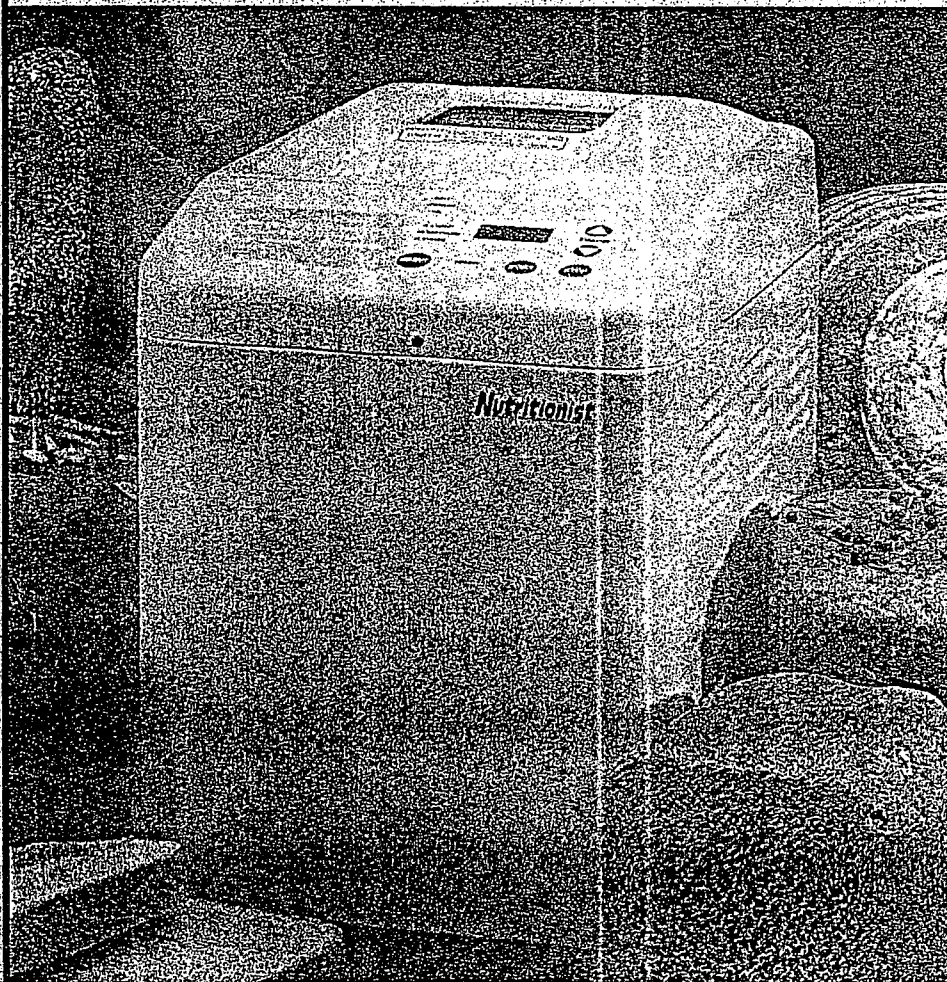


Nutritionist[®]

**AUTOMATIC
BREAD MAKER**



**OWNER'S MANUAL
Model NTR440SPR**

TABLE OF CONTENTS

Important Safeguards	1
Your Nutritionist® Automatic Bread Maker	2
Control Panel	3
Using the Nutritionist® Automatic Bread Maker	4 - 5
Kneading and Baking Cycles	6
Super Rapid Breads, As Easy As 1-2-3!	7
Super Rapid Bread Recipes	8 - 10
How to Make Bread or Dough	11 - 13
Using the Timer	14 - 15
Cleaning Instructions	16
Recipe: Rich Country Buttermilk Bread	17
Trouble Shooting	18 - 20
Guarantee/Warranty	Inside Back Cover

IMPORTANT SAFEGUARDS

When using the Nutritionist® Automatic Bread Maker, basic safety precautions should always be followed, particularly the following:

1. **READ ALL INSTRUCTIONS BEFORE USE.**
2. Do not touch hot surfaces. Use handles or knobs. Always use oven mitts when handling hot Bread Pan and allow metal parts to cool before cleaning.
3. Unplug this product from wall outlet when not in use and before cleaning. Allow to cool thoroughly before putting on or taking off parts.
4. To protect against electrical shock, do not immerse cord, plug, or the appliance in water or any other liquid.
5. Close supervision is always necessary when this or any appliance is used near children.
6. Do not operate this or any appliance with a frayed or damaged cord or plug, or after the appliance malfunctions, or has been dropped or damaged in any manner. Contact Consumer Service.
7. Avoid contact with any moving parts.
8. The use of attachments not recommended by Nutritionist® may cause fire, electric shock, or injury.
9. Do not use outdoors.
10. Do not let the cord hang over the edge of a table or counter, or touch hot surfaces. Do not place on an unsteady or cloth-covered surface.

11. Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
12. To disconnect, press the **STOP** Button, then remove the plug from the wall outlet. Never pull on the cord.
13. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

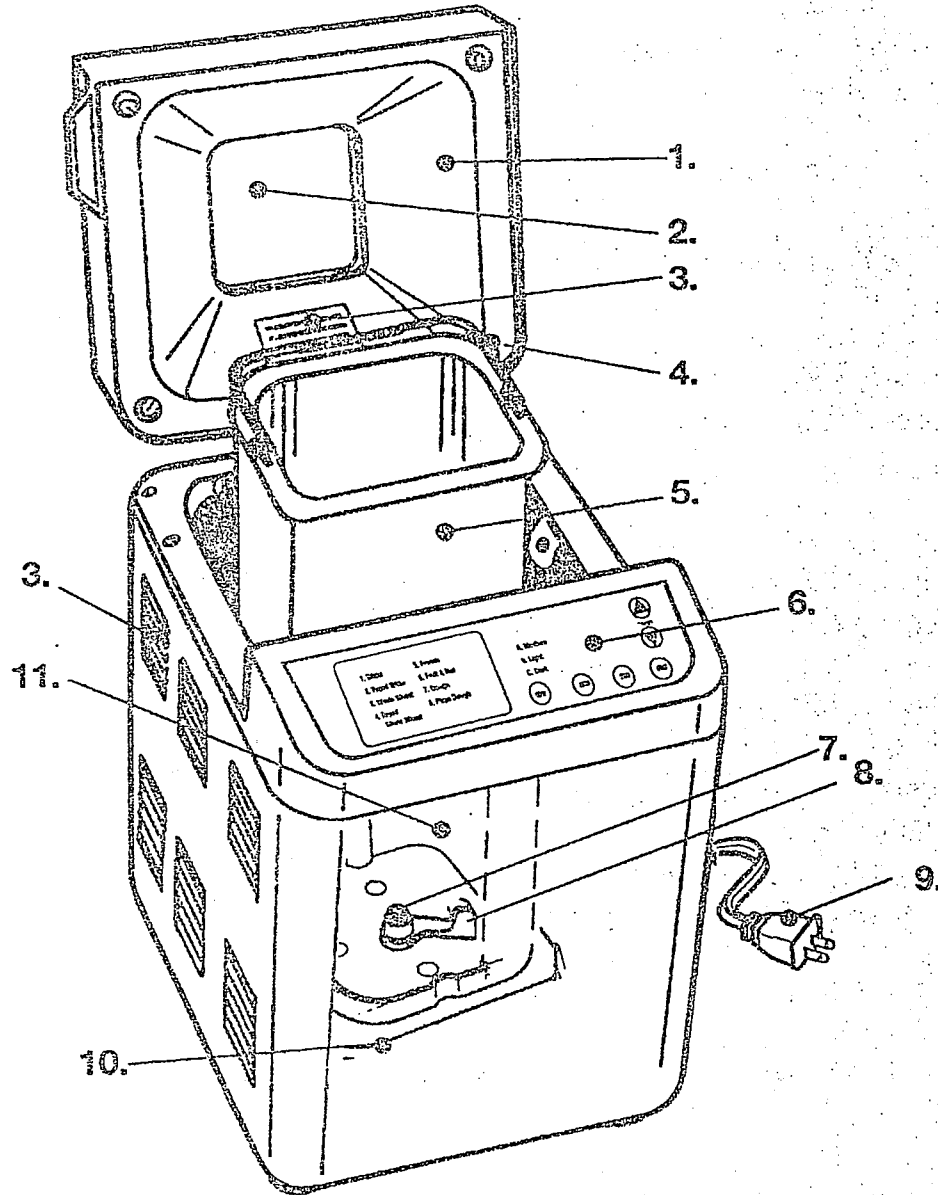
THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.

Note:

- A. A short power-supply cord is provided to reduce the risk of personal injury from becoming entangled in or tripping over a longer cord.
- B. Extension cords are available and may be used, if care is exercised in use.
- C. If an extension cord is used:
 - (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and
 - (2) the cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.

CAUTION: During use, the internal parts of the Bread Maker and the area around the Steam Vent are **HOT. Keep out of reach of children to avoid possible injury.**

YOUR NUTRITIONIST® AUTOMATIC BREAD MAKER



1. Lid (P/N 21084)

2. Viewing Window

3. Steam Vent

4. Handle

5. Bread Pan

(P/N 20977)

6. Control Panel

7. Drive Shaft

8. Kneading Paddle

(P/N 20756)

