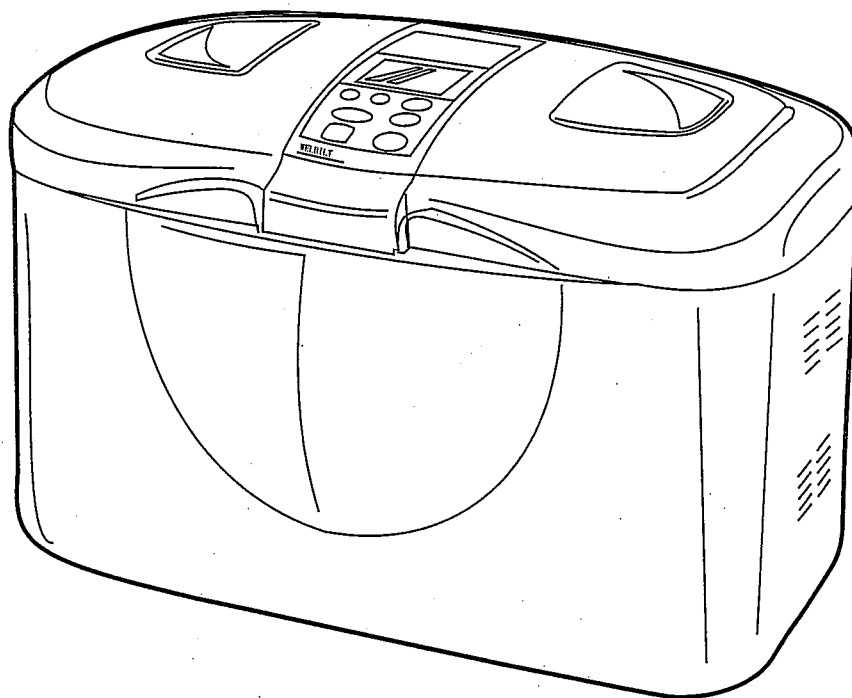


WELBILT®

ABM1L2PS

INSTRUCTION MANUAL



BAKER'S SELECT®
THE DUAL LOAF BREAD MACHINE

HOUSEHOLD USE ONLY

IMPORTANT SAFEGUARDS

WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED, INCLUDING THE FOLLOWING:

1. Read all instructions carefully.
2. Do not touch hot surfaces. Use handles or knobs and a potholder. Do not close or clog the steam vent openings under any circumstances.
3. To protect against electrical shock, do not immerse cord, plug, or any other part of this bread machine, in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug the power supply cord when the appliance is not in use, or before cleaning. Allow to cool before putting on or taking off any parts.
6. Do not use or operate the 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.
7. The use of accessory attachments not recommended or sold by the manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let the power supply cord hang over the edge of table or counter, or touch hot surfaces.
10. Do not place the appliance on or near hot gas or electric burners, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot contents or liquids.
12. To disconnect, press STOP, then remove plug from wall outlet. Grip plug and pull from wall outlet. Never pull on the cord.
13. Do not use the bread machine for other than intended use.
14. Avoid contact with moving parts during operation.
15. Do not pour any ingredients directly into the bread machine - only into the baking pan. The baking pan must then be placed in the machine.
16. Do not operate this appliance in the presence of explosive and/or flammable fumes.
17. This appliance is intended for household use only and not for commercial or industrial use.
18. To avoid damaging the machine, do not place the baking pan or any object on top of the unit.
19. Do not clean with scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
20. Do not use bread machine for storage purposes nor insert any utensils, as they may create a fire or electric shock.

SAVE THESE INSTRUCTIONS

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in 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 DEFEAT THIS SAFETY FEATURE.**

A short power-supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord. An extension cord may be used if precautions are taken in their use. 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 countertop or tabletop where it can be pulled on by children or tripped over accidentally.
-

About Your Bread Machine

- Your new bread machine makes up to two 1-pound loaves of bread.
- A special EXPRESS setting allows you to complete the breadmaking process in less than 1 hour. Special recipes must be used for this cycle.
- The Fruit and Nut Beep signals when it is time to add ingredients, such as fruits, nuts, or chips. It will maintain ingredients' shape and texture rather than be chopped up by the kneading blade. If you use the TIMER to delay baking, you may add all the ingredients at once and bypass the function. However, the fruits, nuts, or chips may get somewhat chopped.
- The crust color of your fresh homemade bread can be controlled for personal preference.
- A PROGRAMMABLE TIMER lets you wake up to hot baked bread in the morning.
- The VIEWING WINDOWS allow you to watch the breadmaking process.
- The KEEP WARM function prevents the bread from getting soggy by keeping finished bread warm up to an hour after the baking is completed. This function stops when the unit is turned off or unplugged.
- This bread machine has a POWER LOSS MEMORY, which resumes cycle where it left off when a short-term power loss occurs.
- Do not cover the bread machine with towels or other materials that may prevent steam from escaping. Some steaming from vents is normal.
- Do not place any objects on top of the bread machine.
- Unplug the unit and wait until it cools, then remove any spilled ingredients or crumbs from the baking chamber of the bread machine by wiping with a damp sponge or cloth. See *Care and Cleaning* page 11.

IMPORTANT: Always add ingredients in the order they are specified in the recipe. For best results, **accurate measuring of ingredients is vital**. Do not put larger quantities than recommended into the baking pan as it may produce poor results and may damage the bread machine.

Before Your First Use

Enjoy using your Welbilt® Bread Machine. Before your first use, please take some time to read this Instruction Manual and keep it handy for reference. Please pay particular attention to the safety instructions we have provided for your protection.

Carefully unpack the bread machine and remove all packaging materials. To remove any dust that may have accumulated during packing, wipe the baking pans, kneading blades and outside surface of the bread machine with a clean, damp cloth. **Do not use scouring pads or any abrasives on any part of the bread machine.**

Plug the cord into a 120-volt AC outlet. The cord length of this bread machine was selected to reduce the possibility of tangling or tripping over a longer cord. If more cord length is needed, use a UL certified extension cord rated no less than 15 amperes and 120 volts. The longer cord should be arranged so that it will not drape over the countertop where it can be pulled on by children or tripped over.

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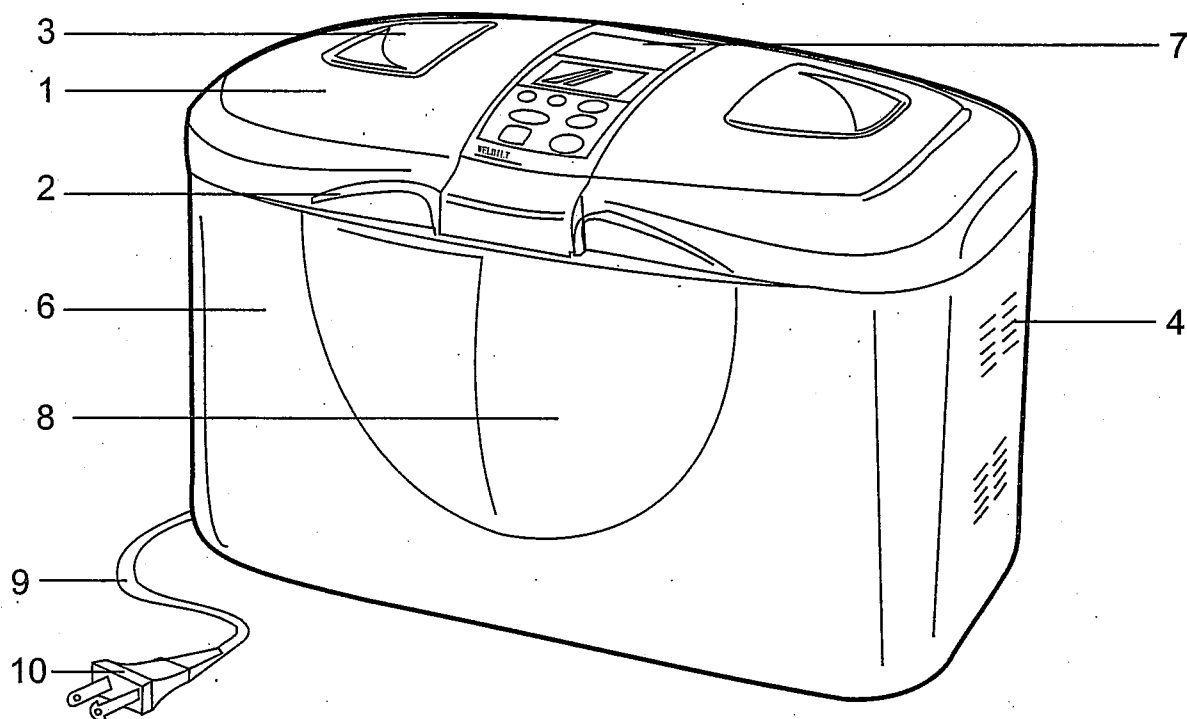
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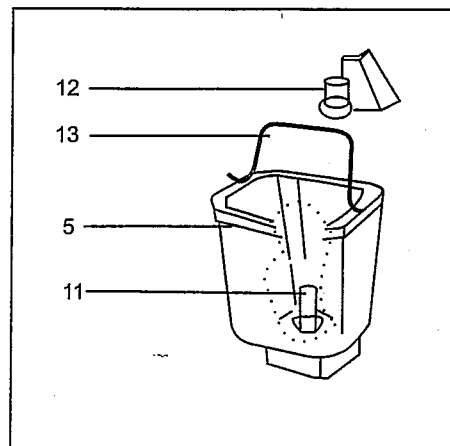
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Know Your Bread Machine

