



Russell Hobbs



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instructions

IMPORTANT SAFEGUARDS

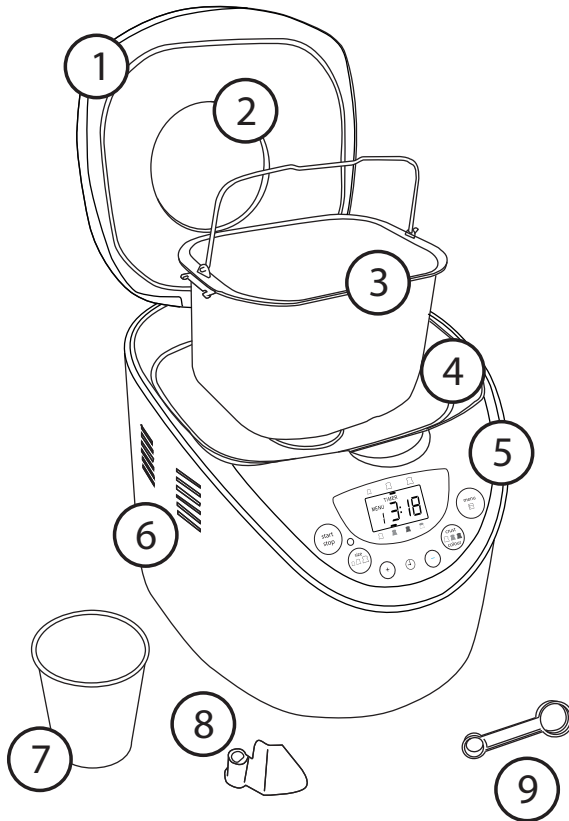
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been supervised/instructed and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be done by children.
- Keep the appliance and cable out of reach of children under 8.
- Don't connect the appliance via a timer or remote control system.
- Do not use the appliance if the power cable is damaged.
-  The surfaces of the appliance will get hot.
-  Don't put the Breadmaker in liquid, don't use it in a bathroom, near water, or outdoors.
- Don't touch internal surfaces till the Breadmaker has cooled down fully.
- Keep clear of the hot air vents in the sides and back of the Breadmaker and the top of the dispenser.
- Don't plug the Breadmaker in till after you've loaded the bread pan (with the ingredients), into it.
- Sit the Breadmaker on a stable, level, heat-resistant surface.
- Leave a clear space of at least 5cm all round the Breadmaker when in use.
- Don't use the Breadmaker near or below curtains or other combustible materials.
- Don't cover the Breadmaker or put anything on top of it.
- Unplug the Breadmaker when not in use, before inserting or removing the bread pan and before cleaning.
- Don't use accessories or attachments other than those we supply.
- Don't use the Breadmaker for any purpose other than those described in these instructions.
- Don't use metal or sharp tools on the bread pan or paddle – they will scratch the non-stick surfaces.
- Don't use the Breadmaker if it's damaged or malfunctioning.
- The Breadmaker is for household use only.

Introduction

Thank you for choosing a Russell Hobbs Breadmaker. Your Breadmaker is designed to make breadmaking really easy - you simply insert the ingredients, select the programme you want and the Breadmaker then does the mixing, kneading and baking for you. It has a time delay function that allows you to set it to have your loaf ready as soon as you get up or get in from work. It also has adjustable crust control so you can have bread as well done as you like.

And the Breadmaker doesn't stop at making just bread – you can also make dough for pizzas, cakes, even fruit loaves and jam.

We have provided you with this manual to help you get the most from your new product. It contains operating instructions and important advice of how to use the product safely. It is very important that all users read and understand this instruction manual before operating or cleaning this appliance.

