

**JUDGE**

# Digital Bread Maker

Model No: JEA91



## Instruction Manual & Recipe Book

Please read this instruction manual carefully before use and save for later reference.

Unpack your Digital Bread Maker carefully and remove packing pieces, labels and stickers before use.



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## Identifying the parts of your Judge Digital Bread Maker

(with Part Numbers for customer replaceable items)



**10** Time + (Increase) Button

**11** Time - (Decrease) Button

**12** Start/Stop Button

**13** Menu Button

**14** Colour Button

**15** Loaf Size Button

**16** Selected Programme

**17** Time Remaining

**18** Selected Loaf Colour

**19** Selected Loaf Weight



## Functions

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The functions provided by Bread Maker are as follows.  
Please familiarise yourself with these before operating.

### **At Power-On**

When the Bread Maker is plugged in and switched on at the mains, a single long “beep” will sound, the Selected Programme **16** will be displayed as ‘1’ and the Time Remaining **17** will be displayed as 3:00, in the format h:mm, with the colon “:” displayed steadily. The Selected Loaf Colour **18** and Weight **19** are each indicated by a small triangle and are initially displayed as Medium and 800g, respectively.

### **Programme Select**

There are 12 different numbered programmes available, listed either side of the LCD display; these are described in more detail under “Programmes” (opposite). The selected programme number (1 to 12) is shown in the digital display **16**.

Pressing the Menu Button **13** increases the programme number with each press, until Programme 12 is reached, after which it will cycle to Programme 1.

### **Loaf Colour**

Baking programmes allow three alternative loaf colours to be selected, Light, Medium or Dark, defaulting to Medium. The Selected Loaf Colour **18** is indicated by a small triangle and selected using the Loaf Colour Button **14**, which cycles through the three options.

### **Loaf Size/Weight**

Baking programmes allow two alternative loaf sizes to be selected, 800g or 650g (approximately 1.75kg or 1.4kg), defaulting to 800g. The Selected Loaf Weight **19** is indicated by a small triangle and selected using the Loaf Size Button **15**, which alternates between 800g and 650g.

### **Starting and Stopping the Programme**

When the required programme (with any time adjustment - see Programme Time) has been selected, pressing the Start/Stop Button **12** will start the programme. The Time Remaining **17** display will count down, with the colon “:” flashing. All buttons except Start/Stop are disabled during this period.

The programme can be paused at any time by pressing the Start/Stop Button **12**. If held for 3 seconds the Bread Maker will reset. A single long “beep” will sound and the display will return to its Power-on status (see “At Power-on”).

### **Programme Time Delay**

It is possible to delay the start of many of the programmes\*, for example if you want a loaf to be freshly baked for the following morning. Pressing the Time+ Button **10** repeatedly will increase the overall time by delaying the start in increments of 10 minutes; pressing the Time- Button **11** reduces this delay. Holding down either button causes the time to adjust rapidly in increments of 10 minutes. The total Time Remaining **17** (delay + baking time) is displayed; the maximum extended programme time is 13 hours.

For example, if you wish for your bread to be ready for 07:00 am the following day and it is now 08:30 pm (20:30) today, you need your bread to finish baking in 10 hours and 30 minutes. After adding your ingredients, you can select your required programme and the total programme time will be displayed as Time Remaining **17**, for example 3:00 for Programme 1 (the default setting). Use the Time+ **10** and Time- **11** Buttons to adjust the displayed Time Remaining **17** to 10:30. Once the Start/Stop Button **12** is pressed, the Time Remaining **17** will count down until it reaches 3:00, then the baking programme will begin and run for 3 hours.

*\* Programme Time Delay cannot be used with the Ultra fast, Jam and Bake Programmes.*

**DO NOT USE THE PROGRAMME TIME DELAY WITH EASILY PERISHABLE INGREDIENTS, SUCH AS EGGS, FRESH MILK, FRUIT OR ONIONS.**

## Functions (cont.)

### Keep Warm

After baking bread, but not other programmes, the Bread Maker will automatically keep the bread warm for up to 60 minutes, or until the Start/Stop Button **12** is pressed.

### Power Interruptions

The Bread Maker has a memory feature, to allow it to continue after an interruption to the mains power during a programme. If the power is restored within 10 minutes, the Bread Maker will resume the programme automatically. Otherwise, the programme will have to be reselected and restarted with fresh ingredients, unless the interrupted programme is still in the kneading phase.

## Programmes

The following programmes are available. Some buttons have no effect, or have a different function in certain programmes, as shown in the table.

Programme	Description	Time±	Loaf Size	Colour
<b>1</b> Basic	Knead, rise and bake normal bread. You may also add ingredients for flavouring	✓	800g/650g	L/M/D
<b>2</b> French	Knead, rise and bake with a longer rise time, for crisper crust and lighter texture	✓	800g/650g	L/M/D
<b>3</b> Whole Wheat	Knead, rise and bake with a longer preheat time to allow the grain to soak up water and expand	N/R	800g/650g	L/M/D
<b>4</b> Quick	Knead, rise and bake in just over 2 hours	✓	800g	L/M/D
<b>5</b> Sweet	Knead, rise and bake sweet bread	✓	800g/650g	L/M/D
<b>6</b> Gluten Free	Knead, rise and bake using gluten-free ingredients	✓	800g/650g	L/M/D
<b>7</b> Ultra Fast	Knead, rise and bake in 1 hour 38 mins. Usually loaf is smaller and rougher than using Quick	✗	800g/650g	L/M/D
<b>8</b> Dough	Knead and rise but no bake, to allow the dough to be removed and shaped, e.g. for rolls, pizza, steamed bread	✓	✗	✗
<b>9</b> Jam	For boiling jams and marmalades	✗	✗	✗
<b>10</b> Cake	Knead, rise and bake cake mixture with baking soda or baking powder	✓	✗	L/M/D
<b>11</b> Sandwich	Knead, rise and bake light texture bread with a thinner crust	✓	800g/650g	L/M/D
<b>12</b> Bake	Bake, no knead or rise. Can be used to extend baking time of other programmes. Set time using Time+ <b>10</b> and Time- <b>11</b> Buttons	✓	✗	L/M/D

✓ Function available      ✗ Function unavailable

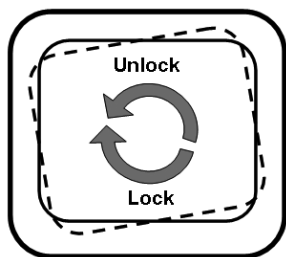
N/R Function available but not recommended      L/M/D Light/Medium/Dark

## Before First Use

Remove any labels and/or swing tickets.

