

Please Read and Save this Use and Care Book.

## IMPORTANT SAFEGUARDS.

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury, including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles or oven mitts.
- To protect against a risk of electric shock, do not immerse cord, plug, or other parts of this breadmaker in water or other liquid, except the nonstick bread pan and kneading paddles, which may be immersed when removed from the bread maker for cleaning.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning, putting on, or taking off parts.
- Do not operate appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Contact Consumer Support at the toll-free number listed in the warranty section.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over the edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, a heated oven.
- Extreme caution must be used when moving an appliance containing hot contents or liquids.
- To disconnect, turn any control to "off," then remove plug from the wall outlet.
- Do not use appliance for other than intended use.
- Avoid contact with moving parts.

## SAVE THESE INSTRUCTIONS.

**This product is for household use only.**

### **POLARIZED PLUG (120V Models Only)**

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

### **TAMPER-RESISTANT SCREW**

**Warning:** This appliance is equipped with a tamper-resistant screw to prevent removal of the outer cover. To reduce the risk of fire or electric shock, do not attempt to remove the outer cover. There are no user-serviceable parts inside. Repair should be done only by authorized service personnel. For service, repair or any questions regarding your appliance, please call our Customer Service Line at 1-800-465-6070 (US and Canada).

### **ELECTRICAL CORD**

a) A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

b) Extension cords are available and may be used if care is exercised in their use.

c) If an extension cord is used:

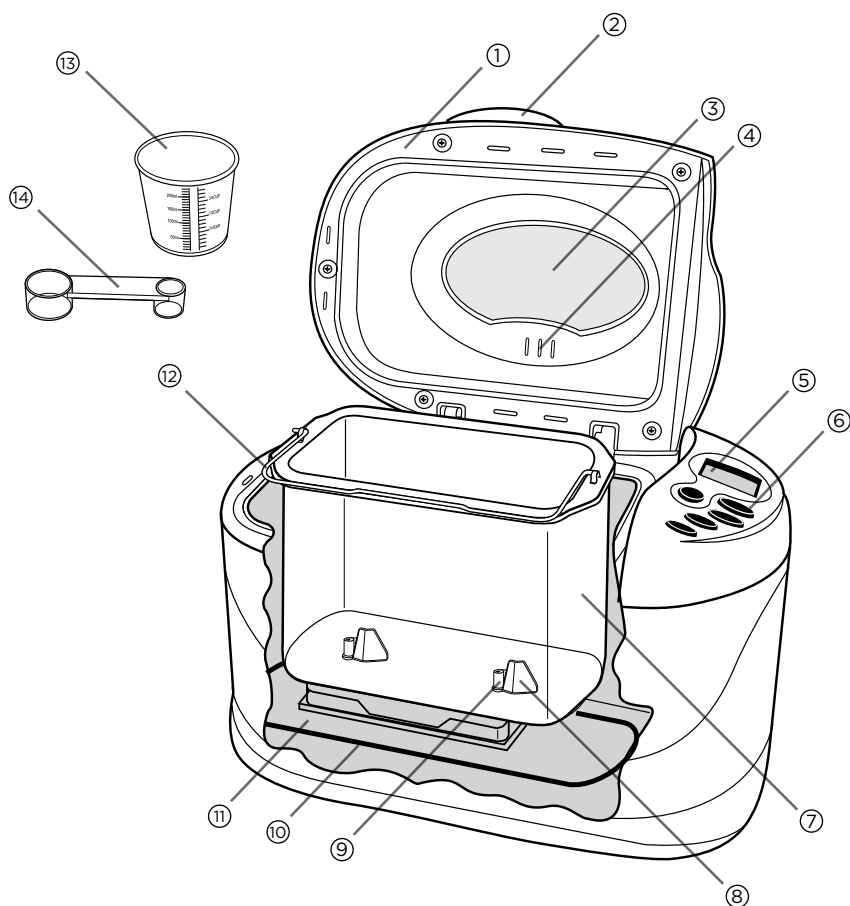
1) The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance;

2) If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord; and

3) The cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over.

