

EMERILWARE™

Bread & Baguette Maker



Instructions for Use

T-fal

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IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use the handle. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, or this appliance in water or other liquid.
4. Not intended for use by children. Close supervision is necessary for any appliance being used near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, press and hold the START / STOP button for a second, remove plug from wall outlet.
13. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

1. For your safety, this appliance complies with applicable technical rules and norms.
2. Check that the main voltage corresponds to the voltage indicated on the appliance (alternating voltage only).
3. Use a stable work surface, away from any contact with water and never in a built-in kitchen alcove.
4. Do not move the appliance when working.

Polarization instructions

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

Short Cord instructions

1. A short power cord (or detachable power cord) is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
2. Longer detachable power cords or extension cords are available and may be used if care is exercised in their use.
3. If a long detachable power cord or extension cord is used,
 - a) The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance, and
 - b) The cord should be arranged so that it will not hang over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

FOR HOUSEHOLD USE ONLY

DO

- All interventions other than cleaning and everyday maintenance by the customer must be performed by an authorized service center.
- For your safety, only use accessories and spare parts designed for your appliance.
- All appliances undergo strict quality control. Practical usage tests are performed on randomly selected appliances, which would explain any slight traces of use.
- The finishing blade supplied has a very sharp blade. Please ensure the sheath is put on again after use and that it is put away in a safe place.
- **At the end of the program, always use oven gloves to handle the bread pan or hot parts of the appliance. The appliance and baguette accessory become very hot during use.**
- Never obstruct the air vents.
- Be very careful, steam can be released when you open the lid at the end of or during the program.
- **When using program No. 11 (jam, compotes) watch out for steam and hot spattering when opening the lid.**
- Caution, if the dough overflows the baking cavity and touches the heating element, it can catch fire, therefore:
 - do not exceed the quantities indicated in the recipes
 - do not exceed **3 lbs.** of dough in total for the bread pan and 1 lb. of dough in total for baguettes.
 - do not exceed 2 cups of flour and 1 teaspoon of yeast for baguette recipes.
 - do not exceed 6 cups of flour and 5 teaspoons of yeast for recipes in the bread pan.
- Disconnect the appliance if it shows any working abnormalities.

DO NOT

- Do not use an external timer or separate remote control system.
- Do not touch the metal parts or hot surfaces of the appliance when it is working.
- Do not use this appliance as source of heating or drying.
- Do not unplug appliance by pulling on cord. Instead grasp plug and pull to disconnect.
- **Do not touch the viewing window during and just after operation. The window can reach a high temperature.**
- Do not place the appliance on other appliances.
- Do not place paper, cardboard or plastic in or on the appliance.
- Should any part of the appliance catch fire, do not attempt to extinguish it with water. Unplug the appliance. Smother flames with a damp cloth.
- This product has been designed for household use only. Any professional use, inappropriate use or failure to comply with the instructions will void the warranty.

INTRODUCTION

Never settle for store bought bread again. Because now, you can bake homemade bread every day with amazing simplicity. Your new Emerilware™ by T-fal® Bread and Baguette Maker is the only bread maker that allows you to bake 4 individual loaves, as well as 3-pound, 2.5 pound and 2-pound loaves.

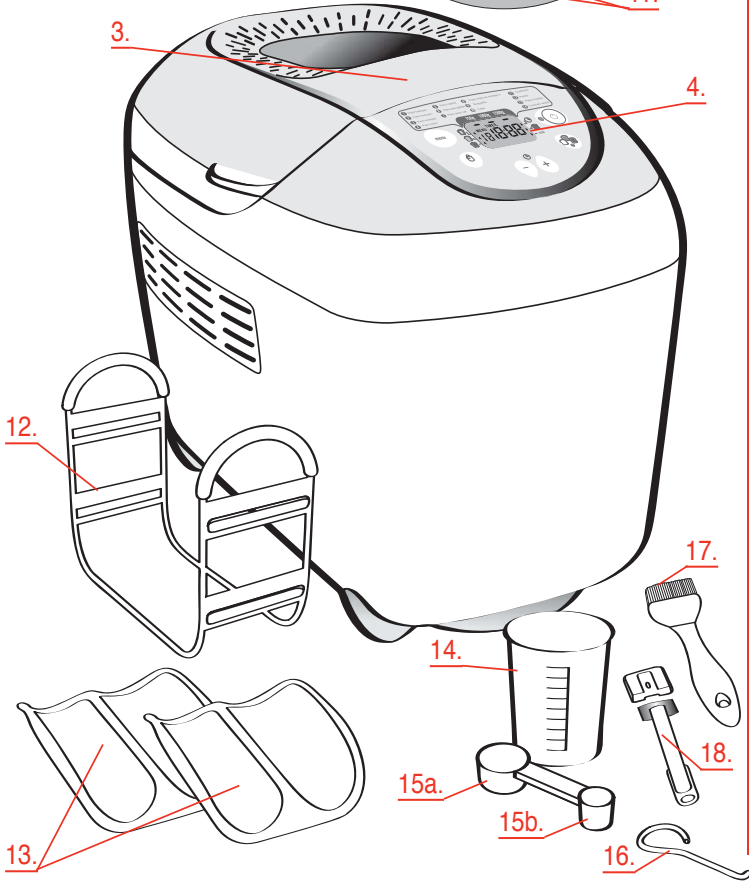
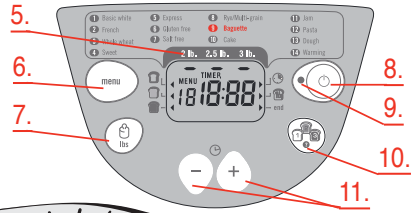
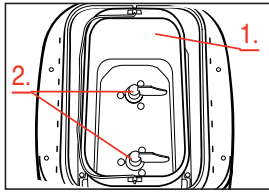
Even better, it makes bread making easier than ever before. You throw in the ingredients, and Emeril's bread machine does the rest. It makes the dough from scratch, lets it rise, then bakes it to perfection every time.

