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Model BB380
Issue 1/99

Breville

Bread Master Big Loaf

Bakes extra large 'Country Style' bread

Includes
Recipes for
Pre-packaged
Bread Mixes
Page 69

Instructions &
Easy Bake Recipe Book

Model No. BB380



Congratulations

On your purchase of your new Breville Bread Master Big Loaf. We have designed the Bread Master Big Loaf with you, our valued customer, in mind.

The Bread Master Big Loaf will bake an extra large 1.25kg loaf, a large 1kg loaf and a medium 750g loaf. We have made the Bread Master Big Loaf easy to use as you will find from the 'Beginner's Guide to Your First Loaf' on page 9.

You will also find over 90 delicious recipes to try in our Easy Bake recipe section, including recipes for pre-packaged breadmixes.

The Bread Master Big Loaf also features a Jam setting allowing you to easily create delicious fresh homemade jams, a taste sensation on your freshly baked bread.

For people who like to hand shape bread, there is also a Dough setting. In addition the Bread Master Big Loaf will bake superb Yeast Free or Gluten Free breads.

Finally, if you enjoy waking up to the aroma of freshly baked bread every morning, the 15 hour delay timer on the Bread Master Big Loaf makes it easy to do so.

For our New Zealand customers we have included information relating to variances in measurements and availability of ingredients.

BEFORE MAKING YOUR FIRST LOAF OF BREAD, PLEASE READ THIS BOOK THOROUGHLY, TO ENSURE YOU GET THE BEST RESULTS.

We wish you, your family and friends much enjoyment from the superb range of breads you can bake and doughs you can knead in your Breville Bread Master Big Loaf.

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PLEASE NOTE: The 1.5kg, 1kg and 750g loaf sizes relate to an average weight size for wholemeal and flavoured breads. Weight sizes will vary according to the ingredients used.

Before using your Bread Master Big Loaf

Important safeguards

Before using the Bread Master Big Loaf, we ask that like any electrical appliance you exercise a degree of care and adhere to the following precautions.

READ ALL INSTRUCTIONS BEFORE OPERATING THE BREAD MAKER. SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.

Important safeguards for your Breville Breadmaker

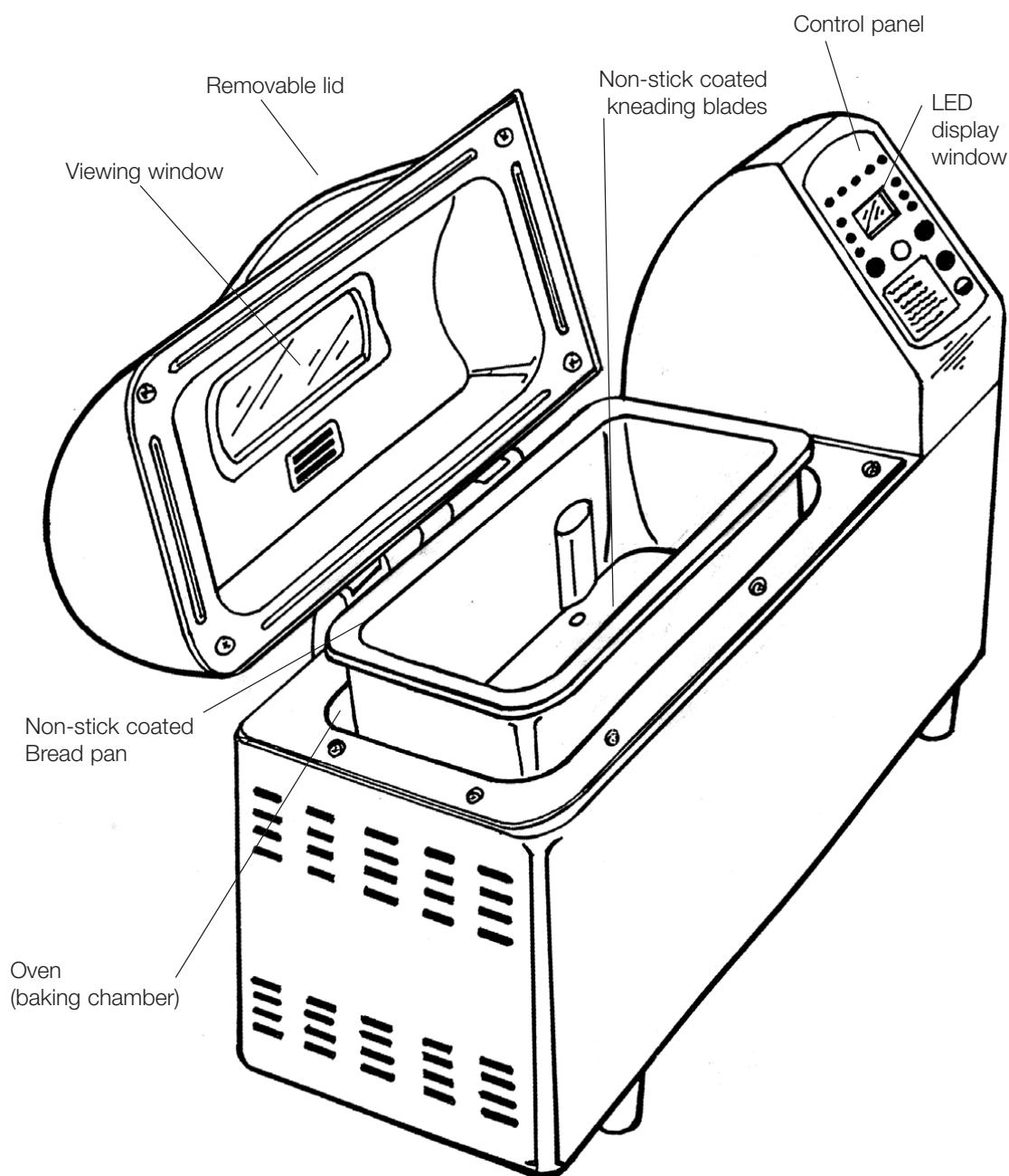
- Do not place machine near the edge of bench top or table during operation. Vibration during the kneading cycles may cause the machine to move slightly.
- Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven. Position the unit a minimum distance of 10cm away from walls. This will help prevent the possibility of wall discolouration due to radiated heat.
- Always operate your bread maker on a stable and heat-resistant surface. Do not use on a cloth covered surface or near other flammable materials.
- Do not touch hot surfaces. Allow the bread maker to cool down before cleaning any parts.
- Use oven mitts when removing the hot bread pan and the bread from the pan.
- Do not pour any ingredients directly into the baking chamber. Place ingredients into the bread pan only.
- Do not place anything on top of the lid. Do not cover the air vents on the lid whilst the bread machine is in use.

- Do not place hands inside the bread maker while in operation. Avoid contact with moving parts.
- Do not leave the lid standing open for extended periods of time.
- Always make sure the kneading blades are removed from the base of the baked bread loaf prior to slicing.
- Keep the inside and outside of the bread machine clean. Follow the cleaning instructions provided in this booklet.
- Do not immerse the bread pan in water. This may interfere with the free movement of the drive shaft. Wash only the interior of the bread pan.

Important safeguards for all electrical appliances

- To protect against electric shock, do not immerse cord, plug or appliance in water.
- Do not let the cord hang over the edge of a table or counter, touch hot surfaces or become knotted.
- Close supervision is necessary when this appliance is being used by or near children. The appliance is not intended for use by young children or infirm persons without supervision.
- Unplug the appliance from the power outlet when not in use and before cleaning
- If the supply cord, plug or actual appliance becomes damaged in any way return the entire appliance to the nearest authorised Breville Service Centre for examination and/or repair.
- This appliance is for household use only. Do not use outdoors, for commercial use or for any purpose other than its intended use.

Familiarising yourself with your Bread Master Big Loaf



Main features of the control panel

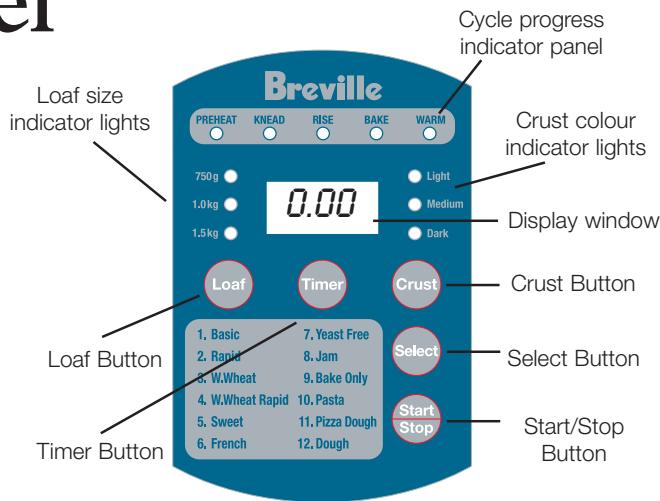
The control panel is designed to perform several functions.

It features:

Illuminated display window which indicates both the setting number selected and the completion time for the setting selected.

Illuminated indicator lights to show the bread loaf size and crust colour selected and the cycle progress of the setting selected.

Illuminated progress cycle indicators show what cycle the breadmaker is in when operating.



DISPLAY WINDOW	The illuminated display window displays the setting number selected (Program number 1 to 12 will appear in the window). When the START /STOP button is pressed the time displayed (in hours and minutes) is the time remaining until the selected setting is completed. The letter 'E' will illuminate in the display window should an error occur. Refer to page 23.
SELECT	Press the SELECT button to select the 12 automatic settings available. These settings are listed on Page 7 'Bread and Dough Setting Selections'. Each time the SELECT button is pressed the setting selected is shown on the Display Window as a number between 1 to 12.
CRUST	Press the CRUST button to select the 3 crust colour settings available for the bread settings only, Light, Medium or Dark. A red light will align against the selected colour. NOTE: Press the CRUST button to extend the baking cycle (up to 20 minutes). (Refer to 'How to Increase the Baking Time' Page 13).
LOAF	Press the LOAF button to select the size loaf you require. A red light will align against the selected setting. NOTE: Press the LOAF button to extend the final rising cycle (up to 20 minutes). (Refer to 'How to Increase the Final Rising Time' Page 13)
TIMER	For use when setting the TIMER to delay the start of a program. To preset the delete timer. (refer Page 12)
START/STOP	<p>The Bread Master features a combined START/STOP button to operate your machine.</p> <p>TO START</p> <p>Press the START / Stop button to commence the selected setting or begin timer countdown for the preset timer.</p> <p>TO STOP</p> <p>To stop and cancel the Bread Master Big Loaf in mid-cycle the Start/STOP Button must be pressed down and held for 5-10 seconds until the machine beeps and the display window is reset. This will result in the preset being cancelled.</p> <p>DO NOT PRESS START/STOP when checking the bread as this will cancel the setting. The machine will not continue operation.(When the bread is completed the Bread Master automatically stops and sounds 3 double beeps. The time Display will indicate '000').</p>

Cycle Progress Indicator Panel

The cycle progress indicator panel is a series of five red lights at the top of the control panel. These lights indicate the cycle progress for the setting selected.



PREHEAT	Illuminates on Wholewheat, Wholewheat Rapid and Jam settings only. Indicates breadmaker is pre-warming ingredients before commencing kneading. Kneading blades will not operate during this period.
KNEAD	Indicates breadmaker is in the kneading cycle.
RISE	Indicates the breadmaker is in one of several rising stages. Low heat from the element is generated to aid the rising process.
BAKE	Indicates the breadmaker is in the bake cycle. High heat from the element is generated to bake the bread.
WARM	Indicates the breadmaking cycle has completed and the bread is being kept warm for up to 60 minutes.

Bread and Dough Setting Selections

SETTING 1. (Basic White)

Press the SELECT button once and the Display Window will show '1' and a red light will appear against 1.25kg in the 'Loaf Selection Panel' and against Medium in the 'Crust Selection Panel'. This setting is used for an extra large size white loaf with a medium crust colour.

For a Dark or Light crust colour, press CRUST button once for Dark, twice for Light.

For a 1kg Large size loaf or 750g Medium size loaf, press LOAF button until the red light aligns with this setting.

The ADD-IN INGREDIENTS BEEPER operates during this cycle. The machine will 'BEEP' 8 times, approx. 5 minutes before the end of the second knead, indicating the time to add any additional fruit, nuts, herbs, chocolate etc. required or as specified in the recipes.

SETTING 2. Basic Rapid

Press the SELECT button twice and the Display Window will show '2' and a red light will appear against 1.25kg in the 'Loaf Selection Panel' and against Medium in the 'Crust Selection Panel'. This setting is used for an extra large size, rapid baked white loaf with a medium crust colour.

For a Dark or Light crust colour, press CRUST button once for Dark, twice for Light.

For a 1kg Large size loaf or a 750g Medium size loaf, press LOAF button until red light aligns with this setting.

Refer to the Rapid Bread section on page 48 to find recipes designed to produce the best results when using this setting.

SETTING 3. Wholewheat

Press the SELECT button three times and the Display Window will show '3' and a red light will appear against 1.25kg in the 'Loaf Selection Panel' and against Medium in the 'Crust Selection Panel'. This setting is used for an extra large size wholemeal loaf with medium crust colour.

For a Dark or Light crust colour, press CRUST button once for Dark, twice for Light.

For a 1kg Large size loaf or 750g Medium size loaf, press LOAF button until red light aligns with this setting.

This setting is used for breads made with large amounts of whole meal flour, rye or other grain flours.

A 30 minute warming period before the kneading commences has been built into this cycle allowing the heavy wheat flour and grains to absorb the liquid, soften and expand.

SETTING 4. Wholewheat Rapid

Press the SELECT button four times and the Display Window will show '4' and a red light will appear against 1.25kg in the 'Loaf Selection Panel' and against (Medium) in the 'Crust Selection Panel'. This setting is used for an extra large size, rapid baked wholemeal loaf with a medium crust colour.

For a Dark or Light crust colour, press CRUST button once for Dark, twice for Light.

For a 1kg Large size loaf or 750g Medium sized loaf, press LOAF button until red light aligns with this setting.

Refer to Rapid Bread section page 48 to find recipes designed to produce the best results when using this setting.

SETTING 5. Sweet

Press the SELECT button five times and the Display Window will show '5' and a red light will appear against 1.25kg in the 'Loaf Selection Panel' and against Medium in the 'Crust Selection Panel'. This setting is used for an extra large size sweet loaf with a medium crust colour.

For a Dark or Light crust colour, press CRUST button once for Dark, twice for Light.

For a 1kg Large size loaf or 750g Medium size loaf, press LOAF button until red light aligns with this setting.

This setting is suitable for sweeter style breads such as fruit loaf as the rising times are longer and baked at a lower temperature.

The ADD-IN INGREDIENTS BEEPER operates during this cycle. The machine will 'BEEP' 8 times, approx. 5 minutes before the end of the second knead, indicating the time to add any additional fruit, nuts, herbs, chocolate etc. required or as specified in the recipes.

SETTING 6. French

Press the SELECT button six times and the Display Window will show '6' and a red light will appear against 1.25kg in the 'Loaf Selection Panel' and against Medium in the 'Crust Selection Panel'. This setting is used for an extra large size French loaf with a medium crust colour.

For a Dark or Light crust colour, press CRUST button once for Dark, twice for Light.

For a 1kg Large size loaf or 750g Medium size loaf, press LOAF button until red light aligns with this setting.

The type of bread most suited to this setting is low in fat and sugar as the rising and baking times are longer. French style bread setting will produce a loaf with a coarser crumb and a harder, crustier crust.

SETTING 7. Yeast Free

Press the SELECT button seven times and the Display Window will show '7' and a red light will appear against 1.25kg in the 'Loaf Selection Panel' and against Medium in the 'Crust Selection Panel'. This setting is used for an extra large size Yeast Free loaf with a medium crust colour.

For a Dark or Light crust colour, press CRUST button once for Dark, twice for Light.

For a 1kg Large size loaf or 750g Medium size loaf, press LOAF button until red light aligns with this setting.

The recipes for these yeast free breads rely on baking powder or bicarbonate of soda as the raising agent.

SETTING 8. Jam

Press the SELECT button eight times and the Display Window will show '8' (Jam). This setting is used to produce home made style jam, using seasonal fresh fruit. This setting takes 1 hour and

20 minutes to complete.

A variety of recipes can be found in the 'Just Jam' section of this booklet.

SETTING 9. Bake Only

Press the SELECT button nine times and the Display Window will show '9' (Bake only).

In the event of a power interruption during the rising cycle, providing the bread dough is allowed to rise to the top of the bread pan, this setting can be used to complete the baking.

Refer to 'Bake Only' on page 13.

SETTING 10. Pasta

Press the SELECT button ten times and the Display Window will show '10' (Pasta Dough). This setting is used to produce fresh homemade pasta dough, the pasta ingredients are mixed and kneaded, then can be either hand shaped or processed through a pasta extruder. This setting takes 13 minutes to complete. There is no rising time in this setting.

A variety of recipes for pasta dough can be found in the 'Pasta Dough' section of this booklet.

SETTING 11. Pizza Dough

Press the SELECT button eleven times and the Display Window will show '11' (Pizza Dough). This setting is used to produce fresh homemade pizza dough that can be used to make pizza bases and focaccia. This setting takes 45 minutes to complete.

Special instructions and recipes for Pizza and Focaccia are included in the 'Pizza Dough' section of this booklet.

SETTING 12. Dough

Press the SELECT button twelve times and the Display Window will show '12' (Dough Only). This setting is used to produce bread dough that can be used to create your own handshaped breads or rolls. This cycle takes 1 hour, 10 minutes to complete. Remove the dough from the pan, hand shape, allow to rise then bake in the conventional oven.

Beginner's Guide to Baking Your First Loaf

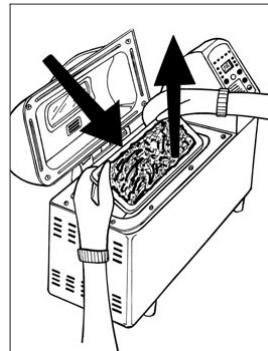
The following instructions are to be used when making Bread or Dough recipes from the recipe section of this book.

All recipes use local ingredients and Australian Standard Metric Measuring tools (cup, spoons and weighing scales).

Before making your first loaf, remove any promotional stickers from the Bread Master Big Loaf. Do not remove the Bread Master Big Loaf logo label located on the front panel of your machine.

1. Open the lid and remove the bread pan.

Grasp the extended sides of bread pan and pull towards the front of the oven to unlock the pan, then lift upwards to remove.



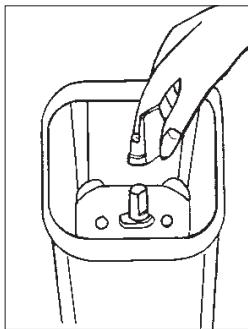
It is recommended to use a pair of oven mitts when removing the bread pan from the machine when the unit is hot.

Always remove bread pan from the Bread Master Big Loaf before adding ingredients to ensure ingredients are not spilt into the baking chamber or onto the element.

Before using for the first time, we recommend that the inside of the bread pan and the kneading blades be washed with warm soapy water, rinsed and dried thoroughly. Do not immerse the bread pan in water.

2. Attach the twin kneading blades to each drive shaft in the bread pan.

It is important that the kneading blades are properly mounted on each shaft in the base of the bread pan by aligning the flat edge on the inside of the kneading blade with the flat side of the shaft.



If the blade is not seated correctly, ingredients may not be mixed and kneaded properly. (Before inserting the kneading blades ensure that there are no crumbs attached to either shaft inside the bread pan or inside the hole of each kneading blade.)

3. Put the ingredients into the bread pan in the following order.

Ensure the bread pan is removed from the machine before adding ingredients.

1st. Liquid ingredients i.e. water

2nd. Fat i.e. oil

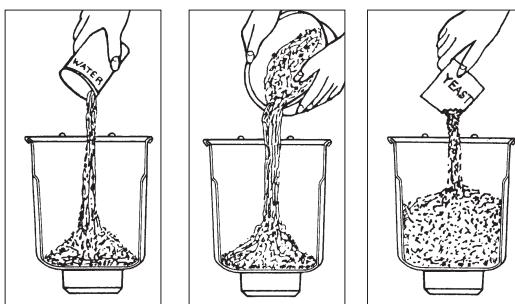
3rd. Dry ingredients i.e. salt, sugar, flour

4th. Yeast

It is **most important** that the ingredients are added in the **correct order listed in the recipe** and that the ingredients are measured and weighed accurately or the dough may not mix correctly or rise sufficiently.



If using a pre-packaged bread mix, refer to recipes in the prepackaged bread mix sections of this booklet.



All ingredients should be room temperature (20-25°C)
Mound the flour and make a small hollow in the centre of the flour and place the yeast there. If the yeast contacts the water before kneading, the bread may not rise well. **This is very important when using the Preset Timer.**

4. Return the bread pan to the machine.

Wipe down the outside of the bread pan to remove any spillage.
Ensure bread pan is inserted completely as follows:
Lower the bread pan into the machine.
Push down on the bread pan firmly until it **clicks firmly** into position on both sides.

