

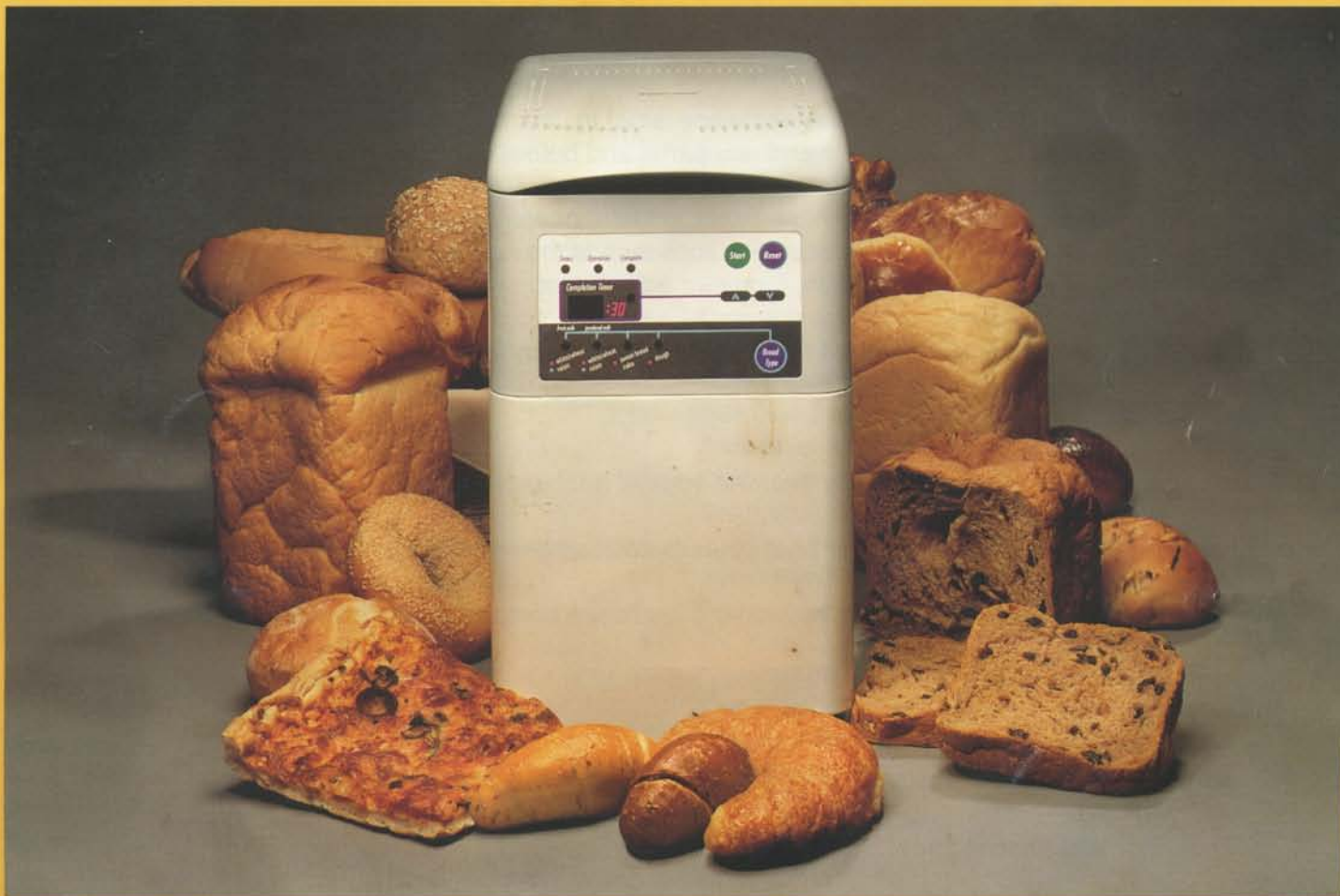
BLACK & DECKER®

All-In-One™

Automatic Breadmaker

DELICIOUS HOME BAKED BREAD HAS NEVER BEEN EASIER

Operating Instructions & Cookbook



QUESTIONS? Please call us TOLL FREE!