All you have to do is set the loaf size, the crust and the bread type. You'll also be thrilled to enjoy how easy your Emerilware™ by T-fal® Bread and Baguette Maker is to care for. The removable non-stick T-fal® loaf pans and parts couldn't be easier to clean.

Nothing tops the smell of homemade bread, so set your sights on what kind of bread you'll bake today. With 14 pre-programmed settings, it's easy to enjoy everything from White and French to Wheat and Gluten-Free, or even jam.

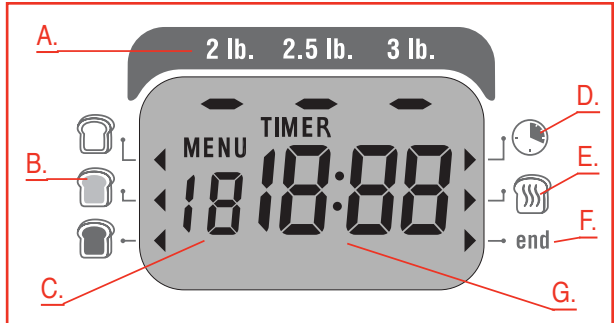


Bread Maker Description



1. Bread pan
2. Kneading paddles
3. Lid with window
4. Control panel
5. Display screen (see specifics below)
6. Program selection button (menu)
7. Weight selection button
8. On/off button
9. Operating indicator light
10. Crust selection button
11. Timing buttons for setting delayed start and adjusting the time for the warming program, #14
12. Baguette baking rack
13. 2 Non-stick baguette baking trays
14. Graduated beaker
15. Double spoon
a. Tablespoon measure
b. Teaspoon measure
16. Hook for pulling out kneading paddles
17. Brush
18. Finishing blade

- A. Weight indicator
- B. Crust color
- C. Program selection
- D. Delay start
- E. Warming
- F. End of baking cycle
- G. Timer display



UNDERSTANDING YOUR BREAD MAKER

Bread Settings

There are 14 pre-programmed bread settings:

Program #1: Basic White

The Basic white bread program is used to make most bread recipes using white flour.

Program #2: French

The French bread program corresponds to traditional French crusty white bread recipes.

Program #3: Whole Wheat

The Whole wheat program is used to make whole wheat bread using primarily whole wheat flour.

Program #4: Sweet

The Sweet program is used when making sweet breads.

Program #5: Express

The Express bread program is specifically for the Express bread recipe. The weight and browning settings are not available in this program. The water for this recipe should be between 95° and 104° F maximum.

Program #6: Gluten Free

The Gluten free program is primarily used to make breads that are gluten free. For those people who are intolerant to gluten, it is important that they use ingredients without any gluten. Whether making breads from your own ingredients or from pre-mixes, always be sure that you are thoroughly checking the ingredients before consuming the bread. The bread pan should always be thoroughly cleaned to avoid any risk of contamination with other flours. In the case of a strictly gluten-free diet, be sure that the yeast is also gluten-free. Because the consistency of gluten-free flours does not yield an ideal dough, the dough sticks to the sides. Therefore, it must be scraped down with a flexible plastic spatula during kneading. Gluten-free bread will be of a denser consistency and paler than normal bread.

Program # 7: Salt Free

The Salt free program is used to make breads without salt.

Program #8: Rye/Multi-grain

The Rye/Multi-grain program is used to make bread using primarily rye flour or breads which use a variety of seeds.

Program #9: Baguette

The baguette program enables you to make 4 individual baguettes. This program has 2 steps.

Step #1: Kneading and rising of the dough

Step #2: Baking

(See Making Baguettes section for more details)

Program #10: Cake

The Cake program can be used to make cakes and pastries with baking powder.

Program #11: Jam

The Jam program automatically cooks jams and stewed fruits in the bread pan.

Program #12: Pasta

This program only kneads. It is for unleavened foods like pasta.

Program #13: Dough

The Dough program does not bake. It is a kneading and rising program for all leavened doughs such as pizza dough, rolls, and sweet rolls.

Program #14: Warming

The Warming program is used for reheating or additional baking. The times range from 10 to 70 minutes and can be adjusted into 10 minute increments.

It can be selected:


- to reheat cooked and cooled breads or to make them crusty or
- to finish baking in the event of a power outage during the bread baking cycle

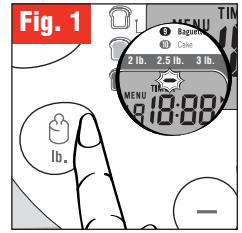
This program does not enable you to cook baguettes.

The bread maker should not be left unattended when using this program. To cancel the warming cycle before it is finished, the program can be stopped manually by pressing the on/off button.


