

# Sunbeam

## Bakehouse® Compact <sup>BM2500</sup> Automatic dough & bread maker

User Guide



# Congratulations

For more information on your bread maker and if you have any concerns regarding the performance, please visit [www.sunbeam.com.au](http://www.sunbeam.com.au) or 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 بکنید کہ احتیاط‌های بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenliik 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](http://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 10 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.



**Hot Surfaces  
Do Not Touch**

This symbol indicates, temperature of accessible surfaces may be high when the appliance is operating and for some time after use.

# Getting to know your Bakehouse<sup>®</sup> Compact

**Removable lid**

**Cool Touch body**

**450 watts of power**

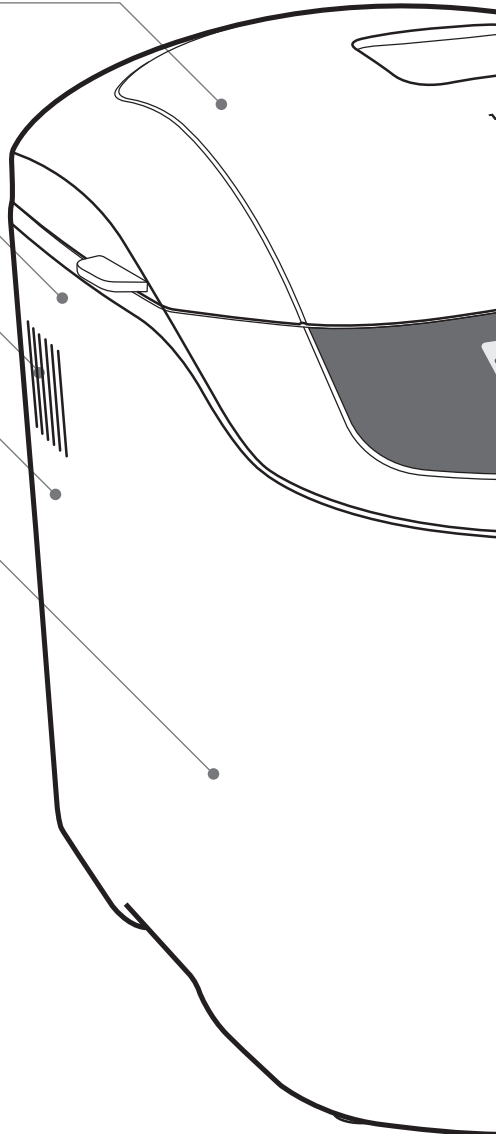
**Non-stick removable bread pan with  
removable kneading blade**

**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 9 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.



# Quick Start Guide

## Step 1

Insert the kneading blade into the bread pan.

## Step 2

Add ingredients into the bread pan before placing in the bread maker.

1. Liquid ingredients
2. Dry ingredients
3. Yeast

## Step 3

Insert the bread pan into the baking chamber until you hear a click sound and close the lid.

## Step 4

Select the desired menu using the MENU button.

## Step 5

Set the Time Delay if required.

## Step 6

Select the crust colour using the CRUST button.

## Step 7

Press the START button.

**HINT: LIFT THE LID AND CHECK THE CONSISTENCY DURING THE FIRST 15 MINUTES OF KNEADING, TO ENSURE IT'S A FIRM, ROUND DOUGH. IF IT'S A LITTLE DRY, ADD A LITTLE WATER, IF IT'S A LITTLE WET, ADD A LITTLE FLOUR.**

## Keep Warm

If the bread is not removed after baking it will enter Keep Warm cycle for 60 minutes.

## Removing the Bread

Allow the bread to cool in the pan for 10 minutes before removing.

# 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.



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.

# Using the Time Delay Function

The Bakehouse Compact allows you to delay the completion 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.

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

1. Follow steps 1 – 4 on page 6.
2. Press  and  buttons until you reach the number of hours and minutes you want your bread to be ready. Press to add or minus time in 10 minute intervals.



3. Follow remaining steps 6 - 7 on page 6.

**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.

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# Using the Bake Only Menu

The BAKE menu setting is useful if the bread crust is too light or requires more baking time. This setting will bake for 1 hour and 30 minutes and can be controlled by pressing the Start/Stop button at any time.

1. Press the BAKE button.
2. Adjust the amount of time using the  and  buttons.
3. Press the Start/Stop button.

# 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.

# 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.

## **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.

## **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 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.

## **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.

# 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.

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# Help Guide

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

1. Consult Troubleshooting tips on pages 38-39 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

# 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



With the help of Coeliac Australia, we have developed delicious gluten free bread recipes which work. As baking a successful loaf takes practice we have included some handy hints.

## Handy Hints

- 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.
- Weigh all ingredients, including water for best results.
- 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.

## Flours

- A blend of flours will give a better result and assist in browning.
- 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.

# Pasta Dough Menu 10

## Basic Pasta Dough

- 2 eggs
- 1 tablespoon olive oil
- 1 <sup>2</sup>/<sub>3</sub> 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.



# New Zealand Instructions

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.

## **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.

This section has been produced to ensure you get the optimum results with your Sunbeam Breadmaker.

- 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.

