

TOWER®

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T11005

1KG

BREAD MAKER



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With advice, spares and returns.

Visit our website:
towerhousewares.co.uk

Call: +44 (0)333 220 6066
(8.30am to 6.00pm Monday-Friday)



SAFETY AND INSTRUCTION MANUAL

PLEASE READ CAREFULLY

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

Specifications:

This box contains:

Instruction Manual
Bread Maker
Non Stick Bread Barrel
Measuring cup
Measuring spoon
Hook
Stirring paddle

1. Handle
2. Lid
3. Viewing window
4. Automatic dispenser
5. Digital control panel
6. Air vent
7. Non Stick Bread Barrel
8. Measuring cup
9. Measuring spoon
10. Hook
11. Stirring Paddle



Technical Data:

Description:	1KG Bread Maker
Model:	T11005
Rated Voltage:	220V-240V ~50/60Hz
Power Consumption:	650 Watts

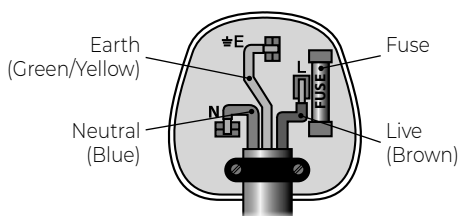
Documentation

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.

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!

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.weeeiireland.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.



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 should not play with the appliance.
- Cleaning and user maintenance should not be made by children without supervision.
- Switch off at the wall socket then remove the plug from the socket when not in use or before cleaning.
- 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.
- 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.
- DO NOT dent or damage the bread barrel. The Bread maker will not operate properly if damaged.
- 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:
+44 (0) 333 220 6066

Before First Use:

Read all instructions and safety information carefully before first use. Please retain this information for future reference.

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

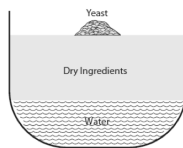
Using Your Appliance

Filling with Ingredients:

- Ensure you have all the ingredients to hand.
- Carefully fill the barrel making sure you don't leave any ingredients out. 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 Breadmaker is sufficient to bake a 2lb 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.

- 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.
- Measure and add the water to the barrel. Next add the salt and the other dry ingredients. Finally add the yeast.



- It is essential to keep the yeast away from the salt and the water before mixing commences or the bread will not rise properly.
- Clean off any spills around the outside of the bread barrel and lower it into the breadmaker. Push down at the sides and ensure the barrel is firmly held in the side clips.

Keep Warm:

The Bread Maker has an automatic Keep Warm function which heats the bread for one hour after baking. If you do not wish to use the Keep Warm function, hold the ON/OFF button down for 3 seconds once the baking function has finished. A buzzer will sound when the Keep Warm function has turned off.

Automatic Dispenser:

The Automatic Dispenser allows fruit, nuts and other dry ingredients to be emptied into the bread barrel at the correct time during use.

1. Before baking, open the lid of the bread maker and remove the dispenser box by pressing the dispenser box handle and lifting it up.
2. Add the ingredients that you want to be added into the bread.
3. Place the two pillars in the bottom of the box holder; push the fruit box handle until it is set on the lid.

Note: The dispenser does not operate during the Dough, Jam or Bake programs.

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 15 minutes the bread maker must be restarted manually and you will have to begin the bread making process again with fresh ingredients.

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 around 20°C (70°F).

The Delay Timer:

The delay timer function allows you to delay the start time of the bread making program. If the dough contains milk, fruit or onions, do not select the time delay function, but bake the dough immediately.

If you would like to make your bread later: Press + or - to set the time you want the bread maker to start operating in increments of 10 minutes.

For example, if you would like to have fresh bread ready for 7am and it is currently 8:30pm, you would set the reserve time to 10 hours and 30 minutes, and then press the START/STOP button.

This includes the baking time for the type of bread selected.

Tips: Cover the yeast under the flour to maintain activity of the yeast.

Note: The delay timer is not available on all functions.

Using Your Appliance:

1. Take out the bread barrel from the inside of the bread maker and locate the stirring paddle into hole at the base of the bread barrel.
2. Add the appropriate amount of water, eggs and flour to barrel, and finally add yeast powder. (Ensure the yeast is added last).
3. Put the bread barrel holding the mixture into the bread maker ensuring the stirring paddle locates onto the axle in the bread maker and close the lid.



