

Easy Baking

RECIPES & INSTRUCTION MANUAL



THE BREAD MACHINE

MODEL ABM6000

WELBILT®

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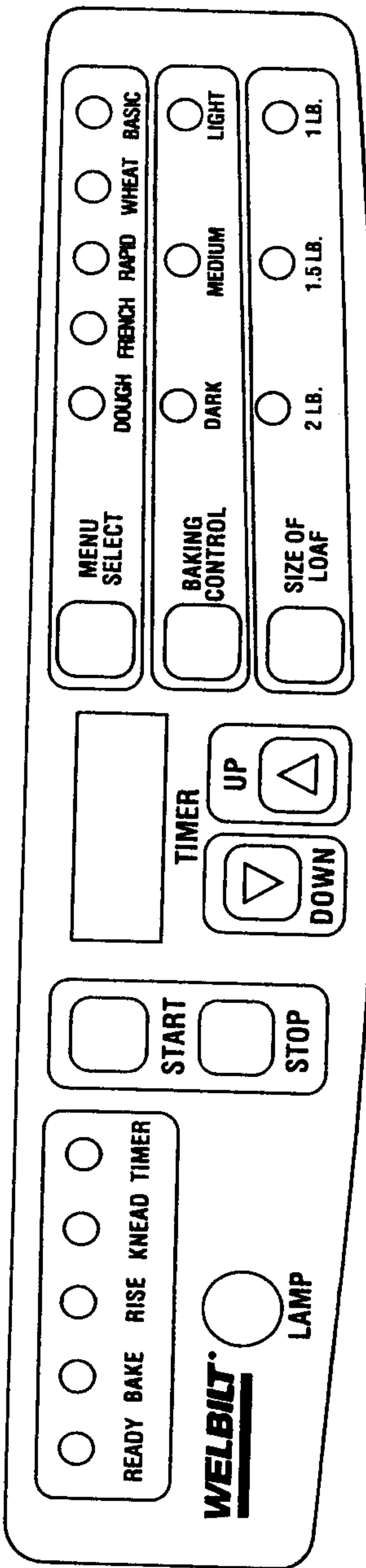
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Instruction Manual



CONTROL PANEL

ABM6000



CONTROL PANEL (cont'd.)

BREAD MACHINE PROGRAMS

Your WELBILT® Bread Machine has five separate programs to choose from:

Making Basic Bread Automatically, 1 lb., 1½ lb., and 2 lb.: Press SIZE OF LOAF to choose the loaf size, either 1 lb., 1½ lb., and 2 lb. Press MENU SELECT to BASIC. Choose either the LIGHT, MEDIUM or DARK program when making bread automatically by pressing the BAKING CONTROL button. The Bread Machine will knead the dough twice, rise the dough three times and then bake it to perfection.

Making Whole Grain Bread Automatically, 1 lb., 1½ lb., and 2 lb.: Press SIZE OF LOAF to choose the loaf size, either 1 lb., 1½ lb., and 2 lb. Press MENU SELECT to WHEAT. Choose either the LIGHT, MEDIUM or DARK program when making bread automatically by pressing the BAKING CONTROL button. The Bread Machine will knead the dough twice, rise the dough three times and then bake it to perfection.

Making Yeast Dough Automatically: Choose the DOUGH program by pressing the MENU SELECT button. The Bread Machine will knead and rise the dough twice. At the end of the program you will remove the dough and hand-shape it according to your recipe. Dough will then be baked in a conventional oven.

Using the Rapid cycle Automatically for 1 lb., 1½ lb., and 2 lb.: Press SIZE OF LOAF to choose the loaf size, either 1 lb., 1½ lb., and 2 lb. Press MENU SELECT to RAPID. Choose either the LIGHT, MEDIUM or DARK program when making bread automatically by pressing the BAKING CONTROL button. The Bread Machine will knead the dough twice, rise the dough three times and then bake it to perfection.

