



File Name: breadman ultimate tr2500bc manual.pdf

Size: 3402 KB

Type: PDF, ePub, eBook

Category: Book

Uploaded: 17 May 2019, 21:28 PM

Rating: 4.6/5 from 621 votes.

Status: AVAILABLE

Last checked: 6 Minutes ago!

In order to read or download breadman ultimate tr2500bc manual ebook, you need to create a FREE account.

[**Download Now!**](#)

eBook includes PDF, ePub and Kindle version

[Register a free 1 month Trial Account.](#)

[Download as many books as you like \(Personal use\)](#)

[Cancel the membership at any time if not satisfied.](#)

[Join Over 80000 Happy Readers](#)

Book Descriptions:

We have made it easy for you to find a PDF Ebooks without any digging. And by having access to our ebooks online or by storing it on your computer, you have convenient answers with breadman ultimate tr2500bc manual . To get started finding breadman ultimate tr2500bc manual , you are right to find our website which has a comprehensive collection of manuals listed.

Our library is the biggest of these that have literally hundreds of thousands of different products represented.



Book Descriptions:

breadman ultimate tr2500bc manual

Use handles or knobs. 3. To protect against electrical shock do not immerse cord, plugs, or appliance in water or other liquid. 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. If the power comes back on within this time, the Cycle will resume where it left off. You can Delay Bake for up to 24 hours in advance. Pause The PAUSE function can be activated only after the machine has started a Cycle. WHOLE WHEAT BREAD This Cycle is used for recipes with significant amounts of whole wheat or rye flour, oats, or bran. This means you have 5 personal memories to program and save for your best, favorite recipes. PERSONAL BAKER lets you factor the brand and type of flour, quality of yeast, and even your climate, into the Cycle times. Cornmeal and Oatmeal Cornmeal and oatmeal come from coarsely ground white or yellow corn and from rolled or steelcut oats. Ensure your yeast is fresh by checking its expiration date. Once a package or jar of yeast is opened, it is important that the remaining contents be immediately resealed and refrigerated or frozen for future use. You may use the chart below to substitute any quickacting yeast quick rise, fast rise or Bread Maker yeast for the active dry yeast or vice versa. Conversion Chart for Quick Rise Yeast. It is very important to measure each liquid and dry ingredient accurately. For best results, add ingredients into the Bread Pan in the order given in each recipe. Therefore, less yeast is necessary. Add all ingredients to the Bread Pan in the order listed in the recipe. Simply refer to the KNEADING AND BAKING CYCLES charts in this Instruction Manual. You can now bake a dough which was premade or purchased at the store, or, perhaps your recipe calls for the dough to rest in the refrigerator for an extended time. This feature, in combination with the PAUSE Button, allows you to be very creative with bread machine baking. <http://conti.com.pl/userfiles/craftsman-weed-eater-manuals.xml>

- **breadman ultimate tr2500bc manual, breadman ultimate tr2500bc parts, breadman ultimate plus tr2500bc manual, breadman ultimate plus tr2500bc parts.**

You can press PAUSE at any time, during any Cycle. Carefully brush 1st layer with egg wash; sprinkle with spices. Continue layering and spicing until all dough balls are used. Tuck the ends under and place into the Bread Pan. This means you have 5 personal memories to program and save for your best, favorite recipes. Again Personal Recipe lets you be as Personal Recipes creative as you need to be with a recipe. Insert Bread Pan into Bread Maker. Keep pressing the SELECT Button until the Cycle Selection arrow on the right side of the Display Window disappears and PERSONAL RECIPE 1 appears at the bottom of the Display Window. Dip each dough ball in melted butter; layer coated balls in Bread Maker. Return Bread Pan to Bread Maker; close Lid. Press the START for final rise and bake. Press the START Button. At the end of Rise 3, press PAUSE. Carefully brush the top of the braid with egg wash 1 whole egg plus 1 TBL water, mixed, sprinkle with sesame or poppy seeds, if desired. Push down on the rim until it fits firmly into place. Close the Lid. Stir with plastic or wooden spoon until blended. Mixture will be thick; remaining lumps will dissolve during fermentation process. CORN BREAD Ingredients Eggs, large, room temperature. Stir, pour it into the Bread Pan and add the rest of the ingredients in the order given. Add enough water to juice to equal 1 cup. Mix cornstarch and sugar, add juice and margarine and heat until thick. Pour over pineapple and bread, toss lightly to mix. Push down on the rim until it fits firmly into place. Press the CRUST Button to choose Crust Color. SPICED ZUCCHINI BREAD Ingredients Eggs, large, room temperature. CARROT PECAN BREAD Ingredients Eggs, large, room temperature. For all of our lowcarb yeast bread recipes, use the Low Carb Cycle. The Bread Maker is preset to Medium Crust Color;. Push down on the rim until it fits firmly into place. Close the Lid. Push down on the rim until

it fits firmly into place. <http://irei.ru/media/craftsman-walk-behind-mower-manual.xml>