UNDERSTANDING YOUR BREAD MAKER

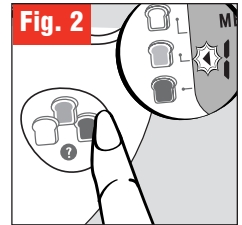
Bread Weights

- There are three different bread weight options: 2 pounds, 2.5 pounds and 3 pounds.
- When the bread maker is plugged in, it will automatically default to the 2.5 pounds setting.
- Programs 5, 9, 11, 12, 13, 14 do not have weight setting options.
- If you want to change the default setting, press the  button until the indicator light for the desired setting comes on. (Fig. 1)



Crust Color Options

- There are three crust color options: Light, Medium and Dark.
- When the bread maker is plugged in, it will automatically default to the Medium crust color.
- Programs 5, 11, 12 and 13 do not have a crust color setting option.
- If you want to change the default setting, press the  button until the indicator light for the desired setting comes on. (Fig. 2)
- When baking baguettes, it is suggested to use the below crust settings:
Light for sweet baguettes
Medium or Dark for standard baguettes



Signal for Adding Additional Ingredients

During this cycle, for programs 1 through 10 (EXCEPT Express Program 5) you can add additional ingredients: dried fruit or nuts, olives, bacon pieces, etc. A beep indicates when you should add the ingredients.

See the Cycle Chart on pages 16 & 17 to see when the ingredients should be added. The “Display time for add ins” column indicates the time that will be shown on the display screen when the signal beeps.

Warming

After baking, for programs 1 through 10, the bread maker will automatically go into a keep warm cycle for 1 hour. The indicator light (E) will be displayed. After this time, the bread maker will beep three times and then automatically shut off.

The control panel will display 0:00 during this warming cycle. The appliance beeps at regular intervals. To stop the warming cycle, unplug the appliance.

USING YOUR BREAD MAKER

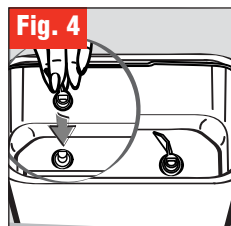
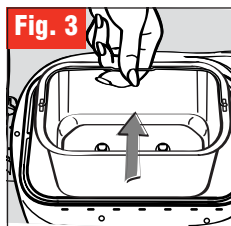
Before First Use

- Take your appliance out of its packaging. Keep your warranty card and carefully read the operating instructions before using your appliance for the first time.
- Place your appliance on a stable surface. Remove all accessories from the appliance (measuring cup, finishing blade, etc.)
- Thoroughly wash the bread pan and accessories in hot soapy water. Dry thoroughly.

Note: A slight odor may be given off when used for the first time.

Getting Started

- Remove the bread pan by lifting the handle and pulling forwards and backwards to unclip the two sides, one by one. (Fig. 3)
- Insert the kneading paddles. (Fig. 4)



Adding The Ingredients

- Place all of the ingredients into the bread pan in the recommended order. It is important that all ingredients be added in the proper order to achieve the best result. The order is as follows:

Liquids (butter, oil, eggs, water, milk)

Salt

Sugar

Flour, first portion

Powdered milk

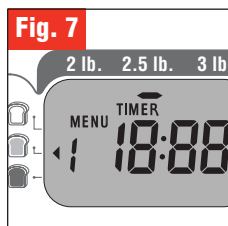
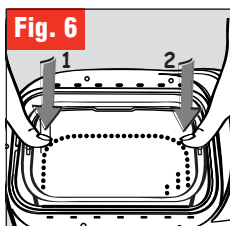
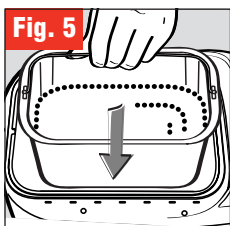
Other solid ingredients (for example, ground nuts)

Flour, second portion

Yeast



It is important that all ingredients are measured with accuracy to assure proper results.

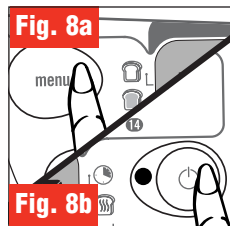
- Place the bread pan in the bread maker and firmly press it back into place. (Fig. 5 & 6)
- Close the lid and plug in the bread maker.
- You will hear a beep, and the default settings will be displayed. (Fig. 7) You may choose this option which is for Program 1 (Basic White Bread), 2.5 lbs., Medium browning setting) by pressing the button. Or you can select your own settings:




USING YOUR BREAD MAKER

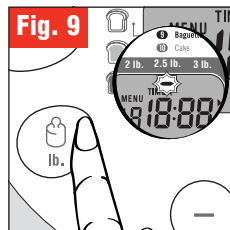
Selecting Bread Setting Program

- The default setting of Program 1 (Basic White) will automatically be displayed.
- If you want to change the default setting, press the  button until the indicator light for the desired program comes on.
- To scroll through all the programs 1 to 14, press the  button repeatedly. (Fig. 8a) (The time corresponding to each program selected is automatically displayed.)




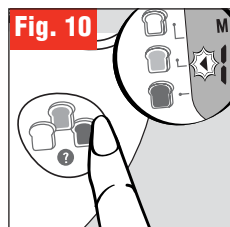
Selecting The Bread Weight

- The default setting of 2.5 lbs. will automatically be displayed.
- If you want to change the default setting, press the  button until the indicator light for the desired setting comes on. (Fig. 9)
- Programs 5, 9, 11, 12, 13, 14 do not have weight setting options.




Selecting The Crust Color



- The default setting of Medium will automatically be displayed.
- If you want to change the default setting, press the  button until the indicator light for the desired setting comes on. (Fig. 10)
- Programs 5, 11, 12 and 13 do not have a crust color setting option.



Starting The Program







- To start the selected program, press the  button. (Fig. 8b above)
The program will start and the time corresponding to the program will be displayed. The successive steps will take place automatically, one after the other.

