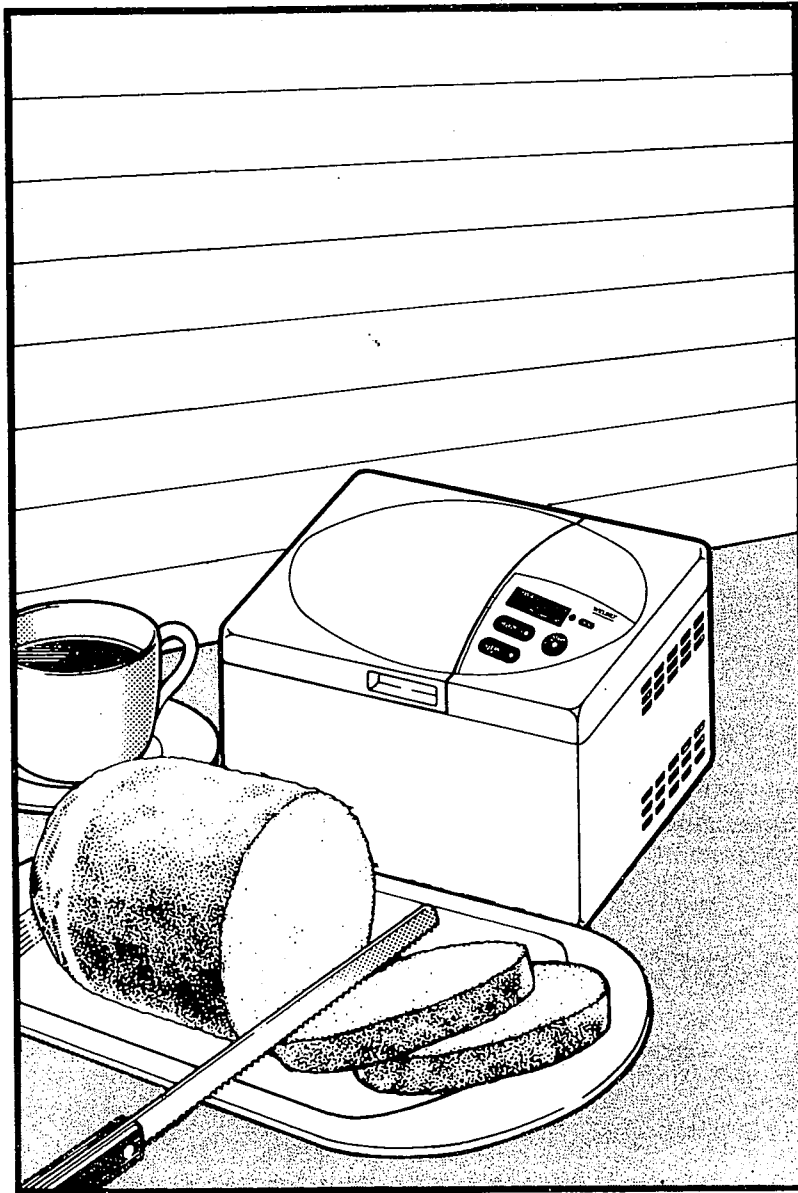


OWNER'S MANUAL

# THE BREAD OVEN

From Sandwich Breads to Specialty Breads  
Easy and Delicious — Right at Your Table



MODEL **ABM600**

Please take a few minutes to read these instructions before use. By carefully following the instructions, your Bread Oven will serve you long and well.

