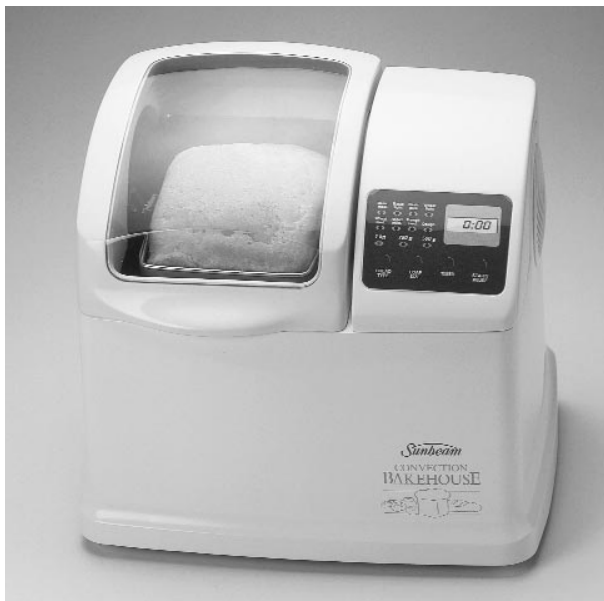


Sunbeam CONVECTION BAKEHOUSE

INSTRUCTION/RECIPE BOOKLET AND GUARANTEE.



BM005

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Congratulations!

Fresh, warm home made bread is just a few easy steps away with your new Sunbeam Convection Bakehouse.

And you're only limited by your imagination.... Make olive and sun-dried tomato bread, chocolate bread, soy and linseed bread, herb and garlic bread, yeast free and gluten free bread...the varieties of breads you can bake are endless.

And it really is as easy as 1... 2... 3!

- 1 Remove the bread pan from the breadmaker and add ingredients.
- 2 Position the bread pan and select your desired bread setting.
- 3 Press "start" and a few hours later, fresh bread is ready to enjoy.

Imagine waking up to the aroma of freshly baked bread. This is so easy to do because your Convection Bakehouse has a 13 hour pre-set timer. So set it the night before, and wake up to the aroma of freshly baked bread.

Before you start, read all the instructions in this book to ensure you get the most from your breadmaker.

We've done everything we can to make bread-baking a breeze, but if you have any concerns regarding the performance and use of your breadmaker, please call ...

Sunbeam Customer Service (toll-free)

Australia 1800 025 059

New Zealand 0800 505 570

Using your Convection Bakehouse Safely.

Before use.

1. Read all instructions, product labels and warnings. **Save these instructions.**
2. Remove all foreign matter from the baking pan and baking chamber.
3. Wipe over bread pan and kneading blade before use.
4. Peel off plastic protective film from control panel and remove stickers.
5. Always use the breadmaker from a 230/240V AC power outlet.
6. Do not allow anything to rest on the power cord or allow it to touch any hot surface. Do not plug in cord where people may walk or trip on it or allow the cord to dangle over the edge of a table or benchtop.

Whilst in use.

1. The temperature is very hot during operation. Be careful to keep your hands and face away from the unit.
2. Do not open the lid or remove the bread pan during operation except as indicated by the fruit/nut beep. The beep sounds three times, indicating that it is time to add fruit, nuts or other ingredients to the baking pan.
3. Do not place anything on the breadmaker lid. Do not cover vents.
4. The breadmaker unit does not have a memory, so any interruption to the cycle or

the power supply will result in the program being cancelled.

5. Do not touch moving parts.

Where to use.

1. Use only on a stable, heat-resistant surface.
2. Do not use the breadmaker where it will be exposed to direct sunlight or other heat sources, such as a stove or oven.
3. Do not place on top of any other appliance.
4. Keep the breadmaker out of reach of children and infirm people – it is hot! Also, if any buttons are accidentally touched during operation, baking may stop.
5. Place the unit at least two inches away from walls as walls may become discoloured.

After use.

1. Always unplug the unit at the power outlet after use, and before cleaning.
2. Use oven mitts or a pot holder when taking out the baking pan after baking.
3. Allow the breadmaker to cool down before cleaning or storing.
4. Read instructions before cleaning. Do not immerse the unit or plug in water. This will cause electric shock or damage to the unit.
5. Do not immerse the baking pan in water.

Using your Convection Bakehouse Safely cont.

Please note:

1. Do not use attachments not recommended by Sunbeam. They may cause fire, electric shock or injury.
2. Do not use outdoors or for commercial use, or for any purpose other than its intended use.
3. Do not operate the unit if the cord or plug is frayed or damaged. Do not operate if the appliance has been dropped or damaged in any manner. Return appliance to the nearest Sunbeam Appliance Service Centre for examination, repair or mechanical or electrical adjustment. As a service to customers, Sunbeam Appliance Service Centres will carry out a free check on your appliance to ensure it is electrically safe.
4. Remove the plug by grasping the plug – do not pull on the cord.
5. Use of extension cords: A short power supply cord has been provided to reduce the risk of injury resulting from becoming entangled in or tripping over a long cord. Extension cords should be used with care. The cord should be arranged so that it will not drape over the benchtop where it can be pulled by children or tripped over accidentally.
6. Electrical power: If the electric circuit is overloaded with other appliances, your breadmaker may not operate properly. The breadmaker should be operated on a separate electrical circuit from other operating appliances.
7. For safety reasons and to avoid maintenance by unskilled persons, some appliances are 'Sealed' using tamperproof means as specified by SAA (Standards Association of Australia). Such appliances should always be returned to the nearest Sunbeam Service Centre for adjustment or repair if required.
8. For additional protection Sunbeam recommend the installation of a residual current device (RCD) with a rated current not exceeding 30mA is advisable in the electrical circuit supplying the power outlet in use.

This unit is intended for household use only.

If you have any concerns regarding the performance and use of your appliance, please ring our Toll Free number (Australia only) 1800 025 059. New Zealand - contact the Sunbeam Office in Auckland.

Ensure the above safety precautions are understood.

تأكد من تفهم احتياطات السلامة المذكورة اعلاه

請務必理解上述的安全預防措施。

Assurez-vous que les précautions ci-dessus relatives à la sécurité sont bien comprises

Versichern Sie sich daß die obenstehenden Sicherheitsmaßnahmen Verstanden werden

Βεβαιώσετε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan-tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

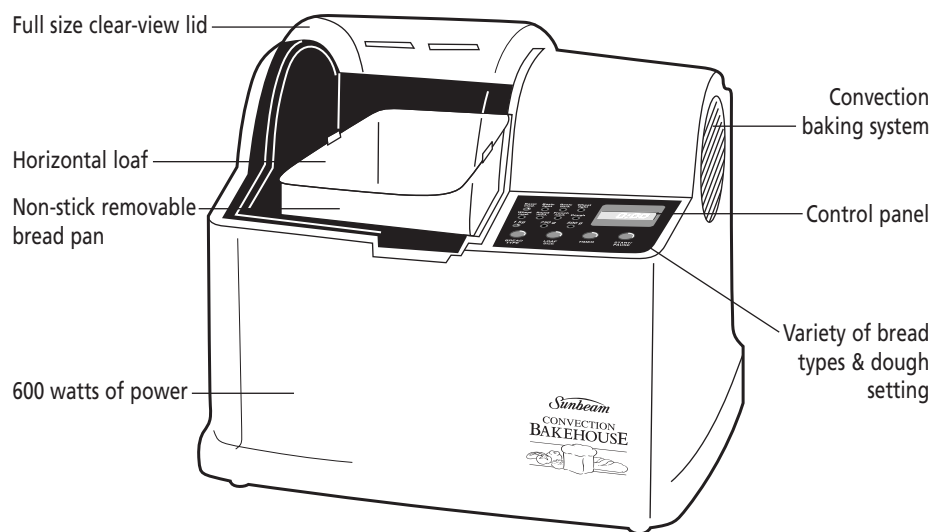
کاری بکنید کہ احتیاطهای بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşıldığından emin olunuz

Xin kiểm chắc rằng những biện pháp làm an toàn kể trên được hiểu rõ

Getting to know your Convection Bakehouse.



Your Sunbeam Convection Bakehouse is a **fully automatic bread baking system** that allows you to easily make fresh bread in only a few hours.

Your Sunbeam Convection Bakehouse has a host of other features....

Convection baking system

Produces bread with a superior coloured crust, taste and texture.

Full size, clear-view lid

Watch the entire bread-baking process.

600 watts of power

Optimum amount of power for the perfect loaf of bread.

Horizontal loaf

Traditional shaped loaf for easier slicing.

Variety of bread types

Make any type of bread you want, such as basic white, french, whole wheat, rye etc. Recipes for gluten free and yeast free bread are also included in the recipe section.

Dough setting

Takes the labour out of kneading dough for pizza, brioche, foccacia and numerous other breads & pastries.

3 loaf sizes – 500g, 750g and 1kg
Suits all families and appetites.

13 hour time delay

Pre-set your breadmaker and fresh bread is ready when you want it. You can even wake up to freshly baked bread.

Crust colour options

Choose from light, medium or dark crust colour on the basic bread setting, to suit your own personal tastes.

Rapid bake setting

Reduces baking time, so you can have bread in a hurry.

Fruit and nut beeper

Lets you know when it's time to add fruits or nuts to prevent excess crushing during kneading.

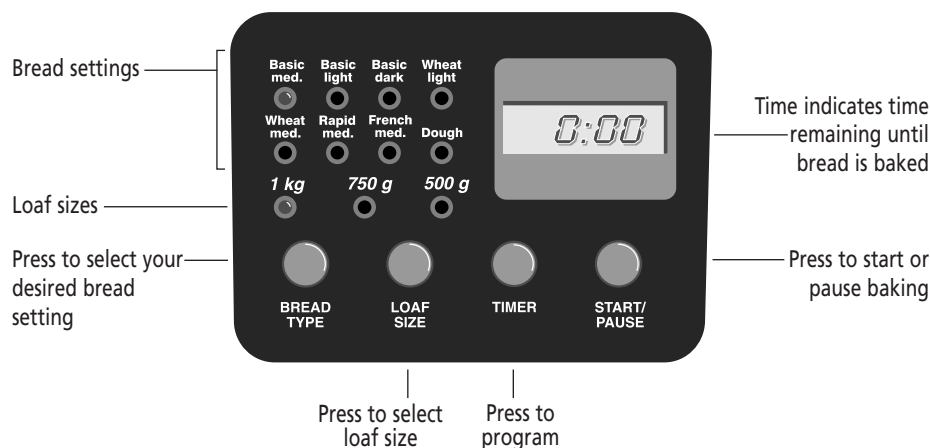
Non-stick removable bread pan

For easy cleaning and even heat distribution.

Pause setting

Lets you stop kneading (for 2 minutes) to add fruits and nuts or any additional ingredients.

The Control Panel.



