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Breadman BK2000BQ Owner's Manual

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Breadman®

Bring Home the Bakery™



INSTRUCTION MANUAL

BREADMAN® BREAD MAKER

RECIPES INCLUDED
see reverse side

www.breadman.com

- BK2000B
- BK2000B

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact Consumer Services for examination, repair or electrical or mechanical adjustment. Or, call the appropriate toll-free number on the cover of this manual.
- The use of accessory attachments not recommended by the appliance manufacturer may cause fire, electric shock or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
- Do not place on or near a hot gas or electric burner, or in a heated oven.

- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- To disconnect, press and hold the STOP button for several seconds, remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Avoid contacting moving parts.

SAVE THESE INSTRUCTIONS
This product is for household use only.

CustomerCareLine:

USA/Canada
1-800-231-9786

Accessories/Parts
(USA / Canada)
1-800-738-0245

For **online customer service**
and to **register** your product, go to
www.prodprotect.com/applia

POWER OUTAGE

7-Minute Power Failure Back-Up

Your Breadman® Bread Maker has a 7-minute power failure back-up feature. If the electricity goes out, the memory will store your cycle selection for up to 7 minutes. If the power comes back on within this time, bread making will resume where it left off.

If the bread maker loses power for more than 7 minutes and you are using any dairy products, perishables or meat in your bread, you should discard the contents of the recipe and start again with new fresh ingredients due to health and sanitary considerations. For nonperishable recipes you may try starting the bread maker at the beginning of the cycle again. However, this may not always produce an acceptable loaf of bread.

If you are not sure when the outage occurred, remove the dough and discard.

Product may vary slightly from what is illustrated.

- † 1. Removable lid (Part # BK2000BQ-01)
- 2. Lid handle
- 3. Cord wrap (not shown)
- 4. Viewing window
- 5. Automatic fruit & nut dispenser
- 6. Control panel
- 7. Baking chamber
- † 8. Traditional bread pan (Part # BK2000BQ-02)
- † 9. 1-lb. bread pans (2) (Part # BK2000BQ-03)
- † 10. Collapsible kneading paddles for traditional bread pan (2) (Part #BK2000BQ-04)
- † 11. Non-collapsible kneading paddles for 1-lb. bread pans (2) (Part #BK2000BQ-05)
- † 12. Measuring cup (Part #BK2000BQ-06)
- † 13. Measuring spoon (Part #BK2000BQ-07)
- † 14. Kneading paddle removal key (Part # (Part #BK2000BQ-08)

Note: † indicates consumer replaceable/removable parts

CONTROL PANEL



1. POWER LIGHT

Illuminates when **START** button is pressed.

2. DISPLAY WINDOW

Shows selection and timer setting.

3. MENU BUTTON

Selects cycle. Each time the **MENU** button is pressed, the number for the cycle selected and the program time will appear in the display window.

4. START/STOP BUTTON

Press and hold for several seconds to clear display, reset cycle or to simply stop baking.

5. ▲ AND ▼ BUTTONS

Use this pair of buttons to adjust the bake only time and to set delay bake timer; add or subtract time displayed in the display window.

▲ Increases in 10-minute intervals.

▼ Decreases time in 10-minute intervals.

SWEET

Used for recipes that contain eggs, fruit juice, additional sugar or added sweet ingredients such as coconut flakes, raisins, dried fruit or chocolate. Baking temperature is reduced to prevent burning.

GLUTEN-FREE

Used for gluten-free recipes.

QUICK BREAD

Used for recipes that contain baking powder or baking soda, rather than yeast, to make bread rise. Cake recipes made from scratch must be specially designed for this cycle.

DOUGH

Use to prepare dough for making bread, rolls or pizza which are shaped and allowed to rise before baking in a conventional oven. This program blends and kneads the dough and takes it through the first rise.

LOW CARB

Used for recipes that are lower in carbohydrates.

JAM

Use to prepare preserves, marmalade, chutneys and ketchup. Add fruit, sugar and lemon juice for homemade preserves – a great topping for homemade bread, waffles and ice cream.

RAPID

Used for White, Whole Wheat and Sweet cycles to decrease time to approximately 1 hour. Choose recipe, then simply add ½ tsp. to amount of yeast listed for a 2-lb. loaf. Bread may be shorter and denser than bread made using the longer program.

