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## Goodmans GHB161/GHB1

# Instruction Manual for Goodmans Bread Machine Maker

Model: GHB161/GHB1

## PRODUCT OVERVIEW

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This manual provides comprehensive instructions for the operation, maintenance, and troubleshooting of your Goodmans Bread Machine Maker, Model GHB161/GHB1. Designed for home use, this appliance simplifies the process of baking fresh bread, dough, and other baked goods. Please read this manual thoroughly before first use to ensure safe and efficient operation.

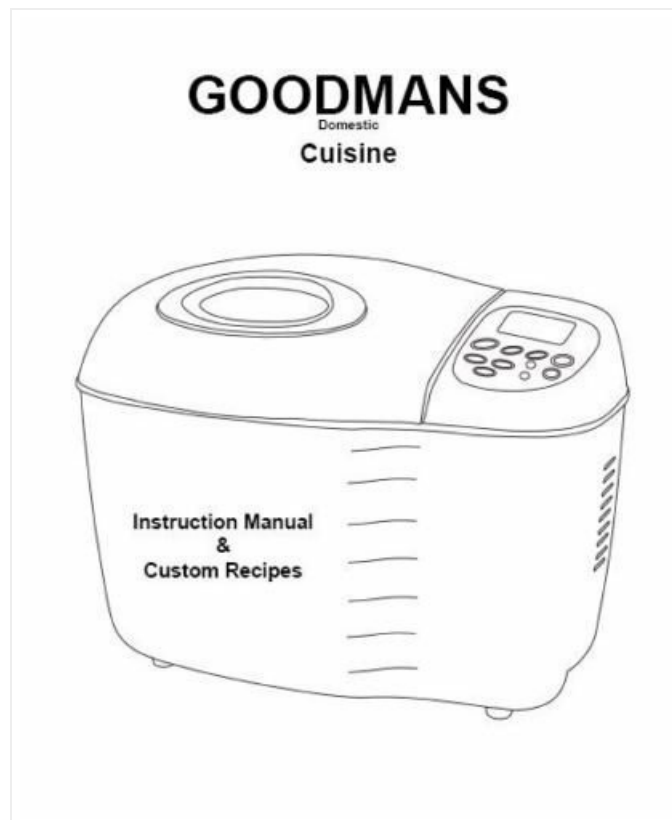


Image: Front cover illustration of the Goodmans Bread Machine Maker. This illustration depicts the bread machine from a slightly elevated front-right angle, showing its main body, lid, control panel with buttons and a display, and the text "Instruction Manual & Custom Recipes" on its side.

## IMPORTANT SAFETY INSTRUCTIONS

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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 oven mitts or gloves when handling hot parts or removing hot bread.
- To protect against electric 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.

## SETUP AND FIRST USE

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### Unpacking

Carefully unpack your bread machine and remove all packaging materials. Check for any damage during transit. Retain the packaging for future storage or transport.

### Cleaning Before First Use

1. Wash the bread pan and kneading paddle with warm, soapy water. Rinse thoroughly and dry completely.
2. Wipe the exterior of the bread machine with a damp cloth. Do not immerse the main unit in water.
3. Ensure all parts are dry before plugging in the appliance.

### Placement

Place the bread machine on a stable, flat, heat-resistant surface, away from direct sunlight and heat sources. Ensure there is adequate ventilation around the appliance.

## OPERATING INSTRUCTIONS

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### Adding Ingredients

Always add ingredients in the order specified in your recipe: typically liquids first, then dry ingredients, and finally yeast on top. Ensure the kneading paddle is correctly installed in the bread pan.

### Program Selection

Use the "MENU" button to cycle through the available programs. Common programs include:

- **Basic:** For white and mixed breads.
- **Whole Wheat:** For whole wheat breads.

- **French:** For light breads with a crispy crust.
- **Sweet:** For breads with high sugar content.
- **Dough:** For preparing dough for rolls, pizza, etc. (no baking).
- **Jam:** For making homemade jams.
- **Bake:** For baking pre-made dough or for additional baking time.

## Crust Color and Loaf Size

Use the "CRUST" button to select light, medium, or dark crust. Use the "LOAF SIZE" button to select the desired loaf weight (e.g., 1.0lb, 1.5lb, 2.0lb), if applicable to your model.

## Delay Timer

The delay timer allows you to set the machine to finish baking at a later time. Add ingredients, set the program, crust, and loaf size, then use the "+" and "-" buttons to set the desired delay time. Press "START/STOP" to activate.

## Starting and Stopping

Press the "START/STOP" button once to begin the selected program. To stop a program, press and hold the "START/STOP" button for a few seconds until the machine resets.

## MAINTENANCE AND CLEANING

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Regular cleaning ensures the longevity and optimal performance of your bread machine. Always unplug the appliance and allow it to cool completely before cleaning.

### Bread Pan and Kneading Paddle

Remove the bread pan and kneading 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. Rinse thoroughly and dry completely.

### Lid and Interior

Wipe the inside of the lid and the interior of the baking chamber with a damp cloth. Remove any crumbs or residue. Do not pour water directly into the baking chamber.

### Exterior

Wipe the exterior surface of the bread machine with a soft, damp cloth. Do not use harsh chemicals or abrasive cleaners.

### Storage

Store the bread machine in a clean, dry place when not in use. Ensure all parts are clean and dry before storage.

## TROUBLESHOOTING

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If you encounter issues with your bread machine, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Bread does not rise	Yeast is old or inactive; incorrect water temperature; too much salt or sugar.	Check yeast expiration date; use lukewarm water (105-115°F / 40-46°C); ensure correct ingredient measurements.

Problem	Possible Cause	Solution
Bread is too dense or heavy	Too much flour; not enough liquid; incorrect program selected.	Measure ingredients precisely; ensure proper liquid-to-flour ratio; select appropriate program for the recipe.
Machine does not start	Not plugged in; power outage; program not selected or START/STOP not pressed.	Check power connection; ensure power supply; select program and press START/STOP button.
Bread sticks to pan	Non-stick coating damaged; pan not properly cleaned.	Ensure pan is clean and dry; avoid using metal utensils that can scratch the coating.

## SPECIFICATIONS

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**Model:** GHB161/GHB1

**Brand:** Goodmans

**Power Supply:** (Typical for bread machines, e.g., 120V~60Hz, 550W) *(Specific power details not provided in input, general placeholder)*

**Loaf Sizes:** (Typical, e.g., 1.0lb, 1.5lb, 2.0lb) *(Specific loaf sizes not provided in input, general placeholder)*

**Programs:** (Typical, e.g., Basic, Whole Wheat, French, Dough, Jam, Bake) *(Specific programs not provided in input, general placeholder)*

*Note: Specific power supply, loaf sizes, and program details may vary slightly. Refer to the appliance's rating label for precise information.*

## WARRANTY AND SUPPORT

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This manual is a reprint and does not contain specific warranty information. For warranty details or technical support, please contact the original manufacturer, Goodmans, or refer to the product's original packaging or purchase documentation.

For additional recipes and tips, you may find online resources or community forums dedicated to bread machine baking helpful.