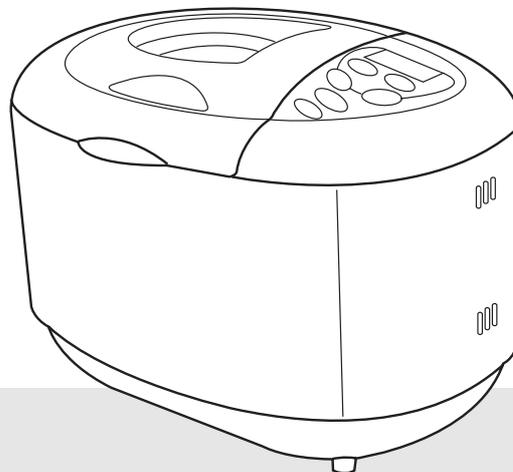


Compact breadmaker



Please read and keep these instructions



getting the best from your
new breadmaker...

Accurate measuring is essential

It is essential to measure ingredient quantities carefully, even slight changes may effect loaf quality

Yeast content

If loaf rises too high and then collapses ensure the ingredients were measured accurately. If problem persists, reduce yeast by a quarter of a teaspoon

2year
guarantee



Important safety instructions

The use of any electrical appliance requires the following of basic common sense safety rules.

Primarily there is danger of personal injury and secondly the danger of damage to property and the appliance. These are indicated in the text by the following two conventions:

WARNING: Danger of personal injury

IMPORTANT: Damage to the appliance

In addition we offer the following essential safety advice.

Location

- Always locate your appliance away from the edge of a worktop.
- Ensure that the appliance is used on a firm, flat surface.
- Do not use outdoors.

Mains lead

- The mains lead should reach from the socket to the base unit without straining the connections.
- Do not let the mains lead hang over the edge of a worktop where a child could reach it.
- Do not let the lead run across an open space e.g. between a low socket and table.
- Do not let the lead run across a cooker or toaster or other hot area which might damage the cable.

Your safety

- **WARNING: Do not touch hot surfaces.** Use oven mitts or oven gloves when removing the hot bread pan. Do not cover the steam vent openings under any circumstances.
- **WARNING: Avoid contact with moving parts.**
- **WARNING: To protect against electrical shock, do not immerse cord or plug in water or other liquid.**
- Extreme caution must be observed when moving an appliance with hot contents.
- Do not use breadmaker for storage purposes nor insert any utensils, as they may create a fire or electric shock hazard.
- Do not use use the appliance with wet or moist hands.

Children

Never allow a child to operate this appliance. Children are vulnerable in the kitchen particularly when unsupervised and if appliances are being used or cooking is being carried out.

Teach children to be aware of dangers in the kitchen, warn them of the dangers of reaching up to areas where they cannot see properly or should not be reaching.

Other safety considerations

- If the mains lead of this appliance is damaged do not use it. The lead may only be replaced by Morphy Richards Ltd or an agent of the company, since special purpose tools are required. Telephone Morphy Richards helpline for advice.
- The use of accessory attachments not recommended by the manufacturer may cause damage to the breadmaker.
- Do not place the appliance on or near heat sources such as gas or electric stove ovens, or burners.
- To avoid damaging the appliance, do not place the baking pan or any object on top of the unit.
- Do not clean with scouring pads. Do not wash the baking pan, kneading blade measuring cup or spoon in a dishwasher.
- Keep the appliance and the cable away from heat, direct sunlight, moisture, sharp edges and the like.
- The baking pan must be in place prior to switching on the appliance.
- Always remove the plug from the socket whenever the machine is not in use, when attaching accessory parts, cleaning the machine or whenever a disturbance occurs. Pull on the plug, not the cable.

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Introduction

The smell of homemade bread wafting around the home is one of those great smells. Bread, fresh out of the oven, with melting butter is a memorable taste sensation. The Morphy Richards automatic breadmaker can create that experience every morning.

There's very little effort on the part of the baker, because the breadmaker is a sophisticated appliance with a computer memory that does all the work for you.

It's as simple as one-two-three.

- 1 Put in the ingredients.
- 2 Select program from the menu and press start.
- 3 Wait for your bread.

But don't stop at baking bread in this appliance. Besides being able to do all kinds of speciality breads, including wholewheat, you can also prepare doughs for bread rolls, pizza, cake and jam. Everything is easy and tastes homemade - because it is.

Before first use

Before first use, please take a few minutes to read this instruction book and to find a place to keep it handy for reference. Pay particular attention to the safety instructions.

- 1 Carefully unpack the breadmaker and remove all packaging materials.
- 2 Remove any dust that may have accumulated during packing.
- 3 Wipe the baking pan, kneading blade and outside surface of the breadmaker with a clean, damp cloth. The bread pan is non-stick coated. Do not

use scouring pads or any abrasives on any part of the breadmaker.

- 4 For first time use oil, butter or margarine to grease the bread pan and bake empty for about 10 minutes (select the Extrabake program).
- 5 Clean once more.
- 6 Place the kneading blade on the axle in the baking pan.

In manufacture it is necessary to lightly grease some parts of the appliance. This may result in the unit emitting some vapour when first used, this is normal.

Electrical requirements

Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C. (Alternating Current).

If the socket outlets in your home are not suitable for the plug supplied with this appliance, the plug should be removed and the appropriate one fitted.

WARNING: The plug removed from the mains lead, if severed, must be destroyed as a plug with bared flexible cord is hazardous if engaged into a live socket outlet.

WARNING: This appliance must be earthed.

Should the fuse in the 13 amp plug require changing a 13 amp BS1362 fuse must be fitted.

About this breadmaker

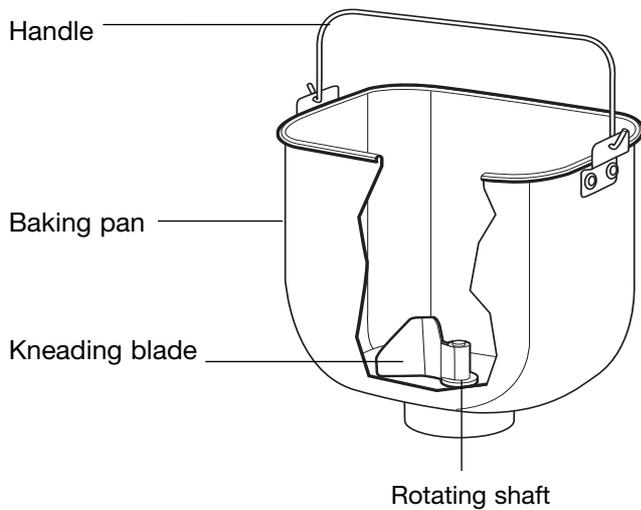
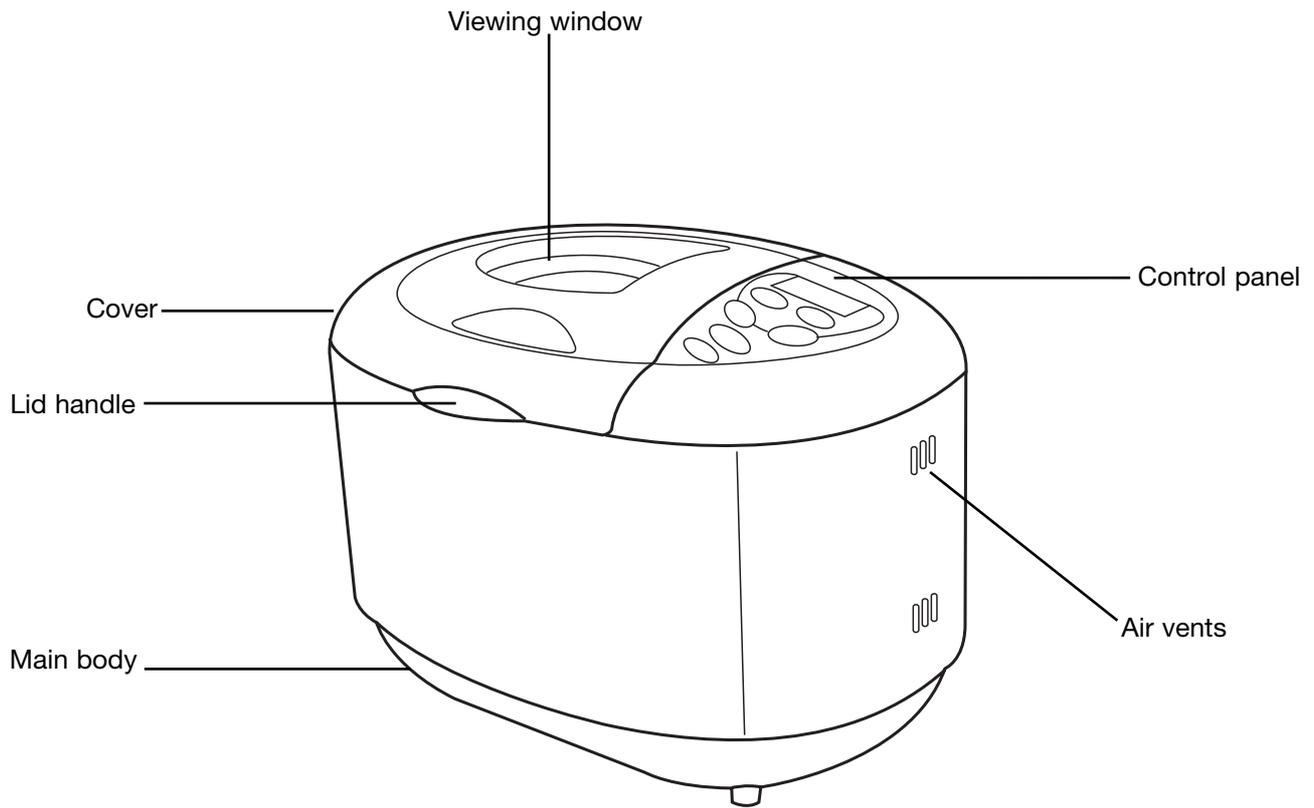
- It has two settings to make a small 450g (1lb) or large 680g (1.5lb) loaf (approx weight - depends on recipe).
- A Fruit and Nut beep signals when extra ingredients can be added so they don't get chopped by the kneading blade.

