

TOWER®

over 100 YEARS of quality

T11003

2lb Digital Bread Maker



3 YEAR
GUARANTEE



GREAT BRITISH
DESIGN SINCE 1912

SAFETY AND INSTRUCTION MANUAL
PLEASE READ CAREFULLY

*Subject to registering your Extended Guarantee online at www.towerhousewares.co.uk.



Towerbrand

GREAT BRITISH DESIGN, INNOVATION
AND EXCELLENCE SINCE 1912

Since the turn of the 20th century, Tower has been designing, developing and manufacturing housewares and small appliances used by millions of households throughout the UK and beyond. During the 1960s, the rise in popularity of pressure cooking saw Tower become the UK's largest producer of pressure cookers, right through into the late 1980s. In recent years the Tower brand has been reborn with an exciting and varied range of housewares and electrical appliances that have quickly reinstated the brand's richly deserved status as a household name.

TOWER

Visit

www.towerhousewares.co.uk

for more fantastic products.

Thank you for purchasing this appliance from the Tower range.

Please read this manual carefully **BEFORE** using the appliance for your own safety.

It has been designed to provide many years of trouble-free use.

There are many benefits to using the Tower Digital Bread Maker:

- Choice of light, medium or dark crust.
- Automatic 1 hour keep warm function.
- 13 hour timer with LED display.
- Non-stick pan and kneading blade.
- Viewing window to allow you to check on your bread without opening the lid and disturbing the baking process.
- Includes a Quick program function to make baking bread quicker and easier than ever.
- 12 digital programs including a gluten free option.
- 2 loaf sizes available.

Contents:

1. **Specifications**
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See back page for Customer Service Information.

Call us first, we can help.

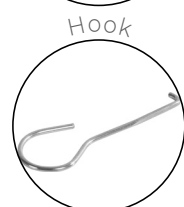
With advice, spares and returns.

Visit our website: **Call: +44 (0)333 220 6066**
towerhousewares.co.uk (8.30am to 6.00pm Monday-Friday)

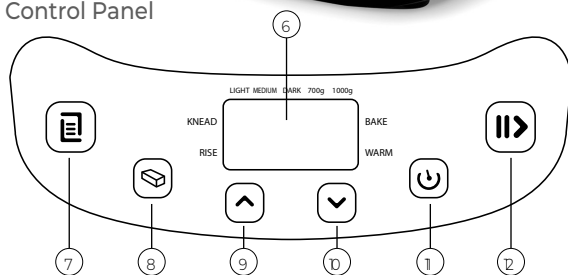
1 - Specifications:

This box contains:

Instruction Manual
Paddle
Measuring cup
Measuring spoon
Hook



Control Panel



Structure of your appliance:

- | | | |
|-----------------------|----------------|----------------|
| 1. Lid | 5. Drive Shaft | 9. Time + |
| 2. Inspection Window | 6. LED Display | 10. Time - |
| 3. Control Panel | 7. Menu | 11. Colour |
| 4. Bread Pan (inside) | 8. Loaf Size | 12. Start/Stop |

2 - Technical Data:

Description: Digital Bread Maker
Model: T11003
Rated Voltage: 220V-240V ~ 50Hz
Power Consumption: 550 Watts

Documentation

We declare that this product conforms to the following product legislation in accordance with the following directive(s):

2014/30/EU	Electromagnetic Compatibility Directive.
2014/35/EU	Low Voltage Directive.
2011/65/EU	Restriction of Hazardous Substances Directive.
1935/2004/EC	Materials & Articles in Contact With Food (LFGB section 30 & 31).
2009/125/EC	Eco-Design of Energy Related Products.

RK Wholesale LTD Quality Assurance, United Kingdom.

Should you encounter problems or require a replacement part, contact the Tower Customer Support Team: **+44 (0) 333 220 6066**.

Some spare parts may be ordered from the Tower website.
Your warranty becomes void should you decide to use non Tower spare parts.
Spare parts can be purchased from **www.towerhousewares.co.uk**

Guarantee for spare parts:

The spares and accessories are guaranteed for 1 year from date of purchase.
The main body and housing are guaranteed for the extended free warranty subject to registration.
If any defect arises due to faulty materials or workmanship, the faulty products must be returned to the place of purchase within 12 months from the date of purchase. Refund or replacement is at the discretion of the retailer.

3 - Important Safety Information:

Please read these notes carefully BEFORE using your Tower appliance

- Check that the voltage of the main circuit corresponds with the rating of the appliance before operating.
- Please ensure that the appliance is used on a stable, level, and heat resistant surface.
- DO NOT immerse cords, plugs or any part of the appliance in water or any other liquid.
- DO NOT leave the appliance unattended while it is operating.
- Close supervision is necessary when any appliance is used by or near children or pets.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities 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.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.
- Take care when any appliance is used near pets.
- Switch off at the wall socket then remove the plug from the socket when not in use or before cleaning.
- Switch off and unplug before fitting or removing tools/ attachments, after use and before cleaning.
- Keep the appliance and its power cord out of reach of children younger than 8 years old.

- If the supply cord or appliance is damaged, stop using the appliance immediately and seek advice from the manufacturer or its service agent or a similarly qualified person.
- DO NOT let the cord hang over the edge of a table or counter or let it come into contact with any hot surfaces.
- Do not carry the appliance by the power cord.
- The use of accessory attachments is not recommended by the appliance manufacturer apart from those supplied with this product. DO NOT use extension cords with the appliance.
- DO NOT pull the plug out by the cord as this may damage the plug and/or the cable.
- DO NOT use this product for anything other than its intended use.
- This appliance is for household use only.
- VERY IMPORTANT! DO NOT immerse in water or other liquids or use near wash basins or sinks any part of the motor assembly. Ensure that the appliance base does not get wet (water splashes etc.) and DO NOT operate it with wet hands.
- Always fully unwind any cord to avoid overheating.
- Directly after bread making the appliance is HOT. Always use oven gloves when touching the Bread maker or the bread barrel after baking.
- Unplug the Bread maker after use and allow it to cool before handling or cleaning any parts. Pull on the plug, not on the cable.
- At least 100mm clearance must be provided on all sides of the Bread maker.

- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- DO NOT cover the Bread maker when in use.
- DO NOT operate the Bread maker empty.
- The outer surface may get hot when the appliance is operating.
- DO NOT dent or damage the bread barrel . The Bread maker will not operate properly if damaged.
- The instructions include details on how to safely clean surfaces in contact with food. (See Cleaning and Care section 8)
- When baking bread, never bake amounts greater than the maximum recommended in the recipes accompanying this manual. If you do, the bread may not be baked evenly and the dough could overflow.
- There are no user serviceable parts in your Bread maker. Unauthorised dismantling or servicing will void the product warranty.
- In the unlikely event the appliance develops a fault, stop using it immediately and seek advice from the Customer Support Team.

4 - Before First Use

1. Remove the appliance from the packaging.
2. Check that there is no damage to the cord or any visible damage to the body or attachments.
3. Remove any stickers or labels on the appliance or attachments.
4. Dispose of the packaging in a responsible manner

5 - Using Your Appliance

Removing the pan:

1. Open the lid.
2. Lift the handle and hold it with both hands.
3. Turn the pan anti clockwise and remove from the Bread Maker.
4. Make sure the drive shaft in the bread pan is clean and free from crumbs or pieces of dough.

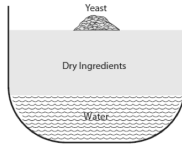


Paddle:

Fit the paddle on to the drive shaft in the bread pan before use.

Filling with Ingredients:

1. Ensure you have all the ingredients to hand.
2. Carefully fill the barrel making sure you don't leave any ingredients out.
3. When filling, it is essential that the ingredients are filled in the prescribed order, otherwise the bread will not be properly baked.



IMPORTANT: The capacity of the Bread Maker is sufficient to bake a 2lb (1000g) loaf, or to raise the equivalent amount of dough for baking elsewhere. Do not exceed this amount otherwise the mechanism may be damaged, or the dough may rise through the lid.

1. The ingredients should be at a warm room temperature (20°-25°C). If the room is cold (below 18°C), use warm water (40°C) to make sure the yeast ferments fully. To gauge the temperature if you do not have a thermometer, heat some water and slowly add this to a jug of cold water until the resulting temperature is barely warm to the touch.
2. Measure and add the water to the barrel. Next add the salt and the other dry ingredients. Finally add the yeast.
3. It is essential to keep the yeast away from the salt and the water before mixing commences or the bread will not rise properly.

4. Clean off any spills around the outside of the bread barrel and lower it into the Bread Maker, turning clockwise to lock in position.

Controls and programs:

1. Ensure that you understand the functions of your Bread Maker before use as an incorrect selection will affect the quality of the bread.
2. Plug the Bread Maker into the mains. The Control Panel display will light up and the unit is now operational.
3. When you first power up the Bread Maker, the unit will automatically be set to the Basic and Medium Crust settings. The default loaf size will be set to 2lb (1000g) and the display will indicate 3:00, which means that the Bread Maker will take 3 hours to complete the program.

Basic Sequence of Operations:

- A. Choose a Program with the MENU button.
- B. Select the Loaf Size (as needed).
- C. Select the Crust Colour (as needed).
- D. Press the Start/Stop button to start the machine.

Menu selection:

1. Press the MENU button repeatedly to select a Program.
2. Most programs offer you the choice to bake 1.5lb (700g) or 2lb (1000g) loaves. Press the Loaf Size button once you have selected your desired program to select your preferred loaf size.
3. Press the Colour button to choose Light, Medium or Dark crust.

1: BASIC

For baking white and mixed grain bread. Standard Program: Light, Medium, or Dark crust.

1.5lb (700g) loaf 2h 53m

2lb (1000g) loaf 3h 00m

The Bread Maker kneads the dough three times. After the second kneading the Bread Maker beeps to indicate that additional ingredients may now be added.

2: FRENCH

For preparing French white bread. Standard Program: Light, Medium, or Dark crust.

1.5lb (700g) loaf 3h 40m

2lb (1000g) loaf 3h 50m.

The Bread Maker has longer rising and baking times, so the bread gets a thicker crust.

3: WHOLE WHEAT

For preparing wholemeal bread. Standard Program: Light, Medium, or Dark crust.

1.5lb (700g) loaf 3h 32m

2lb (1000g) loaf 3h 40m

The dough is preheated before the kneading and rising process. After the second kneading the Bread Maker beeps indicating additional ingredients may be added. We recommend you choose the 'dark' crust with this option to get a crunchy crust.

4: QUICK

For recipes with baking powder.

2lb (1000g) loaf 1h 40m

2lb (1000g) loaf setting only)

The Bread Maker stirs once and then bakes the dough. Place liquid on the bottom of the bread pan and dry ingredients on top. During the initial mixing, dry ingredients may collect in the corners of the pan- you may need to clear the corners with a rubber spatula to avoid flour lumps.

5: SWEET

For preparation of sweet yeast breads.

1.5lb (700g) loaf 2h 50m

2lb (1000g) loaf 2h 55m

6: ULTRA-FAST I (1.5lb (700g))

Makes a 1.5lb (700g) loaf in under 1 hour.

Total Program Time: 58min

7: ULTRA-FAST II (2lb (1000g))

Makes a 2lb (1000g) loaf in under 1 hour. The baking process is similar to the previous program, but adjusted for the heavier-sized bread.

Total Program Time: 58min

8: DOUGH

For preparation of different types of dough, for shaping and baking.

Total Program Time: 1h 30m

The pan is not heated and the loaf size and crust selector are inoperative.

9: GLUTEN FREE

This program should be used when baking Gluten Free and Yeast Free bread.

700g loaf 3h 15m

1000g loaf 3h 20m

Note: Please use only Gluten Free and Yeast Free flour for this program.

