



T11002

Safety and Instruction Manual

PLEASE READ CAREFULLY



Digital Bread Maker

TECHNICAL DATA

Description: Digital Bread Maker
Model: T11002
Rated Voltage: 220V-240V ~ 50Hz
Power Consumption: 710 Watts

DOCUMENTATION

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

2004/108/EC	Electromagnetic Compatibility Directive.
2006/95/EC	Low Voltage Directive.
2011/65/EU	Restriction of Hazardous Substances Directive.
1935/2004/EC	Materials & Articles in Contact With Food (LFGB section 30 & 31).

RKW Quality Assurance, United Kingdom.

WARRANTY

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

The Following Conditions Apply:

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

**An extended warranty is available for this appliance.
See back page for details.**

IMPORTANT! WIRING SAFETY

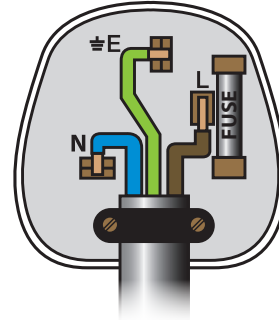
(For UK Use Only) As the colours in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, please proceed as follows:

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

Blue [N] Neutral

Brown [L] Live

Green/Yellow [E] Earth ≡



Plug Fitting Details (where applicable)

The wire coloured blue is the neutral and must be connected to the terminal marked [N] or coloured black. The wire coloured brown is the live wire and must be connected to the terminal marked [L] or coloured red. The wire coloured green/yellow must be connected to the terminal marked with the letter [E] or ≡. On no account must either the brown or the blue wire be connected to the [E] terminal ≡.

Always ensure that the cord grip is fastened correctly.

The plug must be fitted with a fuse of the same rating already fitted and conforming to BS 1362 and be ASTA approved. If in doubt consult a qualified electrician who will be pleased to do this for you.

Non-rewireable Mains Plug

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

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

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

WARNING:
This Appliance **MUST** be Earthed

PRODUCT SAFETY INFORMATION

- Check that the voltage of the main circuit corresponds with the rating of the appliance before operating.
- Please ensure that the appliance is used on a stable, level, and heat resistant surface.
- Do not immerse cords, plugs or any part of the appliance in water or any other liquid.
- Do not leave the appliance unattended while it is operating.
- Close supervision is necessary when any appliance is used by or near children or pets.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.
- Switch off at the wall socket then remove the plug from the socket when not in use or before cleaning.
- If the supply cord or appliance is damaged, stop using the appliance immediately and seek advice from the manufacturer or its service agent or a similarly qualified person.
- Do not let the cord hang over the edge of a table or counter or let it come into contact with any hot surfaces.
- The use of accessory attachments is not recommended by the appliance manufacturer, apart from those supplied with this product.
- Do not pull the plug out by the cord as this may damage the plug and/or the cable.
- Do not use this product for anything other than its intended use.
- This appliance is for household use only.
- Do not carry the appliance by the power cord.
- Do not use the appliance outdoors.
- **VERY IMPORTANT:** Do not immerse in water or other liquids or use near washbasins or sinks any part of the motor assembly. Ensure that the appliance base does not get wet (water splashes etc.) and do not operate it with wet hands.
- Always fully unwind any cord to avoid overheating.

- Directly after bread making the appliance is **HOT**. Always use oven gloves when touching the bread maker or the bread pan after baking.
- Unplug the bread maker after use and allow it to cool before handling or cleaning any parts. Pull on the plug, not on the cable.
- At least 100mm clearance must be provided on all sides of the bread maker.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Do not cover the bread maker when in use.
- Do not use attachments or accessories not recommended by the manufacturer.
- Do not operate the bread maker empty.
- Do not dent or damage the bread barrel. The bread maker will not operate properly if damaged.
- When baking bread, never bake amounts greater than the maximum recommended in the recipes accompanying this manual. If you do, the bread may not be baked evenly and the dough could overflow.
- There are no user serviceable parts in your bread maker. Unauthorised dismantling or servicing will void the product warranty.
- In the unlikely event the appliance develops a fault, stop using it immediately and seek advice from the service department:
+44 (0) 844 984 0055