Bread Type button

Press this button to choose the bread setting you desire (a beep will sound each time you press the button and the cycle time will appear in the display window). Choose from Basic medium, basic light, basic dark, wheat light, wheat medium, Rapid medium, French medium and dough. See below for a description of each setting.

Loaf Size button

Press this button to select the size of the bread that you are making: 1kg, 750g or 500g.

Timer button

Allows you to prepare bread up to 13 hours later. See page 8 for instructions on how to set the Delay-bake programmable timer.

Start/pause button

Press the Start/pause button to start your chosen cycle. A beep will sound and the light for the selected cycle will begin to flash.

The Pause function allows you to pause the machine mid-cycle for up to 2 minutes. You can then add fruit and nuts or further ingredients. See page 9 for further instructions on using the Pause function.

Bread settings

Your breadmaker has 8 cycles to choose from. Press the Bread Type button to select one of these choices. The flashing light will indicate your choice and the cycle time will appear in the display window.

BASIC BREAD. You have a choice of basic bread with 3 crust colours – basic medium, basic light or basic dark. The Bakehouse lets you choose your favourite crust colour for most bread varieties, including rye and white breads.

WHOLE WHEAT. You have 2 crust colour choices for whole-wheat bread – whole-wheat light or whole-wheat medium. The whole wheat breads require more rising time and will produce shorter loaves because of the heavier flours used. All wheat cycles begin with a 30 minute pre-heat. No blade movement occurs in the pan during this preheat.

RAPID BAKE. This cycle lets you save time on certain recipes by reducing the total time. The breads made using this cycle will be shorter and denser.

FRENCH. This cycle is for breads with crispier crusts, such as French and Italian breads.

DOUGH. This cycle allows you to make dough only, so that you can then hand-knead, shape breads and bake in a conventional oven. Make dough for pizza, dinner rolls, croissants, sweet rolls and bagels.

Role of the ingredients.

Yeast

Yeast is actually a microscopic plant. Simply stated, without yeast, your bread will not rise. When moistened by a liquid, fed by sugar and carefully warmed, yeast produces gasses that power the dough to rise. If the temperature is too cold, the yeast will not be activated; if it's too warm, it will die. Your Convection Bakehouse takes care of this worry for you by maintaining just the right temperature in the baking chamber at all times.

Some yeast may require the use of a bread improver. The bread improver will provide additional gluten to the bread.

Refer to page 6 to see if you require the use of a bread improver in your recipes.

Note: We do not recommend the use of fresh compressed yeast in your breadmaker. Sunbeam recommends the use of dry yeast. Always ensure it is used within the use-by date, as stale yeast will prevent the bread from rising.

Sugars

Sugars sweeten the bread, brown the crust, lend tenderness to the texture and supply the yeast with food. White or brown sugar, molasses, maple or golden syrup, honeys, fruits and other sweeteners can be used.

Artificial sweetener can be substituted in equivalent amounts, however the results of your bread may vary.

Flour

In order for the bread to rise, the flour has to have a high protein content. Sunbeam recommends the use of good quality plain or bread flour. Recommended brands are listed on page 6.

Do not use self-raising flour.

Unlike white flour, whole-wheat flour contains bran and wheat germ which inhibit rising. Wheat breads therefore, tend to be heavier in texture and smaller in size. A lighter larger loaf can be achieved by combining whole-wheat flour with white flour for wheat bread recipes.

Liquids

When liquids are mixed with proteins in flour, gluten is formed. Gluten is necessary for rising. Many recipes use dry milk and water, but other liquids, such as fruit juice and beer can also be used. Experiment with quantities of these liquids to obtain optimum results. Liquids should be at room temperature.

A recipe with too much liquid may cause the bread to fall during baking while a recipe with too little liquid will not rise.

Salt

In small amounts, salt adds flavour and controls yeast action. Too much salt inhibits rising, so be careful when measuring. Any ordinary table salt may be used.

Fats

Many breads use fats to enhance the flavour and retain moisture. Typically, we use margarine in the recipes. Butter or oil may be used in equivalent quantities.

What ingredients to buy.

Fresh ingredients must be used in your breadmaker, as the ingredients used will affect the result of your bread.

Use good quality ingredients and avoid using generic brand products.

Australia

Flour

Good quality flour such as bread flour should be used. Recommended brands of flour include Tip Top, White Wings, Defiance, Greens and Mothers Choice.

Because flour aerates, it is important to weigh the flour in each recipe. This will ensure a perfectly baked loaf.

Bulk packs of flour may be used, however, the result of your bread may vary. The texture and height of the bread will be inconsistent if the flour is stored for long periods of time in unsatisfactory conditions. Purchase bulk packs of flour only if baking a large amount of bread.

Yeast

Bulk packs of yeast, and other yeasts such as Tandaco, Fermipan and Defiance will require the use of a Bread Improver. The suggested quantities are given in each recipe.

Mauripan Rapid Rise Yeast does not require the use of a Bread Improver. Use the suggested amounts below when using this yeast;

500g loaf - 1³/₄ teaspoons
Mauripan Rapid Rise Yeast

750g loaf - 1 x 10g sachet
Mauripan Rapid Rise Yeast

1kg loaf - 1 x 10g sachet
Mauripan Rapid Rise Yeast

Bread mixes

A variety of bread mixes such as Weston Milling Kitchen Collection, can be used in your breadmaker. Directions of use should be supplied on the bread mix packaging.

Some bread mixes may require the use of a bread improver. If the centre of the baked bread is collapsing, the addition of a bread improver is likely to be needed. This should be done by a trial and error method.

Bread Improver

Most recipes will require the use of a bread improver. Bread improver helps support the gluten structure of the bread, so that it does not collapse when baking. Bread improver has a flour like texture and can be purchased through selected supermarkets or a health food shop.

New Zealand

Please refer to the enclosed New Zealand Instructions and Recipes Insert.

Baking bread.

Before using your breadmaker for the first time.

Remove the bread pan by lifting the handle and pulling the pan straight up. Wipe over the bread pan and kneading blade with a damp cloth and dry thoroughly. Do not immerse the bread pan in water. Do not use harsh or abrasive cleaners as they may scratch the non-stick surface. Do not place the bread pan or kneading blade in a dishwasher.

Remove the plastic film cover from the control panel and any stickers from the machine.

Insert the bread pan into the baking chamber ensuring it is correctly positioned. Lay the handle flat toward the back of the machine.

Insert the kneading blade onto the drive shaft located in the centre of the bread pan by matching the flat side of the drive shaft with the flat side of the blade. Press down until the blade is firmly positioned on the bottom of the pan.

Select a recipe from the recipe section and prepare the ingredients. (See Important Measuring Tips on page 9).

Add the ingredients into the bread pan in the order specified in the recipe. All ingredients should be at room temperature and measured carefully. Wipe all spills from the outside of the pan.

Close the lid securely, plug the machine into a 230/240 volt AC power outlet and turn the power on.

Note: When the machine is first plugged in, the fan will cycle on for a few seconds. This is normal and is a self-testing procedure.

Default setting.

When the unit is turned on, it will be set for Basic Medium bread and for a 1kg sized loaf. If this is your desired bread setting, simply press start. (Note: This setting is the built in default setting on your breadmaker).

If you want to change the settings.

- Choose your bread type by pressing the Bread Type button, until the light for your chosen bread type illuminates. Each time you press, a beep will sound, the light will move from one bread type to the next and the total time will appear in the display window.

- Select your desired loaf size by pressing the Loaf Size button until the light for your chosen size illuminates.

If you wish to delay bread baking, set the Delay-Bake timer. To do this see instructions on page 8. Do not use the programmable timer for recipes which use perishable ingredients such as eggs, fresh milk and cheese, as these will spoil.

To start, press the Start/pause button. A beep will sound, the cycle time will begin counting down and the bread cycle you have chosen will flash.

To cancel operation at any time, press the Start/pause button for a few seconds and then switch off the power at the power outlet.

Never open the lid during baking unless the fruit & nut beep has been activated or you are using the pause function. (See using the Pause function on page 9).

To add fruit or nuts.

The breadmaker will beep 3 times about 40 minutes into the cycle. Open the lid and add any fruits or nuts that the recipe requires. Close the lid and the breadmaker will automatically resume the cycle.

At the end of the baking cycle, a beep will sound and the display time will indicate 0:00. The breadmaker will automatically switch to a keep warm cycle for 30 minutes and warm air will circulate throughout the baking chamber, helping reduce condensation. The bread can be removed from the baking chamber at the end of the baking cycle or any time during the keep warm cycle.

Note: After a period of time, the time shown on the Control Panel will return to show the total cycle time.

To turn off the machine, turn off at the power outlet and unplug the unit.

To remove the bread pan.

The bread pan will be hot after the baking cycle. Use a kitchen mitt or pot holder when removing the pan from the baking chamber.

To remove the bread from the bread pan.

Allow the bread to cool in the bread pan for 10 minutes before removing. Turn the pan upside down and shake until the bread slides out. If the bread does not slide out easily, use a plastic spatula to loosen bread from the pan.

Baking bread cont.

If the kneading blade remains inside the bottom of the bread, use a narrow plastic utensil to remove the blade. Caution: The blade will be hot.

Let the bread cool on a bread rack for at least 5 minutes if slicing with an electric knife, or for 20 minutes if slicing with a bread knife.

After using your breadmaker.

After completion of bread baking, unplug the machine and allow it to cool for 45 minutes before beginning another cycle.

Clean the breadmaker after use following the Care and Cleaning instructions on page 11.

Using the Delay-Bake Timer.

The breadmaker allows you to prepare bread up to 13 hours later, so you can wake up to the aroma of freshly baked bread, or go out for the day while your Breadmaker does all the work.

Note: Do not use the Delay-bake timer when the recipe has perishable ingredients such as egg, milk, cheese etc, as these will spoil.

Also, fruit and nuts can only be added manually. So do not use the Delay-bake timer for recipes that require fruit and nuts to be added at a later time, unless you are present.

Instructions:

1. Follow the 'Baking Bread' instructions on page 7 until you get to the section 'If you wish to delay bread baking'.
2. Set the Delay-bake programmable timer by pressing the Timer button until you reach the number of hours and minutes *from now* that you want your bread or dough to be ready. The timer will only go up in increments of 15 minutes.

3. Press the Start/pause button to start the cycle. The timer will start counting down. When the cycle is complete, the display will indicate 0:00. After a period of time, the display will return to show the total cycle time.

Note: If you make a mistake, or need to re-set the timer, switch the unit off by turning off at the power outlet, then start again.

Example: Before leaving for work at 8:00 am, you decide to make bread and want it ready at 6:00pm – which is 10 hours later. After selecting your bread type, press the Timer button to add time to the time display, until it reaches 10:00. This tells you that your bread will be ready in 10 hours. Then press the Start/pause button. Your breadmaker will begin counting down and will begin the cycle for the bread to be ready at 6:00pm.

