaped loaf of bread

Fruit & Nut beeper

The Bakehouse Compact beeps to let you know when to add fruits and/or nuts.





Viewing Window

Display Window

Control Panel

Power Interruption Program Protection

If there is a temporary power outage during use, the machine will retain its memory and continue the baking cycle when the power returns.

60 minute Keep-Warm function

Keeps bread warm for 1 hour after baking.

13 hour Time Delay

Pre-set your breadmaker.



The Control Panel



MENU

- | | | | |
|----------|--------------|--------------------------|----------------|
| 1 Basic | 4 Sweet | 7 Gluten Free/Yeast Free | 10 Pasta Dough |
| 2 French | 5 Turbo | 8 Cake | 11 Jam |
| 3 Wheat | 6 Buttermilk | 9 Dough | 12 Bake |

Display window

Indicates the program setting selected from (1) to (12) and the Crust Colour. The display will show the number of hours and minutes until the cycle is complete - "0.00".

Menu button

Press this button to select the setting of your choice from (1) to (12). A beep will sound each time you press the button.

Timer buttons

Allows you to adjust the time. It also allows you to delay the beginning of your desired program setting. See page 13 for instructions on how to use the Delay Bake function.

Crust colour button

On certain settings press to select the desired crust colour – Light, Medium or Dark.

Start/Stop button

Press to commence selected setting or begin timer countdown for delay timer.

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

Menu Settings

(1) Basic

Use this setting to make traditional white bread. You have a choice of 3 crust colours - Light, Medium or Dark. The Bakehouse Compact lets you choose your favourite crust colour for most breads.

(2) French

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

(3) 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 be heavy and slightly dense in texture.

(4) Sweet

This cycle is for breads that require additional ingredients such as sugar, dried fruits or chocolate to sweeten the bread. To prevent the crust from becoming too dark, the light crust colour is recommended.

(5) Turbo

Use the turbo setting for ready made bread in approximately 1 hour. This setting lets you save time on the bread recipes by reducing the completion time and is ideal for when you need bread in a hurry. Breads made using this setting may be shorter and more dense due to the reduced rising time. The Turbo setting should only be selected when baking White breads.

For turbo wheat bread, use the Gluten Free setting.

(6) Buttermilk

This setting is for bread made with buttermilk. Buttermilk bread is a great all purpose bread with a rich texture and a buttery flavour.

(7) Gluten Free/ Yeast Free

The Bakehouse Compact has been designed to meet the needs of people who have intolerances to gluten and yeast. The Gluten Free setting and recipes have been tested and endorsed by The Coeliac Society of Australia.

(8) 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. Refer to the Cake instructions in the Recipe section.

(9) Dough

This setting allows you to create a variety of doughs for bread sticks, bread rolls and pizza to bake in a conventional oven. Refer to the Dough instructions in the Recipe section.

(10) 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 Dough instructions in the Recipe section.

Menu Settings

(11) Jam

You can now have fresh jam all year round. Use fresh fruit to make sweet and savoury jams. Refer to the Jam instructions in the Recipe section.

(12) Bake

Set the setting to Bake for an immediate baking process. When you select the Bake setting, the Bakehouse Compact will immediately start baking. This setting will bake for 1 hour and can be controlled manually by pressing the Start/Stop button to stop the function at any time. The baking time can be increased manually to 1½ hours.

This setting can also 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 menu setting to (12) Bake, and press Start. Note: You may need to wait 10-15 minutes for the machine to cool down, before you select the Bake setting. If you attempt to use the bake option before the machine has cooled down, an error message will appear on the display - E00 or E01.

Role of Ingredients

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 gases 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 Bakehouse Compact 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. Sunbeam recommend 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.

We suggest that a small pocket be made in the top of the dry mixture to hold the yeast. This will ensure its activation when in contact with the liquid and sugar during kneading.

Flour

In order for the bread to rise, the flour has to have a sufficiently high protein content. Sunbeam recommend the use of a good quality plain or bread flour.

Unlike white flour, wheat flour contains bran and wheatgerm which 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.

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

Liquids

When liquids are mixed with protein 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 and fruit juice can be used. Experiment with quantities of these liquids to obtain optimum results. Liquids should be used at room temperature.

A recipe with too much liquid may cause the bread to fall during baking while a recipe with too little liquid will not rise.

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.

Eggs

Eggs are used in some bread recipes, they provide liquid, assist with the rising and increase the nutritional value of the bread. They add extra flavour and are usually used in the sweeter types of bread. Recipes in this booklet use extra large 59g eggs.

Fats

Many breads use fats to enhance the flavour and retain moisture. Typically, we use margarine in the recipes, softened butter or oil may be used in equivalent quantities. If you choose not to add any fat, your bread may vary in taste and texture.

What Ingredients To Use

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

Flour

A good quality flour (within its use by date) should be used. A high protein bread flour can also be used for bread making.

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.

Yeast

Bulk packs of dry yeast and dry yeast sachets are recommended.

Bread Improver

The use of Bread Improver is recommended to achieve optimum results.

Bread Improver will increase the gluten content of the flour mix. It will also influence the structure, size and texture of the bread, so that it does not collapse when baking.

The suggested quantity to use is stated in all recipes. Bread Improver has a flour like texture and can be purchased through health food shops or through selected supermarkets.

Bread mixes

A variety of bread mixes can be used in your bread maker. Directions of use should be supplied on the bread mix packaging.

Some bulk bread mixes may require the use of a bread improver.

We recommend you contact the Bread Mix manufacturer for further information on the use of their product.

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.

Ingredient hints for New Zealand

The recipes for the Bakehouse Compact were written in Australia. While most of the information is applicable in New Zealand, there are some ingredients that are different.

How to use the recipes in New Zealand

- Instead of "Tandaco Dry Yeast", use Edmonds Surebake Yeast
- We recommend using 1 teaspoon of Edmonds Surebake Yeast to every cup of flour.
- Instead of Plain Flour, use High Grade White Flour.

- Do not use "Bread Improver" as listed in some recipes. The Edmonds Surebake Yeast contains improvers which ensure excellent results.
- You can check the consistency of the dough throughout the initial kneading cycle (about 20 minutes after the machine has started). Lift the lid and have a quick look. The dough should be smooth, soft, slightly sticky and have a tendency to flatten and catch the sides of the container.

Using your Bakehouse® Compact

1. **Before using your Bakehouse Compact for the first time** remove the bread pan by gently pulling it out. 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.

Select a recipe from the recipe section and prepare the ingredients as directed. (See Important Measuring Tips on page 15).

2. **Add the ingredients** into the bread pan in the order listed. All ingredients should be at room temperature and measured carefully. Wipe all spills from the outside of the pan.
3. **Insert the bread pan** into the baking chamber of the bread machine. To do this, place the bread pan into the baking chamber and twist into place.

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 Display Window will beep and flash Menu 1 and the timing for Menu 1.

4. **Select the desired program setting**, then crust colour. Press Start. The Bakehouse Compact will display the hours and minutes until the cycle is complete.
5. **To remove the bread pan** from the Bakehouse Compact refer to text on page 11.

Select Program Setting

1. **To select a program setting** use the Menu button until the desired number of the program (from 1 to 12) is displayed on the control panel. Each time you press the Menu button, a beep will sound.

2. **Use the Crust Colour button** to select your choice of crust colour. You are able to choose from the Light, Medium, or Dark crust colours on selected settings. See table on page 12. Unless you select a crust colour (where applicable) the Bakehouse Compact will automatically default to a Medium crust colour.

Note: A choice of Crust Colours is not available on program settings 5 to 12.

3. **To start**, press the Start/Stop button. The Bakehouse Compact will beep and will display the hours and minutes until the cycle is complete.

To cancel operation at any time, hold the Start/Stop button down for 2-3 seconds, and reset the program setting using the Menu button. Avoid opening the lid at any time during the bread cycle unless adding fruits or nuts when indicated.

The table on page 12 illustrates the Program settings and Crust Colour options.

To add fruit or nuts

You are able to add fruit or nuts on settings (1) Basic, (3) Wheat, (4) Sweet, (6) Buttermilk and (7) Gluten-Free/Yeast Free. 7 short beeps will sound approximately 15-20 minutes into the cycle. Open the lid and add any fruits or nuts that the recipe requires as the machine is kneading.

At the end of the baking cycle the machine will beep 5 times and the display will read "0.00". The Bakehouse Compact will automatically switch to a Keep Warm cycle for 60 minutes. Warm air will circulate throughout the baking chamber, to help reduce condensation. After 1 hour on Keep Warm cycle, the machine will beep 3 times and the machine will to standby mode.

The bread can be removed from the baking chamber at the end of the cycle or any time during the Keep-Warm cycle. Simply press the Start/Stop button for 3 seconds to end the Keep-Warm period and turn off the breadmaker at the powerpoint.