In order to remove any residue from the manufacturing process before use, proceed as follows:

1. Follow the “Cleaning” instructions (see right). Ensure the parts are completely dry.
2. Place the Bread Pan ③ in the Bread Maker Body ① at an angle (see diagram below) and adjust until it drops home.



Rotate the Bread Pan ③ clockwise to lock into place.

3. Locate the Kneading Blade ④ on the spindle in the centre of the Bread Pan ③ and push down until it is seated.
4. Select the Programme 12 (Bake) using the Menu Button ⑬. Start the programme using the Start/Stop Button ⑫.
- It is normal for small amount of smoke and a hot smell to be emitted during this process; manufacturing residues are being removed.
5. After 10 minutes, stop the programme using the Start/Stop Button ⑫. Allow the machine to cool for 20 minutes.
6. Repeat steps 1 to 3 above to clean and re-assemble the Bread Maker.

## Cleaning

Disconnect the Bread Maker from the power and allow to cool before cleaning.

1. Rotate the Bread Pan ③ counterclockwise to unlock (see diagram). Lift out of the Bread Maker Body ①.
2. Hold the Kneading Blade ④ firmly and pull upwards to remove it from the spindle in the centre of the Bread Pan ③.
  - If the Kneading Blade ④ is difficult to remove, fill the Bread Pan ③ with hot water and allow to soak for 30 minutes.
3. Wash the Bread Pan ③ and Kneading Blade ④ in warm water and detergent or washing-up liquid. Do not use any harsh or abrasive cleaning materials. Both these items are dishwasher safe.
4. Wash the Cup ⑤, Spoon ⑥ and Hook ⑦ in warm water and detergent or washing-up liquid. Do not use any harsh or abrasive cleaning materials.
5. Wipe the Bread Maker Body ① and Lid ② with a cloth, slightly dampened with warm water and detergent. Do not use any abrasive cleaning materials.
  - DO NOT IMMERSE ANY PART OF THE BREAD MAKER BODY ① IN WATER
6. Dry all parts thoroughly before storing, when the Lid ② should be left closed.

## Operating Instructions

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1. Place the Bread Pan ③ in the Bread Maker Body ① at an angle (see diagram) and adjust until it drops home. Rotate the Bread Pan ③ clockwise to lock into place.
2. Locate the Kneading Blade ④ on the spindle in the centre of the Bread Pan ③ and push down until it is seated.
3. Measure and add the ingredients to the Bread Pan ③ in accordance with this guide, your recipe book or the instructions on a ready bread mix, but subject to the guidance and limits given under “Ingredients”. Close the Lid ② gently.
4. Insert the Plug ⑧ into a mains socket.
5. Select the desired programme using the Menu Button ⑬.
6. Select the required crust colour, using the Colour Button ⑭ (not available in all programmes).
7. Select the appropriate loaf size, using the Loaf Size Button ⑮ (not available in all programmes).
8. If required, set the start delay, using the Time+ ⑩ and Time- ⑪ Buttons (not available in all programmes).
9. Start the programme, using the Start/Stop Button ⑫.
10. During the programme, if the Bread Maker pauses and sounds 10 short “beeps”, you may add additional ingredients, such as fruit.
11. When the programme is completed, the Bread Maker will pause and sound 10 short “beeps”, followed by one long “beep”. It will keep the bread warm for a further 60 minutes if left.
  - To halt the Keep Warm function, or stop the programme before completion, press and hold the Start/Stop Button ⑫ for about 3 seconds until a long “beep” sounds.
  - THE BREAD PAN AND BREAD WILL BE VERY HOT. ALWAYS HANDLE WITH CARE AND USE OVEN MITTS OR GLOVES.
12. Rotate the Bread Pan ③ counterclockwise to unlock (see diagram). Lift out of the Bread Maker Body ①.
13. Use a non-metallic spatula to gently loosen the bread from the sides of the Bread Pan ③.
14. Turn the Bread Pan ③ upside down onto a rack or clean cooking surface and gently shake until the bread falls out. Allow to cool for 20 minutes before slicing.
15. If the Kneading Blade ④ is stuck in the bread, use the Hook ⑦ to remove it.
16. Disconnect the Bread Maker from the mains power.

## Baking Tips

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### Measuring Ingredients

The quantity of ingredients you use is very important to achieving good results. To assist in this, we include both a Measuring Cup ⑤, which is graduated in liquid ounces, millilitres and fractions of a cup, and a Measuring Spoon ⑥, which has a teaspoon and tablespoon measure.

Water, and other liquids over 15ml should be measured using the Measuring Cup ⑤; ensure you are viewing the cup horizontally. Wash the cup thoroughly between ingredients other than water.

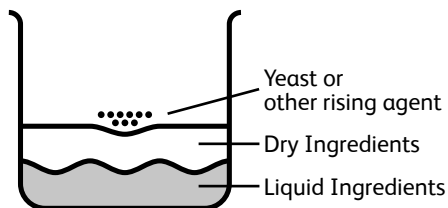
The cup can also be used as an alternative to a kitchen scale to measure larger quantities of dry ingredients such as flour. Ensure that full cup measurements are level with the rim of the cup, for example with a knife blade.

Smaller quantities should be measured using the Measuring Spoon ⑥. Ensure that measured dry powder ingredients are level with the rim of the spoon, for example with a knife blade. Store such ingredients in cool and dry conditions, loosely packed.

NOTE: The maximum quantity of flour is 490g. The maximum quantity of yeast separately is 7g.