Using the Rapid Bake.

You may use the rapid bake setting for all types of bread to reduce the completion time of your bread. The breads made using this cycle may be shorter in size and may have a dense texture.

Making dough.

The dough cycle allows you to create a variety of doughs to shape by hand and then bake in a conventional oven.

Follow the instructions for Baking Bread on page 7 and select the Dough cycle. When your

dough is ready a beep will sound. Remove the dough from the pan, shape and bake in a conventional oven according to recipe instructions.

Using the Pause Function.

Pause function.

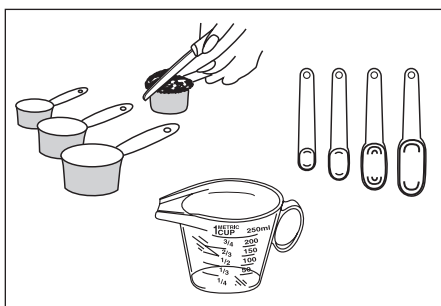
The Pause function allows you be creative with your bread making. Any time during the kneading of the bread, pause the unit and add ingredients, fruit or nuts. Use the Pause function when experimenting with new recipes to add more flour or water as needed.

To use the Pause function, press and hold the Start/pause button for a few seconds until the machine stops. The machine will stop for 2

minutes for you to add ingredients. During this period, 4 beeps will sound every 30 seconds as a reminder that your machine is in Pause function. To restart the machine, press the Start/pause button again. If you do not press the Start/pause button within 2 minutes, the machine will automatically resume the cycle where it left off.

NB - You cannot use the pause function during the baking period.

Important Measuring Tips.



Each ingredient in a loaf of bread plays a specific role, so it is extremely important to measure the ingredients correctly to get the best results.

For optimum results, we recommend weighing ingredients on a kitchen scale. This is especially important with flour. Because flour aerates, the exact amount is needed to achieve an optimum loaf of bread.

Weight measurements are given for each recipe. If kitchen scales are not available, ensure the following instructions are followed;

Dry ingredients

Use a metric measuring spoon or cup. Do not

use tableware spoons or cups. Spoon the dry ingredients loosely into the spoon or cup and level off with a flat knife. This is particularly important with flour. Do not pack dry ingredients down into the cup or tap the cup unless otherwise stated in the recipe.

Liquids

Fill a metric measuring spoon or cup to the level indicated. Check your cup measurement by placing the measuring cup on a flat surface and reading the measurement at eye level.

Solid fats

Fill a metric measuring spoon or cups to the level indicated and level off with a flat knife.

Last Things Last!

Always place the yeast in the breadpan first, the dry ingredients in next, and the liquids in last. This will ensure a well risen and evenly baked loaf.

Adding Fruits and Nuts

Fruits and nuts are added later, after the machine has completed the first knead. The machine will beep to let you know it is time to add fruit or nuts. If they are added before the fruit and nut beep, the fruit will be pureed due to excessive kneading.

Handy Hints.

Order of ingredients.

Always put the yeast in first, the dry ingredients in next and the liquids in last. Fruits and nuts are added later, after the machine has completed the first knead. This will ensure a crisp and evenly baked loaf every time.

Freshness.

Ensure all ingredients are fresh and used before the specified use-by date.

Avoid using perishable ingredients such as milk, yogurt, eggs or cheese, with the Time Delay function.

Store dry ingredients in airtight containers, to prevent drying out.

Slicing bread.

For best results, wait at least 15 minutes before slicing, as the bread needs time to cool. Place loaf on its side and cut in a sawing motion with a bread knife. For easy and even slicing we recommend the use of the Sunbeam Knife 'n' Easy electric knife.

Freezing bread.

To freeze fresh bread, let it cool completely and wrap in plastic. Slice bread before freezing and use at your convenience.

Removing bread from the bread pan.

Like a cake, the bread needs to cool slightly before removing from the bread pan. Allow the bread to sit in the pan for approximately 10 minutes before removing.

Toppings.

Ingredients such as herbs, sesame seeds and chopped bacon can be added to the top of the bread during the baking stage.

Open lid of Bakehouse, gently brush top of loaf with a little milk or egg yolk and sprinkle with topping. (Do not allow ingredients to fall outside pan). Close lid and allow baking to continue.

Note: This step needs to be done quickly to prevent bread from sinking.

Crust colour

It is normal for the top of the bread to be lighter in colour than the sides. Different combinations of ingredients can encourage or discourage browning. If you would like the top crust to be slightly darker, brush a little oil or beaten egg yolk over the top of the bread during the last half hour of baking.

Baking at high altitudes.

At high altitudes above 900 metres, dough rises faster. Therefore, when baking at high altitudes some experimentation is required. Follow the suggested guidelines. Use one suggestion at a time and remember to write down which suggestion works best for you.

Suggestions:

1. Reduce the amount of yeast by 25%. This will stop the bread from over-rising.
2. Increase the salt by 25%. The bread will rise slower and have less of a tendency to sink.
3. Watch your dough as it mixes. Flour stored at high altitudes tends to be drier. You may have to add a few tablespoons of water, until the dough forms a nice ball.

Sunbeam is a Registered trademark. Convection Bakehouse trademark Pending. Made in China. Due to minor changes in design or otherwise, the product you buy may differ from the one shown in this booklet. Approved by the appropriate Electrical Supply Authorities. Backed by Sunbeam's 12 Month Replacement Guarantee and National Service Network.

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(INCORPORATED IN N.S.W.) A.C.N. 000 006 771

For more information or advice on any Sunbeam appliance, contact the Sunbeam Consumer Service Line on 1800 025 059. (Australia only). New Zealand - contact the Sunbeam Office in Auckland.

Care and Cleaning.

Before cleaning the breadmaker, unplug it from the power outlet and allow it to cool completely.

To clean the exterior.

Wipe down with a soft damp cloth and mild detergent. Harsh cleaners, scrubbing brushes and chemical cleaners will damage the unit.

Before re-using the unit, make sure it is completely dry.

To clean the lid.

Remove the lid by tilting it straight up and lifting it from the hinges on the back of the machine. Wash in warm soapy water. Rinse and dry thoroughly before using again.

To clean the interior.

If ingredients such as flour, sultanas or breadcrumbs have spilt into the baking chamber, remove by wiping gently using a slightly damp cloth and wipe dry before your next use.

To clean the kneading blade.

The kneading blade is removable for easy cleaning. Wipe over kneading blade with a damp cloth after each use. If the kneading blade is difficult to remove, fill the baking pan with a little warm water and allow the kneading blade to soak for a few minutes.

To clean the baking pan.

Wipe baking pan clean with a damp cloth and dry thoroughly. Do not use harsh abrasives or strong household cleaners as these will damage the non-stick surface.

Do not immerse baking pan in water.

Caring for the non-stick baking pan and kneading blade

1. Do not use metal utensils. These will damage the non-stick coating on the pan and blade.
2. Do not be concerned if the non-stick coating wears off or changes colour over time. This is a result of steam and moisture and the mixing of various ingredients, food acids and normal wear and tear. This is in no way harmful and does not affect performance of your breadmaker.

Do not wash any part of the breadmaker in a dishwasher.

Do not immerse the unit in water.

Storage

1. Make sure the unit is completely cool and dry before storing.
2. Store the breadmaker with the lid closed.
3. Do not place heavy objects on top of the lid.

Help Guide.

Should you require any further assistance on using your breadmaker, please follow these simple steps.

1. Consult Troubleshooting tips on pages 37 & 38 of this booklet.
2. To answer any further questions you may have, call us toll free (Aust) 1800 025 059, (NZ) 0800 505 570.
3. For any further concerns contact our Sunbeam Appliance Service Centres listed on the back of this booklet.

Recipes

Note: Some recipes may vary depending on the moisture content of the ingredients and may need to be adjusted. e.g. the weight of the flour changes when it has absorbed moisture from the air. Please feel free to experiment with slight variations to our recipes to get a better result. Always record the amounts you try so that you can adjust the recipe to your own liking.

You may find inconsistencies in the taste, texture and appearance of the bread you bake in the Convection Bakehouse. This is quite normal, and is normally due to the ingredients being used. To avoid disappointment, please read our list of recommended ingredients on page 6 before attempting any of the recipes provided in this Instruction Book.

White Breads.

Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press "Bread Type" to select the suggested setting given below each recipe.
4. Select desired "Loaf Size" and press "Start".

Bread will be baked in the number of hours indicated.

Traditional White Bread	500g	750g	1kg
Tandaco dry yeast	1½ teaspoons	1½ teaspoons	1½ teaspoons
Plain flour	320g (2 cups)	520g (3¼ cups)	680g (4¼ cups)
Bread improver	³ / ₄ teaspoon	1 teaspoon	1 teaspoon
Skim milk powder	2 teaspoons	1 tablespoon	2 tablespoons
Sugar	2 teaspoons	1 tablespoon	1 tablespoon
Salt	¹ / ₄ teaspoon	1½ teaspoons	2 teaspoons
Margarine	2 teaspoons	1 tablespoon	2 tablespoons
Water	220mls	290mls	415mls

Select **Basic** Medium, Light or Dark setting

Garlic Herb Bread	500g	750g	1kg
Tandaco dry yeast	1½ teaspoons	1½ teaspoons	1½ teaspoons
Plain flour	320g (2 cups)	520g (3¼ cups)	680g (4¼ cups)
Bread improver	³ / ₄ teaspoon	1 teaspoon	1 teaspoon
Skim milk powder	2 teaspoons	1 tablespoon	2 tablespoons
Sugar	2 teaspoons	1 tablespoon	1 tablespoon
Salt	¹ / ₄ teaspoon	1½ teaspoons	2 teaspoons
Dried mixed herbs	1 teaspoon	2 teaspoons	2 teaspoons
Crushed garlic	1 clove	2 cloves	2 cloves
Margarine	2 teaspoons	1 tablespoon	2 tablespoons
Water	220mls	290mls	415mls

Select **Basic** Medium, Light or Dark setting

Tomato and Basil Bread	500g	750g	1kg
Tandaco dry yeast	1½ teaspoons	1½ teaspoons	1½ teaspoons
Plain flour	320g (2 cups)	520g (3¼ cups)	680g (4¼ cups)
Bread improver	¾ teaspoon	1 teaspoon	1 teaspoon
Skim milk powder	2 teaspoons	1 tablespoon	2 tablespoons
Sugar	2 teaspoons	1 tablespoon	1 tablespoon
Salt	¼ teaspoon	1½ teaspoons	2 teaspoons
Tomato paste	2 teaspoons	1 tablespoon	1 tablespoon
Fresh chopped basil	1 teaspoon	1 tablespoon	1 tablespoon
Margarine	2 teaspoons	1 tablespoon	2 tablespoons
Water	220mls	290mls	415mls

