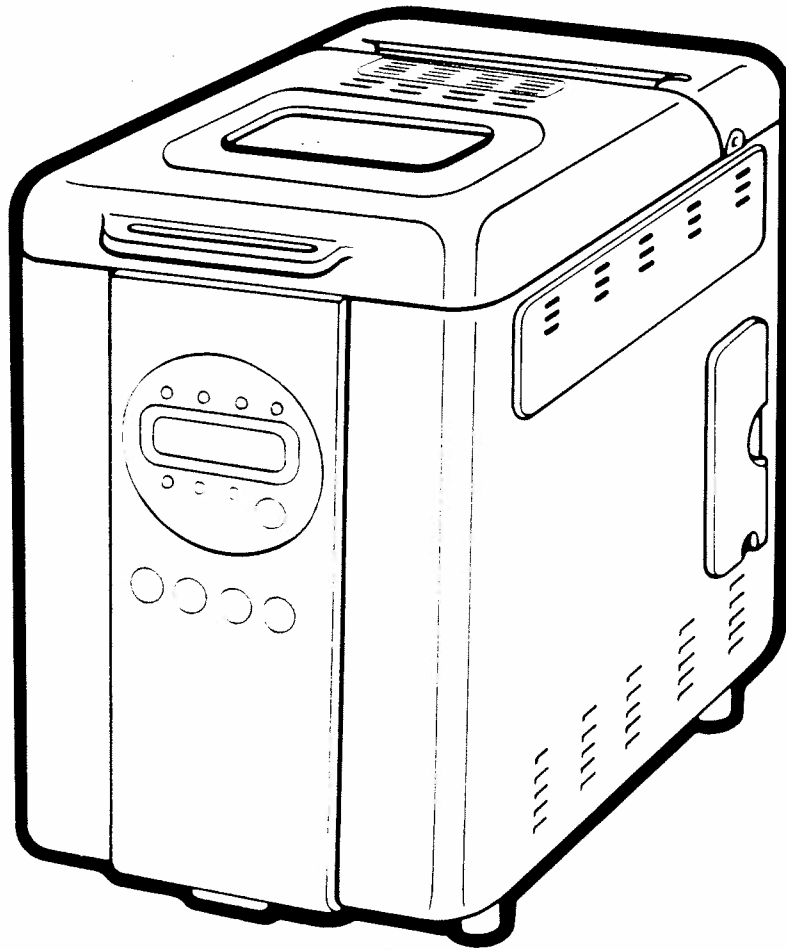


# REGAL<sup>®</sup>

*Automatic Breadmaker*



**No. K6770**  
***Use and Care Manual***

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# IMPORTANT SAFEGUARDS

When using your breadmaker, basic safety precautions should always be followed including the following:

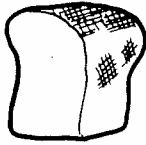
1. Read all instructions.
2. Do not touch hot surfaces. Use handle.
3. To protect against electrical shock do not immerse cord, plugs, or unit in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. 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 Regal Ware, Inc. 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 liquids.
12. Plug cord into the wall outlet. To disconnect, press STOP button, then remove plug from wall outlet.
13. Do not use appliance for other than intended use. Household use only.

## SAVE THESE INSTRUCTIONS.

# FEATURES

There are three settings – Bread, Raisin Bread and Dough.

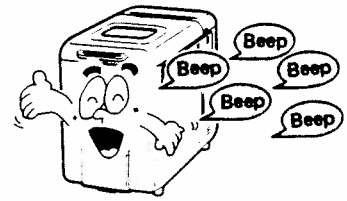
## Bread Setting



All you have to do is to put in the ingredients and press the START button.

Everything from kneading to baking is automatic.

- The breadmaker automatically makes bread in 3 hours and 50 minutes, about 3½ hours for hot bread.
- The buzzer buzzes 5 times telling you the bread is done.

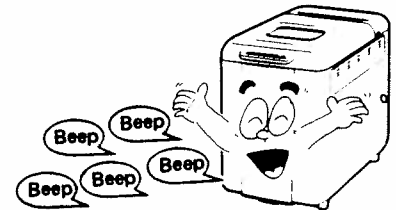


## Raisin Bread Setting



**Raisin Bread** setting is used when you want the breadmaker to knead, allow it to rise, and bake a loaf of raisin, walnut, fruit or egg bread.

After about 20 minutes from the start and 4 minutes before the kneading is finished, it buzzes 5 times to tell you to add raisins, nuts, fruit, etc.



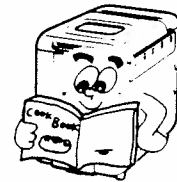
## Dough Setting



**Dough** setting is used when making bread or rolls which are shaped before baking in your conventional oven.

The dough is kneaded and rises once in 1 hour and 20 minutes.

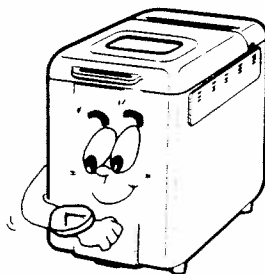
The dough is then removed from the bread pan and shaped in your favorite way and baked.



## • Functions of the breadmaker

Digital timer lets you set the breadmaker the night before for fresh bread the next morning. Set the amount of time in which you want the bread to be finished.

The timer can be set to have delicious bread ready for you from 4 hours to 13 hours later.



### • Viewing window

Oven area can be viewed at a glance.

### • Process indication lights

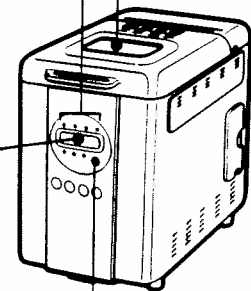
Each process from kneading to cooling is indicated.

