



BREADMAKER
Instruction Manual
MODEL BM8901

Meet Paula Deen



Culinary icon Paula Deen is a self-made entrepreneur who learned her savory secrets from her grandmother. She started her career in the food industry with a small catering company called The Bag Lady, but business quickly outgrew her home kitchen. Taking a leap of faith, she opened her first restaurant, The Lady and Sons, which has since become a tourist hot spot in Savannah, GA. With her huge personality, delectable recipes and heart of gold, Paula next found herself in talks with TV execs after a friend introduced her to some influential people in the business. The rest, as they say, is history.

In addition to her television success, Paula has sold more than 11,000,000 copies of her 14 cookbooks and launched the Paula Deen Network, an interactive digital portal that combines cooking, lifestyle and game shows with great recipes, meal-planning tools and more.

Congratulations!

There is nothin' like fresh baked bread. It has a way of elevating the simplest sandwich to something more thoughtful and more delicious. In my house, we make fresh bread just about every day and use it for French toast, sandwiches, croutons, and soakin' up our extra sauces and gravies.

Because I love fresh bread, I'm thrilled to offer my very own Paula Deen Bread Maker. I love it because it comes with 15 preset settings. including settings to make your basic bread, French bread, gluten-free bread, and even cake! If you just need it to knead your dough, it can do that, too. I'm tellin' y'all the options are nearly endless!

If you're like me and follow a tight schedule, you'll love that it has a delayed timer in case you don't want to start bakin' right away. Maybe you want that fresh-out-the-oven bread come dinnertime. It can start while you're at work. Another fantastic feature? Well, this bread maker lets you make three different loaf sizes. This is great for empty nesters, like Michael and me, who never seem to have an empty nest. Whether we're eatin' just the two of us or the whole family is comin' over, we've got options.

I think the very best thing about my bread maker and what sets it apart from so many others is how completely customizable it is. I already mentioned the loaf size, but you can also adjust the color of the bread if you like it a little darker or a little lighter and create your own settings for your personal recipes. Good gravy, you can even make homemade jam, yogurt, and pasta dough in this do-it-all bread maker!

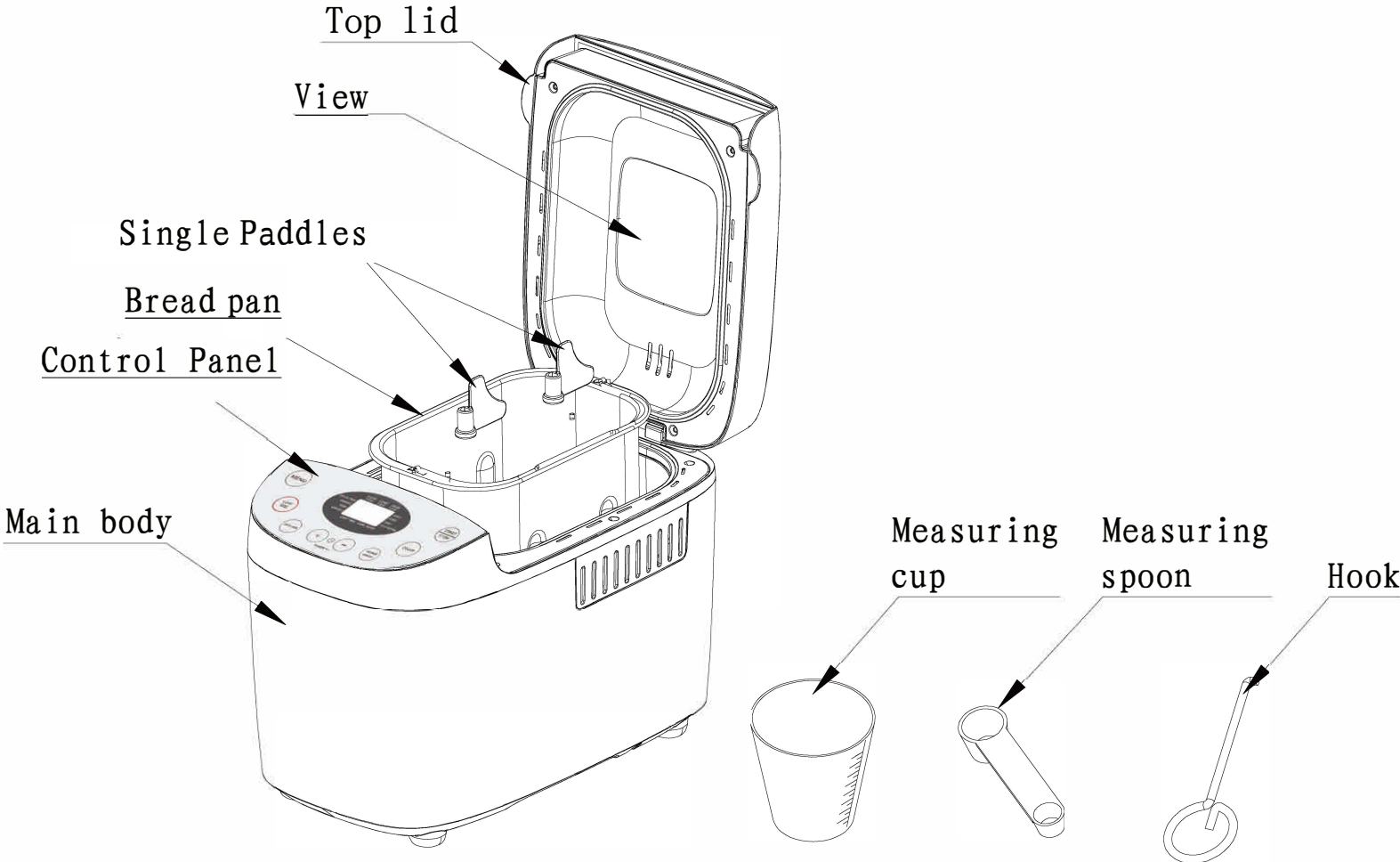
My new bread maker has really lifted mealtime to something extra special. I just have to thank you for your purchase, and I know it will do the same for you. I know y'all will absolutely love this product and the fresh bread and goodies it makes. Happy bakin'!

