

Breadman BK1050S

Breadman Professional Bread Maker User Manual

Model: BK1050S

Brand: Breadman



Image: The Breadman Professional Bread Maker in stainless steel, showcasing its sleek design and compact form factor.

INTRODUCTION

This manual provides essential information for the safe and efficient operation of your Breadman Professional Bread Maker, Model BK1050S. Please read all instructions carefully before first use and retain this manual for future reference.

The Breadman Professional Bread Maker is designed to simplify the bread-making process, offering 14 unique settings for various bread types, including gluten-free and low-carb options. Its features include a digital display, pre-programmed settings, and an automatic fruit and nut dispenser. You can select from 1lb, 1.5lb, or 2lb loaf sizes and choose your preferred crust color (light, medium, or dark). The integrated 15-hour delay timer allows for convenient scheduling, ensuring a fresh loaf when desired. The Perfect Bake Technology ensures even baking for consistent results.

IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric 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.
- Avoid contact with moving parts.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

PARTS AND FEATURES

- **Control Panel:** Digital display and buttons for program selection, loaf size, crust color, and timer.
- **Baking Pan:** Removable non-stick pan for bread preparation.
- **Collapsible Kneading Paddle:** Designed to mix ingredients and collapse before baking to minimize holes in the finished loaf.
- **Automatic Fruit and Nut Dispenser:** Automatically adds ingredients at the optimal time during the baking cycle.
- **Viewing Window:** Allows monitoring of the bread-making process.
- **Measuring Cup and Spoon:** Included for accurate ingredient measurement.

- **Recipe Book:** Contains over 80 recipes compatible with this bread maker.

INCLUDES -

Bread Pan, Collapsible Kneading Paddle,
Measuring Cup and Measuring
Spoon



Image: The Breadman bread maker displayed with its included accessories: the bread pan, collapsible kneading paddle, measuring cup, and measuring spoon.

KNEADING PADDLE -

collapses before baking to prevent holes in the bottom of loaves.



Image: A close-up view of the collapsible kneading paddle, highlighting its unique design that folds down during baking.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove the bread maker and all accessories from the packaging. Retain packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, wash the bread pan and kneading paddle with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the bread maker with a damp cloth. Do not immerse the main unit in water.
3. **Placement:** Place the bread maker on a stable, flat, heat-resistant surface, away from direct sunlight and heat sources. Ensure adequate ventilation around the unit.
4. **Power Connection:** Plug the power cord into a grounded electrical outlet. The display will illuminate.
5. **First Bake Cycle (Empty):** It is recommended to run an empty bake cycle (e.g., 'Bake Only' program for 10 minutes) without ingredients to burn off any manufacturing residues. This may produce a slight odor, which is normal. Ensure the area is well-ventilated.

OPERATING INSTRUCTIONS

Adding Ingredients

1. Open the lid and remove the bread pan by twisting it counter-clockwise and lifting it out.
2. Attach the kneading paddle onto the shaft inside the bread pan.
3. Add ingredients to the bread pan in the order specified by your recipe (typically liquids first, then dry ingredients, with yeast last). Ensure yeast does not come into direct contact with liquids or salt initially.
4. Place the bread pan back into the bread maker, aligning it correctly, and twist clockwise to lock it in place. Close the lid.
5. If your recipe includes fruits or nuts, place them in the automatic dispenser located on the top of the bread maker.



Image: A view of the automatic fruit and nut dispenser on the bread maker, shown with dried cranberries and walnuts inside, ready to be dispensed.

RECIPE BOOK INCLUDED -

Find over 80 delicious recipes in the included book. All compatible with this bread maker.



Image: A recipe book is shown next to slices of freshly baked bread with jam and butter, indicating the availability of recipes for the bread maker.

Control Panel and Program Selection

The control panel features a digital display and several buttons to customize your baking experience.

14 BAKING FUNCTIONS



Image: A close-up of the bread maker's control panel, showing the digital display, menu options (White, Whole Wheat, French, Sweet, Gluten Free, Dough, Jam, etc.), and control buttons for loaf size, crust color, and timer.

- **MENU Button:** Press to cycle through the 14 available programs. The selected program number will appear on the display.
- **LOAF SIZE Button:** Press to select your desired loaf size: 1lb, 1.5lb, or 2lb.
- **CRUST COLOR Button:** Press to choose light, medium, or dark crust.
- **TIMER Buttons (▲ / ▼):** Use these buttons to set the delay timer for delayed baking. Each press adjusts the time in 10-minute increments.
- **START/STOP Button:** Press to start the selected program. Press and hold for a few seconds to stop a program.