To remove the bread from the Bakehouse Compact

The bread pan will be hot after the baking cycle. Use a kitchen mitt to remove the pan from the baking chamber. Gently twist and pull the pan out.

Select Program Setting continued

Menu	Setting	Crust Colour			Time Delay	Fruit & Nut Beeper
		LIGHT	MEDIUM	DARK		
1	Basic*	✓	✓	✓	✓	✓
2	French	✓	✓	✓	✓	
3	Wheat	✓	✓	✓	✓	✓
4	Sweet	✓	✓	✓	✓	✓
5	Turbo					
6	Buttermilk				✓	✓
7	Gluten Free/Yeast Free				✓	✓
8	Cake					
9	Dough				✓	
10	Pasta Dough					
11	Jam					
12	Bake					

*Time delay is not recommended for Sweet or Basic breads that require fruits or nuts to be added.

Allow the bread to cool in the bread pan for 10 minutes before removing. Turn the pan upside down and shake until the bread slides out. If necessary, use a plastic spatula to loosen bread from the sides of the pan.

Allow the bread to cool on a wire rack for at least 10 minutes before slicing. Ensure the kneading blade is not in the bread. For easy slicing we recommend the use of an electric knife or a quality bread knife.

After using your Bakehouse Compact, unplug the machine and allow it to cool for 30 minutes before commencing another program. If you attempt to use the Bakehouse Compact too soon, it will beep and the display will read 'E00 or E01', indicating the Bakehouse Compact has not cooled sufficiently.



Press the Start/Stop and wait until the Bakehouse Compact has cooled.

Using the Time Delay Function

The Bakehouse Compact allows you to delay the cooking of your bread by up to 13 hours, so you can wake up to the smell of freshly baked bread, or go out for the day while your Bakehouse Compact does all the work.

We strongly recommend you make a pocket in the top of the dry ingredients to hold the dry yeast. This will ensure that the yeast does not start activation before the selected program begins.

Note: Do not use the Time Delay when the recipe has perishable ingredients such as milk, eggs or cheese, as these will spoil. Also, fruit and nuts should only be added manually. Do not use the Time Delay for recipes that require fruits and nuts to be added at a later time. If you do add them on the Time Delay, they will be excessively crushed during the kneading cycle.

1. Follow steps 1 and 2 on page 11.
2. Press the timing  and  buttons until you reach the number of hours and minutes **from now** that you want your bread to be ready.
3. Press the Start/Stop button to begin the cycle. The Timer will start counting down. The bread will be cooked and ready in the hours and minutes displayed.

Note: If you make a mistake, or need to reset the Timer, press the Start/Stop button for 2-3 seconds, and reset the program setting using the menu button.

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 on this page, press the timing  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 Bakehouse Compact 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 Bakehouse Compact when it is selected.

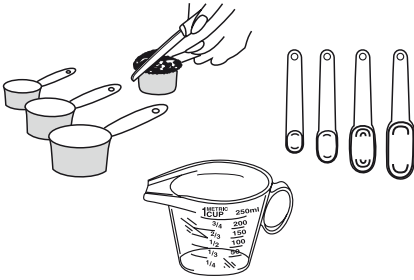
Power Interruption Program Protection

Your Bakehouse Compact features a 5 minute Power Interruption Protection that protects the Program memory in the advent of power surges, or short term power failure (black-out).

This means that if there is a power interruption during your bread making, the machine will retain its memory for at least 5 minutes and continue cooking when the power supply returns.

If you experience a power failure greater than 5 minutes you may need to discard your ingredients and start again. If the power interruption occurs in the baking cycle, you can use the Bake setting (12) to finish baking.

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.

Volume and Weight measurements are given for each recipe. We recommend using measuring jugs, cups and spoons. Weight measurements are provided if you wish to use a kitchen scale.

Dry ingredients

Use a metric measuring spoon or cup. Do not use tableware spoons or cups. Spoon the dry ingredients loosely into the spoon or cup and level off with a flat knife. This is particularly important with flour. Do not pack dry ingredients down into the cup or tap the cup unless otherwise stated in the recipe.

Liquids

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

Last Things Last

Always place the liquid in the bread pan first, the dry mix ingredients in next. Then, make a small pocket in the top of the dry ingredients and place the yeast in the pocket. Wipe away any spills from around the outside of the pan. This will ensure a well risen and evenly baked loaf. However for Gluten Free recipes place the dry ingredients in first, then the liquid.

Adding Fruits and Nuts

Fruits and nuts are added towards the end of the kneading cycle. The machine will beep to let you know it is time to add fruit or nuts. If they are added before the Fruit and Nut beep, the fruit will be pureed due to excessive kneading.

Handy Hints

Order of ingredients

Always put the liquid in first, the dry ingredients in next and the yeast in last. For Gluten Free recipes place the dry ingredients in first, then the liquid. Fruits and nuts are added later, after the machine has completed the first knead. This will ensure a crisp and evenly baked loaf every time.

Freshness

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

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

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

Slicing bread

For best results, wait at least 10 minutes before slicing, as the bread needs time to cool. Place loaf on its side and cut in a sawing motion with a bread knife. For easy and even slicing we recommend the use of the Sunbeam Carveasy electric knife.

Freezing bread

To freeze fresh bread, let it cool completely and wrap in several layers of plastic. Slice bread before freezing and use at your convenience.

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.

If you remove the bread pan whilst it is still hot you must use an oven mit.

Toppings

Ingredients such as herbs, sesame seeds and chopped bacon can be added to the top of the bread during the baking stage.

Open lid of Bakehouse Compact, gently brush top of 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 and gently 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.

Baking at high altitudes

At high altitudes above 900 metres, 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 Bakehouse Compact, 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

Gently wash bread pan in warm soapy water using a soft cloth and dry well before and after each use. Do not use any harsh abrasives or strong household cleaners as these may damage the non-stick surface.

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 overtime. This is 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 Bakehouse Compact.

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

Do not immerse the Bakehouse Compact in water.

Remove and clean lid

To remove lid, simply raise the lid just short of the vertical position (approx. 70°). While holding the base of the unit with one hand, gently lift the lid out of the hinge. Wipe interior and exterior of lid with a damp cloth and dry thoroughly before replacing lid.

Storage

Make sure the Bakehouse Compact is completely cool and dry before storing. Store the Bakehouse Compact 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 40-41 of this booklet.
2. To answer any further questions please call Sunbeam on (Aust) 1300 881 861, (NZ) 0800 786 232.
3. For any further concerns contact one of our Sunbeam Authorised Service Centres

Breadmix Recipes

NOTE: Some 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 the Bakehouse Compact. 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 8 before attempting any of the recipes provided in this Instruction Book.

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. The below breadmix guides are correct at time of printing. However breadmix ingredients can vary from brand to brand and from box to box therefore we recommend to **follow the instructions on your breadmix pack**. For further information on bread mixes, we suggest you contact the bread mix manufacturer.

WHITE BREADMIX RECIPES

Defiance™ White Breadmix	750g	1kg
Water	310ml	350ml
Breadmix	600g	700g
Yeast	1¼ teaspoons	1¼ teaspoons

Kitchen Collection™ White Breadmix	750g	1kg
Water	300ml	360ml
Breadmix	500g	600g
Yeast	2 teaspoons	2 teaspoons

Method

1. Pour water into the bread pan. Add bread mix and make a small pocket in the top. Place yeast in the pocket and wipe any 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 Size, Crust Colour and press "Start". Bread will be baked in the number of hours indicated.

Breadmix Recipes continued

WHOLEMEAL/GRAIN BREADMIX RECIPES

Defiance™ Wholemeal Breadmix	750g	1kg
Water	330ml	420ml
Breadmix	600g	680g
Yeast	1¼ teaspoons	1¼ teaspoons

Kitchen Collection™ Grain Breadmix	750g	1kg
Water	350ml	370ml
Breadmix	500g	600g
Yeast	2 teaspoons	2 teaspoons

Method

1. Pour water into the bread pan. Add bread mix and make a small pocket in the top. Place yeast in the pocket and wipe any 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) Wheat, or (7) Gluten Free & Yeast Free.
4. Select Size, Crust Colour and press “Start”. Bread will be baked in the number of hours indicated.

KITCHEN COLLECTION™ MULTI-GRAIN

Breadmix	750g	1kg
Water	350ml	370ml
Breadmix	500g	600g
Yeast	2 teaspoons	2 teaspoons

Method

1. Pour water into the bread pan. Add bread mix and make a small pocket in the top. Place yeast in the pocket and wipe any 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) Wheat, or (7) Gluten Free & Yeast Free.
4. Select Size, Crust Colour and press “Start”. Bread will be baked in the number of hours indicated.

Recipes: Basic Breads Menu 1

All the recipes have been specifically created and tested by our Sunbeam Test Kitchen for the Bakehouse Compact. We hope you enjoy using your Sunbeam Bread Maker.

