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> Red Star Automatic Breadmaker Operations Manual: Model BM635 (1 1/2 LB. Capacity)

Red Star BM635

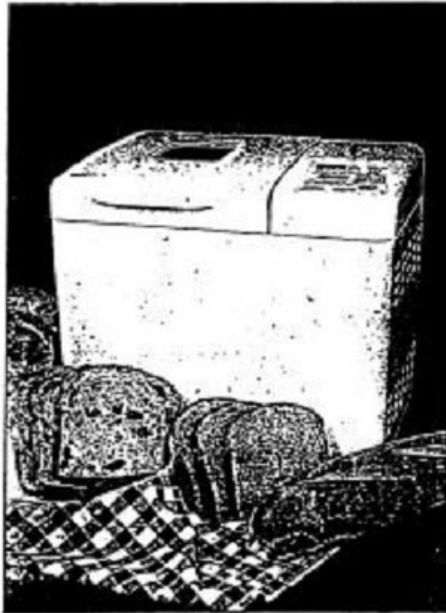
Red Star Automatic Breadmaker Operations Manual

MODEL BM635: 1 1/2 LB. CAPACITY

Product Overview



AUTOMATIC BREADMAKER OPERATIONS MANUAL: 1 1/2 LB. CAPACITY MODEL



NOTE: Read all the safety reminders **BEFORE** operating your

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Image Description: This image displays the Red Star Automatic Breadmaker, Model BM635, a white countertop appliance. To the left of the breadmaker, several slices of freshly baked bread are arranged on a checkered cloth, indicating the machine's primary function. The breadmaker features a top-loading lid and a control panel on the front. This visual represents the product and its output.

1. Important Safeguards

NOTE: Read all the safety reminders **BEFORE** operating your breadmaker.

- Always ensure the breadmaker is placed on a stable, flat, heat-resistant surface.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- 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.
- Do not touch hot surfaces. Use handles or knobs.

2. Before You Start

Before using your new Red Star Automatic Breadmaker for the first time, please follow these steps:

1. Unpack the breadmaker and all its accessories carefully.
2. Wash the bread pan and kneading blade with warm, soapy water. Rinse thoroughly and dry completely.
3. Wipe the exterior of the breadmaker with a damp cloth. Do not use abrasive cleaners.
4. Ensure all parts are dry before plugging in the unit.
5. Familiarize yourself with the control panel and its functions. Refer to the "About Your Breadmaker" section for details.

3. Ingredients

The quality of your bread depends heavily on the quality and precise measurement of your ingredients.

- **Flour:** Use unbleached bread flour for best results. All-purpose flour can be used but may yield a slightly different texture.
- **Yeast:** Active dry yeast or instant yeast is suitable. Ensure it is fresh.
- **Water/Liquid:** Use lukewarm water (around 105-115°F / 40-46°C) for optimal yeast activation. Milk or other liquids can be used as specified in recipes.
- **Sugar:** Granulated sugar or honey helps activate yeast and adds flavor.
- **Salt:** Essential for flavor and controlling yeast activity.
- **Fat:** Butter, oil, or margarine can be used to improve texture and crust.
- **Measuring:** Always use standard measuring cups and spoons. For flour, spoon it into the measuring cup and level it off; do not scoop directly from the bag.

4. About Your Breadmaker

Familiarize yourself with the components of your Red Star Automatic Breadmaker.

- **Main Unit:** The primary housing of the breadmaker.
- **Bread Pan:** Removable non-stick pan where ingredients are mixed and baked.
- **Kneading Blade:** Located at the bottom of the bread pan, responsible for mixing and kneading dough.
- **Lid:** Covers the bread pan during operation, often with a viewing window.

- **Control Panel:** Features buttons for program selection, crust color, loaf size, and start/stop.
- **Display Screen:** Shows program number, time remaining, and other settings.
- **Measuring Cup and Spoon:** Included accessories for accurate ingredient measurement.

Refer to the diagram in the original manual for a visual representation of these parts.

5. Setup

1. Place the breadmaker on a dry, stable, and heat-resistant countertop, ensuring adequate ventilation around the unit.
2. Insert the kneading blade onto the shaft at the bottom of the bread pan.
3. Place the bread pan into the main unit, pressing down firmly until it clicks into place.
4. Plug the power cord into a grounded electrical outlet. The display will illuminate, indicating the unit is ready.

