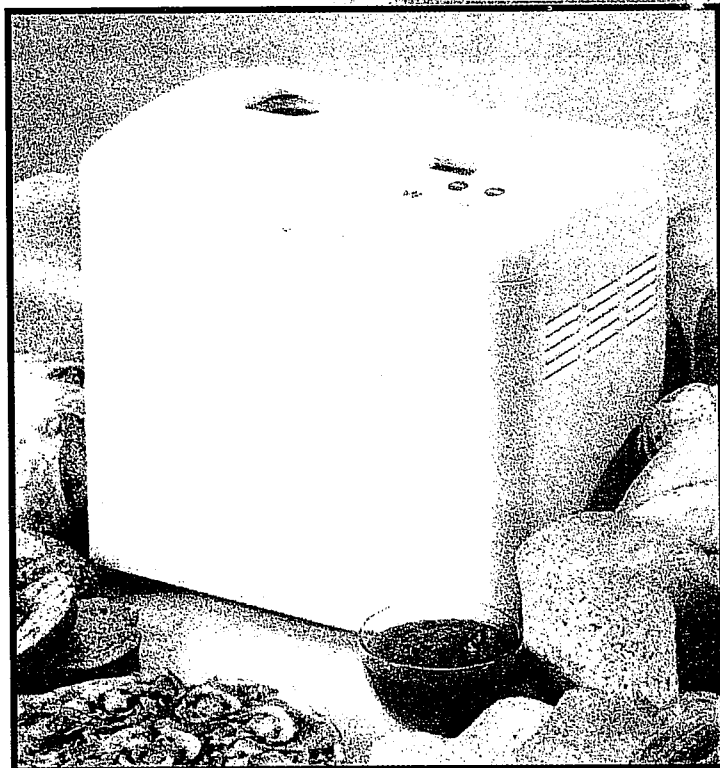


White-Westinghouse™

2 lb. Automatic Bread Maker

OWNER'S MANUAL



MODEL WWTR444A

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IMPORTANT SAFEGUARDS

When using the White-Westinghouse™ Automatic Bread Maker, basic safety precautions should always be followed, particularly the following:

1. **READ ALL INSTRUCTIONS BEFORE USE.**
2. Do not touch hot surfaces. Use handles or knobs. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning.
3. Unplug this product from wall outlet when not in use and before cleaning. Allow to cool thoroughly before putting on or taking off parts.
4. Do not immerse appliance in water or any other liquid.
5. Close supervision is always necessary when this or any appliance is used by or near children.
6. Do not allow anything to rest on the power cord. Do not plug in cord where persons may walk or trip on it.
7. Do not operate this or any appliance with a frayed or damaged cord, or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the manufacturer for examination and repair.
8. Avoid contact with any moving parts.
9. Do not use attachments not recommended by the manufacturer, as they may damage the appliance or cause injury.
10. This appliance is intended for household use only. Do not use outdoors or for commercial purposes.
11. Do not let the cord hang over the edge of a table or counter or touch hot surfaces. Do not place on an unsteady or cloth-covered surface.
12. Do not place the appliance near a hot gas or electric burner, in a heated oven or in a microwave oven.
13. Keep the unit at least 2 inches away from walls or any other objects when using it.
14. To disconnect, grip the plug and pull the plug from the wall outlet. Never pull on the cord.

SAVE THESE INSTRUCTIONS

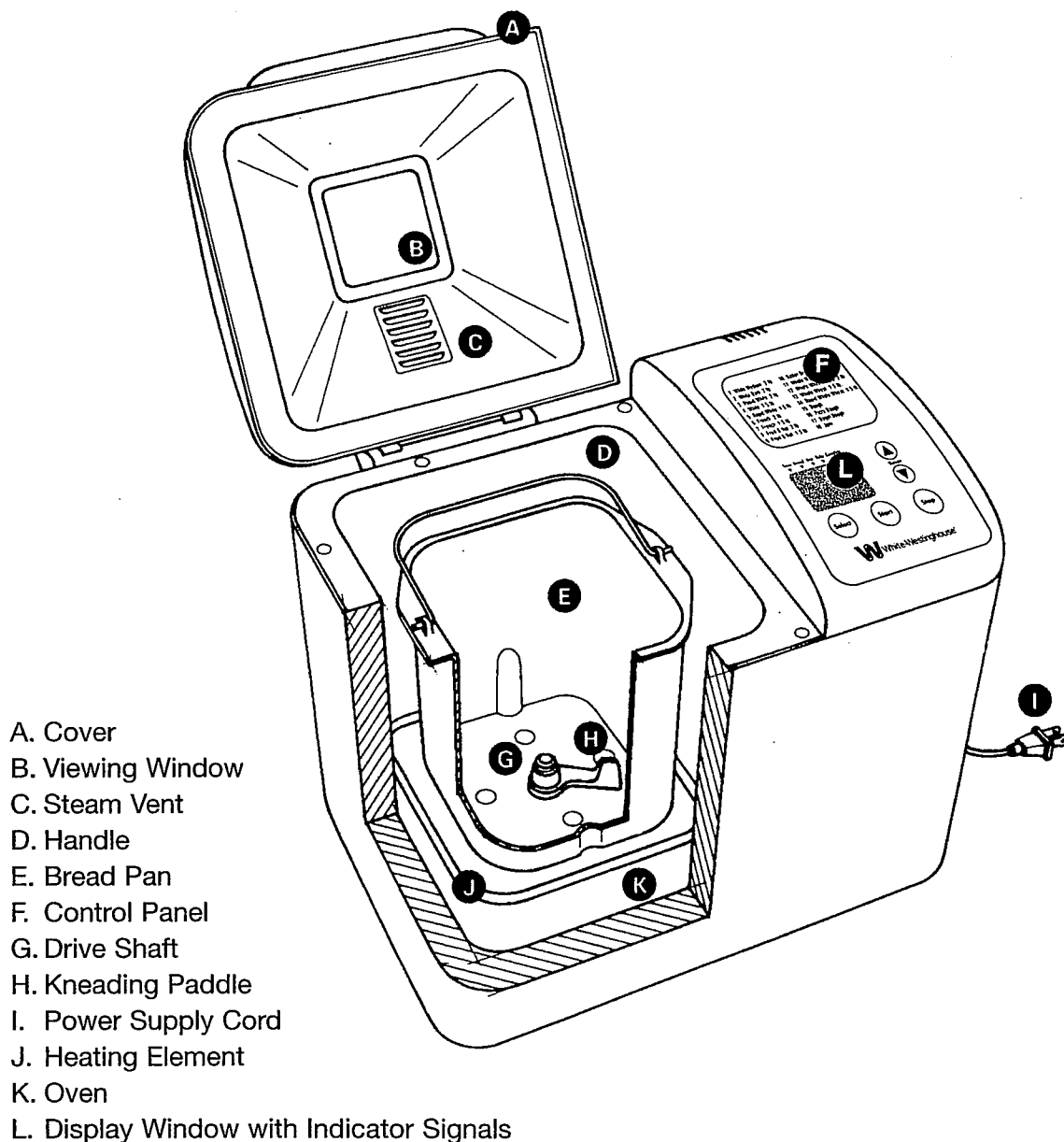
Note:

