



12-Program Bread Maker Instruction Manual

ITEM 724542



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*“Life is happening.
We’ll help you live it...one moment at a time.”*



Thank you for purchasing a Ginny’s Brand Bread Maker! You will love its versatility, not just for artisan loaves of bread, but for the cakes, jams and yogurts you can create. Simple instructions, easy methods and fool-proof results will make baking a joy for the whole family! You can even prepare gluten-free loaves that are moist and flavorful. Enjoy!

Ginny
President, Ginny’s

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IMPORTANT SAFEGUARDS

1. Read all of the instructions carefully before use.
2. Unplug the bread maker before fitting, removing, or cleaning parts.
3. Unsupervised children should not use or play with this appliance. Do not let the cord hang down where a child could grab it. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
4. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, is dropped, or has been damaged in any manner. If the supply cord or appliance is damaged, contact Ginny’s Customer Service for refund or replacement.
5. To protect against the risk of fire, electrical shock, or personal injury, do not place the cord, plug, or unit in water or other liquids.
6. Never use an unauthorized attachment.
7. Avoid contact with moving parts. Keep hands, hair, clothing, spatulas and other utensils away from the appliance during operation to reduce the risk of injury to persons and/or damage to the machine.
8. Do not use outdoors.
9. Only use the bread maker for its intended domestic use. It is not for commercial use.
10. Always make sure everything is thoroughly cleaned before each use.
11. Do not place the bread maker on hot surfaces such as stoves, hotplates or near open gas flames.
12. Before using the bread maker, make sure all parts are installed.
13. Don’t put paper or flammable material into the bread barrel.
14. To avoid scalding yourself, don’t touch the surface of the bread maker when it’s operating.
15. Do not use the TIME DELAY function when you are using any perishable ingredients, such as eggs, milk or butter.

SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY!

SAVE THESE INSTRUCTIONS

No user-serviceable parts inside. A short cord is provided to reduce the hazards resulting from entanglement or tripping over a long cord. An extension cord may be used with care; however, the marked electrical rating should be at least as great as the electrical rating of this appliance. The extension cord should not be allowed to drape over a counter or tabletop where it can be pulled on by children or tripped over.

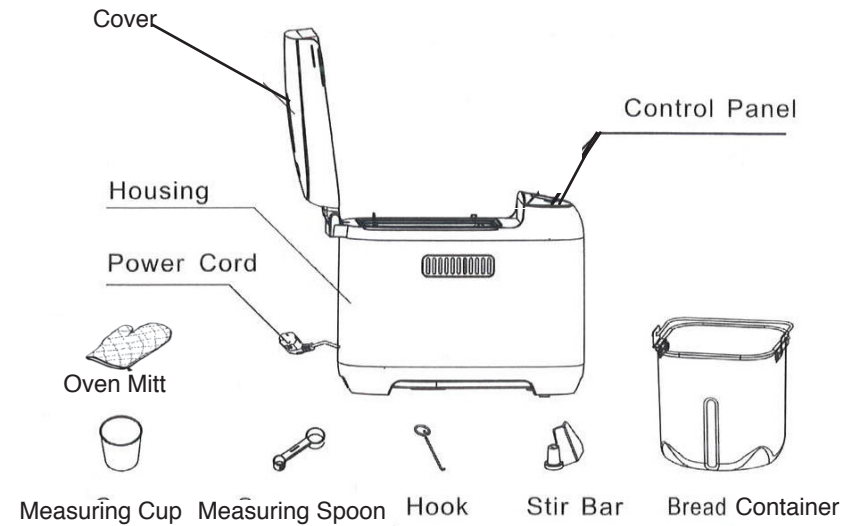
FOR HOUSEHOLD USE ONLY

To reduce the risk of electrical shock, this appliance is equipped with a polarized plug, in which one prong is wider than the other. This plug is intended to fit into a polarized outlet only in one direction. If the plug does not fit fully into 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.

SPECIFICATIONS

Appliance	Bread Maker
Model	SU-603
Voltage	120V 60Hz
Wattage	550W
Capacity	1.0 lb. & 1.5 lb.
Crust Color	Light, Medium, Dark

PART NAMES



CONTROL PANEL



HOW TO OPERATE

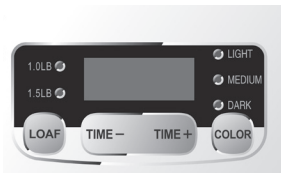
Before using:

Clean the bread container and stir bar (see page 22), and put the bread maker on a heat resistant, flat surface.