10: CAKE

For baking cakes.

Total Program Time: 2h50m

11: SANDWICH

For baking sandwich bread.

1.5lb (700g) loaf 2h55m

2lb (1000g) loaf 3h00m

12: BAKE

For baking dough that has been previously raised.

Total Program Time: 1h

Re-bake or warm previously baked bread. If you are reheating bread, check the loaf regularly and switch off manually if necessary.

The “Keep Warm” function:

When the baking cycle has ended the Bread Maker will keep the bread warm for one hour. After one hour the Bread Maker will automatically switch off.

The Delay Timer:

The time delay function allows you to delay the finish time of some programs by up to 13 hours, depending on the length of the baking cycle. If the dough contains milk, fruit or onions, do not select the time delay function, but bake the dough immediately.

Setting the Delay Timer:

Example: It is 8.00 p.m. and you want to have fresh bread (using the Basic setting) at 7.00 a.m. The difference between now (8:00 p.m.) and 7:00 a.m. is 11 hours.

1. Plug the bread-maker in.
2. Set the time to 11:00 (The difference between now and when you want the bread).
3. Press the Time + / Time - Buttons (on the Control Panel) to add or deduct time in 10 minute increments..
4. Press START/STOP.

The timer icon appears at the top left of the display screen to show that timer operation is in progress. The timer display shows in hours and minutes the total time left until the bread is ready (including any delay added and the program time). Press the START button to commence the timer countdown. If you set the timer incorrectly and press START, you can switch off and set the delay period again provided the program has not started.

The START/STOP Button:

The START/STOP button serves to start or to stop the program. Only press this button after you have selected your desired program and crust colour, and set the delay timer if required. As the button is pressed you will hear a beep, and the timer display will start counting down the remaining time until your bread is ready.

Stopping the Bread Maker in an Emergency:

Keep the START/STOP button pressed for 3 seconds. Only do this in an emergency, as the machine will reset to the beginning of its program and the ingredients may be ruined by over-baking.

Adding Ingredients:

If the Bread Maker program menu is set at Basic, French or Whole Wheat, the unit will give off beeping sounds during the second kneading process to inform you when extra ingredients may be added. During bread making, open the lid of the Bread Maker only at the times specified. If the lid is opened at any other time, the quality of the bread may be adversely affected.

Memory Recall:

If the power supply is temporarily interrupted, the process of bread making will continue automatically when power is restored. If the power cut exceeds 11 minutes the Bread Maker must be restarted manually. If the process has gone no further than the kneading phase when the power supply is cut off, you may press the "START/STOP" button and re-start the program.

Cold Weather:

Although the Bread Maker works perfectly well at low temperatures, if your kitchen is cold the bread may not be satisfactory. Bread should be baked in an ambient temperature of around 20°C (70°F) and no higher than 35°C.

When The Bread Has Baked:

1. When the program is complete, the display will show 0:00 and the appliance will beep 10 times. The pan may now be removed from the Bread Maker.
2. Lift the lid using a pair of oven gloves. Turn the pan anti clockwise and remove from the Bread Maker.
3. Place the bread pan on a heatproof surface and leave it to cool for 10 minutes. Invert the bread pan over a breadboard or other heat resistant surface and tap the bread pan lightly to release the bread.
4. Allow the bread to cool on a heatproof rack before use. If the paddle has got stuck in the loaf, remove it with a melamine fork or other suitable tool.

Note: Always use a rack. If you leave the bread to cool on a normal work surface, water vapour in the bread will not evaporate and the bottom of the loaf may be spoiled.

Bread Maker Operating Sequence:

Below is a brief and abridged recap of the information given in the sections above, on how to correctly use and operate your bread maker. Refer to the relevant section above for more information on each of the steps detailed in the points below.

1. Lift the lid and turn the pan anti clockwise and remove from the Bread Maker. Lift the pan out and place it on the work surface.
2. Attach the paddle to the spindle inside the pan.
3. Measure the ingredients as required and add them all into the pan. There is no need to mix the ingredients beforehand, the Bread Maker will do this.
4. When adding the yeast to the baking pan, take care that the yeast does not come into contact with the water or any other liquid as it will activate immediately. This is particularly important when using the delay timer.

Note: All our recipes are based on yeast specially intended for Bread Makers, available in sachet form.

5. Do not overfill the baking pan. This will affect the bread and may damage the appliance.
6. Using the pan handle place the baking pan in the Bread Maker, turn clockwise to lock in position and close the lid of the appliance.
7. Plug the appliance into the power supply (you will hear one long beep).
8. The appliance will automatically be set to the BASIC program.
9. Select the program, weight and crust as required.
10. Press START/STOP to start the machine.

Note: When the Bread Maker is operating open the lid only at the prescribed places in the baking cycle. Failure to observe this will affect the quality of the bread.

11. When the program is completed the display shows 0:00 and the appliance will beep 10 times.
12. The "keep warm" function will now operate for a further hour. After this period the Bread Maker will again beep 10 times and then switch off. For best results, stop the Bread Maker with the START/STOP button and remove the baking pan within the keep warm period.
13. Lift the lid using a pair of oven gloves. Turn the pan anti clockwise and remove from the Bread Maker.
14. Let the pan cool for about 10 minutes out of the machine in normal orientation. This is particularly important for the heavier breads.
15. Turn the pan upside down and gently tap or shake the bread from the pan. Occasionally, the paddle will stay in the loaf; wait until the loaf is cool and then remove the paddle with a wooden utensil to avoid damage to the non-stick surface. If you need to aid removal of bread from the pan use only wooden or heatproof plastic utensils.
16. Leave the bread on a rack to cool. Make sure the paddle has been removed before slicing the bread.
17. Always unplug the appliance after use.

Weighing and Measuring Ingredients:

- The Bread Maker can bake a 2lb (1000g) loaf, or raise the equivalent amount of dough for baking.
- Do not exceed this amount or the mechanism may be damaged, and/or the dough may rise through the appliance lid.