Love and best dishes,

A handwritten signature in black ink that reads "Paula Deen". The signature is written in a cursive, flowing style with large, connected letters.

PARTS IDENTIFICATION

*Please locate all parts before throwing away the box.

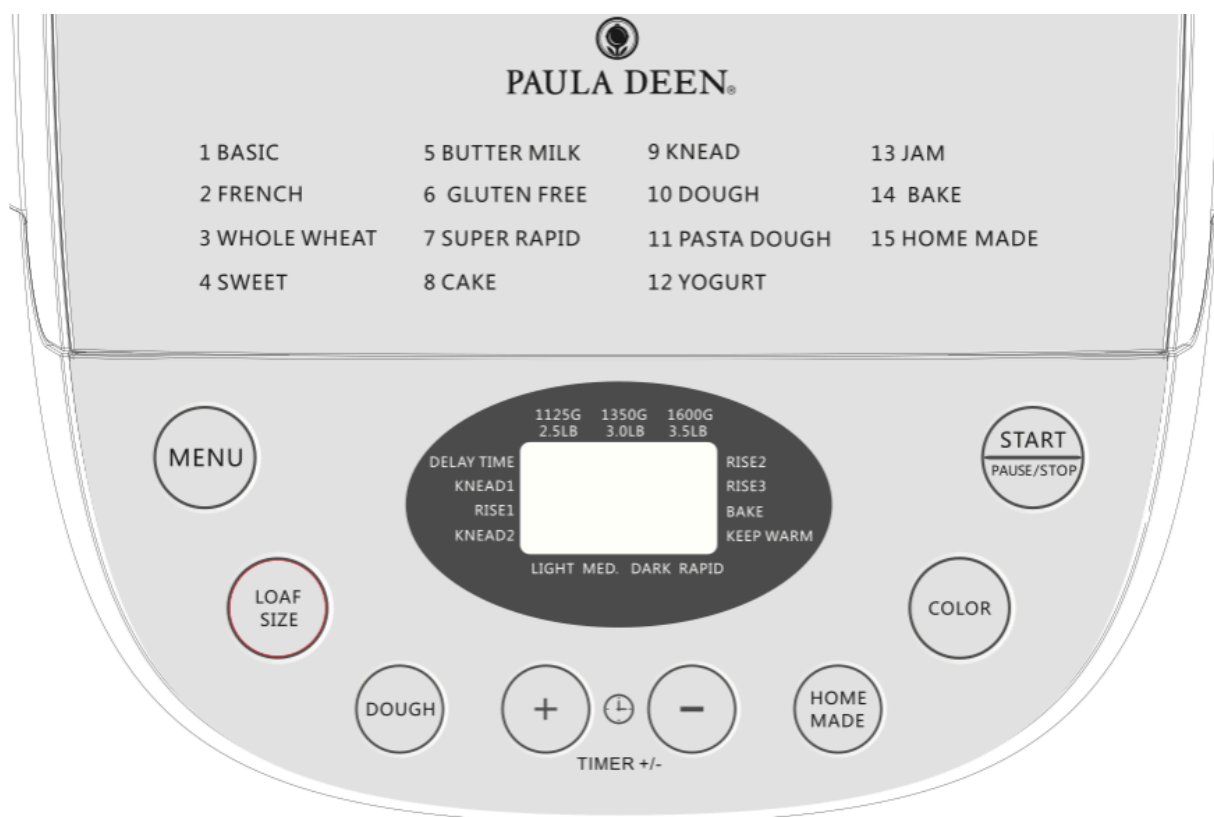


IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should be followed as follows:

- Read all instructions.
- Do not use for anything other than intended use.
- Do not leave the appliance unattended during operation.
- Do not place the unit on or near gas or electric cooktops to avoid damages.
- Place the unit on a level surface away from walls and cupboards . Do not let the cord hang over the edge of a table or counter or touch hot surfaces.
- Close supervision is necessary when any appliance is used by or near children.
- Keep hands, hair, clothing, and utensils away from the moving parts while in use as to avoid injury and damage to the unit.
- Unplug unit from outlet before cleaning and clean after every use.
- Do not use unit with an extension cord, always plug into a wall outlet.
- To prevent electrical shock do not immerse cord, plugs or appliance in water or other liquid.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner.
- Do not use outdoors.
- The use of unauthorized attachments is not recommended by the appliance manufacturer, this could cause injuries or damage to the unit.
- Do not touch hot surfaces, always use handles and oven mitts when handling the bread pan after baking.
- Do not place hands on window while the unit is in use.
- Avoid contact with moving parts during operation.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

CONTROL PANEL



MENU: Press MENU button to select desired program.

LOAF SIZE: Press LOAF SIZE button to select desired loaf size (Note: There are no loaf sizes on programs 9-15). The three sizes are 2.5lb, 3lb. and 3.5lb.

