

**COOKS**  
professional



# Bread Maker with Seed Dispenser Instruction Manual

**Product Code: G3271**

**After Sales Support**  
[care@cooksprofessional.co.uk](mailto:care@cooksprofessional.co.uk)

For correct usage, please read these instructions carefully  
before use and keep in a safe place for future reference.

## **REGISTER NOW FOR EXTENDED 2-YEAR WARRANTY**

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## INTRODUCTION

Congratulations!

You have made an excellent choice with the purchase of this quality Cooks Professional product.

By doing so you now have the assurance and peace of mind which comes from purchasing a product that has been manufactured to the highest standards, performance and safety.


We want you to be completely satisfied with your purchase, so this Cooks Professional product is backed by our comprehensive manufacturer's guarantee and an outstanding after sales service through our dedicated Customer Care team.

We hope you enjoy using your product for many years to come.

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- Use this appliance only in accordance with the instructions.
- Before plugging into the mains power supply, check the domestic voltage corresponds to the rating label of the appliance.
- This appliance must never be operated via an external or separate remote-control system.
- Always use the original power cable supplied with the appliance.
- The use of accessory attachments that are not recommended by the manufacturer may cause injuries and damage to the appliance.
- Always remove the plug from the mains power supply before assembling or disassembling, cleaning, or storing or if the appliance malfunctions.
- Make sure that the power cable and plug do not come into contact with water.
- Make sure that your hands are dry when you touch the appliance, the power cable, or the plug.
- Do not immerse the cord, plug or appliance motor unit in any liquid.
- Never place the appliance on or near a warm hotplate or other source of heat.
- To unplug, pull on the plug and not on the mains power supply.
- Do not misuse the cord; never carry the appliance by the cord.
- Beware of hot surfaces. The exterior surfaces will become hot while the appliance is in use.
- Extreme caution is needed when opening the appliance as steam will be quickly released.
- Do not place any objects on top of the appliance.
- Do not overfill; observe the correct quantities of ingredients.
- Never switch on the appliance without properly fitting the bread pan and adding the ingredients.
- Never place anything metallic in the bread maker as this may present a risk of fire and short-circuit.
- Never cover the appliance with a towel or any other material, heat and steam must be able to escape freely. A fire can be caused if covered, or if the appliance comes into contact with combustible materials.
- Place the appliance on a flat, stable, heat-resistant, and splash-proof surface where it cannot fall.
- Allow the appliance to cool before cleaning and storing.
- Never move the appliance when it is switched on.
- To prevent anyone from tripping over the power cable, make sure that it is not draped over the worktop.
- Do not use appliance for anything other than the intended use.
- Do not use outdoors or for commercial purposes.
- Avoid contact with any moving parts.
- Never use a damaged appliance. If the power cable is damaged or your appliance has malfunctioned, please take it to your local electrical store for repair. The appliance should only be repaired by a qualified technician, never try to repair it yourself.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory, or mental capacities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Cleaning and user maintenance should not be made by children unless they are older than 8 and supervised.

- Keep the appliance and its cord out of the reach of children less than 8 years old.
- Children should be supervised to ensure that they do not play with the appliance.
- To prevent the risk of fire, the appliance needs space to allow heat to escape. Make sure that the appliance has sufficient space around it and does not come into contact with flammable materials. The appliance must not be covered.
- Do not attempt to repair, disassemble, or modify the appliance.
- When the bread maker is turned on, it will automatically set itself to the default setting which is 750g loaf, medium crust colour.
- When using the Delay function, do not use any easily perishable ingredients such as eggs, fresh milk, fruit, onions etc.
- Bread is automatically kept warm for 60 minutes after baking. When are you ready to take the bread out, switch the program off by using the Start/Stop button.
- The bread pan will be hot after use; always use oven gloves when handling the bread pan.
- The bread maker works well in a range of temperatures, but temperature variances may lead to different sized loaves. We recommend the room temperature should be between 15°C ad 34°C.

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## PRODUCT SPECIFICATIONS

RATED INPUT VOLTAGE: 220–240V~50/60Hz.  
INPUT POWER: 710W.

THE MAXIMUM QUANTITY OF FLOUR WHICH CAN BE USED IS 500G, AND 6G OF YEAST.


## BEFORE FIRST USE

- Unpack your bread maker and ensure it has arrived in good condition.
- Wash the bread pan and kneading blade thoroughly in warm soapy water and dry thoroughly before placing back into the bread maker.

**Note:** the bread pan may be a little stiff when it is first removed from the bread maker. To remove, turn the bread pan a slight turn to the left or anti-clockwise and safely lift away from its base. To replace, lower the bread maker onto its base and slightly turn it to the right, so it sits square in the bread maker and does not move.

- Position your bread maker on a clean, dry level surface, away from any sources of heat, and any sources of water or hot cooking grease. Avoid placing the bread maker where it may tip over during use, and away from the edge of the worktop.
- Set the bread maker to baking mode and bake empty for 10 minutes. After cooling, clean the pan and kneading blade. The bread maker is now ready for use.

**Note:** when this appliance is switched on for the first time, you may detect an unusual odour and the product may emit a small amount of smoke. This is caused by the minerals used in the manufacturing process and is quite normal. An odour or smoke will disappear after a few minutes of use.



## PRODUCT FEATURES



### Control Panel



Operation Time

Indicates the programme you have chosen

**Note:** When using the touch pad control, be sure to press the pad until you hear a beep.

**Note:** When a bread maker is packaged for shipping, a clear plastic film is placed over the control panel; carefully peel it off before first use.

