



2LB BREADMAKER



Instruction and Recipe Book Model: ABM30

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IMPORTANT SAFEGUARDS

When using the Automatic Bread Maker, basic safety precautions should always be followed including the following:

Read all instructions before use.

1. Do not touch hot surface. Use handles or knobs. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning.
2. **ALWAYS use oven mitts when removing the bread pan after use. The metal handle on the bread pan will be very hot**
3. Unplug this product from wall outlet when not in use and before cleaning. Allow to cool thoroughly before putting on or taking off parts.
4. Close supervision is necessary when any appliance is used by or near children.
5. Do not use on a wet floor or in places that the appliance can be splashed with water. Do not immerse cord, plugs, or main body of the appliance in water.
6. Do not operate any appliance with a damaged electrical cord, or plug, or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.
7. This appliance is intended for household use only. Do not use outdoors or for commercial purposes.
8. Do not use appliance for other than intended use.
9. The use of attachments not recommended by manufacturer may cause damage or injury.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces. Do not place on an unsteady or cloth-covered surface.
11. Do not place the appliance on or near a hot gas or an electric burner, a heated oven or a microwave.
12. Place on a heat resistance surface.
13. Do not allow anything to rest on the power cord. Do not plug in cord where persons may walk or trip on it.
14. Avoid contact with any moving parts.
15. Keep the unit at least 11cm away from walls or any objects when using it.

16. To disconnect, grip the plug and pull from the wall outlet. Never pull on the cord.
17. There is a main On/Off switch on the bottom of the unit to switch the machine off fully.

FOR HOUSEHOLD USE ONLY

CAUTION:

TO REDUCE THE RISK OF ELECTRIC SHOCK, COOK ONLY IN REMOVABLE CONTAINER.

Product specification

Parameters Model	Rating voltage	Rating Power	Electro thermal Tube power	Electromotor Power	Delay Setting Time
ABM30	220~240Vac/50Hz	600~720W	550W	50W	16hours

IMPORTANT

WARNING: You should not dispose of this device with your household waste.

A selective collection system for this type of product is implemented by your local authorities. Please contact your local authorities to find out how and where collection takes place.

These restrictions apply because electrical and electronic devices contain dangerous substances that have harmful effects on the environment or on human health and must be recycled.

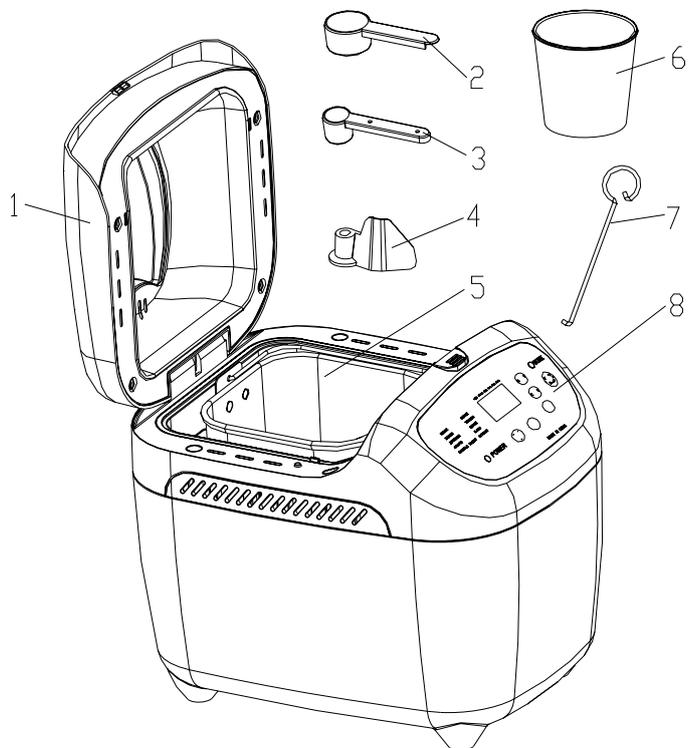


This symbol indicates that electrical and electronic devices are collected selectively. The symbol shows a waste container crossed out with an X symbol.

If the power cable is damaged, it must be replaced by a person qualified in this area in order to avoid any accidents arising.

PARTS

- 1, Lid System
- 2, Big Measuring Spoon
- 3, Small Measuring Spoon
- 4, Bread Paddle
- 5, Bread Pan
- 6, Measuring Cup
- 7, Hook
- 8, Control Panel



Control Panel

A. DISPLAY WINDOW

Shows your selection and time setting.

B. LIST OF MENUS (Bread Type)

CODE NO.	BAKING PROGRAMS
1	BASIC BREAD
2	FRENCH BREAD
3	SWEET BREAD
4	WHOLEMEAL BREAD
5	YOGURT BREAD
6	CAKE
7	WISK
8	JAM
9	DOUGH
10	SANDWICH
11	FAST BAKE
12	BAKE

(See page 6 for explanation of baking programs)

C. SELECT

Press this button to select the baking cycle you want. Press this button until your choice is indicated ie: 1, 2, 3 – see table above.

D. BREAD COLOUR

Press this button to select LIGHT, MEDIUM or DARK bread color. The indicator line '^' will move between Light, Medium and Dark to show selected function.

E. TIMER

The ^ and V buttons are used to set the start time. The Timer can be set up to 16 hours in advance.

