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Thank you for purchasing the Pillsbury Bread & Dough Maker Model 1021. Before using, please read these instructions carefully.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions such as instructions should always be followed including the following.

1. Read all instructions before use.
2. Do not touch hot surfaces. Use oven mitts when taking out bread case.
3. To protect against electrical shock do not immerse cord, plug or appliance, except bread case and kneading blade, in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug cord from wall outlet when not in use and before cleaning. Allow appliance to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service center for examination, repair or adjustment.
7. The use of accessory attachments not recommended by appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over the edge of table or counter, or touch hot surfaces.
10. Do not place appliance on or near a hot gas or electric burner, or in a heated oven.
11. Avoid touching any moving parts during operation.
12. Always hold plug when pulling cord out of wall outlet.
13. Do not use appliance for other than intended use.
14. Do not use on an unsteady or cloth-covered table.
15. This appliance is intended for household use only.
16. Keep appliance at least 2 inches away from walls or any other objects during use.
17. This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized wall outlet only one way. If plug does not fit fully in wall outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

SAVE THESE INSTRUCTIONS

NOTES:

- A. A short power supply cord is provided to reduce the risk of becoming entangled in or tripping over a long cord.
- B. Extension cords are available and may be used if precautions are taken in their use.
 - C. If an extension cord is used,
 - (1) The marked electrical rating of extension cord should be at least greater than the electrical rating of appliance, and
 - (2) The cord should be arranged so that it will not drape over the top of counter or table where it can be pulled by children or tripped over accidentally.

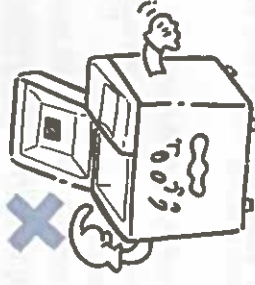
CAUTION FOR USE

Carefully follow the instructions for the number and quantity of ingredients used and the sequence they are used in.

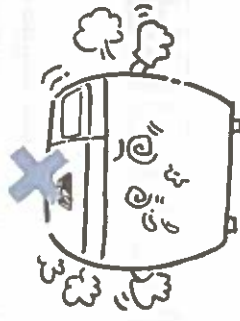
*Keep the bread maker away from areas where children may accidentally tamper with the operation buttons.



*Do not open the lid of the unit during operation. This will cause the bread to bake improperly.



*Do not use more flour than specified in the recipes. This will cause the bread to bake incompletely and the dough to stick to the inside of the lid.



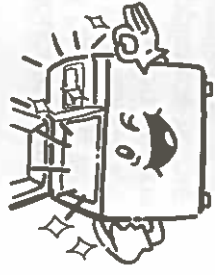
*Never unplug the bread machine during operation. The machine will stop and will not continue operation.



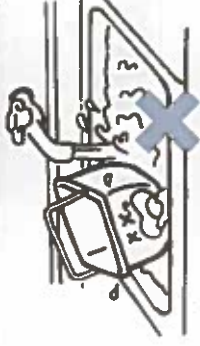
*Do not cover the vent on back of the lid during operation.



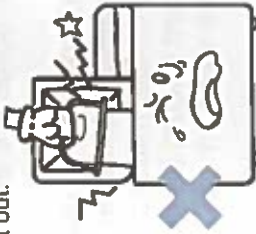
*Keep the inside and outside of the unit clean. Follow the cleaning instructions provided in this manual.



*Pour water into the bread case and wash only the interior. Do not immerse the bread case entirely, because doing so may interfere with the free movement of the drive shaft.