**Note:** If the power cord is damaged, please contact the warranty department listed in these instructions.

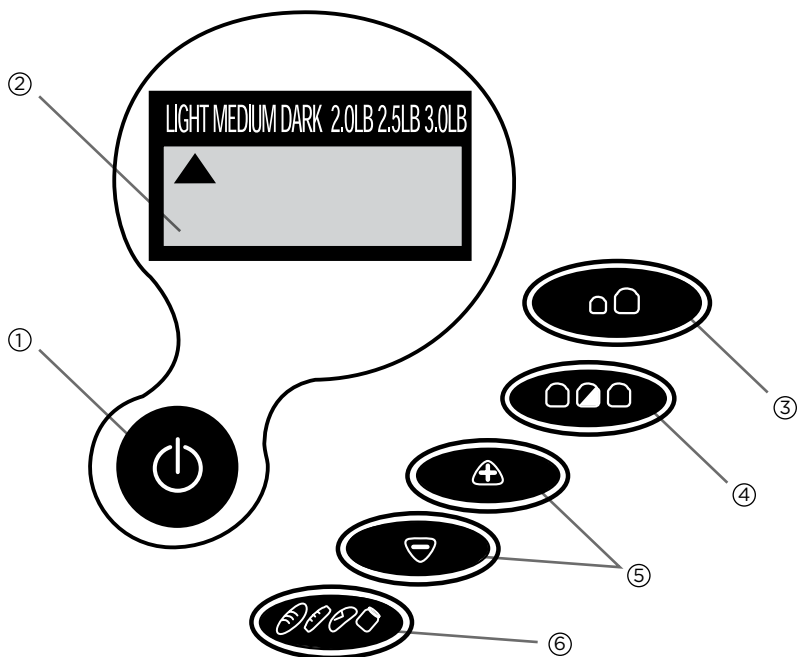
# GETTING TO KNOW YOUR BREADMAKER



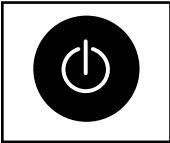
- |  |  |
|--|--|
| 1. Lid   | 9. Rotating shafts                           |
| 2. Lid handle  | 10. Heating element                          |
| 3. Viewing window                                    | 11. Oven chamber                             |
| 4. Steam vent  | 12. Wire handle                              |
| 5. LCD digital display                               | 13. Measuring cup<br>(Part # 341023811070)   |
| 6. Control panel                                     | 14. Measuring scoop<br>(Part # 341023811080) |
| 7. Nonstick bread pan<br>(Part # 541108902020323001) |  |
| 8. Kneading paddles<br>(Part # 5411089130103)        |  |

Product may vary slightly from what is illustrated.

# CONTROL PANEL



## 1. Start/Stop Button



Press to begin the cycle and to display the total time for the selected bread to be completed. To cancel the cycle, press and hold for about 3 seconds until you hear a beep. The unit beeps to indicate that it has stopped.

**Important: Do not press Stop when checking the progress of the bread; it will cancel the program. Once a cycle is canceled, you will have to start over again.**

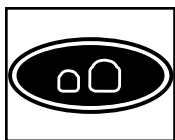
## 2. LCD Digital Display



Shows the following:

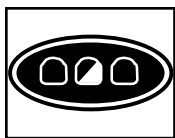
- Number for each program setting selection (1-10) with preprogrammed baking time
- Crust color (Light, Medium or Dark)
- Loaf size (2.0 LB, 2.5 LB or 3.0 LB)
- Minute-by-minute countdown of remaining time for selected program

### 3. Loaf Size Button



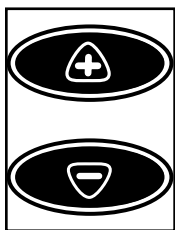
Press to select the loaf size (2.0 LB, 2.5 LB or 3.0 LB).

### 4. Crust Color Button



Lets you choose your preferred crust color:  
Light, Medium or Dark.

### 5. Timer Buttons



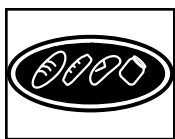
Press these buttons to set the time for delay bake (up to 13-hour delay). For example, you can time your bread to be ready for dinner or when you wake up in the morning. Set it by selecting how much time you want to pass before the bread is completed. For example, if it is 8:00 p.m. and you want the bread to be ready at 7:00 a.m., set it for 11 hours.

You can also use these buttons to adjust the time of the cycle.

They adjust up or down in 10-minute increments.

Changes must be made before the unit begins operation.

### 6. Menu Button



Press this button to select the baking cycle you want.

A beep sounds each time you press the button.

## PROGRAM SETTINGS

The following program settings will make it easy for you to make a great variety of bread doughs and preserves. For each selected setting, the baking time has been preprogrammed. The recipes provided on pages 14-22 will help you determine which program setting you should use.

Program Setting	Menu # Displayed	Baking Time Displayed			Description
		2.0 lb	2.5 lb	3.0 lb	
Basic	1	3:20	3:30	3:30	You can use this setting for most recipes that use white flour.
Rapid-Bake I	2	1:28	NA	NA	Quickly bakes 2.0 lb. size loaf of white bread.
Rapid-Bake II	3	NA	1:38	NA	Quickly bakes 2.5 lb. size loaf of white bread.
Sandwich	4	3:00	3:05	3:10	Bakes bread for sandwiches with thinner crust and lighter texture.
Whole Grain	5	3:30	3:40	3:40	Bakes bread that contains a large amount of wheat flour. This setting has a longer rise cycle.
Sweet	6	3:00	3:10	3:10	Bakes bread that contains sugar and eggs.
Quick Bread	7	Size is preset.			Bakes bread that contains baking powder instead of yeast.
Dough	8	Size is preset.			Prepares dough that can be shaped to make coffee cakes, rolls, pizza and other breads baked in a conventional oven.
French	9	3:40	3:50	3:50	Bakes bread with thin crust and light texture.
Preserves	10	Size is preset.			This setting is to make jams from fresh fruit.

# HOW TO USE

This unit is for household use only.

## HELPFUL HINTS FOR USING YOUR BREADMAKER

- 1. Follow the directions:** The liquid is always the first ingredient to be placed in bread pan. Dry ingredients follow and the yeast is added last. Make a small indentation in the center of the flour and place the yeast there. This is especially important when using the delay-bake function to avoid activating the yeast too soon.
- 2. Measure carefully:** Use the appropriate measuring tools and measure carefully. The measuring cup included should be used for dry measurement only. Spoon dry ingredients into the measuring cup and level off with the straight edge of a metal spatula or the back of a knife. Measure liquids in a glass or plastic measuring cup designed for liquids. Use measuring spoons for liquid and dry ingredients. Level off with a metal spatula or the back of a knife.
- 3. Keep it fresh:** Use fresh ingredients at room temperature. In Canada, use All-Purpose Flour or Bread Flour; in the USA, use Bread Flour. Use yeast that has an expiration date of at least 6 months in the future. Avoid using perishable ingredients (such as milk, eggs and cheese, fruit or fresh herbs) when using the delay-bake function.
- 4. Perfect dough:** In very humid weather, bread may require a little more flour. Check the bread toward the end of the first rise. If it seems sticky, add 1 or 2 tablespoons of flour to the second kneading cycle until the dough forms a smooth ball. If the bread seems very dry or knocks in the kneading cycle, sprinkle room temperature water into the bowl, 1 teaspoon at a time, until dough forms a smooth ball.
- 5. Look but don't open:** The glass in the cover is there to monitor the process. Do not open the lid during the baking process. In the initial mixing you may open the cover to use a rubber spatula to blend in any ingredients that have stuck to the sides of the bread pan or to add ingredients at the "add ingredient" beep.
- 6. Patience:** Wait at least 20 minutes before slicing freshly baked bread; it will still be deliciously warm but easier to slice. If you like a crisp crust, remove the bread as soon as the baking cycle is complete. To make another loaf of bread, let the unit cool completely.
- 7. Save it for another day:** To freeze freshly baked bread, cool completely on a wire rack. Wrap securely in plastic wrap and then foil. To serve, remove from foil and defrost. For that freshly baked flavor, reheat in the oven.
- 8. Adding ingredients:** All functions allow for the addition of ingredients, such as dried fruits and nuts; the beep sounds just before kneading is complete. This happens about 25 minutes (8 minutes for Rapid Bake) into the program.