5. Close the lid.

Do not open the lid during operation except to check the consistency of the dough during the kneading cycle or to glaze and add seeds to the top of the loaf at 5 minutes before the end of the baking cycle.

6. Plug in the bread maker.

Insert plug into a 230/240 volt power outlet. Switch on at the power outlet. The display should blink as '000' when the power is on.

7. Select the bread type, loaf size and crust colour mode.

Press the 'SELECT' button until the display indicates the appropriate bread setting. For basic white bread press the SELECT button once and '1' will appear in the Display Window. The LOAF size is automatically set at 1.25kg and CRUST colour set at Medium.

For another loaf size and crust colour, press the LOAF and CRUST buttons until the red light aligns with the desired setting.

 **NOTE!** If you accidentally press the wrong setting, crust colour or loaf size, press and hold the 'start/STOP' button to reset the program.

8. Start the bread maker.

Press the 'START/stop' button once. The machine will begin kneading the dough and the total time remaining until the bread is completed will appear in the display window. The remaining time will 'count down' in one-minute increments.

 **NOTE!** Certain settings such as Wholewheat, Wholewheat Rapid and Jam have a pre-warming cycle before the kneading cycle commences. During this time the machine will be warming the ingredients but the kneading blades will not operate.

- When the kneading cycle ends the bread will start to rise.
- During the baking cycle of a program, steam may sometimes come out of the vents on the lid. The window may steam up. This is a normal part of the bread making process.
- When the bread is finished baking, the machine will sound 3 double 'beeps' and the display window will read '000'. The bread is now ready to remove.

9. Remove the bread pan.

After the machine 'beeps', press the 'start/STOP' button. **Remove the bread pan with oven mitts as it is very hot!** Pull the pan forward to unlock and lift pan upwards.

Never set the hot bread pan directly on the body of the unit, tablecloth, plastic surfaces or other surfaces affected by heat

If you do not wish to remove the bread immediately, the Bread Master Big Loaf will automatically go into a 'Keep Warm' setting, holding the temperature of the bread for up to 60 minutes (There is no 'Keep Warm' setting for Dough and Bake settings).

The 'Keep Warm' setting for the Yeast Free setting is 22 minutes and the Jam setting 14 minutes.

10. Take the bread out of the bread pan.

Using oven mitts, gently shake the bread out of the pan on to a wire rack to cool. We recommend allowing the bread sufficient cooling time before slicing. This should ensure straight, even slices.

 **NOTE!** Remove the bread from the bread pan as soon as possible. The crust can become moist and sticky if left in the bread pan too long.

It is normal for the kneading blades to sometimes remain in the bread, due to the crispness of the crust. If this occurs, remove each blade with a plastic or wooden utensil (a wooden chopstick is ideal).

Handle with care as the kneading blades could still be very hot.

Do not use metal utensils such as a knife to remove blades, as they will scratch the non-stick coated surface.

11. Unplug the power supply cord after

use.

Switch the Bread Master Big Loaf off at the power outlet. Hold the plug when pulling the power supply cord out of the wall socket. Never pull on the power supply cord.

Allow at least 1 hour for the Bread Master Big Loaf to cool down before using again. Leave the lid up to help the machine cool down quicker.

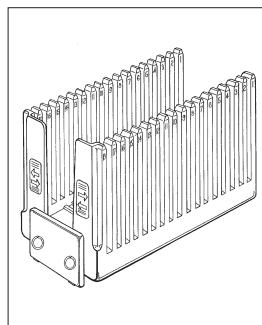
If the Bread Master Big Loaf is too hot it will display an error code and will not operate until it cools down to the correct operating temperature for kneading.

When not in use store the bread machine in a cool, dry place.

12. Cut the bread.

Always make sure the kneading blades are removed from the bottom of the baked bread loaf prior to slicing.

After the bread has cooled, cut the bread using a bread knife or electric knife or other serrated knife on a breadboard. A standard knife is likely to tear the bread.



Breville recommend using the Breville Bread Slicing Guide – Model BS1. This foldable lightweight cutting guide is the ideal accessory for any breadmaker. The guide slots ensure straight, even slices every time when using a bread knife or electric knife.

13. Store the

bread.

Store the bread in freezer bags or a sealable bread box.

To store for more than a few days put the bread in the freezer.

Bread may be frozen for up to 1 month. Place into freezer bags, remove any air, secure with ties and label.

Add-In Ingredient Beeper

The Bread Master Big Loaf features an 'Add Ingredient Beeper' which operates in the Basic and Sweet settings.

The machine will 'BEEP' 8 times, approx. 5 minutes before the end of the second knead, indicating the time to add any additional fruit, nuts, herbs, chocolate, etc. required or as specified in the recipes.

The addition of ingredients at this time assists with keeping whole shapes, rather than mashed through the bread dough.

While the machine is still kneading add the ingredients gradually in batches, allowing the ingredients to slowly combine with the dough. Take care not to drop ingredients over the side of the bread pan into the baking chamber, as these may burn and smoke during the baking cycle.

DO NOT PRESS THE 'START/STOP' BUTTON TO ADD INGREDIENTS AS THIS WILL CANCEL THE SETTING AND RESET THE MACHINE.

How to use the preset timer

The Bread Master Big Loaf Preset Timer allows you to wake up to the aroma of fresh baked bread in the morning. The Preset Timer allows you to set the timer up to 15 hours in advance before you require your baked loaf.

Recipes using perishable ingredients should not be made using the Preset Timer.

To use the Preset Timer:

1. Add ingredients to bread pan, place and lock the bread pan into the machine.
2. Select the appropriate bread cycle program, loaf size and crust colour.
3. Before pressing the 'START/STOP' button, press the TIMER button '3:20' will be displayed, when the Basic White, 1.25kg setting is selected. (If other settings are selected, the time to be displayed will be different.) This means the bread will be ready in 3 hours and 20 minutes. Continue to press the TIMER button to increase the amount of time between now and when you want the bread to be ready.

Each time you press the TIMER button the time displayed advances 10 minutes. Hold down the TIMER button for a speedier adjustment. Should you skip past the required time, press the TIMER button until the time required comes around again.

Example

The present time is 9:00pm and you want to wake up to the aroma of fresh homemade bread at 6:30am tomorrow morning. It is 9 hours and 30 minutes from now until 6:30a.m. You should set the timer to 9 hours and 30 minutes -'9:30'.

If you wish to re-program for another time, press the Start/STOP button and repeat the above steps.

Press the START/Stop button and the timer will begin to count down. It will start to knead the dough 3 hours and 20 minutes before the desired completion time.

The timer can be set to bake bread up to 15 hours in advance.



NOTE! The Preset Timer can not be used for all recipes. Individual recipes will specify if not suitable.



NOTE! It is advisable before using the Preset Timer for the first time to test the recipe to ensure the correct ratio of flour/water and other ingredients. It is advisable to weigh and measure ingredients accurately.

How to Increase the Baking Time

The Bread Master Big Loaf allows you to increase the baking time twice before the end of the baking cycle. When using one of the bread settings or Bake Only setting, the Bread Master Big Loaf will beep at 4 second intervals, for 1 minute, at 5 minutes prior to the completion of the baking cycle.

To increase the bake time by 10 minutes:
Press the CRUST button once and the Display Window will show the adjusted time ('15.00').

At 5 minutes before the completion of the adjusted time the Bread Master Big Loaf will repeat the process, allowing a further 10 minutes adjustment to the baking time (20 minutes in total to the baking cycle).

Should you choose **not** to increase the baking time, the Bread Master Big Loaf will continue with the time remaining in the selected setting.

How to Increase the Final Rising Time

The flavours and textures available in bread today are many and varied. With this in mind, the Bread Master Big Loaf provides the facility for those who enjoy their bread lighter in texture and higher in volume.

When using one of the bread settings the Bread Master Big Loaf will beep at 4 second intervals for 1 minute, at 5 minutes prior to the completion of the final rising cycle.

To increase the rising time by 10 minutes;
Press the LOAF button once and the Display

Window will show an increase of 10 minutes in the remaining time. The Bread Master Big Loaf will repeat the process when the extra 10 minutes has elapsed, allowing a further 10 minutes to the rising cycle (20 minutes in total to the final rising time).

Should you choose **not** to increase the time in the final rise, the Bread Master Big Loaf will continue with the time remaining in the selected program.

Bake Only

Using the Bake Only setting.

The BAKE ONLY setting of the Bread Master Big Loaf gives more versatility to your bread making.

The BAKE ONLY setting is useful when wishing to:

- Crispén loaves already baked and cooled
- Re-warm loaves already baked and cooled
- Delay-bake a finished dough
- Melt or brown toppings on bread

To use the Bake Only Setting:

1. Press the 'SELECT' button nine times and the display window will show '9' (BAKE).
2. Press the START/Stop button, '1.00' will appear in the Display Window (the time is automatically set at 1.00 hour).
3. Should your bread require less baking time, press the Start/STOP button at the appropriate time and remove the bread from the bread machine and bread pan.

Measuring Up

Baking bread is in part a science and each ingredient plays an integral role. **Therefore care should be taken when weighing and measuring ingredients to obtain accuracy.**

Recipes in this instruction booklet have been developed using Australian Metric Weights and Measurements.

Australian Metric Measurements

1 teaspoon	5ml
1 tablespoon	20ml
1 cup	250ml

For New Zealand Customers

New Zealand Metric Measurements

1 Metric Cup	250ml
1 tablespoon	15ml
1 teaspoon	5ml

The New Zealand tablespoon is 5ml less than that of the Australian tablespoon, so care should be taken when measuring ingredients to compensate for this variance.

i.e. 1 Australian tablespoon = 1 New Zealand tablespoon + 1 New Zealand teaspoon.

It is important to note that New Zealand ingredients, especially flour and yeast, differ from the Australian equivalents. In the Vital Ingredients section (pages 15 and 16) suitable New Zealand products have been listed.

We suggest these New Zealand products be substituted for the Australian products in the Easy Bake Recipe Section.

For further New Zealand bread making assistance telephone 0800 273845

METRIC WEIGHING SCALES

For greater accuracy and consistent results it is recommended that a set of metric weighing scales should be used as they provide greater accuracy than measuring cups.

Tare (zero) the scales with the container in position then spoon or pour ingredients in until desired weight is achieved.



In general, water weighs the same in grams as it measures in millilitres,

NOTE!

METRIC MEASURING CUPS AND SPOONS

If using the graduated METRIC measuring cups, it is important to spoon or scoop the dry ingredients loosely into the required cup. Do not tap the cup on the bench, or pack the ingredients into the cup UNLESS otherwise directed. Level the top of cup with a knife. When using graduated metric measuring spoons, level top of spoon with a straight edged knife or spatula.

DO NOT USE TABLEWARE SPOONS OR CUPS.

METRIC LIQUID MEASURING JUGS

When measuring liquids use a graduated, METRIC measuring jug. Place jug on a flat surface, check for accuracy at eye level.

DO NOT USE TABLEWARE JUGS OR MEASURING CUPS.

Vital Ingredients

FLOUR

Flour is the most important ingredient used for bread making. It provides food for the yeast and structures the loaf. When mixed with liquid, the protein in the flour starts to form gluten. Gluten is a network of elastic strands, which interlock to trap the gases produced by yeast. This process increases as the dough undergoes kneading and this provides the dough with the structure required to produce the weight and shape of the bread.

White Wheat Flour

The flour used in the Bread Master Big Loaf should be bread flour. Baker's flour or plain flour may be used. There is no need to sift the flour. Plain flour is most readily available, however best results are obtained with flour with at least 11%–12% protein content. For this reason, the recipes in this book requiring Bread Flour, have been made with flours with a 12% protein content. This is normally indicated on the packaging. Do not use self-raising flour unless indicated in the recipe.



NOTE! When using a low protein, stone ground, wholemeal or plain flour the quality of the bread can be improved by adding 1½ – 2 tablespoons of gluten flour.

'Kitchen Collection' Brand Bread Flour

This brand of bread flour is available nationally at larger supermarkets and was used for the development of most of the recipes contained in this guide. It is a high protein, white bread flour, with 12% protein content ensuring a higher quality and consistency to the baked bread.

'Defiance' Brand High Grade Plain Flour

Also known as bread or baker's flour, it is produced from hard wheats to give a protein level of at least 11.5%. This product is available nationally at larger supermarkets.

NEW ZEALAND ONLY

'Elfin High Grade White flour' and
'Champion High Grade Flour'
These are high protein, white bread flours, containing 12% protein.

Wholemeal Flour

Contains all the bran, germ and flour of the wholewheat grain. Although breads baked with this type of flour will be higher in fibre, the loaf will be lower in height and heavier in texture. A lighter textured bread can be achieved by replacing 1 cup of wholemeal flour with white bread flour.

Rye flour

A popular flour used for bread making, rye flour is low in protein so it is essential to combine rye flour with bread flour to make bread successfully in the Bread Master Big Loaf. Rye flour is traditionally used to make Pumpernickel and Black Breads.

Gluten Flour

Gluten flour is a concentrated mixture of gluten-forming protein and wheat flour. Adding gluten flour can improve the structure and volume of bread when using low protein, stoneground, wholemeal or plain flour.

BREAD MIXES

These convenient mixes contain flour, sugar, milk, salt, oil and other ingredients such as bread improvers. Usually only the addition of water and yeast is required. Bread mix brands such as 'Kitchen Collection', 'Defiance' and 'Lowan' are available from major supermarkets in Australia. Recipes for these bread mix brands are listed in the Easy Bake recipe section of this book.

NEW ZEALAND ONLY

Bread mix brands such as Elfin are available

For information on other brands of bread mix contact the manufacturer listed on the package.

BREAD IMPROVER

Several brands of bread improvers are available nationally in supermarkets and health food stores. The ingredients in a bread improver are usually a food acid such as ascorbic acid (Vitamin C) plus other enzymes (amylases) extracted from wheat flours.



NOTE!

Adding a bread improver will help strengthen the framework of the bread resulting in a loaf that is lighter in texture, higher in volume, more stable and with enhanced keeping qualities.

Bread Improver has been used in some of the bread recipes listed in the Easy Bake recipe section of this book. A simple bread improver is a crushed unflavoured 250mg Vitamin C tablet added to the dry ingredients.

Sugar

Sugar provides sweetness and flavour, browns the crust and produces food for the yeast. White sugar, brown sugar, honey and golden syrup are all suitable to use. When using honey or golden syrup it must be counted as additional liquid. We have successfully tested SPLENDA as a sugar substitute.

NEW ZEALAND ONLY

Sugar can be reduced for more improved results.

Powdered milk

Milk and milk products enhance the flavour and increase the nutritional value. Powdered milk is convenient and easy to use (store in an airtight container in the refrigerator). Fresh milk should not be substituted for powdered milk unless stated in the recipe. Low fat or skim milk powder can be used with good results. Soy milk powder can also be used but produces a denser loaf.

Salt

Salt is an important ingredient in bread making. However, salt inhibits the rising of the bread, so be careful when measuring, it should be accurate.

NEW ZEALAND ONLY

Salt can be reduced for more improved results.

Fat

Fat adds flavour and retains the moisture. Butter, margarine or vegetable oil, such as safflower, sunflower, canola, etc can be used.

Yeast

Without yeast the bread will not rise. Yeast needs liquid, sugar and warmth to grow and rise. Dried yeast has been used in the recipes in this instruction book where appropriate. Before using dried yeast always check the use by date, as

stale yeast will prevent the bread from rising.

'Tandaco' brand yeast, (available nationally in most supermarkets) was used in the development of all recipes contained in this book with the exception of the Bread Mix recipes. Smaller packets of bread mix usually contain sachets of yeast. Larger bulk bags of bread mix usually do not include the yeast sachets, however the corresponding brand of yeast may be purchased separately.

Some bulk and imported yeast is more active, therefore it is recommended to use less of these yeasts. Yeast may also be more active in hot weather. For information on other brands of yeast relating to quantities contact the manufacturer listed on the package.

NEW ZEALAND ONLY

We recommend the use of 'Elfin' brand yeast.

Rapid Rise Yeasts

These products are a mixture of yeast and bread improver. Brands will vary in strength.

If wishing to substitute for yeast in a recipe, omit the bread improver.

Rapid Rise yeasts should not be used with Bread Mix as bread improver is already included.

NEW ZEALAND ONLY

Edmonds Surebake Yeast is the most readily available yeast product in New Zealand. Where a recipe states 'Bread Improver and Tandaco Yeast' substitute with 3 teaspoons Edmonds Surebake Yeast

Water

Tap water is used in all recipes. If using water in cold climates or from the refrigerator, allow water to come to room temperature. Extremes of hot or cold water will prevent the yeast activating.

Eggs

Eggs are used in some bread recipes and provide liquid, help with the raising and increase the nutritional value of the bread. They give flavour and tenderness and are usually used in the sweeter type of breads.

Other Ingredients

Fruit, nuts, chocolate chips, etc. are added when the machine sounds 8 short 'BEEPS' approx. 5 minutes before the end of the second knead.

If added before this stage, excessive kneading will cause the ingredients to break down, rather than hold their shape. This applies to the Basic White and Sweet Bread settings only.

Jam Setting Mix

"Jam Setta" brand setting mix contains the ingredient 'pectin' which is a naturally occurring substance found in fresh fruit. The addition of 'Jam Setta' to the jam recipes helps the jam to set. This product is available in 50g packets nationally from supermarkets and some hardware stores.

NEW ZEALAND ONLY

King Jam Setting Mix is available in 70g sachets from major supermarkets

For more information about **Bread Mixes** please contact the relevant number listed below, or refer to contact details on the packaging of the bread mix.

Defiance	1800 628 883
Kitchen Collection	1800 649 494
Lowan Wholefoods	1800 355 718
Elfin (New Zealand only)	0800 110 800

For more information about **Bread Flour** please contact the relevant number listed below, or refer to contact details on the package.

Defiance high grade plain flour	1800 628 883
Kitchen Collection white bread flour	1800 649 494
Elfin/Champion high grade plain flour (New Zealand only)	0800 110 800

For more information about **Gluten Flour** and **Bread Improver** please contact:

Lowan Wholefoods	1800 355 718
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Hints & Tips to better bread making

- ✓ Do measure ingredients accurately — weighed measurements are in fact more accurate than volume measurements.
- ✓ Do use bread flour unless recipe states otherwise.
- ✓ Do check use by dates on ingredients.
- ✓ Do add ingredients to the bread pan in the order stated in the recipe
- ✓ Do store opened ingredients in airtight containers.
- ✓ Do use ingredients at room temperature.

- ✗ Don't use flour that contains a protein level of less than 11% i.e. generic brands of plain flour.
- ✗ Don't use tableware cups and spoons for measuring.
- ✗ Don't use compressed yeast.
- ✗ Don't use hot water or liquids.
- ✗ Don't use metal objects to remove the kneading blades from the bread pan or cooked loaf of bread, as this may cause damage to the non-stick coating.
- ✗ Don't operate the machine if any ingredients have spilled over or around the element. Wipe away any spills first to prevent smoking occurring in the baking cycle.

Never use the delay timer setting in recipes that contain perishable items, such as eggs, cheese, milk, cream and meats.

Never use self-raising flour to make yeasted bread unless recipe states otherwise.

Never immerse your bread machine or bread pan in water.

Tip: If you live in a high altitude (above 900m) you will probably need to alter your bread recipe, as the higher the altitude the lower the air pressure, the faster the dough will rise. Try reducing the yeast by $\frac{1}{4}$ teaspoon

Tip: Flour properties can alter on a seasonal basis, therefore it may be necessary to adjust the water and flour ratio. This can be determined after ten minutes of the kneading cycle. Simply open the lid of the Bread Master Big Loaf and if the dough is too sticky, add more flour, 1 tablespoon at a time until the dough reaches a firmer consistency. If the dough is too dry add more water, 1 teaspoon at a time until a softer, more pliable dough results. After being properly kneaded dough, with the correct amount of water, should appear smooth and silky.

Tip: When handshaping dough for rolls, weigh each piece of dough for more evenly sized results.

Questions and Answers

About Ingredients:

Q: Can fresh milk be used instead of dry milk?

A: Yes - but not when using the preset timer. Bread made with fresh milk will have a heavier texture than bread made with milk powder. The milk has to be scalded and cooled before adding to the other dough ingredients. Substitute the water with fresh milk and omit the milk powder.

Q: Can butter or margarine be used in place of oil?

A: Yes, but the bread crumb may appear a more creamy, yellow colour.

Q: Can other sweetening agents be used in place of sugar?

A: Yes – honey, golden syrup or brown sugar can be used. Do not use artificial sweeteners. However the brand SPLENDA was successfully tested during recipe development. When substituting honey or similar sweet liquids for sugar, reduce the water by the same amount.

Q: Can salt be omitted?

A: Salt plays a very important part in bread making. Omitting it will decrease water absorption in the dough, as well as affect mixing, the strength of gluten development and the fermentation of the yeast. In the finished bread, salt improves the loaf shape, crumb structure and crust colour, as well as extending shelf life and enhancing flavour.

Q: Why do the ingredients need to be placed into the pan in the specified order?

A: To ensure all dry ingredients are mixed with water and to avoid the yeast activating prematurely with the water when using the preset timer.