9. Power Supply Cord

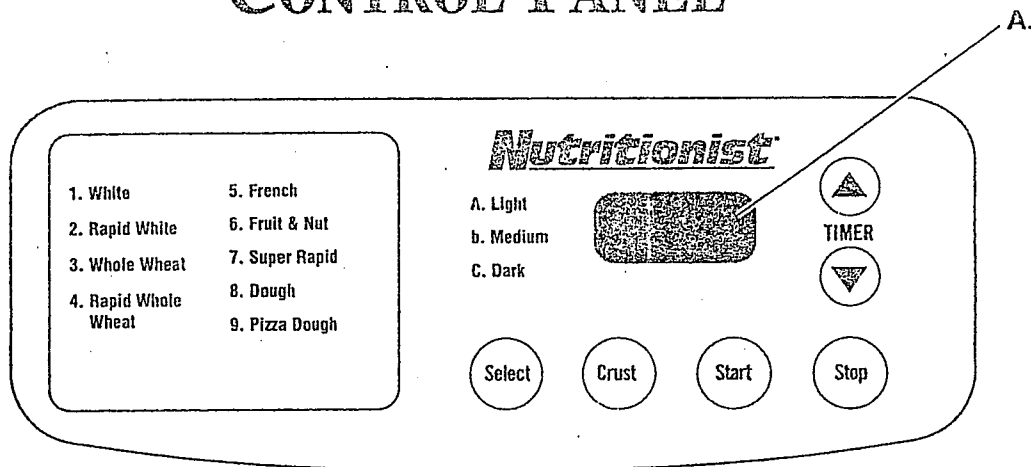
10. Heating Element

11. Oven Chamber

POLARIZED PLUG

This appliance has a **polarized plug** (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

CONTROL PANEL



A. Display Window

Shows your selection and Timer settings

B. Select

Press this Button to select the Baking Cycle you want. Each time you press this Button, the selection number will be displayed in the Display Window.

Select from these choices:

1. White
2. Rapid White
3. Whole Wheat
4. Rapid Whole Wheat
5. French
6. Fruit & Nut
7. **Super Rapid**
8. Dough
9. Pizza Dough

C. Crust

Press this Button to select the crust color you would like your finished bread to have.

- A. Light
- b. Medium
- C. Dark

Your selection will be shown in the Display Window next to your bread selection.

For example: If the Display Window says 1A, then you will be baking a White bread with a Light crust color.

D. Start

Press this Button to start the Baking Cycle you choose, or to start the Timer.

E. Stop

Press this Button for a full second to reset the Baking Cycle or Timer setting, or to stop baking.

***NOTE: When the TIMER, SELECT, CRUST, START or STOP Buttons are pressed, you will hear a beep. This lets you know that your selection was made.**

F. Timer

Use these arrow Buttons to add or subtract time displayed in the Display Window.

▲ Each time you press this arrow, the Timer advances 10 minutes.

▼ Each time you press this arrow, the Timer is set back 10 minutes.

(Hint: Holding the arrow down in place will either fast forward ▲, or fast reverse ▼ the time.)

USING THE NUTRITIONIST® AUTOMATIC BREAD MAKER

Before using the Nutritionist® Bread Maker for the first time, carefully read all of the instructions included in this manual.

With your new Nutritionist® Bread Maker:

- You can use commonly available pre-packaged bread mixes. Be sure they do not exceed 1-1/2 lb. loaf size. Follow the instructions on the package.
- You can bake a loaf of bread from scratch. See the *Recipe and Menu Planner* included with your Nutritionist® Bread Maker for lots of tasty options.
- You can make dough for rolls or shaped loaves you'll bake in a standard oven.
Use the Nutritionist® Bread Maker's Dough Cycle to do the mixing and kneading for you, then shape, proof and bake the bread yourself in a conventional oven.

INSERTING AND REMOVING THE BREAD PAN

- To insert the Bread Pan, place into the Oven Chamber and press down firmly to seat it into place. Then place the Kneading Paddle onto the Drive Shaft before adding any ingredients.
- To remove the Bread Pan from the Bread Machine, hold the Handle with a mitt and lift gently out of the Oven Chamber.

NOTE: Always hold the Bread Pan by the Handle when inserting and removing from the Oven Chamber.

CAUTION

When removing the Bread Pan after baking, always wear oven mitts to prevent injury.

OPERATING TIPS

- Use oven mitts when working with bread or any part of the Nutritionist® Bread Maker that is hot from baking.
- Wipe off crumbs and clean as needed, after baking.
- Unplug the Nutritionist® Bread Maker when you are not using it.
- **It is normal for the Viewing Window to collect moisture during the rise cycle.** As your bread bakes, the moisture soon will evaporate so you can watch your bread's baking progress.

USING THE NUTRITIONIST® AUTOMATIC BREAD MAKER (CONT.)

- **Don't open the Lid during the Kneading or Baking process.** This causes the bread to bake improperly.
- **Don't unplug the Nutritionist® Bread Maker during Kneading or Baking.** This will stop the operation and you will have to start all over again, with new ingredients.

