

Cuisinart™

INSTRUCTION BOOKLET

Recipe
Booklet
Reverse Side



Cuisinart™ Convection Bread Maker

CBK-200WS

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

G IB-6394

IMPORTANT SAFEGUARDS

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

- 1. READ ALL INSTRUCTIONS, PRODUCT LABELS AND WARNINGS BEFORE USING THIS BREAD MAKER.**
2. Do not touch hot surfaces; carry the unit by handles. Always use oven mitts when handling hot material, and allow metal parts to cool before cleaning. Allow the bread maker to cool thoroughly before putting in or taking off parts.
3. When unit is not in use and before cleaning, unplug the bread maker from wall outlet. Let the bread maker cool down thoroughly before assembling or disassembling it.
4. To protect against risk of electrical shock, do not immerse the appliance or plugs in water or other liquids.
5. Close supervision is always necessary when this or any appliance is used near children or incapacitated persons.
6. Do not allow anything to rest on the power cord. Do not plug in cord where people may walk or trip on it. Unplug this bread maker from the wall outlet before you go out for a trip or long excursion.
7. Do not operate this or any appliance with a frayed or damaged cord, or plug, or after the appliance malfunctions or is dropped or has been damaged in any manner. Take appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
8. Do not let the cord dangle over the edge of a table or counter or touch hot surfaces. Do not place on an unsteady or cloth-covered surface.
9. Avoid contact with moving parts.
10. Do not use attachments not recommended by the manufacturer. They may cause fire, electric shock or injury.
11. Do not use outdoors or for commercial purposes.
12. Do not place the appliance near a hot gas or electric burner, or in a heated oven.
13. Keep power cord away from the hot surface of this bread maker. Do not put any flammable object on the hot surface of this bread maker.
14. Place this bread maker a minimum of 2 inches away from wall or any other object.
15. Do not use this bread maker for other than its intended use.
16. When plugging or unplugging this bread maker, be sure not to touch the plug blades with your fingers.
17. To unplug, press and hold the Stop/Pause button for 1–3 seconds, grip plug and pull from wall outlet. Never pull on the cord.
18. Use of extension cords: A short power supply cord has been provided to reduce the risk of injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from hardware stores and may be used with care. The cord should be arranged so that it will not drape over the counter or tabletop where it can be pulled by children or tripped over accidentally. If the appliance is of the grounded type, the extension cord should be grounding-type 3-wire cord.
19. Electric power: If electric circuit is overloaded with other appliances, your bread maker may not operate properly. This bread maker should be operated on a separate electrical circuit from other operating appliances.

**THIS UNIT IS INTENDED FOR
HOUSEHOLD USE ONLY**

**READ AND SAVE THESE
INSTRUCTIONS**

SPECIAL CORD SET INSTRUCTIONS

NOTICE

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

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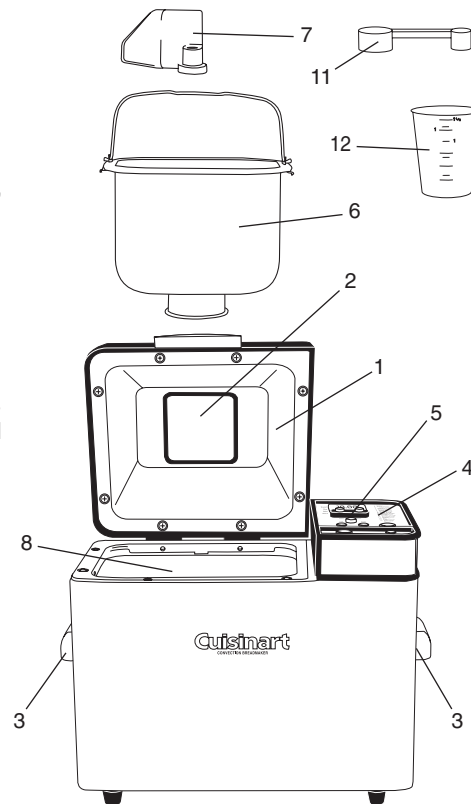
INTRODUCTION

Get ready to enjoy warm, fresh, homemade bread whenever you want it! Your new Cuisinart™ Convection Bread Maker makes it easy, and even lets you program your baking for some breads up to 12 hours in advance. Decide which of our fabulous recipes you want to try, or use a family favorite.

Then just add ingredients and select a menu option, crust color and loaf size. We'll do the rest! We've included recipes for our Low-Carb and Gluten-Free menu options, as well as a variety of other breads, doughs and jams.

PARTS AND FEATURES

- Removable lid:** brushed stainless steel with polished chrome handle
- Viewing window:** Glass viewing window
- Side handles:** Elegant, chrome side handles
- Control Panel:** Easy push button controls; 16 menu options, 3 crust colors, and 3 loaf sizes for over 100 choices
- LCD display:** Indicates program selections and baking cycles
- Removable bread pan with handle:** Horizontal loaf, nonstick
- Kneading paddle:** Removable, nonstick paddle
- Baking chamber**
- Heating element** (not shown)
- Power cord** (not shown)
- Measuring Spoon**
- Measuring Cup**



BEFORE FIRST USE

Remove all packaging and any promotional labels or stickers from your bread maker. Be sure that all parts (page 2) of your new bread maker have been unpacked before discarding any packaging materials. You may want to keep the box and packing materials for use at a later date.

Before using your Cuisinart™ Convection Bread Maker for the first time, remove all protective paper and wrapping. Wipe housing with a damp cloth to remove any dust from the warehouse or shipping. Wash inside of lid with sponge or damp cloth.

CONTROL PANEL

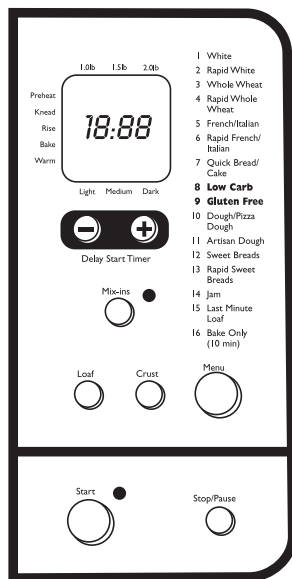
Display Window – Indicates your menu selection, current baking cycle, loaf size, crust color and baking time.

Delay Start Timer – The Cuisinart™ Convection Bread Maker allows you to program baking for a later time. Just set the Delay Start Timer for a finish-time up to 12 hours later.

Mix-ins – This audible signal will alert user when to add extra ingredients, such as fruits and nuts, during the second kneading cycle.

The red LED indicator will be on when the Mix-ins feature is activated; off when it's deactivated. Press the button once to deactivate the Mix-ins feature. The Mix-ins feature automatically defaults to on except for Low Carb, Quick Breads, Gluten Free and Last Minute Loaf.

Please note: There are no Mix-ins signals for Low Carb, Quick Bread, Gluten Free or Last Minute Loaf program options. Mix-ins must be added at the very beginning of the cycle with other basic ingredients.



Menu – The Cuisinart™ Convection Bread Maker offers 16 different menu cycles. Press the Menu button to scroll through and select a cycle. The numbers on the LCD will correspond with the numbers on the control panel. Please see list of program options on pages 6–7 for reference.

Crust – Press Crust to select desired crust color. An indicator arrow will appear above the color selected: Light, Medium or Dark. The machine automatically defaults to Medium.

Loaf – Press Loaf to select desired loaf size: (1 LB, 1.5 LB or 2 LB)

An indicator arrow will appear below the size selected. The machine will automatically default to 2 LB.

Some menu cycles are limited to certain loaf options, and the LCD panel will display accordingly. Please see selection options on pages 6–7 for all available combinations.

Start – Press Start to start the program selected, and to resume after Pause. The red LED indicator will remain on during the Preheat, Knead, Rise and Bake cycle. The LED indicator will flash on/off during the Keep Warm function.

If you hear a beep after pressing a button, the beep is indicating an invalid choice. For example, Crust selection is not available for Dough, Jam and Bake Only programs. There will be an error beep if the Crust button is pressed after selecting these menu options.

Stop/Pause – Press this button once to pause the cycle. This will pause the machine for a maximum of 15 minutes, after which the unit will resume the set menu program. To reactivate before 15 minutes, simply press Start again.

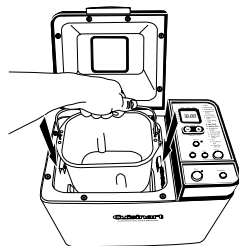
Press this button once and hold for three seconds to stop machine.

OPERATING INSTRUCTIONS

1. Remove bread pan and attach kneading paddle.
2. Properly measure all ingredients into the bread pan in the exact order they are listed. Always put the liquids in first, the dry ingredients in next, and the yeast last. Yeast cannot be allowed to touch wet ingredients.