6. Operating Your Breadmaker: Let's Bake Bread

Follow these steps to bake a loaf of bread using your Red Star Automatic Breadmaker:

1. **Add Ingredients:** Add ingredients to the bread pan in the order specified by your recipe, typically liquids first, then dry ingredients, with yeast added last on top of the flour, away from liquids and salt.
2. **Select Program:** Close the lid. Use the "Menu" button to select the desired program (e.g., Basic, Whole Wheat, French). The program number will appear on the display.
3. **Select Loaf Size:** If applicable, use the "Loaf Size" button to choose between 1 lb or 1.5 lb loaf sizes.
4. **Select Crust Color:** Use the "Crust" button to select light, medium, or dark crust.
5. **Start Baking:** Press the "Start/Stop" button to begin the baking cycle. The breadmaker will automatically mix, knead, rise, and bake the bread.
6. **Monitor Progress:** You can observe the process through the viewing window (if available). The display will show the remaining time.
7. **Remove Bread:** Once the cycle is complete, the breadmaker will beep. Press and hold the "Start/Stop" button to stop the machine. Carefully remove the bread pan using oven mitts.
8. **Cool Bread:** Invert the bread pan to release the loaf onto a wire rack. If the kneading blade remains in the bread, carefully remove it with a non-metallic utensil. Allow the bread to cool for at least 20-30 minutes before slicing.

Note: Specific program details and timings can be found in the full recipe section of the original manual.

7. Maintenance: Clean Up

Proper cleaning ensures the longevity and optimal performance of your breadmaker.

1. **Unplug and Cool:** Always unplug the breadmaker from the power outlet and allow it to cool completely before cleaning.
2. **Bread Pan and Kneading Blade:** Remove the bread pan and kneading blade. Wash them with warm, soapy water using a soft sponge. Do not use abrasive cleaners or metal scouring pads, as this can damage the non-stick coating. Rinse thoroughly and dry completely.
3. **Main Unit:** Wipe the exterior of the breadmaker with a soft, damp cloth. If necessary, use a mild detergent. Do not immerse the main unit in water.
4. **Interior:** Use a soft brush or damp cloth to remove any crumbs or flour residue from the interior of the baking chamber.
5. **Storage:** Ensure all parts are dry before reassembling and storing the breadmaker in a clean, dry

place.

8. Hints and Suggestions

- **Ingredient Temperature:** Ensure all ingredients are at room temperature unless otherwise specified in the recipe.
- **Altitude Adjustments:** For high-altitude baking, minor adjustments to liquid and yeast may be necessary. Consult high-altitude baking guides for specific recommendations.
- **Adding Ingredients:** For recipes requiring additional ingredients like nuts or fruits, the breadmaker will typically beep during the kneading cycle to signal when to add them.
- **Crust Color:** If your crust is consistently too light or too dark, adjust the crust setting accordingly for future loaves.
- **Storing Bread:** Store homemade bread in an airtight container at room temperature for up to 3-4 days. For longer storage, slice and freeze.

9. Troubleshooting

Problem	Possible Cause	Solution
Bread does not rise.	Expired yeast, incorrect water temperature, too much salt, or insufficient sugar.	Check yeast expiration date. Use lukewarm water. Ensure accurate measurement of salt and sugar.
Bread is too dense.	Too much flour, too little liquid, or old yeast.	Measure flour accurately (spoon and level). Ensure correct liquid amount. Use fresh yeast.
Bread collapses during baking.	Too much liquid, too much yeast, or high humidity.	Reduce liquid slightly. Reduce yeast slightly. Consider environmental factors.
Kneading blade stuck in bread.	Common occurrence.	Allow bread to cool slightly, then carefully remove with a non-metallic utensil.
Breadmaker not starting.	Not plugged in, lid not closed properly, or program not selected.	Check power connection. Ensure lid is securely closed. Select a program and press start.

10. Specifications

- **Model:** BM635
- **Capacity:** 1 1/2 LB.
- **Brand:** Red Star
- **Power:** (Assumed, typically 500-700W) - *Please refer to the product label for exact wattage.*
- **Dimensions:** (Assumed, typical breadmaker size) - *Please refer to the product packaging for exact dimensions.*
- **Material:** (Assumed, plastic exterior, non-stick bread pan) - *Please refer to the product details for specific materials.*

Note: This manual is a reprint. For the most precise specifications, always consult the physical product label or original packaging.

11. Warranty and Support

As this document is a reprint of an original manual, specific warranty information and direct manufacturer support contact details are not available within this document.

For product support or warranty inquiries regarding your Red Star Automatic Breadmaker Model BM635, please refer to any documentation that came with your specific appliance purchase or contact the retailer from whom the product was acquired.