ABM1L2PS MAKES TWO 1-POUND LOAVES OF BREAD

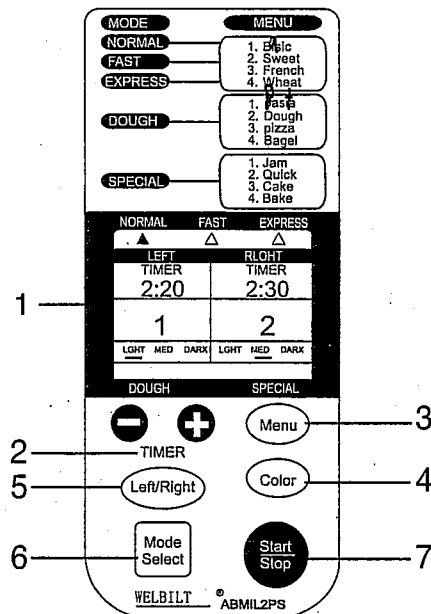


- 1. Lid
- 2. Lid Handle
- 3. Viewing Window
- 4. Air Vents
- 5. Bread Pan
- 6. Baking Chamber (not shown)
- 7. Control Panel
- 8. Main Housing
- 9. Power Cord
- 10. Power Plug
- 11. Drive Shaft
- 12. Kneading Blade
- 13. Bread Pan Handle



Control Panel

Model ABM1L2PS



NOTE: Please peel off the plastic sticker on control panel before use.

NOTE: When using the touchpad controls, be sure to press the pad until you hear a beep

1 DISPLAY WINDOW	<ul style="list-style-type: none"> Shows the MENU number(s) selected. Shows the MODE selected. Shows the CRUST COLOR selected. Shows minute-by-minute baking time countdown. Shows DELAY BAKING TIME selected.
2 TIMER	<ul style="list-style-type: none"> Use when setting the TIMER to delay baking. Press+ and - buttons to set timer for delayed completion. Arrows will move time up or down in 10-minute increments. Press and hold buttons for faster movement. TIMER is not available on some cycles; please check the <i>Bread Machine Cycle Times</i>, page 12.
3 MENU	<ul style="list-style-type: none"> Press to select the cycle or combination of your choice. The selected cycle automatically assigns the time needed to complete the process.
4 COLOR	<ul style="list-style-type: none"> Press to select the desired crust color. Choose from Light, Medium, or Dark.
5 LEFT/RIGHT	<ul style="list-style-type: none"> Press to select which pan you would like to use.. You can choose to use the left pan only, right pan only, or both pans.
6 MODE SELECT	<ul style="list-style-type: none"> Press to select desired mode. When making bread, choose from the following time modes: Normal, Fast, Express. Choose Dough mode for making dough or Special mode for Jam, Quick, Cake, and Bake.
7 START/STOP	<ul style="list-style-type: none"> Press to start operation or begin TIMER countdown for delayed completion. Press and hold until you hear a beep to stop operation or to cancel a TIMER setting. Note: Do not press "STOP" when just checking the progress of bread.

SETTING DESCRIPTIONS

BREAD SETTINGS

Your new bread machine has four bread settings (Basic, Sweet, French, Whole Wheat) and three time modes (Normal, Fast, Express). Each bread setting is described below. Choose **Normal** time mode for bread in less than 3 hours. **Normal** time mode will give you the best results. Fast time mode makes bread in less than 2 hours. Select **Express** mode for bread in less than 1 hour. Only specially designed recipes are appropriate for the **Express** setting. These recipes call for very warm water and a large amount of bread machine or fast rising yeast. Heavy flours and other heavy ingredients are not suitable for this setting. You can choose to make two different types of bread at once, to make the same type of bread in both bread pans, or to only make one loaf of bread. BOLD

Basic

The BASIC settings are used for breads that primarily use white flour, although some recipes may include small amounts of whole wheat flour. The settings have the minimum number of rising cycles and the shortest overall times until baking is completed. Therefore, loaves will be slightly denser than French or sweet breads.

Sweet

Use this setting for recipes that use fruit juice, additional sugar, or added sweet ingredients such as coconut flakes, raisins, dried fruit, or chocolate. Baking temperature is reduced to prevent burning, and a longer rise cycle gives the loaves a light, airy texture.

French

Traditionally, French bread has a crispier crust and lighter texture than basic breads. Recipes usually do not include butter, margarine, or milk.

Whole Wheat

The ~~WHOLE~~ WHEAT settings are used for recipes with significant amounts of whole wheat or rye flour, oats, or bran. The settings have a longer third rise cycle to allow heavy wheat and grains to expand. Generally, whole wheat and multi-grain breads are shorter and denser than basic, French, or sweet breads.

DOUGH SETTINGS

These settings only make dough and will not bake the final bread. Choose from four dough settings: Pasta, Regular, Pizza, and Bagel. Remove the dough and shape it to make pasta, pizza, rolls, pretzels, doughnuts, and round or braided breads. Then bake in a conventional oven, fry in a deep fryer (i.e. doughnuts), or dry and prepare pasta as directed. Your machine is preprogrammed to run the same or different types of dough settings at the same time. For example, you can make pasta dough in one pan while making bagel dough in the other, etc.

SPECIALTY SETTINGS

These settings can be used to make nonyeast products, such as quick breads, jams, cakes and other baked goods. Your machine is preprogrammed to run one type of specialty setting at a time.

Quick

This setting is used for recipes that contain baking powder or baking soda rather than yeast to make quick breads or cakes rise.

Jam

Use this setting for making jam from fresh fruits to enjoy on fresh-baked bread. The unit will mix and cook jam.

Cake

This setting will mix ingredients and then bake for a preset amount of time.

Bake

This setting will bake only for 1 hour and is especially helpful when making gluten-free breads. See recipes and directions for making gluten-free breads in this manual. This can also be used to increase baking time on the selected cycle.

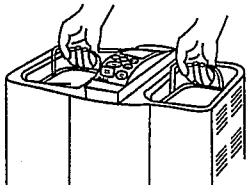
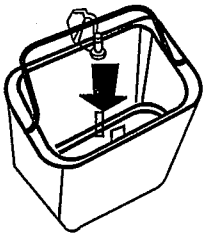
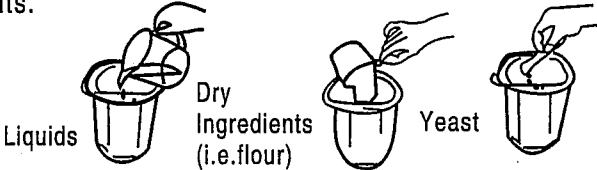
JAM is first

Using Your Bread Machine

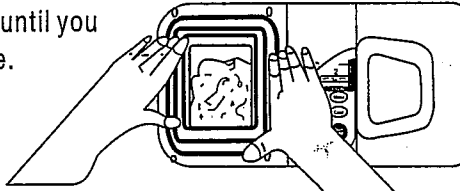
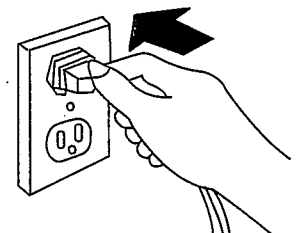
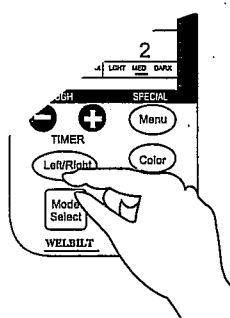
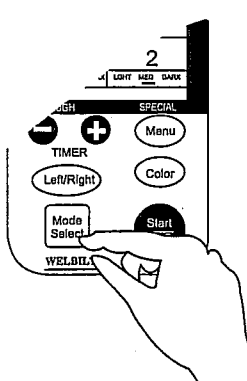
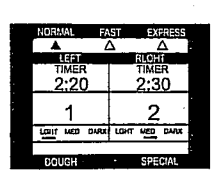
Your new bread machine will combine ingredients, knead, and make bread from start to finish automatically when a bread setting or combination is selected. To delay completion, the automatic TIMER may be programmed to make bread while you are at work or asleep. See *Using The Timer*, page 10.

The recipes included with this booklet have been thoroughly tested to ensure best results. Recipes have been created by home economists specifically for this bread machine and may not produce acceptable results in other similar bread machines.