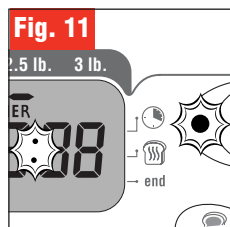
Using The Delayed Start

- **You can program the bread maker up to 15 hours in advance to have your bread ready at the time you want. This function cannot be used on programs 5, 6, 9, 10, 11, 12, 13, 14.**
- This step comes after selecting the program, weight and crust color. The program time will be displayed. Calculate the time difference between the moment when you start the program and the time at which you want your preparation to be ready. This calculated time should now be programmed into the machine by using the  more and  less buttons.

Short presses change the time by intervals of 10 minutes and a short beep will be heard. Holding the button down will give continuous scrolling of 10-min intervals.


Note: The machine will automatically calculate the time of your selected program.

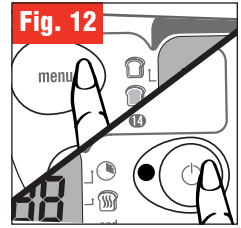
For example, it is 8 pm and you want your bread to be ready for 7 am the next morning. Program 11:00 using the  more and  buttons. Press the  button. A beep will be emitted. The indicator light  switches on and the timer colon  (Fig. 11) blinks. The countdown begins. If you make a mistake or want to change the time setting, hold down the  button until it beeps and the default time is displayed. Start the operation again. With the delayed start



USING YOUR BREAD MAKER

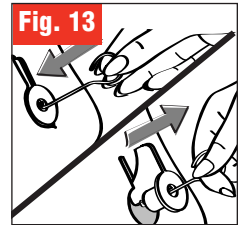
Stopping A Program

- At the end of the cycle, the program stops automatically and the indicator light (F) comes on.
- To stop a program underway or cancel the delayed start, press and hold the  button for 5 seconds. (Fig. 12)



Taking Bread Out Of The Pan

- This step is not applicable to the baguette cycle.
- Unplug the bread maker at the end of the cooking or warming cycle.
- Lift the bread pan out of the bread maker by pulling on the handle. Always use oven mitts as the bread pan and handle are hot.
- Remove the hot bread from the pan and place it on a rack for at least 1 hour to cool.
- If the kneading paddles remain in the baked bread loaf when it is removed from the loaf pan, you can use the hook accessory (16) as follows:
 - while the bread is still hot, lay the bread on its side (use oven mitts here as well)
 - insert the hook in the hole of the kneading paddle and pull gently to release the kneading paddle. (Fig. 13)



MAKING A BASIC BREAD & BAGUETTES

To get to know your bread maker, we suggest making a basic bread recipe and baguette recipe.

To make the SANDWICH LOAF recipe, use the following default setting:

Program - 1

Weight - 2.5 lbs.

Crust Color - Medium

SANDWICH LOAF RECIPE

Ingredients:

1-1/3 cups Water

2 Tbs. Oil

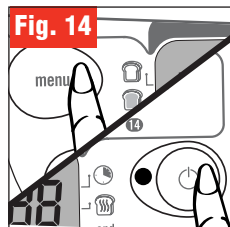
2 tsp. Salt


2 Tbs. Sugar

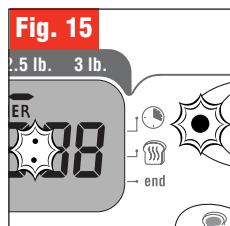
2 1/2 Tbs Powdered Milk

4 1/4 cups White Flour

1 1/2 tsp. Yeast



- Add your ingredients into the bread pan in the order listed and place it in the bread maker.
- Press the  button. (Fig. 14)
- The indicator light will come on. (Fig. 15)
- The timer colon flashes. (Fig. 15)
- The timer will count down and the bread making process will begin.



BAGUETTE RECIPE

For this recipe, you will need the bread pan and all the baguette accessories supplied: baguette baking rack (12), two non-stick baking trays (13), finishing blade (18) and brush (17).

To make the baguette recipe, use the following setting:

Program - 9

Crust Color - Medium

Ingredients:

2/3 cup + 1 Tbs. Water

1 tsp. Salt



1 3/4 cup White Flour

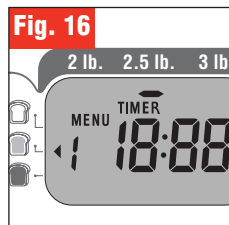
1 tsp. Yeast

TIP: To give your baguettes a springier texture, add 1 Tbs. of oil to your recipe. If you want to give your 4 baguettes more color, add 2 tsp. of sugar to your ingredients.

MAKING A BASIC BREAD & BAGUETTES

1ST STAGE: MIXING, KNEADING AND RISING OF THE DOUGH

- Add your ingredients into the bread pan in the order listed and place it in the bread maker.
- After the sound signal, program 1 is displayed by default. (Fig. 16)
- Press the  button repeatedly to select program (9).
- Select the crust color out of the 3 options available. (Fig. 17)
- Press the  Button.
- The operating light will come on and the 2 timer colon flashes. (Fig. 15 at left)
The dough kneading cycle will start up, followed by the rising cycle.



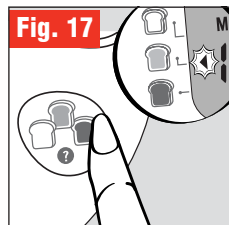
NOTE:

The mixing, kneading and rising of the dough stage takes place automatically and lasts a total of 1 hour and 21 minutes (26 minutes of mixing & kneading followed by a further 55 minutes of rising of the dough).

