

WEST BEND - AUTOMATIC BREAD & DOUGH MAKER

RECIPES AND INSTRUCTIONS – L5231

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www.westbend.com

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

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 electronic 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 electric 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.
- The use of accessory attachments not recommended by The West Bend Company may result in fire, electrical shock or personal injury.
- Do not use outdoors.
- Do not let cord hang over edge of table, counter or surface area, 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. See warranty section in this booklet for service 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. **WARNING:** To prevent personal injury or property damage caused by fire, always unplug this and other appliances when not in 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 counter-top, tabletop or surface area 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 service **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 FOR THE FIRST LOAF

1. WHAT YOU WILL NEED

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

2. HOW TO MEASURE - Measuring ingredients the right way with the correct measuring cups and spoons is the most important step to follow 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 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.

3. MAKING BASIC WHITE BREAD - 1½ LB. LOAF

- 9 ounces lukewarm water (1 cup + 2 tablespoons), about 75-85° F.
- 2 tablespoons butter or margarine
- 3 cups bread flour
- 1½ tablespoons sugar
- 1½ tablespoons dry milk
- 1½ teaspoons salt
- 2 teaspoons active dry yeast

1. Put knead bar in pan over shaft. Twist if needed to slide down all the way.
2. Measure water and add to pan with butter.
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. Lock pan into machine. See directional arrow on edge of pan for which way to turn.

4. PROGRAMMING CONTROL FOR MAKING BREAD

1. Plug cord into electrical outlet. Machine is already programmed for making **basic/specialty** bread at the **medium** crust setting. Arrows will point to **basic/specialty** and **medium** settings on control.
2. Press **start/stop** button to turn machine on. Red light will come on. Bread making process will begin. Bread will be done in 3 hours and 10 minutes. Timer will count down in minutes so you always know how much time remains until bread is done.
3. When done, alert will sound and 0:00 will appear in display. Turn machine off by holding **start/stop** button down until red light goes out, about 4 seconds.
4. Unlock pan and remove with hot pads. Shake loaf out and place on rack to cool 15 to 30 minutes before slicing. Wash pan following cleaning instructions in this book.

KNOW YOUR INGREDIENTS

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

- **FLOUR** is the main ingredient in making bread. It provides structure and 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 **whole wheat** setting. This flour contains the entire wheat kernel, including the bran and germ; therefore, breads made with 100% 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 setting on your machine has a 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. But, it cannot be used alone as it does not contain enough protein to develop adequate gluten for structure.

SPECIAL NOTE 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 air-tight container. Store whole grain flours (whole wheat, rye) in refrigerator to prevent them from becoming rancid. Measure the amount of flour as directed in each recipe but make any adjustment after the first 8 to 10 minutes of continuous kneading. *Feel free to check the condition of the dough during the knead cycle as this is the only time you can make any minor adjustment:*

- 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 pan or 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.
- 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. Refrigerated milk must always be warmed to 75-85° F 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 110° 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 timer feature as regular milk can spoil when left at room temperature for several hours. Use lukewarm water, about 75-85° F, for best results. **DO NOT USE WATER ABOVE 110° 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 mostly interchangeable in recipes. Eliminate dry milk in recipes when substituting milk for water. Check dough during the knead cycle for any minor adjustments. Slightly more milk may be needed when substituting for water.

- **BUTTER, MARGARINE, SHORTENING and OILS** serve several purposes 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 accuracy is critical.

Butter, margarine and solid shortening are interchangeable in recipes. You may wish to cut butter and margarine into four (4) pieces for faster blending during the knead cycle. Do not use reduced fat 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 in the recipe. Watch dough as it kneads for any minor adjustment.

- **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 for any needed adjustments. *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 in 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 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 timer 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 recipe. 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. **DO NOT USE COMPRESSED CAKE YEAST.** 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 as to measure the exact amount 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 save the unused amount from the open envelope, store 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 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 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 dough during kneading; you may need to add a little water as the vital gluten absorbs liquid. Vital gluten can be obtained at most health food stores. Do not use gluten flour, as this contains less protein and is less effective.

Or, to increase the protein content, you can use a large egg as a substitute for vital gluten. Just add it to the liquid in the 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.

- **CINNAMON AND GARLIC:** Adding too much cinnamon or garlic can affect the texture and size of the loaf. Cinnamon can break down the structure of the dough, affecting height and texture, and 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 part of bread making is to MEASURE THE INGREDIENTS PRECISELY AND ACCURATELY. You may need to adjust your measuring habits, but the rewards for doing so will be great. Follow these very important tips:

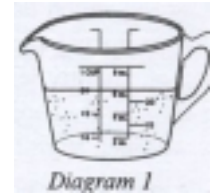
- **READ** the recipe first and organize the ingredients in the order in which they are added to the pan. Many bread disasters occur because an ingredient was left out or added twice.

- **DO NOT EXCEED** the ingredient capacity of the bread maker. Use only fresh ingredients.
- **ALWAYS ADD INGREDIENTS** in the order listed: liquid ingredients first, then butter or margarine, dry ingredients next and finally yeast in the very center. Before adding yeast, **ALWAYS** tap the pan to settle dry ingredients into corners of pan to prevent liquid from seeping up. 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 **timer** to prevent yeast from getting wet before bread making begins.

1. ALWAYS use standard glass or plastic “see-through” liquid measuring cups to measure liquids. See Diagram 1. Place cup on flat surface and measure at “eye level”, not at an angle. The liquid level line **MUST** be right to the measurement marking, not above or below. A “looks close enough” measurement can spell disaster in bread making.

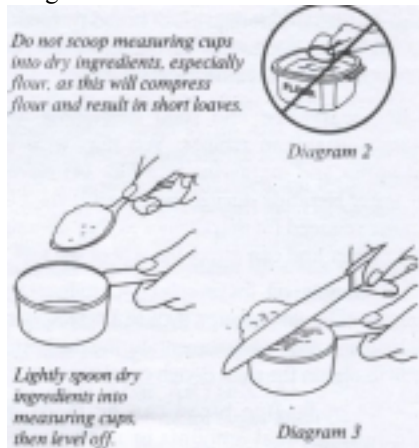
SPECIAL TIP: Place liquid measuring cup on inside of kitchen cabinet to measure at eye level.

Liquid level must be exact to markings on liquid measuring cups. Too much or too little liquid will affect the height of the loaf.