CAUTION

- To protect young children, keep the Nutritionist® Bread Maker out of their reach when there is no supervision; especially during the Kneading and Baking Cycles.
- Use the Nutritionist® Bread Maker on a flat, hard surface. Do not place it near a flame or heat, or on a soft surface (such as a carpet). Avoid placing it where it may tip over during use. Dropping the Nutritionist® Bread Maker could cause it to malfunction.
- To avoid burns, stay clear of the Steam Vent during Kneading and Baking Cycles. The Viewing Window can get quite hot as well.
- After baking, unplug and wait for the Nutritionist® Bread Maker to cool down before cleaning the Bread Pan or internals of the machine.
- Never use metal utensils with the Nutritionist® Bread Maker. These can scratch the non-stick surface of the Bread Pan.
- Avoid electric shock by unplugging the Nutritionist® Bread Maker before using a damp cloth or sponge to wipe down the interior of the Oven.
- Never use the Bread Pan on a gas or electric cooktop or on an open flame.
- Avoid covering the Steam Vent during Kneading or Baking Cycles. This could cause the Nutritionist® Bread Maker to warp or discolor.
- The Nutritionist® Bread Maker must be placed 4" away from walls and edge of counter.

KNEADING AND BAKING CYCLES

The Nutritionist® Automatic Bread Maker has several Baking Cycles from which you can choose:

- The White: Light, Medium and Dark Cycles let you choose your favorite type of crust.
- The Fruit & Nut Cycle is for breads such as apple-walnut or raisin bread with higher sugar content.
- The Whole Wheat Cycle is designed specifically for breads that contain whole wheat flour.
- The French Cycle is designed for crispy French or European breads.
- The Dough and Pizza Dough Cycles are designed to mix and knead the dough for specially shaped breads and for authentic pizza dough.
- Fruit & Nut Add-In Beeper. This signal will occur 6 minutes before the end of the second Kneading Cycle in the White, Rapid White, Whole Wheat, Rapid Whole Wheat Cycles, as well as the Fruit & Nut and French Cycles.

NOTE: If bread is not removed immediately after baking and the STOP Button is not pressed, a controlled 1-hour Keep Warm Function will begin for each selection (except Super Rapid, Dough and Pizza Dough). While this will help reduce condensation between loaf and Bread Pan, it is best to remove bread as soon as possible after completion of the baking phase.

SUPER RAPID BREADS, AS EASY AS 1-2-3!

The **Super** Rapid Cycle, with hotter Rise and Bake temperatures, is convenient for baking a hot, fresh loaf of bread in under an hour! The longer bread programs, with lower rise and bake temperatures, will bake a taller, more developed loaf of bread.

1. Add ingredients to the Bread Pan in the order listed. Refer to **Super** Rapid Cycle Hints below for measuring information. Place the Bread Pan into the Bread Maker.
2. Close the Lid. Select the **Super** Rapid Cycle and press **START**.
3. When finished baking, remove Bread Pan from the Bread Maker. **BE SURE TO WEAR OVEN MITTS** to prevent burning. Invert and shake to remove the loaf. Remove the Kneading Paddle (if necessary) and allow the loaf to cool standing upright on a wire rack before slicing.

SUPER RAPID CYCLE HINTS

- Water temperatures must be 100°-115°F / 38°-46°C.
- Larger amounts of Quick-Rise™ RapidRise™ Bread Machine* yeast must be used. They may be substituted in equal amounts.
- The dough ball for the **Super** Rapid Cycle should be a very soft, sticky to the touch, loose ball with a smooth texture. Do not add extra flour.
- Check the dough ball while Kneading. If necessary, use a rubber spatula to push any flour or dough from the sides of the Bread Pan down into the dough ball.
- As a result of the increased temperatures during the rise and bake process, the loaf of bread produced from this program may have a dark, crisp crust with a split in the top of the loaf.

* These are special yeasts widely available in major grocery stores specifically for 59 minute **super** bake and **super** rapid bread.

SUPER RAPID BREAD RECIPES

We suggest starting your **Super** Rapid bread baking with this White Bread Recipe. Refer to **Super** Rapid Cycle Hints for measuring information. Follow each step carefully, noticing the water temperatures must be 100°-115°F / 38°-46°C and that Quick-Rise,™ RapidRise,™ Bread Machine yeast must be used.

WHITE BREAD

	1 lb.	1.5 lb.
Water (100°-115°F/38°-46°C)	1 cup	1-1/4 cups
Oil	4 tsp.	2-1/2 TBL
Sugar	4 tsp.	2 TBL
Salt	1 tsp.	1-1/2 tsp.
Dry Milk	1 TBL	1-1/2 TBL
Bread Flour	2-1/4 cups	3 cups
Quick-Rise™ Yeast	3-1/2 tsp.	5-1/2 tsp.
PROGRAM	7	7