**9. Avoid delay:** The delay-bake function cannot be used for Rapid Bake I and II or the Dough setting. It is not recommended for Whole Grain, Quick Bread or Preserves.

**10. Test the water:** For most breads, use water that is 80° to 90°F (26,6 °C to 32,2 °C); for Rapid Bake breads, use water at 110°F to 120°F (43,3 °C to 48,8 °C).

**11. Choosing crust color:** The first time bread is baked, select the light setting. If you like a darker crust, make a note and select a darker crust for future breads on that cycle.

**12.** There is about a 15-minute delay on most programs before mixing begins.

**13. Some note-worthy solutions:**

If bread is:

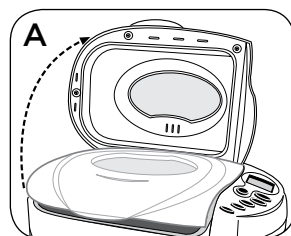
- too brown - select a lighter crust.
- too light - select a darker crust and do not open the unit during the baking cycle.
- too coarse - make sure you add salt.
- too heavy - use less flour (1 tsp. at a time).
- too low - use less flour or more yeast or water that is not too hot, or check the date on your yeast.
- too high - try less yeast (1/4 tsp. at a time).
- collapses in the center - dough is too wet

## GETTING STARTED

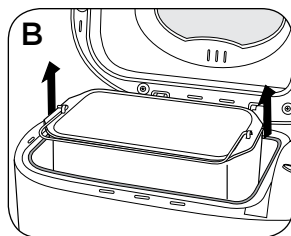
- Please visit [www.prodprotect.com/blackanddecker](http://www.prodprotect.com/blackanddecker) to register your warranty.
- Remove all packing material, any stickers, and the plastic band around the power plug.
- Peel off clear protective film from control panel.
- Wash all parts as instructed in Care and Cleaning.
- Select a location for the unit. Make sure you have enough space above the unit to open the lid.

**• 1 Remove Bread Pan**

- Using the lid handle, lift and open the lid (A).

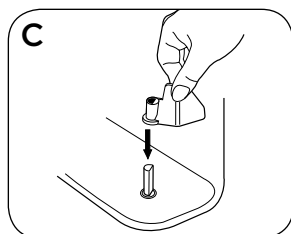


- Grasp the sides of the bread pan and pull straight up to remove (B).



## 2 Attach Kneading Paddles

- Align the flat side of the hole in the kneading paddle with the flat side of the shaft (C).
- Push the paddle firmly onto the shaft to secure in place.

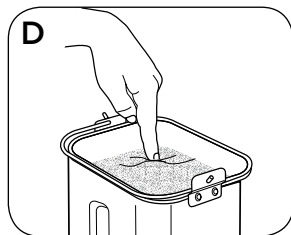
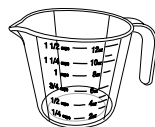


## READY TO BAKE

**Note:** You can select one of the recipes and specific instructions provided on pages 14-22.

### Adding Ingredients Into the Bread Pan

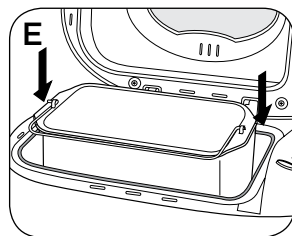
- To measure liquids, use a see-through measuring cup and check measurement at eye level.
- When measuring dry ingredients, use standard dry measuring cups or measuring spoons and level off with the straight-edge of a knife or metal spatula.
- Add ingredients at room temperature.
- Add ingredients in order listed: liquid - then dry - then yeast (always last).
- Make small indentation with your finger or the back of a spoon in the top of the dry ingredients and add the yeast to the indentation (D). Do not let the yeast touch the liquid below.





## 1 Insert Baking Pan

- Insert bread pan into the unit and push down firmly until it is secure in place. (E)



- Close the lid and plug the unit into an electrical outlet. The unit beeps and program setting 1 (Basic) displays as the default setting (F).



## 2 Select Settings

= Crust Color button

= Loaf Size button

= Start/Stop button

= Menu button

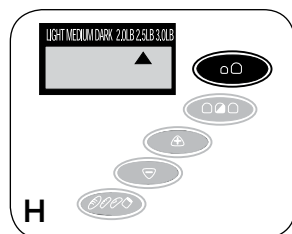
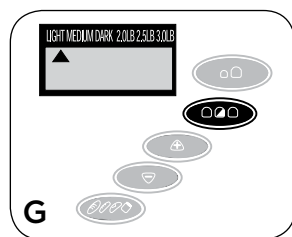
= Timer button

= Timer button


- Select the appropriate program setting according to recipe instructions.

