

WEST BEND® AUTOMATIC BREAD AND DOUGH MAKER WITH ONE-HOUR BREAD EXPRESS™

L5141

Register this and other West Bend products through our website: www.westbend.com

TO PREVENT PERSONAL INJURY OR PROPERTY DAMAGE, READ AND FOLLOW THE INSTRUCTIONS AND WARNINGS IN THIS CARE/USE INSTRUCTIONAL MANUAL.

For your records, fill in the following information on your bread maker **and save dated sales receipt for warranty purposes.**

Cat. Number _____ Date of Manufacture (located on back of bread maker) _____.

Date of Purchase or Received as Gift _____.

IMPORTANT INFORMATION ON PROTECTING ELECTRONIC CONTROL: To protect bread maker's electronic control against possible damage caused by surges in electrical power line, we recommend using a surge protector device, available in the electronics department of most discount/hardware stores. Simply plug surge protector into the electrical outlet, then plug bread maker cord into receptacle of surge protector.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, property damage, electrical shock and/or personal injury, including the following:

Read all instructions before using.

Do not touch hot surfaces. Use handles or knobs. Always use potholders or oven mitts to handle hot bread pan or hot bread.

Do not put hand inside oven chamber after bread pan is removed. Heating unit will still be hot.

To protect against electrical shock, do not place cord, plug or appliance in water or other liquid.

Close supervision is necessary when any appliance is used by or near children.

Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning appliance.

Avoid contacting moving parts.

Do not operate appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to West Bend Housewares for examination, repair or adjustment.

The use of accessory attachments not recommended by West Bend Housewares may result in fire, electrical shock or personal injury.

Do not use outdoors.

Do not let cord hang over edge of table or counter, or touch hot surfaces.

Do not place appliance on or near a hot gas or electrical burner, or in a heated oven.

Do not use appliance for other than intended use.

To disconnect power, press stop button to turn control off, then remove plug from wall outlet. Never pull on the cord.

Extreme caution must be used when moving appliance during operation.

SAVE THESE INSTRUCTIONS

Your bread maker needs no special care other than cleaning. If servicing becomes necessary see warranty section in this booklet for details. Do not attempt to repair it yourself.

For Household Use Only.

An off odor from motor may be noted with first use, which is normal and will disappear with use.

Electric Cord Statement: CAUTION: Your bread maker has a short cord as a safety precaution to prevent personal injury or property damage resulting from pulling, tripping or becoming entangled with the cord. Do not allow children to be near or use this bread maker without close adult supervision. If you must use a longer cord set or an extension cord when using the bread maker, the cord must be arranged so it will not drape or hang over the edge of a countertop or tabletop where it can be pulled on by children or tripped over. To prevent electrical shock, personal injury or fire, the electrical rating of the extension cord you use must be the same or more than the wattage of the bread maker (wattage is stamped on backside of bread maker).

Important Safety 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. Never use with an extension cord unless plug can be fully inserted. Do not attempt to defeat this safety feature.

Your West Bend Automatic Bread & Dough Maker was designed for use with 120 volt, 60 Hz electrical services **ONLY**. Use of your bread and dough maker with a converter or transformer will destroy the electronic control and will void your warranty.

‘QUICK START’ STEPS TO FOLLOW FOR MAKING THE FIRST LOAF OF BREAD BREAD MAKING IN FOUR EASY STEPS!

FOR MEASURING:

See-through liquid measuring cup with graduated markings
Set of solid, nesting type measuring cups for dry ingredients
Set of measuring spoons
Kitchen spoon
Table knife

FOR MAKING BREAD:

Water
Butter or Margarine
Bread Flour
Sugar
Dry Milk
Salt
Active Dry Yeast or Fast Rising/Bread Machine Yeast

HOW TO MEASURE: Measuring ingredients the right way with the correct measuring cups and spoons is most important when making bread. See measuring section for more information.



REMEMBER TO: Always measure liquid ingredients in see-through measuring cup with graduated markings. Liquid should just reach marking on cup at “eye-level,” not above or below. For easier measuring, set cup on inside of top kitchen cabinet.

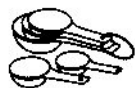
Always use liquid at the correct temperature. **One-Hour Bread Express™** requires hotter liquids than the other bread settings. Use thermometer included with machine or other thermometer to measure liquid temperature. See backside of thermometer included with machine for proper use.



Always spoon dry ingredients, like bread flour, into solid, nesting type-measuring cups, then level off with table knife.



Never scoop measuring cups into dry ingredients as this will pack down the ingredients, causing the dough to be dry and the loaf to be short.



Always use set of measuring spoons to measure smaller quantities of dry and liquid ingredients, measuring level, not rounded or heaping.

MAKING BASIC WHITE BREAD - 1½ POUND LOAF – BASIC/SPECIALTY OR ONE-HOUR SETTING

Basic/Specialty Bread Setting

9 ounces, *75° - 85°F
2 tablespoons
3 cups
2 tablespoons
2 tablespoons
1½ teaspoons
2 teaspoons active dry yeast

Ingredients

WATER
BUTTER OR MARGARINE
BREAD FLOUR
SUGAR
DRY MILK
SALT
YEAST

One-Hour Bread Express™

9 ounces,* 115° - 125° F
2 tablespoons
3 cups
2 tablespoons
2 tablespoons
1 teaspoon
3 teaspoons fast rising/
bread machine yeast

*9 ounces equals 1 cup + 2 tablespoons.

1. Put knead bar in bread pan over shaft. Twist bar if needed to slide down all the way.
2. Measure water at correct temperature and add to bread pan with butter or margarine.

3. Measure bread flour, sugar, dry milk and salt; add to pan. Level ingredients.
4. Make shallow well in center of dry ingredients; add yeast to center. Lock pan into machine. See directional arrow on edge of pan for which way to turn. Close cover

PROGRAMMING CONTROL FOR MAKING BREAD

1. Plug cord into electrical outlet. *If using **basic/specialty bread setting***, machine is already programmed for this setting. Arrows will point to **basic/specialty** setting and **medium** setting with 3:10 (3 hours, 10 minutes) in display, the time necessary to make bread at the **basic/specialty** setting.

*If using **One-Hour Bread Express™***, press bread select button until arrow points to **one-hour** setting. 1:00 (one-hour) will appear in display. No arrow will point to crust color as crust setting is preset.

2. Press **start/stop** button to turn machine on. Red “on” light will glow, and minutes will begin count down. (Alert will sound during knead cycle to add ingredients. Ignore this alert as no additional ingredients are added for this recipe).
3. When done, alert will sound and 0:00 will appear in display. Turn machine off by holding **start/stop** button down until “on” light goes out.
4. Unlock pan and remove with hot pads. Hake loaf out and place on rack to cool 15 to 30 minutes before slicing. Wash pan following cleaning instructions in this book.

For more information on making bread and additional recipes, read on.

OTHER TIPS TO KEEP IN MIND WHEN USING YOUR BREAD MAKER

CAUTION: To prevent personal injury DO NOT REMOVE the bread pan or touch any moving parts when bread maker is in operation. If you need to stop the bread maker during operation, hold the start/stop button down for four (4) seconds or until the red light goes out.

BE SURE to allow adequate ventilation around the bread maker when it is in operation. Keep it out of drafts and direct sunlight and at least four (4) inches away from walls, cabinets and other appliances, especially heating and cooling appliances which interfere with the internal bread maker temperatures and affect the loaf of bread being prepared.

DO NOT IMMERSE base of bread pan in water or other liquid as this can damage the bearing that turns the knead bar on the bottom of the pan. See “CLEAN AFTER EACH USE” section in this booklet for further details.

ALWAYS place bread maker on a **DRY, STABLE**, heatproof countertop or table during use. Since the bread maker contains a motor, some vibration occurs during the knead cycle.

CAUTION: To prevent personal injury, AVOID touching bread maker during the bake cycle as exterior surfaces become hot. ALWAYS use oven mitts when removing and handling the bread pan after baking.

FOLLOW instructions as given for best results. **THE MOST IMPORTANT STEP IN SUCCESSFUL BREAD MAKING IS TO MEASURE INGREDIENTS ACCURATELY.** See “MEASURING INGREDIENTS ACCURATELY” section in this booklet.

DO NOT EXCEED the ingredient capacity of the bread maker. See “KNOW YOUR INGREDIENTS” section in this booklet.

ALWAYS ADD INGREDIENTS in the order listed in recipes. Add liquid ingredients first, the butter or margarine next, followed by the dry ingredients and finally the yeast in the very center. Before adding the yeast, **ALWAYS** tap the pan to settle the dry ingredients. Level off by pushing some of the dry ingredients into corners of pan to prevent liquid from seeping up. Then make a slight well in center of dry ingredients and place the yeast in the well. This sequence is very important, especially when using the **time delay** start timer of your bread maker to prevent the yeast from getting wet before the bread making process begins.

IN THE EVENT OF A POWER OUTAGE, the bread maker will turn off and automatically resume where it left off in the cycle if power is restored within 5 to 10 seconds. If power is not restored in 5 to 10 seconds, the bread maker will remain off when power is restored. If this is the case, you will need to remove the contents from pan and start over using

fresh ingredients. The red on light will remain off and the display will reset to the default setting: **basic/specialty, medium** crust, with 3:10 in display.

DO NOT COVER bread maker with anything during operation as this can cause malfunction.

DO NOT TOUCH control panel buttons after bread maker has been turned on as this can interrupt the cycle. Turn bread maker off after completion of cycle.

DO NOT LEAVE bread maker plugged into electrical outlet when not in use to prevent it from being accidentally turned on.

KNOW YOUR INGREDIENTS

Although bread making seems very basic, it is a science and the proportions of ingredients are critical. Read the following information to better understand the importance each ingredient plays in the bread making process. Also, always make sure your ingredients are fresh.

FLOUR is the main ingredient used in making bread and provides structure as well as food for the yeast. Several different types of flour can be used in your bread maker, but **DO NOT USE ALL-PURPOSE FLOUR, CAKE FLOUR OR SELF-RISING FLOUR AS POOR RESULTS WILL BE OBTAINED.**

BREAD FLOUR SHOULD be used in your bread maker as it contains more gluten-forming proteins than all-purpose flour and will provide tall, well-formed loaves with good structure. Several different brands of bread flour are available for use in your bread maker.

WHOLE WHEAT FLOUR can be used in your bread maker at the special **whole wheat** bread setting. Whole wheat flour contains the entire wheat kernel, including the bran and germ, therefore, breads made with 100 percent or a high percentage of whole wheat flour will be lower in height and heavier in texture than bread made with bread flour. The **whole wheat** bread setting on your machine features longer knead time to better develop the structure of wheat breads for optimum results.

RYE FLOUR can be used in combination with bread flour in the preparation of rye or pumpernickel bread. However, it cannot be used alone as it does not contain enough protein to develop adequate gluten for structure.

SPECIAL NOTES ON FLOUR

How to make minor adjustments for dough: All flours are affected by growing conditions, milling, storage, humidity and even the manufacturer. While not visibly different, you may need to make some minor adjustments when using different brands of flour as well as compensating for the humidity in your area. Always store flour in an airtight container. Store whole grain flours (whole wheat, rye) in a refrigerator to prevent them from becoming rancid.

Measure the amount of flour as directed in each recipe but make any adjustment after the first 5 to 8 minutes of continuous kneading. **Feel free to check the condition of the dough by feeling it and looking at it during the knead cycle as this is the only time you can make any minor adjustment that may be necessary as follow:** Open cover and touch dough. If it feels a little sticky and there is a slight smear under the knead bar, no adjustment is necessary.

If dough is very sticky, clinging to the sides of the pan in one corner, and is more like a batter than a dough, add one-tablespoon flour. Allow it to work in before making any further adjustment.

If dough is dry and the machine seems to be laboring during kneading, add one-teaspoon lukewarm water at a time. Once again, allow it to work in before making any further adjustments.

You will know when the dough is just right near the end of the kneading cycle when it is soft to the touch, smooth in appearance and just a bit sticky, leaving a slight residue on your fingers-the feel of perfect dough. The bottom of the bread pan will also be clean of any dough residue.

DO NOT EXCEED 3 cups of bread flour for the 1½ pound loaf or 2 cups bread flour for the 1 pound loaf. Breads containing whole wheat, cereals or oats should not exceed a total of 3½ cups for the 1½ pound loaf or 2½ cups for the 1 pound loaf.