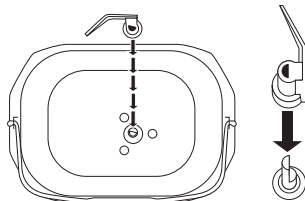
Please refer to the measuring and loading ingredients sections (page 13) for instructions.

3. Insert the bread pan back into the baking chamber. Press firmly so that the bread pan fits securely within the two brackets.



4. Close the lid and connect power cord to standard electrical outlet.

5. Choose Menu option. Press Menu and scroll through the 16 menu cycles until you reach your preferred cycle. The corresponding menu number will be indicated on the LCD screen. Please note: You will need to scroll through the list again if you pass your preferred cycle.



6. Select Crust color – Press Crust to choose your preferred crust: Light, Medium or Dark. The Cuisinart™ Convection Bread Maker will automatically default to medium crust.

Please note: the crust control feature will not operate for Dough, Jam and Bake Only cycles. If you choose an invalid option, you will hear an error beep.

7. Select Loaf Size – Press Loaf to choose your preferred dough size: 1, 1.5 or 2 LB. The Cuisinart™ Convection Bread Maker will automatically default to a 2 LB loaf size.

Please note: the Loaf control feature will not operate for all menu options, such as Jam and Bake Only cycles. Gluten-free and Low-Carb settings do not offer 1-pound setting. If you choose an invalid option, you will hear an error beep.

See a full list of Program Options (page 6).

8. Mix-ins feature – There are some wonderful recipes for fruit and nut breads, olive loaf, cheese bread, and so on, which require mix-in ingredients such as fruit and nuts, to be added after basic ingredients are kneaded.

The Mix-ins option will automatically default to on except for Low Carb, Quick Bread, Gluten Free or Last Minute Loaf programs. Press Mix-ins once if you choose to deactivate this feature. The LED light will indicate whether the signal is on or off. The signal can be set or deactivated anytime before the second knead cycle.

The Mix-ins signal will sound (if activated) at 14 minutes before the end of the second knead. This signal consists of a series of four sets of 5 long beeps each.

When you hear the signal, carefully open the bread maker lid and add any additional mix-ins the recipe requires. Gently close the lid to continue baking.

Please note: There are no Mix-ins signals for Low Carb, Quick Bread, Gluten Free or Last Minute Loaf program options. Mix-ins must be added at the very beginning of the cycle with other basic ingredients.

9. You can press Start at this stage or activate Delay Start Timer.

Never use the delay feature if your recipe includes ingredients which can spoil (eggs, milk or milk products, meat, fish, and so on).

See Tips and Hints (pages 14–15) for important advice on using this feature.

The Cuisinart™ Convection Bread Maker gives you the convenient option of choosing the exact time your bread will be fresh and warm and ready to eat! Your bread maker has a delay setting up to 12 hours. **The time you set relates to the finish-time of baking the loaf.** Simply set the Delay Start Timer the number of hours ahead that you want the loaf to finish. Press the + or – buttons to set time for completion up to 12 hours later. Press to increase or decrease time by 10-minute increments or hold either button down for continuous movement.

In other words, if you decide in the morning that you would like a warm loaf of bread for dinner at 7 pm, simply set the Delay Start Timer the number of hours ahead to the time you want the loaf to finish. If it's 8 in the morning you can place your ingredients in the bread maker and set the delay timer to read 11:00. At 7 pm, eleven hours later, the end bake signal will sound to let you know that the bread is ready.

10. Press Start to begin baking process. An indicator arrow on the LCD will indicate the current function: Preheat, Knead, Rise, Bake, Keep Warm.

The first knead cycle will actually mix the basic ingredients. Three kneads are standard for most bread settings. The first knead is a few minutes, followed by a longer knead. There are periods of resting in which the unit will not be active except for the countdown display. These are rise cycles.

Once you choose a menu program and press Start, the unit will automatically take care of each step for you until the loaf finishes baking. If you choose a recipe with mix-ins such as fruits and nuts, the unit will signal the time to add these ingredients and the Mix-ins light will flash. See operating instruction #8 (page 4).

11. Remove paddle signal: For your convenience, there will be an audible signal before the last rise cycle, indicating the point at which the mixing/kneading is complete, and the paddle can be removed (to avoid a small hole in the bottom of your baked loaf).

Signal consists of a series of three sets of 6 quick beeps each.

If you want to remove the paddle at this time, or remove and re-shape the dough before replacing in bread pan, press Pause. Using oven mitts, open the lid and remove the bread pan by the handles. Close lid. The bread machine will pause for 15 minutes before automatically resuming.

Take the dough from pan and remove paddle. Form dough into a neat ball and replace in center of bread pan. Replace pan in bread maker. As soon as you replace bread pan and dough in machine, press Start again to resume baking program.

If you plan to remove the dough and reshape in another pan for baking in your conventional oven, this signal is an indication of the appropriate time for that too. Be sure to press Stop to reset the machine before it continues on to Rise, Bake and Keep Warm cycles. (Machine would automatically resume after 15 minutes.)

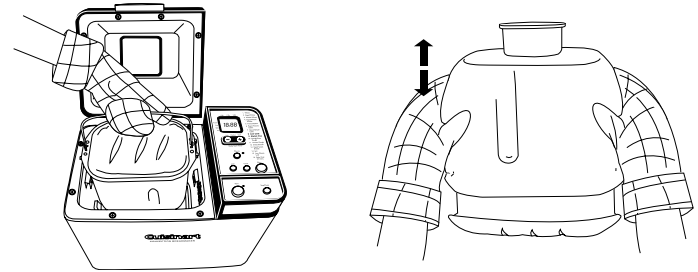
12. When the baking cycle is complete the end bake signal will sound. The bread display window will indicate unit is in Warm cycle and time will read 00:00.

Using oven mitts, open the lid and remove the bread pan by the handle. **Please note:** If you do not Stop the machine and remove your bread, the bread maker will automatically switch to its keep warm feature. Your bread will be kept warm for 60 minutes to prevent your loaf from becoming soggy. For optimal results, we recommend removing your loaf as soon as the baking cycle is complete, and letting it cool on a baking rack.

Please note: The keep warm function will not operate for any Dough, Jam and Bake Only cycles.

13. Remove bread from pan – Using oven mitts, grab the bottom of the bread pan, move handle aside, and shake until the bread is released.

For best results, allow the loaf to cool on a wire rack for 20 to 30 minutes prior to cutting.



Please note: Be sure to remove the kneading paddle from the finished loaf. **Caution: the kneading paddle will be extremely hot.**

POWER FAILURE BACKUP

This unit is equipped with a power failure backup system. In case of any disruption of power supply, the unit will store in memory the stage of bread making cycle and resume once power is restored. The power backup feature can maintain memory for a power failure up to 15 minutes.

PROGRAM OPTIONS

Select from these Bread/Dough Cycles:

1. White Bread Light (1 LB)
2. White Bread Light (1.5 LB)
3. White Bread Light (2 LB)
4. White Bread Medium (1 LB)
5. White Bread Medium (1.5 LB)
6. White Bread Medium (2 LB)
7. White Bread Dark (1 LB)
8. White Bread Dark (1.5 LB)
9. White Bread Dark (2 LB)
10. White Bread Rapid Light (1 LB)
11. White Bread Rapid Light (1.5 LB)
12. White Bread Rapid Light (2 LB)
13. White Bread Rapid Medium (1 LB)
14. White Bread Rapid Medium (1.5 LB)
15. White Bread Rapid Medium (2 LB)
16. White Bread Rapid Dark (1 LB)
17. White Bread Rapid Dark (1.5 LB)
18. White Bread Rapid Dark (2 LB)
19. Whole Wheat Bread Light (1 LB)
20. Whole Wheat Bread Light (1.5 LB)
21. Whole Wheat Bread Light (2 LB)
22. Whole Wheat Bread Medium (1 LB)
23. Whole Wheat Bread Medium (1.5 LB)
24. Whole Wheat Bread Medium (2 LB)
25. Whole Wheat Bread Dark (1 LB)
26. Whole Wheat Bread Dark (1.5 LB)
27. Whole Wheat Bread Dark (2 LB)
28. Whole Wheat Bread Rapid Light (1 LB)
29. Whole Wheat Bread Rapid Light (1.5 LB)
30. Whole Wheat Bread Rapid Light (2 LB)
31. Whole Wheat Bread Rapid Medium (1 LB)
32. Whole Wheat Bread Rapid Medium (1.5 LB)
33. Whole Wheat Bread Rapid Medium (2 LB)
34. Whole Wheat Bread Rapid Dark (1 LB)
35. Whole Wheat Bread Rapid Dark (1.5 LB)
36. Whole Wheat Bread Rapid Dark (2 LB)
37. French/Italian Bread Light (1 LB)
38. French/Italian Bread Light (1.5 LB)
39. French/Italian Bread Light (2 LB)
40. French/Italian Bread Medium (1 LB)
41. French/Italian Bread Medium (1.5 LB)
42. French/Italian Bread Medium (2 LB)
43. French/Italian Bread Dark (1 LB)
44. French/Italian Bread Dark (1.5 LB)
45. French/Italian Bread Dark (2 LB)
46. French/Italian Bread Rapid Light (1 LB)
47. French/Italian Bread Rapid Light (1.5 LB)
48. French/Italian Bread Rapid Light (2 LB)
49. French/Italian Bread Rapid Medium (1 LB)