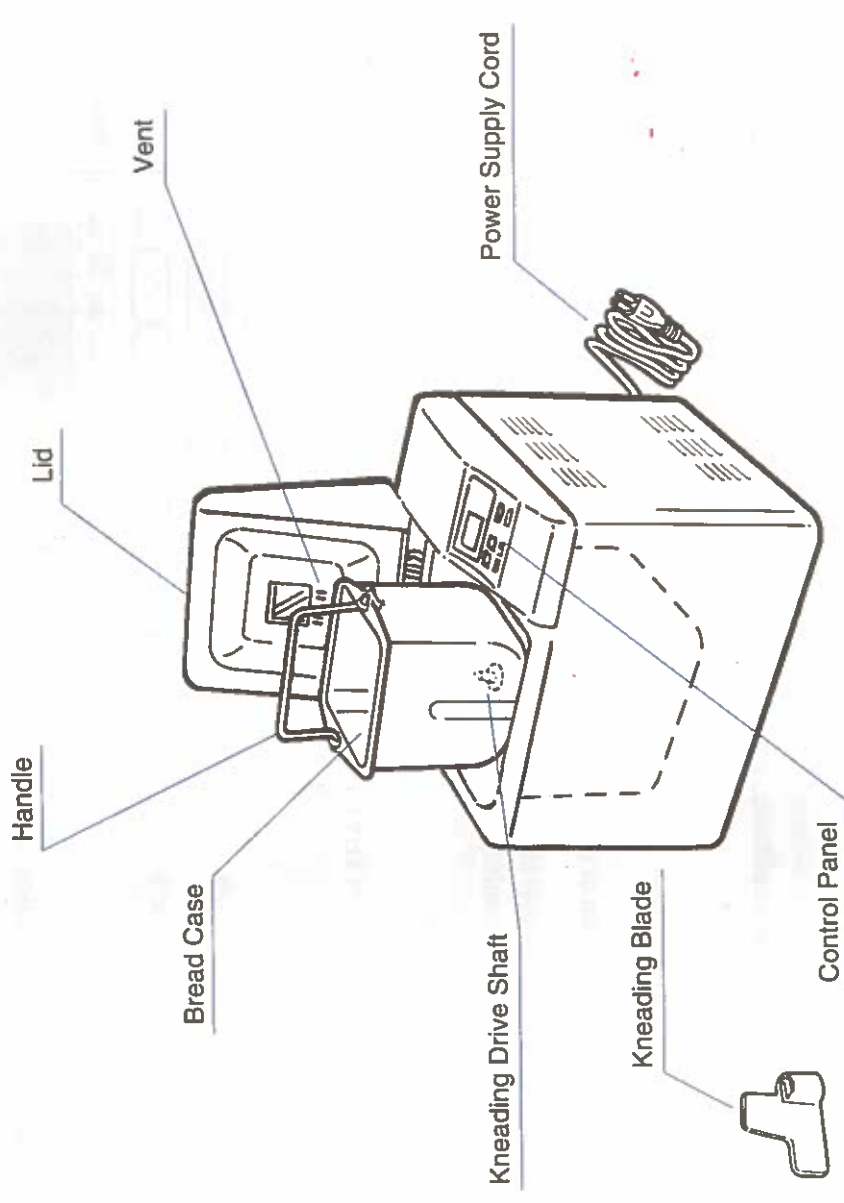


*Manipulate the handle of the bread case carefully. When removing the bread case from the unit, always hold the handle with both hands and turn to the left and lift out.



Description of Parts

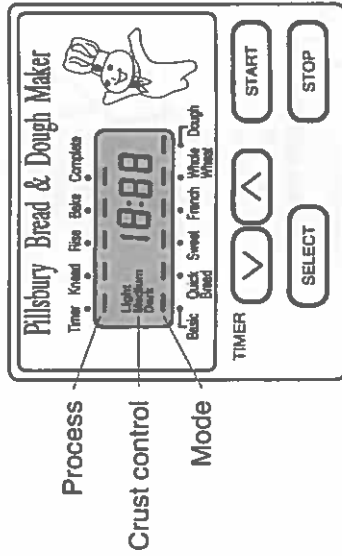
This section will help you become familiar with your brand new bread maker. Review this information thoroughly before baking your first loaf.



UNDERSTANDING YOUR PILLSBURY BREAD & DOUGH MAKER

Control Panel

The control panel is designed to perform several functions. The LCD display indicates the time to completion. The various buttons are used to set the functions and to start and stop the bread maker. The buttons should be pressed firmly. A soft "beep" sound is made as the button is pressed and function advances.



Timer Set Button

- Press this button when setting the timer.
- (▲) advances the time in 10 minute intervals when pressed.
- (▼) subtracts the time in 10 minute intervals.

If this button is held down, time advances or subtracts quickly.

Select Button

- Press to select the correct bread mode for your recipe.
- The display will change each time the button is pressed.

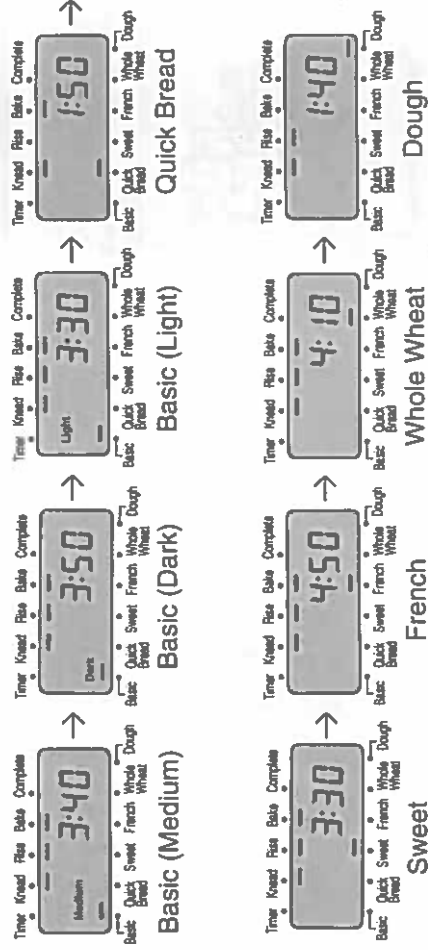
Start Button

- Press the START button to start the bread maker.

Stop Button

- Hold down this button to change the bread mode or reset the timer after starting the bread maker.
- Press this button to turn off the unit.