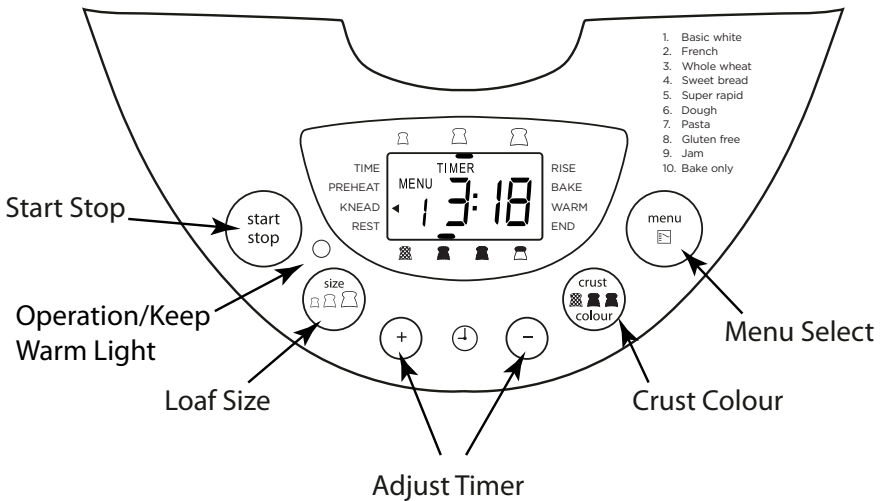
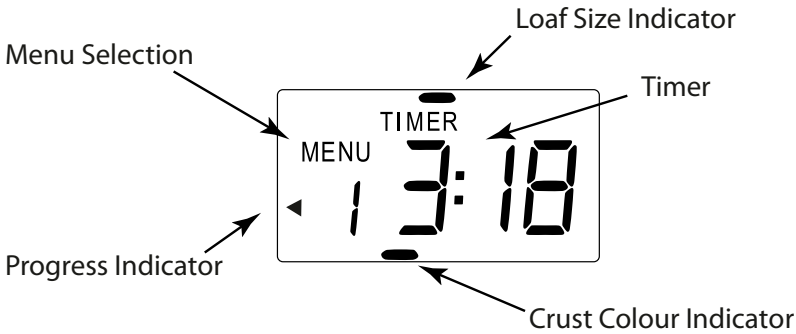


- 1. Removable Lid
- 2. Viewing Window
- 3. Bread Pan

- 4. Baking Chamber
- 5. Control Panel
- 6. Hot Air Vents

- 7. Measuring Cup
- 8. Kneading Paddle
- 9. Measuring Spoon

Breadmaker controls



Buttons

When you press any Button, you should hear a beep. This lets you know you've pressed hard enough to activate your selection.

START/STOP - Press this Button to start the chosen program and to begin the TIMER countdown. Press this Button for a full second to reset the program's TIMER setting or to cancel the program in progress.

Operation/Keep Warm Light - The Operation Light next to the START/STOP Button will illuminate while the Bread Maker is ON; when the is completed and in Keep Warm phase, the Light will flash.

Loaf Size - Select the LOAF size: 500, 750g or 1000g. The Breadmaker is preset to 750g.

Timer UP and DOWN Buttons - Use this pair of Buttons to set the TIMER. Use this pair of Buttons to add or subtract time displayed in the Display Window. The buttons increase or decrease the time in 10 minute intervals.

Colour - Select the crust colour: Light, Medium or Dark. The Breadmaker is preset to Medium. Use this Button to select the RAPID program for BASIC, FRENCH, WHOLE WHEAT, and SWEET breads and decreases the time for making your bread by approximately an hour.

MENU Select - allows you to select from 10 different Breadmaker programs:

- 1. BASIC .** The BASIC program is used for breads that primarily use white flour, although some recipes may include small amounts of whole wheat flour.
- 2. FRENCH.** Traditionally, French bread has a crispier crust and lighter texture than white bread. Recipes usually do not include oils, butter, margarine, or milk.
- 3. WHOLE WHEAT.** This program is used for recipes with significant amounts of whole wheat or rye flour, oats, or bran. It begins with a preheat period during which the flours or grains absorb the liquid ingredients. Soaking causes the flour or grain to soften and helps ingredients to combine well. Generally, Whole Wheat and multi-grain breads are shorter and denser than Basic, French, or Sweet breads.
- 4. SWEET.** Use this program for recipes that use fruit juice, additional sugar or added sweet ingredients such as coconut flakes, raisins, dried fruit or chocolate. The baking temperature is reduced to prevent burning.
- 5. SUPER RAPID.** This program, with hotter rise and bake temperatures, is convenient for baking a hot, fresh loaf of bread in 1 hour 20 minutes.
- 6. DOUGH.** This program is used to mix dough to be shaped by hand before baking in a conventional oven. The program mixes, kneads and allows to rise, but does not bake.
- 7. PASTA.** Use this program to mix doughs and then follow directions with the recipe to complete the baking/cooking. Several different kinds of doughs can be mixed using the PASTA program. The program mixes and kneads the dough, but does not allow it to rise and does not bake.
- 8. GLUTEN FREE.** Use the Bread Maker to prepare fresh and delicious bread for those on a gluten-free diet. The GLUTEN FREE program mixes and kneads the dough and then goes on to bake without a rise time.
- 9. JAM.** Use this program for making jams from fresh or frozen fruits. The program mixes and heats the mixture.
- 10. BAKE.** This bake only program can be used if the crust is too light or if you wish to bake pre-made dough. It can be especially helpful if your bread is not quite done. Check every few minutes. If uninterrupted, this program will bake for up to 60 minutes.

Before you use your Breadmaker

- 1.** Remove all packing materials and any stickers.
- 2.** Place the Breadmaker on a dry, stable, level surface away from heat and areas where cooking grease or water may splatter on to it. Do not place it near the edge of the work surface.
- 3.** Operate the Breadmaker on the BAKE program without adding any ingredients for 10-15 minutes. This will burn off any manufacturing oils (the Breadmaker may smoke and/or emit an oily odour. This is normal).
- 4.** Wash the bread pan and paddle thoroughly.

Important. Your bread maker will bake up to a 1kg loaf. Do not put larger quantities of ingredients into the bread pan. The bread will not mix and bake correctly, and bread maker may be damaged.

Breadmaking basics

Bread making is both a science and an art. It's a science because it requires precise measurement and control of quantities, temperatures and times in order to work. It's an art because there is an almost unlimited number of variations of sweet or savoury ingredients that can be added to a basic bread mix. This means, once you have mastered the basics, you have unlimited freedom to explore the creative possibilities of producing bread just the way that you like it.

Your Breadmaker will help you because it takes care of the precise measurements of temperature and time. All you have to do is ensure that you measure the ingredients accurately and it will allow you to bake a perfect loaf every time.

Preparation

Before you begin make sure you gather all of the equipment and ingredients you need. This includes containers for ingredients, a cooling tray, oven gloves, and if you have one available, a digital kitchen scale.

This last item is not essential, but it will help you measure both liquid and dry ingredients accurately and, as we have already explained, that is a large part of the secret of success.

The room temperature can affect the outcome of your baking. The Breadmaker works best in a temperature between 15°C and 34°C (59°F and 93°F).

Measuring

It's important that ingredients are measured accurately.

- Use the same measuring spoons for all the ingredients.
- Use the back of a knife to level all spoons for measurements given in spoons.
- Electronic scales are much more accurate than measuring jugs when measuring water. If you're using a recipe from elsewhere, 1 millilitre of water = 1 gram (g).

Choosing ingredients

Flour. Ordinary plain or self raising flour is not suitable for making bread. It is important to choose a flour with "Strong" or "Bread" in its name. Strong or bread flours contain more gluten than ordinary baking flour. Gluten is the protein that gives the bread its structure and texture. It retains the carbon dioxide produced by the yeast, putting the elasticity, the bounce, into the dough.

You can choose from strong white, strong brown or "Farmhouse" flour, strong wholemeal, and whole wheat bread making flours. Wholemeal flours provide an excellent source of dietary fibre, but contain lower levels of gluten than strong white flour. This means that brown loaves tend to be smaller and denser than white loaves. Try substituting strong white flour for half of the brown flour in the recipe to make bread with a "brown bread" flavour and a "white bread" texture.