### • Timer display

The time remaining for cooled bread is displayed in hours and minutes.

### • Menu select

You can select Bread, Raisin Bread or Dough cycle.



# INGREDIENTS USED FOR BREAD

● **FLOUR**



Bread flour is highly desirable because of its high protein content.

(For some types of bread, all-purpose flour may also be added).

When flour is kneaded with water, gluten is formed and gives bread its fine, light texture.

● **DRY YEAST**



This is what causes the bread to rise.

The yeast for the breadmaker does not need preliminary fermentation.

When combined with sugar and water at the right temperature, the yeast generates carbon dioxide and makes the dough rise.

● **SALT**



Controls the action of the yeast and helps produce a firm dough.

● **SUGAR**



Enhances the action of the yeast and flavor, and makes the crust brown and the bread soft.

● **DRY MILK**



Enhances the gloss and flavor, and makes the bread richer and softer.

● **BUTTER**



Adds flavor and makes the bread softer and glossier.

● **WATER**

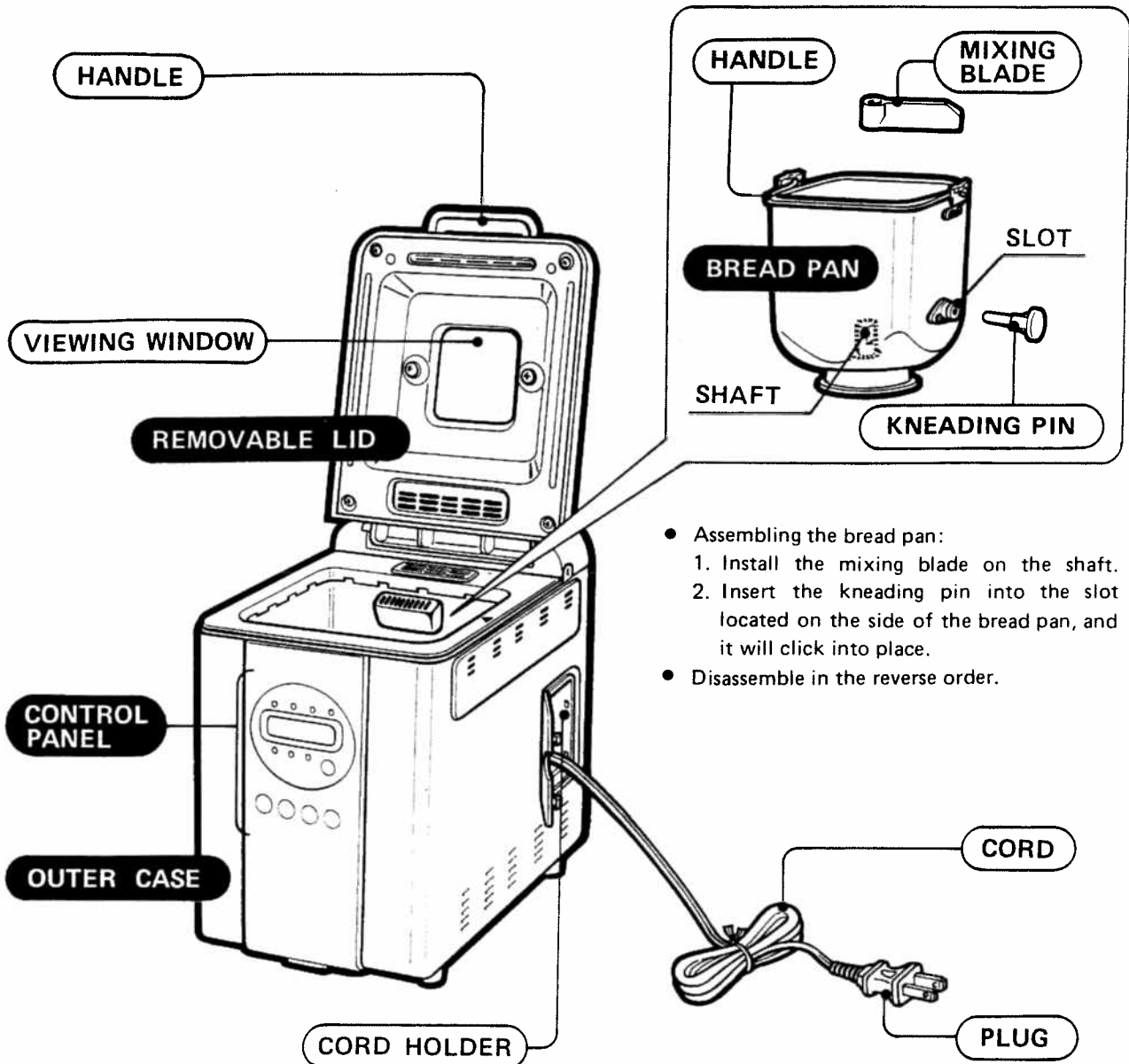


# MAKING HOMEMADE BREAD WITH THE BREADMAKER

Time shown could differ somewhat depending on room temperature.