**Note:** *If you make a mistake in your selection, you will have to go through the remaining program settings then start over to select the correct setting.*

- Press the button to select desired crust (Light, Medium or Dark). We recommend selecting the Light setting the first time you bake bread. The arrow on the screen moves to each selection every time you press the key (G).
- Press the button to select the desired loaf size (2.0 LB, 2.5 LB or 3.0 LB) (H).




### 3 Start Kneading/Baking Cycle

- Press the  button. For most programs, there will be a 15-minute delay before mixing cycle begins. The glass window lets you watch the process of the bread as it is mixed, kneaded and baked.

**Important: Do not open the lid during the baking process.**

If additional ingredients are in the recipe, listen for the beep near the end of the kneading cycle (about 30 minutes into the program).

- When the baking cycle is complete, you hear a beep. Press the  button, unplug the unit.
- Open the lid and using oven mitts, gently pull the pan straight up and out to remove.

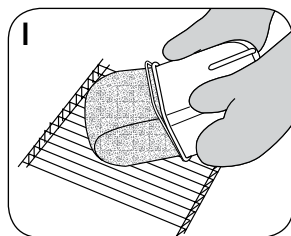
**Caution: The pan is very hot. To avoid burning counter surfaces, make sure to place it on a rack.**

- Invert the bread pan over a wire rack and shake to remove bread. If necessary, use a nonstick spatula, gently inserted along the sides of the pan to loosen the bread (I).

**Important: Metal utensils might scratch the nonstick surface.**

- Turn bread right side up and let it cool for about 20 minutes before slicing.

**Important: The breadmaker will not operate again until it has cooled down.**



## SPECIAL FUNCTIONS

### Keep Warm Function

The keep warm function automatically begins when the baking cycle is completed. Bread can be kept warm for up to one hour. After one hour, remove the bread as instructed under section 3 Start Kneading/Baking Cycle.



The crust softens if the bread stays in the unit.

### Delay-Bake Timer

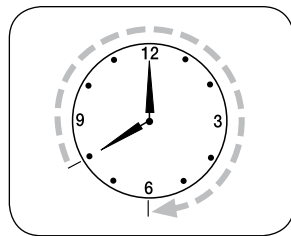
You can set the timer to delay the completion of your bread for up to 13 hours.

### To Set the Timer

- Add your recipe ingredients to the bread pan. Avoid perishable foods, such as milk, eggs and cheese.
- Select your settings.
- Set the amount of time in which you want your bread to be ready. For example, if you set the timer at 8:00 p.m. in the evening and you want to wake up to fresh bread at 6:00 a.m., that is 10 hours.

- Use the  button to advance the time in 10-minute increments until the display shows 10:00. This means that your bread will be completed in 10 hours (6:00a.m.).
- If necessary, use the  button to decrease the time.

**Tip:** To advance the time quickly, press and hold down the buttons.



## CARE AND CLEANING

This product contains no user serviceable parts. Refer service to qualified service personnel.

### CLEANING

1. After each use, unplug the unit and let it cool.
2. If the kneading paddles remain in the bread pan, grip the kneading paddle and pull straight up to remove. If you have trouble removing the kneading paddle, place warm water in the bread pan for 10-15 minutes to loosen the paddles.
3. Wash the bread pan and kneading paddles in warm, soapy water or in the dishwasher.

**Important:** Do not use abrasive cleansers or steel wool to clean the bread pan or kneading paddles. These could damage the nonstick coating.

4. Wipe the outside of the unit with a damp cloth. Do not immerse in water or other liquid.

### STORING

1. Make sure the unit is unplugged, clean and dry.
2. Store the unit with the lid closed.
3. Do not place heavy objects on the lid.

## RECIPES

### GOLDEN POTATO BREAD

Program Setting: 1 (Basic)

3/4 cup potato water* (80 to 90° F.)	1 tsp. granulated sugar
2 tbsp. unsalted butter or margarine, cut into pieces	1 1/2 tsp. salt
3 tbsp. dry skim milk powder	1 large egg, at room temperature
2 tbsp. potato starch	4 cups bread flour
	2 1/4 tsp. active dry or bread machine yeast

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into unit; close lid. Plug unit into wall outlet.
3. Select **Basic** setting and appropriate loaf size (2 lb.) and desired color.
4. Press **Start** button.
5. The **Complete Signal** will sound when bread is done.
6. Using pot holders, remove bread pan from the unit and carefully remove bread and turn right side up. (Kneading paddles may remain in bread. Remove paddles when bread has cooled.)
7. Allow bread to cool on wire rack until ready to serve (at least 20 minutes).

\* To make potato water, place peeled potatoes in saucepan of cold water. Bring to boil; reduce heat and cook until fork tender. Drain, reserving liquid. Mash potatoes without any additions of salt, butter or milk. Cool water to 80 to 90° F and allow mashed potatoes to stand covered at room temperature for use.

### OATMEAL BREAD

Program Setting: 2 (Rapid Bake I)

1 1/2 cups buttermilk (110 to 120° F.)	1 cup quick cooking oatmeal
2 tbsp. butter or margarine, cut into pieces	1 tsp. salt
2 tbsp. maple syrup	4 cups bread flour
(not pancake syrup)	4 tsp. vital wheat gluten
	3 tsp. rapid rise yeast

1. Measure ingredients in order listed into bread pan.
2. Insert bread pan securely into unit; close lid. Plug unit into wall outlet.
3. Select **Rapid Bake I** setting, appropriate loaf size (2.0 lb.) will appear and select desired color.
4. Press **Start** button.
5. The **Complete Signal** will sound when bread is done.
6. Using pot holders, remove bread pan from the unit and carefully remove bread from pan. (Kneading paddles may remain in bread. Remove paddles when bread has cooled.)
7. Allow bread to cool on wire rack until ready to serve (at least 20 minutes).