Each time the SELECT button is pressed, the bread mode will be changed on the display as follows:

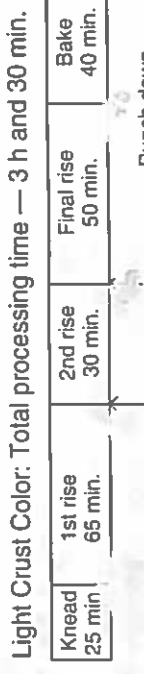


Bread Modes

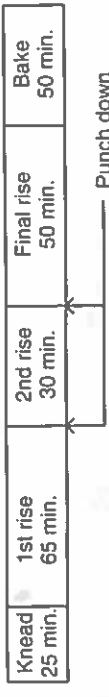
This bread maker automatically mixes the ingredients, kneads the dough, allows time for the dough to rise and does the baking. You can enjoy various types of bread by trying different recipes using the following different bread mode settings.

Basic Mode

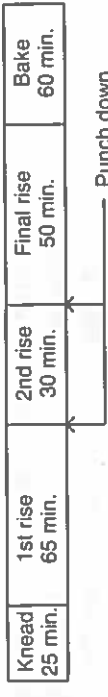
When baking white breads you can select light, medium or darker crust. Increasing crust color increases the baking time.



Medium Crust Color: Total processing time — 3 h and 40min.

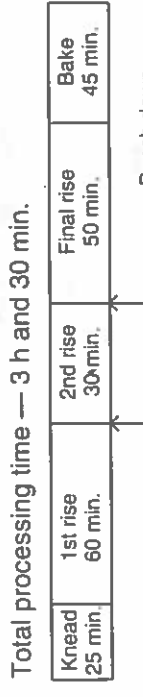


Dark Crust Color: Total processing time — 3 h and 50min.



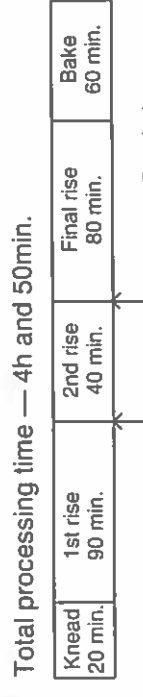
Sweet Mode

When baking the recipes recommended for this setting, the breads will usually have a darker crust color because of the increase in sugar.



French Mode

When baking the recipes recommended for this setting, the breads will have a crisp crust and soft interior.



Whole Wheat Mode

Use this setting when baking bread from whole wheat flour.



Quick Bread Mode

Use this setting for bread recipes without yeast.

Total processing time —
1 h and 50 min.

Knead 8 min.	Bake 102 min.
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Dough Mode

Use this setting for yeast recipes that only require mixing, kneading and will be shaped by hand. After the end of the first rise, remove the dough, shape the dough and bake it in a conventional oven.

Total processing time —
1 h and 40 min.

Knead 30 min.	1st rise 70 min.	Punch down
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Caring for Your Pillsbury Bread & Dough Maker

Unplug the cord before cleaning the bread maker. Make sure the unit is completely cooled. Wipe the main body with a soft cloth using water and a mild kitchen cleaner. Wipe the bread crumbs from inside the bread maker. Never immerse the main body or the bread case into water. Do not use any abrasive powder, brush, other polishing materials or chemicals as benzene, paint thinner and alcohol.

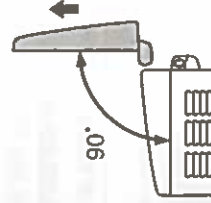
Bread Case and Kneading Blade

Wash the bread case and the kneading blade using warm water and a non-abrasive detergent. The bread case should be partially filled with water, NOT immersed. The bread case interior and the kneading blade are coated with a non-stick coating. Never wash them with a hard substance like a brush. When removing the kneading blade, fill the bread case with warm water and let it stand for a while before removing the kneading blade. The shaft unit should be kept clean.

Note: Some discoloration may appear in the bread case over time. This is a natural effect caused by moisture and steam and will not affect the bread in any way.

Lid

You can remove the lid by opening it up to a 90 degrees angle and pull it upward.

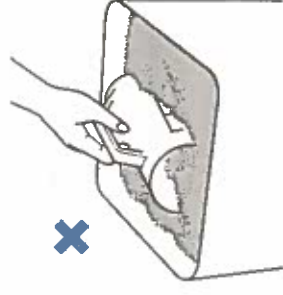
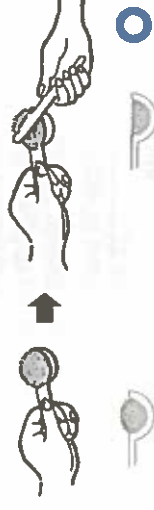
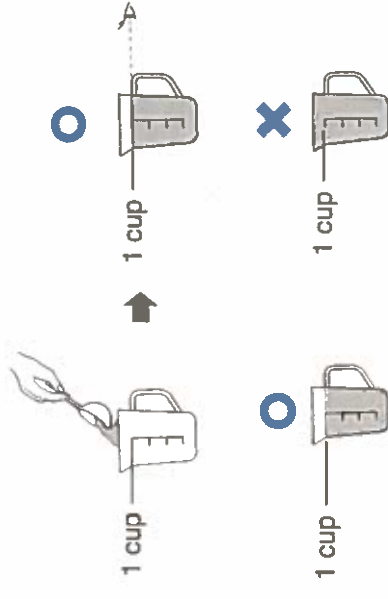


BREAD BAKING BASICS

All of the "hard work" is done by your bread maker. However, the following sections are provided to help you use your bread maker more effectively.