When you press the Timer button it will automatically display how long the selected bread program will take to cook. Add on how many hours you want to add until the bread machine starts the chosen cycle.

F. START

Press this button to start the baking cycle you choose.

G. STOP

Press this button for 3 seconds to stop operation or to switch off the keep warm function that automatically switches on for 60 minutes when the bread cycle has finished.

H. SIZE

Press this button to select the LOAF SIZE you want. The Indicator '^' line will move between the loaf sizes to show selection.

I. AUTO MEMORY

The breadmaker will automatically remember the last function for up to 30 minutes if the power is interrupted while in cycle. If power is restored within 30 minutes the machine will carry on from where it was interrupted. If the power is off for longer than 30 minutes then the cycle will need to be started again from the beginning.

Choice of Breads

BASIC BREAD

This is the program shown when the machine is first switched on.

This is a good, general-purpose program for white or brown bread. Most of the recipes use this program. Results in golden brown crust and tender interior.

The unit automatically kneads ingredients, kneads the dough, raises it and bakes it at a normal speed. You can also set the delay timer.

FRENCH BREAD

This setting is slightly longer than the BASIC BREAD program due to the extra kneading and rising time required giving the FRENCH BREAD loaf a “airy” texture characteristic of French bread.

SWEET BREAD

A little more kneading and a little less rising in this programme, which means it works well with loaves that have high sugar content. You can also set the delay timer.

WHOLE WHEAT BREAD

For breads using 51% to 100% whole-wheat flour with low gluten content. Flour is rich in fiber, vitamin B groups and vitamin E.

It spreads the kneading and rising steps to give better results with the low gluten content. You can also set the delay timer, but it is not advised to use the delay function as this can produce poor results.

YOGURT BREAD

For bread made with yogurt.

The unit automatically kneads ingredients, kneads the dough, raises it and bakes it at a normal speed. You can also set the delay timer.

CAKE PROGRAM

Makes a sponge cake

WISK PROGRAM

This is for making dough only. It uses shorter steps to knead the dough in a shorter time.

Use the dough to make Dumplings, noodles etc. This function does not raise the dough or bake it. Note: Crust colour control and loaf size selection are not available.

JAM FUNCTION

Use this program to make jam. Crust colour control and loaf size selection are not available.

DOUGH PROGRAM

This program kneads the dough and raises it for you to then bake in the oven yourself. Crust colour control and loaf size selection are not available.

SANDWICH BREAD

The machine Kneads, rises and bakes a light texture bread with a thinner crust. You can also set the delay timer.

FAST BAKE BREAD

This mode is similar to the quick program in that the steps are shorter for a faster process time. Loaf size and bread color cannot be altered in this mode; quick mode is good for the gluten-free recipes. This setting normally produces smaller; dense loafs due to the shorter process time.

Note: Crust colour control and loaf size selection are not available.

BAKE PROGRAM

This program is specially designed for re-heating baked bread.

The program setting time is one hour but you can adjust the time according to your needs. The longest baking time is four hours.

You can increase baking time of a loaf by using this program straight after another program if you wish. To action press the "TIME" button to add or reduce the time, then Press start/stop button for confirmation. You can also set the delay timer.

Using the Bread Maker

With your new BREAD MAKER:

- You can bake a loaf of bread from scratch (flour, yeast, water, etc.). See the Cook Book for lots of tasty recipes.
- Or you can make dough for rolls or shaped loaves you will bake in your oven. Use the BREAD MAKER "DOUGH" cycle to do the mixing and kneading for you, then shape and bake the bread yourself.
- You can make Yogurt and Cakes along with a Jam function... what more could you need!

Inserting and Removing the Bread Pan

- To insert the Bread Pan in the BREAD MAKER, sit the bread pan in place and clockwise rotate it until it click in place.

IMPORTANT:

Remember to insert the Kneading Paddle, and then add all your ingredients.

- To remove the Bread Pan from the Baking Oven, wearing oven mitts hold the Handle and counterclockwise rotate it and then lift it up gently.

When removing the Bread Pan after baking, BE SURE TO WEAR OVEN MITTS to prevent

burning. After you remove the loaf by turning the Bread Pan upside down and shaking gently, check to see that the Kneading Paddle is removed from the loaf. If it is stuck in your bread, use a non-metal utensil to gently remove it, taking care not to scratch the Kneading Paddle.

Operation Tips

- Use oven mitts when working with bread or any part of the BREAD MAKER that is hot from baking.
- Wipe off crumbs and clean the BREAD MAKER, as needed, after baking once the machine has cooled.
- It is normal for the viewing window to collect moisture during the beginning of the baking cycle. As your bread bakes, the moisture soon will evaporate so you can watch the baking progress.
- Do not open the lid during baking. This causes the bread to bake improperly.