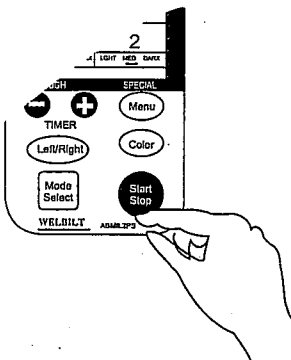
FOR ALL BREAD SETTINGS, FOLLOW THESE INSTRUCTIONS:

<p>1</p>	<p>Open the lid and remove the baking pans by pulling straight up. It is important to remove the baking pans from the unit before putting ingredients into the pans. This will prevent accidentally spilling ingredients into the baking chambers.</p> 	<p>WARNING: Place your bread machine where it is level, stable, and secure. Ingredients spilled in baking chamber can cause fire when ignited by the heating element.</p>
<p>2</p>	<p>Attach the kneading blades onto the shafts inside the baking pans by lining up the flat side of the blade with the flat side on the shaft. Push the blade firmly onto the shaft.</p> 	<p>Be sure to set the kneading blade firmly in place to prevent blade from coming off during operation, which may affect the kneading or mixing. Be sure the shaft is clean of any residue (i.e.dough). This will ensure the kneading blade will fully seat into place and will prevent blade from sticking to shaft.</p>
<p>3</p>	<p>Select a recipe from the recipe section of this booklet. When following the recipes: Measure ingredients carefully and accurately. To measure liquids, use a see-through liquid measuring cup and check the measurement at eye level. When measuring dry ingredients, use a standard dry measuring cup and level the ingredients with a straight-edge knife. Slightly inaccurate measurement can make a difference in results. Use standard measuring spoons and level off with a straight-edge knife. See <i>Measuring Your Ingredients</i>, page 16. Always add ingredients to the baking pan in the order listed. Always add yeast last. Be sure the yeast does not touch the liquid ingredients.</p> 	<p>Be ^{careful} not to mix the yeast with any wet ingredients, especially when using the timer feature. Otherwise, bread may not rise properly. Breadmaking Tip: After 5 minutes of kneading, open the lid of the bread machine and check the dough consistency. The dough should form a soft, tacky ball. If too dry, add liquid. If too wet, add flour (1/2 to 1 tablespoon at a time).</p>

Using Your Bread Machine

4	<p>Place the baking pans back into the unit. Push down on the pan until you hear it click firmly into place.</p> 	<p>Special Note: If each baking pan is not installed properly or firmly clicked into place, the kneading blade will not operate.</p>
5	<p>Close the lid. Connect the plug to a 120-volt AC-only outlet. You will hear a beep. The display will show the default settings of Basic Bread, Normal time (2:20) for both Left and Right bread pans. This indicates that both sides would bake using the basic bread setting at the same time.</p> 	<p>Caution: This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in 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 defeat this safety feature.</p>
6	<p>Press LEFT/RIGHT button to choose to use the Left, Right or both pans. Look at the words "LEFT" and "RIGHT" in the display to see what you have chosen.</p> 	
7	<p>Press the MODE SELECT button to choose the time mode desired. There are three choices: Normal, Fast, and Express. When you press the button, you will hear a beep, and an arrow in the display window will show the mode selected.</p>  	<p>TIME MODES: Normal - Less than 3 hours FAST - Less than 2 hours. Express - Less than 1 hour.</p>

Using Your Bread Machine

8	<p>Choose the desired setting by pressing the MENU button. Each time MENU is pressed, you will hear a beep and the number in the display window will advance to the next cycle. When selecting to bake in both pans, there are 10 preset combinations of the 4 different bread settings from which to choose.</p> <p style="text-align: center;">9 2</p> 	<p>Preset Bread Setting Combinations:</p> <table><tr><th>Left</th><th>Right</th></tr><tr><td>1</td><td>1</td></tr><tr><td>1</td><td>2</td></tr><tr><td>1</td><td>3</td></tr><tr><td>1</td><td>4</td></tr><tr><td>2</td><td>2</td></tr><tr><td>2</td><td>3</td></tr><tr><td>2</td><td>4</td></tr><tr><td>3</td><td>3</td></tr><tr><td>3</td><td>4</td></tr><tr><td>4</td><td>4</td></tr></table> <p>1=Basic, 2=Sweet, 3=French, 4=Wheat</p>	Left	Right	1	1	1	2	1	3	1	4	2	2	2	3	2	4	3	3	3	4	4	4
Left	Right																							
1	1																							
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4	4																							
9	<p>Press COLOR button to choose a crust color: Light, Medium, or Dark. When baking in both pans, there are 9 preset crust color combinations from which to choose. Choose a crust color when using Normal and Fast settings only.</p>	<p>At this point, you can press² the TIMER button to delay the completion of your bread. For details see <i>Using The Timer</i>, page 10.</p>																						
10	<p>Press the START/STOP button to begin. The remaining time will count down in one-minute increments. When the baking time is completed, a beep will sound five times.</p> 	<p>Breadmaking Tip: After 5 minutes of kneading, open the lid of the bread machine and check the dough consistency. The dough should form a soft, tacky ball. If too dry, add liquid; if too wet, add flour (1/2 to 1 tablespoon at a time).</p>																						
11	<p>The bread machine is designed with a Keep Warm feature that automatically begins when the bake time is completed. This will continue for up to 60 minutes after baking is complete. During this time, the bread machine will circulate hot air to keep the bread warm. You may remove the baking pan at any time during the Keep Warm cycle. To turn off the Keep Warm feature before the 60 minutes are up, simply press the START/STOP button and hold it until you hear a beep. UNPLUG THE UNIT WHEN FINISHED. Never leave the unit plugged in when not in use.</p>	<p>Note: The Keep Warm feaature does not function on some cycles. See <i>Bread Machine Cycle Times</i>, page 12.</p>																						

Using Your Bread Machine

12	<p>The bread machine has convenient viewing windows so that you may watch the progress of the bread as it is mixed, kneaded, and baked. Occasionally, some moisture may form in the window during baking. You may lift the lid to look inside during mixing and kneading stages. However, DO NOT OPEN THE LID DURING THE BAKING STAGE, (approximately the last hour) as this may cause the bread to collapse.</p>	<p>Warning: To avoid damaging the bread machine, do not put any object on top of the unit.</p>
13	<p>To remove bread pans from the machine, use pot holders or oven mitts and pull straight up on the pan handles. Turn the pan upside down and shake the bread out onto a wire cooling rack. The baking pans have a nonstick finish so the bread should come out easily. Do not use metal utensils to remove bread as they may scratch the nonstick surface. If you have difficulty removing bread from the baking pan, slide a flat rubber or plastic spatula along the sides of the pan to loosen the loaf. Turn the pan over and shake the loaf out.</p> <p>Allow the bread to cool before slicing. See <i>Slicing and Storing Bread</i>, page 10. If the kneading blade remains in the bottom of the baking pan, fill the baking pan with hot water to loosen. If the kneading blade remains in the bottom of the bread, use the end of a plastic spoon or other nonmetal utensil to remove. Do not use a knife or any other sharp metal object as it will scratch the nonstick coating.</p> <div data-bbox="284 1213 954 1478"> </div>	<p>Note: Always check to see where the kneading blade is when removing a baked loaf of bread. Make sure it is removed from the loaf before slicing the bread.</p> <p>Important: Place warm water in pan immediately after removing bread to prevent blade from sticking to shaft.</p>
14	<p>If the temperature in the bread chamber is higher than 122°F, the DISPLAY WINDOW will show "E01". If the temperature is lower than 14°F, the DISPLAY WINDOW will show "E00". When either of these error messages are displayed, the bread machine will not function until it has cooled down or warmed up.</p>	<p>Warning: Do not make another loaf until bread machine has cooled down or warmed up.</p>

Using The Timer

Use the TIMER when you want to delay the completion of the bread. You can set the machine to start Normal or Fast settings up to approximately 13 hours later.

TO SET THE TIMER, FOLLOW THESE INSTRUCTIONS:

	NOTE: First, follow steps 1 thru 9 in <i>Using Your Bread Machine</i> , pages 7-8. Do not use the TIMER with recipes that call for perishable ingredients, such as eggs, fresh milk, sour cream, or cheese.
1	To set the TIMER, decide when you want the bread to be finished. For example, it is now 7:30 p.m. and you want to wake up to two loaves of fresh-baked Sweet bread at 8 a.m., a total of 12 1/2 ^{hrs} from now. Once the correct setting is selected for the recipe, simply set the TIMER, using the ⊕ and ⊖ buttons, for the total program hours. In this example, you would press the ⊕ button until 12:30 appears in the display.
2	You do not need to mathematically calculate the difference between the setting time and the total hours you want. The machine will automatically adjust to include the setting time. If you pass the desired time, simply press ⊖ to go back.
3	Once you have set the time, press START. The colon (:) in the display will flash to indicate that the TIMER has been set, and the countdown will begin. The TIMER will count down in one-minute increments. When the display reaches 0:00, your bread is complete and the beeper will sound.

SLICING AND STORING BREAD

For best results, place bread on a wire rack and allow to cool 15 to 30 minutes before slicing. Use an electric knife or a serrated knife for even slices. For square slices, place the loaf on its side and slice across.

Store unused bread tightly covered (reclosable plastic bags or plastic containers work well) at room temperature for up to three days. For longer storage (up to one month), place bread in a tightly covered container in the freezer. Since homemade bread has no preservatives, it tends to dry out and become stale faster than commercially-made bread.

Leftover slightly hardened bread may be cut into 1/2-inch or 1-inch cubes and used in recipes to make croutons, bread pudding, or stuffing.

Care And Cleaning

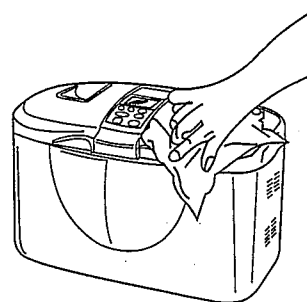
CAUTION:

To prevent electrical shock, unplug the unit before cleaning. Allow the bread machine to cool before cleaning. Do not immerse or splash either the body or lid in any liquid as this may cause damage and/or electric shock.

For best performance and maintenance, clean the bread machine after each use as follows:

Outer Body, Lids, and Baking Chambers:

Wipe the lids and outer body of the unit with a damp cloth or slightly damp sponge. Use a damp sponge or cloth to wipe out any flour, crumbs, or other materials from the baking chambers. Dry thoroughly.