About Baking Bread:

Q: The bread cycle has been accidentally cancelled/reset or a power failure has occurred during the bread making process. What can I do?

If the cycle can not be resumed or is cancelled;

During the Kneading stage – Reselect the bread setting again and allow dough to re-knead and continue through the baking process. The result may be a loaf higher in volume and lighter in texture.

During the Rising stage – Turn the machine off. Leave the dough in the pan and in the baking chamber with the lid closed. Allow the dough to prove up in size until almost near the top of the pan. Turn the machine on. Select the BAKE ONLY setting, the time will display 1:00 hour. Press the START/Stop button.

During the Baking cycle – Select the BAKE ONLY setting, the time will display 1:00 hour. Press the START/Stop button. Should the bread require less baking time, press the Start/STOP button at the appropriate time and remove the bread from the Bread Master Big Loaf and bread pan.

Q: What happens if the bread isn't removed when the bake cycle is complete?

A: As the loaf cools it gives off steam that cannot escape from the bread pan. The bread crust may become soft and the loaf may lose its shape.

Q: Why did the bread not rise?

A: There may be several reasons. Check the protein level of the flour and use by date of the yeast. The yeast may have failed to activate, the yeast measurements may be inaccurate or sometimes people just forget to add the yeast.

Q: Why do large holes appear inside the bread?

A: Occasionally air bubbles will concentrate at a certain location during the last rising and will bake in this state. Check the recipe ingredients and method of weighing/measuring.

Q: Why does the kneading blade stay inside the bread when it is removed from the bread pan? Is this normal?

A: Yes. This is usually caused by the crispness of the crust. To locate the blade use a non-abrasive utensil and avoid damaging the non-stick coating of the blade (a wooden chopstick is ideal). Use a dry, thick cloth to remove the blade as it will be hot.

Q: Why does the top of the bread collapse?

A: Usually this is because the ingredients are not in balance or a low protein flour is used. Check the method of weighing/measuring the ingredients. Too much yeast, water or other liquid ingredients, or not enough flour may cause the bread to be pale on top and collapse with baking.

Q: Why does bread colour differ?

A: This is probably because the ingredients in each recipe differs. A different crust colour may also have been selected.

Q: Are the room and water temperatures important?

A: Yes – room and water temperature influences yeast activity and therefore can affect the quality of your bread. The average room temperature is approximately 20-25°C, room temperature water should also be used.

 **NOTE!** Never use hot water, as it will kill the yeast.

About Using the Preset Timer:

Q: Why can't the Preset Timer be set past 15 hours?

A: The ingredients may deteriorate in quality or ferment if they are left inside the bread pan for many hours. This is especially the case during summer, when the timer should be set to a shorter period of time.

Q: Why can't some ingredients be used with the Preset Timer

A: Most protein foods, such as milk, cheese, eggs, bacon, etc., are perishable and will deteriorate if left unrefrigerated for more than one hour.

Troubleshooting – Recipe

	Problem	Bread sinks in centre	Over browned	Sticky patch on top of bread	Doughy centre	Heavy dense texture	Coarse holey texture	Bread rises too much	Bread doesn't rise enough	Corrective Action
Flour	Not measured correctly	●		●	●	●		●	●	Use metric weighing/measuring devices. See 'Measuring Up' for more detail
	Low Protein %	●			●	●			●	Use high protein flour. See 'The Vital Ingredients' for more detail
	Past use-by date	●				●			●	Use fresh flour
	Self raising flour used	●			●	●			●	Use high protein bread flour. See 'The Vital Ingredients' for more detail
Sugar	Not measured correctly	●	●	●	●	●	●	●	●	Use metric weighing/measuring devices
Salt	Not measured correctly	●				●	●	●	●	Use metric weighing/measuring devices
Water Liquid	Not measured correctly	●		●	●	●		●	●	Use metric weighing/measuring devices. See 'Measuring Up' for more detail
	Too hot/ Too cold								●	Water must between 20° -25°C
Yeast	Not measured correctly	●		●	●	●	●	●	●	Use metric weighing/measuring devices. See 'Measuring Up' for more detail
Bread Mix	Not measured correctly	●		●	●	●	●	●	●	Use metric weighing/measuring devices. See 'Measuring Up' for more detail
	Used in place of flour	●	●						●	Bread mix must only be used when following specific recipe for mixes.
Room temp	Too hot	●						●		Room temp must be less than 28°C
	Too cold								●	Room temp must be more than 10°C

Troubleshooting – Machine

Machine	Machine will not operate	Error code E:01 on display window	Ingredients not mixed	Bread not baked	Baked bread is damp	Under browned crust	Programmable timer did not function	Bread not sufficiently baked	Loaf is small
Unit unplugged	●			●				●	
30 minute warming cycle (Wholewheat cycle only)	●								
Kneading blade not on shaft			●						
Select setting incorrect				●		●			
Machine has not cooled from previous use	●	●							
Lid opened during rising or baking						●		●	●
Hot bread left in pan too long					●				
Incorrect crust colour selection						●			
Start button not pressed	●		●				●		
Bread pan unseated			●					●	

Control Panel Messages

Control Panel Messages – Error Detection

When the START/Stop button has been pressed to begin the baking process and there is a problem relating to the sensor, the machine will beep twice and then flash the particular error message specific to the problem. There are 6 different messages.

Error Message	Problem	Correction
	If the bread maker is used shortly after a previous loaf has been baked, its interior will still be warm, ie, the sensor temperature will still be above 40°C.	Press Start/STOP to reset. Open the lid and remove the bread pan to cool. Always allow the bread machine sufficient time to cool before using again.

If the error messages E:02-E:05, E:08 appear in the display window contact your nearest authorised Breville Service Centre.

Care, Cleaning and Storage

Before cleaning your Bread Master Big Loaf, remove the plug from the power outlet and allow the unit to cool completely.

Bread Machine

The body and the lid should be wiped over with a soft damp cloth.

 **NOTE!** NEVER immerse the bread machine or the bread pan in water.

If overspills such as flour, nuts, sultanas, etc. occur in the baking chamber, carefully remove and clean using a damp cloth. Wipe dry before using next.

Before re-using your Baker Master Big Loaf make certain that all parts are completely dry.

Bread pan and kneading blade

The bread pan and kneading blades of the Bread Master Big Loaf are coated with a high quality non-stick coating.

 As with any non-stick coated surface **NOTE!** NEVER use metal utensils or abrasive cleaners on these items.

To clean the bread pan: Fill half way with warm, soapy water (use a non-abrasive detergent), let sit for 10-20 minutes. Remove the kneading blades and clean both blades and inside of pan using a soft cloth. Be sure to remove any crust or dough that may become lodged around/underneath each blade and around the drive shafts.

The bread pan should NOT be immersed in water. Take care not to scratch the non-stick surface on the inside of the pan and the kneading blade. Never use a hard substance, like a brush, to wash them.

- **Dry the kneading blades and bread pan thoroughly.**
- **Do not use harsh cleaners, abrasives, brushes or steel wool.**
- **Never wash the bread pan or kneading blades in the dishwasher**



Some discolouration may appear in the bread pan over time. This is a natural effect caused by moisture and steam and will not affect the bread in any way.

Storage

When storing your Bread Master Big Loaf ensure the machine is completely cool, clean and dry. Place the bread pan and kneading blades into the baking chamber and close the lid. Do not place heavy objects on the lid top. Store the bread machine upright.

Replacement Bread Pan and Kneading Blades

Both the blades and bread pan coating are operating parts of the machine and as such are subject to normal wear and tear over the life of the machine. Depending on your usage of the bread machine they may need replacement if the bread begins to stick.

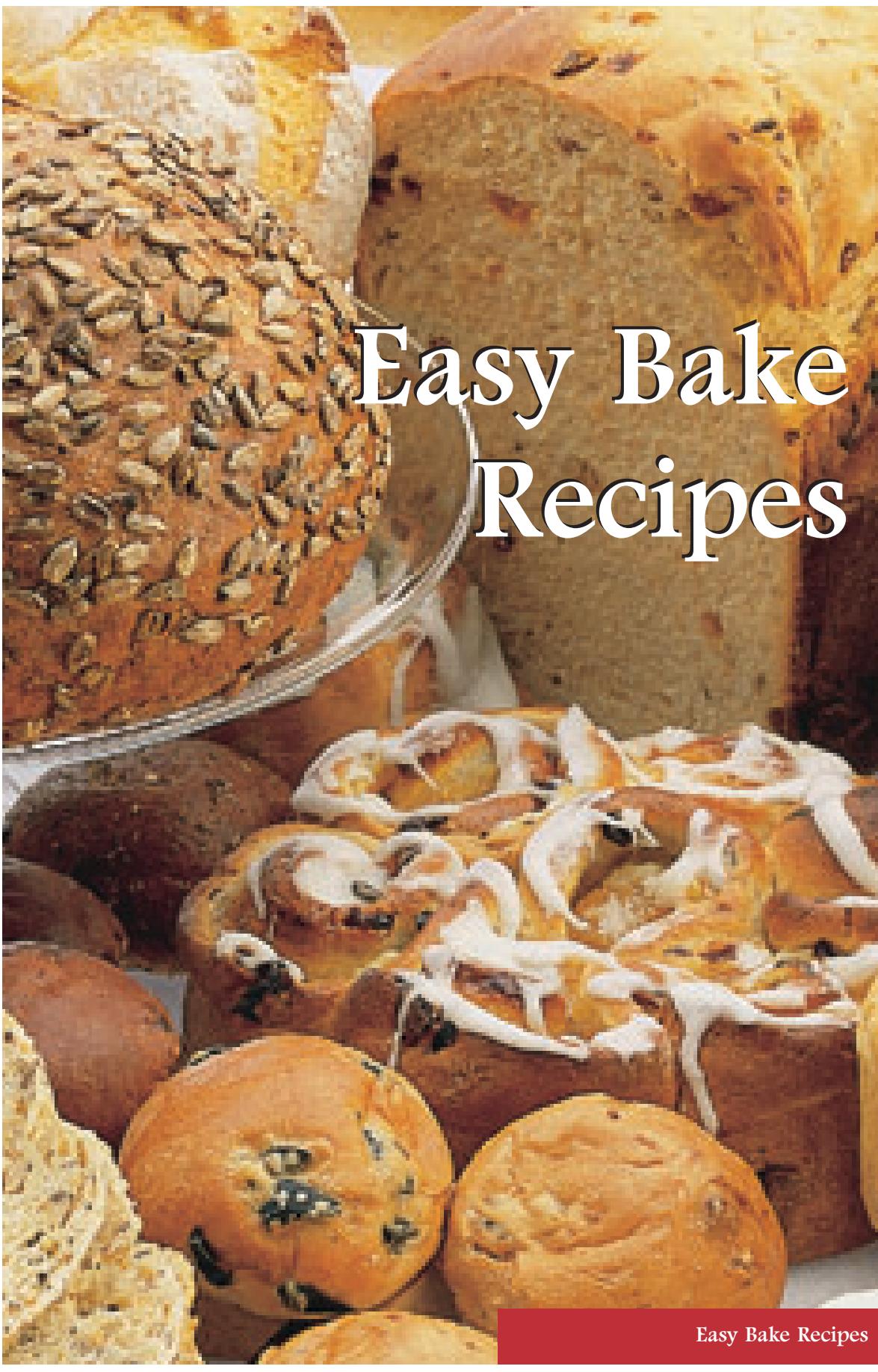
Replacement parts are available from Breville Spare Parts:

CALL

Sydney Metropolitan callers (02) 9381 8195
For the rest of Australia 1800 257 196

New Zealand customers – call Breville New Zealand (09) 274 9950.

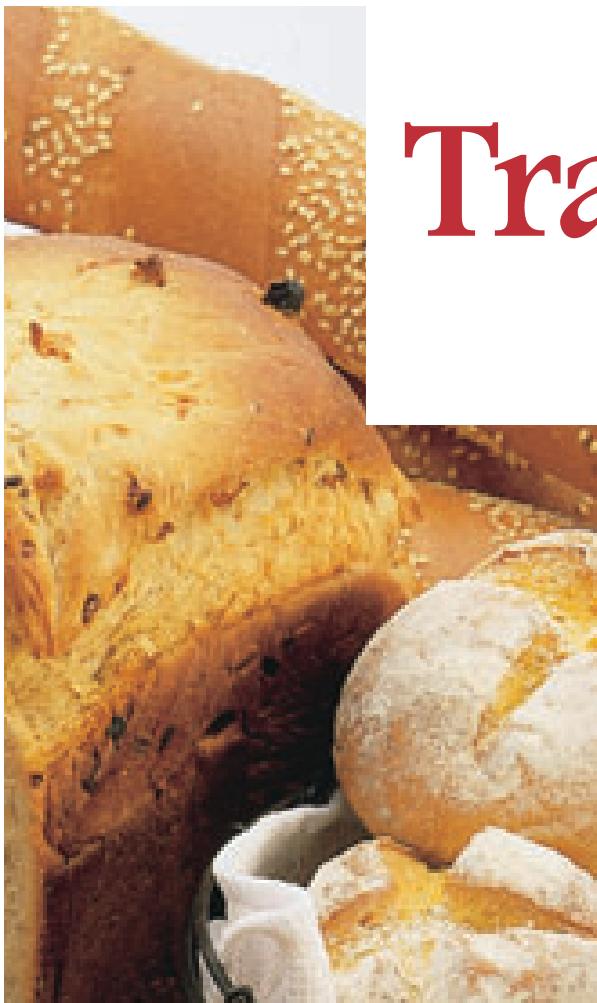




Easy Bake Recipes

Easy Bake Recipes

26



Traditional Favourites

There is a favourite flavoured bread that we all like to place in our lunch box. This section includes a variety of those favourites made from all natural ingredients and after tasting all of these recipes, you just might discover a new found favourite.

PROCEDURE

1. Place ingredients into the bread pan, in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press SELECT button to the desired setting as specified in recipes below.
5. Press LOAF button to 1kg or 750g setting if required.
6. Press CRUST button to Dark or Light setting if required.
7. Press START/Stop button.

At the end of the program, press Start/STOP button. Remove bread from Bread Master Big Loaf and bread pan. Cool on rack.

Basic White

ADD-IN INGREDIENTS BEEPER: The Bread Master Big Loaf beeps 8 times, 5 minutes before the end of the second knead. Now is the time to add extra ingredients, such as fruit, nuts etc.

CHART SHOWING SEQUENCE FOR EACH SETTING

750g LIGHT	1st knead	2nd knead	1st rise	Punch	2nd rise	Punch	3rd Rise	Bake	Total cycle time: 3.03hrs
750g MEDIUM	1st knead	2nd knead	1st rise	Punch	2nd rise	Punch	3rd Rise	Bake	Total cycle time: 3.03hrs
750g DARK	1st knead	2nd knead	1st rise	Punch	2nd rise	Punch	3rd Rise	Bake	Total cycle time: 3.03hrs
1kg LIGHT	1st knead	2nd knead	1st rise	Punch	2nd rise	Punch	3rd Rise	Bake	Total cycle time: 3.10hrs
1kg MEDIUM	1st knead	2nd knead	1st rise	Punch	2nd rise	Punch	3rd Rise	Bake	Total cycle time: 3.10hrs
1kg DARK	1st knead	2nd knead	1st rise	Punch	2nd rise	Punch	3rd Rise	Bake	Total cycle time: 3.10hrs
1.25kg LIGHT	1st knead	2nd knead	1st rise	Punch	2nd rise	Punch	3rd Rise	Bake	Total cycle time: 3.20hrs
1.25kg MEDIUM	1st knead	2nd knead	1st rise	Punch	2nd rise	Punch	3rd Rise	Bake	Total cycle time: 3.20hrs
1.25kg DARK	1st knead	2nd knead	1st rise	Punch	2nd rise	Punch	3rd Rise	Bake	Total cycle time: 3.20hrs



NOTE! The Light, Medium and Dark Crust colour is automatically determined by temperature not time.

INGREDIENTS:	1.25kg	1kg	750g
Water	470ml	375ml	310ml
Oil	2½ tablespoons	2½ tablespoons	2 tablespoons
Salt	1¾ teaspoons	1¾ teaspoons	1¾ teaspoons
Sugar	2 tablespoons	2 tablespoons	2 tablespoons
Bread flour	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Milk powder	2 tablespoons	2 tablespoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Tandaco yeast	1½ teaspoons	1½ teaspoons	1¼ teaspoons

SETTING: BASIC: Light, Medium or Dark

Milk Bread

THIS RECIPE IS NOT RECOMMENDED FOR THE PRESET TIMER

INGREDIENTS:	1.25kg	1kg	750g
Full cream milk, scalded & cooled	490ml	395ml	320ml
Oil	1½ tablespoons	1½ tablespoons	1 tablespoon
Salt	2 teaspoons	1¾ teaspoons	1¾ teaspoons
Sugar	2 tablespoons	2 tablespoons	1½ tablespoons
Bread Flour	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Tandaco Yeast	1½ teaspoons	1½ teaspoons	1½ teaspoons

SETTING: BASIC: Light, Medium or Dark

French Bread

CHART SHOWING SEQUENCE FOR EACH SETTING

750g LIGHT	1st knead	2nd knead	Nil	Nil	2nd rise	Punch	3rd Rise	Bake	Total cycle time: 3.25hrs
750g MEDIUM	1st knead	2nd knead	Nil	Nil	2nd rise	Punch	3rd Rise	Bake	Total cycle time: 3.25hrs
750g DARK	1st knead	2nd knead	Nil	Nil	2nd rise	Punch	3rd Rise	Bake	Total cycle time: 3.25hrs
1kg LIGHT	1st knead	2nd knead	Nil	Nil	2nd rise	Punch	3rd Rise	Bake	Total cycle time: 3.33hrs
1kg MEDIUM	1st knead	2nd knead	Nil	Nil	2nd rise	Punch	3rd Rise	Bake	Total cycle time: 3.33hrs
1kg DARK	1st knead	2nd knead	Nil	Nil	2nd rise	Punch	3rd Rise	Bake	Total cycle time: 3.33hrs
1.25kg LIGHT	1st knead	2nd knead	Nil	Nil	2nd rise	Punch	3rd Rise	Bake	Total cycle time: 3.45hrs
1.25kg MEDIUM	1st knead	2nd knead	Nil	Nil	2nd rise	Punch	3rd Rise	Bake	Total cycle time: 3.45hrs
1.25kg DARK	1st knead	2nd knead	Nil	Nil	2nd rise	Punch	3rd Rise	Bake	Total cycle time: 3.45hrs

 **NOTE!** The Light, Medium and Dark Crust colour is automatically determined by temperature not time.

INGREDIENTS:	1.25kg	1kg	750g
Water	460ml	360ml	295ml
Oil	1 tablespoon	3 teaspoons	2 teaspoons
Salt	1¾ teaspoons	2 teaspoons	2 teaspoons
Sugar	1 tablespoon	1 tablespoon	3 teaspoons
Bread Flour	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Tandaco Yeast	1½ teaspoons	1 teaspoon	1 teaspoon

SETTING: FRENCH: Light, Medium or Dark.

100% Wholemeal Bread

CHART SHOWING SEQUENCE FOR EACH SETTING

750g LIGHT	Prewarm	1st knead	2nd knead	1st rise	Punch	2nd rise	Punch	3rd Rise	Bake	Total cycle time: 3.23hrs
750g MEDIUM	Prewarm	1st knead	2nd knead	1st rise	Punch	2nd rise	Punch	3rd Rise	Bake	Total cycle time: 3.23hrs
750g DARK	Prewarm	1st knead	2nd knead	1st rise	Punch	2nd rise	Punch	3rd Rise	Bake	Total cycle time: 3.23hrs
1kg LIGHT	Prewarm	1st knead	2nd knead	1st rise	Punch	2nd rise	Punch	3rd Rise	Bake	Total cycle time: 3.29hrs
1kg MEDIUM	Prewarm	1st knead	2nd knead	1st rise	Punch	2nd rise	Punch	3rd Rise	Bake	Total cycle time: 3.29hrs
1kg DARK	Prewarm	1st knead	2nd knead	1st rise	Punch	2nd rise	Punch	3rd Rise	Bake	Total cycle time: 3.29hrs
1.25kg LIGHT	Prewarm	1st knead	2nd knead	1st rise	Punch	2nd rise	Punch	3rd Rise	Bake	Total cycle time: 3.40hrs
1.25kg MEDIUM	Prewarm	1st knead	2nd knead	1st rise	Punch	2nd rise	Punch	3rd Rise	Bake	Total cycle time: 3.40hrs
1.25kg DARK	Prewarm	1st knead	2nd knead	1st rise	Punch	2nd rise	Punch	3rd Rise	Bake	Total cycle time: 3.40hrs

 The Light, Medium and Dark Crust colour is automatically determined by temperature not time.
NOTE!