**IN U.S.A. 800-231-9786 Monday-Friday 8:15 a.m. to 5:00 p.m.
Eastern Time.**

**IN CANADA 800-465-6070 Monday-Friday 8:00 a.m. to
4:30 p.m. Eastern Time.**

FULL TWO-YEAR WARRANTY

MODEL B1500

SAVE THESE OPERATING INSTRUCTIONS & COOKBOOK

IMPORTANT SAFEGUARDS

WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED, INCLUDING THE FOLLOWING:

1. Read all instructions carefully.
2. Do not touch hot surfaces. Use handles or knobs.
Do not close or clog the steam vent opening under any circumstances.
3. To protect against electrical shock, do not immerse cord, plug, Breadmaker, lid, or baking pan bottom in water or other liquid.
4. Close supervision is necessary when the appliance is used by or near children.
5. Unplug the power supply cord when the appliance is not in use, or before cleaning.
Allow to cool before putting on or taking off any parts, and before cleaning the appliance.
6. Do not use or operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest Black & Decker authorized service facility or dealer for examination, repair, or adjustment.
7. The use of accessory attachments not recommended or sold by Black & Decker may cause injuries.
8. Do not use outdoors.
9. Do not let the power supply cord hang over the edge of a table or counter, or touch hot surfaces.
10. Do not place the appliance on or near heat sources such as gas or electric stoves, ovens, or burners.
11. Extreme caution must be given when moving the appliance containing hot contents or liquids.
12. To disconnect, press RESET, then remove plug from wall outlet. Grip plug and pull from wall outlet.
Never pull on cord.
13. Do not use the appliance for other than intended or specified purposes.
14. Avoid contact with moving parts.
15. Do not pour any ingredients into the Breadmaker without having the baking pan in place or else electric shock may occur.
16. Do not operate this appliance in the presence of explosive and/or flammable fumes.
17. This appliance is intended for household use only and not for commercial or industrial use.
18. Do not place the baking pan or any other object on the top of the unit. To avoid damaging the machine, do not put any object on top of the unit.

SAVE THESE INSTRUCTIONS

Enjoy using your Black & Decker All-In-One™ Automatic Breadmaker. Before first use, please take a few minutes to read this Operating Instruction/Cookbook and to find a place to keep it handy for reference. Pay particular attention to the safety instructions we have provided for your protection. Review the product warranty and service statements and fill out and mail the owner registration form. For your reference, please record:

Date product received: _____

Complete model number: _____
(located on back of unit)