## QUICK RAISIN ALMOND WHEAT BREAD

Program Setting: 3 (Rapid Bake II)

2 cups (110 to 120° F) water	3 1/4 cups bread flour
1/3 cup dry milk powder	4 tsp. vital wheat gluten
4 tbsp. butter or margarine	3 1/2 tsp. active dry or bread
1 3/4 tsp. salt	machine yeast
3 tbsp. honey	1/2 cup sliced almonds
1 1/2 cups whole wheat flour	1/3 cup golden raisins

1. Measure ingredients, except almonds and raisins into bread pan in the order listed.
2. Insert bread pan securely into unit; close lid. Plug unit into wall outlet.
3. Select **Rapid II** setting and appropriate loaf size (2 1/2 lb. ) and light, medium or dark crust setting.
4. Press **Start** button.
5. At “**Add ingredient**” beep, add almonds and raisins.
6. The **Complete Signal** will sound when bread is done.
7. Using pot holders, remove bread pan from the unit and carefully remove bread and turn right side up. (Kneading paddles may remain in bread. Remove paddles when bread has cooled.)
8. Allow bread to cool on wire rack until ready to serve (at least 20 minutes).

## FAMILY FAVORITE WHITE SANDWICH LOAF

Program Setting: 4 (Sandwich)

2 cups water (80 to 90° F.)	4 tbsp. sugar
3 tbsp. butter or margarine, cut into pieces	5 1/2 cups bread flour
1 tsp. salt	1 1/4 tsp. active dry or bread
3 tbsp. dry milk powder	machine yeast

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into unit; close lid. Plug unit into wall outlet.
3. Select **Sandwich** setting and appropriate loaf size (3 lb.).
4. Press **Start** button.
5. The **Complete Signal** will sound when bread is done.
6. Using pot holders, remove bread pan from the unit and carefully remove bread from pan and turn right side up. (Kneading paddles may remain in bread. Remove paddles when bread has cooled.)
7. Allow bread to cool on wire rack until ready to serve (at least 20 minutes).

## SEEDED WHOLE WHEAT BREAD

Program Setting: 5 (Whole Grain)

2 cups buttermilk (80 to 90° F.)  
1/4 cup water (80 to 90° F.)  
2 tbsp. unsalted butter or  
margarine, cut into pieces  
2 tbsp. maple syrup  
1 tbsp. grated orange peel  
2 tsp. salt

2 cups whole wheat flour  
4 cups bread flour  
3 tsp. active dry or bread machine  
yeast  
2 tsp. vital wheat gluten (optional)  
1/2 cup flax seeds  
2 tbsp. sesame seeds

1. Measure ingredients except flax and sesame seeds into bread pan in the order listed.
2. Insert bread pan securely into unit; close lid. Plug unit into wall outlet.
3. Select **Whole Grain** setting and appropriate loaf size (2 lb.) and color.
4. Press **Start** button.
5. At “**Add ingredient**” beep, add flax and sesame seeds.
6. The **Complete Signal** will sound when bread is done.
7. Using pot holders, remove bread pan from the unit and carefully remove bread from bread pan. (Kneading paddles may remain in bread. Remove paddles when bread has cooled.)
8. Allow bread to cool on wire rack until ready to serve (at least 20 minutes).

## CINNAMON RAISIN PECAN BREAD

Program Setting: 6 (Sweet)

2 large eggs, at room temperature  
1 1/2 cups water (80 to 90° F.)  
1/4 cup dry skim milk powder  
3 tbsp. firmly packed dark brown  
sugar  
1 tsp. ground cinnamon  
2 tsp. salt

1/3 cup butter or margarine, cut  
into pieces  
5 cups bread flour  
2 1/4 tsp. active dry or bread  
machine yeast  
1 cup raisins  
2/3 cup chopped pecans

1. Measure ingredients, except almonds and raisins into bread pan in the order listed.
2. Insert bread pan securely into unit; close lid. Plug unit into wall outlet.
3. Select **Rapid II** setting and appropriate loaf size (2 1/2 lb. ) and light, medium or dark crust setting.
4. Press **Start** button.
5. At “**Add ingredient**” beep, add almonds and raisins.
6. The Complete Signal will sound when bread is done.
7. Using pot holders, remove bread pan from the unit and carefully remove bread and turn right side up. (Kneading paddles may remain in bread. Remove paddles when bread has cooled.)

8. Allow bread to cool on wire rack until ready to serve (at least 20 minutes).

## CLASSIC DATE NUT BREAD

Program Setting: 7 (Quick Bread)

1 cup boiling water	sugar
1 cup chopped dates	1 tsp. baking powder
1 tsp. baking soda	1/2 tsp. salt
2 large eggs, at room temperature	1/4 cup softened unsalted butter or
1 3/4 cups unsifted all-purpose	margarine
flour	1 1/2 tsp. vanilla extract
3/4 cup firmly packed dark brown	1 cup chopped walnuts

1. Pour boiling water over dates in small bowl. Add baking soda. Let stand at room temperature for 20 minutes.
2. Transfer date mixture to bread pan. Measure remaining ingredients, except walnuts into bread pan in the order listed.
3. Insert bread pan securely into unit; close lid. Plug unit into wall outlet.
4. Select the **Quick Bread** setting.
5. Press **Start** button.
6. At “**Add ingredient**” beep, add walnuts.
7. The **Complete Signal** will sound when the bread is done.
8. Using pot holders, remove bread pan from the unit and place on wire rack. Allow bread to cool in pan for 5 minutes. Carefully turn bread out of bread pan and turn right side up. (Kneading paddles may remain in bread. Remove paddles when bread has cooled.)
9. Allow bread to cool on wire rack until ready to serve (at least 20 minutes).

