




essential
COLLECTION

QuickBake 19-in-1 Automatic Bread Maker

 for domestic use only | hamiltonbeach.co.uk

WARRANTY REGISTRATION

Register your purchase:

Thank you for choosing Hamilton Beach.
Register your appliance to activate the
2-year warranty.



Scan QR code using mobile device

Or visit: www.hamiltonbeach.co.uk/pages/register-my-warranty

Why Register Your Warranty?

- Stay updated: Receive important information about your product.
- Quick assistance: In case you need to contact us in the future, we can help you faster.
- Receive product news, offers and competitions.

How to Register Your Warranty:

To register your product warranty, please gather the following information and scan the QR code above.

- Model number of your appliance.
- Details of your place of purchase.
- Your contact details.

To activate your warranty, please ensure it is registered within 30 days of your purchase. Registrations received after this 30-day window will be considered invalid.

Important: Warranty registrations are only accepted for products purchased in the UK.

For more details, visit:

www.hamiltonbeach.co.uk/pages/terms-conditions

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SPECIFICATIONS**Items supplied:**

- 1x Breadmaker Unit
- 1x Measuring Spoon
- 1x Bread Pan
- 1x Dough Hook
- 1x Measuring Cup
- 1x Kneading Paddle

Check for damage, contact support if needed, and remove all packaging before use.



Attention: Never remove the rating label located on the bottom or back of the appliance and any possible warning information.

Power Consumption:	220-240V~ ,50-60Hz
Power:	550W
Capacity:	500g, 750g or 1000g (max)
Product Dimensions (cm):	29.8 (H) x 25 (W) x 35.5 (L)
Net Weight:	Approx. 3.78 kg

IMPORTANT SAFEGUARDS



Attention: Before using, read all instructions carefully. Always follow basic safety precautions when using electrical appliances, including the guidelines below:

Intended Use:

- This appliance is designed for indoor, household use only. It is not suitable for outdoor use or commercial purposes.
- Use this appliance only for bread-making and the specific functions described in this manual. Do not use it for any other purpose.
- Do not operate the bread maker without the bread pan properly installed and filled with ingredients.

Safety Notices:



Warning: Note all safety notices, instructions, illustrations and technical data provided with this appliance. Failure to follow the safety notices may result in electric shock, fire and/or injuries.

- Read all instructions carefully before using this appliance and retain them for future reference.
- Ensure the voltage of your wall socket matches the voltage specified on the appliance's rating plate before use.
- This appliance is not intended for use by individuals (including children) with reduced physical, sensory, or mental capabilities, or by those who lack experience and knowledge, unless properly supervised or instructed by a responsible adult.
- Children should always be supervised when near the appliance. Do not allow them to play with it.



Caution: Hot surfaces!

- Some parts of the appliance, such as the bread pan, heating element, and freshly baked bread, become extremely hot during and after operation. Always use oven mitts or heat-resistant gloves when handling hot parts.
- Avoid touching the heating unit or other hot components inside the appliance. Allow the appliance to cool fully before handling or cleaning.
- Do not place your face, eyes, or hands close to the viewing window during operation. The glass may become hot, and in rare cases, it could crack if damaged.

Electrical Safety:



Danger: Danger of electric shock!

- To protect against electric shock, do not immerse the power cord, plug, or appliance body in water or any other liquid.
- Always unplug the appliance from the mains when not in use, when assembling or disassembling parts, and before cleaning.
- Ensure the appliance is connected to a wall socket that is properly earthed.
- Inspect the power cord regularly. If the cord or plug is damaged, or if the appliance malfunctions, stop using it immediately and contact an authorised service agent.
- Ensure the voltage on the appliance's rating label matches your home's voltage. If not, contact customer services and do not use the appliance.

IMPORTANT SAFEGUARDS

Fire Safety:



Warning: Risk of fire!

- Do not place the appliance on or near a gas or electric hob, or inside a heated oven. Keep the appliance away from other heat sources.
- Do not allow the power cord to touch hot surfaces or hang over the edge of a counter or table where it could be pulled or accidentally caught.
- Ensure there is adequate ventilation around the appliance during use.

Danger of Injury:



Warning: Danger of injury!

- Avoid contact with moving parts during operation. Do not place hands, fingers, or utensils inside the appliance while it is running.
- Be cautious when handling hot liquids or oils in or near the appliance to avoid spills and burns.
- Do not use accessories/attachments that are not recommended by the manufacturer, as they may cause injury or malfunction.
- If the tempered glass window is cracked or damaged, stop using the appliance and contact an authorised service agent.