Select **Basic** Medium, Light or Dark setting

Olive & Sundried Tomato Bread	500g	750g	1kg
Tandaco dry yeast	1½ teaspoons	1½ teaspoons	1½ teaspoons
Plain flour	320g (2 cups)	520g (3¼ cups)	680g (4¼ cups)
Bread improver	¾ teaspoon	1 teaspoon	1 teaspoon
Skim milk powder	2 teaspoons	1 tablespoon	2 tablespoons
Sugar	2 teaspoons	1 tablespoon	1 tablespoon
Salt	¼ teaspoon	1½ teaspoons	2 teaspoons
Sundried tomatoes, chopped	1 tablespoon	2 tablespoons	2 tablespoons
Olives, chopped	1 tablespoon	2 tablespoons	2 tablespoons
Margarine	2 teaspoons	1 tablespoon	2 tablespoons
Water	220mls	290mls	415mls

Select **Basic** Medium, Light or Dark setting

Salami Cheese Bread	500g	750g	1kg
Tandaco dry yeast	1½ teaspoons	1½ teaspoons	1½ teaspoons
Plain flour	320g (2 cups)	520g (3¼ cups)	680g (4¼ cups)
Bread improver	¾ teaspoon	1 teaspoon	1 teaspoon
Skim milk powder	2 teaspoons	1 tablespoon	1 tablespoon
Sugar	2 teaspoons	1 tablespoon	1 tablespoon
Salt	¼ teaspoon	1½ teaspoons	2 teaspoons
Salami, chopped	⅔ cup	⅔ cup	⅔ cup
Mozarella cheese	⅓ cup	⅓ cup	⅓ cup
Oregano, dried	¼ teaspoon	½ teaspoon	1 teaspoon
Margarine	2 teaspoons	1 tablespoon	2 tablespoons
Water	220mls	290mls	415mls

Select **Basic** Medium, Light or Dark setting

Onion Bread	500g	750g	1kg
Tandaco dry yeast	1½ teaspoons	1½ teaspoons	1½ teaspoons
Plain flour	320g (2 cups)	520g (3¼ cups)	680g (4¼ cups)
Bread improver	¾ teaspoon	1 teaspoon	1 teaspoon
Skim milk powder	2 teaspoons	1 tablespoon	2 tablespoons
Sugar	2 teaspoons	1 tablespoon	1 tablespoon
Salt	¼ teaspoon	1½ teaspoons	2 teaspoons
Chopped onion	½ cup	¾ cup	¾ cup
Margarine	2 teaspoons	1 tablespoon	2 tablespoons
Water	220mls	290mls	415mls

Select **Basic** Medium, Light or Dark setting

Lemon-Poppyseed Bread	500g	750g	1kg
Tandaco dry yeast	1½ teaspoons	1½ teaspoons	1½ teaspoons
Plain flour	320g (2 cups)	520g (3¼ cups)	680g (4¼ cups)
Bread improver	¾ teaspoon	1 teaspoon	1 teaspoon
Skim milk powder	2 teaspoons	1 tablespoon	2 tablespoons
Sugar	2 teaspoons	1 tablespoon	1 tablespoon
Salt	¼ teaspoon	1½ teaspoons	2 teaspoons
Poppy seeds	1 tablespoon	2 tablespoons	2 tablespoons
Grated lemon rind	1 tablespoon	2 tablespoons	2 tablespoons
Margarine	2 teaspoons	1 tablespoon	2 tablespoons
Water	220mls	290mls	415mls

Select **Basic** Medium, Light or Dark setting

Bacon & Beer Bread	500g	750g	1kg
Tandaco dry yeast	1½ teaspoons	1½ teaspoons	1½ teaspoons
Plain flour	320g (2 cups)	520g (3¼ cups)	680g (4¼ cups)
Bread improver	¾ teaspoon	1 teaspoon	1 teaspoon
Skim milk powder	2 teaspoons	1 tablespoon	1 tablespoon
Sugar	1 teaspoon	1 tablespoon	1 tablespoon
Salt	¼ teaspoon	1½ teaspoons	2 teaspoons
Onions, chopped	3 tablespoons	½ cup	¾ cup
Mustard	2 teaspoons	1 tablespoon	1 tablespoon
Cooked bacon	¼ cup	⅓ cup	½ cup
Margarine	2 teaspoons	1 tablespoon	2 tablespoons
Water	60mls	180mls	215mls
Flat beer	125mls	110mls	200mls

Select **Basic** Medium, Light or Dark setting

Roasted Red Pepper and Cheese Bread	500g	750g	1kg
Tandaco dry yeast	1½ teaspoons	1½ teaspoons	1½ teaspoons
Plain flour	320g (2 cups)	520g (3¼ cups)	680g (4¼ cups)
Bread improver	¾ teaspoon	1 teaspoon	1 teaspoon
Skim milk powder	2 teaspoons	1 tablespoon	1 tablespoon
Sugar	2 teaspoons	1 tablespoon	1 tablespoon
Salt	¼ teaspoon	1½ teaspoons	2 teaspoons
Garlic, crushed	½ teaspoon	1 teaspoon	1 teaspoon
Dried basil	1 teaspoon	2 teaspoons	2 teaspoons
Roasted red capsicum, chopped	⅓ cup	¼ cup	¾ cup
Parmesan cheese	¼ cup	¼ cup	½ cup
Margarine	2 teaspoons	1 tablespoon	2 tablespoons
Water	220mls	290mls	415mls

Select **Basic** Medium, Light or Dark setting

Wholemeal Breads.

Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press "Bread Type" to select the suggested setting given below each recipe.
4. Select desired "Loaf Size" and press "Start".

Bread will be baked in the number of hours indicated.

N.B. All wheat cycles begin with a 30 minute pre-heat of ingredients. No blade movement occurs in the pan during this pre-heat.

Wholemeal Bread	500g	750g	1kg
Tandaco dry yeast	1½ teaspoons	1½ teaspoons	1½ teaspoons
Wholemeal plain flour	320g (2 cups)	520g (3¼ cups)	680g (4¼ cups)
Bread improver	³ / ₄ teaspoon	1 teaspoon	1 teaspoon
Skim milk powder	1 teaspoon	2 tablespoons	3 tablespoons
Brown sugar	1 tablespoon	1½ tablespoons	2 tablespoons
Salt	¹ / ₂ teaspoon	1½ teaspoons	2 teaspoons
Margarine	1 tablespoon	1½ tablespoons	2 tablespoons
Water	250mls	310mls	415mls

Select **Wheat** Light or Medium setting

Crunchy Wheat and Honey Bread	500g	750g	1kg
Tandaco dry yeast	1½ teaspoons	1½ teaspoons	1½ teaspoons
Wholemeal plain flour	320g (2 cups)	520g (3¼ cups)	680g (4¼ cups)
Bread improver	³ / ₄ teaspoon	1 teaspoon	1 teaspoon
Skim milk powder	1 teaspoons	2 tablespoons	3 tablespoons
Honey	1 tablespoon	3 tablespoons	3 tablespoons
Salt	¹ / ₂ teaspoon	1½ teaspoons	2 teaspoons
Slivered almonds	¹ / ₃ cup	¹ / ₂ cup	¹ / ₂ cup
Margarine	1 tablespoon	1½ tablespoons	2 tablespoons
Water	250mls	310mls	415mls

Select **Wheat Light** setting

Wholemeal Raisin Nut Bread	500g	750g	1kg
Tandaco dry yeast	1½ teaspoons	1½ teaspoons	1½ teaspoons
Wholemeal plain flour	320g (2 cups)	520g (3¼ cups)	680g (4¼ cups)
Bread improver	¾ teaspoon	1 teaspoon	1 teaspoon
Skim milk powder	1 teaspoon	2 tablespoons	3 tablespoons
Brown Sugar	1 tablespoons	1½ tablespoons	2 tablespoons
Salt	½ teaspoon	1½ teaspoons	2 teaspoons
Margarine	1 tablespoon	1½ tablespoons	2 tablespoons
Water	250mls	310mls	415mls
Mix-ins			
Raisins	¼ cup	½ cup	½ cup
Chopped walnuts	¼ cup	½ cup	½ cup

Select **Wheat** Light or Medium setting

Soy and Linseed Bread	500g	750g	1kg
Tandaco dry yeast	1½ teaspoons	1½ teaspoons	1½ teaspoons
Plain flour	160g (1 cup)	200g (1¼ cups)	360g (2¼ cups)
Wholemeal plain flour	160g (1 cup)	320g (2 cups)	320g (2 cups)
Bread improver	¾ teaspoon	1 teaspoon	1 teaspoon
Skim milk powder	1 teaspoon	2 tablespoons	3 tablespoons
Brown sugar	1 tablespoon	1½ tablespoons	2 tablespoons
Salt	½ teaspoon	1½ teaspoons	2 teaspoons
Soy grits	2 tablespoons	3 tablespoons	3 tablespoons
Linseed meal	3 teaspoons	2 tablespoons	3 tablespoons
Margarine	1 tablespoon	1½ tablespoons	2 tablespoons
Water	250mls	320mls	420mls

Select **Wheat** Light or Medium setting

Multigrain Bread	500g	750g	1kg
Tandaco dry yeast	1½ teaspoons	1½ teaspoons	1½ teaspoons
Wholemeal plain flour	160g (1 cup)	200g (1¼ cups)	360g (2¼ cups)
Plain flour	160g (1 cup)	320g (2 cups)	320g (2 cups)
Bread improver	³ / ₄ teaspoon	1 teaspoon	1 teaspoon
Skim milk powder	1 teaspoon	2 tablespoons	3 tablespoons
Brown sugar	1 tablespoon	1½ tablespoons	2 tablespoons
Salt	¹ / ₂ teaspoon	1½ teaspoons	2 teaspoons
Grain mix	¹ / ₄ cup	¹ / ₂ cup	³ / ₄ cup
Margarine	1 tablespoon	1½ tablespoons	2 tablespoons
Water	250mls	320mls	420mls

Select **Wheat** Light or Medium setting

Pumpnickle Bread	500g	750g	1kg
Tandaco dry yeast	1½ teaspoons	1½ teaspoons	1½ teaspoons
Wholemeal plain flour	200g (1¼ cups)	400g (2½ cups)	520g (3¼ cups)
Rye flour	120g (³ / ₄ cup)	120g (³ / ₄ cup)	160g (1 cup)
Bread improver	³ / ₄ teaspoon	1 teaspoon	1 teaspoon
Salt	¹ / ₂ teaspoon	1½ teaspoons	2 teaspoons
Treacle	1 tablespoon	¹ / ₃ cup	¹ / ₂ cup
Cocoa	1 tablespoon	2 tablespoons	2 tablespoons
Margarine	1 tablespoon	1½ tablespoons	2 tablespoons
Skim milk powder	1 teaspoon	2 tablespoons	3 tablespoons
Water	250mls	310mls	415mls

Select **Wheat** Light or Medium setting

French Breads.

Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press "Bread Type" to select the suggested setting given below each recipe.
4. Select desired "Loaf Size" and press "Start".

Bread will be baked in the number of hours indicated.

Do not use Time Delay Setting when baking the Sourdough Bread as the ingredients will spoil.

French Bread	500g	750g	1kg
Tandaco dry yeast	1 ¹ / ₄ teaspoons	1 ¹ / ₂ teaspoons	1 ³ / ₄ teaspoons
Plain flour	360g (2 ¹ / ₄ cups)	520g (3 ¹ / ₄ cups)	680g (4 ¹ / ₄ cups)
Bread improver	³ / ₄ teaspoon	1 teaspoon	1 teaspoon
Sugar	2 teaspoons	1 tablespoon	1 tablespoon
Salt	¹ / ₄ teaspoon	1 ¹ / ₄ teaspoons	2 teaspoons
Margarine	1 tablespoon	1 ¹ / ₂ tablespoons	2 tablespoons
Water	220mls	290mls	330mls

Select **French Medium** setting

Sourdough Bread	500g	750g	1kg
Tandaco dry yeast	1 ¹ / ₂ teaspoons	1 ¹ / ₂ teaspoons	2 teaspoons
Wholemeal plain flour	320g (2 ¹ / ₄ cups)	520g (3 ¹ / ₄ cups)	620g (4 ¹ / ₄ cups)
Bread improver	³ / ₄ teaspoon	1 teaspoon	1 teaspoon
Sugar	1 teaspoon	1 tablespoon	2 tablespoons
Salt	¹ / ₄ teaspoon	1 teaspoon	1 ¹ / ₂ teaspoons
Lemon juice	2 teaspoons	2 teaspoons	1 tablespoon
Plain yogurt	¹ / ₄ cup	¹ / ₂ cup	³ / ₄ cup
Margarine	2 teaspoons	2 teaspoons	1 tablespoon
Water	100mls	200mls	250mls

Select **French Medium** setting

Sweet Breads.

Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press "Bread Type" to select the suggested setting given below each recipe.
4. Select desired "Loaf Size" and press "Start".

Bread will be baked in the number of hours indicated.

Do not use Time Delay Setting when baking the Sweet breads as the ingredients will spoil.

Cinnamon Raisin Bread	500g	750g	1kg
Tandaco dry yeast	1½ teaspoons	2 teaspoons	2 teaspoons
Plain flour	360g (2¼ cups)	480g (3 cups)	680g (4¼ cups)
Bread improver	³ / ₄ teaspoon	1 teaspoon	1 teaspoon
Skim milk powder	1 tablespoon	1 tablespoon	1½ tablespoons
Brown Sugar	1 tablespoon	2 tablespoons	2 tablespoons
Salt	1 teaspoon	1½ teaspoons	2 teaspoons
Margarine	1 tablespoon	1 tablespoon	2 tablespoons
Cinnamon	1 teaspoon	2 teaspoons	2½ teaspoons
Water	190mls	250mls	310mls
Mix-ins			
Sultanas	½ cup	½ cup	³ / ₄ cup

Select **Basic Light** setting

Chocolate Bread	500g	750g	1kg
Tandaco dry yeast	1½ teaspoons	2 teaspoons	2 teaspoons
Plain flour	320g (2 cups)	480g (3 cups)	520g (3¼ cups)
Bread improver	³ / ₄ teaspoon	1 teaspoon	1 teaspoon
Skim milk powder	1 tablespoon	2 tablespoons	2 tablespoons
Sugar	1½ tablespoons	2 tablespoons	3 tablespoons
Salt	1 teaspoon	1½ teaspoons	1½ teaspoons
Cocoa	2 teaspoons	1 tablespoon	1½ tablespoons
Margarine	1 tablespoon	2 tablespoons	2 tablespoons
Water	160mls	250mls	310mls
Mix-ins			
Choc chips	½ cup	³ / ₄ cup	1 cup

Select **Basic Light** setting

Banana Macadamia Bread	500g	750g	1kg
Tandaco dry yeast	1½ teaspoons	2 teaspoons	2 teaspoons
Plain flour	320g (2 cups)	520g (3¼ cups)	600g (3¾ cups)
Bread improver	¾ teaspoon	1 teaspoon	1 teaspoon
Skim milk powder	1 tablespoon	2 tablespoons	2 tablespoons
Sugar	2 tablespoons	3 tablespoons	3 tablespoons
Salt	1 teaspoon	1½ teaspoons	2 teaspoons
Egg	1 x 60g	1 x 60g	1 x 60g
Mashed banana	⅓ cup	¾ cup	¾ cup
Macadamia nuts	⅓ cup	½ cup	¾ cup
Margarine	1 tablespoon	2 tablespoons	2 tablespoons
Water	60mls	125mls	200mls

Select **Basic Light** setting

Old Fashioned Oatmeal Bread	500g	750g	1kg
Tandaco dry yeast	1½ teaspoons	2 teaspoons	2 teaspoons
Plain flour	320g (2 cups)	480g (3 cups)	680g (4¼ cups)
Bread improver	¾ teaspoon	1 teaspoon	1 teaspoon
Skim milk powder	1 tablespoon	2 tablespoons	2 tablespoons
Honey	2 tablespoons	¼ cup	½ cup
Salt	1 teaspoon	1½ teaspoons	2 teaspoons
Rolled oats	⅓ cup	½ cup	½ cup
Margarine	1 tablespoon	2 tablespoons	2 tablespoons
Water	160mls	270mls	400mls

Select **Basic Light** setting

Apple Spice Bread	500g	750g	1kg
Tandaco dry yeast	1½ teaspoons	2 teaspoons	2 teaspoons
Plain flour	360g (2¼ cup)	480g (3 cups)	680g (4¼ cups)
Bread improver	¾ teaspoon	1 teaspoon	1 teaspoon
Skim milk powder	1 tablespoon	1 tablespoons	1½ tablespoons
Brown sugar	1 tablespoon	2 tablespoons	2 tablespoons
Salt	1 teaspoon	1½ teaspoons	2 teaspoons
Cinnamon	1 teaspoon	2 teaspoons	2½ teaspoons
Margarine	1 tablespoon	1 tablespoon	2 tablespoons
Water	190mls	250mls	310mls
Mix-ins			
Dried apples, chopped	½ cup	⅓ cup	⅔ cup

Select **Basic Light** setting

Pina Colada Bread	500g	750g	1kg
Tandaco dry yeast	1½ teaspoons	2 teaspoons	2 teaspoons
Plain flour	320g (2 cups)	480g (3 cups)	640g (4 cups)
Bread improver	³ / ₄ teaspoon	1 teaspoon	1 teaspoon
Skim milk powder	2 teaspoon	1 tablespoon	1½ tablespoons
Sugar	1 tablespoon	2 tablespoons	2 tablespoons
Salt	¹ / ₄ teaspoon	1½ teaspoons	2 teaspoons
Roasted coconut	¹ / ₃ cup	¹ / ₂ cup	³ / ₄ cup
Crushed pineapple	¹ / ₂ cup	² / ₃ cup	³ / ₄ cup
Margarine	1 tablespoon	1 tablespoon	2 tablespoons
Rum	1 tablespoon	1 tablespoon	2 tablespoons
Water	60mls	125mls	190mls

Select **Basic Light** setting

Apricot Bread	500g	750g	1kg
Tandaco dry yeast	1½ teaspoons	2 teaspoons	2 teaspoons
Plain flour	360g (2¼ cups)	480g (3 cups)	680g (4¼ cups)
Bread improver	³ / ₄ teaspoon	1 teaspoon	1 teaspoon
Skim milk powder	1 tablespoon	1 tablespoon	1½ tablespoons
Brown sugar	1 tablespoon	2 tablespoons	2 tablespoons
Salt	1 teaspoon	1½ teaspoons	2 teaspoons
Ground nutmeg	1 teaspoon	2 teaspoons	2½ teaspoons
Apricots, chopped	¹ / ₂ cup	² / ₃ cup	³ / ₄ cup
Margarine	1 tablespoon	1 tablespoon	2 tablespoons
Water	190mls	250mls	310mls

Select **Basic Light** setting

Mixed Fruit Bread	500g	750g	1kg
Tandaco dry yeast	1½ teaspoons	2 teaspoons	2 teaspoons
Plain flour	360g (2¼ cup)	480g (3 cups)	680g (4¼ cups)
Bread improver	³ / ₄ teaspoon	1 teaspoon	1 teaspoon
Skim milk powder	1 tablespoon	1 tablespoons	1½ tablespoons
Brown Sugar	1 tablespoon	2 tablespoons	2 tablespoons
Salt	1 teaspoon	1½ teaspoons	2 teaspoons
Ground nutmeg	1 teaspoon	2 teaspoons	2½ teaspoons
Ground cloves	1 teaspoon	1½ teaspoons	2 teaspoons
Mixed dried fruit	¹ / ₂ cup	¹ / ₃ cup	² / ₃ cup
Margarine	1 tablespoon	1 tablespoon	2 tablespoons
Water	190mls	250mls	310mls

Select **Basic Light** setting

Breadmix recipes.

A breadmix will usually contain all the necessary ingredients such as flour, sugar, salt, etc. to make a loaf of bread.

There are a variety of breadmixes available. It is important to refer to the packaging directions before use, as the recipes and ingredients may vary.

Some breadmixes may require the use of a bread improver. If the centre of the baked bread is collapsing, the addition of bread improver is likely to be needed.

Start off by adding $\frac{3}{4}$ teaspoon of bread improver and adjust if necessary. Because flour properties can alter on a seasonal basis, you may need to experiment with measurements to obtain optimum results.

White breadmix recipes

Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press "Bread Type" to select the suggested setting given below each recipe.
4. Select desired "Loaf Size" and press "Start".

Bread will be baked in the number of hours indicated.

Defiance White Breadmix	750g	1kg
Yeast	1 $\frac{1}{4}$ teaspoons	1 $\frac{1}{4}$ teaspoons
Breadmix	600g (3 $\frac{3}{4}$ cups)	800g (5 cups)
Water	315mls	420mls

Select **Basic Medium, Light or Dark** setting

Kitchen Collection White Breadmix	750g	1kg
Yeast	2 sachets	1 $\frac{1}{2}$ sachets (10.5g)
Breadmix	500g	750g
Water	300mls	380mls

Select **Basic Medium, Light or Dark** setting

Wholemeal breadmix recipes

Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press "Bread Type" to select the suggested setting given below each recipe.
4. Select desired "Loaf Size" and press "Start".

Bread will be baked in the number of hours indicated.

NB. All wheat cycles begin with a 30 minute pre-heat of ingredients. No blade movement occurs in the pan during this pre-heat.