White Bread

260mls luke-warm water
20g margarine
2 ½ cups (375g) plain flour
2 teaspoons white sugar
1 tablespoon skim milk powder
1 teaspoon salt
1 ½ teaspoons bread improver
1 ¼ teaspoons instant dried yeast

1. Place all ingredients into the bread pan in the order listed.
2. Wipe any spills from the outside of the pan. Insert the bread pan into the bread maker and twist slightly to lock the pan in place. Close the lid.
3. Turn the power on from the power point. Press the Menu button to select Menu 1 (Basic setting). Press the Crust button to select the desired crust colour; press Start. Bread will be baked in the time indicated on the bread maker.
4. On completion, remove the bread pan from the bread maker. Stand for 10 minutes before turning onto a wire rack to cool. Ensure the blade is removed from the base of the bread before cutting.

Salami Cheese Bread

240mls luke-warm water
20g margarine
1 tablespoon white sugar
1 tablespoon skim milk powder
1 ½ teaspoons salt
1 teaspoon bread improver
100g sliced salami, chopped
¼ cup grated tasty cheese
¼ cup grated parmesan cheese
2 ¾ cups (405g) plain flour
1 teaspoon instant dried yeast

1. Place all ingredients into the bread pan in the order listed.
2. Wipe any spills from the outside of the pan. Insert the bread pan into the bread maker and twist slightly to lock the pan in place. Close the lid.
3. Turn the power on from the power point. Press the Menu button to select Menu 1 (Basic setting). Press the Crust button to select the desired crust colour; press Start. Bread will be baked in the time indicated on the bread maker.
4. On completion, remove the bread pan from the bread maker. Stand for 10 minutes before turning onto a wire rack to cool. Ensure the blade is removed from the base of the bread before cutting.

French Breads Menu 2

French Bread

- 260mls luke-warm water
- 20g margarine
- 3 cups (450g) plain flour
- 1 tablespoons white sugar
- 1 teaspoon bread improver
- 1 teaspoon salt
- 1 ¼ teaspoons instant dried yeast

1. Place all ingredients into the bread pan in the order listed.
2. Wipe any spills from the outside of the pan. Insert the bread pan into the bread maker and twist slightly to lock the pan in place. Close the lid.
3. Turn the power on from the power point. Press the Menu button to select Menu 2 (French setting). Press the Crust button to select the desired crust colour; press Start. Bread will be baked in the time indicated on the bread maker.
4. On completion, remove the bread pan from the bread maker. Stand for 10 minutes before turning onto a wire rack to cool. Ensure the blade is removed from the base of the bread before cutting.

Sourdough

- 160mls luke-warm water
- ¼ cup plain yoghurt
- 2 teaspoons lemon juice
- 5g margarine
- 2 ½ cups (375g) plain flour
- 1 teaspoons white sugar
- ½ teaspoon bread improver
- ½ teaspoon salt
- 1 teaspoon instant dried yeast

1. Place all ingredients into the bread pan in the order listed.
2. Wipe any spills from the outside of the pan. Insert the bread pan into the bread maker and twist slightly to lock the pan in place. Close the lid.
3. Turn the power on from the power point. Press the Menu button to select Menu 2 (French setting). Press the Crust button to select the desired crust colour; press Start. Bread will be baked in the time indicated on the bread maker.
4. On completion, remove the bread pan from the bread maker. Stand for 10 minutes before turning onto a wire rack to cool. Ensure the blade is removed from the base of the bread before cutting.

Wheat Breads Menu 3

All Wheat setting begins with a 30 minute pre-heat of ingredients – no blade movement occurs in the pan during this stage

Wholemeal bread

260ml luke-warm water
10g margarine
2 ½ cups (400g) wholemeal plain flour
2 teaspoons brown sugar
2 teaspoons skim milk powder
½ teaspoon salt
1 teaspoon bread improver
1 ½ teaspoons instant dried yeast

1. Place all ingredients into the bread pan in the order listed.
2. Wipe any spills from the outside of the pan. Insert the bread pan into the bread maker and twist slightly to lock the pan in place. Close the lid.
3. Turn the power on from the power point. Press the Menu button to select Menu 3 (Wheat setting). Press the Crust button to select the desired crust colour; press Start. Bread will be baked in the time indicated on the bread maker.
4. On completion, remove the bread pan from the bread maker. Stand for 10 minutes before turning onto a wire rack to cool. Ensure the blade is removed from the base of the bread before cutting.

Soy and Linseed Loaf

300ml luke-warm water
40g margarine
1 ¼ cups (200g) wholemeal plain flour
1 ¼ cups (185g) plain flour
¼ cup (30g) soya flour
¼ cup (25g) linseed meal
¼ cup (40g) linseed
2 tablespoons brown sugar
1 teaspoon bread improver
1 teaspoon salt
1 teaspoon instant dried yeast

1. Place all ingredients into the bread pan in the order listed.
2. Wipe any spills from the outside of the pan. Insert the bread pan into the bread maker and twist slightly to lock the pan in place. Close the lid.
3. Turn the power on from the power point. Press the Menu button to select Menu 3 (Wheat setting). Press the Crust button to select the desired crust colour; press Start. Bread will be baked in the time indicated on the bread maker.
4. On completion, remove the bread pan from the bread maker. Stand for 10 minutes before turning onto a wire rack to cool. Ensure the blade is removed from the base of the bread before cutting.

Sweet Breads Menu 4

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

Spiced Fruit Loaf

250ml luke-warm water
20g margarine
3 ¼ cups (485g) wholemeal plain flour
¼ cup (55g) brown sugar
½ cup sultanas
1 tablespoon skim milk powder
2 teaspoons ground nutmeg
1 ½ teaspoons ground cinnamon
1 ½ teaspoons salt
1 teaspoon bread improver
2 teaspoons instant dried yeast

1. Place all ingredients into the bread pan in the order listed.
2. Wipe any spills from the outside of the pan. Insert the bread pan into the bread maker and twist slightly to lock the pan in place. Close the lid.
3. Turn the power on from the power point. Press the Menu button to select Menu 4 (Sweet setting). Press the Crust button to select light crust colour; press Start. Bread will be baked in the time indicated on the bread maker.
4. On completion, remove the bread pan from the bread maker. Stand for 10 minutes before turning onto a wire rack to cool. Ensure the blade is removed from the base of the bread before cutting.

Panettone

80mls luke-warm water
¼ teaspoon salt
2 teaspoons skim milk powder
1 ½ tablespoons caster sugar
1 egg
1 egg yolk
40g butter, softened
2 teaspoons finely grated orange rind
2 teaspoons finely grated lemon rind
3 teaspoons orange juice
2 cups (300g) plain flour
1 teaspoon instant dried yeast
1/3 cup mixed dried fruit

1. Place all ingredients except dried fruit into the bread pan in the order listed.
2. Wipe any spills from the outside of the pan. Insert the bread pan into the bread maker and twist slightly to lock the pan in place. Close the lid.
3. Turn the power on from the power point. Press the Menu button to select Menu 4 (Sweet setting). Press the Crust button to select light crust colour; press Start.
4. Add the dried fruit when the beeper sounds (after approximately 22 minutes). Bread will be baked in the time indicated on the bread maker.
5. On completion, remove the bread pan from the bread maker. Stand for 10 minutes before turning onto a wire rack to cool. Ensure the blade is removed from the base of the bread before cutting.

Turbo Menu 5

Breads made with this Turbo program may be shorter and more dense due to the reduced rising time. This setting should only be used when baking White breads. For Turbo Wheat bread, use the Gluten Free setting.

Buttermilk Breads Menu 6

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

Cracked Wheat Buttermilk bread

1/3 cup (60g) cracked wheat

½ cup (125mls) buttermilk

40g butter, softened

2 tablespoons honey

1 teaspoon salt

¼ teaspoon bicarbonate soda

¼ cup sunflower seeds

1 ¼ cups (185g) plain flour

1 cup (160g) wholemeal plain flour

2 teaspoons instant dried yeast

1. Place cracked wheat and 2 cups of water into a small saucepan. Bring to boil and simmer for 6 minutes. Drain and rinse under cold water. Allow to drain for 5 minutes.
2. Add cracked wheat and remaining ingredients into the bread pan in the order listed.
3. Wipe any spills from the outside of the pan. Insert the bread pan into the bread maker and twist slightly to lock the pan in place. Close the lid.
4. Turn the power on from the power point. Press the Menu button to select Menu 6 (Buttermilk setting); press Start. Bread will be baked in the time indicated on the bread maker.
5. On completion, remove the bread pan from the bread maker. Stand for 10 minutes before turning onto a wire rack to cool. Ensure the blade is removed from the base of the bread before cutting.