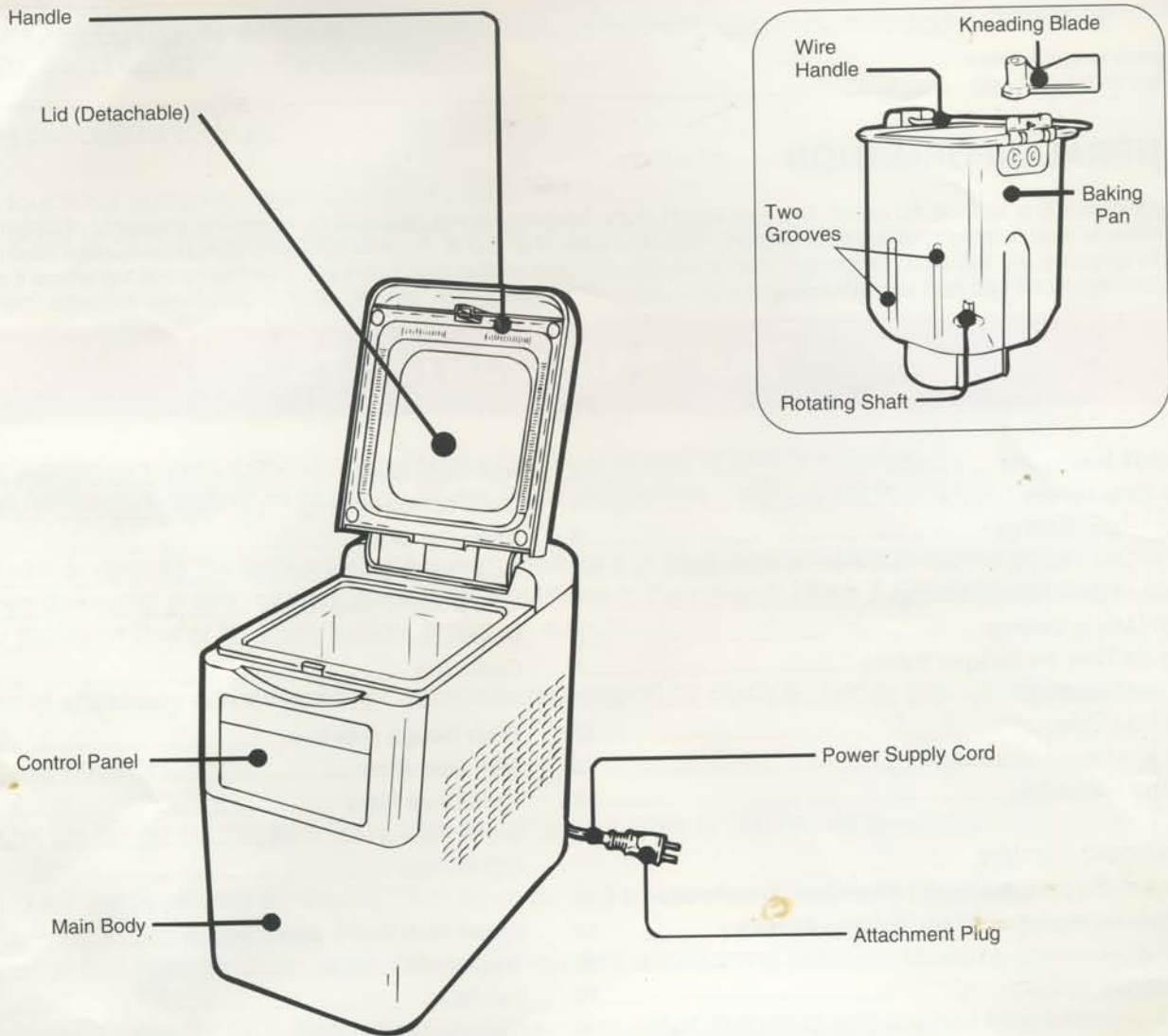
GENERAL INFORMATION

Plug the cord into a 120-volt AC outlet. The cord length of this breadmaker was selected to reduce the possibility of tangling or tripping over a longer cord. If more cord length is needed use a U.L. listed (For U.S.A.)/CSA listed (For CANADA) extension cord rated no less than 15 amperes and 120 volts. The longer cord should be arranged so that it will not drape over the countertop where it can be pulled on by children or tripped over unintentionally.

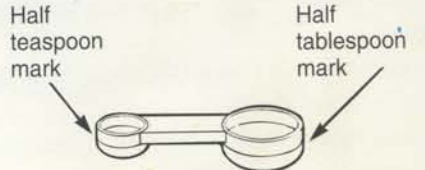
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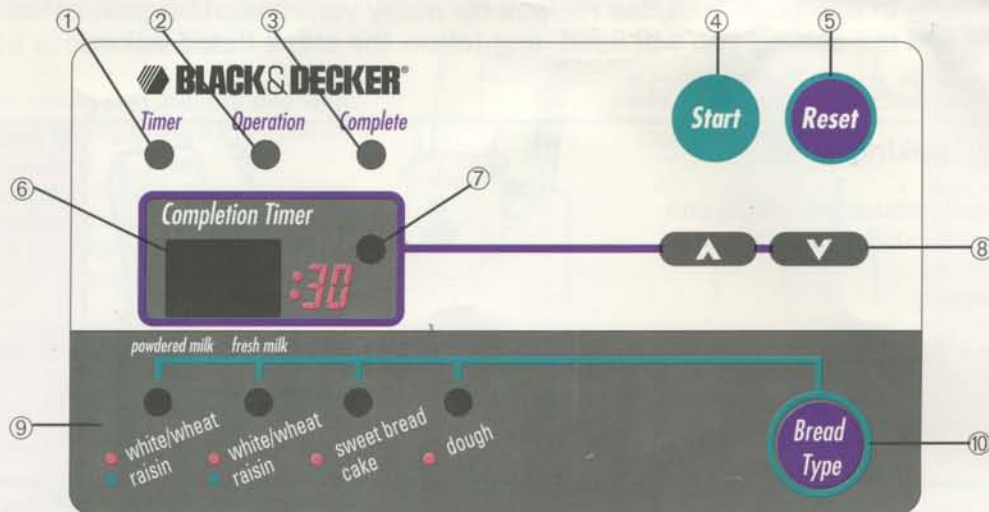
MAJOR PARTS NAMES



Accessories Included With Your All-In-One™ Automatic Breadmaker

Measuring Spoon	The large cup measures approximately 1 tablespoon (15 mL). The small cup measures 1 teaspoon approx. (5 mL). You can also measure to the halfway mark, which equals half tablespoon and half teaspoon respectively.	
Measuring Cup	The cup measures up to 1 1/4 cups (Approximately 300 mL)	