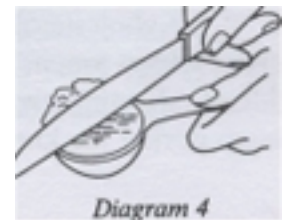


2. ALWAYS use standard dry measuring cups (cups that nest together) to measure dry ingredients, especially flour.

ALWAYS SPOON dry ingredients into the measuring cup, then level with a knife. **DO NOT SCOOP** measuring cups into dry ingredients, especially flour, as it compresses the ingredients into the cup and causes the dough to be dry and result in a short loaf. See Diagrams 2 and 3. **SPECIAL TIP:** To lighten flour before measuring, move a spoon through it several times.



All ingredients measured in measuring spoons must be level, not rounded or heaping.



3. ALWAYS use standard measuring spoons for ingredients such as yeast, salt, sugar, dry milk and small amounts of honey, molasses or water. The measurements **MUST BE LEVEL**, not rounded or heaping as a little difference can affect the bread. See Diagram 4. **DO NOT USE TABLEWARE AS MEASURING SPOONS** as these vary in size and will not be accurate.

USING BREAD MIXES

Pre-packaged bread mixes can be used 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% 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 flour mixture and finally the yeast. Select desired **crust color** and start. The **timer** feature can be used with bread mixes providing no perishable ingredients are used such as milk and eggs, which can spoil when left at room temperature for several hours.

SPECIAL NOTE: If using a mix that makes a one (1) pound loaf of bread, you may wish to add additional flour and water to increase the amount of dough to better fill the pan and obtain a nicer loaf of bread. If bread mix weighs 12 ounces or less, increase the amount of water or liquid recommended by *1½ ounces (3 tablespoons) and add ½ cup flour* to the dry ingredients. When the dough is kneading, check if any minor adjustment in water or flour is needed. If mixes weigh more than 12 ounces, use as is as there will be sufficient dough to fill the pan.

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

MEASUREMENT EQUIVALENT CHART			
CUP	FLUID OUNCE	TBSP.	TSP.
1	= 8	= 16	= 48
¾	= 7	= 14	= 42
½	= 6	= 12	= 36
⅓	= 5⅓	= 10⅓	= 32
¼	= 5	= 10	= 30
⅓	= 4	= 8	= 24
⅓	= 3	= 6	= 18
⅓	= 2⅓	= 5⅓	= 16
¼	= 2	= 4	= 12
⅓	= 1	= 2	= 6
	½	= 1	= 3
	¼	= ½	= 1½

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

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

3 ounces liquid, 75-85° 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 to the left using 3 cups of flour start with:

9 ounces liquid, 75-85° F
1½ tablespoons fat
3 cups of bread flour
1½ teaspoons salt
1½ tablespoons sweetener
2 teaspoons active dry or 1½ teaspoons bread machine/fast rise yeast

Add ingredients to pan in recommended sequence: liquids first, then fat, then all dry ingredients except yeast. Level dry ingredients in pan. Make a slight well and add 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 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 (ONE) POUND LOAF.

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.

BECOME FAMILIAR WITH CONTROL PANEL - The bread maker's control panel was designed to be very easy to use. Please review it carefully to better understand each button. Either look at the control panel on the bread maker or see "Parts of Bread Maker".

BREAD SELECT BUTTON - The **bread select** button lets you choose the bread settings as well as the 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 will also appear in the display. The bread select settings offered are:

basic/specialty	3:10 (medium crust)
whole wheat	3:40 (medium crust)
dough	1:20


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 features a longer knead cycle which is beneficial for whole grain flour, such as whole wheat. See "Basic Steps in Making Bread".

The dough setting prepares dough for hand shaping and baking in your own oven.

When using the **basic/specialty**, **whole wheat** and **dough** settings, an audible alert will sound during the knead cycle as a reminder to add ingredients, such as nuts or raisins, 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 needed adjustment. See "Special Notes on Flour".

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

TIMER BUTTONS - The timer lets you program the bread maker to start at a later time, which is convenient if you wish to wake to a fresh loaf of bread in the morning or come home to a fresh loaf for dinner. The timer can be programmed to delay the start of the bread maker for up to 13 hours. When using the timer 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. Use timer only with recipes with the

 symbol as these do not contain any perishable ingredients.

1. Follow steps 1-4 for making bread on page 9 or dough on page 19. 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:**

