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Page 2Forma bread depends on many factors, such as the quantity and quality of the ingredients used, but also on the temperature of the environment. Page 3Form bread depends on many factors, such as the quantity and quality of the ingredients used, but also on the temperature of the environment. This website or its third-party tools use the cookies that are necessary for its operation and are necessary to achieve the goals illustrated in the cookie policy. If you want to know more or withdraw your consent to all or some cookies, please refer to the cookie policy. By closing this banner, scrolling through the page, clicking on the link, or continuing to view otherwise, you agree to use cookies. How do I reset my BIOS settings? ASUS Alex Laptops 22.12.2015 19:16 This website or its third-party tools use the cookies that are necessary for its operation and are necessary to achieve the goals illustrated in the cookie policy. If you want to know more or withdraw your consent to all or some cookies, please refer to the cookie policy. By closing this banner, scrolling through the page, clicking on the link, or continuing to view otherwise, you agree to use cookies. 1 2 Table Content 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 Model Number: 48281 Out of stock, Please log in / Register to add to email me when to return to the stock list. Morphy Richards Fastbake Breadmaker creates homemade bread with very little effort. With the memory of a computer that does all the work for you. It's as simple as one-two-three. In addition to the possibility All kinds of specialty bread, including whole grain, you can also prepare dough for buns, pizza, cake and jam. Everything is easy and tastes homemade - because it is. Choose from 12 12 From basic whites to cakes, with a choice of 3 sized loaf (1lb and 2lb loaves). Fastbake Breadmaker also gives you the option of choosing from 3 bread crust settings to your liking each time. A clear viewing window allows you to control the baking process and a 13-hour delay allows you to bake whenever it's best for you. Take a look at our assortment of bakers and other kitchen appliances Score 5 out of 5 Coldeb from Easy in use I just bought this so I can make healthy bread. I wasn't expecting too much if I was honest as I had a baker (another do) years ago, and the bread wasn't that big from it really, but I thought. .if it's edible and healthy that will do. However. . I can honestly say that I have never tasted better bread. .the results from this baker far exceed my expectations, even my very first bread was perfect and delicious! and the whole house smells wonderful. I like how you just download it, turn it on and go away, and a couple of hours later, lovely delicious bread, much better and healthier than you'll ever buy in stores. Published: 2016-06-09 Grade 4 out of 5 Pinkmooker from Easy-to-Use Being a Baker's Skeptic, (why bake when you can buy a loaf for a pound, right?) I bought one of them in a sale. It's actually really cool, easy to use and produces lovely bread. It comes with a recipe booklet that is great for your first few loaves to try and you can build your imagination on that. Mine is used weekly, despite my fear it will collect dust in the garage, we had a few months. The only downside is that the kneading tool sometimes goes inside the bread, it is easy to remove when cool, but leaves a little hole in the middle of the loaf. This occurs in about 2 out of 5 applications. Published: 2016-09-28 Score 5 out of 5 nats73 from I was a bread making virgin, but I sold! I've been using my baker for a few weeks now and I totally love it! At first after reading the instructions I thought it all sounded a bit complicated, but now I've used it I find it very straight forward and shouldn't refer to comprehensive instructions at all. My family loves the French version of bread and my children are thrilled with the homemade pizza dough that we then cook in the oven; they really can't get enough. In short, if you are like me and have never used a baker before I encourage you to try this... You won't be disappointed. Easy to clean and a great addition to my home for the smell alone! Published: 2016-07-01 Grade 5 of 5 Peter66 by So User Friendly! I bought an almost identical predecessor to this - Essentials 2lb Baker, Model 48286 - 12 years ago; and he gave yeoman No problem, no problem; Takes all the work from the bakers; and the non-stick bread pan is so easy to clean. Measuring devices and Recipes provided removing bewilderment from mixing ingredients. It delivers an excellent loaf to my own flour specifications, every time; and I use it once a week. I'm so excited with it I've now added to this sturdy friend's latest version, the Fastbake Cooltouch model 48280. Identical joy with both! Published: 2016-03-01 Grade 5 of 5 am840 from Satisfied So far! I've only used it twice so far and I'm very happy with its performance. The programs and menus are very easy to use and sufficient for all my needs. It also kneads a very good dough and bakes evenly. The quality of the bread, of course, will largely depend on the recipe used. I followed one of the recipes that come with guidance instructions and was very pleased. Baking pan is easy to clean. The only negative aspect is that at the beginning of the program when the dough is being kneaded and heated I can detect a discrete plastic/metal odor through the vents. I'm afraid if it persists, I'll have to get it back! Published: 2016-11-11 Score 5 of 5 Riddler