INGREDIENTS:	1.25kg	1kg	750g
Water	500ml	390ml	300ml
Oil	2½ tablespoons	2 tablespoons	1 tablespoon
Salt	1¾ teaspoons	2 teaspoons	2 teaspoons
Sugar	3 tablespoons	3 tablespoons	2½ tablespoons
Wholemeal plain flour	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Milk powder	2 tablespoons	2 tablespoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Gluten flour	2 tablespoons	2 tablespoons	1 tablespoon
Tandaco Yeast	1½ teaspoons	1½ teaspoons	1¼ teaspoons

SETTING: WHOLE WHEAT: Light, Medium or Dark

Multigrain Bread

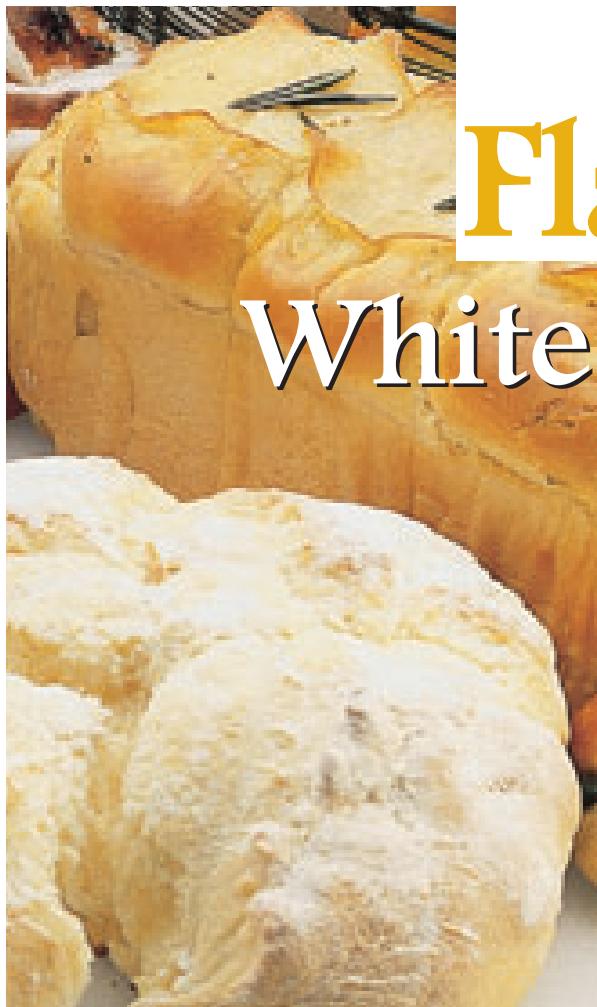
INGREDIENTS:	1.25kg	1kg	750g
Water	470ml	375ml	310ml
Oil	2½ tablespoons	2½ tablespoons	2 tablespoons
Salt	2 teaspoons	2 teaspoons	1¾ teaspoons
Sugar	2½ tablespoons	2½ tablespoons	2 tablespoons
Bread Flour	450g/ 3 cups	375g/ 2½ cups	300g/ 2 cups
Wholemeal plain flour	300g/ 2 cups	225g/ 1½ cups	150g/ 1 cup
Milk powder	2 tablespoons	2 tablespoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Gluten flour	2 tablespoons	2 tablespoons	1 tablespoon
Sunflower seeds	2½ tablespoons	2½ tablespoons	2 tablespoons
Kibble Wheat	2½ tablespoons	2½ tablespoons	2 tablespoons
Whole linseeds	2 tablespoons	2 tablespoons	1 tablespoon
Sesame seeds	2 tablespoons	2 tablespoons	1 tablespoon
Cracked buckwheat	2 tablespoons	2 tablespoons	1 tablespoon
Tandaco Yeast	1½ teaspoons	1½ teaspoons	1¼ teaspoons

SETTING: WHOLE WHEAT: Light, Medium or Dark.

Light Rye Bread

INGREDIENTS:	1.25kg	1kg	750g
Water	470ml	375ml	310ml
Oil	2 tablespoons	2 tablespoons	1 tablespoon
Salt	1 ³ / ₄ teaspoons	1 ³ / ₄ teaspoons	1 ³ / ₄ teaspoons
Golden Syrup	2 tablespoons	2 tablespoons	1 ¹ / ₂ tablespoons
Bread Flour	525g/ 3 ¹ / ₂ cups	412g/ 2 ³ / ₄ cups	300g/ 2 cups
Rye Flour	210g/ 1 ¹ / ₂ cups	175g/ 1 ¹ / ₄ cups	140g/ 1 cup
Milk powder	2 tablespoons	2 tablespoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Gluten flour	1 ¹ / ₂ tablespoons	1 ¹ / ₂ tablespoons	1 tablespoon
Tandaco Yeast	1 ¹ / ₂ teaspoons	1 ¹ / ₂ teaspoons	1 ¹ / ₄ teaspoons

SETTING: WHOLE WHEAT: Light, Medium or Dark.



Flavoured White Bread

PROCEDURE

1. Place ingredients into bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press SELECT button to the desired setting as specified in recipes below.
5. Press LOAF button to 1kg or 750g setting if required.
6. Press CRUST button to Dark or Light setting if required.
7. Press START/Stop button.

After baking, press Start/STOP button. Remove bread from oven and bread pan.

Cool on rack.

Pumpkin Bread

INGREDIENTS:	1.25kg	1kg	750g
Water	260ml	200ml	180ml
Oil	2½ tablespoons	2½ tablespoons	2 tablespoons
Salt	2 teaspoons	2 teaspoons	1¾ teaspoons
Sugar	2 tablespoons	2 tablespoons	1½ tablespoons
Cooked pumpkin, well drained & mashed	175g/ ¾ cup	140g/ ½ cup	4 tablespoons
Bread Flour	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Milk powder	2 tablespoons	2 tablespoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Ground cumin	1½ teaspoons	1¼ teaspoons	1 teaspoon
Tandaco Yeast	1½ teaspoons	1½ teaspoons	1½ teaspoons

SETTING: BASIC: Light, Medium or Dark.

Tomato Onion & Bacon Bread

THIS RECIPE IS NOT RECOMMENDED FOR THE PRESET TIMER

INGREDIENTS:	1.25kg	1kg	750g
Water	470ml	375ml	310ml
Oil	2 tablespoons	2 tablespoons	1 tablespoon
Salt	2 teaspoons	2 teaspoons	1 3/4 teaspoons
Sugar	2 tablespoons	2 tablespoons	1 1/2 tablespoons
Bread Flour	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Milk powder	2 tablespoons	2 tablespoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Tandaco Yeast	1 1/2 teaspoons	1 1/2 teaspoons	1 1/2 teaspoons

ADD AT THE BEEP:

Chopped onion sautéed in butter	60g/ 1/3 cup	3 tablespoons	2 tablespoons
Sun dried tomatoes, well drained and chopped	40g/ 1/3 cup	3 tablespoons	2 tablespoons
Chopped bacon	3 tablespoons	2 tablespoons	2 tablespoons

SETTING: BASIC: Light, Medium or Dark.

Italian Bread

INGREDIENTS:	1.25kg	1kg	750g
Water	450ml	340ml	270ml
Oil	2 tablespoons	2 tablespoons	1 1/2 tablespoons
Salt	2 teaspoons	2 teaspoons	1 3/4 teaspoons
Sugar	2 tablespoons	2 tablespoons	1 1/2 tablespoons
Tomato paste	3 tablespoons	3 tablespoons	2 tablespoons
Bread Flour	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Milk powder	2 tablespoons	2 tablespoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Dried basil	1 tablespoon	1 tablespoon	3 teaspoons
Tandaco Yeast	1 1/2 teaspoons	1 1/2 teaspoons	1 1/2 teaspoons

ADD AT THE BEEP:

Stuffed green olives, well drained and chopped	4 tablespoons	3 tablespoons	2 tablespoons
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SETTING: BASIC: Light, medium or Dark.

Cheese & Chive Bread

THIS RECIPE IS NOT RECOMMENDED FOR THE PRESET TIMER

INGREDIENTS:	1.25kg	1kg	750g
Water	450ml	350ml	280ml
Oil	2½ tablespoons	2½ tablespoons	2 tablespoons
Salt	2 teaspoons	2 teaspoons	1¾ teaspoons
Sugar	2 tablespoons	2 tablespoons	1½ tablespoons
Bread Flour	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Milk powder	2 tablespoons	2 tablespoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Cayenne pepper	¾ teaspoon	½ teaspoon	¼ teaspoon
Tandaco Yeast	1½ teaspoons	1½ teaspoons	1½ teaspoons

ADD AT THE BEEP:

Chopped chives	3 tablespoons	2 tablespoons	1½ tablespoons
Grated cheddar cheese	100g/ ¾ cup	65g/ ½ cup	3 tablespoons
Grated Parmesan cheese	2 tablespoons	1½ tablespoons	1 tablespoon

SETTING: BASIC: Light, Medium or Dark.

Pesto & Pinenut Bread

INGREDIENTS:	1.25kg	1kg	750g
Water	400ml	320ml	250ml
Oil	2 tablespoons	2 tablespoons	1½ tablespoons
Salt	2 teaspoons	2 teaspoons	1¾ teaspoons
Sugar	2 tablespoons	2 tablespoons	1½ tablespoons
Bottled Pesto concentrate	4 tablespoons	3 tablespoons	2 tablespoons
Bread Flour	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Milk powder	2 tablespoons	1½ tablespoons	1 tablespoon
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Tandaco Yeast	1½ teaspoons	1½ teaspoons	1½ teaspoons

ADD AT THE BEEP:

Pine nuts	4 tablespoons	3 tablespoons	2 tablespoons
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SETTING: BASIC: Light, Medium or Dark.

French Onion & Cheese Bread

THIS RECIPE IS NOT RECOMMENDED FOR THE PRESET TIMER

INGREDIENTS:	1.25kg	1kg	750g
Water	470ml	375ml	310ml
Oil	2 tablespoons	2 tablespoons	1 tablespoon
Salt	2 teaspoons	2 teaspoons	1 3/4 teaspoons
Sugar	2 tablespoons	2 tablespoons	1 tablespoon
Bread Flour	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Milk powder	2 tablespoons	2 tablespoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
French onion soup mix	1 1/2 tablespoons	1 tablespoon	3 teaspoons
Tandaco Yeast	1 1/2 teaspoons	1 1/2 teaspoons	1 1/2 teaspoons

ADD AT THE BEEP:

Chopped onion sautéed in butter	4 tablespoons	3 tablespoons	2 tablespoons
Grated Parmesan cheese	2 1/2 tablespoons	2 tablespoons	1 tablespoon

SETTING: BASIC: Light, Medium or Dark.

Thai Coconut Curry Bread

INGREDIENTS:	1.25kg	1kg	750g
Water	470ml	375ml	310ml
Thai flavoured oil	2 tablespoons	2 tablespoons	1 1/2 tablespoons
Salt	2 teaspoons	2 teaspoons	1 3/4 teaspoons
Sugar	2 tablespoons	2 tablespoons	1 1/2 tablespoons
Bread Flour	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Coconut milk powder	2 tablespoons	2 tablespoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Masterfoods Thai Seasoning mix	1 tablespoon	3 teaspoons	2 teaspoons
Tandaco Yeast	1 1/2 teaspoons	1 1/2 teaspoons	1 1/2 teaspoons

SETTING: BASIC: Light, Medium or Dark.

Cajun Jalapeno Bread

INGREDIENTS:	1.25kg	1kg	750g
Water	470ml	375ml	310ml
Oil	2½ tablespoons	2½ tablespoons	2 tablespoons
Salt	2 teaspoons	2 teaspoons	1¾ teaspoons
Sugar	2 tablespoons	2 tablespoons	1½ tablespoons
Bread Flour	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Milk Powder	2 tablespoons	2 tablespoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Cajun seasoning	2 teaspoons	2 teaspoons	1½ teaspoons
Tandaco Yeast	1½ teaspoons	1½ teaspoons	1½ teaspoons

ADD AT THE BEEP:

Jalapeno peppers, well drained and chopped	3 tablespoons	3 tablespoons	2 tablespoons
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SETTING: BASIC: Light, Medium or dark.

Pepperoni & Cheese Bread

THIS RECIPE IS NOT RECOMMENDED FOR THE PRESET TIMER

INGREDIENTS:	1.25kg	1kg	750g
Water	470ml	375ml	310ml
Oil	2½ tablespoons	2½ tablespoons	2 tablespoons
Salt	2 teaspoons	2 teaspoons	1¾ teaspoons
Sugar	2 tablespoons	2 tablespoons	1½ tablespoons
Bread flour	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Milk powder	2 tablespoons	2 tablespoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Italian Mixed herbs	2 teaspoons	1½ teaspoons	1 teaspoon
Tandaco yeast	1½ teaspoons	1½ teaspoons	1½ teaspoons

ADD AT THE BEEP:

Chopped pepperoni	4 tablespoons	3 tablespoons	2 tablespoons
Grated cheddar cheese	3 tablespoons	3 tablespoons	2 tablespoons
Grated Parmesan cheese	2 tablespoons	1½ tablespoons	1 tablespoon

SETTING: BASIC: Light, Medium or Dark.

Potato & Leek Bread

INGREDIENTS:	1.25kg	1kg	750g
Water	470ml	375ml	310ml
Oil	2½ tablespoons	2½ tablespoons	2 tablespoons
Salt	2 teaspoons	2 teaspoons	1¾ teaspoons
Sugar	2 tablespoons	2 tablespoons	1½ tablespoons
Bread flour	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Milk powder	2 tablespoons	2 tablespoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Packaged Instant Potato flakes	5 tablespoons	4 tablespoons	3 tablespoons
Tandaco yeast	1½ teaspoons	1½ teaspoons	1½ teaspoons

ADD AT THE BEEP:

Chopped leek	65g/ ¾ cup	43g/ ½ cup	4 tablespoons
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SETTING: BASIC: Light, Medium or Dark.

Triple Garlic Bread

INGREDIENTS:	1.25kg	1kg	750g
Water	470ml	375ml	310ml
Garlic oil	2 tablespoons	2 tablespoons	1½ tablespoons
Salt	2 teaspoons	2 teaspoons	1¾ teaspoons
Sugar	2 tablespoons	2 tablespoons	1½ tablespoons
Fresh minced garlic	3 teaspoons	2 teaspoons	1 teaspoon
Bread flour	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Milk powder	2 tablespoons	2 tablespoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Tandaco yeast	1½ teaspoons	1½ teaspoons	1½ teaspoons

ADD AT THE BEEP:

Chopped garlic chives	2½ tablespoons	2 tablespoons	1 tablespoon
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SETTING: BASIC: Light, Medium or Dark.

Olive & Rosemary Bread

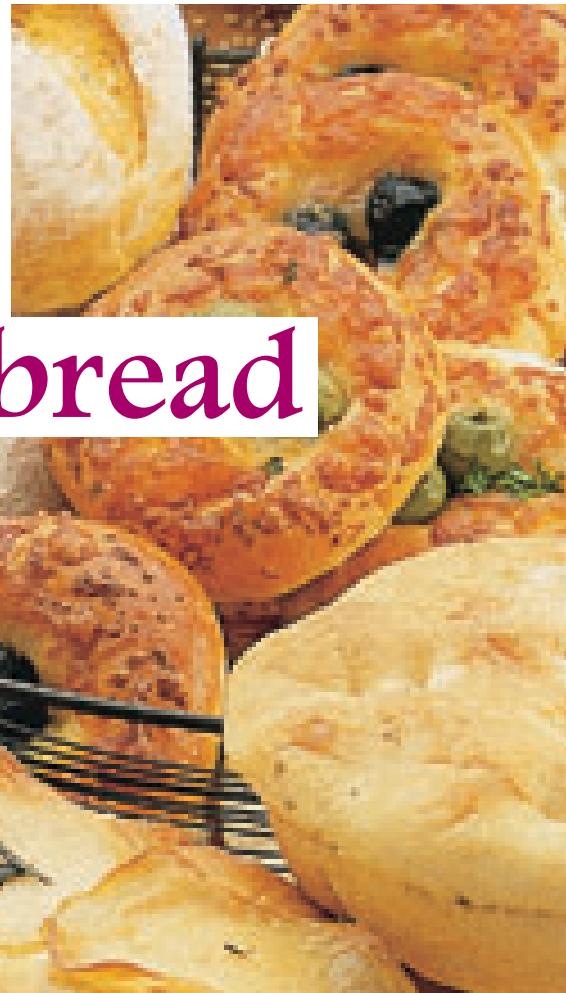
INGREDIENTS:	1.25kg	1kg	750g
Water	470ml	375ml	310ml
Olive oil	2½ tablespoons	2½ tablespoons	2 tablespoons
Salt	2 teaspoons	2 teaspoons	1¾ teaspoons
Sugar	2 tablespoons	2 tablespoons	1½ tablespoons
Bread flour	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Milk powder	2 tablespoons	2 tablespoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Tandaco yeast	1½ teaspoons	1½ teaspoons	1½ teaspoons

ADD AT THE BEEP:

Black olives, well drained and chopped	3 tablespoons	2½ tablespoons	2 tablespoons
Dried rosemary	1½ teaspoons	1 teaspoon	¾ teaspoon

SETTING: BASIC: Light, Medium or Dark.

Sweeter flavoured bread



Most of the recipes in this section have the addition of nuts, chocolate, sultanas or other flavour enhancing ingredients. This occurs mostly at the sound of the beeps. Therefore these recipes are not suitable to use on the Preset Timer.

PROCEDURE

1. Place ingredients into bread pan in the exact order listed in the recipe.
2. Wipe outside spills from outside of bread pan.
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press SELECT button to the desired setting as specified in recipes below.
5. Press LOAF button to 1kg or 750g setting if required.
6. Press CRUST button to Dark or Light setting if required.
7. Press START/Stop button.

After baking, press Start/STOP button. Remove bread from oven and bread pan.

Cool on rack.

CHART SHOWING SEQUENCE FOR EACH SETTING

750g LIGHT	1st knead	2nd knead	1st rise	Punch	2nd rise	Punch	3rd Rise	Bake	Total cycle time: 3.20hrs
750g MEDIUM	1st knead	2nd knead	1st rise	Punch	2nd rise	Punch	3rd Rise	Bake	Total cycle time: 3.20hrs
750g DARK	1st knead	2nd knead	1st rise	Punch	2nd rise	Punch	3rd Rise	Bake	Total cycle time: 3.20hrs
1kg LIGHT	1st knead	2nd knead	1st rise	Punch	2nd rise	Punch	3rd Rise	Bake	Total cycle time: 3.25hrs
1kg MEDIUM	1st knead	2nd knead	1st rise	Punch	2nd rise	Punch	3rd Rise	Bake	Total cycle time: 3.25hrs
1kg DARK	1st knead	2nd knead	1st rise	Punch	2nd rise	Punch	3rd Rise	Bake	Total cycle time: 3.25hrs
1.25kg LIGHT	1st knead	2nd knead	1st rise	Punch	2nd rise	Punch	3rd Rise	Bake	Total cycle time: 3.35hrs
1.25kg MEDIUM	1st knead	2nd knead	1st rise	Punch	2nd rise	Punch	3rd Rise	Bake	Total cycle time: 3.35hrs
1.25kg DARK	1st knead	2nd knead	1st rise	Punch	2nd rise	Punch	3rd Rise	Bake	Total cycle time: 3.35hrs



NOTE! The Light, Medium and Dark Crust colour is automatically determined by temperature not time.

Rich Fruit Loaf

INGREDIENTS:	1.25kg	1kg	750g
Water	410ml	330ml	270ml
Oil	2½ tablespoons	2½ tablespoons	2 tablespoons
Salt	1½ teaspoons	1½ teaspoons	1¼ teaspoons
Brown sugar	2 tablespoons	2 tablespoons	1½ tablespoons
Bread Flour	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Milk powder	2 tablespoons	2 tablespoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Mixed spice	1½ tablespoons	1 tablespoon	3 teaspoons
Tandaco Yeast	1½ teaspoons	1½ teaspoons	1½ teaspoons

ADD AT THE BEEP:

Fruit Medley	60g/ ¼ cup	4 tablespoons	3 tablespoons
Sultanas	2 tablespoons	1½ tablespoons	1 tablespoon
Prunes, chopped	1½ tablespoons	1 tablespoon	1 tablespoon
Glace cherries, halved	1½ tablespoons	1 tablespoon	1 tablespoon

SETTING: SWEET: Light, Medium or Dark.

Cappuccino Bread

INGREDIENTS:	1.25kg	1kg	750g
Water	470ml	375ml	310ml
Oil	2 tablespoons	2 tablespoons	1½ tablespoons
Salt	2 teaspoons	2 teaspoons	1¾ teaspoons
Sugar	2 tablespoons	2 tablespoons	1½ tablespoons
Bushells Coffee and Chicory essence	1 tablespoon	3 teaspoons	2 teaspoons
Bread Flour	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Milk powder	2 tablespoons	2 tablespoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Tandaco Yeast	1½ teaspoons	1½ teaspoons	1½ teaspoons

ADD AT THE BEEP:

Ballantyne (chocolate coated) Cappuccino Balls	75g/ ½ cup	50g/ ¼ cup	4 tablespoons
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SETTING: SWEET: Light, Medium or Dark.