Damage Prevention:



Warning: Risk of damage to material and property

- Do not attempt to remove the bread pan by force, such as by banging it on hard surfaces. This may damage the bread pan or other internal components.
- Clean the appliance carefully, ensuring that you do not scratch or damage the heating elements or non-stick surfaces.
- Never operate the appliance with an empty bread pan, as this could damage the machine.
- If the appliance is dropped or sustains significant impact, have it inspected by a qualified technician before reuse or contact customer services.

These guidelines are designed to ensure the safe use of the bread maker while protecting you and your home from unnecessary risks. If you have any doubts or require further clarification, consult the user manual or contact the manufacturer's customer service team.

PRODUCT OVERVIEW



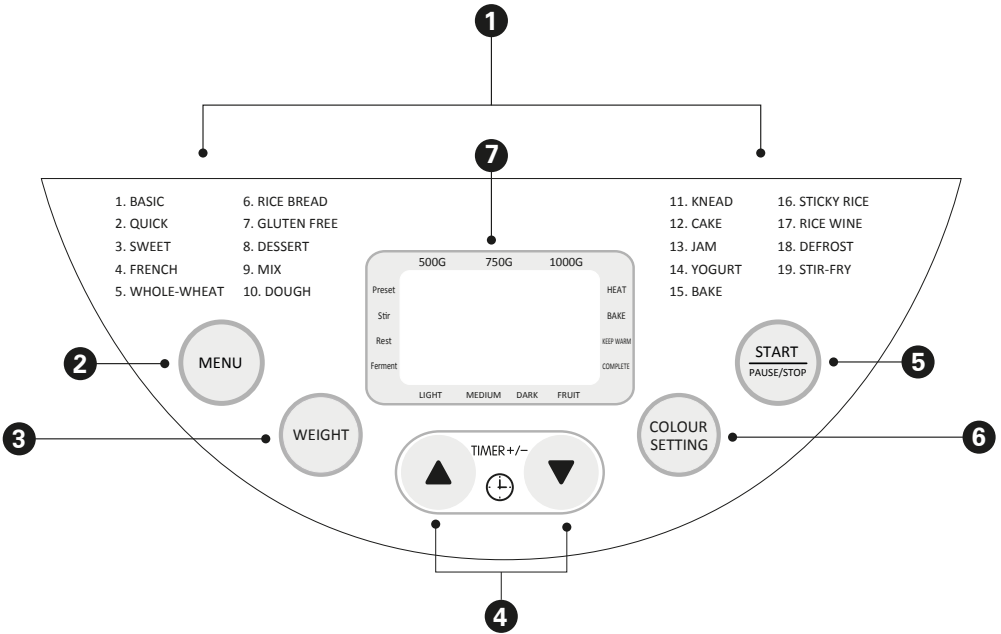
Product Features:

- ① Top Lid
- ② Viewing Window
- ③ Kneading Paddle
- ④ Control Panel
- ⑤ Main Body

Product Accessories:

- ① Bread Pan
- ② Measuring Cup
- ③ Dough Hook
- ④ Measuring Spoon
- ⑤ Kneading Paddle





Control Panel Features:

- 1** 19 Program Menu Options
- 2** Menu Button
- 3** Weight Button
- 4** Delay Timer +/- Keys
- 5** Crust Colour Setting Button
- 6** Start & Pause/Stop Button
- 7** LCD Display

USING YOUR APPLIANCE

Button Functions:

Start & Pause/Stop Button:

- Press once to begin the selected programme. The display will begin flashing, indicating the programme is active.
- Press and hold for 3 seconds to cancel the programme. This will stop the machine and reset the display to its default settings.
- Press briefly (0.5 seconds) to pause the programme temporarily. After 3 minutes of inactivity, the programme will resume automatically.

Menu Button:

- Each press cycles through the available preprogrammed menu options. The selected programme number will appear on the display.

Crust Colour Setting Button:

- Use this button to select the crust colour: Light, Medium, or Dark. Crust settings are adjustable in most programmes (see your Programme Guide).

Weight Button:

- Choose from 500s, 750g, or 1000g loaf sizes. Weight settings are adjustable for most programmes.

Delay Timer Buttons "▲" or "▼":

- The Delay Timer allows you to set a delayed start for the bread making process, up to 15 hours in advance. Use the "+" and "-" buttons to adjust the delay time in 10-minute increments.

Notes:

- Set the Delay Time after selecting your desired program menu, weight, and crust colour settings.
- Do not use the timer function for recipes containing perishable ingredients such as eggs, milk, cream, or cheese, as these could spoil during the delay period.
- You can set the delay time by pressing the “Delay Timer” button (labelled as "▲" or "▼"). The delay time you set must include the full baking time of the selected program. After the baking process finishes, the bread maker will automatically shift to a Keep Warm setting for up to 1 hour.
- Before starting, ensure that you have selected the program menu and crust colour first. Then, use the “Delay Timer” button to adjust the delay time, increasing or decreasing it in increments of 10 minutes.
- The maximum delay time is 15 hours.