About the recipes

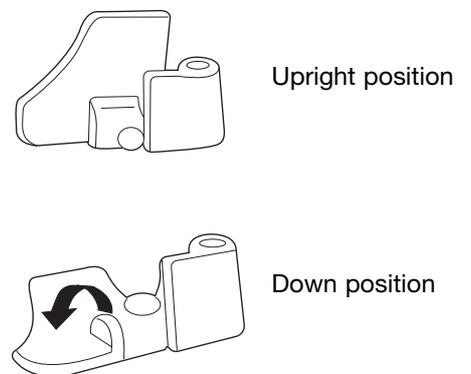
The recipes in this booklet have been thoroughly tested to ensure best results. Recipes have been created by home economists specifically for this machine and may not produce acceptable results in other similar machines.

- Always add ingredients in the order they are listed in the recipe.
- **Accurate measuring of ingredients is vital. Do not use larger amounts.**

Components



Blade has two positions



Control panel buttons, display & functions

Display window

Shows browning level selected
Shows weight selected
Shows the program number
Shows time left before completion
(3:20, for example, is 3 hours and 20 minutes; 0:20 is 20 minutes)
Shows temperature warning - see 'Troubleshooting'



Timer delay buttons

Use to delay the start of bread making

Colour button

For selecting crust colour from light, medium or dark (certain programs only)

Menu button

For choosing the bread making program from the list 1 to 10

Start

Press to start for approx 1 second, a beep sounds and the colon (:) flashes and the program starts

Stop

Press to stop for approx 2 seconds, a beep sounds to confirm

Loaf size button

For selecting small (1lb) or large (1.5lb) loaf size (certain programs only)

Program descriptions

1 Basic white (3:00 and 2:53)

For white and brown bread. Also for flavoured breads with added herbs and raisin.

2 French (3:50 and 3:40)

For the baking of light weight bread such as french bread which has a crisper crust and light texture.

3 Wholewheat (3:40 and 3:32)

For the baking of bread containing significant amounts of wholewheat. This setting has longer preheat time to allow the grain to soak up the water and expand. It is not advised to use the delay timer as this can produce poor results. Wholewheat usually produces a crispy thick crust.

4 Cake (1:40)

This setting will mix ingredients and then bake for a preset time. It is required to mix two groups of ingredients in bowls before adding to the breadmaker (see cake recipes).

5 Sweet (2:55 and 2:50)

For the baking of sweet type bread which gives a crisper crust than on basic setting. The crisper crust is produced by the sugar 'burning'.

6 Dough (1:30)

This setting only makes the dough and will not bake the final bread. Remove the dough and shape it to make bread rolls, pizza, etc. Any dough can be prepared on this setting. Do not exceed 680g (1.5lb) of combined ingredients.

7 Jam (1:20)

Use this setting for making jam from fresh fruits and marmalade from Seville oranges. Do not increase the quantity or allow the recipe to boil over the pan into the baking chamber. Should this happen, stop the machine immediately. Remove the pan carefully, allow to cool a little and clean thoroughly.

8 Speciality (2:50)

For bread types that are required in a shorter time. Bread baked on this setting is usually smaller with a dense texture.

9 Sandwich (3:00 and 2:55)

This is to bake light texture bread but with a softer but thicker crust.

10 Extra bake (0:10)

This setting is bake only and can be used to increase the baking time on selected settings. This is especially useful to help 'set' jams and marmalade. When started the default time is 10 mins (0:10) minimum and counts down in 1 minute intervals. You will have to manually switch this off by pressing the stop button, when you have completed the extrabake process. It is advised that you check the condition of the bread or jam after 10 minutes and at 10 minute intervals.

Pressing ▲ increases the time in increments of 10 minutes up to a maximum 1 hour.

Do not use the extrabake programme for more than 1 hour, over heating of the product may occur.

Using your breadmaker

1 Take out the pan

Open the lid and remove the pan by lifting the handle, turning anti-clockwise and lifting out. Place on the work surface. It is important that the pan is filled with ingredients outside the machine so that any accidental spillage is not ignited by the heating elements.

2 Attach the blade

Attach the kneading blade to the shaft by pushing on. Ensure the blade is in the upright position before adding ingredients shown on page 9.

3 Measure ingredients

Measure the ingredients required and add them all into the pan in the order listed. See later section ('Measuring your ingredients').

- When adding the yeast to the baking pan, take care that the yeast does not come into contact with the water or any other liquid, as it will start to activate immediately.
- Use tepid water 21-28°C.

4 Put pan back in

Place the baking pan back in the breadmaker, turning clockwise to lock into place. Close the lid.

5 Plug in

Plug into the power supply. The breadmaker will automatically be set to basic bread menu and normal time.

- Everytime you press a button you will hear a beep to confirm.

6 Select program

Choose the desired setting from the list by pressing the Menu button.

7 Select weight

Press Loaf size button to choose between small or large.

8 Select colour

Choose desired crust colour by pressing Colour button.

9 Select the delay time

If you wish the bread to be ready later, set the time delay now, as described in next section.

10 Start

Press the Start/Stop button to start the machine. The remaining time will count down in one minute increments.

11 Progress

The breadmaker will automatically proceed through the programmed stages as shown in the 'Baking cycle times' section. If the breadmaker has a program selected that has a second kneading process, beeps sound to inform that fruits and/or nuts may be added.

- It is possible that steam will escape through the vents during baking, this is normal.

12 Finish

When the program is completed and the bread is baked the display shows 0:00 and the beeper will sound.

13 Keep warm

The keep warm function will circulate hot air for a further 60 minutes on most settings (see 'Baking cycle times' section). For best results, remove the baking pan and loaf within this period or when the initial program is completed. 10 beeps will be heard when the keep warm period is finished.

14 Remove the food

Press Stop. Open the lid.

WARNING: Use oven gloves when removing the baking pan and take care as it is very hot.

15 Turn out the bread

Allow the bread to cool in the pan for 15 minutes, then turn the pan upside down and tap the bread from the pan onto a rack to cool. Fill the pan with warm water immediately to prevent the blade from sticking to the shaft.

- Occasionally the kneading blade will stay in the loaf. Wait until the loaf is cool and then remove the blade with a wooden or plastic utensil to avoid damage to the non-stick surface.

16 Always unplug the appliance after use.

- Do not open the lid whilst the breadmaker is operating as this will affect the quality of the bread, especially its ability to rise properly. Only open the lid when the recipe needs you to add additional ingredients, see recipes.

Room temperature note

The breadmaker will work well in a wide range of temperatures, but there could be a difference in loaf size between a very warm room and a very cold room. We recommend the room temperature should be between 15°C and 34°C.