Tropical Pineapple Bread

INGREDIENTS:	1.25kg	1kg	750g
Water	410ml	330ml	270ml
Oil	2½ tablespoons	2½ tablespoons	2 tablespoons
Salt	1¾ teaspoons	1¾ teaspoons	1¾ teaspoons
SPC Tropical spreadable fruit	3 tablespoons	3 tablespoons	2 tablespoons
Bread Flour	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Milk powder	2 tablespoons	2 tablespoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Dried mint flakes	1 teaspoon	¾ teaspoon	½ teaspoon
Tandaco Yeast	1½ teaspoons	1½ teaspoons	1¼ teaspoons

ADD AT THE BEEP:

Chopped dried pineapple	4 tablespoons	3 tablespoons	2 tablespoons
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SETTING: SWEET: Light, Medium or Dark.

Rich Caramel Bread

INGREDIENTS:	1.25kg	1kg	750g
Water	410ml	330ml	270ml
Oil	2½ tablespoons	2½ tablespoons	2 tablespoons
Salt	2 teaspoons	2 teaspoons	1¾ teaspoons
Windsor Farm Dessert Caramel	3 tablespoons	3 tablespoons	2 tablespoons
Bread flour	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Milk powder	2 tablespoons	2 tablespoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Tandaco Yeast	1½ teaspoons	1½ teaspoons	1½ teaspoons

ADD AT THE BEEP:

Chopped Jersey Caramel sweets	110g/ ½ cup	65g/ ⅓ cup	55g/ ¼ cup
Chopped Caramel Buddies	90g/ ½ cup	55g/ ⅓ cup	45g/ ¼ cup

SETTING: SWEET: Light, Medium or Dark.

Apple Ginger & Spice Bread

INGREDIENTS:	1.25kg	1kg	750g
Water	470ml	375ml	310ml
Oil	2 tablespoons	2 tablespoons	1½ tablespoons
Salt	2 teaspoons	2 teaspoons	1¾ teaspoons
Sugar	2 tablespoons	2 tablespoons	1½ tablespoons
Bread Flour	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Milk powder	2 tablespoons	2 tablespoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Mixed spice	1 tablespoon	3 teaspoons	2 teaspoons
Tandaco Yeast	1½ teaspoons	1½ teaspoons	1½ teaspoons

ADD AT THE BEEP:

Chopped dried apple	4 tablespoons	3 tablespoons	2 tablespoons
Chopped glace ginger	3 tablespoons	2 tablespoons	1 tablespoon

SETTING: SWEET: Light, Medium or Dark.

Cranberry & Pistachio Nut Bread

INGREDIENTS:	1.25kg	1kg	750g
Water	410ml	330ml	270ml
Oil	2½ tablespoons	2½ tablespoons	2 tablespoons
Salt	2 teaspoons	2 teaspoons	1¾ teaspoons
Cranberry sauce	3 tablespoons	3 tablespoons	2 tablespoons
Bread Flour	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Milk powder	2 tablespoons	2 tablespoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Tandaco Yeast	1½ teaspoons	1½ teaspoons	1½ teaspoons

ADD AT THE BEEP:

Ocean Spray			
Craisins (dried cranberries)	4 tablespoons	3 tablespoons	2 tablespoons
Chopped pistachio nuts	4 tablespoons	3 tablespoons	2 tablespoons

SETTING: SWEET: Light, Medium or dark.

Cherry Ripe Bread

INGREDIENTS:	1.25kg	1kg	750g
Water	410ml	330ml	270ml
Oil	2 1/2 tablespoons	2 1/2 tablespoons	2 tablespoons
Salt	2 teaspoons	2 teaspoons	1 3/4 teaspoons
Morello Cherry jam	3 tablespoons	3 tablespoons	2 tablespoons
Bread Flour	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Milk powder	2 tablespoons	2 tablespoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Tandaco Yeast	1 1/2 teaspoons	1 1/2 teaspoons	1 1/2 teaspoons

ADD AT THE BEEP:

Chopped Cherry Ripe confectionery bar	80g/ 1/2 cup	60g/ 1/3 cup	50g/ 1/4 cup
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SETTING: SWEET: Light, Medium or dark.

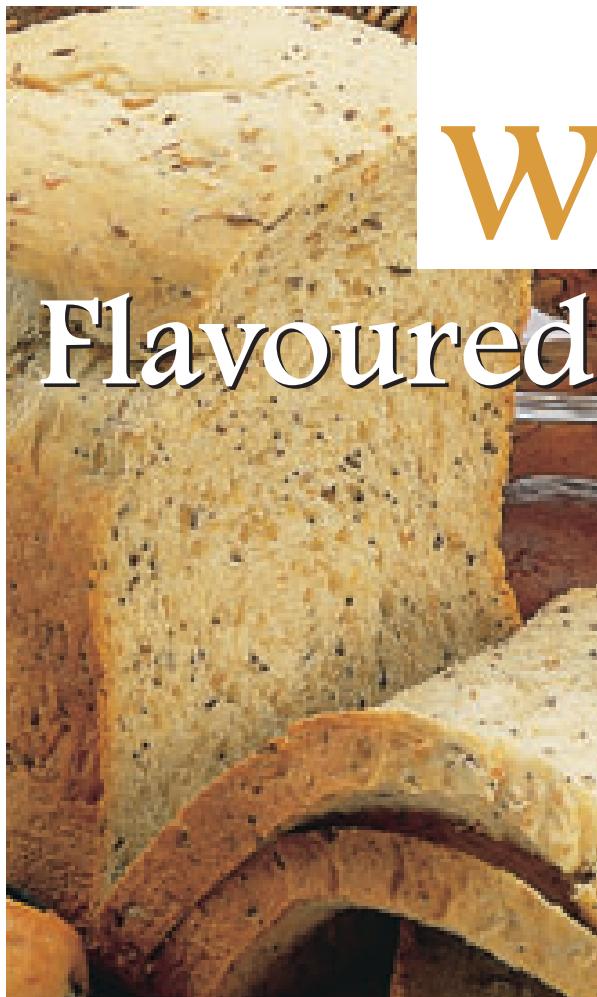
Fruit Salad & Sunflower Seed Bread

INGREDIENTS:	1.25kg	1kg	750g
Water	470ml	375ml	310ml
Oil	2 1/2 tablespoons	2 1/2 tablespoons	2 tablespoons
Salt	2 teaspoons	2 teaspoons	1 3/4 teaspoons
Brown sugar	2 tablespoons	2 tablespoons	1 1/2 tablespoons
Bread Flour	375g/ 2 1/2 cups	300g/ 2 cups	225g/ 1 1/2 cups
Wholemeal plain flour	375g/ 2 1/2 cups	300g/ 2 cups	225g/ 1 1/2 cups
Milk powder	2 tablespoons	2 tablespoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Gluten flour	1 tablespoon	1 tablespoon	3 teaspoons
Tandaco Yeast	1 1/2 teaspoons	1 1/2 teaspoons	1 1/2 teaspoons

ADD AT THE BEEP:

Chopped dried fruit salad mix	125g/ 1/2 cup	5 tablespoons	3 tablespoons
Cracked sunflower seeds	2 tablespoons	1 1/2 tablespoons	1 tablespoon

SETTING: SWEET: Light, Medium or Dark.



Wholemeal Flavoured Bread

The breads in this section use ingredients such as wholewheat flour, rye and other grains or cereals. The Whole Wheat setting has been designed with this in mind, providing longer rising times to produce a loaf of bread lighter in texture and higher in volume.

PROCEDURE

1. Place ingredients into bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press SELECT button to the desired setting as specified in the recipes below.
5. Press LOAF button to 1kg or 750g setting if required.
6. Press CRUST button to Dark or Light setting if required.
7. Press START/Stop button.

After baking, press Start/STOP button. Remove bread from oven and bread pan.

Cool on rack.

50/50 Wholemeal Bread

INGREDIENTS:	1.25kg	1kg	750g
Water	470ml	375ml	310ml
Oil	2 tablespoons	2 tablespoons	1 tablespoon
Salt	2 teaspoons	2 teaspoons	1 3/4 teaspoon
Sugar	2 1/2 tablespoons	2 tablespoons	2 tablespoons
Bread Flour	375g/ 2 1/2 cups	300g/ 2 cups	225g/ 1 1/2 cups
Wholemeal plain flour	375g/ 2 1/2 cups	300g/ 2 cups	225g/ 1 1/2 cups
Milk powder	2 tablespoons	2 tablespoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Gluten flour	2 tablespoons	2 tablespoons	1 tablespoon
Tandaco Yeast	1 1/2 teaspoons	1 1/4 teaspoons	1 1/4 teaspoons

SETTING: WHOLEWHEAT: Light, Medium or Dark.

3 Grain Wholemeal Bread

INGREDIENTS:	1.25kg	1kg	750g
Water	470ml	375ml	310ml
Oil	2 tablespoons	2 tablespoons	1½ tablespoons
Salt	2 teaspoons	1½ teaspoons	1¾ teaspoons
Brown sugar	3 tablespoons	2 tablespoons	1½ tablespoons
Bread flour	450g/ 3 cups	375g/ 2½ cups	300g/ 2 cups
Wholemeal plain flour	300g/ 2 cups	225g/ 2½ cups	150g/ 1 cup
Milk powder	2 tablespoons	2 tablespoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Gluten flour	2 tablespoons	2 tablespoons	1 tablespoon
Wheat bran	2½ tablespoons	2 tablespoons	1½ tablespoons
Wheat germ	3½ tablespoons	2 tablespoons	1½ tablespoons
Cracked wheat	2 tablespoons	1½ tablespoons	1 tablespoon
Tandaco Yeast	1½ teaspoons	1½ teaspoons	1½ teaspoons

SETTING: WHOLEWHEAT: Light, Medium or Dark.

Barley Flake & Fennel Bread

INGREDIENTS:	1.25kg	1kg	750g
Water	470ml	375ml	310ml
Oil	2 tablespoons	2 tablespoons	1½ tablespoons
Salt	2 teaspoons	2 teaspoons	1¾ teaspoons
Light brown sugar	2 tablespoons	2 tablespoons	1½ tablespoons
Bread Flour	375g/ 2½ cups	300g/ 2 cups	225g/ 1½ cups
Wholemeal plain flour	375g/ 2½ cups	300g/ 2 cups	225g/ 1½ cups
Milk powder	2 tablespoons	2 tablespoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Gluten flour	2 tablespoons	2 tablespoons	1 tablespoon
Barley flakes	95g/ ¾ cup	70g/ ½ cup	45g/ ¼ cup
Fennel seeds	1½ teaspoons	1 teaspoon	1 teaspoon
Tandaco Yeast	1½ teaspoons	1½ teaspoons	1½ teaspoons

SETTING: WHOLEWHEAT: Light, Medium or Dark.

Wheat Bran, Molasses & Rye Bran Bread

INGREDIENTS:	2.5kg	1kg	750g
Water	470ml	375ml	310ml
Oil	2½ tablespoons	2½ tablespoons	1 tablespoon
Salt	2 teaspoons	2 teaspoons	1¾ teaspoons
Molasses	2½ tablespoons	2½ tablespoons	2 tablespoons
Bread Flour	525g/ 3½ cups	450g/ 3 cups	340g/ 2¼ cups
Rye Flour	140g/ 1 cup	105g/ ¾ cup	70g/ ½ cup
Milk powder	2 tablespoons	2 tablespoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Gluten flour	2 tablespoons	2 tablespoons	1 tablespoon
Wheat Bran	100g/ 1 cup	75g/ ¾ cup	50g/ ½ cup
Cocoa powder	2 tablespoons	2 tablespoons	1½ tablespoons
Coffee granules	2½ teaspoons	2 teaspoon	1 teaspoon
Caraway seeds	2 teaspoons	2 teaspoons	1 teaspoon
Tandaco Yeast	1½ teaspoons	1½ teaspoons	1½ teaspoons

SETTING: WHOLEWHEAT: Light, Medium or Dark.

Honey Date & Pecan Bread

INGREDIENTS:	1.25kg	1kg	750g
Water	470ml	375ml	310ml
Oil	2½ tablespoons	2½ tablespoons	2 tablespoons
Salt	2 teaspoons	2 teaspoons	1½ teaspoons
Honey	3 tablespoons	3 tablespoons	2 tablespoons
Wholemeal plain flour	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Milk powder	2 tablespoons	2 tablespoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Gluten flour	2 tablespoons	2 tablespoons	1 tablespoon
Chopped dates	80g/ ½ cup	4 tablespoons	3 tablespoons
Chopped pecans	50g/ ½ cup	4 tablespoons	3 tablespoons
Tandaco Yeast	1½ teaspoons	1½ teaspoons	1¼ teaspoons

SETTING: WHOLE WHEAT: Light, Medium or Dark.

Honey Oats & Barley Bread

INGREDIENTS:	1.25kg	1kg	750g
Water	450ml	355ml	290ml
Oil	2 tablespoons	2 tablespoons	1½ tablespoons
Salt	2 teaspoons	2 teaspoons	1¾ teaspoons
Honey	2 tablespoons	2 tablespoons	1½ tablespoons
Bread flour	450g/ 3 cups	375g/ 2½ cups	300g/ 2 cup
Wholemeal plain flour	300g/ 2 cups	225g/ 1½ cups	150g/ 1 cup
Milk powder	2 tablespoons	2 tablespoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Gluten flour	2 tablespoons	2 tablespoons	1 tablespoon
Rolled oats	2½ tablespoons	2 tablespoons	1½ tablespoons
Oat bran	2 tablespoons	1½ tablespoons	1 tablespoon
Barley bran	2 tablespoons	1½ tablespoons	1 tablespoon
Tandaco Yeast	1½ teaspoons	1½ teaspoons	1½ teaspoons

SETTING: WHOLEWHEAT: Light, Medium or Dark.

Sunflower & Oatmeal Bread

INGREDIENTS:	1.25kg	1kg	750g
Water	450ml	355ml	290ml
Oil	2 tablespoons	2 tablespoons	1½ tablespoons
Salt	2 teaspoons	2 teaspoons	1¾ teaspoons
Sugar	2 teaspoons	2 teaspoons	1 teaspoon
Honey	2 tablespoons	2 tablespoons	1½ tablespoons
Bread flour	450g/ 3 cups	375g/ 2½ cups	300g/ 2 cups
Wholemeal plain flour	300g/ 2 cups	225g/ 1½ cups	150g/ 1 cup
Milk powder	2 tablespoons	2 tablespoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Gluten flour	2 tablespoons	2 tablespoons	1 tablespoon
Oatmeal	90g/ ¾ cup	60g/ ½ cup	40g/ ⅓ cup
Cracked sunflower seeds	60g/ ½ cup	50g/ 1/3 cup	35g/ ¼ cup
Tandaco Yeast	1½ teaspoons	1½ teaspoons	1½ teaspoons

SETTING: WHOLEWHEAT: Light, Medium or Dark.

Soy & Linseed Bread

INGREDIENTS:	1.25kg	1kg	750g
Water	470ml	375ml	310ml
oil	2½ tablespoons	2½ tablespoons	2 tablespoons
Salt	1½ teaspoons	1½ teaspoons	1 teaspoon
Sugar	2½ tablespoons	2 tablespoons	1 tablespoon
Bread flour	375g/ 2½ cups	300g/ 2 cups	225g/ 1½ cups
Wholemeal plain flour	375g/ 2½ cups	300g/ 2 cups	225g/ 1½ cups
Milk powder	2 tablespoons	2 tablespoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Gluten flour	2 tablespoons	2 tablespoons	1 tablespoon
Soy flour	3 tablespoons	2½ tablespoons	2 tablespoons
Soy grits	3 tablespoons	2½ tablespoons	2 tablespoons
Linseeds	3 tablespoons	2½ tablespoons	2 tablespoons
Tandaco Yeast	1½ teaspoons	1½ teaspoons	1½ teaspoons

SETTING: WHOLEWHEAT: Light, Medium or Dark.

Rapid Bread



Basic White Loaf

PROCEDURE

1. Place ingredients into bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press SELECT button to the desired setting as specified in recipes below.
5. Press LOAF button to 1kg or 750g setting if required.
6. Press CRUST button to Dark or Light setting if required.
7. Press START/Stop button.

After baking, press Start/STOP button. Remove bread from oven and bread pan. Cool on rack.

The recipes in this section have been developed to produce a loaf of bread similar in volume to that of bread made on any of the longer bread cycles. Unless otherwise stated, all of the bread recipes can be baked on this cycle, however the volume will be slightly reduced and the texture a little more dense.

CHART SHOWING SEQUENCE FOR BASIC WHITE RAPID SETTING

750g LIGHT	1st knead	2nd knead	Rise	Bake	Total cycle time: 1.42hrs
750g MEDIUM	1st knead	2nd knead	Rise	Bake	Total cycle time: 1.42hrs
750g DARK	1st knead	2nd knead	Rise	Bake	Total cycle time: 1.42hrs
1kg LIGHT	1st knead	2nd knead	Rise	Bake	Total cycle time: 1.44hrs
1kg MEDIUM	1st knead	2nd knead	Rise	Bake	Total cycle time: 1.44hrs
1kg DARK	1st knead	2nd knead	Rise	Bake	Total cycle time: 1.44hrs
1.25kg LIGHT	1st knead	2nd knead	Rise	Bake	Total cycle time: 1.48hrs
1.25kg MEDIUM	1st knead	2nd knead	Rise	Bake	Total cycle time: 1.48hrs
1.25kg DARK	1st knead	2nd knead	Rise	Bake	Total cycle time: 1.48hrs

 **NOTE!** The Light, Medium and Dark Crust colour is automatically determined by temperature not time.

Basic White Rapid Bread

INGREDIENTS:	1.25kg	1kg	750g
Water	470ml	375ml	310ml
Oil	2½ tablespoons	2½ tablespoons	2 tablespoons
Salt	1 teaspoons	1 teaspoons	1 teaspoon
Sugar	2 tablespoons	2 tablespoons	2 tablespoon
Bread flour	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Milk powder	2 tablespoons	2 tablespoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Tandaco Yeast	2 teaspoons	2 teaspoons	1¾ teaspoons

SETTING: RAPID: Light, Medium or Dark.

Wholewheat Rapid

CHART SHOWING SEQUENCE FOR WHOLE WHEAT RAPID SETTING

750g LIGHT	1st knead	2nd knead	Rise	Bake	Total cycle time: 2.17hrs
750g MEDIUM	1st knead	2nd knead	Rise	Bake	Total cycle time: 2.17hrs
750g DARK	1st knead	2nd knead	Rise	Bake	Total cycle time: 2.17hrs
1kg LIGHT	1st knead	2nd knead	Rise	Bake	Total cycle time: 2.20hrs
1kg MEDIUM	1st knead	2nd knead	Rise	Bake	Total cycle time: 2.20hrs
1kg DARK	1st knead	2nd knead	Rise	Bake	Total cycle time: 2.20hrs
1.25kg LIGHT	1st knead	2nd knead	Rise	Bake	Total cycle time: 2.25hrs
1.25kg MEDIUM	1st knead	2nd knead	Rise	Bake	Total cycle time: 2.25hrs
1.25kg DARK	1st knead	2nd knead	Rise	Bake	Total cycle time: 2.25hrs

 **NOTE!** The Light, Medium and Dark Crust colour is automatically determined by temperature not time.

Wholemeal Rapid Bread

INGREDIENTS:	1.25kg	1kg	750g
Water	500ml	300ml	300ml
Oil	2½ tablespoons	2 tablespoons	1 tablespoons
Salt	1¼ teaspoons	1¼ teaspoons	1¼ teaspoon
Sugar	3 tablespoons	3 tablespoons	2½ tablespoon
Wholemeal plain flour	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Milk powder	2 tablespoons	2 tablespoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Gluten flour	2 tablespoons	2 tablespoons	1 tablespoon
Tandaco Yeast	2 teaspoons	2 teaspoons	1¾ teaspoons

SETTING: WHOLEWHEAT RAPID: Light, Medium or Dark.

Dough

When the dough cycle is complete, remove the dough onto a lightly floured surface and knead for 1 minute by hand into a well-rounded form. Shape the dough following the recipe instructions.

CHART SHOWING SEQUENCE FOR DOUGH

DOUGH	1st knead	2nd knead	1st rise	Total Cycle Time: 1.10hrs
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PROCEDURE

1. Place ingredients into the bread pan, in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press SELECT button to - 12- 'Dough'.
5. Press START/Stop button.

At the end of the program, press Start/STOP button. Remove bread pan from the baking chamber and remove dough from the bread pan. Dough is now ready for hand shaping, rising and baking.