1. Install the stir bar into the bread container.
2. Put ingredients into the bread container in order (liquids first, then dry and finally yeast on top).
3. Place the bread container into the unit diagonally, and rotate 1/4 turn clockwise into locked position.

4. Plug in and you will hear a “beep” sound.



5. Close the cover, and choose the relevant function by pressing MENU button until the desired program number appears in the display panel, such as “1” for basic bread.
6. Press the Loaf button to select the loaf size (1.0 or 1.5 lb.).

7. Press Color button for crust color (light, medium or dark).
8. Press START/STOP to begin.
9. When your recipe is finished baking, the display will show “0.00” and the bread maker will beep 4 times. Press the START/STOP button and unplug the power cord.
10. When using the bread settings (menu 1-6), the bread maker will switch into “Keep Warm” mode for one hour. The display will flash during the keep warm period.

NOTE: Use the wire hook to stand the handle up on the bread container after baking. Use the oven mitt to unlock the bread container and lift it out.

HOW TO OPERATE

MENU FUNCTION:

1. If the bread machine is not in standby mode, press and hold the “START/STOP” button until the display shows “----”). Press “MENU” until the number on the display corresponds with the desired program setting (1-12).
2. After 1 second the display shows the time corresponding for the chosen menu. When the display shows the corresponding time, press “START/STOP”.

FINISHING ALERT:

1. When finishing each time, the display shows: “0 00”, and the bread maker beeps 4 times. This means the procedure is finished.
2. Bread function (Menu1-6) with Keep warm function. When “0:00” flashes on the display, it means the procedure is finished and is in Keep Warm mode. When the “0:00” light is on continuously, it means the procedure is finished, and keep warm function will turn off.

TIME DELAY FUNCTION:

Note: Not to be used with recipes requiring perishable ingredients.

1. At this point, get the materials ready, set the menu, and let the machine start to work at selected time. You can set your bread maker to Basic, Wheat or French breads to be made later. Set it to have a fresh, hot loaf in the morning or when you get home from work.
2. Longest delay time is 13 hours.
3. You can use the time+ button to increase the time and have the number of hours needed appear in the display.
4. Then close the lid and walk away!

Very Important for “Time Delay” Function:
Be sure the stir bar is in the bread container, and put the ingredients in the bread container in order (liquids first, then dry ingredients, followed by yeast) so the yeast is started at the right time.

HOW TO OPERATE

PAUSE:

1. To add more ingredients during a cycle, press “START/STOP” to pause. The display and indicating light will flash.
2. After pausing, press “START/STOP” again to resume work.
3. During a programmed cycle, the bread maker will beep, letting you know when to add additional ingredients, such as spices, nuts, fruit and herbs.

CANCEL THE PROGRAM:

Press and hold “START/STOP” for 2 seconds to cancel the program and go back to standby.

CHECK THE MENU # DURING WORKING:

Press “Menu”. The display shows menu number for 5 seconds.

TIPS ON INGREDIENTS IN RECIPES:

1. Use High gluten flour or Bread flour.
(Ordinary flour, dumpling flour, self-yeast flour cannot be used to make bread due to low gluten content).
2. Use high-active dry yeast: After opening the package it should be kept sealed, and put into refrigerator as soon as possible.
3. Use butter or vegetable oil.
4. Salt: Ordinary salt is fine.
5. Sugar: Granulated sugar or soft white sugar is fine.
6. Milk powder: Use sugar-free or less sugar milk powder. Milk powder with high sugar or with sugar will affect the color of bread.
7. Water: Ordinary drinking water is fine.
Use cool water in Summer (about 15°C)
Use warm water in Winter (about 35°C)

HOW TO OPERATE

MAKING YOUR OWN BREAD!

Nothing is more satisfying and delicious than homemade breads, whatever version you choose.