DISPOSAL OF THE UNIT

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



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

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

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

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

WHAT'S IN THE BOX

Instruction Manual

1. Lid
2. Handle
3. Viewing window
4. Fruit dispenser
5. Digital control panel
6. Inner light
7. Bread barrel
8. Air vent
9. Measuring cup (not shown)
10. Measuring spoon (not shown)
11. Hook (not shown)
12. Stirring rod (not shown)



BEFORE YOUR FIRST USE:

1. This appliance has been packaged carefully to ensure the product reaches you in good condition. If the product has been damaged, dropped, has a malfunction in any way, or if the supply cord is damaged, immediately contact your retailer for replacement or repair.
2. Carefully unpack your appliance. Make sure you do not discard any packaging material until all parts of the appliance have been found.
3. Carefully wipe the exterior of the appliance to remove any dust that may have accumulated. Dry with a dry towel. Do not use harsh abrasive cleaners. Remove any labels or stickers.
4. Set the bread maker on **BAKE** mode and bake empty for about 10 minutes. Allow to cool down.
5. Wash the accessories in warm soapy water, dry with a dry towel. Dispose of the packaging in a responsible manner.

WARNING:
DO NOT immerse the unit in water.

USING YOUR APPLIANCE:

1. Take out the bread barrel from the inside of the bread maker and locate the stirring rod into hole at the base of the bread barrel.
2. Add the appropriate amount of water, eggs and flour to barrel, and finally add yeast powder. (Ensure the yeast is added last).
3. Put the bread barrel holding the mixture into the bread maker ensuring the stirring rod locates onto the axle in the bread maker and close the lid.
4. Plug the bread maker into the electrical outlet. You will hear a buzzer sound and the digital control panel will illuminate: The default value after starting the unit is 750g/Medium Colour/soft bread.
5. Select your bread recipe by pressing Menu. You can then cycle through settings 1-17 (1-9 & 16 are bread recipes - see recipes section).
6. Select your bread colour and loaf by pressing LOAF to select the weight (500g/750g/1000g) then COLOUR to select how brown you would like your bread (Light/Medium/Dark)
7. If you would like to make your bread later (RESERVE).
Press + or - to set the time you want the bread maker to start operating in increments of 1,5 or 10 minutes.
Example of reserve time. If you would like to have fresh bread ready for 7am and it is currently 8:30pm, you would set the reserve time to 10 hours and 30 minutes. Press the START/STOP button. This includes the baking time for the type of bread selected.
Reservation Tips. Cover the yeast under the flour to maintain activity of the yeast. For time delayed baking, do not use any easily perishable ingredients such as eggs, fresh milk, fruits, onions, etc.
8. If you want the bread maker to start immediately press START/STOP. A buzzer will sound at the start of the cycle.

9. The bread maker will start and begin a countdown.
10. The bread maker will begin to stir flour. To avoid splashing of flour, the program can auto-set interval stirring for the first 7 minutes. After 7 minutes, the bread maker auto-switches to continuous stirring.
11. After setting "Reserve", ":" LCD indicator begins to flash and the unit will start. When the countdown ends, flour stirring begins.
12. When the bread has finished baking and the is at 0:00, the buzzer sound to notify that the bread is done.
13. Your baked bread will be very warm, be careful when lifting it out of the bread maker. Be sure to wear oven gloves. To remove the bread.
14. The stirring rod may get stuck in the bread when you remove the bread. If this happens, use the hook tool supplied with the bread maker. Insert into the bottom of the stirring rod and pull the stirring rod out gently.

Keep Warm Function

The bread maker has a keep warm function which will be on for 1 hour after the bread has been baked. Press the ON/OFF button for 3 seconds until a buzzer sounds to turn the keep warm function off.

Inner Light

The bread maker has an inner light, this enables you to see how your bread is baking without opening the unit and disturbing the baking process. To use this function press "+" and "-" together, the light will switch on, to turn the light off press the "+" and "-" together.

