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# Breadman BK1060BC Owner's Manual

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# Breadman<sup>®</sup>

Bring Home the Bakery™



## INSTRUCTION MANUAL

**PROFESSIONAL BREAD MAKER**

**RECIPES INCLUDED**  
*see reverse side*

[www.breadman.com](http://www.breadman.com)

**BK1060B**

Please Read and Save this Instruction Manual

## 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 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 (0) 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.**

### Customer Care Line:

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](http://www.prodprotect.com/applia)**

## POWER OUTAGE

### 7-Minute Power Failure Back-Up

Your Professional 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.

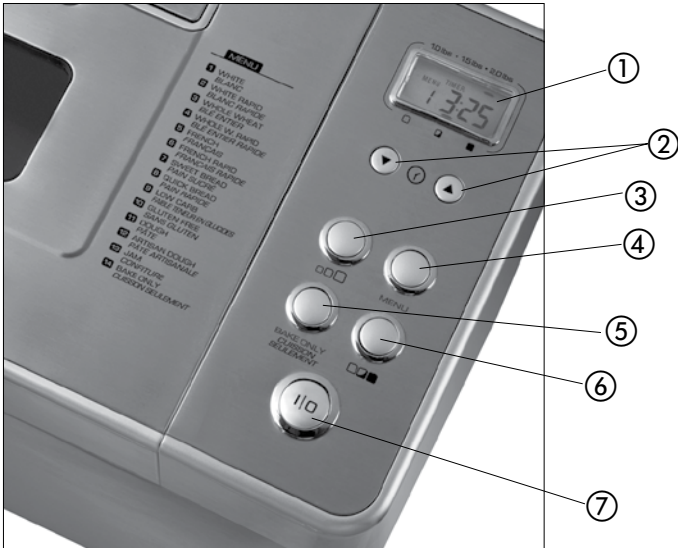
If you are not sure when the outage occurred, remove the dough and discard.

**Product may vary slightly from what is illustrated.**

1. Lid handle
- † 2. Removable lid (Part # BK1060S-01)
3. Viewing window
4. Automatic fruit & nut dispenser (not shown)
5. Steam vents (both sides)
6. Control panel (not shown)
7. Baking chamber
- † 8. Bread pan (Part # BK1060S-02)
- † 9. Collapsible kneading paddle (Part # BK1060S-03)
- † 10. Measuring cup (Part # BK1060S-04)
- † 11. Measuring spoon (Part # BK1060S-05)
- † 12. Kneading paddle removal key (Part # BK1060S-06)

**Note:** † indicates consumer replaceable/removable part

## CONTROL PANEL



### 1. DISPLAY WINDOW

Shows selection and timer setting.

### 2. TIMER ▲ AND ▼ BUTTONS

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

▲ Increases time in 10-minute intervals.

▼ Decreases time in 10-minute intervals.

### 3. LOAF SIZE BUTTON

Selects loaf size: 1-lb., 1½-lb. or 2-lb. Loaf size default is 2-lb. Rapid loaf is preset to 2-lb.

### 4. 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.

### 5. BAKE ONLY BUTTON

Use this button to activate the BAKE ONLY cycle; then adjust the time as needed with the ▲ and ▼ buttons.

### 6. CRUST COLOR BUTTON

Selects crust color: light, medium or dark. Crust color is preset to medium.