METHOD

1. Remove the Bread Pan from the Bread Maker. Attach the Kneading Paddle onto the Drive Shaft. Have all ingredients ready. Make sure all ingredients, except water, are at room temperature.
2. Use a liquid measuring cup to measure the water 100°-115°F / 38°-46°C and pour into the Bread Pan.
3. Use a measuring spoon to measure the oil and add to the Bread Pan.
4. Use a measuring spoon to measure the sugar, salt and dry milk; level off with the straight edge of a knife and add to the Bread Pan.
5. Lightly spoon bread flour into a dry measuring cup, level off with the straight edge of a knife and add to the Bread Pan.
6. Carefully measure Quick-Rise™ yeast with a measuring spoon; level off with the straight edge of a knife and add to the Bread Pan.
7. Place the Bread Pan into the Bread Maker. Push down on the Rim until it snaps into place. Close the Lid and plug in the Bread Maker.
8. Select **Super** Rapid Cycle (**7.**) and press **START**.
9. During the Kneading Cycle, (:53), check the dough ball. It should be sticky to the touch. At this time, push down any dough or flour that may be on the sides of the Pan.
10. When the Beeper sounds, the bread has finished baking.
11. Use oven mitts to carefully remove the Bread Pan.

SUPER RAPID BREAD RECIPES (CONT.)

CAUTION

The Oven Chamber, Bread Pan, Bread Pan Handle, Kneading Paddle and bread will be very hot. Use oven mitts.

12. Turn Bread Pan upside down and shake several times to release the bread. Do not use metal utensils inside the Bread Pan or Bread Maker. Remove the Kneading Paddle (if necessary) and allow the loaf to cool standing upright on wire rack approximately 20 minutes before cutting.
13. When the bread has completely cooled, approximately 2 hours, store in an air-tight container.
14. Unplug unit before cleaning. See Cleaning Instructions.

WHITE WHEAT BREAD

	1 lb.
Water (100°-115°F/38°-46°C)	3/4 cup + 3 TBL
Oil	1 TBL
Sugar	3 TBL
Salt	1 tsp.
Dry Milk	1 TBL
Bread Flour	1-3/4 cups
Whole Wheat Flour	1/2 cup
Quick-Rise™ Yeast	4-1/2 tsp.
PROGRAM	7

FRENCH BREAD

	1 lb.
Water (100°-115°F/38°-46°C)	3/4 cup + 3 TBL
Oil	1 TBL
Sugar	2-1/2 tsp.
Salt	3/4 tsp.
Bread Flour	2-1/4 cups
Quick-Rise™ Yeast	3-1/2 tsp.
PROGRAM	7

SUPER RAPID BREAD RECIPES (CONT.)

ITALIAN BREAD

	1 lb.
Water (100°-115°F/38°-46°C)	1 cup + 1 TBL
Oil	4 tsp.
Sugar	2 TBL
Salt	1 tsp.
Dry Milk	1 TBL
Dried Italian Seasoning	1-1/2 tsp.
Bread Flour	2-1/4 cup
Quick-Rise™ Yeast	4-1/2 tsp.
PROGRAM	7

CINNAMON RAISIN BREAD

	1 lb.
Water (100°-115°F/38°-46°C)	1 cup + 1 TBL
Oil	1 TBL
Brown Sugar	2-1/2 TBL
Salt	1 tsp.
Dry Milk	1 TBL
Bread Flour	2-1/4 cups
Cinnamon	3/4 tsp.
Raisins	1/3 cup
Walnuts	1/3 cup
Quick-Rise™ Yeast	4-1/2 tsp.
PROGRAM	7

HOW TO MAKE BREAD OR DOUGH

Always use the freshest ingredients available. By carefully following the simple recipes that come with the Nutritionist® Bread Maker you will be able to bake delicious bread every time.

STEP 1

Open the Lid and remove the Bread Pan.

Gently grab the Handle and lift gently out of the Oven Chamber.

STEP 2

Position the Kneading Paddle on the Drive Shaft.

Match the flat side of the Drive Shaft to the flat part of the hole in the Kneading Paddle. Make sure the Paddle is secure.

STEP 3

Place the ingredients into the Bread Pan.

For best results, add all liquid ingredients first. Then, add all dry ingredients EXCEPT yeast.

ALWAYS ADD YEAST LAST.

NOTE: If your recipe contains salt, please add salt with liquid ingredients, keeping it away from the yeast.

STEP 4

Make a small indentation on top of the dry ingredients (not so deep it reaches the wet layer) and add the yeast to the indentation.

This order of adding ingredients is important, especially when using the Timer, because it keeps the yeast away from the liquid ingredients until it's time to knead them together. (Liquid ingredients will activate the yeast.)

STEP 5

Insert the Bread Pan into the Oven Chamber.

Press down firmly to seat it into place.

Close the Lid and plug in the Nutritionist® Bread Maker.

When you first plug it in, this Nutritionist® Bread Maker flashes 000 in the Display Window. It will continue flashing until a selection is made.

HOW TO MAKE BREAD OR DOUGH (CONT.)

STEP 6

Press the **SELECT** Button to choose the Cycle you want.

As you press **SELECT**, the number corresponding to each cycle will appear in the Display Window. It will move in this order:

1. White
2. Rapid White
3. Whole Wheat
4. Rapid Whole Wheat
5. French
6. Fruit & Nut
7. **Super** Rapid
8. Dough
9. Pizza Dough

If the **SELECT** Button is not pressed, the Nutritionist® Bread Maker can not be started.