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| 50. French/Italian Bread Rapid Medium (1.5 LB) | 76. Dough/Pizza Dough (1 LB) |
| 51. French/Italian Bread Rapid Medium (2 LB) | 77. Dough/Pizza Dough (1.5 LB) |
| 52. French/Italian Bread Rapid Dark (1 LB) | 78. Dough/Pizza Dough (2 LB) |
| 53. French/Italian Bread Rapid Dark (1.5 LB) | 79. Artisan Dough |
| 54. French/Italian Bread Rapid Dark (2 LB) | 80. Sweet Breads Light (1 LB) |
| 55. Quick Bread/Cake Light (1 LB) | 81. Sweet Breads Light (1.5 LB) |
| 56. Quick Bread/Cake Light (1.5 LB) | 82. Sweet Breads Light (2 LB) |
| 57. Quick Bread/Cake Light (2 LB) | 83. Sweet Breads Medium (1 LB) |
| 58. Quick Bread/Cake Medium (1 LB) | 84. Sweet Breads Medium (1.5 LB) |
| 59. Quick Bread/Cake Medium (1.5 LB) | 85. Sweet Breads Medium (2 LB) |
| 60. Quick Bread/Cake Medium (2 LB) | 86. Sweet Breads Dark (1 LB) |
| 61. Quick Bread/Cake Dark (1 LB) | 87. Sweet Breads Dark (1.5 LB) |
| 62. Quick Bread/Cake Dark (1.5 LB) | 88. Sweet Breads Dark (2 LB) |
| 63. Quick Bread/Cake Dark (2 LB) | 89. Sweet Breads Rapid Light (1 LB) |
| 64. Gluten-Free Light (1.5 LB) | 90. Sweet Breads Rapid Light (1.5 LB) |
| 65. Gluten-Free Light (2 LB) | 91. Sweet Breads Rapid Light (2 LB) |
| 66. Gluten-Free Medium (1.5 LB) | 92. Sweet Breads Rapid Medium (1 LB) |
| 67. Gluten-Free Medium (2 LB) | 93. Sweet Breads Rapid Medium (1.5 LB) |
| 68. Gluten-Free Dark (1.5 LB) | 94. Sweet Breads Rapid Medium (2 LB) |
| 69. Gluten-Free Dark (2 LB) | 95. Sweet Breads Rapid Dark (1 LB) |
| 70. Low-Carb Light (1.5 LB) | 96. Sweet Breads Rapid Dark (1.5 LB) |
| 71. Low-Carb Light (2 LB) | 97. Sweet Breads Rapid Dark (2 LB) |
| 72. Low-Carb Medium (1.5 LB) | 98. Jam |
| 73. Low-Carb Medium (2 LB) | 99. Last-Minute Loaf Medium (1.5 LB) |
| 74. Low-Carb Dark (1.5 LB) | 100. Last-Minute Loaf Medium (2.0 LB) |
| 75. Low-Carb Dark (2 LB) | 101. Bake Only |
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TYPES OF BREAD

White – The white bread cycle uses primarily white flour.

Whole wheat bread – Whole wheat bread is a yeast bread that is made with a significant portion of whole wheat flour (50% or more), rather than with all white bread flour. Breads made from whole wheat flour are more nutritious because the flour is milled from the entire wheat berry (including the bran and the germ). Using whole wheat flour produces a bread that is brown to dark brown in color (when all whole wheat flour is used), and the breads are more flavorful and healthful than breads made with refined white flours (even though “lost” nutrients are added back into white flours).

French/Italian – French/Italian breads require special timing and temperatures to achieve that wonderful crispy, nicely browned crust.

Quick bread – (Referred to as batter breads in some cookbooks.) Cake-like in texture, they are usually baked in a shaped pan such as a muffin tin or loaf pan. They are a batter-type bread rather than a yeast dough, and get their leavening from baking powder, baking soda and eggs. Mix-ins must be added at the very beginning of the cycle with other basic ingredients.

If a quick bread is a little moist on top when baking is complete (moisture will depend on ingredients of the quick bread), leave it in the bread maker for an extra 10 to 15 minutes with no heat, and it will continue baking – this is called “after cooking.”

Sweet bread – The Sweet Breads settings are for baking breads with high amounts of sugar, fats and proteins, all of which tend to increase browning.

Low-carb – Low-carb baking is unique in its ingredients. Because low/lower-carb breads are low in sugar, the baking time is different. It is also important not to over-mix or over-knead when preparing low/lower-carb breads. Our exclusive low-carb setting assures proper kneading and baking times. Mix-ins must be added at the very beginning of the cycle with other basic ingredients.

Gluten-free – One in approximately 100 people has an allergy or sensitivity to gluten. Since gluten is found in most flours used in traditional bread baking, the ingredients to create gluten-free breads are unique. While they are “yeast breads,” the doughs are generally wetter and more like a batter. It is also important not to over-mix or over-knead gluten-free doughs. There is only

one rise, and due to the high moisture content, baking time is increased. Our exclusive gluten-free setting makes it easy to get the right results. Mix-ins must be added at the very beginning of the cycle with other basic ingredients.

Dough/pizza dough – There are two ways for preparing dough in the bread maker, if you intend to bake your bread, rolls, cakes, and so on, in your conventional oven.

Our Dough/pizza dough cycle mixes ingredients, kneads and takes the dough through the first rise cycle. It is appropriate for almost any dough recipe (except gluten-free or low-carb) and ideal for pizza or pretzel dough.

It is intended that dough will be removed, deflated and shaped by hand and allowed to rise 1 or 2 more times out of the bread maker (see pages 49–64 for recipes).

Alternatively, you can choose a specific bread type from the menu options, and remove the dough when the signal before last rise sounds. This will take you through two rise cycles.

This method is suitable for any alternate loaf shape, round loaf, dinner rolls, braided challah bread, and so on. Last rise will take place outside the bread maker.

Artisan dough – This cycle allows the preparation of artisan breads. There are several long, slow, cool rises that will enhance the development of texture, taste and crust in the final shaped and baked bread.

Rapid – Rapid cycle options are provided for a number of menu choices: white bread, wheat bread, French/Italian and quick bread. The time saving is achieved with the use of rapid rise yeast. Any rapid cycle must be used with a recipe using rapid rise yeast, or the bread will not rise and bake properly. Almost any recipe can be modified by replacing standard yeast with an equal or larger amount of rapid rise yeast.

Jams and chutneys – The bread maker is a great cooking environment for homemade jams and chutneys. The paddle automatically keeps the ingredients stirring through the process. The heating element is placed in a way that the contents of the pot will not get burned. We provide recipes starting on page 79 to get you started. They make a wonderful complement to freshly baked bread!

Note: During jam cycle, tones will sound at 5 minutes and 10 minutes into program, as a recommendation to clear sides of the pan with a spatula.

Last-minute Loaf – The Last-Minute Loaf is a fast bake cycle, which goes through kneading, rising and baking in approximately an hour. Mix-ins must be added at the very beginning of the cycle with other basic ingredients.

Please note: Because they are added at the beginning, there will be no signal indicating mix-ins.

This function can come in handy when you cannot plan ahead for bread making. The Last-Minute Loaf cycle requires the use of rapid rising yeast. Recipes begin on page 84 of recipe section. **The kneading and rising of this cycle is suitable for white bread recipes.** Allow it to cool before cutting or allow to remain in the bread maker for 60 minutes on Keep Warm cycle before serving.

Bake Only – This menu setting activates the bread maker for bake function only, and can be set in 10-minute intervals up to 90 minutes. You can use this setting if you want the finished loaf to have darker crust color (this will only require a few extra minutes, so keep your eye on the loaf). Bake Only can also be used to bake store-purchased doughs.

CYCLES OF BREAD MAKING

Knead – There are typically 3 knead cycles for most bread types. The first knead cycle will actually mix the ingredients. Mix-ins can be added during the second knead. The one or two other short knead cycles will punch the dough down before the rise cycles.

Rise – There are periods of resting in which the unit will not be active except for the countdown display. These are rise cycles. A good rise is as important to the flavor of your bread as kneading and baking. During the rise, the machine will appear inactive – the dough is “at work”.