Using the timer

Use the timer when you want the bread ready later, or in the morning. A maximum of 13 hours can be set. Check if function is available by consulting 'Baking cycle times' section. Do not use this function with recipes that use perishable ingredients such as eggs, fresh milk, sour cream, or cheese.

- 1 Decide when you want the bread to be ready and calculate the difference in time between now and then. For example, if you want a loaf at 8am, and it is now 7.30pm, the difference is 12 1/2 hours.
- 2 Enter this time by pressing 'Time ▼' and 'Time ▲' buttons. Arrows will move time up or down in 10-minute increments. After you have pressed Start, the colon (:) will flash.
- If you have selected the wrong time press stop for 2 seconds. The timer will go back to the program time, repeat step 1 and 2.
- 3 The timer delay is up to a maximum of 13 hours. This is when the bread will be ready to remove from the machine, see page 8 item 14 'Remove the food'.

Beeper

The beeper sounds:

- when pressing any button;
- during the second kneading cycle of certain programs to indicate that cereals, fruit, nuts or other ingredients can be added;
- when the program finishes;
- when keep warm finishes.

Power interruption

After a brief power supply failure

- If the program has not yet reached rise 1, press Start and the program will continue using the automatic repeat function;
- If it has gone beyond this point, the process must be started from the very beginning. The ingredients will have to be discarded and you must start again with fresh ingredients.

Slicing and storing bread

For best results place bread on a wire rack and allow to cool for 15-30 minutes before slicing.

Use an electric knife or a sharp knife with a serrated blade for even slices.

Store unused bread tightly covered in a plastic bag at room temperature for up to three days. If weather is hot and humid, store in the refrigerator overnight.

For longer storage (up to one month), place bread in a tightly covered container in the freezer.

If you store the bread in the refrigerator, leave it out to bring it to room temperature before serving.

Since homemade bread has no preservatives it tends to dry out and become stale faster than commercially made bread.

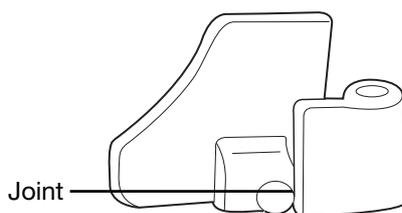
Leftover slightly hardened bread may be cut into 1.3 cm (half inch) or 2.5cm (1 inch) cubes and used in favourite recipes to make croutons, bread pudding, or stuffing.

Drop down blade

The breadmaker has a unique kneading blade which folds down flat at the end of the 2nd rise cycle, this 'punches' the dough ready for the final rise 3 and allows the blade to fold flat to minimise the hole size left in the base of the baked loaf.

Ensure the blade is in the upright position before adding the ingredients. If it falls over, lift it back to the upright position.

Clean the blade every time after use, ensure the blade rotates freely on the spindle before each use, you can add a little sunflower oil to the joint before putting it back into the pan. This will then be ready for next use.



Refer to page 8, 'using your breadmaker' for guidance.

Care and cleaning

1 WARNING: To prevent electrical shock, unplug the unit before cleaning.

- 2** Wait until the breadmaker has cooled.
 - **IMPORTANT:** Do not immerse or splash either the body or lid in any liquid as this may cause damage and/or electric shock.
- 3** Exterior: Wipe the lid and outer body of the unit with a damp cloth or slightly dampened sponge.
- 4** Interior: Use a damp cloth or sponge to wipe the interior of the breadmaker.
- 5** Baking pan: Clean the baking pan with warm water, soap is not necessary. Avoid scratching the non-stick surface. Dry it thoroughly before placing it back in the baking chamber.
 - Do not wash the baking pan, measuring cup, spoon or kneading blades in the dishwasher.
 - Do not soak the baking pan for long periods as this could interfere with the working of the drive shaft.
 - If the paddle becomes stuck in the bread pan, pour hot water over it and allow to soak for 30 minutes. This will enable you to remove the paddle more easily.
 - Be sure the appliance is completely cooled before storing away.

Do not use any of these when cleaning

- Paint thinner
- Benzine
- Steel wool pads
- Polishing powder
- Chemical dustcloth

Special care for the non-stick finish

Avoid damaging the coating. Do not use metal utensils such as spatulas, knives or forks.

The coating may change colour after long use, this is only caused by moisture and steam and will not affect the performance of the unit or quality of your bread.

The hole in the centre of the kneading blade should be cleaned, then add a drop of cooking oil and replace it on the spindle in the baking pan. This will prevent the blade sticking.

- Keep all air vents and openings clear of dust.

Storing the unit

Be sure to dry all parts before storing including wiping any moisture from the viewing window. Close the lid and do not store anything on top of the lid.

Know your ingredients

Understanding baking

It is often said that cooking is an art relying on the creativity of the chef while baking bread is much more of a science. This means that the process of combining flour, water and yeast results in a reaction that produces bread. You have to remember that when the ingredients combine with each other they produce a specific result. Read the following information carefully to gain a better understanding of the importance each ingredient plays in the breadmaking process.

Important note on flours

Flours, while visibly similar, can be very different by virtue of how they were grown, milled, stored, etc. You may find that you will have to experiment with different brands of flour to help you make that perfect loaf. Storage is also very important, as all flours should be kept in an airtight container.

All purpose flour/plain flour

All purpose Flour is a blend of refined hard and soft wheat flours especially suitable for making cake. This type of flour should be used for recipes in the cake/quick bread section.

Strong white flour/bread flour

Bread flour is a high gluten/protein flour that has been treated with conditioners that give dough a greater suitability for kneading. Bread Flour typically has a higher gluten concentration than All purpose flour; however, depending on different milling practices, this may vary. Strong plain flour or bread flour are recommended for use with this breadmaker.

Whole wheat flour/wholemeal flour

Whole wheat flour/wholemeal flour is milled from the entire wheat kernel which contains the bran and germ and makes it heavier and richer in nutrients than white flour. Breads made with this flour are usually smaller and heavier than white loaves. To overcome this whole wheat flour/wholemeal flour can be mixed with Bread flour or strong plain flour to produce a high light textured bread.

Self-raising flour

Self-raising Flour contains unnecessary leavening ingredients that will interfere with bread and cake making. It is not recommended for use.

Bran

Bran (unprocessed) & Wheat Germ are the coarse outer portions of the wheat or rye grains separated from flour by sifting or bolting. They are often added in small quantities to bread for nutritional enrichment, heartiness and flavour. They are also used to enhance the texture of bread.

Oatmeal

Oatmeal comes from rolled or steel-cut oats. They are used primarily to enhance flavour and texture.

Other ingredients

Yeasts (active dry yeast)

Yeast through a fermentation process produces gas (carbon dioxide) necessary to make the bread rise. Yeast must be able to feed on sugar and flour carbohydrates in order to produce this gas. Fast action granular yeast is used in all recipes that call for yeast. There are basically three different types of yeast available, fresh, traditional dry active and fast action. **It is recommended that fast action yeast be used.** Fresh or compressed cake yeast is not recommended as they will produce poor results. Store yeast according to manufacturers instructions. Ensure your yeast is fresh by checking its expiration date. Once a package or can of yeast is opened it is important that the remaining contents be immediately resealed and refrigerated as soon as possible for future use. Often bread or dough, which fails to rise, is due to stale yeast being used. The following test can be used to determine whether your yeast is stale and inactive:

- 1 Place half a cup of lukewarm water into a small bowl or cup.
- 2 Stir 1 tsp. of sugar into the water then sprinkle 2 tsp. of yeast over the surface.
- 3 Place bowl or cup in a warm area and allow to sit for 10 minutes undisturbed.
- 4 The mixture should foam and produce a strong yeast aroma. If this does not occur, discard mixture and start again with another packet of dried yeast.

Sugar

Sugar is important for the colour and flavour of breads. It is also food for the yeast as it is part of the fermentation process. Artificial sweeteners cannot be used as a substitute for sugar as the yeast will not react properly with them.

Salt

Salt is necessary to balance the flavour of breads and cakes, as well as for the crust colour that develops during baking. Salt also limits the growth of yeast so the amounts shown in the recipes should not be increased. For dietary reasons it may be reduced, however, your baking may suffer.

Liquids/milk

Liquids such as milk or a combination of powdered milk and water, can be used when making bread. Milk will improve flavour, provide a velvety texture and soften the crust, while water alone will produce a crispier crust. Some liquids call for juice (orange, apple, etc) to be added as a flavour enhancer. *Note: For most recipes we suggest the use of dry skimmed milk.*

Eggs

Eggs add richness and a velvety texture to bread doughs and cakes.

