



Bread Maker

Model Number 104906

INSTRUCTION MANUAL

IM Version No: V1.3

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AFTER SALES SUPPORT

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MODEL: 104906 PRODUCT CODE: 50138 07/2015



N13275

Welcome

Congratulations on choosing to buy a Kuchef® product.

All products brought to you by Kuchef® are manufactured to the highest standards of performance and safety and, as part of our philosophy of customer service and satisfaction, are backed by our comprehensive 3 Year Warranty.

We hope you will enjoy using your purchase for many years to come.

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Warranty Details

Bread Maker

The product is guaranteed to be free from defects in workmanship and parts for a period of 36 months from the date of purchase. Defects that occur within this warranty period, under normal use and care, will be repaired, replaced or refunded at our discretion, solely at our option with no charge for parts and labour. The benefits conferred by this warranty are in addition to all rights and remedies in respect of the product that the consumer has under the Competition and Consumer Act 2010 and similar state and territory laws.

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



General Safety Instructions

IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

Read this manual thoroughly before first use, even if you are familiar with this type of product. The safety precautions enclosed herein reduce the risk of fire, electric shock and injury when correctly adhered to. **Keep the manual in a safe place for future reference**, along with the completed warranty card, purchase receipt and carton. If applicable, pass these instructions on to the next owner of the appliance.

Always follow basic safety precautions and accident prevention measures when using an electrical appliance, including the following:

Electrical safety and cord handling

- **Correct voltage:** Make sure your local outlet voltage and circuit frequency correspond to the voltage indicated on the appliance rating label. If it does not match, contact the after sales support line and do not use the appliance.
- **Safe connection:** Connect the appliance to a properly earthed mains socket. Insert the plug properly into the mains socket. Do not alter the plug.
- **Do not immerse:** To protect against electric shock, do not immerse the cord, plug or the appliance itself in water or other liquid. Only clean these parts with a damp cloth; never wash the motor housing in water. If the appliance is accidentally immersed, immediately unplug it, dry it and have it checked by qualified service personnel.
- **Moisture:** Ensure your hands are dry before handling the plug or switching on.
- **Protect the power cord:** Do not kink, squash or strain the power cord and protect it from sharp edges and heat. Do not let it hang over the edge of a benchtop; do not place anything on top of the cord. Do not wrap it around the appliance, and never pull the cord to lift up, carry or unplug the appliance.
- **No extension cord:** Fully unwind the power supply cord before using the appliance. Do not use this appliance with an extension cord.
- **Check the power cord:** Check the power cord regularly for visible damage. If it is damaged, it must be replaced by the manufacturer, its authorised service centres or similar qualified personnel in order to avoid any hazards.
- **Do not use when damaged:** Do not pick up or operate an appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. A damaged cord must be replaced by the manufacturer or a qualified person in order to avoid a hazard. In case of damage, contact our after sales support line for advice.

General Safety Instructions (Cont.)

- **Disconnect after use:** Switch off the appliance and unplug the cord from the outlet when you have finished using the appliance, before changing accessories and before cleaning. When disconnecting, grip the plug, do not pull the cord.
- **Unattended:** Do not leave the appliance unattended when it is connected to power.
- **RCD:** Unless your home is already fitted with a residual current device (safety switch), we recommend installing an RCD with a rated residual operating current not exceeding 30mA, to provide additional safety protection when using electrical appliances. See your electrician for professional advice.

Usage conditions and restrictions

- **Domestic indoor use only:** This appliance is intended for indoor household use only. It is not suitable for commercial use. Do not use it outdoors or in areas with high heat or humidity levels.
- **Intended use:** Do not use the appliance for anything other than its intended purpose: baking household quantities of bread, making dough or cooking jam.
- **Use of accessories:** Only use this appliance with the accessories sold with it, and only use it as described in this manual. The use of accessory attachments from other brands may cause injury and damage. We assume no responsibility for any eventual damages caused by improper or faulty use or noncompliance with these instructions.
- **No external timer:** This appliance is not intended to be operated by means of an external timer or separate remote control system.
- **Usage restrictions:** This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- **Supervise children:** Children should be supervised to ensure they do not play with the appliance. Close supervision is necessary when any appliance is used by or near children.
- **Unattended:** Never leave the appliance unattended or move it during operation.

General Safety Instructions (Cont.)

Safe usage

- **Location:** Place the appliance on a heat-resistant, dry and stable surface, such as a kitchen table or benchtop, so that the appliance cannot tilt or slip. Leave a space of at least 10cm from the wall, cupboards, other appliances or flammable items.
- **Protect from heat:** Do not place the appliance near a hot gas or electric stove, in a heated oven, or near an open flame or other heat source.
- **Do not cover:** Do not cover any hot surfaces with any objects. Do not put flammable materials on top of the appliance. Do not block, cover or touch the ventilation holes while the appliance is in use.
- **Before you start:** Check that the lid and baking tin are correctly mounted.
- **Filling:** To avoid spilling, remove the baking tin from the appliance to fill it.
- **Switching on:** Only switch on the appliance when it is filled with ingredients or dough in order to prevent overheating.
- **Cleaning:** Allow the unit to cool down completely before cleaning it and before attaching or taking off parts.
- **After use:** Never use the baking tin for storage of ingredients.
- **Repair:** Do not replace components yourself except any spare parts provided by the distributor to avoid any damage or injury.

CAUTION!

- **Hot surfaces:** The temperature of accessible surfaces may be high when the appliance is operating. Do not touch hot surfaces while the appliance is in use, or immediately after use. The viewing window and baking tin will get very hot during the baking process. Always wear oven mitts when touching the window and removing the baking tin.
- **Moving parts:** Avoid contact with moving parts.
- **Electrical safety:** ALWAYS switch off the appliance and unplug it from the power source after use. NEVER remove the baking tin or disconnect the plug while the appliance is in use.

Product Overview

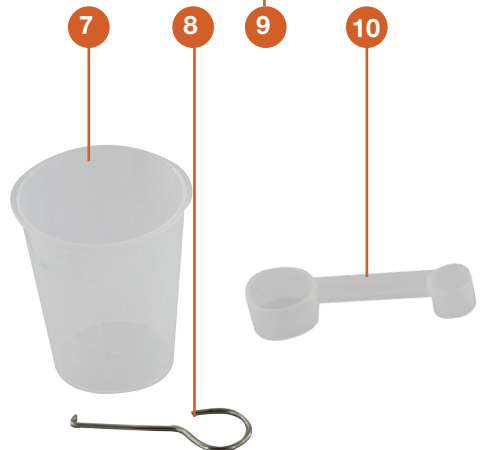
Scope of delivery

A Bread maker

- 1 Control panel (see pages 9–10 for details)
- 2 Lid (removable)
- 3 Viewing window
- 4 Fruit and nut dispenser
- 5 Kneading blades (2)
- 6 Baking tin (non-stick coated)
- 7 Measuring cup
- 8 Kneading blade remover
- 9 Ventilation holes (on both sides)
- 10 Measuring spoon (1 tbsp, 1 tsp)

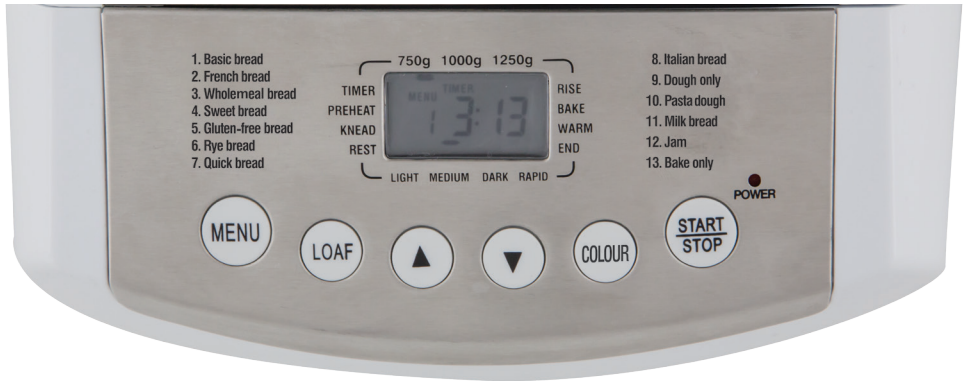
B Other inclusions (not shown):