Baking Pans and Kneading Blades:

The baking pans and kneading blades have nonstick surfaces. Do not use any harsh cleansers, abrasive materials, or utensils that may scratch the surfaces. Over time, the nonstick surface may change in appearance due to moisture and steam. This is normal and has no effect on its use or quality.



Remove the baking pans and kneading blades from the baking chambers before cleaning. Wipe the outside of each baking pan with a damp cloth. **NEVER IMMERSE THE BAKING PAN** in water or other liquid. Wash the inside of the baking pan with warm, soapy water. If the kneading blade gets stuck, fill the baking pan with hot water and soak for 30 minutes or until it loosens and can be removed easily. If the hole in the kneading blade becomes clogged, carefully clean it out with a wooden or plastic toothpick. **Use care to avoid toothpick scratching blade surface or getting stuck in blade.**

Never use any of the following to clean your bread machine:

- Paint Thinner
- Benzene
- Steel Wool Pads
- Polishing Powder
- Chemical Dustcloth

CAUTION: DO NOT place any part or parts of the bread machine in the dishwasher.

STORING THE UNIT

Be sure to dry all parts before storing including the viewing windows. Close the lids, and do not store anything on top of the bread machine.

TROUBLESHOOTING

Specific questions about the bread machine functions and problems with ingredients or recipes are addressed in the *Troubleshooting* section on pages 33-35. For better performance, allow the unit to cool completely before beginning to bake a second loaf of bread. You can speed cooling by opening the lid and removing the baking pans.

Bread Machine Cycle Times

PROCESS PROGRAM		DELAY TIMER (UP TO)	TOTAL TIME	KNEAD1	RISE1	KNEAD2	RISE2	PUNCH	RISE3	BAKE	WARM	FRUIT & NUT DISP.
NORMAL	BASIC	12:20	2:20	5M	5M	20M	40M	30S	22M	48M	60M	2:00
	SWEET	12:30	2:30	5M	5M	20M	40M	30S	25M	55M	60M	2:10
	FRENCH	12:40	2:40	5M	5M	20M	40M	30S	30M	60M	60M	2:20
	WHEAT	12:50	2:50	5M	5M	20M	40M	30S	50M	50M	60M	2:30
FAST	BASIC	12:20	1:20	15M	20M	-	-	-	-	45M	60M	1:10
	SWEET	12:30	1:30	15M	25M	-	-	-	-	50M	60M	1:25
	FRENCH	12:40	1:40	15M	25M	-	-	-	-	60M	60M	1:35
	WHEAT	12:50	1:50	15M	35M	-	-	-	-	60M	60M	1:45
EXPRESS	BASIC	N/A	0:45	10M	8M	-	-	-	-	27M	60M	N/A
	SWEET	N/A	0:50	10M	10M	-	-	-	-	30M	60M	N/A
	FRENCH	N/A	0:55	10M	10M	-	-	-	-	35M	60M	N/A
	WHEAT	N/A	0:58	10M	13M	-	-	-	-	35M	60M	N/A
→ DOUGH	PASTA	N/A	0:14	14M	-	-	-	-	-	-	-	N/A
	REGULAR	N/A	1:30	14M	15M	11M	50M	5S	-	-	-	1:22
	PIZZA	N/A	0:50	20M	30M	-	-	5S	-	-	-	N/A
	BAGEL	N/A	1:50	20M	90M	-	-	5S	-	-	-	1:45
SPECIALITY	JAM	N/A	1:05	15M	-	-	-	-	-	50M	-	N/A
	QUICK	N/A	1:43	3M	5M	5M	-	-	-	90M	60M	N/A
	CAKE	N/A	1:34	8M	-	-	-	-	-	86M	-	N/A
	BAKE	N/A	1:00	-	-	-	-	-	-	60M	60M	N/A

M=Minute; S=second; 3:13=3 hours and 13 minutes

NOTE: The *Fruit and Nut* column shows time on display when ingredients are to be added.

Know Your Bread Ingredients

It is often said that cooking is an art relying on the creativity of the chef, while baking bread is much more of a science. This means that the process of combining flour, water and yeast results in a chemical reaction that produces bread. You have to remember that when the ingredients combine with each other they produce a specific result. Read the following information carefully to gain a better understanding of the importance each ingredient plays in the breadmaking process.

1.ALL-PURPOSE FLOUR

All-purpose flour is a blend of refined hard and soft wheat flours especially suitable for making quick breads and cakes. The most popular brands of flour have been tested for quick bread with excellent results.

2.BREAD FLOUR

Bread flour is a high gluten/protein flour that has been treated with conditioners to give dough a greater tolerance during kneading. Bread flour typically has a higher gluten concentration than all-purpose flour. Using bread flour with the bread machine will produce loaves with better volume and structure.

3.WHOLE WHEAT FLOUR

Whole wheat flour is milled from the entire wheat kernel, which contains the bran and germ. Whole wheat flour is heavier and richer in nutrients than all-purpose flour. Breads made with this flour are usually smaller and heavier than white loaves. Many recipes mix whole wheat flour with bread flour or gluten to produce a high, light-textured bread.

4.RYE FLOUR

Rye flour is a high fiber flour similar to whole wheat flour, also called graham flour. Rye flour must always be mixed with a high proportion of bread flour, as it does not contain enough gluten to develop the structure for a high, even-grained loaf.

5.GLUTEN

Gluten is wheat flour that has been treated to remove nearly all the starch, which leaves a very high gluten content. (Gluten is the protein in the wheat that makes the dough elastic). Gluten is available at most health food stores. It is sometimes used in small portions with dense, low-gluten flours (such as whole wheat)to increase volume and lighten texture.

6.CAKE FLOUR

Cake flour is made from softer or lower protein wheats and is specially designed for use in cake recipes.

7.SELF-RISING FLOUR

Self-rising flour contains leavening ingredients that will interfere with bread and cake making. It is not recommended for use with your bread machine.

IMPORTANT NOTE ON FLOURS

Flours, while visibly similar, can be very different by virtue of how they were grown, milled, stored, etc. You may have to experiment with different brands of flour to help you make the perfect loaf.

Storage of flour is also very important. Keep flour in a secure, airtight container. Rye and whole wheat flours should be stored in a refrigerator, freezer, or a cool area to prevent them from becoming rancid.

Know Your Bread Ingredients

8. BRAN

Bran (unprocessed) and wheat germ are the coarse outer portions of the wheat or rye grains separated from flour by sifting or bolting. They are often added in small quantities to bread for nutritional enrichment, heartiness and flavor. They are also used to enhance bread texture.

9. CORNMEAL and OATMEAL

Cornmeal and oatmeal come from coarsely ground white or yellow corn and from rolled or steel-cut oats. They are used primarily to enhance the flavor and texture.

10. CRACKED WHEAT

Cracked wheat has a very coarse texture. It comes from wheat kernels cut into angular fragments. It gives whole grain breads a nutty flavor and crunchy texture.

11. SEVEN GRAIN CEREAL BLEND

Seven grain cereal blend is a blend of cracked wheat, oats, bran, rye, corn meal, flax seeds and hulled millet.

12. YEAST

Yeast, through a fermentation process, produces gas (carbon dioxide) necessary to make the bread rise. Yeast feeds on sugar and flour carbohydrates to produce this gas. Traditional active dry granular yeast is used in all recipes that call for yeast. Three different types of yeast are available: fresh (cake), dry, and quick acting. Bread machine yeast is quick acting. For best results, use traditional dry yeast. However, quick rising yeast can also be used in smaller amounts. **Note: The recipes in this booklet were developed using traditional dry yeast.**

Always store yeast in a refrigerator to keep it fresh as heat will kill it. Ensure your yeast is fresh by checking its expiration date. Once a package or jar of yeast is opened, it is important that the remaining contents be immediately resealed and refrigerated for future use. Often bread or dough that fails to rise is due to stale yeast. The following test can be used to determine if your yeast is stale and inactive:

1. Place 1/2 cup of lukewarm (110°F - 115°F) water into a liquid measuring cup.
2. Stir 1 teaspoon of sugar into the water and then sprinkle 2 teaspoons of yeast over the surface.
3. Place cup in a warm area and allow to sit for 10 minutes undisturbed.
4. The mixture should foam and rise to the 1-cup mark. If this does not occur, discard this yeast and purchase fresh yeast.

Conversion Chart for Fast-Rising Yeast

1 teaspoon active dry yeast	= 3/4 teaspoon quick-rising yeast
1 1/2 teaspoons active dry yeast	= 1 teaspoon quick-rising yeast
2 1/4 teaspoons active dry yeast	= 1 1/2 teaspoons quick-rising yeast
1 tablespoon active dry yeast	= 2 teaspoons quick-rising yeast

13. SUGAR

Sugar is important for the color and flavor of breads. It also serves as food for the yeast as it supports the fermentation process. Recipes in this book that call for sugar require granulated sugar. Do not substitute powdered sugar unless indicated. Artificial sweeteners cannot be used as a substitute for sugar as the yeast will not react properly with them.

Know Your Bread Ingredients

14.SALT

Salt is necessary to balance the flavor of breads and cakes, as well as for the crust color that develops during baking. Salt also limits the growth of yeast. Do not increase amount of salt shown in the recipes. For dietary reasons, salt may be eliminated. However, the bread may overproof and rise higher than normal.

15.LIQUIDS

Liquids, such as milk (1%,2%,whole, and skim), water, or a combination of powdered milk and water, can be used when making bread. Milk will improve flavor, provide a velvety texture and soften the crust, while water alone will produce a crispier crust. Some recipes call for juice (orange, apple, etc.) to be added as a flavor enhancer.