- A. A short power-supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord.
- B. Extension cords are available and may be used, but special care must be exercised in use.
- C. If an extension cord is used:
 - (1) the marked electrical rating of the 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 counter top or tabletop where it can be pulled on by children or tripped over unintentionally.

CAUTION: During use, the internal parts of the Automatic Bread Maker and the area around the Steam Vent are **HOT**.

Keep out of reach of children to avoid possible injury.

YOUR WHITE-WESTINGHOUSE™ BREAD MAKER



POLARIZED PLUG

This appliance has a **polarized plug** (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in 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.

CONTROL PANEL

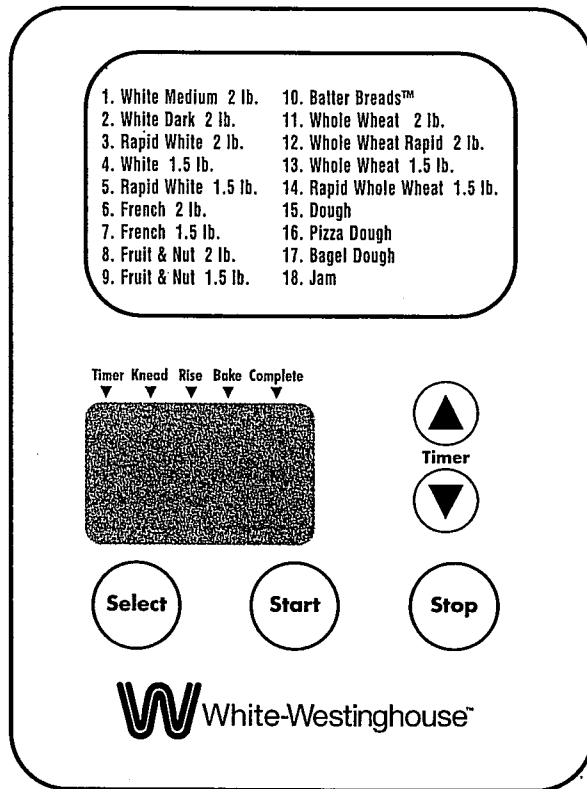
A. Display Window

Shows your selection and Timer setting. Displays where you are in the Baking process.

B. Selection Options

Select from these bread choices:

1. White Medium 2 lb.
2. White Dark 2 lb.
3. Rapid White 2 lb.
4. White 1.5 lb.
5. Rapid White 1.5 lb.
6. French 2 lb.
7. French 1.5 lb.
8. Fruit & Nut 2 lb.
9. Fruit & Nut 1.5 lb.
10. Batter Breads™
11. Whole Wheat 2 lb.
12. Rapid Whole Wheat 2 lb.
13. Whole Wheat 1.5 lb.
14. Rapid Whole Wheat 1.5 lb.
15. Dough
16. Pizza Dough
17. Bagel Dough
18. Jam



C. Timer

Use this pair of Buttons to add or subtract time displayed in the Display Window.

- ▲ Each time you press this Button, the Timer advances 10 minutes.
(Hint: Hold down the Button for speedier results.)
- ▼ Each time you press this Button, the Timer is set back 10 minutes.

D. Select

Press this Button to select the Baking Cycle you want. Each selection corresponds with a number. Each time the **SELECT** Button is pressed, the selection number will appear in the Display Window. (The selection numbers will be displayed in order listed.)

The Display Window indicates a number corresponding to the menu number (Basic Medium 1.5 lb., French 1 lb., etc.) listed on the Control Panel.

(Each time the **SELECT** Button is pressed, the number displayed increases by one.)

E. Start

Press this Button to start the Baking Cycle you choose, or to start the Timer.

F. Stop

Press this Button for a full second to turn off power, to reset the Baking Cycle or Timer setting, or to stop baking.