- Instruction manual
- Quick start guide
- Baking tips
- Warranty card



Getting Started

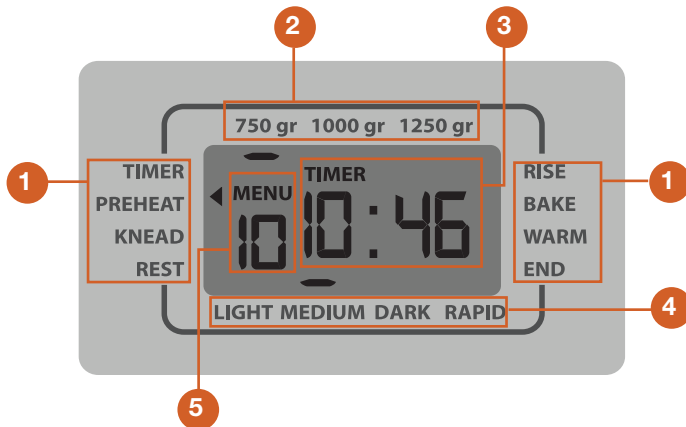
Control panel



Button	Function / Options	Program (if applicable)
MENU	Press to select the program: Basic, French, Wholemeal, Sweet, Gluten-free, Rye, Quick, Italian, Dough only, Pasta dough, Milk bread, Jam, Bake only.	
LOAF	Press to select the loaf size: 750g, 1000g, 1250g.	1 Basic, 2 French, 3 Wholemeal, 4 Sweet, 5 Gluten-free, 6 Rye, 8 Italian, 11 Milk
▲ / ▼ (DELAYED START TIMER)	Press to set the delayed start time in 10 minute increments. (For example, to start the program in 40 minutes, press ▲ four times). For program 13 (Bake only), you can also use this button to prolong the baking time by one hour.	1 Basic, 2 French, 3 Wholemeal, 4 Sweet, 6 Rye, 11 Milk
COLOUR	Press to select the crust colour: Light, Medium, Dark; or press to accelerate the baking process of programs 1, 2 and 3 and reduce the total program time by one hour.	<u>Colour</u> : 1 Basic, 2 French, 3 Wholemeal, 4 Sweet, 5 Gluten-free, 6 Rye, 8 Italian, 11 Milk <u>Rapid</u> : 1 Basic, 2 French, 3 Wholemeal
START/STOP	Press to start the program or begin the timer countdown. Press and hold for a few seconds to stop and cancel the program, then press MENU and select a different program.	
POWER ON	The power on indicator will turn red as soon as you press the START button.	

Getting Started (Cont.)

LCD screen



The LCD screen displays the selections you have made for the bread-making process, including the size of your loaf, the chosen crust colour and the stage of the bread-making process. When plugged into a power point, the appliance will sound a signal and the LCD screen will light up.

- 1 Current program stage:** During the different stages of the baking process, the arrow on the display shows the current stage: Timer, Preheat, Knead, Rest, Rise, Bake, Warm (1hr) and End.
- 2 Loaf size:** The small bar in the top row of the display shows the selected loaf size: 750g, 1000g, 1250g.
- 3 Timer:** Depending on the stage of the bread-making process, the display will show the total program time of the selected program, or the countdown timer if you have set a delayed start, or the time remaining once the program has started. The maximum delay time is 15 hours.
- 4 Crust colour:** The small bar in the bottom row of the display shows the selected crust colour: Light, Medium, Dark. The Rapid option is available for programs 1, 2 and 3.
- 5 Menu:** This is the selected program (see page 18 for details of all available programs).

Getting Started (Cont.)

Before first use

- Unpack the appliance and keep the original packaging carton and materials in a safe place. It will help prevent any damage if the product needs to be transported in the future. In the event it is to be disposed of, please recycle all packaging materials where possible.
- Plastic wrapping can be a suffocation hazard for babies and young children, so ensure all packaging materials are out of their reach and disposed of safely.
- Inspect the cord and plug for damage or wear before each use. Do not use if any part is damaged.
- Make sure the appliance is disconnected from the power supply. Wash the kneading blades, measuring spoon and measuring cup with a soft cloth or sponge in warm water and a little washing-up detergent to remove any dust from transport. Do not use any abrasives in order not to damage the non-stick coating. Rinse with clean water and dry thoroughly.
- Lift the baking tin out of the bread maker (Fig. 1) and wipe it with a soft, damp cloth, then dry thoroughly. Reinsert the tin firmly into the bread maker until it clicks securely into place. If it does not seem to fit properly, or gets stuck at an angle, move the pan a little and press down firmly on both sides of the rim until it clicks securely into place.
- Place the kneading blades onto the spindles inside the baking tin (Fig. 2). They only fit one way.

Fig. 1



Fig. 2



- Your new bread maker is now ready for use.

Getting Started (Cont.)

Bread-making programs

The table on this page spread lists all 13 programs. For options available under each program, please see the table on page 18.

Program	Bread type (product)
1 Basic	This most commonly used program is suitable for baking white (wheat) bread. It is the default program that is automatically selected when the machine is switched on.
2 French	This program is for typical French-style bread made with white, protein-rich flour, with a crisp crust and soft, slightly chewy interior.
3 Wholemeal	This program is for heavier wholemeal or wholegrain bread. It includes a special 'hold/preheat' time for softening grains. Wholemeal loaves are generally smaller and more compact.
4 Sweet	On this setting, the baking time and temperature are adjusted for sweeter bread or fruit loaves with higher fat and sugar contents.
5 Gluten-free	<p>Use this program for baking gluten-free bread in the bread maker. Take particular care with your recipe to ensure all ingredients are gluten-free. When using a commercially prepared gluten-free bread-baking mix, follow the instructions on the packet.</p> <ul style="list-style-type: none">• Ensure that the flour and yeast are all gluten-free.• Xanthan gum (food additive number 415) and Guar gum (415) act as substitutes for gluten and give structure to the dough so it can rise. These ingredients are generally available from health food stores.• Tapioca flour is gluten-free and often used as a thickening agent. <p>IMPORTANT: For more information on the suitability and availability of gluten-free ingredients, contact the Coeliac Society in your area, or consult a health professional for advice. We assume no responsibility for the suitability of any particular recipes or ingredients for people with special dietary needs.</p>
6 Rye	This program is suitable for bread with a high rye content. It includes a special 'hold/preheat' time for softening grains. Loaves with high rye content are generally smaller and more compact.

Getting Started (Cont.)