### Important note on using the measuring cup:

1. Try to be as accurate as possible when using the measuring cup. Ensure the cup is on a flat, level surface and that your eyes are level with the measuring scale.
2. If egg or milk need to be added to water in the measuring cup, always ensure the ingredients are mixed well before reading the scale.
3. To measure solid ingredients, add them slowly into the cup and using your hand, shake the cup gently to flatten the ingredients before reading the scale. Do not shake the cup vigorously as the ingredients may compact and the quantities will not be accurate.

Note: one full cup of flour is approximately 120g.

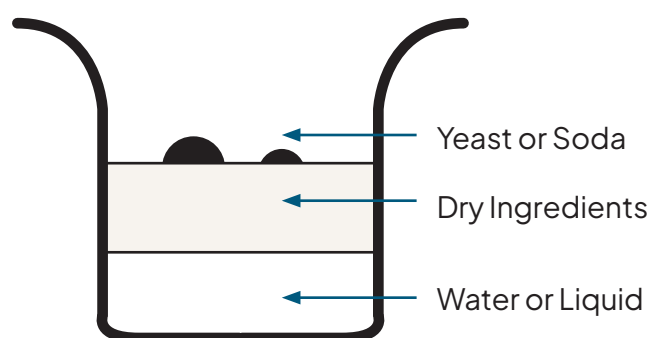
### CONTROL PANEL EXPLAINED

<b>Display Screen</b>	Indicates loaf size, program, crust colour, baking countdown timer in hours and minutes, and time delay.
<b>Menu</b>	Press to choose the desired program, there are 19 to choose from. Press menu until you reach the desired program number, (1–19). See recipes for details on each program.
<b>Start/Stop/Pause</b>	Use this button to start, stop and pause the programs. During operation, this button will be activated by pressing for two seconds, to prevent unintentional interruption to the bread making process.
<b>Loaf</b>	Press to choose between three different loaf sizes: 500g, 750g or 1000g; baking times will be different for the different sizes of loaf. This button is only applicable for baking bread.
<b>Colour</b>	Choose between a light, medium or dark coloured loaf.
<b>+/- Functions</b>	Select when using the time delay function; you can choose to delay the start of most programs, in 10 minute increments, up to 15 hours. Use, for example, when you want fresh warm bread to be ready for breakfast.

## HOW TO USE THE BREAD MAKER

1. Remove the bread pan from the bread maker and ensure both the bread pan and the kneading blade are cleaning and thoroughly dry. Place the kneading blade inside the bread pan, positioning it securely on the driving shaft. It is recommended that you lightly grease the kneading blade to prevent it sticking to the bread during baking.
2. Carefully place the ingredients into the bread pan. Note: it is essential that the order of the recipe is followed as the yeast must not come into contact with any liquid; if the yeast comes into contact with the water, sugar or salt, its activation may become compromised. Usually, the liquid ingredients are placed in the pan first, followed by dry ingredients. The yeast is always added last. Make a small indentation in the top of the flour and add the yeast into this small hole.

THE MAXIMUM QUANTITY OF FLOUR WHICH CAN BE USED IS 500G, AND 6G OF YEAST.



3. Carefully place the bread pan back inside the bread maker, ensuring it is securely in place, and close the lid.
4. Plug the bread maker in and turn it on at the socket. You will hear a beeping sound once the bread maker is switched on.
5. The bread maker's default setting is a 1.6lb (700g), medium colour, soft loaf, (soft loaf is program number 1). If this is the program you would like to use, just press 'Start' and the program will begin.
6. To select a different program, press the 'Menu' button, until you reached the desired program (numbers 1 to 19).
7. Press the 'Colour' button to select a light, medium or dark loaf.
8. Press the 'Loaf' button to select the desired size loaf, (500g/1lb, 750g/1.6lb, 1000g/2.2lb).
9. Set the timer delay by pressing the + or - buttons. As an example, the time is now 8:30pm and you would like your bread to be ready at 7am, which is 10 hours and 30 minutes away. Press the + or + buttons until the time displayed on the screen is 10:30. The bread maker will start when the timer has counted down to the start time for the selected program. This step can be skipped if you want the bread maker to start working immediately.

**Note:** it is not recommended to use recipes with eggs when using the time delay function; eggs should be fresh when the program starts as the quality of the bread may be affected.

**Note:** it is also recommended to cover the yeast with a layer of flour to maintain the activity of the yeast.

10. If you choose to use the dispenser, add your fruit, seeds etc. into the dispenser, lift the lid of the bread maker and slot the dispenser into position. Please refer to the product features to see the correct orientation of the dispenser; it should be flush with the lid of the bread maker.
11. Press the 'Start/Stop' button and the program will begin.

Note: the machine's working cycle is as follows: Time delay, (if selected) → Knead → Rest → Knead → Ferment → Bake → Keep Warm → Complete.

Note: once the program begins, the kneading blade will begin stirring the ingredients intermittently for up to seven minutes; after seven minutes, it will begin stirring continuously for a short period of time.

12. If you are not using the dispenser during your selected program, but decide to add extra ingredients, a series of beeps will sound during the baking process, this is to prompt you to add extra ingredients. Simply lift the lid and add your ingredients, otherwise the bread maker will continue with the selected program.
13. Once the machine has finished baking, a beep will sound, and the bread maker will enter a 'keep warm' program for up to an hour. If you wish to remove the bread during this phase, press the 'Start/Stop' button for two seconds until you hear a beep. You can then switch the bread maker off at the socket before opening.
14. Use oven gloves to firmly grasp the bread pan, turn slightly anti-clockwise and gently lift the pan out of the machine.