When you press the TIMER, SELECT, START, or STOP Button, you should hear a beep. This lets you know you've pressed hard enough and your selection was made.

USING THE BREAD MAKER

Before using your new Bread Maker for the first time, carefully read all of the instructions included in this manual.

With your new Bread Maker:

- You can use pre-packaged bread mixes. Recipe instructions are on each package.

NOTE: Ingredients should be added in order suggested on page 9 of this manual.

- You can bake a loaf of bread from scratch. See the *Recipe and Menu Planner* included with your Automatic Bread Maker for lots of tasty options.
- You can make dough for rolls or shaped loaves you'll bake in your oven. Use the Bread Maker's Dough Cycle to do the mixing and kneading for you, then shape and bake the bread yourself.

Inserting and Removing the Bread Pan

- To insert the Bread Pan in the Bread Maker, seat it in place at a right angle, and turn clockwise.

Remember to insert the Kneading Paddle first, then add all your ingredients BEFORE inserting the Bread Pan into the Oven of your Bread Maker.

- To remove the Bread Pan from the Oven, hold the Handle with a mitt, turn it counterclockwise and lift gently. (An arrow on the Bread Pan reminds you which direction to turn to remove it.)

When you remove the Bread Pan after baking, BE SURE TO WEAR OVEN MITTS to prevent burning. After you remove the loaf by turning the Bread Pan upside down and shaking gently, check to see that the Kneading Paddle is removed from the loaf. If it is stuck in your bread, use a non-metal utensil to gently remove it, taking care not to scratch the Kneading Paddle.

USING THE BREAD MAKER *(continued)*

Operating Tips

- Use oven mitts when working with bread or any part of the Bread Maker that is hot from baking.
- Wipe off crumbs and clean the Bread Maker, as needed, after baking.
- Unplug the Bread Maker when you are not using it.
- **It is normal for the Viewing Window to collect moisture during the beginning of the Baking Cycle.** As your bread bakes, the moisture soon will evaporate so you can watch your bread's baking progress.
- **Don't open the Lid during the Baking Cycle.** This causes the bread to bake improperly.
- **Don't unplug the Bread Maker during the Kneading or Baking Cycles.** This will stop the operation.

Caution

- To protect young children, keep the Bread Maker out of their reach when you're not there to supervise — especially during the Kneading and Baking Cycles.
- Use the Bread Maker on a flat, hard surface. Don't place it near a flame or heat, or on a soft surface (such as a carpet). Avoid placing it where it may tip over during use. Dropping the Bread Maker could cause it to malfunction.
- To avoid burns, stay clear of the Steam Vent during the Kneading and Baking Cycles. Also, don't touch the Viewing Window — it gets very hot.
- After baking, wait for the Bread Maker to cool down before touching or cleaning the Bread Pan or internals of the Bread Maker without oven mitts.
- Never use metal utensils with the Bread Maker. These can scratch the non-stick surface of the Bread Pan.
- Avoid electric shock by unplugging before using a damp cloth or sponge to wipe the interior of the Oven.
- Never use the Bread Pan on a gas or electric cooktop or on an open flame.
- Avoid covering the Steam Vent during Kneading and Baking Cycles. This could cause the Bread Maker to warp or discolor.

KNEADING AND BAKING CYCLES

The White-Westinghouse™ Automatic Bread Maker has eighteen (18) Baking Cycles from which you can choose, including three Dough Cycles and a Jam Cycle.

- The Basic Medium, and Dark Baking Cycles let you choose your favorite crust.
- The French Cycle is for breads with crisper crusts, especially those that are lowest in sweeteners, such as French and Italian breads.
- Fruit & Nut Cycle is for breads such as apple walnut, raisin bread or sun-dried tomato or olive bread.
- Batter Breads™ is for non-yeast, muffin-like breads.

The following table shows how long each part of every Baking Cycle takes:

	1	2	3	4	5	6	7	8	9
Baking Phase	White Medium 2 lb.	White Dark 2 lb.	Rapid White 2 lb.	White 1.5 lb.	Rapid White 1.5 lb.	French 2 lb.	French 1.5 lb.	Fruit & Nut 2 lb.	Fruit & Nut 1.5 lb.
Knead 1	11.5 min.	11.5 min.	1.5 min.	11.5 min.	1.5 min.	1.5 min.	1.5 min.	1.5 min.	1.5 min.
Rest	15 min.	15 min.	—	15 min.	—	—	—	—	—
Knead 2*	13.5 min.	13.5 min.	18.5 min.	13.5 min.	18.5 min.	23.5 min.	18.5 min.	23.5 min.	23.5 min.
First Rise	45 min.	45 min.	25 min.	45 min.	25 min.	45 min.	45 min.	60 min.	60 min.
Punch Down	18 sec.	18 sec.	17 sec.	17 sec.	16 sec.	7 sec.	2 sec.	19 sec.	18 sec.
Second Rise	—	—	—	—	—	30 min.	30 min.	30 min.	30 min.
Gas Release	—	—	—	—	—	2 sec.	2 sec.	7 sec.	12 sec.
Final Rise	55 min.	55 min.	55 min.	55 min.	55 min.	85 min.	65 min.	50 min.	50 min.
Bake	50 min.	60 min.	50 min.	40 min.	40 min.	75 min.	50 min.	45 min.	35 min.
Total Time	3:10	3:20	2:30	3:00	2:20	4:00	3:30	3:30	3:20

***Fruit & Nut Add-In Beeper:** This signal will occur at the end of the second Kneading Cycle in the White Light, Medium and Dark, Fruit & Nut Cycles, as well as the Whole Wheat and French Cycles.