Measuring

USE CUPS AND SPOONS SPECIFICALLY DESIGNED FOR MEASURING. Tableware is not accurate. Level off the ingredients to ensure an accurate measurement. When measuring flour, spoon the flour into the cup rather than dipping the cup into the bag. Dipping the cup can result in packing the flour and too much being used in the recipe.



Ingredients

Different ingredients react in bread in a variety of ways. When baking with new ingredients, make notes of how your bread turns out. Different brands can affect your results. Always ensure that all of your ingredients are fresh.

1. Flour

Flour is the most important ingredient in bread. The interaction of flour with water and yeast provides the structure to make the bread rise. Bread flour will rise higher than whole wheat and organic flours. Experiment with different flours to find the one that works best for you.

Pillsbury Whole Wheat Flour

Pillsbury whole wheat flour is made by grinding the entire wheat kernel including the husk and the germ. Because whole wheat flour contains less protein than bread flour, the formation of gluten is less. The finished whole wheat loaf is usually smaller and heavier.

The Pillsbury whole wheat bread recipe in this manual requires gluten to be added. However if gluten is unavailable, replace 1/3 of the whole wheat flour with bread flour. The protein in the bread flour will aid the whole wheat flour when rising. If your whole wheat bread fails to rise as high as you like, you may try increasing the yeast 1/8 teaspoon at a time.

Pillsbury Bread Flour

For the best results, use Pillsbury bread flour with the yeast bread recipes. The yeast bread recipes in this manual were developed using Pillsbury bread flour. Pillsbury bread flour contains a higher percentage of protein than other flours.

Note:

Generally, whole wheat bread will produce a smaller and denser loaf than bread made with white bread flour.

Pillsbury All Purpose Flour

This flour is ideally suited for making cake, pasta, cookies, etc. This flour is not recommended for making bread because it lacks sufficient protein. However, you can use this flour in a combination with bread flour to produce a crisper crust.

2. Yeast

Yeast is a living organism. When combined with water, sugar and flour, yeast produces the gas to rise the dough. Yeast is available in different forms. The recipes included in this manual may be used with EITHER "active dry yeast" or a "fast rise yeast." Each recipe contains two yeast measurements. Be certain to use the yeast measurement for your yeast type.

Fresh yeast produces the best results. Always store yeast in the refrigerator to keep it fresh. Always use a measuring spoon and level with a spatula. Yeast measurements are small and should be precise. Double check your yeast measurement before adding. Too much yeast can cause quite a mess.

To verify your yeast is fresh and still functioning, dissolve 1 teaspoon of sugar into 1/4 cup of warm water, and add 1 teaspoon of yeast. Leave the mixture for several minutes. If the mixture starts foaming and/or bubbles cover the entire surface, you know your yeast is alive. If you see no bubbles, discard and replace with fresh yeast.

3. Sugar

Granulated sugar is commonly used in many of our recipes. Some recipes use molasses or brown sugar in place of granulated sugar. Sugar is the nutrition source of the yeast. It gives a delicious color to the crust, a sweet taste to the bread, heightens the nutritional value and helps preserve it.

4. Dry Milk

Dry milk gives color to the crust, adds flavor, heightens the nutritional value and produces a lustrous creamy color inside. The recipes in this manual were developed using dry milk to be more cost efficient and allow time-baking. However if dry milk is unavailable, you may replace the volume of dry milk with fresh milk using the amounts shown below:

Dry milk	Fresh milk
3 Tbsp.	1/2 cup + 1 Tbsp.
2 1/2 Tbsp.	1/2 cup
2 Tbsp.	3/8 cup
1 1/2 Tbsp.	5 Tbsp.
1 Tbsp.	3 Tbsp.
1/2 Tbsp.	2 Tbsp.

- Reduce the water in the recipe by the amount of fresh milk.
- Add the fresh milk with the remaining water. (The combined milk and water should equal the recipe water amount.)
- Fresh milk should not be used with the timer.

5. Butter

Our recipes stipulate the use of butter, but margarine can also be used. Butter softens the crust, makes the bread texture uniform and fine, prevents moisture evaporation, adds flavor, heightens the nutritional value, makes the bread easier to slice and helps to preserve it.

6. Salt

Salt controls the action of the yeast, adds flavor, stabilizes the gluten and stiffens the dough.

7. Water

The volume of water and the water temperature are very important. A slight difference in moisture will influence the bread. Because water activates yeast, it is important to keep the water and yeast separate in the loading process. The moisture of other ingredients, such as the eggs, fruits, cheese and vegetables, will also affect yeast activity and the bread quality.