DOUGH: Press DOUGH to shortcut directly to the dough preset. Note: The dough functions only mix dough and there is no baking that occurs.

TIMER: The time is for delay purposes only. The programs already have a set time. To set the delay timer, press the + or - the arrow on the screen will point to DELAY TIME. The time goes in 10 minute increments (3 to 15 minutes), once desired time is chosen press START. Note: It is not suggested to use the delay timer with recipes that include perishable ingredients such as eggs or milk.

HOMEMADE: This function is for personal recipes. To customize this function press HOMEMADE, Then select how long for KNEAD1 using the "+" or "-", once the desired time is selected continue the same process for RISE1, KNEAD2, RISE2, RISE3, BAKE, and KEEP WARM. Once the times are set select the color of the bread by pressing COLOR, when desired color is selected press START.

COLOR: Press COLOR to select light, medium or dark bread. (Note: There are no color choices on programs 9-13).

START/ PAUSE/ STOP: Press START once all desired settings are chosen to start cooking. To pause the cooking process at any point press PAUSE, the time will blink on the screen. To completely stop the cooking process hold down STOP. The screen will display default program 1 and 3:00.

RAPID: This function is used to make bread faster and is used on functions 1-4. To select rapid press COLOR until Rapid is selected.

FUNCTIONS 1-8: Select these functions for making different types of bread. Each is preset for the type of bread listed.

FUNCTION 9: This function is for just kneading.

FUNCTION 10: Select this function when making dough such as pizza dough.

FUNCTION 11: This function is specially designed to make pasta dough.

FUNCTION 12: Use this function to make homemade yogurt.

FUNCTION 13: Use this function with the kneaders to make homemade jam.

FUNCTION 14: This is a general bake function that can be used with cakes or other baking needs.