Defiance Wholemeal and Grain Breadmix	750g	1kg
Yeast	1 teaspoons	1 ¹ / ₄ teaspoons
Breadmix	600g (3 ³ / ₄ cups)	800g (5 cups)
Water	320mls	420mls

Select *Wheat Light* or *Medium* setting

Kitchen Collection Wholemeal Breadmix	750g	1kg
Yeast	2 sachets	1 ¹ / ₂ sachets (10.5g)
Breadmix	500g	750g
Water	360mls	415mls

Select *Wheat Light* or *Medium* setting

Dough Only.

Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Select the "Dough" setting and press "Start".
4. Remove dough from breadpan and follow instructions given for each recipe.

Breadsticks

Dough		Topping
Tandaco dry yeast	2½ teaspoons	1 teaspoon water
Plain flour	480g (3 cups)	1 egg white
Bread improver	¾ teaspoon	Sesame seeds
Sugar	2 teaspoons	
Margarine	3 tablespoons	
Water	290mls	

1. Remove completed dough from bread pan. Line a baking tray with baking paper. Heat oven to 180°C.
2. Divide dough into 30 pieces. Roll each piece into a 20cm rope. Place 2.5cm apart on baking tray. Cover and allow dough to rise for 30 minutes or until puffy.
3. Beat water with the egg white; brush dough. Sprinkle with sesame seeds. Bake for 25 minutes or until breadsticks are golden brown.

Makes 30.

Bread rolls

Dough		Topping
Tandaco dry yeast	2½ teaspoons	margarine, melted
Plain flour	520g (3¾ cups)	
Bread improver	¾ teaspoon	
Sugar	¼ cup	
Salt	½ teaspoon	
Margarine	2 tablespoons	
Egg	1 x 60g	
Water	250mls	

1. Remove completed dough from bread pan. Line a baking tray with baking paper. Heat oven to 180°C.
2. Divide dough into 15 pieces and shape each piece into a ball. Place on baking tray, cover and allow to rise for 30 minutes or until doubled in size.
3. Brush with margarine. Bake for 15 minutes or until golden brown.

Cinnamon Rolls

Dough		Filling	
Tandaco dry yeast	2½ teaspoons	Sugar	½ cup
Plain flour	520g (3¼ cups)	Cinnamon	2 tablespoons
Sugar	2 tablespoons	Margarine	1 tablespoons
Salt	½ teaspoon		
Egg	1 x 60g		
Margarine	2 tablespoons		
Water	250mls		

1. Remove completed dough from bread pan. Grease and line a 25cm square baking pan.
2. Mix sugar and cinnamon. Roll out dough into 45x22cm rectangle on lightly floured surface. Spread with margarine; sprinkle with sugar-cinnamon mixture. Roll up beginning at short side. Pinch edge of dough into roll to seal. Cut into 2.5cm slices and place in pan.
3. Cover and allow to rise for 1¼ hours or until doubled in size.
4. Place in pre-heated oven and bake for 30 minutes or until golden brown. Lightly drizzle with glaze.

Glaze: Mix ½ cup icing sugar, ¼ teaspoon vanilla essence and 2 tablespoons milk until thin enough to drizzle.

Pizza Dough

Dough	
Tandaco dry yeast	2½ teaspoons
Plain flour	480g (3 cups)
Sugar	1 teaspoon
Salt	½ teaspoon
Olive oil	2 tablespoons
Water	290mls

1. Remove completed dough from bread pan. Grease two pizza trays. Heat oven to 180°C.
2. Divide dough in half. Roll dough to fit pizza trays. Spread with favourite toppings and bake for 20 minutes or until cooked.

Herb Foccacia

Dough		Topping
Tandaco dry yeast	2½ teaspoons	½ cup
Plain flour	480g (3 cups)	1 teaspoon oregano
Sugar	2 teaspoons	1 teaspoon chopped basil
Skim milk powder	1 tablespoon	
Salt	½ teaspoon	
Olive oil	1 tablespoon	
Water	330mls	

1. Remove completed dough from breadpan. Grease rectangular baking tray. Heat oven to 180°C.
2. Knead dough with a little extra flour until elastic and dough springs back when pressed. Shape to fit baking tray.
3. Cover and allow to rise for 30 minutes.
4. Brush surface with oil and sprinkle with herbs. Bake for 30 minutes or until golden.

Hot cross Buns

Dough		Crosses	
Tandaco dry yeast	2½ teaspoons	Plain Flour	80g (½ cup)
Plain flour	520g (3¼ cups)	Water	80mls
Brown sugar	¼ cup	Sugar	2 teaspoons
Salt	½ teaspoon	Glaze	
Nutmeg	½ teaspoon		
Sultanas	¾ cup		
Egg	1 x 60g	Water	2 tablespoons
Margarine	2 tablespoons	Sugar	2 tablespoons
Water	310mls	Gelatine	1 teaspoon

1. Remove completed dough from bread pan. Line a baking tray with baking paper. Heat oven to 180°C.
2. Knead dough on a floured surface until elastic and springs back when pressed. Divide dough into 12 pieces. Shape each piece into a ball. Place close together on baking tray. Cover and allow to rise for 30 minutes.
3. CROSSES: Mix flour and water together until smooth. Pipe crosses over risen dough.
4. Bake buns for 30 minutes or until golden brown.
5. GLAZE: Combine ingredients in a jug. Microwave on Medium for 1-2 minutes. Brush over hot buns.

Makes 12 buns.

Caramel Pecan Rolls

Dough		Filling	
Tandaco dry yeast	2½ teaspoons	Margarine, melted	80g (½ cup)
Plain flour	520g (3¼ cups)	Brown sugar	½ cup
Sugar	2 tablespoons	Pecan halves	⅔ cup
Salt	½ teaspoon	Cinnamon	2 teaspoons
Egg	1 x 60g		
Margarine	2 tablespoons		
Water	250mls		

1. Remove completed dough from bread pan. Grease and line a 22cm square baking pan.
2. Mix margarine, brown sugar, pecan halves and cinnamon.
3. Roll out dough into 45 x 22cm rectangle on lightly floured surface.
Spread with topping. Roll up beginning at short side.
Pinch edge of dough into roll to seal. Cut into 2.5cm slices and place in pan.
3. Cover and allow to rise for 1 hour or until doubled in size.
4. Place in a pre-heated oven and bake for 30 minutes or until golden brown.

Calzones

Dough		Pesto Filling
Tandaco dry yeast	2½ teaspoons	6 sundried tomatoes
Plain flour	400g (2½ cups)	6 tablespoons pesto
Sugar	1 teaspoon	1½ cups shredded mozzarella
Salt	½ teaspoon	1 cup mushrooms, sliced
Olive Oil	1 tablespoon	¾ cup chopped bacon
Water	250mls	salt/pepper to taste
		1 egg, lightly beaten

1. Remove completed dough from bread pan. Line a baking tray with greaseproof paper. Heat oven to 180°C.
2. Divide dough into 6 equal parts. Roll each part into 18cm circle on a lightly floured surface with a rolling pin. Spread a layer of pesto onto each circle within 2cm of edge.
3. Layer cheese, bacon, mushrooms and tomatoes on half of each circle within 1 inch of edge. Sprinkle with salt and pepper.
4. Fold dough over filling; fold edge up and pinch securely to seal. Place on baking tray. Brush with egg. Bake 25-30 minutes or until golden brown.
Makes 6.

Yeast Free Bread.

For optimum results, ensure all ingredients are at room temperature. Do not use the Time Delay setting when baking Yeast Free bread as the ingredients will spoil, preventing the bread from rising.

Note: It is normal for some yeast free breads to have a heavy or dense texture, and to be smaller in size.

Method

1. Place wet ingredients in the bread pan and place the bread pan in the breadmaker.
2. Select the Rapid Medium setting on your breadmaker and press Start.
3. Combine the dry ingredients in a small bowl. Allow the machine to mix for approximately 1 minute or until the wet ingredients are well combined.
4. With the machine still running, gradually add the dry ingredients, scraping down sides with a plastic spatula if necessary. Close lid and allow the breadmaker to complete bread cycle.

Capsicum and Cheese Bread

Dry Ingredients		Wet Ingredients	
Flour	400g	Oil	3½ tablespoons
Sugar	1½ tablespoons	Eggs	2 x 60g
Salt	¼ teaspoon	Buttermilk	150mls
Baking powder	2½ teaspoons		
Roasted red capsicum, chopped	¼ cup		
Parmesan	¼ cup		

Banana and Pecan Bread

Dry Ingredients		Wet Ingredients	
Flour	400g	Oil	3 tablespoons
Sugar	3 tablespoons	Eggs	1 x 60g
Salt	¼ teaspoon	Milk	150mls
Bicarbonate of Soda	2 teaspoons		
Mashed banana	¾ cup		
Pecans, ground	⅓ cup		

Lemon and Honey Bread

Dry Ingredients		Wet Ingredients	
Flour	480g	Oil	3 tablespoons
Honey	¼ cup	Eggs	2 x 60g
Grated lemon rind	1 tablespoon	Buttermilk	280mls
Salt	¼ teaspoon		
Baking powder	2½ teaspoons		

Date and Walnut Bread

Dry Ingredients		Wet Ingredients	
Flour	400g	Oil	3½ tablespoons
Brown sugar	¼ cup	Eggs	1 x 60g
Salt	¼ teaspoon	Buttermilk	150mls
Baking powder	2½ teaspoons		
Dates, chopped	¼ cup		
Walnuts, ground	¼ cup		

Olive and Onion Bread

Dry Ingredients		Wet Ingredients	
Flour	400g	Oil	3 tablespoons
Sugar	2 tablespoons	Eggs	1 x 60g
Salt	¼ teaspoon	Milk	150mls
Bicarbonate of Soda	2½ teaspoons		
Onions, chopped	¼ cup		
Olives, chopped	2 tablespoons		

Gluten Free Bread.

These recipes have been specifically designed for use in the breadmaker by the Coeliac Society of Australia.

The following recipes do not contain any wheat or gluten products.

Handy hints when making Gluten Free bread.

- Most recipes will require the use of Xanthan Gum or Guar Gum. These powders are a substitute for gluten, which is necessary for breadmaking.
- Use the Rapid Medium setting on your breadmaker when baking Gluten Free bread.
- If you would like information on where to obtain gluten free ingredients, contact the Coeliac Society in your state.
- For optimum results, follow the recipe procedure below.
- Do not use the Time Delay setting when making Gluten Free bread as the ingredients will spoil, preventing the bread from rising.
- The bread may be difficult to remove from the bread pan. Allow the bread to cool for 15 minutes, loosen the sides with a plastic spatula and gently shake out from bread pan.
Allow the bread to cool completely before slicing.

Method

1. Combine dry ingredients in a large bowl. Combine the wet ingredients in a small bowl. Gently fold the wet mixture into the dry ingredients.
Place the mixture into the bread pan.
2. Place the bread pan into the breadmaker. Select the Rapid Medium setting and press Start.
Close lid and allow the breadmaker to complete bread cycle.
Note - You may need to scrape down the sides of the breadpan with a plastic spatula to combine the ingredients. Do this within the first 10 minutes of the cycle.