Note: the bread and the bread pan will be extremely hot! Always handle with care.

15. Still wearing oven gloves or mitts, turn the bread pan upside down onto a cooling rack and gently shake until the bread falls out.
16. Check that the kneading blade is not still inside the bottom of the loaf; if it is in the loaf, use the hook to remove it; do not use your hands.

Note: if there is an interruption in electricity of less than 15 minutes, the bread maker will continue its program when the electricity is reconnected. If the electricity is disconnected for over 15 minutes, the program will need to be restarted.

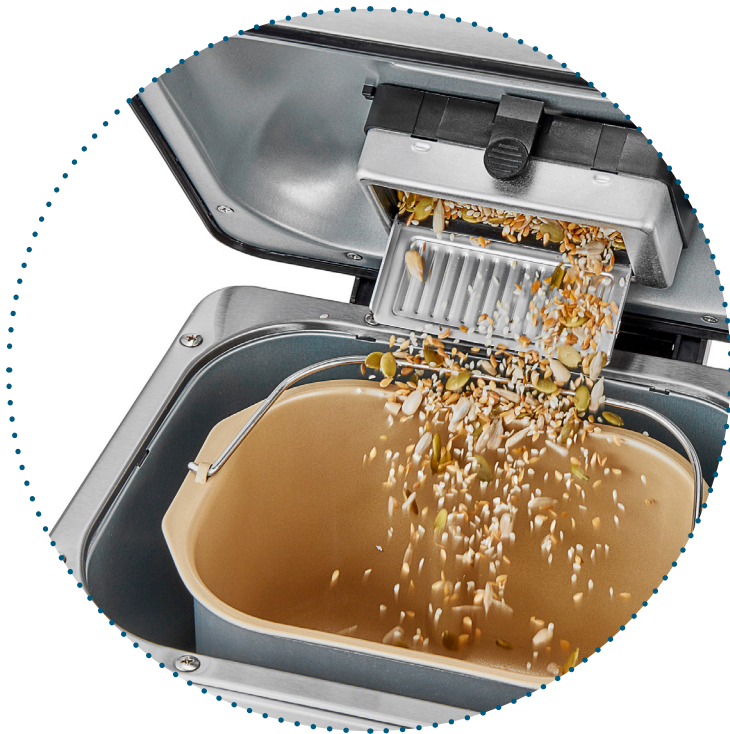
## Program Selection

<b>1. Soft Bread</b>	Kneading, rising, and baking normal bread. You may also add extra ingredients to increase or vary flavour.
<b>2. Sweet Bread</b>	Kneading, rising, and baking sweet bread. You may also add extra ingredients to increase or vary flavour.
<b>3. Natural Sourdough</b>	Kneading, rising, and baking sourdough. It is not recommended to use the timer delay when baking sourdough.
<b>4. French Bread</b>	Kneading, rising, and baking with a longer rise time. The bread baked on this setting will have a crispier crust and light texture.
<b>5. Whole Wheat</b>	Kneading, rising, and of whole wheat bread. It is not recommended to use the timer delay on this program.
<b>6. Quick Bread</b>	Kneading, rising, and baking a loaf within less time than program 1. The loaf made on this setting will be smaller with a dense texture.
<b>7. Sugar Free Bread</b>	Kneading, rising, and baking sugar free bread.
<b>8. Multigrain Bread</b>	Kneading, rising, and baking multigrain bread.
<b>9. Milky Loaf</b>	Kneading, rising, and baking milky bread. For baking a tight textured bread with a thinner crust.
<b>10. Cake</b>	For baking cakes with baking soda and baking powder.
<b>11. Raw Dough</b>	Kneading and rising without the baking. Remove the dough for making bread rolls pizza and steamed breads.
<b>12. Leaven Dough</b>	Knead and rise fermented dough.
<b>13. Jam</b>	For making jams and marmalades. Fruit must be peeled and chopped before putting them into the bread maker.
<b>14. Bake</b>	Use to bake leaven dough or a dough you have created yourself.
<b>15. Yoghurt</b>	Using a starter, you can make your own yoghurt.
<b>16. Gluten Free Bread</b>	Kneading, rising, and baking gluten free bread. You may also add extra ingredients to increase or vary flavour.
<b>17. Sticky Rice</b>	Use this program to create your own sticky rice.
<b>18. Stir Fry</b>	Use this program to toast nuts before adding them to dough.
<b>19. Ferment</b>	Make raw dough and then ferment it using this program before baking.

Note: if you find some of the bread is too sweet for your taste, you can reduce the amount of sugar used in the recipes to taste.

### Useful Tips when Making Bread

- To consistently make good bread, always use the same measuring cup and spoon for your ingredients.
- When using spoon measurements, always use the back of a knife to level off the ingredients before adding to the mixture
- It may be useful to measure the water in a measuring jug and then place on your scales to weigh in ml or g; 1 millilitre of water weighs 1 gram. It may be more accurate to weigh liquid rather than measure it.
- Always add ingredients to the bread pan in the order they appear in the recipe. Generally, the sequence of ingredients is liquids, eggs, salt, milk powders, flour and, finally, yeast. The flour should not be completely wetted from the liquid and the yeast must be placed on the dry flour, away from the salt.
- For optimum results, the water temperature should be around 40–45°C. If the temperature is too low, the bread will not rise; if it is too high, it will kill the yeast. This can affect the baking performance.