Additional Features:

Power Interruption Recovery:

- If a power cut occurs, the bread maker will automatically resume operation within 10 minutes. If power is not restored within this time frame, the programme will reset to its default settings.

Warning Display:

- “HHH”: The appliance is too hot. Turn it off, unplug it, and allow it to cool for 10–20 minutes before restarting. (Figure 1)
- “EE0”: A sensor error has been detected. Unplug the appliance and contact an authorised service agent for repairs. (Figure 2)



Figure 1



Figure 2

USING YOUR APPLIANCE

Keep Warm Setting:

- Once the baking cycle is complete, the bread machine will beep 10 times and automatically switch to the Keep Warm setting for 1 hour. The display will show "0:00" during this time, and after 60 minutes, the LCD display will update.
- To cancel the Keep Warm function, simply press and hold the Start/Stop button for 3 seconds.



Tip: Removing the bread immediately after the baking cycle finishes will prevent the crust from becoming too dark.

Programme Menus:

The bread maker features a variety of preset programmes to help you bake different types of bread, cakes, and other items. Below is a breakdown of each programme:

1. Basic Bread:

Ideal for making traditional white and mixed breads, primarily using basic bread flour.

2. Quick Bread:

This programme shortens the kneading, rising, and baking time compared to the Basic Bread setting but is still longer than the Ultra-fast bread programme. The resulting bread has a denser texture. Quick breads use baking powder and soda, which are activated by moisture and heat.



Tip: For best results, place all liquid ingredients at the bottom of the bread pan and dry ingredients on top. If any dry ingredients collect in the corners, use a rubber spatula to help mix them thoroughly.

3. Sweet Bread:

- Suitable for breads containing ingredients such as fruit juices, grated coconut, raisins, dry fruits, chocolate, or added sugar. These breads rise for a longer period and result in a light and airy texture.

4. French Bread:

- Perfect for light breads made from fine flour. Typically, French bread has a fluffy interior and a crispy crust. This setting is not suitable for recipes that require butter, margarine, or milk.

5. Whole-Wheat Bread:

- Designed for breads with a high percentage of whole wheat. The program includes a longer preheat phase to allow the grains to soak up the water and expand.



Note: It is not recommended to use the delay function with this program, as it may result in suboptimal results. Whole-wheat bread usually has a thick, crispy crust.

6. Rice Bread:

- This program mixes cooked rice into the flour in a 1:1 ratio to make rice bread.

7. Gluten-Free Bread:

- Ideal for making bread with gluten-free flours and baking mixtures. Gluten-free flours take longer to absorb liquids and behave differently during rising, so this program is designed to accommodate these properties.

USING YOUR APPLIANCE

8. Dessert:

- This programme is for baking sweet treats with higher fat and protein content, such as cakes or pastries.

9. Mix:

- This setting is used to thoroughly combine flour and liquids before baking.

10. Dough:

- The Dough programme prepares yeast dough for items like buns, pizza crust, etc., for baking in a conventional oven. This program does not include any baking.

11. Knead:

- Only kneading occurs in this program, with no rising or baking. Ideal for preparing dough for items like pizza.

12. Cake:

- This programme combines kneading, rising, and baking. The cake rises using soda or baking powder.

13. Jam:

- Use this setting to make jams from fresh fruits or marmalades from oranges. Be cautious not to increase the quantity or let the mixture boil over into the baking chamber.



Note: If the mixture overflows, stop the machine immediately and carefully remove the bread pan. Allow it to cool slightly and clean it thoroughly before continuing.

14. Yoghurt:

- This programme is used to ferment ingredients to make yogurt.

15. Bake:

- If your bread needs additional baking (for example, if the loaf is too light or hasn't baked through properly), use this programme. There is no kneading or resting involved.

16. Sticky Rice:

- This programme is for kneading and baking a mix of polished glutinous rice and regular rice.

17. Rice Wine:

- Used for fermenting and baking polished glutinous rice to make rice wine.

18. Defrost:

- Ideal for defrosting frozen food before cooking.

19. Stir-Fry:

- This programme combines kneading, rising, and baking. The cake rises using soda or baking powder.

USING YOUR APPLIANCE

Before the first use:

- Check for any missing or damaged parts before use.
- Wash and dry the bread pan and kneading paddle thoroughly before use.



Note: Avoid using metal utensils in the bread pan as they can damage the non-stick surface.



Caution: Ensure the bread maker is positioned securely on a stable, level surface. The machine may wobble or move during the kneading cycle. Always place it in the centre of the counter, well away from the edges, to prevent it from falling.