- **Basic bread**, made from primarily white flour, is a staple family bread.
- **Whole Wheat bread**, which uses at least 50% whole wheat grain flour has a more nutritious profile and “grainier” bread. It’s perfect for cold cut sandwiches and toasted panini.
Note: Whole wheat bread takes longer to make than basic bread.
- **French and Italian** breads have a softer interior and more browned and crispy outer crust for a chewy, satisfying accompaniment to hearty meals. You can make baguettes and breadsticks to enliven soups and stews.
- **Cake** breads are a step between regular yeast bread and dessert cake with (usually) lots of added fruits and flavorings.
- **Quick Cycle** this function is for rapid breadmaking, when you have less time. Use rapid rise yeast for this bread, or it will not rise properly.
- **Sweet** bread is a yeast dough that makes great dinner rolls, sticky buns and cinnamon rolls, just add your favorite sweet spices.
- **Gluten-free** breads, are much easier and safer to make their own, rather than purchasing it. You’ll also get a more flavorful and better textured bread than store-bought.
Note: Gluten-free bread takes longer to make.
- **Dough** cycle on the bread maker lets you remove the dough before baking and shape it to make rolls, braided breads, or round artisanal loaves topped with herbs and grains.
- **Blend Cycle** allows you to mix and knead dough perfectly, especially for pasta.
- **Yogurt** function allows you make fresh yogurt and add your favorite fruits and flavorings.
- **Jams and Chutney Cycle** for snacks or dinner accompaniments.
- **Bake Only** function to add extra color and crustiness to prepared loaves or store-purchased doughs.

PROGRAMS

1. BASIC BREAD

INGREDIENT AMT.	1 LB. LOAF	1.5 LB. LOAF
Water	6 oz.	9 oz.
Oil or butter	1+1/2 Tbsp.	2 Tbsp.
Salt	1/3 tsp.	1/2 tsp.
Granulated Sugar	1+1/3 Tbsp.	2 Tbsp.
Bread Flour	1+3/4 c.	2+2/3 c.
Active dry yeast	2/3 tsp.	1 tsp.

1. Add ingredients in order into the bread container.
2. Choose Menu "Basic", set crust color, 1lb. or 1½ lb. loaf and press "START/STOP".
3. Wait for the bread to be done (the buzzer will alert when finished).

Tips:

At the right time, the display will show the time: 2:20(1.0LB)/2:25(1.5LB) and the buzzer alerts to add ingredients. You can add raisins, nuts, or your choice of herbs or spices.

PROGRAMS

2. WHOLE-WHEAT BREAD:

INGREDIENT AMT.	1 LB. LOAF	1.5 LB. LOAF
Water	6 oz.	9 oz.
Oil or butter	1+1/2 Tbsp.	2 Tbsp.
Salt	1/3 tsp.	1/2 tsp.
Granulated Sugar	1+1/3 Tbsp.	2 Tbsp.
Whole Wheat Flour	1 cup	1+1/3 cup
Bread Flour	3/4 cup	1+1/3 cup
Non-fat Milk Powder	2/3 Tbsp.	1 Tbsp.
Active Dry Yeast	2/3 tsp.	1 tsp.

1. Add ingredients in order into the bread container.
2. Choose Menu "Wheat" set crust color, 1 lb. or 1½ lb. loaf, and press "START/STOP" button to start.
3. Wait for the bread to be done (the buzzer will alert after finish).

Tips:

At the right time, the display will show the time: 2:20 (1.1LB) /2:25 (1.5LB) and the buzzer alerts you to add ingredients, such as flax seed, raisins, or chopped nuts.

INGREDIENT AMT.	1 LB. LOAF	1.5 LB. LOAF
Water	6 oz.	9 oz.
Oil or butter	2/3 Tbsp.	1 Tbsp.
Salt	2/3 tsp.	1 tsp.
Granulated Sugar	2/3 Tbsp.	1 Tbsp.
Bread Flour	1+3/4 cup	2+2/3 cup
Active Dry Yeast	2/3 tsp.	1 tsp.

Method:

1. Add ingredients in order into the bread container.
2. Choose menu "French", set crust color, 1 lb. or 1½ lb.loaf, and press "START/STOP" to start.
3. Wait for the bread to be done (the buzzer will alert when finished).