Cracked wheat and Sunflower loaf

¾ cup (180mls) buttermilk

2 tablespoons olive oil

2 tablespoons honey

1 teaspoon salt ¼ teaspoon bicarbonate soda

¼ cup cracked wheat

1 tablespoon polenta

1 ½ cups (225g) plain flour

1 cup (160g) wholemeal plain flour

2 teaspoons instant dried yeast

1. Place ingredients into the bread pan in the order listed.
2. Wipe any spills from the outside of the pan. Insert the bread pan into the bread maker and twist slightly to lock the pan in place. Close the lid.
3. Turn the power on from the power point. Press the Menu button to select Menu 6 (Buttermilk setting); press Start. Bread will be baked in the time indicated on the bread maker.
4. On completion, remove the bread pan from the bread maker. Stand for 10 minutes before turning onto a wire rack to cool. Ensure the blade is removed from the base of the bread before cutting.

Gluten Free Breads Menu 7



We understand the importance of a staple food such as bread in a Coeliac's diet. Realising that there have been breadmakers on the market that do not deliver a suitable Gluten Free loaf, our objective, with the help of the Coeliac Australia, 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 Sunbeam Bakehouse.

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 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 $1/2$ 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.
- If you would like any further information on baking Gluten Free bread we advise that you contact the Coeliac Society in your state.

Gluten Free Breads continued

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 may 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.

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 Breads continued

Gluten Free Rice Bread

- 1 ½ teaspoons instant dried yeast
- 1 teaspoon salt
- 1 ½ teaspoons white sugar
- 3 teaspoons xanthan gum
- ¾ cup (110g) cornflour
- 1 ½ cups (270g) white rice flour
- ¾ cup (120g) brown rice flour
- ¾ teaspoon white vinegar
- ¼ cup (60mls) olive oil
- 2 eggs
- 345mls luke-warm water

1. Place all ingredients into the bread pan in the order listed.
2. Wipe any spills from the outside of the pan. Insert the bread pan into the bread maker and twist slightly to lock the pan in place. Close the lid.
3. Turn the power on from the power point. Press the Menu button to select Menu 7 (Gluten Free setting). Press the Crust button to select dark crust colour; press Start. For the first few minutes, you will need to assist the mixing process by scraping down the sides and corners of the bread pan to ensure there are no dry ingredients left unmixed. Bread will be baked in the time indicated on the bread maker.
4. On completion, remove the bread pan from the bread maker. Stand for 10 minutes before turning onto a wire rack to cool. Ensure the blade is removed from the base of the bread before cutting.

Gluten Free Mixed Grain Bread

- 1 ½ teaspoons instant dried yeast
- 1 teaspoon salt
- 1 ½ tablespoons white sugar
- ¼ mixed grains
- 3 teaspoons xanthan gum
- ¾ cup (110g) arrowroot
- 1 ½ cups (270g) white rice flour
- ⅔ cup (100g) besan flour
- ⅓ cup (50g) brown rice flour
- 1 ½ teaspoons white vinegar
- ⅓ cup (80ml) olive oil
- 2 eggs
- 365mls luke-warm water

1. Place all ingredients into the bread pan in the order listed.
2. Wipe any spills from the outside of the pan. Insert the bread pan into the bread maker and twist slightly to lock the pan in place. Close the lid.
3. Turn the power on from the power point. Press the Menu button to select Menu 7 (Gluten Free setting). Press the Crust button to select dark crust colour; press Start. For the first few minutes, you will need to assist the mixing process by scraping down the sides and corners of the bread pan to ensure there are no dry ingredients left unmixed. Bread will be baked in the time indicated on the bread maker.
4. On completion, remove the bread pan from the bread maker. Stand for 10 minutes before turning onto a wire rack to cool. Ensure the blade is removed from the base of the bread before cutting.

Gluten Free Breads continued

Note: For mixed grain, we use a mix of sesame seeds, poppy seeds, sunflowers seeds and pepitas (pumpkin seeds). Any seeds can be used.

Gluten Free Fruit Loaf

- 1 ½ teaspoons instant dried yeast
- 1 teaspoon ground cinnamon
- 1 teaspoon salt
- 2 tablespoons brown sugar
- 3 teaspoons white sugar
- 3 teaspoons xanthan gum
- ½ cup (80g) mixed dried fruit
- ¾ cup (110g) arrowroot
- 1 ½ cups (270g) white rice flour
- ⅔ cup (100g) besan flour
- ⅓ cup (50g) brown rice flour
- ¾ teaspoon white vinegar
- ¼ cup (60mls) olive oil
- 2 eggs
- 350mls luke-warm water

1. Place all ingredients into the bread pan in the order listed.
2. Wipe any spills from the outside of the pan. Insert the bread pan into the bread maker and twist slightly to lock the pan in place. Close the lid.
3. Turn the power on from the power point. Press the Menu button to select Menu 7 (Gluten Free setting). Press the Crust button to select dark crust colour; press Start. For the first few minutes, you will need to assist the mixing process by scraping down the sides and corners of the bread pan to ensure there are no dry

ingredients left unmixed. Bread will be baked in the time indicated on the bread maker.

4. On completion, remove the bread pan from the bread maker. Stand for 10 minutes before turning onto a wire rack to cool. Ensure the blade is removed from the base of the bread before cutting.

Gluten Free Breads continued

Gluten Free Banana Bread

- 1 ½ teaspoons instant dried yeast
- 1 teaspoon ground cinnamon
- 1 teaspoon salt
- 1 tablespoon brown sugar
- 3 teaspoons xanthan gum
- ½ cup desiccated coconut
- ½ cup (55g) walnuts, finely chopped
- ¾ cup (110g) arrowroot
- 1 ½ cups (270g) white rice flour
- ½ cup (75g) besan flour
- ⅓ cup (50g) brown rice flour
- ¼ cup (60mls) olive oil
- 1 egg
- 1 cup (230g) mashed overripe banana
- 330mls luke-warm water

1. Place all ingredients into the bread pan in the order listed.
2. Wipe any spills from the outside of the pan. Insert the bread pan into the bread maker and twist slightly to lock the pan in place. Close the lid.
3. Turn the power on from the power point. Press the Menu button to select Menu 7 (Gluten Free setting). Press the Crust button to select dark crust colour; press Start. For the first few minutes, you will need to assist the mixing process by scraping down the sides and corners of the bread pan to ensure there are no dry ingredients left unmixed. Bread will be baked in the time indicated on the bread maker.

4. On completion, remove the bread pan from the bread maker. Stand for 10 minutes before turning onto a wire rack to cool. Ensure the blade is removed from the base of the bread before cutting.

Yeast Free Breads Menu 7

Yeast Free Date and Walnut Bread

- 1/3 cup vegetable oil
- 3 eggs
- 250mls (1 cup) buttermilk
- 1/4 teaspoon salt
- 1/4 cup brown sugar
- 2 1/2 cups (375g) self-raising flour
- 1/4 cup chopped dried dates
- 1/4 cup chopped walnuts

1. Place all ingredients, except the dates and walnuts, into the bread pan in the order listed.
2. Wipe any spills from the outside of the pan. Insert the bread pan into the bread maker and twist slightly to lock the pan in place. Close the lid.
3. Turn the power on from the power point. Press the Menu button to select Menu 7 (Gluten Free setting). Press the “crust darkness” button to select medium crust colour; press start. For the first few minutes, you will need to assist the mixing process by scraping down the sides and corners of the bread pan to ensure there are no dry ingredients left unmixed.
4. Add the fruit and nuts when the beeper sounds (after approximately 5 minutes). Bread will be baked in the time indicated on the bread maker.
5. On completion, remove the bread pan from the bread maker. Stand for 10 minutes before turning onto a wire rack to cool. Ensure the blade is removed from the base of the bread before cutting.

Yeast Free Date and Walnut Bread

- 1/4 cup vegetable oil
- 3 eggs
- 250mls (1 cup) buttermilk
- 1/4 cup honey
- 1/4 teaspoon salt
- 1 tablespoon finely grated lemon rind
- 3/4 cup mashed over ripe banana
- 3 3/4 (560g) cups self-raising flour

1. Place all ingredients into the bread pan in the order listed.
2. Wipe any spills from the outside of the pan. Insert the bread pan into the bread maker and twist slightly to lock the pan in place. Close the lid.
3. Turn the power on from the power point. Press the Menu button to select Menu 7 (Gluten free setting). Press the “crust darkness” button to select medium crust colour; press start. For the first few minutes, you will need to assist the mixing process by scraping down the sides and corners of the bread pan to ensure there are no dry ingredients left unmixed. Bread will be baked in the time indicated on the bread maker.
4. On completion, remove the bread pan from the bread maker. Stand for 10 minutes before turning onto a wire rack to cool. Ensure the blade is removed from the base of the bread before cutting.

