

Goodmans *Cuisine*



Goodmans GHB174

Breadmaker

User guide

Safety instructions



Read all the safety instructions before first use of your Breadmaker GHB174.

Power source

You should only plug your breadmaker into a 230V to 240V AC, 50Hz supply.

Using your breadmaker

- The breadmaker is for household use only and must not be used outside.
- Do not immerse the electrical cord, plug or the breadmaker in water or other liquid.
- Use the breadmaker only on heat-resistant surfaces.
- Make sure the breadmaker is not exposed to direct sunlight.
- When in use, at least 2 inches clearance must be provided on all sides of the breadmaker.
- Do not use the breadmaker near a source of heat or on an unstable surface.
- Close supervision is necessary when used near children.
- Do not cover the breadmaker when in use.
- Do not open the lid during operation.
- Unplug the breadmaker when not in use and allow to cool before handling or cleaning any parts.
- Do not use attachments or accessories not recommended by the manufacturer.
- Do not dent or damage the bread pan. The breadmaker will not operate properly if damaged.
- Do not use the breadmaker with a damaged cord or plug or after the appliance has malfunctioned or has been damaged. Return to the nearest authorised service centre for repair.

Servicing

- There are no user serviceable parts in your breadmaker.
- Consult your dealer if you are ever in doubt about the installation, operation or safety of your breadmaker.

Electrical information

Make sure that the voltage of your electricity supply is the same as that indicated on the rating plate. This appliance may be fitted with a non-rewireable plug. If you need to change the fuse in a non-rewireable plug, the fuse cover must be refitted. If the fuse cover is lost or damaged, the plug must not be used until a replacement is obtained (available from the appliance manufacturer). It is important that the colour of the replacement fuse cover corresponds with the colour marking on the base of the plug.

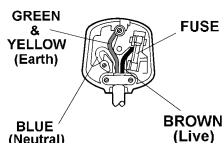
If the plug has to be changed because it is not suitable for your socket, or becomes damaged, it should be removed and an appropriate plug fitted following the wiring instructions below. The plug removed must be disposed of safely as insertion into a mains socket is likely to cause an electrical hazard.

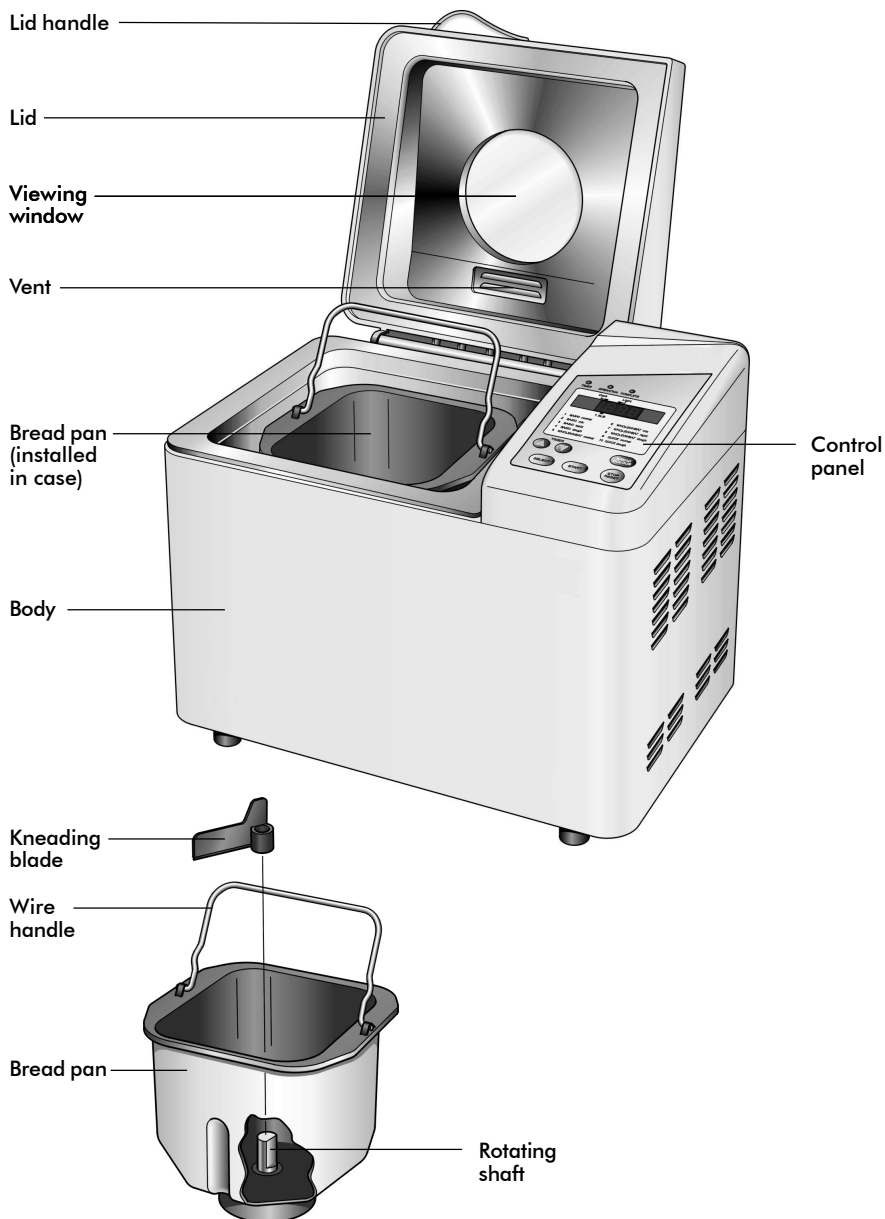
If a 13 Amp (BS1363) plug is used, a 13 Amp fuse (BS1362) must be fitted, or if any other type of plug is used a 13 Amp fuse must be fitted, either in the plug, adaptor or on the distribution board.