PROGRAMS

4. SWEET BREAD:

INGREDIENT AMT.	1 LB. LOAF	1.5 LB. LOAF
Water	6 oz.	9 oz.
Oil or butter	1+1/2 Tbsp.	2 Tbsp.
Salt	1/3 tsp.	1/2 tsp.
Granulated Sugar	3 Tbsp.	4 Tbsp.
Bread Flour	2+3/4 cup	2+2/3 cup
Non-fat Milk Powder	2/3 Tbsp.	1 Tbsp.
Active Dry Yeast	2/3 tsp.	1 tsp.

1. Add ingredients in order into the bread container.
2. Choose Menu "Sweet", set crust color, 1 lb. or 1½ lb. loaf, and press "START/STOP" to start.
3. Wait for bread to be done (the buzzer will alert after finish).

Tip: The amount of sugar can be adjusted according to your taste and you can add fruits, nuts or spices.

5. QUICK BREAD (RAPID RISE):

INGREDIENT AMT.	1 LB. LOAF	1.5 LB. LOAF
Water	6 oz.	9 oz.
Oil or butter	1+1/2 Tbsp.	2 Tbsp.
Salt	1/3 tsp.	1/2 tsp.
Granulated Sugar	1+1/3 Tbsp.	2 Tbsp.
Bread Flour	1+3/4 cup	2+2/3 cup
Rapid Rise Yeast	1+1/3 tsp.	2 tsp.

Method:

1. Add ingredients in order into the bread container.
2. Choose Menu "Quick" and set crust color, 1 lb. or 1½ lb. loaf and press "START/STOP" to start.
3. Wait for bread to be done (the buzzer will alert after finish).

Tips: Add spices, fruits or nuts when bread maker beeps during the cycle.

PROGRAMS

6. GLUTEN-FREE BREAD:

INGREDIENT AMT.	1 LB. LOAF	1.5 LB. LOAF
Water	6 oz.	9 oz.
Oil or butter	1+1/2 Tbsp.	2 Tbsp.
Salt	1/3 tsp.	1/2 tsp.
Granulated Sugar	1+1/3 Tbsp.	2 Tbsp.
Gluten-free Flour	1+3/4 cup	2+2/3 cup
Active Dry Yeast	2/3 tsp.	1 tsp.

Method:

1. Add ingredients in order into the bread container.
2. Add special gluten-free ingredients, such as nuts, fruits, spices.
3. Choose Menu "GLUTEN FREE", and set color, 1 lb. or 1½ lb loaf and press "START/STOP" to start.
4. Wait for bread to be done (the buzzer will alert after finish).

7. BLEND: FOR PASTA

INGREDIENTS	AMT.
Water	7 oz.
Semolina Flour	2+1/4 cup
Oil or butter	1+1/2 Tbsp.

Method:

1. Add ingredients in order into the bread container.
2. Choose Menu "Blend". Press "START/STOP" to start.
3. Wait for blend to be done (the buzzer will alert after finish).

Tip: Add oil, sugar, or egg to flavor the dough as needed.

PROGRAMS

8. DOUGH: For mixing & kneading. (NOT a baking Function).

INGREDIENTS	AMT.
Water	7 oz.
Bread Flour	2+1/4 cup
Active Dry Yeast	1 tsp.

Note: This program has no heat.

1. Add ingredients in order into the bread container.
2. Choose Menu "DOUGH". Press "START/STOP" to start.
3. Wait for dough to be done (the buzzer will alert after finish).
4. You can then shape your dough into rolls, loaves, or place in a loaf pan and bake in your own oven.

9. CAKE:

Perfect for preparing and baking your favorite cake from a prepared mix, the bread machine mixes and blends the batter and then can bake it all in the one container, or you may pour it into a cake pan.

1. Add mix and other ingredients in order specified on mix box, into the bread container.
2. Choose Menu "CAKE". Press "START/STOP" to start.
3. Wait for the cake to be done (the buzzer will alert after finish).

Tips: You can make your own cake from "scratch" and place ingredients in the bread container to mix and blend. Then, either bake in the bread maker, or cook in your own oven in a cake pan.

PROGRAMS

10. JAM:

INGREDIENTS	AMT.
Chopped or sliced fruit	1 lb.
Lemon Juice	1 Tbsp.
Sugar	5 Tbsp.
Fruit Pectin	2 Tbsp.