**WELBILT®**

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## IMPORTANT SAFEGUARDS

### HOUSEHOLD USE ONLY

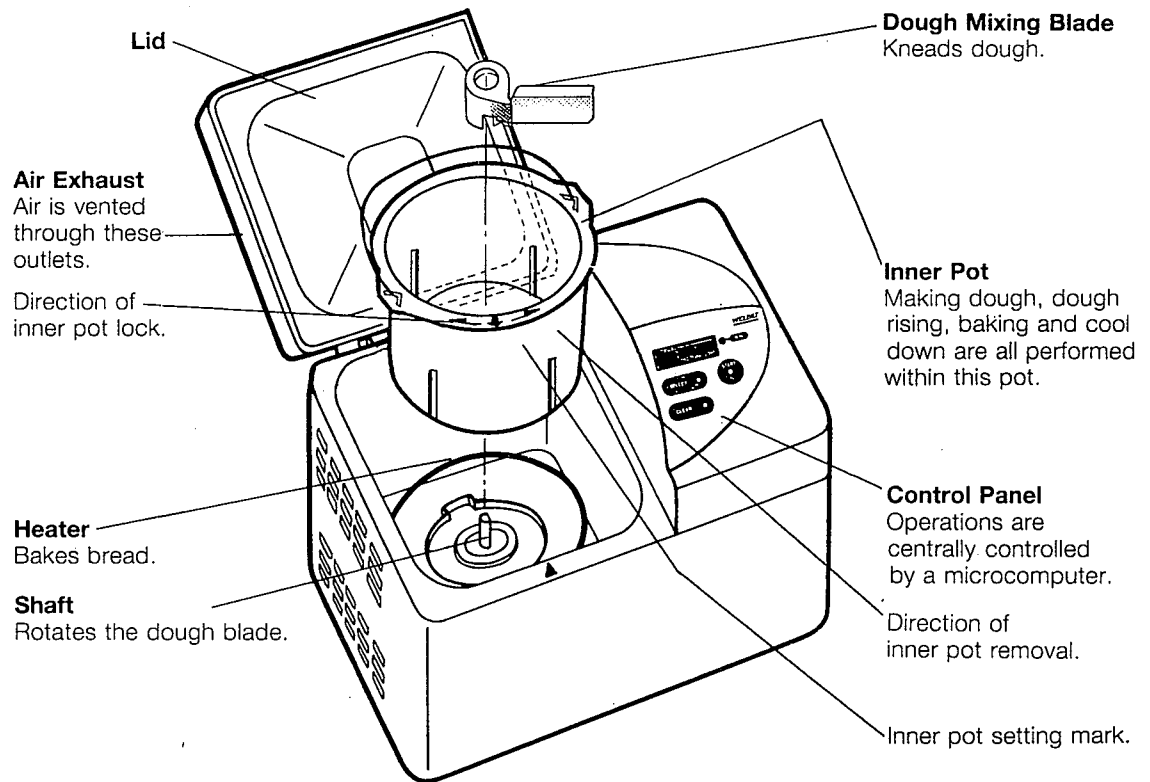
When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before using the appliance.
2. Do not touch hot surface.
3. To protect against electrical shock do not immerse cord, plugs, or unit in water or other liquid.
4. To prevent injuries or burns, do not insert your hand into appliance when appliance is operating.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot liquids.
13. When using an extension cord always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
14. Do not use appliance for other than intended use.

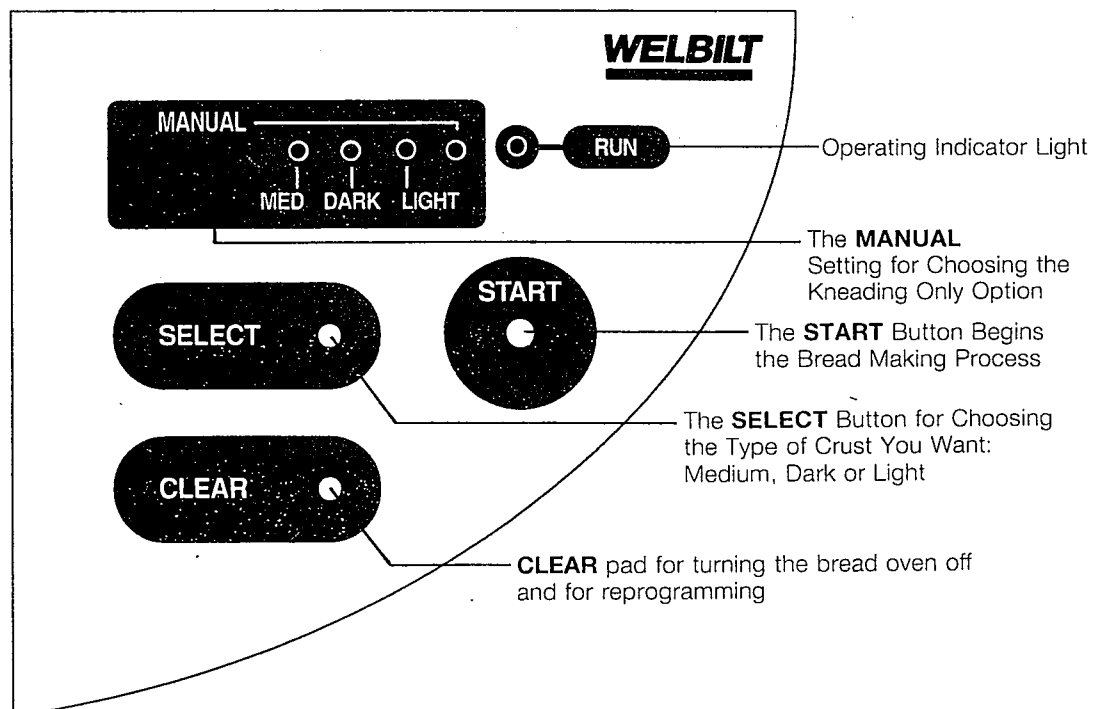
## SAVE THESE INSTRUCTIONS.