For those on a gluten free diet it is possible to substitute a mixture of rice and potato starch flour to make gluten free bread. See the details for the Gluten Free Breadmaker program later in this manual.

Yeast. Yeast is a living organism. Given moisture, food, and warmth, the yeast will grow and release carbon dioxide gas. This forms bubbles which are trapped in the dough, making it rise.

Choose a dried yeast, marked "suitable for bread makers". These are usually sold in sachets and don't have to be dissolved in water first. Only use fresh, recently opened yeast (Check the "best before" date on the sachet) – yeast that is stored can quickly lose its ability to rise.

Liquid. The liquid ingredient is normally water or milk, or a mixture of the two. Water makes a crispier crust. Milk gives a softer crust with a velvety texture. Water should be slightly warm, in

the range of 20°C - 25°C. It will slow the yeast if it is too hot or cold. Don't use milk with the delay timer; it might curdle before the bread-making process starts.

Fats and oils. These include butter and olive oil. They make the dough more tender and enhance the flavour, giving the finished loaf a richer quality. They help to retain moisture, making the bread keep fresh longer. Don't use low fat spread.

Sugar. Sugar activates and feeds the yeast, allowing it to grow. It adds flavour and texture, and helps with browning the crust. Honey, syrup, or molasses may be used instead of sugar, provided the liquid ingredient is adjusted to compensate. Don't use artificial sweeteners. None of them will feed the yeast and some of them may kill it.

Salt. Salt helps to control the growth of the yeast, preventing the bread from rising too much or collapsing. It also adds to the flavour. Salt may inhibit the yeast if it is too strong, so keep them separate when adding the ingredients.

Eggs. Eggs are used in some recipes to make your bread richer and more nutritious, add colour, and help with the structure and texture. Eggs count as part of the liquid ingredient of the bread. Adjust the other liquid ingredients if you are adding them. Otherwise the dough may be too wet to rise properly.

Herbs and spices. Dried herbs and spices like cinnamon, ginger, oregano, parsley, and basil will add flavour and interest. These can be added at the beginning, along with the main ingredients. Fresh herbs, like garlic and chives may contain enough liquid to upset the balance of the recipe, so the liquid content must be adjusted accordingly.

Nuts, raisins and other ingredients. Add these only when the Breadmaker beeps, early in the program. Dried fruit and nuts should be chopped finely; cheese should be grated; chocolate chips should definitely be chips. Don't add more than the recipe requires, otherwise the bread may not rise properly.

Fresh fruit and nuts contain liquids (juices and oils), so you may need to adjust the main liquid ingredient to compensate.

Adding ingredients



Remove the bread pan from the Breadmaker using the Handle to pull it straight up and out of the machine.

Make sure the bread pan is completely clean and then fit the paddle to the shaft at the bottom.

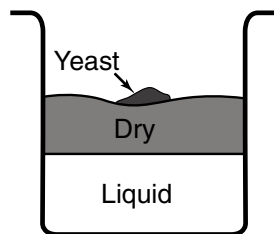
It's important that you add the ingredients in the correct order, particularly if you are using the delay timer. If the yeast gets wet, it may activate too early in the process.

Liquid ingredients, including milk and eggs, should be added first, followed by





the flour and other dry ingredients (see diagram).

Add salt to the liquid to avoid it coming in contact with the yeast.


Make a small indentation on the top of the flour and add the yeast here. This will prevent the liquid from coming in contact with the yeast.



Setting up the Breadmaker

1. Insert the bread pan into the baking chamber. Press down on the rim until it snaps into place.
2. Close the Lid. Plug in to the electrical socket.
3. The Breadmaker will beep and the display window will light up.
 1. Press the MENU Button to choose the program (1 to 10) you want. Each time the MENU Button is pressed, it will beep and the program number (1 to 10) will appear in the Display Window. The program names and corresponding numbers are listed on the control panel. See earlier in this manual for details of the individual programs.
 2. Press the colour button to choose the crust colour you want . The Breadmaker is preset for medium crust.
 3. Press the Loaf size button to select the loaf size. The options are: small  (500g), medium  (750g), large  (1kg). The Bread Maker is preset to 1000g.