SUGAR AND OTHER SWEETENERS: Provide food for the yeast, add height and flavor to the bread and give the crust a golden color. Types of sweeteners that can be used include sugar, brown sugar, honey, molasses, maple syrup, corn syrup and fruits, whether dried or fresh. When using a liquid sweetener, such as honey or molasses, the total amount of liquid in the recipe will need to be reduced slightly by the same measurement of liquid sweetener used. *A special tip when measuring sticky liquid sweeteners is to coat the measuring spoon with vegetable oil before measuring. This will help the liquid sweeteners slide right out.*

DO NOT USE ARTIFICIAL SWEETENERS AS A SUBSTITUTE FOR SUGAR AND OTHER NATURAL SWEETENERS AS THE YEAST WILL NOT REACT PROPERLY AND POOR RESULTS WILL BE OBTAINED.

MILK enhances flavor and increases the nutritional value of bread. Any type of milk (whole, 2%, 1%, skim, buttermilk or canned evaporated milk) can be used in making bread. Refrigerated milk must always be warmed to 75-85° F for regular bread settings; 115-125°F for the one-hour setting before adding to bread pan. Warm in a glass-measuring cup in microwave or in a small pan on top of the range. **DO NOT HEAT MILK ABOVE 130°F AS THIS COULD AFFECT THE YEAST.**

WATER used in combination with dry milk is a good substitute for regular milk and must be used when using the **time delay** feature of the bread maker as regular milk can spoil when left at room temperature for several hours. Use lukewarm water, about 75-85°F, for regular bread settings; 115-125° F water for one-one-hour setting. **DO NOT USE WATER ABOVE 130°F AS THIS COULD AFFECT THE YEAST.**

Using too much liquid can cause the bread to collapse during the bake cycle. During humid weather, slightly less liquid may be needed as the flour will absorb moisture from the air. In dry weather, slightly more liquid may be needed as flour can lose moisture. When you experience a severe change in weather, it is best to check the condition of the dough during the knead cycle as noted in the **FLOUR** paragraph for any minor adjustment that may be needed.

Water and milk are, for the most part, interchangeable in recipes. Eliminate dry milk in recipes when substituting milk for water. Watch the condition of the dough during the knead cycle for any minor adjustment that may be needed. Slightly more milk may be needed when substituting for water.

BUTTER, MARGARINE, SHORTENING and OILS serve several purposes in bread making as they tenderize the bread, add flavor and richness and contribute to the storage life of bread by retaining moisture. An excess of fat, however, can inhibit rising, so measure accurately.

Butter, margarine and solid shortening are interchangeable in recipes. You may wish to cut butter or margarine into four (4) pieces for faster blending during the knead cycle. Do not use fat reduced margarines as they contain more water and can affect the size of the loaf.

If substituting oil for a solid fat, reduce the amount of liquid in recipe by ½ to 1 tablespoon, making any minor adjustment during the knead cycle to obtain the right dough consistency.

Low-fat or fat-free bread can be made by substituting equal amounts of unsweetened applesauce or plain nonfat yogurt for the amount of fat recommended in the recipe. Watch dough as it kneads for any minor adjustment, which may be needed.

EGGS add color, richness and leavening to bread. Use large eggs. No premixing is needed. Egg substitutes can be used in place of fresh eggs. One egg equals ¼ cup of egg substitute. To reduce cholesterol, you can substitute two (2) egg whites for each large egg in the recipes without affecting the end result. Watch the dough during the knead cycle as some minor adjustment may be needed to get the dough to the right consistency.

A special tip when using eggs is to run them under warm water for about one minute before cracking, as this helps the egg slide out of the shell better.

SALT has several functions in making bread. It inhibits the yeast growth while strengthening the gluten structure to make the dough more elastic, plus it adds flavor. Use ordinary table salt to your bread maker. Using too little or eliminating the salt will cause the dough to over-rise. Using too much can prevent the dough from rising as high as it should. “Light” salt can be used as a substitute for ordinary table salt, providing it contains both potassium chloride and sodium. Use the same amount as recommended for table salt. *When adding salt to pan, add to one corner to keep it away from yeast, especially when using **time delay** as the salt can retard its growth.*

YEAST is a living organism, which, through fermentation, feeds on carbohydrates in flour and sugar to produce carbon dioxide gas that makes the bread rise. Active dry, fast rising or bread machine yeast can be used in your bread maker. Use only the amount stated in the recipes. Using a little more can cause the dough to over-rise and bake into the top of bread maker. Fast rising yeast and bread machine yeast are virtually the same and interchangeable with one another and must be used at the **one-hour** setting for best results.

DO NOT USE COMPRESSED CAKE YEAST IN YOUR BREAD MAKER. RECIPES IN THIS BOOK WERE TESTED USING ONLY ACTIVE DRY, FAST RISING AND BREAD MACHINE YEAST.

Keep yeast stored in the refrigerator. You may find it handy to purchase yeast in glass jars so you can measure the exact amount you need without having to waste any. If using yeast packed in a ¼-ounce foil envelope, it is best to open a fresh envelope every time you bake. If you do save the unused amount from the open envelope, store it in a dry, airtight container in the refrigerator. Date the container and use promptly. Do not mix old and new yeast in a recipe. A ¼-ounce foil envelope of yeast contains 2¼ teaspoons.

ALWAYS MAKE SURE YEAST IS FRESH AND HAS NOT EXPIRED THE “USE BY” DATE PRINTED ON THE JAR OR ENVELOPE.

VITAL WHEAT GLUTEN is the gluten protein, which has been rinsed from the wheat flour and then dried. Vital gluten will increase the protein content in flour to produce a higher loaf of bread with lighter texture. About the only time you may wish to consider adding vital gluten to recipes is for 100% whole wheat bread or recipes containing a high percentage of whole wheat or other whole grain flours or cereals. As a guideline, add one (1) teaspoon vital gluten per cup of flour used in the recipe. Check the condition of the dough during kneading as you may need to add a little water as the vital gluten will absorb liquid. Vital gluten can be obtained at most health food stores. Do not use gluten flour, as this is not as effective as vital gluten as it contains less protein.

Or, you can use a large egg as a substitute for vital gluten as it too will increase the protein content. If using an egg, add it to the liquid in bottom of pan and *reduce the recommended amount of liquid in recipe by two (2) ounces (¼ cup)*. Again, check the condition of the dough during the knead cycle for any minor adjustment that may be needed.

SPECIAL NOTE ON CINNAMON AND GARLIC: Adding too much cinnamon or garlic can affect the texture and size of the loaf obtained. Cinnamon can break down the structure of the dough, affecting height and texture, whereas, garlic can inhibit the yeast activity. Use only the amount of cinnamon and garlic recommended in the recipe, don’t be generous.

MEASURING INGREDIENTS: THE KEY TO SUCCESSFUL BREAD MAKING

THE MOST IMPORTANT STEP IN USING YOUR BREAD MAKER IS TO MEASURE THE INGREDIENTS PRECISELY AND ACCURATELY. YOU MAY NEED TO CHANGE YOUR MEASURING HABITS SOME, BUT THE REWARDS FOR DOING SO WILL BE GREAT – WONDERFUL LOAVES OF BREAD YOU WILL BE PROUD OF AND THAT EVERYONE WILL ENJOY.

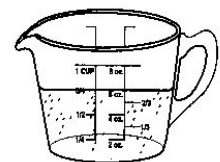
Follow these **VERY IMPORTANT** tips when measuring ingredients:

READ through the recipe and organize the ingredients you will need in the order they are added to the bread pan. Many bread disasters occur because an ingredient was left out or added twice.

USE: standard kitchen measuring cups and spoons and follow the steps below:

1. ALWAYS use glass or plastic “SEE-THROUGH” liquid measuring cups to measure liquids. Place cup on flat surface and measure at “EYE-LEVEL,”

Liquid level must be exactly to measurement mark on glass or plastic liquid measuring cups. Using too much or too little liquid will affect the height of the loaf of bread.



NOT AT AN ANGLE. The liquid level MUST be right to the measurement marking, not above or below. A “LOOKS CLOSE ENOUGH” measurement can spell disaster in bread making.

SPECIAL TIP: Place liquid measuring cup on inside of kitchen cabinet for easier measuring at eye level.

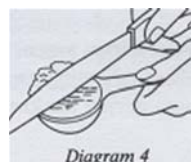
2. ALWAYS use standard dry measuring cups for measuring all dry ingredients, especially flour. Dry measuring cups are those that nest together.

ALWAYS SPOON DRY INGREDIENTS INTO THE SPECIFIED MEASURING CUP, THEN LEVEL OFF TOP WITH A KNIFE. ALL MEASUREMENTS MUST BE LEVEL. DO NOT SCOOP MEASURING CUPS INTO DRY INGREDIENTS, ESPECIALLY FLOUR. THIS WILL COMPRESS THE INGREDIENTS INTO THE CUP AND CAUSE THE DOUGH TO BE DRY WHICH WILL RESULT IN A SHORT LOAF OF BREAD.



SPECIAL TIP: To lighten flour before measuring, move a spoon through it several times.

3. ALWAYS use standard measuring spoons for measuring ingredients such as yeast, salt, sugar and dry milk as well as small amounts of honey, molasses or water. Again, the measurements MUST BE LEVEL, not rounded or heaping as this little bit of a difference can affect the bread.



DO NOT USE TABLEWARE AS MEASURING SPOONS AS THESE VARY IN SIZE AND WILL NOT BE ACCURATE.

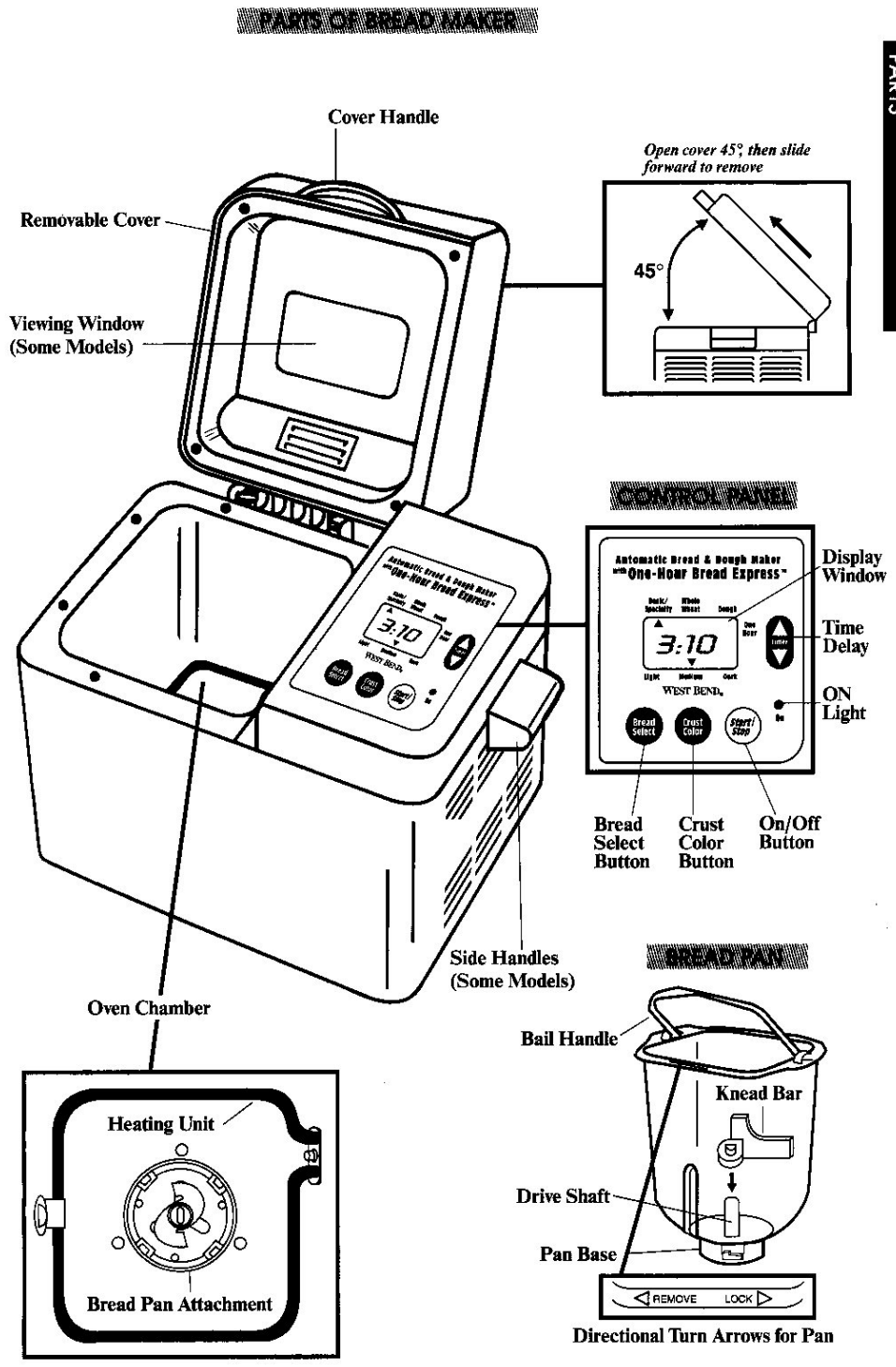
USING BREAD MIXES IN YOUR BREAD MAKER: Pre-packaged bread mixes can be prepared in your bread maker. Follow the directions for making a 1½ pound loaf. Use the **basic/specialty** bread setting for most mixes unless preparing a 100 percent whole wheat or natural grain mix, which would require the **whole wheat** bread setting. Add the recommended amount of liquid to the bread pan first, then the flour mixture and finally the yeast on top. Select desired **crust color** and start the bread maker. The **time delay** feature can be used with bread mixes providing no perishable ingredients are used, such as milk, eggs, etc., which can spoil when left at room temperature for several hours. Bread mixes can also be made at **one-hour** setting with some adjustments needed. See One-Hour Bread Express™ section on using bread mixes at the **one-hour** setting.