Using the French setting Automatically for 1 lb., 1½ lb., and 2 lb.: (Breads with crisper crusts and those that contain less sweeteners such as French breads and Italian breads): Press SIZE OF LOAF to choose the loaf size, either 1 lb., 1½ lb., and 2 lb. Press MENU SELECT to BASIC. Choose either the LIGHT, MEDIUM or DARK program when making bread automatically by pressing the BAKING CONTROL button. The Bread Machine will knead the dough twice, rise the dough three times and then bake it to perfection.

The LAMP: Press this button when you wish to illuminate the inside of your Bread Machine to view the baking process.

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CONTROL PANEL (cont'd.)

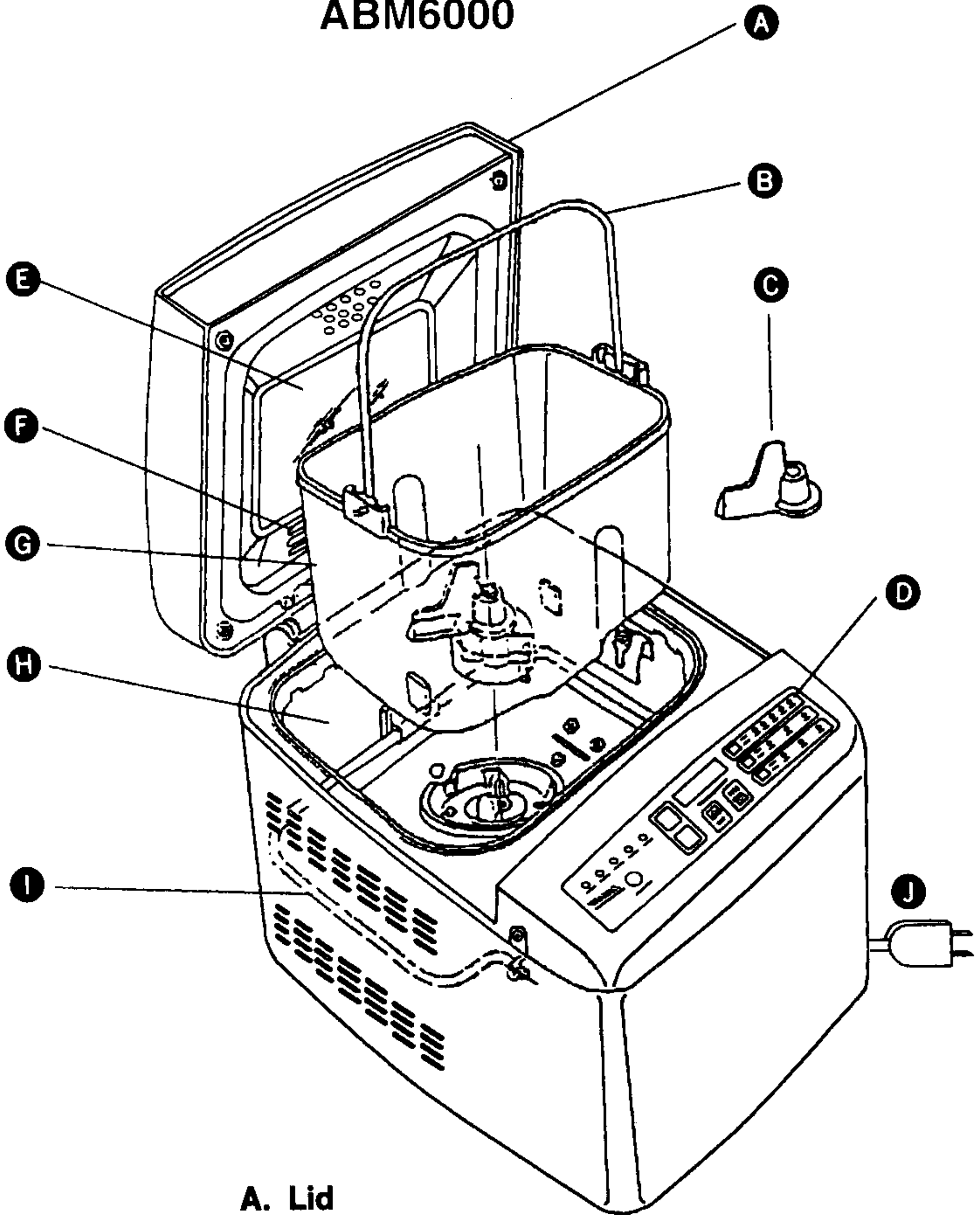
PROGRAMMABLE TIMER

To set the programmable **TIMER**, follow these steps:

- Place the ingredients in the bread pan.
 - Select the program you desire.
 - Decide how much later you want the bread to be ready.
For example: it is 8:00AM and you want to have bread ready at 6:00PM, or 10 hours later.
 - Set the programmable **TIMER** by pressing the down (▼) arrow or up (▲) arrow the appropriate number of times until you get the number of hours and minutes later that you want your bread or dough to be ready. For example: before leaving for work at 8:00AM you decide to make a Basic White Bread and wish it ready for dinner at 6:00PM (or 10 hours later). Press the **up** arrow until 10:00 appears on the control panel. Press **START**. Your Bread Machine will begin making your bread at the appropriate time for it to be ready at exactly 6:00PM.
 - If you wish to re-program for another time, press **STOP/RESET** and repeat the steps.
- **SPECIAL NOTE:** Do not use the Programmable **TIMER** with recipes that contain perishable ingredients.

YOUR WELBILT® BREAD MACHINE

ABM6000



- A. Lid**
- B. Pan Handle**
- C. Dough Blade**
- D. Control Panel**
- E. Viewing Window**
- F. Air Vents**
- G. Bread Pan**
- H. Baking Chamber**
- I. Heating Element**
- J. Power Cord**

SUGGESTIONS FOR MAXIMUM ENJOYMENT AND SAFETY

1. The baking portion and lid of the Bread Machine become extremely hot during baking. Always use a kitchen mitt or pot holder when touching these parts.
2. Do not operate this appliance on the same circuit as other high voltage appliances.
3. Position the Bread Machine at least 4 inches from the front of the counter or working surface. Do not place any flammable materials or objects on top of the appliance when plugged in or during operation.
4. Do not use the Bread Machine near any electrical equipment like radios, TVs, or stereos since poor reception or interference may occur.
5. Always use the Bread Machine on a clean, dry work surface away from exposed elements, direct sunlight, or other sources of heat or cold.
6. Only use the Bread Machine on a non-flammable work surface or counter. Never use on floor or on carpeting or on top of any cloth objects like tablecloths or placemats.
7. Never stick your hand or any kitchen utensils into the bread pan during operation.
8. Do not use accessories or attachments not included or recommended by Welbilt.
9. Do not put any components in the dishwasher.
10. Do not attempt to tamper with or make any adjustments to the electrical components or parts.
11. Do not use this appliance other than for its intended use.

KNEADING, RISING and BAKING CYCLES (cont'd.)

First Mixing (Kneading): The Bread Machine will intermittently mix the ingredients for a few seconds at which time it will then begin to knead the dough to form a smooth ball.

First Rising: When dough has been well-kneaded, the gluten forms thin elastic strands that make up the structure of the bread. As the yeast develops and multiplies, it produces carbon dioxide gas. The gas becomes trapped in the gluten strands forming bubbles. As these bubbles collect, the dough expands and rises.

Second Mixing (Kneading): Kneading the dough makes the gluten elastic enough to form the structure of the bread.

Second Rise: The yeast will once again produce carbon dioxide gas.

Shaping: The Bread Machine again kneads the dough for a few seconds to deflate it again.

Third Rise: The gluten strands are now strong enough to support the loaf. The yeast will once again produce carbon dioxide gas and the dough will rise to its maximum height.

Baking: If you are using the MEDIUM program, the bread will be baked to perfection. If you are making bread that contains too much sugar in the recipe, it may cause the bread to overbake. Set your machine on the LIGHT setting.