Caution

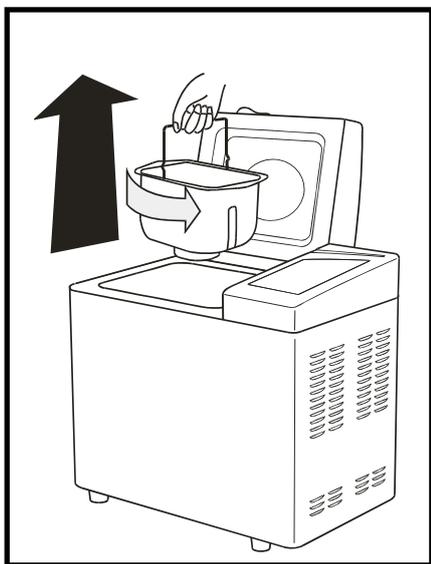
- To protect young children, keep the BREAD MAKER out of their reach when you are not there to supervise—especially during the kneading and baking cycles.
- Use the BREAD MAKER on a flat, hard, heat resistant surface. Do not place it near flame or heat, or on a soft surface (such as a carpet). Avoid placing it where it may tip over during use. Dropping the BREAD MAKER could cause it to malfunction. Keep out of drafts and cold when it use this could effect how well the bread rises.
- After baking, wait for the BREAD MAKER to cool down before touching or cleaning the Bread Pan or internals of the BREAD MAKER.
- Never use metal utensils with the bread maker. These can scratch the non-stick surface of the Bread Pan.
- Avoid electric shocks by unplugging before using a damp cloth or sponge to wipe the interior of the Oven.
- Never use the Bread Pan on a gas or electric cook top or an open flame.

Avoid covering the Steam Vents during kneading and baking cycles. This could cause the BREAD MAKER to warp or discolor.

Operating Procedure

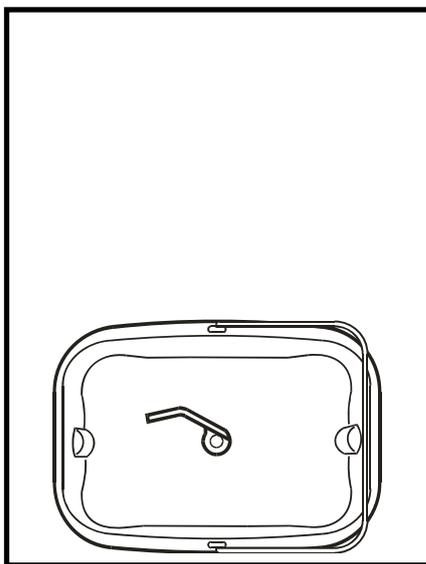
Here's how to bake bread with your BREAD MAKER:

(Please note illustrations are for reference only and may show a bread maker shape different to the one you have purchased)



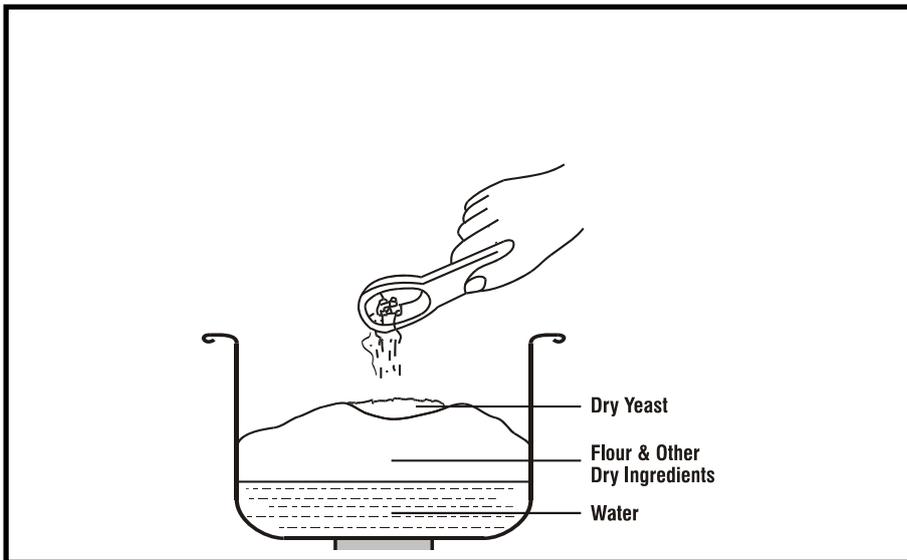
Step 1:

Open the Lid and remove the Bread Pan.



Step 2:

Position the Kneading Paddle on the Drive Shaft as shown. Match the flat side of the Drive Shaft to the flat part of the hole in Kneading Paddle. Make sure the paddle is secure.



Step 3:

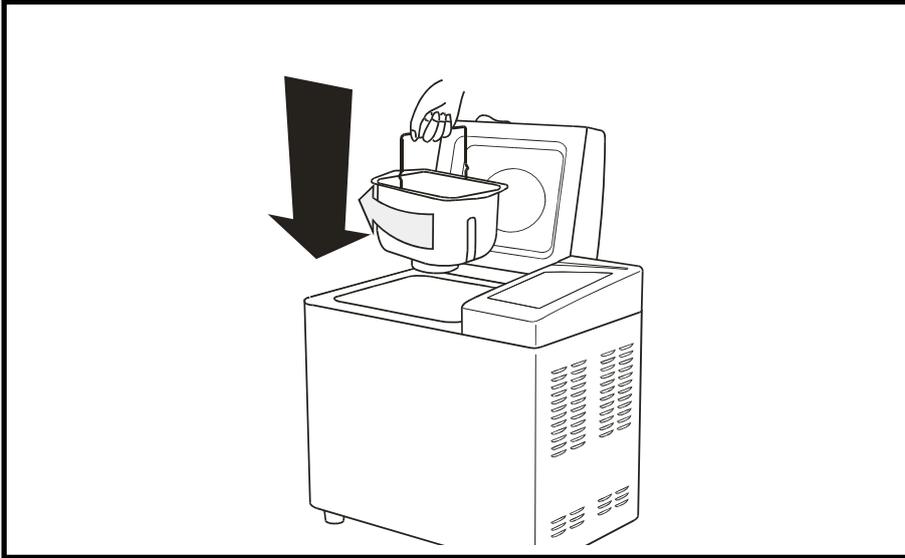
Add ingredients into the bread pan. For best results, add all liquid ingredients first. Then, add all dry ingredients EXCEPT yeast and (if needed) oil

Step 4:

Make a small indentation on top of the dry ingredients (not so deep it reaches the wet layer) and add the yeast in the indentation.