During the kneading stage, it is normal for the dough not to be evenly blended.

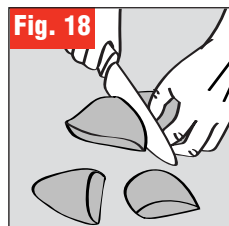
Once the preparation is finished, the machine goes into standby. Several sound signals will tell you that the kneading and rising of the dough is finished and the operating indicator will blink. (Fig. 15 at left)

After the sound signals, the dough must be baked within one hour. After that time, the machine resets itself and you will not be able to bake the baguettes.



2ND STAGE: SHAPING AND BAKING THE BAGUETTES

- Remove the bread pan from the machine.
- Sprinkle a little flour on your work surface.
- Remove the dough from the bread pan and put it on your work surface.
- Roll the dough into a ball and, using a knife, divide it into 4 equal portions. (Fig. 18)



TIP: To make your baguettes lighter and more airy, allow the dough portions to rest for five minutes before shaping them.

Follow the steps below for each portion of dough.

- 1) Flatten the dough into a rectangular shape, approximately 1/2 inch thick.
- 2) Fold the longest length in half, facing you.
- 3) Starting at one edge of the rectangle, press the dough together with the palm of your hand throughout the length of the rectangle. You will get a thinner, more even rectangle.
- 4) Flip the rectangle over.
- 5) Fold the longest length in half again, facing you. The thickness and width of the dough must remain even.
- 6) Roll the dough with your hands into a baguette shape, without pressing too much. **The length of the baguette must not be longer than the length of the non-stick baking tray (approximately 7 inches).**
- 7) Once you have shaped the baguettes, lay them on the non-stick trays with the seam sides down. (Fig. 19)

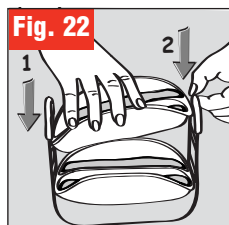
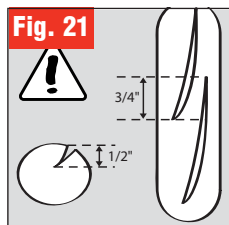
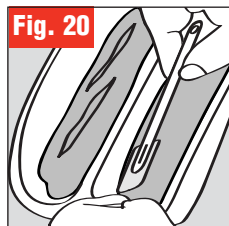


MAKING A BASIC BREAD & BAGUETTES

- 8) For optimal results, make 1/2 inch diagonal slits on the top of the baguettes with the **finishing blade** or a serrated knife. (Fig. 20 & 21)
- 9) Using the **brush**, generously dampen the top of the baguettes with water, while avoiding any accumulation of water on the non-stick trays.
- 10) Place the two non-stick trays onto the baguette rack. (Fig. 22)
- 11) Set the baguette rack in your bread machine. The bread pan is not needed in this baking step.
- 12) Press the ☺ button once again to resume the program and start baking the baguettes.
- 13) At the end of the baking cycle, unplug the bread machine.
- 14) Remove the baguette rack. Always use oven mitts as the rack is very hot.
- 15) Remove the baguettes from the non-stick trays and let them cool on a rack.

TIP: You can vary the flavor of your breads by adding a personal touch to the top of the shaped baguette. Once you have shaped your baguettes, dampen the dough with water and then roll it in various seeds like sesame or poppy.

You can also vary the texture of your baguettes by making cuts with scissors throughout the length of the baguette.



UNDERSTANDING CYCLES

The bread will go through several cycles after you have selected your program. The information below explains what is happening to your bread in each of these cycles. See pages 16 & 17 for exact times.

KNEADING

Forms the dough's structure so that it can rise better.

REST

Allows the dough to rest to improve kneading quality.

RISING

Time during which the yeast works to let the bread rise and to develop its aroma.

BAKING

Transforms the dough into bread and gives it a golden, crispy crust.

WARMING

Keeps the bread warm after baking. However, it is recommended that the bread be removed from the pan promptly after baking.

INGREDIENTS

Butter or Oils: Oils make the bread softer and tastier. It also improves the preservation qualities of the bread. However, too much oil slows down rising. If you use butter, soften it or cut it into tiny pieces so that it is distributed evenly throughout the dough. You can substitute 1 tablespoon of butter for 1 tablespoon of oil. Do not add hot butter. Keep the oil from coming into contact with the yeast, as oil can prevent yeast from rehydrating. Do not use low fat spreads or butter substitutes.

Eggs: Eggs make the dough richer, improve the color of the bread and encourage the development of the soft, white interior. If you use eggs, reduce the quantity of liquid you use proportionally. Break the egg in the graduated beaker, then add the liquid until you reach the quantity of liquid indicated in the recipe. Recipes are designed for large eggs; if your eggs are bigger, add a little flour; if they are smaller, use less flour.

Milk: Recipes use either fresh or powdered milk. If using powdered milk, add the quantity of water stated in the recipe. Milk enhances the flavor and improves the preservation qualities of the bread. For recipes using fresh milk, you can substitute some of it with water but the total volume must equal the quantity stated in the recipe. 2% or skim milk provides the best texture. Milk also has an emulsifying effect which evens out airiness, giving the soft, white interior a better texture.

Water: Water rehydrates and activates the yeast. It also hydrates the starch in the flour and helps the soft, white interior to form. Water can be totally or partially replaced with milk or other liquids. Use liquids at room temperature.