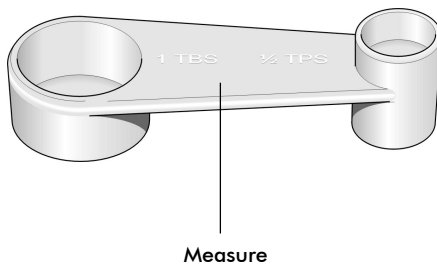
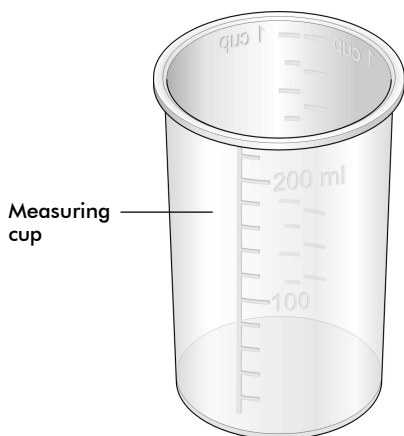
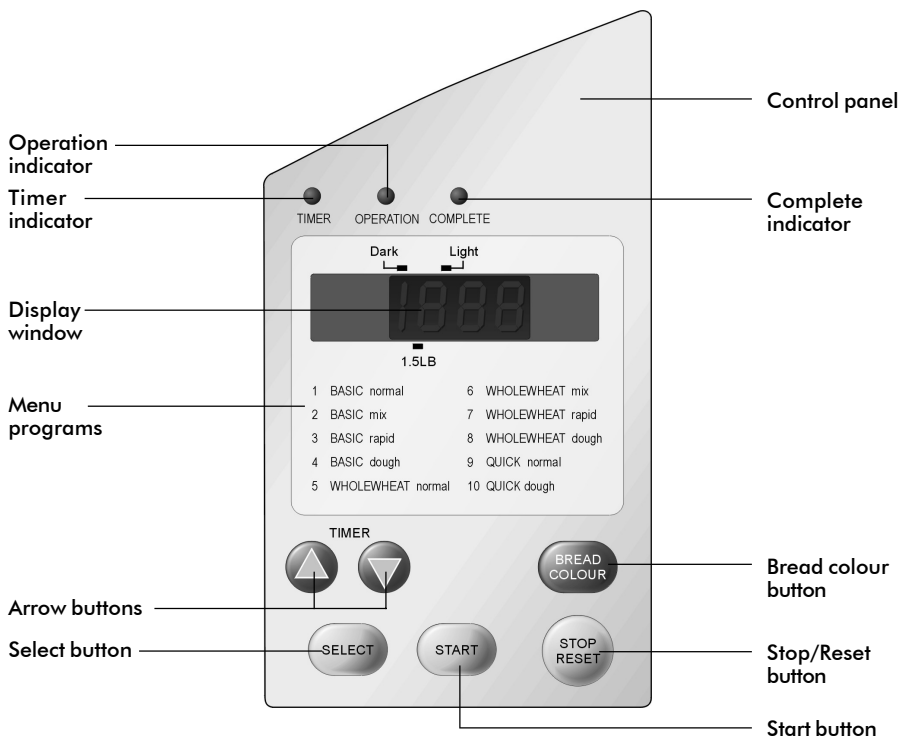
Important: This appliance must be earthed