MAKE YOUR OWN MIXES: To save time, money and energy, you can prepare your own bread mixes and store them in the refrigerator until ready to use. Simply measure all dry ingredients in recipes, EXCEPT YEAST, into a plastic bag or seal-able container. Label as to the type of bread and loaf size. When ready to use, let the flour mixture stand at room temperature 15 minutes, then add recommended liquids, the butter or margarine and then the dry flour mixture to pan. Level and add the yeast to well made in center. Program and start the bread maker. Use **time delay** if recipe recommends its use.

MEASUREMENT EQUIVALENT CHART

CUP	=	FLUID OUNCE	=	TABLESPOON	=	TEASPOON
1	=	8	=	16	=	48
7/8	=	7	=	14	=	42
3/4	=	6	=	12	=	36
2/3	=	5 1/3	=	10 2/3	=	32
5/8	=	5	=	10	=	30
1/2	=	4	=	8	=	24
3/8	=	3	=	6	=	18
1/3	=	2 2/3	=	5 1/3	=	16
1/4	=	2	=	4	=	12
1/8	=	1	=	2	=	6
		1/2	=	1	=	3
		1/4	=	1/2	=	1 1/2

HIGH ALTITUDE ADJUSTMENT: Reduced air pressure at high altitudes causes yeast gases to expand more rapidly and the dough to rise more quickly. The dough can rise so much that when it begins to bake, it will collapse due to overstretching of the gluten structure. To slow the rising of the dough at high altitudes, reduce the amount of yeast by ¼ teaspoon at a time until you find the right amount. You can also reduce the amount of liquid by a teaspoon or two. Some experimentation will be needed when using your bread maker at high altitudes. Make notes on the amount of yeast and liquid used for future reference.



ADAPTING YOUR FAVORITE BREAD/DOUGH RECIPES: After you have prepared some of the recipes in this book, you may wish to adapt some of your favorite conventional bread recipes to the bread maker. Some experimentation will be required on your part and you will need to check the condition of the dough during the knead cycle for any minor adjustment that may be needed in liquid or flour. Either use one of the recipes in this book that is similar to your recipe as a guide, or use the formula that follows:

For *each* cup of *flour* used in recipe use:

- 3 ounces liquid, 80° F
- ½ tablespoon fat
- ½ teaspoon salt
- ½ tablespoon sweetener
- scant ¾ teaspoon active dry **or**
½ teaspoon bread machine/fast rise yeast

For example, based on the formula above using 3 cups of flour, start with:

- 9 ounces liquid, 80°F
- 1½ tablespoons fat
- 3 cups bread flour
- 1½ teaspoons salt
- 1½ tablespoons sweetener
- 2 teaspoons active dry **or**
1½ teaspoons bread machine/fast rise yeast

Add ingredients to the pan in recommended sequence: liquids first, followed by fat, then all dry ingredients except yeast. Level dry ingredients in pan, make a slight well and add the yeast to well. Program for **basic/specialty** setting, **medium** crust color. After 10 minutes of continuous kneading, check the condition of dough. It should be soft, a bit sticky with a slight smear of dough under the knead bar. If too wet and sticky, add one (1) tablespoon of flour at a time until dough gathers into a ball and does not cling to sides of pan. If too dry and motor is laboring, add one (1) teaspoon liquid at a time until the dough becomes more pliable.

DO NOT EXCEED 3 CUPS OF BREAD FLOUR FOR A 1½ POUND LOAF; 2 CUPS OF FLOUR FOR A 1 POUND LOAF.

SLICING BREAD: Always allow bread to cool at least 15 to 30 minutes before slicing. If you attempt to slice the bread immediately after baking, it will be very difficult to slice and will be sticky.

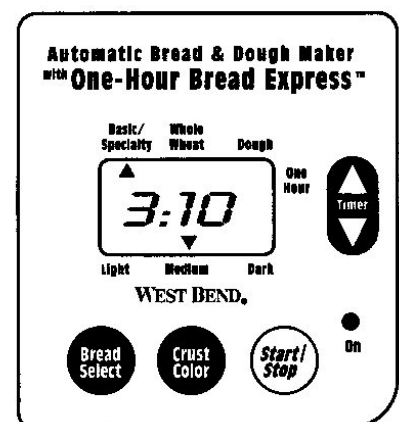
STORING BREAD: Since homemade bread contains no preservatives, it does not stay as fresh for as long as commercially made bread. Store your bread in a plastic bag or sealed storage container to keep it from drying out. Keep the bread at room temperature or in the refrigerator for up to one week. For longer storage, put the bread in freezer. Slice before freezing so you can remove only the number of slices you need at a time.

BECOME FAMILIAR WITH CONTROL PANEL: The control panel on your bread maker was designed to be very easy to use. Please review the following features to better understand what each button on control panel is designed to do and the options that are available to you.

BREAD SELECT BUTTON: The **bread select** button lets you choose between a number of different bread settings as well as a dough setting. With each press of the **bread select** button, the indicator arrow will point to a bread or dough setting on the control panel. The time required to complete each setting also appears in the display.

The bread select settings offered are:

- basic/specialty** 3:10 (medium crust)
- whole wheat** 3:40 (medium crust)
- dough** 1:20
- one-hour** 1:00






The **basic/specialty** bread setting can be used for almost any bread recipe containing at least 50% bread flour. If a recipe contains less than 50% bread flour, then use the **whole wheat** setting as this setting features a longer knead cycle which is beneficial for whole grain flour, such as whole wheat.

The **dough** setting is used when you wish to make dough for hand shaping and baking in your own oven, such as dinner rolls.

One-Hour Bread Express™ can be used to make a loaf of bread in just one hour. For best results, hotter liquid, fast rise or bread machine yeast as well as slightly less salt must be used. See guidelines in One-Hour Bread Express section.

When using the **basic/specialty, whole wheat, dough** and **one –hour** settings, an audible alert will sound during the knead cycle as a reminder to add ingredients, such as nuts, raisins, etc., if recommended in recipe. If not adding extra ingredients, ignore this alert or use it as a checkpoint to check the condition of the dough for any minor adjustment that may be necessary. See “SPECIAL NOTES ON FLOUR”.

CRUST COLOR BUTTON: The **crust color** button lets you choose three (3) different crust colors for breads made at the basic/specialty and whole-wheat settings. With each press of the **crust color** button, the indicator arrow will point to **light, medium** or **dark** on the control panel. Simply select the desired crust color you wish for the bread recipe being prepared. The **crust color** button does not apply to the dough or one-hour settings.

TIME DELAY BUTTONS: The **time delay** buttons let you program the bread maker to start at a later time, which is especially convenient if you wish to wake up to a fresh loaf of bread in the morning or come home to a fresh loaf for dinner. The **time delay** can be programmed to delay the start of the bread maker for up to 13 hours at all settings **EXCEPT one-hour**. When using the **time delay** feature, *no perishable ingredients should be used, such as milk, eggs, cheese, yogurt, etc. as these foods can spoil when held at room temperature for several hours*. To use **time delay**, simply prepare the recipe you wish to make, place the bread pan into bread maker, program the **bread select** and **crust color**, then enter the number of hours and minutes from when you start the bread maker to when you want the bread done. The (up)  **time delay** button will scroll up in 10-minute increments, whereas the (down)  **time delay** button will scroll down in 10-minute increments. See “HOW TO USE TIME DELAY” section for more details on using this feature. The recipes with the  Symbol can be used in the **time delay** mode.

START/STOP BUTTON: Use the **start/stop** button to turn bread maker on and off. Before starting the machine, you must first program the **bread select** and **crust color**, plus the **time delay** if being used. Press **start/stop** button once to turn machine on. When on, red signal light by button will glow and remain lit until bread maker is turned off. To turn off, press and hold **start/stop** button down for about four (4) seconds or until light goes out.

When the machine is on, the colon between hours and minutes will flash and minutes will begin to count down so you always know how much time remains until bread is done.

When process time elapses, 0:00 will appear in display and audible alert will sound to let you know bread is done. Turn off by holding **start/stop** button down until red light goes out. Remove bread pan using oven mitts and shake loaf out of pan onto cooling rack. Cool before slicing.

If pan is not removed immediately after baking, machine will automatically go into **keep warm** period, machine will automatically turn itself off and on light will go out.

If using **dough** setting, machine will automatically turn off upon completion of cycle, red light will go out, alert will sound and display will reset to dough setting. Remove dough and finish as recommended in recipe being prepared. Do not leave pan containing dough inside machine after completion of cycle as dough will continue to rise and could overflow the pan. See Dough section for more details.

TOO HOT/TOO COLD WARNING: If inside of oven chamber is too hot or too cold for bread making, the word ‘hot’ or ‘col’ will appear in display along with alert sounding to let you know that the machine can not be turned on. You will need to remove pan from machine and allow chamber to cool down or warm up accordingly.

Typically ‘hot’ will appear in display when you make consecutive loaves and forget to turn machine off between loaves. Allow chamber to cool down with cover open 10 to 15 minutes or until machine can be turned on without warning going

off. If 'col' appears in display, move bread maker to a warmer area for 15 minutes or until machine can be turned on without warning going off. If oven is too hot, the yeast can be killed; if too cold, the growth of the yeast will be retarded.

CLEAN BEFORE USING

Twist pan clockwise to unlock from bread maker, then lift out.

SPECIAL NOTE: Bread pan is not immersible and should never be washed in an automatic dishwasher. Immersing pan in water can cause damage to the bearing that turns the knead bar. Dishwasher cleansers can reduce the non-stick qualities of the coating, causing sticking of the bread.



Before using your bread maker for the first time, wash inside of pan and knead bar with hot soapy water and a soft cloth, rinse and dry.

The knead bar lifts off shaft in bottom of pan. You may need to twist the bar slightly to remove. Do not use any abrasive scouring pads or cleaner on pan or knead bar as damage may occur.

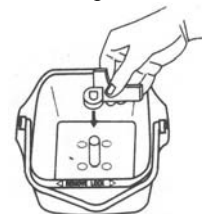
Wipe the inside of chamber and outside surfaces of machine with a soft damp cloth if necessary, dry with a soft cloth.

CAUTION: To prevent personal injury, do not immerse bread maker base, its cord or plug in water or other liquid.

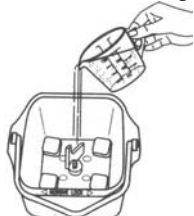
Your bread maker is now ready to use.

HOW TO USE-BASIC STEPS IN MAKING BREAD

1. Position knead bar onto shaft in bottom of pan, matching hub shape to shaft shape for proper positioning. Make sure knead bar is pushed down onto shaft all the way. You may need to twist bar slightly to drop in place.



2. Add ingredients to pan in order listed in recipe, **MAKING SURE** to add all liquids to pan first, then the butter or margarine, followed by the dry ingredients and finally the yeast. After dry ingredients are added to pan, tap pan to settle ingredients, then level ingredients, pushing some of the dry mixture into corners of pan. This will prevent liquid from seeping up from the corners. Make a slight well in center of dry ingredients and add the yeast to the well. This sequence of adding ingredients to the pan is especially important when using the **time delay** to prevent the yeast from getting wet before the bread making process begins.



3. Lock pan into bread maker by twisting counterclockwise. See directional arrow on edge of pan for which way to turn to lock. If pan does not lock securely, remove pan and reposition until secured. Pan must always be locked in place for bread maker to function properly. Close cover.



4. Plug bread maker cord into a 120 volt AC electrical outlet **ONLY**. Press **bread select** button for type of bread being made. The press **crust color** button for desired color, **light, medium** or **dark**. (Crust color does not apply to one-hour setting). The total process time for the selections made will appear in display. Program **time delay** if being used.