4. Plug the bread maker into the electrical outlet. You will hear a buzzer sound and the digital control panel will illuminate. The default value after starting the unit is 1.5lbs/Medium Colour/soft bread.
5. Select your bread recipe by pressing Menu. You can then cycle through program settings 1-19.
6. Select your bread colour and loaf by pressing LOAF to select the weight (500-750-1000g) then COLOUR to select how brown you would like your bread (Light/Medium/Dark)
7. If you want the bread maker to start immediately press START/STOP. A buzzer will sound at the start of the cycle.
8. The bread maker will start and begin a countdown.
9. The bread maker will begin to stir flour. To avoid splashing of flour, the program can auto-set interval stirring for the first 7 minutes.
10. After 7 minutes, the bread maker auto-switches to continuous stirring.
11. When the program is completed and the timer shows 00:00 a buzzer will sound. The barrel may now be removed from the Bread Maker.
12. Your baked bread will be very warm, be careful when lifting it out of the bread maker. Be sure to wear oven gloves to remove the bread.
13. The stirring paddle may get stuck in the bread when you remove the bread. If this happens, use the hook tool supplied with the bread maker. Insert into the bottom of the stirring paddle and pull the stirring paddle out gently.

After Cooking:

1. Lift the lid. Using a pair of oven gloves, remove the barrel from the bread maker.
2. Gently twist the barrel anti-clockwise as you remove it from the bread maker.
3. Place the bread barrel on a heatproof surface and leave it for 10 minutes.
4. Invert the bread barrel over a breadboard or other heat resistant surface and tap the bread

- barrel lightly to release the bread.
- 5. Allow the bread to cool on a heatproof rack before use.
- 6. 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.

Program Selector:

When selecting a program on the control panel menu, the LCD display will show 1 -19. The program settings are as follows:

PROGRAM	PRODUCT
1	Basic Bread
2	Sweet Bread
3	Sourdough
4	French
5	Whole Wheat
6	Quick
7	Sugar-free
8	Multigrain
9	Milky Loaf
10	Cake
11	Unleavened Dough
12	Leavened Dough
13	Jam
14	Bake
15	Yoghurt
16	Gluten-free
17	Sticky Rice
18	Stir Fry
19	Ferment

Jam:

- Prepare your fruit and other ingredients as per your recipe. When preparation is done, put all the ingredients into the bread barrel.
- Press MENU and select program 13. Default time: 1 hour and 5 minutes.
- When the jam-making cycle is finished, a buzzer will sound. Take the bread barrel out and allow to cool. Pour the jam into containers.

CAUTION! The jam will be very hot.

Bake:

- Once you have grasped how to make bread, you can just use "Leaven Dough" to control the

- time of stirring and of leavening needed and even invent your own recipes.
- Press MENU and select program 14. Default time: 10 minutes.
- Adjustable time: 5 minutes to 1 hour 30 minutes.

Yoghurt:

- This program setting allows you to make yoghurt or rinse dough.
- Press MENU and select program 15. Default time: 8 hours
- Adjustable time: 5 hours to 13 hours
- .

Ferment:

- Press MENU and select program 19. Default time: 30 minutes
- Adjustable time: 10 minutes to 2 hours.

Bread Mixes:

Follow the information for bread mixes on the bread mix packet. Use Programme 1, the basic soft setting when using bread mixes, based on a 1.5lb loaf. Many Bread mixes will allow use of Programme 6 (Quick Bake). Check the instructions on the packet.

There are 2 types of bread mixes currently available.

1. Just Add Water.

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

IMPORTANT:

Follow the packet instructions carefully, 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

2. 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 usually produce a 1.5lb loaf. Check the instructions carefully.

Troubleshooting

Symptom	Likely Cause	Remedy
Bread rises too much.	Too much yeast or flour. Not enough salt.	Check ingredients carefully. Ingredients old, out of date Reduce water content.
Bread does not rise 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 yeast condition carefully. Only use sachet yeast. Keep ingredients separated. Use fresh water at room temp. Use fresh bread flour. Keep flour dry and in a dark, cool place.
Bread has collapsed.	Ingredients too warm.	Use water at room temp. And fresh correctly stored ingredients.
Bread rose well but flattened during baking.	Too much water Ingredients not fresh. Poor quality flour.	Reduce water slightly. Do not exceed "use by" dates. Use fresh proper bread flour.
Bread deformed after baking.	Gluten content of flour too low. Too much water	Use fresh proper bread flour. Reduce amount of water slightly.

Symptom	Likely Cause	Remedy
Texture lumpy or uneven.	Flour to water ratio is incorrect. Texture lumpy or uneven. Flour is damp or out of date.	Check quantity and quality of all ingredients.
Mushroom-like rough surface.	Too much flour, especially with white bread. Excessive salt or sugar.	Check quantity and quality of all ingredients.
Bread is difficult to slice.	Bread too warm.	Let bread cool on an open rack.

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 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.

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

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 Wholemeal settings 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 programme.

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 $\frac{3}{4}$ tbsp. 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 otherwise you could have a disaster on your hands, especially if you add too much!