Method:

1. Check the fruit pieces for even size and no blemishes.
2. Add the lemon juice and sugar to the fruit in a bowl.
3. Using a food processor or juicer, make fruit juice.
4. Put the juice into the bread container, then put the pectin into it.
5. Choose Menu "JAM". Press "START/STOP" to start.
6. Wait for it to be done (The buzzer will alert after finish).
7. Pour into container of your choice.

Tips:

Put the jam into the freezer to refrigerate for 1 hour: the flavor will be more mellow and the texture firmer.
Try different fruits, such as strawberries, blueberries, raspberries, peaches or apricots.

PROGRAMS

11. YOGURT:

INGREDIENTS	AMT.
Milk	4-1/2 cup
Plain Unflavored Yogurt	4 oz.
Granulated Sugar	5 Tbsp.

Method:

1. Wash the bread container and other tools with very hot water (no need to install the stir bar).
2. Add ingredients in order into the container, and using a wooden spoon or plastic spatula stir thoroughly and make sure the sugar is dissolved.
3. Choose Menu "YOGURT", and press "START/STOP" to start.
4. Wait for it to be done. (The buzzer will alert when finished).
5. Pour yogurt into container of your choice and fold fruit into it.
6. Refrigerate immediately.

Tip: Choose your favorite fruits (chopped or sliced) to fold into the yogurt for flavor.

12. BAKE ONLY FUNCTION:

1. If you wish to use pre-thawed bread dough, press the loaf size button until your desired size is in display.
2. Choose Menu "BAKE". Press "START/STOP" to start.
3. Wait for the bread to be baked. (The buzzer will alert when finished).

Tip: Watch carefully as this setting creates a darker loaf and you don't want it to burn.

GINNY'S RECIPES

"APPLE CIDER" CINNAMON RAISIN BREAD:

INGREDIENTS:

- | | |
|-------------------------------|----------------------------|
| 1/2 c. water | 1 Tbsp. cinnamon |
| 3/4 c. apple cider (or juice) | 1 Tbsp. unsalted butter |
| 1 pkg. active dry yeast | 3 1/2 c. all-purpose flour |
| 1 Tbsp. granulated sugar | 3/4 c. raisins* |
| 1 tsp. salt | |

DIRECTIONS:

1. Heat the apple cider and water.
2. Add the yeast and sugar to the bread container and allow to sit undisturbed in a draft-free, warm location while the yeast proofs.
3. When bubbles appear in the yeast mixture, add the butter, flour and cinnamon (in that order).
4. From menu select "Basic", then set color (to preferred crust color) and 1 lb. loaf and press "START/STOP".
5. At 2 hours and 20 minutes, the buzzer will sound and you can add the raisins*.
6. When the cycle is completed the appliance will sound.

Makes a 1lb. loaf.

GINNY'S RECIPES

PIZZA DOUGH:

INGREDIENTS:

1½ c. warm water
1½ Tbsp. olive oil + 1½ tsp.

1 pkg. active dry yeast
1½ tsp. granulated sugar
1¼ tsp. kosher salt
3¾ c. all-purpose flour

DIRECTIONS:

1. Place the water in the bread container and add the yeast, sugar, oil and salt.
2. Allow to sit undisturbed in a draft-free, warm location until bubbles begin to form.
3. Add the flour and from the menu select "Dough".
4. Press "START/STOP".
5. When the dough cycle is completed the appliance will sound.

HINTS:

The dough may be formed into a ball and cut in half to make two 12", thick-crust pizza bases or four thin-crust bases.
Shape into circles and stretch carefully to fit pizza tray.

Dough bases may be refrigerated and used for pizza rolls or other appetizers.

Serves 4 - 8 (depending on style).

GINNY'S RECIPES

BASIC WHITE BREAD:

INGREDIENTS:

1¼ c. warm water
1½ Tbsp. oil

1¾ tsp. salt
1 pkg. active dry yeast
1½ Tbsp. granulated sugar
1½ Tbsp. non-fat dried milk
4¼ c. bread flour

DIRECTIONS:

1. Place the water, yeast, sugar, milk and oil in the bread container.
2. Allow to rest in a warm location until bubbles begin to form.
3. Add the salt and the flour.
4. From the menu select "Basic" and set 1½ lb. loaf, color and press "START/STOP".
5. When the cycle is finished, the appliance will sound.
(Buzzer will alert to signal the end).

