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## Regal K6745S

# Regal Deluxe Automatic Breadmaker

Model: K6745S - Use and Care Manual

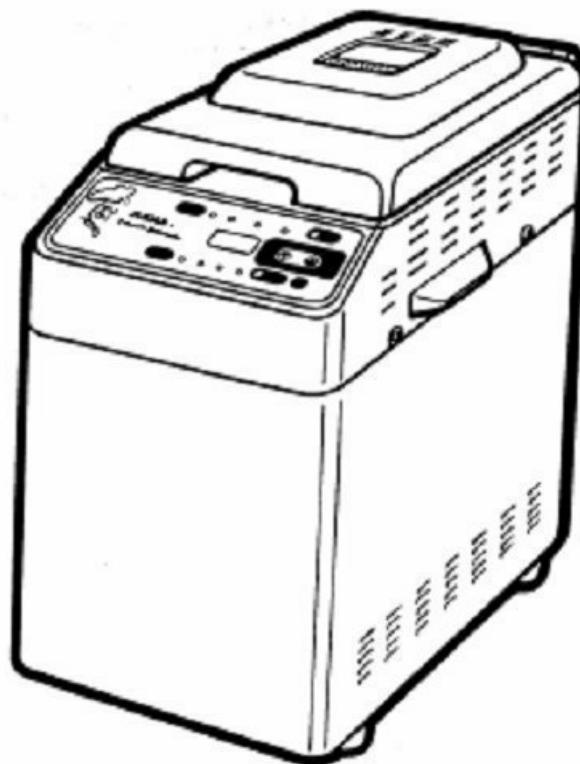
## INTRODUCTION

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This manual provides comprehensive instructions for the safe and efficient operation, maintenance, and troubleshooting of your Regal Deluxe Automatic Breadmaker, Model K6745S. Please read this manual thoroughly before first use and keep it for future reference.

# **REGAL**

## ***Deluxe Automatic Breadmaker***



### **Use and Care Manual**

Figure 1: Front cover of the Regal Deluxe Automatic Breadmaker manual, displaying an illustration of the bread machine. This image serves as a visual reference for the product.

#### **IMPORTANT SAFEGUARDS**

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.
- Always attach plug to appliance first, then plug cord into the wall outlet. 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 will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

## PRODUCT OVERVIEW

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Familiarize yourself with the components of your Regal Deluxe Automatic Breadmaker.

**A. Control Panel:** Used to select programs, crust color, loaf size, and set delay timer.

**B. Viewing Window:** Allows observation of the baking process.

**C. Lid:** Covers the baking chamber.

**D. Baking Pan:** Removable pan for mixing and baking ingredients.

**E. Kneading Paddle:** Detachable paddle inside the baking pan for mixing dough.

**F. Heating Element:** Located at the bottom of the baking chamber.

**G. Measuring Cup and Spoon:** Included accessories for accurate ingredient measurement.

## SETUP AND FIRST USE

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1. **Unpacking:** Carefully remove the breadmaker and all accessories from the packaging. Retain packaging for future storage or shipping.
2. **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 breadmaker with a damp cloth. Do not immerse the main unit in water.
3. **Placement:** Place the breadmaker on a stable, flat, heat-resistant surface, away from direct sunlight and heat sources. Ensure adequate ventilation around the appliance.
4. **Initial Burn-in (Optional but Recommended):** Plug in the breadmaker. Select the "Bake" program (if available as a standalone cycle) or a short cycle like "Rapid". Let it run empty for about 10 minutes to burn off any manufacturing residues. A slight odor or smoke may be present; this is normal. Ensure the area is well-ventilated. Unplug and let cool completely.