Initial Setup:

- Clean all parts following the "Cleaning & Care" instructions.
- Set the bread maker to bake mode and run it empty for about 10 minutes to allow any manufacturing residues to burn off. This may produce a small amount of smoke or odour, which is normal and will dissipate after the first or second use. Ensure the appliance is well-ventilated.
- After the baking cycle completes, allow the machine to cool down. Once it has cooled, clean all removable parts again before first use.
- Once cleaned and dried, assemble the parts and your appliance will be ready for use.

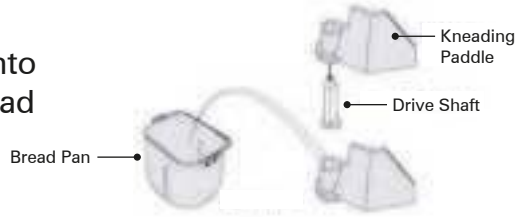
Detailed Instructions for Use:

1. Remove the Bread Pan:

- Use the bread pan handle to turn the pan counter-clockwise and pull it out of the appliance.

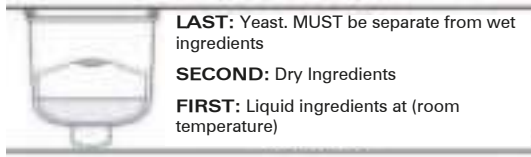
2. Install the Kneading Paddle:

- Push the kneading paddle onto the drive shaft inside the bread pan.



3. Add Ingredients:

- Add the ingredients into the bread pan in the order listed in your recipe:
 1. First, add liquids, sugar, and salt.
 2. Then, add the flour.
 3. Finally, add the yeast on top of the flour.



4. Add Yeast Properly:

- Make a small indentation in the flour using your finger, then place the yeast into the indentation. Ensure that the yeast does not come into contact with salt or liquids, as this can affect the rising process.

5. Pre-measure Ingredients:



Tip: Pre-measure all ingredients, including any add-ins (e.g., nuts, raisins), before beginning the bread-making process.

6. Place the Bread Pan into the Machine:

- Insert the bread pan back into the machine and ensure it is locked in place by turning it clockwise. Then, close the lid.

7. Ensure Proper Locking:



Note: The bread pan must be securely locked into place for proper mixing and kneading.

USING YOUR APPLIANCE

8. Plug in the Appliance:

- Plug the bread maker into a power source. You will hear a beep, and the LCD display will default to Program 1.

9. Select Your Desired Program:

- Press the PROGRAM MENU button until your desired programme is displayed.

10. Set the Weight:

- Press the WEIGHT button to select the loaf size: 500s, 750g, or 1000g.



Note: The Weight option is not available in programs 8-19.

11. Set the Crust Colour:

- Press the Colour Setting button to select your preferred crust setting:

1. Light
2. Medium
3. Dark



Note: The Colour Crust Setting is not adjustable in programs 9-11, 13, 14, 16-19.

12. Set the Delay Timer (Optional)

- If you want to delay the start of your bread-making, press the DELAY TIMER button and use the + and – buttons to increase the delay time shown on the LCD display.



Note: The delay function is not available in programmes 11, 13-15, 17-19.



Important: The delay function is not available in programs 11, 13-15, 17-19.

13. Start the Programme:

- Press the Start/Stop button once to begin the programme. The bread maker will beep once, and the LCD will show "3:00" (or the time for the selected programme). The colon between "3" and "00" will not flash, and the indicator light will turn on. The kneading paddle will begin mixing the ingredients. If you used the Delay Timer, the paddle will wait until the program starts.

14. Adding Ingredients During Kneading:

- If your recipe includes add-ins (e.g., fruits, nuts, raisins), the machine will beep 10 times to signal you to open the lid and add them.



Note: This step is available in programmes 1-7. The timing for adding ingredients varies by programmes.

15. Completion and Keep Warm:

- When the baking cycle finishes, the machine will beep 10 times and switch to the Keep Warm setting for 1 hour. You can press and hold the Start/Stop button for 3 seconds to cancel the Keep Warm function. Unplug the power cord, and carefully open the lid using oven mitts.

16. Removing the Bread Pan:

- After the baking is complete, let the bread pan cool slightly. Using oven mitts, turn the bread pan counter-clockwise to unlock it and lift it out of the machine by the handle.



Caution: The bread pan and bread may be very hot, so always handle with care.

USING YOUR APPLIANCE

17. Remove the Bread from the Pan:

- Place the bread pan upside down (with the handle folded down) on a wire cooling rack or a clean surface. Gently shake the pan to release the bread. If needed, use a non-stick spatula to loosen the bread from the sides of the pan.