Program	Bread type (product)
7 Quick	This is a quick (80 minute) program with fewer stages and reduced rising and rest times. This makes the bread slightly firmer and more compact.
8 Italian	This is a program for light, Italian-style bread, which often contains olive oil and herbs such as oregano or thyme.
9 Dough	This program is for kneading yeast dough only (no baking). Use it to knead yeast dough that you want to shape yourself by hand and bake in an oven, or for pizza crusts, pastry or bread rolls. The dough is heated so that it can rise, but it will not be baked. After the kneading process you can bake the dough in a traditional or pizza oven.
10 Pasta dough	This program is similar to the dough program, but it is specially designed for preparing yeast-free dough for pasta, waffles, biscuits or pies. It simply mixes and kneads the dough; there is no baking involved. When the dough is ready, take it out of the bread maker and continue processing as appropriate.
11 Milk bread	This program is suitable for baking bread made with milk or dairy products.
12 Jam	Use this program for processing fresh fruit or making marmalade or jam. Place all ingredients in the bread pan and follow the general usage instructions to start cooking jam. At the end of the program, remove the pan wearing oven mitts. Carefully pour the hot processed fruit into a heat resistant and refrigerator safe container, leaving 1cm space at the top. Cover tightly. The jam will thicken upon cooling. Do not exceed any the quantities indicated to avoid the jam boiling over and ending up in the baking chamber.
13 Bake only	This program is for baking bread from a dough prepared manually, or for extending the baking time by up to an hour, to achieve a darker, crispier crust. There is no mixing or kneading involved. The baking time for this program is one hour, and the program can be used several times in a row. If the dough is baked before the end of the set time, simply press the START/STOP button to stop the baking process.

Getting Started (Cont.)

Basic bread-making ingredients

Flour

Flour is the main ingredient of bread and releases gluten, which allows the bread to rise and gives substance to the bread. Always check the packaging to see if the flour is suited for baking bread. Also make sure to always weigh the correct amount of flour required in your recipe as the weight of flour can vary significantly from type to type.

NOTE: Do not use self-raising flour unless stated in your recipe.

Yeast

Yeast allows the dough to rise and makes the bread light and easy to digest. We recommend using dry yeast (ready-to-use) as this type has a longer shelf life and tends to produce more consistent results than fresh yeast. But make sure to check the use-by date, as stale yeast may prevent the rising process.

Salt

Salt enriches the flour and reinforces the gluten in the flour for a better rising process. Make sure to measure salt quantities accurately, as adding too much, or omitting it altogether, will not only spoil the taste of your bread but also affect the rising process.

Butter/oil

Butter, margarine or oil improve the taste of the bread and make it softer. Make sure any solid fats are at room temperature, and cut into chunks.

Sugar

Sugar provides nutrition for the yeast and is essential for the rising process. You can use refined sugar or brown sugar, but also honey or syrup. Sugar also adds sweetness to the taste of the bread and helps brown the crust.

Water

We recommend using tap water, at room temperature. If it is too cold, the yeast activation will not start, and if it is too warm, the yeast activation will process too quickly. (Warmer water may only be used for the 'Quick' program.)

Milk and milk powder

Milk and other dairy products enhance the taste and nutritional value of the bread and produce a nice brown crust. If substituting fresh milk for water, deduct the quantity of milk from the amount of water mentioned in the recipe.

IMPORTANT!

Do not use milk, other dairy products, eggs or meat when using the delayed start timer. These ingredients must be kept refrigerated to ensure food safety.

Getting Started (Cont.)

Other ingredients (extras)

Other ingredients such as raisins, dried fruit, nuts, sunflower or pumpkin seeds can be added to the fruit and nut dispenser for release into the dough at the right time. If you prefer softer grains, soak them first, but make sure they are dry before adding them to the dispenser.

TIP

For a special loaf, try experimenting with a few extra ingredients such as herbs, cheese, bacon, olives, grains or dried fruit. Cut into small pieces and add through the dispenser.

Prepackaged bread mix (with yeast included)

Pour the bread mix in the baking tin and add water to it. Select program **1 Basic** and choose the loaf size.

NOTE: Packaged bread mix does not always mention how much yeast is included, so you might have to experiment a little before obtaining the best result.

Prepackaged bread mix (with yeast separate)

First put the yeast in the baking tin, then the bread mix and then the water. Select the program according to the type of flour in your bread mix.

Quantities

- Measure all ingredients correctly and then stick to the quantities recommended in the recipe. Do not exceed the recommended quantities.
- Use the included measuring cup and measuring spoon — do not pile up the ingredients in the measuring spoon.
- Always use scales to weigh flour and butter.

MAXIMUM AMOUNTS

Never use more than the below quantities for this appliance!

750g flour + 2tsp dried yeast (for regular types of bread)

NOTE: For "Gluten-free Bread" made from a package mix, 3tsp of dried yeast may be used, and for "Quick Bread" 4tsp of dried yeast.

Instructions

Setting up the bread maker

IMPORTANT!

Before using the bread maker, make sure you (and anyone who uses this appliance) have read and understood the general advice in the "Getting Started" section and the safety instructions on the previous pages.

- Remove the baking tin from the appliance and place the clean kneading blades on the spindles inside the tin (see Fig. 2, page 11).
- Put all the ingredients in the baking tin in the correct order (see below).

Adding ingredients

BASIC ORDER

First wet ingredients (as per recipe): water, oil, eggs

Then dry ingredients (as per recipe): flour, yeast, salt, sugar, milk powder

- First add tap water to the baking tin, then add the required type(s) of flour.
NOTE: The order of ingredients is different when using a prepackaged bread mix; see the relevant section on the previous page.
NOTE: When using rye flour, take into account that this dough does not rise much. For that reason, use at least 30% wheat flour and max. 70% rye flour.
- Make a little hole in the flour in one corner of the baking tin and add the salt.
- Close the hole and make another hole in the opposite corner. Add the yeast and close the hole so that salt and yeast do not mix immediately.
- Always add some sugar, as this will influence how well the bread rises.
- If the recipe includes butter, add it in small chunks.
- Add any extra ingredients (such as grains, nuts or dried fruit) to the fruit and nut dispenser for release into the dough at the right time. Do not add more than fit into the dispenser with the lid closed. If required, you may add more when the extra ingredients are released (see page 19).

IMPORTANT!

- **Room temperature:** All ingredients should be at room temperature. Warm water may only be used for the 'Quick' program.
- **Avoid spillage:** Make sure not to spill any ingredients into the baking chamber (the area surrounding the baking tin). Keep the outside of the baking tin clean and make sure that the heating element does not come into contact with dough or ingredients.

Instructions (Cont.)

- Place the baking tin in the appliance. If it does not seem to fit properly, move the pan a little and press down firmly on both sides of the rim until it clicks securely into place.
- Fold down the handle, close the lid firmly and then plug in the bread maker. Your appliance will now switch on, emit a sound signal and the LCD screen will be activated. You are now ready to make your program selection.

Selecting a program

Use the buttons on the control panel to make your program selection. Each press of a button will be confirmed by a sound signal.

- **Program:** Press the MENU button, repeatedly, to select a program. The types of bread you can bake with the appliance are listed in the table on pages 12–13; the table on page 18 lists the options available under each program. Upon your selection, the LCD will display the total time for the selected program.
- **Loaf size:** Press the LOAF button to select the loaf size (750g, 1000g, 1250g). The bar at the top of the screen moves with each press of the button to indicate the selected loaf size. The table on page 9 lists the programs for which you can select the loaf size.
- **Crust colour:** Press the COLOUR button to select the crust colour (Light, Medium, Dark, and Rapid, if available). The table on page 9 lists the programs for which you can select the crust colour. (The 'Rapid' option, if available, indicates that the program time can be reduced by approximately 1 hour.)
- **Timer:** If you want to use the delayed start timer for the appliance to start at a later time, use the ▲ / ▼ buttons to set the delay period. Each press of these buttons increases/decreases the delay period by 10 minutes. The table on page 9 lists the programs for which you can set this function.

Setting the delayed start timer: You must set the timer to the delay period, **not** to the time you want the program to finish. For example, it is now 10:00pm and you want your bread (a 750g Italian loaf) ready at 6:00am the next morning (so in 8 hours). As the selected loaf takes 3:34hrs to bake, you must deduct this program time from the 8 hour delay period and set the timer to 4:30.

IMPORTANT!

- The yeast must be on top of the flour when using the delay timer so it does not get mixed with water, salt or sugar, otherwise the yeast activity will be affected.
- Do NOT use perishable ingredients when selecting a delayed start!