Makes a 1½ lb. loaf

TROUBLESHOOTING

PROBLEMS	CAUSE	SOLUTIONS
Dark smoke from machine	Ingredients too close to heating tube	Unplug machine: clean heating coil after it cools
	First time: oil on heating tube	First time: run for 10 minutes unloaded
Display: "C:HH"	Inner temp too high	Press START/STOP, cool down & reset menu
Display: "C:LL"	Inner temp too low	Press START/STOP, choose menu "Bake" warm for 1-3 minutes
Flour not blended in dough	Forgot stir bar	Install stir bar and make again
	Wrong ingredients: low water content	Replace with correct ingredients
Bread does not ferment at all	Forgot yeast	Replace with correct ingredients/yeast
	Yeast not active	Keep yeast in cool, dry sealed place

	Ingredients not in order	Add ingredients in order
	In delay: forgot yeast	Put yeast into flour
	Water temp too low	Set temp for 60°F
	Too much salt, sugar	Replace with correct amount
	Menu does not match ingredients	Choose correct ingredients
Display shows "E:01"	Temp sensor not working	Unplug: Have repair done
Display shows "E: 02"	Temp sensor not working	Unplug: have repair done

TROUBLESHOOTING

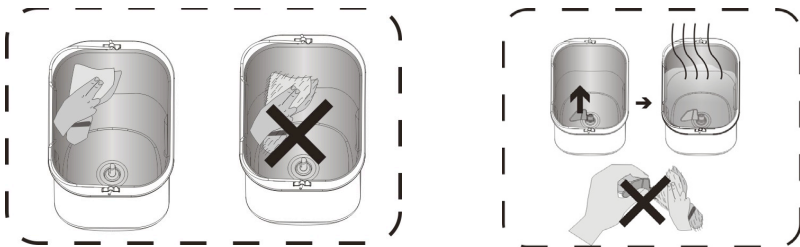
PROBLEMS	CAUSE	SOLUTIONS
Bread volume too large: bread tastes sour	Too many ingredients	Check quantity in recipes
	Room temp. too high, bread over fermented	Control water temp & reduce yeast
	Too much water	Check recipe quantity
	Too much yeast	Check recipe quantity
Bread has hard crust	Lid opened often during baking	Do not open lid
	Too much sugar or milk powder	Check quantity in recipe
Bread top is white	Too many ingredients: top not baking	Do not over-rise dough
Loaf wrinkles	Bread kept in container or bag	Take bread out to cool completely
	Bread is too soft	Reduce yeast amount
Middle of bread sinks; bottom is thick	Held in Keep Warm too long	Remove & cool
Bread is difficult to remove from container	Stir bar & shaft stuck in dough	Use wooden tool to remove: clean
Too many large holes in bread	Too much water: forgot to add salt	Reduce water: remember salt
	Water temp is too high	Check temp is 60°F
Flour sticks on loaf	Butter/sticky ingredients not melted	Put ingredients into dough during blending
	Not blending evenly: too little water	Check water amount
No power	Power/machine problem	Unplug: check circuit: have repair done if needed

CLEANING & CARE

1. Make sure the machine is unplugged, before cleaning.



2. Use a wet soft cloth to wipe the surface, then use a dry cloth to wipe dry. Do not immerse the bread maker into water to avoid danger of electrical shock or damage to the bread maker.
3. Do not puncture the machine or control panel with a sharp object.



4. Bread Container: Please use wet soft cloth to wipe. Do not use hard materials (like a friction brush) to scrub. Avoid scratching the non-stick surface, which makes the container very easy to clean.
5. Stir bar: To ease it out of container, before cleaning, pour hot water into the container and soak it. Carefully wipe to avoid scratching the non-stick lining.
7. Make sure all the parts are fully dry before storing in the bread maker.
8. **IMPORTANT:**
Hand wash only. Do not use a dishwasher to clean parts.

WARRANTY

Ginny's warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Ginny's will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase to Ginny's. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU OF ALL OTHER WARRANTIES AND CONDITIONS, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

Customer Service
1.800.544.1590

8 am to Midnight, Monday through Friday



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