18. Cool the Bread:

- Let the bread cool for about 20 minutes before slicing. For best results, slice the bread with an electric cutter or a serrated bread knife. Avoid using a fruit or kitchen knife as this could deform the bread.

19. Removing the Kneading Paddle:

- If the kneading paddle remains inside the loaf, gently remove it with a spatula or small utensil. Never use your hands to remove the hot kneading paddle.



20. Storage:

- After the bread has cooled, store any remaining bread in a sealed plastic bag for up to 3 days at room temperature. For longer storage, place the sealed bag in the refrigerator for up to 10 days.

Removing & Cooling the Bread:

Remove the Bread Pan:

- Always use oven mitts when handling the hot bread pan. Unlock the bread pan by turning the handle counter-clockwise, then carefully lift it out of the machine.

Shake Out the Bread:

- Turn the pan upside down, gently shake it to release the bread, and let it cool on a wire rack for 10 minutes before slicing. Use a bread knife for clean, even slices.

Kneading Paddle:

- If the kneading paddle remains in the loaf, carefully remove it with a spatula or small utensil. Never attempt to remove it by hand while the bread is still hot.

INGREDIENTS GUIDE

Flours:

- **Bread Flour** – High gluten/protein; best for yeast breads; gives good rise and structure.
- **Plain Flour** – No raising agents; suitable for Quick breads only.
- **Wholemeal Flour** – High fibre, heavier dough; usually mixed with bread flour for better rise.
- **Rye Flour** – Very high fibre; produces dense loaves. Mix with bread flour.
- **Self-Raising Flour** – Contains baking powder. Do not use with yeast.
- **Cornflour / Oatmeal Flour** – Add in small amounts for flavour and texture in mixed-grain breads.



Note: Avoid self-rising flour with yeast recipes.

Other Dry Ingredients:

- **Sugar** – Feeds yeast; adds colour and sweetness.
- **Salt** – Improves flavour and controls yeast. Too much slows rising; none causes over-rising.
- **Baking Powder** – For fast breads/cakes; no rising time needed.
- **Bicarbonate of Soda** – Similar to baking powder; sometimes used together.

Yeast:

- Use bread-machine, instant, or active dried yeast.
- Store in fridge after opening.
- Check expiry before use.

Freshness Test:

- 1 cup warm water (45–50°C) + 1 tsp sugar + 1 tbsp yeast.
Leave 10 min.
- Bubbling = active; no bubbles = dead yeast.

Liquids & Fats:

- Water/Milk – Use at room temperature (20–25°C).
- Do not use dairy with Delay Timer.
- Eggs – Add richness and volume; beat before adding.
- Butter/Oil – Soften bread; melt or chop butter first.

Order of Adding Ingredients:

1. Liquids first
2. Dry ingredients
3. Yeast last – Keep yeast on top of flour; do not let it touch liquid or salt.

When the machine beeps after first knead, add fruit/nuts. Adding too early reduces flavour and can damage texture.

Measuring Liquids:

Use a clear jug on a flat surface. Check level at eye height. Clean between different liquids.

Measuring Dry Ingredients:

1. Spoon into cup lightly; level with a knife.
2. Do not scoop directly from the container.
3. Do not tap or pack the cup.
4. Stir flour before measuring.
5. Use level measuring spoons for small amounts.

RECIPE GUIDE

Add the ingredients to the bread machine in the order listed below.

1. Basic Bread

Ingredients	1000 g Loaf	750g Loaf	500g Loaf	Notes
Water	320 ml	260 ml	180 ml	
Salt	2 tsp (10 g)	1½ tsp (7 g)	1 tsp (5 g)	Place in corner
Sugar	3 tbsp (45 g)	2½ tbsp (37 g)	2 tbsp (30 g)	Place in corner
Oil	4 tbsp (60 ml)	3 tbsp (45 ml)	2½ tbsp (37 ml)	
Strong Bread Flour	500 g	400 g	300 g	
Yeast	1½ tsp (7 g)	1¼ tsp (6 g)	1 tsp (5 g)	On top of flour, avoid liquids

2. Quick Bread

Ingredients	1000 g Loaf	750g Loaf	500g Loaf	Notes
Water	320 ml	260 ml	180 ml	Use warm water approx. (40–50°C)
Salt	2 tsp (10 g)	1½ tsp (7 g)	1 tsp (5 g)	Place in corner
Sugar	3 tbsp (45 g)	2½ tbsp (37 g)	2 tbsp (30 g)	Place in corner
Oil	4 tbsp (60 ml)	3 tbsp (45 ml)	2½ tbsp (37 ml)	
Strong Bread Flour	500 g	400 g	300 g	
Yeast	3½ tsp (11 g)	3 tsp (9 g)	2½ tsp (8 g)	Higher amount for a quick rise