Flour: The weight of the flour varies significantly depending on the type of flour used. Depending on the quality of the flour, baking results may also vary. Keep flour in an air-tight container, as flour reacts to humidity in the air, absorbing moisture or losing it. For best results use “bread flour” or “flour for bread machines” rather than standard flour unless otherwise specified in the recipe. In the event that you use a blend of special flours, do not exceed 2.5 lbs. of dough in total for the bread pan and 1 lb. of dough in total for baguettes. The more the flour is whole (i.e. the less refined or the more of the outer envelope of the wheat it contains), the less the dough will rise and the denser the bread will be. Adding oats, bran, wheat germ, rye or whole grains to the bread dough will give a smaller, heavier loaf of bread. Sifting the flour also affects the results.

Sugar: Use white sugar, brown sugar or honey. Do not use unrefined sugar or lumps. Sugar acts as food for the yeast, gives the bread its good taste and improves browning of the crust. Artificial sweeteners cannot be substituted for sugar as the yeast will not react with them.

Salt: Salt gives taste to food and regulates the yeast's activity. It should not come into contact with the yeast. Salt causes the dough to be firm, compact and not rise too quickly. It also improves the structure of the dough. Use ordinary table salt. Do not use coarse salt or salt substitutes.

Yeast: Yeast is what makes the dough rise. Use can use any of the following yeasts: active dry yeast, quick-rise yeast or bread machine yeast. The quality of yeast can vary, and it does not always rise in the same way. Bread can therefore come out differently depending on the yeast used. Old or poorly stored yeast will not work as well as a freshly opened packet of dry yeast. The proportions indicated are for dried yeast. If you use fresh yeast, multiply the quantity by 3 (in weight) and dilute the yeast in a small amount of warm water with a little sugar for more effective action.

Additives (olives, bacon pieces, etc.): You can add a personal touch to your recipes by adding a variety of ingredients. When adding ingredients, be sure to:

- add them following the beep for additional ingredients, especially those that are fragile such as dried fruit
- add the most solid grains, such as sesame seeds, at the start of the kneading process to ensure even distribution
- thoroughly drain moist ingredients (olives)
- lightly flour fatty ingredients for better blending
- not add too large a quantity of additional ingredients, especially cheese, fresh fruit and fresh vegetables, as they can affect the development of the dough
- finely chop nuts as they can cut through the loaf structure and reduce the cooked height.

Ready to Use Bread Mixes: Ready-to-use bread mixes can be found in many local grocery stores. Follow the manufacturer's instructions when using these mixes. Usually, the choice of the program will depend on the type of mix purchased. For example: Whole wheat bread - Program 3.

CYCLE CHART

PROG.	BROWNING	WEIGHT (LBS.)	TOTAL TIME	DOUGH PREPARATION TIME (Kneading/Rest/Rising)	BAKING TIME	DISPLAY TIME FOR ADD-INS	KEEP WARM
1	1	2 2.5 3	3:15 3:20 3:25	2:20	0:55 1:00 1:05	2:55 3:00 3:05	1:00 1:00 1:00
	2	2 2.5 3	3:15 3:20 3:25		0:55 1:00 1:05	2:55 3:00 3:05	1:00 1:00 1:00
	3	2 2.5 3	3:15 3:20 3:25		0:55 1:00	2:55 3:00	1:00 1:00 1:00
2	1	2 2.5 3	3:34 3:39 3:44	2:24	1:10 1:15 1:20	3:17 3:22 3:27	1:00 1:00 1:00
	2	2 2.5 3	3:34 3:39 3:44		1:10 1:15 1:20	3:17 3:22 3:27	1:00 1:00 1:00
	3	2 2.5 3	3:34 3:39 3:44		1:10 1:15	3:17 3:22	1:00 1:00 1:00
3	1	2 2.5 3	3:37 3:42 3:47	2:32	1:05 1:10 1:15	3:17 3:22 3:27	1:00 1:00 1:00
	2	2 2.5 3	3:37 3:42 3:47		1:05 1:10 1:15	3:17 3:22 3:27	1:00 1:00 1:00
	3	2 2.5 3	3:37 3:42 3:47		1:05 1:10	3:17 3:22	1:00 1:00 1:00
4	1	2 2.5 3	3:45 3:50 3:55	2:45	1:00 1:05 1:10	3:17 3:22 3:27	1:00 1:00 1:00
	2	2 2.5 3	3:45 3:50 3:55		1:00 1:05 1:10	3:17 3:22 3:27	1:00 1:00 1:00
	3	2 2.5 3	3:45 3:50 3:55		1:00 1:05	3:17 3:22	1:00 1:00 1:00
5	—	2.5	1:20	0:35	0:45	—	1:00
6	1	2 2.5 3	2:15 2:20 2:25	1:15	1:00 1:05 1:10	2:05 2:10 2:15	1:00 1:00 1:00
	2	2 2.5 3	2:15 2:20 2:25		1:00 1:05 1:10	2:05 2:10 2:15	1:00 1:00 1:00
	3	2 2.5 3	2:15 2:20 2:25		1:00 1:05	2:05 2:10	1:00 1:00 1:00