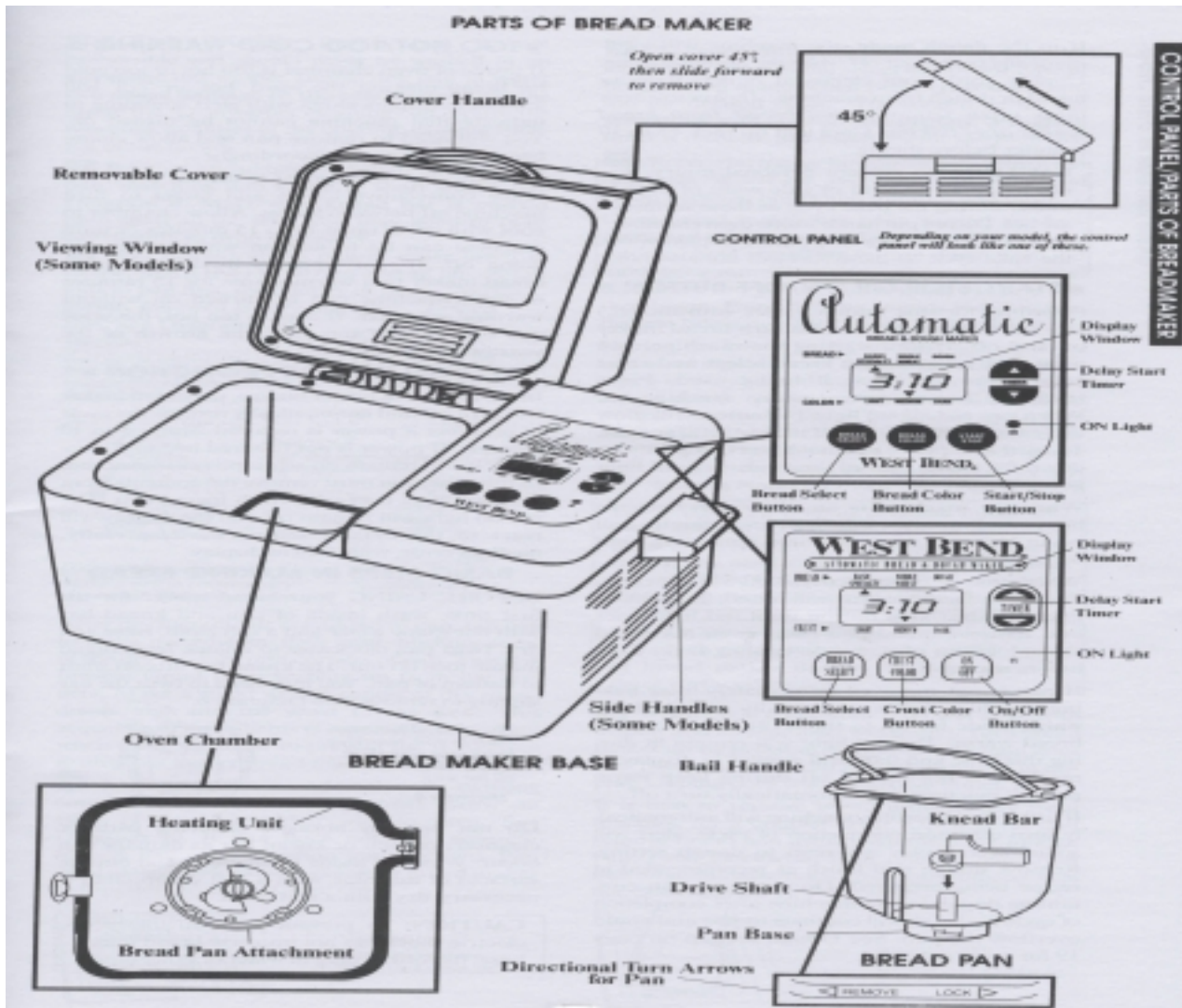


You are ready to start the machine at 9:30 and want the bread done at 6:00. The number of hours and minutes between 9:30 and 6:00 is 8½ hours or 8:30. 8:30 is the time you enter into the timer. Press and hold the (up) ▲ **timer** button to scroll the time up in 10 minute increments until 8:30 appears in display. If you go past 8:30, use the (down) ▼ **timer** button to scroll down in 10 minute increments until you reach 8:30. The maximum time for timer 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.



START/STOP OR ON/OFF BUTTON - (Wording for this button varies with model.) 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 **timer** 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 the time remaining until bread is done. When process time elapses, 0:00 will appear in display and audible alert will sound. Turn off by pressing **start/stop** button 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** mode for up to three (3) hours to keep bread warm. The red light will remain lit during this time and 0:00 will appear in display. If machine is not turned off during **keep warm** period, machine will automatically turn off. If using **dough** setting, machine will automatically turn off upon completion of cycle, 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 on page 19 for more detail.

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 indicate that machine cannot be turned on. You will need to remove pan and allow chamber to cool or warm accordingly.

Typically “hot” will appear in display when you make consecutive loaves and forget to turn machine off between loaves. Allow chamber to cool 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.

POWER OUTAGE PROTECTION - In the event of a power outage, the bread maker will turn off and **automatically** resume the cycle in progress if power is restored within 5 to 10 seconds, If power is not restored in 5 to 10 seconds it will remain off when power is restored. In this case, you must remove the contents from pan and start over with 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.

BASIC STEPS IN MAKING 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. Twist pan clockwise to unlock from bread maker, then lift out. The knead bar lifts off shaft in bottom of pan. You may need to twist the bar slightly to remove.

Place knead bar onto shaft in pan,
matching hub shape with shaft shape.
Push bar down all the way.



Do not use any abrasive scouring pads or cleansers on pan or knead bar as damage can 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 or electric shock, do not immerse bread maker base, its cord or plug in water or other liquid.

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 cleaning can reduce the non-stick qualities of the coating, causing sticking of the bread.

1. Position knead bar onto shaft in bottom of pan, matching hub shape to shaft shape. See Diagram 6. Make sure knead bar is pushed onto shaft all the way. You may need to twist bar slightly to drop into place.

2. Add ingredients to pan in order listed in recipe, **MAKING SURE** to add all liquids to pan first, then butter or margarine, followed by dry ingredients. See Diagrams 7-9.

Add liquid ingredients
to pan first. Then add
butter or margarine,
cut into pieces for
faster blending.



Diagram 7



Diagram 8

Add dry ingredients next. Level in pan.



Diagram 9

Make a well in enter of dry ingredients and add yeast to well.

After dry ingredients are added to pan, tap pan to settle ingredients, then level, 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 ingredients is especially important when using the **timer** to prevent the yeast from getting wet before bread making begins.

3. Lock pan into bread maker by twisting counterclockwise. See directional arrow on edge of pan for which way to turn. See Diagram 10. 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.

Diagram 10

4. Plug cord into a 120 volt AC electrical outlet **ONLY**. Press **bread select** button for type of bread being made. Then press **crust color** button for desired color. The total time for the selections will appear in display. Program timer if desired. See pages 7-9 for instruction.



5. Press **start/stop** button once to turn on machine. When on, red light will glow and colon between hours and minutes will flash. Once bread maker has been turned on programmed settings cannot be changed. To change setting, hold **start/stop** button down until red light goes out. Then reprogram control and turn back on. The bread making process will then begin. Faint clicking sounds indicate gentle heat being provided to warm the chamber. During the knead cycle, an alert will signal to add extra ingredients if the recipe recommends. Open cover and add ingredients to the pan on top of dough. These ingredients will be mixed during the remainder of the knead cycle. **DO NOT STOP MACHINE TO ADD INGREDIENTS**. If no ingredients are to be added, ignore alert or use it to check the condition of dough. See "Special Notes on Flour" on page 3.

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.

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

6. When cycle completes, 0:00 will appear in display and audible alert will sound. Turn bread maker off by pressing **start/stop** until light goes out. Memory will recall the last program 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 clockwise, then remove pan from machine. Handle bread pan carefully as it is hot. See Diagram 11.

Diagram 11 – Twist pan clockwise to remove.