Cakes Menu 8

Handy hints for optimum results

- It is normal for cakes to rise only $\frac{1}{2}$ or $\frac{3}{4}$ of the way up the bread pan. The texture should be nice and light
- The sugar and fat content in the cake mix will affect the colouring of the cake.
- Avoid using double quantities of cake mix, as the cake may be dense in texture
- You can use packet cake mixes, available from all supermarkets

Sticky Date Pudding

- 200g dried dates, chopped
- 1 teaspoon bicarbonate soda
- 1 $\frac{1}{4}$ cups (310mls) boiling water
- $\frac{1}{4}$ cup (60mls) olive oil
- 2 eggs
- 1 cup firmly packed brown sugar
- 1 cup (150g) self-raising flour

Butterscotch sauce

- 140g butter
- $\frac{2}{3}$ cup firmly packed brown sugar
- 300mls thickened cream

1. Place dates, soda and boiling water in the bread pan. Close the lid and stand for 5 minutes. Add remaining ingredients into the bread pan in the order listed.
2. Wipe any spills from the outside of the pan. Insert the bread pan into the bread maker and twist slightly to lock the pan in place. Close the lid.
3. Turn the power on from the power point. Press the Menu button to select Menu 8 (Cake setting); press Start. Cake will be baked in the time indicated on the bread maker.
4. On completion, remove the bread pan from the bread maker. Stand for 5 minutes before turning onto a wire rack to cool. Ensure the blade is removed from the base of the cake before cutting.
5. To make butterscotch sauce, stir all ingredients in a small saucepan over low heat until combined. Serve warm cake with warm butterscotch sauce.

Cakes continued

Orange and Poppy Seed Cake

- 125g butter, softened
- 80mls (1/3 cup) milk
- 1 teaspoon vanilla extract
- 2 eggs
- 1 tablespoon finely grated orange rind
- ¾ cup caster sugar
- 1 cup (150g) self-raising flour
- 2 tablespoons poppy seeds

Orange syrup

- 1 teaspoon finely grated orange rind
- 60mls (¼ cup) orange juice
- ¼ cup caster sugar

1. Place all ingredients into the bread pan in the order listed.
2. Wipe any spills from the outside of the pan. Insert the bread pan into the bread maker and twist slightly to lock the pan in place. Close the lid.
3. Turn the power on from the power point. Press the Menu button to select Menu 8 (Cake setting); press Start. Cake will be baked in the time indicated on the bread maker.
4. On completion, remove the bread pan from the bread maker. Stand for 5 minutes before turning onto a wire rack to cool. Ensure the blade is removed from the base of the cake before cutting.
5. To make orange syrup, stir all ingredients in a small saucepan over low heat, without boiling, until sugar dissolved. Bring to a boil and simmer for 2 minutes without stirring. Remove from heat and allow bubbles to subside. Pour syrup slowly over warm cake, allowing it to soak in as you pour.

Pizza Dough / Dough Menu 9

Herb Focaccia

This focaccia is formed into rounds and cut into wedges to serve. It is great served with antipasto or dips.

260mls luke-warm water

2 tablespoons olive oil

1 ½ teaspoons salt

½ teaspoon white sugar

1 teaspoon dried Italian herbs

2 ⅔ cup (400g) plain flour

1 teaspoon instant dried yeast

Olive oil, rosemary and salt, to serve

1. Place all ingredients into the bread pan in the order listed.
2. Wipe any spills from the outside of the pan. Insert the bread pan into the bread maker and twist slightly to lock the pan in place. Close the lid.
3. Turn the power on from the power point. Press the Menu button to select Menu 9 (Dough setting); press Start. Dough will be ready in the time indicated on the bread maker.
4. On completion, remove the dough from the bread maker. Divide the dough into 3 portions. On a lightly floured surface, roll each portion of dough into a circle about 1cm thick. Place onto greased baking trays. Cover with a clean tea towel and stand in a warm place to rise for 30-40 minutes.
5. Make deep dents in the surface of the dough with your finger tips. Brush with olive oil and sprinkle with salt and rosemary.
6. Place in a preheated oven 200°C (180°C fan-forced) for 10 minutes or until golden.

Pizza Dough

290mls luke-warm water

2 tablespoons olive oil

½ teaspoon salt

1 teaspoon sugar

3 cups (450g) plain flour

2 ½ teaspoons instant dried yeast

1. Place all ingredients into the bread pan in the order listed.
2. Wipe any spills from the outside of the pan. Insert the bread pan into the bread maker and twist slightly to lock the pan in place. Close the lid.
3. Turn the power on from the power point. Press the Menu button to select Menu 9 (Dough setting); press Start. Dough will be ready in the time indicated on the bread maker.
4. On completion, remove the dough from the bread maker. Divide the dough into 2 portions. On a lightly floured surface, roll each portion of dough into a 25cm circle. Place onto greased pizza trays.
5. Spread pizza bases with your favourite toppings. Place in a preheated oven 220°C (200°C fan-forced) for 15 minutes or until cooked.

Pizza Dough / Dough continued

This setting can be used for all types of dough, not just pizza dough. For Pasta Dough, see menu 10.

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

Once the cycle is complete, place the dough onto a floured surface and using floured hands, shape as desired. Prepare your baking trays by greasing them lightly with butter or oil spray, or simply by dusting them with a little flour.

Place the shaped dough onto your prepared tray and allow it to proof. Proofing allows your bread to rise, making it light and airy.

To add interest to breads, try some different shaping techniques or mix and match different glazes and toppings. These should be applied just before baking, after the dough rises (proofs) for the final time.

Bake your bread in a moderately hot (200°C/180°C fan-forced) oven until cooked through. The easiest way to test bread is to tap the top. It will sound hollow when cooked through.

Remove cooked bread from the pan or baking tray and cool on a cooling rack. Allow to cool before slicing.

Toppings

Toppings can add character and flavour to bread, but be sure when using a topping, to brush the dough with a little milk (or other glaze), so the topping has something to “grip” to. Otherwise as your bread rises and bakes, the topping will fall off.

Toppings can include seeds, such as poppy, caraway, sesame, pepitas or sunflower seeds, mixed grain, oats, dry or fresh herbs, garlic, cinnamon sugar, salt, sliced olives, sundried tomatoes, crumbled fresh cheeses, grated melting cheeses. If adding melting cheese, you may want to add this in the last 10 minutes of cooking, so it doesn't burn.

Glazes

Glazes can be brushed over the dough before or after baking; by using a clean soft pastry brush.

Crisp, shiny crust, darker golden colour – brush with beaten egg yolk before baking.

Soft, rich golden, satiny crust – brush with egg white before baking.

Soft, matt finish – brush with milk before baking.

Moist glaze that highlights the golden colour – brush with melted butter or margarine after baking.

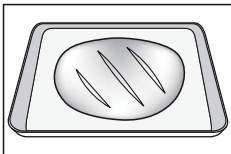
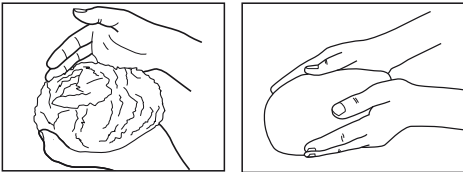
Sweet, glossy, sticky crust – brush with sieved apricot jam after baking.

Drizzle cooled, sweet tea rings or buns with icing or dust with icing sugar before serving. Alternatively, for a rustic artisan look, you could just sprinkle with a little extra flour before baking.

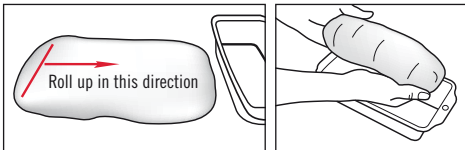
Pizza Dough / Dough continued

Shaping Techniques:

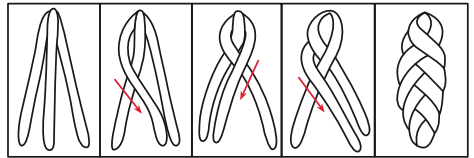
Rustic loaf – Working on a lightly floured surface, use the palms of your hands (dusted with flour) to gently tuck dough under itself until you get a smooth rounded top surface. Place on prepared baking tray. Using a sharp knife, make 1cm deep slashes across the top of your dough. Allow to rise before baking.



Loaf Pan – Working on a lightly floured surface, roll the dough into a 1cm thick rectangle (the same width as your loaf pan). Starting at the shorter side, roll the dough to form a log (at this stage, you may like to brush with butter or spread/sprinkle with a flavouring such as pesto or cheese). Place log into a greased loaf pan. Allow the dough to rise to the top of the pan before baking, remembering it will rise some more as it bakes.



Plaited loaf – Divide your dough into 3 equal portions. Shape into long sausages. Brush ends with a little milk or water and press together. Bring right sausage to centre, then left sausage to centre. Repeat until loaf is complete. Brush ends with milk or water to join. Tuck ends slightly under the loaf to neaten. Gently place on a prepared baking tray. Allow to rise before baking.