If using Oil add a small indentation on top of the dry ingredients in each of the four corners.

This order of adding ingredients is important, especially when using the timer, because it keeps the yeast away from the liquid ingredients until it is time to knead them together. (Liquid ingredients will activate the yeast).



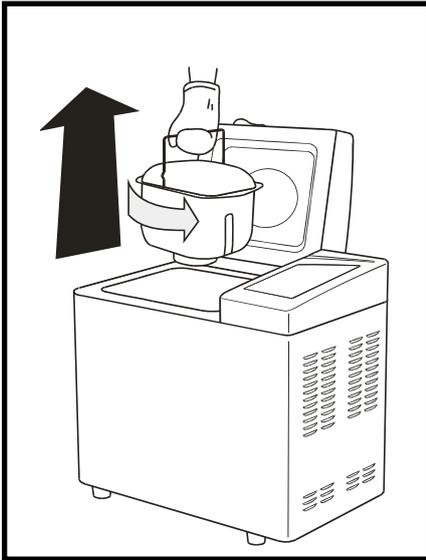
Step 5:

Insert the Bread Pan in the BREAD MAKER, sit the bread pan in place. Close the Lid.

Step 6:

Press the **SELECT** button to choose the cycle you want. Press BREAD COLOUR to Select the colour of the bread and if you want to delay the programming press TIMER. Please see page 13 for full details.

Half way during the kneading cycle the machine will beep to let you know this is when to add any fruits or nuts to the dough.

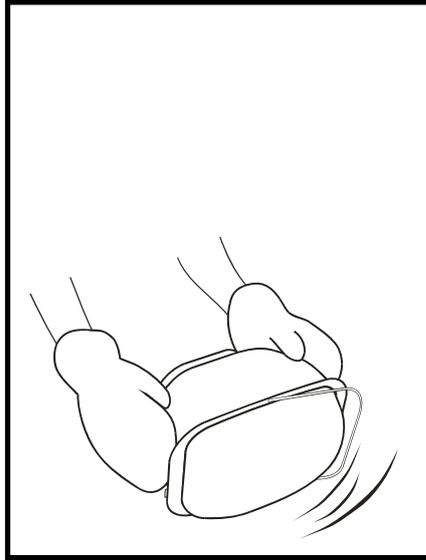


Step 7:

When the baking phase is completed, the BREAD MAKER will beep 12 times. This indicates the bread is done. Press the **STOP** button (hold down for 3 seconds). Put on your oven mitts and remove the Bread Pan.

Remember that the Bread Pan and your loaf are very hot! Be careful not to place either on a tablecloth, plastic surface or other surface that might scorch or melt.

If the bread is not removed immediately after baking and the STOP button is not pressed, a controlled cool-down and keep-warm cycle will begin and the unit will shut off automatically after 60 minutes. To prevent the bread from becoming soggy from condensation, it is best to remove the bread immediately after baking is complete.



Step 8:

Turn over the Bread Pan a few inches from the countertop and gently shake out the loaf.

Place the loaf on a wire rack or other cooling surface to cool. Bread should be cooled slightly (15 to 30 minutes) before it is sliced.

Sometimes, the Kneading Paddle will stick in the bread. Use the metal utensil to gently remove it, taking care not to scratch the Kneading Paddle.

Using the Timer

To enjoy fresh, warm bread after waking up in the morning, set the Timer in the evening before going to bed. The Timer can be preset up to 16 hours.

Note:

- Don't use the timer if your recipe includes eggs, fresh milk or other ingredients that may spoil.
- The BREAD MAKER timer is used for Basic Bread, Normal Whole Wheat Bread

To set the Timer, follow these steps:

1. Add ingredients as usual, taking care not to let the yeast and liquid ingredients contact one another.
2. Close the BREAD MAKER lid.
3. Press the **SELECT** button to select your desired setting, and then select your desired bread **COLOR**.
4. Press the **TIMER** buttons (^ and v buttons) to select the time delay you need. You can set the time up to 16 hours.
5. Press **START** button to complete Timer setting and to start the timer operation. The colon (:) begins to flash and the TIMER LED indicator lights up letting you know the time is started.
6. When baking cycle starts, the OPERATION LED indicator lights up and the time display shows the remaining time for the baking cycle.
7. When baking is completed, the COMPLETED LED indicator lights up and the unit beeps 12 times.

Ingredients

Use only fresh ingredients. Check the expiration date on the packing. Expired yeast and flour are harmful to health and will also produce poor bread.

BASIC INGREDIENTS:

FLOUR

It is best to use strong bread flour to make bread. We can also use whole wheat bread flour to make whole wheat bread. However whole wheat flour dough does not rise as rapidly and as big as white bread flour dough.