Bake – The Cuisinart™ Convection Bread Maker will regulate the baking time and temperature according to the individual recipe.

Convection feature – A fan circulates air throughout baking cycles for better overall browning and crispier crust. The convection feature runs during Bake Only and Keep Warm only.

Warm – The Keep Warm cycle allows you to leave the finished bread in the machine to serve warm. It also helps keep the crust from becoming soggy if not removed from the machine immediately after baking. Some crusts will darken slightly in Keep Warm mode. For best results it is recommended to remove finished loaf as soon as baking cycle is complete. Cool on a baking rack.

AUDIBLE TONES

Mix-ins – The signal consists of a series of four sets of 5 long beeps each at 14 minutes before the end of the second knead (page 4, #8).

Remove Paddle – The signal consists of a series of three sets of 6 quick beeps before last rise (page 5, #11).

Baking Cycle Complete – At the end of the baking cycle a series of 10 beeps will sound when the cycle is done (page 5, #12).

Keep Warm Function – There will be a series of 12 beeps after the completion of the keep warm function.

Jam Program Only – Tones will sound at 5 minutes and 10 minutes into program (page 8) as a recommendation to clean sides of the pan with a spatula.

Error Beep – There will be an error beep if you press an invalid function (page 4, #6 and #7).

TIMETABLE FOR THE CUISINART™ CONVECTION BREAD MAKER

AUDIBLE TONES*

NO.	Cycle	Crust	Size	Preheat	Knead 1	Knead 2	Rise 1	Knead 3	Rise 2	Knead 4	Rise 3	Bake	Total	Keep Warm	
1	White	Light	1.0LB	0MIN	3MIN	31MIN	26MIN	15SEC	25MIN	15SEC	55MIN	37M	2:57	60	
			1.5LB	0MIN	3MIN	31MIN	26MIN	15SEC	25MIN	15SEC	55MIN	40M	3:00	60	
			2.0LB	0MIN	3MIN	31MIN	26MIN	15SEC	25MIN	15SEC	55MIN	43M	3:03	60	
		Medium	1.0LB	0MIN	3MIN	31MIN	26MIN	15SEC	25MIN	15SEC	55MIN	45M	3:05	60	
			1.5LB	0MIN	3MIN	31MIN	26MIN	15SEC	25MIN	15SEC	55MIN	50M	3:10	60	
			2.0LB	0MIN	3MIN	31MIN	26MIN	15SEC	25MIN	15SEC	55MIN	55M	3:15	60	
	Dark	1.0LB	0MIN	3MIN	31MIN	26MIN	15SEC	25MIN	15SEC	55MIN	60M	3:20	60		
		1.5LB	0MIN	3MIN	31MIN	26MIN	15SEC	25MIN	15SEC	55MIN	65M	3:25	60		
		2.0LB	0MIN	3MIN	31MIN	26MIN	15SEC	25MIN	15SEC	55MIN	70M	3:30	60		
		Rapid White	Light	1.0LB	0MIN	3MIN	31MIN	26MIN	15SEC	55MIN	0SEC	0MIN	37M	2:32	60
			1.5LB	0MIN	3MIN	31MIN	26MIN	15SEC	55MIN	0SEC	0MIN	40M	2:35	60	
			2.0LB	0MIN	3MIN	31MIN	26MIN	15SEC	55MIN	0SEC	0MIN	43M	2:38	60	
Medium	1.0LB	0MIN	3MIN	31MIN	26MIN	15SEC	55MIN	0SEC	0MIN	45M	2:40	60			
	1.5LB	0MIN	3MIN	31MIN	26MIN	15SEC	55MIN	0SEC	0MIN	50M	2:45	60			
	2.0LB	0MIN	3MIN	31MIN	26MIN	15SEC	55MIN	0SEC	0MIN	55M	2:50	60			
	Dark	1.0LB	0MIN	3MIN	31MIN	26MIN	15SEC	55MIN	0SEC	0MIN	60M	2:55	60		
		1.5LB	0MIN	3MIN	31MIN	26MIN	15SEC	55MIN	0SEC	0MIN	65M	3:00	60		
		2.0LB	0MIN	3MIN	31MIN	26MIN	15SEC	55MIN	0SEC	0MIN	70M	3:05	60		
3	Whole Wheat	Light	1.0LB	30MIN	3MIN	25MIN	80MIN	15SEC	31MIN	15SEC	46MIN	40M	4:15	60	
			1.5LB	30MIN	3MIN	25MIN	80MIN	15SEC	31MIN	15SEC	46MIN	44M	4:19	60	
			2.0LB	30MIN	3MIN	25MIN	80MIN	15SEC	31MIN	15SEC	46MIN	48M	4:23	60	
		Medium	1.0LB	30MIN	3MIN	25MIN	80MIN	15SEC	31MIN	15SEC	46MIN	45M	4:20	60	
			1.5LB	30MIN	3MIN	25MIN	80MIN	15SEC	31MIN	15SEC	46MIN	50M	4:25	60	
			2.0LB	30MIN	3MIN	25MIN	80MIN	15SEC	31MIN	15SEC	46MIN	55M	4:30	60	
	Dark	1.0LB	30MIN	3MIN	25MIN	80MIN	15SEC	31MIN	15SEC	46MIN	54M	4:29	60		
		1.5LB	30MIN	3MIN	25MIN	80MIN	15SEC	31MIN	15SEC	46MIN	60M	4:35	60		
		2.0LB	30MIN	3MIN	25MIN	80MIN	15SEC	31MIN	15SEC	46MIN	64M	4:39	60		
		Rapid Whole Wheat	Light	1.0LB	5MIN	3MIN	25MIN	30MIN	15SEC	46MIN	0SEC	0MIN	40M	2:29	60
			1.5LB	5MIN	3MIN	25MIN	30MIN	15SEC	46MIN	0SEC	0MIN	44M	2:33	60	
			2.0LB	5MIN	3MIN	25MIN	30MIN	15SEC	46MIN	0SEC	0MIN	48M	2:37	60	
Medium	1.0LB	5MIN	3MIN	25MIN	30MIN	15SEC	46MIN	0SEC	0MIN	45M	2:34	60			
	1.5LB	5MIN	3MIN	25MIN	30MIN	15SEC	46MIN	0SEC	0MIN	50M	2:39	60			

Mix-ins	Remove Paddle
2:37	1:32
2:40	1:35
2:43	1:38
2:45	1:40
2:50	1:45
2:55	1:50
3:00	1:55
3:05	2:00
3:10	2:05
2:12	1:32
2:15	1:35
2:18	1:38
2:20	1:40
2:25	1:45
2:30	1:50
2:35	1:55
2:40	2:00
2:45	2:05
3:31	1:26
3:35	1:30
3:39	1:34
3:36	1:31
3:41	1:36
3:46	1:41
3:45	1:40
3:51	1:46
3:55	1:50
2:10	1:26
2:14	1:30
2:18	1:34
2:15	1:31
2:20	1:36

*Audible tones will sound at specified time listed in chart above as a reminder to add Mix-ins or remove paddle.