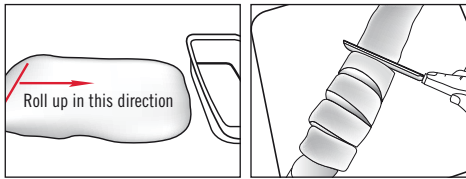


Flat bread/focaccia-style – Roll bread dough to the desired shape and size about 1cm thick. Allow to rise on a prepared baking tray. Before placing in the oven, use your knuckles or finger tips to make indents in the dough. Brush with a little oil and sprinkle with salt.

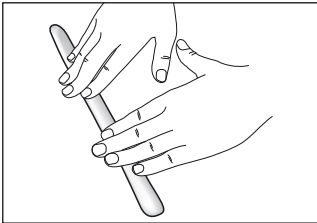


Pizza Dough / Dough continued

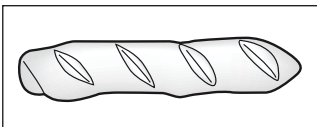
Scrolls – Working on a lightly floured surface, use your fingers to flatten the dough into a 1cm thick rectangle. Starting at the shorter side, roll the dough to form a log. Spread/ sprinkle with a flavouring of choice, such as pesto, cheese, brown sugar or nuts. Cut into 2cm wide pieces. Place, cut side down, touching one another in a greased lamington or cake pan. Bake.



Bread sticks – roll small pieces of dough into long skinny sausages. Bake, separated on prepared baking trays until thoroughly dry and golden.



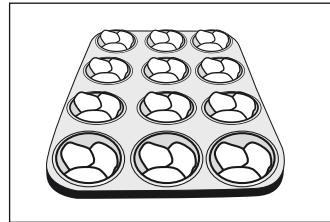
Baguettes – Roll portions of dough into thick sausages. Place on prepared baking trays. Using a sharp knife, make 1cm deep slashes along the top of the dough. Allow to rise before baking.



Round bread rolls – Divide dough into equal portions (generally 6-8 portions). Working with one portion at a time, with floured hands, pinch and tuck dough under itself until you get a smooth rounded top surface. Place on prepared baking trays. Allow to rise slightly before baking.

Knotted bread rolls- Roll a small portion of dough into a sausage. Cross ends over and tuck one end through the loop. Place on prepared baking trays. Allow to rise slightly before baking.

Florets – Take 3 small portions of dough and roll into round balls. Place the 3 balls, side by side into a greased muffin pan. Allow to rise slightly before baking.



Pizza Dough / Dough continued

To use the Pizza Dough/ Dough setting:

1. Ensure the kneading blade is in the bread pan.
2. Place the ingredients into the bread pan in the order listed.
3. Wipe any spills from the outside of the pan. Place the pan into the bread maker and close the lid.
4. Turn the power on from the power point.
5. Press the MENU button to select menu 9 (Pizza Dough/ Dough).
6. Press START. Dough will be complete in the time indicated on the screen. Follow instructions given after each recipe.

Pasta Dough Menu 10

Basic Pasta Dough

- 2 eggs
- 1 tablespoon olive oil
- 1 ²/₃ cup (250g) plain flour

1. Place all ingredients into the bread pan in the order listed.
2. Wipe any spills from the outside of the pan. Insert the bread pan into the bread maker and twist slightly to lock the pan in place. Close the lid.
3. Turn the power on from the power point. Press the Menu button to select Menu 10 (Pasta Dough setting); press Start. Dough will be ready in the time indicated on the bread maker.
4. On completion, remove the dough from the bread maker. Divide the dough into 4 portions. Cover to prevent drying. Working with 1 portion at a time, pass dough through a pasta machine and cut to desired width. Hang pasta over a rod or rolling pin to dry for at least 1 hour.
5. Cook pasta in boiling, salted water for 8-10 minutes or until cooked as desired. Serve with sauce of your choice.

Spinach Lasagne Sheets

- 250g packet frozen spinach, thawed
- 1 teaspoon salt
- 1 tablespoon olive oil
- 2 cups (300g) plain flour

1. Place spinach in a strainer and squeeze out as much water as possible. Pat dry with absorbent paper towel.
2. Place all ingredients into the bread pan in the order listed.
3. Wipe any spills from the outside of the pan. Insert the bread pan into the bread maker and twist slightly to lock the pan in place. Close the lid.
4. Turn the power on from the power point. Press the Menu button to select Menu 10 (Pasta Dough setting); press Start. Dough will be ready in the time indicated on the bread maker.
5. On completion, remove the dough from the bread maker. Divide the dough into 4 portions. Cover to prevent drying. Working with 1 portion at a time, pass dough through a pasta machine, to form thin sheets. Hang pasta over a rod or rolling pin to dry for at least 1 hour.

Jams Menu 11

Handy hints for optimum results

- Use ripe, fresh fruit. Large fruits should be cut into small pieces.
- Avoid processing fruit as the jam should be chunky and contain pieces of fruit.
- Do not reduce the amount of sugar specified or use substitutes.
- Pour the hot jam into sterilised jars, leaving approximately 2cm from the top of the jar. Seal the jars immediately.
- Label jam, allow to cool and then refrigerate.
- Each recipe requires Jam Setta. This helps form the gel like structure of the jam when cooled. Jam Setta can be purchased from most supermarkets.
- Do not attempt to double recipes as the jam boils high up the side of the pan
- Keep an eye out if experimenting to prevent overflow
- Note: It is normal for excess steam to escape from the steam vent during the cooking process.

Strawberry jam

500g strawberries, hulled, halved
1 ½ cups caster sugar
50g packet jam setta

1. Place all ingredients into the bread pan in the order listed.
2. Wipe any spills from the outside of the pan. Insert the bread pan into the bread maker and twist slightly to lock the pan in place. Close the lid.
3. Turn the power on from the power point. Press the Menu button to select Menu 11 (Jam setting); press Start. Jam will be ready in the time indicated on the bread maker.
4. On completion, use oven mits to pour hot jam into sterilized jars; seal immediately. Jam will set on cooling.

Jams continued

Orange and Lemon Marmalade

2 oranges

1 lemon

½ cup boiling water

1 ½ cups caster sugar

2 tablespoons jam setta

1. Wash, quarter and thinly slice oranges and lemon; remove any pips.
2. Place oranges, lemons and boiling water into the bread pan.
3. Wipe any spills from the outside of the pan. Insert the pan into the bread maker and twist slightly to lock the pan in place. Close the lid.
4. Turn the power on from the power point. Press the Menu button to select Menu 11 (Jam setting); press Start.
5. After 20 minutes, open the lid and add sugar and jam setta; close lid. Jam will be ready in the time indicated on the bread maker.
6. On completion, use oven mits to pour hot jam into sterilized jars; seal immediately. Jam will set on cooling.

Bake Menu 12

Use the Bake program for an immediate baking process of your recipes. The setting is programmed to bake for one hour, but can be manually adjusted to increase the time to 1 ½ hours. This program can also be used to complete the bread baking process in the case of a power failure.

Program Setting Times and Display Information

All times are in hours and minutes unless otherwise stated.

MENU	CRUST	DELAY	PREHEAT	KNEAD 1	REST	KNEAD 2	RISE 1	PUNCH DOWN	RISE 2	SHAPE	RISE 3	BAKE	TOTAL	KEEP WARM	F&N BEEP
BASIC	Light	13 hr	–	5	5	20	39	10 sec	26	10 sec	50	50	3:15	60	0:22
	Medium	13 hr	–	5	5	20	39	10 sec	26	10 sec	50	55	3:20	60	0:22
	Dark	13 hr	–	5	5	20	39	10 sec	26	10 sec	50	60	3:25	60	0:22
FRENCH	Light	13 hr	–	5	5	20	39	10 sec	31	10 sec	60	52	3:32	60	NA
	Medium	13 hr	–	5	5	20	39	10 sec	31	10 sec	60	56	3:36	60	NA
	Dark	13 hr	–	5	5	20	39	10 sec	31	10 sec	60	62	3:42	60	NA
WHEAT	Light	13 hr	30	5	5	15	49	10 sec	26	12 sec	50	50	3:50	60	0:47
	Medium	13 hr	30	5	5	15	49	10 sec	26	12 sec	50	53	3:53	60	0:47
	Dark	13 hr	30	5	5	15	49	10 sec	26	12 sec	50	56	3:56	60	0:47
SWEET	Light	13 hr	–	5	5	20	39	10 sec	26	8 sec	52	36	3:17	60	0:22
	Medium	13 hr	–	5	5	20	39	10 sec	26	8 sec	52	60	3:22	60	0:27
	Dark	13 hr	–	5	5	20	39	10 sec	26	8 sec	52	55	3:27	60	0:22
TURBO	–	–	–	14	–	–	–	–	–	–	8	36	58	60	NA
BUTTER-MILK	–	13 hr	30	5	10	20	39	10 sec	26	10 sec	45	60	3:55	60	0:05
GLUTEN FREE/YEAST FREE	–	13 hr	–	5	–	10	–	–	–	–	60	55	2:10	60	0:05
CAKE	–	–	–	7	–	8	–	–	–	–	–	75	1:30	22	NA
DOUGH	–	13 hr	–	5	5	20	60	–	–	–	–	–	1:30	NA	NA
PASTA DOUGH	–	–	–	3	–	11	–	–	–	–	–	–	0:14	NA	NA
JAM	–	–	–	5	–	10	–	–	–	–	–	50	1:05	–	NA
BAKE	–	–	–	–	–	–	–	–	–	–	–	60	1:00 - 1:30	60	NA

Program Setting Times and Display Information continued

The display will tell you if there is a problem with your Bakehouse Compact. Always use your Bakehouse in a room free of drafts. Do not use your Bakehouse Compact outdoor, near a heat vent or in direct sunlight.