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 should stay in place when bread is removed, but may 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 when cycle completes, the bread maker will automatically go into **keep warm** for up to three (3) hours. The on light will remain lit and 0:00 will appear in display. When removing bread pan, always use oven mitts, as pan is still hot. Hold **start/stop** button down until on light goes out to turn bread maker off. Unplug cord from electrical outlet. If bread maker is not turned off during **keep warm**, it will automatically shut off after three (3) hours.

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.

SLICING BREAD - Allow bread to cool 15 to 30 minutes before slicing. If you slice bread immediately after baking, it will be sticky and very difficult to slice.

STORING BREAD - Since homemade bread contains no preservatives, it does not stay as fresh for as long as commercially made bread. Store bread in a plastic bag or sealed container to keep it from drying out. Keep bread at room temperature or in refrigerator for up to one week. For longer storage, put bread in freezer. Slice before freezing so slices can be removed when needed.

CLEAN AFTER EACH USE

DO NOT IMMERSE BOTTOM OF BREAD PAN IN WATER!

The bread pan is not immersible and should never be washed in an automatic dishwasher. This can cause damage to the bearing that turns the knead bar and reduce the non-stick qualities of the coating, causing the bread to stick.



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 performance. After bread is removed from pan, fill pan half full with warm water and small amount of dish soap. Set pan in empty sink or on hot pad and allow to soak for 5 to 10 minutes or until knead bar can be lifted off shaft. 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.

Be sure that shaft in pan is kept clean so 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 finish can occur. The coating inside of bread pan may change color over time, which is normal and does not affect the bread or dough. **CAUTION:** To prevent personal injury or electric shock, 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 a damp cloth if necessary. The cover is removable for cleaning if needed. Simply open it 45 degrees and pull toward you. Wipe cover with a damp, soapy cloth and dry. **DO NOT** immerse cover in water or place in automatic dishwasher as water will get in between the parts and cause damage.

Replace cover by aligning attachment hooks into hinge on back of bread maker. Cover should move freely up and down after being replaced. See “Parts of Bread Maker”.

OTHER HELPFUL TIPS FOR USING YOUR BREADMAKER

1. **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.
2. **ALWAYS** place bread maker on a **DRY, STABLE** heat-proof countertop or table during use. Since the bread maker contains a motor, some vibration occurs during the knead cycle.
3. **DO NOT** cover bread maker with anything during operation as this can cause malfunction.
4. **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.
5. **DO NOT LEAVE** bread maker plugged into electrical outlet when not in use to prevent it from being accidentally turned on.

BREAKDOWN OF BREAD/DOUGH CYCLES - To help you understand the bread making process, the following chart breaks down each cycle’s time in minutes and seconds. These times are approximate and should be used only as a guide. The total process time is given in hours and minutes, depending on the crust selection made.

BREAKDOWN OF BREAD / DOUGH CYCLES -	BASIC/SPECIALTY	WHOLE WHEAT	DOUGH
MIX	5 min.	5 min.	5 min.
REST	15 min.	15 min.	0 min.
KNEAD	20 min.	30 min.	20 min.
RISE (1)	34 min.	50 min.	55 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.	
(DARK)	60 min.	60 min.	
Total Time (Hour-Minutes)			1:20
(LIGHT)	3:00	3:30	
(MEDIUM)	3:10	3:40	
(DARK)	3:20	3:50	

REGULAR BREAD AND DOUGH CYCLES

MIX – When turned on, the bread maker mixes ingredients about 5 minutes. The knead bar will start and stop during mixing.

Rest – The dough is allowed to rest about 15 minutes before kneading, faint clicking sounds indicate the bread maker is keeping the dough warm.

KNEAD – Knead time varies by setting: **basic/specialty** is 20 minutes; **whole wheat** is 30 minutes and **dough** is 20 minutes. **Whole wheat** requires the longest knead time to better develop the gluten in whole-wheat flour.

SPECIAL NOTE: An audible alert will sound during the knead cycle to signal when to add special ingredients such as raisins or nuts, if called for. Adding these ingredients at the alert prevents them from becoming over mixed or crushed. If these ingredients are not required, ignore this alert. The audible alert during the knead cycle can be used as a reminder to check the dough for any needed adjustment. See “Special Notes n Flour” on page 3.

RISE (1) – The dough is allowed to rise. Faint clicking sounds indicate gentle heat being provided to keep the chamber warm.

STIR-DOWN (1) – Next, the dough is stirred down by the knead bar to remove excess carbon dioxide gas created by the yeast.

SPECIAL NOTE: If using **dough** setting, an audible alert will sound and bread maker will turn off, as the cycle is complete. The dough is ready for hand shaping, rising and baking in your own oven.

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

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

RISE (3) - A final rise helps the dough achieve maximum height. Faint clicking sounds indicate gentle heat being provided to keep the chamber warm.

BAKE – Bake time varies by **crust color**. An audible alert indicates bread is done and 0:00 appears in display. If bread maker is not turned off, it automatically goes into **keep warm** for up to 3 hours.