		1 Pre-knead	2 Rest	3 Knead	4 First rise	
Time	Bread setting Raisin Bread setting	5 minutes	5 minutes	13-18 minutes	50 minutes	
	Dough setting	5 minutes	5 minutes	13-18 minutes	52-57 minutes	
Light		Knead light on			Rise light on	
		5 Gas squeeze out	6 Second rise	7 Bake	8 Finish	9 Complete
Time	Bread setting Raisin Bread setting	7 seconds	70-80 minutes	50-55 minutes	22-32 minutes	
	Dough setting	—	—	—	—	
Light		Rise light on		Bake light on	Cool light flashes	Cool light on

# DESCRIPTION



### ACCESSORY

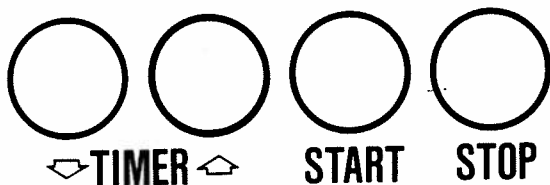
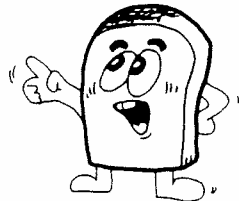
Measuring cup - for liquids


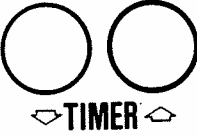


Cups  
Ounces  
Milliliters

# CONTROL PANEL AND FUNCTION



\* When buttons are pressed, the control panel beeps.



	<p>Push the <b>Menu Select</b> button to select the cycle: <b>Bread, Raisin Bread or Dough.</b></p> <p>The breadmaker is automatically preset to <b>Bread</b> when this unit is plugged in. Push <b>Menu Select</b> button to advance to next cycle.</p>
	<p>The timer can be set from 4 to 13 hours in 10-minute intervals, using the ◀ and ▶ buttons. When the timer reaches <b>13:00</b>, the bake cycle is finished. Light advances to <b>Cool</b> and blinks. When timer reaches <b>00:00</b>, the bread has cooled and machine shuts off.</p> <p>The timer cannot be used for <b>Raisin Bread or Dough.</b></p>
	<p>Push the <b>START</b> button. When the timer reaches <b>3:50</b>, kneading will begin.</p> <p>If the timer was not set, pushing the <b>START</b> button will start the selected operation.</p>
	<p>Push the <b>STOP</b> button cancels all operations and removes all power, except power to the <b>Bread</b> indicator. If you should make a mistake setting the timer and have already pushed <b>START</b> button, just press <b>STOP</b> button for a moment.</p>

# HOW TO USE

## Ingredients (Makes one loaf)

	No Delay	Timer
Water	1 cup	$\frac{3}{4}$ cup
Butter, softened	1 tablespoon	1 tablespoon
Bread flour or All-purpose flour	$2\frac{1}{4}$ cups	2 cups
Sugar	$1\frac{1}{2}$ tablespoons	1 tablespoon
Dry powdered milk	1 tablespoon	1 tablespoon
Salt	1 teaspoon	1 teaspoon
Dry active yeast	$1\frac{1}{4}$ teaspoons	$1\frac{1}{4}$ teaspoons

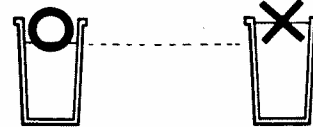
\*Dry yeast does not need preliminary fermentation.

- For best results, use exact measurements.

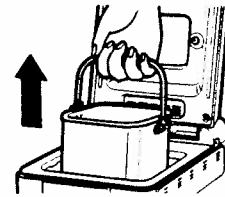
Level spoonfuls, not heaping.



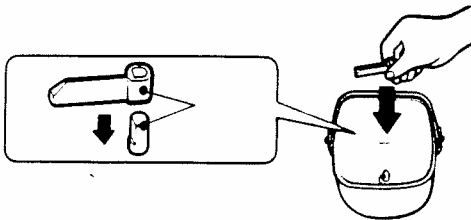
- Place the measuring cup on a level surface and fill with liquid to amount specified.



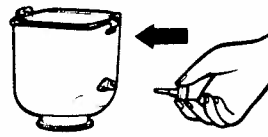
- 1 Open the lid and remove the bread pan by lifting the handle.



- 2 ① Install the mixing blade on the shaft inside the bread pan as the following figure shows.



- 2 ② Insert the kneading pin into the slot (see figure below). Make sure it clicks into place.



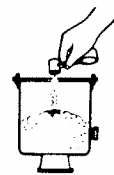
- Make sure the mixing blade and kneading pin are securely attached. If the kneading pin or the blade releases during operation, the dough will not be kneaded correctly and water may leak out of the kneading pin opening!

- 3 [NO DELAY]

- 1 Place all ingredients in the bread pan, then go to instruction 4.

[DELAYED BAKING]

- 2 Measure water and butter into the bread pan; add flour, salt, sugar, and dry milk. Then place the DRY yeast on top of the DRY flour. Do not mix.

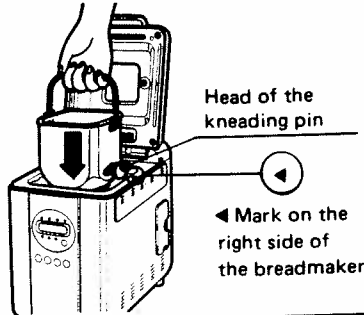


NOTE: If you plan to use the timer's delay feature, the yeast must be kept dry away from water. (See instruction 3-②)

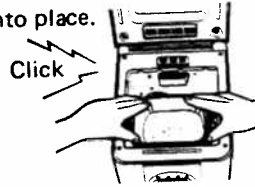
If the yeast gets wet, it will ferment in advance and the dough will not rise properly.

# HOW TO USE

- 4** ① Place the bread pan in the breadmaker, making sure the kneading pin is lined up with the ◀ mark on the right side of the breadmaker.

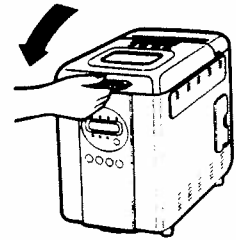


- ② Pull the handle of the bread pan toward you and lay it down. Push the bread pan down as indicated in the figure below, and it will click into place.