NOTE. The Crust colour control is not available for the DOUGH, PASTA and JAM programs and the Loaf size setting is not available for the DOUGH, PASTA, JAM and BAKE programs.

NOTE. The fourth crust colour position,  RAPID, selects a faster variant of the BASIC, FRENCH, WHOLE WHEAT and SWEET programs by reducing the rise time. NOTE. The smaller size recipes and mixes will not fill the Bread Pan when finished. This is especially true for bread recipes that contain whole grains or other special ingredients.

NOTE. When using Gluten Free recipes always choose the 750g setting.

Baking

1. Press the START/STOP button to begin the program. The time remaining will begin to count down in the display window.

The Breadmaker will begin by mixing the ingredients in to a dough. It will knead the dough, allow it to rise and finally bake it. The progress indicator will shown which stage is in progress in the Display Window.

Note. The WHOLE WHEAT program begins with a 30 minute delay to pre-heat the ingredients.

When using the BASIC, WHOLE WHEAT and SWEET programs the Breadmaker will beep after a few minute, indicating that it is time to add additional ingredients, such as dried fruit, nuts, herbs, oats, etc.

2. Open the lid (this will not stop the kneading process). Add the ingredients and use a rubber spatula to scrape any ingredients from the sides of the Bread Pan. Quickly close the lid to prevent heat loss.

If you need to interrupt the machine at any point simply switch the power off at the wall socket. The machine will remember where it is in the program for up to seven minutes and will resume as soon as power is restored.

3. When your bread is finished baking the Breadmaker will beep and "0:00" will appear in the Display Window.


Keep Warm

If the bread is not removed immediately after baking (and the START/STOP Button is not pressed), the Keep Warm controlled temperature reduction will begin. The Operation/Keep Warm Light will illuminate; the colon in the Display will continue to flash.

Keep Warm will help prevent the bread from becoming soggy. The Breadmaker will automatically shut OFF in 60 minutes.

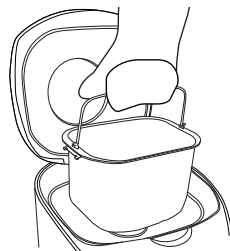
Note. The Keep Warm function does not apply to the DOUGH PASTA and JAM programs.

Removing the bread

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

To remove the bread:

1. Unplug the Breadmaker at the wall socket and open the Lid. Take care not to get scalded by escaping steam.
2. Put on oven gloves and, using the handle, pull the bread pan out of the Breadmaker.
3. Turn the Bread Pan upside down and shake to release the bread. Place the bread upright on a wire rack to cool 20 to 30 minutes before cutting. This allows the steam to escape.
4. Check to see if the kneading paddle has come away with the bread. Use a nonmetal utensil to gently remove it, taking care not to scratch the nonstick coating.



 **CAUTION.** The Bread Pan, Kneading Paddle and bread will be very hot.

Using the 15-hour delay timer

You can use the delay timer to pre-program your Breadmaker so that it starts baking automatically while you are away.

The delay timer works on the BASIC, FRENCH, WHOLE WHEAT or SWEET programs. The delay timer cannot be used for the DOUGH, PASTA, GLUTEN FREE or JAM programs.

Don't use the TIMER if your recipe includes eggs, fresh milk, other dairy products, meats, fish, etc. that may spoil.

Use the timer as follows:

1. Add the ingredients as usual, taking care not to let the yeast and liquid ingredients contact one another.
2. If your recipe contains salt add it with liquid ingredients, keeping it away from the yeast.
3. Close the Breadmaker's lid and plug it in.
4. Press the MENU Button to choose the program you want. The time needed for the selected program will appear in the Display Window.
5. Press the (UP) Button (arrow) once for each 10 minutes delay you want to add. (Use the (DOWN) Button (arrow) to subtract 10 minutes time from the Timer.) The amount of time you set is shown in the Display Window.