Baking a Loaf

1. After adding ingredients and securing the bread pan, select the desired program using the **MENU** button.
2. Choose the appropriate loaf size with the **LOAF SIZE** button.
3. Select your preferred crust color using the **CRUST COLOR** button.
4. If you wish to delay the start of the baking cycle, use the **TIMER** buttons to set the desired delay time. The display will show the total time until the bread is ready.

- 5. Press the **START/STOP** button to begin the program. The bread maker will automatically proceed through kneading, rising, and baking cycles.
- 6. Once the cycle is complete, the bread maker will beep. Unplug the unit and carefully remove the bread pan using oven mitts.
- 7. Invert the bread pan to release the loaf onto a wire rack. If the kneading paddle remains in the loaf, carefully remove it with a non-metallic utensil.
- 8. Allow the bread to cool on a wire rack for at least 20 minutes before slicing.

MAINTENANCE AND CLEANING

Proper cleaning and maintenance will extend the life of your bread maker.

- **Always unplug the appliance and allow it to cool completely before cleaning.**
- **Bread Pan and Kneading Paddle:** These parts are hand wash only. Wash with warm, soapy water using a soft sponge. Do not use abrasive cleaners or scouring pads, as this can damage the non-stick coating. Rinse thoroughly and dry completely before storing or reassembling.
- **Exterior:** Wipe the exterior of the bread maker with a soft, damp cloth. Do not use harsh chemicals or abrasive cleaners. Never immerse the main unit in water or any other liquid.
- **Automatic Dispenser:** Clean any residue from the fruit and nut dispenser with a small brush or damp cloth.
- **Storage:** Ensure all parts are clean and dry before storing. Store the bread maker in a cool, dry place.

TROUBLESHOOTING

If you encounter issues with your bread maker, refer to the table below for common problems and solutions.

Problem	Possible Cause	Solution
Bread does not rise	Incorrect yeast amount, old yeast, water too hot/cold, incorrect ingredient ratio.	Check yeast expiration date. Use lukewarm water (105-115°F / 40-46°C). Ensure correct measurements.
Loaf is too dense/heavy	Too much flour, not enough liquid, insufficient kneading.	Measure ingredients precisely. Ensure paddle is correctly installed.
Crust is too dark/light	Incorrect crust color setting.	Adjust the CRUST COLOR setting for your next loaf.
Bread sticks to pan	Pan not properly greased (if recipe requires), damaged non-stick coating.	Ensure pan is clean and undamaged. Allow bread to cool slightly before removing.
Machine stops unexpectedly	Power interruption, overheating.	Check power connection. Allow unit to cool down for 20-30 minutes before restarting.

SPECIFICATIONS

Feature	Detail
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Feature	Detail
Model Number	BK1050S
Brand	Breadman
Color	Silver
Product Dimensions	11.97"D x 16.57"W x 15.59"H
Item Weight	17.2 pounds
Wattage	850 watts
Number of Programs	14
Loaf Sizes	1lb, 1.5lb, 2lb
Crust Settings	Light, Medium, Dark
Delay Timer	Up to 15 hours
Product Care	Hand Wash Only (for pan/paddle)



Image: A diagram showing the dimensions of the Breadman Professional Bread Maker: 11.97 inches deep, 16.57 inches wide, and 15.59 inches high.

WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation included with your purchase or visit the official Breadman website. Keep your proof of purchase for warranty claims.



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The use accessory attachments not recommended by appliance manufacturer may cause fire electric shock or injury d o outdoors let cord hang over edge table counter touch hot surfaces including stove breadman Bring Home BakeryTM RECIPES INCLUDED see reverse side BK1050S BK1060S START STOP BUTTON Press and hold for several seconds to clear display reset cycle simply stop baking Note When using rapid bake your crust color 4 5 POWER OUTAGE 10 Minute Power Failure Back Up Your has a minute power failure back up feature if electricity goes out memory will Use Care Manual bk1050sucrv01 BK1050SUCRV01 spectrum sitecore spectrumbrands netdna ssl ~ media SmallAppliancesUS Breadman Files useandcaremanuals breadmachinedigest 2011 11 cdn HobbsUS ashx 80

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[Breadman Professional Bread Maker Recipe Book](#)

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.

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