5. Press **start/stop** button once to turn machine on. When on, red light will glow and colon between hours and minutes will flash.

After bread maker has been turned on, programmed setting cannot be changed. To change settings, hold **start/stop** button down until red light goes out. Then program control as desired and turn back on. The bread making process will then begin. You may hear faint clicking sounds which is normal as gentle heat is being provided to warm the pan and ingredients for best results.

As cycle advances, an alert will sound during the knead cycle as a reminder to add any extra ingredients if the recipe recommends doing so. Simply open cover and add the ingredients to the pan on top of dough. The added ingredients will be

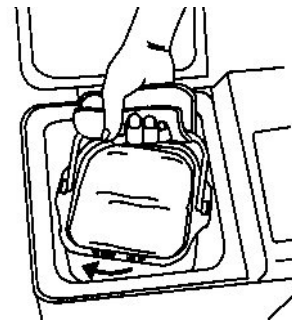
mixed in during the remainder of the knead cycle. **DO NOT STOP THE MACHINE TO ADD INGREDIENTS.** If no ingredients are to be added, simply ignore this alert when it sounds or use it as a checkpoint to check the condition of the dough to make sure it is right. See “SPECIAL NOTES ON FLOUR”.

CAUTION: To prevent personal injury, do not touch cover, window, vent or sidewalls of bread maker during the bake cycle, as these surfaces are hot.

6. When cycle is complete, 0:00 will appear in display and audible alert will sound. Turn bread maker off by holding **start/stop** button down until light goes out. The just completed program will reappear in display. Unplug cord from electrical outlet.

It is best to remove bread immediately from machine for a crispier crust. Open cover and remove bread pan using oven mitts. To unlock pan, twist clock-wise, then remove pan from machine. Handle bread pan carefully as it is hot.

CAUTION: To prevent personal injury, always use oven mitts to remove the hot bread pan from bread maker and when removing the baked loaf of bread from pan.



Invert bread pan and shake until loaf falls out on cooling rack. Knead bar will normally stay in place when bread is removed, but may on occasion slide out with bread. If bar is inside loaf, remove before slicing. Cool bread for at least 15 to 30 minutes.

If bread is not removed right after cycle is complete, the bread maker will automatically go into a **keep warm** mode for up to three (3) hours. The on light will remain lit during this time and 0:00 will appear in display. When removing bread pan during keep warm period, always use oven mitts, as pan will still be hot. Turn bread maker off by holding **start/stop** button down until on light goes out. Unplug cord from electrical outlet after use. If bread maker is not turned off during keep warm period, it will automatically shut itself off after three (3) hours and the on light will go out.


CAUTION: To prevent personal injury, do not put hands inside oven chamber or touch heating unit after completion of the bake cycle, as these surfaces are hot.

HOW TO USE DOUGH SETTING: The **dough** setting will prepare dough for hand shaping/forming and baking in your own oven. Use this setting when you wish to make dinner rolls, cinnamon rolls, donuts, bread sticks or your own favorite dough recipes. The **time delay** can be used with the **dough** setting. The **crust color** button does not apply to the **dough** setting.

Follow these steps when using the **dough** setting:

1. Position knead bar onto shaft in bottom of pan. Make sure knead bar is pushed down onto shaft. Twist slightly if needed to drop bar in place.
2. Add ingredients to pan in order listed in recipe, **MAKING SURE** to add any liquids first, butter or margarine next, followed by the dry ingredients and then the yeast on top. After dry ingredients are added, tap pan to settle ingredients, then level ingredients, pushing some of the dry mixture into corners of pan. This will prevent any liquid from seeping up from the corners. Make a slight well in center of dry ingredients and add the yeast to the well. This is especially important when using the **time delay** to prevent the yeast from getting wet too soon.
3. Lock pan into bread maker. See Diagram 10. Pan must always be locked in place for bread maker to function properly. Close cover.
4. Plug bread maker cord into a 120 volt AC electrical outlet **ONLY**. Press **bread select** button until indicator arrow points to **dough** setting on control panel. Process time of 1:20 (1 hour, 20 minutes) will appear in display. Program **time delay** if desired.
5. Press **start/stop** button once to turn machine on. When turned on, the red light will glow and the colon between hours and minutes will flash. The dough will be mixed, kneaded and allowed to rise before being stirred down. At this time, 0:00 will appear in display and audible alert will sound to let you know the dough is done. Unlock pan and remove from

machine. Complete recipe following instructions. The bread maker will automatically turn itself off upon completion of the dough cycle and the red light will go out. Unplug cord from electrical outlet after cycle is complete.

HOW TO USE TIME DELAY: The **time delay** can be used at all settings except one-hour. Follow steps 1-4 for making bread or dough in this manual. Use only recipes with the  symbol with the **time delay**, as these recipes do not contain any perishable ingredients that can spoil when left at room temperature for several hours. **NEVER** use perishable ingredients; such as milk, eggs, cheese, yogurt, etc., with the **time delay** as these ingredients can spoil before the bread making process begins.

After completing the above steps, continue with the following:



1. Count the number of hours and minutes between the time you will start the machine to when you want the bread or dough to be done. **For example:** You are ready to start the machine at 9:30 and want the bread done at 6:00. The number of hours and minutes between 9:30 and 6:00 is 8½ hours or 8:30. 8:30 is the time you enter into the time delay. Hold the (up) **time delay** button down to scroll the time up in 10-minute increments until 8:30 appears in display. If you go past 8:30, use the



(down) **time delay** button to scroll down in 10-minute increments until you reach 8:30. The maximum time you can program into the **time delay** is 13 hours (13:00). The bread or dough process time is automatically figured into the delay time, as this is the time from which you begin to count up.

2. Press **start/stop** button once to turn machine on. The red light will glow, colon between hour and minutes will flash and timer will begin counting down in minutes. When timer reaches the programmed bread or dough process time, the machine will begin making bread or dough. When done, 0:00 will appear in display and audible alert will sound that it is done. If in **bread mode**, the machine will automatically go into **keep warm** cycle for up to three hours or until the machine is turned off. If in the **dough mode**, the machine will automatically turn itself off when the dough is done. Unplug cord from electrical outlet. Remove bread or dough from machine. *Always use oven mitts when removing hot bread from bread maker after baking.* Cool loaf on rack 15 to 30 minutes before slicing.



CAUTION: To prevent personal injury, do not touch cover, vent or sidewalls of bread maker during the bake cycle, as these surfaces are hot. Do not put hands inside oven chamber or touch the heating unit after completion of the bake cycle, as these surfaces are also hot.



CLEAN AFTER EACH USE DO NOT IMMERSE BOTTOM OF BREAD PAN IN

SPECIAL NOTE: The bread pan is not immersible and should never be washed in an

dishwasher. Immersing the pan in water can cause damage to the bearing that turns the knead bar. Dishwasher cleaning can reduce the non-stick qualities of the coating, causing the bread to stick.

WATER!

automatic

1. Unplug cord from electrical outlet and allow bread maker to cool before cleaning.

2. The bread pan and knead bar must be cleaned after each use to ensure proper performance. After bread is removed from pan fill pan half full with warm water and a small amount of dish soap. Set pan in an empty sink or on hot pad and allow pan and knead bar to soak for 5 to 10 minutes or until knead bar can be lifted off shaft. You may need to twist bar slightly to loosen. **The knead bar must soak in water before it can be removed.** Wash inside of pan and knead bar with a soft cloth, rinse and dry. Replace bar on shaft.

Also be sure that shaft in bottom of pan is kept clean to ensure that knead bar fits properly. **DO NOT** use any type of utensil or tool to clean the gasket around the shaft as damage will occur and result in leakage.

DO NOT use any abrasive scouring pads or cleansers on bread pan or knead bar as damage to coating or finish can occur. The coating on the inside of bread pan may change color over time, which is normal and does not affect the bread or dough prepared. **CAUTION:** To prevent personal injury, do not immerse bread maker base, its cord or plug in water or other liquid.

3. Wipe inside of chamber and outside surfaces of bread maker with damp cloth if necessary. The cover can be removed for cleaning if needed. Simply open cover 45 degrees and pull towards you. Wipe cover with a damp, soapy cloth and dry. **DO NOT** immerse cover in water or place in automatic dishwasher for cleaning as water will get in between the parts and cause

damage. After cleaning, replace cover by aligning attachment bar into hinge on back of bread maker. Cover should move freely up and down after being replaced.

BREAKDOWN OF BREAD/DOUGH CYCLES: So you know exactly what is going on inside the bread maker during the process time, the following chart breaks down the time in minutes and seconds that each cycle requires. These times are approximate and should be used only as a guide. The total process time is also given in hours and minutes, depending on the crust selection made.

	BASIC/ SPECIALTY	WHOLE WHEAT	DOUGH	*ONE HOUR
MIX	5 min.	5 min.	5 min.	1 min.
REST	15 min.	15 min.	-	-
KNEAD	20 min.	30 min.	20 min.	9 min.
RISE (1)	34 min.	50 min.	55 min.	18 min.
STIR-DOWN (1) 16 sec.	16 sec.	16 sec.	-	-
RISE (2)	15 min.	14 min.	-	-
STIR-DOWN (2)	16 sec.	16 sec.	-	-
RISE (3)	50 min.	55 min.	-	-
BAKE (Light)	40 min.	40 min.	-	-
(Medium) 50 min	50 min.	-	32 min.	-
(Dark)	60 min.	60 min.	-	-
Total Time (Hours/Minutes)				
Light	3:00	3:30		
Medium	3:40		1:00	
Dark	3:20	3:50		
Total Time for Dough			1:20	

*

ONE-HOUR Yeast Breads are made by kneading, rising and baking the dough for shorter times at higher temperatures. See **One-Hour** bread section for details.

REGULAR BREAD & DOUGH CYCLES

MIX When bread maker is turned on, it will mix the ingredients about 5 minutes. The knead bar will start and stop during the mixing action which is normal.

REST After the initial mixing period, the dough is allowed to rest about 15 minutes before the kneading action begins. You may hear faint clicking sounds during the rest period, which is normal and indicates the bread maker is working properly in keeping dough warm.

KNEAD The total knead time varies depending on the bread selection made. Total kneading time at the **basic/specialty** setting is 20 minutes; 30 minutes at the **whole wheat** setting and 20 minutes at the **dough** setting. The longest knead time is required at the **whole wheat** setting to better develop the gluten in whole wheat flour.

SPECIAL NOTES:

An audible alert will sound during the knead cycle to let you know when to add extra ingredients such as raisins, nuts, cheese, etc., if recommended in the recipe. Adding these ingredients at the alert will prevent them from becoming over mixed or crushed. If you are not adding ingredients to the recipe, ignore this alert.

If you need to make any adjustment to the recipe, such as adding a little more flour or liquid in order to improve the consistency of the dough, you must make this adjustment during the knead cycle. You can use the audible alert that sounds for adding ingredients as a reminder to check the dough during this time and make any adjustments as needed.

RISE After the dough is kneaded, it is allowed to rise for a certain period of time. You may hear faint clicking sounds during the rise as gentle heat is being provided to keep the chamber warm.

**STIR-DOWN (1)
(KNEAD)** After the dough has risen, it is then stirred down by the knead bar to remove excess carbon dioxide gas created by the yeast.

SPECIAL NOTE:

If using the **dough** setting, its cycle is complete at this time and ready for hand shaping, rising and baking in your own oven. An audible alert will sound and the bread maker will turn off after completion of the **dough** cycle.

RISE (2) The dough is then allowed to rise again, but for a shorter period of time.

STIR-DOWN (2) After the shorter rise time, the dough is again stirred down by the knead bar to remove excess gas and also to shape the dough for the final rise. This final stir-down ensures that the bread will have good texture.

RISE (3) The dough then goes into the final rise to achieve its maximum height. Again you may hear faint clicking sounds during the rise as gentle heat is provided to keep the chamber warm.

BAKE The bread is then baked for specified time depending on the **crust color** selected: **light, medium** or **dark**. An audible alert will sound when the bread is done and 0:00 will appear in display. If bread maker is not turned off, it will automatically go into the **keep warm** mode for up to 3 hours. When the bread is removed, turn bread maker off by holding **start/stop** button down for 4 seconds or until red light goes out.

