

Breadman BK1060S

Breadman BK1060S Professional Bread Maker

INSTRUCTION MANUAL

INTRODUCTION

Thank you for choosing the Breadman BK1060S Professional Bread Maker. This appliance is designed to simplify the bread-making process, offering a variety of functions to create delicious homemade breads, doughs, and jams. Its advanced features, such as collapsible kneading paddles and an automatic fruit and nut dispenser, ensure convenience and professional results. Please read this manual thoroughly before first use to ensure safe and efficient operation.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions before operating the bread maker.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- To disconnect, turn any control to "off," then remove plug from wall outlet.
- Do not use appliance for other than intended use.

PARTS AND FEATURES



A silver-colored Breadman BK1060S bread maker viewed from a slight angle, showing the top control panel with an LCD display, menu options, and buttons for loaf size, menu, bake only, crust color, and start/stop. The front features the 'Breadman' logo and a handle for the bread pan. The sides have ventilation slots.

- **Control Panel:** Features an LCD display, menu selection, loaf size, crust color, and start/stop buttons.
- **Baking Pan:** Removable non-stick pan for easy cleaning.
- **Collapsible Kneading Paddles:** Automatically collapse before baking to minimize holes in the loaf.
- **Automatic Fruit and Nut Dispenser:** Automatically adds ingredients at the optimal time during the cycle.
- **Viewing Window:** Allows monitoring of the baking process.
- **Ventilation Slots:** Located on the sides for proper airflow.
- **Measuring Cup and Spoon:** Included accessories for accurate ingredient measurement.

SETUP

1. **Unpacking:** Carefully remove all packaging materials and accessories.

2. **Initial Cleaning:** Before first use, wash the baking pan, kneading paddles, and measuring accessories in warm, soapy water. Rinse and dry thoroughly. Wipe the exterior of the bread maker with a damp cloth.
3. **Placement:** Place the bread maker on a stable, flat, heat-resistant surface, ensuring adequate ventilation around the unit.
4. **Insert Baking Pan:** Place the clean baking pan into the bread maker, pressing down firmly until it clicks into place.
5. **Attach Kneading Paddle:** Securely attach the collapsible kneading paddle onto the shaft inside the baking pan. Ensure it is in the upright position.

OPERATING INSTRUCTIONS

Basic Operation

1. Add ingredients to the baking pan in the order specified by your recipe (typically liquids first, then dry ingredients, with yeast last).
2. Close the lid.
3. Plug the bread maker into a grounded electrical outlet. The display will illuminate.
4. Press the MENU button repeatedly to select the desired program (refer to the 'Baking Functions' section).
5. Press the LOAF SIZE button to select 1, 1.5, or 2-pound loaf.
6. Press the CRUST COLOR button to select Light, Medium, or Dark crust.
7. If using the delay timer, press the TIMER buttons to set the desired delay time (up to 15 hours).
8. Press the START/STOP button to begin the program. The display will show the remaining time.
9. Once the cycle is complete, the bread maker will beep. Press and hold the START/STOP button to stop the program.
10. Carefully remove the baking pan using oven mitts, as it will be hot. Invert the pan to release the bread onto a wire rack to cool.

Baking Functions

The Breadman BK1060S offers 14 pre-programmed functions:

- **WHITE:** For basic white bread recipes.
- **WHITE RAPID:** A faster cycle for white bread.
- **WHOLE WHEAT:** For whole wheat bread recipes.
- **WHOLE W. RAPID:** A faster cycle for whole wheat bread.
- **FRENCH:** For light, crispy French bread.
- **FRENCH RAPID:** A faster cycle for French bread.
- **SWEET BREAD:** For recipes with high sugar content.
- **QUICK BREAD:** For quick breads that use baking powder/soda instead of yeast.
- **LOW CARB:** Specifically designed for low carbohydrate bread recipes.
- **GLUTEN FREE:** Optimized for gluten-free bread recipes.
- **DOUGH:** Prepares dough for rolls, pizza, or other baked goods.
- **ARTISAN DOUGH:** For artisan-style doughs requiring longer fermentation.
- **JAM:** For making homemade jams and preserves.
- **BAKE ONLY:** Allows for baking without kneading or rising cycles.

Automatic Fruit and Nut Dispenser

The automatic dispenser is located on the top of the bread maker. Before starting a cycle, open the dispenser lid and add your desired fruits, nuts, or other mix-ins. The bread maker will automatically dispense these ingredients into the dough at the appropriate time during the kneading cycle, ensuring even distribution without manual intervention.

