

Toastmaster 1171

Toastmaster Bread Machine Instruction Manual

Model: 1171

1. INTRODUCTION

This manual provides comprehensive instructions for the safe and efficient operation, maintenance, and troubleshooting of your Toastmaster Bread Machine, Model 1171. Please read this manual thoroughly before using your appliance to ensure proper function and to prevent damage or injury.

The Toastmaster Bread Machine Model 1171 is designed to simplify the bread-making process, allowing you to enjoy fresh, homemade bread with minimal effort. This appliance features various settings and programs to accommodate different bread types and preferences.

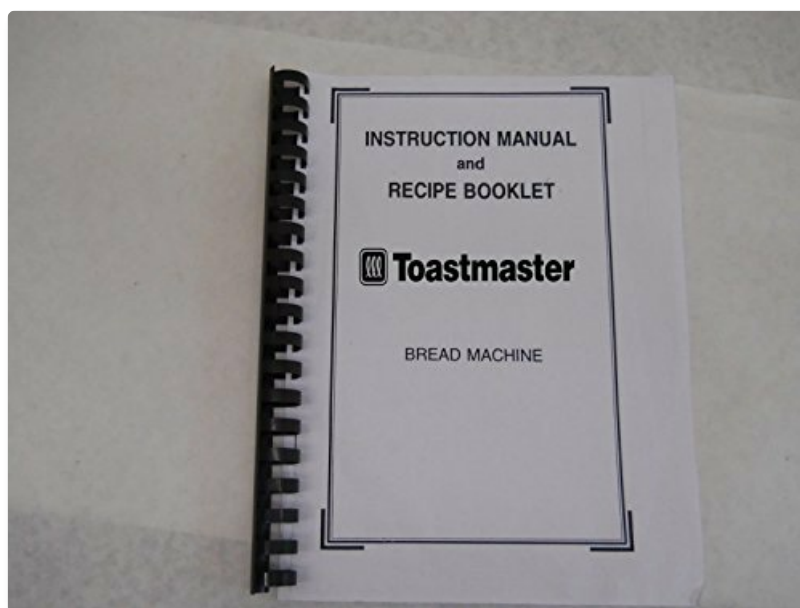


Figure 1: Cover of the Toastmaster Bread Machine Instruction Manual and Recipe Booklet. The image shows a white, spiral-bound booklet with "INSTRUCTION MANUAL and RECIPE BOOKLET" and "Toastmaster BREAD MACHINE" printed on the front cover.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions before operating the bread machine.
- 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.

3. PARTS AND FEATURES

Familiarize yourself with the components of your Toastmaster Bread Machine Model 1171:

1. **Lid with Viewing Window:** Allows observation of the baking process.
2. **Control Panel:** Contains buttons for program selection, crust color, loaf size, and start/stop.
3. **Baking Pan:** Removable non-stick pan where ingredients are placed and bread is baked.
4. **Kneading Paddle:** Detachable paddle inside the baking pan for mixing and kneading dough.
5. **Heating Element:** Located at the bottom of the machine, responsible for baking.
6. **Measuring Cup and Spoon:** Included accessories for accurate ingredient measurement.
7. **Ventilation Openings:** Located on the sides or back for heat dissipation.

4. SETUP AND FIRST USE

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, wipe the exterior of the bread machine with a damp cloth. Wash the baking pan and kneading paddle with warm, soapy water. Rinse thoroughly and dry completely. Do not immerse the main unit in water.
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.
5. **First Bake Cycle (Empty):** It is recommended to run an empty bake cycle (e.g., "Bake Only" program for 10 minutes) to burn off any manufacturing residues. This may produce a slight odor, which is normal. Ensure the area is well-ventilated.

5. OPERATING INSTRUCTIONS

5.1 Adding Ingredients

Always add ingredients in the order specified in your recipe, typically liquids first, then dry ingredients, and finally yeast. Ensure the kneading paddle is securely attached to the shaft in the baking pan.

1. Place the kneading paddle onto the shaft in the baking pan.
2. Add all liquid ingredients (water, milk, eggs, oil) to the baking pan.
3. Add dry ingredients (flour, sugar, salt, dry milk, etc.). Ensure the flour covers the liquid.
4. Make a small indentation in the center of the dry ingredients (do not reach the liquid) and add the yeast into this indentation. This prevents premature activation of the yeast.
5. Place the baking pan into the bread machine, pressing down firmly until it clicks into place. Close the lid.

5.2 Program Selection

The control panel allows you to select various programs, crust colors, and loaf sizes.