### Adding Ingredients

It is important to add ingredients in the correct sequence, as applicable:



Usually, water or other liquid should be added first, then eggs, followed by sugar, salt and flour, then yeast or baking powder as the last ingredient. An exception to this is heavy dough with high rye or wholemeal content, in which case it is advisable to add yeast, then other dry ingredients first, then liquid ingredients. This will give better results from kneading.

Do not allow yeast to come into contact with liquid or salt whilst adding ingredients. This requires that some flour is kept dry to allow yeast to be added. To add yeast, first make a small indentation in a dry area of flour, then add the yeast to the indentation.

Additional fruit ingredients, such as raisins, should not be included with the original ingredients, as they can lose flavour during mixing. During the following programmes, a series of 10 short “beeps” will sound to indicate that additional ingredients can be added:

- Basic
- French
- Whole Wheat
- Sweet
- Sandwich.

### **Flour**

Flour is the most important ingredient in bread making.

Bread flour (also called “strong flour”) has a high protein content which results in a high gluten production during kneading. It has good elasticity, should rise well and maintain the bread size after rising, to give a larger loaf with good texture.

Wholemeal flour (also called “whole wheat flour”) is made by grinding the entire wheat kernel, so is heavier and contains more nutrients. Bread made from wholemeal flour will tend to be smaller and heavier in texture, so some recipes call for a proportion of bread flour as well.

Plain flour should not normally be used for making bread for cakes, mixed with baking soda or baking powder.

Flour made from other grains, such as corn or oatmeal does not produce gluten but can be added to enhance the flavour and produce a rougher texture.

### **Cake Powder**

Cake powder is made by grinding soft wheat or low protein wheat and is specifically intended for making cakes.

### **Sugar**

Sugar provides food for the yeast, as well as adding sweetness to the taste, creating a finer and softer texture and giving colour to the crust. Certain recipes may call for sugars other than white granulated or caster, such as brown sugar.

### **Yeast**

Yeast is a living organism which is nourished by the sugars in the mixture, causing it to ferment and create carbon dioxide gas, which makes the bread rise and gives it its open texture. You can use active dry yeast or instant yeast, with 1½ teaspoons of active dry yeast equivalent to 1 teaspoon of instant yeast. Observe the storage instructions on the packet.

If the yeast is inactive or dead, the bread will not rise properly. You can test if the yeast is living as follows:

1. Half fill a cup with warm water (45° to 50°)
2. Dissolve 1 teaspoon of white sugar in the water, then sprinkle 2 teaspoons of yeast over the water; do not stir.
3. Place the cup in a warm place for about 10 minutes.
4. The yeast should produce froth, up to the top of the cup. If it does not, this indicates that it is dead and should not be used.

### **Salt**

Salt can be used to enhance the flavour of the bread. It also strengthens the structure of the gluten and makes it more stretchable. However, it also inhibits the action of the yeast and therefore rising, so it is important not to use too much.

### **Eggs**

Adding lightly beaten eggs can improve bread texture, add nourishment and make the loaf larger. This can also help increase the storage life of the bread.

### **Fats**

Fats (such as butter, margarine or oils) can be added to make bread softer, add flavour and help increase the storage life of the bread.

### ***Baking Powder and Soda***

Baking powder or soda can be used as alternative rising agent for some types of bread, as well as for cakes. When combined with liquid and heated, it produces gas from a chemical reaction, to make the mixture rise.

### ***Bread Mix***

A wide variety of ready mixed Bread Mixes are available with all the necessary ingredients and requiring only the addition of water. Follow the instructions on the packet.

### ***Water and Other Liquids***

Water is an essential ingredient in making bread. For most types of bread, the initial water temperature should be between 20° and 25°; however, for the Fast and Ultra Fast programmes, the initial water temperature should be between 48° and 50°, as measured by a cooking thermometer. Water may be replaced by fresh milk, or water mixed with 2 % milk powder, which may enhance the bread flavour and improve crust colour. Some recipes may call for juice (e.g. apple, orange or lemon) to enhance the flavour.

### ***General tips***

- Always make sure that the Bread Pan is clean before beginning a new recipe.
- Measure ingredients as accurately as possible. A measuring cup and spoon are included with your Bread Maker.
- Ensure the ingredients are at room temperature unless otherwise stated.
- Make sure the any yeast you use is fresh – check the use by date.



# Digital Bread Maker



## Recipe Book

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## PROGRAMME 1: BASIC

# *Crusty white farmhouse loaf*

**650g Loaf** 🕒 2:53 HOURS

280ml Warm Water (20-25°C)

2 tbsp Olive Oil

1 tsp / 7g Salt

2 tbsp / 24g Caster Sugar

3 Cups / 420g Strong White Flour

1 x 7g Sachet Fast Action Dried Yeast

**800g Loaf** 🕒 3:00 HOURS

340ml Warm Water (20-25°C)

3 tbsp Olive Oil

1½ tsp / 10g Salt

3 tbsp / 36g Caster Sugar

3½ Cups / 490g Strong White Flour

1 x 7g Sachet Fast Action Dried Yeast

**Before you start...** Make sure that the Bread Pan is clean and the Dough Paddle is in place at the base of the Bread Pan. Ingredients should be at room temperature.

- Pour the water into the Bread Pan, followed by the olive oil, salt and sugar. Gently and evenly add the flour over the top of the liquid. Make a little well in the flour and pour in the dried yeast, taking care that it is kept separate from the wet ingredients and salt. Close the Lid.
- Press the Menu Button **1** to select Programme 1 (Basic). Press the Loaf Size Button **2** to select either 650g (Medium) or 800g (Large). Press the Colour Button **3** to choose either light, medium or dark crust. Press the Start Button **4** and the programme will begin.

**When the Programme ends...** The Bread Maker will signal it has finished.

Open the Lid and using oven mitts, carefully remove the Bread Pan by twisting slightly anticlockwise and lifting clear.

Release the bread by turning the Bread Pan upside down and lightly tapping the contents onto a board. Transfer to a wire rack to cool.