FUNCTION 15: Use this function to customize a personal recipe. See page 11 for more directions.

COOKING CHART

<u>SETTING</u>	<u>COOKING TIME 2.5 LB</u>	<u>COOKING TIME 3.0 LB</u>	<u>COOKING TIME 3.5 LB</u>	<u>PADDLES INSTALLED</u>	<u>AUTO KEEP WARM (60 MINS.)</u>	<u>WORKS WITH LID OPEN</u>
1. BASIC	2 hours 55 mins.	3 hours	3 hours 5 minutes	YES	YES	NO
2. FRENCH	3 hours 10 mins.	3 hours 15 mins.	3 hours 20 mins.	YES	YES	NO
3. WHOLE WHEAT	3 hours 25 mins.	3 hours 30 mins.	3 hours 35 mins.	YES	YES	NO
4. SWEET	2 hours 50 mins.	2 hours 55 mins.	3 hours	YES	YES	NO
5. BUTTER MILK	2 hours 55 mins.	3 hours	3 hours 5 minutes	YES	YES	NO
6. GLUTEN FREE	3 hours 30 mins.	3 hours 35 mins.	3 hours 40 mins.	YES	YES	NO
7. SUPER RAPID	1 hour 25 minutes	1 hour 30 mins.	1 hour 35 mins.	YES	YES	NO
8. CAKE	1 hour 30 mins.	1 hour 35 mins.	1 hour 40 mins.	YES	YES	NO
9. KNEAD	15 minutes	n/a	n/a	YES	NO	YES
10. DOUGH	1 hour 50 mins.	n/a	n/a	YES	NO	YES
11. PASTA DOUGH	10 minutes	n/a	n/a	YES	NO	YES
12. YOGURT	8 hours	n/a	n/a	NO	NO	NO
13. JAM	1 hour 20 mins.	n/a	n/a	YES	NO	NO
14. BAKE	1 hour	n/a	n/a	NO	YES	NO
15. HOME MADE	3 hours	n/a	n/a	YES	YES	NO

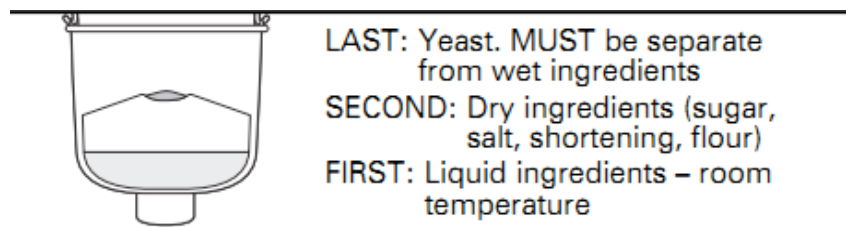
Please note: The times are not adjustable by pressing the "+" or "-" this will enable the delay time only.

BEFORE FIRST USE

1. Remove all packaging materials. Locate all parts before throwing the box away.
2. Clean the pan and attachments with hot water, dishwashing liquid, and a non-abrasive sponge.
3. Wipe the inside and outside of the appliance with a clean cloth.

USING THE APPLIANCE

1. Insert the bread pan into the unit, make sure it locks in place or the unit will not work. For bread making, insert the paddles by aligning the square side of each paddle on the shafts in the bread pan then press the paddles down.
2. Add ingredients into the bread pan. Be sure to properly measure all ingredients for best results. Before adding yeast, make a small indentation on the top of the flour with your finger, then add the yeast so that it does not come into contact with salt or liquids. Please reference below image for how to load ingredients into the bread pan for best results.



3. Plug the appliance in. The screen will default to program 1, showing 3:00.

USING THE APPLIANCE CONTINUED

4. Press MENU to select desired preset function or if making homemade bread press **HOMEMADE** and set to desired preferences (See page 6 for more details on **HOMEMADE**).
5. For functions 1-8, select loaf size by pressing **LOAF SIZE**. There are three different options: 2.5lb., 3lb., and 3.5lb.
6. For functions 1-8 and 14-15, select the color of the bread. Select the color by pressing **COLOR**. There are three different options: **LIGHT**, **MED.**, **DARK**.
7. If desired then set the delay timer (See page 6 for more information on the timer). Please note that the time is already preset on functions 1-14 and does not need to be set. This step can be skipped if no delay timer is needed.
8. Press the **START** button to begin the cooking process. The paddles will begin to knead and the colon between the minutes and hour will flash.
9. Once the cooking time is complete, the unit will beep ten times and will go into **KEEP WARM** mode for one hour. If keep warm is not desired, press the **START** button for three seconds and this will cancel the **KEEP WARM** mode. Note: The bread will continue to darken during the **KEEP WARM** mode due to the temperature of the bread, if this is not desired it is highly recommended to cancel **KEEP WARM**.