- **Program Button:** Press to cycle through available programs (e.g., Basic, French, Whole Wheat, Sweet, Dough, Jam, Bake, etc.). Refer to your recipe booklet for specific program recommendations.
- **Crust Color Button:** Select Light, Medium, or Dark crust.
- **Loaf Size Button:** Choose the desired loaf size (e.g., 1 lb, 1.5 lb, 2 lb).
- **Delay Timer (if available):** Use to set a delayed start time for baking. Add ingredients, set the delay, and the machine will start at the programmed time.
- **Start/Stop Button:** Press to begin the selected program. Press and hold for a few seconds to stop a program.

5.3 Starting the Bake Cycle

1. After adding ingredients and selecting your desired program, crust color, and loaf size, press the **Start/Stop** button.
2. The machine will begin the kneading process. You may hear a beeping sound during the cycle, indicating a time to add additional ingredients (e.g., fruits, nuts) if your recipe calls for it.
3. Once the cycle is complete, the machine will beep and may enter a "Keep Warm" phase.
4. Unplug the machine and carefully remove the baking pan using oven mitts.
5. Invert the pan to release the bread onto a wire rack. If the kneading paddle remains in the bread, carefully remove it with a non-metallic utensil.
6. Allow the bread to cool completely on a wire rack before slicing.

6. MAINTENANCE AND CLEANING

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

- **Always unplug the appliance and allow it to cool completely before cleaning.**
- **Baking Pan and Kneading Paddle:** Wash with warm, soapy water. If the paddle is stuck, fill the pan with warm water and let it soak for 30 minutes to loosen. Do not use abrasive cleaners or metal utensils, as they can damage the non-stick coating.
- **Exterior:** Wipe the exterior of the bread machine with a soft, damp cloth. Do not use harsh chemicals or abrasive pads.

- **Interior:** Wipe the interior of the baking chamber with a damp cloth to remove any crumbs or residue.
- **Lid:** Clean the lid and viewing window with a damp cloth.
- **Storage:** Store the bread machine in a clean, dry place when not in use.

7. TROUBLESHOOTING GUIDE

This section addresses common issues you might encounter with your bread machine.

Problem	Possible Cause	Solution
Bread does not rise or rises too much.	Incorrect yeast amount, old yeast, water too hot/cold, incorrect flour type, incorrect ingredient measurements.	Ensure yeast is fresh and active. Use water at recommended temperature (around 105-115°F / 40-46°C). Measure ingredients precisely.
Bread is dense or heavy.	Too much flour, not enough liquid, incorrect program selected.	Reduce flour slightly or increase liquid. Ensure correct program for recipe.
Bread collapses during baking.	Too much liquid, too much yeast, high humidity.	Reduce liquid slightly. Reduce yeast slightly.
Kneading paddle stuck in bread.	Normal occurrence.	Carefully remove with a non-metallic utensil after bread has cooled.
Machine beeps continuously or displays error code.	Overheating, pan not inserted correctly, power issue.	Unplug and let cool for 20-30 minutes. Ensure pan is securely locked. Check power connection. Consult specific error codes in original manual if available.

8. PRODUCT SPECIFICATIONS

- **Model:** Toastmaster 1171
- **Power Supply:** 120V AC, 60Hz (Typical for US models)
- **Power Consumption:** Approximately 600-800 Watts (Varies by model and cycle)
- **Loaf Sizes:** 1 lb, 1.5 lb, 2 lb (Typical)
- **Programs:** Multiple pre-programmed cycles (e.g., Basic, French, Whole Wheat, Dough, Jam, Bake)
- **Dimensions:** (Approximate, varies slightly) 14" L x 10" W x 12" H
- **Weight:** (Approximate) 10-15 lbs

Note: These specifications are typical for bread machines of this type and model era. For precise details, refer to the original product documentation.

9. WARRANTY AND SUPPORT

This manual is a reprint and does not include specific warranty information for the original Toastmaster Bread Machine Model 1171. For details regarding the original product warranty, please refer to the documentation that came with your appliance at the time of purchase, or contact Toastmaster customer support directly.

For technical support, replacement parts, or service inquiries related to your Toastmaster appliance, please visit the

official Toastmaster website or contact their customer service department. Contact information can typically be found on the manufacturer's website or on the original product packaging.

Please note: As this is a reprint of an older manual, some information regarding service centers or specific contact methods may be outdated. Always refer to the most current information provided by the manufacturer.

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.

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After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

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