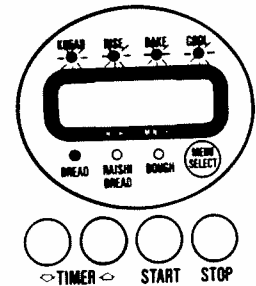
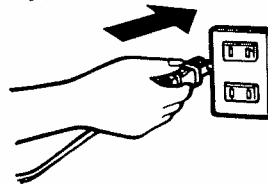


\* If the pan is placed in the breadmaker with the kneading pin facing the wrong way, the dough will not be kneaded.

- 5** Close the lid slowly using the handle.



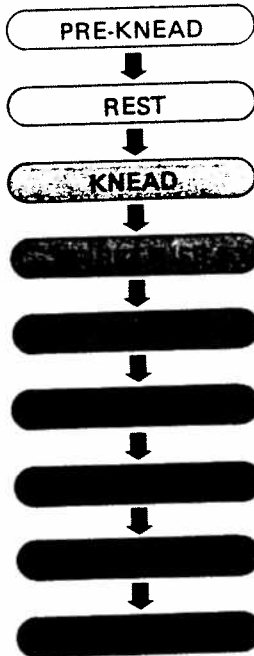
- 6** Plug the breadmaker in, and close the cord holder cover. The Knead, Rise, Bake, and Cool lights should be flashing and the Bread light should be on.



## 7 Starting the breadmaker

### 1 NO DELAY

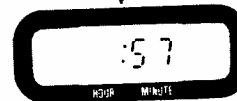
Push the START button. Notice the knead light is on and the unit is running. Notice the time left for the bread to be finished is displayed **3:50** and is counting down.



The timer counts down by the minute.  
Time to go.



When the time reaches about **:57**, the breadmaker starts the baking cycle.



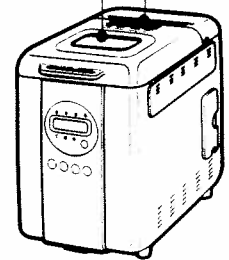
At the end of the baking cycle, the Cool light will flash and the ventilator will start working to cool and to take moisture out of the bread.

When the Cool light stops flashing (and is on), the buzzer will buzz 5 times telling you the bread is done. Notice the timer **0**.

### CAUTION:

After the breadmaker starts baking (timer = **:57**), the unit becomes very hot. Do not touch the viewing window or the outer case and do not place your hand over the ventilation opening.

Viewing Window      Ventilation Opening






**NOTE:** You may remove the bread pan while the cool light is still flashing. First, push the STOP button, then use a pot holder to lift the lid and remove the bread pan. (Be careful: the breadmaker and the bread pan are very hot!)

Then remove the kneading pin and take the bread out of the pan, and place it on a wire rack to cool.


## 2 USING THE DELAY TIMER

Set the timer for how ever long you want to wait before the bread is done (from 4 to 13 hours, in 10 minute intervals).

**EXAMPLE:** It is 9:00pm now. You would like to have the bread ready at 6:30am the next morning. Set the timer for **9:30**, because there are 9 hours and 30 minutes between 9:00pm and 6:30am.

- 1 Pressing the  button once will cause **4:00** to appear.





- 2 Continue pressing the  button until **9:30** is shown flashing.



- 3 Push the START button, and the display is no longer flashing and the timer is set. After one minute, you will notice that **9:29** is displayed.



If you pass the time that you wanted, push  button to go back.

If you keep pressing  button **13:00** will be displayed. This is the longest time the timer can be set.

**12:50, 12:40**.....

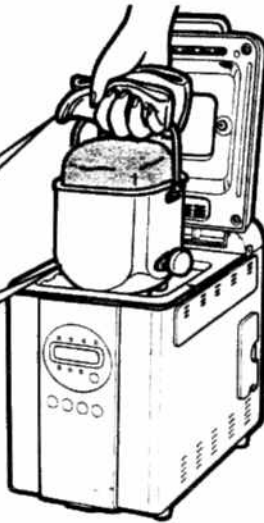
The timer counts down by the minute.

**9:29, 9:28**.....

# HOW TO USE

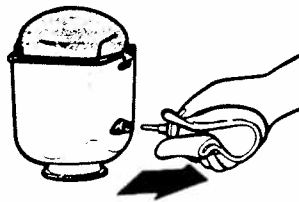
- 8** After the buzzing stops, push the STOP button, open the lid, and pull the pan out by the handle, using a potholder to protect hand. Always place hot bread pan on a board, rack or other heatproof surface to avoid damage.

Be sure to use a pot holder because the breadmaker is very hot, especially inside.

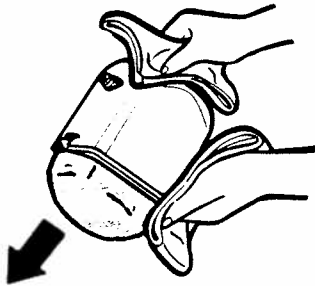


- If you do not push the STOP button when the Cool light begins to flash, the convection fan exhausts the heat and cools the bread, about 30 minutes. This prevents the bread from becoming soggy if you do not remove bread immediately after baking.
- Do not put the hot bread pan on the lid of the breadmaker as it may cause damage or discoloration.

- 9** **1** To remove the bread from the bread pan, remove the kneading pin.

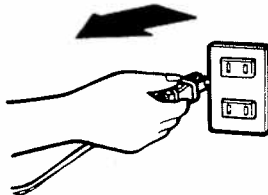


- 2** Turn the bread pan upside down and remove bread.



- If the mixing blade comes out attached to the bread, remove it with tongs. **WARNING:** It is hot!

- 10** Always unplug the breadmaker after each use.