TROUBLESHOOTING GUIDE

Following are some typical problems that can occur when making bread in your bread maker. Please review the problems, their possible causes and the corrective action that should be taken to ensure successful bread making

PROBLEM	POSSIBLE CAUSE	SOLUTION
LOW STAL AND SHAPE		
1. Short loaves. On average, 1 lb. loaves will be about 4 inches high; 1½ lb. loaves 5 to 6 inches high at regular bread settings. Breads made at the one-hour setting will be about 1 inch shorter which is normal.	<ul style="list-style-type: none"> • Wheat breads will be shorter than white breads due to less gluten forming protein in whole wheat flour. • Not enough liquid. • Sugar omitted or not enough added. • Wrong type of flour used. • Not enough yeast used or too old. • Wrong type of yeast used. 	<ul style="list-style-type: none"> • Normal situation, no solution. • Increase liquid by 1 tablespoon. • Assemble ingredients as listed in recipe. • Do not use all-purpose flour. • Measure amount recommended and check freshness date on package. • Use correct type of yeast, especially important for bread machine/fast-rising yeasts and when using one-hour setting.
2. Flat loaves, no rising.	<ul style="list-style-type: none"> • Yeast omitted. • Yeast too old. • Liquid too hot. • Too much salt added. • Sugar or other sweetener omitted. • If using timer, yeast got wet before bread making process started. 	<ul style="list-style-type: none"> • Assemble ingredients as listed in recipe. • Check expiration date. • Use liquid at correct temperature for bread setting being used. • Use amount recommended. • Assemble ingredients as listed in recipe. • Push dry ingredients into corners of pan and make slight well in center of dry ingredients for yeast to protect it from liquids.
3. Top inflated, mushroom-like in appearance.	<ul style="list-style-type: none"> • Too much yeast. • Too much sugar. • Too much flour. • Substituted bread machine/fast-rising yeast for amount given for active dry yeast. • Not enough salt. • Warm, humid weather. • May be caused from baking in high altitude. 	<ul style="list-style-type: none"> • Reduce yeast by ¼ to ½ teaspoon. • Reduce sugar by 1 teaspoon. • Reduce flour by 2 to 3 tablespoons. • Use correct amount of bread machine/fast-rising yeast. • Use amount of salt recommended in recipe. • Reduce liquid by 1 tablespoon and reduce yeast by ¼ to ½ teaspoon. • Make recommended adjustment for high altitude baking by reducing yeast by ¼ teaspoon and reducing liquid by 2 to 3 teaspoons.
4. Top and sides cave in.	<ul style="list-style-type: none"> • Too much liquid. • Too much yeast. 	<ul style="list-style-type: none"> • Reduce liquid by 1 tablespoon. • Use amount recommended in recipe.
5. Gnarly, knotted top, not smooth.	<ul style="list-style-type: none"> • Not enough liquid. • Too much flour. • Tops of loaves may not all be perfectly shaped, however, this does not affect wonderful flavor of bread. 	<ul style="list-style-type: none"> • Increase liquid by 1 tablespoon. • Measure flour accurately, leveling off measuring cup. See pages 6-7. • Having dough at proper condition is the key to perfect loaves. See page 4.

TROUBLESHOOTING GUIDE (continued)

PROBLEM	POSSIBLE CAUSE	SOLUTION
6. Collapsed while baking.	<ul style="list-style-type: none"> • May be caused from baking in high altitude. • Exceeding capacity of bread pan. • Not enough salt used or omitted. • Too much yeast or wrong type used. • Warm, humid weather. 	<ul style="list-style-type: none"> • Make recommended adjustment for high altitude baking by reducing yeast by ¼ teaspoon and reducing liquid by 2 to 3 teaspoons. • Do not use more ingredients than recommended for 1½ pound loaf. • Use amount of salt recommended in recipe. • Measure right type of yeast accurately. • Reduce liquid by 1 tablespoon and reduce yeast by ¼ to ½ teaspoon.
7. Loaves uneven, shorter on one end.	<ul style="list-style-type: none"> • Dough too dry and not allowed to rise evenly in pan. 	<ul style="list-style-type: none"> • Increase liquid by 1 tablespoon.
BREAD TEXTURE		
8. Heavy, dense texture.	<ul style="list-style-type: none"> • Too much flour. • Not enough yeast. • Not enough sugar. 	<ul style="list-style-type: none"> • Measure accurately, leveling off measuring cup. See pages 6-7. • Measure right amount of recommended yeast. • Measure accurately. See pages 6-7.
9. Open, coarse, holey texture.	<ul style="list-style-type: none"> • Salt omitted. • Too much yeast. • Too much liquid. 	<ul style="list-style-type: none"> • Assemble ingredients as listed in recipe. • Measure right amount of recommended yeast. • Reduce liquid by 1 tablespoon.
10. Center of loaf is raw, not baked through.	<ul style="list-style-type: none"> • Too much liquid. • Power outage during operation. • Forgot to put knead bar in pan. 	<ul style="list-style-type: none"> • Reduce liquid by 1 tablespoon. • If power goes out during operation for more than 10 seconds, bread maker will remain off when power is restored. You will need to remove unbaked loaf from pan and start over with fresh ingredients. If power is restored within about 10 seconds, machine will resume operation where it left off. • Always make sure knead bar is on shaft in bottom of pan before adding ingredients.
11. Bread doesn't slice well, very sticky.	<ul style="list-style-type: none"> • Sliced while too hot. • Not using proper knife. 	<ul style="list-style-type: none"> • Allow bread to cool on rack at least 15 to 30 minutes before slicing to release steam. • Use a good bread knife or electric knife.
CRUST COLOR AND THICKNESS		
12. Dark crust color/too thick.	<ul style="list-style-type: none"> • DARK crust setting used. 	<ul style="list-style-type: none"> • Use LIGHT or MEDIUM crust color setting the next time.
13. Loaf of bread is burned.	<ul style="list-style-type: none"> • Bread maker malfunctioning. 	<ul style="list-style-type: none"> • See "warranty" section for service information.
14. Crust too light.	<ul style="list-style-type: none"> • Bread not baked long enough. 	<ul style="list-style-type: none"> • Use darker crust color setting the next time to lengthen bake time.

TROUBLESHOOTING GUIDE (continued)

PROBLEM	POSSIBLE CAUSE	SOLUTION
PAN PROBLEMS		
15. Knead bar cannot be removed.	<ul style="list-style-type: none"> You must add water to bread pan and allow knead bar to soak before it can be removed. 	<ul style="list-style-type: none"> Follow cleaning instructions after use. You may need to twist bar slightly after soaking to loosen.
16. Bread sticks to pan/difficult to shake out.	<ul style="list-style-type: none"> Can happen over prolonged use. 	<ul style="list-style-type: none"> Wipe inside of bread pan, from ribs down, lightly with vegetable oil or solid shortening. Or, add 1 teaspoon vegetable oil to liquid in pan before adding dry ingredients. Do not use a vegetable spray as sticking can worsen. Or, let bread sit in pan 10 minutes before shaking out. Replacement pan may be ordered. See "warranty" section.
MACHINE MECHANICS		
17. Ingredients not mixed.	<ul style="list-style-type: none"> Did not start bread maker. Forgot to put knead bar in pan. 	<ul style="list-style-type: none"> After programming control panel, press start/stop button to turn bread maker on. Always make sure knead bar is on shaft in bottom of pan before adding ingredients.
18. Burning odor noted during operation.	<ul style="list-style-type: none"> Ingredients spilled inside oven. Pan leaks. Exceeding capacity of bread pan. 	<ul style="list-style-type: none"> Be careful not to spill ingredients when adding to pan. Ingredients can burn onto heating unit and cause smoke. Obtain a replacement. See "warranty" section. Do not use more ingredients than recommended in recipe and always measure ingredients accurately. See pages 6-7.
19. WHOOPS! Machine unplugged by mistake or power lost during use. How can I save the bread?	<ul style="list-style-type: none"> Machine has power outage protection for up to 10 seconds. If power not restored within 10 seconds, then follow guidelines below depending on what cycle machine was in when power was lost. If machine in knead cycle, reprogram to the same bread setting and color and turn machine back on. If machine in rise cycle, remove dough from pan, shape and place in greased 9x5-inch loaf pan, cover and allow to rise until doubled. Bake in preheated conventional oven at 350° for 40 to 45 minutes or until golden brown. If machine in bake cycle, preheat conventional oven to 350° and remove top rack. Carefully remove pan from machine and place on bottom rack in oven. Bake until golden brown. 	
20. Loaf of bread is burned.	<ul style="list-style-type: none"> Bread maker malfunctioning. 	<ul style="list-style-type: none"> See "warranty" section for service information.

NUTRITIONAL INFORMATION

Nutritional information is based on a ½ inch thick slice of bread.

The following nutritional information was calculated using butter or whole milk when called for in the recipes. For less calories and total fat, you may substitute margarine for butter and low-fat milk for whole milk.

100% Whole Wheat Bread

Total Calories: 127.5 Total Fat(g): 2.0 Total Carb(g): 23.5 Total Protein(g): 4.6 Fiber(g): 3.4 Chol(mg): 3.8 Sodium(mg): 202.4

50% Whole Wheat Bread

Total Calories: 126.5 Total Fat(g): 1.9 Total Carb(g): 23.3 Total Protein(g): 4.3 Fiber(g): 2.0 Chol(mg): 3.8 Sodium(mg):200.9

Basic Dinner Rolls/Bread Sticks

Total Calories: 115.5 Total Fat(g): 2.5 Total Carb(g): 19.8 Total Protein(g): 3.7 Fiber(g):0.7 Chol(mg): 5.7 Sodium(mg): 146.8

Cinnamon Oatmeal Raisin Bread

Total Calories: 145.0 Total Fat(g): 2.8 Total Carb(g): 26.0 Total Protein(g): 4.7 Fiber(g): 1.2 Chol(mg): 6.9 Sodium(mg): 207.3

Cinnamon Rolls

Total Calories: 177.3 Total Fat(g): 7.9 Total Carb(g): 22.8 Total Protein(g): 5.5 Fiber(g): 0.9 Chol(mg): 28.6 Sodium(mg): 126.2

Basic White Bread

Total Calories: 133.5 Total Fat(g): 1.9 Total Carb(g): 24.5 Total Protein(g): 4.5 Fiber(g): 0.9 Chol(mg): 3.8 Sodium(mg): 199.9

French Bread

Total calories: 131.0 Total Fat(g): 1.6 Total Carb(g): 24.5 Total Protein(g): 4.3 Fiber(g): 1.9 Chol(mg): 2.8 Sodium(mg): 0.9

Garlic Bread

Total Calories: 133.1 Total Fat(g): 2.2 Total Carb(g): 24.3 Total Protein(g): 4.6 Fiber(g): 0.9 Chol(mg): 3.8 Sodium(mg): 200.2

Honey Oatmeal Bread

Total Calories: 134.1 Total Fat (g): 2.0 Total Carb(g): 24.7 Total Protein(g): 4.5 Fiber(g): 1.0 Chol(mg): 3.8 Sodium(mg): 199.7

Italian Herb Bread

Total Calories: 137.3 Total Fat(g): 2.3 Total Carb(g): 24.3 Total Protein(g): 4.9 Fiber(g): 1.1 Chol(mg): 4.4 Sodium(mg):213.7

Old Fashioned White Bread

Total Calories: 143.9 Total Fat (g): 2.7 Total Carb(g): 25.0 Total protein (g): 5.0 Fiber(g): 0.9 Chol(mg): 6.7 Sodium(mg): 205.6

Pizza Dough

Total Calories: 65.7 Total Fat(g): 1.9 Total Carb(g): 10.7 Total Protein(g): 1.5 Fiber(g):0.5 Chol(mg): 0.1 Sodium(mg): 108.8

Raisin Bread

Total Calories: 177.4 Total Fat(g): 3.4 Total Carb(g):32.7 Total Protein(g): 5.1 Fiber(g): 1.4 Chol(mg): 3.8 Sodium(mg): 231.3

Wheat Dinner Rolls

Total Calories: 105.3 Total Fat(g): 2.5 Total Carb(g): 18.1 Total Protein(g): 3.7 Fiber(g):1.6 Chol(mg): 5.7 Sodium(mg): 147.3

Whole Wheat Pizza Dough

Total Calories: 64.6 Total Fat(g): 1.1 Total Carb(g): 11.5 Total Protein (g): 2.3 Fiber(g):1.9 Chol(mg): 0 Sodium(mg): 61.9

OLD FASHIONED WHITE BREAD

Made with milk for a tender crust and fine texture. Bread just like Grandma used to make that now you can make, too!

1 Pound Loaf

6 ounces ($\frac{3}{4}$ cup)
1 tablespoon
2 cups
1 tablespoon
1 teaspoon
1 $\frac{1}{2}$ teaspoons
---or---
1 teaspoon

INGREDIENTS

MILK, 75-85° F
BUTTER or MARGARINE
BREAD FLOUR
SUGAR
SALT
ACTIVE DRY YEAST
---or---
**BREAD MACHINE/
FAST RISE YEAST**

1 $\frac{1}{2}$ Pound Loaf

9 ounces (1 cup+2 Tbsp.)
2 Tablespoons
3 cups
1 $\frac{1}{2}$ tablespoons
1 $\frac{1}{2}$ teaspoons
2 teaspoons
---or---
1 $\frac{1}{2}$ teaspoons

FOLLOW THESE INSTRUCTIONS FOR OLD FASHIOND WHITE BREAD AND HONEY OATMEAL BREAD

BREAD SELECT SETTING TO USE:

basic/specialty

Add liquid ingredients and butter to pan.

