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Toastmaster 1190

Toastmaster Bread Machine Model 1190 Instruction Manual

Your comprehensive guide to operating and maintaining your Toastmaster Bread Machine.

INTRODUCTION

This instruction manual provides detailed information on the safe operation, maintenance, and troubleshooting of your Toastmaster Bread Machine, Model 1190. Please read all instructions carefully before using the appliance to ensure proper function and to prevent injury or damage.

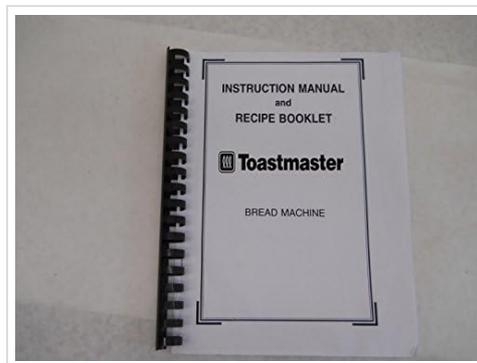


Image: The front cover of the Toastmaster Bread Machine Instruction Manual and Recipe Booklet. The cover is white with a black spiral binding on the left side. The title "INSTRUCTION MANUAL and RECIPE BOOKLET" is centered at the top, followed by the Toastmaster logo and "Toastmaster" in bold. Below that, "BREAD MACHINE" is printed. The entire text is enclosed within a black rectangular border.

IMPORTANT SAFEGUARDS

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

- Read all instructions.
- 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. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.

- 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

Familiarize yourself with the components of your Toastmaster Bread Machine:

- **Control Panel:** Features buttons for program selection, crust color, loaf size, and start/stop.
- **Display Screen:** Shows program status, time remaining, and selected settings.
- **Baking Pan:** Removable non-stick pan where ingredients are placed and bread is baked.
- **Kneading Paddle:** Detachable paddle inside the baking pan for mixing and kneading dough.
- **Lid with Viewing Window:** Allows observation of the baking process.
- **Measuring Cup and Spoon:** 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 shipping.
2. **Initial Cleaning:** Before first use, wipe the exterior of the bread machine with a damp cloth. Wash the baking pan and kneading paddle with warm, soapy water, rinse thoroughly, and dry completely. 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.

OPERATING INSTRUCTIONS

Basic Bread Making Steps:

1. **Add Ingredients:** Place ingredients into the baking pan in the order specified by your recipe (typically liquids first, then dry ingredients, with yeast last). Ensure the kneading paddle is correctly installed.
2. **Insert Pan:** Place the baking pan securely into the bread machine chamber. Close the lid.
3. **Select Program:** Use the "Menu" button to cycle through the available programs (e.g., Basic, French, Whole Wheat, Dough, Jam). The selected program will be displayed on the screen.
4. **Select Loaf Size and Crust Color:** Use the "Loaf Size" and "Crust Color" buttons to adjust settings according to your preference and recipe.
5. **Start Baking:** Press the "Start/Stop" button to begin the program. The machine will automatically mix, knead, rise, and bake.

6. **Remove Bread:** Once the program is complete, the machine will beep. Unplug the machine and carefully remove the hot baking pan using oven mitts. Invert the pan to release the bread onto a wire rack to cool.
7. **Remove Kneading Paddle:** If the kneading paddle remains in the bread, carefully remove it using a non-metallic utensil after the bread has cooled slightly.

Program Descriptions:

Program	Description
Basic	For white and mixed breads, mainly consisting of basic bread flour.
French	For light breads made from fine flour. Typically has a longer rise time.
Whole Wheat	For breads with whole wheat flour. Requires a longer kneading and rise time.
Dough	Prepares dough for rolls, pizza, or other baked goods that will be baked in a conventional oven. No baking cycle.
Jam	For making homemade jams and marmalades.

MAINTENANCE AND CLEANING

- **Before Cleaning:** Always unplug the bread machine from the power outlet and allow it to cool completely before cleaning.
- **Baking Pan and Kneading Paddle:** Wash these parts with warm, soapy water. If the kneading paddle is stuck, fill the pan with warm water and let it soak for about 30 minutes before attempting to remove it. Do not use abrasive cleaners or metal utensils as they may damage the non-stick coating.
- **Exterior:** Wipe the exterior of the bread machine with a soft, damp cloth. Do not immerse the main unit in water or any other liquid.
- **Interior Chamber:** Use a soft, damp cloth to wipe the interior of the baking chamber. Remove any crumbs or residue.
- **Storage:** Ensure all parts are clean and dry before storing the bread machine. Store in a cool, dry place.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Bread does not rise	Yeast is old or inactive; incorrect water temperature; too much salt.	Check yeast expiration date; use lukewarm water (105-115°F); reduce salt.
Bread collapses during baking	Too much liquid; too much yeast; high humidity.	Reduce liquid slightly; reduce yeast slightly; adjust recipe for humidity.
Kneading paddle stuck in bread	Common occurrence.	Allow bread to cool slightly, then carefully remove with a non-metallic utensil.
Machine not starting	Not plugged in; lid not closed properly; program not selected.	Check power connection; ensure lid is fully closed; select a program and press Start.

SPECIFICATIONS

- **Model:** 1190
- **Brand:** Toastmaster
- **Power:** 120V~60Hz (Typical for US appliances, specific wattage not provided in input, so omit)
- **Loaf Sizes:** (e.g., 1.5 lb, 2.0 lb - specific sizes not provided, so omit or generalize)
- **Programs:** Basic, French, Whole Wheat, Dough, Jam, etc. (as listed in Operating Instructions)

Note: Specific power consumption and loaf sizes may vary. Refer to the product label on your appliance for precise details.

WARRANTY AND SUPPORT

Toastmaster products are manufactured to the highest quality standards. This product is covered by a limited warranty from the date of purchase against defects in material and workmanship. For specific warranty terms and conditions, please refer to the warranty card included with your purchase or visit the official Toastmaster website. For technical support, troubleshooting assistance, or to inquire about replacement parts, please contact Toastmaster Customer Service:

Website: www.toastmaster.com (Hypothetical link)

Phone: 1-800-XXX-XXXX (Hypothetical number)

Email: support@toastmaster.com (Hypothetical email)

Please have your model number (1190) and date of purchase ready when contacting customer service.