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› [Admiral](#) /

› [Instruction Manual for Admiral Bread Machine Manual \(Model: 4451303\) Reprint](#)

Admiral 4451303

Instruction Manual for Admiral Bread Machine

Model: 4451303

[Introduction](#) [Safety Instructions](#) [Product](#)

[Overview](#) [Setup](#) [Operating](#) [Maintenance](#) [Troubleshooting](#) [Specifications](#) [Support](#)

1. INTRODUCTION

This manual provides comprehensive instructions for the safe and efficient operation of your Admiral Bread Machine, Model 4451303. Please read this manual thoroughly before using the appliance and retain it for future reference. Proper use and maintenance will ensure optimal performance and longevity of your bread machine.

2. IMPORTANT SAFETY INSTRUCTIONS

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

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

3. PRODUCT OVERVIEW

The Admiral Bread Machine is designed for automatic bread and dough making, offering convenience and versatility. It features an extra-large capacity, capable of making 1 lb., 1 1/2 lb., and 2 lb. loaves and dough. The machine is fully automatic, requiring only the addition of ingredients for the breadmaker to complete the process. It includes a 13-hour delay timer, an easy-clean non-stick traditional shaped bread pan, and crust color control (light, medium, and dark). The exterior features a cool-touch body for safety.

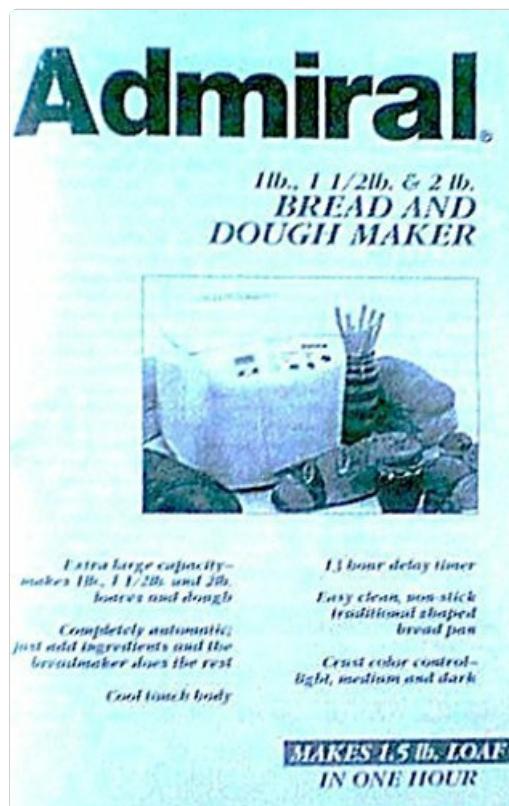


Figure 3.1: Front cover of the Admiral Bread Machine manual, illustrating the bread machine unit. The image highlights the machine's capacity for 1lb, 1.5lb, and 2lb loaves, its automatic operation, 13-hour delay timer, non-stick pan, and crust color control.

4. SETUP

- Unpacking:** Carefully remove the bread machine and all accessories from the packaging. Retain packaging for future storage or transport.
- Initial Cleaning:** Before first use, wipe the exterior of the bread machine with a damp cloth. Wash the bread pan and kneading paddle(s) with warm, soapy water, rinse thoroughly, and dry completely.
- 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.
- Power Connection:** Ensure the power cord is securely plugged into a grounded electrical outlet.

5. OPERATING INSTRUCTIONS

5.1 Basic Bread Making Process

- Insert Kneading Paddle:** Place the kneading paddle(s) onto the shaft(s) inside the bread pan.
- Add Ingredients:** Add ingredients to the bread pan in the order specified by your recipe (typically liquids first, then dry ingredients, with yeast last and separate from liquids/salt).
- Place Pan in Machine:** Insert the bread pan into the bread machine, ensuring it clicks securely into place. Close the lid.

4. **Select Program:** Use the control panel to select the desired program (e.g., Basic, French, Whole Wheat, Dough).
5. **Select Loaf Size and Crust Color:** Adjust the loaf size (1 lb., 1.5 lb., or 2 lb.) and crust color (light, medium, dark) settings as needed.
6. **Start Cycle:** Press the START/STOP button to begin the bread making cycle.
7. **Remove Bread:** Once the cycle is complete, the machine will beep. Unplug the machine and carefully remove the hot bread pan using oven mitts. Invert the pan to release the bread onto a wire rack to cool.

5.2 Using the Delay Timer

The 13-hour delay timer allows you to program the bread machine to finish baking at a later time. This is ideal for fresh bread in the morning. Add ingredients as usual, then set the delay time using the timer buttons. Press START/STOP. The machine will begin operation after the set delay period.

Caution: 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.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will prolong the life of your Admiral Bread Machine.

- **Before Cleaning:** Always unplug the bread machine from the power outlet and allow it to cool completely before cleaning.
- **Bread Pan and Kneading Paddle:** Remove the bread pan and kneading paddle(s). Fill the pan with warm, soapy water and let it soak for 10-15 minutes to loosen any stuck dough. Use a soft sponge or cloth to clean. Do not use abrasive cleaners or metal scouring pads, as they can damage the non-stick coating. Rinse thoroughly and dry completely.
- **Exterior:** Wipe the exterior of the bread machine with a soft, damp cloth. Do not immerse the appliance in water.
- **Interior:** Use a soft, damp cloth to wipe the interior of the baking chamber. Remove any crumbs or residue.
- **Storage:** Store the bread machine in a clean, dry place when not in use.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Bread does not rise	Expired yeast, incorrect water temperature, too much salt/sugar, wrong flour type.	Check yeast expiration, use lukewarm water (105-115°F), ensure correct ingredient measurements, use bread flour.
Bread is too dense/heavy	Too much flour, not enough liquid, yeast issue.	Measure ingredients precisely, ensure proper liquid-to-flour ratio, check yeast activity.
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.	Allow bread to cool slightly, then use a non-metallic utensil to carefully remove the paddle.
Machine not starting	Not plugged in, lid not closed, program not selected.	Check power connection, ensure lid is fully closed, select a program and press START.

8. SPECIFICATIONS

Model: 4451303

Brand: Admiral

Capacity: 1 lb., 1 1/2 lb., and 2 lb. loaves/dough

Delay Timer: Up to 13 hours

Crust Control: Light, Medium, Dark

Pan Type: Non-stick, traditional shaped

Features: Automatic operation, cool-touch body

Note: Specific electrical requirements (voltage, wattage) are typically found on the appliance's rating label.

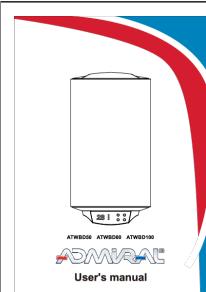
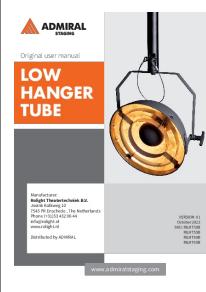
9. WARRANTY AND SUPPORT

This manual is a reprint for the Admiral Bread Machine Model 4451303. For specific warranty information regarding your original purchase, please refer to the documentation provided at the time of purchase or contact the original retailer/manufacturer if applicable.

For general inquiries or support related to the operation of your Admiral Bread Machine, please consult the troubleshooting section of this manual or refer to common bread machine resources online.

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no relevant documents