## INGREDIENTS FOR YOUR BREAD MAKER

### Yeast

Yeast is necessary to make bread rise. It produces a gas through the fermentation process, enabling the bread to rise. There are essentially three types of yeast, fresh, traditional dry active and fast action. Fast action granular yeast is used in all recipes that call for yeast. Check the expiry date on your yeast before using it; if it has passed the expiry date it may not activate during baking. It should always been stored in a air-tight container, in a cool, dry place.

**The following test can be used to determine whether your yeast is active or inactive and stale:**

1. Place half a cup of lukewarm water into a small bowl or cup.
2. Stir 1tsp of sugar into the water, then sprinkle 2 tsp of yeast over the surface.
3. Place the bowl or cup in a warm area and leave for 10 minutes undisturbed.
4. After 10 minutes, if the yeast is active, it should foam and produce a strong yeast aroma.

If this does not occur, the yeast is inactive and should be discarded and replaced with new fast action yeast.

### Water

As mentioned, it is recommended that the temperature of the water should be around 40–45°C. Different types of flours have different absorption properties, so the volume of water needs to be adjusted accordingly. If too much water is used, the dough can become sticky and the baked loaf may be hard and flat. A good bread could be half-rounded. If you think you have added too much water, add a tablespoon of flour until you have reached a suitable consistency. If the opposite occurs and your dough is too dry, add tablespoon of water and knead the dough, until it has reached a suitable consistency.

### Bread Flour

Bread flour is the most important ingredient in making good bread. It has a high gluten content and high elasticity, which keeps the bread from collapsing after rising. As the gluten content is higher than other flours, it can be used for making bigger loaves with good structure.

### Plain Flour

Plain flour does not contain baking powder, and is generally used for everyday baking.

### Whole Wheat Flour

Whole wheat flour is ground from grain. It contains wheat skin and gluten. It is heavier and more nutritious than plain flour. Bread made with whole wheat flour is normally smaller in size. It is often combined with bread flour.

## **Self-Raising Flour**

This flour contains baking powder, and is especially used for baking cakes.

## **Sugar**

Sugar is an important ingredient to enhance taste and colour of bread. It also aids the yeast. Usually white sugar is used, however, brown sugar or icing sugar may be used in certain recipes.

## **Salt**

Salt is necessary to enhance flavour and crusts. Too much salt will hinder the performance of the yeast.

## **Egg**

Egg can improve bread texture, add nutrients and help to increase the breads size. If using egg in a recipe, it must be lightly beaten prior to being added to the bread pan.

## **Butter and Oil**

Butter and oils can soften bread, and can also reduce the life of the loaf. Butter should be melted or chopped before placing in the bread pan.

## **Baking Powder**

Baking powder is used for raising breads and cakes. It does not need proving time.

## **Baking Soda**

Use in conjunction with baking powder as a raising agent. It can work better than baking powder in recipes that contain little or no acid ingredients.

## **Pre-Packaged Bread Mixes**

If using a packaged bread mix, choose one labelled for 2lb loaves, and use program 1 for Soft Bread on the bread maker. Minor adjustments may be necessary if you use a recipe not listed in this instruction manual.



## Storing Bread

Your bread made in the bread maker will not keep as commercially manufactured bread; it is best stored in a plastic food bag, with the air squeezed out, at room temperature.

## Freezing Baked Bread

Ensure the bread is cooled thoroughly before freezing. Wrap the bread in plastic wrap, place it in a plastic bag label it and then seal it. Bread may be frozen for up to six weeks. When thawing, partially open the wrapping to allow the moisture to escape gradually for best results.

## Freezing Dough

At the end of the dough program, you may remove the dough and freeze if for baking at a later time. Form the dough into the desired shape, (rolling into a ball is recommended), and immediately place in the freezer for one hour to harden. After one hour, remove from the freezer and wrap in plastic wrap, label and seal it in a plastic bag. Dough can be kept in the freezer for four weeks. Thaw the dough in the plastic bag in the fridge overnight or for several hours. Unwrap and place on a baking tray, cover and let in stand in a warm, draught free place until it has doubled in size. Bake according to the recipe.

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## RECIPES

These recipes have been written specifically for this bread maker. However, if you want to experiment, use these recipes as a guide and vary ingredients. We recommend that you change only one ingredient at a time and write down the changes you have made, so you can keep track of what works and what does not. Never overfill the bread maker.

### 1. Basic Soft White Bread

Ingredient	1lb/500g Loaf	1.6lb/750g Loaf	2.2lb/1000g Loaf
Water	2/3 cup / 160ml	1 cup / 240ml	1+1/3 cup / 310ml
Butter	2 tbsp	2 tbsp	3 tbsp
Salt	1/2 tsp	1/2 tsp	1 tsp
Sugar	1 tbsp	2 tbsp	3 tbsp
Milk Powder	2 tbsp	3 tbsp	5 tbsp
Bread Flour	2 cups / 300g	3 cups / 400g	4 cups / 500g
Yeast	1 tsp	1 tsp	1 tsp