TROUBLESHOOTING GUIDE

PROBLEM	POSSIBLE CAUSE	SOLUTION
LOAF SIZE AND SHAPE		
1. Short loaves. On average, 1 lb. loaves will be 4 inches high; 1½ lb. loaves 5 to 6 inches high at regular bread settings.	<ul style="list-style-type: none"> - Wheat breads will be shorter 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. - Add 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.
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"> -Add ingredients as listed in recipe -Check expiration date. -Use lukewarm liquid, about 75-85° F. -Use amount recommended. -Add ingredients as listed in recipe. -Push dry ingredients into corners of pan. -Make well in center for yeast.
3. Top inflated, mushroom-like in appearance.	<ul style="list-style-type: none"> -Too much yeast. -Too much sugar. -Too much flour. -Substituted active dry yeast for bread machine/fast-rising yeast. -Not enough salt. -Warm, humid weather. -May be caused by 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 recommended in recipe. -Reduce liquid by 1 tablespoon and reduce yeast by ¼ to ½ teaspoon. -See “High Altitude” section on pg. 7
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.	-Not enough liquid. -Too much flour. -Tops may not all be perfectly shaped, but will not affect flavor.	-Increase liquid by 1 tablespoon. -Measure flour accurately, leveling off measuring cup. See pg.5. -Having dough at proper condition is key to perfect loaves. See pg. 3.
6. Collapsed while baking.	-May be caused by high altitude. -Exceeding capacity of bread pan. -Not enough salt used or omitted. -Too much yeast or wrong type used. -Warm, humid weather.	-See "High Altitude" section on pg. 6. -Do not use more ingredients than recommended for 1½ pound loaf. -Use amount recommended in recipe. -Measure right type of yeast accurately. -Reduce liquid by 1 tablespoon and reduce yeast by ¼ to ½ teaspoon.
7. Loaf uneven.	-Dough too dry and not allowed to rise evenly in pan.	-Increase liquid by 1 tablespoon.
BREAD TEXTURE		
8. Heavy, dense texture.	-Too much flour. -Not enough yeast. -Not enough sugar.	-Measure accurately. See pg. 5. -Measure recommended amount. -Measure accurately. See pg. 5
9. Open, coarse, holey texture.	-Salt omitted. -Too much yeast. -Too much liquid.	-Add ingredients as listed in recipe. -Measure recommended amount. -Reduce liquid by 1 tablespoon.
10. Center of loaf is raw, not baked through.	-Too much liquid. -Power outage during operation. -Forgot to put knead bar in pan.	-Reduce liquid by 1 tablespoon. -Bread maker will turn off automatically if power not restored within 10 seconds. You must remove the unbaked loaf and start over with fresh ingredients. -Always put knead bar on shaft in pan before adding ingredients.
11. Doesn't slice well, very sticky.	-Sliced while too hot. -Not using proper knife.	-Let cool on rack 15 to 30 minutes. -Use a good bread knife or electric knife.
CRUST COLOR AND THICKNESS		
12. Dark crust color/too thick.	-DARK crust setting used.	-Use LIGHT or MEDIUM crust color setting the next time.
13. Loaf is burned.	-Bread maker malfunctioning.	-See Warranty section for servicing.
14. Crust too light.	-Bread not baked long enough.	-Use darker crust color setting.
15. Knead bar cannot be removed.	-Water must be added to bread pan for knead bar to soak before it can be removed.	-Follow cleaning instructions after use. You may need to twist bar slightly after soaking to loosen.
PAN PROBLEMS		
16. Bread sticks to pan/difficult to shake out.	-Can happen over prolonged use.	-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.	-Did not start bread maker. -Forgot to put knead bar in pan.	-After programming control panel, press start/stop button. -Knead bar must be 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 when adding to pan. Ingredients can burn onto heating unit and cause smoke. -Replacement pan may be ordered. -Do not use more ingredients than recommended in recipe and always measure accurately. See page 5.
19. WHOOPS! Machine unplugged by mistake or power was lost. 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 for cycle in progress when power was lost. -If machine in knead cycle, reprogram to same bread setting and color and turn machine back on. -If machine in rise cycle, remove dough from pan, shape and place in greased 9-by-5-inch loaf pan, cover and allow to rise until doubled. Bake in preheated conventional oven at 350° F for 40 to 45 minutes or until golden brown. -If in bake cycle, preheat conventional oven to 350° F and remove top rack. Carefully remove pan from machine and place on bottom oven rack. Bake until golden brown. 	

NUTRITIONAL INFORMATION - Nutritional information was calculated using butter and whole milk when called for in the recipes and is based on a ½-inch thick slice of bread. 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

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

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

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

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

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

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

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

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

Traditional French Bread Total Calories: 107.3
Total Fat(g):1.2 Total Carb(g):20.2 Total Protein(g):3.6 Fiber(g):0.8 Chol(mg):1.8 Sodium(mg):158.1

Cracked Wheat Bread Total Calories:
133.0 Total Fat(g):1.7 Total Carb(g):25.3 Total Protein(g):4.4 Fiber(g):1.9 Chol(mg):2.8 Sodium(mg):297.8

Traditional 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

French Bread Total Calories:
131.0 Total Fat(g):1.6 Total Carb(g):24.5 Total Protein(g):4.3 Fiber(g):0.9 Chol(mg):2.8 Sodium(mg):191.7

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

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

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

RECIPES

RAISIN BREAD [Ⓟ] - Basic/specialty

1 Pound Loaf

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

Add ingredients to bread pan in order listed, making well in center of dry ingredients for yeast. Program for **basic/specialty** bread setting, desired **crust color** and **timer**, if being used. Turn on. Add raisins and nuts when alert sounds. When done, turn off, unlock pan and remove with oven mitts. Shake bread out and allow to cool on rack before slicing.

****SPECIAL TIP**:** To make raisin bread overnight or without being present to add raisins and nuts, place around outside of edge of pan on top of dry ingredients **away** from yeast and **not** in contact with water in pan.

basic/specialty			OLD FASHIONED WHITE BREAD		
6 ounces (¾ cup)	MILK 75-85° F	9 ounces (1 cup + 2 tbsp.)			
1 tablespoon	BUTTER or MARGARINE	2 tablespoons			
2 cups	BREAD FLOUR	3 cups			
1 tablespoon	SUGAR	1½ tablespoons			
1 teaspoon	SALT	1½ teaspoons			
1½ teaspoons	ACTIVE DRY YEAST	2 teaspoons			
-or-	-or-	-or-			
1 teaspoon	BREAD MACHINE/FAST RISE YEAST	1½ teaspoons			
Add ingredients to bread pan in order listed, making well in center of dry ingredients for yeast. Program for basic/specialty bread setting, desired crust color . Turn on. When done, turn off, unlock pan and remove with oven mitts. Shake bread out and allow to cool on rack before slicing.					

basic/specialty			HONEY OATMEAL BREAD [Ⓟ]		
1 Pound Loaf	INGREDIENTS	1½ Pound Loaf			
5½ ounces (⅔ cup)	MILK 75-85° F	7½ ounces (¾ cup + 3 tbsp.)			
2 tablespoons	HONEY	3 tablespoons			
1 tablespoon	BUTTER or MARGARINE	2 tablespoons			
1½ cups	BREAD FLOUR	2 cups			
⅔ cup	OATS, quick or old-fashioned	1 cup			
1 tablespoon	DRY MILK	2 tablespoons			
¾ teaspoon	SALT	1¼ teaspoons			
1½ teaspoons	ACTIVE DRY YEAST	2 teaspoons			
-or-	-or-	-or-			
1 teaspoon	BREAD MACHINE/FAST RISE YEAST	1½ teaspoons			
Add ingredients to bread pan in order listed, making well in center of dry ingredients for yeast. Program for basic/specialty bread setting, desired crust color and timer, if being used. Turn on. When done, turn off, unlock pan and remove with oven mitts. Shake bread out and allow to cool on rack before slicing.					

