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I really want to try that sour milk recipe first If that succeeds, I think I'll try subbing buttermilk for the sour milk as we all love buttermilk pancakes! I bought a used Breadman with no manual and was kind of guessing and then found the manual through this post. Thanks! Please can you help. I have one but still have a lot of boxes to unpack and that could take forever. Thankyou. You can also so a search for your question. There's a search icon at the top of the site and a search box on the right for desktops and on the bottom for mobiles. It is different in that it doesn't have a paddle. I couldn't find a manual though. Sorry! Do you know I can find it. I didn't want to have to buy it on Ebay. Thanks for a great website. So helpful! Suggestions Thanks Happy New Year and all the best for

2020! I can't find it!! Please help if you are able. I can only find one in French, Can you help please Haven't got the manual of course. Can you help. You might try emailing Red Star. Can anyone help please Do you have any clues We have had breadmakers in the past and know how to basically use it but there are many functions that we have not idea how to use. I'm so sorry. With a few simple steps, you can put your Black and Decker Automatic Bread Maker 1500 to good use. General Usage The Black and Decker Automatic Bread Maker 1500 lets you choose what kind of bread you'd like to make. Place the bread maker on a hard, flat surface so it rests flat. Pull the wire handle to remove the baking pan from the unit. Attach the kneading blade to the bottom shaft of the pan. Add the wet ingredients into the bread pan first, starting with water at room temperature, followed by the dry ingredients. The dry yeast goes last so that it does not touch water. Insert the baking pan into the unit by pressing and folding the handle down. The two grooves on the pan surface should face the front of the unit. Once the unit is fully seated, you will hear a clicking sound.

A red light will glow in the appropriate window. The light will then become steady, indicating that the unit is functional. Pull the pan out and invert it to shake the bread out. Let the bread cool on a wire rack. Kneading Dough Your Black and Decker Bread Maker also doubles as a doughkneading machine. Use it to avoid the effort of kneading the dough for flat bread like naan and other varieties that you might want to bake in the oven. A red light will appear in the dough window indicative of the dough settings. This indicates that the dough is done. Count the number of hours you want the bread to bake for. For example, if the time is noon and you want the bread for dinner at 7.30 p.m., then the desired bake time is seven hours and 30 minutes. Follow steps three to six from the instructions for general usage above. Set the timer for the desired number of hours by pressing the up and down arrows. For setting the timer to seven hours and 30 minutes, press the arrow until the number 7 appears in the timer window and the red light is illuminated on the 30minute symbol. A green light will flash while the timer is being set. Timer is set when the green timer light illuminates permanently. Cool bread is much easier to cut than hot bread. If it is difficult to shake the bread loose from the pan, wait for it to cool. Once it is cool enough to handle, use a spatula to loosen the bread from the pan. Remove the bread immediately after baking or else excess moisture will spoil the bread. Warnings If the blade gets stuck in cooked bread, it will likely be hot. Remove it with a pair of tongs. The unit can be very hot during operation. Be careful not to touch it. Always use oven mitts when removing the bread from the unit. She has been writing, professionally since 2004. Sachdeva has written for several nonprofits like Wildlifesos.org and friendicoessec.org.

She has a undergraduate degree in English literature from the University of Delhi, India and a graduate degree in development communication from Anwar Jamal Kidwai Mass Communication Research Center, Jamia Millia Islamia in New Delhi, India. Learn more opens in a new window or tab This amount is subject to change until you make payment. For additional information, see the Global Shipping Programme terms and conditions opens in a new window or tab This amount is subject to change until you make payment. For additional information, see the Global Shipping Programme terms and conditions opens in a new window or tab Learn More opens in a new window or tab Learn More opens in a new window or tab Learn More opens in a new window or tab Learn More opens in a new window or tab See the sellers listing for full details. Contact the seller opens in a new window or tab and request post to your location. Please enter a valid postcode. Please enter a number less than or equal to 21,995. You're covered by the eBay Money Back Guarantee if you receive an item that is not as described in the listing. Find out more about your rights as a buyer opens in a new window or tab and exceptions opens in a new window or tab. All Rights Reserved. B1561 Questions Please call us Toll Free! 18002319786 Page 2 Important Safeguards W. Avoid contact with moving parts. Do not remove the Baking Pan during operation. It is important to remove the Baking Pan from the unit before putting ingredients into the Pan except when using the "AddIngredient" function, see pg. 10 to avoid accidentally spilling ingredients into the oven chamber. Page 3 Important Safeguards Things You Should Know About Your Breadmaker

**BEFORE FIRST USE** There's nothing like the aroma of freshbaked bread. Even if you've never made homemade bread before, you'll rise to the occasion with this Breadmaker.