CONTROL PANEL SETTINGS



1	"TIMER" LIGHT	Light is green when the Breadmaker has been pre-set for baking at a later time. The light flashes when the timer is being set.
2	"OPERATION" LIGHT	Illuminates in red when the Breadmaker is in use. Light will flash for approximately 5 minutes at the beginning of each programmed cycle, then will remain on until the program is completed.
3	"COMPLETE" LIGHT	When baking is finished or when dough is ready, this light will flash yellow and the Breadmaker will beep. The light will then stay illuminated. The baking pan can be removed after the "Complete" light has flashed.
4	"START" BUTTON	Press for immediate operation, or for starting the timer.
5	"RESET" BUTTON	A button that can be pressed to reset the machine, reset the timer, or reset a process. To cancel all operations, press and hold the button until it beeps. When baking is completed and the "Reset" button is pressed an "H" will appear in the completion timer display. The machine cannot be used again until it cools sufficiently.
6	"COMPLETION TIMER"	Displays the time remaining until a process is completed.
7	"30 MINUTE" INDICATOR	The red light will come on every hour on the half hour (for example, 3:30, 2:30, 1:30). It will stay illuminated for 1/2 hour. The last 1/2 hour of the cycle, the light will come on for 15 minutes and then it will flash for the last 15 minutes.
8	"TIMER SETTING" BUTTONS	Press "Timer Setting" buttons to preset the completion time. Each press of ▲ advances the timer 30 minutes. Each press of ▼ decreases the timer by 30 minutes. The timer can be set from 4 hrs. 30 mins. to 13 hrs.
9	"BREAD TYPE SELECTION"	Red light appears for regular selections, green light for Raisin Bread selections. When the Breadmaker is first plugged in the red light under powdered milk will flash. When the "Bread Type" Button (#10) is pressed, the light will change and indicate the bread type selected.
10	"BREAD TYPE" BUTTON	Press this button to select the cycle you need for baking bread, cakes, or preparing dough.

HOW TO USE YOUR All-In-One™ AUTOMATIC BREADMAKER

The Cookbook section in this book includes recipes for many varieties of breads, cakes, and doughs. Choose the recipe and the setting you will need, and follow the steps listed below.

FOR BREAD OR CAKE SETTINGS.

1 Remove the baking pan

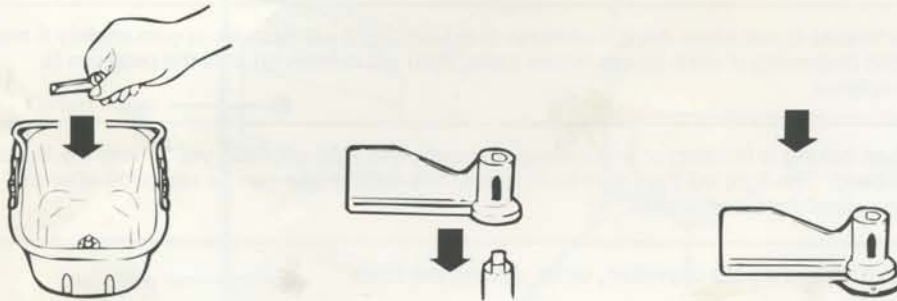
Open the lid and remove the baking pan by pulling up firmly using the wire handle.



● Warning: Place your All In One Automatic Breadmaker where it is level and stable.

2 Attach the kneading blade to the baking pan.

As shown in the figure, insert the kneading blade onto the rotating shaft in the bottom of the baking pan.



● Be sure to set the kneading blade firmly into place, otherwise the blade may come off during operation, which may affect the kneading, mixing, or cause leakage from the pan.

● Be sure the shaft is clean of any residue (i.e. dough). This will ensure the kneading blade will fully seat into place.

3 Put ingredients into the baking pan

Place ingredients in the baking pan in the exact order given in the recipe

Example:

- 1 Water (room temperature).
- 2 Other ingredients and flour (room temperature).
- 3 Dry yeast (instant quick rise recommended). Be sure to add this last so that the dry yeast does not come into direct contact with the water.



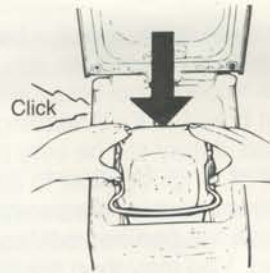
● Be careful not to mix the yeast with any of the wet ingredients (i.e. water, fresh milk), otherwise, the bread may not rise properly.

HOW TO USE YOUR All-In-One™ AUTOMATIC BREADMAKER

4

Insert the baking pan into the unit and close the lid.