## BEST EVER SWEET DOUGH

Program Setting: 8 (Dough)

1/2 cup sour cream	3/4 tsp. salt
3 large eggs, at room temperature	4 1/4 cups bread flour
6 tbsp. granulated sugar	3 tsp. active dry or bread machine yeast
6 tbsp. unsalted butter or margarine, cut into small pieces	

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into unit; close lid. Plug unit into wall outlet.
3. Select **Dough** setting.
4. Press **Start** button.
5. The **Complete Signal** will sound when bread is done.
6. Using pot holders, remove bread pan from the unit and turn dough out onto lightly floured surface.
7. Invert large mixing bowl over dough and let rest for 10 minutes.
8. Shape into your favorite coffee cake or dinner rolls.

### Variation - Lemon Cheese Braid:

1. Prepare filling: In bowl, cream together 1 cup creamy cottage cheese, 3 tbsp. granulated sugar, 1 tbsp. flour. Stir in 1 egg yolk, 1 tbsp. sour cream, 1 tsp. grated lemon peel and 1 tbsp. lemon juice.
2. Divide dough in half. Roll out half on lightly greased baking sheet to 9 x 16-inch rectangle.
3. Spread half of the filling down center third of oblong. Cut 16 slits in dough along each side of filling making strips about 1-inch wide. Fold strips at an angle across filling, alternating from side to side.
4. Cover and let rise in warm place until doubled in size (about 45 minutes).
5. Bake in preheated oven at 375° F. until golden brown, about 20 minutes.
6. Remove from pan and cool on wire rack.
7. If desired, combine 1 cup confectioners' sugar, 1 tsp. grated lemon peel and about 1 tbsp. lemon juice. Frost cooled cake.

### Pineapple Cheese Swirls:

1. Combine 1/3 cup cottage cheese, 1 egg yolk, 1 tbsp. granulated sugar and 1/2 cup well drained crushed pineapple.
2. Roll out half dough onto lightly floured surface to 16 x 12-inch oblong. Cut lengthwise into 12 one inch strips. Take hold of each strip at the end and twist in opposite directions. Coil twist on greased baking sheet; tuck and seal end. Repeat with remaining strips of dough. Place about 1 tbsp. filling in center of each swirl.
3. Cover and let rise in warm place until doubled in size (about 45 minutes).
4. Bake in preheated oven at 375° F. until golden brown, about 20 minutes.
5. Remove from pan and cool on wire rack.
6. If desired, drizzle with confectioners' sugar frosting.



## HERBED GARLIC FRENCH BREAD

Program Setting: 9 (French)

1 3/4 cups water (80 to 90° F.)	1 1/2 tbsp. sugar
3 tbsp. instant minced onion	1 3/4 tsp. salt
3 tbsp. chopped fresh parsley	5 3/4 cups bread flour
2 tbsp. finely chopped garlic	1 1/2 tsp. bread machine yeast
2 tbsp. chopped fresh basil leaves	1/2 cup sunflower seeds
1 tbsp. chopped fresh thyme	

1. Measure ingredients, except sunflower seeds into bread pan in the order listed.
2. Insert bread pan securely into unit; close lid. Plug unit into wall outlet.
3. Select **French** setting and appropriate loaf size (3 lb.) and desired color.
4. Press **Start** button.
5. At “**Add ingredient**” beep, add sunflower seeds.
6. The **Complete Signal** will sound when bread is done.
7. Using pot holders, remove bread pan from the unit and carefully remove bread from bread pan and turn right side up. (Kneading paddles may remain in bread. Remove paddles when bread has cooled.)
8. Allow bread to cool on wire rack until ready to serve (at least 20 minutes).

## MIXED PEPPER JAM

Program Setting: 10 (Preserves)

1 bunch green onions, sliced	1/2 cup chopped cilantro
1 medium red bell pepper, seeded and diced	1/2 cup chopped sun dried tomatoes
1 medium green bell pepper, seeded and diced	4 cups sugar
4 large jalapeno peppers, seeded and diced	1 pkg. (1.75 oz.) powdered pectin
	2 large cloves garlic, minced
	1 cup cider vinegar

1. Measure ingredients in order listed into bread pan.
2. Insert bread pan securely into unit. Close lid. Plug unit into wall outlet.
3. Select **Preserve** setting.
4. Press the **Start** button.
5. The **Complete Signal** will sound when the preserves are done.
6. Using pot holders, remove bread pan from the unit and cool on wire rack. Carefully pour jam into clean jars.
7. Place in refrigerator to set.
8. Store in refrigerator for up to 3 weeks.

Makes about 3 1/2 cups

## NEED HELP?

For service, repair or any questions regarding your appliance, please call our Customer Service Line at 1-800-465-6070. Please **DO NOT** return the product to the place of purchase. Also, please **DO NOT** mail product back to manufacturer, nor bring it to a service center. You may also want to consult the website listed on the cover of this pamphlet.

### Warranty Information

(Applies only in the United States and Canada)

#### What does it cover?

- Any defect in material or workmanship provided; however, Spectrum Brands' liability will not exceed the purchase price of product.

#### For how long?

- Two years from the date of original purchase with proof of such purchase.

#### What will we do to help you?

- Provide you with a reasonably similar replacement product that is either new or factory refurbished.

#### How do you get service?

- Save your receipt as proof of date of sale.
- Visit the online service website at [www.prodprotect.com/blackanddecker](http://www.prodprotect.com/blackanddecker), or call toll-free **1-800-465-6070**, for general warranty service.
- If you need parts or accessories, please call **1-800-738-0245**.