PROG.	BROWNING	WEIGHT (LBS.)	TOTAL TIME	DOUGH PREPARATION TIME (Kneading/Rest/Rising)	BAKING TIME	DISPLAY TIME FOR ADD-INS	KEEP WARM
7	1	2 2.5 3	3:37 3:42 3:47	2:27	1:10 1:15 1:20	3:17 3:22 3:27	1:00 1:00 1:00
	2	2 2.5 3	3:37 3:42 3:47		1:10 1:15 1:20	3:17 3:22 3:27	1:00 1:00 1:00
	3	2 2.5 3	3:37 3:42 3:47		1:10 1:15	3:17 3:22	1:00 1:00 1:00
8	1	2 2.5 3	3:45 3:50 3:55	2:40	1:05 1:10 1:15	3:22 3:27 3:32	1:00 1:00 1:00
	2	2 2.5 3	3:45 3:50 3:55		1:05 1:10 1:15	3:22 3:27 3:32	1:00 1:00 1:00
	3	2 2.5 3	3:45 3:50 3:55		1:05 1:10	3:22 3:27	1:00 1:00 1:00
9	1	—	2:07	1:21	0:46	1:46	1:00
	2	—	2:03		0:42	1:42	1:00
	3	—	2:14		0:53	1:53	1:00
10	1	2 2.5 3	1:20 1:25 1:30	0:15	1:05 1:10 1:15	1:15 1:20 1:25	1:00 1:00 1:00
	2	2 2.5 3	1:20 1:25 1:30		1:05 1:10 1:15	1:15 1:20 1:25	1:00 1:00 1:00
	3	2 2.5 3	1:20 1:25 1:30		1:05 1:10	1:15 1:20	1:00 1:00 1:00
11	—	—	1:05	0:15	0:50	—	—
12	—	—	0:15	0:15	—	—	—
13	—	—	1:25	1:25	—	—	—
14	1	—	0 to 10 in steps of 10 min.	—	0 to 10 in steps of 10 min.	—	—
	2						
	3						

HELPFUL HINTS

1. PREPARING THE RECIPES

- All ingredients used must be at room temperature (unless otherwise indicated) and must be measured exactly.
- **For convenience, measure liquids with the graduated beaker included with your bread maker. And use the double spoon supplied to measure teaspoons on one side and tablespoons on the other.** All spoon measures are level and not heaping. Incorrect measurements will give poor results.
- Place all ingredients into the bread pan in the following order:
 - Liquids (butter, oil, eggs, water, milk)
 - Salt
 - Sugar
 - Flour, first half
 - Powdered milk
 - Specific solid ingredients
 - Flour, second half
 - Yeast
- It is important to measure the quantity of flour precisely.
- Use new or properly stored open packets or jars of dried yeast.
- Unless otherwise indicated in the recipe, do not use baking powder.
- To avoid incomplete rising of the dough all ingredients should be put in the bread pan at the start of the program and you should avoid opening the lid during use (unless otherwise indicated).
- **Yeast should not come into contact with liquids, sugar or salt.**
- **Bread preparation is very sensitive to temperature and humidity conditions.** In case of high heat, use liquids that are cooler than usual. Likewise, if it is cold, it may be necessary to warm up the water or milk (never exceeding 90°F). Any liquid used should be tepid, about 68° to 77°F (except for Express Bread which should be 90° to 104°F max.).
- **Sometimes it can be useful to check the state of the dough during the second kneading:** it should form an even ball which comes away easily from the walls of the bread pan.
 - if all of the flour has not been blended into the dough, add a little more water,
 - if the dough is too wet and sticks to the sides, you may need to add a little flour.Such corrections should be undertaken very gradually (no more than 1 tablespoon at a time), waiting to see if there is an improvement before adding more.
- **A common error is to think that adding more yeast will make the bread rise more.** Too much yeast makes the structure of the bread more fragile and it will rise a lot and then fall while baking. You can determine the state of the dough just before baking by touching it lightly with your fingertips - the dough should be slightly resistant and the fingerprint should disappear little by little.

2. USING YOUR BREAD MACHINE

- **Power failure:** If there is a power failure or the machine is mishandled during the cycles, the machine has a 7-min protection time during which the settings are saved. The cycle will start again where it left off. Beyond that time, the settings are lost.
- **If you plan to bake a second loaf,** open the lid and wait 1 hour before beginning the second preparation.
- For the baguette program, after the kneading and dough rising stages, you have to bake the dough within one hour following the sound signals. Beyond that time, the machine resets itself and the baguette program is lost.







CLEANING AND MAINTENANCE

- Unplug the appliance and let it cool down.
- Clean the body of the appliance with a damp sponge. Dry thoroughly.
- Wash the bread pan, the paddles, the baguette holder and the non-stick plates in hot water.
- If the kneading paddles remains stuck in the bread pan, let it soak for 5 to 10 min.
- Remove the lid to clean it with hot water.
- Do not wash any part in a dishwasher.
- Do not use household cleaning products, scouring pads or alcohol. Use a soft, damp cloth.
- Never immerse the body of the appliance or the lid in water.
- To avoid scratching, do not put to the baguette holder and the non-stick plates in the bread pan.

GUIDE TO IMPROVE YOUR RESULTS

1. FOR BREAD

Not getting the expected results? This table will help you.