- 1 Insert the baking pan into the unit with two grooves facing toward the front of the Breadmaker.
- 2 Fold the handle down toward the front. Press down on the pan until the pan is fully seated on the bottom. You will hear a "click" sound.



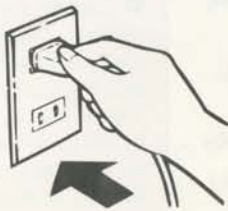
● **Special Note:** If the baking pan is not installed in the proper orientation or firmly clicked into place the kneading blade will fail to operate!

● **Warning:** Always ensure that the lid hinge is firmly seated before closing or else damage may occur to the rear top housing cover.

5

Connect the plug to the outlet.

When the cord is plugged into the outlet the red light under "powdered milk" will start to flash.



● **Caution:** This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

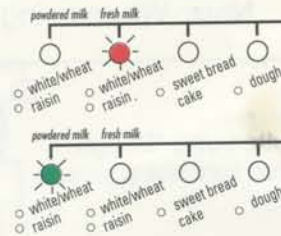
6

Starting an operation

- 1 Press "Bread Type" button until the desired setting is obtained.

Example 1: To program your Breadmaker to bake white or wheat bread with fresh milk, press "Bread Type" button until the red light appears in the appropriate window.

Example 2: To program your Breadmaker to bake raisin bread with powdered milk, press "Bread Type" until the green light appears in the appropriate window.



- 2 Press "Start". Your Breadmaker is now programmed and operating. A red light will appear and flash in the "Operation Window". The light will flash for approximately 5 minutes then will remain on until the program is completed.

● **Warning:** The main body can get very hot during the baking process. Be careful not to get burned by hot air coming from the machine.

● **Special Note:** Avoid opening the lid during operation as warm air will escape, which is important for proper rising. Occasionally a quick check may be required if ingredients are forgotten and must be added. The lid should never be opened during the last hour of operation as this is the baking period.

7

Removing the baking pan

Once the Breadmaker has completed the baking cycle, it will start beeping and the yellow "Complete" light will be illuminated." After the machine stops beeping, press the "Reset" button and open the lid. Using potholders or oven mitts remove the baking pan by grasping the handle and pulling the pan from the unit.



● **Warning:** Do not place the baking pan or any other object on the top of the unit. To avoid damaging the machine's surface, do not put any object or the hot baking pan on top of the unit.

HOW TO USE YOUR All-In-One™ AUTOMATIC BREADMAKER

8 Removing the bread from the baking pan

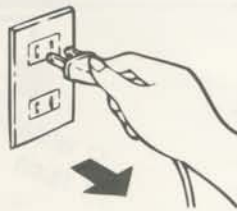
Using potholders or oven mitts, turn the baking pan upside down, and shake to loosen the bread. Place the bread on a wire rack to cool. Cool bread will slice much more easily than hot bread. If the kneading blade comes out stuck to the bread, it may still be very hot. Carefully remove it with a pair of tongs or allow to cool and remove it later. If you experience problems removing the bread from the pan, wait until the pan has cooled sufficiently to allow it to be handled. You may then place a plastic spatula between the loaf and the pan to loosen it. If the kneading blade remains in the pan, and is difficult to remove from the shaft, simply pour some lukewarm water into the pan to cover the blade and allow it to soak for 30 minutes, then remove. See page 10 and 11 for additional cleaning tips.



- Always check to see where the kneading blade is when removing a baked loaf of bread or cake. If it remains stuck to the bread or cake you may accidentally damage it by cutting into it while slicing.
- The bread should be removed from the pan immediately after baking. This will allow the excess steam (moisture) to escape from the bread and prevent it from becoming soggy or lose its shape.

9 After use

Disconnect the attachment plug from the outlet.



- Caution: For safety reasons, always unplug the Breadmaker after each use. If you only press the "Reset" button, the "Start" button could be accidentally pressed causing start-up.

FOR DOUGH SETTING Follow steps 1 through 5 for Bread Settings, then follow steps 6 through 8 listed below.

Note: When using the "Dough setting", the timer cannot be used.

6 Starting Procedure

- 1 Press "Bread Type" button until "Dough" setting is obtained. A red light will appear in the "Dough" window.
- 2 Press "Start"
Your Breadmaker is now programmed and operating. A red light will appear and flash in the "Operation Window". The light will flash for approximately 5 minutes then will remain on until the program is completed. The dough will be ready in 2 hours.