#### How does state law relate to this warranty?

- This warranty gives you specific legal rights. You may also have other rights that vary from state to state or province to province.

#### What does your warranty not cover?

- Damage from commercial use
- Damage from misuse, abuse or neglect
- Products that have been modified in any way
- Products used or serviced outside the country of purchase
- Glass parts and other accessory items that are packed with the unit
- Shipping and handling costs associated with the replacement of the unit
- Consequential or incidental damages (Please note, however, that some states do not allow the exclusion or limitation of consequential or incidental damages, so this limitation may not apply to you.)

#### Are there additional warranty exclusions?

- **This warranty shall not be valid where it is contrary to U.S. and other applicable laws, or where the warranty would be prohibited under any economic sanctions, export control laws, embargos, or other restrictive trade measures enforced by the United States or other applicable jurisdictions. This includes, without limitation, any warranty claims implicating parties from, or otherwise located in, Cuba, Iran, North Korea, Syria and the disputed Crimea region.**

Veuillez lire et conserver ce guide d'entretien et d'utilisation.

# IMPORTANTES CONSIGNES DE SÉCURITÉ.

Lorsque vous utilisez des appareils électriques, des précautions de base doivent toujours être observées, y compris ce qui suit :

- Lire toutes les instructions.
- Ne pas toucher les surfaces chaudes. Utiliser les poignées ou les boutons.
- Afin d'éviter les risques de décharge électrique, ne pas plonger la corde, la fiche ou d'autres parties de cette machine à pain dans de l'eau ou tout autre liquide, à l'exception des moules à pain antiadhésifs et des disques de malaxage, qui peuvent être nettoyés avec un liquide après avoir été retirés de la machine à pain.
- Il faut une supervision étroite lorsque l'appareil est utilisé par ou près d'enfants.
- Débrancher de la prise lorsqu'il n'est pas utilisé et avant tout nettoyage. Le laisser refroidir avant de le laver, d'y placer ou d'en retirer des pièces.
- Ne pas utiliser un appareil dont la fiche ou le cordon est abîmé, qui présente un problème de fonctionnement, qui est tombé par terre ou qui est endommagé de quelque façon que ce soit. Communiquer avec le Service de soutien à la clientèle au numéro sans frais indiqué à la section « Garantie ».
- L'utilisation de tout accessoire non recommandé par le fabricant de l'appareil peut provoquer des blessures.
- Ne pas l'utiliser à l'extérieur.
- Ne pas laisser le cordon pendre au bord de la table ou du comptoir ni en contact avec des surfaces chaudes.
- Ne pas placer l'appareil sur ou près d'un brûleur électrique ou à gaz chaud ou dans un four chauffé.
- Il faut être extrêmement prudent en déplaçant l'appareil contenant de l'huile chaude ou autres liquides chauds.
- Pour débrancher, mettre tout bouton sur « Off », puis retirer la fiche de la prise.
- Ne pas utiliser l'appareil à d'autres fins que celles prévues.
- Éviter tout contact avec les pièces mobiles.

## CONSERVER CES MESURES.

L'appareil est conçu pour une utilisation domestique.

### FICHE POLARISÉE (Modèles de 120 V seulement)

L'appareil est muni d'une fiche polarisée (une lame plus large que l'autre). Afin de minimiser les risques de secousses électriques, ce genre de fiche n'entre que d'une façon dans une prise polarisée. Lorsqu'on ne peut insérer la fiche à fond dans la prise, il faut tenter de le faire après avoir inversé les lames de côté. Si la fiche n'entre toujours pas dans la prise, il faut communiquer avec un électricien certifié. Il ne faut pas tenter de modifier la fiche.

### VIS INDESSERRABLE

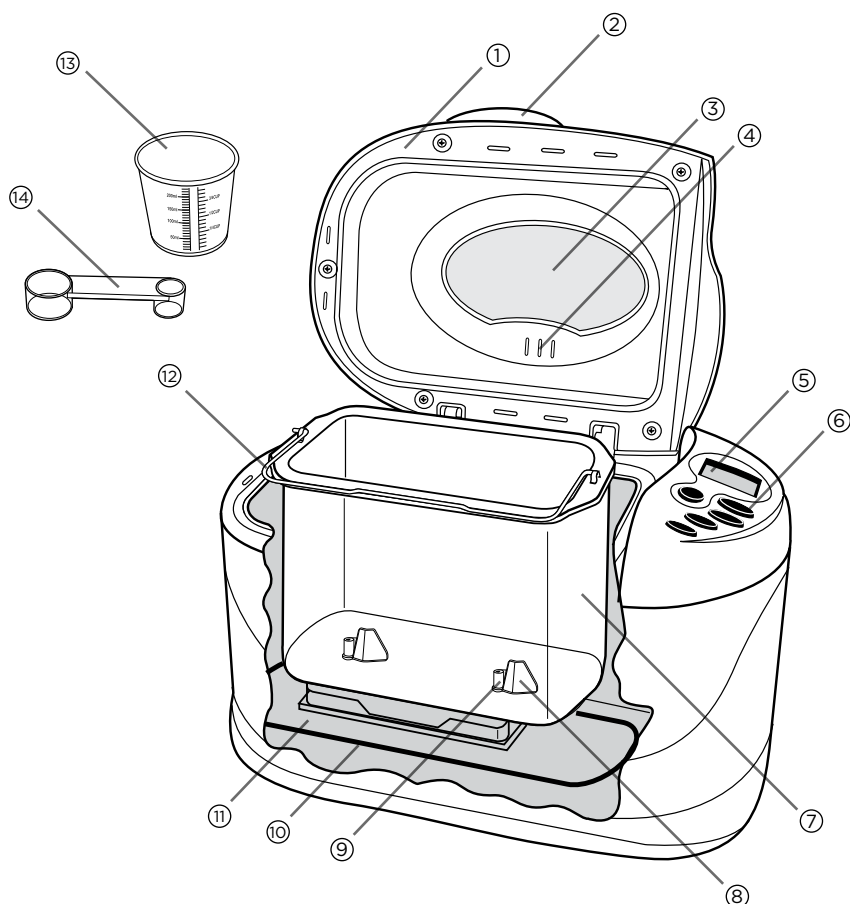
**AVERTISSEMENT :** L'appareil est doté d'une vis indesserrable empêchant l'enlèvement du couvercle extérieur. Pour réduire les risques d'incendie ou de secousses électriques, ne pas tenter de retirer le couvercle extérieur. L'utilisateur ne peut pas remplacer les pièces de l'appareil. En confier la réparation seulement au personnel des centres de service autorisés.

