

Toastmaster 1141S

Toastmaster Bread Machine Instruction Manual

Model: 1141S

INTRODUCTION

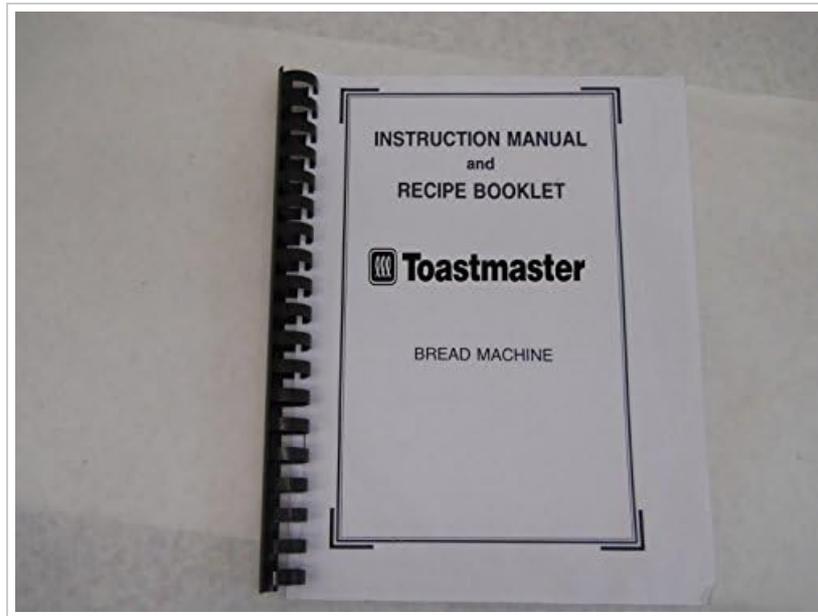
This manual provides comprehensive instructions for the safe and efficient operation, maintenance, and troubleshooting of your Toastmaster Bread Machine, Model 1141S. Please read all instructions carefully before using the appliance to ensure proper function and to prevent damage or injury. Keep this manual for future reference.

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 the bread machine 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.

PRODUCT OVERVIEW



This image displays the front cover of the Toastmaster Bread Machine Instruction Manual and Recipe Booklet. The cover is white with a black border, featuring the text 'INSTRUCTION MANUAL and RECIPE BOOKLET' at the top, followed by the Toastmaster logo and 'Toastmaster' brand name. Below that, it reads 'BREAD MACHINE'. The manual is spiral-bound with a black plastic comb on the left side.

The Toastmaster Bread Machine Model 1141S is designed to simplify the bread-making process. It typically includes a non-stick bread pan, a kneading paddle, a control panel with various program settings, a viewing window, and a lid. Familiarize yourself with all components before first use.

- **Control Panel:** Used to select programs, crust color, loaf size, and start/stop the machine.
- **Bread Pan:** Removable non-stick pan where ingredients are placed and bread is baked.
- **Kneading Paddle:** Attaches to the shaft inside the bread pan for mixing and kneading dough.
- **Lid with Viewing Window:** Allows observation of the baking process without opening the lid.
- **Measuring Cup and Spoon:** Often included for accurate ingredient measurement.

SETUP

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 bread pan and kneading paddle with warm, soapy water, then rinse and dry thoroughly. 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. Ensure the voltage matches the specifications of your appliance.

OPERATING INSTRUCTIONS

Basic Bread Making Process:

1. **Insert Kneading Paddle:** Place the kneading paddle onto the shaft inside the bread pan.
2. **Add Ingredients:** Add ingredients to the bread pan in the order specified by your recipe (typically

liquids first, then dry ingredients, with yeast last). Ensure ingredients are at room temperature.

3. **Place Bread Pan:** Insert the bread pan into the bread machine, ensuring it is securely locked in place. Close the lid.
4. **Select Program:** Use the control panel to select the desired bread program (e.g., Basic, Whole Wheat, French).
5. **Select Loaf Size and Crust Color:** Adjust settings for loaf size (e.g., 1.5 lb, 2 lb) and crust color (light, medium, dark) according to your preference and recipe.
6. **Start Cycle:** Press the START/STOP button to begin the bread-making cycle. The machine will automatically mix, knead, rise, and bake.
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.
8. **Cool Bread:** Invert the bread pan to release the bread onto a wire rack. If the kneading paddle remains in the bread, carefully remove it. Allow the bread to cool completely before slicing.

Program Settings:

Refer to the recipe booklet for specific program details and recommended ingredients for each setting. Common programs include:

- **Basic:** For white and mixed breads.
- **French:** For light breads made from fine flour.
- **Whole Wheat:** For breads with whole wheat flour.
- **Sweet:** For breads with high sugar, fats, or proteins.
- **Dough:** For preparing dough for rolls, pizza, etc., without baking.
- **Bake:** For baking pre-made dough or for additional baking time.
- **Rapid:** For quick bread cycles.

MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your 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. 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.
- **Main Unit:** Wipe the exterior of the bread machine with a damp cloth. For stubborn stains, use a mild detergent. Do not immerse the main unit in water or any other liquid.
- **Interior:** Use a soft, damp cloth to wipe the interior of the baking chamber. Remove any crumbs or flour residue.
- **Storage:** Store the bread machine in a clean, dry place when not in use.

TROUBLESHOOTING

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

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Bread does not rise.	Expired yeast, incorrect water temperature, too much salt, or incorrect ingredient measurements.	Check yeast expiration date. Use lukewarm water (105-115°F / 40-46°C). Measure ingredients precisely. Reduce salt if too much was added.
Bread is too dense or heavy.	Too much flour, not enough liquid, or insufficient kneading.	Ensure accurate flour measurement (spoon and level). Adjust liquid amount slightly. Check if kneading paddle is properly installed.
Bread collapses during baking.	Too much liquid, too much yeast, or high humidity.	Reduce liquid slightly. Reduce yeast slightly. Consider reducing liquid on humid days.
Machine does not start.	Not plugged in, power outage, or lid not closed properly.	Check power connection. Ensure lid is securely closed.
Kneading paddle stuck in bread.	Common occurrence.	Allow bread to cool slightly, then carefully remove the paddle using a non-metallic utensil.

SPECIFICATIONS

- **Model Number:** 1141S
- **Brand:** Toastmaster
- **Material:** Plastic (housing)
- **UPC:** 711906783668
- **Product Care Instructions:** Wipe with Dry Cloth (for exterior)
- **First Available:** January 24, 2015

WARRANTY AND SUPPORT

For information regarding warranty coverage, product registration, or technical support for your Toastmaster Bread Machine Model 1141S, please refer to the original warranty card included with your purchase or visit the official Toastmaster website. Keep your proof of purchase for warranty claims. For general inquiries or to find authorized service centers, you may visit the [Toastmaster Store on Amazon](#) or contact Toastmaster customer service directly. Contact information can typically be found on the manufacturer's website or on the product packaging.