Collapsible Kneading Paddles

The unique collapsible kneading paddles are designed to fold down before the baking cycle begins. This feature helps to minimize the size of the hole left in the bottom of the loaf, resulting in a more aesthetically pleasing bread. Ensure the paddle is in the upright position when inserting the pan for kneading.

CARE AND MAINTENANCE

Proper care ensures the longevity of your bread maker.

- **Cleaning the Baking Pan and Paddle:** After each use, remove the baking pan and kneading paddle. Fill the pan with warm, soapy water and let it soak for 10-15 minutes to loosen any stuck-on dough. Wash with a soft sponge and rinse thoroughly. Do not use abrasive cleaners or metal utensils, as they can damage the non-stick coating.
- **Cleaning the Exterior:** Wipe the exterior of the bread maker with a dry cloth. Do not use harsh chemicals or immerse the unit in water.
- **Cleaning the Dispenser:** If using the fruit and nut dispenser, ensure it is clean and free of residue after each use.
- **Storage:** Ensure the bread maker is completely cool and dry before storing. Store in a clean, dry place.

TROUBLESHOOTING

If you encounter issues with your bread maker, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Bread does not rise or rises too much.	Incorrect yeast amount, expired yeast, incorrect water temperature, or incorrect ingredient measurements.	Ensure yeast is fresh and active. Use precise measurements for all ingredients. Water temperature should be lukewarm (105-115°F / 40-46°C).
Paddle scrapes the bottom of the pan or does not mix.	Paddle not properly seated or dough too stiff.	Ensure the kneading paddle is securely attached to the shaft. Adjust liquid slightly if dough is excessively stiff.
Bread has a large hole at the bottom.	Kneading paddle did not collapse properly.	Ensure the paddle is clean and free of debris that might prevent it from collapsing.
Bread is too dense or heavy.	Too much flour, not enough liquid, or incorrect program selected.	Verify ingredient measurements. Ensure the correct program is selected for the type of bread.
Machine does not power on.	Not plugged in, power outage, or internal malfunction.	Check power cord connection and wall outlet. If problem persists, contact customer support.



SPECIFICATIONS





Feature	Detail
Model Number	BK1060S
Brand	Breadman
Color	Silver
Product Dimensions	10.25"D x 13.5"W x 10.88"H
Item Weight	16.7 pounds
Number of Programs	14
Loaf Sizes	1, 1.5, or 2 pounds
Crust Colors	Light, Medium, Dark
Delay Timer	Up to 15 hours
UPC	027043991553, 763615814317, 735533519025

WARRANTY AND SUPPORT

The Breadman BK1060S Professional Bread Maker comes with a **2-year limited warranty**. This warranty covers defects in materials and workmanship under normal household use from the date of original purchase. For warranty claims, technical support, or service inquiries, please refer to the contact information provided on the product packaging or the official Breadman website. Please have your model number (BK1060S) and proof of purchase ready when contacting support.

Related Documents - BK1060S

	<p>Breadman Professional Bread Maker Recipe Book</p> <p>Explore a variety of delicious bread recipes for your Breadman Professional Bread Maker, including white, whole wheat, French, low carb, and gluten-free options. This comprehensive recipe book provides ingredients and instructions for each loaf.</p>
	<p>Breadman Ultimate Plus TR2500BC Instruction Manual & Recipe Guide</p> <p>This comprehensive guide details the operation of the Breadman Ultimate Plus Automatic Bread Maker, model TR2500BC. It includes essential safety information, a thorough explanation of the control panel, and user maintenance instructions. Discover a wide array of recipes designed for this appliance, covering various bread types, specialty items, and tips for successful baking.</p>

	<p>Breadman BK1050S / BK1060S Professional Bread Maker Instruction Manual</p> <p>Comprehensive instruction manual for the Breadman BK1050S and BK1060S Professional Bread Maker, covering setup, operation, cycles, ingredients, troubleshooting, and warranty information.</p>
	<p>Breadman Professional Bread Maker BK1050S/BK1060S Instruction Manual</p> <p>Comprehensive instruction manual for the Breadman Professional Bread Maker models BK1050S and BK1060S, covering setup, operation, cycles, ingredients, troubleshooting, and care.</p>
	<p>Breadman BK1060BC Professional Bread Maker Instruction Manual</p> <p>Comprehensive instruction manual for the Breadman BK1060BC Professional Bread Maker, covering important safeguards, operating instructions, various bread cycles, ingredient tips, and troubleshooting.</p>
	<p>Breadman BK1060BC Professional Bread Maker Instruction Manual</p> <p>Comprehensive instruction manual for the Breadman BK1060BC Professional Bread Maker, covering safety guidelines, operation, cycles, ingredients, troubleshooting, and care.</p>