Instructions (Cont.)

Program	Loaf size	Crust	Rapid	Delayed start	Total time	Dispenser	Keep warm
1 Basic	750g	•	•	•	3:23	•	•
	1000g	•	•	•	3:26	•	•
	1250g	•	•	•	3:30	•	•
2 French	750g	•	•	•	3:39		•
	1000g	•	•	•	3:43		•
	1250g	•	•	•	3:48		•
3 Wholemeal	750g	•	•	•	3:24	•	•
	1000g	•	•	•	3:27	•	•
	1250g	•	•	•	3:31	•	•
4 Sweet	750g	•		•	3:16	•	•
	1000g	•		•	3:19	•	•
	1250g	•		•	3:22	•	•
5 Gluten-free	750g	•			3:15	•	•
	1000g	•			3:18	•	•
	1250g	•			3:20	•	•
6 Rye	750g	•		•	3:48	•	•
	1000g	•		•	3:51	•	•
	1250g	•		•	3:55	•	•
7 Quick	1250g				1:20		•
8 Italian	750g	•			3:34		•
	1000g	•			3:37		•
	1250g	•			3:40		•
9 Dough					1:30		
10 Pasta					0:14		
11 Milk bread	750g	•		•	3:17	•	•
	1000g	•		•	3:20	•	•
	1250g	•		•	3:24	•	•
12 Jam					1:05		
13 Bake only					1:00		•

Instructions (Cont.)

Starting the program

- Press the START/STOP button to start the selected program, or to start the timer countdown, if the delayed start timer has been set.

NOTE: If you want to change any of the current settings (at any time after the unit has started operation), press and hold the START/STOP button for a few seconds and the program will stop. You may then change the options.

Adding extra ingredients

- For the programs 1, 3, 4, 5, 6 and 11 the appliance will emit a sound signal after approximately 20 minutes to let you know that any extra ingredients from the fruit and nut dispenser will be added to the dough.
- If you want to add more ingredients, do so at this point of time.

IMPORTANT!

- **DO NOT PRESS STOP!** Never press STOP to add ingredients. Doing so will stop the entire baking process.
- **DO NOT OPEN THE LID!** Never open the lid during the baking process. Doing so will allow hot air to escape and the bread will not rise. The lid features a large viewing window so you can observe the process through the window.
- **DO NOT TOUCH!** The viewing window and baking tin get very hot during the baking process. Always use oven mitts to touch hot surfaces and to remove the bread from the tin.
- **DO NOT COVER!** Never touch, block or cover the ventilation holes. This is important as it could cause smoke development if the dough rises over the baking tin and touches the heating element.
- **WARNING!** If there is smoke in the baking chamber because dough came into contact with the heating element, keep the lid closed to avoid flames developing. If flames have already flared up, press the STOP button immediately and pull out the plug. Never put out smoldering dough with water.

Memory backup

In case of a power failure (max. 7 minutes) during the 'delayed start' or preheating process, the bread maker will memorise the stage of the baking process and the selected program. If an electricity breakdown occurs after the first kneading phase, the baking process will be stopped entirely since a good result can no longer be obtained.

Instructions (Cont.)

End of the baking process

At the end of the baking process the bread maker will emit different sound signals and the screen will display 0:00.

Keeping warm

For most of the programs, the appliance will automatically start the 'keep warm' phase, which lasts for approximately one hour. Never keep the baked bread longer than one hour in the appliance after the end of the baking process, as the bread will lose its crustiness.

Removing bread from the appliance

- First press STOP, then remove the plug and carefully open the lid.
- Use oven mitts to remove the baking tin from the appliance and to remove the bread from the tin.

TIP

If necessary, use a wooden spoon or spatula to help you remove the bread from the rim of the baking tin. Then turn over the baking tin and slap gently on the bottom of the tin to ease out the bread.

- Let the bread cool down on a wire rack.

Removing the kneading blades

- If the blades get stuck in the bread, use the kneading blade remover to remove them, but only do so after the bread has completely cooled down.
- If the kneading blades are stuck in the baking tin and you cannot remove them, place the baking tin in warm water to let it soak and try again.

ERROR MESSAGES

- You can start a new program immediately after the previous one. However, it is possible that the LCD screen displays E01 or E00 when you press START. [E01] indicates that the inner unit's temperature is still higher than 50°C; [E00] indicates that the inner unit's temperature is too low. If either of these messages are displayed, immediately press STOP, remove the baking tin and let the appliance cool down (or warm up).
- Two other error messages may appear on the LCD screen. [EEE] is an open circuit alarm, which indicates that the sensor connector is loose, or the circuit/element is disconnected; [HHH] is a short circuit alarm, which indicates a short circuit or that the sensor connector is welded together. In either of those cases, press STOP, disconnect the unit and call for service.

FAQs and Troubleshooting Guide

Problem	Possible cause	Solution
The bread does not rise.	You are not using the right type of yeast.	Use dry yeast labelled 'ready-to-use'. This kind of yeast does not have to pre-rise.
	You are not using enough yeast, or the yeast used is too old.	Use a measuring spoon. Check the expiry date of the yeast (keep it in the fridge).
	Before kneading, the yeast has come into contact with the liquid.	Make sure you add the ingredients to the baking tin according to the instructions and in the right order: water and other liquids first.
	You used too much salt or too little sugar.	Check the recipe and measure the right quantities by using the supplied measuring spoon or scales.
	The top of the bread is not even.	The flour used is not of good quality, or unsuitable for baking bread. The suitability of various types of flour depends on the temperature, humidity and storage conditions, and on the period it was harvested.
The bread is full of air holes.	The dough is too firm because you did not use enough liquid.	Baker's flour with a higher amount of protein absorbs more water than other flour; try adding an extra 10-20mL of water.
	You are using too much yeast.	Check the recipe and measure the right quantities by means of the supplied measuring spoon.
Why is the bread so light and sticky?	You used too much liquid, or the liquid is too warm.	Some types of flour absorb more water than others; try using 10-20mL less water.
	You are not using enough yeast or the yeast you are using is too old/expired.	Use a measuring spoon. Check the expiry date of the yeast (keep it in the fridge).
	There was a power breakdown.	Remove the bread from the baking tin and start again with fresh ingredients.

FAQs and Troubleshooting Guide (Cont.)

Problem	Possible cause	Solution
The bread has collapsed after the rising phase.	Your flour is not suitable for baking bread.	Try using another brand or type of flour.
	You have used too much liquid.	Try using 10-20mL less water.
	You used too little salt.	Check the recipe and measure the right quantities by means of the supplied measuring spoon.
	You used too much yeast.	Check the recipe and measure the right quantities by means of the supplied measuring spoon.
	The lid has been opened during the baking process.	Do not open the lid during the baking process.
	The air is too humid or it is too warm.	Make sure to bake in a well aerated room.
The bread has risen too much.	You used too much water/yeast.	Check the recipe and measure the right quantity by means of the supplied measuring spoon or measuring cup. Check if the other ingredients do not already contain water.
	The water used was too warm.	Make sure the water is not too warm.
	You did not use enough flour.	Weigh the flour precisely by using scales.
	You used too little salt.	Check the recipe and measure the right quantity by means of the supplied measuring spoon.
The bread is too dry and too firm.	You are not using enough liquid.	Some types of flour absorb more water than others, try using 10-20mL more water.
	You are not using enough yeast, or the yeast used is too old.	Use the supplied measuring spoon. Check the expiry date of the yeast (keep it in the fridge).

FAQs and Troubleshooting Guide (Cont.)