Press the CRUST Button to choose Light Crust Color. The Gluten Free Cycle allows you to take control by helping you to effortlessly bake any number of wonderful breads to serve people with special dietary needs Use the exact ingredients listed in each recipe, do not substitute. Push down on the rim until it snaps into place. Close the lid. Set aside to cool, then add to Bread Pan. Press the STOP Button and open the Lid. Remove the dough from the Bread Pan. Egg White Glaze For a shiny, chewy crust, mix 1 slightly beaten egg white with 1 TBL water. Divide into pieces and shape. 2. Divide into pieces and shape. 2. Place on a greased baking sheet. Cover and let rise in a warm place for 30 minutes or until doubled in size. Divide into pieces and shape. 2. Place on a greased baking sheet. Cover and let rise in a warm place for 30 minutes or until doubled in size. Divide into pieces and shape. 2. Divide into pieces and shape. 2. Divide dough into 3 equal sections. Roll into a large rectangle. Starting with the longest side, roll up tightly, pressing the seams to seal and tapering each end. Method 2 Place the loaf on a greased baking sheet, cover and let rise in a warm place 40 minutes or until doubled in size. Divide into thirds, making 3 10inch regular, 13inch large ropes with tapered ends. Shape into a smooth round ball and place on a greased baking sheet. Divide into 8 pieces. Roll each in a smooth ball, making a hole in the center of each with thumbs. Punch down to remove air bubbles. Divide dough into 4 parts and then divide each part into 3 pieces. Shape each piece into a smooth ball with finger, punch hole in center. Roll each piece into a 16inch rope. Cross the ends of the rope to make a loop;. Divide into 10 pieces. Shape each piece into a smooth ball. 2. Divide and press onto a 12inch pizza Pan, raising edges. 2. Push down until it fits firmly into place. Close Lid. The bread has an unusual aroma. Why The Kneading Paddle comes out with the bread.

The bread has a floured corner. Can ingredients be halved or doubled. Can fresh milk be used in place of. Be sure to read both. Refer to power outage instructions. 2 3. Open Lid, remove Bread Pan and allow to cool or warm up. Needs service. This product warranty is extended only to the original consumer purchaser of the product and is not transferable. By closing this banner, scrolling this page, clicking a link or continuing to browse otherwise, you agree to the use of cookies. Learn more about our privacy policy. Breadman Instruction Find helpful customer reviews and review ratings for Breadman Instruction Manual Bread Machine TR500 at Amazon.com. Read honest and unbiased product. You are also provided People often ask me what to do with a bread machine that doesnt have its own manual. BREAD MACHINE MANUALS IN PDF FORMAT For the following, you can download Adobe Acrobat Reader free of charge by clicking here. Find owners guides and pdf support documentation for blenders, coffee makers Breadman Breadmakers TR875 Instruction Manual WHITE SOURDOUGH STARTER, WHITE SOURDOUGH BREAD online reading and free download. Online document editor, Relationship mission statement application, Technical service bulletin malibu, Legal meaning of contract, Status report vol 44 no 3. Reload to refresh your session. Reload to refresh your session. Please try again. Please try again. In order to navigate out of this carousel please use your heading shortcut key to navigate to the next or previous heading. In order to navigate out of this carousel please use your heading shortcut key to navigate to the next or previous heading. Register a free business account Please try your search again later. The machine also contains over 300 recipes programmed into its memory for creating not only a variety of breads, but also cake batter; jam; and pizza, bagel, and pasta dough.