Pumpkin Bread

Dry Ingredients		Wet Ingredients	
Dry Yeast	2¼ teaspoons	Eggs	3 x 60g
Brown rice flour	200g	Molasses	3½ tablespoons
Tapioca flour	60g	Cider Vinegar	1 teaspoon
Potato flour	60g	Canola oil	3 tablespoons
Xanthan or guar gum	3 teaspoons	Water	375mls
Caraway seeds	3 teaspoons		
Salt	1½ teaspoons		
Skim milk powder	½ cup		
Cocoa powder	3 teaspoons		
Sugar	3 tablespoons		
Orange peel, grated	1½ teaspoons		

Brown and White Rice Bread

Dry Ingredients		Wet Ingredients	
Dry yeast	2¼ teaspoons	Eggs	3 x 60g
White rice flour	200g	Canola oil	¼ cup
Brown rice flour	100g	Cider vinegar	1½ teaspoons
Xanthan or guar gum	1¼ teaspoons	Water	375mls
Salt	1½ teaspoons		
Skim milk powder	½ cup		
Sugar	3 tablespoons		

Cheese Bread

Dry Ingredients		Wet Ingredients	
Dry yeast	2¼ teaspoons	Eggs	3 x 60g
Sugar	2 tablespoons	Canola oil	3 tablespoons
Salt	1 teaspoon	Water	425mls
White rice flour	200g		
Brown rice flour	100g		
Skim milk powder	¼ cup		
Xanthan or guar gum	3½ teaspoons		
Onion, minced	1 tablespoon		
Poppy seeds	1 tablespoon		
Celery seeds	1½ teaspoons		
Cheddar cheese, grated	½ cup		

Cardamon Flavoured Fruit Bread

Dry Ingredients		Wet Ingredients	
Dry yeast	2¼ teaspoons	Eggs	3 x 60g
White rice flour	200g	Cider vinegar	1½ teaspoons
Tapioca flour	40g	Canola oil	¼ cup
Potato flour	80g	Water	375mls
Xanthan or guar gum	2½ teaspoons		
Skim milk powder	½ cup		
Salt	1½ teaspoons		
Sugar	3 tablespoons		
Cardamon, ground	2 teaspoons		
Mixed fruit, chopped	½ cup		

Pasta dough.

Method

1. Place all ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press "Start"
4. After 15 minutes press the Pause button and remove dough. Turn the breadmaker OFF from the power point.

NOTE: Ensure you press the Pause button after 15 minutes or the bread cycle will continue.

Do not use the Time Delay setting when making pasta dough.

Pasta Dough	
Plain flour	500g
Eggs	4 x 60g
Salt	1/2 teaspoon
water	125mls

If pasta dough appears too sticky, knead dough with additional flour.

Variations:

Spinach pasta: Add 100g of very well drained spinach to the dough recipe

Tomato pasta: Add 2 tablespoons concentrated tomato paste to dough recipe.

Pumpkin and Cheese Ravioli	
1 quantity pasta dough	
Filling	
150g pumpkin, skin removed, baked and mashed	
100g ricotta, mashed	
Salt and pepper, to taste	
300g breadcrumbs	
Pinch of nutmeg	
1 teaspoon minced garlic	

1. Combine all filling ingredients in a large bowl. Mix well to combine. If the mixture appears too dry, add an egg to combine. Season to taste with salt and pepper.
2. Divide dough into 4 portions. Roll each portion into a 25cm x 25cm square.
3. Place 2 teaspoons of filling 5cm apart on 2 sheets of the rolled out dough. Brush edges with a little water or beaten egg and top with remaining pieces of rolled pasta. Press firmly between the filling and sides to seal in filling. Cut ravioli into squares using a pastry wheel.
4. Cook ravioli in a large saucepan of boiling water for 5-8 minutes or until al dente. Drain well and serve with your favourite tomato or cream sauce.

Serves 4-6

Fettucini with Tomato Sauce

1 quantity Spinach pasta dough

Sauce

3 tablespoons olive oil

1 onion, chopped

2 x 400g cans peeled tomatoes

2 tablespoons concentrated tomato paste

Salt and pepper, to taste

$\frac{1}{2}$ cup parmesan cheese

1. Using a pasta machine, roll out pasta dough into three 10cm x 40cm rectangular pieces. Using the pasta machine, roll the pasta through the fettucini guide to cut pasta.
2. Bring a large saucepan of water to the boil. Add 1 tablespoon of oil and cook fettucini for 5-8 minutes or until al dente. Serve with fresh tomato sauce.

Tomato Sauce

1. Place the oil and onion in an electric frypan and cook until the onion is transparent.
2. Puree tomatoes in a small bowl and add to frypan. Add tomato paste and salt and pepper to taste. Allow to simmer for 20 minutes.
3. Fold parmesan cheese through sauce just before serving.

Kneading, Rising & Baking Cycle Times.

STAGE	Basic Light	Basic Medium	Basic Dark	Whole Wheat Light	Whole Wheat Medium	French Medium	Rapid Medium	Dough
Preheat				30	30			
Pre Knead	3	3	3	3	3	3	3	3
1st knead	15	15	15	6	6	15	10	15
Rest	5	5	5	5	5	5	2	5
2nd knead	22	22	22	25	25	22	13	22
Rise 1	40	40	40	75	75	40	30	45
Punch	2 sec	2 sec	2 sec	20 sec	20 sec	2 sec	2 sec	
Rest				15	15			
Shape Punch				2 sec	2 sec			
Rise 2	45	45	45	55	55	45	40	
BAKE 1st stage	50	70	90	60	65	65	65	
2nd stage	5	5	5	5	5	5	5	
TOTAL cycle	3.05 hrs	3.25 hrs	3.45 hrs	4.39 hrs	4.44 hrs	3.20 hrs	2.48 hrs	1.30 hrs

All times in minutes unless otherwise specified.

Troubleshooting: The Machine.

Please check the following:		Machine Malfunctions							
		LED Time indicator does not turn on	Ingredients not mixed	Bread takes too long to bake	Sides of bread collapse and bottom is damp	Under-browned	Browned and centre sticky and raw or not baked	Sides brown but flour coated bottom	Slices unevenly and is sticky
Unplugged		◆							
Bread pan not inserted correctly									
Ingredient spilled on heater element									
Kneading blade not installed in bread pan			◆						
top lid was repeatedly open during operation or left open						◆	◆		
Control Panel:	Menu selection was wrong		◆			◆			
	Mode selection was wrong (DOUGH mode was chosen)						◆		
	Stop/Pause pad was pressed after starting						◆		
Bread left in bread pan too long after baking					◆				
Bread sliced just after baking (steam was not allowed to escape)									◆
Water added after kneading flour								◆	
Power Disruption				◆			◆		

Questions ? Please call us toll-free on
(Aust) 1800 025 059
(NZ) 0800 505 570

Troubleshooting: The Recipes.

Please check the following:			Baking Results							
			Heavy Dense Texture	Not baked in centre	Open, coarse or holey texture	Collapse	Bread rises too much	Bread doesn't rise enough	Floured top	Over browned
MEASUREMENT ERRORS	FLOUR	Not enough		◆						
		Too much	◆				◆			
	YEAST	Not enough				◆		◆		
		Too much					◆			
	WATER or LIQUID	Not enough	◆					◆		
		Too much		◆	◆	◆		◆	◆	◆
	SUGAR	Omitted	◆							
		Too much				◆		◆		◆
	SALT	Omitted			◆	◆	◆			
FLOUR:	Old or home brand flour used	◆					◆			
	Self raising flour was used		◆				◆	◆		
YEAST:	Old yeast used	◆			◆		◆			
	Wrong type of yeast used	◆			◆		◆			
Hot water was used instead of water at room temperature					◆		◆			

Questions ? Please call us toll-free on
 (Aust) 1800 025 059
 (NZ) 0800 505 570

NOTE: For optimum results, weigh all ingredients



Your Sunbeam 12 Month Replacement Guarantee.

Your Sunbeam Appliance is covered by a Sunbeam Replacement Guarantee for a period of 12 months (3 months commercial use) from date of purchase, against defects in workmanship and materials. Kindly retain your Purchase Receipt for this product as this proof of purchase must be presented if making a claim under the terms of the Sunbeam Replacement Guarantee.

Sunbeam will replace all defective products, but where a product includes a number of accessories, only the defective product or the defective accessory will be replaced.

If replacement is required the product, with the purchase receipt, should be returned to an approved Sunbeam Service Centre or place of purchase.

If service is required after the warranty period has expired, the product should be returned to a Sunbeam Service Centre or appointed Service Agent.

Replacement will be of the faulty product or accessory or an equivalent excluding packaging, recipe books, instruction cards, etc.

Minor adjustments, which may not be due to faults in workmanship and materials, may be made at Sunbeam's discretion instead of replacement of the product or accessory.

Note: Superseded product models which no longer have a replacement equivalent will be repaired free of charge up to 12 months from purchase date.

This Replacement Guarantee naturally does not cover misuse or negligent handling used in accordance with instructions. This Replacement Guarantee excludes breakables such as glass or ceramic items and normal wear and tear.

In Australia, this Sunbeam Replacement Guarantee is additional to the conditions and guarantees which are mandatory as implied by the Trade Practices Act 1974 and State and Territory legislation.

Sunbeam Appliance Service Centres throughout Australia and New Zealand are established to provide convenient, fast service facilities. If replacement or service under the Sunbeam Replacement Guarantee is required and distance prevents you calling personally, forward your appliance FREIGHT PREPAID to the nearest Sunbeam Appliance Service Centre.

Be assured of quick service. If replacement or service is required, prepare a tag stating your full name and address. Explain the nature of your complaint on the tag and attach it to the appliance.

Pack your appliance carefully into a strong carton with plenty of newspaper, making sure that the plug is separately wrapped to prevent damage to the appliance surface.

Securely wrap and tie the parcel. Clearly address the package to the selected Sunbeam Appliance Service Centre and include your name and address on the outside of the carton. By following these simple rules, you will be sure of speedy and efficient service.

Note: Replacement Guarantee valid in country of purchase only. If purchased in another country, 12 month repair guarantee applies.

Sunbeam Appliance Service Centres.

As a service to Customers, the Sunbeam Appliance Service Centres shown with a dot • will carry out a free check on your appliance to ensure it is electrically safe. Centres Identified with ★ receive personal over the counter customers only. Centres with no identification mark receive parcels forwarded by post and personal customers. NOTE: when requesting replacement parts always quote the model number of your appliance.