### 7. START/STOP (I/O) BUTTON

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

**Note:** When using Rapid bake, your crust color will be set to medium.

# KNOW YOUR INGREDIENTS

FLOUR & OTHER GRAINS	
<b>ALL-PURPOSE FLOUR</b>	All-purpose flour is a blend of refined hard and soft wheat flours ideally suited for making quick breads and cakes.
<b>BRAN</b>	Bran (unprocessed) is coarse outer portion of wheat or rye grains that is separated from flour by sifting or bolting. It is often added to bread in small quantities for nutritional enrichment, heartiness and flavor. It is also used to enhance bread texture.
<b>BREAD FLOUR</b>	Bread flour typically has higher gluten concentration than all-purpose flour. Using bread flour will produce loaves with better volume and structure.
<b>CORNMEAL AND OATMEAL</b>	Cornmeal and oatmeal come from coarsely ground white or yellow corn and from rolled or steel-cut oats. They are used primarily to enhance flavor and texture of bread.
<b>CRACKED WHEAT</b>	Cracked wheat has very coarse texture. It comes from wheat kernels cut into angular fragments. It gives whole grain breads a nutty flavor and crunchy texture.
<b>RYE FLOUR</b>	Rye flour must always be mixed with high proportion of bread flour, as it does not contain enough gluten to develop structure for high, even-grained loaf.
<b>SELF-RISING FLOUR</b>	Self-Rising Flour is <b>NOT RECOMMENDED</b> for use with your bread maker. Self-rising flour contains leavening ingredients that will interfere with bread and quick bread making.
<b>7 GRAIN CEREAL BLEND</b>	7 grain cereal blend is a blend of cracked wheat, oats, bran, rye, cornmeal, flax seeds and hulled millet. It is used primarily to enhance flavor and texture of bread.
<b>VITAL WHEAT GLUTEN</b>	Vital Wheat Gluten is manufactured from wheat flour that has been treated to remove nearly all of the starch to leave a very high protein content. (Gluten is the protein in wheat that makes dough elastic.) Vital Wheat Gluten is available at most health food stores. It can be used in small portions to increase volume and lighten texture.
<b>WHOLE WHEAT FLOUR</b>	Whole wheat flour is milled from the entire wheat kernel, which contains the bran and germ. This high fiber flour is richer in nutrients than all-purpose or bread flour. Breads made with this flour are usually smaller and heavier than white loaves. Many recipes mix whole wheat flour with bread flour or vital wheat gluten to produce higher, lighter-textured bread.

**ADDITIONAL INGREDIENT NOTES**

**Important: Exact measurements for ingredients are the most important part of baking. It is the key to getting great texture and consistency in your bread. Make sure to measure all ingredients exactly.**

<b>BAKING POWDER</b>	Double-acting baking powder is a leavening agent used in quick breads and cakes. This type of leavening agent does not require rising time before baking, as chemical reaction works when liquid ingredients are added and again during baking process.
<b>BAKING SODA</b>	Baking soda is another leavening agent, not to be confused or substituted for baking powder. It also does not require rising time before baking, as chemical reaction works during baking process.
<b>EGGS</b>	Eggs add richness and velvety texture to bread dough and cakes. When recipe calls for egg(s), large egg(s) at room temperature should be used.
<b>FATS</b>	Butter, margarine and oil shorten or tenderize the texture of yeast breads. French bread gets unique crust and texture from the lack of added fat. However, breads that call for fat stay fresh longer. If butter is used directly from refrigerator, it should be cut into small pieces for easier blending during kneading process.
<b>LIQUIDS</b>	All liquids should be warm 80°F/27°C to 90°F/32°C for all recipes. Liquids, such as milk, water or a combination of powdered milk and water, can be used when making bread. Milk will improve flavor, provide velvety texture and soften the crust, while water alone will produce a crispier crust. Vegetable or fruit juices and potato water may be used for flavor variety.
<b>SALT</b>	Salt is necessary to balance flavor in breads and cakes; it also limits growth of yeast. Changing the amount of salt in a given recipe may result in shorter, gummier bread. When first making a type of bread, do not increase or decrease amount of salt shown in the recipe.
<b>SUGAR</b>	Sugar is important for color and flavor of breads. It also serves as food for yeast since it supports fermentation process. Recipes in this book that call for sugar require granulated sugar. <b>Important: Do not substitute powdered sugar. Artificial sweeteners cannot be used as substitute, as yeast will not react properly with them.</b>

## CHECKING DOUGH CONSISTENCY

Although your bread maker will mix, knead and bake bread automatically, when baking bread from scratch, it is recommended that you learn to recognize condition of your dough. The ratio of flour to liquid is the most critical factor in any bread recipe, yet the most easily remedied. After 5 to 8 minutes in Knead 2, open bread maker to check consistency of dough. Dough should be in a soft, tacky ball (feel sticky like scotch tape). If it is too dry, add 1 tsp. of liquid at a time. If it is too wet, add 1 tbsp. of flour at a time.