basic/specialty GARLIC BREAD [Ⓟ]		
1 Pound Loaf	INGREDIENTS	1½ Pound Loaf
6 ounces (¾ cup) 1 tablespoon 2 cups 1 tablespoon 1 teaspoon 2 teaspoons ½ - 1 teaspoon 1½ teaspoons -or- 1 teaspoon	WATER 75-85° F BUTTER or MARGARINE BREAD FLOUR SUGAR SALT DRIED PARSLEY FLAKES GARLIC POWDER ACTIVE DRY YEAST -or- BREAD MACHINE/FAST RISE YEAST	9 ounces (1 cup + 2 tbsp.) 2 tablespoons 3 cups 1½ tablespoons 1½ teaspoons 1 tablespoon ¾ - 1 teaspoon 2 teaspoons -or- 1½ teaspoons
Add ingredients to bread pan in order listed, making well in center of dry ingredients for yeast. Program for basic/specialty bread setting, desired crust color and timer , if being used. Turn on. When done, turn off, unlock pan and remove with oven mitts. Shake bread out and allow to cool on rack before slicing.		

basic/specialty FRENCH BREAD [Ⓟ]		
1 Pound Loaf	INGREDIENTS	1 ½ Pound Loaf
7 ounces (¾ cup + 2 tbsp.) 1 tablespoon 2½ cups 1 teaspoon ¾ teaspoon 1 teaspoon -or- ¾ teaspoon	WATER 75-85° F BUTTER or MARGARINE BREAD FLOUR SUGAR SALT ACTIVE DRY YEAST -or- BREAD MACHINE/FAST RISE YEAST	9½ ounces (1 cup + 3 tbsp.) 1 tablespoon 3½ cups 1½ teaspoons 1¼ teaspoons 2 teaspoons -or- 1½ teaspoons
Add ingredients to bread pan in order listed, making well in center of dry ingredients for yeast. Program for basic/specialty bread setting, desired crust color and timer , if being used. For thicker, chewier crust, use medium or dark crust setting. Turn on. When done, turn off, unlock pan and remove with oven mitts. Shake bread out and allow to cool on rack before slicing.		

basic/specialty ITALIAN HERB BREAD [Ⓟ]		
1 Pound Loaf	INGREDIENTS	1 ½ Pound Loaf
6 ounces (¾ cup) 1 tablespoon 2 cups 1 tablespoon 1 tablespoon 1½ teaspoons 1 teaspoon 1¼ teaspoons -or- ¾ teaspoon	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	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
Add ingredients to bread pan in order listed, making well in center of dry ingredients for yeast. Program for basic/specialty bread setting, desired crust color and timer , if being used. For thicker, chewier crust, use medium or dark crust setting. Turn on. When done, turn off, unlock pan and remove with oven mitts. Shake bread out and allow to cool on rack before slicing.		

whole wheat 100% WHOLE WHEAT BREAD [Ⓟ]		
1 Pound Loaf	INGREDIENTS	1½ Pound Loaf
6 ounces (¾ cup) 1 tablespoon 1 tablespoon 1 tablespoon 2 ⅓ cups 1 tablespoon 1 teaspoon 1½ teaspoons -or- 1 teaspoon	WATER, 75-85° F MOLASSES HONEY BUTTER or MARGARINE WHOLE WHEAT FLOUR DRY MILK SALT ACTIVE DRY YEAST -or- BREAD MACHINE/FAST RISE YEAST	9 ounces (1 cup + 2 tbsp.) 1 tablespoon 2 tablespoons 2 tablespoons 3½ cups 2 tablespoons 1½ teaspoons 2 teaspoons -or- 1½ teaspoons
Add ingredients to bread pan in order listed, making well in center of dry ingredients for yeast. Program for whole wheat bread setting and desired crust color and timer , if being used. Turn on. When done, turn off, unlock pan and remove with oven mitts. Shake bread out and allow to cool on rack before slicing.		

whole wheat 50 % WHOLE WHEAT BREAD [Ⓟ]		
1 Pound Loaf	INGREDIENTS	1½ 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	Milk, 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	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
Add ingredients to bread pan in order listed, making well in center of dry ingredients for yeast. Program for whole wheat bread setting and desired crust color and timer , if being used. Turn on. When done, turn off, unlock pan and remove with oven mitts. Shake bread out and allow to cool on rack before slicing.		

whole wheat CRACKED WHEAT BREAD [Ⓟ]		
1 Pound Loaf	INGREDIENTS	1½ Pound Loaf
6 ounces (¾ cup) 2 teaspoons 1¼ cups ⅔ cups ⅓ cup 1½ tablespoons ¾ teaspoon 1½ teaspoons - or - 1 teaspoon	WATER, 75-85° F BUTTER or MARGARINE BREAD FLOUR WHOLE WHEAT FLOUR CRACKED WHEAT CEREAL BROWN SUGAR, packed SALT ACTIVE DRY YEAST - or - BREAD MACHINE/FAST RISE YEAST	8½ ounces (1 cup + 1 tbsp.) 1 tablespoons 1¾ cups 1 cup ½ cup 2 tablespoons 1½ teaspoons 2 teaspoons -or- 1½ teaspoons
Add ingredients to bread pan in order listed, making well in center of dry ingredients for yeast. Program for whole wheat bread setting, desired crust color and timer , if being used. Turn on. When done, turn off, unlock pan and remove with oven mitts. Shake bread out and allow to cool on rack before slicing.		


DOUGH SETTING

The **dough** setting will prepare dough for hand shaping and baking dinner rolls, cinnamon rolls, donuts, bread sticks or your own dough recipes in your own oven.

INSTRUCTIONS

1. Position knead bar onto shaft in bottom of pan, making sure it is pushed down all the way. Twist slightly if needed to drop bar in place.
2. Add ingredients to pan in order listed in recipe, **MAKING SURE** to add liquids first, butter or margarine next, then dry ingredients and 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 sequence is very important when using the **timer** to prevent the yeast from getting wet too soon.
3. Lock pan into bread maker. 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**. Program for **dough** setting. Program **timer** if being used. See instructions on page 7.
5. Press **start/stop** button once to turn machine on. The dough will be mixed, kneaded and allowed to rise before being stirred down. When done, 0:00 will appear in display and audible alert will sound. Unlock pan and remove. It is important to remove dough promptly as it will continue to rise if left in oven chamber. Machine will automatically turn off upon completion of the dough cycle. Unplug cord from outlet after cycle completes. Follow recipe instructions.