															AUDIBLE TONES*	
NO.	Cycle	Crust	Size	Preheat	Knead 1	Knead 2	Rise 1	Knead 3	Rise 2	Knead 4	Rise 3	Bake	Total	Keep Warm	Mix-ins	Remove Paddle
			2.0LB	5MIN	3MIN	25MIN	30MIN	15SEC	46MIN	0SEC	0MIN	55M	2:44	60	2:25	1:41
		Dark	1.0LB	5MIN	3MIN	25MIN	30MIN	15SEC	46MIN	0SEC	0MIN	54M	2:43	60	2:24	1:40
			1.5LB	5MIN	3MIN	25MIN	30MIN	15SEC	46MIN	0SEC	0MIN	60M	2:49	60	2:30	1:46
			2.0LB	5MIN	3MIN	25MIN	30MIN	15SEC	46MIN	0SEC	0MIN	64M	2:53	60	2:34	1:50
5	French/Italian	Light	1.0LB	0MIN	3MIN	30MIN	32MIN	15SEC	30MIN	15SEC	55MIN	42M	3:12	60	2:53	1:37
			1.5LB	0MIN	3MIN	30MIN	32MIN	15SEC	30MIN	15SEC	55MIN	53M	3:23	60	3:04	1:48
			2.0LB	0MIN	3MIN	30MIN	32MIN	15SEC	30MIN	15SEC	55MIN	64M	3:34	60	3:15	1:59
		Medium	1.0LB	0MIN	3MIN	30MIN	32MIN	15SEC	30MIN	15SEC	55MIN	62M	3:32	60	3:13	1:57
			1.5LB	0MIN	3MIN	30MIN	32MIN	15SEC	30MIN	15SEC	55MIN	66M	3:36	60	3:17	2:01
			2.0LB	0MIN	3MIN	30MIN	32MIN	15SEC	30MIN	15SEC	55MIN	70M	3:40	60	3:21	2:05
		Dark	1.0LB	0MIN	3MIN	30MIN	32MIN	15SEC	30MIN	15SEC	55MIN	65M	3:35	60	3:16	2:00
			1.5LB	0MIN	3MIN	30MIN	32MIN	15SEC	30MIN	15SEC	55MIN	72M	3:42	60	3:23	2:07
			2.0LB	0MIN	3MIN	30MIN	32MIN	15SEC	30MIN	15SEC	55MIN	74M	3:44	60	3:25	2:09
6	Rapid French/Italian	Light	1.0LB	0MIN	3MIN	30MIN	26MIN	15SEC	55MIN	0SEC	0MIN	42M	2:36	60	2:17	1:37
			1.5LB	0MIN	3MIN	30MIN	26MIN	15SEC	55MIN	0SEC	0MIN	53M	2:47	60	2:28	1:48
			2.0LB	0MIN	3MIN	30MIN	26MIN	15SEC	55MIN	0SEC	0MIN	64M	2:58	60	2:39	1:59
		Medium	1.0LB	0MIN	3MIN	30MIN	26MIN	15SEC	55MIN	0SEC	0MIN	62M	2:56	60	2:37	1:57
			1.5LB	0MIN	3MIN	30MIN	26MIN	15SEC	55MIN	0SEC	0MIN	66M	3:00	60	2:41	2:01
			2.0LB	0MIN	3MIN	30MIN	26MIN	15SEC	55MIN	0SEC	0MIN	70M	3:04	60	2:45	2:05
		Dark	1.0LB	0MIN	3MIN	30MIN	26MIN	15SEC	55MIN	0SEC	0MIN	65M	2:59	60	2:40	2:00
			1.5LB	0MIN	3MIN	30MIN	26MIN	15SEC	55MIN	0SEC	0MIN	72M	3:06	60	2:47	2:07
			2.0LB	0MIN	3MIN	30MIN	26MIN	15SEC	55MIN	0SEC	0MIN	74M	3:08	60	2:49	2:09
7	Quick Bread/Cake	Light	1.0LB	0MIN	3MIN	5MIN	0MIN	0SEC	0MIN	0SEC	0MIN	73M	1:21	22	N/A	1:13
			1.5LB	0MIN	3MIN	5MIN	0MIN	0SEC	0MIN	0SEC	0MIN	97M	1:45	22	N/A	1:37
			2.0LB	0MIN	3MIN	5MIN	0MIN	0SEC	0MIN	0SEC	0MIN	118M	2:06	22	N/A	1:58
		Medium	1.0LB	0MIN	3MIN	5MIN	0MIN	0SEC	0MIN	0SEC	0MIN	75M	1:23	22	N/A	1:15
			1.5LB	0MIN	3MIN	5MIN	0MIN	0SEC	0MIN	0SEC	0MIN	99M	1:47	22	N/A	1:39
			2.0LB	0MIN	3MIN	5MIN	0MIN	0SEC	0MIN	0SEC	0MIN	120M	2:08	22	N/A	2:00
		Dark	1.0LB	0MIN	3MIN	5MIN	0MIN	0SEC	0MIN	0SEC	0MIN	77M	1:25	22	N/A	1:17
			1.5LB	0MIN	3MIN	5MIN	0MIN	0SEC	0MIN	0SEC	0MIN	101M	1:49	22	N/A	1:41
			2.0LB	0MIN	3MIN	5MIN	0MIN	0SEC	0MIN	0SEC	0MIN	122M	2:10	22	N/A	2:02
8	Low Carb	Light	1.5LB	3MIN	4MIN	9MIN	15MIN	10SEC	75MIN	0SEC	0MIN	73M	2:59	60	N/A	2:28
			2.0LB	3MIN	4MIN	9MIN	15MIN	10SEC	75MIN	0SEC	0MIN	82M	3:08	60	N/A	2:37

*Audible tones will sound at specified time listed in chart above as a reminder to add Mix-ins or remove paddle.

															AUDIBLE TONES*	
NO.	Cycle	Crust	Size	Preheat	Knead 1	Knead 2	Rise 1	Knead 3	Rise 2	Knead 4	Rise 3	Bake	Total	Keep Warm	Mix-ins	Remove Paddle
		Medium	1.5LB	3MIN	4MIN	9MIN	15MIN	10SEC	75MIN	0SEC	0MIN	75M	3:01	60	N/A	2:30
			2.0LB	3MIN	4MIN	9MIN	15MIN	10SEC	75MIN	0SEC	0MIN	84M	3:10	60	N/A	2:39
		Dark	1.5LB	3MIN	4MIN	9MIN	15MIN	10SEC	75MIN	0SEC	0MIN	77M	3:03	60	N/A	2:32
			2.0LB	3MIN	4MIN	9MIN	15MIN	10SEC	75MIN	0SEC	0MIN	86M	3:12	60	N/A	2:41
9	Gluten Free	Light	1.5LB	8MIN	4MIN	19MIN	48MIN	0SEC	0MIN	0SEC	0MIN	78M	2:37	60	N/A	2:06
			2.0LB	8MIN	4MIN	19MIN	48MIN	0SEC	0MIN	0SEC	0MIN	83M	2:42	60	N/A	2:11
		Medium	1.5LB	8MIN	4MIN	19MIN	48MIN	0SEC	0MIN	0SEC	0MIN	80M	2:39	60	N/A	2:08
			2.0LB	8MIN	4MIN	19MIN	48MIN	0SEC	0MIN	0SEC	0MIN	85M	2:44	60	N/A	2:13
		Dark	1.5LB	8MIN	4MIN	19MIN	48MIN	0SEC	0MIN	0SEC	0MIN	82M	2:41	60	N/A	2:10
			2.0LB	8MIN	4MIN	19MIN	48MIN	0SEC	0MIN	0SEC	0MIN	87M	2:46	60	N/A	2:15
10	Dough/Pizza Dough	N/A	1.0LB	0MIN	3MIN	24MIN	58MIN	0SEC	0MIN	0SEC	0MIN	0M	1:25	N/A	1:12	N/A
			1.5LB	0MIN	3MIN	27MIN	60MIN	0SEC	0MIN	0SEC	0MIN	0M	1:30	N/A	1:14	N/A
			2.0LB	0MIN	3MIN	32MIN	65MIN	0SEC	0MIN	0SEC	0MIN	0M	1:40	N/A	1:19	N/A
11	Artisan Dough	N/A	N/A	0MIN	5MIN	35MIN	70MIN	1SEC	85MIN	10SEC	110MIN	0M	5:05	N/A	4:39	N/A
12	Sweet Breads	Light	1.0LB	0MIN	3MIN	31MIN	31MIN	15SEC	30MIN	15SEC	50MIN	52M	3:17	60	2:57	1:22
			1.5LB	0MIN	3MIN	31MIN	31MIN	15SEC	30MIN	15SEC	50MIN	54M	3:19	60	2:59	1:24
			2.0LB	0MIN	3MIN	31MIN	31MIN	15SEC	30MIN	15SEC	50MIN	56M	3:21	60	3:01	1:26
		Medium	1.0LB	0MIN	3MIN	31MIN	31MIN	15SEC	30MIN	15SEC	50MIN	54M	3:19	60	2:59	1:24
			1.5LB	0MIN	3MIN	31MIN	31MIN	15SEC	30MIN	15SEC	50MIN	57M	3:22	60	3:02	1:27
			2.0LB	0MIN	3MIN	31MIN	31MIN	15SEC	30MIN	15SEC	50MIN	60M	3:25	60	3:05	1:30
		Dark	1.0LB	0MIN	3MIN	31MIN	31MIN	15SEC	30MIN	15SEC	50MIN	58M	3:23	60	3:03	1:28
			1.5LB	0MIN	3MIN	31MIN	31MIN	15SEC	30MIN	15SEC	50MIN	61M	3:26	60	3:06	1:31
			2.0LB	0MIN	3MIN	31MIN	31MIN	15SEC	30MIN	15SEC	50MIN	64M	3:29	60	3:09	1:34
13	Rapid Sweet Breads	Light	1.0LB	0MIN	3MIN	31MIN	31MIN	15SEC	50MIN	0SEC	0MIN	52M	2:47	60	2:27	1:42
			1.5LB	0MIN	3MIN	31MIN	31MIN	15SEC	50MIN	0SEC	0MIN	54M	2:49	60	2:29	1:44
			2.0LB	0MIN	3MIN	31MIN	31MIN	15SEC	50MIN	0SEC	0MIN	56M	2:51	60	2:31	1:46
		Medium	1.0LB	0MIN	3MIN	31MIN	31MIN	15SEC	50MIN	0SEC	0MIN	54M	2:49	60	2:29	1:44
			1.5LB	0MIN	3MIN	31MIN	31MIN	15SEC	50MIN	0SEC	0MIN	57M	2:52	60	2:32	1:47
			2.0LB	0MIN	3MIN	31MIN	31MIN	15SEC	50MIN	0SEC	0MIN	60M	2:55	60	2:35	1:50
		Dark	1.0LB	0MIN	3MIN	31MIN	31MIN	15SEC	50MIN	0SEC	0MIN	58M	2:53	60	2:33	1:48
			1.5LB	0MIN	3MIN	31MIN	31MIN	15SEC	50MIN	0SEC	0MIN	61M	2:56	60	2:36	1:51
			2.0LB	0MIN	3MIN	31MIN	31MIN	15SEC	50MIN	0SEC	0MIN	64M	2:59	60	2:39	1:54
14	Jam			0MIN	0MIN	15MIN	0MIN	0SEC	0MIN	0SEC	0MIN	70M	1:25	20	N/A	NA

*Audible tones will sound at specified time listed in chart above as a reminder to add Mix-ins or remove paddle.