Baking with your Bread Maker:

1. The next few pages contain a series of recipes to help you get acquainted with the facilities available on your new Bread Maker. If you are to get the best results it is vital that your measurements are careful and accurate as small differences in key ingredients can have a huge effect on the final result.
2. Use a clear container for measuring liquids and measure at eye level. If you measure from above or below you will not get an accurate reading. A measuring cup is provided with the unit for this purpose.
3. The measuring cup provided has scales marked in cups, millilitres (ml) and fluid ounces (fl.oz.) to help you measure the ingredients correctly.
4. Always fill the liquid exactly to the marked line.

Note: Where the abbreviations tsp. (teaspoon) and tbsp. (tablespoon) appear in the recipes they refer to the supplied measuring spoon. Use this spoon as other utensils may not yield the correct amounts.

Spoon measurements must be level. Rounded or heaped measures may not yield the proper results.

6 - Troubleshooting

Symptom	Likely Cause	Remedy
The bread is rising too much.	Too much yeast or flour. Not enough salt.	Check the ingredients carefully. If the ingredients are old or out of date reduce the water content.
The bread is not rising enough.	Too little yeast or wrong yeast. Damp or out of date yeast. Yeast in contact with salt. Water too warm. Wrong type of flour. Damp, out of date flour.	Check the condition of the yeast carefully. Only use sachet yeast and keep the ingredients separated. Use fresh water at room temperature. Use fresh bread flour. Keep flour dry and in a dark, cool place.
The bread has collapsed.	The ingredients are too warm.	Use water at room temperature and fresh, correctly stored ingredients.
The bread rose well but flattened during baking.	Too much water or the ingredients are not fresh. Poor quality flour.	Reduce the water slightly. Do not exceed the "use by" dates. Use fresh flour for making your bread.
The bread deformed after baking.	The gluten content of the flour is too low. Too much water.	Use fresh flour for proper bread. Reduce the amount of water slightly.
The texture is lumpy or uneven.	The flour to water ratio is incorrect. The flour is damp or out of date.	Check the quantity and quality of all the ingredients.
Mushroom-like rough surface.	Too much flour, especially with white bread. Excessive salt or sugar.	Check the quantity and quality of all the ingredients.
The bread is difficult to slice	The bread is too warm.	Let the bread cool on an open rack.
The Bread Maker beeps and displays E:00 or E:01	The internal temperature in the unit is too low or too high.	Unplug the unit, remove the pan, leave the lid open and wait until the Bread Maker has cooled down.
The display shows H:HH or E:EE after you have pressed START.	The temperature sensor is inoperative.	Have the Bread Maker examined by a qualified technician or contact our Customer Support Team.

7 - Recycling

DISPOSAL OF THE UNIT

Appliances bearing the symbol shown here may not be disposed of in domestic rubbish. You are required to dispose of old electrical and electronic appliances like this separately.

Please visit www.recycle-more.co.uk or www.recyclenow.co.uk for access to information about the recycling of electrical items.

Please visit www.weeeireland.ie for access to information about the recycling of electrical items purchased in Ireland.

The WEEE directive, introduced in August 2006, states that all electrical items must be recycled, rather than taken to landfill.

Please arrange to take this appliance to your local Civic Amenity site for recycling, once it has reached the end of its life.



8 - Cleaning & Care

1. Regular maintenance of your appliance will keep it safe and in proper operational order.
2. Before cleaning always disconnect the appliance from the mains supply.
3. Wash removable parts in warm, soapy water then rinse and dry all parts.
4. Regularly clean the outside of the appliance with a soft damp cloth and dry with a dry towel.

IMPORTANT:

Allow to dry fully after cleaning before using again.

Do not use the appliance if damp. Ensure the appliance is completely clean and dry before storing.

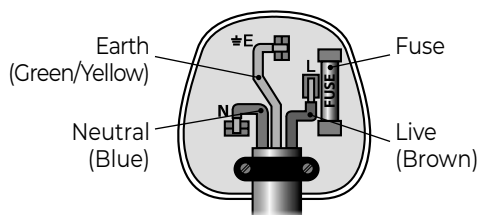
CAUTION!

1. To prevent damage to the appliance do not use harsh solvents, alkaline cleaning agents, abrasive cleansers or scouring agents of any kind when cleaning.
2. Do not immerse the motor unit or supply cord in water.
3. Always check that the appliance is in good working order and that all removable parts are secure. Check the power supply cord and plug regularly for cuts or damage.

To store your appliance:

1. Unplug the power cord from the power outlet.
2. Allow the appliance to fully cool.
3. Store your appliance and all its accessories and instruction manual in a safe and dry place.

9 - Wiring Safety for UK Use Only



IMPORTANT

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

The wires in the mains lead are labelled in accordance with the following code:

Blue neutral [N] Brown live
[L] Green/Yellow [EARTH] 

Plug Fitting Details (Where Applicable).

The wire labelled blue is the neutral and must be connected to the terminal marked [N].

The wire labelled brown is the live wire and must be connected to the terminal marked [L].

The wire labelled green/yellow must be connected to the terminal marked with the letter [E].

On no account must either the brown or the blue wire be connected to the [EARTH] terminal.

Always ensure that the cord grip is fastened correctly.

The plug must be fitted with a fuse of the same rating already fitted and conforming to BS 1362 and be ASTA approved.

If in doubt consult a qualified electrician who will be pleased to do this for you.

Non-Rewireable Mains Plug

If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use an ASTA approved one (conforming to BS 1362 of the same rating).

If in doubt, consult a qualified electrician who will be pleased to do this for you.

If you need to remove the plug - disconnect it from the mains - then cut it off of the mains lead and immediately dispose of it in a safe manner. Never attempt to reuse the plug or insert it into a socket outlet as there is a danger of an electric shock.

WARNING:
This appliance **MUST** be earthed!

10 - Warranty

3* | YEAR
GUARANTEE



GREAT BRITISH
DESIGN SINCE 1912

As a thank you for purchasing one of our fantastic products, we are offering you an extra 2 years peace of mind in addition to your 1 year guarantee.