An "AddIngredient" function signals with beeps when it's time to add ingredients such as fruits or nuts to recipes used with any setting except Super Rapid Bake. A beep signals before kneading is completed to let you know when to add ingredients. This feature helps keep fruit or nuts whole See "AddIngredient Function" pg. 10 for more details. Dough can be shaped to make pizza, rolls, pretzels, long loaves or braids that must then be baked in a conventional oven. It can also prepare pasta dough that must then be processed and shaped through a pasta maker. Pasta dough should be removed from the Breadmaker after the "AddIngredient" signals in 40 45 minutes. Page 8 How To Use Your Breadmaker Inaccurate measurements, even if only slightly off, can make a difference in results. It is important to remove. Yeast is always added last. Be sure that the yeast does not touch the liquid ingredients, salt or shortening. Page 9 How To Use Your Breadmaker 5 Close the lid and plug into an outlet 120 volt. Two ARROWS will come up in the display window indicating BASIC BREAD TYPE with a REGULAR crust and 1200 AM will flash in the display window. If you wish to use the TIMER to delay baking, you will first have to set the correct time of day. Page 10 How To Use Your Breadmaker or away from home, you may bypass this function by ignoring the signal and adding ingredients in the order called for in the recipe, however, you may end up with somewhat broken pieces. To add ingredients, raise the lid and carefully pour the ingredients into the Baking Pan. CAUTION It is important to avoid spilling ingredients into the oven chamber. Page 11 How To Use Your Breadmaker flashes as it did when setting the clock above. While the "12" is flashing, press the "Up" or "Down" arrows to change the "12" to "8", checking to make sure "AM" is displayed. To set the minutes, press the TIMER button while the hour setting is flashing.

If the hour setting has stopped flashing before the minutes have been set, press and hold the TIMER button. With the hour setting flashing again, immediately press the TIMER button to set the minutes. Page 12 Troubleshooting Guide NOTE The number one cause for poor results is improper measurement of ingredients see page 8. The checklist below offers several possible solutions. Try one adjustment at a time and only make one change per loaf. If results do not improve with the first adjustment, move to the next possible solution. Otherwise, use a sharp knife with a serrated blade. For sandwich slices, place the loaf on its side and slice across. Store bread tightly covered resealable style bags or plastic containers work well at room temperature up to three days. Service Or Repair For service, repair, or any questions regarding your appliance, call the "800" number on the cover of this book. Do NOT return the product to the place of purchase. Do NOT mail the product back to the manufacturer nor bring it to a service center. You may also want to consult the website at [www](http://www). Cheese, confectioner's icing sugar, and cornmeal are just a few ingredients that vary between the two countries. The major difference is in flour. In very small amounts, salt adds flavor and controls the rising action of the yeast, allowing the dough to rise evenly. B Stir 1 tsp. of sugar into the water then sprinkle 2 tsp. C Place bowl or cup in a warm area and allow to sit for 10 minutes undisturbed. D The mixture should foam and produce a strong yeast aroma. If this does not occur, fresh yeast should be purchased. Try these recipes first. Insert Baking Pan into oven chamber, twist to secure. Close lid. Select Rapid Bake Setting. Select "Regular" or "Dark" crust. Press Start Mixing begins immediately. Using oven mitts, remove bread when completion beeps sound. Page 23 Sandwich Pleasers For The Brown Bag Club This selection of recipes will have you looking forward to noon.

Water can be substituted for beer in the recipe. Page 28 Treats For Every Age Enjoy these recipes for a change of pace. Is this normal How do I remove the paddle. The mixing paddle may stay in the loaf when the bread is removed from the bread pan. This happens because the crust forms around the paddle during the baking process. Allow the loaf to cool before removing the mixing paddle the inside of the loaf is VERY HOT you may burn yourself if you try to remove the paddle too soon. Page

34 Need Help Q10 When I make dough, it is very sticky and difficult to work with. How can I handle it more easily. Q15 What is gluten. Gluten is the protein in flour that makes dough elastic and allows it to stretch and expand. It gives your bread structure. The amount of gluten varies from one flour to another. Dough may be somewhat sticky at the end of the dough cycle. This is normal. For best results, turn it out of the Baking Pan onto a floured surface, cover it and let it rest for 10 minutes.

Page 35 Need Help Q19 Why does my bread rise and then collapse or form craters. Q23 Why did I end up with a short, dense, doughy bread. Why didn't the bread rise. Your bread may be rising too fast. To decrease the rate of rising, try reducing the amount of sugar, increasing the amount of salt slightly, or reducing the amount of yeast. Refer to the "Trouble Shooting Guide" on pg. 12 for correct adjustments. The most common reason for unrisen bread is the yeast. Maybe you forgot to add the yeast.