### CORDON D'ALIMENTATION

- a) Un cordon d'alimentation court est fourni pour éviter qu'un cordon long s'emmêle ou fasse trébucher.
- b) Des rallonges électriques sont disponibles et peuvent être utilisées avec prudence.
- c) En cas d'utilisation d'une rallonge :
- 1) Le calibre indiqué de la rallonge doit être au moins aussi élevé que celui de l'appareil,
  - 2) si l'appareil est mis à la terre, la rallonge doit être de type mise à la terre avec 3 broches; et
  - 3) le cordon électrique doit être disposé de façon à ce qu'il ne pende pas du comptoir ou de la table, qu'il ne soit pas à la portée des enfants et qu'il ne fasse pas trébucher.

**Remarque :** Si le cordon d'alimentation est endommagé, veuillez communiquer avec le Service de la garantie dont les coordonnées figurent dans les présentes instructions.

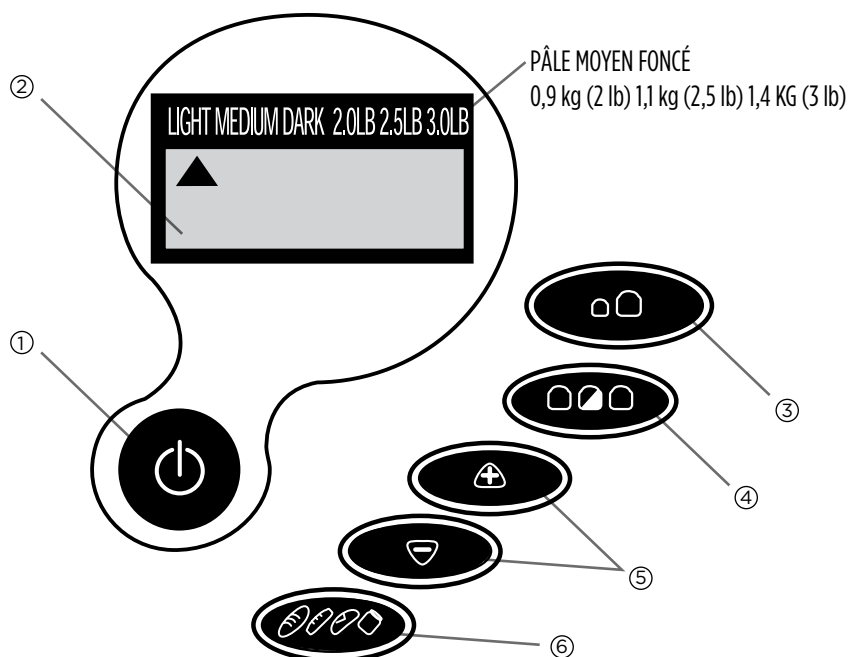
# FAMILIARISATION AVEC VOTRE MACHINE À PAIN



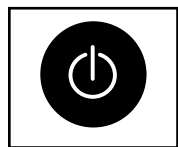
- |  |   |
|--|---|
| 1. Couvercle   | 9. Arbres pivotants                               |
| 2. Poignée de couvercle                                      | 10. Élément chauffant                             |
| 3. Regard  | 11. Chambre de cuisson                            |
| 4. Conduit de vapeur   | 12. Poignée métallique                            |
| 5. Affichage numérique à ACL                                 | 13. Tasse à mesurer<br>(pièce n° 341023811070)    |
| 6. Panneau de contrôle                                       | 14. Cuillère à mesurer<br>(pièce n° 341023811080) |
| 7. Moule à pain antiadhésif<br>(pièce n° 541108902020323001) |   |
| 8. Disques de malaxage<br>(pièce n° 5411089130103)           |   |

Le produit peut différer légèrement de celui qui est illustré.

# PANNEAU DE CONTRÔLE



## 1. Bouton marche/arrêt



Appuyez sur le bouton pour lancer le cycle et afficher le temps total pour le pain choisi. Pour annuler le cycle, appuyez sur le bouton et tenez-le enfoncé environ 3 secondes jusqu'à ce que vous entendiez un bip. Le bip indique que l'appareil s'est arrêté.

**Important : n'appuyez pas sur Arrêt  pour vérifier le progrès du pain car cela annulera le programme. Lorsqu'un cycle est annulé, vous devez recommencer du début.**

## 2. Affichage numérique à ACL



Montre ce qui suit :

- Chiffre de chacune des sélections de réglage du programme (1 à 10) avec le temps de cuisson préprogrammé
- Couleur de croûte (pâle, moyenne ou foncée)
- Taille du pain (2,0 lb/0,9 kg, 2,5 lb/1,1 kg ou 3,0 lb/1,4 kg)
- Compte à rebours à la minute pour le temps restant du programme sélectionné.