STEP 7

Press the **CRUST** Button to select what color crust you would like for your finished bread.

Every time this Button is pressed the Crust selection will be shown in the Display Window.

The selections are:

- A. Light
- b. Medium
- C. Dark

If you forget to choose a crust color, the Bread Maker will automatically select: A. Light.

NOTE: The CRUST Button cannot be used for Super Rapid, Dough or Pizza Dough Cycles.

STEP 8

Press **START** to begin your chosen Cycle.

First, the Bread Maker will mix the ingredients. Then it begins the Kneading process. During this process, the yeast begins to activate. The Bread Maker will go through two Kneading Cycles with a rest period in between. After this process, the bread dough will rise before baking.

If you plan on making bread with dried fruit or nuts in it, add these ingredients when the Nutritionist® Bread Maker beeps several times after the **second** Kneading Cycle. This will occur in all Cycles except for the **Super** Rapid, Dough and Pizza Dough Cycles.

When the bread has finished baking, the Nutritionist® Bread Maker will beep to indicate that the Baking Cycle is done. If the bread is not removed immediately, a 1-hour Keep Warm Function will begin. This will happen with all Cycles except **Super** Rapid, Dough and Pizza Dough Cycles. For best results it is best to remove the finished loaf immediately upon completion of the Baking Cycle. **USE OVEN MITTS TO REMOVE THE BREAD PAN AFTER BAKING AS IT WILL BE VERY HOT.**

* For the Whole Wheat Cycle, the ingredients will have a 30 minute rest period before any movement occurs in the Pan. After 30 minutes the Bread Maker will begin to mix and knead the ingredients.

HOW TO MAKE BREAD OR DOUGH (CONT.)

STEP 9

When your bread is done, the Nutritionist® Bread Maker will beep. This indicates that the Baking phase is completed. Press the STOP Button, then put on your oven mitts and remove the Bread Pan by the Handle and gently lift out of the Oven Chamber.

Remember that the Bread Pan and your loaf are both very hot! Be careful not to place either on a tablecloth, plastic surface, or other surface that might scorch or melt.

For all cycles except Super Rapid, Dough and Pizza Dough:

If the bread is not removed immediately after baking and if the STOP Button is not pressed, a controlled Keep Warm Cycle will begin and the machine will automatically shut off after 1 hour. While this will help prevent the bread from becoming soggy, ***for best results***, remove bread immediately after Baking Cycle is complete.

STEP 10

Remove the loaf from the Bread Pan.

Turn over the Bread Pan a few inches from the countertop and gently shake out the loaf. It's best to remove the loaf as soon as the machine is done baking.

Place the loaf on a wire rack or other ventilated cooling surface to cool. Bread should be cooled slightly (30 minutes) before it is sliced.

If necessary, remove the Kneading Paddle from the loaf.

Sometimes the Kneading Paddle will stick in a loaf of bread. If it does, use a non-metal utensil to gently remove it, taking care not to scratch the Kneading Paddle.

When you are done using the Nutritionist® Bread Maker, be sure to unplug it.

USING THE TIMER

You can preset your Nutritionist® Bread Maker to cook bread from 2 hours and 35 minutes to 18 hours in advance. You can set the Timer to make Dough from 1 hour 30 minutes to 18 hours in advance or Pizza Dough from 50 minutes to 18 hours in advance.

NOTE: Do not use the Timer if your recipe includes eggs, fresh milk or other ingredients that may spoil.

NOTE: The Delay Timer will not work for the Super Rapid Bread Cycle.

To preset your Nutritionist® Bread Maker, follow these steps:

1. Add your ingredients as usual, taking care not to let the yeast and liquid ingredients contact one another.
2. Close the Nutritionist® Bread Maker Lid and plug it in.
3. Press the **SELECT** Button for the Baking Cycle you would like. Press the **CRUST** Button to choose the crust color you would like your finished loaf to have.
4. Press the **TIMER ▲** Button once for each 10 minutes you want to add to the clock. Press the **TIMER ▼** to decrease the time in 10 minute intervals. The amount of time set is shown in the Display Window.

NOTE: To fast forward or fast reverse time, continually press down the ▲ or ▼ Buttons respectively.

For example, if it is 8:00 PM and you want a loaf of bread ready at 7:00 AM, which is 11 hours from now, then press the **TIMER SET** Button until 11:00 appears on the Display.

5. Press **START** Button to begin the Timer. The colon (:) in the Display Window begins to flash, letting you know the Timer is started.
6. If you make an error after you have activated the Timer and want to start over, press **STOP** until it beeps and you can begin again.