NOTE: If bread is not removed immediately after baking and the **STOP** Button is not pressed, a controlled 60 minute Cooling Phase will begin for each baking selection (except Dough). This will help reduce condensation between loaf and Bread Pan, but it is best to remove bread as soon as possible after completion of the Baking phase.

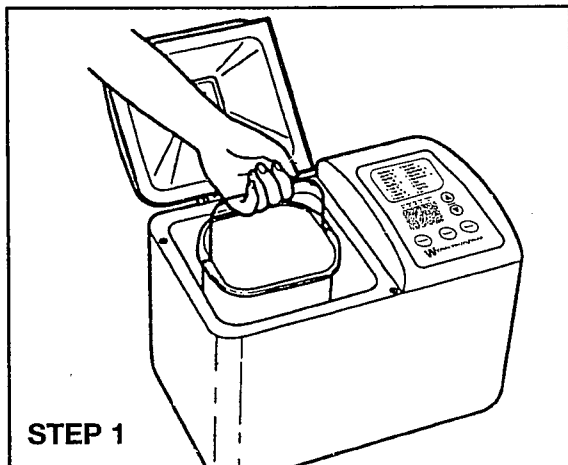
KNEADING AND BAKING CYCLES *(continued)*

	10	11	12	13	14	15	16	17		18
Baking Phase	Batter Breads™	Whole Wheat 2 lb.	Rapid Whole Wheat 2 lb.	Whole Wheat 1.5 lb.	Rapid Whole Wheat 1.5 lb.	Dough	Pizza Dough	Bagel Dough	Baking Phase	Jam
Knead 1	1.5 min.	11.5 min.	11.5 min.	11.5 min.	11.5 min.	11.5 min.	1.5 min.	1.5 min.	Preheat	20 min.
Rest	—	30 min.	15 min.	25 min.	15 min.	15 min.	—	—	Mix & Heat	90 min.
Knead 2*	14.5 min.	13.5 min.	13.5 min.	13.5 min.	13.5 min.	13.5 min.	18.5 min.	18.5 min.	Total Time	1:30
First Rise	—	60 min.	40 min.	60 min.	40 min.	50 min.	30 min.	50 min.	Cool Down.	30 min.
Punch Down	—	2 sec.	2 sec.	3 sec.	3 sec.	18 sec.	18 sec.	18 sec.		
Second Rise	—	35 min.	25 min.	35 min.	25 min.	—	—	—		
Gas Release	—	2 sec.	2 sec.	3 sec.	3 sec.	—	—	—		
Final Rise	—	50 min.	50 min.	50 min.	50 min.	—	—	—		
Bake	104 min.	60 min.	55 min.	45 min.	45 min.	—	—	—		
Total Time	2:00	4:20	3:30	4:00	3:20	1:30	0:50	1:10		

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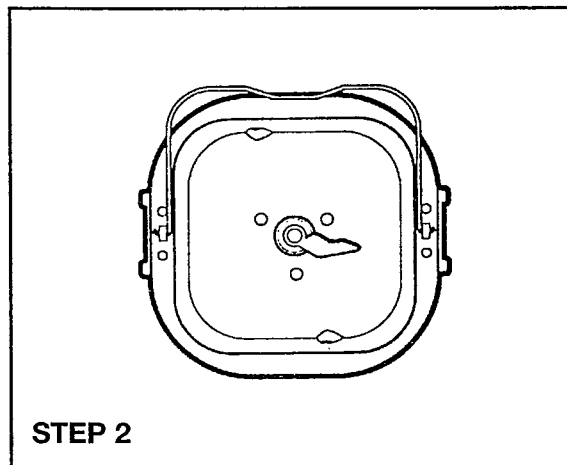
MAKING DOUGH & BAKING BREAD

Always use the freshest ingredients available. By carefully following the simple recipes that come with the Bread Maker, you will be able to bake delicious bread every time.



Open the Lid and remove the Bread Pan.

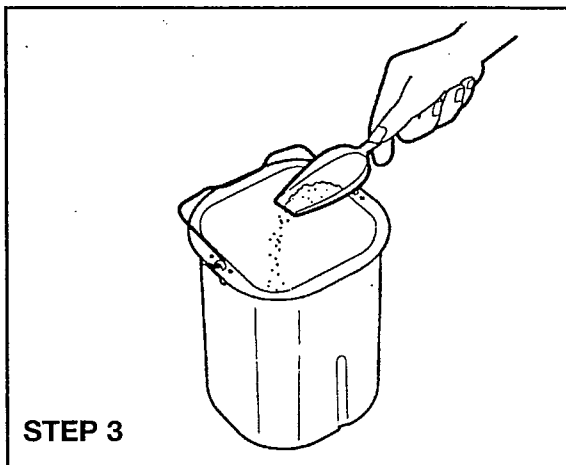
Turn the Handle counter-clockwise and lift the Bread Pan. (The arrow marked "Remove" on the Bread Pan reminds you which way to turn the Handle.)



Position the Kneading Paddle on the Drive Shaft as shown.

Match the flat side of the Drive Shaft to the flat part of the hole in the Kneading Paddle. Make sure the Paddle is secure.