Remember to remove paddle from base of loaf using the supplied Paddle Hook.

## PROGRAMME 2: FRENCH

### French loaf

**650g Loaf** ⌚ 3:40 HOURS

280ml Warm Water (20-25°C)

2 tbsp Olive Oil

1½ tsp / 10g Salt

1½ tbsp / 18g Caster Sugar

3 Cups / 420g Strong White Flour

1 x 7g Sachet Fast Action Dried Yeast

**800g Loaf** ⌚ 3:50 HOURS

340ml Warm Water (20-25°C)

3 tbsp Olive Oil

2 tsp / 14g Salt

2 tbsp / 24g Caster Sugar

3½ Cups / 490g Strong White Flour

1 x 7g Sachet Fast Action Dried Yeast

**Before you start...** Make sure that the Bread Pan is clean and the Dough Paddle is in place at the base of the Bread Pan. Ingredients should be at room temperature.

- Pour the water into the Bread Pan, followed by the olive oil, salt and sugar. Gently and evenly add the flour over the top of the liquid. Make a little well in the flour and pour in the dried yeast, taking care that it is kept separate from the wet ingredients and salt. Close the Lid.
- Press the Menu Button **1** to select Programme 2 (French). Press the Loaf Size Button **2** to select either 650g (Medium) or 800g (Large). Press the Colour Button **3** to choose either light, medium or dark crust. Press the Start Button **4** and the programme will begin.

**Tip:** If you want to make a traditional long French baguette or stick, make the dough using Programme 8 (Dough). When the programme is complete the dough can then be removed and shaped for baking in a normal oven.

**When the Programme ends...** The Bread Maker will signal it has finished.

Open the Lid and using oven mitts, carefully remove the Bread Pan by twisting slightly anticlockwise and lifting clear.

Release the bread by turning the Bread Pan upside down and lightly tapping the contents onto a board. Transfer to a wire rack to cool.

Remember to remove paddle from base of loaf using the supplied Paddle Hook.

### PROGRAMME 3: WHOLE WHEAT

## Granary loaf

**650g Loaf** ⌚ 3:32 HOURS

260ml Warm Water (20-25°C)

2 tbsp Olive Oil

1 tsp / 7g Salt

1½ tbsp / 18g Caster Sugar

3 Cups / 420g Granary Bread Flour

1 x 7g Sachet Fast Action Dried Yeast

**800g Loaf** ⌚ 3:40 HOURS

340ml Warm Water (20-25°C)

3 tbsp Olive Oil

2 tsp / 14g Salt

2 tbsp / 24g Caster Sugar

3½ Cups / 490g Granary Bread Flour

1 x 7g Sachet Fast Action Dried Yeast

**Before you start...** Make sure that the Bread Pan is clean and the Dough Paddle is in place at the base of the Bread Pan. Ingredients should be at room temperature.

- Pour the water into the Bread Pan, followed by the olive oil, salt and sugar. Gently and evenly add the flour over the top of the liquid. Make a little well in the flour and pour in the dried yeast, taking care that it is kept separate from the wet ingredients and salt. Close the Lid.
- Press the Menu Button **1** to select Programme 3 (Whole Wheat). Press the Loaf Size Button **2** to select either 650g (Medium) or 800g (Large). Press the Colour Button **3** to choose either light, medium or dark crust. Press the Start Button **4** and the programme will begin.

**When the Programme ends...** The Bread Maker will signal it has finished.

Open the Lid and using oven mitts, carefully remove the Bread Pan by twisting slightly anticlockwise and lifting clear.

Release the bread by turning the Bread Pan upside down and lightly tapping the contents onto a board. Transfer to a wire rack to cool.

Remember to remove paddle from base of loaf using the supplied Paddle Hook.

#### PROGRAMME 4: QUICK

### Quick white loaf

800g Loaf 🕒 2:10 HOURS

320ml Warm Water (40-50°C)

2 tbsp Olive Oil

1½ tsp / 10g Salt

2 tbsp / 24g Caster Sugar

3½ Cups / 490g Strong White Flour

1 x 7g Sachet Fast Action Dried Yeast

**Before you start...** Make sure that the Bread Pan is clean and the Dough Paddle is in place at the base of the Bread Pan. Ingredients should be at room temperature.

- Pour the water into the Bread Pan, followed by the olive oil, salt and sugar. Gently and evenly add the flour over the top of the liquid. Make a little well in the flour and pour in the dried yeast, taking care that it is kept separate from the wet ingredients and salt. Close the Lid.
- Press the Menu Button **1** to select Programme 4 (Quick). Press the Colour Button **3** to choose either light, medium or dark crust. Press the Start Button **4** and the programme will begin.

### Quick banana and walnut cake loaf

800g Loaf 🕒 2:10 HOURS

175g (1-2) Bananas, mashed

50g Sultanas

30g Butter, melted

1 tbsp Milk

Zest of 1 Lime

125g Chopped Walnuts

215g Plain Flour

½ tsp Bicarbonate of Soda

½ tsp Baking Powder

115g Caster Sugar

½ Tsp Salt

- In a large bowl, place the bananas, sultanas, butter, milk, zest of lime and chopped walnuts and beat until well blended.
- In a second bowl, sift in the plain flour, bicarbonate of soda and baking powder, then add in the sugar and salt and blend together. Tip the contents of both bowls into the Bread Pan. Close the Lid.
- Press the Menu Button **1** to select Programme 4 (Quick). Press the Colour Button **3** to choose either light, medium or dark crust. Press the Start Button **4** and the programme will begin.

**When the Programme ends...** The Bread Maker will signal it has finished.

Open the Lid and using oven mitts, carefully remove the Bread Pan by twisting slightly anticlockwise and lifting clear.

Release the bread by turning the Bread Pan upside down and lightly tapping the contents onto a board. Transfer to a wire rack to cool.

Remember to remove paddle from base of loaf using the supplied Paddle Hook.