Sunflower oil

'Shortens' or tenderises the texture of yeast breads. Butter or margarine can be used as a substitute. If butter or margarine is used direct from the refrigerator it should be softened for easier blending during the mixing cycle.

Baking powder

Baking powder is a raising agent used in cakes. This type of raising agent does not require rising time before baking as the chemical reaction works when liquid ingredients are added.

Bicarbonate of soda

Bicarbonate of soda is another raising agent not to be confused or substituted for baking powder. It also does not require rising time before baking as the chemical reaction works during the baking process.

Vitamin C - Ascorbic acid

Ascorbic acid helps improve the volume of the loaf. Vitamin C powder or tablets should be used. You can also use the orange flavour vitamin C supplement tablet. These are usually marked in mg (milligrams) strength. If they are 200mg tablets, use $\frac{1}{2}$ tablet for 100mg dose. The tablet must be crushed between 2 spoons to create a powder. If using powder refer to the packet instructions but a $\frac{1}{4}$ of a teaspoon is usually recommended.

Measuring ingredients

The key and most important step when using your breadmaker is measuring your ingredients precisely and accurately. It is extremely important to measure each liquid and dry ingredient properly or it could result in a poor or unacceptable baking result. The ingredients must also be added into the baking pan in the order in which they are given in each recipe. Liquid and dry measurements are done somewhat differently and are as follows:

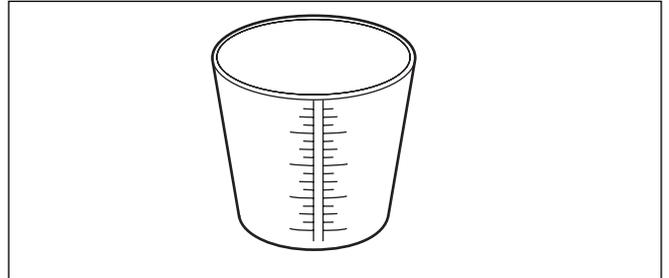
Liquid measurements

Use the cup provided. When reading amounts, the measuring cup must be placed on a horizontal flat surface and viewed at eye level (not on an angle). The liquid level line must be aligned to the mark of

measurement. A 'guesstimate' is not good enough as it could throw out the critical balance of the recipe.

Dry measurements

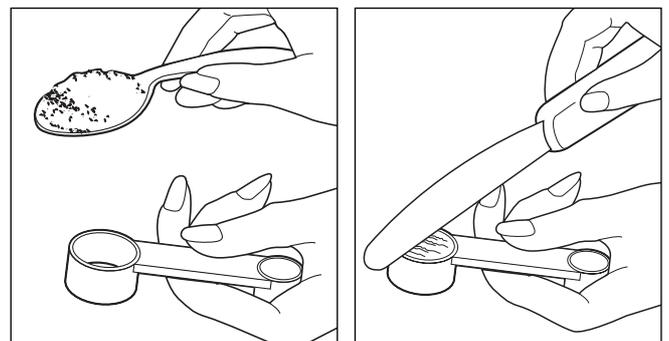
Dry measurements (especially flours) must be done using the measuring cup provided. The measuring cup is based on the American standard 8 fluid oz cup -



British cup is 10 fluid oz. Dry measuring must be done by gently spooning ingredients into the measuring cup and then once filled, levelling off with a knife. Scooping or tapping a measuring cup will pack the ingredients and you will end up with more than is required. This extra amount could affect the balance of the recipe. Do not sift the flour, unless stated.

When measuring small amounts of dry or liquid ingredients (ie yeast, sugar, salt, powdered milk, honey, molasses) **the measuring spoon which is provided must be used.** Measurements must be level, not heaped as this small difference could throw out the critical balance of the recipe.

DO NOT USE NORMAL KITCHEN TEASPOONS OR TABLESPOONS.



Hints on measuring ingredients

- The cup is marked in various 'volume measurement' scales. The recipes in this book use the 'cup' volume which is based on the 'American cup of 8floc and is conveniently marked in 1/16 divisions.
- If you prefer to use weight (gms) as a measurement fill and weigh the required number of cups and record this conversion.
 - ie) 2 cups = xx gms
 - 3 cups = xxx gms

You must use a good quality set of accurate scales, we prefer to use the 'cup' measure for consistency and accuracy.

A conversion table is provided page 20.

- There are 2 spoons provided to cover all combinations of quantities in the recipes. Tablespoon tbs, teaspoon, for 1/2 teaspoon measurements use the 1/4 tsp twice.

1 tsp = 5 millilitres

1 tbs = 3 tsp = 15 millilitres

Hint measure dry ingredients first with the tablespoon, then wet (oil) last.

Your breadmaker produces delicious baked goods with ease. This machine requires only that you carefully follow the recipe instructions. In basic cooking, normally 'a pinch of this and a dash of that' is fine, but not for breadmakers. Using an automatic breadmaker requires you accurately measure each ingredient for best results.

Ingredient temperatures

All ingredients, including the machine and pan, and especially liquids (water or milk), should be warmed to room temperature 21°C (70°F). If ingredients are too cold, below 10°C (50°F), they will not activate the yeast. Extremely hot liquids, above 40°C (104°F), may kill the yeast.

Creating your own yeast breads

With the breadmaker, even the most inexperienced baker can achieve the satisfying experience of baking a loaf of bread. All of the mystery and hard work is gone. Inside this talented machine with an electronic brain, the dough is mixed, kneaded, proofed and baked without you being present. The automatic breadmaker can also just prepare the dough, and when it's ready, you shape, allow to rise and bake in a conventional oven. The recipes on the following pages are 'tailored' for this breadmaker. Each recipe features ingredients that best compliment a particular loaf of bread, and each was tested in our machines. **It is extremely important not to exceed the amounts of flour specified in each of the recipes or else it could result in unsatisfactory baking performance.** When creating your own yeast bread recipes or baking an old favourite, use the recipes in this cookbook as a guide for converting portions from your recipe to your breadmaker.

Special glazes for yeast breads

Give your just baked bread a professional finish. Select one of the following special glazes to enhance your bread.

Egg glaze

Beat 1 large egg and 1 tablespoon of water together, brush generously. Note: apply only to doughs before baking.

Melted butter crust

Brush melted butter over just baked bread for a softer, tender crust.

Milk glaze

For a softer, shiny crust, brush just baked bread with milk or cream.

Sweet icing glaze

Mix 1 cup sifted icing sugar with 1 to 2 tablespoons of milk to make a glaze consistency and drizzle over raisin bread or sweet breads.

Poppy/Sesame/Caraway seed/Oatmeal

Sprinkle your choice of these seeds generously over just glazed bread.

Other tips

- Place all recipe ingredients into the baking pan so that yeast is not touching any liquid.
- After completing the process of making dough in your breadmaker, typically when letting dough rise outside the breadmaker, allow 30 minutes or until dough doubles in size. Dough should be lightly greased and covered with grease proof paper and a dry towel. It should be placed in a warm area free from drafts.
- Humidity can cause problems, therefore humidity and high altitudes require adjustments. For high humidity, add an extra tablespoon of flour if consistency is not right. For high altitudes, decrease yeast amount by approximately 1/4 teaspoon, and decrease sugar and/or water or milk slightly.
- The DOUGH setting is great for mixing, kneading and proofing, allowing dough to rise. Use the automatic breadmaker to prepare this dough so all you need to do is shape and bake it according to your recipe.
- When recipes call for a 'lightly floured surface,' use about 1 to 2 tablespoons of flour on the surface. You may want to lightly flour your fingers or rolling pin for easy dough manipulation.
- When you let dough 'rest' and 'rise' according to a recipe, place it in a warm, draught-free area. If the dough does not double in size, it may not produce a tender product.
- If the dough you are rolling shrinks back, let it rest covered for a few minutes before rolling again.
- Dough may be wrapped in plastic and stored in a freezer for later use. Bring the dough to room temperature before using.
- After 5 minutes of kneading, open the lid and check the dough consistency. The dough should form a soft, smooth ball. If too dry, add liquid. If too wet, add flour (1/2 to 1 tablespoon at a time).
- When using honey, malt extract, golden syrup or treacle, coat the spoon or cup with oil first, this will prevent these ingredients from sticking to the spoon or cup.

Recipes

All of the following recipes use this same general method:

- 1 Measure ingredients into baking pan.
- 2 Use tepid water 21-28°C.
- 3 Insert baking pan securely into unit, close lid.
- 4 Select appropriate bread setting.
- 5 Push start button.
- 6 When bread is done, remove pan from unit **using oven mitts**.
- 7 Remove bread from baking pan, (and kneading blade from bread if necessary).
- 8 Allow to cool before slicing.