For example, if it is 8.00 AM and you want a loaf of bread ready at 1.00 PM, press the TIMER Button until the display reads 5:00, meaning it will finish baking in five hours.

NOTE. The actual time taken to mix and bake the bread will not change.

6. Press START/STOP to begin the TIMER. The colon (:) in the time displayed begins to flash, letting you know the TIMER is started. When the Display Window indicates 0:00, baking is completed.
7. If you make an error after you've activated the program and want to start over, press and hold the START/STOP Button. The Timer will clear and you can begin again.

Care and Maintenance

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself.

To clean the product:

1. Unplug the Breadmaker (switch the socket off first, if it's switchable).
2. Open the lid, and let it cool down fully before cleaning.
3. The Lid can be removed for cleaning.
4. If the paddle has stuck to its shaft, fill the bread pan with warm water and let it soak for up to 30 minutes. This should soften any dough residues and allow the paddle to be removed.
5. Wash the bread pan and paddle in warm soapy water, rinse, then dry thoroughly.
6. Wipe all other surfaces, internal and external, with a damp cloth.
7. Allow the surfaces to dry before reusing the Breadmaker or storing it away.
 - DO NOT PUT THE LID IN A DISHWASHER, or immerse it in water - it contains a sensitive electronic sensor.
 - Don't immerse the Breadmaker in water or any other liquid.
 - NEVER pour water, solvents, or cleaning solutions into the baking chamber.
 - Don't use harsh or abrasive cleaners or solvents.
 - Do not wash the bread pan or paddle in a dishwasher.

Troubleshooting

Power cuts

If you suffer from a power cut lasting less than 7 minutes, the Breadmaker will carry on when power is restored, and the program time will be extended by the duration of the power cut. If the power cut is more than 7 minutes, the program will fail – unplug the Breadmaker, let it cool down, then empty the bread pan, dispose of the ingredients, clean it, and start again.

Error messages

If the Breadmaker is too hot, the display will show an error message – an odd set of letters and/or numbers. Disconnect the power and let the Breadmaker cool down to room temperature before trying again.

Troubleshooting breadmaking – what to do if:

1. The bread collapsed.
 - The dough may have been too moist. Reduce the recipe liquid by 20 ml. If tinned fruit was used, it may not have been properly drained.
 - Leaving the bread in the bread pan while it cools can cause moisture released in the baking process to soak back into the bread.
 - The flour may have been too coarsely ground. Try using finer flour.
2. The bread didn't rise
 - One or more ingredients were added in the wrong quantities – accuracy is essential
 - The yeast is stale – check the “best before” date – use a fresh, unopened sachet every time
3. The core of the bread is too moist
 - The dough may have been too moist, see above.
 - The flour may have been too heavy. This problem can occur with rye, bran and wholemeal flours. Reduce the amount of heavy flour and replace with white flour.

4. The bread has swollen too much
 - You may have used too much yeast, try reducing it slightly.
 - Too much sugar can cause the yeast to work too fast, and the bread to rise too much. Try reducing the amount of sugar. If you add sweet/sugary ingredients such as dried fruit, honey or molasses, reduce the amount of sugar to compensate.
 - You might try reducing the recipe liquid by 2 tbsps, as this will slow the action of the yeast.
 - Use a coarser flour. Less yeast is needed with fine flour than with the same type of flour ground coarsely.
5. The bread tastes bland
 - Try increasing the amount of salt by up to ¼ of a teaspoon.

Questions & Answers

1. Why does the height and shape of bread differ in each loaf?
 - The height and shape of bread may differ depending on the ingredients, room temperature and length of the timer cycle. Also, accurate measurement of ingredients is essential to make delicious bread.

2. The bread has an unusual aroma. Why?

Stale ingredients may have been used or too much yeast may have been used. Always use fresh

- ingredients. Accurate measurements are essential to make delicious bread.
3. The kneading paddle comes out with the bread.
 - The kneading paddle is detachable. Use a nonmetal utensil to remove it.