SUGAR

Sugar helps yeast fermentation, gives taste and colour to the bread and keeps the bread tender. White sugar is used for making basic bread. Brown sugar is used for making whole wheat bread.

FATS

The fats we use in making bread are usually butter (unsalted butter) or oil. Fats help to keep the bread soft and shiny after baking.

Margarine can be used instead of butter although the bread baked with margarine will have a different flavor and texture.

SALT

Ordinary table salt is used in our recipe. Salt can keep the gluten in the dough and stops it from over-rising.

MILK AND MILK PRODUCTS

Dried milk is useful for the shine and taste of the bread. Liquid milk and dried milk are not interchangeable because of the difference in water content.

WATER

Adding accurate amount of water is the most important step in bread making. A small difference in the amount of the water may affect the result of the bread. The temperature of tap water should be between 21 °C to 27 °C (70 °F to 80 °F).

DRY YEAST

Active dry yeast is recommended for making bread. Stay with the standard active dry yeast for the best result. Do not use compressed yeast or rapid rise yeast.

CHEMICAL LEAVENS

Chemical leavens such as baking powder and baking soda are used for making quick bread.

Other Ingredients

EGGS

Eggs can improve the flavor and aroma of the bread. However, water content of the egg must be accounted for in the formula, because an average size egg contains about 73% water.

FRUITS

Sugar and water contents in fruits must be considered in the recipes. Total weight of fruits used should not exceed 13% of the flour weight.

VEGETABLES

Content of water and sugar in vegetables must also be considered. Like fruits the total amount should weight about 13% of the flour weight.

NUTS

When using nuts, chop them to about 1/8 inch cubes. Use up to about 10% of the flour weight.

SPICES

Spices are used to add flavor to the bread. Only small amount (1/2--1 tsp.) is needed.

Tips

- It is the best to use lukewarm water between 21 °C and 27 °C (70 °F and 80 °F). All other ingredients should be prepared at room temperature.
 - Do not add more flour than suggested in the recipes. Excess flour will cause the bread to bake incompletely and the dough to stick to the inside of the Lid. Use fresh ingredients.
1. Since moisture is an enemy to flour, be sure to store your flour in an airtight container.
 2. To keep the yeast active, store it in an airtight container in your refrigerator.
- When using the timer, we recommend setting it for as short a time as possible. Because ingredients are partially combined in the Bread Pan, the dough may tend to deteriorate if left too many hours, especially on a warm or humid day.
 - Keep the lid closed during the baking cycle.
 - After your bread has cooled down completely, store it in bread bin or air tight container to prevent it from drying out.

Cleaning

- The Bread Pan and Kneading Paddle have non-stick surfaces that make cleaning easy.
 1. After baking, unplug the BREAD MAKER and allow the main body to cool down before cleaning.
 2. Remove the Bread Pan from the BREAD MAKER Oven and the Kneading Paddle from the Bread Pan. Wipe the Bread Pan and Kneading Paddle with warm soapy water. Avoid scratching the non-stick surface.

If the Kneading Paddle sticks to the drive shaft, pour warm water into the pan to loosen it and leave it to soak. **DO NOT USE EXCESSIVE FORCE.**
 3. Wipe the inside of the Lid and Oven with a damp cloth or sponge. If any residue has scorched on the heating plate or elsewhere, scrub with a non-abrasive scrubbing pad wipe clean. You can remove the Lid for easier cleaning by opening it up to a 90° angle and pull it out from the hinge.
- Do not use vinegar, bleach, or harsh chemicals to clean the BREAD MAKER.
- Do not soak the Bread Pan for a long period of time- this could interfere with the free working of the Drive Shaft.
- Do not immerse the BREAD MAKER in water or splash with water.
- Be sure the BREAD MAKER is completely cooled and dried before storage.

Caution: Avoid electric shock - unplug the BREAD MAKER before cleaning!

Trouble Shooting

Number	Problem	Reason	Settlement
1	The central section of the bread is sinking; the bottom crust of the bread is too thick.	It has been kept on the keep warm function for too long and it has lost too much of its water content.	As soon as the cycle has finished remove the pan from the machine and the bread pan.
2	I can't get the bread out of the bread pan.	The kneading blade is stuck inside the loaf.	Using oven mitts gently turn the bread pan upside down and turn the kneading blade holder on the underside of the bread pan half a turn to loosen the kneading arms. This should now release the bread.
3	The ingredients are not blended well, and the result is not good.	1, you have chosen a wrong program.	Check the recipe you are using is for the program you have set.
		2, The bread cycle has been interrupted for more than 30 minutes during a cycle.	If power has been switched off for more than 30 minutes you need to start again with fresh ingredients. It is okay to pause the machine to add more ingredients during a cycle but for no more than 30 minutes.
		3, The lid of the bread machine has been opened which has resulted in the bread becoming hard.	After the last rising period do not open the lid.
4	When starting the machine the LCD displays "H: HH"	The temperature of the machine is too high and needs to cool down before you start.	Switch the machine off at the mains and take the bread pan out the machine. Leave the lid open on the machine and leave the machine to cool for 20 minutes.
5	The kneading blades are moving but not blending the dough.	Make sure the bread pan is not fixed into place correctly. The kneading blades are not fitted correctly. The dough is too dry and heavy for the kneading blades to move.	Check the bread pan is fixed into position. Check the kneading blades are pushed in correctly and there is no gap between the kneading blades and the bread pan Add 1 tablespoon of water to soften the dough.
6	The dough has risen and is touching the lid of the machine	Too much yeast or flour.	Try adding less yeast or flour