## 2. Sweet Bread

Ingredient	1lb/500g Loaf	1.6lb/750g Loaf	2.2lb/1000g Loaf
Water	2/3 cup / 160ml	1 cup / 240ml	1+1/3 cup / 310ml
Butter	2 tbsp	2 tbsp	3 tbsp
Salt	1/2 tsp	1/2 tsp	1/2 tsp
Sugar	4 tbsp	6 tbsp	6 tbsp
Milk Powder	2 tbsp	3 tbsp	4 tbsp
Bread Flour	2 cups / 300g	3 cups / 400g	4 cups / 500g
Yeast	1 tsp	1 tsp	1 tsp

## 3. Natural Sourdough

Ingredient	1lb/500g Loaf	1.6lb/750g Loaf	2.2lb/1000g Loaf
Water	2/3 cup / 160ml	7/8 cup / 200ml	1 cup / 240ml
Butter	1 tbsp	1 tbsp	2 tbsp
Salt	1/2 tsp	3/4 tsp	1 tsp
Sugar	1 tbsp	1 tbsp	2 tbsp
Milk Powder	2 tbsp	3 tbsp	4 tbsp
Bread Flour	2 cups / 275g	2+3/4 cups / 350g	3 cups / 400g
Yeast	1/3 tsp	1/3 tsp	1/3 tsp

## 4. French Bread

Ingredient	1lb/500g Loaf	1.6lb/750g Loaf	2.2lb/1000g Loaf
Water	7/8 cup / 200ml	1 cup / 260ml	1+1/3 cup / 320ml
Butter	2 tbsp	2 tbsp	3 tbsp
Salt	1/2 tsp	1/2 tsp	1/2 tsp
Milk Powder	2 tbsp	3 tbsp	4 tbsp
Bread Flour	2 cups / 300g	3 cups / 400g	4 cups / 500g
Yeast	1 tsp	1 tsp	1+1/4 tsp

## 5. Whole Wheat Bread

Ingredient	1lb/500g Loaf	1.6lb/750g Loaf	2.2lb/1000g Loaf
Water	7/8 cup / 210ml	1 + 1/8 cup / 280ml	1 + 1/2 cup / 340ml
Butter	2 tbsp	2 tbsp	3 tbsp
Salt	1/2 tsp	1 tsp	1 + 1/2 tsp
Sugar	2 tbsp	3 tbsp	4 tbsp
Whole Wheat Flour	1 cup / 150g	1 + 1/2 cups / 200g	2 cups / 250g
Bread Flour	1 cup / 150g	1 + 1/2 cups / 200g	2 cups / 250g
Yeast	1 tsp	1 + 1/4 tsp	1 + 1/2 tsp

## 6. Quick Bread

Ingredient	1lb/500g Loaf	1.6lb/750g Loaf	2.2lb/1000g Loaf
Water	3/4 cup / 180ml	1 cup / 240ml	1 + 1/4 cup / 300ml
Butter	2 tbsp	2 tbsp	3 tbsp
Salt	1/2 tsp	1/2 tsp	1/2 tsp
Sugar	2 tbsp	3 tbsp	4 tbsp
Milk Powder	2 tbsp	3 tbsp	4 tbsp
Bread Flour	2 cups / 280g	2 + 3/4 cups / 375g	3 + 1/2 cups / 450g
Yeast	2 tsp	3 tsp	4 tsp

## 7. Sugar Free Bread

Ingredient	1lb/500g Loaf	1.6lb/750g Loaf	2.2lb/1000g Loaf
Water	1/2 cup / 120ml	3/4 cup / 180ml	1 cup / 240ml
Butter	2 tbsp	2 tbsp	3 tbsp
Salt	3/4 tsp	1 tsp	1 + 1/4 tsp
Egg	1	1	1
Milk Powder	2 tbsp	3 tbsp	4 tbsp
Bread Flour	2 cups / 280g	2 + 3/4 cups / 375g	3 + 1/2 cups / 450g
Yeast	1 tsp	1 tsp	1 tsp
Xylitol	3 tbsp	4 tbsp	5 tbsp

## 8. Multigrain Bread

Ingredient	1lb/500g Loaf	1.6lb/750g Loaf	2.2lb/1000g Loaf
Water	1/2 cup / 120ml	3/4 cup / 170ml	7/8 cup / 210ml
Butter	2 tbsp	2 tbsp	3 tbsp
Salt	1/2 tsp	3/4 tsp	1 tsp
Egg	1	1	1
Whole Wheat Flour	1/3 cup / 50g	1/2 cup / 75g	2/3 cup / 100g
Bread Flour	1 + 1/4 cups / 200g	1 + 1/2 cups / 250g	1 + 7/8 cups / 300g
Yeast	1 tsp	1 tsp	1 tsp
Oatmeal	1/3 cup / 50g	1/2 cup / 75g	2/3 cup / 100g

## 9. Milky Loaf

Ingredient	1lb/500g Loaf	1.6lb/750g Loaf	2.2lb/1000g Loaf
Milk	1/2 cup / 120ml	3/4 cup / 180ml	1 cup / 240ml
Butter	2 tbsp	2 tbsp	3 tbsp
Salt	1/2 tsp	3/4 tsp	1 tsp
Egg	1	1	1
Sugar	2 tbsp	3 tbsp	4 tbsp
Bread Flour	2 cups / 280g	2 + 3/4 cups / 375g	3 + 1/2 cups / 450g
Yeast	1 tsp	1 tsp	1 tsp
Milk Powder	2 tbsp	3 tbsp	4 tbsp

## 10. Cake

Ingredient	Quantity
Egg	4
Butter	3.5oz / 100g
Sugar	5.3oz / 150g
Plain Flour	13.4oz / 380g
Salt	1 tsp
Baking Soda	2/3 cups / 3.5g
Baking Powder	4 tsp / 14g

This recipe will make a basic sponge cake. The eggs should be beaten before placing in the bread pan. The 'Bake' program (14) can also be used for baking cakes.