Problem	Possible cause	Solution
The bread is too dark	You are using too much sugar.	Check the recipe and measure the right quantity by means of the supplied measuring spoon.
	You chose the wrong crust colour.	Choose the right colour before baking.
The bread is not ready yet, moist in the middle.	You are using too much additional ingredients, such as nuts, butter, dried fruit, syrup, etc.	Check the recipe and adjust the right quantity using scales or the measuring cup.
	The soaked raisins are still too wet.	Make sure that soaked ingredients are sufficiently dried.
The bottom and the sides are covered with too much flour.	You have used too much flour or not enough liquid.	Check the recipe and measure the right quantity by using scales or the supplied measuring cup.
Why are the ingredients not well mixed?	You have not correctly mounted the kneading blades inside the baking tin.	Place the blades inside the baking tin before adding the ingredients.
	There has been a power breakdown.	You can continue the baking process but the result might be disappointing, if the kneading has already started.
The bread has not risen.	There has been a power breakdown.	If the dough has already risen you can try baking it in your oven.
	You forgot to place the kneading blades inside the baking tin.	Place the kneading blades into the tin first.
My yeast dough (for baking bread rolls) has not risen.	The Pasta dough program (10) is does not include heating for yeast activation.	Select the Dough program (9) for preparing yeast dough for bread or rolls.
The bread collapsed on the sides and the bottom is moist.	You left the bread for too long in the baking tin after the baking process has finished.	Remove the bread from the bread maker after the baking process has ended.
The kneading blade rattles.	Make sure the kneading blades are securely fitted onto the spindles inside the baking tin.	

FAQs and Troubleshooting Guide (Cont.)

Problem	Possible cause	Solution
There is a burnt smell during the baking process. There is smoke coming from the steam holes.	You might have spilled ingredients onto the heating element.	During the mixing process, a small amount of flour, or some raisins, may have ended up in the baking chamber. Remove these ingredients as soon as the machine has cooled down.
The kneading blade is stuck in the bread when trying to remove the bread from the baking tin.	This common problem is easily fixed. The supplied kneading blade remover is designed especially for the purpose of removing the blades from the bread. Put the hook inside the bottom end of the kneading blade that has come off. Once the blade is caught on the hook, slide it gently out of the bread. Remove it carefully so you do not tear the bread. Should this occur, it will not affect the taste.	
	The dough is too stiff.	Some types of flour absorb more water than others, try using 10-20mL extra water next time.
	Crusts are piling up underneath the kneading blade.	Clean the kneading blade after every use.
The crust is wrinkly and gets soft when the bread cools down.	The steam released inside the bread after baking could soften the crust.	Try using 10-20mL less water, or halve the sugar to reduce the amount of steam generated.
How do I get a crusty crust?	To make your bread crustier, try using the 'French' program and/or choose a 'Dark' crust color. Or try baking your bread for an extra 5-10 minutes in a traditional oven at 200°C.	
I cannot cut even slices.	The bread was still too warm.	Let your bread cool down on a wire rack before slicing it.

If none of our suggestions help you solve the problem with your bread maker, contact our after sales support centre for advice using the details on the bottom of the page.

Malfunction

Do not use the appliance in case of a malfunction or when the power cord is damaged. In such a case, contact our after sales support centre for advice.

Other Useful Information

Cleaning the bread maker

IMPORTANT!

Disconnect the appliance from the power and let it cool prior to cleaning.

- **Baking tin**
Wash the baking tin with a soft cloth in warm water with a little dish detergent. Do not use any sharp or abrasive agents to protect the non-stick coating. Make sure the tin is completely dry before reinstalling it into the bread maker.
- **Kneading blades**
Wash the kneading blades the same way as the baking tin. If a kneading blade is difficult to remove from the spindle, fill the tin with warm water and allow it to soak for approximately 30 minutes. The blade should then come off easily for cleaning. Wipe the blade carefully with a damp cloth.
- **Lid**
If necessary, you can remove the lid for cleaning. Just lift it up and firmly pull it upwards until it comes off the hinge. Wipe it clean, then reinsert it firmly onto the hinge.
- **Housing**
Wipe the outer surface of the bread maker housing with a damp cloth. Do not use any abrasive cleaners to clean it as this will degrade the surface. Do not use a wet cloth.
- **Fruit and nut dispenser**
Take the plastic lid off the fruit and nut dispenser and wipe it clean or wash it in warm, soapy water. Rinse and dry. Wipe the inside of the dispenser with a damp cloth; do not use a wet cloth. Dry with a soft, clean cloth.

IMPORTANT!

Never immerse the housing into water for cleaning.

Never let the heating element come into contact with water.

Never wash any parts of the bread maker or accessories in a dishwasher.

Other Useful Information (Cont.)

Storage

- Before packing the bread maker away for storage, ensure it has completely cooled down, is clean and dry and the lid is closed.
- We recommend storing the bread maker in its original carton, which will protect it from dust, with all parts and accessories (measuring cup, spoon and blade remover) stored inside.
- Store the bread maker in a clean and dry place, out of children's reach.
- Do not place heavy objects on top during storage.

Service and repair

The unit has no user-serviceable parts contained within. Do not attempt to repair, disassemble or modify the appliance. If your bread maker requires repair or service, contact our after sales support centre for advice.

IMPORTANT!

Trying to repair the appliance yourself, undertaking incorrect repairs or making modifications will expose you to considerable danger and will void your warranty.

Spare parts

Our after sales support centre stocks the following spare parts for the 104906 KUCHEF Bread Maker. To purchase a part, call the centre on 1300 886 649 or email us at info@tempo.org

- Baking tin (bread pan)
- Measuring cup
- Measuring spoon
- Kneading blades
- Kneading blade remover (hook)

Other Useful Information (Cont.)

Technical specifications

Model	104906
Rated Power Input	890W
Voltage and Frequency	220-240V AC, 50/60Hz
Browning Levels	3 (Light, Medium, Dark)
Loaf Sizes	3 (750g, 1000g, 1250g)
Programs	13 (see pages 12–13 for details)
Kneading Blades	2
Baking Tin	Non-stick coated
Accessories	Measuring cup Measuring spoon Kneading blade remover (hook)
Dimensions (mm)	300 (H) x 428 (D) x 260 (W)
Weight	6.450kg

This product complies with the following standards:

- AS/NZS 60335.1 and AS/NZS 60335.2.9:2009+A1 for electrical safety
- EN55014-1:2006+A1 for electromagnetic compatibility

Responsible disposal

At the end of its working life, do not throw this appliance out with your household rubbish. Electrical and electronic products contain substances that can have a detrimental effect on the environment and human health if disposed of inappropriately. Observe any local regulations regarding the disposal of electrical consumer goods and dispose of it appropriately for recycling. Contact your local authorities for advice on recycling facilities in your area.

Recipes

Before you start baking

Baking bread in your new bread maker is easy and will reward you with delicious, freshly baked bread to enjoy, day after day. However, it is important that you follow a few basic rules, which we have listed again below. Take the time to read this advice, be patient and experiment with different recipes or bread mixes until you have found your perfect loaf. Happy baking!

A FEW IMPORTANT BREAD-MAKING RULES

Baking 'from scratch'

The recipes in this section are for baking bread using commonly available ingredients from supermarkets or grocery stores. When baking bread 'from scratch', **it is most important that all ingredients are properly measured, at room temperature and added in the order they are listed, starting with water (and then other wet ingredients), and following with flour (and other dry ingredients).**

Maintaining this order of ingredients is very important to ensure all ingredients are properly mixed and to prevent premature yeast activation when using the timer. To ensure that the yeast does not mix with the salt immediately, make a little hole in the flour and add the yeast, close the hole, then make another little hole at the opposite side for the salt.

Add extra ingredients such as fruit, nuts or seeds in the fruit and nut dispenser on top of the machine where they will be released into the dough at the appropriate time.