MAKE A MASTER DOUGH

White Bread Dough

INGREDIENTS:

Full-cream milk, scalded and cooled	330ml
Egg yolk	1 x 60g
Butter or oil	1½ tablespoons
Salt	1 teaspoon
Sugar	1½ tablepoonss
Bread flour	525g / 3½ cups
Bread improver	1 teaspoon
Tandaco Yeast	2¼ teaspoons

SETTING: DOUGH



Sweet Dough

INGREDIENTS:

Water	290ml
Egg, lightly beaten	1 x 60g
Butter or Oil	2 tablespoons
Salt	1 teaspoon
Sugar	2 tablespoons
Bread flour	525g / 3½ cups
Milk powder	3 tablespoons
Bread improver	1 teaspoon
Tandaco yeast	2¼ teaspoons

SETTING: DOUGH

Wholemeal Dough

INGREDIENTS:

Water	310ml
Oil	2 tablespoons
Salt	1 teaspoon
Sugar	2 tablespoons
Wholemeal plain flour	450g/ 3 cups
Gluten flour	2 tablespoons
Bread improver	1 teaspoon
Milk powder	2 tablespoons
Tandaco Yeast	2 ¹ / ₄ teaspoons

SETTING: DOUGH

Multigrain Dough

INGREDIENTS:

Water	320ml
Oil	2 tablespoons
Salt	1 teaspoon
Sugar	2 tablespoons
Bread flour	300g/ 2 cups
Wholemeal plain flour	150g/ 1 cup
Gluten flour	3 teaspoons
Bread improver	1 teaspoon
Milk powder	1 ¹ / ₂ tablespoons
Sunflower seeds	3 tablespoons
Kibble wheat	3 tablespoons
Whole linseeds	2 tablespoons
Sesame seeds	2 tablespoons
Cracked buckwheat	1 tablespoon
Tandaco Yeast	2 ¹ / ₄ teaspoons

SETTING: DOUGH

SHAPING IDEAS FOR MASTER DOUGHS:

Bread Rolls

1. Take a quantity of one of the Master dough recipes.
2. Divide dough into 16 equal pieces. Knead each piece and shape into a round.
3. Place rolls together on a lightly greased baking tray.
4. Loosely cover rolls with lightly greased plastic food wrap and stand in a warm area for 30 minutes or until doubled in size.
5. Remove plastic wrap, brush tops of rolls with milk.
6. Bake in a preheated oven at 200°C for 12-15 minutes or until cooked and golden brown.

Sticky Cinnamon Rolls

1. Take a quantity of Sweet Dough.
2. Roll dough out to a 40cm x 38cm square. Melt 3 tablespoons of butter. Brush half over dough. Combine 4 tablespoons brown sugar, 70g/ 1¹/₂ cup finely chopped pecan nuts with 1¹/₂ tablespoons ground cinnamon and sprinkle over rolled out dough.
3. Drizzle remaining melted butter over sugar mixture. Roll up widthwise and cut into 2cm thick slices.
4. Place on a greased baking tray, 5cm apart. Loosely cover with lightly greased plastic food wrap and stand in a warm area for 20 minutes or until doubled in size. Remove plastic wrap.
5. Bake in a preheated oven at 180°C for 25-30 minutes or until golden brown.
6. Brush with GELATINE GLAZE (recipe on page 58) whilst still hot, then drizzle with VANILLA GLAZE (recipe on page 58)

Wholewheat Honey Rolls

1. Replace the sugar in the Wholemeal Dough with 3 tablespoons honey.
2. Divide completed dough into 12 equal pieces. Knead each piece and shape into rounds.
3. Place rolls close together on a lightly greased baking tray.
4. Loosely cover rolls with lightly greased plastic food wrap and stand in a warm area for 50-60 minutes or until doubled in size.
5. Remove plastic wrap, brush tops of rolls with milk.
6. Bake in a preheated oven at 200°C for 12-15 minutes or until cooked and golden brown.
7. Brush with GELATINE GLAZE (recipe on page 58) while still hot, if desired.

Doughnuts

1. Take a quantity of Sweet Dough.
2. Turn out onto a lightly floured surface, roll out to 1 cm thickness. Cut into 5.5 cm rounds, using a pastry cutter.
3. Place a teaspoon of strawberry jam on half the rounds, top with remaining rounds. Press edges together with fingers and place onto greased trays. Cover with plastic food wrap and stand in a warm area until doubled in size. Remove plastic wrap.
4. Cook doughnuts in hot oil, a few at a time until golden brown and cooked through. Drain on absorbent paper.
5. Combine 1¹/₃ cup sugar with 1 tablespoon of ground cinnamon. Toss hot Doughnuts in sugar mixture. Serve while still warm.

TIP! when handshaping dough for rolls, weigh each piece of dough for more evenly sized results.

Apple Twist

1. Take a quantity of Sweet Dough.
2. Roll dough out into a 30 cm x 50 cm rectangle. Cut into 4 strips lengthwise.
3. Combine 300g can of pie apples, 4 tablespoons mixed dried fruit with 4 tablespoons of desiccated coconut then spoon down the centre of each strip. Fold in half lengthwise and seal edges by pressing together. Roll into a sausage shape.
4. Twist 2 strips together and place on a greased baking tray. Repeat with remaining strips.
5. Loosely cover lightly with greased plastic food wrap and stand in a warm area for 20 minutes or until doubled in size. Remove plastic wrap.
6. Bake in a preheated oven at 180°C for 20-25 minutes or until golden brown.
7. Slide twists onto a cake cooler. Brush with GELATINE GLAZE (recipe on page 58) whilst still hot. Stand for 5-10 minutes before serving.

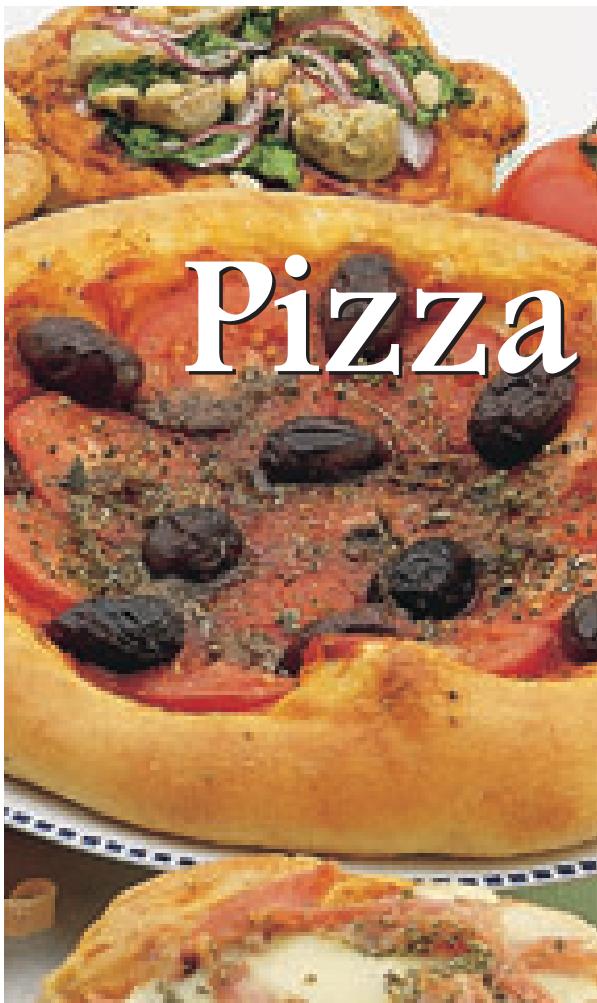
Hot Cross Buns

1. Include 1 tablespoon of ground cinnamon and 1 tablespoon ground mixed spice with dry ingredients when making the Sweet Dough recipe.
2. At the beep add 100g/ 1cup sultanas and 45g/ 1/4 cup mixed peel.
3. Divide dough into 18 pieces and shape into rounds. Place close together on a greased baking tray.
4. Loosely cover with lightly greased plastic food wrap and leave to stand in a warm area for 20 minutes or until doubled in size.
5. Blend together 2 tablespoons of water and 40g/ 1/4 cup plain flour until a smooth batter is formed. Spoon into a piping bag fitted with a small piping nozzle. Remove plastic wrap from rolls and pipe a cross onto each bun.
6. Bake in a preheated oven 190°C for 15-12 minutes or until golden brown.
7. Slide buns from baking tray onto a cake cooler. If desired, brush HOT CROSS BUN GLAZE (recipe on page 58) over hot buns. Stand 5-10 minutes before serving.

TIP: When handshaping dough for rolls, weigh each piece of dough for more evenly sized results.

Ham and Pickle Scrolls

1. Roll out half a quantity of Multigrain Dough to a rectangle approximately 25 cm x 40 cm. Measure half way across the width, lightly score with the point of a knife, down the entire length of the dough.
2. Spread 3 tablespoons of Mustard Pickles down one side of the score mark. Top with 3 slices of sandwich ham, cutting and overlapping to fit this area.
3. Roll up the dough lengthwise, as for a Swiss Roll, to encase the filling. Turn dough over and repeat with the same quantities of pickles and ham on the opposite half. Then roll dough in the same manner to reach opposite roll.
4. Trim the ends, then cut into 2.5cm slices. Place slices, cut side upwards, onto a lightly greased baking tray.
5. Cover with plastic food wrap and allow to stand in a warm area until doubled in size. Remove plastic wrap. Brush with milk.
6. Bake at 190°C for 20-25 minutes or until cooked and golden brown.



Doughs

Pizza Dough

INGREDIENTS:

Water	200ml
Olive oil	1 tablespoon
Salt	1 teaspoon
Bread flour	375g/2½ cups
Tandaco Yeast	1¾ teaspoons

SETTING: DOUGH

SUGGESTED TOPPINGS

Tomato paste, mushrooms, capsicums, onions, tomatoes, capers, pineapple pieces, olives, herbs, salami, ham, anchovies, sardines, cheese (i.e. grated mozzarella, Parmesan).

Handshaping

1. Roll dough on a lightly floured surface into a 25cm round for a thick based pizza or into 2 x 20cm rounds for a thinner based pizza.
2. Place onto a lightly greased baking tray. Spread or sprinkle pizza with selected pizza toppings.
3. Bake in a preheated oven at 200°C for 12-15 minutes or until base is cooked and topping heated through.

The Dough setting is suitable for all your favourite pizza and focaccia recipes.

CHART SHOWING SEQUENCE FOR PIZZA DOUGH

PIZZA DOUGH	1st knead	2nd knead	1st rise	Total Cycle Time: 45min
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PROCEDURE

1. Place ingredients into the bread pan, in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press SELECT button to - 11 - 'Pizza Dough'.
5. Press START/Stop button.

At the end of the program, press START/Stop button. Remove bread pan from the baking chamber and remove dough from the bread pan. Dough is now ready for handshaping, rising and baking.

Focaccia

INGREDIENTS:

Water	250ml
Olive oil	2 tablespoons
Salt	1 teaspoon
Sugar	2 teaspoons
Bread flour	450g/3 cups
Tandaco Yeast	2 teaspoons

SETTING: DOUGH

TOPPING

Olive oil	3 tablespoons
Rock salt	3 tablespoons
Black Olives, sliced	4 tablespoons

Handshaping

For a thick Focaccia

1. Press dough into a lightly greased 19cm x 29cm lamington pan.
2. Loosley cover with lightly greased plastic food wrap and stand in a warm area for 30 minutes or until doubled in size.
3. Remove plastic wrap, brush dough with olive oil and sprinkle with rock salt and olives.
4. Bake in a preheated oven 200°C for 30-25 minutes or until golden brown.

For a thinner Focaccia

1. Roll dough on a lightly greased baking tray until 2cm thick. Prepare as for a thick Focaccia.



Just Jam

If you love the taste of freshly baked bread you'll love the taste and flavour of homemade jam using the Bread Master Big Loaf.

CHART SHOWING SEQUENCE FOR JAM

JAM Preheat | Knead (mix) | Total cycle Time: 1.20 hrs

All recipes use local ingredients and Australian Standard Metric measuring tools (cup, spoons and weighing scales) for accuracy.

'Jam Setta' is a jam setting mixture. It contains the ingredient 'pectin' which is a naturally occurring substance found in fresh fruit. It is this pectin in fruit which when cooked produces a gel. The addition of 'Jam Setta' in our recipes ensure a thicker setting action occurs. This product is available at most supermarkets in 50g sachets.

New Zealand only:

Substitute the 'Jam Setta' quantities in the recipes with 'King Jam Setting Mix'.

Jam Cycle Instructions

For Best Results:

- Always use the exact amount of sugar, fruit and Jam Setta. Do not reduce sugar stated in recipes or use substitutes.
- Use only fresh, ripe fruit for best flavour and natural pectin level.
- Do not puree fruit. Jam should contain pieces of fruit. Fruit can be chopped with a food processor, using a pulse action.
- Recipes should not exceed 3½ cups.
- Weigh fruit after slicing.
- Remove stems or pits from fruit before slicing.

PROCEDURE

1. With kneading blades in position inside the bread pan, add the chopped fruit to the bread pan. Add the remaining ingredients.
2. Insert bread pan into the Bread Master Big Loaf and close lid.
3. Press SELECT button to -8 - 'Jam'.
4. Press START/STOP button.
5. The Bread Master Big Loaf will preheat for 15 minutes before any movement occurs in the pan. After pre-heating, the jam will be heated and mixed for approximately 65 minutes. The entire cycle takes 1.20 hours.
6. The Bread Master Big Loaf will beep when the cycle is complete.
7. Press Start/STOP button, use OVEN MITTS to remove the bread pan.
8. Pour the hot jam into warm, dry, sterilized jars, leaving 1.25 cm from the top of the jar. Seal immediately and label. Jam will thicken upon cooling and storage.

Preparation of Jars for Jam

Soak jars in warm water until label is easy to remove. Remove any wet cardboard liners from lids of jars. Wash jars and lids well in hot, soapy water. Rinse well in hot water, do not wipe dry. Place jars and metal lids onto an oven tray. Place into a preheated oven 100°C for 15-20 minutes or until completely dry. Remove from oven using oven mitts and use immediately.

 The Preset timer cannot be used for the
NOTE! jam selection

Mixed Berry Jam

INGREDIENTS:

Strawberries, hulled & chopped	250g
Blackberries	125g
Raspberries	125g
Sugar	1 $\frac{2}{3}$ cups
Lemon juice	2 tablespoons
Jam Setta	2 teaspoons

SETTING: JAM

Mango & Peach Jam

INGREDIENTS:

Peaches, deseeded & chopped finely	250g
Mango flesh, finely chopped	250g
Sugar	1 $\frac{1}{2}$ cups
Lemon juice	2 tablespoons
Jam Setta	2 teaspoons

SETTING: JAM

Spiced Pear & Plum Jam

INGREDIENTS:

Plums, deseeded & finely chopped	250g
Pears, peeled & finely chopped	250g
Sugar	1 $\frac{2}{3}$ cups
Mixed spice	1/4 teaspoon
Lemon juice	2 tablespoons
Jam Setta	2 teaspoons

SETTING: JAM

Tomato & Pineapple Jam

INGREDIENTS:

Tomatoes, peeled, seeded & finely chopped	300g
Pineapple flesh, finely chopped	200g
Sugar	1 $\frac{1}{2}$ cups
Lemon juice	2 tablespoons
Jam Setta	2 teaspoons

SETTING: JAM

Strawberry Jam

INGREDIENTS:

Strawberries, hulled & chopped	500g
Sugar	1 $\frac{2}{3}$ cups
Lemon juice	2 tablespoons
Jam Setta	2 teaspoons

SETTING: JAM

Plum Jam

INGREDIENTS:

Blood plums, peeled deseeded & chopped	600g
Sugar	1 $\frac{1}{2}$ cups
Lemon juice	2 tablespoons
Jam Setta	2 teaspoons

SETTING: JAM

Apricot & Pineapple Jam

INGREDIENTS:

Dried apricots, roughly chopped	300g
Pineapple flesh, finely chopped	200g
Sugar	1½ cups
Lemon juice	2 tablespoons
Jam Setta	2 teaspoons

SETTING: JAM

Two Fruit Marmalade

INGREDIENTS:

Oranges, sliced thinly	425g
Lemons, sliced thinly	125g
Sugar	1⅔ cups
Lemon juice	2 tablespoons
Jam Setta	2 teaspoons

SETTING: JAM

Create your own jam recipes

INGREDIENTS:

500g chopped fruit of your choice
1½ to 1⅔ cups of sugar, depending on the
pectin level of the fruit
2 tablespoons lemon juice
2 teaspoons Jam Setta

SETTING: JAM

 NOTE!

The gel, texture, flavour, aroma and
colour of the cooled jam may vary when
compared to commercially made jams.
The natural pectin, ripeness, juiciness
etc of the fruit used will influence the
finished product.

 NOTE!

Due to the natural pectin of some fruits, if
the jam appears to be thickening before
the total cooking time has elapsed and
no further cooking is required, press the
Start/STOP button then complete the
bottling procedure.

Glazes &

Butters

The following Glazes and Butters are easy and quick to prepare and will enhance the flavour of your breads.

GLAZES

PROCEDURE

Place glaze ingredients into a small mixing bowl and combine well. When bread has finished baking, press Start/STOP. Remove bread from Breadmaster Big Loaf and bread pan. Cool on rack.

Chocolate Glaze

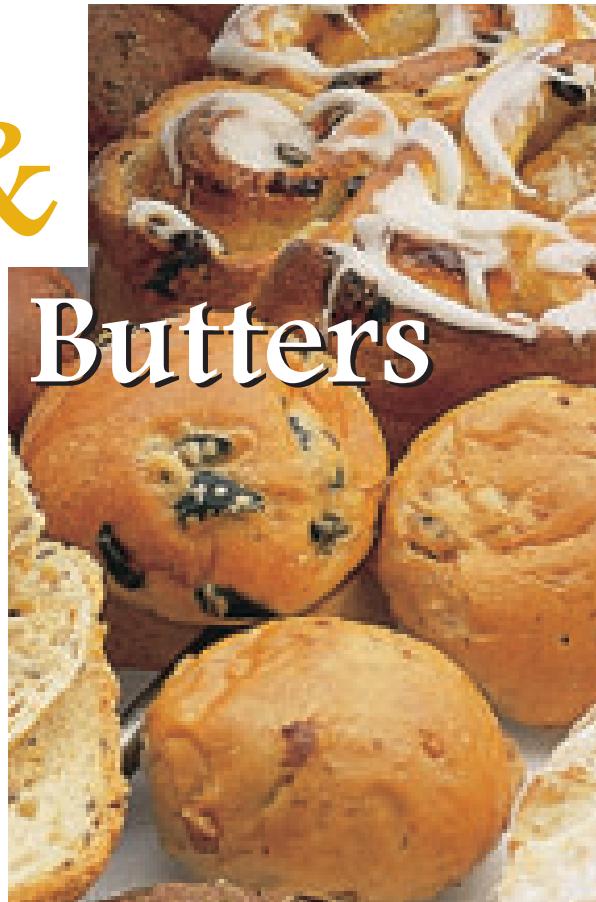
2 tablespoons butter or margarine, melted
2/3 cup icing sugar
1 tablespoon cocoa
1/2 teaspoon vanilla essence
1 tablespoon milk
Combine ingredients until smooth and thin enough to drizzle.

Hot Cross Bun & Brown Bun Glaze

1/2 cup icing sugar
1/4 teaspoon allspice
1/4 teaspoon ground cinnamon
1 tablespoon water
Combine ingredients until smooth and thin enough to drizzle.

Citrus Glaze

1/2 cup icing sugar
1 teaspoon grated lemon rind
1 teaspoon grated orange rind
1 tablespoon lemon or orange juice
Combine ingredients until smooth and thin enough to drizzle.



Vanilla Glaze

1/2 cup icing sugar
1/2 teaspoon vanilla essence
2 teaspoons milk
Combine ingredients until smooth and thin enough to drizzle.

Gelatine Glaze

3 tablespoons water
1 1/2 tablespoons sugar
3 teaspoons gelatine
Place ingredients in a small saucepan, stir over a low heat until sugar and gelatine dissolves. Brush over hot bread.

Egg Glaze/Seeds on Top

1 x 60g egg, lightly beaten
2-3 tablespoons water
Seeds, eg. poppy, sesame, etc
Combine egg and water until smooth. Do not whisk. Open the lid at 15 minutes before the end of the baking cycle, brush glaze over bread. Sprinkle with seeds if desired. Close the lid.

ICING

Coconut Icing

125g/ $\frac{3}{4}$ cup icing sugar
3 teaspoons butter
 $\frac{1}{2}$ teaspoon vanilla essence
4 tablespoons desiccated coconut
3-4 tablespoons hot water
Combine icing sugar, butter, vanilla essence, coconut and enough water to mix to a thin consistency. Spread icing on buns etc. while they are still warm.

BUTTERS

PROCEDURE

Place ingredients into a small mixing bowl and combine well.
Spread over sliced bread.