7 Removing dough from the baking pan.

When the yellow "COMPLETE" light is illuminated, the dough is ready. Press the "RESET" button, open the lid, and remove the baking pan from the unit. Gather the dough in the center of the baking pan, and pull it out carefully.

- If the kneading blade is attached to the dough, remove it or else you may accidentally end up cutting into it when dividing the dough.

8 From shaping to baking

Shape and let rise once again according to your recipe. Then bake in your own oven.

HOW TO USE YOUR All-In-One™ AUTOMATIC BREADMAKER

USING THE TIMER FOR DELAYED BAKING

This feature is used to bake bread overnight or during the day to be ready at a preset time. The specific time that the bread is baked and ready to serve can be set by using this timer. The timer settings can be adjusted from 4 hours 30 minutes to 13 hours in 30 minute increments.

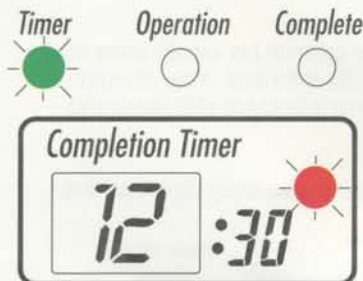
EXAMPLE: You wish to have a loaf of white bread (made with powdered milk) ready for breakfast tomorrow morning at 8:30 A.M. It is 8 P.M. now. Determine how many hours there are from 8 P.M. to 8:30 A.M. — there are 12 1/2 hours.

1 Plug cord into outlet. The red light below powdered milk will flash. For white bread (powdered milk), this is the right setting. It is not necessary to press the Bread Type Button.



● Do not use fresh milk or eggs with the delayed timer feature or else they may spoil.

2 Using the arrows (▲, ▼) on the control panel, set the timer for 12 1/2 hours. For this particular example, press either arrow until you see a "12" in the timer window, and a red light is illuminated above the 30 minute symbol. The green timer light will flash as the timer is being set. A few seconds later the "12" in the timer window and 30 minute red light will also flash.



● Important Note: The timer can only be used for the white/wheat (powdered milk), and raisin bread (powdered milk) settings.

3 Once you have set your timer, press the start button and the timer will begin counting down. The timer is set when the green timer light stays illuminated and does not flash. Exactly 12 1/2 hours from now you will have a loaf of white bread.

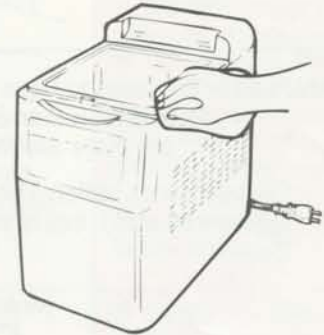
● It is important to be present when the baking cycle is completed to ensure that the bread is removed from the baking pan. If it is not removed within a reasonable amount of time, excess moisture will be retained, which may result in a soggy or a collapsed loaf of bread.

CARE AND CLEANING

CAUTION To prevent electrical shock, unplug the unit before cleaning. Wait until the Breadmaker has cooled prior to cleaning. **Do not** immerse or splash either the body or lid in any liquid as this may cause damage and/or electric shock.

Main body and lid

● Both the body and lid can be wiped clean using a damp cloth and mild, non-abrasive dishwashing liquid detergent so that surfaces will not be damaged. **Do not** pour water into the body of the Breadmaker.



● The lid can be easily removed for cleaning by opening it to about 45° degrees and gently pulling it away from the body. **Do not** immerse the lid in water. When reinstalling the lid always ensure the posts on the lid hinge are fully inserted into the rear housing cover openings. This will prevent damage when closing.



● The interior of the Breadmaker should be checked for dust, crumbs or any spilled ingredients. These should be wiped out with a damp cloth or else they may cause scorching or baking during the next use.

Baking pan

● Remove the kneading blade for cleaning. If the blade cannot be easily removed fill the pan with lukewarm water and allow it to soak for 30 minutes. You should always remove the blade and wash the pan with mild non-abrasive dishwashing detergent.

● **Do not** use other abrasive materials or cleansers or else you may damage the non-stick finish.



● **Do not** immerse the base of the baking pan in water. Wipe this section with a damp cloth.

● Clean the rotating shaft with a soft sponge so that you don't damage the seal located underneath.

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 color 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.



CARE AND CLEANING

Kneading Blade

- Always clean this part with a soft cloth or sponge to prevent damage. If the centre hole of the blade is clogged, soak it in lukewarm water and clean with a soft brush such as a old toothbrush. After cleaning, securely attach the blade to the shaft in the baking pan.