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:-

- The blue wire must be connected to the terminal marked with the letter N or coloured black.
- The brown wire must be connected to the terminal marked with the letter L or coloured red.
- The green/yellow wire must be connected to the terminal marked with the letter E or coloured green.







Getting started

Remove your Goodmans GHB174 carefully from the box. You may wish to store the packaging for future use.

In the box

Inside your breadmaker package you should have:

- Breadmaker (including bread pan and kneading blade)
- Measuring cup
- Measure
- User guide
- Recipe book

Read these instructions before use.

Cleaning

Before using your breadmaker for the first time, wash the inside of the bread pan and the kneading blade with hot, soapy water; rinse and dry thoroughly. Using a damp cloth or sponge, wipe the exterior of the bread pan, the inside of the lid and the exterior of the breadmaker.

Also wash the measure and measuring cup with hot, soapy water; rinse and dry thoroughly.

Measuring the ingredients

Use only fresh ingredients. Check the expiry dates, yeast that has expired will produce unsatisfactory results. Measure ingredients accurately, using a measuring cup.

A measure and measuring cup are provided to measure the flour ingredients properly. For best results, all ingredients (except liquids) should be at room temperature.

Switching on Mains power

Connect the 3-pin mains plug into the mains socket and switch on.

Please Note

When not in use, disconnect the 3-pin plug from the mains power supply.

Auto-lock feature

This unit has an auto-lock feature which stops all buttons except the STOP/RESET button from working whilst the unit is in operation.

Using the breadmaker

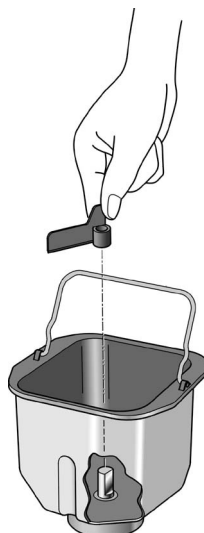
Baking a loaf of bread

To bake a loaf of bread using one of the standard settings.

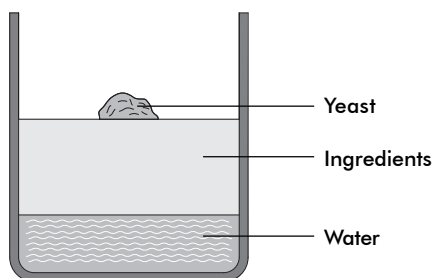
Open the lid and remove the bread pan by holding both sides of the handle and turning anti-clockwise.



Remove any crumbs that may be on the drive shaft. Position the kneading blade on the drive shaft as shown. If the blade is not securely positioned, the ingredients will not be mixed or kneaded properly.



Place all ingredients in the bread pan (refer to the breadmaker recipe book). Make sure you do not leave out any ingredients.



All ingredients should be at room temperature (70-80°F/21-27°C).

Please Note

When the room temperature is under 65°F/18°C, use lukewarm water (about 100-110°F/38-43°C) to assist the yeast fermentation.

Always place the ingredients into the bread pan in the order listed in the recipe.

Always measure and add the water or other liquids, first, except where otherwise directed.

Then add salt, flour and other dry ingredients, except the yeast.

Add the yeast last to keep it dormant. It is very important to keep the yeast dry and away from the salt, especially when using the timer. When using the timer, (see 'Using the timer'), make a small 'well' in the mound of flour to pour the dry yeast into.

Do not let the yeast come into contact with the salt or water prior to mixing. Contact with the salt or water will adversely affect the yeast resulting in the dough not rising properly.

(The water will activate the yeast before the ingredients are properly mixed and kneaded).

Wipe water or other spills from the outside of the bread pan.

Place the bread pan in the breadmaker. To lock the bread pan in position, turn the bread pan clockwise. Make sure the bread pan has been locked securely in the breadmaker to ensure proper mixing and kneading.



Close the lid slowly.