SPECIAL NOTES

- The **timer** can be used for recipes with the  symbol. The **crust color** button cannot be activated at the **dough** setting.
- Active dry, bread machine or fast rising yeast may be used. Use recommended amount for the type of yeast used. Bread machine and fast rising yeast are interchangeable.
- Most yeast dough recipes can be prepared at this setting; however, do not exceed four (4) cups of flour as the dough may not be kneaded properly. Minor adjustments may be needed during kneading for proper condition of the dough. See “Special Notes on Flour” on page 3.
- Use **lukewarm** water, 75-85° F, to activate the yeast. **DO NOT USE HOT WATER**, above 110° F, as this can affect the yeast.
- **MILK MUST BE WARMED TO 75-85° F** to activate the yeast. **DO NOT USE MILK DIRECTLY FROM THE REFRIGERATOR**. Warm milk in microwave at low power or on range over low heat. Use thermometer to measure correct temperature. **DO NOT OVERHEAT MILK**, above 110° F, as this can affect the yeast. Allow to cool if too hot or add a little cold milk to cool.
- If cold butter or margarine is used, cut into four (4) pieces, placing bottom of pan with liquid for faster blending.
- An audible alert will sound during kneading to signal when to add ingredients such as raisins or nuts. This prevents the ingredients from becoming over mixed or crushed. Simply open cover when alert sounds, add ingredients and close cover. **Do not turn bread maker off**. If these ingredients are not required, ignore the alert.
- If machine labors during kneading, the dough is too dry. Add one (1) teaspoon warm water at a time until dough softens. Do not add too much water, as dough can get too sticky. Dough should be soft to the touch after kneading.
- Dough can be refrigerated up to three (3) to four (4) days for later use. Simply remove dough and place in an oiled bowl. Turn dough over to oil top and cover tightly. Or, put dough in an oiled plastic bag and seal. Check 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 from drying out. Once thawed, allow dough to rise until doubled in size, then bake as directed.

dough BASIC DINNER ROLLS/BREAD STICKS [Ⓟ]		
INGREDIENTS		
8 ounces (1 cup) 3 tablespoons 3 cups 3½ tablespoons 2 tablespoons 1 teaspoon 2 teaspoons -or- 1½ teaspoons	<p>WATER, 75-85° F BUTTER or MARGARINE BREAD FLOUR SUGAR DRY MILK SALT ACTIVE DRY YEAST -or- BREAD MACHINE/FAST RISE YEAST SOFTENED BUTTER or SLIGHTLY BEATEN EGG WHITE</p>	<p>Makes 2 to 3 dozen rolls depending on shape made.</p> <p>Freeze leftover rolls for another time.</p> <p>See instructions below.</p>

dough WHEAT DINNER ROLLS [Ⓟ]		
INGREDIENTS		
8½ ounces (1 cup + 1 tbsp.) 3 tablespoons 1½ cups 1½ cups 3½ tablespoons 2 tablespoons 1 teaspoon 2 teaspoons -or- 1½ teaspoons	<p>WATER, 75-85° F BUTTER or MARGARINE BREAD FLOUR WHOLE WHEAT FLOUR BROWN SUGAR, packed DRY MILK SALT ACTIVE DRY YEAST -or- BREAD MACHINE/FAST RISE YEAST SOFTENED BUTTER or SLIGHTLY BEATEN EGG WHITE</p>	<p>Shape in cloverleaf or four-leaf clover rolls.</p> <p>Makes 1½ dozen.</p> <p>See instructions below.</p>

Add ingredients to bread pan in order listed, making well in center of dry ingredients for yeast. Program for **dough** setting and **timer**, if being used. Turn on. When done, turn off, unlock pan and place dough on floured surface. Let rest 15 minutes. Follow desired shaping directions below. Cover and let rise in warm, draft-free place until double in size, 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.

CRESCENT ROLLS

1. Divide dough into 4 equal pieces. Roll each piece into a circle ¼-inch thick.
2. Cut each circle into 6 pie-shaped wedges. Roll each wedge from wide end to narrow tip.
3. Curve ends to form crescent. Place 1 inch apart on greased cookie sheet. Continue recipe instructions. **Makes 2 dozen.**



CLOVERLEAF ROLLS

1. Divide dough into 54 equal-sized pieces. Roll each piece into a ball.
2. Place 3 balls into greased muffin cup. Continue recipe instructions. **Makes 1½ dozen.**




FOUR-LEAF CLOVER ROLLS

1. Roll dough into a rectangle, ½-inch thick. Cut into 18 equal-sized pieces.
2. Shape each piece into a ball. Place each ball into a greased muffin cup.
3. With scissors, snip each ball completely into quarters. Continue recipe instructions. **Makes 1½ dozen.**

BREAD STICKS – makes 2 dozen

1. Divide dough into 4 equal pieces. Divide each piece into 6 portions.
2. Roll each piece into a rope 8 inches long. Place 1 inch apart on greased cookie sheet.
3. Brush with egg white/water mixture and sprinkle with sesame or poppy seeds, grated Parmesan cheese, garlic salt or other topping. Continue recipe instructions. For drier breadsticks, reduce heat to 300° F after baking 10 minutes and bake 25 to 30 minutes longer.

dough		CINNAMON ROLLS
	INGREDIENTS	
<p>DOUGH: 8 ounces (1 cup) 1 4 tablespoons 3½ cups 3 tablespoons ½ teaspoon 2 teaspoons -or- 1½ teaspoons</p> <p>FILLING: ¼ cup ¼ cup 2 teaspoons ½ teaspoon ⅓ cup</p>	<p>WATER, 75-85° F EGG, large BUTTER or MARGARINE BREAD FLOUR SUGAR SALT ACTIVE DRY YEAST -or- BREAD MACHINE/FAST RISE YEAST</p> <p>BUTTER or MARGARINE, melted SUGAR GROUND CINNAMON GROUND NUTMEG, optional CHOPPED NUTS</p>	
	<p>These can be made the night before, refrigerated and baked in the morning. Rolls must sit at room temperature at least 30 minutes before baking. Makes 12 large rolls.</p> 	