<https://labroclub.ru/blog/4-ton-porta-power-manual>

Other thoughtful details include a handy oven light, bakeonly with variable temperature, a 24hour delaybake timer, and 60minute powerfailure backup in case of a power outage. Wash the removable baking pan by hand only. Manufacturer Video Videos for related products 200 Click to play video Zojirushi BBPDC20BA Home Bakery Virtuoso Plus Breadmaker, 2 lb. Amazon calculates a product's star ratings based on a machine learned model instead of a raw data average. The model takes into account factors including the age of a rating, whether the ratings are from verified purchasers, and

factors that establish reviewer trustworthiness. Please try again later. Patrick Rigney 5.0 out of 5 stars We make all our own bread, except the occasional specialty bread where we haven't gotten our chops to make it right yet. We beat the thing to death, and it performs. I think its ability to last this long under our heavy use is a testament to the quality of this product. We've got another Breadman on its way today. If you read my advice on use and maintenance below, I think you'll have a good experience with your Breadman. Still five stars from me. Use the recipe at the bottom for instant sandwich bread success. Details on all of this are below. Original review I want to speak in favor of the lowly Breadman. My wife bought this machine 15 months ago. We use it several times a week; for about the last year, in pursuit of consuming fewer chemicals, I have since made almost ALL of the bread that gets consumed in our household. Our machine has stood up to a 58 batch per week pace of bread and bagels throughout, sometimes even 5 a day, although not without some challenges. But the short version of my opinion is I WOULD BUY THIS AGAIN, HAPPILY. It is the three-legged dog in our family not perfect but we love it completely. The good the machine makes excellent pizza dough; this stands out for us.

<https://istacover.com/images/92-toyota-paseo-repair-manual.pdf>

When it began showing signs of wear, we borrowed my sister's big Zojirushi to try as a possible replacement candidate, and it was completely lacking in its ability to knead dough and produce a springy result, especially pizza dough. The Breadman has put up with a LOT of use and stood up to it, and its problems have been minor more below. If you pay a little attention to what you're doing in the first ten minutes, you get consistently good results more on this below, too. The controls are simple, and it bakes evenly and consistently. It was so bad that the bottom rows of buttons didn't work at all; you couldn't push through the wrinkles to reach the start button itself. Instead of just returning it right then and there, I took a bit of a risk having some experience with electronics and plastic panels like this, I pulled out my heat gun; you could use a hair dryer, warmed up the panel to soften its adhesive, and removed it. I then reapplied it with the care the manufacturer should have given it, and it's been perfect since. We never soak our pan, we know that trashes the seal, but even just regular brief exposure to water for washing was taking its toll; they don't use stainless or rustproof materials in this very important, often wet part, apparently. The circlip at the bottom was especially rusty. We solved this and extended the pan's life by putting a few drops of food-safe mineral oil e.g. cutting board oil on the hub before storing; the oil seeps down past the seal and keeps things clean and lubed up, and the small amount doesn't affect the next batch, so no need to wash it out before using again. No rust since starting this routine. The broken piece wedged against its brother and froze the motor; we found the machine buzzing and not kneading dough, and we thought it was done at that point. Nope. pulled the broken piece out with pliers, and the machine has continued to work as well as ever since, although quite a bit noisier during kneading.

<http://impressionmexico.com/images/92-toyota-repair-manual.pdf>

Also see my modified version of this recipe below. Finally, a word about bread and bread makers. For all of these bread machines, I see a lot of complaints and low scoring in reviews, mostly with people griping about odd-shaped loaves, low rise, overrise, and dry corners. Look folks, bread is art. If, however, you put a little time into it in the first 10 minutes, you can make consistently good bread in this or any other machine. If the dough looks dry or a ball is just spinning on the kneading paddle and not hitting the sides, add some of whatever liquid water or milk for most breads, olive oil for pizza dough; just ONE tablespoon at a time until you get a soft, but not sticky, dough ball getting a nice knead in the machine. If dry corners are a problem for your machine, try slightly wetter dough; may cause top to collapse during rise or baking if you overdo it, or just pause the machine and scrape the corners with a rubber spatula and resume. If the dough is too wet and you've got glop on the paddle, add flour ONE tablespoon at a time. Any additions you make, give the machine one or two minutes to work it in. After a few batches, you'll know what it should look like at that stage and

be able to make adjustments fast if they are needed at all. Your patience and attention here for just a few minutes are all that is needed to change your world. Exception for pizza dough, the Fleischmans Pizza Crust yeast is the bomb and the packets are fine. Dry it completely and let it stand openenddown on the counter for a couple of hours. If youre completely Type A like me, put a couple of drops of mineral oil on the hub inside and let it stand to work down into the seal and bearing spinning with a finger helps. The salt content of butter can vary a lot between brands and batches, so using unsalted and controlling salt by your own measurement helps get you more consistent.