Using a bread mix

If you use a prepackaged bread mix with yeast included, pour it in the baking tin first and then add water to it. (If the yeast is separate, put it in the tin first, then add the bread mix and then then water.) Select a program that matches the type of flour in the bread mix.

Using the delayed start timer

If you use the delay timer, make sure the yeast is not in contact with water, salt or sugar, which could affect the yeast activity.

NOTE: Tablespoon (tbsp) = flat measuring spoon (large)

Teaspoon (tsp) = flat measuring spoon (small)

Cup = standard Australian 250mL measuring cup (fill the supplied measuring cup up to the 250mL marking)

Recipes (Cont.)

(1) Basic white bread

Ingredients	750g	1000g	1250g
Water	270 mL	330 mL	400 mL
Oil	1 tbsp	2 tbsp	3 tbsp
Bread Flour	3 cups	4 cups	5 cups
Dried Yeast	1 tsp	1 tsp	1.5 tsp
Salt	1 tsp	1 tsp	1.5 tsp
Sugar	1 tbsp	2 tbsp	3 tbsp
Milk Powder	1 tbsp	2 tbsp	3 tbsp

Method

- Take the baking tin out of the bread maker and place the clean kneading blades on the spindles inside the tin.
- Pour the measured quantity of tap **water** into the tin, then add the **oil**.
- Add the **flour**.
- At one side of the flour mount, make a little hole and add the **yeast**, close the hole, then make another little hole at the opposite side for the **salt**.
- Sprinkle the **sugar** and **milk powder** on top.
- Place the baking tin firmly in the appliance, making sure it clicks securely into place. Fold down the handle, close the lid firmly and plug in the machine.
- Using the buttons on the control panel, make your program selection (program **1**, loaf size, crust colour). If you want to use the delayed start timer, set the delay period now.
- Press the START/STOP button to start the program (or the timer countdown). **Do not open the lid during the baking process!**
- At the end of the bread-making process the appliance will automatically enter a keep warm cycle of approximately one hour – do not leave the bread in the machine for longer.
- Press the START/STOP button, unplug the machine and carefully open the lid. Use oven mitts to remove the baking tin from the appliance and to remove the bread from the tin. Let it cool down on a wire rack.
- If the kneading blades are stuck in the bread, use the kneading blade remover to remove them, but only do so after the bread has completely cooled down.
- Slice the bread using a serrated-edge or electric knife. Enjoy!

Recipes (Cont.)

(2) French-style bread

Ingredients	750g	1000g	1250g
Water	270 mL	330 mL	400 mL
Oil	1.5 tbsp	2 tbsp	3 tbsp
Bread Flour	3 cups	4 cups	5 cups
Dried Yeast	1 tsp	1 tsp	1.5 tsp
Salt	1 tsp	1.5 tsp	2 tsp
Sugar	1 tbsp	1 tbsp	2 tbsp

Method

- Take the baking tin out of the bread maker and place the clean kneading blades on the spindles inside the tin.
- Pour the measured quantity of tap **water** into the tin, then add the **oil**.
- Add the **flour**.
- At one side of the flour mount, make a little hole and add the **yeast**, close the hole, then make another little hole at the opposite side for the **salt**.
- Sprinkle the **sugar** on top.
- Place the baking tin firmly in the appliance, making sure it clicks securely into place. Fold down the handle, close the lid firmly and plug in the machine.
- Using the buttons on the control panel, make your program selection (program **2**, loaf size, crust colour). If you want to use the delayed start timer, set the delay period now.
- Press the START/STOP button to start the program (or the timer countdown). **Do not open the lid during the baking process!**
- At the end of the bread-making process the appliance will automatically enter a keep warm cycle of approximately one hour – do not leave the bread in the machine for longer.
- Press the START/STOP button, unplug the machine and carefully open the lid. Use oven mitts to remove the baking tin from the appliance and to remove the bread from the tin. Let it cool down on a wire rack.
- If the kneading blades are stuck in the bread, use the kneading blade remover to remove them, but only do so after the bread has completely cooled down.
- Slice the bread using a serrated-edge or electric knife. Enjoy!

Recipes (Cont.)

(3) Wholemeal bread

Ingredients	750g	1000g	1250g
Water	310 mL	390 mL	450 mL
Oil	1.5 tbsp	2 tbsp	2 tbsp
Bread Flour	350g	400g	450g
Wholemeal Flour	150g	200g	300g
Dried Yeast	1 tsp	1 tsp	1.5 tsp
Salt	1 tsp	2 tsp	2 tsp
Brown Sugar	1.5 tbsp	2 tbsp	2.5 tbsp

Method

- Take the baking tin out of the bread maker and place the clean kneading blades on the spindles inside the tin.
- Pour the measured quantity of tap **water** into the tin, then add the **oil**.
- Add the two types of **flour**.
- At one side of the flour mount, make a little hole and add the **yeast**, close the hole, then make another little hole at the opposite side for the **salt**.
- Add the brown **sugar**.
- Place the baking tin firmly in the appliance, making sure it clicks securely into place. Fold down the handle, close the lid firmly and plug in the machine.
- Using the buttons on the control panel, make your program selection (program **3**, loaf size, crust colour). If you want to use the delayed start timer, set the delay period now.
- Press the START/STOP button to start the program (or the timer countdown). **Do not open the lid during the baking process!**
- At the end of the bread-making process the appliance will automatically enter a keep warm cycle of approximately one hour – do not leave the bread in the machine for longer.
- Press the START/STOP button, unplug the machine and carefully open the lid. Use oven mitts to remove the baking tin from the appliance and to remove the bread from the tin. Let it cool down on a wire rack.
- If the kneading blades are stuck in the bread, use the kneading blade remover to remove them, but only do so after the bread has completely cooled down.
- Slice the bread using a serrated-edge or electric knife. Enjoy!

Recipes (Cont.)

(4) Sweet bread

Ingredients	750g	1000g	1250g
Water	260 mL	320 mL	390 mL
Oil	2 tbsp	3 tbsp	3 tbsp
Bread Flour	3 cups	4 cups	5 cups
Dried Yeast	1 tsp	1 tsp	1.5 tsp
Salt	1 tsp	1 tsp	1.5 tsp
Sugar	3 tbsp	4 tbsp	5 tbsp
Milk Powder	1.5 tbsp	2 tbsp	3 tbsp

Method

- Take the baking tin out of the bread maker and place the clean kneading blades on the spindles inside the tin.
- Pour the measured quantity of tap **water** into the tin, then add the **oil**.
- Add the **flour**.
- At one side of the flour mount, make a little hole and add the **yeast**, close the hole, then make another little hole at the opposite side for the **salt**.
- Add the **sugar** and **milk powder**.
- Place the baking tin firmly in the appliance, making sure it clicks securely into place. Fold down the handle, close the lid firmly and plug in the machine.
- Using the buttons on the control panel, make your program selection (program **4**, loaf size, crust colour). If you want to use the delayed start timer, set the delay period now.
- Press the START/STOP button to start the program (or the timer countdown). **Do not open the lid during the baking process!**
- At the end of the bread-making process the appliance will automatically enter a keep warm cycle of approximately one hour – do not leave the bread in the machine for longer.
- Press the START/STOP button, unplug the machine and carefully open the lid. Use oven mitts to remove the baking tin from the appliance and to remove the bread from the tin. Let it cool down on a wire rack.
- If the kneading blades are stuck in the bread, use the kneading blade remover to remove them, but only do so after the bread has completely cooled down.
- Slice the bread using a serrated-edge or electric knife. Enjoy!

Recipes (Cont.)