DISPLAY READS:	PROBLEM	SOLUTION
“E00 or E01”	Bakehouse Compact is too hot to begin another program setting.	Press Start/Stop button to cancel. Open lid and allow to cool down for up to 60 minutes.
“E02”	This indicates the recommended Kneading time has been exceeded.	Press Start/Stop for 3 seconds to reset
“EEE or HHH”	This indicates the sensors need to be reset.	Press Start/Stop for 3 seconds to reset

The Beep Menu:

Select a setting from the Menu, Crust or Timer	1 short beep
Fruit & Nut Beeper	7 short beeps
Completion of bread baking process	5 beeps
E02	5 beeps

Troubleshooting

Machine Malfunctions

Check the following:	Display Window Time Indicator does not turn on	Ingredients not mixed	Bread takes too long to bake	Sides of bread collapse & bottom damp	Under browned	Browned & centre sticky & raw or not baked	Sides brown but flour coated bottom	Slices unevenly & sticky
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Unplugged	X							
Bread pan not inserted		X						
Lid was repeatedly opened during operation or left open					X	X		

Control Panel

Program selection was wrong	X	X			X	X		
Mode selection was wrong (DOUGH mode was chosen)						X		
Bread left in bread pan too long after baking				X		X		
Bread sliced just after baking (steam was not allowed to escape)								X
Kneading process was not complete							X	
Power disruption						X		

Troubleshooting continued

Baking Results

Check the following	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 & floured sides, centre sticky/raw
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Measurement Errors

FLOUR	Not enough		X						
	Too much	X				X			
YEAST	Not enough			X		X			
	Too much					X			
WATER & LIQUID	Not enough	X				X			
	Too much		X	X	X		X		X
SUGAR	Omitted			X		X		X	
	Too much		X			X			
SALT	Omitted		X	X	X				

Flour

Stale/generic flour used	X			X					
Self raising flour was used		X				X	X		

Yeast

Old yeast used	X			X		X			
Wrong type of yeast used	X			X		X			
Hot water was used instead of water at room temperature				X		X			

12 Month Replacement Guarantee

In the unlikely event that this appliance develops any malfunction within 12 months of purchase (3 months commercial use) due to faulty materials or manufacture, we will replace it for you free of charge.

Should you experience any difficulties with your appliance, please phone our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand. Alternatively, you can send a written claim to Sunbeam at the address listed below. On receipt of your claim, Sunbeam will seek to resolve your difficulties or, if the appliance is defective, advise you on how to obtain a replacement or refund.

Your Sunbeam 12 Month Replacement Guarantee naturally does not cover misuse or negligent handling and normal wear and tear.

Similarly your 12 Month Replacement Guarantee does not cover freight or any other costs incurred in making a claim. Please retain your receipt as proof of purchase.

The benefits given to you by this guarantee are in addition to your other rights and remedies under any laws which relate to the appliance.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law and under the New Zealand Consumer Guarantees Act.

In Australia you are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Should your appliance require repair or service after the guarantee period, contact your nearest Sunbeam service centre.

For a complete list of Sunbeam's authorised service centres visit our website or call:

Australia

www.sunbeam.com.au

1300 881 861

Units 5 & 6, 13 Lord Street
Botany NSW 2019 Australia

New Zealand

www.sunbeam.co.nz

0800 786 232

26 Vestey Drive, Mt Wellington
Auckland, New Zealand

Need help with your appliance?

Contact our customer service team or visit our website for information and tips on getting the most from your appliance.

In Australia

Visit www.sunbeam.com.au

Or call 1300 881 861

In New Zealand

Visit www.sunbeam.co.nz

Or call 0800 786 232

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Made in China.

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Unit 3, Building D
26 Vestey Drive
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New Zealand

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Instruction/Recipe Supplement for New Zealand

NEW ZEALAND SUPPLEMENT

PLEASE READ THIS BOOKLET FIRST

This booklet covers the use and care of the following Sunbeam Breadmakers:

BM7850 SMARTBAKE CUSTOM which can produce loaf sizes 750g; 1.0kg and 1.25kg

BM4500 BAKEHOUSE which can produce loaf sizes 500g; 750g; 1.0kg

BM2500 BAKEHOUSE COMPACT which can produce loaf size 750g

New Zealand Instructions and Recipes for the:

BM7850 SMARTBAKE CUSTOM which can produce loaf sizes 750g; 1.0kg and 1.25kg

BM4500 BAKEHOUSE which can produce loaf sizes 500g; 750g; 1.0kg

BM2500 BAKEHOUSE COMPACT which can produce loaf size 750g

The main Instruction/Recipe Booklet was written in Australia. While most of the information in it is applicable to New Zealand, there are some ingredients and measurements that are different.

This Instruction and Recipe Supplement has been produced to ensure you get the optimum results with your Sunbeam Breadmaker.

The Supplement provides:

- Information on the best ingredients to use.
- Advice on measuring ingredients.
- Some popular recipes adapted for New Zealand.
- A guide for adapting the recipes in the main Instruction/ Recipe Booklet for your own use.

How to use the recipes in the main instruction booklet

- Where it lists 'Tandaco Dry Yeast', you must use Edmonds Surebake Yeast instead (bottle with red lid).
 - We recommend using 1 teaspoon of Edmonds Surebake Yeast to every cup of flour.
 - Where it lists plain flour, you must use High Grade White Flour.
 - Do not use 'Bread Improver' as listed in some recipes. The Edmonds Surebake Yeast contains 'improvers' which ensure excellent results.
- You can check the consistency of the dough part-way through the initial kneading cycle (about 20 minutes after the machine has started). Lift the lid and have a quick look. The dough should be smooth, soft, and slightly sticky and have a tendency to flatten and catch the sides of the container.
 - When making jam, instead of Jam Setta, use Jam Setting Mix, which is available at most supermarkets.

Ingredients to use

Flour

Use fresh, good quality flour. Do not use self-raising flour.

White Flour

Most large New Zealand milling companies produce two lines of white flour for the domestic market. One is finely milled 'weak' flour which is ideal for sponges, biscuits, shortbread and short pastry. This type of flour is labelled as standard or plain flour. The second is a strong flour which has been designed for general household baking, including fruit cakes, loaves, pizzas and bread. These 'strong' bread making flours are labelled by the two main milling companies as 'High Grade' and bread making is listed as a possible use. Some small independent mills also market 'strong' flour, labelled as suitable for bread making. We recommend the use of High Grade or bread flour for use in Sunbeam breadmakers. White Flour should be stored in its bag on a cool, dry airy shelf. If your kitchen is rather steamy and warm, keep your flour in an airtight container.

Wholemeal

Wholemeal should always be bought in quantities which can be used up within 8 weeks. Make sure you buy from a shop with a high turnover. Fresh wholemeal has a pleasant, almost sweet smell. Wholemeal which has been kept for too long or which has not been stored carefully has a sour or rancid smell. Store your wholemeal in a refrigerator (remember to allow measured wholemeal to return to room temperature before using to make bread). Wholemeal produced from 'stone ground' organically grown wheat may vary in bread making quality.

Gluten Flour

Gluten Flour is made from white flour and is used to increase the size of loaves made from 100% wholemeal flour. Its use is optional.

Yeast

The recipes in this booklet have been designed to use Edmonds Surebake dried yeast (red cap on bottle). This yeast mixture contains 'improvers' which ensure excellent results. Elfin Instant Dried Yeast may also be used instead. It is recommended that you add 50mg of vitamin C as an 'improver'. Use 1 ½ teaspoons of Elfin yeast for 750g and 1kg loaves. Cut a 100mg tablet of vitamin C (not flavoured) in half. Crush in a dessertspoon with the back of a teaspoon. Dissolve in the measured warm water before adding to the bread pan after the dry ingredients. Use this type of yeast with Elfin bread premixes (as per the instructions on the premix packaging).

Sugars

White or brown sugar has been specified in the recipes in this booklet. Substitute honey, golden syrup, or treacle in the same amounts if desired. Do not use molasses as the New Zealand types may be too strong in flavour. Stiff honey, golden syrup or treacle should be warmed until just runny.

Fats

Fats are used to enhance flavour and retain moisture. Oil is specified in the recipes. Choose a mild flavoured oil. You may substitute the same amount of softened butter, margarine or lecithin granules.