To receive your extra 2 year guarantee, register your appliance online within 28 days of purchase by visiting www.towerhousewares.co.uk



This product is guaranteed for 12 months from the date of original purchase. If any defect arises due to faulty materials or workmanship, the faulty products must be returned to the place of purchase. Refund or replacement is at the discretion of the retailer.

The Following Conditions Apply:

- The product must be returned to the retailer with proof of purchase or a receipt.
- The product must be installed and used in accordance with the instructions contained in this instruction guide.
- It must be used only for domestic purposes.
- It does not cover wear and tear, damage, misuse or consumable parts.
- Tower has limited liability for incidental or consequential loss or damage.

This guarantee is valid in the UK and Eire only.

The standard one year guarantee is only extended to the maximum available for each particular product upon registration of the product within 28 days of purchase. If you do not register the product with us within the 28 day period, your product is guaranteed for 1 year only.

To validate your extended warranty, please visit www.towerhousewares.co.uk and register with us online.

Please note that length of extended warranty offered is dependent on product type and that each qualifying product needs to be registered individually in order to extend its warranty past the standard 1 year. Extended warranty is only valid with proof of purchase or receipt.

11 - Weights & Measures

Check these charts for basic imperial to metric conversions of weights.

Metric	Imperial	US cups
250ml	8 floz	1 cup
180ml	6 fl oz	3/4 cup
150ml	5 floz	2/3 cup
120ml	4 floz	1/2 cup
75ml	2 1/2 floz	1/3 cup
60ml	2 floz	1/4 cup
30ml	1 floz	1/8 cup
15ml	1/2 floz	1 tablespoon

Imperial	Metric
1/2 oz	15g
1 oz	30g
2 oz	60g
3 oz	90g
4 oz	110g
5 oz	140g
6 oz	170g
7 oz	200g
8 oz	225g
9 oz	255g
10 oz	280g
11 oz	310g
12 oz	340g
13 oz	370g
14 oz	400g
15 oz	425g
1 lb	450g

Food Allergies

Important Note: Some of the recipes contained in this document may contain nuts and/or other allergens. Please be careful when making any of our sample recipes that you ARE NOT allergic to any of the ingredients. For more information on allergies, please visit the Food Standards Agency's website at: www.food.gov.uk



TOWER[®]

Recipes

Recipes for use with the T11003 Digital Bread Maker.

For more great recipes and inspiration from the
Tower Kitchen, visit

www.towerhousewares.co.uk/blog

The basics of bread making

An understanding of ingredients and their interaction is essential to good bread making. This short guide will help you understand some of the processes and the materials used.

Flour

Flour is the essential ingredient. It should be fresh, and stored in cool, dry conditions, preferably in an airtight jar. Use only bread making flour. General purpose flours do not contain enough gluten to produce well-structured bread.

Wholemeal wheat flour contains the whole grain. This results in heavier denser loaves than bread made with white bread flour, and takes longer to rise - use the Whole Wheat setting for best results.

Flours such as oatmeal are often added to bread flours to make specialty loaves. Many of these flours contain no gluten so they cannot be used entirely on their own.

Flours vary - millers all have their own special methods, and age and storage play their part. Although you should always follow the recipe carefully there are occasions when you may have to adjust the dough.

You may do this a few minutes into the kneading cycle. Open the Bread Maker lid and gently touch the dough. It should feel very slightly sticky. If it is sloppy, add a little flour ($\frac{1}{2}$ -1 tablespoon). Allow this to work in and re-check if necessary. If the dough is too dry, add the same amount of lukewarm water. Re-check if necessary.

As you gain experience, you will get to know the feel of good dough. It should be soft and smooth with the faintest sticky feel, but should leave no residue when turned out of the barrel, as in our recipes for doughnuts and other recipes blended on the Dough program.

The only time you can adjust the quality of the dough is during the kneading cycle. Once baking commences, do not lift the lid, or the bread may spoil.

Milk

Whole, semi-skimmed or skimmed milk can be used in bread making but it should always be added lukewarm. Refrigerated milk must be heated to around 27°C (80°F). Never heat milk above 37°C (98°F) as this can cause problems with yeast.

Liquid Quantities

Milk can usually be substituted for water in most recipes, but the quantity may need to be adjusted - usually slightly higher. If dried milk features in the recipe, leave it out when substituting milk for water.

Flour is absorbent, its texture will vary to some extent with the prevailing atmospheric conditions. The amount of liquid may have to be adjusted if the conditions in your kitchen are excessively dry or humid. If there is too much water in the bread it will not rise properly, even to the point of collapse. Insufficient liquid will result in a poorly structured, lumpy loaf.

If you are in any way unsure, it is good policy to monitor the dough while it is kneading, using the notes above.

Butter, Margarine, Cooking Fat and Oil

These are interchangeable in bread making. Fats add flavour and help the keeping properties of bread. If you wish to use margarine based or vegetable oil, ensure that you use the regular kind. Avoid the "light" varieties as they contain quite large amounts of water which will adversely affect the bread. If you are in doubt, read the small print on the container; this will indicate whether the product is suitable for bread making.

When substituting oil for butter, margarine or solid cooking fat, reduce the amount of liquid by around $\frac{3}{4}$ tbs. to compensate for the extra liquid content of the oil.

As you will see from our recipes, it is good practice to cut butter and solid fats into small pieces before using them.

Low fat bread can be made by substituting natural low fat yoghurt for some or all the fat in the recipe, in equal amounts. Apple purée may also be used. Once again, monitor the dough and adjust accordingly.

Sugar

Sugar provides food for the yeast, helps bread to rise and improves flavour, structure and colour. Almost any kind of natural sweetener can be used, - all the various sugars, corn and maple syrup, honey, etc. Once again, when using liquid sweeteners to replace sugar, reduce the amount of water slightly to compensate. Artificial sweeteners are not suitable for bread making.

