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› Instruction Manual for Goodmans Bread Machine Maker Instruction Manual (GHB161A) Reprint

Goodmans GHB161A

Goodmans Bread Machine Maker Instruction Manual

Model: GHB161A

INTRODUCTION

This manual provides comprehensive instructions for the safe and efficient operation, maintenance, and troubleshooting of your Goodmans Bread Machine Maker, Model GHB161A. Please read this manual thoroughly before first use and retain it for future reference.

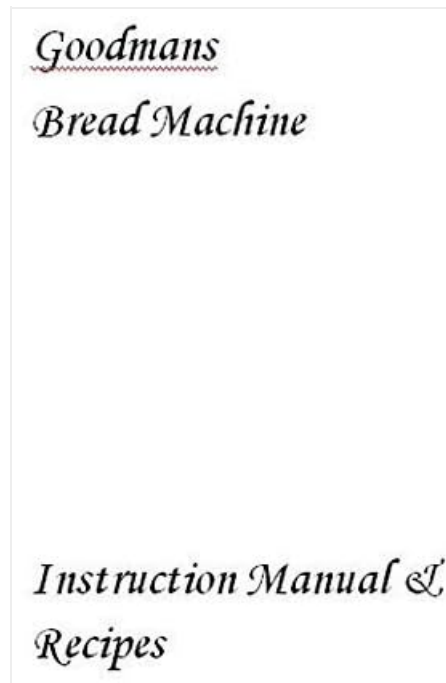


Image: Cover of the Goodmans Bread Machine Maker Instruction Manual, showing the brand name "Goodmans" and "Bread Machine" along with "Instruction Manual & Recipes".

SAFETY PRECAUTIONS

- Always unplug the bread machine from the power outlet when not in use and before cleaning.
- Do not immerse the appliance, cord, or plug in water or other liquids.

- Keep hands and utensils away from moving parts during operation to prevent injury.
- Ensure the bread machine is placed on a stable, heat-resistant surface.
- Do not operate the appliance with a damaged cord or plug.

COMPONENTS AND FEATURES

Familiarize yourself with the various parts of your Goodmans Bread Machine:

1. Lid with viewing window
2. Control panel with LCD display and program buttons
3. Baking pan with handle
4. Kneading paddle(s)
5. Heating element (internal)
6. Measuring cup and spoon (accessories)

SETUP

1. Unpack all components and remove any packaging materials.
2. Clean the baking pan and kneading paddle(s) with warm, soapy water. Dry thoroughly.
3. Insert the kneading paddle(s) onto the shaft(s) at the bottom of the baking pan.
4. Place the baking pan into the bread machine cavity, ensuring it clicks securely into place.
5. Plug the power cord into a grounded electrical outlet.

OPERATING INSTRUCTIONS

Basic Bread Making Process

1. Add ingredients to the baking pan in the order specified by your recipe (typically liquids first, then dry ingredients, with yeast last).
2. Close the lid securely.
3. Select the desired program using the control panel. Refer to the program chart for details.
4. Choose crust color (light, medium, dark) and loaf size (if applicable).
5. Press the START/STOP button to begin the program.
6. Once the program is complete, the machine will beep. Unplug the machine and carefully remove the baking pan using oven mitts.
7. Invert the pan to release the bread onto a wire rack to cool completely before slicing.

Program Chart

Program	Description	Typical Duration
Basic	For white and mixed breads.	3:00 - 3:40 hours
French	For light breads made from fine flour.	3:50 - 4:20 hours
Whole Wheat	For whole wheat breads.	3:40 - 4:10 hours
Dough	For preparing dough for rolls, pizza, etc. (no baking).	1:30 - 1:50 hours
Bake	For baking pre-made dough or additional baking.	10 - 60 minutes

MAINTENANCE AND CLEANING

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

- **Before Cleaning:** Always unplug the appliance and allow it to cool completely.
- **Baking Pan and Kneading Paddle:** Remove the baking pan. Fill with warm water and a small amount of dish soap. Let it soak for 10-15 minutes to loosen any stuck-on dough. Clean with a soft sponge and rinse thoroughly. Do not use abrasive cleaners or metal utensils.
- **Exterior:** Wipe the exterior of the bread machine with a damp cloth. Do not use harsh chemicals or abrasive materials.
- **Interior:** Use a soft, damp cloth to wipe the interior of the baking chamber. Remove any crumbs.
- **Storage:** Ensure all parts are completely dry before storing the bread machine in a cool, dry place.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Bread does not rise	Expired yeast, incorrect water temperature, too much salt.	Check yeast expiry, use lukewarm water (105-115°F / 40-46°C), measure salt accurately.
Bread collapses during baking	Too much liquid, too much yeast, high humidity.	Reduce liquid slightly, reduce yeast, adjust recipe for humidity.
Machine beeps continuously	Power interruption, overheating.	Unplug and plug back in. Allow machine to cool down before restarting.
Kneading paddle stuck in bread	Common occurrence.	Remove paddle after bread cools using a non-metallic utensil.

SPECIFICATIONS

Model: GHB161A

Power Supply: 120V~60Hz

Power Consumption: 550-600W

Loaf Sizes: 1.0 lb, 1.5 lb, 2.0 lb

Programs: Basic, French, Whole Wheat, Dough, Bake, etc.

Dimensions: Approximately 14" x 10" x 12"

Weight: Approximately 10-12 lbs

WARRANTY AND SUPPORT

As this is a reprint of an original manual, specific warranty information for the Goodmans Bread Machine Maker GHB161A is not provided within this document. For product support or warranty inquiries regarding your Goodmans appliance, please refer to the original product documentation that came with your bread machine or contact Goodmans customer service directly.

Note: This manual is a reproduction for informational purposes and does not imply an active warranty from the reprint provider.