## PROGRAMME 5: SWEET

### Fruit loaf

**650g Loaf** 🕒 2:50 HOURS

280ml Warm Water (20-25°C)

2 tbsp Olive Oil

1½ tsp / 10g Salt

3 tbsp / 36g Caster Sugar

3 Cups / 420g Strong White Flour

2 tbsp / 14g Milk Powder

1 tsp Ground Cinnamon

1 x 7g Sachet Fast Action Dried Yeast

80g Mixed Fruit such as Cranberries,  
Glacé Cherries, Sultanas and Raisins

**800g Loaf** 🕒 2:55 HOURS

340ml Warm Water (20-25°C)

3 tbsp Olive Oil

2 tsp / 14g Salt

4 tbsp / 48g Caster Sugar

3½ Cups / 490g Strong White Flour

2 tbsp / 14g Milk Powder

1½ tsp Ground Cinnamon

1 x 7g Sachet Fast Action Dried Yeast

100g Mixed Fruit such as Cranberries,  
Glacé Cherries, Sultanas and Raisins

**Before you start...** Make sure that the Bread Pan is clean and the Dough Paddle is in place at the base of the Bread Pan. Ingredients should be at room temperature.

- Pour the water into the Bread Pan, followed by the vegetable oil, salt, sugar, milk powder and ground cinnamon. Gently and evenly add the flour over the top of the liquid. Make a little well in the flour and pour in the dried yeast, taking care that it is kept separate from the wet ingredients and salt. Close the Lid.
- Press the Menu Button ❶ to select Programme 5 (Sweet). Press the Loaf Size Button ❷ to select either 650g (Medium) or 800g (Large). Press the Colour Button ❸ to choose either light, medium or dark crust. Press the Start Button ❹ and the programme will begin.
- After approximately 25 minutes the Bread Maker will signal to add the extra ingredients, simply open the Lid and pour the mixed fruit in.

**When the Programme ends...** The Bread Maker will signal it has finished.

Open the Lid and using oven mitts, carefully remove the Bread Pan by twisting slightly anticlockwise and lifting clear.

Release the bread by turning the Bread Pan upside down and lightly tapping the contents onto a board. Transfer to a wire rack to cool.

Remember to remove paddle from base of loaf using the supplied Paddle Hook.

## PROGRAMME 6: GLUTEN FREE

# Gluten Free loaf

**650g Loaf** ⌚ 2:50 HOURS

280ml Warm Water (20-25°C)

2 tbsp Olive Oil

1 tsp / 7g Salt

2 tbsp / 24g Caster Sugar

3 Cups / 420g Gluten Free Bread Flour

1 x 7g Sachet Fast Action Dried Yeast

**800g Loaf** ⌚ 2:55 HOURS

340ml Warm Water (20-25°C)

3 tbsp Olive Oil

1½ tsp / 10g Salt

3 tbsp / 36g Caster Sugar

4 Cups / 560g Gluten Free Bread Flour

1 x 7g Sachet Fast Action Dried Yeast

**Before you start...** Make sure that the Bread Pan is clean and the Dough Paddle is in place at the base of the Bread Pan. Ingredients should be at room temperature.

- Pour the water into the Bread Pan, followed by the olive oil, salt and sugar. Gently and evenly add the flour over the top of the liquid. Make a little well in the flour and pour in the dried yeast, taking care that it is kept separate from the wet ingredients and salt. Close the Lid.
- Press the Menu Button **1** to select Programme 6 (Gluten Free). Press the Loaf Size Button **2** to select either 650g (Medium) or 800g (Large). Press the Colour Button **3** to choose either light, medium or dark crust. Press the Start Button **4** and the programme will begin.

**When the Programme ends...** The Bread Maker will signal it has finished.

Open the Lid and using oven mitts, carefully remove the Bread Pan by twisting slightly anticlockwise and lifting clear.

Release the bread by turning the Bread Pan upside down and lightly tapping the contents onto a board. Transfer to a wire rack to cool.

Remember to remove paddle from base of loaf using the supplied Paddle Hook.

## PROGRAMME 7: ULTRA FAST

### *Ultra fast white loaf*

**650g Loaf** 🕒 1:28 HOURS

280ml Warm Water (40-50°C)

2 tbsp Olive Oil

1 tsp / 7g Salt

3 tbsp / 36g Caster Sugar

3 Cups / 420g Strong White Flour

1 x 7g Sachet Fast Action Dried Yeast

**800g Loaf** 🕒 1:38 HOURS

340ml Warm Water (40-50°C)

3 tbsp Olive Oil

1½ tsp / 10g Salt

3½ tbsp / 42g Caster Sugar

3½ Cups / 490g Strong White Flour

1 x 7g Sachet Fast Action Dried Yeast

**Before you start...** Make sure that the Bread Pan is clean and the Dough Paddle is in place at the base of the Bread Pan. Ingredients should be at room temperature.

- Pour the water into the Bread Pan, followed by the olive oil, salt and sugar. Gently and evenly add the flour over the top of the liquid. Make a little well in the flour and pour in the dried yeast, taking care that it is kept separate from the wet ingredients and salt. Close the Lid.
- Press the Menu Button **1** to select Programme 7 (Ultra Fast). Press the Loaf Size Button **2** to select either 650g (Medium) or 800g (Large). Press the Colour Button **3** to choose either light, medium or dark crust. Press the Start Button **4** and the programme will begin.

**When the Programme ends...** The Bread Maker will signal it has finished.

Open the Lid and using oven mitts, carefully remove the Bread Pan by twisting slightly anticlockwise and lifting clear.

Release the bread by turning the Bread Pan upside down and lightly tapping the contents onto a board. Transfer to a wire rack to cool.

Remember to remove paddle from base of loaf using the supplied Paddle Hook.

## PROGRAMME 8: DOUGH

### Granary bread rolls

 1:30 HOURS + COOKING

325ml Warm Water (20-25°C)

25g Unsalted Butter, melted

1½ tsp Salt

1½ tsp Caster Sugar

500g Strong Wholemeal Flour

115g Poppy, Sunflower and Pumpkin  
Seeds, zapped in a food processor

1 x 7g Sachet Fast Action Dried Yeast

**Before you start...** Make sure that the Bread Pan is clean and the Dough Paddle is in place at the base of the Bread Pan. Ingredients should be at room temperature.