Ginger-Pecan Butter

125g butter
 $1\frac{1}{2}$ tablespoons ground ginger
 $\frac{1}{3}$ cup pecans, finely ground
1 tablespoon brown sugar
 $\frac{1}{2}$ teaspoon allspice

Garlic Butter

125g butter, softened
2 garlic cloves, crushed
Salt & pepper

Lemon Butter

125g butter, softened
2 teaspoons lemon juice
1 teaspoon finely grated lemon rind
Cayenne pepper

Herb Butter

125g butter, softened
2 tablespoons finely chopped fresh herbs
eg., parsley, chives, rosemary, basil
Salt and pepper

Mustard Butter

125g butter, softened
3 tablespoons prepared mustard
 $\frac{1}{2}$ teaspoon black pepper

Yeast Free and Muffin Breads

CHART SHOWING SEQUENCE FOR YEAST FREE

YEAST FREE	1st knead	2nd knead	1st rise	Total cycle time:
				1.44 hrs

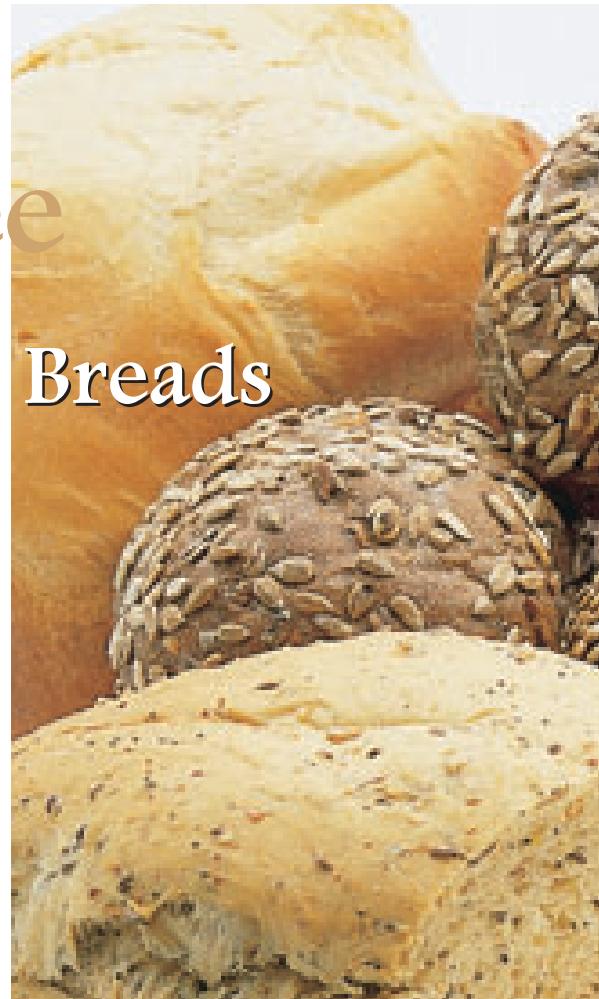
All recipes use local Australian ingredients and Australian Standard Metric measuring tools (cup, spoons and weighing scales) for accuracy. There will be a weight variance in each baked loaf in this section.

NOTE! The Preset Timer cannot be used for recipes in this section. The raising agents used in place of yeast in these recipes could be prematurely activated and prevent the loaf from rising.

NOTE! All ingredients must be at room temperature. Add ingredients in the order listed in the recipe.

Yeast Free Bread is a simple bread and is made using baking powder as the main raising agent (it does not have the same strength as yeast). The following recipes will give Damper or Muffin-Style Breads, which will be heavy in texture and not as highly risen as yeasted breads.

To ensure a well baked loaf is achieved, check the dough in the first five minutes of kneading. If the dough is too slack and running down onto the base of the pan, add small amounts of flour or bread mix to ensure the dough forms into a round ball. If the dough is too slack it may give the baked loaf the appearance of being overcooked/laminated on the base and having a heavy, doughy top. If the dough is too dry just add 1-2 teaspoons of water extra.



Plain Yeast Free Breads

PROCEDURE

1. Add liquid ingredients to bread pan.
2. Sift dry ingredients and add to bread pan. Lock bread pan into baking chamber.
3. Press SELECT button to - 7 - 'Yeast Free Bread'. Use 1.25kg loaf size and Medium crust colour.
4. Press START/Stop button.
5. With machine still running, use a plastic spatula to scrape mixture from the sides, corners and base of bread pan.
6. After ingredients have mixed together well, close the lid and leave Bread Master Big Loaf to complete cycle.

When baking is complete, press Start/STOP button. Remove bread from Bread Master Big Loaf and bread pan. Cool on rack

Plain White Damper

Liquid Ingredients

Water	390ml
Oil	3 tablespoons

Dry Ingredients

Bread flour	675g/ 4½ cups
Bread improver	1 teaspoon
Sugar	2 tablespoons
Salt	1 teaspoon
Milk powder	2 tablespoons
Baking powder	6½ teaspoons

SETTING: YEAST FREE

Flavoured Yeast Free Breads

PROCEDURE

1. Add liquid ingredients to bread pan.
2. Sift dry ingredients and add to bread pan. Lock bread pan into baking chamber.
3. Press SELECT button to - 7 - 'Yeast Free'.
4. Press START/Stop button
5. With machine still running, add Additions. Use a plastic spatula to scrape mixture from the sides, corners and base of bread pan.
6. When ingredients have mixed together well, close the lid and leave Bread Master Big Loaf to complete cycle.

After baking is complete, press Start/STOP button. Remove bread from Bread Master Big Loaf and bread pan. Cool on rack.

Sun Dried Tomato & Pesto Bread

Liquid Ingredients

Full-cream milk	250ml
Oil from sun dried tomatoes	3 tablespoons
Eggs	3 x 60g
Bottled Pesto	4 tablespoons

Dry Ingredients

White bread flour	225g/ 1½ cups
Self raising flour	225g/ 1½ cups
Sugar	3 tablespoons
Bread improver	1 teaspoon
Salt	1 teaspoon
Baking powder	3 teaspoons
Bicarbonate of soda	1 teaspoon

Additions

Bottled sun dried tomatoes, well drained & chopped	5 tablespoons
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SETTING: YEAST FREE

Fresh Herb & Cheese bread

Liquid Ingredients

Buttermilk	520ml
Garlic oil	2 tablespoons
Eggs	3 x 60g
Wholegrain mustard	3 tablespoons

Dry Ingredients

White bread flour	675g/ 4½ cups
Bread improver	1 teaspoon
Salt	1½ teaspoon
Baking powder	3 teaspoons
Bicarbonate of soda	1 teaspoon

Additions

Grated tasty cheese	95g/ ½ cup
Chopped fresh herbs	5 tablespoons

SETTING: YEAST FREE

Apricot & Macadamia Muffin Bread

Liquid Ingredients.

Full-cream milk	60ml
Natural yogurt	3 tablespoons
Eggs	2 x 60g
Orange marmalade	2 tablespoons

Dry Ingredients

White bread flour	225g/ 1½ cups
Self-raising flour	265g/ 1¾ cups
Bread improver	1 teaspoon
Sugar	165g/ ¾ cup
Baking powder	3 teaspoons
Chopped Macadamia nuts	5 tablespoons

Additions

Chopped dried apricots	125g/ ¾ cup
Boiling water	185ml
Bicarbonate of soda	1 teaspoon
Combine apricots, water and bicarbonate of soda, allow to cool before making bread.	

SETTING: YEAST FREE

Rye & Sultana bread

Liquid Ingredients

Buttermilk	500ml/ 2 cups
Treacle	6 tablespoons
Balsamic vinegar	1 teaspoon

Dry Ingredients

White bread flour	150g/ 1 cup
Wholemeal plain flour	150g/ 1 cup
Rye flour	140g/ 1 cup
Bread improver	1 teaspoon
Salt	1 teaspoon
Bicarbonate of soda	2 teaspoons

Additions

Sultanas	140g/ ¾ cup
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SETTING: YEAST FREE

Soda Bread

Liquid Ingredients

Buttermilk	625ml/ 2½ cups
Oil	3 tablespoons

Dry Ingredients.

Bread flour	675g/ 4½ cups
Bread improver	1 teaspoon
Salt	1 teaspoon
Bicarbonate of soda	1 teaspoon
Baking powder	3 teaspoons

SETTING: YEAST FREE

Pumpkin Orange & Prune Muffin Bread

Liquid Ingredients

Full-cream milk	100ml
Butter, melted	4 tablespoons
Cooked mashed pumpkin	280g/ 1 cup
Eggs	3 x 60g

Dry Ingredients

Bread flour	187g/ 1¼ cups
Self-raising flour	225g/ 1½ cups
Bread improver	1 teaspoon
Baking powder	2 teaspoons
Bicarbonate of soda	¾ teaspoon
Sugar	250g/ 1 cup
Mixed spice	2 teaspoons
Grated orange rind	1 tablespoon

Additions

Chopped prunes	175g/ 1 cup
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SETTING: YEAST FREE

Banana & Date Muffin Bread

Liquid Ingredients

Full-cream milk	100ml
Butter, melted	4 tablespoons
Mashed banana	265g/ 1 cup
Eggs	3 x 60g

Dry Ingredients

Bread flour	190g/ 1 $\frac{1}{4}$ cups
Self- raising flour	225g/ 1 $\frac{1}{2}$ cups
Bread improver	1 teaspoon
Brown sugar	220g/1 $\frac{1}{4}$ cups
Baking powder	2 teaspoons
Bicarbonate of soda	$\frac{3}{4}$ teaspoon
Mixed spice	1 tablespoon

Additions

Chopped dates	80g/ $\frac{1}{2}$ cup
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SETTING: YEAST FREE

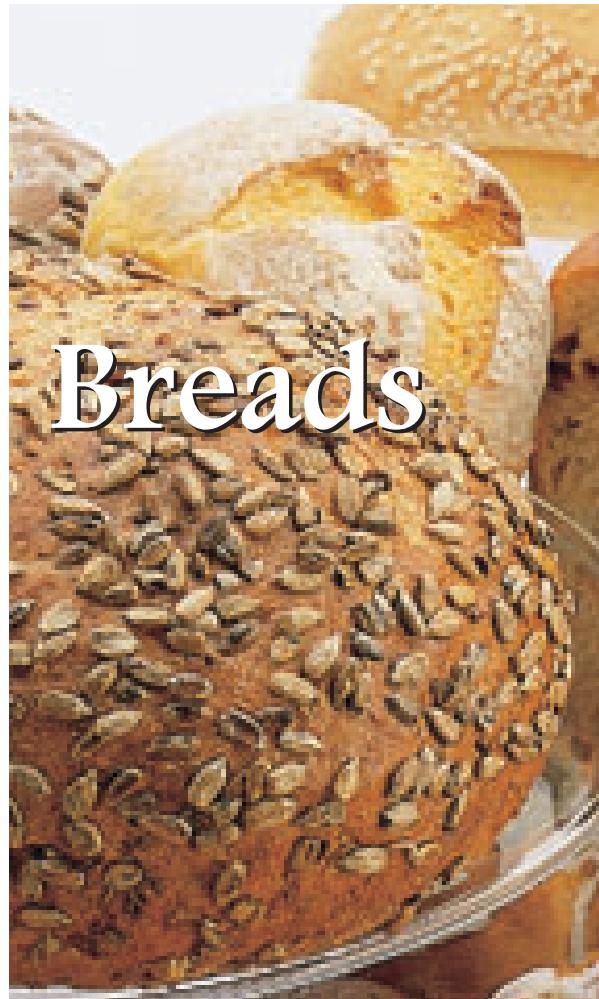
Gluten Free

All recipes use local ingredients and Australian Standard Metric measuring tools (cup, spoons and weighing scales) for accuracy. The weight of the baked bread in this section will be more than that of the Wheat Bread, due to the ingredient properties used in each recipe.

Your Breville Bread Master Big Loaf has been developed to make Gluten Free Bread with ease. The following recipes have been developed without using any grains or ingredients that contain gluten. Therefore, these recipes are suitable for people with specific food allergies or intolerances.

Making gluten free bread is different from traditional baking, therefore it is important to carefully read the following information:

- Always use the ingredients specified in recipes for successful gluten free baking.
- For information on the availability of gluten free ingredients (such as Guar or Xanthan gum) contact the Coeliac Society in your state.
- Ensure that the flour is gluten free. Buy it from a reliable source to ensure freshness.
- Check with the yeast manufacturer to ensure that the yeast is gluten free. Only use active dry yeast when making these recipes.
- Ensure that the vinegar used is gluten free. Vinegar helps to strengthen the dough to rise better.



- Guar Gum is a powdery substance with a similar function to Xanthan Gum. It is high in fibre and can sometimes have a laxative effect on people with sensitive digestive systems. Guar gum is food additive 412.
- Xanthan Gum is a fine creamy white powder, and acts as a substitute for gluten and gives structure to the bread so that the dough will rise. Xanthan Gum is food additive number 415.
- Lactose Intolerance: the milk powder may be substituted with a soy milk powder but may result in a heavier loaf. Coconut powder can also be used as a substitute and will give a pleasant flavour.
- Follow the directions for each recipe carefully. As the preparation is different from automatic bread making the preset timer cannot be used when making these recipes.

PLAIN GLUTEN FREE BREADS

PROCEDURE

1. Mix liquid ingredients together in a bowl. (Do not use electric mixer as this will aerate the mixture.)
2. Mix dry ingredients together in a large bowl. Using a pliable spatula, combine liquid and dry ingredients. Mix to a soft dough ensuring all ingredients are well combined.
3. Spoon dough into bread pan, pressing down with a spatula after each spoonful, to eliminate air bubbles. Lock bread pan into baking chamber.
4. Press SELECT button to - 1 - 'Basic Bread'
5. Press LOAF button to 1kg loaf size.
6. Press CRUST button to Dark or Light setting if required.
7. Press START/Stop button.

After baking, press Start/STOP button. Remove bread from Bread

Master Big Loaf and bread pan. Cool on rack.

Brown and White Rice Bread

Liquid Ingredients

Water	450ml
Oil	3 tablespoons
Eggs	3 x 60g
Vinegar	1 teaspoon

Dry Ingredients

White rice flour	405g/ 2 ¹ / ₄ cups
Brown rice flour	180g/ 1 cup
Guar gum	1 ¹ / ₂ tablespoons
Sugar	3 tablespoons
Salt	1 ¹ / ₂ teaspoons
Milk powder	3 tablespoons
Tandaco yeast	2 teaspoons

SETTING: BASIC : Medium

LOAF SIZE: 1kg

Mock Light Rye Bread

Liquid Ingredients

Water	450ml
Oil	3 tablespoons
Eggs	3 x 60g
Vinegar	1 teaspoon

Dry Ingredients

White rice flour	405g/ 2 ¹ / ₄ cups
Brown rice flour	180g/ 1 cup
Guar gum	1 ¹ / ₂ tablespoons
Dark brown sugar	4 tablespoons
Salt	1 ¹ / ₂ teaspoons
Milk powder	3 tablespoons
Carraway seeds	2 tablespoons
Tandaco yeast	2 teaspoons

SETTING: BASIC : Medium

LOAF SIZE: 1kg.

Flavoured Gluten Free Breads

PROCEDURE

1. Mix liquid ingredients together in a bowl. (Do not use electric mixer as this will aerate the mixture).
2. Mix dry ingredients together in a large bowl. Using a pliable spatula, combine liquid and dry ingredients. Mix to a soft dough ensuring all ingredients are well combined. Fold in Additions.
3. Spoon dough into bread pan, pressing down with a spatula after each spoonful, to eliminate air bubbles. Lock bread pan into baking chamber.
4. Press SELECT button to - 1- 'Basic Bread'
5. Press LOAF button to 1kg.
6. Press CRUST button to 'Dark' or 'Light' setting if required.
7. Press START/Stop button.

After baking, press Start/STOP button. Remove bread from Bread Master Big Loaf and bread pan. Cool on rack.

Spicy Sultana Bread

Liquid Ingredients

Water	450ml
Oil	3 tablespoons
Eggs	3 x 60g
Vinegar	1 teaspoon

Dry Ingredients

White rice flour	405g/ 2 ¹ / ₄ cups
Brown rice flour	180g/ 1 cup
Guar gum	1 ¹ / ₂ tablespoons
Sugar	3 tablespoons
Salt	1 ¹ / ₂ teaspoons
Milk powder	3 tablespoons
Mixed spice	3 teaspoons
Tandaco yeast	2 teaspoons

Additions

Sultanas	130g/ ³ / ₄ cup
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SETTING: BASIC : Medium.

LOAF SIZE: 1kg

Cheesy Cheddar Bread

Liquid Ingredients

Water	400ml
Oil	1 tablespoon
Eggs	3 x 60g
Vinegar	1 teaspoon

Dry Ingredients

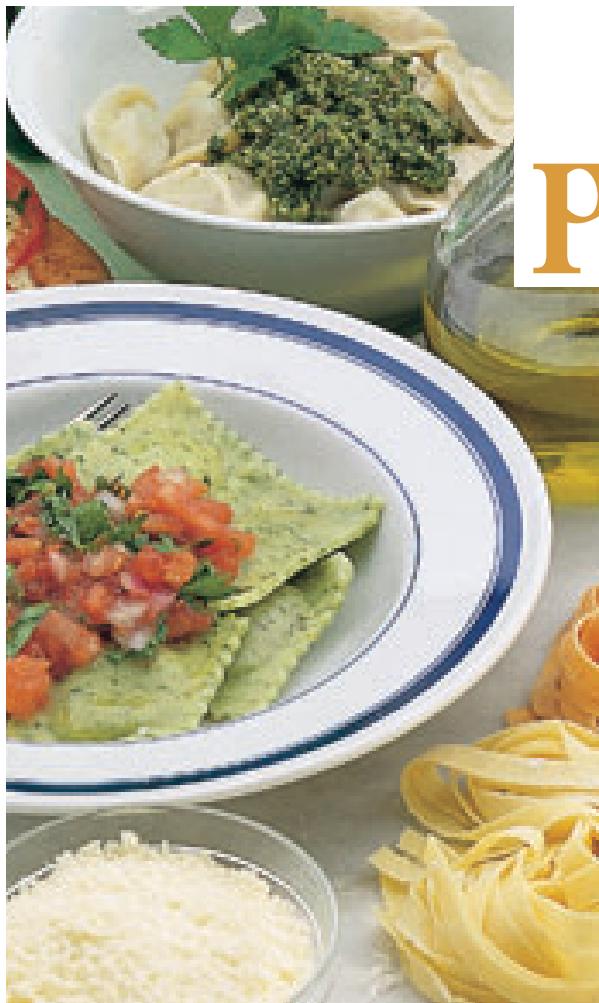
White rice flour	405g/ 2 ¹ / ₄ cups
Brown rice flour	180g/ 1 cup
Guar gum	1 ¹ / ₂ tablespoons
Sugar	3 tablespoons
Salt	1 teaspoon
Milk powder	3 tablespoons
Tandaco yeast	2 teaspoons

Additions

Grated Cheddar cheese	180g/ 1 ¹ / ₂ cups
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SETTING: BASIC : Light, Medium or Dark.

LOAF SIZE: 1kg



Pasta Dough

Pasta Dough

INGREDIENTS

Water	220ml
Olive Oil	1 tablespoon
Salt	1½ teaspoons
Plain flour	300g/ 2 cups
Semolina	170g/ 1 cup

SETTING: PASTA

Egg Pasta Dough

INGREDIENTS

Eggs, lightly beaten	5 x 60g
Olive Oil	1 tablespoon
Salt	1 teaspoon
Plain flour	300g/ 2 cups
Semolina	170g/ 1 cup

SETTING: PASTA

Tomato Pasta

INGREDIENTS

Water	100ml
Tomato paste	2 tablespoons
Eggs, lightly beaten	3 x 60g
Olive Oil	1 tablespoon
Salt	1 teaspoon
Plain flour	300g/ 2 cups
Semolina	170g/ 1 cup

SETTING: PASTA

PROCEDURE:

1. Place ingredients into bread pan, in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press the SELECT button to - 10 - 'Pasta'.
5. Press START/Stop button.
6. At the end of the program, press Start/STOP. Remove bread pan from the baking chamber and remove Pasta dough. Dough is now ready for hand shaping or placing through a Pasta Extruder.

NOTE! If the pasta dough appears too sticky or soft, knead dough with additional flour until dough is smooth to touch.

Lamb and Coriander Ravioli

INGREDIENTS

Pasta dough	1 Qty
<i>Lamb filling</i>	
Lean lamb mince	315g
Minced garlic	1 teaspoon
Grated fresh Parmesan cheese	1 tablespoon
Finely chopped fresh coriander	1 teaspoon
Ground nutmeg	1/4 teaspoon
Freshly ground black pepper	1/4 teaspoon

Handshaping:

Divide dough into two equal portions. Roll out each portion to a square approximately 30cm x 30cm,

Place filling ingredients in a mixing bowl, mix well to combine.

Place teaspoons of filling 5cm apart over one of the pasta squares. Brush edges and between filling lightly with water and top with remaining pasta square. Press firmly between fillings and along edges and cut into squares using a pastry wheel. Sprinkle ravioli with a little flour.

Cook ravioli in boiling water (several pieces at a time) in a large saucepan for 5 minutes or until just tender. Using a slotted spoon drain the ravioli and transfer to serving bowls. Serve tossed with your favourite sauce.

Pumpkin Gnocchi

INGREDIENTS

Pumpkin, peeled and grated	500g
Plain flour	200g/ 1 1/3 cups
Eggs, lightly beaten	2 x 60g
Salt	1 teaspoon
Freshly ground black pepper	1 teaspoon
Snipped fresh chives	2 tablespoons

Handshaping:

Place the dough onto a floured surface, knead lightly then divide into six portions.

Roll each portion into a long sausage shape. Cut into 1.5-2cm pieces and press each piece with the outside of a fork to give the traditional gnocchi pattern.