This unit has a short power supply cord to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if you are careful with its use. If a longer detachable power-supply cord or extension cord is used, (1) the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, and (2) the cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally. The extension cord should be a polarized 2-wire cord. The power cord must be kept dry and must not be bent or anything put on top of it.

# **PARTS AND INSTALLATION**

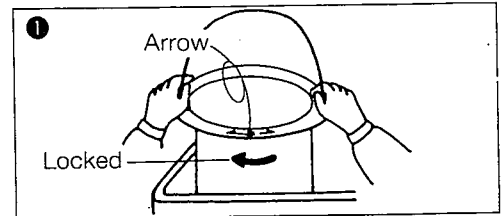


## **CONTROL PANEL**

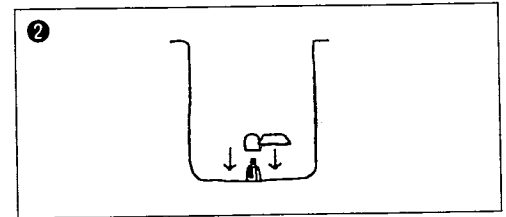


## **MOUNTING THE INNER POT**

- 1 Place inner pot into main unit with arrow on top rim facing the front and turn clockwise as far as it will turn. To remove, turn the pot counter-clockwise.



- 2 Position the dough blade onto shaft. Make sure interior of oven is cleaned after each use by wiping out with a clean cloth dampened with hot water and mild dishwashing liquid. Before using, wipe out with a damp clean cloth. **NEVER** pour water into oven.



## **MENU SELECTION**

- 1 Plug the power cord into an AC power outlet. The Auto Cycle Medium Bake indicator (MED) will light.
- 2 Touch **SELECT** pad to choose desired cycle.  
**Notes:**
  - Medium, Dark, Light and Manual can be selected.
  - Medium, Dark and Light refer to the color of the crust or the "doneness" of the baked bread.
  - Manual Cycle is used only for making dough. Bread will not bake. Use this setting to make dough for pizza, dinner rolls, croissants, etc.

# **BREAD MAKING**

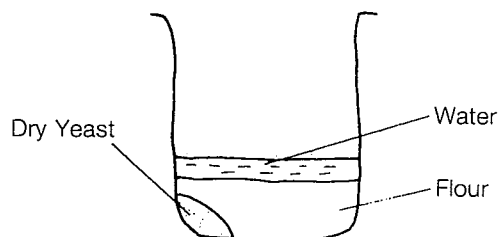
## **Full Auto Cycle**

- 1 Make sure the inner pot is correctly positioned.  
Prepare and add the ingredients for the bread you are making as described in your recipe.

- 2 First add the active dry yeast (DO NOT use fast or rapid rising yeast), then the other ingredients into the inner pot. All ingredients, except water, must be at room temperature.

**Note:** • Adding Yeast

For better baking results, add yeast near the edge of the inner pot.