- Pour the water into the Bread Pan, followed by the melted butter, salt, sugar, half the flour and half the zapped seeds. Gently and evenly add the remainder of the flour over the top. Make a little well in the flour and pour in the dried yeast, taking care that it is kept separate from the wet ingredients and salt. Close the Lid.
- Press the Menu Button **1** to select Programme 8 (Dough). Press the Start Button **4** and the programme will begin.
- Prepare a large baking tray by brushing with a little oil.
- The machine will beep after the allotted time to tell you that the dough is made and risen. Remove onto a floured surface, knead lightly with floured hands and cut into 8 equal sized pieces.
- Form into balls and place onto the prepared baking tray and then using the flat of your hand, press down to flatten slightly. Sprinkle with the remaining seeds. Cover with clingfilm and allow to rest for 30 minutes to rise/prove again. Meanwhile preheat your oven to 225°C.
- Remove the clingfilm and place into the oven and bake for 15 minutes until golden brown, tapping the bottom to ensure that they sound hollow, indicating they are cooked through.
- Transfer to a wire rack to cool.

# Chorizo, mushroom and pesto pizza

 **1:30 HOUR**  
+COOKING

## For the pizza dough

300ml Warm Water (20-25°C)

25ml Olive Oil

1 tsp Salt

1 tsp Caster Sugar

475g Italian 00 flour

1½ x 7g Sachet Fast Action Dried Yeast

2 tbsp Semolina Flour  
(for dusting)

## For the pizza sauce

15ml Olive Oil

2 Small Onions, thinly chopped

2 cloves Garlic, crushed

1 Green Pepper, deseeded and finely chopped

1 tsp Dried Oregano

500g Passata

1 tbsp Jalapeño Paste

Ground Black Pepper

Sea Salt

## For the toppings

6 chestnut mushrooms, thinly sliced

12 slices Chorizo

4 tsp Pesto

75g Mozzarella Cheese, grated

50g Cheddar Cheese

Olive Oil for drizzling

Fresh Basil Leaves, torn

## To make the pizza dough:

- Pour the water into the Bread Pan, followed by the olive oil, salt and sugar. Gently and evenly add the flour over the top of the liquid. Make a little well in the flour and pour in the dried yeast, taking care that it is kept separate from the wet ingredients and salt. Close the Lid.
- Press the Menu Button **1** to select Programme 8 (Dough). Press the Start Button **4** and the programme will begin.
- When the Programme has finished, the dough should have doubled in size.

## Whilst the dough is being made:


- Preheat your oven to 250°C
- In a large saucepan, heat up the olive oil until hot then add the onions, garlic and green pepper and cook, stirring occasionally until the onion has softened.
- Add the oregano, passata, jalapeño paste, salt and pepper and cook on a low to medium heat for 15 minutes or until the sauce has reduced to a paste.

## When the dough is ready:

- Remove from the breadmaker and place the dough onto a lightly floured surface and knead gently for a few minutes shaping into a large ball.
- Using a palette knife, split the dough in half.
- Now sprinkle semolina flour over the surface and with a floured rolling pin, roll each of the dough balls into 2 rectangular pizzas measuring 12" x 6" each.
- Lightly oil 2 (12"x5") lipped rectangular baking pans and gently place the dough into each one.
- Spread the sauce evenly over the base of the dough up to the edges, then add the toppings, finishing with the cheese and bake in the oven for 12-15 minutes or until golden brown.
- To give the bases a lovely crispy bottom, carefully remove each one from their tray and place directly onto the oven racks and bake for a further 5 minutes or until golden brown.
- Cut each pizza into slices, drizzle with a little olive oil and sprinkle over some fresh basil leaves to serve.

## PROGRAMME 9: JAM

# Marmalade

 1:20 HOURS

*Zest and juice from 3 Seville Oranges*

*225g Jam Sugar*


*1 tbsp Water*

***Before you start...*** Make sure that the Bread Pan is clean and the Dough Paddle is in place at the base of the Bread Pan. Ingredients should be at room temperature.

- Open up the Lid of your Bread Maker and place all the ingredients into the baking pan.
- Press the Menu Button **1** to select Programme 9 (Jam). Press the Start Button **4** and the programme will begin.
- While the Marmalade is being made clean and sterilise a 400ml size jar and lid, allow to dry and then place in a warm oven.
- Place a clean dry saucer into the fridge.
- When the Bread Maker indicates that the marmalade is ready, spoon a little marmalade onto the saucer and place into the fridge for 5 minutes. Take the cold saucer out of the fridge and with your finger push into the marmalade. If the marmalade “wrinkles” then it has reached setting point. If it doesn’t then restart the jam programme and test again periodically until the “wrinkle” test is positive.
- When the marmalade is ready, carefully fill up the jar, cover with a round piece of wax paper and seal with a Lid.

## PROGRAMME 10: CAKE

### *Fruit loaf cake*

 1:50 HOURS

225ml of Warm Water (20-25°C)

25g Butter, melted

½ tsp Salt

50g Caster Sugar

375g Strong White Flour

1 x 7g Sachet Fast Action Dried Yeast

75g Glacé Cherries, chopped

50g Sultanas

35g Mixed Fruit

40g Walnut Pieces

To glaze:

1 tbsp Caster Sugar mixed with 1 tbsp Water

- Lightly grease the inside of the Bread Pan.
- Pour the water into the Bread Pan, followed by the melted butter, salt and sugar. Gently and evenly add the flour over the top of the liquid. Make a little well in the flour and pour in the dried yeast, taking care that it is kept separate from the wet ingredients and salt. Close the Lid.
- Press the Menu Button **1** to select Programme 10 (Cake). Press the Start Button **4** and the programme will begin.
- After approximately 20 minutes the Bread Maker will signal to add the extra ingredients. Open the Lid and pour in the fruit and walnut pieces, close the Lid and the Programme will continue.
- After the Programme has finished, open up the Lid, brush on the glaze and leave in the tin for 10 minutes before turning out onto a wire rack to cool completely.
- Remember to remove paddle from base of loaf using supplied Paddle Hook.

