

Toastmaster 1147

Toastmaster Bread Machine Model 1147 User Manual

Your guide to perfect homemade bread.

INTRODUCTION

This manual provides comprehensive instructions for the safe and efficient operation of your Toastmaster Bread Machine Model 1147. Please read all instructions carefully before using your bread machine to ensure proper function and to achieve the best baking results. Keep this manual for future reference.

IMPORTANT SAFETY INSTRUCTIONS

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

- Read all instructions.
- 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.

SAVE THESE INSTRUCTIONS.

PRODUCT OVERVIEW

The Toastmaster Bread Machine Model 1147 is designed to simplify the bread-making process. Familiarize yourself with its components:

- **Lid:** Hinged lid with a viewing window.
- **Control Panel:** Features buttons for program selection, crust color, loaf size, and a digital display.
- **Baking Pan:** Removable non-stick pan with a handle.
- **Kneading Paddle:** Detachable paddle located inside the baking pan.
- **Heating Element:** Located beneath the baking pan.
- **Measuring Cup and Spoon:** Included accessories for accurate ingredient measurement.

Note: Specific button labels and display icons may vary slightly from general descriptions. Refer to the original manual for precise details.

SETUP

1. **Unpacking:** Carefully remove the bread machine and all accessories from the packaging. Retain packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, wash the baking pan and kneading paddle with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the bread machine with a damp cloth.
3. **Placement:** Place the bread machine on a stable, flat, heat-resistant surface, away from direct sunlight and heat sources. Ensure adequate ventilation around the appliance.
4. **Power Connection:** Plug the power cord into a grounded electrical outlet. The machine may beep, and the display will illuminate.

OPERATING INSTRUCTIONS

Basic Bread Making Process

1. **Insert Kneading Paddle:** Place the kneading paddle onto the shaft inside the baking pan.
2. **Add Ingredients:** Add ingredients to the baking 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.
3. **Place Pan in Machine:** Securely place the baking pan into the bread machine cavity. Close the lid.
4. **Select Program:** Use the "Menu" or "Program" button to select the desired bread cycle (e.g., Basic, Whole Wheat, French).
5. **Select Loaf Size and Crust Color:** Use the "Loaf Size" and "Crust Color" buttons to adjust settings according to your recipe and preference.
6. **Start Baking:** Press the "Start/Stop" button to begin the selected program. The machine will automatically knead, rise, and bake the bread.
7. **Remove Bread:** Once the program is complete (indicated by a beep), unplug the machine. Using oven mitts, carefully remove the hot baking pan. Invert the pan to release the bread onto a wire rack to cool. Remove the

kneading paddle from the bread if it remains embedded.

8. **Cooling:** Allow the bread to cool completely on a wire rack before slicing.

Delay Timer Function

The delay timer allows you to add ingredients and set the machine to start baking at a later time. This is ideal for fresh bread in the morning.

- Add ingredients as usual.
- Select your desired program, loaf size, and crust color.
- Press the "Delay" or "Timer" buttons to set the desired delay time (e.g., 8 hours for bread ready in 8 hours).
- Press "Start/Stop" to activate the delay timer. The display will count down until the program begins.

Caution: Do not use the delay timer with perishable ingredients like milk, eggs, or fresh fruit, as they may spoil before baking begins.

MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your bread machine.

1. **Unplug:** Always unplug the bread machine from the power outlet and allow it to cool completely before cleaning.
2. **Baking Pan and Kneading Paddle:** Remove the baking pan and kneading paddle. Wash them with warm, soapy water using a soft sponge. Do not use abrasive cleaners or metal scouring pads, as these can damage the non-stick coating. Rinse thoroughly and dry completely.
3. **Interior:** Wipe the interior of the baking cavity with a damp cloth to remove any crumbs or residue. Do not immerse the main unit in water.
4. **Exterior:** Wipe the exterior of the bread machine with a soft, damp cloth.
5. **Storage:** Store the bread machine in a clean, dry place when not in use.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Bread does not rise.	Expired or inactive yeast; incorrect water temperature; too much salt or sugar.	Check yeast expiration date; use lukewarm water (105-115°F / 40-46°C); ensure correct ingredient measurements.
Bread is too dense.	Too much flour; not enough liquid; old yeast.	Measure flour accurately (spoon into cup, level off); ensure correct liquid amount; use fresh yeast.
Bread collapses during baking.	Too much liquid; too much yeast; high humidity.	Reduce liquid slightly; reduce yeast slightly; adjust recipe for high humidity.
Kneading paddle stuck in bread.	Common occurrence.	Carefully remove with a non-metallic utensil after bread has cooled slightly. A small hole will remain.
Machine beeps continuously / Error code.	Overheating; pan not inserted correctly; internal malfunction.	Unplug and let cool for 30 minutes; ensure pan is fully seated; if problem persists, contact customer support.

SPECIFICATIONS

- **Model:** Toastmaster 1147
- **Power:** Typically 600-800 Watts (*Actual wattage may vary, refer to product label*)
- **Voltage:** 120V AC, 60Hz (*Standard for North America*)
- **Loaf Sizes:** Common sizes include 1.5 lb and 2.0 lb (*Specific options depend on model variant*)
- **Programs:** Multiple pre-programmed cycles (e.g., Basic, Whole Wheat, French, Dough, Jam)
- **Crust Settings:** Light, Medium, Dark
- **Delay Timer:** Up to 13-hour programmable delay

Note: These specifications are general for bread machines of this era. For precise details, consult the original product labeling or the full reprinted manual.

WARRANTY AND SUPPORT

As this document is a reprint of an original manual, specific warranty information for the Toastmaster Bread Machine Model 1147 is not provided here. Original warranties typically covered manufacturing defects for a limited period from the date of purchase.

For support regarding the operation or troubleshooting of your Toastmaster Bread Machine Model 1147, please refer to the complete reprinted manual. If further assistance is needed, you may attempt to contact Toastmaster customer service or consult online forums and resources dedicated to vintage kitchen appliances.

Please note that product support for older models may be limited.

© This manual content is for informational purposes only and is based on typical bread machine operation. For exact details, always refer to the official Toastmaster Bread Machine Model 1147 manual.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question