- 3 Add a small quantity of warm water (approximately 85°F) as required in your recipe.
- 4 Touch **SELECT** pad to select Auto cycle: Medium, Light or Dark. The type of bread being made will determine which one to choose. The three different settings refer to the color of the crust or the "doneness" of the baked bread.
- 5 Touch **START** pad for immediate bread making. Your bread will be ready in about 2 hours 15 minutes.
- 6 The Bread Oven will beep when the baking process has finished. The Bread Oven will then automatically go into a 1-hour cool down cycle.
  - It is preferable to take the bread out of the Bread Oven immediately after baking. Keeping bread in the Bread Oven even after the completion of the cool down cycle may affect the bread, causing it to become soggy.
  - If you take bread out of the Bread Oven before the end of the cool down cycle, touch the **CLEAR** pad to turn the Bread Oven off.
  - The **CLEAR** pad should be held down for longer than 1 second.
  - Making Special Kinds of Bread  
Raisin bread and other types of bread can also be baked by adding ingredients as indicated in the Recipe Book. Ingredients like raisins and nuts, should be added 25 minutes after pressing the **START** pad, when the Bread Oven beeps 10 times.
  - Do not operate the unit immediately after baking is completed. Allow the Bread Oven to cool to room temperature.
  - **CAUTION:** After baking, the Bread Oven is extremely hot. When handling metal parts (interior, inner pot and blade) be sure to use an oven mitt or pot holder.

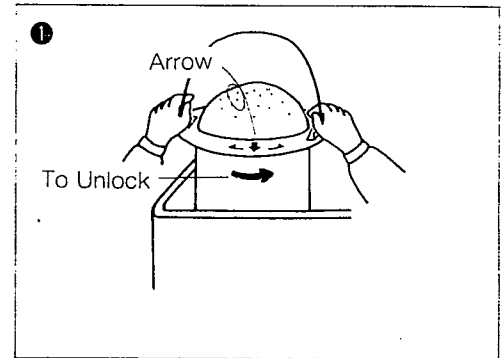
## Manual Cycle for Kneading Only Option

The process of making dough ONLY is performed with this cycle. The Manual Cycle is used for only making dough which then can be used to make pizza, table rolls, croissants or other breads which will be hand shaped and baked in a conventional oven.

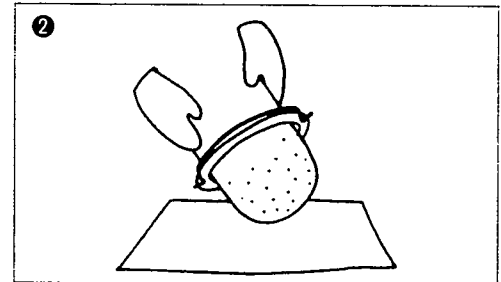
- ❶ Make sure the inner pot is correctly positioned.  
Prepare and add the ingredients for the bread or dough as described in your recipe.
- ❷ First add active dry yeast, then the other ingredients into the inner pot. All ingredients, except the water, must be at room temperature.  
**Note:** • Adding Yeast  
For better baking results, add yeast near the edge of the inner pot. DO NOT use fast or rapid rising yeast.
- ❸ Add a small quantity of warm water (approximately 85°F) as required in your recipe.
- ❹ Touch the **SELECT** pad to select the **MANUAL** cycle.
- ❺ Touch the **START** pad to begin kneading of dough. Dough will be ready in approximately 50 minutes.  
**Note:** • 25 minutes after pressing the **START** pad, the Bread Oven will beep 10 times indicating the best time to add other ingredients such as raisins, etc.
- ❻ Dough is completed when the Bread Oven beeps for 5 minutes.  
**Notes:** • If you wish to mute the beep sound, press the **CLEAR** pad.  
• When pressing the **CLEAR** pad, make sure you hold it down for longer than one second.
- ❼ When the dough is ready, remove it from the inner pot.
- ❽ Proceed with the instructions given in your recipe.

## Removing the Bread

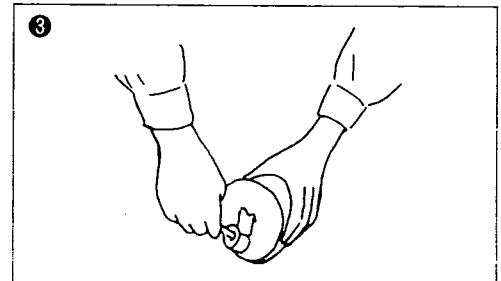
- 1 Turn the inner pot counterclockwise to remove it from the main unit.