**Before you start...** Make sure that the Bread Pan is clean and the Dough Paddle is in place at the base of the Bread Pan. Ingredients should be at room temperature.

## PROGRAMME 11: SANDWICH

### Everyday sandwich loaf

**650g Loaf** 🕒 2:55 HOURS

270ml Warm Water (20-25°C)

1½ tbsp / 26g Butter, melted

1½ tsp / 10g Salt

1½ tbsp / 18g Caster Sugar

1½ tbsp / 10g Milk Powder

3 Cups / 420g Strong White Flour

1 x 7g Sachet Fast Action Dried Yeast

**800g Loaf** 🕒 3:00 HOURS

360ml Warm Water (20-25°C)

2 tbsp / 35g Butter, melted

2 tsp / 14g Salt

2 tbsp / 24g Caster Sugar

2 tbsp / 14g Milk Powder

4 Cups / 560g Strong White Flour

1 x 7g Sachet Fast Action Dried Yeast

**Before you start...** Make sure that the Bread Pan is clean and the Dough Paddle is in place at the base of the Bread Pan. Ingredients should be at room temperature.

- Pour the water into the Bread Pan, followed by the melted butter, salt, sugar and milk powder. Gently and evenly add the flour over the top of the liquid. Make a little well in the flour and pour in the dried yeast, taking care that it is kept separate from the wet ingredients and salt. Close the Lid.
- Press the Menu Button **1** to select Programme 11 (Sandwich). Press the Loaf Size Button **2** to select either 650g (Medium) or 800g (Large). Press the Colour Button **3** to choose either light, medium or dark crust. Press the Start Button **4** and the programme will begin.

**When the Programme ends...** The Bread Maker will signal it has finished.

Open the Lid and using oven mitts, carefully remove the Bread Pan by twisting slightly anticlockwise and lifting clear.

Release the bread by turning the Bread Pan upside down and lightly tapping the contents onto a board. Transfer to a wire rack to cool.

Remember to remove paddle from base of loaf using the supplied Paddle Hook.

## Troubleshooting

	Problem	Cause	Solution
Use/Cooking Issues	<ul style="list-style-type: none"> <li>Ingredients are not mixed correctly</li> <li>Bread is not baked correctly</li> </ul>	Wrong programme selected	Select correct programme
		Kneading Blade ④ not rotating properly, possibly because bread mix is too thick	Check rotation without Bread Pan ③. If OK, use less thick bread mix; otherwise, contact Customer Services
		The START/STOP button ⑫ was touched while the machine was working	Dispose of ingredients and start over
		The lid ② was opened unnecessarily while the machine was working	Do not open the lid ② unless necessary to add ingredients. Make sure to close securely after opening
		Power-cut over 10 minutes while the machine was working	Dispose of ingredients and start over
	Cooked bread is difficult to remove	Kneading Blade ④ sticking to Bread Pan ③ shaft	Before next use clean the Kneading Blade ④ and shaft. If necessary, fill the Bread Pan ③ with warm water for 30 minutes, then the Kneading Blade can be easily removed and cleaned

	Problem	Cause	Solution
Bread Quality/Consistency Issues	<ul style="list-style-type: none"> <li>Bread rises too fast</li> <li>Bread or dough size too large</li> </ul>	<ul style="list-style-type: none"> <li>Any combination of too much yeast, too much flour or not enough salt</li> <li>Ambient room temperature too high</li> </ul>	Measure ingredients correctly
			Check that all ingredients have been added
			Do not operate above 34° ambient room temperature
	<ul style="list-style-type: none"> <li>Bread does not rise enough or at all</li> <li>Bread size too small</li> </ul>	<ul style="list-style-type: none"> <li>Too little or no yeast</li> <li>Too little sugar</li> <li>Too little or too much liquid</li> </ul>	Measure ingredients correctly
			Check that all ingredients have been added
		<ul style="list-style-type: none"> <li>Old or stale yeast</li> <li>Incorrect flour</li> <li>Stale flour</li> </ul>	Use only fresh and correctly stored ingredients of the correct type
		Water temperature too high at time of adding	Use water between 20-25°C
		Yeast has come into contact with the liquid	Add ingredients in the correct order (see page 6)
		Room temperature too low	Do not operate below 15°
	Bread hollow in the centre	<ul style="list-style-type: none"> <li>Too much water</li> <li>Too much yeast</li> <li>Too little salt</li> </ul>	Adjust ingredients accordingly
		Water temperature too high at time of adding	Use water between 20-25°C

## Troubleshooting

Bread Quality/Consistency Issues (cont.)	Problem	Cause	Solution
	Bread collapses in middle during baking	Incorrect flour used	Use bread or strong flour
		Yeast temperature too high	Use yeast at room temperature
		Excessive water	Reduce the amount of water
		Dough volume too high for Bread Pan ③	Measure ingredients correctly
	Bread collapses in middle after baking/bread bottom crust too thick	Bread is left too long in the Bread Pan ③ after baking and warming	Remove bread from Bread Maker/Bread Pan ③ before the warming function is over
	<ul style="list-style-type: none"> <li>• Bread is not baked in the centre</li> <li>• Open or coarse structure or too many holes</li> </ul>	<ul style="list-style-type: none"> <li>• Too little water</li> <li>• Too much water</li> </ul>	Measure ingredients correctly
		Humidity level too high	In case of humid weather remove 1-2 tablespoons of water
	<ul style="list-style-type: none"> <li>• Bread too heavy or dense</li> <li>• Lumpy structure</li> </ul>	<ul style="list-style-type: none"> <li>• Too much flour</li> <li>• Too little water</li> <li>• Too much water</li> <li>• Too many fruit ingredients</li> <li>• Too much whole grain flour</li> <li>• Too little yeast, sugar or salt</li> </ul>	Measure ingredients correctly
		<ul style="list-style-type: none"> <li>• Incorrect flour</li> <li>• Stale flour</li> </ul>	Use only fresh and correctly stored ingredients of the correct type
		Water temperature too high at time of adding	Check water temperature
	Mushroom-like, unbaked surface	<ul style="list-style-type: none"> <li>• Dough volume too high for Bread Pan ③</li> <li>• Too much flour</li> <li>• Too much water</li> <li>• Too much yeast</li> <li>• Too much sugar</li> <li>• Too little salt</li> <li>• Too many fruit ingredients</li> </ul>	Measure ingredients correctly
	<ul style="list-style-type: none"> <li>• Bread is dry and/or</li> <li>• Crust is not brown</li> </ul>	The lid ② was opened unnecessarily while the machine was working	Do not open the lid ② unless necessary to add ingredients. Make sure that to close securely after opening
	Colour too dark	Excessive sugar	Either use less sugar or stop the programme 5-10 minutes early, then leave in bread pan with cover closed for 20 minutes
	Bread slices unevenly or there are clumps in the middle	Bread not cooled enough (the vapour has not escaped)	Allow bread to cool for at least 15 minutes after removing from the Bread Pan ③