## 11. Dough

Ingredient	Quantity
Water	1 cup / 240ml
Butter	2 tbsp
Egg	2
Salt	1 tsp
Sugar	1 tbsp
Bread Flour	4 cups / 500g

## 12. Leaven Dough

Ingredient	Quantity
Water	1 cup / 240ml
Butter	2 tbsp
Salt	1 + 1/2 tsp
Sugar	1 tbsp
Bread Flour	3 cups / 400g
Yeast	1 + 1/2 tsp

## 13. Jam or Marmalade

Ingredient	Quantity
Chopped Strawberries or Chopped Orange	21 oz / 600g
Sugar	300g
Pectin Powder	1 + 1/2 tsp
Sugar	2 tsp

## 14. Bake

Place pre-made dough or home-made cake mixtures in the bread pan and, select program 14 and press start.

## 15. Yoghurt

Ingredient	Quantity
Milk	1 + 1/2 cup / 350ml
Yoghurt	1/2 cup / 50ml
Sugar	3 tbsp

## 16. Gluten Free Bread

Ingredient	1lb/500g Loaf	1.6lb/750g Loaf	2.2lb/1000g Loaf
Water	1/2 cup / 120ml	3/4 cup / 180ml	1 cup / 240ml
Butter	2 tbsp	2 + 1/2 tbsp	3 tbsp
Salt	1/2 tsp	1 tsp	1 + 1/2 tsp
Sugar	2 + 1/2 tbsp	3 tbsp	3 + 1/2 tbsp
Gluten Free Flour	1 cup / 140g	1 + 1/3 cups / 210g	1 + 3/4 cups / 280g
Yeast	1 tsp	1 tsp	5 tsp
Cornflour	1 cup / 140g	1 + 1/3 cups / 210g	1 + 3/4 cups / 280g

## 17. Sticky Rice

Ingredient	Quantity
Glutinous Rice	250g
Water or Milk	275ml

This function is mainly to stir fry peanuts, soybeans, almonds and other nuts. According to the amount of dry fruits, set the appropriate time. You can use by yourself.

### Tips:

1. Glutinous rice should be immerse into water more than 30 minutes.
2. According to individual taste, you can increase sugar, nuts etc.

Create your own sticky rice by soaking the rice in water for at least 30 minutes before placing into the bread pan. You can add your ingredients of choice, such as sugar and nuts.

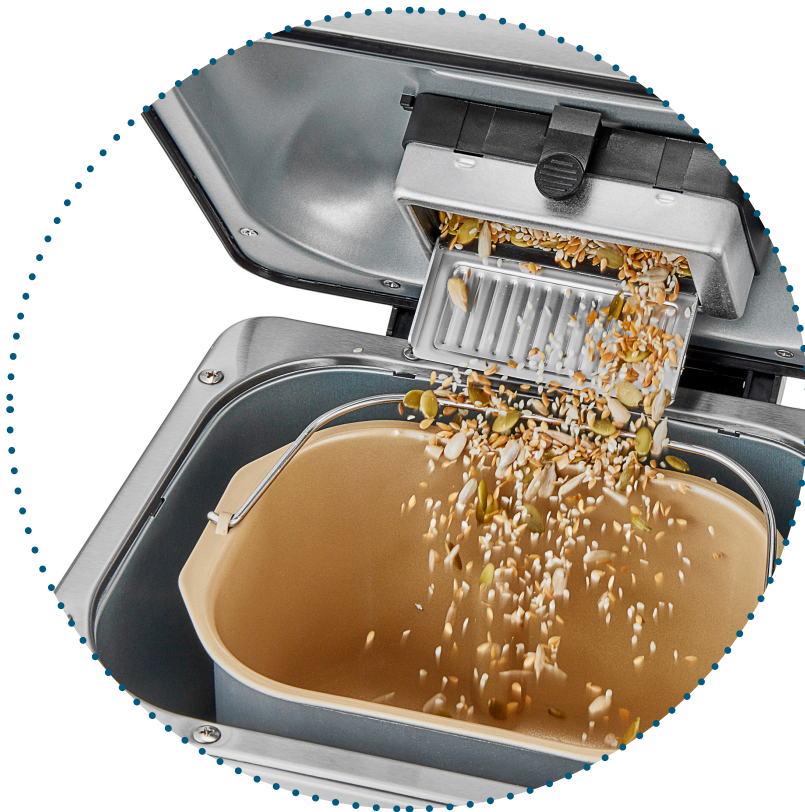
### 18. Stir Fry

Use the stir fry program to toast nuts and seeds. Adjust the time of the program accordingly as some nuts and seeds can burn if heated for too long.

<b>Peanut</b>	<b>Soybean</b>
500g	400g
30 Minutes	30 Minutes

### 19. Ferment

Put your bread making skills into practice by using the ferment program for your dough, and then bake it using program 14.



## CARE AND MAINTENANCE

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly must be performed by a qualified appliance repair technician.

### Cleaning

Always unplug the unit and allow it to cool completely before cleaning. Never use vinegar, bleach or other harsh chemicals to clean your bread maker.