NO.	Cycle	Crust	Size	Pre-Heat	Knead 1	Knead 2	Rise 1	Knead 3	Rise 2	Knead 4	Rise 3	Bake	Total	Keep Warm
15	Last Minute Loaf	Medium	1.5LB	0MIN	1MIN	10MIN	0MIN	0SEC	0MIN	0SEC	11MIN	37M	0:59	60
			2.0LB	0MIN	1MIN	10MIN	0MIN	0SEC	0MIN	0SEC	14MIN	40M	1:05	60
16	Bake Only			0MIN	0MIN	0MIN	0MIN	0SEC	0MIN	0SEC	0MIN	10M	0:10	60

AUDIBLE TONES*	
Mix-ins	Remove Paddle
N/A	0:48
1:02	0:54
N/A	NA

*Audible tones will sound at specified time listed in chart above as a reminder to add Mix-ins or remove paddle.

MEASURING INGREDIENTS

Important note: The MOST important rule of making bread: Use exact measurements. This is the key to successful bread baking.

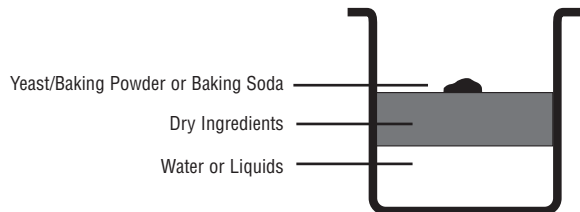
With wet ingredients, use only liquid measuring cups with the cups/ounces marked clearly on the side. After filling the measuring cup, place it on a flat surface and view it at eye level to make sure the amount of liquid is exact. Liquids must be room temperature.

With dry ingredients fill a dry measuring cup with a spoon and then level off the measurement with the back of a knife or a spatula to make sure the measurement is exact. Never use the cup to scoop the ingredients directly from container (for example, flour). By scooping, you could add up to one tablespoon of extra ingredients. Do not pack down.

LOADING INGREDIENTS INTO THE BREAD PAN

Important Note: The SECOND MOST important rule of making bread: Put the ingredients into the bread maker in the EXACT order given in the recipe. This means:

- FIRST, liquid ingredients – room temperature
- SECOND, dry ingredients
- LAST, yeast – Yeast must be separate from wet ingredients. Create a small crater in dry ingredients using your finger or a spoon, and place yeast within the crater. Make sure yeast is fresh.



Also, make sure ALL ingredients are at room temperature, unless otherwise noted (that is, between 75°–90°F). Temperatures too cool or too warm can affect the way the bread rises and bakes. Note: Water should not be warm, or it will affect rising.

Last, it's a good idea to start with fresh ingredients. Fresh flour and fresh yeast are critical.

See troubleshooting section (pages 16–17) to learn more.

MEASUREMENT/CONVERSION CHART

1½ teaspoons	= ½ tablespoon	8 tablespoons	= ½ cup
3 teaspoons	= 1 tablespoon	12 tablespoons	= ¾ cup
½ tablespoon	= 1½ teaspoons	16 tablespoons	= 1 cup
2 tablespoons	= ⅓ cup	¾ cup	= ¼ cup + 2 tablespoons
4 tablespoons	= ¼ cup	⅔ cup	= ½ cup + 2 tablespoons
5 tablespoons + 1 teaspoon	= ⅓ cup	⅕ cup	= ¼ cup + 2 tablespoons

CLEANING INSTRUCTIONS

Caution: Do not put the bread maker in water or in a dishwasher. Do not use benzene, scrubbing brushes or chemical cleaners, as these will damage the machine. Use only a mild, nonabrasive cleanser to clean the outside of the bread maker.

Baking pan and kneading paddle – Pan and kneading blade are fully immersible and dishwasher safe. Do not use metal utensils with the baking pans as they will damage the nonstick surface.

Baking chamber – Remove all bread crumbs by wiping them away with a slightly damp cloth or clean pastry brush. DO NOT bend the heating element, which is located on the inside of the bread maker. Unplug machine before cleaning.

Lid – Wipe inside of lid with sponge or damp cloth. Lid should not be immersed in water.

Outer Housing – Use only a mild, nonabrasive cleanser to clean the outside of the bread maker.

Control Panel – Wipe with a slightly damp cloth as necessary. Take care not to allow water or cleaning fluids under buttons of control panel.

CARING FOR YOUR BREAD MAKER

Keep your bread maker clean at all times.

Caution: Do not use metal utensils with the bread maker, as they will damage the non-stick pan and other parts.

Don't worry if the color of the baking pan changes over time. The color change is a result of steam and other moisture and does not affect the machine's performance.

If you have trouble removing the kneading paddle from bread pan, place warm water in the bread pan for 10 to 15 minutes – this will loosen the blade.

TIPS AND HINTS

For higher altitudes – Flour is drier at higher altitude levels and will absorb more liquid – use less flour in the recipe. Pay attention to the dough as it mixes and kneads – if it appears dry, add more of the same liquid used in the recipe.

Doughs prepared and baked at higher altitude levels will tend to rise faster – use less yeast, a bit more salt, and a little less sugar to help counteract this phenomenon.

Bread rises higher in high altitudes – try reducing the recommended amount of yeast by $\frac{1}{4}$ – $\frac{1}{2}$ teaspoon. If bread still rises too high, reduce yeast by another $\frac{1}{4}$ teaspoon the next time you try the recipe.

Adding a little more salt will retard the yeast action and promote slower, more even rising.

Add vital gluten or lecithin. This will help to stabilize the structure of the bread and make it less likely to fall or collapse. Lecithin can be purchased in most health food stores or natural food markets.

For further information, try contacting the State Extension Service of a "high altitude" state.

Usage

Bread machine baking is affected by the temperature and humidity of the day – this is often the cause of varied dough consistency and results. On a humid day, the best method of measuring is to weigh the flour. A cup of white bread flour weighs 5 ounces/140grams. A cup of whole wheat flour weighs 4 ounces/120 grams.

If you do not have a scale (electronic works best for measuring flour), let your eye and hands guide you in adding more flour or liquid as necessary. Dough should be smooth and not cling to fingers when touched. Additional amounts of flour or liquid should be added 1 teaspoon at a time.

Giving the kneading paddle a light coating with a nonstick cooking spray, shortening or vegetable oil may make it easier to remove if it bakes into a loaf.

Important: If using perishable fresh ingredients such as dairy products, eggs, chopped fruits or vegetables, do not use the Delay Start Timer feature. Some dairy products and eggs may be substituted by using dried ingredients such as dried egg powders, dried buttermilk, or dry milk. Add the water to the machine first, then add the dried substitution after the flour to keep them separate. If you substitute these dried ingredients and have no other fresh, perishable ingredients in your bread recipe, you may then use the Delay Start Timer feature.

Use top quality ingredients to make your bread-machine breads.

Measure all ingredients accurately and have them ready before adding to bread pan. This is known as *mise en place* and helps to ensure that you measure each ingredient correctly, and do not find that you get down to the last (or nearly last) ingredient and find that it is not available in the pantry.

When measuring ingredients use liquid measuring utensils for liquids and dry measures for dry ingredients. Stir all “flours” first, spoon into dry measure and level off using the flat side of a knife or spatula – do not pack down. See detailed instructions on page 13.

Add ingredients to the pan in this order – liquids, melted or softened butter, salt and sugars (including honey, molasses, barley syrup), herbs, flours, dried milk, vital wheat gluten (if using), yeast. Do not allow the yeast to touch the wet ingredients. See detailed instructions on page 13.

Temperature of ingredients is important in bread machine baking. Ideal temperatures are between 75°–90°F. Use an instant-read thermometer to check the temperatures. Cold ingredients should be allowed to come to room temperature. Liquids and butter may be combined and placed in a microwave on the defrost setting to warm without heating too hot.