Add all dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners.

Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.

Program for recommended **bread select** setting and desired **crust color**. Program **time delay** if being used. Turn bread maker on. When done, turn off, unlock pan and remove with oven mitts. Shake bread out of pan and cool on rack before slicing.

HONEY OATMEAL BREAD

Use only-fashioned or quick cooking oats in this recipe, but do not use instant oatmeal. A very light textured bread with a crispy crust. A good, all-purpose bread.

1 Pound Loaf

5 $\frac{1}{2}$ ounces ($\frac{2}{3}$ cup)
2 tablespoons
1 tablespoon
1 $\frac{1}{2}$ cups
 $\frac{2}{3}$ cup
1 tablespoon
 $\frac{3}{4}$ teaspoon
1 $\frac{1}{2}$ teaspoons
---or---
1 teaspoon

INGREDIENTS

WATER, 75-85° F
HONEY
BUTTER or MARGARINE
BREAD FLOUR
OATS, quick or old-fashioned
DRY MILK
SALT
ACTIVE DRY YEAST
---or---
**BREAD MACHINE/
FAST RISE YEAST**

1 $\frac{1}{2}$ Pound Loaf

7 $\frac{1}{2}$ ounces ($\frac{3}{4}$ cup+3 Tbsp.)
3 tablespoons
2 tablespoons
2 cups
1 cup
2 tablespoons
1 $\frac{1}{4}$ teaspoons
2 teaspoons
---or---
1 $\frac{1}{2}$ teaspoons

FRENCH BREAD

Crusty on the outside, chewy on the inside. Just the way it should be!

1 Pound Loaf

7 ounces ($\frac{3}{4}$ cup + 2 Tbsp.)
1 tablespoon
2½ cups
1 teaspoon
 $\frac{3}{4}$ teaspoon
1 teaspoon
---or---
 $\frac{3}{4}$ teaspoon

INGREDIENTS
WATER 75-85°F
BUTTER or MARGARINE
BREAD FLOUR
SUGAR
SALT
ACTIVE DRY YEAST
---or---
**BREAD MACHINE/
FAST RISE YEAST**

1½ Pound Loaf

9½ ounces (1 cup + 3 Tbsp.)
1 tablespoon
3½ cups
1½ teaspoons
1¼ teaspoons
2 teaspoons
---or---
1½ teaspoons

TIP: For thicker, chewier crust, use **medium** or **dark** crust color setting.

FOLLOW THESE INSTRUCTIONS FOR FRENCH BREAD AND ITALIAN HERB BREAD

BREAD SELECT SETTING TO USE:

basic/specialty

Add liquid ingredients and butter to pan.

Add dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners.

Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.

Program for recommended **bread select** setting and desired **crust color**. Program **time delay** if being used. Turn bread maker on. When done, turn off, unlock pan and remove with oven mitts. Shake bread out of pan and cool on rack before slicing.

ITALIAN HERB BREAD

Grated Parmesan cheese and Italian seasoning add a little zing to Italian bread. Serve as a warm loaf with your favorite Italian dish, or slice it thick, butter and toast or grill to brown.

1 Pound Loaf

6 ounces ($\frac{3}{4}$ cup)
1 tablespoon
2 cups
1 tablespoon
1 tablespoon
1 tablespoon
1½ teaspoons
1 teaspoon
1¼ teaspoons
---or---
 $\frac{3}{4}$ teaspoon

INGREDIENTS
WATER, 75-85°F
BUTTER or MARGARINE
BREAD FLOUR
GRATED PARMESAN CHEESE
DRY MILK
SUGAR
ITALIAN SEASONING
SALT
ACTIVE DRY YEAST
---or---
**BREAD MACHINE/
FAST RISE YEAST**

1½ Pound Loaf

9 ounces (1 cup + 2 Tbsp.)
2 tablespoons
3 cups
3 tablespoons
1 tablespoon
1 tablespoon
2 teaspoons
1½ teaspoons
2 teaspoons
---or---
1½ teaspoons

TIP: For thicker, chewier crust, use **medium** or **dark** crust color setting.

RAISIN BREAD

What better bread to wake up to in the morning! Warm from the bread maker or toasted, a great way to start the day.

1 Pound Loaf

6½ ounces (¾ cup + 1 Tbsp.)
 1 tablespoon
 2 cups
 1 tablespoon
 1 tablespoon
 1 teaspoon
 ½ teaspoon
 1½ teaspoon
 ---or---
 1 teaspoon

 ½ cup
 ¼ cup

INGREDIENTS
WATER, 75-85°F
BUTTER or MARGARINE
BREAD FLOUR
DRY MILK
SUGAR
SALT
GROUND CINNAMON
ACTIVE DRY YEAST
 ---or---
**BREAD MACHINE/
 FAST RISE YEAST**
RAISINS **
CHOPPED NUTS, optional

1½ Pound Loaf

9½ ounces (1 cup +3 Tbsp.)
 2 tablespoons
 3 cups
 1½ tablespoons
 1½ tablespoons
 1½ teaspoons
 1 teaspoon
 2 teaspoons
 ---or---
 1½ teaspoons

 ¾ cup
 ¼ cup

FOLLOW THESE INSTRUCTIONS FOR RAISIN BREAD AND CINNAMON OATMEAL BREAD.

BREAD SELECT SETTING TO USE:

basic/specialty

Add liquid ingredients and butter to pan.

Add all dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners.

Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.

Program for recommended **bread select** setting and desired **crust color**. Program **time delay** if being used. Turn bread maker on. Add raisins and nuts when alert sounds during the knead cycle. When done, turn off, unlock pan and remove with oven mitts. Shake bread out of pan and cool on rack before slicing.

SPECIAL TIP: To make raisin bread overnight or without being present to add the raisins and nuts, follow Steps 1-3 above. Then place raisins and nuts around the outside edge of pan, on top of dry ingredients, **away from the yeast. Do not add raisins to the water in pan as the raisins will absorb too much liquid and a poor loaf of bread will be obtained. Continue with Step 4.

CINNAMON OATMEAL RAISIN BREAD

A different twist to conventional raisin bread with the addition of oats. Use either old-fashioned or quick cooking oats, not instant oatmeal.

1 Pound Loaf

7 ounces (¾ cup + 2 Tbsp.)
 1½ tablespoons
 2 cups
 ½ cup
 1 tablespoon
 1 teaspoon
 1 teaspoon
 1½ teaspoons
 ---or---
 1 teaspoon

 1/3 cup

INGREDIENTS
MILK, 75-85°F
BUTTER or MARGARINE
BREAD FLOUR
OATS, quick or old fashioned
BROWN SUGAR, packed
SALT
GROUND CINNAMON
ACTIVE DRY YEAST
 ---or---
**BREAD MACHINE/
 FAST RISE YEAST**
RAISINS **

1½ Pound Loaf

10 ounces (1¼ cups)
 2 tablespoons
 3 cups
 ¾ cup
 2 tablespoons
 1½ teaspoons
 1¼ teaspoons
 2¼ teaspoons
 ---or---
 1½ teaspoons

 ½ cup

100% WHOLE WHEAT BREAD [Ⓟ]

A dense bread, packed with fiber since all whole wheat flour is used. Longer kneading cycle at wheat setting will provide great results. If bread collapses during the baking period, add 1 or 1½ tablespoons vital wheat gluten to recipe for respective loaf size to prevent this from happening. Vital wheat gluten can be found in most health food stores.

1 Pound loaf

6 ounces (¾ cup)
1 tablespoon
1 tablespoon
1 tablespoon
2½ cups
1 tablespoon
1 teaspoon
1½ teaspoons
---or---
1 teaspoon

INGREDIENTS
WATER, 75-85°F
MOLASSES
HONEY
BUTTER OR MARGARINE
WHOLE WHEAT FLOUR
DRY MILK
SALT
ACTIVE DRY YEAST
---or---
**BREAD MACHINE/
FAST RISE YEAST**

1½ Pound Loaf

9 ounces (1 cup + 2 Tbsp.)
1 tablespoon
2 tablespoons
2 tablespoons
3½ cups
2 tablespoons
1½ teaspoons
2 teaspoons
---or---
1½ teaspoons

FOLLOW THESE INSTRUCTIONS FOR 100% WHOLE WHEAT BREAD AND 50% WHOLE WHEAT BREAD

BREAD SELECT SETTING TO USE:

whole wheat

Add liquid ingredients and butter to pan.

Add all dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners.

Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.

Program for **whole wheat** and desired **crust color**. Program **time delay** if being used. Turn bread maker on. When done, turn off, unlock pan and remove with oven mitts. Shake bread out of pan and cool on rack before slicing.

50% WHOLE WHEAT BREAD [Ⓟ]

For those that like a lighter textured wheat bread, this is the recipe for you. Contains equal amounts of bread and whole-wheat flour.

1 Pound Loaf

6 ounces (¾ cup)
1 tablespoon
1 tablespoon
1 cup
1 cup
1 tablespoon
1 tablespoon
1 teaspoon
1½ teaspoons
---or---
1 teaspoon

INGREDIENTS
WATER, 75-85°F
HONEY
BUTTER or MARGARINE
BREAD FLOUR
WHOLE WHEAT FLOUR
BROWN SUGAR, packed
DRY MILK
SALT
ACTIVE DRY YEAST
---or---
**BREAD MACHINE/
FAST RISE YEAST**

1½ Pound Loaf

8½ ounces (1 cup + 1 Tbsp.)
1 tablespoon
2 tablespoons
1½ cups
1½ cups
1½ tablespoons
1½ tablespoons
1½ teaspoons
2 teaspoons
---or---
1½ teaspoons

ONE-HOUR BREAD EXPRESS™

Your bread maker has a special cycle for making fresh, hot bread in just one hour. For best results, follow these guidelines for the **one-hour** setting as it is used differently than the other bread settings on your machine:

Use fast rising yeast such as RED STAR® Quick Rise™, rapid rise, instant blending or bread machine yeast. Use 3 teaspoons yeast for a 1½ pound loaf; 2¼ teaspoons yeast for a 1 pound loaf. *Do not use active dry yeast as short loaves of bread will be obtained at the **one-hour** setting.*

Use hot liquids, in the range of 115-125°F for faster activation of the yeast. If cooler liquid is used, short loaves of bread will be obtained. If hotter liquid is used, the yeast can be killed. Use special thermometer included with bread maker or other thermometer to measure liquid temperature for best results. See backside of thermometer included in machine for proper use.

Use less salt. Salt controls the activity of the yeast and using less at the **one-hour** setting will result in a higher loaf. Some salt must be used, so do not eliminate it completely as this will affect both the taste and texture of the bread. Use 1-teaspoon salt for a 1½ pound loaf; ½ teaspoon for a 1 pound loaf.

Other ingredients, such as flour, sugar, dry milk, salt, butter, etc., should be at room temperature. Yeast can be at room temperature or used directly from the refrigerator.

Always use bread flour. Bread recipes should contain at least 50% bread flour when made at the **one-hour** setting. Do not attempt to make 100% whole wheat or other natural grain breads at this setting, as poor results will be obtained.

Use same measuring technique for ingredients as recommended for the other bread settings.

The delay timer can not be used at the one-hour setting as the liquid would become too cool to activate the yeast properly if left at room temperature several hours before the bread making process begins.

An alert will sound during the knead cycle to add ingredients such as raisins, nuts, etc., if recommended in the recipe. If ingredients are not to be added, ignore this alert.

Do not open cover unless needed during the bread making process as this can affect the loaf being made.

If loaf of bread is difficult to remove from pan immediately after baking, let bread sit in pan 5 minutes to loosen. Shake bread out of pan and cool on rack at least 15 minutes before slicing.

If bread is not removed from machine immediately after baking, machine will go into automatic keep warm mode for up to 3 hours.

If making several consecutive loaves of bread at the **one-hour** setting, turn machine off and allow to cool with the cover open for at least 20 minutes. This will allow control to cool down for accurate sensing of temperature, which is critical for the **one-hour** setting.

A crack may form on top of crust, which is caused by higher temperatures at the **one-hour** setting.

Loaves of bread made at the **one-hour** setting will be about 1 inch shorter than loaves made at other bread settings which is normal.