Salt

Salt in bread is NOT just a matter of taste! Salt restrains the growth of the yeast, and improves elasticity and structure. If you reduce or eliminate salt from the bread it will rise excessively - if you use too much salt the loaf will not rise enough. Use common table salt.

When adding salt to the bread barrel, keep it away from the yeast by introducing it at one corner. If the yeast comes into premature contact with salt, the bread will not rise properly. This situation is obviously more important when using the delay timer.

Yeast

Yeast is a micro-organism which feeds on sugars and starches in the bread mix producing carbon dioxide gas which in turn causes the bread to rise.

We recommend the use of dried fast-acting yeast which is intended for bread makers. The instructions on the sachet will tell you if the yeast is suitable for bread makers. Easy-blend yeasts are readily available from all good supermarkets.

When adding yeast, be especially careful to get the quantity correct, to ensure best results.

Bread Mixes

Follow the information for bread mixes on the bread mix packet. When using bread mixes, use program 1, the Basic soft setting, based on a 1.5lb (700g) loaf.

There are 2 types of bread mixes currently available.

Just Add Water.

These mixes are complete and they have all the necessary ingredients provided, even yeast. You only add water.

IMPORTANT:

Follow the packet instructions as some mixes contain more than the normal amount of yeast, which could over rise in the barrel. Use 3 cups of mix maximum.

These mixes are more prone to over-rising and collapsing when the weather is hot and humid. Since these mixes are complete, we cannot advise how to adjust, as with our own recipes. Bake in the coolest part of the day, use water between 21-28°C

Just Add Flour And Water.

These mixes have the necessary ingredients in separate sachets.

Remember strong white bread flour is required. A packet of this mix will produce a 1.5lb (700g) loaf.

Help! My bread has gone wrong - some easy remedies

1. Have all the ingredients been added?
2. Have all the ingredients been accurately measured?
3. Was the yeast in contact with any liquid or salt before the program started?
4. Has the correct program been used?
5. Has the delay timer been properly set?
6. Has the mains been switched off during the cycle?
7. Was the lid opened at the wrong point in the cycle?
8. Was the water temperature correct?
9. Was the bread maker in a very cold kitchen when the program started?
10. Was bread left in the machine after the "keep warm" time?
11. Did you cool the bread on a rack?

Basic Bread

Program 1

Default time:
3 hours

Ingredients	1lb	1.5lb	2lb
Water	160ml	240ml	310ml
Butter	2 tbsp.	2 tbsp.	3 tbsp.
Salt	½ tsp.	½ tsp.	1 tsp.
Sugar	1 tbsp.	2 tbsp.	3 tbsp.
Powdered Milk	2 tbsp.	3 tbsp.	5 tbsp.
Flour	300g	400g	520g
Yeast Powder	1 tsp.	1 tsp.	1 tsp.

French Bread

Program 2

Default time:
3 hours and 50 minutes

Ingredients	1lb	1.5lb	2lb
Water	155ml	230ml	300ml
Butter	2 tbsp.	2 tbsp.	3 tbsp.
Salt	½ tsp.	½ tsp.	1 tsp.
Flour	250g	375g	500g
Yeast Powder	1 tsp.	1¼ tsp.	1½ tsp.

Sweet Bread

Program 5

Default time:
2 hours and 55 minutes

Ingredients	1lb	1.5lb	2lb
Water	160ml	240ml	310ml
Butter	2 tbsp.	2 tbsp.	4 tbsp.
Salt	½ tsp.	½ tsp.	1 tsp.
Sugar	4 tbsp.	6 tbsp.	8 tbsp.
Powdered Milk	2 tbsp.	3 tbsp.	4 tbsp.
Flour	250g	375g	510g
Almond Essence	A little	A little	A little
Yeast Powder	1¼ tsp.	1¼ tsp.	1½ tsp.

Whole Wheat

Program 3

Default time:
3 hours and 40 minutes

Ingredients	1lb	1.5lb	2lb
Water	155ml	230ml	310ml
Butter	2 tbsp.	2 tbsp.	3 tbsp.
Salt	½ tsp.	½ tsp.	1 tsp.
Sugar	2 tbsp.	3 tbsp.	4 tbsp.
Powdered Milk	2 tbsp.	3 tbsp.	4 tbsp.
Flour	100g	150g	200g
Whole Wheat Flour	200g	300g	400g
Yeast Powder	1 tsp.	1¼ tsp.	1½ tsp.

Quick Bread

Program 4

Default time:
1 hour and 40 minutes

Ingredients	1lb	1.5lb	2lb
Water 40-50°C	160ml	240ml	310ml
Butter	2 tbsp.	2 tbsp.	3 tbsp.
Salt	1 tsp.	1 tsp.	1 tsp.
Sugar	1 tbsp.	2 tbsp.	3 tbsp.
Powdered Milk	2 tbsp.	3 tbsp.	5 tbsp.
Flour	300g	400g	520g
Yeast Powder	2 tsp.	3 tsp.	4 tsp.

Raw Dough

Program 8

Default time:
1 hour 30 minutes

Ingredients	Quantity
Water	280ml
Vegetable Oil	2 tbsp.
Eggs	2
Salt	1 1/3 tsp.
Sugar	1 tbsp.
Flour	560g

Cake

Program 10

Default time:
2 hours 50 minutes

Ingredients	Quantity
Eggs	4
Butter	100g
Sugar	150g
Cake Flour	380g
Salt	1 tsp.
Soda Powder	3.5g

Gluten Free Bread

Program 9

Default time:
3 hours 20 minutes

Ingredients	1lb	1.5lb	2lb
Water	120ml	180ml	240ml
Sugar	2 ½ tbsp.	3 tbsp.	3 ½ tbsp.
Salt	½ tsp.	1 tsp.	2 tsp.
Vegetable Oil	2 tbsp.	2 ½ tbsp.	3 tbsp.
Gluten Free Flour	140g	210g	280g
Corn Flour	140g	210g	280g
Yeast Powder	1 tsp.	1 ¼ tsp.	1 ½ tsp.