8	The dough has not risen	Too little yeast has been added. Water temperature is too hot Too much salt has been added or has been mixed with the yeast before it has been mixed.	Check the yeast is fresh and in date and the amount you added. Water temperature should be at ambient room temperature. Check salt quantity added. Keep the salt away from the yeast if using the timer so they are not mixed together until kneading starts. Salt activates the yeast.
9	The top of the bread has sunk once baking has started.	1, the flour is not strong bread flour.	Change to strong bread flour
		2, The temperature is too high or low.	The temperature of the room can effect how well the bread rises. In cool weather bread may sink more than in warm weather.
		3, The dough is too wet	Reduce the water content by 30ml and try again.
		4. Too much sugar has been added	Reduce the sugar content by ½ big spoon
10	The bread is too heavy and dense.	1, Too much flour has been sued and the dough is to dry	Add more water
11	There are too many holes in the bread.	1, too much water has been used	Reduce the water by 30ml
		2, You forgot to add salt	Add correct amount of salt per recipe

The main problem we are contacted about at Prima are the top of the bread loaf sinking and the bread loaf not rising enough.

These problems relate to the ingredients – not the bread maker. The Prima Range of bread makers are excellent machines but what they do is essentially very simple. The mix the dough, prove the dough and then bake the dough. Nothing the machine will do will prevent good ingredients from making a great loaf.

There are 3 critical things to consider: **Flour**, **Yeast** and **Water**

Use good strong bread **flour**, one that has not been stored adversely. If the flour is old or damp, it will not work properly. It must be strong flour specifically for bread making. Select wholemeal flour carefully. Generally speaking, you get what you pay for!

Always use **yeast** that comes in sachets – not resalable tins or tubs. Sachet yeast does not rely upon sugar to ferment and performs in exactly the same way every time. That is why sachet yeast is perfect for machine bread. Sometimes the yeast maybe past it's best even before the best before date – especially if it is in a re-sealable packet that hasn't been sealed correctly.

Around winter time we get an increase in calls from customers saying that their loafs don't rise as well. This is due to **water** straight from the tap in winter months can be as much as 5 degrees colder than the summer

months.

Although all our recipes have been formulated to make good bread with water straight from the tap we recommend that you allow the water to stand at room temperature for at least an hour during the cooled times of the year. Very cold water slows down the yeast, which results in a smaller loaf.

Finally, the relationship between the water and flour is critical whether you are making bread by hand or with a machine. Too much water causes the dough to over rise and then sinks, whilst not enough water can result in a poorly risen, dense loaf.

Different brands of flour absorb different amounts of water. The recipes we have given in this booklet have been designed to yield a satisfactory loaf with a wide range of flour brands. However don't be afraid to add more water if you think that you need to. Add a tablespoon at a time.

U.K. PLUG WIRING INSTRUCTIONS

The wires in the mains lead are coloured in accordance with the following code:

BROWN - LIVE (L)
BLUE - NEUTRAL (N)
GREEN/YELLOW - EARTH (E)

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

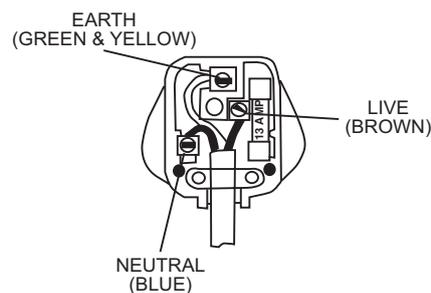
- The BLUE wire is the NEUTRAL and must be connected to the terminal which is marked with the letter N or coloured BLACK
- The BROWN wire is the LIVE and must be connected to the terminal that is marked with the letter L or coloured RED.
- The wire which is coloured GREEN/YELLOW must be connected to the terminal which is marked E or coloured GREEN or GREEN/YELLOW.

Always ensure that the cord grip is positioned and securely fastened.

WARNING: THIS APPLIANCE MUST BE EARTHED.

If a 13A (BS1363) fused plug is used it must be fitted with a 13A fuse. If in doubt consult a qualified electrician.