## Troubleshooting

Technical Issues	Problem	Cause	Solution
	Smoke from ventilation slots when baking	Heating Element/exterior of Bread Pan ❸ contaminated with ingredients	Unplug, allow to completely cool, wipe Heating Element/exterior of Bread Pan ❸ clean, dry
	Display shows H:HH	Starting temperature too high (after previous baking)	Stop programme, open Lid ❷, allow to cool for 20 minutes
	Display shows E:EE	Temperature sensor fault	Contact Customer Services

If you think the appliance has a fault, do not attempt to dismantle it and repair it yourself. Check the possible causes above and follow the advice given. If the fault is not corrected contact Judge Customer Services.

## Cautions

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience or knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Always keep the appliance out of the reach of children.
- Ensure that your home electrical supply corresponds to the requirements of the appliance - see "Specifications".
- Do not connect the Mains Plug into the socket, or use the appliance, if your hands or the appliance are wet.
- Unplug the appliance whenever it is not in use.
- THE APPLIANCE MUST ALWAYS BE EARTHED - always connect to a mains socket with an earth connection.
- THE BREAD PAN AND BREAD WILL BE VERY HOT DURING AND IMMEDIATELY AFTER BAKING. ALWAYS HANDLE WITH CARE AND USE OVEN MITTS.
- The Power Cable should be positioned so as not to cause an obstruction or to overhang the edge of the surface, where it could accidentally be snagged or pulled by children.
- Ensure that the Power Cable is not near any hot surface.
- Pull the Plug (do not pull Power Cable) to disconnect from mains socket.
- Do not pull the Power Cable to move the appliance.

## Cautions

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- If the Power Cable becomes damaged, contact JUDGE Customer Services.
- Do not use the appliance outdoors.
- Do not place the appliance close to a heat source.
- When baking has finished and you have finished using the 'Keep Warm' function, unplug the Bread Maker from the socket.
- The appliance should be used only as instructed and for the purpose for which it was intended; there is potential for injury or damage from misuse.
- This appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- Do not switch on the appliance without properly placed Bread Pan ❸ filled ingredients.
- Do not use undue force to remove the Bread Pan ❸; this may damage the Bread Pan ❸.
- Metal foils or other materials must not be inserted into the Bread Maker Body ❶ as this can give rise to the risk of a fire or short circuit.
- Never cover the Bread Maker with a towel or any other material; heat and steam must be able to escape freely. A fire can be caused if it is covered by, or comes into contact with combustible material.
- Do not switch on or attempt to operate the appliance if it appears to be faulty in any way - contact Judge Customer Services at the address given in the warranty section.
- Never attempt to make any repair to the appliance yourself - contact Judge Customer Services at the address given in the warranty section.
- **DO NOT IMMERSE THE BREAD MAKER BODY ❶ IN WATER, OR ALLOW ELECTRICAL CONNECTIONS TO GET DAMP.**
- Should the appliance accidentally fall into water, unplug immediately and do not use; contact Judge Customer Services at the address given in the warranty section.
- The appliance is intended for domestic use only.
- Please keep your purchase receipt.

## Specification

Name	Model No.	Rated Wattage	Rated Frequency	Rated Power	Capacity
Digital Bread Maker	JEA91	550W	50Hz	220-240V~	800g

## Judge 2 Year Domestic Electrical Guarantee

- The Judge 2 Year Domestic Electrical Guarantee covers the product to be free of defects in materials and workmanship for a period of TWO YEARS from the date of original retail purchase.
- During this period, JUDGE will, at their option, repair or replace defective parts of the product, or replace the product, providing the Use Care and Safety Advice have been followed.
- The Guarantee does not cover damage, defect or failure caused by or resulting from accidents, external damage, alteration, modification, abuse, misuse or misapplication.
- The Guarantee does not cover any damage caused by taking the appliance apart yourself, or attempting to repair the appliance yourself.
- **THE PRODUCT IS INTENDED FOR DOMESTIC USE ONLY.**
- Please keep your Purchase Receipt and contact us directly if you encounter any problems with your product.

**HORWOOD SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES RESULTING FROM THE USE OF THIS PRODUCT (INCLUDING COLOUR FADING, SCRATCHES OR ACCUMULATED DIRT) WITHOUT FOLLOWING THE USE, CARE & SAFETY INSTRUCTIONS.**

*Note: Due to the introduction of improvements from time to time, the right is reserved to supply products which differ slightly from those illustrated and described in this publication.*

Errors and Omissions Excepted.

### **JUDGE**

#### **CUSTOMER SERVICES**

Horwood, Avonmouth Way,  
Bristol, BS11 9HX, Great Britain

**[www.horwood.co.uk](http://www.horwood.co.uk)**

[customerservice@horwood.co.uk](mailto:customerservice@horwood.co.uk)

Tel: 0117 940 0000



## FOR DOMESTIC USE ONLY

### CORRECT DISPOSAL OF THIS PRODUCT



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.