This method is modified by notes, if applicable, at the end of each recipe.

These recipes have been developed using Allinson flours and Easybake Allinson yeast.

1 Recipes for basic breads

Basic white bread

	1 lb	1 1/2 lb
Water	3/4 cup	1 1/8 cup
Skimmed milk powder	2 tbsp	2 1/2 tbsp
Sunflower oil	2 tbsp	2 1/2 tbsp
Sugar	1 1/4 tbsp	2 1/4 tbsp
Salt	1 tsp	1 1/4 tsp
Strong white bread flour	2 cups	3 cups
Fast action yeast	1 tsp	1 1/4 tsp
Use setting	1 Basic	1 Basic

Softgrain bread

	1 lb	1 1/2 lb
Water	3/4 cup	1 1/8 cup
Skimmed milk powder	2 tbsp	2 1/2 tbsp
Sunflower oil	1 1/2 tbsp	2 tbsp
Sugar	1 1/4 tbsp	2 1/4 tbsp
Salt	1/4 tsp	1 1/4 tsp
Strong white softgrain bread flour	2 cups	3 cups
Fast action yeast	1/2 tsp	1 tsp
Use setting	1 Basic	1 Basic

Brown loaf

	1 lb	1 1/2 lb
Water	3/4 cup	1 cup
Skimmed milk powder	1 1/2 tbsp	2 tbsp
Sunflower oil	1 1/2 tbsp	2 tbsp
Sugar	2 1/2 tbsp	2 1/2 tbsp
Salt	1 tsp	1 1/4 tsp
Strong brown bread flour	2 cups	3 cups
Fast action yeast	3/4 tsp	1 1/4 tsp
Use setting	1 Basic	1 Basic

Italian herb bread

	1 lb	1 1/2 lb
Water	3/4 cup	1 1/8 cup
Skimmed milk powder	2 tbsp	2 1/2 tbsp
Sunflower oil	2 tbsp	2 1/2 tbsp
Sugar	1 1/4 tbsp	2 1/4 tbsp
Salt	1 1/4 tsp	1 1/2 tsp
Strong white bread flour	2 cups	3 cups
Dried marjoram	1 tsp	1 1/2 tsp
Dried basil	1 tsp	1 1/2 tsp
Dried thyme	1 tsp	1 1/2 tsp
Fast action yeast	1 tsp	1 1/4 tsp
Use setting	1 Basic	1 Basic

Cheese & onion bread

	1 lb	1 1/2 lb
Water	3/4 cup	1 cup
Skimmed milk powder	1 1/2 tbsp	2 tbsp
Sugar	1/2 tbsp	1 tbsp
Salt	1/4 tsp	1/2 tsp
Onion granules	1 tbsp	1 1/2 tbsp
Mature grated cheddar cheese	1/2 cup	1 cup
Strong white bread flour	2 cups	3 cups
Fast action yeast	1/2 tsp	1 tsp
Use setting	1 Basic	1 Basic

Raisin bread

	1 lb	1 1/2 lb
Water	1 cup	1 1/4 cup
Skimmed milk powder	2 tbsp	3 tbsp
Sunflower oil	2 tbsp	3 tbsp
Sugar	1/4 tbsp	1 tbsp
Salt	1 tsp	1 1/2 tsp
Cinnamon	1/2 tsp	3/4 tsp
Strong white bread flour	2 cups	3 cups
Fast action yeast	1/2 tsp	1 tsp
Raisins*	1/2 cup	5/8 cup
Use setting		1 Basic

* Add the fruit when the beeper sounds.

Sun-dried tomato loaf

	1 lb	1 1/2 lb
Water	3/4 cup	1 cup
Skimmed milk powder	2 tbsp	2 1/2 tbsp
Sunflower oil	1 1/2 tbsp	2 1/4 tbsp
Sugar	1 1/2 tbsp	2 1/4 tbsp
Salt	1 tsp	1 1/4 tsp
Dried mixed herbs	1 tsp	1 1/2 tsp
Strong white bread flour	2 cups	3 cups
Fast action yeast	1 tsp	1 1/4 tsp
Sun-dried tomatoes	1/4 cup	3/8 cup
Use setting	1 Basic	1 Basic

2 Recipes for french bread

French bread

	1 lb	1 1/2 lb
Water	3/4 cup	1 cup
Skimmed milk powder	1 1/2 tbsp	2 tbsp
Sugar	3/4 tbsp	1 tbsp
Salt	1 tsp	1 tsp
Sunflower oil	1 tbsp	1 tbsp
Strong white bread flour	2 cups	3 cups
Fast action yeast	1 tsp	1 tsp
Use setting	2 French	2 French

3 Recipes for wholewheat breads

Wholewheat bread

	1 lb	1 1/2 lb
Water	3/4 cup	1 1/8 cup
Skimmed milk powder	1 tbsp	1 1/2 tbsp
Sunflower oil	1 1/2 tbsp	2 tbsp
Brown sugar	3/4 tbsp	2 1/2 tbsp
Salt	3/4 tsp	1 1/4 tsp
Strong wholemeal bread flour	2 cups	3 cups
Fast action yeast	1/2 tsp	3/4 tsp
Vitamin C tablet (crushed)	-	1x100mg
Use setting	3 Wholewheat	

Granary loaf

	1 lb	1 1/2 lb
Water	5/8 cup	1 1/8 cup
Skimmed milk powder	1 tbsp	2 tbsp
Sunflower oil	1 tbsp	2 tbsp
Soft brown sugar	1/2 tbsp	2 1/2 tbsp
Salt	1/2 tsp	1 1/4 tsp
Granary malted brown bread flour	2 cups	3 cups
Fast action yeast	1/4 tsp	3/4 tsp
*Vitamin C tablet		1 x 100mg
Use setting	3 Wholewheat	

*Optional: By adding a vitamin C tablet, the rise of the bread can be improved. Crush tablet between 2 teaspoons and add.

4 Recipes for cake and quick bread

Important

The cakes produced in this breadmaker will not rise to fill the pan completely, they will be approximately 55mm (2") tall. The standard cake is a Madeira type which is moist, rich and dense in texture. Adjustments to the recipe may be required for personal taste - less butter and sugar to reduce the richness, less water and/or eggs to reduce moisture.

Variations

Cherries - 1/2 cup cherries halved (wash thoroughly to remove the excess syrup) and allow them to drain and dry on absorbent paper;
or mixed fruit - 1/2 cup or chocolate chips - 1/4 cup
Add any of these variations into the breadpan last, on top of the other ingredients.

Maderia cake mix

<i>Ingredients group 1</i>	
Butter (melted)	3/4 cup
Vanilla essence	1/4 tsp
Eggs (beaten)	3 medium
Lemon juice	2 tsp

Ingredients group 2

Plain flour	1 5/8 cup
Baking powder	2 tsp
Granulated sugar	1 cup
Use setting	4 Cake

Method

- 1 Mix group 1 together in a separate bowl.
- 2 Sieve group 2 together in a second bowl.
- 3 Combine groups 1 and 2 together until mixed.
- 4 Pour mixture into breadpan.

Mixed fruit cake

<i>Ingredient group 1</i>	
Butter (softened)	1/2 cup
Vanilla essence	1/4 tsp
Eggs	2 medium
Lemon juice	2 tsp
Dried mixed fruit	5/8 cup

Ingredient group 2

Plain flour	1 1/4 cups
Baking powder	2 tsp
Sugar	1/2 cup
Ground cinnamon	1/4 tsp
Ground nutmeg	1/4 tsp
Use setting	4 Cake

Method

Follow method given for madeira cake mix.

Banana and nut bread

Ingredients group 1

Butter (melted)	2 tbsp
Milk	1 tbsp
Mashed banana	1 cup
Egg	1
Walnuts (chopped)	1/2 cup
Lemon rind	1 tsp

Ingredients group 2

Plain flour	1 1/2 cup
Bicarbonate of soda	1/2 tsp
Baking powder	1/4 tsp
Sugar	1/2 cup
Salt	1/4 tsp
Use setting	4 Cake

Method

- 1 Mix group 1 together in a separate bowl.
- 2 Mix group 2 together in a second bowl.
- 3 Pour mixture into breadpan.