- For safety reasons, be sure to unplug the breadmaker after each use. If you only push the STOP button, the Bread indicator light stays on and the START button could be pushed by accident.

# HOW TO MAKE RAISIN BREAD

See pages 9 through 12 of the Recipes and Instruction book.

NOTE: The timer's delay feature cannot be used for making Raisin Bread.

## TO START BAKING:

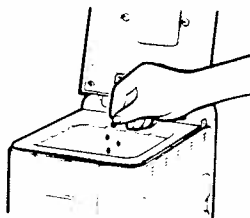
- 1 Plug the unit in, select **Raisin Bread**.
- 2 Push the **START** button. Notice the **Knead** light is on, and the timer displays **3:50** indicating how long it will take to complete bread making cycle.

**PRE-KNEAD**



After about 20 minutes from the start and 4 minutes before the kneading is finished, it buzzes 5 times to tell you to add raisins.

Open the lid and sprinkle raisins quickly and evenly over the dough. Opening the lid at this time will not stop the kneading, so be careful.



Now the breadmaker will continue through the **Rising** and **Cooling** stages automatically.

- Make sure you select **Raisin Bread**. If you forget, the buzzer will not tell you when to add the raisins, fruit, etc.
- Add the raisins evenly. If you add all the raisins at the same time, they will all be in one clump when the bread is finished.
- Do not add the raisins before the machine buzzes 5 times. If you do, you will not have **Raisin Bread**, but crushed raisin bread or raisin-colored bread without a raisin to be found, and dough that contains raisins may not rise sufficiently.
- After slowly adding the raisins, quickly close the lid to prevent heat loss.

# HOW TO MAKE DOUGH

- First, choose a recipe from the Recipe and Instruction book, pages 13 through 21.
- NOTE: The timer's delay feature cannot be used for this operation.

**1 To start:** ① Push the **Menu Select** button until **Dough** cycle light is on.

② Push the **START** button. Now the **Knead** light should be on and the time to finish should be 1:20.

PRE-KNEAD

REST

REST

REST

REST

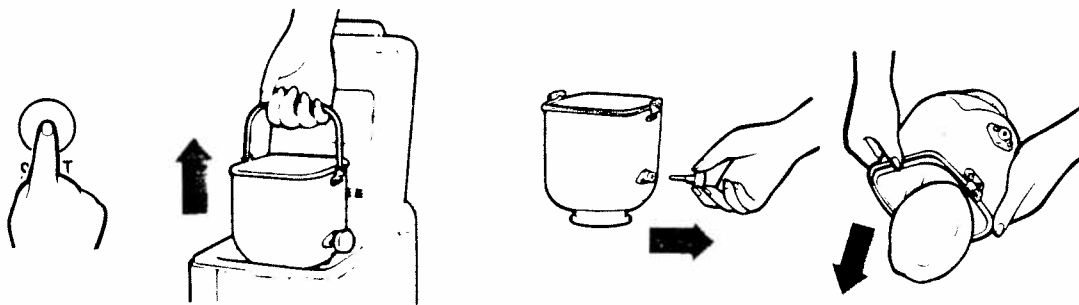


During the rising cycle, the **Dough** light will be on.

After the first rising, the buzzer will sound telling you to take the dough out.

**2 To take dough out:**

Push the **STOP** button, open the lid and pull the pan out by the handle.  
Remove the kneading pin, and gently remove dough.



**3** Now you can shape the dough as you wish. Let it rise in a warm place and bake it in your oven.

- Be sure to unplug this unit after each use.

# HINT FOR MAKING DELICIOUS HOMEMADE BREAD

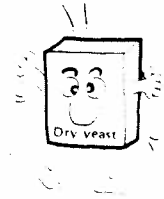
## 1 Use only fresh ingredients:

Store dry ingredients in a cool, dry place. Use the package as quickly as possible after opening.



## Yeast

Use only dry active yeast. After opening package, store yeast in a tightly covered container in a cool, dry place. Use before expiration date listed on package.



## 2 Measure the ingredients accurately:

- Accurate measurements are essential to making delicious bread.

For best results, lightly spoon or scoop flour or white sugar into a dry measure where it will peak slightly. Do not shake or tap. Then level off with the straight edge of spatula or knife.

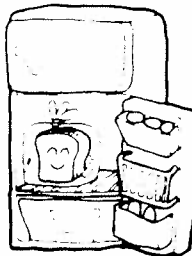
Use the measuring cup that comes with the breadmaker, or a standard measuring cup, on a level surface, to measure liquids.

Always use dry measuring spoons for salt, yeast, dry milk, etc. Dip spoon into container and bring it up heaping full. Level off top with the straight edge of spatula or knife.

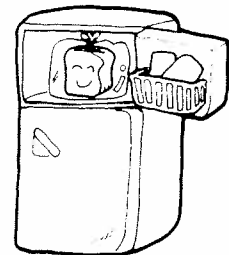
## 3 To ensure tasty bread:

Slice hot, crusty bread with a sharp bread knife or an electric knife.

After cooling bread completely, store immediately in a tightly sealed plastic bag or covered container.



For longer storage, seal baked bread tightly in moisture proof wrap or bag and store in freezer.

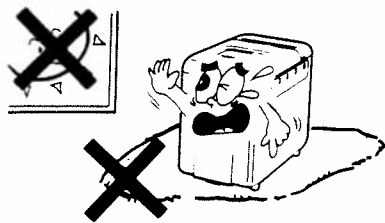


# CAUTION FOR USE AND SAFETY

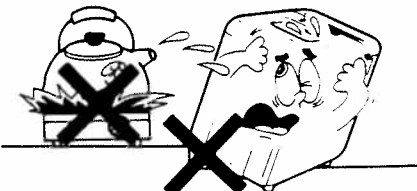
To prevent electric shock, burn or malfunction.