## 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 booklet, 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 paddle may fall; this is normal. The paddle 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 nut dispenser.

**Important: Do not exceed 2/3 cup capacity.**

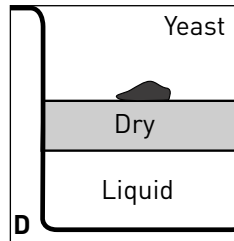
**Important: Do not pour liquids or spices into dispenser. Always make sure fresh fruit or vegetables are not wet; pat dry before putting them in the dispenser.**

7. Plug into standard electrical outlet. Bread maker will beep and program 1 and 3:25 will appear in the display window.
8. Press **MENU** to choose desired cycle **(F1)**. Each time MENU is pressed, unit and display will move to the next cycle.

**Note:** As the **MENU** button is pressed, the Rapid cycle setting will follow the regular cycle setting for White, Whole Wheat and French.

9. Press CRUST COLOR    to choose crust color **(F2)**. Bread maker is preset for medium crust.

**Note: CRUST** will not be activated for the following cycles: Jam, Dough, Artisan Dough, Bake Only, Rapid



## USING 15-HOUR DELAY BAKE TIMER

**Important: Delay baking does not activate JAM cycle. Do not use delay bake timer if your recipe includes perishables, such as, eggs, fresh milk, yogurt or other dairy products and meats, etc. To preset your bread maker, follow these steps:**

To preset your bread maker, follow these steps:

1. Add ingredients in the order listed as usual, taking care not to let yeast and liquid ingredients contact one another.

**Note:** If your recipe contains salt, add it with the liquid ingredients, taking care to keep it away from the yeast.

2. Close bread maker lid and plug it in.
3. Press **MENU** to select baking cycle. Standard cycle time will be shown in display window.
4. Press **▲** to add time in 10-minute intervals. (Use **▼** to subtract time.) Amount of time set is shown in display window.
  - To fast forward time, continually press **▲**.
  - To fast reverse, continually press **▼**.
  - For example, if it is 8:00 AM and you want bread ready at 1:00 PM, press **▲** until the display reads 5:00 – meaning it will finish baking in 5 hours. This is the hour difference between 8:00 AM and 1:00 PM.

**Note:** Actual baking times will not change.

5. Press **LOAF SIZE**    to choose loaf size, press **CRUST COLOR**    to choose crust color, then press **START/STOP (I/O)** 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 (I/O)** and open lid.
6. If you make an error after you've activated program and want to start over, press and hold **START/STOP (I/O)** for several 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 **BAKE ONLY** button to activate cycle. Adjust the amount of time you need up to 1 hour using the **▲** and **▼** buttons.
2. Press **START/STOP (I/O)** button to begin baking.

## SPECIAL GLAZES FOR YEAST BREADS

Select 1 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 1/2 cup 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, away from liquids.

**Important: Never allow dough to remain in bread maker after cycle 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) develops flavor and leavens product.

- 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 70°– 75°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) develops flavor and leavens product.
- Resting allows gluten to relax and makes handling easier. Shape as desired and allow to rise until doubled in volume.
- **Baker's Tip:** Dough has doubled in volume when an indentation remains after tip of a finger is pressed lightly and quickly into dough. If indentation springs back, cover and let rise a few more minutes and check again.

## 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 time 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. <b>Caution: Kneading paddle will be hot. Allow bread to cool before removing paddles.</b>
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?	<b>NO.</b> 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?	<b>YES.</b> 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.