Porridge oats bread

Milk	1 cup
Eggs (beaten)	2
Sunflower oil	1/2 tsp
Golden syrup	2 tbsp
Porridge oats	1 cup
Sugar	1/4 cup
Salt	1 tsp
Plain flour	2 cups
Baking powder	1/2 tsp
Bicarbonate of soda	1/2 tsp
Use setting	4 Cake

5 Sweet

Mixed fruit loaf

	1 lb	1 1/2 lb
Water	3/4 cup	1 1/8 cups
Skimmed milk powder	2 tbsp	2 1/2 tbsp
Sunflower oil	2 tbsp	2 1/2 tbsp
Sugar	5 tbsp	1/4 cup
Salt	1 tsp	1 1/4 tsp
Strong white bread flour	2 cups	3 cups
Nutmeg	1/2 tsp	3/4 tsp
Fast action yeast	1 tsp	1 1/4 tsp
Dried mixed fruit †	1/4 cup	1/2 cup
Use setting	5 Sweet	5 Sweet

† Add the fruit when the beeper sounds

Chocolate bread

	1 lb	1 1/2 lb
Water	3/4 cup	1 cup
Egg (beaten)	1	1 medium
Skimmed milk powder	1/2 tbsp	1 tbsp
Sunflower oil	1/2 tbsp	1 tbsp
Sugar	1/4 cup	1/2 cup
Salt	1/4 tsp	1/2 tsp
Walnuts (chopped) *	1/8 cup	1/4 cup
Strong white bread flour	2 cups	2 1/8 cups
Cocoa powder	1/4 cup	1/2 cup
Fast action yeast	1/4 tsp	1/2 tsp
Use setting	5 Sweet	5 Sweet

* Add the walnuts when the beeper sounds

6 Recipes for dough

White bread rolls

Water	1 ¹ / ₄ cups
Skimmed milk powder	1 tbsp
Butter melted	2 tbsp
Sugar	2 tbsp
Salt	1 ¹ / ₂ tsp
Strong white bread flour	3 ¹ / ₄ cups
Fast action yeast	1 ¹ / ₂ tsp
Use setting	6 Dough

Method

- 1 Knead and shape the dough into 6 rolls.
- 2 Place on a greased baking tray.
- 3 Brush lightly with melted butter.
- 4 Cover for 20-25 minutes.
- 5 Allow to rise until they are double in size and glaze.
- 6 Bake for approx 15-20 minutes at 190°C.

Wholewheat bread rolls

Water	1 ¹ / ₄ cups
Skimmed milk powder	2 tbsp
Butter (melted)	2 tbsp
Honey	2 tbsp
Brown sugar	1 tbsp
Salt	1 ¹ / ₂ tsp
Strong wholewheat bread flour	3 ¹ / ₄ cups
Fast action yeast	1 ¹ / ₂ tsp
Use setting	6 Dough

Method

Follow method given for white rolls.

Hot cross buns

Water	1 cup
Butter (melted)	1 ¹ / ₄ cup
Sugar	1 ¹ / ₄ cup
Egg (beaten)	1
Salt	1 tsp
Strong white bread flour	3 ³ / ₄ cups
Fast action yeast	2 tsp
Cinnamon	1 tsp
Nutmeg	1 ¹ / ₄ tsp
Raisins	1 cup
Use setting	6 Dough

Method

- 1 Divide into 8-12 pieces. Shape and flatten slightly.
- 2 Glaze with egg and milk (but not the cross).
- 3 Cover and allow to rise for 30 minutes.
- 4 Bake in oven 375°F (190°C) for 16-18 minutes.
- 5 Glaze with egg and milk if required.

Pizza base

Water	1 cup
Butter (melted)	1 tbsp
Sugar	2 tbsp
Salt	1 tsp
Strong white bread flour	2 ³ / ₄ cups
Fast action yeast	1 tsp
Use setting	6 Dough

Method

- 1 Pre-heat oven.
- 2 Shape into a flat round shape. Place on a greased baking tray. Brush lightly with oil.
- 3 Cover for 15 minutes and allow to rise.
- 4 Add your desired topping.
- 5 Bake at approx 200°C until golden brown.

7 Recipes for jams

Marmalade

Juice from oranges	3 medium
Rind of oranges grated	2
Preserving sugar	1 cup
Water	1 tbsp
Pectin if needed	2 tsp
Use setting	7 Jam

Comments

- Warm the jars before filling.
- Use extra bake time if needed according to set of the marmalade and the size of the oranges.
- Remove the paddle with tongs before pouring the marmalade into the jars.
- Do not lift the lid during mixing.
- Seville oranges should be used for marmalade but are only available in January. If using other oranges pectin will be needed to firm up the marmalade.
- This recipe will fill approximately 1 medium (400g) jar.

Raspberry and apple jam

Raspberries, frozen, measured before defrosting	2 cups
Chopped baking apples (peeled and cored)	1 cup
Preserving sugar	1 cup
Lemon juice	3 tbsp
Use setting	7 Jam

Comments

- Warm the jars before filling.
- Use tongs to remove the paddle before pouring the jam into prepared jars.
- Do not open lid during mixing.

8 Speciality

Malt loaf

	1 lb	1½ lb
Water	¾ cup	1 cup
Salt	¾ tsp	1 tsp
Sunflower oil	1 tbsp	2 tbsp
Black treacle	1 tbsp	1½ tbsp
Malt extract	1½ tbsp	2 tbsp
Plain flour	2 cups	3 cups
Fast action yeast	¾ tsp	1 tsp
Sultanas*	¾ cup	1½ cup
Use setting	8 Speciality	8 Speciality

* Add the fruit when the beeper sounds

9 Recipes for sandwich breads

Sandwich loaf

	1 lb	1½ lb
Water	¾ cup	1¼ cups
Soft margarine or butter	1 tbsp	1½ tbsp
Salt	¾ tsp	1½ tsp
Skimmed milk powder	1 tbsp	1½ tbsp
Sugar	2½ tbsp	3 tbsp
Strong white bread flour	2 cups	3 cups
Fast action yeast	½ tsp	¾ tsp
Use setting	9 Sandwich	9 Sandwich

Softgrain sandwich loaf

	1 lb	1½ lb
Water	¾ cup	1¼ cups
Butter (melted)	1 tbsp	1½ tbsp
Salt	¼ tsp	½ tsp
Skimmed milk powder	1 tbsp	1½ tbsp
Sugar	2½ tbsp	3 tbsp
Strong white softgrain bread flour	2 cups	3 cups
Fast action yeast	½ tsp	¾ tsp
Use setting	9 Sandwich	9 Sandwich

Gluten free recipes

Gluten free breads are yeast leavened breads, where Gluten a protein part of the wheat (also found in Oats, Barley and Rye) is removed. People who cannot tolerate Gluten in their diet (known as Coeliacs) can obtain this flour on prescription. It is found in most high street chemists and health food stores, it is expensive! Morphy Richards has developed these recipes using one particular brand 'Nutricia Glutafin' Gluten free **white flour mix and fibre mix**. Other brands have not been tested therefore Morphy Richards cannot list these brands. Contact the Morphy Richards Helpline (0870 060 2609) for further recipes when available. The bread is excellent on the day it is made, but with all Gluten free breads when one day old or more it will need 'refreshing'. 2 slices placed in a microwave for 10-15 seconds will usually do this. Any remaining fresh bread can be frozen for storage. To store Gluten free bread (or any bread) slice the bread, re-assemble the slices back together, wrap the assembled loaf in aluminium foil and place it in a plastic bag. Store in the freezer until required. The slices will 'snap' apart when required and quickly thaw, use the microwave if required.

Gluten free white bread

Water	1 ⁵ / ₈ cups
Skimmed milk powder	4 tbsps
Granulated sugar	3 tbsps
Salt	2 tsp
Sunflower oil	4 tbsps
Nutricia glutafin gluten free fibre mix	1 packet
Dry yeast (supplied with flour)	3/4 tsp
Use setting	1 basic

The loaf is nearly 2lb in weight.

Madeira gluten free cake

Ingredients group 1

Butter (melted)	3/4 cup
Vanilla essence	1/2 tsp
Eggs (beaten)	3 medium
Lemon juice	2 tsp
Water	1/4 cup

Ingredients group 2

Nutricia glutafin gluten free (white mix)	1 ⁵ / ₈ cup
Baking powder	2 tsp
Caster sugar	1/2 cup
Use setting	4 Cake

Method

- 1 Mix group 1 together in a separate bowl.
- 2 Sieve group 2 together in a second bowl.
- 3 Combine groups 1 and 2 together until mixed.
- 4 Pour mixture into breadpan.