MAKING DOUGH & BAKING BREAD *(continued)*



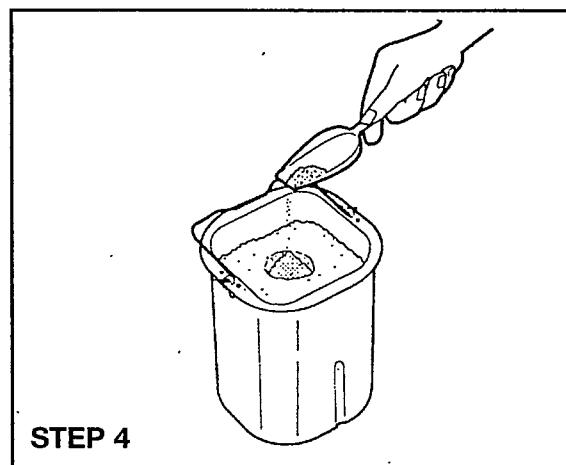
Place the ingredients into the Bread Pan.

For best results, add all liquid ingredients first. Then, add all dry ingredients EXCEPT yeast.

ALWAYS ADD YEAST LAST.

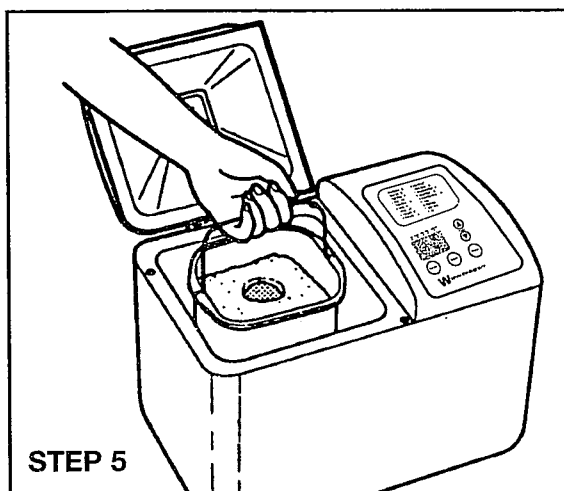
Note: If your recipe contains salt, please add salt with liquid ingredients, keeping it away from the yeast.. Salt may activate the yeast prematurely.

This order of adding ingredients is important, especially when using the Timer, because it keeps the yeast away from the liquid ingredients until it's time to knead them together. (Liquid ingredients will activate the yeast.)



Make a small indentation on top of the dry ingredients (not so deep it reaches the wet layer) and add the yeast to the indentation.

MAKING DOUGH & BAKING BREAD *(continued)*

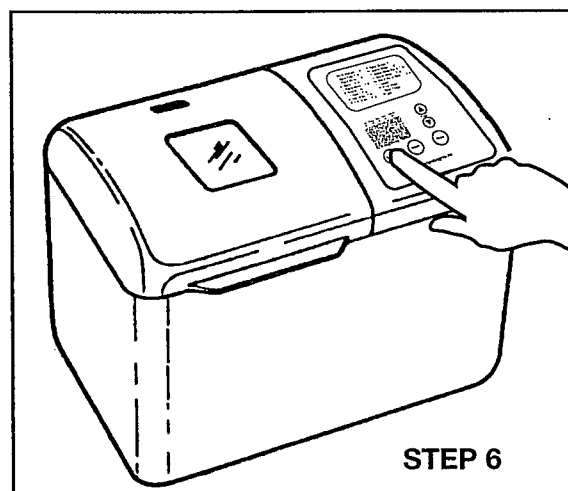


Insert the Bread Pan into the Oven Chamber.

Seat the Bread Pan as shown, then turn the Handle clockwise to secure it. (The arrow marked "Lock" reminds you which way to turn the Handle.)

Close the Lid and plug in the Bread Maker.

When you plug it in, the Bread Maker flashes "000" in the Display Window.



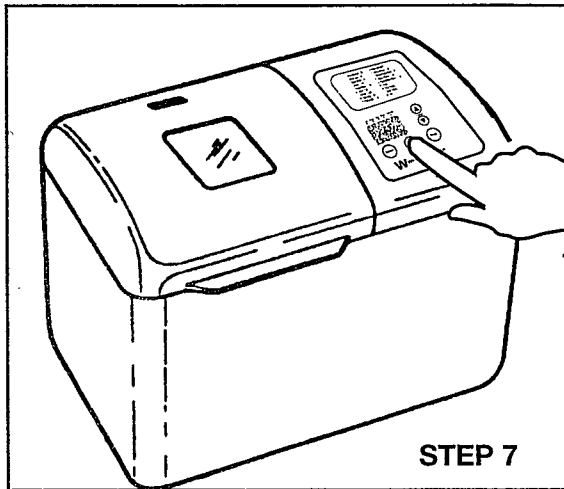
Press the **SELECT** Button to choose the Cycle you want.

As you press **SELECT**, the Indicator Light in the Display Window will move to indicate all of the Cycle options. It will move in this order:

- | | |
|-----------------------|---------|
| 1. White Medium | 2 lb. |
| 2. White Dark | 2 lb. |
| 3. Rapid White | 2 lb. |
| 4. White | 1.5 lb. |
| 5. Rapid White | 1.5 lb. |
| 6. French | 2 lb. |
| 7. French | 1.5 lb. |
| 8. Fruit & Nut | 2 lb. |
| 9. Fruit & Nut | 1.5 lb. |
| 10. Batter Breads™ | |
| 11. Whole Wheat | 2 lb. |
| 12. Rapid Whole Wheat | 2 lb. |
| 13. Whole Wheat | 1.5 lb. |
| 14. Rapid Whole Wheat | 1.5 lb. |
| 15. Dough | |
| 16. Pizza Dough | |
| 17. Bagel Dough | |
| 18. Jam | |

If the **SELECT** Button is not pressed, and **START** is activated, the Bread Maker will automatically bake a White Medium loaf.