When You Are Finished Cleaning

- Ensure breadmaker and all parts are thoroughly dried before using or storing.

Storing Your All-In-One™ Automatic Breadmaker

- Dry the breadmaker before storing. It is important to completely dry all moisture from inside the unit. Close the lid securely and do not place anything on top of the lid.

LENGTH OF CYCLES

These are the steps the Breadmaker automatically goes through for the different cycles.

STEPS	White/Wheat (Powdered Milk) Raisin Bread (Powdered Milk)	White/Wheat (Fresh Milk) Raisin Bread (Fresh Milk)	Sweet Bread Cake	Dough
Preheating	0 to 30 min.	0 to 30 min.	0 to 30 min.	0 to 30 min.
First kneading	12 min.	12 min.	12 min.	12 min.
First rising	5 min.	5 min.	5 min.	5 min.
Second kneading	20 min.	20 min.	20 min.	20 min.
Second rising	60 min	25 min.	65 min.	52 min.
First rounding	20 sec.	20 sec.	20 sec.	20 sec.
Third rising	30 min.	45 to 65 min.	30 min.	30 min.
Second rounding	20 sec.	—	20 sec.	20 sec.
Fourth rising	40 to 60 min.	—	35 to 55 min.	—
Prebaking	8 min.	8 min.	8 min.	—
Baking	44-52 min.	44-52 min.	44-52 min.	—
Cooling/ completion	20 sec. to 12 min. 20 sec.	40 sec. to 12 min. 40 sec.	20 sec. to 12 min. 20 sec.	—
Cycle length	4 hr.	3 hr.	4 hr.	2 hr.

SERVICE OR REPAIR

Service if necessary, must be performed by a Black & Decker Inc., Household Appliance Company-Owned or Authorized Service Center.

The Service Center nearest you can be found in the yellow pages of your phone book under "Electric Appliances – Small – Repairing".

If mailing or shipping your Breadmaker, pack it carefully in a sturdy carton with enough packing material to prevent damage. Include a note describing the problem to our Service Center and be sure to give your return address. We also suggest that you insure the package for your protection.

Consumer replaceable parts and accessories are available at Black & Decker Inc., Household Appliance Company-Owned or Authorized Service Centers.

TWO-YEAR WARRANTY

Black & Decker Inc. warrants this product against any defects that are due to faulty material or workmanship for a two year period after the original date of consumer purchase or receipt as a gift. This warranty does not include damage to the product resulting from accident or misuse.

If the product should become defective within the warranty period, we will repair it or elect to replace it free of charge. We will return your product, transportation charges prepaid, provided it is delivered prepaid to any Black & Decker Inc., Household Appliance Company-Owned or Authorized Service Center.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province.

The provisions of this warranty are in addition to and not a modification of or subtraction from the statutory warranties and other rights and remedies contained in any applicable legislation and to the extent that any such provisions purport to disclaim, exclude or limit any such statutory warranties or other rights or remedies, such provisions shall be deemed to be amended to the extent necessary to comply herewith.

Answers to any questions regarding warranty service/locations may be obtained in writing or by phone:

In the U.S.A.

Consumer Assistance & Information
Black & Decker (U.S.) Inc.
6 Armstrong Road
Shelton, Connecticut
06484-4797

Toll Free Phone Number

800-231-9786
Monday - Friday
8:15 a.m. to 5:00 p.m.
Eastern Time

In Canada

Consumer Assistance & Information
Black & Decker Canada Inc.
100 Central Avenue
Brockville, Ontario
K7V 5W6

Toll Free Phone Number

800-465-6070
Monday - Friday
8:00 a.m. to 4:30 p.m.
Eastern Time

TIPS ON USING YOUR AUTOMATIC BREADMAKER

Waking to the smell of homemade bread baking in the kitchen is one of the most comforting memories of childhood. Can you remember rushing downstairs to taste the bread, hot out of the oven, with butter melting on top? What a great way to start the morning! The All-In-One™ Automatic Breadmaker by Black & Decker can create that same experience every morning.

There's very little effort on the part of the baker, because this All-In-One™ Automatic Breadmaker is a sophisticated counter-top appliance with a computer memory that does all the work for you. Just follow the recipe instructions, and wake up to the old-fashioned smell of fresh bread baking in your All-In-One™ Automatic Breadmaker. But don't stop at baking bread in this appliance. Besides being

able to do all kinds of specialty breads, including 100% whole wheat, you can also bake a variety of cakes and prepare doughs for croissants, bagels, pizzas and more. Everything is easy and tastes homemade, because it is. Bake some bread and make some memories, for yourself, and the people you love.