Room and Water Temperatures

The room and ingredient temperatures influence yeast activity, therefore affecting the quality of the bread. Your bread maker has been programmed to produce the best loaf at an average room temperature of approximately 70 degrees F or 20 degrees C.

Usually you need to use room temperature water, which will be slightly cool to the touch. The relationship between the room and water temperature can be important, particularly if the room is too hot. If the room temperature is over 80 degrees F, you should use cold water.

Never use hot water. It will kill your yeast.

USING YOUR PILLSBURY BREAD & DOUGH MAKER

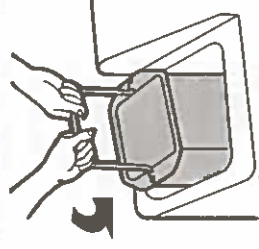
Using the Basic Bread Mode

Use the following recipe and instructions to make your first loaf of warm, fresh bread. After you are familiar with the steps, move to the exciting variety of recipes contained in the recipe section of this manual.

White Bread Recipe

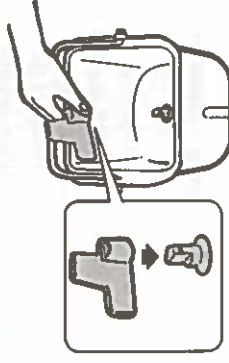
Ingredients	1 lb. loaf	1.5 lb. loaf	2 lb. loaf
Water	3/4 Cup + 1 Tbsp.	1 Cup	1 1/4 Cups + 1 Tbsp.
Pillsbury Bread Flour	2 Cups	3 Cups	4 Cups
Dry Milk	1 Tbsp.	1 1/2 Tbsp.	2 Tbsp.
Sugar	1 Tbsp.	1 1/2 Tbsp.	2 Tbsp.
Salt	3/4 tsp.	1 1/4 tsp.	1 3/4 tsp.
Butter	1 Tbsp.	1 1/2 Tbsp.	2 Tbsp.
Active Dry Yeast	1 1/4 tsp.	1 3/4 tsp.	2 tsp.
or			
Fast Rise Yeast	3/4 tsp.	1 1/4 tsp.	1 1/2 tsp.

1. Open the lid and hold both sides of the bread case handle and turn the bread case to the left to release the lock. Then lift out.



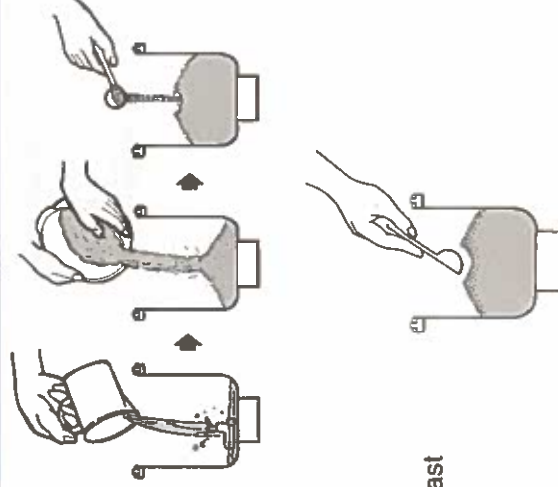
2. Attach the kneading blade to the drive shaft in the bread case.

- Ensure the kneading blade is securely attached. If not, the kneading blade could come off in the dough.



3. Put the ingredients in the following order:

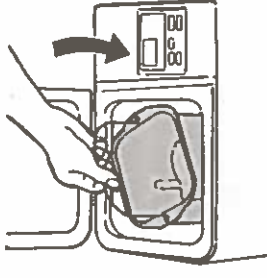
- (a) Pour in water.
- (b) Add the flour, sugar, salt, butter and dry milk.
- (c) Add dry yeast in center of flour as shown in the illustration below.



Hollow out the center of the flour and place the yeast there. If the yeast contacts the water before kneading, the bread may not rise well.

4. Return the bread case to the machine.

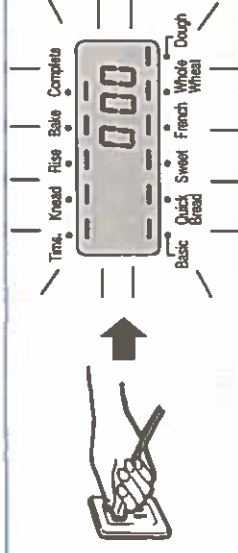
- Wipe down the outside of the bread case to remove spillage.
- Lower the bread case into the machine and turn it to the right to lock in place.



5. Close the lid.

6. Plug in the bread maker.

- The displays should blink as "0:00" when the power is on.



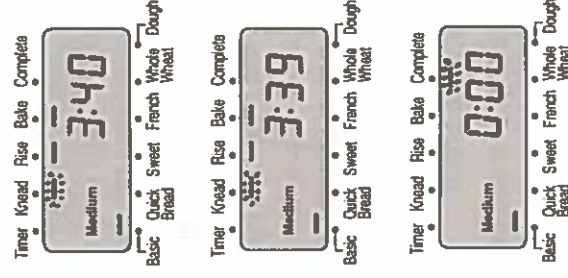
7. Select the Bread and Crust Color mode.