Bread mixes may be used at the **one-hour** setting with some adjustment needed as follows:

- 1. Use mixes that weigh 14 ounces or more** (net weight will be printed on box).
- 2. Use hot water, between 115-125°F.** Use thermometer included with machine or other thermometer to measure temperature of water.
- 3. ADD 1½ extra teaspoons fast rising, instant blending or bread machine yeast to what is already included in the mix.** If extra yeast is not added, the loaf will be short. Yeast does not need to be the same brand – different brands of yeast can be combined.

OLD FASHIONED WHITE BREAD

Made with milk for a tender crust and fine texture. Bread just like Grandma used to make. Now you can make it too!

1 Pound Loaf

6½ ounces (¾ cup + 1 Tbsp.)
1 tablespoon
2 cups
1 tablespoon
½ teaspoon
2¼ teaspoons

INGREDIENTS

MILK, 115-125°F
BUTTER or MARGARINE
BREAD FLOUR
SUGAR
SALT
FAST RISE/
BREAD MACHINE YEAST

1½ Pound Loaf

9 ounces (1 cup + 2 Tbsp.)
2 tablespoons
3 cups
2 tablespoons
1 teaspoon
3 teaspoons

FOLLOW THESE INSTRUCTIONS FOR BOTH OLD FASHIOND WHITE BREAD AND HONEY OATMEAL BREAD

BREAD SELECT SETTING TO USE:

one-hour

Add liquid ingredients and butter to pan.

Add all dry ingredients, except yeast to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners.

Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.

Program for **one-hour** bread setting. Turn bread maker on. When done, turn off, unlock pan and remove with oven mitts. Shake bread out of pan and cool on rack before slicing.

HONEY OATMEAL BREAD

Use quick cooking oats in this recipe, but do not use instant oatmeal. A very light textured bread with a crispy crust. A good, all-purpose bread.

1 Pound Loaf

6 ounces (¾ cup)
2 tablespoons
1 tablespoon
1¾ cups
⅔ cup
1 tablespoon
½ teaspoon
2¼ teaspoons

INGREDIENTS

WATER, 115-125°F
HONEY
BUTTER or MARGARINE
BREAD FLOUR
OATS, quick cooking
DRY MILK
SALT
FAST RISE/
BREAD MACHINE YEAST

1½ Pound Loaf

9 ounces (1 cup + 2 Tbsp.)
3 tablespoons
2 tablespoons
2½ cups
1 cup
1½ tablespoons
1 teaspoon
3 teaspoons

RAISIN BREAD

Warm from the bread maker or toasted. A great way to start the day.

1 Pound Loaf

6½ ounces (¾ cup + 1 Tbsp.)
1 tablespoon
2 cups
1½ tablespoons
1½ tablespoons
½ teaspoon
½ teaspoon
2¼ teaspoons

½ cup
¼ cup

INGREDIENTS
WATER 115-125°F
BUTTER or MARGARINE
BREAD FLOUR
DRY MILK
SUGAR
SALT
GROUND CINNAMON
**FAST RISE/
BREAD MACHINE YEAST**
RAISINS*
CHOPPED NUTS, optional

1½ Pound Loaf

9½ ounces (1 cup + 3 Tbsp.)
2 tablespoons
3 cups
2 tablespoons
2 tablespoons
1 teaspoon
1 teaspoon
3 teaspoons

¾ cup
¼ cup

FOLLOW THESE INSTRUCTIONS FOR RAISIN BREAD AND 50% WHOLE WHEAT BREAD

BREAD SELECT SETTING TO USE: one-hour

Add liquid ingredients and butter to pan.

Add all dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients pushing some of the mixture into the corners.

Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.

Program for recommended **one-hour** bread setting. Turn bread maker on. *Add raisins and nuts when alert sounds during the knead cycle. When done, turn off, unlock pan and remove with oven mitts. Shake bread out of pan and cool on rack before slicing.

50% WHOLE WHEAT BREAD

For those that like a lighter textured wheat bread, this is the recipe for you. Contains equal amounts of bread and whole-wheat flour.

1 Pound Loaf

6 ounces (¾ cup)
1 tablespoon
1 tablespoon
1 cup
1 cup
1 tablespoon
1 tablespoon
½ teaspoon
2¼ teaspoons

INGREDIENTS
WATER 115-125°F
HONEY
BUTTER or MARGARINE
BREAD FLOUR
WHOLE WHEAT FLOUR
BROWN SUGAR, packed
DRY MILK
SALT
**FAST RISE/
BREAD MACHINE YEAST**

1½ Pound Loaf

8 ounces (1 cup)
1 tablespoon
2 tablespoons
1½ cups
1½ cups
1½ tablespoons
1½ tablespoons
1 teaspoon
3 teaspoons

FRENCH BREAD

Crusty on the outside, chewy on the inside. Just the way it should be!

1 Pound Loaf

7 ounces ($\frac{3}{4}$ cup+2Tbsp.)
1 tablespoon
2½ cups
1½ teaspoon
½ teaspoon
2¼ teaspoons

INGREDIENTS

WATER, 115-125°F
BUTTER or MARGARINE
BREAD FLOUR
SUGAR
SALT
FAST RISE/BREAD MACHINE YEAST

1½ Pound Loaf

10 ounces (1¼ cups)
1 tablespoon
3½ cups
1 tablespoon
1 teaspoon
3 teaspoons

FOLLOW THESE INSTRUCTIONS FOR FRENCH BREAD AND GARLIC BREAD

BREAD SELECT SETTING TO USE:

One-hour

Add liquid ingredients and butter to pan.

Add dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners.

Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.

Program for **one-hour** bread setting. Turn bread maker on. When done, turn off, unlock pan and remove with oven mitts. Shake bread out of pan and cool on rack before slicing.

GARLIC BREAD

Smells wonderful while baking. Serve warm with your favorite Italian pasta dish.

1 Pound Loaf

6 ounces ($\frac{3}{4}$ cup)
1 tablespoon
2 cups
1½ tablespoons
1 tablespoons
1½ tablespoons
½ teaspoon
½ teaspoon
2¼ teaspoons

INGREDIENTS


WATER 115-125°F
BUTTER or MARGARINE
BREAD FLOUR
DRY MILK
DRIED PARSLEY FLAKES
SUGAR
SALT
GARLIC POWDER
FAST RISE/
BREAD MACHINE YEAST

1½ Pound Loaf

9 ounces (1 cup + 2 Tbsp.)
2 tablespoons
3 cups
2 tablespoons
1 tablespoon
2 tablespoons
1 teaspoon
½-¾ teaspoon
3 teaspoons

DOUGH SETTING

The recipes in this section can be made at the **dough** setting. The **dough** setting will prepare the dough for you by kneading it and then letting it rise about 55 minutes before being stirred down by the knead bar. You then remove the dough from the pan, shape as desired and let it rise about 55 minutes before being stirred down by the knead bar. You then remove the dough from the pan, shape as desired and let it rise at room temperature before baking in your own oven.

The **time delay** can be used with recipes with the  symbol. The **crust color** button cannot be activated at the **dough** setting, as it does not apply to making dough.

Active dry, bread machine or fast rising yeast may be used in the recipes. Use the recommended amount for the type of yeast being used. Bread machine and fast rising yeast are interchangeable. ALWAYS make a well in center of dry ingredients for the yeast. This is especially important when using the **time delay** to prevent the yeast from becoming wet before the dough making process begins.

Use LUKEWARM water, 75-85°F, to activate the yeast for best results. DO NOT USE HOT WATER, above 100°F, as this can affect the yeast.

MILK MUST BE WARMED to about 75-85°F, in order to activate the yeast for best results. DO NOT USE MILK DIRECTLY FROM THE REFRIGERATOR. Gently warm milk in microwave at low power or in a pan on top of range over low heat, using a thermometer to measure correct temperature. DO NOT OVERHEAT MILK, above 100°F, as this can affect the yeast. Allow to cool if too hot or add a little cold milk to cool it off.

If cold butter or margarine is used, cut into four (4) pieces, placing in bottom of pan with liquid for faster blending.

An audible alert will sound during the knead cycle to let you know when to add ingredients if recipe recommends doing so. This will prevent these added ingredients, such as raisins and nuts, from being over mixed or crushed. Simply open cover when alert sounds and add the ingredients. Close cover. **Do not turn bread maker off when adding ingredients.** If you are not adding ingredients, simply ignore this alert.

Make sure to remove the dough from pan after completion of cycle. An audible alert will sound and the machine will automatically turn off when the **dough** cycle is complete. If the dough is left inside the machine, it will continue to rise and could over rise if left inside long enough, possibly flowing into the oven chamber.

Most of your favorite yeast dough recipes can be prepared in your bread maker at the **dough** setting, however, do not exceed four (4) cups of flour as the dough may not be kneaded properly. Some minor adjustment may be needed during the knead period for proper condition of the dough. See “SPECIAL NOTES ON FLOUR” section for details on making minor adjustment to the dough during the kneading period.

If bread maker labors during the kneading period, the dough is too dry. Add one (1) teaspoon warm water at a time until dough softens. Do not add too much extra water as the dough can get too sticky. The dough should be soft to the touch after kneading.

Dough can be refrigerated up to three (3) to four (4) days for later use if desired. Simply remove dough from pan and place into an oiled bowl, turn dough over to oil top and cover tightly. Or, put dough into an oiled plastic bag and seal. Check dough daily and punch down if needed. When ready to use, shape, rise and bake as recipe directs.

To freeze dough, shape as recipe directs and wrap tightly. Dough can be frozen for up to one month. When ready to use, remove from freezer and thaw in refrigerator or at room temperature. Keep covered to prevent the dough from drying out. Once thawed, allow dough to rise until double in size, then bake as directed.

BASIC DINNER ROLLS/BREAD STICKS [Ⓟ]

Make this basic dough and shape into your favorite dinner rolls, such as cloverleaf, crescent and parker or even bread sticks for fun! Makes between 2 and 3 dozen rolls depending on shape made. Freeze any leftover rolls for another time.

	INGREDIENTS
8 ounces (1 cup)	WATER, 75-85°F
3 tablespoons	BUTTER or MARGARINE
3 cups	BREAD FLOUR
3½ tablespoons	SUGAR
2 tablespoons	DRY MILK
1 teaspoon	SALT
2 teaspoons	ACTIVE DRY YEAST
---or---	---OR---
1½ teaspoons	BREAD MACHINE/ FAST RISE YEAST
	SOFTENED BUTTER or SLIGHTLY BEATEN EGG WHITE

See “How to shape dinner rolls using basic and wheat dough” for shaping directions.

FOLLOW THESE INSTRUCTIONS FOR BASIC DINNER ROLLS/BREAD STICKS AND WHEAT DINNER ROLLS

BREAD SELECT SETTING TO USE: dough

Add water and butter to pan.

Add all dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into corners.

Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.

Program for **dough**. Program **time delay** if being used. Start bread maker. When done, unlock pan from bread maker. Place dough onto floured surface. Let rest 15 minutes.

Finish as desired, following shaping directions on following pages. Place on greased baking pans or sheets, cover and let rise in warm, draft-free place until double in size, about 45 minutes to 1 hour. Brush with butter or slightly beaten egg white and bake in preheated 350° F oven for 15 to 20 minutes or until golden brown. Serve warm.

WHEAT DINNER ROLLS [Ⓟ]

Recipe combines whole wheat and bread flour for a light textured, yet hearty dinner roll that’s sure to please. Shape in cloverleaf or four-leaf clover rolls. Makes 1½ dozen.

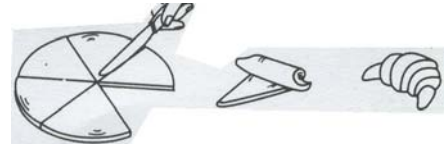
	INGREDIENTS
8½ ounces (1 cup + 1 Tbsp.)	WATER, 75-85°F
3 tablespoons	BUTTER or MARGARINE
1½ cups	BREAD FLOUR
1½ cups	WHOLE WHEAT FLOUR
3½ tablespoons	BROWN SUGAR, packed
2 tablespoons	DRY MILK
1 teaspoon	SALT
2 teaspoons	ACTIVE DRY YEAST
---or---	---OR---
1½ teaspoons	BREAD MACHINE/ FAST RISE YEAST
	SOFTENED BUTTER or MARGARINE

See “How to shape dinner rolls using basic and wheat dough” for shaping directions.

