

BASIC

METHOD

1. Place ingredients into bread pan in the exact order listed in the recipe.
 2. Wipe spills from outside of bread pan.
 3. Insert the bread pan into position in the baking chamber and close the lid.
 4. Press 'SELECT' to access the setting as listed in the following recipes.
 5. Press 'LOAF SIZE' to select 1.25kg, 1kg, 0.75kg or 0.5kg if required.
 6. Press 'CRUST' to select DARK, LIGHT or RAPID if required.
 7. Press 'START/PAUSE' to commence operation.
 8. At the end of the setting, press 'STOP'.
 9. Remove bread from bread machine and bread pan. Cool bread on rack.
- Ensure the collapsible kneading blade is in the upright position before adding ingredients.

Almost any BASIC recipe, including the ones on the following pages, can be modified for use with the BASIC RAPID setting.

To reduce the total cycle time by approx. 1 hour, select the BASIC RAPID setting. Follow the recipe and instructions for the BASIC version, however replace the Active Dry Yeast with Instant (aka Quick-Rise, Rapid Rise) or Bread Machine Yeast and add the vital wheat gluten as it helps produce a better result during the shorter 'rise' phase.

INGREDIENTS	1.25KG	1KG	0.75KG	0.5KG
	2.5LBS	2.0LBS	1.5LBS	1.0LBS
Yeast: Instant (aka Quick-Rise, Rapid Rise) or Bread Machine	3½ teaspoons	3 teaspoons	2½ teaspoons	2 teaspoons
Vital wheat gluten	2¾ teaspoons	2½ teaspoons	2 teaspoons	1½ teaspoons