- Press the SELECT button until the display indicates the appropriate bread mode. With the Basic mode, you may also select your choice of crust color.



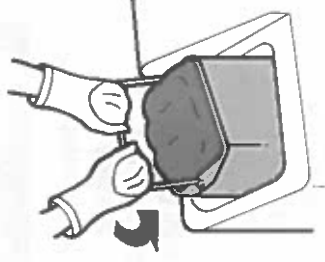
8. Start the bread maker.

- Press the START button. The "Knead" cycle will be indicated on the display and the machine will begin kneading the dough.
- When the kneading cycle ends the bread will start to rise. The "Rise" cycle will then be indicated on the display. Each cycle is indicated as the machine proceeds. The amount of time shown on the display is the total time remaining to completion.
- During the "Knead" cycle, the kneading blade makes an irregular rotation. The kneading blade turns quickly and then slowly. This type of rotation improves the consistency of the dough and does not reflect a malfunction.
- During the "Bake" cycle steam may sometimes come out of the rear and sides of the lid.
- When the bread is finished baking, the buzzer will sound 3 times and "0:00" will be displayed.



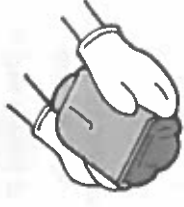
9. Remove the bread case

- After the buzzer sounds, press the STOP button. Hold both sides of the bread case handle and remove the bread case with oven mitts.
- Never set the hot bread case directly on the counter or any other surface.
- The bread machine will continue to keep the bread warm if you can not remove it right away.
- Make sure the STOP button is pressed to turn off the unit.

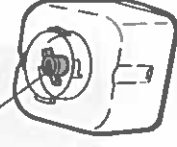


10. Take the bread out of the bread case

- Turn the bread case upside down and shake to loosen.
- If the bread is difficult to remove, rotate the drive shaft on the bottom of the bread case. Be careful the bread case could be hot.
- Set the bread on a rack to cool.
- Try to remove the bread from the bread case as soon as possible. The crust can become moist and sticky if left in the bread case too long.
- If the kneading blade remains in the bread, remove it with a plastic or wooden utensil rather than your hand. The kneading blade could still be very hot.



Drive shaft



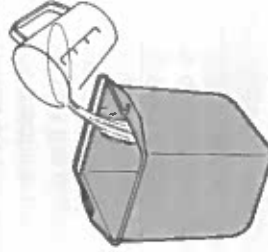
11. Unplug the Power Supply Cord After Use

- Always hold the plug when pulling the power supply cord out of the wall outlet.
- Never pull on the power supply cord.



12. Clean the bread case

- Fill the bread case no more than half way with water and let soak for about ten minutes. Use a mild detergent and sponge to clean the interior. Remove the kneading blade and clean around the drive shaft.
- Do not use a brush to clean. It could scratch the bread case coating.



13. Cut the bread

- After the bread has cooled, cut the bread using a bread knife or other serrated knife.

14. Store the bread

- Store your bread in plastic bags, plastic wrap, or a bread box.
- To store for more than a few days, put your bread in the refrigerator.
- Your homemade bread does not contain any preservatives, so try to eat it as soon as possible.

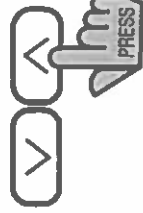
Using the Timer

Using the timer allows you to have warm bread waiting for you when you want it. Recipes using perishable ingredients should not be made with the timer.

To use the timer, put in the ingredients, insert the bread case and select the appropriate bread mode. But before pressing the START button, press the TIMER button; "3:50" will be displayed, when Basic / Medium mode is selected. (If other mode is selected, the time to be displayed will be different.) This means the bread will be ready in 3 hours and 50 minutes. Continue to press the TIMER button to increase the amount of time. Stop pressing when you reach the amount of time between now and when you want the bread to be ready. Now press the START button. The machine is now set to bake. It will start to knead the dough 3 hours and 50 minutes before the desired completion time.



TIMER



Example :

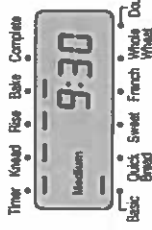
The present time is 9:00 p.m. and you want to wake up to the aroma of fresh homemade bread at 6:30 a.m. tomorrow morning. It is 9 hours and 30 minutes from now until 6:30 a.m. You should set the timer to "9:30."



9:00pm start

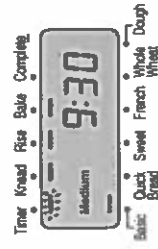
6:30am finish

(9 hours and 30 minutes)



The timer can be set to bake bread up to 13 hours in advance. The timer can be used on the following modes:

Basic/Light
Basic/Medium
Basic/Dark
French
Whole Wheat



The timer is not available for Sweet, Quick Bread, Dough modes.