## CAUTIONS ON THE PLACE WHERE THE BREADMAKER IS USED

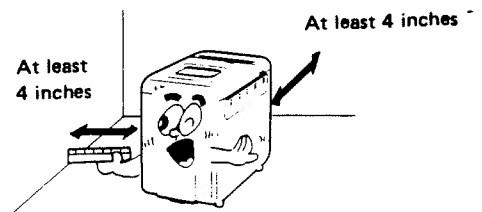
- Do not use the breadmaker on a surface not resistant to heat, or where it is exposed to the direct sunlight.



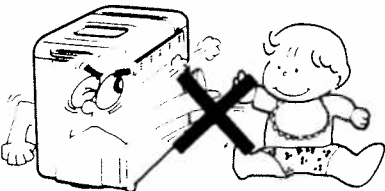
- Do not use the breadmaker near a source of heat or where it is unstable.



- Place the breadmaker allowing at least 4 inches clearance on all sides.



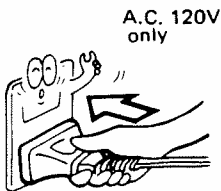
- Keep the breadmaker away from babies and children; they may touch control buttons, and the breadmaker will be hot during operation.



If you do not, surrounding walls may become discolored because hot air blows from the openings of the unit.

## BEFORE USING

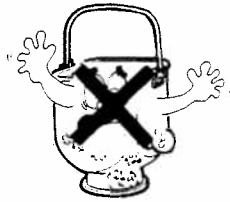
- Plug it into a properly wired wall outlet.



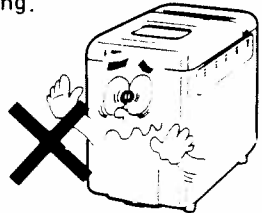
Do not use an extension cord or a two-way receptacle.



- Be sure that the breadmaker is always kept clean and that there are no foreign objects in the bread pan or interior.

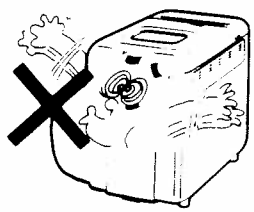


- Use only for bread making.



- Do not exceed amounts specified for ingredients.

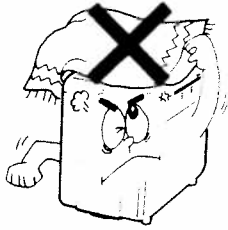
Excess dough will block air circulation and may cause underbaking, burned spots and unnecessary clean-up.



# CAUTION FOR USE AND SAFETY

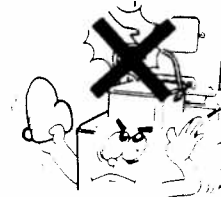
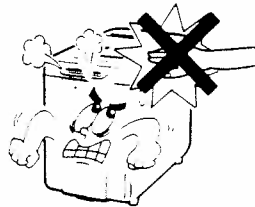
## DURING OPERATION

- Do not cover breadmaker with anything during operation as this may cause a malfunction.
- Do not open the lid or remove the bread pan during operation.



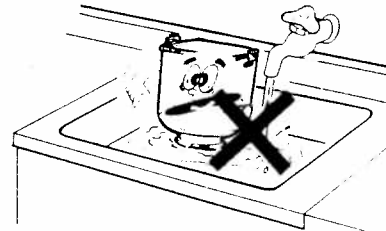
## CAUTION AGAINST BURN

- During baking:  
Do not touch, the breadmaker will be hot.
- When baking is finished:  
Remove the bread pan using a potholder, as the bread pan, oven area, mixing blade, kneading pin, lid, etc. are hot.



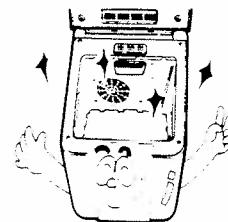
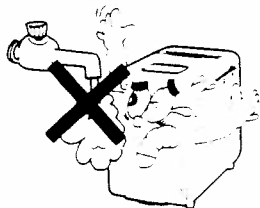
## HANDLING OF BREAD PAN

- Do not dent or damage the bread pan. The breadmaker will not operate properly.
- Do not immerse the bread pan in water. It may cause malfunction of the shaft.



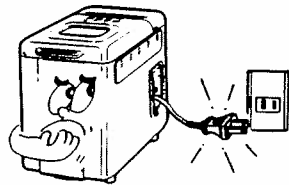
## AFTER USING

- Do not immerse the breadmaker in water at any time. It will cause electric shock or malfunction.
- Be sure that the oven area is always kept clean. Use a dampened, small soft brush to remove crumbs.



# MAINTENANCE

- Be sure to disconnect power by pulling out the plug, and allow the breadmaker to cool down before initiating maintenance.



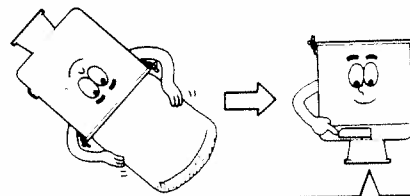
- Avoid using any cleaning agent other than dish detergent.



## MIXING BLADE

- The mixing blade may become hard to detach from the shaft.
- Immediately after removing the baked bread, pour water or tepid water into the bread pan. Leave it for 30 minutes to loosen, then detach the mixing blade.
- If the mixing blade cannot be detached, insert the kneading pin into the slot located on the side of the bread pan and fill pan with water. Let stand for 30 minutes to loosen. Remove the mixing blade.