MAKING DOUGH & BAKING BREAD *(continued)*



STEP 7

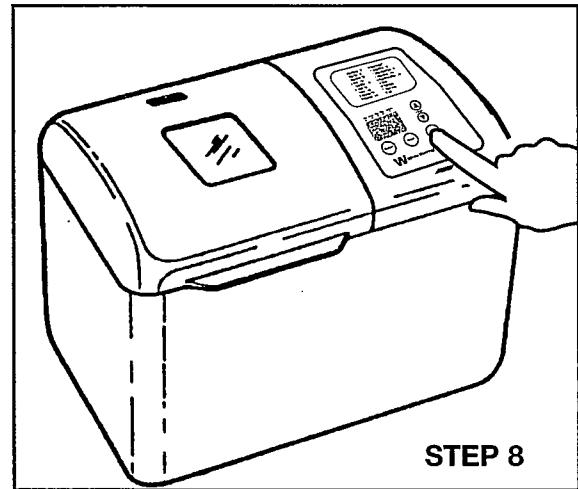
Press Start to begin the Kneading and/or Baking Cycle.

First, the Bread Maker mixes the ingredients for one minute. Then, it begins the Kneading process. During this process, the yeast begins to activate, and normally the Viewing Window begins to fog. (This will clear so you can see the progress of your loaf.) The Bread Maker will stop kneading after a few minutes to let the dough rise before baking.

Eight minutes before the end of the Kneading process, the Bread Maker beeps to let you know this is the time to add any fruit and nuts.

If you chose Dough, the Bread Maker beeps to let you know when the dough is ready to be removed. Then it's up to you to shape it, give it time for a final rising period, and bake it in a conventional oven.

For other Cycles, the Bread Maker continues to the Baking process.



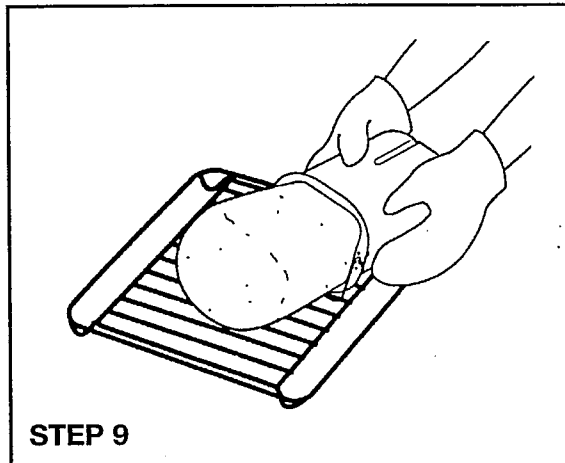
STEP 8

When your bread is done, the Bread Maker will beep. This indicates that the Baking phase is completed. Press the STOP Button, then put on your oven mitts and remove the Bread Pan.

Remember that the Bread Pan and your loaf are both very hot! Be careful not to place either on a tablecloth, plastic surface, or other surface that might scorch or melt.

If the bread is not removed immediately after baking and if the **STOP** Button is not pressed, a controlled Cool-Down Cycle will begin and the machine will automatically shut off after 60 minutes. While this will help prevent the bread from becoming soggy, for best results, remove bread immediately after Baking Cycle is complete.

MAKING DOUGH & BAKING BREAD *(continued)*



Remove the loaf from the Bread Pan.

Turn over the Bread Pan a few inches from the countertop and gently shake out the loaf. It's best to remove the loaf as soon as the Bread Maker has finished baking.

Place the loaf on a wire rack, or other ventilated cooling surface, to cool. .
Bread should be cooled slightly (30 minutes) before it is sliced.

If necessary, remove the Kneading Paddle from the loaf.

Sometimes the Kneading Paddle will stick in a loaf of bread. If it does, use a non-metal utensil to gently remove it, taking care not to scratch the Kneading Paddle.

When you are done using the Bread Maker, be sure to unplug it.

USING THE TIMER

You can preset your Bread Maker to cook bread from 2:20 to 13 hours in advance.

NOTE: Don't use the Timer if your recipe includes eggs, fresh milk or other ingredients that may spoil. The Bread Maker's Timer can't be used for Fruit & Nut, Batter Breads™ or Dough Cycles.

To preset your Bread Maker, follow these steps:

1. Add the ingredients as usual, taking care not to let the yeast and liquid ingredients contact one another.
2. Close the Bread Maker Lid and plug it in.
3. Select the Baking Cycle you want. The time needed for the selected Baking Cycle appears in the Display Window.

Baking Cycle		Length of Baking Cycle
White Medium	2 lb.	3:10
White Dark	2 lb.	3:20
Rapid White	2 lb.	2:30
White	1.5 lb.	3:00
Rapid White	1.5 lb.	2:20
French	2 lb.	4:00
French	1.5 lb.	3:30
Fruit & Nut	2 lb.	3:30
Fruit & Nut	1.5 lb.	3:20
Batter Breads™		2:00
Whole Wheat	2 lb.	4:20
Rapid Whole Wheat	2 lb.	3:30
Whole Wheat	1.5 lb.	4:00
Rapid Whole Wheat	1.5 lb.	3:20

4. Press the **▲ TIMER** Button once for each 10 minutes you want to add. (Use the **▼** Button to subtract time from the Timer.) The amount of time you set is shown in the Display Window.
 - For example, if it is 8 o'clock and you want a loaf of bread ready at 1 o'clock, press the **▲ TIMER** Button until the display reads 5:00, meaning it will finish baking in five hours.
5. Press **START** to begin the Timer. The Timer Indicator begins to flash, letting you know the Timer is started. When the Display Window indicates 0:00, baking is completed and Complete Indicator blinks.