White Bread

Basic or Quick Program.

Ingredients

- 1½ cups water at room temperature
- 1 tbsp vegetable cooking oil
- 1 tsp salt
- 3½ cups strong white bread flour
- 1 tsp white sugar
- 2 tsp dried yeast

White Bread Variations

The ingredients listed below are additional to the white bread mix unless otherwise stated.

- 1½ ts nutmeg
- 1 – 2 tbsp grated orange peel
- 2 – 4 tbsp dried cranberries
- 1 – 2 tbs orange marmalade

Cheese

Reduce water slightly if the cheese has a high moisture content.

- ¾ cup grated cheese

Dates

Add after the second kneading when the machine beeps.

- ½ cup chopped dates

Potato

Add after the second kneading when the machine beeps.

- ⅓ cup dried potato flakes
- 1 – 2 tsp dried parsley

Onion Bread

Basic or Quick Program.

Ingredients

- 1½ cups water at room temperature.
- 1 tsp salt
- 1 tbsp powdered milk
- 3½ cups strong white bread flour
- ⅓ cup dried onion flakes
- 12g (½oz.) butter, chopped into pieces
- 1 tsp sugar
- 2 tsp dried yeast

Cheese & Onion Bread

Basic or Quick Program.

Ingredients

- 1⅓ cups milk
- 1 tbsp extra virgin olive oil
- ¾ cup 75g (3oz) grated mature cheddar cheese
- ½ onion (finely grated / food processed)
- 1 tsp salt
- 1 tsp sugar
- 3½ cups strong white bread flour
- ½ tsp mustard powder
- 2 tsp dried yeast

Garlic Bread

Basic or Quick Program.

Ingredients

- 1⅞ cups water at room temperature
- 2 tbsp olive oil
- 1½ tsp salt
- ¾ tsp garlic (fresh pressed)
- 3 cups strong white bread flour
- 1 tbsp sugar
- 3 tbsp Parmesan cheese (grated)
- ¾ tsp basil (dried)
- ¾ tsp garlic powder
- 2 tbsp chives (dried)
- ¾ tsp black pepper
- 2 tsp dried yeast

Rye Bread

Basic or Quick Program.

Ingredients

- 1 cup water at room temperature
- 1 ¼ tsp salt
- 4 tsp vegetable oil or butter
- 2 ¼ cups strong white bread flour
- ¾ cup rye flour
- 2 ½ tbsp sugar
- 1 tbsp cornmeal
- 1 ½ tsp caraway seeds
- 2 tsp dried yeast

Granary Bread

Basic or Quick Program.

Ingredients

- 1½ cups water at room temperature
- 1 tbsp vegetable cooking oil
- 1 tsp salt
- 3⅓ cups granary bread flour
- 1 tsp white sugar
- 2 tsp dried yeast

French Bread

French Program.

Ingredients

- 1¼ cups water at room temperature
- 1½ tsp salt
- 3 cups strong white bread flour
- 1½ tsp sugar
- 2 tsp dried yeast

Carrot Bread

Basic or Quick Program.

Ingredients

- ¾ cup water at room temperature
- ¼ cup plain yoghurt
- 1 cup carrots (grated)
- 2 tbsp honey
- 2 tbsp molasses (or dark brown muscovado sugar)
- 2¼ cups strong white bread flour
- 1 cup wholemeal bread flour
- 1 tbsp dried milk
- 1½ tsp salt
- ¼ cup walnuts (chopped)
- 1½ tsp dried yeast

Banana Bread

Whole Wheat Program set to Light.

Ingredients

- $\frac{2}{3}$ cup water at room temperature
- 1 tbsp vegetable cooking oil
- 1 tsp salt
- 3 tbsp honey
- $1\frac{1}{8}$ cups wholemeal bread flour
- $\frac{3}{4}$ tsp vanilla essence
- $\frac{1}{2}$ cup mashed banana
- 2 tbsp butter (chopped into pieces)
- 2 tbsp dried milk
- $2\frac{1}{2}$ cups strong white bread flour
- 1 tsp white sugar
- 2 tsp dried yeast

Focaccia

Basic or Quick Program.

Ingredients

- $\frac{2}{3}$ cup water at room temp
- 2 tbsp olive oil
- 1 tsp salt
- $2\frac{1}{4}$ cups strong white bread flour
- 2 tsp mixture of freshly chopped thyme, marjoram and sage
- 1 tsp white sugar
- 1 tsp dried yeast

This will make a small (approx. 500g) rounded loaf. If you use dried herbs, reduce the quantity by half as dried herbs have a stronger flavour.

Tomato Bread

Basic or Quick Program.

Ingredients

- 1 cup* water at room temperature
- 2 tbsp olive oil
- $\frac{1}{2}$ tsp salt
- $3\frac{1}{3}$ cups strong white bread flour
- 30 g ($2\frac{1}{4}$ oz) sundried tomatoes
- $\frac{1}{2}$ tsp dried yeast

*Made up from the water used to soak the tomatoes plus fresh water. (see below) Firstly, soak the tomatoes in a little hot water for 15 min. Drain and chop into pieces, reserving the water. You can add the tomatoes together with all the other ingredients at the beginning of the program. This will give a blended character to the loaf. Alternatively, you can add the tomatoes midway through the cycle. This will retain their individual character and give more flavour to the bread.

Pizza Dough

Dough Program.

Ingredients

- 1½ cups water at room temperature
- 2½ tbsp olive oil
- 4½ cups strong white bread flour
- 2½ tbsp sugar
- 1½ tsp salt
- 2¼ tsp dried yeast

This should be sufficient for three 12" (300mm) pizza bases. Roll into circles on a floured surface and pinch the edges up to form a rim. Place on a greased baking sheet, cover with the pizza toppings of your choice and bake at Gas Mk.6 / 200°C / 400°F for 15 mins. If desired, you can re-prove the dough for 10 - 20 mins by covering the formed base with a cloth and leaving it in a warm place on the greased baking sheet before adding toppings or more flavour to the bread.