Automatic fruit dispenser

When the bread maker is working, this function allows fruit to be emptied into the bread barrel at the right time. The dispenser does not operate with programmes Dough, Jam or Bake

1. Open the lid of the bread maker, remove the fruit box by pressing the fruit box handle and lift up to remove the fruit box.
2. Open the box.
3. Add the fruit that you want to be added into the bread.
4. Place the two pillars in the bottom of the box holder, push the fruit box handle until it's set on the lid .

Program Selector

When select one from the menus 1-17 displayed in the control panel. The LCD indicator will show the corresponding setting:

PROGRAM	PRODUCT
1	Soft Bread
2	Sweet Bread
3	Natural sour-dough
4	French
5	Whole-Wheat
6	Quick
7	Sugar-free
8	Multi-grain
9	Milky Loaf
10	Cake
11	Raw Dough
12	Leaven Dough
13	Jam
14	Bake
15	Yogurt
16	Gluten free
17	Ferment

Know the buzzer

There are several reasons why your bread maker will buzz at you, here they are:

- Electricity is connected.
- Loaf, Colour, Menu or Time Setup is pressed.
- START/STOP is pressed.
- In the kneading process the buzzer sound is given continuously to remind you of adding material.
- An operation is finished.
- The intermittent buzzer sound is given as "Keep Warm" is closed down.

Memory Function to Occasional Electricity Disconnection

This unit holds a 15minutes memory if there is a disconnection from a power supply. If the electricity is resupplied to the bread maker within the 15 minutes then it will continue where it left off.

Actual Working Time = Time of Disconnecting Electricity + Original Working Time Set Before

If the duration of electricity disconnection is more than 15minutes, the bread maker can't continue before work time. You will have to start the bread making process again using fresh ingredients.

Jam

Prepare your fruit and other ingredients as per any good recipe. When preparation is done, put all the ingredients into the bread barrel.

Press MENU and select program 13 (Jam) to start. The default time for this program is 1 hour and 5minutes.

When the jam-making cycle is finished, a buzzer will sound. Take the bread barrel out and allow to cool. Pour the jam into containers as per the instructions of the recipe book.

Attention:

please keep children away from the jam just finished in case of burn.

Bake

This is a performance with powerful practical use. Once you grasped how to make bread, you can just use "Leaven Dough" to control the time of stirring and of leavening needed and even invent your own recipes.

Press MENU and select program 14 (Bake). The default time for this program is 50 minutes however this can be adjusted from 5 minutes to 1 hour 30 minutes.

Yogurt

This is a performance with powerful practical use. You can rise the dough or make yogurt.

Press MENU and select program 15 (Yogurt). The default time for this program is 8 hours however this can be adjusted from 5 hours to 13 hours.

Ferment

Press MENU and select program 17 (Ferment). The default time for this program is 30 minutes however this can be adjusted from 10 minutes to 2 hours

Recipes

Soft

INGREDIENT	1lb	1.5lb	2lb
Water	160ml	240ml	310ml
Butter	2 Big Spoon	2 Big Spoon	3 Big Spoons
Table Salt	1/2 Small Spoon	1/2 Small Spoon	1 Small Spoons
Sugar	1 Big Spoon	2 Big Spoon	3 Big Spoon
Milk Powder	2 Big Spoons	3 Big Spoons	5 Big Spoons
Flour	300g	400g	520g
Yeast Powder	1 Small Spoon	1 Small Spoon	1 Small Spoon

Sweet

INGREDIENT	1lb	1.5lb	2lb
Water	160ml	240ml	310ml
Butter	2 Big Spoons	2 Big Spoons	4 Big Spoons
Table Salt	½ Small Spoon	½ Small Spoon	½ Small Spoons
Sugar	4 Big Spoons	6 Big Spoons	8 Big Spoons
Milk Powder	2 Big Spoons	3 Big Spoons	4 Big Spoons
Flour	250g	375g	510g
Essences	A little	A little	A little
Yeast Powder	1 ¼ Small Spoon	1 ¼ Small Spoon	1 ½ Small Spoon