Salt

Iodised New Zealand salt is used in all recipes. Salt controls the actions of the yeast so do not omit.

Water

Use warm water or comfortably warm water (40-46°C). When you dip a finger in the water, it should feel slightly warm. For delay start loaves, use cold tap water.

Jam

Instead of Jam Setta, use Jam Setting Mix, which is available at most supermarkets.

Measuring Ingredients

New Zealand standard metric kitchen measures have been used for all the recipes. All measurements should be level. Accuracy with measuring is important when making bread in a breadmaker.

To measure flour

For optimum results we recommend weighing flour. If scales are not available, use a set of standard metric cups and part cups. Do not use tableware cups. Stir the flour in the storage container, then using a scoop or a large spoon overfill the measuring cup without tapping or shaking. Use the back of a knife to scrape off the excess so that the flour is just level with the rim of the cup.

To measure water

Use a standard metric measuring cup graduated in 10 ml divisions. Place the cup at eye level on a flat surface and fill to the required level.

To measure other ingredients

Use standard metric spoons. A New Zealand metric teaspoon holds 5ml and a metric tablespoon holds 15ml. (note: an Australian metric tablespoon holds 20ml).

Abbreviations

g	gram
ml	millilitre
mg	milligram
°C	degrees Celsius
Tbsp	tablespoon
tsp	teaspoon

Dough consistency

When using a new recipe or a different batch of flour or if a recipe has not produced a satisfactory result, check the consistency of the dough, part way through the initial kneading cycle (about 10 minutes after the machine has started). Lift the lid and have a quick look. The dough should be smooth, soft and slightly sticky and have a tendency to flatten and catch the sides of the container. Dough which is too stiff will have ragged edges; it will not stick to the sides at all and forms a tight round ball. In this case add one tablespoon of extra water. Dough which is too soft will be sticky and be reluctant to form a ball. Add one tablespoon of extra flour.

White Bread

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 BASIC.
4. Select CRUST colour, loaf SIZE and press "START".

Bread will be baked in the number of hours indicated.

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

Traditional White Loaf	750g	1.0kg	1.25kg
Water	315 ml	415 ml	515 ml
Margarine/Oil	1 Tbsp	2 Tbsp	3 Tbsp
Salt	1 ½ tsp	2 tsp	2 ½ tsp
Sugar	1 Tbsp	1 Tbsp	1 ½ Tbsp
Skim Milk Powder	1 Tbsp	2 Tbsp	3 Tbsp
High Grade Flour	3 cups	4 cups	4 ¾ cups
Surebake Yeast	3 tsp	4 tsp	4 ¾ tsp

Wholemeal Bread

Wholemeal 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 WHEAT.
4. Select CRUST colour, loaf SIZE and press "START".

Bread will be baked in the number of hours indicated.

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

Wholemeal Bread	750g	1.0kg	1.25kg
Water	320 ml	420 ml	520 ml
Margarine/Oil	1 ½ Tbsp	2 Tbsp	2 ½ Tbsp
Salt	1 ½ tsp	2 tsp	2 ½ tsp
Brown Sugar	1 ½ Tbsp	2 Tbsp	2 ½ Tbsp
Skim Milk Powder	1 Tbsp	3 Tbsp	4 Tbsp
Gluten Flour	1 tsp	1 tsp	1 tsp
Wholemeal Flour	3 cups	4 cups	4 ¾ cups
Surebake Yeast	3 tsp	4 tsp	4 ¾ tsp

French Bread

French 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 FRENCH.
4. Select CRUST colour, loaf SIZE and press "START".

Bread will be baked in the number of hours indicated.

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

French Bread	750g	1.0kg	1.25kg
Water	290 ml	350ml	410 ml
Margarine/Oil	1 ½ Tbsp	2 Tbsp	2 ½ Tbsp
Salt	1 tsp	2 tsp	3 tsp
Sugar	1 Tbsp	1 Tbsp	1 ½ Tbsp
High Grade Flour	3 cups	4 cups	4 ¾ cups
Surebake Yeast	3 tsp	4 tsp	4 ¾ tsp

Multigrain Bread

Multigrain 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 WHEAT.
4. Select CRUST colour, loaf SIZE and press "START".

Bread will be baked in the number of hours indicated.

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

Multigrain Bread	750g	1.0kg	1.25kg
Water	370ml	470 ml	570 ml
Margarine/Oil	1 ½ Tbsp	2 Tbsp	2 ½ Tbsp
Salt	1 tsp	1 ½ tsp	2 tsp
Kibbled Wheat	2 Tbsp	3 Tbsp	4 Tbsp
Oat Bran	2 Tbsp	3 Tbsp	4 Tbsp
Brown Sugar	1 ½ Tbsp	2 Tbsp	2 ½ Tbsp
Skim Milk Powder	1 Tbsp	3 Tbsp	4 Tbsp
Wholemeal Flour	1 cup	2 cups	2 cups
High Grade Flour	2 cups	2 cups	2 ½ cups
Surebake Yeast	3 ⅓ tsp	4 ⅓ tsp	4 ½ tsp

Cinnamon Raisin Bread

Cinnamon Raisin Bread Method

1. Place ingredients into bread pan and the fruit & nut dispenser 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 SWEET.
4. Select CRUST colour, loaf SIZE and press "START".

Bread will be baked in the number of hours indicated.

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

Cinnamon Raisin Loaf	750g	1.0kg	1.25kg
Water	250 ml	375ml	500 ml
Cinnamon	2 tsp	3 tsp	4 tsp
Margarine/Oil	1 Tbsp	2 Tbsp	3 Tbsp
Salt	1 ½ tsp	2 tsp	2 ½ tsp
Brown Sugar	2 Tbsp	3 Tbsp	4 Tbsp
Skim Milk Powder	1 Tbsp	2 Tbsp	3 ½ tsp
High Grade Flour	3 cups	4 cups	4 ¾ cups
Sure Bake Yeast	3 tsp	4 tsp	4 ¾ tsp
Fruit & Nut Dispenser			
Sultanas or Raisins	½ cup	¾ cup	¾ cup

Jam & Cake

Follow the instructions listed in the main Instruction and Recipe Booklet

Use Jam setting Mix instead of Jam Setta.

Bread Rolls

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 DOUGH and press "START".
4. Remove completed dough from the bread pan. Line a baking tray with baking paper. Heat oven to 180°C.
5. 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.
6. Brush with margarine. Bake for 15 minutes or until golden brown.

Ingredients	15 Rolls
Water	280ml
Egg	1
Oil	2 Tbsp
Salt	½ tsp
Sugar	2 Tbsp
High grade flour	3 cups
Surebake yeast	3 tsp

Pizza Dough

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 DOUGH or PIZZA DOUGH if your machine has that option, and press 'START'.
4. Remove completed dough from the bread pan.
5. Grease 2 pizza trays, heat oven to 180°C
6. Divide dough in half. Roll dough to fit pizza trays. Spread with your favourite toppings and bake for 20 minutes or until cooked.

Ingredients	2 medium
Water	280ml
Olive Oil	3 Tbsp
Salt	½ tsp
Sugar	1 Tbsp
High grade flour	3 cups
Surebake yeast	3 tsp

Hot Cross Buns

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 DOUGH and press "START".
4. Remove completed dough from the bread pan. Line a baking tray with baking paper.
5. 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,
6. **CROSSES:** Mix flour & water together until smooth. Pipe crosses over risen dough.
7. Bake buns for 30 minutes in a pre-heated oven at 180°C until golden brown.
8. **GLAZE:** Combine ingredients in a jug. Microwave on Medium for 1-2 minutes. Brush over hot buns.

Ingredients	12 Rolls
Water	310ml (1 ¼ cups)
Egg (measure with water*)	1
Oil	2 Tbsp
Sultanas	¾ cup
Nutmeg	½ tsp
Salt	½ tsp
Brown Sugar	4 Tbsp
High grade flour	3 ¼ cups
Surebake yeast	3 ¼ tsp

*place egg at bottom of cup then add water to reach 310 ml

CROSSES	
Plain Flour	½ cup
Water	80ml
Sugar	2 tsp
GLAZE	
Water	2 Tbsp
Sugar	2 Tbsp
Gelatine	1 tsp

Troubleshooting

Special Concerns

For important information on troubleshooting, please read the main Instruction/Recipe booklet.

For further assistance, please phone Sunbeam Customer Services 0800 SUNBEAM (0800 786 232)

For Service in New Zealand

If your Sunbeam Breadmaker is within the 12 month warranty period, enquiries in the first instance should be directed to Sunbeam Customer Services. Please contact our Customer Services hot line **0800 SUNBEAM (0800 786 232)**

Should your Breadmaker be outside the 12 month warranty period, please refer to an authorised Sunbeam Service agent. They will be able to assist you with any non-warranty concerns you may have.