Plug the unit into the mains socket and switch on at the socket.



To select the required setting, press the **Select** button. Each time the button is pressed you will hear a beep and the number of settings will advance through the list.

The following settings are available and appear in the breadmaker recipe book (see Programme at the bottom of each page).

Setting	Programme
1	BASIC normal
2	BASIC mix
3	BASIC rapid
4	BASIC dough
5	WHOLEWHEAT normal
6	WHOLEWHEAT mix
7	WHOLEWHEAT rapid
8	WHOLEWHEAT dough
9	QUICK normal
10	QUICK dough

BREAD COLOUR
Select the colour of bread required (Dark or Light) using the **Bread colour** button.

START
Press the **Start** button.

The read-out on the display will begin counting down.

Please Note

START
If you are using setting '9' you will need to press the **Start** button twice.

The consistency of the dough can be checked by stopping the breadmaker while it is mixing (in the first 7 minutes). Dough should appear pliable and elastic. If too dry, add water one tablespoon at a time. If dough is too moist, add flour.

The beeper will sound to indicate when the bread is baked.

Important

Steam may escape when the lid is opened. Use oven gloves to open the lid to avoid burns.

Please Note

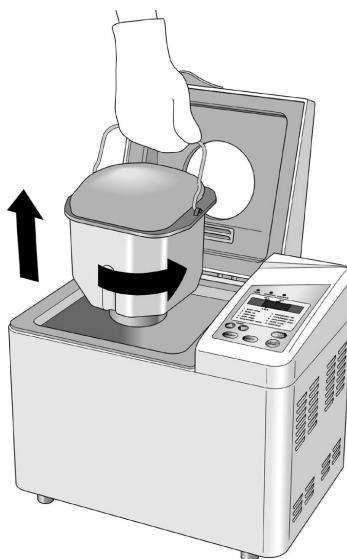
STOP RESET
The breadmaker has a 1 hour warm function. If you do not open the lid or press the **Stop/Reset** button after baking, the bread will remain warm for up to 1 hour. Remove the bread from the bread pan as soon as possible after the 1 hour period, if left in the bread pan the crust will become soggy.

STOP RESET
When the beeping stops, press the **Stop/Reset** button and carefully open the lid of the breadmaker.

Please Note

STOP RESET
For the Stop/Reset button to activate, hold down the **Stop/Reset** button for a full 2 to 3 seconds.

Remove the bread pan using oven gloves, lift the handle and grasp with both hands. Turn the bread pan anti-clockwise to "unlock" and lift the bread pan out of the breadmaker.

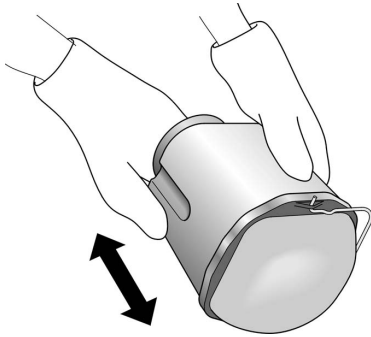


Place the bread pan on a heat-proof surface.

Important

The bread pan, kneading blade, drive shaft and bread will be very hot.

Using oven gloves turn the bread pan upside down and gently shake it to release the bread. Place the bread on a wire rack to allow the steam to escape and the bread to cool.

**Please Note**

If the bread cannot be easily removed, using an oven glove, turn the drive shaft on the bottom of the bread pan in both directions to loosen the bread.

If the kneading blade comes out with the bread, use a plastic or wooden utensil to remove it from the bread.

Using the timer

The breadmaker is equipped with a timer to enable baking to start at a predetermined time. To use the timer, follow the instructions 'To bake a loaf of bread using one of the standard settings' upto and including Step 5. Set the timer as follows:

Press ▲ to select the time (in hours and minutes) until the bread will be required. The time advances in 1-minute increments. If you hold down either button, the numbers advance quickly. If you go past the desired hours and minutes, simply press ▼ to go backwards in 1-minute increments.

Example:

If the time is now 8:00 PM and you want the bread to be ready at 7.00 AM, that is 11 hours from now, press ▲ until 11:00 appears on the display, and then press the **Start** button.

A yellow oval button with the word "START" in black capital letters.

Press the **Start** button. The timer indicator on the panel will light up and the time will begin counting down. The breadmaker will automatically start mixing at precisely the right moment and you will have hot, baked bread at the selected time.