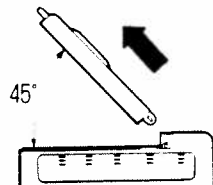
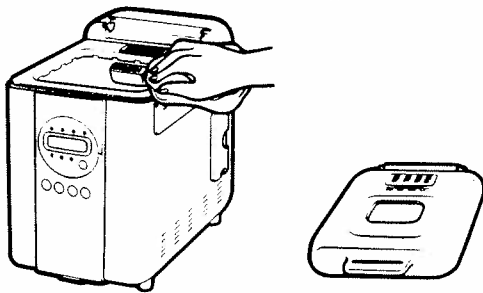
- Always clean the slot for the kneading pin with a non-metallic material like a toothpick or skewer.



Do not immerse bottom of pan in water. Wipe with a damp dishcloth.

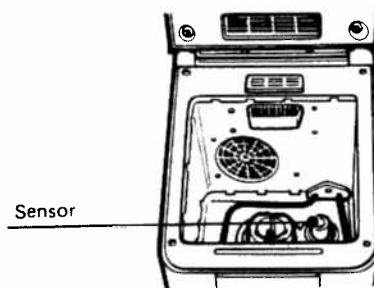
## BREADMARKER EXTERIOR

- Wipe exterior with damp dishcloth. Do not immerse in water or splash with water, as this may cause malfunction or electrical shock.



- Remove the lid by opening it to a 45-degree angle and pulling it out.

Be sure that the oven area is always kept clean.

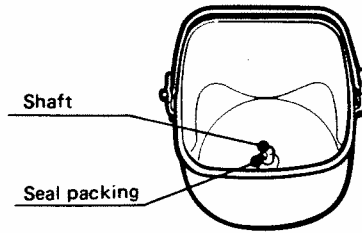


After using, wipe out crumbs or flour in oven area with a dampened dishcloth. A dampened, small soft brush also works well.



## BREAD PAN

- Wash the shaft with a soft cloth or sponge to prevent damage to the seal packing. Let it dry before storing pan inside bread-maker.



- Clean the slot for the kneading pin by using a non-metallic material like a tooth-pick or a skewer.

## MIXING BLADE , KNEADING BAR

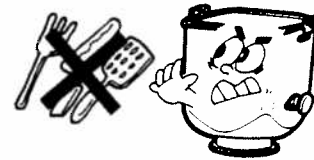
- Wash with a soft cloth or sponge, and let it dry.



- After immersing it in water for a while, clean with a soft toothbrush.

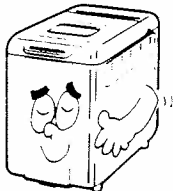
## BREAD PAN, MIXING BLADE AND KNEADING PIN WITH NONSTICK IN ORDER TO PREVENT DAMAGE TO THE NONSTICK COATING

- Do not use metal spoon, knife, fork or other metal utensils.
- Clean after each use. After continued use, a slight amount of discoloration may take place. This will not alter the ease of use or quality of the baked bread.



## STORING THE BREADMAKER

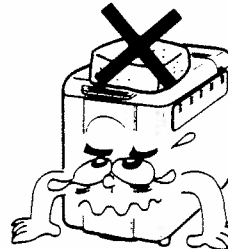
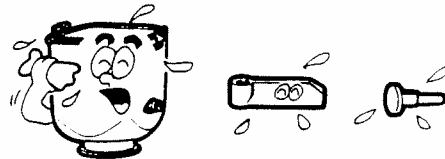
Be sure the unit has cooled completely before storing.



Be sure to close the lid.

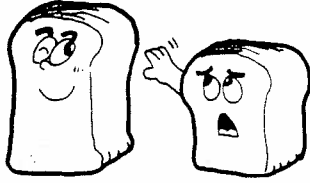
Do not place a heavy object on the lid.  
This may damage the seal.

Be sure that all parts have dried completely before storing.



## Q & A FOR THE BREADMAKER

**Q1** Why did the height and shape of bread differ in each use?



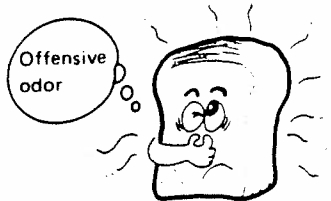
**A1** The height and shape of bread may differ depending on the room temperature and length of timer cycle.  
Also accurate measurement of ingredients is essential to make delicious bread:  
Electrical power can drop below 120 volts at peak periods which can alter results.

**Q2** Why didn't the bread rise?



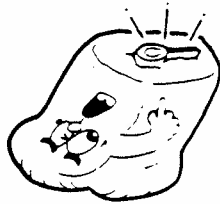
**A2** If you forget to add the yeast or to install the mixing blade or kneading pin, the bread does not rise.  
Also, if the yeast is old, low bread may result.  
A small loaf may result according to type, amount and freshness of yeast.

**Q3** The bread has an unusual odor, why?



**A3** 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.

**Q4** The mixing blade comes out with the bread.



**A4** It is not abnormal as the mixing blade is detachable.  
Use a non-metal utensil to remove it.

Caution: The mixing blade will be hot.

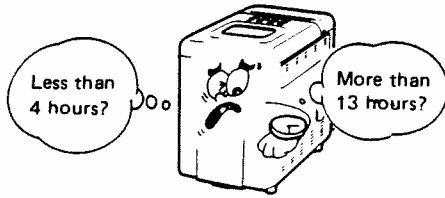
**Q5** The bread has a floured corner.



**A5** Sometimes flour in the corner of the bread pan may not have been completely mixed.  
Scrape it off with a knife.

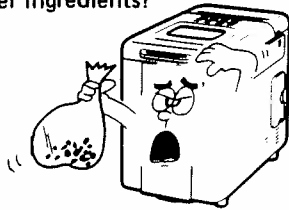
## TIMER

**Q6** Why can the timer only be set for not less than 4, nor more than 13, hours?



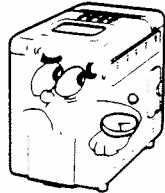
**A6** The complete cycle takes a minimum of 3 hours and 50 minutes. And, longer times could alter the baking results.