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?

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

Basic Bread: Program 1
Default time: 3 hours and 11 minutes

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.

Sweet Bread: Program 2
Default time: 2 hours and 50 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.

Sourdough: Program 3
Default time: 6 hours and 44 minutes

Ingredients	1lb	1.5lb	2lb
Water	160ml	240ml	310ml
Vegetable Oil	1 tbsp.	1 tbsp.	2 tbsp.
Salt	½ tsp.	½ tsp.	1 tsp.
Sugar	1 tbsp.	1 tbsp.	3 tbsp.
Powdered Milk	1 tbsp.	1 tbsp.	3 tbsp.
Flour	300g	400g	520g
Yeast Powder	⅓ tsp.	⅓ tsp.	⅓ tsp.

French Bread: Program 4
Default time: 3 hours and 19 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.

Whole Wheat: Program 5
Default time: 3 hours and 18 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.	1 ¼ tsp.	1 ½ tsp.

Quick Bread: Program 6
Default time: 6 hours and 44 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.

Sugar-Free: Program 7
Default time: 3 hours and 11 minutes

Ingredients	1lb	1.5lb	2lb
Water	160ml	240ml	310ml
Butter	2 tbsp.	2 tbsp.	3 tbsp.
Salt	1 tsp.	1 tsp.	2 tsp.
Xylitol	3 tbsp.	4 tbsp.	6 tbsp.
Powdered Milk	2 tbsp.	3 tbsp.	4 tbsp.
Flour	300g	450g	550g
Eggs	1	1	1
Yeast Powder	1 tsp.	1¼ tsp.	1½ tsp.

Multigrain: Program 8
Default time: 3 hours and 7 minutes

Ingredients	1lb	1.5lb	2lb
Water	120ml	170ml	210ml
Butter	2 tbsp.	2 tbsp.	3 tbsp.
Salt	½ tsp.	½ tsp.	1 tsp.
Sugar	1 tbsp.	1 tbsp.	2 tbsp.
Powdered Milk	1 tbsp.	2 tbsp.	3 tbsp.
Flour	150g	230g	300g
Whole Wheat Flour	50g	75g	100g
Oatmeal	50g	75g	100g
Yeast Powder	1 tsp.	1¼ tsp.	1½ tsp.
Eggs	1	1	1

Milky Loaf: Program 9
Default time: 3 hours and 6 minutes

Ingredients	1lb	1.5lb	2lb
Milk	160ml	240ml	310ml
Butter	2 tbsp.	2 tbsp.	3 tbsp.
Sugar	1 tsp.	1 tsp.	2 tsp.
Eggs	1	1	1
Powdered Milk	2 tbsp.	3 tbsp.	5 tbsp.
Flour	300g	400g	520g
Oatmeal	50g	75g	100g
Yeast Powder	1 tsp.	1¼ tsp.	1½ tsp.

Cake: Program 10
Default time: 1 hours and 33 minutes

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

Unleavened Dough: Program 11
Default time: 23 minutes

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

Leavened Dough: Program 12
Default time: 1 hour and 24 minutes

Ingredients	Quantity
Water	240ml
Vegetable Oil	2 tbsp.
Salt	1 ½ tsp.
Sugar	1 tbsp.
Flour	420g
Yeast Powder	1 ½ tsp.

Jam: Program 13
Default time: 1 hour and 5 minutes

Ingredients	Quantity
Fruit	600g
Sugar	300g
Gelatin or Pudding Powder	50g

Yoghurt: Program 15
Default time: 8 hour

Ingredients	Quantity
Milk	350ml
Yoghurt	50ml
Sugar	3 tbsp.

Gluten Free Bread: Program 16
Default time: 2 hour and 55 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.

Sticky Rice: Program 17

Ingredients	Quantity
Glutinous Rice	250ml
Water Or Milk	2 tbsp.

Tips:

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

Stir-fry: Program 18
Default time: 30 minutes

Ingredients	Quantity
Peanut	500g
Soybean	400g

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 .

Ferment : Program 19
Default time: 30 minutes

This function will allow you to create your own bread recipes, taylor made to your needs. Place your prepared dough into the digital bread maker and select function 19. The bread maker will allow your dough to rise for 30 minutes giving the dough more depth of flavour.

TOWER®

over 100 YEARS of quality

thank you!

We hope you enjoy your appliance for many years.

This product is guaranteed for 12 months from the date of original purchase. If any defect arises due to faulty materials of 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.

Your warranty becomes void should you decide to use non Tower spare parts.

Spare parts can be purchased from **www.towerhousewares.co.uk**

Should you have a problem with your appliance, or need any spare parts,
please call our **Customer Support Team on:**

+44 (0) 333 220 6066



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