USING THE APPLIANCE CONTINUED

10. Let the bread cool for about five minutes and then remove the bread pan from the unit. Always use oven mitts when handling the bread pan. Unplug the unit once the bread pan is removed. **CAUTION:** The bread pan will be extremely hot after cooking.
11. Using oven mitts (not included), turn the bread pan upside down with the bread pan handle folded down onto a cooling rack or a clean cooking surface, gently shake until the bread is released.
12. The bread should cool for about 20 minutes after it is removed from the baking pan then can be sliced.
Note: If the paddles remain in the bread remove with a spatula or small utensil. Do not use your hand to remove the paddles as they are extremely hot.

HOMEMADE FUNCTION:

This function can be used to make any personal recipes by customizing each function to a specified time. Each function does not need to be used if it is not necessary for the recipe, simply set the time at 0. It is the only function that can customize the time, see chart below for ranges for each function.

<u>FUNCTION</u>	<u>TIME RANGE</u>
Knead 1	0-30 mins.
Rise 1	0-30 mins.
Knead 2	0-30 mins.
Rise 2	0-60 mins.
Rise 3	0-60 mins.
Bake	0-80 mins.

CLEANING

Always unplug the unit before cleaning. Clean the pan and attachments after each use. If the paddles are still in the bread pan, use the paddles hook to remove them since they will still be hot. To clean the pan and attachments hand wash with water, non-abrasive liquids and a sponge, dry with a soft cloth. To clean the unit, wipe with a dry cloth.

STORAGE

1. Unplug the cord from the wall outlet.
2. Make sure all parts are clean and dry.

TROUBLESHOOTING

<u>PROBLEM</u>	<u>CAUSE</u>	<u>SOLUTION</u>
Odor or burning smell.	Ingredients have spilled into the baking chamber.	Stop the bread maker and allow to cool completely. Wipe excess ingredients from the chamber with a paper towel.
Control panel displays “HHH” when START/STOP button is pressed.	Internal temperature of bread maker is too high.	Allow unit to cool down in between programs. Unplug unit, open lid, and remove bread pan.
Dough is not blending thoroughly; flour and other ingredients are built up on sides of pan; bread loaf is coated with flour.	Bread pan or kneading paddle may not be installed properly. Too many ingredients.	Make sure bread pan is securely set in unit and kneaders are firmly on shaft. Make sure all ingredients are measured accurately and added in the proper order.
Bread rises too high.	Ingredients not measured properly. Too much yeast, flour. Forgot to add salt.	Make sure all ingredients are accurately measured for best results. Decrease amount of yeast by 1/4 teaspoon.
Bread does not rise.	Ingredients not measured properly. Lifting lid during baking.	Make sure all ingredients are accurately measured for best results.
Crust color is too light.	Opening the lid during baking.	Do not open the lid during baking. Select a darker crust option.
Crust color is too dark.	Too much sugar in the recipe.	Decrease sugar amount slightly. Select a lighter crust option.

BREADMAKER RECIPES

100 % Whole Wheat Bread

Yields 1 - 2.5-pound loaf

Ingredients

1 ¼ cup lukewarm water
2 tablespoons butter, melted
¼ cup maple syrup
4 teaspoons vital wheat gluten
4 tablespoons instant nonfat dry milk
1 ½ teaspoons salt
3 ½ cups whole wheat flour
¼ cup flax seeds (optional)
2 teaspoons instant yeast

Preparation

Add all the ingredients, except yeast, to the bread machine in the order listed. Make a some well with your finger tip and place the yeast in the well. Close the bread machine lid. Program the bread machine for setting 3 whole wheat, 2.5-pound loaf, choose your crust color then press start.