(6) Rye bread

Ingredients	750g	1000g	1250g
Water	310 mL	390 mL	450 mL
Oil	1.5 tbsp	2 tbsp	2 tbsp
Rye Flour	350g	400g	450g
Wheat Flour	150g	200g	300g
Dried Yeast	1 tsp	1 tsp	1.5 tsp
Salt	1 tsp	2 tsp	2 tsp
Brown Sugar	1.5 tbsp	2 tbsp	2.5 tbsp

Method

- Take the baking tin out of the bread maker and place the clean kneading blades on the spindles inside the tin.
- Pour the measured quantity of tap **water** into the tin, then add the **oil**.
- Add the two types of **flour**.
- At one side of the flour mount, make a little hole and add the **yeast**, close the hole, then make another little hole at the opposite side for the **salt**.
- Add the **sugar**.
- Place the baking tin firmly in the appliance, making sure it clicks securely into place. Fold down the handle, close the lid firmly and plug in the machine.
- Using the buttons on the control panel, make your program selection (program **6**, loaf size, crust colour). If you want to use the delayed start timer, set the delay period now.
- Press the START/STOP button to start the program (or the timer countdown). **Do not open the lid during the baking process!**
- At the end of the bread-making process the appliance will automatically enter a keep warm cycle of approximately one hour – do not leave the bread in the machine for longer.
- Press the START/STOP button, unplug the machine and carefully open the lid. Use oven mitts to remove the baking tin from the appliance and to remove the bread from the tin. Let it cool down on a wire rack.
- If the kneading blades are stuck in the bread, use the kneading blade remover to remove them, but only do so after the bread has completely cooled down.
- Slice the bread using a serrated-edge or electric knife. Enjoy!

Recipes (Cont.)

(5) Gluten-free bread

Ingredients	1250g
Eggs	2 (100g)
Water	330 mL
Oil	3 tbsp
Lemon Juice (or Cider Vinegar)	1 tsp
Xanthan Gum (or Guar Gum)	1 tbsp
Rice Flour	320g
Tapioca Flour (Arrowroot)	75g
Soy Flour	50g
Potato Flour	220g
Dried Yeast	2 tsp
Salt	1.5 tsp
Sugar	4 tsp
Milk powder	3 tbsp

Method

- Combine the **eggs, water, oil, lemon juice** in a small bowl using a fork.
- Mix the dry ingredients (**gum, rice flour, tapioca flour, soy flour, potato flour, yeast, salt, sugar**) in a separate, large bowl using a fork.
- Add the liquid ingredients to the dry ones and combine using a pliable spatula. Mix into a soft dough until all ingredients are well combined.
- Using the spatula, add the dough into the baking tin with the clean kneading blades inside. You may need to press down the dough with the spatula after each addition to prevent air bubbles forming.
- Place the baking tin firmly in the appliance, making sure it clicks securely into place. Fold down the handle, close the lid firmly and plug in the machine.
- Using the buttons on the control panel, make your program selection (program **5**, loaf size **1250g**, crust colour **Dark**).
- Press the START/STOP button to start the program. **Do not open the lid during the baking process!**
- At the end of the bread-making process, press the START/STOP button, unplug the machine and carefully open the lid. Use oven mitts to remove the baking tin and bread. Let it cool down on a wire rack.
- Slice the bread using a serrated-edge or electric knife. Enjoy!

Recipes (Cont.)

(5) Gluten-free bread (using a bread mix)

Ingredients	1000g
Dried Yeast	3 tsp
Gluten-free bread mix	450g
Egg	1
Water	330 mL
Olive Oil	2 tbsp
Salt	1 tsp
Sugar	1 tbsp

Method

- Take the baking tin out of the bread maker and place the clean kneading blades on the spindles inside the tin.
- Add the ingredients to the baking tin according to the packet instructions. Alternatively:
- Sprinkle the **yeast** on the bottom on the baking tin, then add the **bread mix**.
- Combine the **egg, water and oil** in a small bowl using a fork.
- Pour the liquid ingredients on top of the bread mix.
- Add the **salt** and **sugar**.
- Place the baking tin firmly in the appliance, making sure it clicks securely into place. Fold down the handle, close the lid firmly and plug in the machine.
- Using the buttons on the control panel, make your program selection (program **5**, loaf size **1000g**, crust colour **Dark**).
- Press the START/STOP button to start the program. **Do not open the lid during the baking process!**
- At the end of the bread-making process the appliance will automatically enter a keep warm cycle of approximately one hour – do not leave the bread in the machine for longer.
- Press the START/STOP button, unplug the machine and carefully open the lid. Use oven mitts to remove the baking tin from the appliance and to remove the bread from the tin. Let it cool down on a wire rack.
- Slice the bread using a serrated-edge or electric knife. Enjoy!

Recipes (Cont.)

(7) Quick bread

Ingredients	1250g
Eggs	2 (100g)
Warm Water (45–50°C)	330 mL
Oil	3 tbsp
Bread Flour	5 cups
Dried Yeast	4 tsp
Salt	1.5 tsp
Sugar	3 tbsp
Milk Powder	2 tbsp

Method

- Crack the **eggs** into the baking tin with the clean kneading blades inside.
- Pour the measured quantity of warm **water** into the tin, then add the **oil**.
- Add the **flour**.
- At one side of the flour mount, make a little hole and add the **yeast**, close the hole, then make another little hole at the opposite side for the **salt**.
- Add the **sugar** and **milk powder**.
- Place the baking tin firmly in the appliance, making sure it clicks securely into place. Fold down the handle, close the lid firmly and plug in the machine.
- Using the buttons on the control panel, make your program selection (program 7).
- Press the START/STOP button to start the program. **Do not open the lid during the baking process!**
- At the end of the bread-making process the appliance will automatically enter a keep warm cycle of approximately one hour – do not leave the bread in the machine for longer.
- Press the START/STOP button, unplug the machine and carefully open the lid. Use oven mitts to remove the baking tin from the appliance and to remove the bread from the tin. Let it cool down on a wire rack.
- If the kneading blades are stuck in the bread, use the kneading blade remover to remove them, but only do so after the bread has completely cooled down.
- Slice the bread using a serrated-edge or electric knife. Enjoy!

Recipes (Cont.)

(8) Italian bread

Ingredients	1000g	750g
Water	300mL	260mL
Olive Oil	2 tbsp	1.5 tbsp
Bread Flour	500g	400g
Dried Yeast	1 tsp	1 tsp
Salt	2 tsp	1.5 tsp
Dried Oregano	1 tbsp	1 tsp

Italian bread with rosemary and raisins

Ingredients	750g
Eggs	2 medium
Water	175mL
Olive Oil	4 tbsp
Bread Flour	400g
Dried Yeast	1 tsp
Salt	1 tsp
Sugar	1 tbsp
Dried Rosemary	3 tbsp
Raisins	125g

Method

- If you choose the recipe that includes **eggs**, crack them into the baking tin with the clean kneading blades inside.
- Add the measured quantities of **water** and **oil**.
- Add the **flour**.
- At one side of the flour mount, make a little hole and add the **yeast**, close the hole, then make another little hole at the opposite side for the **salt**.
- Sprinkle the **dried oregano** (or the **sugar** and **dried rosemary**, as required) on top.
- If required, add the **raisins** to the fruit and nut dispenser.
- Place the baking tin firmly in the appliance, making sure it clicks securely into place. Fold down the handle, close the lid firmly and plug in the machine.
- Using the buttons on the control panel, make your program selection (program **8**, loaf size, crust colour).
- Press the START/STOP button to start the program. **Do not open the lid during the baking process!**
- At the end of the bread-making process the appliance will automatically enter a keep warm cycle of approximately one hour – do not leave the bread in the machine for longer.
- Press the START/STOP button, unplug the machine and carefully open the lid. Use oven mitts to remove the baking tin from the appliance and to remove the bread from the tin. Let it cool down on a wire rack.
- Slice the bread using a serrated-edge or electric knife. Enjoy!