HOW TO SHAPE DINNER ROLLS USING BASIC AND WHEAT DOUGH

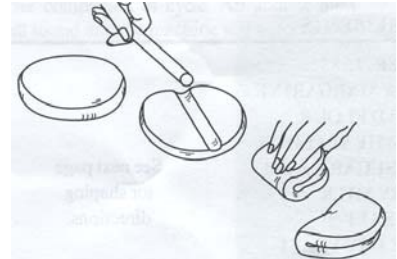
FOR CRESCENT ROLLS:

Divide dough into 4 equal pieces. Roll each piece into a circle $\frac{1}{4}$ -inch thick
Cut each circle into 6 pie shaped wedges.
Roll each wedge from wide end to narrow tip.
Curve ends to form crescent. Place on greased cookie sheets, about 1-inch apart. Cover and let rise until double in size. Makes 2 dozen.



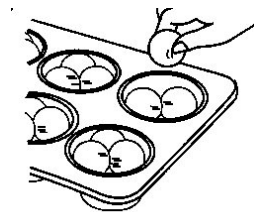
FOR PARKER HOUSE ROLLS:

Roll dough into a circle $\frac{1}{4}$ -inch thick.
Cut dough into 3-inch circles using biscuit cutter. Brush with softened butter.
Crease each biscuit through center with handle of wooden spoon.
Fold biscuits over so top half overlaps bottom slightly.
Place close together in a greased 13 x 9 pan and a 9 x 9 inch pan
Brush with softened butter.
Cover and let rise until double in size. Makes about 3 dozen.



FOR CLOVERLEAF ROLLS:

Divide dough into 54 equal sized pieces.
Roll each piece into a ball. Place 3 balls into a greased muffin cup
Brush with softened butter.
Cover and let rise until double in size. Makes 1½ dozen.



FOR FOUR-LEAF CLOVER ROLLS:

Roll dough into a rectangle, $\frac{1}{2}$ -inch thick. Cut dough into 18 equal sized pieces.
Shape each piece into a ball. Place each ball into a greased muffin cup.
With scissors, snip each ball completely into quarters.
Brush with softened butter. Cover and let rise until double in size. Makes 1½ dozen.



FOR BREAD STICKS:

Divide dough into 4 equal pieces.
Divide each piece into 6 portions.
Roll each piece into a rope 8 inches long.
Place onto greased cookie sheets, 1-inch apart.
Brush with egg white/water mixture and sprinkle with sesame seeds, poppy seeds, garlic salt, grated Parmesan cheese or other topping. Cover and let rise until double in size. For drier breadsticks, reduce oven temperature to 300°F after 10-minutes of baking and bake 25 to 30 minutes longer. Makes 2 dozen.

PIZZA DOUGH [Ⓟ]

The single crust recipe will make enough dough for a 12 to 14-inch pizza. Crust will be thicker in a 12-inch pan, thinner in a 14-inch pan, or use a large cookie sheet. The double crust recipe will make enough dough for two 12 or 14-inch pizzas, again, the crust will be thicker in the smaller pan, or use two cookie sheets. Top pizza with your favorite sauce and toppings.

Single Crust

7 ounces ($\frac{3}{4}$ cup + 2 Tbsp.)
2 tablespoons
 $2\frac{1}{2}$ cups
 $\frac{1}{2}$ teaspoon
 $\frac{1}{2}$ teaspoon
2 teaspoons
---or---
 $1\frac{1}{2}$ teaspoons

6 to 8 ounces

INGREDIENTS
WATER, 75-85°F
VEGETABLE OIL
ALL PURPOSE FLOUR
SUGAR
SALT
ACTIVE DRY YEAST
---or---
**BREAD MACHINE/
FAST RISE YEAST**
PIZZA SAUCE
**FAVORITE MEAT, TOPPINGS
and CHEESE**

Double Crust

$10\frac{1}{2}$ ounces ($1\frac{1}{4}$ cups + 1 Tbsp.)
4 tablespoons
4 cups
1 teaspoon
1 teaspoon
 $2\frac{1}{4}$ teaspoons
---or---
2 teaspoons

12 to 16 ounces

FOLLOW THESE INSTRUCTIONS FOR PIZZA DOUGH AND WHOLE WHEAT PIZZA DOUGH

BREAD SELECT SETTING TO USE: dough

Add liquid ingredients to pan.

Add dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners.

Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.

Program for **dough**. Program **time delay** if being used. Start bread maker. When done unlock pan from bread maker. Place dough onto floured surface. Knead about 1 minute, then let rest 15 minutes.

Roll dough out to fit 12 to 14-inch pizza pan. Place dough into greased pan which has been sprinkled with cornmeal. Press dough into pan, forming an edge. Let dough rise in warm, draft-free place for 20-25 minutes.

Spread pizza sauce evenly over crust, then top with favorite meat, toppings and shredded cheese. Bake in preheated 425°F oven for 20 to 25 minutes or until nicely browned on top. Let rest 5 minutes before cutting.

WHOLE WHEAT PIZZA DOUGH [Ⓟ]

This recipe uses all wheat flour for a heartier pizza crust. The single crust recipe will make enough dough for a 12 to 14-inch pizza; the double crust recipe will make two 12 or 14-inch pizzas. Cookie sheets can also be used.

Single Crust

$8\frac{1}{2}$ ounces (1 cup + 1 Tbsp.)
1 tablespoon
 $2\frac{1}{2}$ cups
 $\frac{1}{2}$ teaspoon
 $\frac{1}{2}$ teaspoon
2 teaspoons
---or---
 $1\frac{1}{2}$ teaspoons

6 to 8 ounces

INGREDIENTS
WATER, 75-85°F
VEGETABLE OIL
WHOLE WHEAT FLOUR
SUGAR
SALT
ACTIVE DRY YEAST
---or---
**BREAD MACHINE/
FAST RISE YEAST**
PIZZA SAUCE
FAVORITE MEAT, TOPPINGS and CHEESE

Double Crust

13 ounces ($1\frac{1}{2}$ cups + 2 Tbsp.)
2 tablespoons
4 cups
1 teaspoon
1 teaspoon
 $2\frac{1}{4}$ teaspoons
---or---
2 teaspoons

12 to 16 ounces

CINNAMON ROLLS

No one can resist these taste-tempting rolls, especially when warm from the oven. Can be made the night before, refrigerated and baked in the morning if desired. Just let rolls sit at room temperature at least 30 minutes before baking. Makes 12 large rolls.

INGREDIENTS

8 ounces (1 cup)

MILK, 75-85°F

1

EGG, large

4 tablespoons

BUTTER or MARGARINE

3½ cups

BREAD FLOUR

3 tablespoons

SUGAR

½ teaspoon

SALT

2 teaspoons

ACTIVE DRY YEAST

---or---

---or---

1½ teaspoons

BREAD MACHINE/FAST RISE YEAST

FILLING:

¼ cup

BUTTER or MARGARINE, melted

¼ cup

SUGAR

2 teaspoons

GROUND CINNAMON

½ teaspoon

GROUND NUTMEG, optional

⅓ cup

CHOPPED NUTS

BREAD SELECT SETTING TO USE:

dough

Add milk, egg and butter to pan.

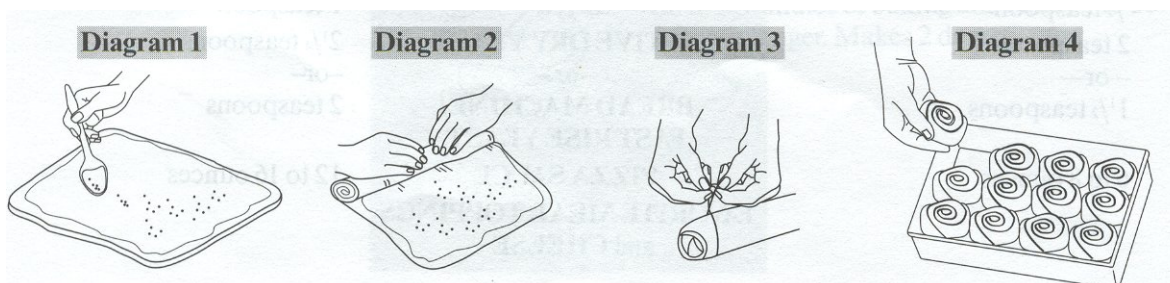
Add bread flour, 3 tablespoons sugar and salt to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into corners.

Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.

Program for **dough**. Start bread maker. When done, unlock pan from bread maker. Place dough on floured surface. Knead dough about 1 minute, then let rest 15 minutes.

Roll dough into a rectangle, about 15 x 10 inches. Spread ¼ cup melted butter over dough to within 1 inch of edges. Then sprinkle ¼ cup sugar, the cinnamon, nutmeg and chopped nuts evenly over dough. See Diagram 1. Roll dough up tightly on long side. Press edges to seal and form into a 12-inch long, evenly shaped roll. See Diagram 2. With a knife or 8-inch long piece of thread or dental floss cut into 1-inch pieces. See Diagram 3. (If using thread or dental floss, slide under roll and criss-cross ends to cut neatly through dough.) Place rolls into a greased 13 x 9- inch baking pan. See Diagram 4. Cover and let rise in warm, draft free place until double in size, about 30 to 40 minutes.

Bake in preheated 375°F oven for 20 to 25 minutes or until golden brown. Cool in pan on rack for 10 to 15 minutes, then drizzle with powdered sugar icing made by combining 1 cup powdered sugar with 1 to 2 tablespoons milk and ½ teaspoon vanilla. Blend until smooth. If too thin or thick, add more powdered sugar or milk, respectively, until desired consistency is reached. Cut apart and remove from pan.



TRADITIONAL FRENCH BREAD

Shape dough into a traditional shaped loaf and bake in your own oven. Makes 1 large loaf.

INGREDIENTS	
8 ounces (1 cup)	WATER, 75-85°F
1 tablespoon	BUTTER or MARGARINE
3½ cups	BREAD FLOUR
1½ teaspoons	SUGAR
1¼ teaspoons	SALT
2 teaspoons	ACTIVE DRY YEAST
---or---	---or---
1 ½ teaspoons	BREAD MACHINE/FAST RISE YEAST
1	EGG WHITE, slightly beaten
1 teaspoon	WATER
	POPPY or SESAME SEEDS
	for garnish

BREAD SELECT SETTING TO USE: **dough**

Add water and butter to pan.

Add bread flour, sugar and salt to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into corners.

Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.

Program for **dough**. Program for **time delay** if being used. Start bread maker. When done, unlock pan from bread maker. Place dough on floured surface. Let rest 15 minutes.

Roll dough into a 15 x 12 inch rectangle. Roll up tightly from long side, seal and taper ends. Place steam side down on greased baking sheet sprinkled with cornmeal. Cover and let rise in warm, draft-free place for 45 to 55 minutes or until nearly double in size. With sharp knife, make 3 or 4 ¼ -inch deep diagonal cuts on top of loaf. Combine egg white with water and brush mixture on top of loaf. Sprinkle with poppy or sesame seeds if desired or leave plain.

Bake in preheated 375°F oven for 40 minutes or until golden brown. Cool slightly before slicing.

FULL 90 DAY WARRANTY

Your West Bend® Warranty covers failures in the materials and workmanship of this Bread Maker for one (1) year from the date of original purchase. Any failed part of the Bread Maker will be repaired or replaced without charge.

This warranty gives you specific legal rights and you may also have other rights, which vary from state to state. This warranty does not cover alleged damage caused by misuse, accidents or alterations to the Bread Maker.

We wish to delight YOU, our customer, and are implementing many measures to prevent difficulties and assure customer satisfaction. However, should you have a missing part or a functional difficulty with your Bread Maker, please call **1-262-334-6949**. This line is operational 8 a.m.-4 p.m. (Central Standard Time), Monday thru Friday, except for holidays. Our associates will respond to your difficulties immediately. It would be helpful to have the following information available when you call:

Where the product was purchased;
If it is new or used
Model and manufacturing date (located on the back of the bread maker).

Specifications:
120 V AC, 60 HZ
Heater- 430 Watts
Motor- 145 Watts

VALID ONLY IN USA AND CANADA



BONUS RECIPE BOOK

A recipe book containing dozens of recipes developed exclusively for West Bend® Bread Makers is available. To order, write to:

West Bend Housewares
Attn: Customer Service
PO Box 2780
West Bend, WI. 53095-2780

Include \$6.95 plus state sales tax with your request. **Payment must accompany order.** Make check or money order payable to West Bend Housewares. Please allow two weeks for delivery. Prices subject to change without notice.

REPLACEMENT PARTS AVAILABLE

Replacement bread pans and knead bars may be ordered directly from West Bend Housewares. To order, write to the address above or **order online at www.westbend.com**. Please indicate the catalog number of your Bread Maker (#410_ _), found on back of your machine, a description of what you want and the quantity. Along with this information please include your full name, mailing address and your Visa or MasterCard credit card number and expiration date for the billing of the part(s) to you. Your state's sales tax and a processing fee will be added to your total charge. Or, to send a check or money order call 262-334-6949 to obtain purchase amount. Please allow 2 weeks for delivery.

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