New South Wales Centres

- **Campsie.** Cnr. Alfred & Harp St's, 2194. 02 9789 8647
POST: Locked Bag No. 4, Kingsgrove, 2208.
- **Charlestown.** Shop 2,168 Pacific Hwy, 2290. 02 4943 7511
POST: P.O. Box 41, Charlestown, 2290

Appointed Service Agents

- Albury.** Mid State Small Appliance Service, 435 Dean St., 2640. 02 60 21 7410
- Bathurst.** Serv U. Appliance Centre Pty. Ltd., 107 George St., 2795. 02 6331 1356
- Bega.** Bega Electronics, 2 West St., 2550. 02 6492 2522
- Bondi Junction.** B&J Appliances, 240 Oxford St., 2025. 02 9389 7396
- Broken Hill.** Visual Audio, 510 Chapel Rd, 2880. 08 8087 4055
- Campbelltown.** Viking Appliance Centre, Unit 5, 9 Mill Rd, 2560. 02 4625 3540
- Dubbo.** Mid State Washer Service, 5 Hopkins Pde., 2830. 02 6882 4821
- Gosford.** Gerry's Electrical Appliance, 225 Albury St., 2250. 02 4324 1499
- Grafton.** Repairs & Spares, 140 Fitzroy St., 2460. 02 6642 1911
- Griffith.** Luke's Appliance Service, 144 Banna Ave., 2680. 02 6962 7611
- Kempsey.** Chris Conn Electrics & Appliances, 31 Forth St., 2440. 02 6563 1998
- Lismore.** Lismore Appliance Repairs, 72 Keen St., 2480. 02 6621 8432
- Orange.** Orange Electrical Works, 4 Barrett Court, 2800. 02 6362 2733
- Parkes.** Waratah Appliance Repairs, 24 Bogan St., 2870. 02 6862 3268
- Port Macquarie.** Bellbowrie Appliance, Unit 24 Bellbowrie Park, 2444 02 6584 3838
- Roseville.** Chatswood Appliance Spare Parts, 486 Penshurst St., 2069. 02 9417 3999
- St. Ives.** St. Ives Electronics, Shop 26, St. Ives Village, 2075. 02 9988 4642
- Sutherland.** Southside Elements, 752 Old Princes Hwy, 2232. 02 9521 8288
- Tamworth.** Appliance Care, 127 Bridge St., 2340. 02 6765 2865
- Taree.** Emertons Home Appliance, 35 Manning St., 2430. 02 6552 3444
- Wagga Wagga.** G.P.M Repairs, 7 Norton St., 2650. 02 6921 9700
- Wollongong.** Upton's Appliances, Unit 1, 233 Crown St., 2500. 02 4229 6632

ACT

- Canberra.** Canberra Appliance Repairs, 13 Lawry Place, Jamison, 2614. 02 6251 6823

Victoria Centres

- **Maribyrnong.** 8 Sloane St., 3032. 03 9319 4965

Appointed Service Agents.

- Bairnsdale.** Porters, 132 Main St., 3875. 03 5152 4540
- Ballarat.** John Thomas & Co., 4 Dawson St., 3350. 03 5331 3099
- Bendigo.** Sumner Electronics Pty Ltd., 66 Garsed St., 3550. 03 5443 1977
- Box Hill.** All Appliances & Service Sales 943-945 Whitehorse Rd, 3128. 03 9890 9426
- Dandenong.** Ellis Electrical, 323 Thomas St., 3175. 03 9791 1486
- Echuca.** Roy Vincent Electrical & Refrigeration Services, 174 Annesley St., 3625. 03 5482 1966
- Geelong.** Julian's Appliance Service, 78 Rynie St., 3220. 03 5229 1971
- Hamilton.** Hamilton Refrigeration, 31 Brown St., 3300. 03 5572 2436

- Heidelberg.** All Appliance Service & Sales, 154 Burgundy St., 3084 03 9459 9848
- Malvern.** All Appliance Service & Sales, 196 Glenferrie Rd, 3144. 03 9576 1600
- Mildura.** A.G. & J.A. Hartlett, 96A Eighth St., 3500. 03 5023 5661
- Morwell.** Webster's Appliance Service Centre, Bldg 2, Lot 5, Vestan Drive, 3840. 03 5134 3543
- Shepparton.** J&J Alford Appliance Service Centre, 69 McLennan St., 3629. 03 5825 3140
- Swan Hill.** Swan Hill Appliance Service, Drummond House, Beveridge St., 3585. 03 5032 3262
- Warrnambool.** Western Electrical Services, 223 Lava St., 3280. 03 5562 5060

Northern Territory Agent

- Winnellie.** Duke Electrical Service, 93 Winnellie Rd., 0820. 088 947 0027

Queensland Appointed Service Agents

- Bundaberg.** Digger Thelie Electric, 37 Perry St., 4670. 071 52 1522
- Cairns.** Kennedys Electrical Services, 134 McLeod St., 4870. 070 31 3155
- Mackay.** Appliance Spares and Repairs, 34 Gregory St., 4740. 079 51 1644
- Mt Gravatt.** Mr Sparky Appliance Repairs, Garden City Shoppingtown, Logan Rd, 4122. 073 349 7607
- Mt. Isa.** P. & R. Electrical Servicing, 31 Arline St., 4825. 077 43 3354
- Rockhampton.** Leendens Electrical, 13 Murray St., 4700. 079 27 2922
- Southport.** Appliance World, 86 Minnie St., 4215. 075 532 7480
- South Townsville.** Mac's Electrix, 51 Perkins St, 4810. 077 72 1519
- Toowoomba.** Weeks Electrical, 18 Mann St., 4350. 076 38 1033

South Australia Appointed Service Agents

- Adelaide.** Adelaide Shaver Centre, 21 Twin St., 5000. 08 8223 1094
- Modbury.** Modbury Shaver Centre, Shop 8, Tea Tree Plus Shopping Centre, 5095. 08 8396 6311
- Mt Gambier.** Mouldens Home Appliance Service, 35 Percy St., 5290. 08 8725 1244
- Park Holme.** Adelaide Shaver Centre, Park Holme Shopping Centre, 319 Oaklands Rd, 5043. 08 8357 5800
- Whyalla.** A.G. Electrical Service, William St., 5600. 08 8645 0332

Tasmania Centre

- **Hobart.** 25 Tasma St., 7000. 03 6234 7722

Appointed Service Agents

- Burnie.** The Appliance Clinic, 14 North Terrace, 7320. 03 6431 6857
- Devonport.** Quickserv TV & Electrical Pty. Ltd., 4 Elisabeth St., 7310. 03 6424 1033
- Launceston.** Northern Electrical Services, 126 Charles St., 7250. 03 6331 3971

Western Australia Appointed Service Agents

- Albany.** Moyses Electrical, 25 Minna St., 6330. 08 9841 7455
- Bunbury.** Bunbury Appliance Services, 123 Forest Rd., 6230. 08 9791 3444
- Wembley.** Goddens Electrical, 332B Cambridge St., 6014 08 9387 4444

Sunbeam Appliance Service Centres.

NEW ZEALAND

Palmerston North.

Sunbeam Corporation Ltd, 1043 Tremain Ave., 0011 646 357 1037
POST: Private Bag 11046.

Northland

Keri Keri. Brian Jolly Service Department., Main Road. (09) 407 7159
Whangarei. McKay Electrical Whangarei Ltd., 38 Water St. (09) 438 2879

Auckland Centres

Sunbeam Corporation Ltd., 10 Lion Pl., New Market 0011 646 357 1037
POST: P.O. Box 9542, Auckland.
Newmarket Electrical, 666 Dominion Rd., Mt. Roskill. (09) 630 1320
Westmere Radio & Electrical, 327A Wairau Rd., Takapuna. (09) 444 8324
Manukau Appliance Service Centre, 6 Mana Pl., Wiri. (09) 262 3388
(09) 262 3170
Blanket Care, 3/754 Manukau Rd., Royal Oak (09) 625 2527
Henderson TV & Electrical, 103 Lincoln Rd. (09) 838 6940

Waikato

Hamilton. Amos Electronics, 139 Ohaupo Rd., Hamilton. (07) 843 4628

Bay of Plenty Centres

Tauranga. Chaps Complete Home Serv., 173 Chadwick Rd., Greerton. (07) 578 4182
The Electrical Home Service Co., 512 Maunganui Rd., Mt Maunganui. (07) 574 0298
Waihi Electrical, 64 Seddon St., Waihi. (07) 863 8742

Rotorua

Robertson's Home Appliances, 40 Haupapa St. (07) 348 0313

Opotiki

Opotiki Appliance Services, 19 Elliot St. (07) 315 6445

Hawkes Bay

Gisborne. Gisborne Electrical, 155 Grey St. (06) 867 6319
Napier. Duckworths Customer Services,
Cnr Cadbury & Austin St., Onekawa (06) 843 3293
Hastings. Hector Jones Ltd., King Street North. (06) 878 9049

King Country

Taumarunui. Taumarunui Electrical Services, 91 Hakiaha St. (07) 895 7993

Taranaki

Waitara. Des O'Connor Electrical, 8 Fox St., Okato Taranaki. (06) 752 4999

Rangitikei

Wanganui. Home Appliance Doctors, Cnr Guyton & Saint Hill St. (06) 348 8520

Manuwatu

North Palmerston. Leader & Watt Ltd., 153-163 Rangitikei St. (06) 356 5123
B M Electrical, Cnr. Princess & Dahila St's. (06) 356 4466

Horowhenua

Paraparaumu. K&S Appliances, 43B Seaview Rd. (04) 298 6783

Wellington

Wellington. Capital Power Service, 90 Abel Smith St. (04) 498 5200
Lower Hutt. Hutt Electrical Services Co. Ltd., 127 Queens Drive. (04) 569 5469
Upper Hutt. Upper Hutt Electrical, 208 Main St. (04) 528 2195
Porirua. Mana Appliances, 12 Prosser St. (04) 237 9408

Marlborough

Blenheim. Blenheim Electrical House, 42 Main St., Blenheim. (03) 578 3564

Nelson

Nelson. Nelson Appliance Repair Centre, 36 Gloucester St. (03) 548 8738
Richmond. Nelson Home Appliance Centre, 265 Queen St. (06) 544 6317

Canterbury

Christchurch. Saxon Appliance Ltd., 383 Wilsons Rd. (03) 365 6404

Mid Canterbury

Ashburton. Electricity Ashburton Ltd., Kermode St. (03) 308 4169
Timaru. Motor Bearing Specialist, 53 North St. (03) 684 4614

North Otago

Oamaru. Hills Appliance Service, 64 Ribble St. (03) 434 8024

Otago

Dunedin. C J Clarke Electrical Ltd, 29 Leith St. (03) 477 2350

Central Otago

Alexandra. Central Home Appliance Services, 15 Tarbert St. (03) 448 7317
Te Anau. Fiorland Electrical, 120 Milford Rd. (03) 249 7319

Southland

Invercargill. P D Patton (1979) Ltd., 96 Kelvin St. (03) 218 2159

Sunbeam CONVECTION BAKEHOUSE

INSTRUCTION/RECIPE BOOKLET AND GUARANTEE.



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