WIRING FOR A 13AMP PLUG



~~~~~ Warranty ~~~~~

This product is guaranteed for 1 year from the date of purchase when the appliance is used solely for domestic purposes. For commercial use the product is guaranteed for 90 days from the date of purchase.

The guarantee is valid against mechanical or electrical defects if the product is used in accordance with the instructions and provided that it is not connected to an unsuitable electricity supply or dismantled, interfered with or damaged in any way.

IMPORTANT, PLEASE RETAIN THIS WARRANTY

Please ask your retailer to either stamp this warranty or simply attach your store receipt. Keep this warranty somewhere safe. DO NOT SEND TO PRIMA.

This guarantee in no way affects your rights under statutory law.

IF THE PRODUCT MALFUNCTIONS DURING ITS WARRANTY PERIOD IT MUST BE RETURNED TO THE RETAILER FROM WHOM IT WAS PURCHASED FOR REPLACEMENT. IF YOU BOUGHT THIS PRODUCT VIA MAIL ORDER, PLEASE KEEP ALL THE DOCUMENTATION THAT CAME WHEN THE UNIT WAS DELIVERED.

NAME _____

ADDRESS _____

PURCHASED FROM _____

DATE OF PURCHASE _____ **MODEL** _____

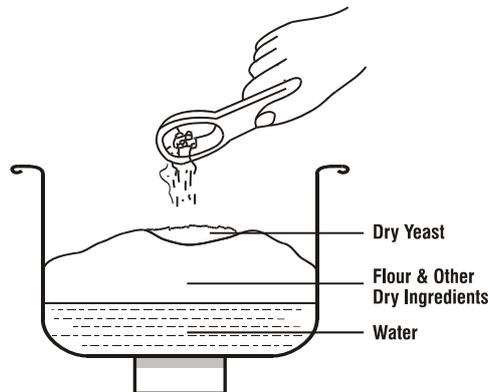
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RECIPES

Please follow the advice below:

- 1) Please place all ingredients into the bread pan in the following order:



- 2) When you have added all ingredients, in the correct order, select your chosen program, crust selection and the loaf size. Press the 'Start' button to start the bread machine straight away or press the 'TIMER' button to use the delay timer. You can set the delay timer for up to 16 hours in advance.
- 3) When the chosen bread cycle has finished, the machine will sound 12 times, and go into Keep Warm for one hour; if you don't want the machine to go in to 'Keep Warm' function hold "start/stop" button for three seconds to cancel once the cycle has finished and remove the bread.
- 4) When the cycle has finished carefully open the lid and use the hook to pull up the bread panhandle. Use oven mitts to then remove the bread pan from the machine, turning anti-clockwise to remove the bread pan. The Bread Pan and handle will be very hot. **DO NOT TOUCH WITH BARE SKIN USE OVEN MITTS.**
- 5) If the Kneading paddle is stuck inside the bread carefully remove it with a plastic utensil.
- 6) Leave the bread to cool on a wire rack for at least 30 minutes before slicing.

The measuring instruments that you receive free with your bread machine convert into the following measurements:

Measuring Cup: 250ml =	1 cup of flour: 148g	1 cup of water: 250g
Small spoon: 5ml =	1 small spoon of salt: 6g	1 small spoon of yeast: 3.5g,
Big Spoon: 15ml =	1 big spoon of sugar, : 14g	1 big spoon milk powder: 6.48g,
	1 big spoon of butter: 16g	1 egg: 50-60g,

When measuring use a level spoonful.

Please note that all recipes given below are just for reference. Many different factors can affect how well the bread rises including the ambient temperature as well as the ingredients.

If bread doesn't rise properly or sinks during cooking this is down to the ingredients used not the machine. The machine only mixes dough, rises it and cooks it. It cannot make a bad loaf! If this happens it is down to the ingredients used. Check the troubleshooting section and that all ingredients used are fresh

Prima do not have any other recipes other than these listed here but there are many good books for breadmaker machines around.

After you have got used to your machine you will be able to adapt the recipes given here to your own taste and experiment to create your perfect loaf!

1, basic:

Weight Ingredients	450g(1.0LB)	680g1.5(LB)	900g(2.0LB)
Water	140ml (140g)	250ml (246g)	310ml (313.4g)
Salt	1/3small sp (2g)	1/2 small sp (3g)	1 small sp (6g)
Sugar	1/2 big sp (7.5g)	2/3 big sp (10g)	1 big sp (14g)
Butter	12/3 big sp (25g)	2 big sp (32g)	2 1/2big sp (40g)
Strong white flour	2 cu (296g)	2 1/2 cu (375g)	3 1/2 cu(519g)
Dried milk powder	1 2/3 big sp (12g)	2 big sp (13g)	2 1/2 big sp (16g)
Dry yeast	1small sp (3.5g)	1 1/2small sp (3.75g)	1 2/3 small sp (6g)

2, French:

Weight Ingredients;	450g(1.0LB)	680g(1.5LB)	900g(2.0LB)
Water	130ml (130g)	240ml (238g)	300ml (298g)
Salt	2/3small sp (4g)	1 1/4small sp (7g)	1 1/2small sp (9g)
Sugar	1 1/2big sp (21g)	2 big sp (28g)	2 1/2big sp (35g)
Butter	1/2big sp (8g)	1big sp (16g)	1 1/4big sp (18g)