Bread mixes

Use the 'basic white setting'

Follow the information for bread mixes on the bread mix packet.

There are two types of bread mixes currently available.

1 Just add water

These mixes are complete and they have all the necessary ingredients provided, even the yeast. You only add water.

IMPORTANT: Follow the packet instructions as some mixes contain more than the normal amount of yeast, which could over rise in the pan. Use 3 cups of mix maximum.

These mixes are more prone to over rising and collapsing when the weather is hot and humid. Since these mixes are complete we cannot advise how to adjust, as with our own recipes. Bake in the coolest part of the day, use water between 21°- 28°C.

2 Just add flour and water

These mixes have the necessary ingredients in separate sachets. Just add water and flour. Remember strong white bread flour is required. A packet of this mix will produce a 500g loaf just over 1 lb.

Conversion chart

Liquids, flour and others

We recommend that you use the cup provided for all recipes for consistency between brands and types of flour. The cup provided is based on the American cup measurement of 8 Floz.

For people who prefer to use their own measuring utensils, alternative measurements are in millilitres (ml) and cubic centimetres (cc) for liquid measurement and grams (gm) for weight of flour, sugar and fruit.

Note: A good quality set of accurate kitchen scales with divisions and accuracy to 2 grams are required. A measuring jug with divisions of 2 ml is required.

The tablespoon and teaspoon provided are required to measure the smaller quantities. A set of british standard spoons with 'scrape' level tops can be used.

DO NOT USE A KITCHEN TABLESPOON OR TEASPOON these are inaccurate.

Water and liquids

Cup	ml
$\frac{1}{16}$	15
$\frac{1}{8}$	30
$\frac{1}{4}$	60
$\frac{1}{2}$	120
$\frac{3}{4}$	180
1	240
1 $\frac{1}{8}$	270
1 $\frac{1}{4}$	300
1 $\frac{5}{16}$	315
1 $\frac{1}{2}$	360
1 $\frac{5}{8}$	390
1 $\frac{15}{16}$	465
2	480

Flour types

Cup	Weight in grams (gm)			
	White Plain Softgrain	Brown	Granary	Whole-meal
$\frac{1}{8}$	18	20	19	17
$\frac{1}{4}$	36	39	38	33
$\frac{1}{2}$	72	78	75	66
$\frac{3}{4}$	108	117	113	99
1	144g	156g	150g	132g
1 $\frac{1}{8}$	162	176	169	149
1 $\frac{1}{4}$	180	195	188	165
1 $\frac{1}{2}$	216	234	225	198
2	288	312	300	264

Others

	$\frac{1}{4}$ cup	$\frac{1}{2}$ cup	$\frac{3}{4}$ cup	1 cup	2 cup
Dried fruit	41	82	123	164g	328
Butter	50	100	150	200g	400
Preserving or castor sugar	55	110	165	220g	440
Granulated sugar	57	113	169	226g	452
Chopped fresh apple 1/2 cube	31	62	93	124g	248
Frozen raspberries or fresh plums	25	50	75	100g	200

Baking cycle times

Operation sequence and times

Program no. Bread type and size	Knead 1	Rise 1	Knead 2 <i>Ten beeps indicate ingredients can be added •</i>	Rise 2	Rise 3	Bake	Total time	Keep warm
<i>Times in minutes</i>							<i>Hours: minutes</i>	
1 Basic, <i>small</i>	9	20	14 •	25	45	60	2:53	60
Basic, <i>large</i>	10	20	15 •	25	45	65	3:00	60
2 French, <i>small</i>	16	40	19 •	30	50	65	3:40	60
French, <i>large</i>	18	40	22 •	30	50	70	3:50	60
3 Whole wheat, <i>small</i>	9	25	18 •	35	70	55	3:32	60
Whole wheat, <i>large</i>	10	25	20 •	35	70	60	3:40	60
4 Cake	7	5	8			80	1:40	60
5 Sweet, <i>small</i>	10	5	20 •	30	55	50	2:50	60
Sweet, <i>large</i>	10	5	20 •	30	55	55	2:55	60
6 Dough	20			30	40		1:30	
7 Jam		15†	45† mixing			20 (warm)	1:20	20
8 Speciality	10	5	20	30	35	70	2:50	60
9 Sandwich, <i>small</i>	15	40	5 •	25	40	50	2:55	60
Sandwich, <i>large</i>	15	40	5 •	25	40	55	3:00	60
10 Bake						10	1:00	60
	<i>Motor cycles on and off, progressing to continuous</i>	<i>Heating may cycle on and off* to reach 25°C</i>	<i>Motor cycles on and off then runs continuously, heating may also cycle on and off* to reach 30°C</i>	<i>Heating may cycle on and off* to reach 32°C, then punches</i>	<i>Heating may cycle on and off* to reach 38°C</i>	<i>Heating cycles on and off to reach 121°C</i>		

The delay timer is available on all programs. Maximum delay is 13 hours

• A Fruit and Nut beep signals when extra ingredients can be added so they don't get chopped by the kneading blade.

* The heating is switched on only if the room temperature is lower than the indicated temperature (depending on program)

† The heating is switched on and off only if the temperature is lower than 121°C

• At the end of rise 2 the kneading blade will reverse direction for 5 seconds to allow the blade to drop down.

Need help?

Questions about general performance and operation

Question 1

What should I do if the kneading blade comes out with the bread?

Remove it with a pair of plastic tongs before slicing the bread. Since the blade can be disconnected from the pan, it is not a malfunction if it comes out in your bread.

Question 2

Why does my bread sometimes have some flour on the side crust?

In some cases, the flour mix may remain on the corners of the baking pan. When this happens, it usually can be eaten or simply trim off that portion of the outer crust with a sharp knife.

Question 3

Why isn't the dough mixing? I can hear the motor running.

The Kneading Blade or baking pan may not be inserted properly. Make sure the pan is facing the right way and that it has 'clicked' and seated into the bottom of the breadmaker.

Question 4

How long does it take to make bread?

Timings for each setting are outlined earlier.

Question 5

Why can't I use the timer when baking with fresh milk?

The milk will spoil if left sitting in the machine too long. Fresh ingredients such as eggs and milk should never be used with the delayed timer feature.

Question 6

Why do I have to add the ingredients in a certain order?

This allows the breadmaker to mix the ingredients in the most efficient manner possible. It also serves to keep the yeast from combining with the liquid before the dough is started to mix, which is essential on the time delay.

Question 7

When setting the timer for morning, why does the machine make sounds late at night?

The machine must start operation when the time delay reaches the start time of the program so that the bread will be ready. These sounds are made by the motor when kneading the dough. It is a normal operation, not a malfunction.

Question 8

The kneading blade is stuck in the bread pan. After baking how do I get it out?

The kneading blade may 'stick' in place after baking. Running warm or hot water over the blade should loosen it enough to be removed. If still stuck, soak in hot water for about 30 minutes.

Question 9

Can I wash the baking pan in the dishwasher?

No. The baking pan and kneading blade must be washed by hand.

Question 10

What will happen if I leave the finished bread in the baking pan?

Whilst still in the breadmaker for the first hour after baking is complete the bread 'keeps warm' to prevent it becoming 'soggy'.

Leaving the bread in the breadmaker after the keep warm period may result in a 'soggy' loaf of bread as excess steam (moisture) would not be able to escape. Remove and allow to cool on a wire rack after baking to prevent this.

Question 11

Why did the dough only partially mix? Why didn't it mix completely?

The dough may be too heavy or dry. Also, the kneading blade or baking pan may not be inserted properly. Ingredients may have been added in the wrong order.

Question 12

Why didn't the bread rise?

The yeast could be bad, past it's sell by date or possibly no yeast was added at all. Also, if the mixing was not complete, rising problems could develop.

Question 13

Why can't the delayed finish be set for more than 13 hours? What is the minimum time a cycle may be delayed?

The maximum length of delay is 13 hours including the total cycle time. For example, Setting 1 (basic small) has a cycle time of 3:20. This start is delayed by a maximum of 9:40. The minimum length of delay for each setting is 10 minutes. The delay clock increases and decreases in increments of 10 minutes.

Questions about ingredients and recipes

Question 14

How do I know when to add raisins, nuts, etc. to the bread?

There is a beeper tone to signal that you may add raisins, nuts, etc. during the second kneading cycle.

Note: See 'Baking cycle times' chart for 'Add nuts & raisins' time.