Also remember that salt attenuates yeast it slows it down, so if you oversalt, your loaf may not rise completely before baking. Less salt or more yeast will fix this. OKthe upshot on the machine It has some minor quality issues but in the big picture it works great and is an excellent value because of it. Were still using our machine despite some wearwell run it until it truly dies, and then buy another. This machine has been great to us, and continues to take a lot of punishment. The lowly, inexpensive Breadman is king in our house. At this point, slosh the mixture around gently in the pan to dissolve sugar and salt and hydrate the yeast; dont worry if stuff is sticking to the sides. Then add 3 cups bread flour not allpurpose, you need at least 12% protein, and 3 tablespoons melted UNSALTED butter note butter goes in last and separate from the yeast because hot melted butter will kill the yeast if the two are added immediately together. If you dont have unsalted butter, its not the end of the world; party onyou can always adjust salt in the next batch. As I said, about 510 minutes into kneading, open the lid and lookfor this bread, you want a wet, slightly sticky dough, so add milk in one tablespoon increments, one minute between additions, until you get soft and sticky dough working. Then, go about your business. When baking finishes, allow machine to cool 15 minutes before removing pan, then shake bread out and cool completely on a rackDO NOT cut into the bread while warm, youll let the magic out. If the paddle stuck in the loaf when you depanned it, leave the paddle in until the bread is completely cool. Once cooled, slice with a serrated bread knife. Fortunately, I have had no trouble with the machine at any of the stages. Having baked bread by hand regularly for over 40 years, I was surprised to find the Breadman texture quite acceptable. Do this as well if the electricity goes off but you are not baking, or if you unplug the machine.

www.lipfish.no/wp-content/plugins/formcraft/file-upload/server/content/files/162711692e804f--boxford-lathe-user-manual.pdf

This precautionary measure will keep you from finding yourself in an emergency cycle. Some people have trouble with the dough ball not picking up all the flour during kneading. My suggestion is that your dough ball isnt quite moist enough. I am creating my own recipes, especially since I like to make some breads with cooked cereal. The important thing if there is some question as to whether you have the right balance of wet and dry ingredients is to observe your dough ball during the 2nd kneading. If there is any flour in the corners that has not picked up after a few minutes, use your rubber spatula to scrape it toward the middle. If this doesnt work, I suggest using a spritzer on the dough ball until the flour adheres. If the dough is sticking a little to the sides of the pan as it goes around, begin lightly sprinkling flour on the ball until it stops doing this. The whole wheat bread, which I made precisely according to the recipe, turned out perfect, but, as I say, if you are experimenting, this is how you can bake any bread recipe you want to and it will turn out perfectly. Your dough ball should be spongy and only slightly sticky. I hope this is helpful information for Breadman owners. The key to all good bread is learning how to recognize the look and feel of a good lump during and after kneading. NEARLY TWO YEARS LATER It is July 15, 2008, and Im still baking away. So far Ive never had a failure with this machine. To start with, I always use King Arthur bread Flour, which a lot of WalMarts carry. That little bit of extra water helps. This is especially noticeable using whole wheat flour. If you let the bread sit in the machine for 1015 minutes after baking is complete, the steam softens the sides enough to dump the loaf out but doesnt leave the loaf soggy. Before I figured that out, I used a small rubber spatula to loosen the sides. Be sure you dont scrape

the pan with a metal utensil as it scratches easily. Well, happy baking!!

PUSHING FIVE YEARS March 2011 Well, here we are, still baking away. Hey, is this thing still on the market anyway ITS NOW JUNE OF 2013 And still kicking. We moved into a tiny log cabin with a teensy weensy stove and oven, so if I want to bake bread, my only option is the bread machine. I noticed that the temperature has dropped only slightly, so I cranked up the browning option and that fixed it. If only it would bake cakes and pies. February 2014 More good things to say about this machine. It is still cranking and I realized it is not slowing down and I can use the settings I originally used. Also, the manual that comes with the machine has an amazing amount of information and lots of different kinds of recipes. The machine itself has a multitude of settings. So many people had this machine break on them but I guess I got the good one. I started making sour dough bread today and it came out GREAT!! I added dried onion, dill weed and rosemary from the yard, my favorite herb combination. When I bake white bread I add 1 tsp mace. Warning this bread will disappear in no time. I used to regularly bake 13 loaves of sour dough at a time by hand and never had a problem with freezing bread. One was a pumpernickel and the other a cheeseonion the one with a cup of Swiss, except I used cheddar. Both breads came out great. They hold together, slice well, and work in the toaster. The key is checking to make sure the top of the batter makes a swirl or knob once it is mixed. If it is too wet, add more flour. This bread only takes an hour 20 minutes from start to finish, though there are a lot of ingredients. I make up several ziplocks of dry ingredients at a time and add the wet ingredients and yeast for each loaf. The ingredients aren't cheap but homemade is cheaper than buying glutenfree bread. Happy baking! Now the review Very good bread maker. The controls for loaf size, crust control, bread type, dough, etc are easy to operate, and control options are versatile.