3. Sweet Bread

Ingredients	1000 g Loaf	750g Loaf	500g Loaf	Notes
Water	320 ml	240 ml	160 ml	
Salt	1 tsp (5 g)	½ tsp (3 g)	½ tsp (3 g)	Place in corner
Sugar	65 g	50 g	35 g	Place in corner
Oil	2 tbsp (30 ml)	3 tbsp (45 ml)	1 tbsp (15 ml)	
Strong Bread Flour	500 g	400 g	300 g	
Yeast	1½ tsp (7 g)	1¼ tsp (6 g)	1 tsp (5 g)	On top of flour, avoid liquids

4. French Bread

Ingredients	1000 g Loaf	750g Loaf	500g Loaf	Notes
Water	320 ml	260 ml	180 ml	
Salt	3 tsp (15 g)	2½ tsp (12 g)	2 tsp (10 g)	Place in corner
Sugar	2 tbsp (30 g)	1½ tbsp (22 g)	1 tbsp (15 g)	Place in corner
Oil	2 tbsp (30 ml)	1½ tbsp (22 ml)	1 tbsp (15 ml)	
Strong Bread Flour	500 g	400 g	300 g	
Yeast	1½ tsp (7 g)	1¼ tsp (6 g)	1 tsp (5 g)	On top of flour, avoid liquids

5. Whole-Wheat Bread

Ingredients	1000 g Loaf	750g Loaf	500g Loaf	Notes
Water	320 ml	260 ml	180 ml	
Salt	1½ tsp (7 g)	2½ tsp (12 g)	2 tsp (10 g)	Place in corner
Sugar	3½ tbsp (52 g)	1½ tbsp (22 g)	1 tbsp (15 g)	Place in corner
Oil	3 tbsp (45 ml)	1½ tbsp (22 ml)	1 tbsp (15 ml)	
Strong Bread Flour	250 g	400 g	300 g	
Whole-Wheat Flour	250 g	200 g	150 g	
Yeast	2 tsp (10 g)	1½ tsp (7 g)	1¼ tsp (6 g)	On top of flour, avoid liquids

6. Rice Bread

Ingredients	1000 g Loaf	750g Loaf	500g Loaf	Notes
Water	200 ml	160 ml	100 ml	
Salt	2 tsp (10 g)	1½ tsp (7 g)	1 tsp (5 g)	Place in corner
Sugar	3 tbsp (45 g)	2½ tbsp (37 g)	2 tbsp (30 g)	Place in corner
Oil	4 tbsp (60 ml)	3 tbsp (45 ml)	2½ tbsp (37 ml)	
Cooked Rice	400 g	300 g	200 g	Use cooled cooked rice
Strong Bread Flour	280 g	210 g	140 g	
Yeast	2 tsp (10 g)	1½ tsp (7 g)	1¼ tsp (6 g)	On top of flour, avoid liquids

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7. Gluten-Free Bread

Ingredients	1000 g Loaf	750g Loaf	500g Loaf	Notes
Water	240 ml	180 ml	120 ml	
Salt	1½ tsp (7 g)	1 tsp (5 g)	½ tsp (3 g)	Place in corner
Sugar	3½ tbsp (52 g)	3 tbsp (45 g)	2½ tbsp (37 g)	Place in corner
Oil	3 tbsp (45 ml)	2½ tbsp (37 ml)	2 tbsp (30 ml)	
Gluten Free Flour	280 g	210 g	140 g	
Yeast	1½ tsp (7 g)	1¼ tsp (6 g)	1 tsp (5 g)	On top of flour, avoid liquids
Yeast	1½ tsp (7 g)	1¼ tsp (6 g)	1 tsp (5 g)	On top of flour, avoid liquids

8. Dessert

Use the Dessert program to bake sweet treats like rice pudding.

Ingredients	Amount
Eggs	2 pcs
Milk	240ml
Cooked Rice	300 g
Sugar	½ cup (≈100 g)
Raisins	½ cup (≈75 g)

9. Mix

Add all ingredients in the listed order. Use the Mix program to prepare dough without baking.

Ingredients	Amount	Comments
Water	330 ml	
Salt	1 tsp (5 g)	Place in corner
Oil	3 tbsp (45 ml)	
Strong Bread Flour	560 g	

10. Dough

Use program to knead and rise dough for buns, pizza, or rolls.

Ingredients	Amount	Comments
Water	330 ml	
Salt	1 tsp (5 g)	Place in corner
Oil	3 tbsp (45 ml)	
Strong Bread Flour	560 g	
Yeast	1½ tsp (7 g)	On top of flour, avoid liquids

11. Knead

Use program to mix and knead dough. No rising or baking occurs.