USING THE TIMER *(continued)*

For Best Results

- Take care to measure ingredients accurately, using a good set of measuring cups and spoons, or a good scale. Make sure to level all dry ingredients as you measure them. Inaccurate measuring could cause unexpected results in your loaf of bread.
- In particular, be precise in measuring the water.
- Take care not to add more than 4 cups of flour per loaf. Excess flour will cause the bread to bake incompletely and the dough to stick to the inside of the Lid.
- After placing all the ingredients in the Baking Pan, wait 10 minutes before pressing Start, or use the Timer to add 10 minutes to the total processing Cycle.
- Use fresh ingredients.
 - Since moisture is an enemy to flour, be sure to store your flour in an airtight container.
 - To keep your yeast active, store it in an airtight container in your refrigerator.
- Speaking of fresh — when using the Timer, we recommend setting it for as short a time as possible. Because ingredients are partially combined in the Bread Pan, the dough may tend to deteriorate if left too many hours, especially on a warm or humid day.
- Keep the Lid closed during the Baking Cycle. Opening it causes uneven baking.
- After your bread has cooled completely, store it in a plastic bag or plastic wrap to prevent it from drying out.
- Power Failure Back-Up is active for 1 hour. This means that if your electricity should fail, the Cycle position will hold in memory for 60 minutes. If power should return to your home in that hour, the Bread Maker will resume at the same point it stopped at. The same applies if you accidentally unplug the machine. Power surges normally are not covered by Power Failure Back-Up. If you live in an area of frequent surges, we suggest you use a surge protector.

CLEANING INSTRUCTIONS

The Bread Pan and Kneading Paddle have non-stick surfaces that make cleaning easy.

1. After baking each loaf of bread, unplug the Bread Maker and discard any crumbs.
2. Remove the Bread Pan from the Oven and the Kneading Paddle from the Bread Pan. Then, as needed, wash the Bread Pan and Kneading Paddle inside and out with warm, soapy water. Avoid scratching the non-stick surfaces.
DO NOT PUT THE PAN IN A DISHWASHER.

If the Kneading Paddle is stuck to the Drive Shaft, pour warm water in the Pan to loosen it.

DO NOT USE EXCESSIVE FORCE.

3. Wipe the inside of the Lid and Oven with a damp cloth or sponge. If any residue has scorched on the Heating Plate or elsewhere, wipe with a non-abrasive scrubbing pad and wipe clean.

Do not use vinegar, bleach, or harsh chemicals to clean the Bread Maker.

Do not soak the Bread Pan for a long period of time — this could interfere with the free working of the Drive Shaft.

Be sure the machine is completely cooled before storing.

The Inner Casing contains the Heating Element and Drive Base. Therefore, when cleaning, **NEVER pour water, solvents or cleaning solutions into this area.**

Caution

To avoid electric shock, unplug the Bread Maker before cleaning!

BATTER BREAD™ RECIPES

Whole Wheat Batter Bread™ with Banana

1/2 cup	Butter or Margarine
1/4 cup	Sugar
2	Medium-Sized Eggs
3 Tablespoons	Milk (Whole, 2% or Skim)
2/3 cup	Ripe Mashed Bananas
1 Tablespoon	Honey
1/2 cup	Chopped Walnuts (optional)
1 cup	All-Purpose Flour
1 cup	Whole Wheat Flour
3½ teaspoons	Baking Powder
1/2 teaspoon	Salt

- Mix eggs, milk, banana and honey in a separate bowl. Set aside.
- Mix all-purpose flour, whole wheat flour, baking powder and salt in another bowl.
- Add all ingredients to the Bread Pan listed above in the order given, beginning with the butter, then sugar, then egg mixture, walnuts and so on.
- Place the Bread Pan into the Bread Machine and select the Batter Breads™ function. Your Whole Wheat Batter Bread™ with Banana will be done in 2 hours.

Chocolate Batter Bread™

3/4 cup	Butter or Margarine
1/2 cup	Sugar
3	Medium-Sized Eggs
3 Tablespoons	Milk
1/3 cup	Chocolate Chips
2 cups	All-Purpose Flour
3½ teaspoons	Baking Powder
1/4 teaspoon	Salt
1/3 cup	Unsweetened Cocoa

- Mix eggs and milk in a separate bowl. Set aside.
- Mix all-purpose flour, baking powder, salt and unsweetened cocoa in another bowl.
- Add all ingredients to the Bread Pan listed above in the order given, beginning with the butter, then sugar, then egg mixture, chocolate chips and so on.
- Place the Bread Pan into the Bread Machine and select the Batter Breads™ function. Your Chocolate Batter Bread™ will be done in 2 hours.

JAM RECIPES

Strawberry-Rhubarb Jam

3/4 cup (8 oz.)	Strawberries, Hulled
3/4 cup (8 oz.)	Rhubarb, Roughly chopped
1-2/3 cups (13 oz.)	White Sugar

Place all ingredients in Baking Pan and start the Jam Cycle.