When adapting a recipe, do not omit the little amounts of ½ teaspoon or less – they are essential to the chemical composition of the bread.

Vital wheat gluten can be added to recipes to improve loaf height, texture and structure – particularly with whole grain flours, or breads using whole wheat, oat flour or rye flours. It also aids in rising when using the Rapid Rise cycles, and is essential to the Last-Minute Loaves.

It is especially important to keep yeast separate from salt if using Delay Start Timer feature – add salt with the liquids and the yeast last on top of the flour. See page 13.

Nuts and seeds, raisins and dried fruits, shredded cheeses, chocolate morsels, and any other additions to the dough should be added when the Mix-in signal sounds except for Low Carb, Quick Bread, Gluten Free, and Last Minute Loaf programs.

For a more uniform loaf of bread, remove the dough when you hear the remove paddle signal, then remove the kneading paddle and reshape the dough into a neat loaf. This will ensure a more uniformly shaped loaf of bread, particularly with the smaller 1-and 1½-pound loaves.

Use the Whole Wheat program when baking breads containing not only whole wheat flour, but other heavy flours that will require a longer knead and rise – an example of this would be pumpernickel bread.

All breads slice best when allowed to cool for a minimum of 30 minutes (preferably longer) before slicing. If you wish to serve bread warm, wrap in foil and heat in oven. (However, we recommend serving a Last-Minute Loaf warm).

For quick breads/batter breads, spray the bottom and halfway up the sides of the bread pan with cooking spray before adding ingredients, to assist in release. Loosen the loaf with a plastic spatula before turning out.

Amounts/Sizes/Ingredients

For white breads and any recipe calling for a white flour (unless it is a quick/batter bread requiring cake flour), the best flour to use is bread flour, which has a higher protein content.

A general formula for a 1½-pound bread machine loaf is: 3 cups bread flour, 1½ – 1¾ cups liquid, 1 teaspoon salt, 1 teaspoon sugar, 1¼ – 2 teaspoons yeast. Use this as your basic formula and make adjustments from there.

In general, a 2-cup flour recipe will produce a loaf that is about 1 pound, a 3-cup flour recipe will produce a loaf that is about 1½ pounds, and a 4-cup flour recipe will produce a loaf that is about 2 pounds. Some recipes will have slightly larger or smaller amounts of flour for each size, and with Mix-ins, they may weigh more than 1 pound, 1½ pounds or 2 pounds.

You should not use more than 5 cups flour total in the bread machine.

If you are adapting a recipe, and your mathematical measurements become something odd such as half of an egg, use a small egg as a replacement for half. A large egg is generally equal to about ¼ cup.

It is important to measure ingredients accurately – do not be tempted to omit small amounts such as ½ teaspoon. Baking is chemistry, and changing the formula by even this small amount can change the final product significantly.

A pinch of ginger or a bit of vitamin C can give a boost to the yeast and help it to grow better.

Too much cinnamon or garlic can counteract the rising properties of yeast. Also in this category of “yeast destroyers” are too much citrus zest and alcohol.

Always add nuts at the Mix-in signal. Adding them too early may result in their becoming too finely ground.

TROUBLESHOOTING

Dough Does Not Rise Properly – Check expiration date of yeast. Make certain yeast is fresh and properly stored (sealed, in a cool dark place).

Liquid may have been too hot and killed yeast or liquid may have been too cool and yeast did not activate completely – liquids should be between 75 – 90° for best bread machine results.

Delay Start feature used, but ingredients were in bread pan in improper order. See page 13.

Short loaves – Not enough sugar in recipe.

Not enough yeast. Yeast was old or improperly stored.

Delay Start feature used and ingredients not placed in bread pan properly. Salt came into contact with yeast and killed yeast.

Loaves with whole wheat and/or whole grain flours will not be as tall as those made with bread flour.

Sunken, uneven tops of loaves – High humidity or high room temperature. Do not place bread machine in sunny window.

On high humidity days, try increasing the flour by one tablespoon per cup of flour used.

Underbaked, gummy texture – Dough too wet. When baking next loaf of same bread, watch dough and add flour 1–2 teaspoons at a time.

Too much whole grain or whole grain flour used.

Bread pan too small for recipe.

Collapsed loaf – Dough too wet. When baking next loaf of same bread, watch dough and add flour 1–2 teaspoons at a time.

Water not proper temperature.

Ingredients not in proper proportions – be sure to measure dry ingredients correctly by stirring flours first, spooning into measuring cup, then leveling.

Open texture – Dough too wet. When baking next loaf of same bread, watch dough and add flour 1–2 teaspoons at a time.

Too much yeast was used.

Salt was omitted or incorrectly under measured.

Dense, heavy texture – Dough too dry. When baking next loaf of same bread, watch dough consistency and add water/liquid 1 teaspoon at a time.

This may occur when substituting lowfat products such as fat-free milk or egg replacers, light butter or margarine, fat-free sour cream or cream cheese.

Not enough sugar in recipe.

Not enough yeast used. May need to add dough enhancer or vital gluten flour.

Kneading paddle embedded in the loaf – If you are nearby when the signal before last rise sounds, you can remove the kneading paddle, reshape the loaf and replace.

Small amount of smoke/burning smell from machine – Most often this is caused by spilled ingredients. If it is bad, unplug machine, clean carefully (**Caution: interior of machine is hot**), then plug machine in again to continue. Program will be stored in memory for a maximum of 15 minutes if unplugged. Otherwise “flour dust” will burn off on its own. Clean completely when machine is unplugged and cool.

ERROR CODES

HHH or EEE with continuous beeps:
Please contact your nearby service center.

E00 or E01 (with 3 beeps when started):

E00 indicates ambient temperature is too low (-20°C) to bake bread.

E01 indicates the temperature of the bread maker is too high to bake bread. This usually occurs when trying to make two successive loaves. The unit should cool from baking cycle before starting to knead a new loaf. Let the unit cool for 10 minutes prior to starting a new loaf.

BREAD MAKER PANTRY

To be able to prepare breads quickly and easily in your Cuisinart™ Convection Bread Machine, we suggest keeping some basics on hand. Depending on the types of breads you and your family prefer, you may also want to have some of the other items readily available. Not all the ingredients listed are in the recipes, but can be added to improve taste and texture.

All-Purpose Flour – Can be bleached or unbleached – we prefer unbleached. For the bread machine, all-purpose flour would be used for the Quick Breads (also referred to as batter breads in some cookbooks). Can also be used to make yeast breads, but bread flour with its higher protein and gluten levels will give you better results.

Ascorbic Acid (Vitamin C) – Acts as a preservative, deterring mold and bacteria growth. Adding a little ascorbic acid to Artisan Breads (Doughs) will enable the yeast to work longer, producing a more flavorful, well-textured bread. Professional bakers often add it to French breads, boules, and baguettes when preparing the dough. A crushed (powdered) vitamin C tablet may be used. Use about ¼ teaspoon per 3 cups flour.

Bread Flour – An unbleached flour high in protein and gluten. This is the most basic flour for the bread machine and should be used rather than unbleached all-purpose flour for yeast breads.

Cake Flour – A very soft flour with low protein. Do not use cake flour for yeast breads unless a recipe specifically requires it. It is most often used to make very tender cakes and pastries.

Dry Milk – (fat-free or regular) When loading ingredients add powdered milk along with flour. Using dry milk instead of fresh milk enables you to use the Delay feature. Dry milk is also added to breads (often along with fresh milk/milk products) to increase nutritional value.

Eggs – Add taste, richness and color to breads. They act as emulsifiers and aid in keeping breads fresh and moist. Do not ever use with Delay Feature unless using powdered egg or powdered egg white and adding with flour. Egg washes (egg beaten with water or milk) are used with some Dough Only recipes to brush on shaped dough after rising, before baking, to add color and shine to finished baked goods.

Fats (assorted) – (unsalted butter, olive oil, vegetable oil) – Add taste, texture and moisture to breads. Most French breads do not have added fats. We suggest using unsalted butter or a good quality olive oil for recipes calling for butter or olive oil.

Garlic – In small amounts, garlic aids development of the yeast – but too much garlic will cause the yeast and bread structure to collapse.

Ginger (powdered) – Boosts yeast activity and keeps it working longer. Also aids in keeping breads fresh. Use about ¼ teaspoon per 3 cups flour – this small amount will not affect flavor.

Lecithin – May be added to bread to maintain freshness and moisture. It also works with gluten to produce a lighter bread. It is derived from either soy or egg yolks and comes in either liquid or granular form.

Non-Diastatic Malt – This gives breads better structure, and can make them softer, more tender and give them a longer shelf life. Add ½–1 teaspoon per 3 cups flour. It is a necessary ingredient for making bagel dough.