In some cases, ingredients can be broken up during the initial kneading cycle. Each recipe indicates the best time to add fruit and nuts to the dough.

Question 15

How come my bread comes out too moist? What can I do?

Humidity may affect the dough. Add an extra tablespoon of flour. Also, high altitude may have the same effect. Decrease the amount of yeast by $\frac{1}{4}$ teaspoon and decrease the sugar and/or water/milk slightly.

Question 16

Why do I get air bubbles at the top of the bread?

This can be caused by using too much yeast. Decrease the yeast by $\frac{1}{4}$ tsp.

Question 17

Why does my bread rise and then collapse or crater?

The bread may be rising too much. To reduce the rate of rising, reduce the amount of yeast and/or increase the amount of salt.

Question 18

Can I use my favourite bread recipes (traditional yeast bread) in my bread machine?

Yes, but you will need to experiment to get the right proportion of ingredients. Become familiar with the unit and make several loaves of bread before you begin experimenting. Never exceed a total amount of 4 cups dry ingredients (that includes the total amount of flour, oats, oatmeal, bran). Use the recipes in this book to help determine the ratio of dry ingredients to liquid and amounts of yeast, sugar, salt, and oil/butter/margarine to use. We advise creating your own bread recipes using the basic mode, then progress to the others, using the Baking cycle times chart as a guide.

Question 19

Is it important for ingredients to be at room temperature before adding them to the baking pan?

Yes, even when the delay timer is being used. (Water must be between 21°C and 28°C).

Question 20

Why do the loaves vary in height and weight? The whole wheat/wholewheat breads are always shorter. Am I doing something wrong?

No, it is normal for Whole Wheat and Wholemeal breads to be shorter and denser than Basic or French breads. Whole Wheat and Wholemeal flour are heavier than white bread flour, therefore they don't rise as much during the bread making process. This is also true for bread containing fruit, nuts, oats and bran.

Question 21

Can I premix the yeast with water?

No, the yeast must be kept dry and put into the baking pan last, above the flour. This is especially important when the delay timer is being used.

Question 22

Why is there a large hole in the base of the bread?

This hole has been created by the kneading blade. Sometimes this hole is larger than normal. This is because the dough has rested to the side of the blade after the second kneading cycle - normal with bread makers. You could position the dough evenly in the base of the pan.

Troubleshooting

Possible cause

Solution

Bread sinks in the centre

Too much liquid or liquid too warm	Measure ingredients accurately. Use liquids at temperatures between 21°C and 28°C
Salt was not added, causing bread to over rise and collapse	Measure ingredients accurately
Too much yeast was added	Measure ingredients accurately, if problem persists, reduce yeast by $\frac{1}{4}$ teaspoon
High humidity and hot ambient temperatures can cause bread to over rise and collapse	Bake during the coolest part of the day, Try reducing the yeast by $\frac{1}{4}$ teaspoon or use liquids direct from the refrigerator. Do not use the timer function
High altitudes can cause the bread to over rise and then collapse during baking	Try reducing the yeast by $\frac{1}{4}$ teaspoon
Lid is open during baking	Do not open the lid during baking

Bread did not rise enough

Not enough yeast was added	Measure ingredients accurately
Yeast is outdated or inactive	Never use outdated yeast. Store in a cool, dark place
Too little sugar was added	Measure ingredients accurately
Too much salt was added, reducing the action of the yeast	Measure ingredients accurately
Water was too hot and killed the yeast	Use liquids at temperatures between 21°C and 28°C
Yeast has been activated before program has started	Take care that yeast does not come in contact with liquid before program has started

Bread rises too much

High humidity and hot ambient temperatures can cause bread to over rise	Bake during the coolest part of the day. Try reducing the yeast by $\frac{1}{4}$ teaspoon or use liquids directly from the refrigerator. Do not use the Timer function
Too much yeast	Measure ingredients accurately
Too much liquid	Measure ingredients accurately
Hot liquids accelerated the yeast action	Use liquids at temperatures between 21°C and 28°C
Too much flour or not enough salt	Measure ingredients accurately

Bread dry with dense texture

Not enough liquid added	Measure ingredients accurately
Flour may be passed use by date, or be dry causing wet/dry imbalance	Try increasing liquid by 1 tablespoon at a time

Bread under baked with soggy centre

Too much liquid from fresh or canned fruit	Always drain liquids well as specified in the recipe. Water may have to be reduced slightly
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Large amounts of rich ingredients like nuts, butter, dried fruits, syrups and grains will make dough heavy. This will slow down the rising and prevent the bread from baking through	Measure ingredients accurately. Never exceed the stated amounts in the recipe
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Bread over browned

Too much sugar	Measure ingredients accurately
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Crust colour set too high	Set crust colour to light
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Bread has large holes in texture

Water was too hot and killed the yeast	Use liquids at temperatures between 21°C and 28°C
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Too much liquid	Measure ingredients accurately
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Too much yeast	Measure ingredients accurately
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High humidity and hot ambient temperatures and increase yeast activity	Bake during the coolest part of the day. Try reducing the yeast by $\frac{1}{4}$ teaspoon or use liquids direct from the refrigerator. Do not use the Timer function
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Water was too hot and killed the yeast	Use liquids at temperatures between 21°C and 28°C
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Bread surface is sticky

Bread was left in the machine too long and condensation collected on the baking pan	Whenever possible, remove bread from the baking pan and cool on a wire rack before keep warm period ends
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The wet/dry balance of the ingredients may be incorrect	Measure ingredients accurately
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H:HH message on display

Temperature in breadmaker is too high	Press the Stop button. Remove the baking pan, leave lid open and allow to cool. When cool, put the baking pan back in, set program and start the program again.
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E:EE message on display

The temperature sensor is disconnected	Refer to Morphy Richards helpline.
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Difficult to remove from the pan

The bread is sticking to the pan	The surface of the pan needs to be oiled before everyday use. Wash the pan in hot soapy water and thoroughly dry. Liberally coat the inner surface of the pan with oil, butter or margarine. Follow the guide on page 8, 'Using your breadmaker'. When the bread pan is removed from the machine after the baking program allow the bread to cool in the pan for 15 minutes before turning out onto a rack. Only slice the bread when fully cooled after 20-40 minutes.
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Two-year guarantee

- **It is important to retain the retailers receipt as proof of purchase.** Staple your receipt to this back cover for future reference.

Please quote the following information if the product develops a fault. These numbers can be found on the base of the product.

Model no. Serial no.

All Morphy Richards Products are individually tested before leaving the factory. In the unlikely event of any appliance proving to be faulty within 28 days of purchase it should be returned to the place of purchase for it to be replaced.

If the fault develops after 28 days and within 24 months of original purchase, you should contact the helpline number quoting model number and serial number on the product, or write to Morphy Richards at the address shown. You will be asked to return the product (in secure, adequate packaging) along with a copy of proof of purchase. Subject to the exclusions set out below (1-5), the faulty appliance will then be repaired or replaced and dispatched usually within seven working days of receipt.

If for any reason this item is replaced during the two-year guarantee period, the guarantee on the new item will be calculated from original purchase date. Therefore it is vital to retain your original receipt or invoice to indicate the date of initial purchase.

To qualify for the two-year guarantee the appliance must have been used according to the manufacturers instructions. For example kettles should have been regularly descaled.

Morphy Richards shall not be liable to replace or repair the goods under the terms of the Guarantee where:

- 1 The fault has been caused or is attributable to accidental use, mis-use, negligent use or used contrary to the manufacturers recommendations or where the fault has been caused by power surges or damage caused in transit.
- 2 The appliance has been used on a voltage supply other than that stamped on the products.
- 3 Repairs have been attempted by persons other than our service staff (or authorised dealer).
- 4 Where the appliance has been used for hire purposes or non-domestic use.
- 5 Morphy Richards are not liable to carry out any type of servicing work, under the guarantee.

This guarantee does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This guarantee is offered as an additional benefit and does not affect your statutory rights as a consumer.

- This guarantee is valid in the UK and Ireland only.

Helpline

If you have any difficulty with your appliance, do not hesitate to call us. We're more likely able to help than the store from where you bought it.

Please have the following information ready to enable our staff to deal with your query quickly:

- Name of the product;
- Model number as shown on the underside of the appliance.



Morphy Richards products are intended for household use only

Morphy Richards has a policy of continuous improvement in product quality and design. The Company, therefore, reserves the right to change the specification of its models at any time.

morphy richards®

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Helpline (office hours)
UK 0870 060 2609
Republic of Ireland 1800 409119