CAUTION. The Kneading Paddle will be hot.

4. The bread has a floured corner.
 - Sometimes flour in the corner of the Bread Pan may not have been completely kneaded into the dough. Scrape it off the loaf with a knife.
5. Can ingredients be halved or doubled?
 - NO. If there is too little in the Bread Pan, the kneading paddle cannot knead well enough. If there is too much, bread rises out of the Bread Pan.
6. Can fresh milk be used in place of dry milk?
 - YES. Be sure to decrease the same measurement of water to equal liquid substitution. Fresh milk is not recommended when using the TIMER, because it may spoil while sitting in the Bread Pan.

Breadmaking recipes

Program 01. Basic White Bread

Ingredients:	500g	750g	1000g
Water	200 ml	275 ml	380 ml
Olive Oil	1 tbsp	1 ¼ tbsp	2 tbsp
Salt	1 tsp	1 ½ tsp	2 tsp
Dried Milk Powder	1 tbsp	1 ½ tbsp	2 tbsp
Sugar	1 tbsp	1 ¼ tbsp	2 tbsp
Strong White Flour	350g	500g	650g
Yeast	2 tsp	2 tsp	2 ½ tsp

Method

Place the water, olive oil and salt into the bread pan first, then add the rest of the ingredients. Select programme 1, the size of loaf and the colour of the crust. Press Start.

Program 02. French

Ingredients:	500g	750g	1000g
Water	200 ml	300 ml	400 ml
Salt	1 tsp	1 ½ tsp	2 tsp
Strong White Flour	360g	545g	725g
Yeast	2 tsp	2 tsp	2 ½ tsp

Method

Place the water and salt into the bread pan first, then add the flour and yeast. Select programme 2, the size of loaf and the colour of the crust. Press Start.

Program 03. Whole wheat

Ingredients:	500g	750g	1000g
Water	200 ml	300 ml	400 ml
Olive Oil	1 tbsp	1 ½ tbsp	2 tbsp
Salt	1 tsp	1 ½ tsp	2 tsp
Dried Milk Powder	1 tbsp	1 ½ tbsp	2 tbsp
Sugar	1 tbsp	1 ¼ tbsp	2 tbsp
Strong Wholemeal Flour	150g	220g	300g
Strong White Flour	150g	220g	300g
Yeast	2 tsp	2 ½ tsp	2 ½ tsp

Method

Place the water, olive oil and salt into the bread pan first, then add the rest of the ingredients. Select programme 3, the size of loaf and the colour of the crust. Press Start.

Program 04. Sweet (Cinnamon and Sultana Bread)

This program features reduced baking temperature to prevent burning. Use it for recipes that use fruit juice, additional sugar or added sweet ingredients such as coconut flakes, raisins, dried fruit or chocolate.

Ingredients:			
Water	150 ml		
Butter (softened)	2 tbsp		
Salt	1 ½ tsp		
Sugar	3 tbsp		
Cinnamon	1 tsp		
Strong White Flour	500g		
Yeast	2 tsp		
Sultanas	200g		

Method

Place the water, butter and salt into the bread pan first, then add the rest of the ingredients apart from the sultanas. Select programme 4 and press Start. After a few minutes the Breadmaker will beep. Open the lid and add the sultanas.

Program 05. Super Rapid

Program 5 provides warmer rise and bake temperatures and allows a loaf of bread to be baked in a much shorter time.

Ingredients:		750g		
Water	300 ml			
Olive Oil	1 tbsp			
Salt	1 ½ tsp			
Sugar	1 tbsp			
Dried Milk Powder	1 tbsp			
Strong White Flour	470g			
Yeast	2 tsp			

Method

Place the water, olive oil and salt into the bread pan first, then add the flour and yeast. Select programme 5, the size of loaf and the colour of the crust. Press Start.

Program 06. Dough

Program 6 is a no bake program, which is used to mix dough to be shaped by hand before baking in a conventional oven. The Breadmaker mixes, kneads and provides the dough with a first rise before the dough is removed from the machine.