Cinnamon Raisin Bread

1 – 3-pound loaf

Ingredients

1 ½ cups water (luke warm)
2 teaspoons salt
3 tablespoons of butter
4 tablespoons of sugar
4 tablespoons nonfat dry milk
4 ½ cups of bread flour
4 teaspoons vital wheat gluten
3 teaspoons cinnamon
2 ½ teaspoons instant yeast
1 ¼ cup raisins

Preparation

Add all the ingredients in to bread machine insert in the order written except for the raisins.

Close the lid and press the menu button. Select basic/white (1), then select crust color and select 3-pound loaf then press start.

When the nut/raisin cycle beeps add the raisins.

Gluten Free Bread

1 loaf

Ingredients

1 ¾ cup water
1 teaspoon vinegar
5 tablespoon butter, melted
3 large eggs
3 teaspoon salt
3 tablespoons sugar
4 tablespoon powdered milk
3 ½ cups All-purpose Gluten Free flour
2 teaspoon xanthan gum
1 tablespoon instant yeast

Preparation

Add the water, vinegar, butter, eggs, salt and sugar to the bread machine insert.
In a bowl whisk the powdered milk, flour and xanthum gum together.
Add the flour mixture to the bread machine.
Make a well with your finger in the flour and add the yeast.
Press the menu and select the gluten free cycle (6). Select desired crust color.
Press start.

Strawberry Jam

Makes 1 quart

Ingredients

4 cups strawberries, sliced
4 cups sugar
1 packet pectin

Preparation

Combine all the ingredients. Put strawberry mixture in the bread machine insert. Close the bread machine lid and select the jam function (13), press the start button.

When cook cycle is complete. Let cool and store in properly sterilized jars.

Tips:

- Jars should be made from glass and free of any chips or cracks. Preserving or canning jars are topped with a glass, plastic, or metal lid, which has a rubber seal. Two-piece lids are best for canning, as they vacuum seal when processed.
- To sterilize jars, before filling with jams, pickles, or preserves, wash jars and lids with hot, soapy water. Rinse well and arrange jars and lids open sides up, without touching, on a tray. Boil the jars and lids in a large saucepan, covered with water, for 15 minutes.
- Use tongs when handling the hot sterilized jars, to move them from boiling water. Be sure the tongs are sterilized too, by dipping the ends in boiling water for a few minutes.
- As a rule, hot preserves go into hot jars and cold preserves go into cold jars. All items used in the process of making jams, jellies, and preserves must be clean. This includes any towels used, and especially your hands.
- After the jars are sterilized, you can preserve the food. It is important to follow any canning and processing instructions included in the recipe and refer to USDA guidelines about the sterilization of canned products.

Sandwich Bread

Yields 1 – 3.5-pound loaf

Ingredients

2 cups lukewarm water
4 tablespoons butter, melted
4 tablespoons sugar
2 teaspoons salt
4 tablespoons instant nonfat dry milk
4 teaspoons vital wheat gluten
5 1/2 cups unbleached bread flour
3 teaspoons instant yeast.

Preparation

Add all the ingredients to the bread machine in the order listed. Make a small well with your finger tip and place the yeast in the well.

Close the bread machine lid.

Program the bread machine for the basic loaf, 3.5 lb. size, choose your crust color then press start.

LIMITED WARRANTY

This warranty covers all defects in workmanship or materials in the electrical parts, arising under normal use and care in this product for a period of one year from the date of purchase and all other parts for 60 days provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt showing item and date of purchase is an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model. Shipping and handling costs are not included for warranty replacements and are the responsibility of the customer.

To obtain service under the terms of this warranty, call our customer care department at 312-526-3760 (Monday- Friday 10am-6pm CST), or send an email to customercare@alliedrich.net. Please provide the model number listed on the bottom of this page when contacting us.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND DOES NOT COVER:

- Damages from improper installation.
- Non electrical parts after 60 days.
- Damages in transit.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than authorized dealer or service center.
- Shipping and handling costs.
- This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state to state.

Manufacturer does not assume responsibility for loss or damage for return shipment. We recommend that you keep your original packaging should you require repair service. Before returning product please contact our customer care department for return authorization. When returning product for repair please include your full name, return address, and daytime phone number. Also include a brief description of the problem you are experiencing and a copy of your sales receipt or other proof of purchase in order to validate warranty status.

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