The automatic fruit and nut dispenser is a great feature, found normally on only a select range of higher end and high priced bread makers. Have tried making normal white bread and some versions of sweet bread too. The results have been good so far. Remember that for all bread makers, follow the recipe book ingredients and their recommended measures exactly, else the result may not be good. Sorry, we failed to record your vote. Please try again But the manual could have been more elaborate so that it would be easier to use by first timers. Had to check on you tube to understand. Sorry, we failed to record your vote. Please try again. Please try your search again later. I use bread flour and fresh yeast. What kind of yeast are you using. Fresh cake or dry active. What kind of yeast are you using. Fresh cake or dry active. If it does not foam and double its volume, its no good. What kind of yeast are you using. If it does not foam and double its volume, its no good. Or is it roundish The bread is the best Ive ever had. Use bread flour for perfect results. If that is a deal breaker for the TR2500BC, look further but if not, this is an excellent machine. I own one and have given 2 as gifts. Good luck. Make sure your paddle is firmly fixed. If all these fail it must be faulty. Return it. Ive had it for some months and never had a problem with it. I do not like Teflon touching my food. Cant make a program that eliminates the baking. I want 2 kneads not the short dough cycle with rise afterward. I feel the bread was a bit heavy. Anyone else have this issue If you want NextDay, we can save the other items for later. Order by, and we can deliver your NextDay items by. You won't get NextDay delivery on this order because your cart contains items that aren't "NextDay eligible". In your cart, save the other items for later in order to get NextDay delivery. Oops! There was a problem with saving your items for later. You can go to cart and save for later there.

The addition of a Walmart Protection Plan adds extra protection from the date of purchase. Walmart Protection Plans cover the total cost of repair, or replacement, for products, as well as covering delivery charges for the exchange. You can view your Walmart Protection Plan after your purchase in the Walmart Protection Plan Hub. Warranty Information See Description Customer Reviews 4.2 Average Rating 4.2 out of 5 stars 344 reviews 5 stars 208 4 stars 76 3 stars 11 2 stars 12 1 star 37 See all reviews Write a review Most helpful positive review 3 customers found this helpful Average

Rating 4.0 out of 5 stars Bread man. The bread man is perfect!! Its a little tricky to understand how to program. Having no display light makes it tough to read the program. But I love making bread. Best machine for it. See more VS Most helpful negative review 2 customers found this helpful Average Rating 1.0 out of 5 stars Too much work for Gluten Free bread I purchased this to make the process of baking glutenfree bread easier. Thought I could just mix the liquid ingredients, pour in; then whisk the dry ingredients and pour in. set on Glutenfree and have great bread in a short time. That did not happen. I had to putter with the dough while it was kneading and it took 3 hours to finish. And even then it was not baked enough. I had to add another 15 minutes of just BAKE to get the internal temperature to 205 degrees. So for me it was not worth the effort or money. I can do it faster with a Kitchenaid mixer and a toaster oven. See more VS Most helpful positive review 3 customers found this helpful Average Rating 4.0 out of 5 stars Bread man. Most helpful negative review 2 customers found this helpful Average Rating 1.0 out of 5 stars Too much work for Gluten Free bread I purchased this to make the process of baking glutenfree bread easier. See more I purchased this to make the process of baking glutenfree bread easier.