16.EGGS

Eggs add richness and a velvety texture to bread dough and cakes. Use large-size eggs with these recipes.

17.FATS: SHORTENING, BUTTER, AND OIL

Shortening, butter, and oil shorten or tenderize the texture of yeast breads. French bread gets its unique crust and texture from the lack of fat added. However, breads that call for fat stay fresh longer. If butter is used directly from the refrigerator, it should be cut into small pieces for easier blending during the kneading cycle.

18.BAKING POWDER

Baking powder is a leavening agent used in quick breads and cakes. This type of leavening agent does not require rising time before baking as the chemical reaction works when liquid ingredients are added.

19.BAKING POWDER ^{SODA}

Baking soda is another leavening agent not to be confused or substituted for baking powder. It also does not require rising time before baking as the chemical reaction works during the baking process.

Measuring Your Ingredients

The most important step when using your bread machine for making bread is measuring your ingredients. It is very important to measure each liquid and dry ingredient accurately. Mismeasuring, even slightly, can cause poor baking results. The ingredients must also be added into the baking pan in the order given in each recipe.

Liquid Measurements

Use transparent plastic or glass liquid measuring cups to measure all liquid ingredients. Place the cup on a horizontal flat surface and view markings at eye level. The liquid level line must be aligned to the mark of measurement. A "guesstimate" is not good enough as it could throw off the critical balance of the recipe.



Dry Measurements

Dry ingredients must be measured using standard size dry measuring cups. These cups are available in various sizes. Gently spoon dry ingredients into the measuring cup and level off with a knife (see Figs. 1 and 2 below). Do not scoop or tap a measuring cup as this will pack the ingredients. This extra amount could affect the balance of the recipe. Do not sift the flour when making bread.

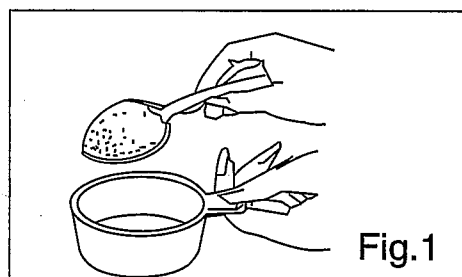


Fig.1

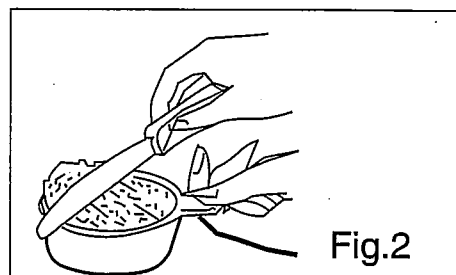


Fig.2

When measuring small amounts of dry or liquid ingredients (i.e.yeast, sugar, salt, dry milk, honey, or molasses) a standard measuring spoon must be used. Measurements must be level, not heaping.

The bread machine produces delicious baked goods with ease. This marvelous machine asks only that you carefully follow the recipe instructions. In most cooking, " a pinch of this and a dash of that " is fine, but not for automatic bread machines. Using a bread machine correctly requires you accurately measure each ingredient.

Recipe Tips

CREATING YOUR OWN YEAST BREADS

With the Welbilt® Dual-Loaf Bread Machine, even the most inexperienced baker can achieve the satisfying experience of baking a loaf of bread. All of the mystery and hard work is gone. Inside this talented machine with a computer brain, the dough is mixed, kneaded, proofed, and baked without you being present. The bread machine can also prepare dough for you to shape and bake in a conventional oven. The recipes included with this book are "tailored" for this Welbilt® Dual-Loaf Bread Machine. Each recipe features ingredients that best complement a particular loaf of bread, and each was tested in our machines. It is extremely important not to exceed the amounts of flour specified in each of the recipes or this could result in unsatisfactory baking performance. When creating your own yeast bread recipes or baking an old favorite, use the recipes in this cookbook as guide for converting portions from your recipe to ~~your~~ bread machine. *your's*

SPECIAL GLAZES FOR YEAST BREADS

Give your bread a professional finish. After glazing, generously sprinkle with your choice of poppy, sesame or caraway seeds, if desired. Select one of the following special glazes to enhance your bread:

Egg Glaze—Beat 1 large egg and 1 tablespoon of water together. Brush generously over dough made using the dough setting just before baking.

Melted Butter—Brush melted butter over just-baked bread for a softer, tender crust.

Milk Glaze—For a softer, shiny crust, brush just-baked bread with milk or cream.

Sweet Icing Glaze—Mix 1 cup sifted icing sugar with 1 to 2 tablespoons of milk until smooth. Drizzle over any sweet bread such as coffee cake or sweet rolls when almost cool.

USING BREAD MIXES

You can use prepackaged bread mixes in your bread machine. Follow package directions for making 1-pound loaves. Do not exceed the bread pan capacity.

Bread Recipes

BASIC WHITE BREAD

3/4 cup water
4 teaspoons oil
4 teaspoons sugar
1 teaspoon salt
2 1/4 cups bread flour
1 1/2 teaspoons RED STAR® active dry yeast
or
1 teaspoon RED STAR® QUICK RISE™ yeast
or
1 teaspoon bread machine yeast

Use Basic cycle.

EXPRESS WHITE BREAD

3/4 cup + 2 tablespoons warm water (110°F)
4 teaspoons oil
4 teaspoons sugar
1 teaspoon salt
2 1/4 cups bread flour
2 teaspoons RED STAR® QUICK RISE™ yeast
or
2 teaspoons bread machine yeast

+ 4 TBL Flour

Use Basic cycle, Express mode.

EGG BREAD

1/2 cup water
1 egg
1 tablespoon oil
1 tablespoon sugar
1 teaspoon salt
2 1/4 cups bread flour
1 1/2 teaspoons RED STAR® active dry yeast
or
1 teaspoon RED STAR® QUICK RISE™ yeast
or
1 teaspoon bread machine yeast

Use Basic cycle.
Do not use timer.

Bread Recipes

HONEY-OAT BREAD

3/4 cup water
4 teaspoons oil
2 tablespoons honey
1/2 teaspoon salt
1/3 cup oatmeal
3 tablespoons oat bran
1/3 cup whole wheat flour
1 1/2 cups bread flour
1 1/2 teaspoons RED STAR® active dry yeast
or
1 1/2 teaspoons RED STAR® QUICK RISE™ yeast
or
1 teaspoon bread machine yeast

Use Basic cycle.

RYE BREAD

3/4 cup water
4 teaspoons oil
2 teaspoons caraway seeds
4 teaspoons brown sugar
1 teaspoon salt
1 1/2 cups bread flour
3/4 cup medium rye flour
1 1/2 teaspoons RED STAR® active dry yeast
or
1 teaspoon RED STAR® QUICK RISE™ yeast
or
1 teaspoon bread machine yeast

Use Basic cycle.

ONION BREAD

3/4 cup water
4 teaspoons oil
4 teaspoons dry onion soup mix
2 teaspoons sugar
2 1/4 cups bread flour
1 1/2 teaspoons RED STAR® active dry yeast
or
1 teaspoon RED STAR® QUICK RISE™ yeast
or
1 teaspoon bread machine yeast

Use Basic cycle.

Bread Recipes

PESTD BREAD

2/3 cup water
2 tablespoons prepared pesto
1 tablespoon dry milk
1 tablespoon sugar
1/2 teaspoon salt
2 cups bread flour
1 1/2 teaspoons RED STAR® active dry yeast
or
1 teaspoon RED STAR® QUICK RISE™ yeast
or
1 teaspoon bread machine yeast

Use Basic cycle.

EXPRESS PESTO BREAD

3/4 cup warm water (100°F)
2 tablespoons prepared pesto
1 tablespoon dry milk
1 tablespoon sugar
1/2 teaspoon salt
2 cups bread flour
2 teaspoons RED STAR® QUICK RISE™ yeast
or
2 teaspoons bread machine yeast

Use Basic cycle, Express mode.

CHEVRE - CRACKED PEPPER BREAD

2/3 cup water
1 1/2 ounces soft goat cheese
4 teaspoons dry milk
3/4 teaspoon salt
1 tablespoon sugar
2 teaspoons cracked black pepper
2 1/4 cups bread flour
1 1/2 teaspoons RED STAR® active dry yeast
or
1 teaspoon RED STAR® QUICK RISE™ yeast
or
1 teaspoon bread machine yeast

Use Basic cycle.
Do not use timer.

EXPRESS CHEVRE - CRACKED PEPPER BREAD

3/4 cup warm water (110°F)
1 1/2 ounces soft goat cheese
4 teaspoons dry milk
3/4 teaspoon salt
1 tablespoon sugar
2 teaspoons cracked black pepper
2 1/4 cups bread flour
2 teaspoons RED STAR® QUICK RISE™ yeast
or
2 teaspoons bread machine yeast

Use Basic cycle, Express mode.

Bread Recipes

SHREDDED WHEAT BREAD

- 3/4 cup + 1 tablespoon water
- 2 tablespoons oil
- 2 tablespoons molasses
- 1/2 teaspoon salt
- 3/4 cup bread flour
- 1 1/2 cups whole wheat flour
- 3/4 cup mini shredded wheat
- 2 1/4 teaspoons RED STAR® active dry yeast
- or
- 1 1/2 teaspoons RED STAR® QUICK RISE™ yeast
- or
- 1 1/2 teaspoons bread machine yeast

Use Whole Wheat cycle.