- 2 Turn the inner pot upside down to carefully remove the baked bread.

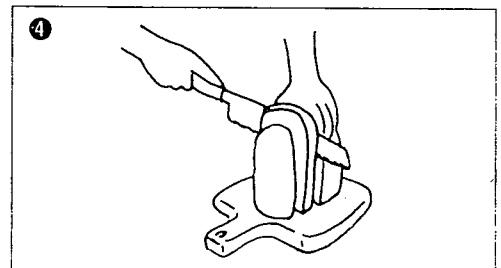


- 3 With a plastic or other non metallic utensil, remove the dough blade which is imbedded in the bottom of the bread.



- 4 Let the bread cool to room temperature then cut as desired and serve.

**CAUTION:** All metal components of the Bread Oven are extremely hot during and after the baking process. Use oven mitts or a pot holder when handling the inner pot and the dough blade.

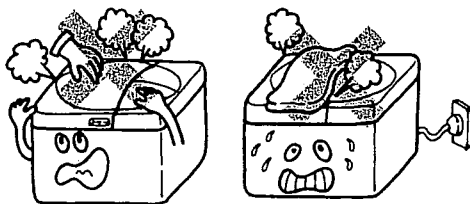


**NOTE:** Customer Service Assistance is Available Monday thru Friday from 9:00AM to 5:00PM Eastern Time by Calling (516)747-9595.

# **SAFETY INSTRUCTIONS**

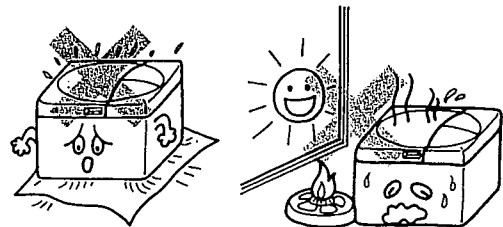
## **Baking Process**

- Do not touch the Bread Oven as the temperature becomes extremely high when the unit starts the baking process, or immediately after baking is done. Take special care if infants and children are nearby. Always use oven mitts when taking out fresh-baked bread. Be especially careful that flammable objects are never placed on top of the unit as they could ignite.



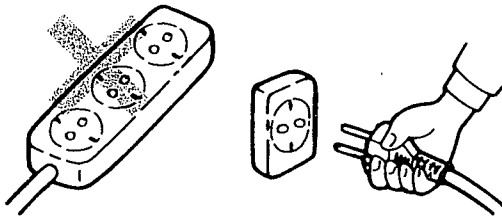
## **Suitable Locations**

- Do not obstruct the air intake opening which is located on the bottom of the unit.
- Do not use the unit near any fire-causing objects, in places exposed to rain or direct sunlight, or other inappropriate places, as it may cause the unit to malfunction or be damaged.



## **Power Supply**

- Only use a correctly wired 120V AC 60Hz socket outlet.
- Never share the same outlet with other appliances.
- Remove the plug if the unit is not to be used for an extended period of time.



## **Main Unit**

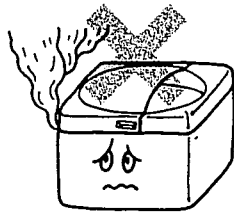
- Do not immerse the main unit in water, as this could lead to electrical shock, electrical leakage or other malfunctions.





## Oven

- Flour, bread crumbs or any foreign matter accumulated in the oven may make it impossible to insert the inner pot.
- Flour and other substances scattered on the heater may cause some smoke to be generated during baking.



## Consult Your Qualified Service Personnel:

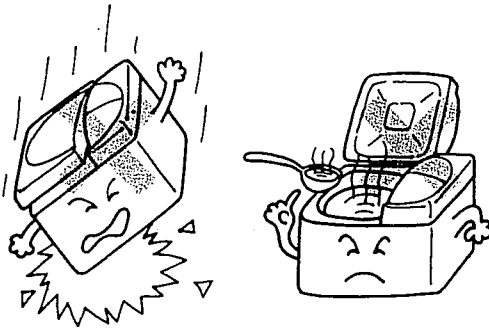
- If damage or an abnormality is found in the power cord.
- If the unit operates improperly.
- If the temperature of the plug increases alarmingly during use.
- If unusual conditions occur.