Ingredients:			
Milk	300 ml		
Olive Oil	2 tbsp		
Salt	2 tsp		
Honey	2 tsp		
Strong White Flour	500g		
Yeast	2 tsp		

For pizza Dough add 1 tbsp. Dried Oregano

Method

Place the milk, olive oil and salt into the bread pan first, then add the rest of the ingredients. Select programme 6. Press Start. Let the dough rise once in Bread Maker. Remove from Bread Maker, punch down, let it rise again, punch down and let rest 10 minutes. Shape as desired and allow to rise until doubled in volume.

Rising times for dough after it is shaped and placed in a baking pan will vary due to recipe, temperature and humidity level of your kitchen. The optimum temperature of the room for rising is 27°-29°C.

Top Tip. When making pizza dough – after you have rolled the dough out into your pizza shape sprinkle with dried semolina as it gives that authentic pizzeria look and taste to your pizza base.

Program 07. Pasta

Ingredients:			
Water	50 ml		
Olive Oil	1 tsp		
Salt	1 tsp		
Strong White Flour	80g		
Semolina	150g		
Eggs (Medium)	2		

Method

Place all the ingredients into the bread pan. Select programme 7. Press Start.

When the Pasta cycle has completed coat the dough in a little flour then wrap it in cling film and place in the fridge to rest for about an hour. When rested, roll out very thin on a floured board. Cut the pasta into the desired shapes or strips. Cook in salted boiling water with a dash of oil. Add the sauce of your choice and enjoy.

Program 08. Gluten Free

The Gluten Free program allows you to bake breads to serve people with special dietary needs. Try the gluten free recipe here and then experiment with your own additions and/or substitutions.

Ingredients:			
Water	350 ml		
Olive Oil	6 tbsp		
Vinegar	1 tsp		
Gluten Free Flour	450g		
Eggs (Medium)	2		
Yeast	2 tsp		

Method

Place the water, oil and vinegar into the bread pan first, then add the other ingredients. Select programme 8, the size of loaf and the colour of the crust. Press Start.

Program 09. Jam (Strawberry Compote)

Ingredients:			
Strawberries	500g		
Lemon Juice	2 tbsp		
Preserving Sugar	100g		
Vanilla Essence	1 tsp		
Cinnamon	½ tsp		

Optional – a dash of Liqueur

Method

Blitz the Strawberries before placing them and the rest of the ingredients into the bread machine. After 10 minutes check the outer edge of the bread pan and scrape any excess down into the mix. When the cycle has finished, place in sterilized jam jars, leave to cool then seal with a lid.

Top Tip. To sterilize the jam jars place them in the oven (100 C) for 10 -15 minutes.

Program 10. Bake Only

Place any pre prepared dough in the machine – take out the paddle as this is not needed.



ENVIRONMENTAL PROTECTION

To avoid environmental and health problems due to hazardous substances in electrical and electronic goods, appliances marked with this symbol mustn't be disposed of with unsorted municipal waste, but recovered, reused, or recycled.



SERVICE

If you ring Customer Service, please have the **Model No.** to hand, as we won't be able to help you without it. It's on the rating plate (usually underneath the product).

The product isn't user-serviceable. If it's not working, read the instructions, check the plug fuse and main fuse/circuit breaker. If it's still not working, consult your retailer.

If that doesn't solve the problem – ring Customer Service – they may be able to offer technical advice.

If they advise you to return the product to us, pack it carefully, include a note with your name, address, day phone number, and what's wrong. If under guarantee, say where and when purchased, and include proof of purchase (till receipt). Send it to:

Customer Service

Spectrum Brands (UK) Ltd

Fir Street, Failsworth, Manchester M35 0HS

email: support@russellhobbs.com

telephone: 0845 658 9700 (local rate number)



GUARANTEE

Defects affecting product functionality appearing within two years of first retail purchase will be corrected by replacement or repair provided the product is used and maintained in accordance with the instructions. Your statutory rights are not affected. Documentation, packaging, and product specifications may change without notice.



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