## OPERATING INSTRUCTIONS

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### Basic Bread Making Cycle

- 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.
- 3. Place Pan in Breadmaker:** Insert the baking pan into the breadmaker, pressing down firmly until it clicks into place. Close the lid.
- 4. Plug In:** Connect the power cord to a grounded electrical outlet. The display will illuminate.
- 5. Select Program:** Use the "Menu" button to cycle through the available programs (e.g., Basic, French, Whole Wheat, Sweet, Dough, Jam, Bake).
- 6. Select Loaf Size:** Use the "Loaf Size" button to choose the desired loaf weight (e.g., 1.0 lb, 1.5 lb, 2.0 lb).
- 7. Select Crust Color:** Use the "Crust Color" button to select light, medium, or dark crust.
- 8. Start Cycle:** Press the "Start/Stop" button to begin the selected program. The breadmaker will automatically perform kneading, rising, and baking cycles.
- 9. Remove Bread:** Once the cycle is complete, the breadmaker will beep. Unplug the appliance. Using oven mitts, carefully remove the baking pan from the breadmaker.
- 10. Cool Bread:** Invert the pan onto a wire rack and shake gently to release the bread. If the kneading paddle remains in the bread, carefully remove it with a non-metallic utensil after the bread has cooled slightly. Allow the bread to cool for at least 20-30 minutes before slicing.

## Delay Timer Function

The delay timer allows you to program the breadmaker to finish baking at a later time, up to 13 hours in advance. This is ideal for fresh bread in the morning.

1. Add ingredients to the baking pan.
2. Select your desired program, loaf size, and crust color.
3. Press the "Timer" buttons (+ or -) to set the total time until the bread is ready. This time includes the baking cycle duration.
4. Press "Start/Stop" to activate the delay timer. The display will count down the delay time.

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

## Maintenance and Cleaning

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Regular cleaning ensures optimal performance and extends the life of your breadmaker.

- **Always unplug the appliance and allow it to cool completely before cleaning.**
- **Baking Pan and Kneading Paddle:** Wash with warm, soapy water. If the kneading paddle is difficult to remove, fill the pan with warm water and let it soak for 30 minutes to loosen any baked-on dough. Do not use abrasive cleaners or metal utensils, as they can damage the non-stick coating.
- **Exterior:** Wipe the exterior of the breadmaker with a soft, damp cloth. Do not use harsh chemicals or abrasive cleaners.
- **Interior:** Wipe the interior of the baking chamber with a damp cloth. Remove any crumbs or spills.
- **Lid:** Clean the lid and viewing window with a damp cloth.
- **Storage:** Ensure all parts are clean and dry before storing. Store the breadmaker in a cool, dry place.

## Troubleshooting Guide

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Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution
Bread does not rise or rises too much.	Incorrect yeast amount, old yeast, water too hot/cold, incorrect flour type, too much/too little liquid.	Check yeast freshness and quantity. Use water at 105-115°F (40-46°C). Ensure correct ingredient measurements.
Bread collapses during baking.	Too much liquid, too much yeast, high humidity, incorrect flour.	Reduce liquid slightly. Reduce yeast slightly. Use bread flour.
Bread is too dense or heavy.	Not enough liquid, too much flour, old yeast, cold environment.	Increase liquid slightly. Ensure accurate flour measurement. Use fresh yeast. Place breadmaker in a warmer area.
Kneading paddle stuck in bread.	Normal occurrence.	Allow bread to cool slightly, then carefully remove the paddle with a non-metallic utensil.
Breadmaker not starting.	Not plugged in, lid not closed, program not selected, "Start/Stop" not pressed.	Check power connection. Ensure lid is fully closed. Select a program and press "Start/Stop".

## SPECIFICATIONS

**Model:** K6745S

**Brand:** Regal

**Power:** Not specified in manual reprint

**Loaf Sizes:** 1.0 lb, 1.5 lb, 2.0 lb (typical for breadmakers)

**Programs:** Multiple pre-programmed cycles (e.g., Basic, French, Whole Wheat, Dough, Jam, Bake)

**Features:** Delay Timer, Crust Color Control, Keep Warm Function (typical)

*Note: Specific power ratings and detailed program lists may vary slightly based on the exact production run of the K6745S model. Refer to the appliance's rating label for precise electrical specifications.*

## WARRANTY AND SUPPORT

As this is a reprint of an original manual, specific warranty information for new purchases of the Regal K6745S breadmaker is not included within this document. For warranty details, please refer to the original product packaging or contact Regal customer support directly if your appliance is still under warranty.

For technical support or service inquiries regarding your Regal breadmaker, please consult the manufacturer's official website or contact their customer service department. Contact information may be found on the original product packaging or through an online search for "Regal Appliances Customer Service".