Sweet

INGREDIENT	1lb	1.5lb	2lb
Water	160ml	240ml	310ml
Sugar	1 Big Spoon	1 Big Spoon	3 Big Spoon
Milk Powder	1 Big Spoon	1 Big Spoon	3 Big Spoon
Vegetable oil	1 Big Spoon	1 Big Spoons	2 Big Spoons
Table Salt	½ Small Spoon	½ Small Spoon	1 Small Spoon
Flour	300g	400g	520g
Yeast Powder	⅓ Small Spoon	⅓ Small Spoon	⅓ Small Spoon
Essences	A little	A little	A little

French

INGREDIENT	1lb	1.5lb	2lb
Water	155ml	230ml	300ml
Butter	2 Big Spoons	2 Big Spoons	3 Big Spoons
Table Salt	½ Small Spoon	½ Small Spoon	1 Small Spoon
Flour	250g	375g	500g
Yeast Powder	1 Small Spoon	1 ¼ Small Spoon	1 ½ Small Spoon
Yeast Powder	1 ¼ Small Spoon	1 ¼ Small Spoon	1 ½ Small Spoon

Whole Wheat

INGREDIENT	1lb	1.5lb	2lb
Water	155ml	230ml	310ml
Butter	2 Big Spoon	2 Big Spoons	3 Big Spoons
Table Salt	½ Small Spoon	½ Small Spoon	1 Small Spoon
Flour	100g	150g	200g
Whole Wheat Flour	200g	300g	400g
Sugar	2 Big Spoon	3 Big Spoons	4 Big Spoons
Milk Powder	2 Big Spoon	3 Big Spoons	4 Big Spoons
Yeast Powder	1 Small Spoon	1 ¼ Small Spoon	1 ½ Small Spoon

Quick

INGREDIENT	1lb	1.5lb	2lb
Water (40-50)	160ml	240ml	310ml
Butter	2 Big Spoons	2 Big Spoons	3 Big Spoons
Table Salt	1 Small Spoon	1 Small Spoon	1 Small Spoons
Flour	300g	400g	520g
Milk Powder	2 Big Spoons	3 Big Spoons	4 Big Spoons
Sugar	1 Big Spoon	2 Big Spoons	3 Big Spoons
Milk Powder	2 Big Spoons	3 Big Spoons	5 Big Spoons
Yeast Powder	2 Small Spoons	3 Small Spoons	4 Small Spoons

No Sugar

INGREDIENT	1lb	1.5lb	2lb
Water	160ml	240ml	310ml
Butter	2 Big Spoons	2 Big Spoons	3 Big Spoons
Table Salt	1 Small Spoon	1 Small Spoon	2 Small Spoons
Flour	300g	450g	550g
Eggs	1	1	1
Xylitol	3 Big Spoons	4 Big Spoons	6 Big Spoons
Milk Powder	2 Big Spoons	3 Big Spoons	5 Big Spoons
Yeast Powder	1 Small Spoon	1 ¼ Small Spoon	1 ½ Small Spoon

Multi-grain Bread

INGREDIENT	1lb	1.5lb	2lb
Water	120ml	170ml	210ml
Butter	2 Big Spoons	2 Big Spoons	3 Big Spoons
Table Salt	½ Small Spoon	½ Small Spoon	1 Small Spoon
Sugar	1 big spoon	1 big spoon	2 big spoons
Whole Wheat Flour	50g	75g	100g
Oatmeal	50g	75g	100g
Flour	150g	230g	300g
Eggs	1	1	1
Milk Powder	1 Big Spoon	2 Big Spoons	3 Big Spoons
Yeast Powder	1 Small Spoon	1¼ Small Spoon	1½ Small Spoon

Milky Loaf

INGREDIENT	1lb	1.5lb	2lb
Milk	160ml	240ml	310ml
Butter	2 Big Spoon	2 Big Spoons	3 Big Spoons
Sugar	1 Big Spoon	1 Big Spoon	2 Big Spoons
Flour	300g	400g	520g
Eggs	1	1	1
Milk Powder	2 Big Spoons	3 Big Spoons	5 Big Spoons
Yeast Powder	1 Small Spoon	1¼ Small Spoon	1½ Small Spoon