Recipes (Cont.)

(9) Pizza Dough

Ingredients	
Milk	240 mL
Olive Oil	2 tbsp
Bread Flour	450g
Dried Yeast	1 tsp
Salt	1 tsp

The Dough program (9) is for kneading yeast dough only (no baking). Use it to knead yeast dough that you want to shape yourself by hand and bake in an oven, or for pizza crusts, pastry or bread rolls. The dough is heated so that it can rise, but it will not be baked. After the kneading process you can bake the dough in a traditional oven (at 220°C), or top it with your favourite toppings and bake in a pizza oven for approximately 20 minutes or until crispy and cooked to your liking.

(12) Strawberry jam

Ingredients	
Strawberries	500g
Sugar	250g
Lemon Juice (fresh)	3 tbsp
Lemon Juice (concentrated)	1 tbsp

(10) Pasta Dough

Ingredients	
Plain Flour	490g
Eggs	4 (200g)

The Pasta Dough program (10) is similar to the dough program, but it is specially designed for preparing yeast-free dough, for example, for pasta, waffles, cake, biscuits or pies. This program simply mixes and kneads the dough; there is no baking involved.

When the dough is ready, take it out of the bread maker and continue processing as appropriate.

This program is for processing fresh fruit or making marmalade or jam. Place all ingredients in the bread pan and follow the general usage instructions to start cooking jam.

At the end of the program, remove the pan wearing oven mitts. Carefully pour the hot processed fruit into a heat resistant and refrigerator safe container, leaving 1cm space at the top. Cover tightly. The jam will thicken upon cooling. Do not exceed any the quantities indicated to avoid the jam boiling over and ending up in the baking chamber.

Recipes (Cont.)

(11) Milk bread

Ingredients	750g	1000g
Full cream milk	310 mL	375 mL
Oil	1 tbsp	3 tbsp
Bread Flour	450g	600g
Dried Yeast	1.5 tsp	2 tsp
Salt	1.5 tsp	2 tsp
Sugar	1.5 tbsp	2 tbsp

Method

- In a pot on the stovetop, bring the **milk** to almost boiling point, then let it cool to room temperature.
- Pour the **cooled milk** into the baking tin with the clean kneading blades inside, then add the **oil**.
- Add the **flour**.
- At one side of the flour mount, make a little hole and add the **yeast**, close the hole, then make another little hole at the opposite side for the **salt**.
- Add the **sugar**.
- Place the baking tin firmly in the appliance, making sure it clicks securely into place. Fold down the handle, close the lid firmly and plug in the machine.
- Using the buttons on the control panel, make your program selection (program **11**).
- Press the START/STOP button to start the program. **Do not open the lid during the baking process!**
- At the end of the bread-making process the appliance will automatically enter a keep warm cycle of approximately one hour – do not leave the bread in the machine for longer.
- Press the START/STOP button, unplug the machine and carefully open the lid. Use oven mitts to remove the baking tin from the appliance and to remove the bread from the tin. Let it cool down on a wire rack.
- Slice the bread using a serrated-edge or electric knife. Enjoy!

Recipes (Cont.)

Other bread varieties

The bread maker can be used for making different types of bread following the method described on the previous pages. A few suggestions are listed below and opposite; feel free to experiment with other recipes, as long as the quantities are similar. **Remember, always add the ingredients in the order they are listed, and add any extra bits to the fruit and nut dispenser.**

Wholegrain bread

Ingredients	1000g	750g
Water	330 mL	250 mL
Bread Flour	400g	300g
Wholegrain Flour	200g	100g
Dried Yeast	2 tsp	1.5 tsp
Salt	1 tsp	1 tsp
Butter	25g	20g
Sugar	1.5 tbsp	1 tbsp

Corn bread

Ingredients	1000g
Water	300 mL
Olive Oil	2 tbsp
Bread Flour	350g
Corn Flour	150g
Dried Yeast	2 tsp
Salt	1 tsp
Sugar	1 tsp

Bacon bread

Ingredients	1000g
Water	250 mL
Bread Flour	300g
Whole Wheat Flour	300
Dried Yeast	2 tsp
Salt	1 tsp
Sugar	1 tbsp
Onion (slightly cooked)	1
Smoked Bacon (cooked)	200g

Multigrain bread

Ingredients	1000g
Water	375 mL
Oil	3 tbsp
Bread Flour	375g
Wholemeal Flour	225g
Dried Yeast	2 tsp
Salt	2 tsp
Sugar	3 tbsp
Milk Powder	2 tbsp
Mixture of seeds (sunflower, sesame, linseeds, kibble wheat, cracked buckwheat)	2 tbsp each

Recipes (Cont.)

Chocolate bread

Ingredients	1000g
Egg	1
Milk	250 mL
Bread Flour	400g
Wholemeal Flour	100g
Dried Yeast	2 tsp
Salt	1 tsp
Butter	25g
Sugar	2 tbsp
Dark Chocolate Bits	100g

Panettone

Ingredients	1000g
Egg	1
Milk	175 mL
Bread Flour	500g
Dried Yeast	2 tsp
Salt	1 tsp
Aniseed (powder)	1 tsp
Butter	60g
Sugar	1.5 tbsp
Raisins	50g
Chopped Walnuts	50g
Dried Fruit	50g

Raisin bread

Ingredients	1000g
Water	330 mL
Bread Flour	600g
Dried Yeast	2 tsp
Salt	1 tsp
Butter	25g
Sugar	2 tbsp
Raisins	250g

Nut bread

Ingredients	750g
Water	310 mL
Wholegrain Flour	500g
Dried Yeast	2 tsp
Salt	1 tsp
Butter	25g
Sugar	1 tbsp
Nuts	65g



Bread Maker

Repair and Refurbished Goods or Parts Notice

Unfortunately, from time to time, faulty products are manufactured which need to be returned to the supplier for repair.

Please be aware that if your product is capable of retaining user-generated data (such as files stored on a computer hard drive, telephone numbers stored on a mobile telephone, songs stored on a portable media player, games saved on a games console or files stored on a USB memory stick) during the process of repair, some or all of your stored data may be lost. **We recommend you save this data elsewhere prior to sending the product for repair.**

You should also be aware that rather than repairing goods, we may replace them with refurbished goods of the same type or use refurbished parts in the repair process.

Please be assured though, refurbished parts or replacements are only used where they meet ALDI's stringent quality specifications.

If at any time you feel your repair is being handled unsatisfactorily, you may escalate your complaint. Please telephone us on 1300 886 649 or write to us at:

Tempo (Aust) Pty Ltd ABN 70 106 100 252
PO BOX 6056 Frenchs Forest, Sydney, Australia NSW 2086
Telephone: 1300 886 649 (Aust) - Fax: (02) 9975 2688
Tempo Help Desk: 1300 886 649 (Aust)
(Operating Hours: Mon-Fri 08:30am to 06:00pm EST)
Email: info@tempo.org





STOP
BEFORE
RETURNING
TO STORE

Read the manual.
It will help you get the best out of your product.

Still have questions?
Call After Sales Support
1300 886 649
Or visit www.tempo.org

Warranty returns

Should you for any reason need to return this product for a warranty claim, make sure to include all accessories with the product.

Product does not work?

If you encounter problems with this product, or if it fails to perform to your expectations, make sure to contact our After Sales Support Centre on 1300 886 649 before returning it to the store for a refund.

For an electronic copy of this manual, go to www.kuchef.com.au and download a copy.

Instruction Manual Revision Index

Version No	Issue Date	Description
V1.0	18 March 2015	Original release
V1.1	25 March 2015	Minor updates
V1.2	08 April 2015	Compliance update: pages 8, 11, 15, 28, 34
V1.3	09 April 2015	Compliance update: page 15