Ingredients	Amount	Comments
Water	As needed	
Salt	1 tsp (5 g)	
Oil	3 tbsp (45 ml)	
Strong Bread Flour	As needed	

12. Cake

Ingredients	Amount	Comments
Water	30 ml	
Eggs	3 pcs	
Sugar	½ cup (≈100 g)	Dissolve in egg and water
Oil	2 tbsp (30 ml)	
Self-Raising Flour	280 g	
Yeast	1 tsp (5 g)	

RECIPE GUIDE

13. Jam

Ingredients	Amount	Comments
Fruit Pulp	3 cups (≈600 g)	Stir until mushy consistency
Starch	½ cup (≈60 g)	
Sugar	1 cup (≈200 g)	Adjust to taste

14. Yoghurt

Add milk and yoghurt starter into the bread pan. Select the Yoghurt program to ferment the mixture.

Ingredients	Amount	Comments
Milk	1000 ml	
Lactic Acid Culture	100 ml	

15. Bake

Use the Bake program for additional baking if the bread or cake is underdone. Adjust crust colour by monitoring time.

Instructions: Adjust oven temp:

- Light crust: 160°C
- Medium crust: 180°C (default)
- Dark crust: 200°C.

16. Sticky Rice

Soak glutinous rice for 30 minutes. Add water and rice to the bread pan. Use the Sticky Rice program to cook.

Ingredients	Amount	Comments
Water	275 ml	
Glutinous Rice	250 ml	Soak 30 min before cooking

17. Rice Wine

Soak and steam glutinous rice. Allow it to cool, add yeast, and ferment using the Rice Wine program.

Ingredients	Amount	Comments
Glutinous Rice	500 g	Stir until mushy consistency
Water	1500 ml	
Distiller's Yeast	1 tsp (≈3 g)	Mix evenly before fermenting

18. Defrost

Use the Defrost program to thaw frozen bread, dough, or other food items.

Default Time	Comments
30 min	Adjustable 10 min to 2 hrs [Each press is 10 min increments]

19. Stir Fry

Add oil and ingredients to the bread pan. Use the Stir Fry program to cook while monitoring closely.

Default time: 30 minutes. Adjustable in short (1 min) or long (10 min) intervals.

Ingredients	Amount	Comments
Peanuts	300 g	Adjustable time 10 min to 2 hrs [+1 minute increments for each short press, +10 minute increments for each long press]

CLEANING & CARE

Always disconnect the appliance from the power outlet and allow it to cool down completely before cleaning.



Danger: Danger of electric shock! Do not immerse the cord, plug or housing in any liquid.

Kneading Paddle

- Soak in water for up to 1 hour if difficult to remove.
- Wipe with a damp cotton cloth.
- Dishwasher-safe.

Bread Pan

- Remove by turning counter-clockwise.
- Wipe with a damp cloth; avoid sharp or abrasive agents.
- Ensure completely dry before reinstalling.
- Dishwasher-safe; discolouration is normal.

Housing and Lid

- Wipe with a damp cloth after cooling; avoid abrasive cleaners.
- Do not immerse in water.
- Do not disassemble the lid.

Storage

- Ensure the bread maker is cool, clean, dry, and the lid is closed.

Proper maintenance ensures your bread maker stays in top condition and extends its lifespan.

TROUBLESHOOTING GUIDE

If the appliance isn't working properly, try to resolve the issue using the steps below. If the problem persists, contact our customer service for further assistance.



Caution: Do not attempt to repair an electrical device yourself!

No:	Problem:	Possible Cause:	Solution:
1	Odour or burning smell	Flour or other ingredients spilled into the baking chamber.	Stop the bread maker, allow it to cool completely, and wipe excess flour with a paper towel.
2	Ingredients not blending; motor noise	Bread pan or kneading paddle not installed correctly. Too many ingredients.	Ensure the kneading paddle is securely on the shaft. Measure ingredients accurately.
3	"HHH" error when START/STOP pressed	Internal temperature is too high.	Let the unit cool down. Unplug, remove the bread pan, and allow to cool for 15-30 minutes.
4	Cloudy window or condensation	Happens during mixing or rising programs.	Condensation will clear during baking. Clean the window between uses.
5	Kneading paddle sticks to bread	Thicker crust, especially with darker settings.	Remove the paddle with a spatula after the loaf has cooled.
6	Ingredients stuck on sides; flour coating bread	Pan or paddle not installed properly. Excess ingredients. Gluten-free dough is sticky.	Install bread pan and paddle correctly. Measure ingredients accurately. Scrape sides if needed.