Using the Quick Bread Mode

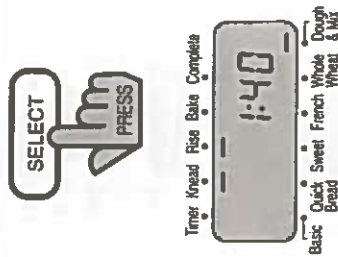
With the "Quick Bread" mode, the ingredients need to be prepared **BEFORE** loading and as follows:

- Cut the butter into small chunks. Make sure it is soft.
- Pre-stir the eggs and combine with any other liquid.
- Fully mix the dry ingredients together in a separate bowl.

Put the ingredients into the bread case in the same order as shown above. Press the **SELECT** button to complete the "Quick Bread" mode. Press the **START** button. The unit will begin mixing. The time to complete the baking is "1:50"

Using the Dough Mode

Set the **SELECT** button to choose the "Dough" mode. Follow the instructions given in steps 1 through 6 for using your bread maker on pages 12 and 13. Use this mode for making yeast rolls, buns and other hand shaped products. For the Dough mode, the "Knead" and the "Rise" cycle are indicated on the display and the time to complete is "1:40."

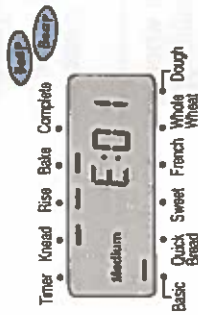


TROUBLESHOOTING

Control Panel Messages:

1. When the start button has been pressed:

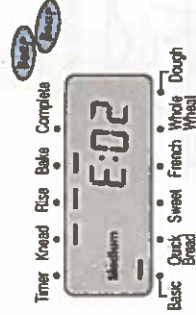
The buzzer beeps twice and the "E:01" warning blinks on the display:



Problem: The interior of the bread maker is still warm.

Correction: Open the lid and take out the bread case to cool. Allow the unit to cool. When the "E:01" warning turns off, press the **START** button.

The buzzer beeps twice and the "E:02" warning blinks on the display:

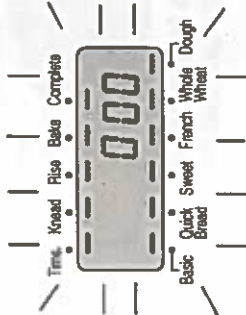


Problem: The interior of the bread maker is too cold to operate.

Correction: Unplug the power, open the lid and allow the unit to reach room temperature with the lid open.

2. When the bread maker has been started:

"000" blinks on the display after the start during the usage of bread maker.

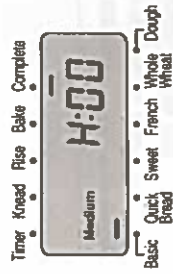


Problem: There was a power interruption or failure during the operation of the bread maker.

Correction: Remove the dough and discard it. Restart the bread maker from the beginning with new ingredients.

3. After baking is completed:

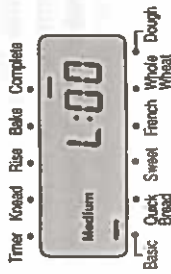
The "H:00" appeared on the display:



Problem: The temperature during rising was too hot.

Correction: Place the bread maker in a cooler location for future operation.

The "L:00" appeared on the display:



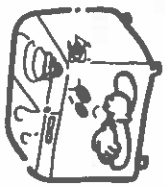
Problem: The temperature after kneading was too cool.

Correction: Place the bread machine in a warmer location for future operation.

Questions and Answers

About Ingredients:

Q: May we bake a different size loaf?



A: The recipes in this manual are sized to have the dough knead properly and the finished bread not exceed the bread case capacity. Use only recipes with similar quantities of ingredients.

Q: May we use fresh milk instead of dry milk?



A: Yes - except when using the timer. When you are substituting fresh milk, reduce the water by the amount of fresh milk added to replace the dry milk.

Q: May we use margarine in place of butter?

A: Yes.

Q: May we use other sweetening agents than the sugar?

A: You can use honey, brown sugar or molasses, but do not use an artificial sweetener

Q: Why do the ingredients need to be loaded in the specified order?

A: Because the yeast will activate when it contacts water.

About Baking Bread:

Q: Why does the bread smell strange sometimes?



A: The yeast is fermenting with sugar, producing the gas that makes the bread rise.

Q: What happens if I do not remove the bread when the bake cycle is complete?

A: Because the steam inside the bread can not escape, the crust may become soft and sticky or the loaf shape may be unusual.

Q: What is the reason for a loaf that did not rise?



A: It could be several reasons: The yeast failed to activate, the yeast may be old or your measurements were not accurate. Sometimes people just forget to add the yeast.

Q: Why do large cavities appear inside the bread?



A: Occasionally air bubbles will concentrate at a certain location during the kneading, and the dough will bake in that state.

Q: Should the kneading blade come off inside the bread when the bread is removed from the bread case?