USING THE TIMER (CONTINUED)

FOR BEST RESULTS

- Take care to measure ingredients accurately, using a good set of measuring cups and spoons, or a good scale. Make sure to level all dry ingredients as you measure them. Inaccurate measuring could cause unexpected results in your loaf of bread.
- In particular, be precise in measuring the water.
- After placing all the ingredients in the Baking Pan, wait 10 minutes before pressing **START**, or use the Timer to add 10 minutes to the total processing cycle.
- Use fresh ingredients.
 - Since moisture is an enemy to flour, be sure to store your flour in an airtight container.
 - To keep your yeast active, store it in an airtight container in your refrigerator.
- **Speaking of fresh** — when using the Timer, we recommend setting it for as short a time as possible. Because ingredients are partially combined in the Bread Pan, the dough may tend to deteriorate if left too many hours, especially on a warm or humid day.
- Although you can preset the Nutritionist® Bread Maker for Dough, we only recommend this for prepackaged mixes. Eggs and dairy products can easily spoil.
- Keep the Lid closed during the Baking Cycle. Opening it causes uneven baking.
- After your bread has cooled completely, store it in a plastic bag or plastic wrap to prevent it from drying out.

CLEANING INSTRUCTIONS

The Bread Pan and Kneading Paddle have non-stick surfaces that make cleaning easy.

1. After baking each loaf of bread, unplug the Nutritionist® Bread Maker, allow to cool completely and discard any crumbs.
2. Remove the Bread Pan from the Oven and the Kneading Paddle from the Bread Pan. Then, as needed, wash the Bread Pan and Kneading Paddle inside and out with warm, soapy water. Avoid scratching the non-stick surfaces.

DO NOT PUT THE PAN IN A DISHWASHER.

If the Kneading Paddle is stuck to the Drive Shaft, pour warm water in the Pan to loosen it.

DO NOT USE EXCESSIVE FORCE.

3. Wipe the inside of the Lid and Oven with a damp cloth or sponge. If any residue has scorched on the heating plate or elsewhere, wipe with a non-abrasive scrubbing pad and wipe clean.

Do not use vinegar, bleach, or harsh chemicals to clean the Nutritionist® Bread Maker.

Do not soak the Bread Pan for a long period of time — this could interfere with the free working of the Drive Shaft.

Be sure the machine is completely cooled before storing.

The inner casing contains the heating element and drive base. Therefore, when cleaning, **NEVER pour water, solvents or cleaning solutions into this area.**

CAUTION

To avoid electric shock, unplug the Nutritionist® Bread Maker before cleaning!

For any servicing requiring disassembly other than the above cleaning, contact Consumer Service.

RECIPE

RICH COUNTRY BUTTERMILK BREAD

	1 lb.	1.5 lb.
Non Fat Buttermilk	3/4 cup	1 cup + 2 TBL
Sea Salt	1 tsp.	1-1/2 tsp.
Butter or Canola Oil	2 TBL	3 TBL
Honey	2 TBL	3 TBL
Baking Soda	1/4 tsp.	1/4 tsp.
Unbleached Flour	2-1/2 cups	3-1/4 cups
Active Dry Yeast	1-1/4 tsp.	1-1/2 tsp.

To prepare Rich Country Buttermilk Bread:

- Always use fresh ingredients.
- Always put liquids in the Bread Pan first, yeast last.

Beginning with the buttermilk, add the ingredients to the Pan in the order listed. Following the operating instructions in this book, press **START**.

- Always allow the bread to cool thoroughly prior to slicing.

TROUBLE SHOOTING

Symptom	Possible Solutions
Display Window shows nothing	Make sure the Bread Machine is plugged in. If nothing appears in the Display Window, unplug and plug in again.
START Button doesn't start the machine	Make sure the machine is plugged in. If nothing appears in the Display Window, press SELECT to choose your Baking Cycle. (You must select a Baking Cycle before pressing START.) If the baking area is too hot, the Bread Maker will not start because of an automatic safety feature. Remove the Bread Pan with your ingredients, and wait until the Bread Maker cools down — about 20 minutes — before starting a new loaf.
Can't set the Timer	If you selected the Super Rapid Cycle , you cannot use the Timer. This is because the ingredients will be processed immediately for this cycle.
After starting, the Display Window flashes "E:01"	If the Bread Maker is too hot, it will not start because of an automatic safety feature. Remove the Pan and let the Bread Maker cool down until "E:01" disappears and the selection reappears. You may then start the cycle.
The Nutritionist® Bread Maker doesn't mix the ingredients	On preheating the (:) in the Time Display flashes and Kneading Paddle will not move. There is a 4 - 5 min. rest period on some of the cycles in which there will be no movement in the Pan for 4 - 5 min. If the Kneading Paddle does not operate after this period of time, check to see if the Kneading Paddle is engaged in the machine correctly.
The Nutritionist® Bread Maker stops	This happens if you press the STOP Button, if you unplug the machine, or if there is a power outage. In each case, the Nutritionist® Bread Maker can't be restarted for this Cycle. Discard the contents of the Bread Pan and start again with new ingredients.