TROUBLESHOOTING GUIDE

7	Bread rises too high or pushes lid	Too much yeast or flour; no salt added.	Measure ingredients accurately. Reduce yeast slightly. Add salt as specified.
8	Bread doesn't rise; short loaf	Inaccurate ingredient measurement or inactive yeast.	Check yeast expiration, measure accurately, and ensure liquids are at room temperature.
9	Crater on top of loaf	Dough rose too quickly due to excess yeast or water.	Avoid opening the lid during baking. Adjust yeast or water amounts. Use darker crust setting.
10	Light crust colour	Lid opened during baking.	Keep the lid closed during baking. Use darker crust settings if needed.
11	Dark crust colour	Too much sugar in the recipe.	Decrease sugar slightly. Use lighter crust settings.
12	Lopsided loaf	Too much yeast or water; dough pushed to one side.	Measure accurately. Adjust yeast or water slightly. Uneven shapes are normal for whole-grain loaves.
13	Loaf shape variations	Depends on bread type (e.g., whole-grain or multi-grain).	Understand that denser flours may yield shorter loaves.
14	Hollow or holey base	Dough too wet, too much yeast, or no salt. Water too hot.	Adjust water, yeast, or salt levels. Use room-temperature water.

TROUBLESHOOTING GUIDE

15	Under-baked or sticky bread	Too much liquid or incorrect program.	Reduce liquid slightly and choose the correct program for the recipe.
16	Bread flattens when sliced	Bread is still hot.	Let bread cool for 15-30 minutes on a wire rack before slicing.
17	Heavy, thick texture	Excess flour or old flour. Not enough water.	Increase water slightly or decrease flour. Note that whole-grain breads are naturally denser.
18	Bread pan base darkened or spotted	Normal discolouration from dishwasher use.	This is normal and does not affect functionality.

Disposal and Recycling Information



Correct Disposal of this Product:

This device is governed by the European Directive 2012/19/EU on waste electrical and electronic equipment (WEEE). Do not dispose of this device as normal domestic waste, but rather in an environmentally friendly manner via an officially approved waste disposal company.

1. Disposal of Items with the Symbol

- Items marked with this symbol should not be disposed of with general household waste.
- Please ensure these items are disposed of separately.

2. Recycling Information

For information on recycling electrical items in the UK, visit:

- www.recycle-more.co.uk
- www.recyclenow.co.uk

For recycling information in Ireland, visit:

- www.weeeireland.ie

3. WEEE Directive

- The WEEE Directive, effective since August 2006, requires the recycling of all electrical items.
- At the end of the appliance's life, please take it to a local Civic Amenity site for proper recycling.



Please dispose of the packaging material in an environmentally friendly manner so that it can be recycled.

Hamilton Beach UK – We're Here to Help!

Thank you for choosing Hamilton Beach. For assistance or support, please contact our dedicated customer service team.

Contact Information:

Phone: 01274 752624 (Mon–Fri, 8:30 AM – 4:30 PM GMT; closed on weekends & UK bank holidays).

Email: customerservice@hamiltonbeach.co.uk

Address:

Hamilton Beach UK
Customer Service Department
Belfry House, Roydsdale Way
Bradford, BD4 6SU, UK

Website:

Visit www.hamiltonbeach.co.uk for product registration, FAQs, and troubleshooting.

Happy with your new product?

We Value Your Feedback!

Scan the QR code to share your experience, or visit:
www.uk.trustpilot.com/review/hamiltonbeach.co.uk



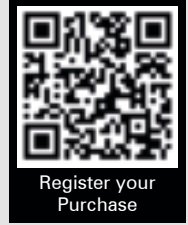
GUARANTEE & SERVICE

Register your purchase*:

Thank you for choosing Hamilton Beach.

Register your appliance to activate the 2-year warranty.

Scan QR code using mobile device



Or visit: www.hamiltonbeach.co.uk/pages/register-my-warranty

*To make a warranty claim, do not return the appliance to the store.

Warranty Terms:

- This product includes a 2-year warranty. Please read and retain the guarantee information for future reference.
- Registration is required within 30 days of purchase to maintain warranty validity. Late registrations will void the warranty.
- The warranty applies only to products purchased and used in the UK, guaranteeing freedom from material and workmanship defects.

Coverage and Exclusions:

- Covers repair or replacement of defective components. Customers are responsible for return shipping costs. If unavailable, a replacement of equal or greater value will be provided.
- Exclusions: glass, filters, normal wear, improper use, accidents, alterations, abuse, misuse, and non-household use.
- Proof of purchase is required.
- Warranty becomes void if used outside specified voltage or waveform requirements.

This warranty is limited to the original purchase price and excludes claims for incidental or consequential damages. Any implied warranties are disclaimed except as required by law and limited to the 2-year period.

The user manual can also be downloaded from our website.

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This user manual can also be downloaded from our website.

 www.hamiltonbeach.co.uk

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