from What a Great Piece of Kit. This baker should be one of the best things gadget wise is the next move to fresh healthy eating. It came I use as my wife can't eat wheat flour as she like to eat gluten-free food, bread is the most expensive part of her eating her bread can cost 2.65 pence for the rest of the family bread, which will cost 1 euro bread or cheaper. I came up with the idea of her having ingredients to make bread that would be cheaper, but she would be able to keep her bread consumption. And at 3 o'clock on bread it's so right. Thanks for making our Christmas great, but the new year is also an easier way for us to cut bread costs. Keep up the good work date published: 2016-12-26 Score 4 out of 5 Baxter of Good As Home Bread I only brought this baker 2 days ago and so far it has put everything it says on the box. I used to make my own bread from scratch, but it's a lot of time and like a bread machine that is versatile enough for me to form and cook the dough myself if I wanted to make rolls or specialty bread. This bread machine is the best of both worlds. Make delicious bread from scratch (as long as you follow the exact ingredients specified in the recipe book instructions) or use your own recipe and let the bread machine do all the hard work and then letting you know when to take the dough and finish it your own way. Published: 2016-01-16 Grade 5 out of 5 Goldfinch of Great Bread Only this machine for a short time, but so far every bread has been excellent. I've used recipes from the guide as well as the package mix and intend to move on to other bakes further. As my previous machine is in use, but the best results and find bread is very easy to chop, which has always caused problems before. A little bit when using skimmed milk powder in recipes that I had to look in stores. A tool to pull the blade out of the bread would be helpful. The full booklet is provided with good recipes. Published date: 2016-08-27 The shape of the bread depends on many factors such as the quantity and quality of the ingredients used, but also on the temperature of the environment. Posted April 12, 2013 Leila El-Din Imagine a scene, you're about to bake delicious homemade bread, you put the ingredients in a bakery, turn it on, wait a minute, but ... Nothing's going on! Bread bakers: What if your baker stops working? Check out the obvious first things first, not PANIC! Many explanations for this problem are easier than you think. Start by making sure the machine is on! If this is the case and the machine is still not working, check the fuse, it may have exploded and needs to be replaced. If you think the problem is more technical than this, refer to the user's manual that came with your machine. The guide always has a frequently asked questions section or a troubleshooting section. You don't remember turning it on the wall?! (Image source: aisforamy91) Contact the manufacturer if there is still no solution to the problem to contact the manufacturer, their contact details are usually in the back of the manual or currently the Internet is usually the answer to most questions. You can get more help online from forums or on the manufacturer's website. Contact the store if you think you have sold a faulty product and the item is still within the store warranty (usually 28 days) to return it to the store. The Faulty Products Sales Act (UK, 1979) states that products must be described in accordance with satisfactory quality and meet objectives. If the items do not meet the bill, you are entitled to a full refund or can request its repair or replacement. If the store refuses to do so, and the product is still under the manufacturer's warranty (for most goods it is 1 year, but it depends on the company) request for an item to be returned to the manufacturer. If you bought a baker with a second hand you might not have a guide or warranty, this is where things get complicated. As mentioned earlier, the magnificent World Wide Web is usually the best place to start; Enter the exact make and model of your machine and you will find answers to all sorts of weird and wonderful questions out there. Common problems The most common problem with bakeries is often the easiest to solve and most often the drawbacks with bread are usually related to something you do wrong rather than wine with the machine itself. 1. Collapsed bread If suddenly your bread doesn't turn out right you could use too much yeast, it's lead to a collapsed top or wet inside the bread. Change in the The temperature can also cause the yeast to raise the dough more. Try different flours or add more or less water. 2. Paddle do not knead properly if the paddle does not knead the dough properly make sure that the area around it is clean and it is free from any blockages. If it doesn't turn properly can't be 'gummed up' bits of carbonated bread at the base of the turning mechanism. 3. Heat element If you think there is a problem with the thermal element, take it and give it a good prowl. When you do it clean the bottom of the bread machine as well. If your bread machine is pre-set to start baking in the middle of the night, when both the mixture and the machine are colder and the thermal element doesn't work straight, then your bread won't turn out properly. Hopefully this will give you a bit of insight about what to do if you have any problems but, with any luck, you will have a long and prosperous life with your break maker and you will have to resort back to hand baking! comments working on

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