BAKE ONLY

Used if crust is too light or you wish to bake pre-made dough – also especially useful if your bread is not quite done. Check every few minutes. Bakes for up to 1 hour, 30 minutes.

TIPS ON FLOUR STORAGE

Keep flour in a secure, airtight container. Store rye and whole wheat flours in a refrigerator, freeze or a cool area to prevent them from becoming rancid. Allow flour to come to room temperature before using.

Note: Flours, while visibly similar, can be very different in how they are ground, milled, stored, etc. You may have to experiment with different brands of flour to help you make the perfect loaf. See **RECIPE TIPS** to assist with these experiments.

YEAST

Active yeast, through a fermentation process, produces carbon dioxide gas necessary to make bread rise. Yeast feeds on carbohydrates in sugar and flour to produce this gas. Three different types of yeast are available: fresh (cake), active dry and quick-acting. Quick, rapid rise and bread machine yeasts are quick-acting. Fresh (cake) yeast is **NOT RECOMMENDED** for use with your bread maker.

TIPS ON YEAST

Ensure your yeast is fresh by checking its expiration date. Ideally, yeast should be used several months before the expiration date. Once a package or jar of yeast is opened, it is important that the remaining contents be immediately resealed and refrigerated or frozen for future use. Often dough that fails to rise is due to stale yeast.

Note: Basic bread and dough recipes in this booklet were developed using active dry yeast. You may use chart below to substitute any quick-acting yeast (quick rise, fast rise or bread maker yeast) for active dry yeast.

CONVERSION CHART FOR BREAD MACHINE YEAST

$\frac{3}{4}$ tsp. bread machine yeast = $\frac{1}{2}$ tsp. quick-acting yeast
1 tsp. bread machine yeast = $\frac{3}{4}$ tsp. quick-acting yeast
 $1\frac{1}{2}$ tsp. bread machine yeast = 1 tsp. quick-acting yeast
 $2\frac{1}{4}$ tsp. bread machine yeast = $1\frac{1}{2}$ tsp. quick-acting yeast
1 tbsp. bread machine yeast = 2 tsp. quick-acting yeast

RAPID CYCLES

Rapid cycle settings for White, Whole Wheat and Sweet decrease time for making your favorite bread in approximately 1 hour. Choose recipe, then add an additional $\frac{1}{2}$ tsp. of bread machine yeast to the recipe. The bread may be shorter and denser.

CLIMATE CHANGES & BAKING

- In high-altitude areas (over 3,000 feet) dough tends to rise faster, as there is less air pressure. Therefore, less yeast is necessary.
- In dry climates, flour is drier and requires slightly more liquid.
- In humid climates, flour is wetter and will absorb less liquid, so less liquid is required.

HOW TO USE

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.

GETTING STARTED

- Remove packing materials and any stickers.
- Please go to www.prodprotect.com/applica to register your warranty.
- Place bread maker on dry, stable, level surface away from heat and areas where cooking grease or water may splatter on unit. Do not place near edge of countertop. If placing beneath cabinets, make sure there is enough room to open the lid without interference.

Important: Your bread maker will bake up at 2½-lb. loaf. Do not put larger quantities of ingredients into bread pan. Bread will not mix and bake correctly and bread maker may be damaged. (See MAXIMUM INGREDIENT AMOUNTS.)

- Before first use, operate on Rapid White cycle without adding ingredients to burn off manufacturing oils. (Follow instructions in USING YOUR BREAD MAKER.)

Note: During first use, bread maker may smoke and/or emit an odor from mineral oils used in manufacturing. This is normal.

MAXIMUM INGREDIENT AMOUNTS

- Bread cycles: approximately 5 cups
- Quick breads: 4 cups
- Dough cycle: 4 ²/₃ cups
- Jam: 3 cups of fruit mixture

USING YOUR BREAD MAKER

Note: Depending on the cycle or recipe used, some steps may not apply or there may be additional steps. Refer to the respective recipes instructions in the recipes portion of this book, as well as the specific cycle instructions located at the end of these usage instructions.

1. Open lid and remove bread pan. Lift bread pan straight up and out using the handle **(B)**.

Caution: Do not turn or shake bread pan while taking it out. If the bread pan is bent, temperature sensor may not work properly.

2. Position kneading paddle on the drive shaft. Match flat side of drive shaft to flat part of hole in kneading paddle **(C)**.
Make sure paddle is secure.