Strong white flour	2 cu (296g)	2 1/2 cu (375g)	3 1/2cu (519g)
Dried milk powder	1 2/3 big sp (12g)	2 big sp (13g)	2 1/2big sp (16g)
Dry yeast	1small sp (3.5g)	1 1/2small sp (5g)	1 1/2small sp (5g)

3,sweet bread

Weight Ingredients;	450g(1.0LB)	680g(1.5LB)	900g(2.0LB)
Water	140ml (140g)	260ml (264g)	310ml (313g)
Sugar	3 1/2big sp (49g)	3big sp (42g)	4big sp (56g)
Salt	1/4small sp (2g)	1/3small sp (2.5g)	1/2small sp (3g)
Butter	1 2/3big sp (30g)	2big sp (32g)	2 1/2big sp (40g)
Strong white flour	2cu (296g)	2 1/2cu (375g)	3 1/2cu (519g)
Dried milk powder	1 2/3big sp (12g)	2big sp (10g)	2 1/2big sp (16g)
Dry yeast	1small sp (3.5g)	1 1/2small sp (5g)	1 1/2small sp (5g)

4, whole wheat:

Weight Ingredients;	450g(1.0LB)	680g(1.5LB)	900g(2.0LB)
Water	140ml (140g)	240ml (237g)	300ml (294g)
Salt	$\frac{1}{3}$ small sp (2g)	$\frac{1}{2}$ small sp (3g)	1small sp (6g)
Sugar	$1\frac{1}{2}$ big sp (21g)	2big sp (28g)	$2\frac{1}{2}$ big sp (35g)
Butter	$1\frac{1}{2}$ big sp (24g)	2big sp (32g)	$2\frac{1}{2}$ big sp (40g)
Whole wheat flour	2cu (296g)	$2\frac{1}{2}$ cu (375g)	$3\frac{1}{2}$ cu (519g)
Dried milk powder	$1\frac{2}{3}$ big sp (12g)	$1\frac{3}{4}$ big sp (12g)	2big sp (13g)
Dry yeast	1small sp (3.5g)	$1\frac{1}{2}$ small sp (5g)	$1\frac{1}{2}$ small sp (5g)

5, yogurt bread

Weight Ingredients	450g(1.0LB)	680g(1.5LB)	900 g(2.0LB)
Water	50ml (50g)	100ml (100g)	110ml (110g)
Salt	100g	150g	200g
Sugar	$1\frac{1}{2}$ big sp (21g)	2big sp (28g)	$2\frac{1}{2}$ big sp (42g)
Butter	$\frac{1}{2}$ small sp (3g)	$\frac{1}{2}$ small sp (3g)	$\frac{2}{3}$ small sp (5g)
Strong white flour	$1\frac{1}{2}$ big sp (24g)	2big sp (32g)	$2\frac{1}{2}$ big sp (40g)
Yogurt	2cu (296g)	$2\frac{1}{2}$ cu (370g)	$3\frac{1}{2}$ cu (518g)
Dry yeast	1small sp (3.5g)	$1\frac{1}{2}$ small sp (5g)	$1\frac{1}{2}$ small sp (5g)

6, cake:

Weight Ingredients;	450g(1.0LB)	680g(1.5LB)	900g(2.0LB)
Water	30ml (29.5g)	30ml (29.5g)	60ml (58.7g)
Carbonate soda powder	1small sp(3g)	1small sp (3g)	1small sp (3g)
Sugar	¹ / ₈ cup (48g)	¹ / ₈ cup (48g)	¹ / ₄ cup (90g)
Butter	¹ / ₈ cup (50g)	¹ / ₃ cup (124g)	¹ / ₂ cup (150g)
Strong white flour	¹ / ₃ cup (197g)	¹ / ₃ cup (269.5g)	² / ₃ cup (385g)
Egg	2 pcs (100g)	3 pcs (150g)	4 pcs (200g)
Dry yeast	1small sp (3.5g)	¹ / ₂ small sp (5g)	¹ / ₂ small sp (5g)
Order	Place in the following order into the barrel: eggs water sugar salt butter strong flour carbonate soda powder dry yeast - dig a concave into the flour to put the yeast, make sure you don't make the hole so deep that it touches the water.		

7, whisk

You can use any bread recipe for this. Once the dough has been kneaded the cycle will finish. You can use the dough at a later date by putting it back in the machine on the Bake Program.

8, Jam

Prescription 1		Prescription 2	
Fruit	600g	Orange	650g
Sugar	200g	Sugar	180g
Lemon juice	2big sp	Lemon juice	100g

9, Dough

You can use any bread recipe for this. Once the dough has been kneaded and has risen the cycle will finish. You can cook the risen dough yourself in the oven.

10, Sandwich:

Weight Ingredients;	450g(1.0LB)	680g(1.5LB)	900g(2.0LB)
Water	90ml (90g)	200ml (198g)	280ml (77g)
Salt	¹ / ₂ small sp (3g)	² / ₃ small sp (4g)	1small sp (6g)
Sugar	¹ / ₃ small sp (2g)	¹ / ₂ small sp (3g)	¹ / ₂ small sp (3g)
Butter	1 ¹ / ₂ big sp (21g)	2 big sp (28g)	2 ¹ / ₂ big sp (35g)
Strong white flour	1 ¹ / ₂ big sp (24g)	2big sp (32g)	2 ¹ / ₂ big sp (40g)
Dried milk powder	2cu (296g)	2 ¹ / ₂ cu (367g)	3 ¹ / ₂ cu (519g)
Dry yeast	¹ / ₂ small sp (1g)	¹ / ₂ small sp (1g)	1small sp (2g)
Egg	499.5g	696g	944g
Order	Place in the following order into the barrel: eggs water sugar salt butter strong flour milk powder dry yeast - dig a concave into the flour to put the yeast, make sure you don't make the hole so deep that it touches the water.		

11 Fast bake:

Weight Ingredients	600g
Water	180ml (183g)
Salt	¹ / ₄ small sp (1.5g)
Sugar	2 big sp (28g)
Butter	2 big sp (32g)
Strong flour	1 ² / ₃ cu (356g)
Dry milk powder	2 big sp (13g)
Dry yeast	2 ¹ / ₂ small sp (8.5g)

12 Bake

This program is specially designed for reheating finished bread; you can also use this program to increase the baking time after another program has finished.

This program setting time is one hour. You can adjust time according to you needs but the longest baking time is four hours.

Press the "TIME" button to add or reduce the time, then press start/stop button for confirmation.