The strawberries should be very ripe and sweet, and the rhubarb firm and crisp. Try adding 1 Tbsp. of this jam to a small container of plain Lo-Fat Yogurt.

Raspberry Jam

1-1/2 cups (12 oz.)	Red or Black Raspberries
1-1/2 cups (12 oz.)	White Sugar
2 Tbsp.	Honey

Place all ingredients in Baking Pan and start the Jam Cycle. This jam will be very liquid when Cycle is completed. It can be strained to eliminate the seeds, if desired. The jam will thicken when completely cooled.

Blue Kiwi Mango Jam

3/4 cup (6 oz.)	Kiwi Fruit, Peeled and Chopped
3/4 cup (6 oz.)	Mango, Peeled and Chopped
1-1/2 cups (12 oz.)	White Sugar
1 tsp.	Lemon Zest, Grated
1 tsp.	Orange Zest, Grated
4 drops	Blue Food Coloring

Place all ingredients in Baking Pan and start the Jam Cycle.

The kiwi fruit should be ripe, but not mushy while the mango should be **barely ripe**. Lemon and orange zest are grated from the surface of the peel. Make sure none of the bitter white rind is included.

Peach-Raisin Jam

1-1/2 cups (12 oz.)	Ripe Peaches, Pitted
1-1/2 cups - 1 Tbsp.	White Sugar
2 Tbsp.	Golden Raisins, Soaked
1 Tbsp.	Brown Sugar
2	Whole Cloves
1/8 tsp.	Ground Allspice

Place all ingredients in Baking Pan and start the Jam Cycle.

For best results, fruit and sugar should be weighed on a small kitchen or postal scale.

NOTE: 1-1/2 cups of fruit or white sugar weighs 12 oz.

TROUBLE SHOOTING

Symptom	Possible Solutions
Bread has an offensive odor	<p>Check to be sure you added the correct amount of yeast. Measure carefully — too much yeast will cause an unpleasant odor and may cause the loaf to rise too high.</p> <p>Be sure to use only fresh ingredients.</p>
Baked bread is soggy or the bread's surface is sticky	<p>Remove the bread from the Bread Pan as soon as it is done baking. Leaving it in the pan allows condensation to collect on the sides touching the pan.</p> <p>Also be sure to cool the loaf on a wire rack; cooling it on a countertop causes the side next to the counter to become soggy.</p>
START Button doesn't start the Bread Machine	<p>Make sure the machine is plugged in.</p> <p>If nothing appears in the Display Window, press SELECT to choose your Baking Cycle. (You must select a Baking Cycle before pressing START.)</p> <p>If the baking area is too hot, the Bread Maker will not start because of an automatic safety feature. Remove the Bread Pan with your ingredients, and wait until the Bread Maker cools down — about 20 minutes — before starting a new loaf.</p>
Can't set the Timer	<p>If you selected either the Dough, Fruit & Nut or Batter Breads™ Cycle, you cannot use the Timer. This is because the ingredients should be processed immediately for these Cycles.</p>
The Bread Maker stopped and "000" flashes	<p>This happens if you press the STOP Button, if you unplug the machine, or if there is a power outage. In each case, the Bread Maker can't be restarted for this Cycle. Discard the contents of the Bread Pan and start again with new ingredients.</p>
The Kneading Paddle was stuck in the bread	<p>Make sure the Kneading Paddle is mounted properly before adding ingredients to the Bread Pan and baking.</p> <p>Sometimes denser or crustier loaves of bread may pull the Kneading Paddle out with them when you remove the loaves after baking. When this happens, use a non-metal utensil and gently remove the blade from the bottom of the loaf.</p>

TROUBLE SHOOTING *(continued)*

Symptom	Possible Solutions
The bread rose too high	Make sure not to add too much yeast, water or flour. Too much of any of these may cause the loaf to rise more than it should.
The bread didn't rise enough	<p>Make sure not to add too little yeast, water or sweetener. Make sure to add ingredients in the proper order: liquids, dry ingredients, yeast. Make sure yeast doesn't get wet until the Bread Maker mixes the ingredients together.</p> <p><i>Note: Typically, bread made with whole grain flours will not rise as high as bread made with refined flours.</i></p>
The dough looks like batter, or the dough ball is still sticky, not smooth and round	During the Kneading process, add 1 tablespoon of flour at a time, letting it mix in well. For most breads, your dough ball should become round, smooth, not sticky to the touch, and should bounce back when you press it with your finger.
The dough ball is lumpy or too dry	During the Kneading process, add 1 tablespoon of water at a time, letting it mix in well.
E:01 displays when you press START Button	The Bread Maker is too hot (over 100°F/38°C) to begin preparing another loaf. Remove the Bread Pan with your ingredients, and wait until the Bread Maker cools down about 20 minutes — before preparing a new loaf.
E:02 displays when you press START Button	The Bread Maker is too cold. Unplug the machine and allow it to heat up to room temperature, then try again.
H:00 displays after baking	This means the temperature of the dough was too high during the Kneading or Rising process. Locate the Bread Maker in a cooler place.
L:00 displays after baking	This means the temperature of the dough was too low during kneading or rising. Locate the Bread Maker in a warmer place.

ONE-YEAR LIMITED WARRANTY

This White-Westinghouse product warranty extends to the original consumer purchaser of the product.

Warranty Duration: This product is warranted to the original consumer purchaser for a period of one (1) year from the original purchase date.

Warranty Coverage: This product is warranted against defective materials or workmanship. This warranty is void if the product has been damaged by accident, in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished, or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

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