Cook gnocchi in boiling water (several pieces at a time) for about 3 minutes, or until pieces rise to the surface. Using a slotted spoon, drain the gnocchi and transfer to serving bowls. Serve, tossed with your favourite sauce.

Gnocchi

INGREDIENTS

Potatoes, peeled, boiled, well drained and mashed	500g
Butter	1 tablespoon
Plain flour	200g/ 1 1/3 cups
Eggs, lightly beaten	2 x 60g
Salt	1 teaspoon
Freshly ground black pepper	1 teaspoon



Prepackaged Mixes

These convenient BREAD MIXES are available nationally in supermarkets and at some bulk outlets. They are available in various sized packaging and should not be confused with BREAD FLOUR. Bread mixes contain high-protein bread flour, sugar, salt, milk powder, oil and other ingredients such as bread improvers. Usually only the addition of water and yeast is necessary, however some results are improved by adding extra oil.



NOTE!

Properties of the bread mixes can alter on a seasonal or storage basis, so it may be necessary to adjust the water and flour ratio. So check the dough in the first ten mintes of kneading by opening the lid - if the dough is too dry add 1-2 teaspoons of water extra - if the dough is too sticky add up to a tablespoon of bread mix extra. The dough should be forming into a smooth round ball.

White prepackaged bread mix recipes

All recipes use local ingredients and Australian Standard Metric measuring tools (cup, spoons and weighing scales) for accuracy in producing 1.25kg, 1kg & 750g loaves of bread.

PROCEDURE

1. Place ingredients into bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press SELECT button to the desired setting as specified in recipes below.
5. Press LOAF button to 1kg or 750g setting if required.
6. Press CRUST button to Dark or Light setting if required.
7. Press START/Stop button.

After baking, press Start/STOP button. Remove bread from Bread Master Big Loaf and bread pan. Cool on rack.



NOTE!

Basic or Basic Rapid setting can be used for the white bread mix recipes. However loaves baked on the Basic Rapid will not be as highly risen as those baked on the Basic setting. Light, Medium or Dark crust may be selected as preferred

Defiance White Bread Mix

INGREDIENTS	1.25kg	1kg	750g
Water	410ml	330ml	250ml
Bread mix	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Defiance yeast	1 $\frac{1}{3}$ teaspoons	1 $\frac{1}{3}$ teaspoons	1 $\frac{1}{3}$ teaspoons

SETTING: BASIC or BASIC RAPID

Light, Medium or Dark.

Kitchen Collection White Bread Mix

INGREDIENTS	1.25kg	1kg	750g
Water	450ml	360ml	270ml
Bread mix	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Kitchen Collection yeast	2 $\frac{1}{2}$ teaspoons	2 $\frac{1}{2}$ teaspoons	2 teaspoons

SETTING: BASIC or BASIC RAPID

Light, Medium or Dark.

Lowan Crusty White Bread Mix

INGREDIENTS	1.25kg	1kg	750g
Water	450ml	360ml	270ml
Bread mix	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Lowan yeast	2 teaspoons	2 teaspoons	1 $\frac{1}{2}$ teaspoons

SETTING: BASIC or BASIC RAPID

Light, Medium or Dark

BREAD MIXES TIP! Substituting a tablespoon of water with a tablespoon of oil will give a more tender crumb and a browner, crispier crust.

Grain Prepackaged Bread Mixes

All recipes use local ingredients and Australian Standard Metric measuring tools (cup, spoons and weighing scales) for accuracy in producing 1.25kg, 1kg & 750g loaves of bread.

PROCEDURE

1. Place ingredients into bread pan, in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press SELECT button to desired setting as specified in recipes below.
5. Press LOAF button to the 1kg or 750g setting if required
6. Press CRUST button to Dark or Light if required.
6. Press START/Stop button.

After baking, press Start/STOP button. Remove bread from Bread Master Big Loaf and bread pan. Cool on rack.

 Wholewheat or Wholewheat Rapid setting can be used for grain bread mix unless stated otherwise in recipes. However loaves baked on the Rapid setting will not be as highly risen as those baked on the Wholewheat setting. Light, Medium or Dark crust may be selected as preferred.

TIP! A lighter textured bread can be achieved by using the Basic setting. Substituting a tablespoon of water with a tablespoon of oil will give a more tender crumb and browner crisper crust.

Defiance Grain Bread Mix

INGREDIENTS	1.25kg	1kg	750g
Water	410ml	330ml	250ml
Bread mix	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Defiance yeast	1½ teaspoons	1½ teaspoons	1½ teaspoons

SETTING: WHOLEWHEAT, WHOLEWHEAT RAPID or BASIC

Light, Medium or Dark

Kitchen Collection Grain Bread Mix

INGREDIENTS:	1.25kg	1kg	750g
Water	430ml	340ml	250ml
Bread mix	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Kitchen Collection yeast	2½ teaspoons	2½ teaspoons	2 teaspoons

SETTING: WHOLEWHEAT, WHOLEWHEAT RAPID or BASIC

Light, Medium or Dark

Lowan Grain Bread Mix

INGREDIENTS:	1.25kg	1kg	750g
Water	450ml	360ml	270ml
Bread mix	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Lowan Yeast	2 teaspoons	2 teaspoons	1½ teaspoons

SETTINGS: WHOLEWHEAT, WHOLEWHEAT RAPID or BASIC

Light, Medium or Dark

Wholemeal Prepackaged Bread Mixes

All recipes use local ingredients and Australian Standard Metric measuring tools (cup, spoons and weighing scales) for accuracy in producing 1.25kg, 1kg & 750g loaves of bread.

PROCEDURE

1. Place ingredients into bread pan, in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press SELECT button to the desired setting as specified in recipes below.
5. Press LOAF button to 1kg or 750g setting if required.
6. Press CRUST button to Dark or Light if required.
7. Press START/Stop button.

After baking, press Start/STOP. Remove bread from Bread Master Big Loaf and bread pan. Cool on rack.



Wholewheat or Wholewheat Rapid setting can be used for wholemeal bread mix recipes. Light, Medium or Dark crust may be selected as preferred.

NOTE!

Defiance Wholemeal Bread Mix

INGREDIENTS:	1.25kg	1kg	750g
Water	410ml	330ml	250ml
Bread mix	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Defiance yeast	1½ teaspoons	1½ teaspoons	1½ teaspoons

SETTING: WHOLEWHEAT or WHOLEWHEAT RAPID

Light, Medium or Dark.

Kitchen Collection Wholemeal Bread Mix

INGREDIENTS	1.25kg	1kg	750g
Water	490ml	390ml	290ml
Bread mix	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Kitchen Collection yeast	2½ teaspoons	2¼ teaspoons	2 teaspoons

SETTING: WHOLEWHEAT or WHOLEWHEAT RAPID

Light, Medium or Dark.

Lowan Wholemeal Bread Mix

INGREDIENTS	1.25kg	1kg	750g
Water	450ml	360ml	270ml
Bread mix	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Lowan yeast	2 teaspoons	2 teaspoons	1½ teaspoons

SETTING: WHOLEWHEAT or WHOLEWHEAT RAPID

Light, Medium or Dark.

Lowan Rye Bread Mix

INGREDIENTS:	1.25kg	1kg	750g
Water	450ml	360ml	270ml
Bread mix	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Lowan yeast	2 teaspoons	2 teaspoons	1½ teaspoons

SETTING: WHOLEWHEAT, WHOLEWHEAT RAPID or BASIC
Light, Medium or Dark.

Fruit Bun Loaf Prepackaged Bread Mixes

All recipes use local ingredients and Australian Standard Metric measuring tools (cup, spoons and weighing scales) for accuracy in producing 1.25kg, 1kg & 750g loaves of bread.

PROCEDURE

1. Place ingredients into bread pan, in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press SELECT button to the desired setting as specified in the recipes below.
5. Press LOAF button to 1kg or 750g setting if required.
6. Press CRUST button to Dark or Light if required.
7. Press START/Stop button.

After baking, press Start/STOP button. Remove bread from Bread Master Big Loaf and bread pan.

Cool on rack.



NOTE! Sweet, Basic or Basic Rapid setting can be used for fruit bun loaf bread mix recipes. Light, Medium or Dark crust may be selected as preferred. However, due to the higher sugar content provided by the dried fruit it is recommended to use the Medium crust setting.

Defiance Bun Loaf Bread Mix

INGREDIENTS:	1.25kg	1kg	750g
Water	410ml	330ml	250ml
Bread mix	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Defiance yeast	1½ teaspoons	1½ teaspoons	1½ teaspoons

ADD AT THE BEEP:

Dried fruit	200g/ 1 cup	150g/ ¾ cup	100g/ ½ cup
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SETTING: SWEET: Light, Medium or Dark.

Lowan Fruit Bun Bread Mix

INGREDIENTS:	1.25kg	1kg	750g
Water	450ml	380ml	290ml
Bread mix	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Lowan yeast	2 teaspoons	2 teaspoons	1½ teaspoons
ADD AT THE BEEP:			
Dried fruit	150g/ 1cup	100g/ ¾ cup	75g/ ½ cup

SETTING: SWEET: Light, Medium or Dark

New Zealand Customers Only

Elfin White Bread Mix

INGREDIENTS:	1.25kg	1kg	750g
Water	410ml	330ml	250ml
Bread mix	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Elfin yeast	2 teaspoons	1¾ teaspoons	1½ teaspoons

SETTING: BASIC: Light, Medium or Dark

Elfin Grain Bread Mix

INGREDIENTS:	1.25kg	1kg	750g
Water	410ml	330ml	250ml
Bread mix	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Elfin yeast	2 teaspoons	1¾ teaspoons	1½ teaspoons

SETTING: BASIC: Light, Medium or Dark

TIP! Substituting 20mls of water with 20mls of oil will give a more tender crumb and a browner crisper crust.

Authorised Service Centres

Every effort is made to keep this list up to date. However we recommend that you check with a Service Centre before posting or forwarding an appliance.

NEW SOUTH WALES

ASHFIELD	Ashfield Appliance, 126 Parramatta Rd, 2131	02 9798 5590
CAMPBELLTOWN	Lead In Appliance Repair, 1/143 Queen St, 2560	02 4626 7053
MIRANDA	Maxwell Services, 109 Miranda Rd, 2228	02 9524 0308
NTH PARRAMATTA	O'Brien Electrical Appliance Servi7 Ferris St, 2151	02 9630 8288
PENRITH	Young Appliances, Shop 10, 98/112 Henry St, 2751	02 4732 3593
PENSHURST	Masis Electronics, 17 Penshurst St, 2222	02 9580 2288
REDFERN	Redfern Shop, 180 Redfern Street, 2016	02 9318 2370
ST IVES	Don House Electronics, 169 Mona Vale Road, 2075	02 9449 7053
SYDNEY	Electric Razor Centre, Shop 39 Gallery Level (depot only) Imperial Arcade, 2000	02 9221 4202
ULTIMO	Ultimo Shop, 46 Wattle Street, 2007	02 9660 8217
WOOLLAHRA	B.J. Appliance Repairs, 240 Oxford Street, 2025	02 9389 7897
ALBURY	Mid-State Small Appl. Sales & Serv435 Dean St, 2640	02 6021 7410
BATHURST	Serv-U Appliance Centre, 107 George St, 2795	02 6331 1356
BATEMANS BAY	Bryans Appliance Service, Lot 42 Kylie Crescent, 2536	02 4472 4981
BROKEN HILL	Visual Audio Services, 510 Chapple Street, 2880	08 8087 4055
CARDIFF	Dadri Electronics, 10 Nelson Rd, 2285	02 4956 6255
CESSNOCK	Coafield Home Appliances, 150 Vincent St, 2325	02 4990 6757
DUBBO	Macquarie Appliance Service, 12 Young St, 2830	02 6882 4183
GOSFORD	Gerrys Electrical Appliance, 225 Albany North St, 2250	02 4324 1499
GRAFTON	Repairs & Spares, 140 Fitzroy St, 2460	02 6642 1911
GRIFFITH	Lukes Appliance Service, 144 Banna Ave, 2680	02 6962 7611
INVERELL	Wilks Electrical, 126 Otho St, 2360	067 221 1981
KIAMA	Lous Appliance Service, 2/66 Manning St, 2533	02 4232 3525
LISMORE	P.F. Thearle & Co, 105 Woodlark St, 2480	02 6621 4443
LISMORE	Lismore Appliance Repairs, 72 Keen St, 2480	02 6621 8432
MAYFIELD	E & I Appliance, 15/286 Maitland Rd, 2304	02 4967 5839
LAMBTON	New Lambton Electric Motors, 7 Norah Road, 2299	02 4956 1855
NOWRA	Ewing Electrical, Cnr Plunkett St & Haigh Av, 2541	02 4421 8412
ORANGE	Orange Electrical Works, Factory 4, Barrett Court, 2800	02 6362 2733
PARKES	Wilson's Service Centre, 98 Clarinda Street, 2870	02 6862 6261
PT MACQUARIE	Bellbowrie Appliance Service Centr Unit 24 Bellbowrie Park, 2444	02 6584 3838
SAWTELL	Reg Wooderson Appliances, 3/36 Hulberts Rd, 2452	02 6653 3581
STH TWEED HEADS	Twin Towns Appl. Repairs, 2A/18 Machinery Drive, 2486	07 5524 4304
TAMWORTH	Appliance Care, Shop 5 127 Bridge St, 2340	02 6765 2865
TAMWORTH	Fixelec Appliance Service, 19 Hill St, 2340	02 6766 4058
TAREE	Emerton's Home Appliance, 35 Manning St, 2430	02 6552 3444
WAGGA WAGGA	K J Warden & Co, 6 Edison Rd, 2650	02 6922 8600
WAGGA WAGGA	Millers Appliance, Kincaid St, 2650	02 6921 2628
WOLLONGONG	Illawarra Appliance Repairs, Shop 6, Slater Bldg, Burrelli & Church, 2502	02 4226 4622
YASS	Peter O'Brien, 98 Comur Street, 2582	02 6226 1555
VICTORIA		
ASHBURTON	J & T Electrical Appl Service, 254 High St, 3147	03 9885 1878
BOX HILL	Home Spares, 1029 Whitehorse Rd, 3128	03 9899 0587
FOREST HILL	Mitcham Appliance Spares/Repairs 336 Springvale Rd, 3131	03 9878 2881
FRANKSTON (depot)	Layzells Radio Electric 439 Nepean Hwy, 3199	03 9783 2366
LILYDALE	Ozap Appliance Parts, U8/Protea Estate 91/99 Beresford, 3140	03 9735 5366
WATSONIA	Waldron's Electrics, 2B Lambourne Rd, 3087	03 9435 5884
WEST BRUNSWICK	J Kinneir Electrical Appliance Rep2 Grantham St, 3056	03 9387 9531
BAIRNSDALE	J.F. Porter, 132 Main St, 3875	03 5152 4540
BALLARAT	John Thomas & Co, 4 Dawson St, 3350	03 5331 3099
BENDIGO	Sumner Electrical, 66 Garsed St, 3550	03 5443 1977
COLAC	THC Service Centre, Main Road, 3254	03 5231 5511
DROUIN	Maurie Colline TV Repairs, 8 Acacia St, 3818	03 5625 1828
ECHUCA	Roy Vincent, 174 Annesley St, 3564	03 5482 1966
GEELONG	Julian's Appliances, 78 Ryrie St, 3220	03 5229 1971
HAMILTON	Hamilton Refrigeration & Electrica31 Brown st, 3300	03 5572 2436
LEONGATHA	Soundwave Electronics, 33 McCarl St, 3953	03 5662 3665
MILDURA	A G & J A Hartlett, 96A 8th St, 3500	03 5023 5661
MORWELL	Websters Appliance Service Centre Shop 2 Lot 5 Vestan Dr, 3840	03 5134 1387
NHILL	WL & RM Day, 40 Victoria St, 3418	03 5391 1021
REDCLIFFS	Begg & Vallance Electrical, 39 Jacaranda St, 3496	03 5024 1591

SHEPPARTON/Mooroopna

SWAN HILL	J & J Alford Appliance Service, 69 McLennan St, 3631	03 5825 3140
WANGARATTA	Swan Hill Appliance Service, Beveridge st Drummond House, 3585	03 5032 3262
WARRACKNABEAL	E & M Cirius TV & Electrical Serv15A Muntz St, 3677	03 5721 5080
WARRNAMBOOL	Derries Electrics, 57 Scott St, 3393	03 5394 1122
WARRNAMBOOL	Western Electrical, 223 Lava St, 3280	03 5562 5060
WARRNAMBOOL	Leahy's Electrical Industries, 227 Kroit St, 3280	03 5562 4588

QUEENSLAND

ALBION	Eddie's Appliance Repairs, 80 Lever St, 4010	07 3256 0090
INDOOROOPILLY	Sparkys Small Appl Elec Repair, Shop 3067 Indooroo Service Centre, 4068	07 3378 9121
MT. GRAVATT	Mr. Sparky, Garden City Shoppingtown 7 Logan Rd, 4122	07 3349 7607
NUNDAH	S.A.R.S., 1217 Sandgate Rd, 4012	07 3266 1867
ATHERTON	McMahon's Retravision, 23 Mabel St, 4883	07 4091 1788
BUNDABERG	Digger Thiele, 37 Perry St, 4670	07 4152 1522
CAIRNS	Cairns Power Tools, Shop 1/19 Donaldson St, 4870	07 4031 2638
GLADSTONE	Turnbulls Electricals, 172 Auckland St, 4680	07 4972 5369
GYMPIE	Ron McClintock Electrical., 62 Mt. Pleasant Rd, 4570	07 5482 7522
MACKAY	Appliance Spares & Repairs, 34 Gregory St, 4740	07 4951 1644
MAROOCHYDORE	Suncoast/Maroochy Appliance Servic 11 Kayleigh Drive, 4558	07 5443 3644
MT. ISA	P.R. Electrical, 31 Arline St, 4825	07 4743 3354
NAMBOUR	Nambour Electrical Service, 60 Price St, 4560	07 5441 1677
NOOSA VILLE	Noosa Universal Electrix, 4 Venture Drive, 4566	07 5449 7133
PALM BEACH	Coastline Electrical Services Ltd 1092 Gold Coast Highway, 4221	07 5525 0900
ROCKHAMPTON	Leender's Electrical, 13 Murray st, 4700	07 4927 2922
SCARNESS	L & P Weaver, 174 Torquay Rd, 4655	07 4128 1121
TOOWOOMBA	Weeks Electrical, 233 Ruthven St, 4350	07 4638 1033
TOOWOOMBA	Mercer & Luck, 49 Stephen St, 4350	07 4632 8155
TOWNSVILLE STH	Mac's Electrical, 51 Perkins st, 4810	07 4772 1519
WARRICK	Ensby Electrical, 10 Bisley St, 4370	07 4661 7999
WEST END TOWNSVILLE	Robinson Appl. Service & Spares P/6 Morris St, 4810	07 4771 2131

A.C.T.

DICKSON	Premier Instruments, 7 Badham St, 2602	02 6249 1409
FYSHWICK	K J Warden Agencies , 24 Geelong St, 2609	02 6280 5736

SOUTH AUSTRALIA

CHRISTIES BEACH	Sonarvision, 2/55 Beach Rd, 5165	08 8384 2963
KINGSCOTE	Island Television Service, Commercial St, 5223	08 8553 2380
MT GAMBIER	Mouldens Home Appliance Centre, 35 Percy St, 5290	08 8725 1244
NARACOORTE	Hillier Regrigeration, 35 Omerod st, 5271	08 8762 2030
PORT AUGUSTA	Ron Hewitt, 9 Willoughby st, 5700	08 8643 6297
RICHMOND	Bryant Distributors, 2/265 Richmond Rd, 5033	08 8234 9522
WAIKERIE	P Z Electrical, 25 McCoy St, 5330	08 8541 3884

WEST AUSTRALIA

ALBANY	Albany Electrical Services, 60A Chester Pass Rd, 6330	08 9841 5997
BAYSWATER	J H Wilberforce Pty Ltd, 33-43 Clune St, 6053	08 9340 6255
BOULDER	C H Jones Electrical, 14 Burt St, 6432	08 9093 2660
MIDLAND	B & J L Woodcock, 4 Stafford Street, 6056	08 9274 5122

NORTHERN TERRITORY

ALICE SPRINGS	Appliance Workshop, 10 Kidman St, 0870	08 8952 2016
WINNELLIE	Duke Electrical Service, 94 Winnellie Rd, 0820	08 8947 0027

TASMANIA

BURNIE	The Appliance Clinic, 14 North Terrace, 7320	03 6431 6857
KINGSMEADOWS	K T Electronics, 1 Hobart Road, 7249	03 6344 5665
HOBART	Ace Appliances, 260 Argyle Street, 7000	03 6231 5322

NEW ZEALAND

BREVILLE N.Z. LTD	Mono Place, Ellerslie, Auckland	09 525 3466
SPARE PARTS	Auckland Saxon Appliances, Repairs and Parts Distributor 43 Spring Road, East Tamaki, Greenmount, Auckland	09 274 9950



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