100% WHOLE WHEAT BREAD

- 3/4 cup water
- 2 tablespoons oil
- 2 tablespoons brown sugar
- 1 teaspoon salt
- 2 1/4 cups whole wheat flour
- 2 1/4 teaspoons RED STAR® active dry yeast
- or
- 1 1/2 teaspoons RED STAR® QUICK RISE™ yeast
- or
- 1 1/2 teaspoons bread machine yeast

Use Whole Wheat cycle.

PUMPERNICKEL BREAD

- 3/4 cup water
- 1 tablespoon oil
- 1 tablespoon molasses
- 1 tablespoon sugar
- 1 teaspoon salt
- 1/4 cup medium rye flour
- 3/4 cup whole wheat flour
- 1 1/3 cups bread flour
- 1 tablespoon unsweetened cocoa
- 1 teaspoon instant coffee
- 1 1/2 teaspoons RED STAR® active dry yeast
- or
- 1 teaspoon RED STAR® QUICK RISE™ yeast
- or
- 1 teaspoon bread machine yeast

Use Whole Wheat cycle.

Bread and Dough Recipes

TRIPLE WHEAT BREAD

- 1 cup water
- 1 tablespoon oil
- 2 tablespoons dark molasses
- 3/4 teaspoon salt
- 1 cup bread flour
- 3 tablespoons cracked wheat
- 6 tablespoons wheat bran
- 6 tablespoons wheat germ
- 1 cup whole wheat flour
- 2 1/4 teaspoons RED STAR® active dry yeast
- or
- 1 1/2 teaspoons RED STAR® QUICK RISE™ yeast
- or
- 1 1/2 teaspoons bread machine yeast

Use Whole Wheat cycle.

FRENCH BREAD

- 3/4 cup plus 1 tablespoon water
- 1 tablespoon sugar
- 1 teaspoon salt
- 2 cups bread flour
- 1 1/2 teaspoons RED STAR® active dry yeast
- or
- 1 teaspoon RED STAR® QUICK RISE™ yeast
- or
- 1 teaspoon bread machine yeast

Use French cycle (for bread pan loaf) or Regular Dough (cycle for hand shaping).

Hand Shaping:

- Place dough on a lightly floured surface. Let dough rest for 5 minutes.
- Cut dough into halves. Roll each portion into a long rope and place in trough of a lightly greased, double trough baguette pan (maximum 3-inch wide trough) or on a lightly greased cookie sheet.
- Glaze each baguette with egg white. Slash 5 times diagonally with a very sharp knife or pair of scissors. Place in a warm, draft-free spot to rise until doubled in size, about 45 to 60 minutes.
- Glaze unslashed portions again with egg white. Bake in preheated 400°F oven for 25 to 30 minutes, until deep brown.

BASIC PASTA DOUGH

- 1/4 cup water
- 1 egg, beaten
- 1 tablespoon olive oil
- 1/2 teaspoon salt
- 1 cup all-purpose flour
- 1/2 cup semolina flour

Use Pasta Dough cycle.

When cycle is complete, turn dough onto lightly floured surface. Using a hand-cranked pasta machine or rolling pin, roll dough out to desired thickness. Cut into desired width (1/8-inch strips for narrow or 1/4-inch for medium width). Cook in boiling water for 10 to 15 minutes.

Note: Recipe makes 3 servings. For 6 servings, use both bread pans. Place above ingredients in each pan.

Bread Recipes

CRANBERRY WALNUT

1/2 cup milk
1 egg
3 tablespoons butter
3 tablespoons sugar
1 teaspoon salt
1/2 teaspoon lemon peel
2 1/4 cups bread flour
1/4 cup dried cranberries or dried cherries*
1/4 cup walnuts, chopped*
1 1/2 teaspoons RED STAR® active dry yeast
or
1 teaspoon RED STAR® QUICK RISE™ yeast
or
1 teaspoon bread machine yeast

*Add cherries and walnuts at the Fruit and Nut beep.

Use Sweet cycle.
Do not use timer.

RICH SWEET BREAD

1/2 cup water
1 egg
4 teaspoons oil
4 teaspoons sugar
1 teaspoon salt
2 1/4 cups bread flour
1/3 cup raisins
1 1/2 teaspoons RED STAR® active dry yeast
or
1 teaspoon RED STAR® QUICK RISE™ yeast*
or
1 teaspoon bread machine yeast*

Use Sweet cycle (for bread pan loaf) or Regular Dough cycle (for hand shaping).
Do not use timer.

* When making the bread for hand shaping, use 1 1/2 teaspoons yeast.

Hand Shaping:

- Place dough on a lightly floured surface. Divide dough into thirds. Roll each portion into a 14-inch long rope. Place ropes side-by-side on a greased baking sheet. Braid ropes and tuck ends under securely. Cover; let rise until indentation remains after touching the sides of loaf. Brush braid with egg white. Bake in preheated 375°F oven for 25 to 30 minutes, until deep golden brown.

CINNAMON RAISIN NUT BREAD

3/4 cup water
4 teaspoons oil
1/2 teaspoon cinnamon
2 teaspoons dark brown sugar
1 teaspoon salt
2 1/4 cups bread flour
1/3 cup raisins*
1/3 cup nuts*
1 1/2 teaspoons RED STAR® active dry yeast
or
1 teaspoon RED STAR® QUICK RISE™ yeast
or
1 teaspoon bread machine yeast

*Add raisins and nuts at Fruit and Nut beep.

Use Sweet cycle.

Bread Recipes

HOLIDAY BREAD

1/4 cup water
1/2 cup milk
1 tablespoon oil
1 1/2 teaspoons salt
3 tablespoons sugar
2 1/4 cups bread flour
1/3 cup walnuts, chopped*
1/3 cup candied fruit*
1 1/2 teaspoons RED STAR® active dry yeast
or
1 teaspoon RED STAR® QUICK RISE™ yeast
or
1 teaspoon bread machine yeast
***Add at the Fruit and Nut beep.**

Use Sweet cycle.
Do not use timer.

About Quick Breads

Quick breads are made with baking powder and baking soda that are activated by moisture and heat. The batter is mixed only long enough to blend all the ingredients then baked immediately.

For perfect quick breads, it is suggested that all ~~liquids~~⁸ (water, milk, eggs, oil, butter) be placed in the bottom of the bread pan, and dry ingredients on top. After securing the bread pan in the machine, select the QUICK BREAD cycle.

During the initial mixing of quick bread batters, dry ingredients may collect in the corners of the pan. It may be necessary to help the machine mix to avoid flour clumps. If so, use a rubber spatula to scrape ingredients down sides of pan.

When the cycle is complete, the machine will beep. Before removing pan from bread machine, test bread for doneness by inserting a toothpick or cake tester into the center top. Remove the toothpick. If the bread is done, the toothpick will come out clean. However, if there is batter on the toothpick, set the machine on BAKE setting to continue to bake additional time as needed. Check bread after 10-minute increments. Depending on the size of loaf and moistness of the batter, 10-30 additional minutes may be necessary.

Note that the complete BAKE cycle is 60 minutes; the machine will indicate 1:00.

When baking is complete, remove the pan from the machine and allow the bread to remain in the pan for 10 minutes to "set". Quick breads are more fragile than yeast breads. They must set in the pan to allow the steam to subside and the interior of the loaf to become more firm.

Remove the bread from the pan and cool on a wire rack before slicing.

Quick Bread And Cake Recipes

APPLE WALNUT LOAF

1 egg
1 tablespoon milk
2 tablespoons oil
1/2 cup sugar
1 cup Granny Smith apples, peeled and grated
1/2 cup walnuts, chopped
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon baking powder
1/4 teaspoon salt
1/4 teaspoon nutmeg
1/4 teaspoon cinnamon

Use **Quick Bread** cycle.

BANANA NUT BREAD

1/2 cup milk
2 tablespoons oil
1 cup ripe bananas, mashed
2 eggs
1/4 cup sugar
1/4 cup dark brown sugar, packed
1/2 cups walnuts, chopped
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt

Use **Quick Bread** cycle.

CORN BREAD

1 cup milk
1 egg
1/3 cup oil
1/2 cup sugar
1 teaspoon salt
1 cup all-purpose flour
1 cup cornmeal
3 1/2 teaspoons baking powder

Use **Quick Bread** cycle.

Dough Recipes

SOFT PRETZELS

3/4 cup water
2 tablespoons oil
1 tablespoon sugar
1/2 teaspoon salt
2 cups bread flour
1 1/2 teaspoons RED STAR® active dry yeast
or
1 1/2 teaspoons RED STAR® QUICK RISE™ yeast
or
1 1/2 teaspoons bread machine yeast

Use **Regular Dough** cycle.

When cycle is complete, turn the dough onto floured surface. Divide into 12 equal pieces. On lightly floured surface, roll each piece to an 18-inch rope. Shape rope into circle, overlapping about 4 inches from each end and leaving ends free. Take one end of dough in each hand and twist at the point where the dough overlaps. Carefully lift ends across to the opposite edge of circle. Tuck ends under edge to make a pretzel shape: moisten and press to seal. Place on greased cookie sheet. Let rise, uncovered until puffy, about 20 minutes.

Meanwhile, in a 3-quart stainless or enameled saucepan, bring 2 quarts water and 1/3 cup baking soda to boil. Lower 1 or 2 pretzels into saucepan: simmer for 10 seconds on each side. Lift from water with a slotted spoon or spatula: drain. Place on well-greased cookie sheet. Let dry briefly. Brush with egg white; sprinkle with coarse salt. Bake at 425°F for 12 to 15 minutes until browned. Remove from cookie sheet. Serve warm with butter or mustard, if desired.