A: This is not unusual. Just remove the kneading blade from the bread using a non-abrasive utensil. Remove any bread that sticks to the kneading blade or drive shaft. Then the kneading blade can be reattached to the shaft.

Q: Why does the top of the bread cave in?



A: Usually this is because too much water or yeast was used or the water temperature may have been too warm. Or, there may have been too much moisture in other ingredients like eggs or cheese.

Q: Why does the bread color differ?



A: This is probably because the amount of sugar in the recipe differs or you have selected a different crust color mode.

About Timer:

Q: Why can not the timer be set past 13 hours?

A: This is because the ingredients may deteriorate in quality or become moldy if the ingredients are left inside the bread case for many hours. Especially during the summer season, the timer must be set to a shorter time.

Q: Why can not the timer be set in the "Quick Bread", "Sweet" and "Dough" mode?

A: This is because in these modes, the ingredients have an adverse influence on each other and the dough sometimes changes in quality or gets fermented excessively.

Q: Why is a loud sound issued during the night when the timer is being used?

A: That sound is the sound of the motor operating during the kneading operation.

Machine Troubleshooting

If you have a problem with your machine, check the following hints before making a call to your authorized service dealer.

Problem:

The digital display is blank when the unit is plugged in.

Check Point:

Verify power supply.

Problem:

The bread maker will not start when the START button is pressed.

Check Point:

- a) Is the machine plugged in?
- b) Is the interior of bread maker too hot? ("E:01" on the display).

Problem:

Smoke appears from the ventilation port.

Check Point:

The ingredients have spilled on the coil.

About the Motor Protection Device

If the unit is overloaded and an excessive force is applied to the motor, the protection device will stop the motor.

When the kneading blade is restricted by hard dough, the motor will be stopped. If so, press the STOP button to turn off the unit and then, take out the dough from the bread case. It is recommended to restart with fresh and correctly measured ingredients.

The motor cannot be restarted again for approximately 30 minutes as a protection device.

SPECIFICATIONS

Model	1021	
Power supply	120 V AC, 60 Hz	
Power Consumption	Heater	430 W
	Motor	105 W
Flour Capacity	4 Cups (18 1/4 ounces)	
Timer	13 hours	
Protective Device	Thermal cutoff (370°F / 188°C)	
Power supply cord	3 3/5' (1.1 meters)	
Dimensions (WxDxH)	13 2/5" x 10 1/5" x 13" (34 x 26 x 33cm)	
Weight	Approximately 14.5 lbs.	
Accessories	Operating Instructions, Recipes and Kneading blade	





Specifications are subject to change without notice.

Any servicing other than that specified in this manual should be performed by an authorized service representative. Please contact your dealer or write to:

MK OVERSEAS U.S.A. INC.
11221 SLATER AVENUE
FOUNTAIN VALLEY, CA 92708

TEL:(714) 434-1515
(800) 858-3277
FAX:(714) 434-6633

Bread result	Rises or falls		Dough does not mix properly
	Mushroom shape	Bread top collapses	
Condition or cause	Flour	Too much	<input type="checkbox"/>
		Too little	<input type="checkbox"/>
	Yeast	Too much	<input type="checkbox"/>
		Too little	<input type="checkbox"/>
	Sugar	Too much	<input type="checkbox"/>
		Too little	<input type="checkbox"/>
	Water	Too much	<input type="checkbox"/>
		Too little	<input type="checkbox"/>
	Room temperature	Too hot (more than 80°F/ or 28°C)	<input type="checkbox"/>
		Too cold (less than 50°F/ or 10°C)	<input type="checkbox"/>
	Water temperature	Too hot (more than 75°F/25°C)	<input type="checkbox"/>
		Too cold (less than 40°F/ 5°C)	<input type="checkbox"/>
Old yeast and/ or flour were used		<input type="checkbox"/>	
There was a power failure		<input type="checkbox"/>	
The STOP button was pressed by mistake during the operation		<input type="checkbox"/>	
The lid was left open during operation.		<input type="checkbox"/>	
The finished bread was left in the bread case too long		<input type="checkbox"/>	
The bread was cut before it was cool enough to slice		<input type="checkbox"/>	
The "Basic Dark" mode was selected by mistake		<input type="checkbox"/>	
The kneading blade was not mounted		<input type="checkbox"/>	

CORRECTIVE ACTION	Reference pages	The bread is too dark	The bread texture is coarse	The bread collapsed and is wrinkled	The bread tears when sliced
		   		<input type="checkbox"/>	<input type="checkbox"/>
Measure the ingredients carefully level off with a spatula	P. 9	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Use cold water (at 40°F/ 5°C)	P. 11	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Use warm water (at 85°F/ 30°C)		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Use room temperature water(approximately 70°F/20°C)	P. 11	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Use only fresh ingredients		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Discard dough and restart using new ingredients		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
For best results, take the bread out at the end of the bake cycle		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Slice the bread after the bread has cooled		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Select " Basic Light" or " Basic Medium" mode		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Verify the kneading blade is attached to the drive shaft		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>