TROUBLE SHOOTING (CONTINUED)

Symptom	Possible Solutions
The Bread Maker does not bake the bread	The Dough or Pizza Dough Program was selected. To bake the bread, choose the appropriate program for baking bread.
Bread has an offensive odor	Check to be sure you added the correct amount of yeast. Measure carefully — too much yeast will cause an unpleasant odor and may cause the loaf to rise too high. Be sure to use only fresh ingredients.
Baked bread is soggy or the bread's surface is sticky	Remove the bread from the Bread Pan as soon as it is done baking. Leaving it in the Pan allows condensation to collect on the sides touching the Pan. Also be sure to cool the loaf on a wire rack; cooling it on a countertop causes the side next to the counter to become soggy.
The Kneading Paddle was stuck in the bread	Make sure the Kneading Paddle is mounted properly before adding ingredients to the Bread Pan and baking. Sometimes denser or crustier loaves of bread may pull the Kneading Paddle out with them when you remove the loaves after baking. When this happens, use a non-metal utensil and gently remove the blade from the bottom of the loaf.
The bread didn't rise enough	Did you add enough yeast, water or sweetener? Make sure to add ingredients in the proper order: liquids, dry ingredients, yeast. Make sure yeast doesn't get wet until the Nutritionist® Bread Maker mixes the ingredients together. NOTE: Typically, bread made with whole grain flours will not rise as high as bread made with refined flours.
The bread rose too high	Make sure not to add too much yeast, water or flour. Too much of any of these may cause the loaf to rise more than it should.

TROUBLE SHOOTING (CONTINUED)

Symptom	Possible Solutions
The bread didn't rise at all	Make sure yeast is not left out. Also check the date code on the yeast and that it is always the last ingredient put into the Pan. Make sure the yeast doesn't come into contact with salt or any liquid ingredients. For breads made with the Super Rapid Cycle, always use Quick-Rise™ yeast.
The dough looks like batter, or the dough ball is still sticky, not smooth and round	During the Kneading process, add 1 tablespoon of flour at a time, letting it mix in well. For most breads, your dough ball should become round, smooth, not sticky to the touch, and should bounce back when you press it with your finger. NOTE: The dough ball for the Super Rapid Cycle should be very soft and sticky to the touch.
The dough ball is lumpy or too dry	During the Kneading process, add 1 tablespoon of water at a time, letting it mix in well.
The bread caved in	Make sure liquids are measured correctly. Next time, reduce your liquids by 2 tablespoons. If you're using fruits or vegetables, make sure they are well drained.
The Bread Maker has stopped and 0:00 is displayed	The Baking Cycle is completed.
E:02 E:03 E:04 E:05 E:08 displays when you press the START Button	Unplug the Nutritionist® Bread Maker and contact Salton, Inc. Service Department at 1-800-233-9054

ONE-YEAR LIMITED WARRANTY

This Salton, Inc. product warranty extends to the original consumer purchaser of the product.

Warranty Duration: This product is warranted to the original consumer purchaser for a period of one (1) year from the original purchase date.

Warranty Coverage: This product is warranted against defective materials or workmanship. This warranty is void if the product has been damaged by accident, in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished by Salton, Inc., or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible. Wear and tear for Bread Pans and Paddles is not considered a manufacturer's defect.

Warranty Disclaimers: This warranty is in lieu of all warranties expressed or implied and no representative or person is authorized to assume for Salton, Inc. any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to, negligence, gross negligence, strict liability, breach of warranty and breach of contract. Some states do not allow the exclusion or limitations of implied warranties or consequential damages, so the above limitations or exclusions may not apply to you.

Salton, Inc. is not responsible or liable for indirect, special or consequential damages arising out of or in connections with the use or performance of the product or other damages with respect to loss of property, or loss of revenues or profit.

Legal Remedies: This warranty gives you specific legal rights, and you may also have other rights that vary from state to state.

Warranty Performance: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable unit (at Salton, Inc.'s option) when the product is returned to the Salton, Inc. facility listed below. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

Service and Repair

If service is required, you should first call toll-free 1-800-233-9054 **between the hours of 8:00 am and 5:00 pm Central Standard Time** and ask for **CONSUMER SERVICE**. Please refer to Model NTR440SPR when you call.

In-Warranty Service for a product covered under the warranty period, no charge is made for service and return postage. Please return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the address listed below. Call for return authorization. **Customs duty/brokerage fee (outside USA), if any, must be paid by the consumer.**

Out-of-Warranty Service: There will be charges rendered for repairs made to the product after the expiration of the aforesaid one (1) year warranty period, after purchaser is advised appropriately. Include \$15.00 (U.S.) for return shipping and handling.

Salton, Inc. cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your unit: any accessories related to your problem; your full return address and daytime phone number; a note describing the problem you experienced; **a copy of your sales receipt or other proof of purchase to determine warranty status.** C.O.D. shipments cannot be accepted.

Return the appliance to: 708 South Missouri St.
Macon, MO 63552-1343

For more information on Salton, Inc. products, visit our website:
<http://www.salton-maxim.com>, or email us at: salton@saltonusa.com

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