A yellow oval button with the word "START" in black capital letters.

If you forget to press the Start button, the timer will not work.

If you are using the breadmaker in hot or humid weather with a preset time greater than 2 hours, there is a danger of the bread rising too quickly. To prevent this, reduce the liquid by one or two tablespoons, increase the salt 1/8 to 1/4 teaspoons and reduce the sugar by up to a 1/2.

Important

Do not use fresh milk, eggs or fruit and vegetable purees when using the timer as they could spoil.

Always add carefully-measured ingredients in the correct sequence: liquids, salt, dry ingredients and yeast. The yeast must always be kept away from the liquid and the salt when using the timer.

Caring for your breadmaker

Important

Before you do any of the following, make sure the breadmaker is unplugged from the mains supply.

Cleaning

Bread pan

Wipe the bread pan with a damp cloth, then dry thoroughly.

Important

To prevent damage to the non-stick coating of the bread pan do not use metal utensils.

Avoid using any cleaning agent other than washing up liquid.

Do not use steel wool or other abrasive materials.

Do not wash the removable parts in the dishwasher.

Do not immerse the bread pan in water.

Shaft

Wipe the shaft with a soft cloth or sponge to prevent damage to the seal packing.

Allow to dry before storing the bread pan inside the breadmaker.

Exterior

Wipe the exterior with a damp cloth.

Do not immerse in water or splash with water.

Interior

After use, allow to cool and wipe out any crumbs or flour from the interior with a damp cloth. A damp, small soft brush may also be used.

Kneading blade

Wash the kneading blade with a soft cloth or sponge, and let dry. If necessary, immerse in water for a while and clean with a soft toothbrush. Dry thoroughly. The kneading blade should be removed and cleaned after use. If you cannot remove the blade, fill the bread pan with hot soapy water until the kneading blade is covered and leave until the water cools then try again.

Storing

Ensure the breadmaker is completely cooled before storing.

All removable parts should be thoroughly cleaned and dried.

Store the breadmaker with the lid closed.

Help and advice

The breadmaker does not work

Make sure it is plugged into the mains supply and switched on.

Problems you may encounter while making bread

Dough does not rise enough

- Liquids are too hot (above 105°F/40°C).
- Inactive yeast or not enough yeast.
- Ingredients are too cold.
- Too much salt.

Bread flops over sides of bread pan

- Too much dough.
- Bread has over risen (reduce amount of yeast slightly).
- Not enough sugar.

Crust pale in colour

- Not enough sugar.

Bread does not keep well

- The bread should last up to 5 days if stored in the refrigerator.

Loaves spread out or lose shape instead of rising

- Dough too soft.

Bread falls during bake cycle

- Bread over risen (reduce amount of yeast slightly).

Bread has coarse texture; crumbly

- Bread over risen (reduce amount of yeast slightly).

Bread has unusual aroma

- Stale ingredients used.
- Too much yeast.

Sticky bread which slices unevenly

- Always use a serrated bread knife.
- Allow bread to cool longer before slicing.

Bread shape and height varies in each use

- Ensure accurate measurement of ingredients.
- Room temperature and length of the timer cycle not constant.

The kneading blade comes out with the bread

- This is not a fault as the kneading blade is detachable. Use a non-metallic utensil to remove it.

Caution

The kneading blade will be hot.

The bread has a floured corner

- Sometimes flour in the corner of the bread pan may not have been completely kneaded into the dough. Scrape it off with a knife.

If the breadmaker still does not work properly refer to your authorised service agent.

Guarantee

This Goodmans product is guaranteed for twelve months from the date of original purchase. If any defect arises due to faulty materials or workmanship, the unit will either be replaced, a refund given or repaired free of charge (where possible) during this period, by the dealer from whom you purchased the unit.

The guarantee is subject to the following provisions:

- The guarantee is only valid within the boundaries of the country of purchase.
- The product must be correctly installed and operated in accordance with the instructions contained in this manual.
- It must be used solely for domestic purposes.
- The guarantee will be rendered invalid if the product is re-sold or has been damaged by inexperienced repair.
- The manufacturer disclaims any liability for incidental or consequential damages.
- The guarantee is in addition to, and does not diminish, your statutory or legal rights.

Technical specifications

Power source	230V AC 50 Hz
Power consumption	600w Max
Dimensions	350 x 280 x 230mm
Net weight	6.1Kg

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