# 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
Water	315 ml
Margarine/Oil	1 Tbsp
Salt	1 ½ tsp
Sugar	1 Tbsp
Skim Milk Powder	1 Tbsp
High Grade Flour	3 cups
Surebake Yeast	3 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
Water	320 ml
Margarine/Oil	1 ½ Tbsp
Salt	1 ½ tsp
Brown Sugar	1 ½ Tbsp
Skim Milk Powder	1 Tbsp
Gluten Flour	1 tsp
Wholemeal Flour	3 cups
Surebake Yeast	3 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
Water	290 ml
Margarine/Oil	1 ½ Tbsp
Salt	1 tsp
Sugar	1 Tbsp
High Grade Flour	3 cups
Surebake Yeast	3 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
Water	370ml
Margarine/Oil	1 ½ Tbsp
Salt	1 tsp
Kibbled Wheat	2 Tbsp
Oat Bran	2 Tbsp
Brown Sugar	1 ½ Tbsp
Skim Milk Powder	1 Tbsp
Wholemeal Flour	1 cup
High Grade Flour	2 cups
Surebake Yeast	3 ⅓ 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.

<b>Cinnamon Raisin Loaf</b>	<b>750g</b>
Water	250 ml
Cinnamon	2 tsp
Margarine/Oil	1 Tbsp
Salt	1 ½ tsp
Brown Sugar	2 Tbsp
Skim Milk Powder	1 Tbsp
High Grade Flour	3 cups
Sure Bake Yeast	3 tsp
<b>Fruit &amp; Nut Dispenser</b>	
Sultanas or Raisins	½ 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

# 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.

<b>DISPLAY READS:</b>	<b>PROBLEM</b>	<b>SOLUTION</b>
“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

<b>Check the following:</b>	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

This Sunbeam product is covered by a 12 month replacement or repair warranty, which is in addition to your rights under the Australian Consumer Law (if your product was purchased in Australia) or New Zealand Consumer Guarantees Act (if your product was purchased in New Zealand).

Should you experience any difficulties with your product during the warranty period, please contact our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand.

## Australia

[www.sunbeam.com.au](http://www.sunbeam.com.au)  
1300 881 861  
Units 5 & 6,  
13 Lord Street,  
Botany NSW 2019  
Australia

## New Zealand

[www.sunbeam.com.nz](http://www.sunbeam.com.nz)  
0800 786 232  
Unit 3, Building D,  
26 Vestey Drive,  
Mt Wellington  
Auckland  
New Zealand

Upon receipt of your claim, Sunbeam will seek to resolve your difficulties or, if the product is defective, advise you on how to obtain a replacement or refund.

To assist us in managing warranty claims, we recommend you register your product as soon as practicable after purchase by creating a MySunbeam account on our website and uploading a copy of your original receipt.

In order to make a claim under our warranty, you must have the original proof of purchase documentation for the product and present it when requested (if not already uploaded to our website).

Should your product develop any defect within 12 months of purchase because of faulty materials or workmanship, we will replace or repair it, at our discretion, free of charge. A product presented for repair may be replaced by a refurbished product of the same type rather than being repaired. Refurbished parts may be used to repair the product.

Our replacement or repair warranty only applies where a defect arises as a result of faulty material or workmanship during the warranty period. Your warranty does not cover misuse or negligent handling (including damage caused by failing to use the product in accordance with this instruction booklet), accidental damage, or normal wear and tear.

Your warranty does not:

- cover freight or any other costs incurred in making a claim, consumable items, accessories that by their nature and limited lifespan require periodic renewal (such as filters and seals) or any consequential loss or damage; or
- cover damage caused by:
  - power surges, power dips, voltage supply problems, or use of the product on incorrect voltage;

- servicing or modification of the product other than by Sunbeam or an authorised Sunbeam service centre;
- use of the product with other accessories, attachments, product supplies, parts or devices that do not conform to Sunbeam specifications; or
- exposure of the product to abnormally corrosive conditions; or

- extend beyond 3 months if the product is used in commercial, industrial, educational or rental applications.

**The benefits given to you by our warranty are in addition to other rights and remedies under law in relation to the product.**

**In Australia our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other 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.**

**Our goods also come with guarantees that cannot be excluded under the New Zealand Consumer Guarantees Act.**

If your warranty claim is not accepted, we will inform you and if requested to do so by you, repair the product provided you pay the usual charges for such repair. You will also be responsible for all freight and other costs.

Should your product require repair or service after the warranty period, contact your nearest Sunbeam service centre. For a complete list of Sunbeam's service centres, visit our website or call our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in 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.

Australia | visit [www.sunbeam.com.au](http://www.sunbeam.com.au)  
phone 1300 881 861  
mail Units 5 & 6, 13 Lord Street,  
Botany NSW 2019 Australia.

New Zealand | visit [www.sunbeam.co.nz](http://www.sunbeam.co.nz)  
phone 0800 786 232  
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Park, 660–670 Great South  
Road, Greenlane, Auckland.

Sunbeam Corporation PTY Limited | ACN 000 006 771

Sunbeam is a registered trademark.

SmartBake is a trade mark of Sunbeam Corporation.

Made in China to Sunbeam's specification.

Due to minor changes in design or otherwise,

the product you buy may differ slightly from the one shown here.

Approved by the appropriate electrical regulatory authorities.

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03/17