1. Unplug and allow to cool before cleaning.
2. Bread pan and kneading blade; remove bread pan from inside the baking chamber and remove the kneading blade from the bread pan. Wash the bread pan inside and out and kneading pan with warm soapy water. If the kneading blade is stuck on the driving shaft, fill the bread pan with warm soapy water and leave to stand for 30 minutes until loosened. Do not use excessive force. Both components are not dishwasher safe. Do not use steel wool, abrasive cleaners or metal utensils on the bread pan or kneading blade as they will damage the non-stick surface. Normal wear is to be expected. The non-stick colour may discolour over time and in no way affects performance.
3. Exterior; clean the exterior of the bread maker with a damp cloth and plastic scouring pad if necessary. Do not rub too hard as it may scratch the surface.
4. Interior; wipe the inside of the baking chamber with a damp cloth or plastic scouring pad if necessary. Do not rub too hard as it may scratch the surface. Never pour solvents, water or cleaning solutions in the baking chamber.
5. Glass lid; to clean the glass display window, use a glass cleaner or mild detergent on a damp cloth. Do not use abrasive cleaner or pads as they may damage the glass.
6. Ensure all removable parts have been thoroughly washed and dried before storing.


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## STORAGE

All removable parts should be thoroughly cleaned and dried before storing.

Reassemble the unit so that the kneading blade is inside the bread pan and place the bread pan inside the baking chamber.

Always ensure the inside of the baking chamber and the bread pan are thoroughly dry before storing the bread maker with the lid closed.



## TROUBLESHOOTING

The bread maker works at its optimum in ambient temperatures. It will not work well in cold or hot rooms. The screen on the bread maker will provide you with the information you need during the bread making process, but in the unlikely event that you notice an error message, here are some points to consider:

Message	Reason	Solution
HHH	The temperature inside the baking chamber is too high	Stop the program, open the lid and allow to cool for 20–30 minutes
LLL	The temperature inside the baking chamber is too low	Stop the program, open the lid and allow to rest and reset for 20–30 minutes
EEO	The temperature has become disconnected	Stop the program, switch off the bread maker and seek advice from a qualified electrician



Problem	Reason	Solution
Smoke is coming out of the vents and baking chamber	The ingredients have stuck to the outside of the bread pan or inside the baking chamber	Stop the program, unplug the bread maker and allow to cool. Clean the outside of the pan and the chamber thoroughly
The bread sinks in the middle and the bottom is moist	The bread has been left too long in the bread pan after the end of the keep warm process	Remove the bread from the bread pan before the end of the keep warm process
The bread emits an unusual aroma	Stale ingredients or too much yeast may have been used	Always use fresh ingredients and accurate measurements
It is difficult to remove the bread from the pan	The bottom of the loaf is stuck to the kneading blade	Keep the kneading blade and shaft clean and grease before each use if necessary
The ingredients have not mixed well	Incorrect program setting The lid was opened too often during the program. The bread maker lost power during the program. The kneading blade did not rotate properly	Select a more appropriate setting. Keep opening the lid to an absolute minimum during baking. Check the kneading blade is not obstructed. If the blade cannot turn, see advice from a qualified electrician.
The bread rises too fast	Too much yeast Too much flour Not enough salt	Ensure ingredients are measured correctly and adjust if necessary
The bread does not rise	Not enough yeast Old or stale yeast Water is too hot. The yeast has come into contact with the liquid. Not the correct type of flour, or old flour Too much or not enough liquid Not enough sugar	Ensure ingredients are measured correctly and adjust if necessary. Use fresh and in-date ingredients. Reduce the amount of total ingredients. Do not allow the yeast to come into contact with liquid
The bread is lumpy and heavy	Too much flour or not enough liquid Not enough yeast, sugar, or salt Old or stale flour Too much liquid	Ensure ingredients are measured correctly and adjust if necessary. Reduce the amount of liquid
The bread is not baked in the centre	Too much or not enough liquid Humidity is too high	Ensure ingredients are measured correctly and adjust if necessary. Reduce the amount of liquid
Mushroom-like unbaked surface	The bread is too big for the pan. Too much flour Too much yeast or sugar	Ensure ingredients are measured correctly and adjust if necessary. Reduce the amount of liquid

## PLUG WIRING

**THESE SAFETY INSTRUCTIONS SHOULD BE READ CAREFULLY AND KEPT IN SAFE PLACE FOR FUTURE REFERENCE.**

This appliance is fitted with a plug that complies with BS 1363. Only high quality 13A (square pin) plugs that comply with this standard should be fitted.

Wires are coloured as follows:

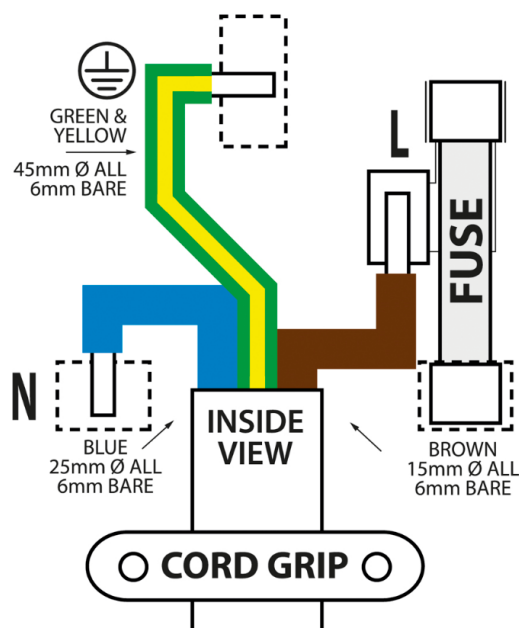
**Brown – Live**

**Blue – Neutral**

**Yellow & Green – Earth**

If the appliance is fitted with a 2-core cable it is double insulated and will not have the yellow and green earth wire.