3. Place ingredients into the bread pan.

Note: As you add ingredients into the bread pan, the collapsible kneading paddles may fall; this is normal. Paddles will stand up automatically once the cycle is started.

Important: Add ingredients to bread pan in the order listed in the recipe.

Important: Always add yeast last.



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

Important: Indentation for yeast is important, especially when using the delay bake timer. It keeps yeast away from the wet ingredients until the kneading process begins. (Liquid ingredients will prematurely activate the yeast.)

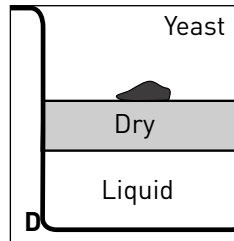
5. Insert the bread pan into the baking chamber **(E)**. Press down on rim of bread pan until it snaps securely into place.

6. Close the lid. If your recipe includes extra ingredients such as fruits or nuts (listed after the yeast in the recipe), add these to the automatic fruit and dispenser.

Important: Do not exceed 2/3 cup capacity.

Important: Do not pour liquids or spices into dispenser. Always make sure fresh fruit or vegetables are not wet; pat dry before putting them in the dispenser.

7. Plug into standard electrical outlet. Bread maker will beep and program 1 and 3:25 will appear in the display window.



Note: If bread is not removed immediately after baking and **START/STOP** is not pressed, the Keep Warm mode will begin. Bread maker will automatically turn off after 60 minutes. For best results, remove bread immediately after baking.

Note: Keep Warm does not apply to the following cycles:

- Jam
- Dough
- Bake Only

13. Turn bread pan upside down and shake to release bread **(H)**. Place bread upright on wire rack to cool at least 20 minutes before slicing.

Note: The collapsible kneading paddles are designed to stay in the bread pan instead of sticking in your bread. Check to see if the paddles stayed in the pan. If not, follow the caution statements below when removing.



Caution: Be sure to remove kneading paddle from the bread before serving.

Caution: Bread pan, kneading paddle and bread will be very hot. Allow bread to cool before removing the paddle and always use the paddle removal key.

14. Unplug unit and allow to cool completely before cleaning. (See CARE AND CLEANING INSTRUCTIONS.)

Important: Make sure to clean the inside of the baking chamber thoroughly after each use.

15. Once bread has cooled (approximately 2 hours) store in an airtight container.

BAKING ONE POUND LOAVES

Important: You can bake either one or two breads at a time as desired. The recipe book contains recipes for White, Whole Wheat, French, Sweet, Low Carb and Gluten Free 1-lb. loaves (see 1-lb. loaves recipe section at the back of the recipe book.)

1. Open lid and remove traditional bread pan (if stored in appliance.)

Caution: Do not turn or shake bread pan while taking it out. If the bread pan is bent, temperature sensor may not work properly.

2. Insert one of the two non-collapsible kneading paddles (do not use collapsible paddles) into each of the 1-lb. bread pans. Position kneading paddle on the drive shaft. Match flat side of drive shaft to flat part of hole in kneading paddle. Make sure paddle is secure.
3. Follow steps 3 and 4 in USING YOUR BREAD MAKER to add ingredients.
4. Insert one bread pan over each drive coupling in the baking chamber and press down on rim of bread pan until it snaps securely in place.
5. Follow steps 5 through 9 in USING YOUR BREAD MAKER to begin setting programming.

5. Press **LOAF** to choose loaf size, press **CRUST** to choose crust color, then press **START** to begin timer. The colon (:) in time display begins to flash, letting you know timer is started. When your bread is finished baking, bread maker will beep and "0:00" will appear in display window. Press **START/STOP** and open lid.
6. If you make an error after you've activated program and want to start over, press and hold **START/STOP** for approximately 5 seconds. Timer will clear and you can begin again.

BAKE ONLY

The Bake Only cycle offers the flexibility to vary time. You can bake pre-made dough or dough purchased at the store using this cycle. You may also use this cycle if crust color is too light or if your sweet bread is not quite done. Check every few minutes.

1. Press the **MENU** button and move to cycle 13.
2. Adjust the amount of time you need up to 90 minutes.
3. Press **START** to begin baking.

SPECIAL GLAZES FOR YEAST BREADS

Select one of the following special glazes to enhance your bread.