1. Add ingredients for **dough** to bread pan in order listed, making well in center of dry ingredients for yeast. **DO NOT ADD FILLING INGREDIENTS**. Program for **dough** setting. Turn on . When done, unlock pan and place dough on floured surface. Knead 1 minute, then 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 evenly sprinkle ¼ cup sugar, the cinnamon, nutmeg and chopped nuts over dough.
2. Roll dough tightly on long side. Press edges to seal and form into a 12-inch long, evenly shaped roll.
3. With a knife or 8-inch long piece of thread or dental floss, cut roll into 1-inch pieces. (If using thread or dental floss, slide under roll and criss-cross ends to cut neatly through dough).
4. Place rolls into a greased 13x9 inch baking pan. Cover and let rise in warm, draft-free place until double in size, 30 to 45 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. Cut apart and remove from pan.

dough		TRADITIONAL FRENCH BREAD [Ⓟ]
	INGREDIENTS	
<p>8 ounces (1 cup) 1 tablespoon 3½ cups 1½ teaspoons 1¼ teaspoons 2 teaspoons -or- 1½ teaspoons</p> <p>TOPPING: 1 1 teaspoon</p>	<p>WATER, 75-85° F BUTTER or MARGARINE BREAD FLOUR SUGAR SALT ACTIVE DRY YEAST -or- BREAD MACHINE/FAST RISE YEAST</p> <p>EGG WHITE, slightly beaten WATER POPPY or SESAME SEEDS</p>	
	<p>Shape dough into traditional French bread shape and bake in your own oven.</p> <p>Makes 1 large loaf.</p>	

1. Add ingredients for dough to bread pan in order listed, making well in center of dry ingredients for yeast. Program for **dough** and **timer**, if being used. Turn on. When done, turn off, unlock pan and place dough on floured surface. Knead about 1 minute, then let rest 15 minutes.
2. Roll into a 15x12-inch rectangle. Roll tightly from long side, seal and taper ends. Place seam 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 double in size.
3. 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 or leave plain. Bake in preheated 375° F oven for 40 minutes or until golden brown. Cool slightly before slicing.

dough TRADITIONAL PIZZA DOUGH ⓘ		
SINGLE CRUST	INGREDIENTS	DOUBLE CRUST
7 ounces (¾ cup + 2 tbsp.) 2 tablespoons 2½ cups ½ teaspoon ½ teaspoon 2 teaspoons -or- 1½ teaspoons TOPPING: 6 to 8 ounces	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	10½ ounces (1¼ cups + 1 tbsp.) 4 tablespoons 4 cups 1 teaspoon 1 teaspoon 2¼ teaspoons -or- 2 teaspoons 12 to 16 ounces

The single crust recipe makes enough for one 12 to 14-inch pizza; double crust recipe makes enough for two 12 to 14-inch pizzas. Crust will be thicker in a 12-inch pan, thinner in a 14-inch pan. Cookie sheets can also be used.

1. Add ingredients for dough in order listed, making well in center of dry ingredients for yeast. Program for **dough** and **timer**, if being used. Turn on. When done, place dough on floured surface. Knead about 1 minute, then let rest 15 minutes.
2. Roll dough to fit 12 or 14-inch pizza pan. Place dough onto greased pan sprinkled with cornmeal. Press dough into pan, forming an edge. Let dough rise in warm, draft-free place for 20 to 25 minutes.
3. 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 until nicely browned on top. Let rest 5 minutes before cutting.

dough WHOLE WHEAT PIZZA DOUGH ⓘ		
SINGLE CRUST	INGREDIENTS	DOUBLE CRUST
8½ ounces (1 cup + 1 tbsp.) 1 tablespoon 2½ cups ½ teaspoon ½ teaspoon 2 teaspoons -or- 1½ teaspoons TOPPING: 6 to 8 ounces	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	13 ounces (1½ cups + 2 tbsp.) 2 tablespoons 4 cups 1 teaspoon 1 teaspoon 2¼ teaspoons -or- 2 teaspoons 12 to 16 ounces

The single crust recipe makes enough for one 12 to 14-inch pizza; double crust recipe makes enough for two 12 to 14-inch pizzas. Crust will be thicker in a 12-inch pan, thinner in a 14-inch pan. Cookie sheets can also be used.

1. Add ingredients for dough in order listed, making well in center of dry ingredients for yeast. Program for **dough** and **timer**, if being used. Turn on. When done, place dough on floured surface. Knead about 1 minute, then let rest 15 minutes.
2. Roll dough to fit 12 or 14-inch pizza pan. Place dough onto greased pan sprinkled with cornmeal. Press dough into pan, forming an edge. Let dough rise in warm, draft-free place for 20 to 25 minutes.
3. 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 until nicely browned on top. Let rest 5 minutes before cutting.

90 DAY WARRANTY

Your West Bend® Warranty covers failures in the materials and workmanship of this Bread Maker for 90 days 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 damaged caused by misuse, abuse, accidents or alterations to the Bread Maker.

BONUS! RECIPE BOOK

A recipe book (book number L5146) containing dozens of recipes developed exclusively for West Bend® Bread Makers is available. To order, write to the address below. Include \$6.95 (**plus your area tax for Wisconsin, Illinois and Georgia residents**) with your request. Payment must accompany order. Make check or money order payable to The West Bend Company. Please allow two weeks for delivery. Price subject to change without notice.

The West Bend Company
Attn: Housewares Customer Service
P.O. Box 2780
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REPLACEMENTS PARTS AVAILABLE

Replacement bread pans and knead bars may be ordered directly from The West Bend Company. To order, write to the address above or order online at **www.westbend.com**. Be sure to include the catalog number of your Bread Maker (#410--), found on the back of your machine, a description of what you want and the quantity. Along with this information please include your name, mailing address (Post Office boxes will not be accepted as we ship via UPS and need a physical address) and your Visa, MasterCard or Discover credit card number (debit cards not accepted), expiration date, for the billing of the part(s) to you. **Your (state's sales tax for Wisconsin, Illinois and Georgia residents) and a handling 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.

SPECIFICATIONS:

120 V AC, 60 Hz
Heater – 430 Watts
Motor – 145 Watts

WEST BEND®



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IMPORTANT INFORMATION

Please file this booklet for reference to instructions for proper use and care, and warranty information. For your records, attach a dated sales receipt for warranty purposes and complete the following information:

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