Swiss Buns

Dough Program.

Ingredients

- ¾ cup water at room temp
- 2 eggs, beaten
- 2 tbsp margarine
- 3 cups strong white bread flour
- 2 tbsp sugar
- ½ tsp salt
- 2 tsp dried yeast

When the program is completed, mould into 15 torpedo shapes on a greased baking sheet. Leave the dough to re-prove for 10 -20 mins (see pizza dough, above).

Wholemeal Bread

Recipe 1:

Use the Whole Wheat Program.

Ingredients

- 1½ cups water at room temperature.
- 1 tbsp vegetable cooking oil
- 1 tsp salt
- 3½ cups wholemeal bread flour
- 1 tsp white sugar
- 2 tsp dried yeast

Recipe 2:

Use the Whole Wheat Program.

Ingredients

- 1 ½ cups water at room temp.
- 2 tbsp vegetable cooking oil
- 1 ½ tsp salt
- 4 ½ cups wholemeal bread flour
- 3 tbsp dried milk (optional)
- 2 tbsp white sugar
- 2 ¾ tsp dried yeast

Recipe 3:

Use the Basic Program.

Ingredients

- 1½ cups water at room temp
- 1 tbsp vegetable oil or 12g (½oz) butter (chopped into pieces)
- 2 tsp salt
- 3½ cups wholemeal bread flour
- A pinch of white sugar
- 2 tsp dried yeast

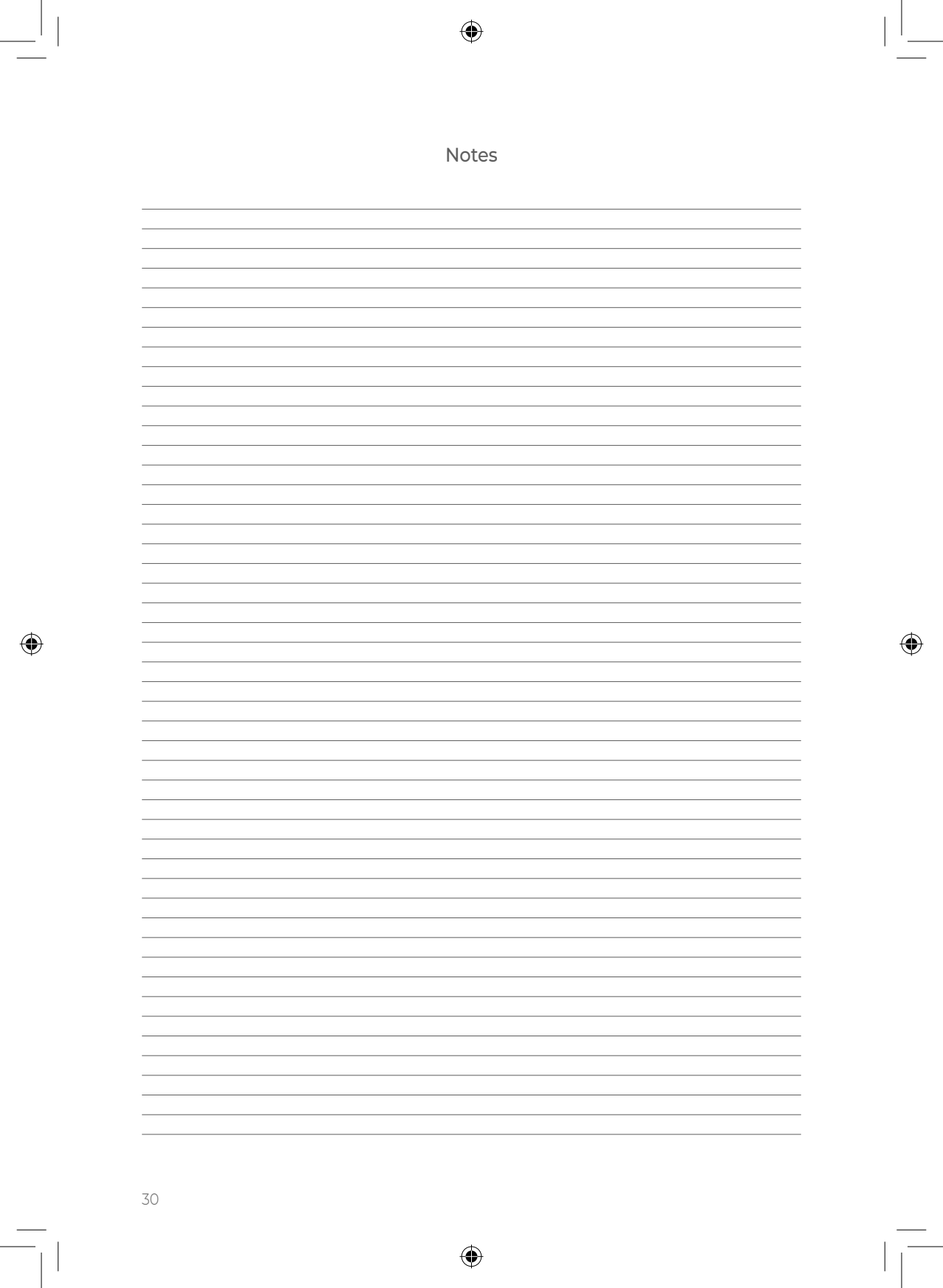
Gluten Free:

Use the Program 13.

Ingredients

To Bake a 1000g loaf.

- 310ml Water
- 3 tbsp Sugar
- 2½ tsp Table salt
- 3 tbsp Vegetable oil
- 450g Gluten free flour (can be a mixed flour)
- 1½ tsp Yeast powder



Notes

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.



This image shows a full page of blank, lined paper. It features approximately 28 horizontal blue or grey lines spaced evenly apart, typical of notebook paper. The lines extend across the entire width of the page, leaving small margins at the top and bottom. There are no vertical lines, text, or other markings on the page.



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