DINNER ROLLS

2 tablespoons dry milk
1/2 cup water
1 egg
2 tablespoons butter
2 tablespoons sugar
1 teaspoon salt
2 cups bread flour
1 1/2 teaspoons RED STAR® active dry yeast
or
1 teaspoon RED STAR® QUICK RISE™ yeast
or
1 teaspoon bread machine yeast

Use **Regular Dough** cycle.

When cycle is complete, turn dough onto lightly floured surface. Divide into 12 equal pieces. Shape each piece into a smooth ball. Place in greased 9-inch square or round pan. Cover; let rise in warm place until indentation remains after touching side of roll. Bake at 375°F for 25 to 30 minutes, until golden brown. Remove from pan. Serve warm or cool. Makes 12 rolls.

Dough Recipes

DANISH PASTRIES

1/2 cup water
3 tablespoons dry milk
1 egg yolk (reserve white for glaze)
1/3 cup butter, cool and cut into pieces
1/4 cup sugar
1 teaspoon salt
2 1/4 cups bread flour
1 tablespoon RED STAR® active dry yeast
or
2 teaspoons RED STAR® QUICK RISE™ yeast
or
2 teaspoons bread machine yeast

Use **Regular Dough** cycle.

Remove dough from pan and place in greased 3-quart bowl. Tightly cover with plastic wrap. Refrigerate 8 to 24 hours.

Remove from refrigerator. punch out gas and place dough on a lightly floured work surface. Dough should be firm. If sticky, dust with flour.

Cut dough into 12 equal portions. Roll each piece into a 16-inch rope. Loosely coil each rope on a large greased baking sheet, tucking ends under. Cover with a clean cloth. Place in warm, draft-free spot to rise until indentation remains after touching side of pastry.

With knuckles of one hand, press down on the center of each pastry to form an indentation, leaving only a narrow rim around edge of each pastry. Glaze rims with reserved, slightly beaten egg white. Put one tablespoon fruit filling, jam or preserves of your choice into each indentation.

Bake pastries in preheated oven at 350°F for 15 to 20 minutes, until golden brown. Yield: 12 pastries.

BREADSTICKS

3/4 cup water
2 tablespoons oil
1 tablespoon sugar
1 teaspoon salt
2 cups bread flour
1 1/2 teaspoons RED STAR® active dry yeast
or
1 teaspoon RED STAR® QUICK RISE™ yeast
or
1 teaspoon bread machine yeast

Use **Regular Dough** cycle.

Place dough on lightly floured surface. Let dough rest for 5 minutes. With a lightly floured rolling pin, roll dough into a 1/4-inch thick rectangle. Square off edges.

If desired, brush the surface with egg wash and sprinkle lightly with grated parmesan or cheddar cheese or desired seed, herbs or spices.

Cut into 8-inch long by 1/4-inch wide strips. Carefully place on a lightly greased baking sheet, allowing 1/2-inch between each breadstick.

Bake in preheated oven at 375°F for 15 to 20 minutes, or until golden brown.

Dough Recipes

CINNAMON ROLLS

Dough

- 1/2 cup water
- 1 egg
- 1 tablespoon oil
- 1 tablespoon sugar
- 1/2 teaspoon salt
- 2 1/4 cups bread flour
- 1 1/2 teaspoons RED STAR® active dry yeast
or
- 1 1/2 teaspoons RED STAR® QUICK RISE™ yeast
or
- 1 1/2 teaspoons bread machine yeast

Filling

- 1 tablespoon dark brown sugar
- 3 tablespoons butter, softened
- 2 1/2 teaspoons cinnamon

Icing

- 3 tablespoons butter, softened
- 2 teaspoons all-purpose flour
- 1/3 cup powdered sugar
- 1 teaspoon vanilla
- About 2 tablespoons water

Place **Dough** ingredients only in pan. Use **Regular Dough** cycle.

When cycle is complete, on lightly floured surface, roll dough into a 12 x 9-inch rectangle. Combine **filling** ingredients and sprinkle evenly over dough. Starting with the longer side, roll up tightly, pinch edge to seal; cut into 12 slices. Place on greased cookie sheet or cake pan. Cover, let rise until indentation remains after touching the side of roll. Bake in preheated oven at 350°F for 20 to 25 minutes. Remove from cookie sheet. Combine **icing** ingredients, adding only enough water to smooth. Drizzle over warm rolls. Makes 12 rolls.

PIZZA CRUST

2 12-inch Crusts

- | | |
|---------------------|-----------------|
| Water | 3/4 cup |
| Olive Oil | 2 tablespoons |
| Salt | 1 teaspoon |
| Bread Flour | 2 1/2 cups |
| RED STAR® | |
| Active Dry Yeast | 1 1/2 teaspoons |
| or | |
| RED STAR® | |
| QUICK RISE™ Yeast | 1 teaspoon |
| or | |
| Bread Machine Yeast | 1 teaspoon |

Use Pizza Dough cycle.

Divide dough into 2 parts. On lightly floured surface, roll or pat dough into a 12-inch circle. Place on greased pizza pan. Prick dough with fork. Bake in preheated oven at 400°F 12 to 15 minutes or until crust is lightly browned. Remove from oven and spread/sprinkle with favorite pizza toppings. Return to oven for 10 to 15 minutes or until toppings are bubbling and/or melted.

VARIATIONS

- Substitute 1/2 to 1 cup whole wheat flour for same amount of bread flour.
- Add 1 tablespoon crushed herbs (oregano, Italian spices, etc.) to ingredients just before adding oil.
- Add 1 cup grated or shredded cheese (Parmesan, Romano, Cheddar, pepper jack) to ingredients just before adding oil.

Dough and Jam Recipes

BAGELS

3/4 cup water
2 tablespoons sugar
1 teaspoon salt
2 cups bread flour
2 1/4 teaspoons RED STAR® active dry yeast
or
2 teaspoons RED STAR® QUICK RISE™ yeast
or
2 teaspoons bread machine yeast

Use **Bagel Dough** cycle

Hand Shaping

*Bring 3 quarts water to boil in a large pot. Stir in 1 tablespoon barley malt syrup.

*Place dough on a lightly floured surface. Let dough rest for 5 minutes.

*Cut dough into 9 equal pieces. Roll each into a smooth ball. Flatten balls, and poke a hole in the middle of each with your thumb. Next twirl the dough to enlarge the hole and even out the dough around it. Cover bagels with a clean cloth, and let rest for 10 minutes.

*With a large metal spatula, carefully transfer bagels to boiling water, three at a time. Let boil for 1 minute, turning bagels over midway. Remove bagels from water with a slotted spoon and drain briefly on a clean towel. Transfer drained bagels to baking sheets sprinkled with cornmeal, four to five bagels per sheet.

*If desired, glaze tops of bagels with egg white and sprinkle with poppy or sesame seeds, coarse salt and/or reconstituted dry onions. Bake bagels in preheated oven at 375°F for 20 to 25 minutes, until well-browned.

About Making Jam

Use the basic recipe provided below as a guide to making a variety of jams using your bread machine's Specialty Jam cycle. For other fruit-flavored jams, substitute the desired fruit for the strawberries. Do not double recipe unless you plan to use both bread pans. Using a larger amount of ingredients may cause the mixture to boil over. Watch jam making process carefully. If mixture begins to boil over the pan into the baking chamber, stop the machine immediately. Allow machine to cool and clean thoroughly.

STRAWBERRY JAM

1 8-ounce package frozen, unsweetened strawberries, crushed and thawed

1/2 package dry pectin

3/4 cup sugar

1 1/2 teaspoons lemon juice

Place ingredients in bread pan in the order listed, in jam-making, sugar needs to dissolve completely. If necessary, use a rubber spatula to stir ingredients.

When cycle is complete, remove the pan from machine. Mixture will be VERY HOT.

Using a metal spoon, skim off foam from top and discard. Pour jam into sterilized jars or containers. Refrigerate or freeze.

Use **Jam Cycle**.

Easy Cake Recipe

1 box (1 lb, 2.25 oz.) cake mix, any flavor

1 1/4 cups water

1/3 cup vegetable oil

3 eggs

For best results, grease bottom of bread pan. To make 2 cake loaves, divide ingredients in half as follows. In each bread pan, place 2 cups cake mix, 1/2 cup plus 2 tablespoons water, 2 1/2 tablespoons vegetable oil and 1 1/2 eggs. **Note:** One egg measures 3 tablespoons. Beat egg and measure out 1 1/2 tablespoons for 1/2 egg.)

Use **Cake** cycle. After 5 minutes of mixing, scrape down sides of pans with rubber spatula to incorporate all ingredients.

When cycle is complete, remove bread pans and allow cake to cool in pans for 10 minutes before removing to wire rack to cool completely. Decorate cake as desired.

Gluten-Free Bread

Gluten-Free Breads are yeast-leavened breads for people who cannot tolerate wheat, oats, barley, or rye in their diet. Follow these directions for all gluten-free breads.

Ingredient Preparation:

- All ingredients should be at room temperature.
- Place eggs in a bowl and beat lightly. Blend in remaining liquid ingredients. Pour into bread pan.
- Measure dry ingredients, including yeast, into another bowl and whisk together until thoroughly blended. Pour dry ingredients onto liquid ingredients in pan.