Cake

INGREDIENT	
Eggs	4
Butter	100g
Sugar	150g
Cake flour	380g
Table Salt	1 Small Spoon
Soda Powder	3.5g

Raw Dough

INGREDIENT	
Water	280ml
Vegetable oil	2 Big Spoons
Eggs	2
Table Salt	1 ⅓ Small Spoons
Sugar	1 Big Spoon
Flour	4 Cups

Leaven Dough

INGREDIENT	
Water	240ml
Vegetable oil	2 Big Spoons
Table Salt	1 ½ Small Spoons
Sugar	1 Big Spoon
Flour	3 Cups
Yeast Powder	1 ½ Small Spoons

Jam

INGREDIENT	
Orange	600g
Sugar	300g
Gelatin or Pudding powder	50g

Yogurt

INGREDIENT	
Milk	350ml
Yogurt	50ml
Sugar	3 Big Spoons

Gluten Free

INGREDIENT	1lb	1.5lb	2lb
Water	120ml	180ml	240ml
Sugar	2½ Big Spoons	3 Big Spoons	3½ Big Spoons
Table Salt	½ Small Spoon	1 Small Spoon	2 Small Spoons
Vegetable oil	2 Big Spoons	2½ Big Spoons	3 Big Spoons
Gluten free flour	140g	210g	280g
Corn flour	140g	210g	280g
Yeast Powder	1 Small Spoon	1¼ Small Spoon	1½ Small Spoon

Precautions on Bread Recipe

Flour

Please don't think that any kind of flour can make perfect bread. If you can't purchase bread flour in your own area, please replace it with gluten flour or dumpling (noodle) flour.

Yeast Powder

Please don't replace yeast powder with soda powder. The yeast powder expired or lacking activation will affect the soft texture and look of bread.

Advise to test the activation of yeast powder before making bread: Take a half-cup of warm water (about 40-50ml), add a small spoon of sugar and stirring, and continue to add two small spoons of yeast powder above the surface of water and store it in a warm place. After 10 minutes the mix in this cup should be raised to the level of a full cup, otherwise please purchase new yeast powder so as not to make bad bread.

Mixture Ratio of Water and Flour

Different flours have different water absorption. Please adjust water amount according to used flour type.

When too much water is added, the dough will become so soft that can't be rounded and even become sticky. If so, the bread made out would be very hard and with a flat or rough surface and a texture with bigger pores, no elasticity. The good bread should be half-rounded.

5minutes after adding water, if the dough still is damp and sticky, add one or two big spoons of flour and knead the dough until you think the water content of dough is appropriate.

If the water added is lacking, after 5minutes mixing you would find the dry flour was left on the bottom of barrel and the dough would not be fixed to a round shape. The dough would be with a flat or rough surface, no elasticity. If so, the bread made out would be also very hard and hold a texture with dense pores.

5minutes after adding water the dough still is dry too much, continue to add a big spoon of water and knead the dough until you think the water content of dough is appropriate.

NOTES

NOTE:

Regular maintenance of your appliance will keep it safe and in proper operational order.

Cleaning

Before Cleaning always disconnect the appliance from the mains supply. Wash removable parts in warm, soapy water then rinse and dry all parts. Regularly clean the outside of the appliance with a soft damp cloth and dry with a dry towel.

CAUTION: To prevent damage to the appliance do not use harsh solvents, alkaline cleaning agents, abrasive cleansers or scouring agents of any kind when cleaning.

Do not immerse the motor unit or supply cord in water.

Damage Check

Always check that the appliance is in good working order and that all removable parts are secure. Check the power supply cord and plug regularly for cuts or damage.

Store in a Safe Place

When not in use store your appliance and all its accessories and instruction manual in a safe and dry place.



TOWER®

T11002
**Digital
Bread Maker**

thank you!

We hope you enjoy your appliance for many years. As a thank you for purchasing one of our fantastic products, we are giving you an extra 2 years peace of mind.

***To receive your extra 2 years guarantee, register your appliance online by visiting:**

www.towerhousewares.co.uk

Should you have a problem with your appliance, or need any spare parts, please call our Service Department on:

+44 (0) 844 984 0055



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