RESULTS	POSSIBLE CAUSES					
	Bread rises too much	Bread falls after rising too much	Bread does not rise enough	Crust not golden enough	Sides brown but bread not fully cooked	Top and sides floury
The ☺ button was pressed during baking.						
The ☺ button was pressed during baking.				•		
Not enough flour		•				
Too much flour			•			•
Not enough yeast			•			
Too much yeast		•		•		
Not enough water			•			•
Too much water		•			•	
Not enough sugar			•			
Poor quality flour			•	•		
Wrong proportions of ingredients (too much)	•					
Water too hot		•				
Water too cold			•			
Wrong program			•	•		

GUIDE TO IMPROVE YOUR RESULTS

2. FOR BAGUETTES

Problems/Faults	Possible Causes	Solutions
The dough is not shaped to look like a baguette.	The rectangle shape at the start is not even or of a consistent thickness.	Flatten out using a rolling pin if necessary.
The dough is hard to shape.	There is not enough water in the mixture.	Your mixture has not been successful, start again.
	The dough has been worked too much.	Form a ball again, let it rest for 10 minutes and then start again from the beginning. Shape the dough in two steps, with a 5 minute rest between.
The dough is sticky and it is hard to shape baguettes.	There is too much water in the mixture.	Flour your hands lightly, but not the dough or the work surface. Continue to shape the baguettes.
	The water was too warm when it went	
The dough tears easily or is lumpy on the surface.	The dough has been worked too much.	Form a ball again, let it rest for 10 minutes and then start again from the beginning.
		Shape the dough in two steps, with a 5 minute rest between.
The slits in the baguette are not very distinct.	The dough is sticky - there is too much water in the mixture.	Shape the baguettes again by flouring your hands lightly, but not the dough or the work surface.
	The cut marks were not deep enough.	Use the finishing blade supplied or a very sharp serrated knife.
	You are too hesitant when cutting.	Use a quick, sharp cutting movement.
The slits tend to close up or do not open out during baking.	The dough is sticky - there is too much water in the mixture.	Your mixture has not been successful, start again.
	The surface of the dough was not stretched enough when it was being shaped.	Start again, keeping the dough more even and taut.
The cooked baguettes stick	The dough was dampened too much.	Blot excess water with a paper towel.
	The baguette holding plates were not clean and dry.	Thoroughly wash and dry baguette holding plates. If necessary, gently oil plates before placing the shaped baguettes on them.
The baguettes are not	Water was not brushed on the dough before baking.	Brush well with water before putting in oven.
	Too much flour was used when shaping the baguettes.	Be careful next time.
The baguettes have not	You forgot the yeast in your mixture.	Your mixture has not been successful, start again.
	The yeast may have gone past its expiration date.	
	There was not enough water in the mixture.	
	The baguettes were squashed and flattened too much during the shaping phase.	

TECHNICAL TROUBLESHOOTING GUIDE

Problems	Solutions
The kneading paddles remain stuck in the bread pan.	Let the bread pan soak.
The kneading paddles remain stuck in the bread.	Lightly oil the kneading paddles before mixing the ingredients in the bread pan or use the accessory to remove them (page 11).
After pushing the ⏻ button, nothing happens.	The machine is too hot. Wait 1 hour between 2 cycles. A delayed start has been programmed.
After pressing the ⏻ button, the motor is on but no kneading takes place.	The pan has not been correctly inserted. Kneading paddle missing or not installed properly.
After a delayed start, the bread has not risen enough or nothing happens.	The ⏻ button was not pressed after programming. The yeast has come into contact with salt and/or water. Kneading paddle missing.
Burnt smell	Some of the ingredients have fallen outside of the bread pan. Let the machine cool down and clean the inside of the machine with a damp sponge. The mixture has overflowed. The quantity of the ingredients is too great, most likely liquid. Follow the proportions given in the recipe.

ONE YEAR LIMITED WARRANTY

The manufacturer warrants this product to be defect free in material and workmanship for a period of one year from the date of purchase. Defective products may be returned by the original purchaser or any subsequent owner within the warranty period, postage pre-paid together with proof of purchase (register receipt) to an authorized T-fal return facility.

If product is returned without proof of purchase it will be reviewed based on the manufacturing production week and year to determine warranty coverage.

Defective products will be replaced at no charge including return postage if it falls within the warranty timeframe.

The warranty does not apply to any unit that has been tampered with, nor to damages incurred through improper use and care, faulty packing or mishandling by any common carrier.

The manufacturer's sole obligation and your exclusive remedy under this warranty are limited to such replacement. This is a limited warranty and is in lieu of all other warranties, express or implied, including merchantability. This warranty gives you specific legal rights. You may also have other legal rights varying from state to state

If you have a claim:

- 1) Do not return the product to the retailer from which it was purchased.
- 2) Please contact our consumer service department (1-800-395-8325 M-Th 8:30am - 5pm & Fr 8:30am - 4pm EST) for assistance and to ensure the fastest possible resolution to the problem. Please have the model or type number of your product on hand.
- 3) If it is determined that you should return your product for replacement - send the product along with original proof of purchase and a description of the problem to the closest authorized T-fal return facility (see www.T-falusa.com or call 1-800-395-8325)
- 4) Be sure to include your name, address and home telephone number with your shipment. Another contact number is suggested in case you need to be contacted.
- 5) Returns must be sent with all shipping charges pre-paid. We suggest that you carefully wrap your package for shipping and send by insured and/or by traceable means.

ONE YEAR LIMITED WARRANTY

What happens to my return?

If the inspection shows that the product is defective, under our Limited Warranty, the return facility will notify T-fal to replace the defective part or product at no cost to you. Comparable substitutions are based on replacement product availability and at the sole discretion of the Manufacturer.

If the inspection shows that the product is not defective under our Limited Warranty we will notify you. Shipping charges may apply to product not covered under warranty.

* Please allow 5 - 10 business days to process your return. You will be notified if a repair will take longer.

This product has been designed for domestic use only. Any professional use, inappropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility and the warranty will not apply.

Read the instructions for use carefully before using your appliance for the first time. Any use which does not conform to these instructions will absolve T-fal from any liability.