**IT IS ESSENTIAL THAT WIRES ARE ATTACHED ONLY TO THEIR DESIGNATED POSITIONS IN THE PLUG**



**Fuses must be replaced with the same rating as the original; please refer to the fuse rating stated on the plug for this information. Only genuine fuses compliant with BS 1362 should be used.**

## GUARANTEE IMPORTANT

Please do not return this product without first emailing our Customer Services at:

[care@cooksprofessional.co.uk](mailto:care@cooksprofessional.co.uk)

Thank you for purchasing this product, which has been made to demanding high quality standards and is guaranteed for domestic use against manufacturing faults for a period of 12 months from the date of purchase.

This guarantee does not affect your statutory rights. If your product fails due to a defect in material or workmanship during this period, please return it to the place of purchase. Normal wear and tear is not covered under the guarantee. Any guarantee is invalid if the product has been misused or subject to neglect or an attempted repair other than by our own service centre. Due to continuous product improvement, we reserve the right to change the product specification without prior notice.

## EXTENDED 2 YEAR WARRANTY

**WHEN YOU BUY DIRECT FROM THE COOKS PROFESSIONAL WEBSITE YOUR FREE 2 YEAR WARRANTY IS AUTOMATICALLY APPLIED UPON PURCHASE.**

If you purchased your product through a different retailer you can register your product for an extended 2-year warranty by visiting our website [www.cooksprofessional.co.uk/extended-warranty](http://www.cooksprofessional.co.uk/extended-warranty). The product must be registered, along with your contact information, within 14 days of purchase.

For full terms and conditions please visit our website.

E-mail: [care@cooksprofessional.co.uk](mailto:care@cooksprofessional.co.uk)

Please retain for future reference.  
Colours and contents may vary.

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice.

Please note that all products with the symbol below must be recycled.



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**EU Responsible Person**  
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11317 Tallinn, Estonia  
[hello@eucompliancepartner.com](mailto:hello@eucompliancepartner.com)  
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# COOKS PROFESSIONAL 'HELP CENTRE'

Welcome to the Cooks Professional 'Product Help' resource centre!

Visit the Cooks Professional website and search for the product you need help with. At the bottom of the product page you'll find the 'Product Help' section.

Here, you'll find all the resources you need to make the most of your Cooks Professional products. Our online 'Product Help' resources are continually being updated with the latest product manuals, 'How to Use' and 'Hints & Tips' videos. Whether you're a first-time user or a seasoned cook, we have something for everyone.

**Product Help**

Looking for more information? Please [read our FAQs](#) or [get in touch](#).

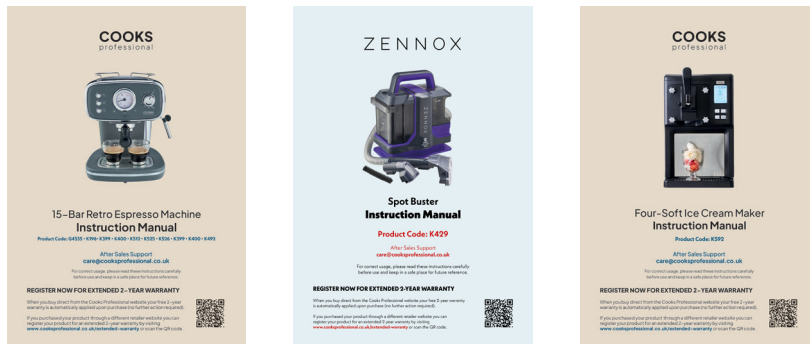
[Download User Guide \(PDF\)](#)

Help videos:

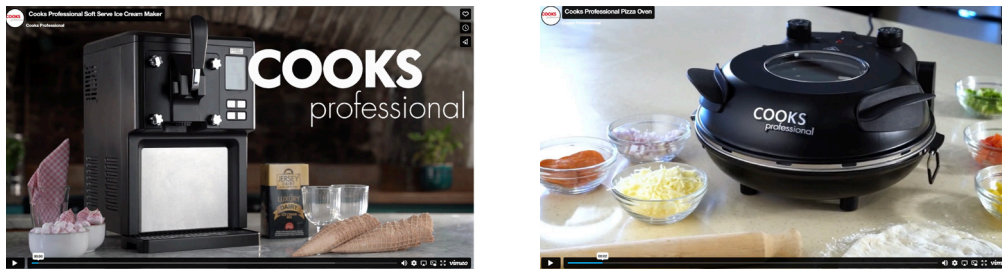
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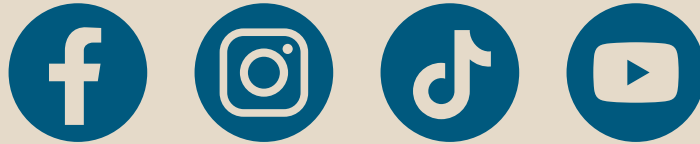


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**Bread Maker with Seed Dispenser  
G3271 Instruction Manual**

For correct usage, please read these instructions carefully  
before use and keep in a safe place for future reference.