- Melted Butter Crust: Brush melted butter over just-baked bread for a softer, more tender crust.
- Milk Glaze: For a softer, shiny crust, brush just-baked bread with milk or cream.

- Sweet Icing Glaze: Mix 1 cup sifted confectioner's sugar with 1 to 2 tablespoons of milk, water or fruit juice until smooth. Drizzle glaze over raisin or sweet bread when they are almost cool.

Note: If desired, generously sprinkle with your choice of nuts or seeds after glazing.

DOUGH CYCLE

Tips for Best Results

- If using delay bake timer, make sure yeast is on top of flour and away from liquids.

Important: Never allow dough to remain in bread maker after cycle is complete; it may over rise and damage machine.

- Rising times for dough after it is shaped and placed in baking pan will vary due to recipe, temperature and humidity level of your kitchen. Optimum temperature for rising is 80-85°F. Rising is the most essential feature in bread making.
- Bread maker allows dough to have first rise or fermentation before dough is removed. Fermentation conditions gluten (becoming pliable and elastic with a soft, smooth quality) and develops flavor and leavens product.
- Sometimes a double rising is beneficial especially for whole grain or 100% whole wheat bread. Let dough rise once in bread maker. Remove from bread maker, punch down, let rest 10 minutes, rise again, punch down and let rest 10 minutes. Resting allows gluten to relax and makes handling easier. Shape and

Crescent Rolls

On lightly floured board, roll dough to 12-inch circle. Spread with softened butter. Cut into 16 wedges beginning at wider end. Place rolls 2-inches apart on greased baking sheet with points underneath; curve rolls slightly. If desired, brush with melted butter just before baking.

Rosettes

On lightly floured board, roll about 1½ oz. piece of dough into 14-inch rope. Tie in a loose knot, leaving 2 long ends. Tuck one end under knot and second end into the top center of the loose knot. Place 2-inches apart on lightly greased baking sheet.

JAM CYCLE

Method:

1. Following steps in USING YOUR BREAD MAKER; select **JAM** cycle.
2. Once **JAM** cycle is complete, remove bread pan from bread maker and pour hot mixture into heat-safe jars, leaving ½" of space at the top.
3. Allow to partially cool. Cover tightly to store. Mixture will thicken upon cooling.

Tips for Best Results

- Do not reduce sugar or use sugar substitutes. Exact amounts of sugar, fruit, and other ingredients are necessary for good set.
- Use only ripe fruit (not overripe or under-ripe) for best flavor.
- Do not puree fruit. Jam should have bits of fruit in it.
- Recipes should not exceed 3 cups fruit.
- Remove stems, seeds or pits from fruit.
- You may use strawberries, blackberries, raspberries or other thin skinned berries. Fruit such as peaches, pears and apricots may be used, but should be peeled and have seeds removed.
- Frozen berries or fruit (no sugar added) may be substituted for fresh. Thaw and drain before measuring. For thinner jam, use juice as part of 3 cups of berry or fruit amount.
- Lemon juice adds necessary acid to berries or fruit.
- You may decrease amount of sugar, but it will produce a thinner result. More sugar will make it thicker. For best results, sugar substitutes are not recommended.
- Average refrigerated life of jam is 2 weeks or up to several months if frozen.

Important: Do not exceed amounts given in recipes!

TROUBLESHOOTING

QUESTION	ANSWER
Why does height and shape of bread differ in each loaf?	Height and shape of bread may differ depending on the ingredients, room temperature and length of timer cycle. Also, accurate measurement of ingredients is essential to make delicious bread.
Bread has 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.
Kneading paddle comes out with bread.	This can happen, as kneading paddle is detachable. Use a nonmetal utensil to remove it. Caution: Kneading paddle will be hot. Allow bread to cool before removing paddles.
Bread has floured corners.	Sometimes flour in the corners of the bread pan may not have been completely kneaded into dough. Scrape it off the loaf with a knife. Check bread about 10 minutes into kneading cycle. If all flour is not incorporated, use a rubber spatula to remove the flour from the sides of the bread pan so it can be incorporated into the dough.
Can ingredients be halved or doubled?	NO. If there is too little in bread pan, kneading paddle cannot knead well enough. If there is too much, bread rises out of bread pan.
Can fresh milk be used in place of dry milk?	YES. Be sure to decrease same measurement of water to equal liquid substitution. Fresh milk is not recommended when using delay bake timer, because it may spoil while sitting in bread pan.

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