See more Frequent mentions Bread 53 Usage 28 Recipes 13 Loaf 12 Price 10 Cleaning 7 Taste 5 Value 4 See more 110 of 344 reviews Most relevant Most helpful Newest to oldest Oldest to newest High to low rating Low to high rating Sort by Average Rating 5.0 out of 5 stars Love It Received it about a week and half ago. So far I have made seven loaves of bread. I started with the basic white and tried the French bread today. At the 1.5 lb setting it looked as if it was going to hit the glass. The first loaf was not stellar, but I did the standard adds of lecithin and gluten and the loaves are fluffy and chewy. Im looking forward to doing the sourdough bread I love sourdough. Being in California in the San Francisco area its a staple in many households. The paddle stuck in the bread and then I remembered to oil the paddle. That tactic works like a charm. I also read certain tactics such as dont use iodized salt, sea salt is preferable because the iodine acts as an inhibitor to the yeast. Its not noisy but it is a machine that is kneading bread so you will hear something when its slapping the dough around. It comes with a book that walks you through the steps such as how to add the ingredients, and has quite a few recipes for both regular gluten bread and gluten free recipes. I opt for the gluten in the bread lol but some day Ill try the gluten free just to see what the hype is all about. Oh also, if you add butter instead of oil to the white bread, the flavor is wonderful, also be sure to add a little more butter than oil. Cant remember the reason why but it works. Also, get butter for baking as the regular butter has a lower heating point than oil or baking butter so crust may be more brown than youd like. Here are a couple of photos. White bread, French bread rising really high, fresh baked French bread and tada the paddle didnt get stuck in the loaf. But, do beware that the paddle will be difficult to get out of the pan now because there is baked dough around it.

Let everything cool down and soak it for a few minutes in warm water, that will release it. Bottom line, this is a machine and it should be treated accordingly. All machines need to be taken care of and kept clean for optimum performance. I highly recommend it. See more Penny, April 5, 2015 Written by a customer while visiting breadman.com 30 1 Average Rating 5.0 out of 5 stars Anyone can bake tasty bread with this baby Im a 58 year old guy and tried making homemade bread a couple of weeks ago. Mixing the dough was a real chore. It turned out ok, but the amount of work wasnt worth it, so I decided to order this breadmaker. The first time I used it, it was so easy. Just add the ingredients to the pan, in the right order and closely measured, make your selections and hit the start button. A couple of hours later, its all done and you got something hot waiting for consumption. The more I use it, the easier it seems to get. Ive made White Bread, 100% Wheat Bread, Corn Bread and Fruit and Nut Bread. The Wheat Bread was a lot better tasting than any store bought I have ever tried See more Renegade1400, February 23, 2013 Verified purchaser 3 0 Average Rating 5.0 out of 5 stars Great Machine can do a lot of things. This machine can be used for many things, I mostly use it to make yeast rolls, dump the ingredients in and let it run its cycle and all you have to

do is cut them out let them rise and bake. They turn out wonderful. I will try out some of the recipes in the excellent cookbook that came with it. I am very busy and this product makes it easy to make some really good bread while you are doing something else. See more jody4998, September 12, 2014 Verified purchaser 3 0 Average Rating 5.0 out of 5 stars breadman My second breadman.I love them because they always make good bread.this machine also makes jams and a variety of other useful breads, pizza etc. I havent had it long enough to really review it but so far Im enjoying it and am happy with my purchase.

this one actually does more than my other one and cost a lot less See more savemoney123, May 4, 2014 Verified purchaser 2 0 Average Rating 5.0 out of 5 stars Great Breadman Product. I ordered this breadmaker to replace my old one and it works great. I would recommend it to anyone who likes to make their own bread. See more buzdo, December 26, 2013 Verified purchaser 7 0 Average Rating 5.0 out of 5 stars It bakes an amazing loaf of bread. Bought this about 2 weeks ago. It makes a great 1 lb loaf because there is just the 2 of us. We bake it every other day. See more Elaine, January 24, 2015 Verified purchaser Written by a customer while visiting breadman.com 3 0 Average Rating 4.0 out of 5 stars Bread man. See more Sammy, November 18, 2016 Verified purchaser 3 0 Average Rating 4.0 out of 5 stars Looks great on counter. This is my second bread machine from breadman. I purchased this identical machine almost exactly one year ago. I make bread almost everyday, sometimes twice per day, so I know that this machine does get a workout. It is a beautiful machine and it looks good in my kitchen. It is always on the counter, because I always use it. My only problem with it is that I was hoping that it would last for longer than a year. But I was familiar with it, and I had spare parts from the last one, so I did end up buying breadman again. See more The Mommy, January 23, 2015 Verified purchaser Written by a customer while visiting breadman.com 5 2 Average Rating 4.0 out of 5 stars The bread turned out great. I had set the timer, but it never started and I had to manually start the breadmachine. The biggest problem I have is the display. It is hard to read. It took quite a few tries before I could make my first loaf of bread because the back light is so dim. The machine is very lightweight compared to my last breadmaker.

<http://eco-region31.ru/4-ton-porta-power-manual>