**Q7** Why aren't raisins added with all the other ingredients?



**A7** The purpose is to keep the shape of the raisins without smashing.

**Q8** Timer cannot be used for Raisin Bread setting, why?



**A8** Because you have to open the lid and add raisins in the middle of kneading process.

Egg is not recommended when using the timer, because it may spoil while sitting in the bread pan.

**Q9** Timer cannot be used for Dough setting, why?

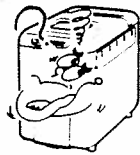


**A9** The breadmaker cannot shape individual rolls, doughnuts, etc.

# Q & A FOR THE BREADMAKER

## INGREDIENTS

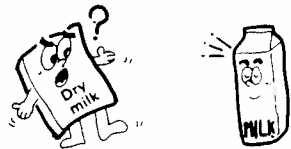
**Q10** Can ½ or double ingredients of prescribed amount be used?



**A10** If it is too little, the mixing blade may come off.

If it is too much, bread swells out of the bread pan.

**Q11** Can fresh milk be used in place of dry milk?

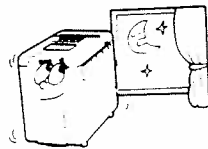


**A11** Yes. Be sure to deduct the same measurement of water to equal any liquid substitution.

Fresh milk is not recommended when using the timer, because it may spoil while sitting in the bread pan.

## OTHERS

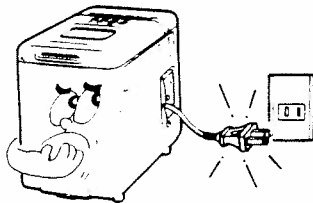
**Q12** The breadmaker makes a noise at night when using the timer, why?



**A12** Because the breadmaker starts kneading at night to make fresh bread the next morning.

It is the noise of the mixing motor and convection fan.

**Q13** What happens if the breadmaker is unplugged during operation by accident?



**A13** If the interruption in the power supply is less than 10 minutes, the operation will not be affected.

Plug in again, the operation will continue.

**Q14** What will happen if the bread is not removed from the bread pan after baking?



**A14** The bread will be cooled down and moisture taken out during the last process, and the convection fan will run for additional 30 minutes to keep the bread from getting soggy.

For best results, carefully remove the bread from the pan and cool on a wire rack.

# DISPLAY INDICATIONS













When the START button is pressed:

Display	Cause	What to do
	<p>The oven area is hot (above 100°F/38°C). This may occur during continuous use.</p>	<p>If bread is removed before Cool cycle, open the lid to cool the oven area for 30 to 60 minutes; then Start. If the Cool cycle is finished, Start can be set after waiting for 5 to 13 minutes. When <b>--H</b> indication goes out, press the START button.</p>
	<p>The oven area is cool (under 14°F/-10°C)</p>	<p>Remove the unit to warm place. When the <b>--L</b> indication goes out, press the START button.</p>

<p>4 process indication lights flash</p>	<p>There has been an interruption in the power supply during operation or programmed time.</p>	<p>Remove the dough and start again using all new ingredients.</p> <p>If the interruption in the power supply is momentary, the operation will not be affected.</p>
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# BEFORE CALLING FOR SERVICE

BAKING RESULTS: Please check the following:		Does not operate	Smoke emitted from openings	Flour or water leaked from bread pan	Sides collapse and damp inside	Top inflated and browned	Bread loaf too short
							
Unplugged		<input type="radio"/>					
Oven area is abnormal	Display <input type="text" value="--H"/>	<input type="radio"/>					
	Display <input type="text" value="--!"/>	<input type="radio"/>					
Ingredients spilled on heating element or oven area.			<input type="radio"/>				
Kneading pin not installed in bread pan.				<input type="radio"/>			
Bread left in bread pan too long after baking.					<input type="radio"/>		
Measurement errors	Flour	Too much				<input type="radio"/>	
		Not enough					<input type="radio"/>
	Yeast	Too much				<input type="radio"/>	
		Not enough					<input type="radio"/>
	Sugar	Too much				<input type="radio"/>	
		Not enough					<input type="radio"/>
	Water	Too much					<input type="radio"/>
		Not enough					<input type="radio"/>
Mixing blade not installed in bread pan.							
Power outage. (4 process indication lights flash)							
STOP button was pressed after starting.							
Lid was open during operation.							
Type of flour	Whole wheat flour used.						<input type="radio"/>
	Self rising flour used.						<input type="radio"/>
Wrong type of yeast used.							<input type="radio"/>
Old flour, yeast used.							<input type="radio"/>
Bread sliced just after baking (Steam was not allowed to escape).							

Floured top	Under-baked	Coarse bread	Over-baked	Poorly-shaped	Slices unevenly and is sticky	COUNTERMEASURE
						
						Plug the breadmaker in and press the START button.
						Press the START button when oven area is normal. (14° F/-10° C to 100° F/38° C)
						Start again wiping out crumbs or dust in oven area.
						Start again inserting the kneading pin into the slot of the bread pan.
						Remove the bread from the bread pan immediately after baking the next time.
				○		Measure the ingredients accurately.
			○			
		○				
○				○		
○						
	○					Install the mixing blade on the shaft.
	○					Use all new ingredients.
	○					Use all new ingredients.
	○					Use all new ingredients.
						Use bread flour.
						Use dry active yeast.
						Use fresh flour and yeast.
					○	Cool bread slightly before slicing.