THE "SECRET INGREDIENTS" FOR SUCCESS



Today, bread is made from a fascinating array of different flours and hearty, wholesome grains. Here is a list of the most common ones we've used in the recipes in this booklet.

- All Purpose Flour is a blend of refined wheat flours especially suitable for making bread and cakes. For best results, lightly spoon flour into a measuring cup then level it off with a knife. (It is not necessary to sift flour for bread.)
- Bread Flour* is a high-gluten/protein flour that has been treated with conditioners that gives dough greater tolerance during kneading and ensures consistent results, and a loaf with good volume and a fine grain.
- 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 flavor. They are also used to improve the texture of bread.
- Cornmeal & Oatmeal come from coarsely ground white or yellow corn and from rolled or steel-cut oats. They are used primarily to enhance the

flavor and texture.

- Cracked Wheat* is very coarse in texture. It comes from wheat kernels cut into angular fragments. It gives whole grain breads a nutty flavor and crunchy texture.
- Gluten Flour* is wheat flour that has been treated to remove nearly all the starch, which leaves a very high gluten content. (Gluten is the protein in wheat that makes dough elastic.)
- Rye Flour is a dark flour made from grain of rye.
- Whole Wheat Flour, ground from the entire wheat kernel, is heavier, richer in nutrients, and more perishable than All Purpose Flour.
- Seven-Grain Cereal Blend** is a blend of cracked wheat, oats, bran, rye, corn meal, flax seeds, and hulled millet.
- Active Dry Yeast is used in all recipes that call for yeast. There are basically three different types of yeast, fresh, dry and instant (quick rising). It is recommended that instant (quick rise) yeast be used however traditional dry yeast can also be used with equally acceptable results.A

package of yeast typically contains 2 to 3 teaspoons (depending on the type used). If you purchase yeast in bulk quantities (jars or cans) always follow the manufacturers recommended directions shown on the label. Once a package or can of yeast is opened it is important that any remaining contents be resealed and refrigerated as soon as possible for future use. Always ensure that the yeast that is being used is within it's recommended expiration date. Often bread or dough which fails to rise is due to stale yeast being used.

- Baking Powder is a leavening used in quick breads and cakes. This type of leavening does not require rising time before baking, the chemical action works during baking.
- Baking Soda is another leavening agent not to be confused or substituted for baking powder. It also does not require rising time before baking, the chemical action works when liquid ingredients are added.
- Butter & Margarine "shortens" or tenderizes the texture of yeast breads. French bread gets its unique crust and texture from the lack of butter added. However, breads that call for butter stay fresh longer.
- Eggs add richness and velvety

* Available at most health food stores.

** Available at most health food stores or in your local supermarket's hot cereal department

TIPS ON USING YOUR AUTOMATIC BREADMAKER

texture to bread doughs and cakes. Use large-size eggs in these recipes.

- Homogenized Milk & Buttermilk add texture and flavor. Water with powdered milk is an acceptable substitute.
- Salt is absolutely necessary to balance the flavor of breads and cakes, as well as for the crust color 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 even be eliminated entirely.
- Sugar is important for the color and flavor of breads and cakes. It is also "food" for the yeast as it supports the fermentation process. Recipes in this booklet that call for sugar require granulated sugar. Do not substitute powdered sugar or brown sugar unless indicated. Frosting (Icing) sugar can be substituted for confectionary sugar.

Creating Your Own Yeast Breads

With The All-In-One™ Automatic Breadmaker by Black & Decker, 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 a computer brain, the dough is mixed, kneaded, proofed, and baked without you. The All-In-One™ Automatic Breadmaker can also just prepare the dough, and when it's ready, you shape and bake in a conventional oven. The recipes on the following pages are "tailored" to this Black & Decker Breadmaker. Each one features ingredients that best compliment a particular loaf of bread, and each was tested in our machines. It is important not to exceed the amounts of flour specified in each of the recipes or

else it may result in unsatisfactory baking performance. When creating your own yeast bread recipes or baking an old favorite, use this booklet as a guide for converting portions from your recipe to your breadmaker. Depending upon ingredients, an average loaf of bread will range from 6 to 8 inches.

Here are some additional tips:

- It is recommended that wet ingredients especially fresh milk or water (used with powdered milk) be warmed to room temperature before adding to the baking pan. Cold ingredients will not activate the yeast. Extremely hot water will kill the yeast.
- Place all recipe ingredients into the baking pan so that yeast is not touching any liquid.

