

Toastmaster 1189S

Toastmaster 1189S Bread Machine User Manual

Model: 1189S

1. INTRODUCTION

Thank you for choosing the Toastmaster 1189S Bread Machine. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your appliance. Please read these instructions thoroughly before first use and retain them for future reference.

2. IMPORTANT SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electric shock, or injury, always follow basic safety precautions.

- Read all instructions before operating the bread machine.
- Do not touch hot surfaces. Use oven mitts or pot holders when handling hot parts.
- To protect against electrical shock, do not immerse cord, plugs, or the 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.
- 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.
- Do not use appliance for other than intended use.

3. PARTS AND FEATURES

Familiarize yourself with the components of your Toastmaster 1189S Bread Machine before operation.

- **Lid with Viewing Window:** Allows observation of the baking process.
- **Control Panel:** Features buttons for program selection, crust color, loaf size, and start/stop.
- **Baking Pan:** Removable non-stick pan for mixing and baking.
- **Kneading Paddle:** Detachable paddle located inside the baking pan for mixing dough.
- **Heating Element:** Located at the base of the machine, responsible for baking.
- **Measuring Cup and Spoon:** Included accessories for accurate ingredient measurement.

Note: For a visual guide to parts, please refer to the diagrams in the printed manual.

4. SETUP

Before using your bread machine for the first time, follow these steps:

1. **Unpack:** Carefully remove all packaging materials and accessories.
2. **Clean:** Wash the baking pan and kneading paddle with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the bread machine with a damp cloth. Do not immerse the main unit in water.
3. **Position:** Place the bread machine on a stable, flat, heat-resistant surface, ensuring adequate ventilation around the appliance.
4. **Insert Pan:** Place the baking pan into the bread machine cavity and twist gently until it locks into place.
5. **Attach Paddle:** Insert the kneading paddle onto the shaft inside the baking pan.

5. OPERATING INSTRUCTIONS

Follow these general steps for baking bread:

1. **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 the kneading paddle is properly installed.
2. **Select Program:** Close the lid. Plug in the bread machine. Use the 'MENU' button to select the desired program (e.g., Basic, Whole Wheat, French).
3. **Choose Loaf Size and Crust Color:** Use the 'LOAF SIZE' button to select the desired loaf weight (e.g., 1.5 lb, 2.0 lb) and the 'CRUST' button for light, medium, or dark crust.
4. **Start Baking:** Press the 'START/STOP' button to begin the program. The machine will automatically mix, knead, rise, and bake.
5. **Remove Bread:** Once the program is complete, the machine will beep. Unplug the machine. Using oven mitts, carefully remove the baking pan by twisting and lifting.
6. **Cool Bread:** Invert the pan onto a wire rack to release the bread. If the kneading paddle remains in the loaf, carefully remove it with a non-metallic utensil. Allow the bread to cool for at least 15-30 minutes before slicing.

Program Guide:

- **Basic:** For white and mixed breads.
- **French:** For light breads made from fine flour.
- **Whole Wheat:** For breads with a high percentage of whole wheat flour.

- **Sweet:** For breads with high sugar, fats, and proteins.
- **Dough:** Prepares dough for rolls, pizza, or pastries to be baked in a conventional oven.
- **Jam:** For making homemade jams.
- **Bake:** For baking only, useful for additional baking time or pre-made dough.

6. CARE AND MAINTENANCE

Proper care ensures the longevity of your bread machine.

- **Cleaning the Baking Pan and Kneading Paddle:** After each use, remove the pan and paddle. Fill the pan with warm, soapy water and let it soak for 10-15 minutes to loosen any stuck-on dough. Clean with a soft sponge or cloth. Do not use abrasive cleaners or metal scouring pads, as these can damage the non-stick coating.
- **Cleaning the Exterior:** Wipe the exterior of the bread machine with a damp cloth. Do not use harsh chemicals or immerse the unit in water.
- **Cleaning the Interior:** Use a soft, damp cloth to wipe the inside of the baking chamber. Remove any crumbs or flour residue.
- **Storage:** Ensure the bread machine is clean, dry, and unplugged before storing. Store in a cool, dry place.

7. TROUBLESHOOTING

Refer to the table below for common issues and their solutions.

Problem	Possible Cause	Solution
Bread does not rise	Expired yeast, incorrect water temperature, too much salt, not enough sugar.	Check yeast expiration date. Use lukewarm water (105-115°F / 40-46°C). Ensure correct ingredient measurements.
Bread is too dense	Too much flour, not enough liquid, old yeast.	Measure ingredients precisely. Ensure yeast is fresh.
Kneading paddle stuck in bread	Common occurrence.	Allow bread to cool slightly, then carefully remove the paddle with a non-metallic utensil.
Machine beeps continuously / Error code	Overheating, pan not inserted correctly.	Unplug and let cool for 20-30 minutes. Ensure baking pan is securely locked. Consult specific error codes in the full manual if available.

8. SPECIFICATIONS

- **Model:** Toastmaster 1189S
- **Power:** [Insert Wattage, e.g., 600-800W]
- **Voltage:** [Insert Voltage, e.g., 120V ~ 60Hz]
- **Loaf Sizes:** 1.5 lb, 2.0 lb
- **Programs:** Basic, French, Whole Wheat, Sweet, Dough, Jam, Bake, etc.

- **Dimensions:** [Insert approximate dimensions, e.g., 14.5" L x 10" W x 12" H]
- **Weight:** [Insert approximate weight, e.g., 12 lbs]

Note: Specifications are subject to change without notice for product improvement.

9. WARRANTY AND CUSTOMER SUPPORT

This Toastmaster 1189S Bread Machine is covered by a limited warranty. Please refer to the warranty card included with your original purchase for specific terms and conditions, including warranty duration and coverage details.

For technical assistance, troubleshooting beyond this manual, or to inquire about replacement parts, please contact Toastmaster Customer Support. Contact information can typically be found on the manufacturer's website or on your product registration card.

Please have your model number (1189S) and proof of purchase available when contacting customer support.