## If Power Goes Off During Use

- If there is a power failure or the unit is accidentally unplugged during the bread making process, the program will automatically end. To proceed, remove all the ingredients from the inner pot, replace them with fresh ingredients and start again from the beginning.

## Handling of the Unit

- Do not drop or transmit strong shocks to the unit as malfunctions could result.
- This unit is exclusively designed for bread making. Only use bread making ingredients.

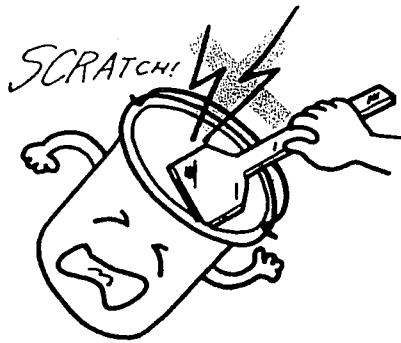


# CARE OF YOUR BREAD OVEN

## Inner Pot and Dough Blade

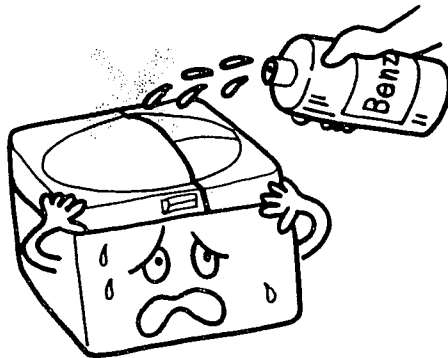
- Clean these parts thoroughly using a sponge or soft cloth dampened in hot water. After cleaning, dry completely and store inside the main unit.

Note: The inner pot and dough blade are fluorine resin-coated. To keep the coating from getting scratched and damaged, do not use hard utensils such as metal spoons, knives, etc.



## Main Unit

- Unplug the power cord from the AC outlet before cleaning.
- Gently wipe dirt off with a sponge or soft cloth dampened with hot water. Next wipe with a dry cloth.
- Never use thinner, benzine, or any other chemical cleaners or polishing powders. Nylon and metal brushes cannot be used.
- Non-kitchen detergents, bleach cleansers or oven cleaner should not be used.

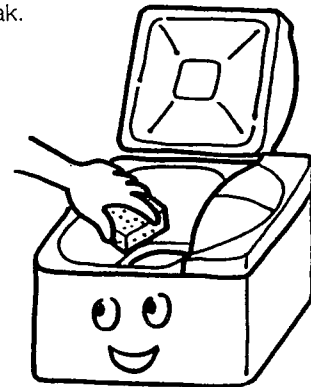


## Shaft

- Remove all crumbs after each use. Use a sponge or cloth dampened in hot water and squeezed out.
- Do not use sharp implements to remove baked on dough. Soften with a damp cloth first and then wipe away.

## Seal

- If crumbs accumulate on the bottom of the main unit, remove the seal and clean thoroughly with a sponge or soft cloth.
- Be sure to reinstall the seal properly or water may leak.



## Oven

Remove flour and bread crumbs and all foreign matter, etc. from the inside of the oven, use a clean cloth dampened in hot water and mild dishwashing liquid. Wipe clean with a damp clean cloth.

NEVER pour water into oven!