Nuts, Seeds, Raisins – Add flavor, nutrition and texture to breads. May be added to just about any bread recipe where flavors are appropriate.

Powdered Buttermilk – A shelf-stable essence of buttermilk without the milk solids. Acts as a preservative and retards the growth of bacteria and mold.

Salt – Salt is a necessary part of a yeast bread recipe – it not only adds or enhances flavor, but it controls the yeast and aids in the rising of the dough. Table salt, sea salt or kosher salt can be used. Sea salt and kosher salt

are more flavorful, and if a recipe specifies their use, we suggest using the recommended salt.

Self-Rising Flour – This flour would not be used in a bread machine. Self-rising flour is an all-purpose flour to which leavener (baking powder) and salt have been added. In traditional baking it is most often used for biscuits, scones, shortcakes, pancakes or waffles.

Sweeteners – Granulated sugar, brown sugar, honey, molasses, maple syrup, non-diastatic malt syrup and golden syrup stimulate yeast growth and development.

Vital Gluten Flour – A very high-protein flour made from hard wheat and treated to remove most of the starch. For regular yeast bread baking, vital gluten flour is used primarily as an additive to enhance doughs made with low glens such as rye flour. When making rapid rise breads, add vital gluten flour for a better rise in the shorter rising time. Vital gluten flour is a necessity for the Last-Minute Loaves.

Whole Wheat Flour – Contains the wheat germ of the flour, giving it a higher fiber, nutritional, and fat content. Once thought of as “health food” breads that were heavy and dense, breads made with all or part whole wheat flour are the most nutritious and can be light-textured and appealing. Purchase good quality whole wheat flour, and store in refrigerator or freezer to prevent from turning rancid. Bring to room temperature before using for bread machine recipes unless using Delay Feature.

Yeast – For most bread machine recipes, we recommend active dry, instant or bread machine yeast. The “Instant” type yeast is milled slightly finer and produced at lower temperatures resulting in fewer “dead” cells. It gives very good results in the bread machine. Rapid rise yeast or quick rise yeast is specifically for the shorter/rapid/last minute cycles, as it helps to shorten the rising cycle – adding vital gluten as well will aid in its rise.

GLUTEN-FREE INGREDIENTS

To make gluten-free bread, a variety of flours and ingredients is necessary to develop a product that resembles wheat bread in taste and texture for slicing, toasting, and making sandwiches. All of the following ingredients can be found at your local health food store or in a natural foods grocery store.

They are also easily found and ordered on-line. There are also several commercial brands of gluten-free bread mixes which can be used successfully.

Brown rice flour – milled from the whole rice kernel, brown rice flour is high in fiber, vitamins and minerals. It is very versatile.

White rice flour – milled from polished white rice, white rice flour is also considered a very versatile flour in gluten-free baking because it has a rather mild, undetectable flavor. It also blends well with other flours.

Garbanzo bean flour – milled from garbanzo beans and high in protein, garbanzo bean flour imparts a rich and sweet flavor in baked goods when combined with other flours.

Garfava flour – milled from both garbanzo and fava beans and high in protein, garfava flour adds the needed protein to gluten-free breads. However, it does have a strong, distinct flavor, so must be combined with other flours in recipes.

Soy flour – milled from roasted soybeans and high in quality protein, soy flour has a characteristic nutty flavor. It is recommended to combine soy flour with other flours when baking.

Buckwheat flour – Buckwheat is not actually wheat at all. Buckwheat flour does have a high protein content and a nutty, assertive flavor. It should definitely be combined with other flours for baking.

Rye flour – Rye flour has a lower gluten (protein) content than its white and wheat counterparts. This means one must use white or wheat flours in combination with rye when baking bread. Combining flours ensures the loaf will rise well.

Semolina flour – Semolina is ground from hard wheat. It is pale yellow in color and resembles corn meal. Semolina flour has a very high gluten or protein content. It is used in both making pasta and bread.

Sorghum flour – Sorghum is a millet-like grain that is very nutritious. Sorghum flour imparts a faint, sweet flavor to gluten-free products. It needs to be combined with other flours for baking.

Potato starch – Great supplementary flour to use in gluten-free baking. Potato starch is also used as a thickener for sauces and soups.

Potato flour – Heavier than potato starch, potato flour can be used in a similar way but it does carry more of a potato taste.

Cornstarch – A good combining ingredient in gluten-free baking – its taste is undetectable.

Amaranth flour – High in both protein and fiber, amaranth flour is also a good source of calcium. It has a nutty flavor and combines well with other gluten-free flours.

Quinoa flour – Quinoa, considered the most nutritious grain, is high in protein, calcium and iron.

Xanthan gum – Used as a thickening agent in gluten-free baking, xanthan gum is used as a binder and to retain moisture. Xanthan gum also adds to the volume of the bread. Can be replaced by guar gum. (Tip: Xanthan gum is also a good and natural way to keep blended vinaigrettes, dressings and marinades emulsified after blending.)

Gelatin – Although it is not necessary in gluten-free baking, gelatin adds protein and gives elasticity to bread. (If you are a vegetarian, you may not wish to use gelatin, as it is derived from meat.)

Tapioca flour – Grain-free flour that is derived from cassava root. Tapioca flour is starchy and imparts a slightly sweet flavor.

Cider vinegar – or dough enhancer (powder containing ascorbic acid) – improves texture of the bread as well as shelf life.

WARRANTY

Three-Year Limited Warranty

This warranty supersedes all previous warranties on the Cuisinart™ Convection Bread Maker. This warranty is available to consumers only. You are a consumer if you own a Cuisinart™ Convection Bread Maker that was purchased at retail for personal, family, or household use. Except as otherwise required under applicable state law, this warranty is not available to retailers or other commercial purchasers or owners. We warrant that your Cuisinart™ Convection Bread Maker will be free of defects in material or workmanship under normal home use for three years from the date of original

purchase. We suggest that you complete and return the enclosed product registration card promptly to facilitate verification of the date of original purchase. However, return of this product registration card does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase, the purchase date for purposes of this warranty will be the date of manufacture.

If your Cuisinart™ Convection Bread Maker should prove to be defective within the warranty period, we will repair it or, if we think it necessary, replace it. To obtain warranty service, please call our Consumer Service Center toll-free at 1-800-726-0190, or write to:

Cuisinart
150 Milford Road
East Windsor, NJ 08520

To facilitate the speed and accuracy of your return, please enclose \$10.00 for shipping and handling of the product. Please also be sure to include a return address, daytime phone number, description of the product defect, product serial number (stamped on bottom of product base), and any other information pertinent to the product's return.

Please pay by check or money order. (California residents need only supply proof of purchase and should call 1-800-720-0190 for shipping instructions).

NOTE: For added protection and secure handling of any Cuisinart® product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty.

Your Cuisinart™ Convection Bread Maker has been manufactured to strict specifications and has been designed for use with the Cuisinart™ Convection Bread Maker accessories and replacement parts. These warranties expressly exclude any defects or damages caused by accessories, replacement parts, or repair service other than those that have been authorized by Cuisinart.

These warranties do not cover any damage caused by accident, misuse, shipment, or other than ordinary household use. These warranties exclude

all incidental or consequential damages. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the foregoing limitation may not apply to you.

California Residents Only

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store which sells Cuisinart brand products of the same type. The retail store shall then, according to its preferences, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If either of the above two options does not result in appropriate relief to the consumer, consumer may then take the product to an independent repair facility if service or repair can be economically accomplished.*

Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty.

California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair or, if necessary, replacement by calling our Consumer Service Center toll-free at 1-800-726-0190. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.

Before Returning Your Cuisinart Product

If you are experiencing problems with your Cuisinart® product, we suggest that you call our Consumer Service Center at 1-800-726-0190 before returning the product for servicing. Often, our Consumer Service Representatives can help solve the problem without having the product serviced. If servicing is needed, a representative can confirm whether the product is under warranty and direct you to the nearest service location.

*Important: If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at 1-800-726-0190 to ensure that the problem

is properly diagnosed, the product is serviced with the correct parts, and to ensure that the product is still under warranty.

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150 Milford Road
East Windsor, NJ 08520
Printed in China
05CU26512

Version no.: <u>CBK200WS IB-6394</u>
Size : <u>229MM(W)X152MM(H)</u> (OLD-SAME AS ELC0309 IB-1-1)
Material: <u>COVER:157GSM MATT ARTPAPER</u>
<u>INSERT:128GSM ART PAPER</u>
Binding: <u>WIRE-O BINDING</u>
Coating: <u>VARNISHING IN COVER</u>
Color: <u>COVER:(4C+1C)</u>
<u>INSIDE:(1C+1C)</u>
Date: <u>2005-09-08</u>
Hugo Description : <u>IB-6394(1,0) BOOK</u> OPERATOR:FEN
Hugo code : <u>ELC0309 IB -1-1</u>