Programming The Bread Machine:

- Place pan in machine. Select the REGULAR DOUGH cycle and press START. The dough will look like stiff pancake batter and not like wheat flour dough.
- When the REGULAR DOUGH cycle is complete, select BAKE and press START. At the end of the BAKE CYCLE, test for doneness with a toothpick. If the bread is not done, reselect the BAKE cycle and press START. Check approximately every 10 minutes until the toothpick comes out clean.

After Baking:

- Remove pan from machine and allow bread to remain in pan for approximately 10 minutes. Remove bread from pan and cool completely before cutting.
- If the loaf sinks in the middle when cool, write a note on the recipe to reduce the liquid approximately 1 or 2 tablespoons next time.
- If the loaf has a rough uneven top crust, write a note on the recipe to increase the liquid approximately 1 or 2 tablespoons next time.
- To store gluten-free bread, slice and then assemble the slices back together. Wrap loaf in aluminum foil and place in a plastic bag. Store in freezer until almost ready to serve or eat. Slices will snap apart easily and thaw rapidly.

Tips

Checking Dough Consistency

Although the bread machine will mix, knead, and bake bread, it is absolutely necessary that you learn to recognize the condition of your dough. The ratio of flour to liquid is the most critical factor in any bread recipe, yet most easily remedied. It is okay to open the machine to check the dough's consistency. Do this after five minutes into the KNEAD stage. The dough should be in a soft, tacky ball. If it is too dry, add liquid 1/2 to 1 tablespoon at a time. If it is too wet, add 1 tablespoon of flour at a time.

High-Altitude Baking

In high-altitude areas, dough tends to rise faster as there is less air pressure. Therefore, less yeast is necessary. In dry climates, flour is drier and requires slightly more liquid. In humid climates, flour is wetter and will absorb less liquid. Therefore, slightly more flour is required.

Simple Test To Determine Yeast Activity

Dissolve 1 teaspoon of granulated sugar in 1/2 cup warm water (110°F-115°F). Sprinkle 2 teaspoons of yeast slowly over the surface of the water. Stir the yeast; then set a timer for 10 minutes. In 3 to 4 minutes, it will have absorbed enough liquid to activate and will start rising to the surface. If at the end of 10 minutes, the yeast has foamed and risen to the 1-cup mark, it is very active. The yeast mixture may be used in your dough. Remember to deduct the 1/2 cup of liquid from the total used in the recipe.

Jam Making

If you find that the finished jam is not thick enough, repeat the JAM cycle. Do not double recipes as ingredients may boil over the pan into the baking chamber.

Cake Making

When using your own cake recipes, remember that one bread pan is equal in volume to one 8" or 9" round cake pan. If recipe makes two layers, divide ingredients in half for each bread pan. Always scrape down sides of pans after 5 minutes of mixing to incorporate all ingredients.

Troubleshooting

QUESTIONS ABOUT GENERAL PERFORMANCE AND OPERATION

Q1 How do I make doughnuts using my bread machine?	A1 Use the dough setting to make the dough for the doughnuts. Then shape and fry the doughnuts in a conventional deep fryer.
Q2 What should I do if the kneading blade comes out with the bread?	A2 Remove it with a crochet hook or a sandwich pick before slicing the bread. Since the blade can be separated from the pan, it is not a malfunction if it comes out in your bread.
Q3 Why does my bread sometimes have some flour on the side crust?	A3 Your dough may be too dry. Next time, check your recipe and measuring. You may need to add more liquid, 1/2 to 1 tablespoon at a time. For now, you can simply trim off that portion of the outer crust.
Q4 Why isn't the dough mixing? I can hear the motor running.	A4 The kneading blade or baking pan may not be inserted properly. Make sure the pan has clicked into place.
Q5 How long does it take to make bread?	A5 See <i>Bread Machine Cycle Times</i> , page 12.
Q6 Why can't I use the timer when baking with fresh milk?	A6 The milk will spoil if left sitting in the machine too long. Perishable ingredients, such as eggs and milk, should never be used with the timer feature.
Q7 If the power goes out in the middle of a cycle, will my bread machine finish baking bread or making dough?	A7 If the power failure is no more than approximately 15 minutes, the bread machine resumes cycle where it left off and will finish baking bread or making dough.
Q8 Why do I have to add the ingredients in a certain order?	A8 This allows the bread machine to mix the ingredients in the most efficient manner possible. When using the timer, it also keeps the yeast from combining with the liquid before the dough is mixed.
Q9 When setting the timer for morning, why does the machine make sounds late at night?	A9 The machine must start operation several hours before the bread will be ready. These sounds are made by the motor when kneading the dough. It is a normal operation, not a malfunction.
Q10 What size loaf does the bread machine make?	A10 Your bread machine makes 1-pound loaves of bread. This size is referred to as REGULAR in some bread machine recipe books.
Q11 The kneading blade is stuck in the bread pan after baking. How do I get it out?	A11 If the kneading blade gets stuck, pour hot water into the bread pan. Rotate the kneading blade to clean under it. Remove blade and clean inside. See <i>Care and Cleaning</i> , page 11.

Troubleshooting

QUESTIONS ABOUT GENERAL PERFORMANCE AND OPERATION

Q12 How many watts is my bread machine?	A12 Please refer to the rating label on the machine.
Q13 Can I wash the baking pans in the dishwasher?	A13 No. The baking pans and kneading blades must be washed by hand. Do not immerse the pans in water.
Q14 What will happen if I leave the finished bread in the baking pan?	A14 The keep warm cycle will keep it warm and prevent it from becoming soggy for 1 hour. If the bread is left in the pan after 1 hour, it may start to become soggy..
Q15 Why did the dough only partially mix?	A15 Check to make sure the kneading blades and baking pans are inserted properly. Also, check the dough consistency. After 5 minutes of kneading, check dough. If too dry, add liquid. If too moist, add flour. Only add 1/2 to 1 tablespoon at a time.
Q16 Why didn't the bread rise?	A16 The yeast could be old or expired, or possibly no yeast was added at all. Check to see if your yeast is fresh. Also, check the dough consistency. After 5 minutes of kneading, check dough. If too dry, add liquid. If too moist, add flour. Only add 1/2 to 1 tablespoon at a time.
Q17 Why can't the delayed start finish be set for more than 10 hours?	A17 The maximum length of delay is 10 hours for Normal or Fast bread settings. See <i>Using The Timer</i> , page 10.
Q18 Why can't I operate the machine when the DISPLAY WINDOW shows "E00" or "E01"?	A18 If the temperature in the bread chamber is higher than 122°F, the DISPLAY WINDOW will show "E01". If the temperature is lower than 14°F, the DISPLAY WINDOW will show "E00". Let the machine cool down or warm up before you make bread.
Q19 How will I know when to add fruits and nuts to the bread?	A19 The Fruit & Nut beep signals when to add raisins, nuts, etc. If it is more convenient for you to add them at the start, you will still have acceptable results. However, the added ingredients may be broken apart during kneading. See <i>Bread Machine Cycle Times</i> , page 12.
Q20 My baked bread is too moist. What can I do?	A20 Humidity may affect the dough. After 5 minutes of kneading, check the dough consistency. If it appears too moist, add more flour 1/2 to 1 tablespoon at a time. For best results, remove the baked bread from the pan soon after the baking is completed.

Troubleshooting

QUESTIONS ABOUT INGREDIENTS / RECIPES

Q21 Why do I get air bubbles at the top of the bread?	A21 This can be caused by using too much yeast
Q22 When using raisins, the bread machine crushes them. How can I avoid this?	A22 Add raisins, nuts etc., at the Fruit and Nut Beep. For best results, use dry raisins. Also check your dough consistency 5 minutes into kneading. If the dough is too dry, it will not incorporate the raisins easily.
Q23 Why does my bread rise and then collapse or crater?	A23 The bread may be rising too fast. To reduce the rate of rising, reduce the amount of water and/or increase the amount of salt and/or decrease the amount of yeast.
Q24 Can I use my favorite bread recipes (traditional yeast bread) in my bread machine?	A24 Yes, but you will need to experiment to get the right proportion of ingredients. Become familiar with the unit and make several loaves of bread from recipes provided before experimenting. Never exceed a total amount of 2 1/4 cups flour. Use the recipes in this book to help determine the ratio of flour to liquid and amounts of yeast, sugar, salt, and fat to use.
Q25 Why do the loaves vary in height and weight? The whole wheat and multi-grain breads are always shorter. Am I doing something wrong?	A25 No, it is normal for whole wheat and multi-grain breads to be shorter and denser than Basic or French breads. Whole Wheat and Rye flours are heavier than white bread flour; therefore they don't rise as much during the bread making process. They also typically have added ingredients, such as oats, bran, nuts, and raisins, which contribute to the shorter height and denser texture.

WELBILT®

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If service is required, you should first call toll-free 1-800-233-9054 **between the hours of 8:00 am and 5:00 pm Central Standard Time** and ask for **CONSUMER SERVICE**. Please refer to the model number listed in this manual when you call.

In-Warranty Service for a product covered under the warranty period, no charge is made for service and return postage. Please return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the address listed below. Call for return authorization.

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TOLL FREE 1-800-233-9054, Mon. - Fri., 8:00 am - 5:00 pm CST

E-Mail: salton@saltonusa.com or visit our website www.Salton-maxim.com

Please refer to the model number listed in this manual when you call, write or E-Mail.

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Salton Inc. Consumer Relations for service**

TOLL FREE 1-800-233-9054, Mon. -Fri., 8:00 am - 5:00 pm CST

**Please read operating instructions before
using this product**

**Please keep original box and packing
materials in the event that service is required**

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