# ***BEFORE ASKING FOR SERVICE***

Problem	Cause	Solution
The unit does not start.	Is the power cord plugged in?	If not, plug the power cord in securely.
	Have you just finished baking bread?	The unit will not operate if the oven's interior temperature is above 122°F — such as immediately after baking is done. Open the lid and let the inside cool off.
Water leaks from the inner pot.	Is the inner pot mounted correctly?	If not, mount the inner pot correctly.
	Is the seal correctly seated on shaft?	If not, contact Welbilt to replace the packing.
Dough kneading cannot be performed.	Is the dough blade attached correctly?	If not, carefully remove the ingredients, remove the inner pot and attach the dough blade correctly.
Smoke is generated during baking.	Have flour or other ingredients spilled on the heater in the oven?	If so, clean the inside of oven. If smoke results from any other cause, unplug the power cord and contact Welbilt.
Dough does not rise enough.	Is the amount of water used correct? Is the temperature of the water correct?	Use the right amount of warm water. (Approximately 85°F)
	Was bread flour used? Were all ingredients measured correctly and at room temperature with the exception of the water?	The use of bread flour is highly recommended. Measure all ingredients carefully and make sure they are at room temperature.
	Is the yeast you are using old or has it been left for a long time with the package opened? Has it been stored incorrectly?	Use fresh yeast from an unopened package.
	Is the bread being baked where the temperature is excessively high or low?	Use the unit in locations where the temperature is between (65°-68°F).
Bread cannot be baked.	Is the Manual Cycle being used?	The Manual Cycle is designed just for dough making and the unit will not enter the baking process. Remove the ingredients, replace with new ingredients, and start the unit in the correct cycle. Be sure to press Clear button first.
Bread rises too much or collapses.	Is it very hot and or humid? Are you using anything other than active dry yeast?	Reduce yeast by 1/4-1/2 tsp. Reduce water by 3 Tbsp. Add reduced amount of water. If after kneading three minutes dough appears too dry, add additional water, 1 Tbsp. at a time, up to 3 Tbsp. Do not use rapid rise yeast.
Bread collapses or texture is coarse.	Have there been radical changes in the weather? Is the water warmer than 85°F?	Flour is very absorbent. During changes in weather flour will absorb excess humidity causing dough to be too moist. Reduce water by 3 Tbsp. Add reduced amount of water. If after kneading three minutes dough appears too dry, add additional water, 1 Tbsp. at a time up to 3 Tbsp. Make sure water is not warmer than 85°F.

## SPECIFICATIONS\*

System	Remix method
CPU	4 Bit 6KB
Power supply	120V AC 60Hz
Power consumption	Heater 450W Main motor 95W

Size	345(W)×230(D)× 294(H) mm (13-9/16×9-1/16× 11-9/16 inches)
Weight	7.0kg (15.4 lbs.)
Weight of bread	Approx. 1 lb.
Size of bread	Approx. 135 dia. × 160(H) mm (5-5/16 × 6-5/16 inches)

\*Specifications subject to change without notice.

## **FCC INFORMATION**

This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses, and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

## The Bread Oven

### LIMITED WARRANTY

#### What Is Covered and For How Long?

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts contained in this Welbilt® product for a period of 12 months from the date of purchase. There will be no charge to the purchaser for parts and labor on items covered under the warranty during this period.

#### **YOU MUST KEEP YOUR ORIGINAL SALES SLIP OR OTHER PROOF-OF-PURCHASE AS PROOF OF THE DATE OF PURCHASE**

#### Who is Covered?

The original retail purchaser of this Welbilt® product.

#### What Will Be Done?

We will repair or replace, at our discretion, any mechanical or electrical part which proves defective in normal household use during the applicable warranty period.

#### How Can You Get Service?

(1) Contact your retail dealer for instructions. If your dealer cannot resolve the problem, he will give you further instructions to obtain performance under the warranty.

(2) Alternatively, return the defective part or unit, freight prepaid, with a copy of your original sales slip or other proof-of-purchase to Welbilt Appliance, Inc., Parts and Service Department, 25 Rose Place, Garden City Park, NY 11040 (telephone number (516)747-9595).

(3) If you have any difficulty in obtaining performance under the warranty, contact Welbilt Appliance, Inc., Director of Customer Service, P.O. Box 3618, New Hyde Park NY 11042. (Do not send any product to this address.)

#### **THIS WARRANTY COVERS UNITS WITHIN THE CONTINENTAL UNITED STATES AND DOES NOT COVER**

- Damages from improper installation
- Damages in shipping
- Defects other than manufacturing
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance or incorrect current or voltage
- Damages from other than household use
- Damage from service by other than an authorized dealer or service center
- Glass, trim or light bulbs
- Transportation and shipping

#### **THIS LIMITED WARRANTY IS GIVEN IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING THE WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE.**

The remedy provided in this warranty is exclusive and is granted in lieu of all other remedies. This warranty does not cover incidental or consequential damages. Some states do not allow the exclusion of incidental or consequential damages, so the above limitation may not apply to you. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.









**WELBILT APPLIANCE, INC.**

3333 NEW HYDE PARK ROAD

P.O. BOX 3618

NEW HYDE PARK, N.Y. 11042

Printed in Japan  
F4592U3 ★★★★★