Keep Warm: If you are unable to remove the baked bread immediately after baking, the Bread Machine will keep the loaf warm as to reduce the effects of the condensation that will form between the loaf and the pan. Nevertheless, always remove the bread as quickly as possible after the baking cycle is completed.

INSERTING AND REMOVING THE BREAD PAN

1. Before using the Bread Machine for the first time, be certain to wash the bread pan and dough blade with warm water and mild dish-washing liquid. Towel dry. Never put the bread pan and blade into the dishwasher.
2. All mixing, kneading, rising and baking (when appropriate) take place in the bread pan. The pan is covered with a non-stick coating which will scratch if not treated and cared for properly. Clean and treat the pan as you would a non-stick frying pan.
3. To reinsert the pan, place over the locking mechanism located on the bottom of the baking compartment. Push down.
To remove the pan, pull up.
4. Remember to insert the kneading blade on the shaft located in the bread pan before adding your ingredients.
5. Since the bread pan will be hot after the baking cycle, always use a kitchen mitt or pot holder when removing it.
6. To remove the bread from the pan (for model #ABM4100T, first remove the dough hook), invert upside down and gently shake up and down until the loaf slides out. If the bread does not come out of the pan easily, use a non-metallic kitchen utensil to pry it out.

CLEANING INSTRUCTIONS

If taken care of properly, your Welbilt® Bread Machine will provide you with many years of use and hundreds of loaves of delicious bread.

1. After each use, unplug the Bread Machine. Let the unit cool down to room temperature. Wipe out the baking compartment and the inner lid with a clean, damp cloth or sponge.
2. Remove the kneading blade from the pan. It may be necessary to fill the pan with water in order to loosen the blade from the shaft. Clean the pan and blade with warm water and mild dishwashing liquid. Never use abrasive or strong household cleaners since they will damage the non-stick finish. Towel dry.
3. Wipe down the cabinet of the Bread Machine with a clean, damp cloth or sponge. Towel dry.

INSIDER'S GUIDE TO EASY BAKING

Your Welbilt Bread Machine produces delicious baked goods with ease. This marvelous machine asks only that you carefully follow the recipe instructions! In basic cooking, normally "a pinch of this and a dash of that" is fine, but not for automatic bread machines. Using an automatic Bread Machine requires you accurately measure each ingredient (especially yeast and water) for best results. For best results, have your ingredients at room temperature 65° to 85°F, unless otherwise specified.

TRADITIONAL YEAST BREADS

The mention of fresh-baked bread evokes different memories for different people. But, there's one thing certain about all good yeast breads. They're always moist and meaty. Pinch or squeeze a slice of good bread. It will, slowly but surely, resume its original shape.

PREPARATION FOR GOOD RESULTS

Your Bread Machine produces satisfying results if you carefully follow directions and use the indicated ingredients.

Bread Flour: Now available in most supermarkets in 5 lb. bags, bread flour is higher in gluten than unbleached all-purpose flour. Gluten, a natural protein found in wheat flour, makes dough elastic when efficiently kneaded. This high gluten content produces higher volume loaves. Bread flour is the flour of choice when working with yeast and whole grain breads, unless otherwise specified. Never use flour that has been sitting in an open bag or container for more than six months or during an extended period of high humidity.

Estimated Equivalents

| | | |
|--------------|---|---------------|
| 2 cups flour | = | 1 lb. bread |
| 3 cups flour | = | 1½ lbs. bread |
| 4 cups flour | = | 2 lbs. bread |

Active Dry Yeast: Use only dry yeast – never compressed cake yeast. The amount given in the recipe is for active dry yeast. For conversion to fast-rising yeast, see chart below. Check its expiration date. Yeast is the leavening agent that causes dough to expand or “rise.” Liquid and warmth bring yeast back to life. When reactivated, yeast releases carbon dioxide bubbles that make well-kneaded dough rise.

If the yeast is close to the expiration date or the expiration date has passed, it should be discarded and fresh yeast purchased. Never use yeast from torn or previously opened packets. If using bulk yeast from a jar, always store properly according to the manufacturer's instructions on the package. *To check if your yeast is still good, proof your yeast.*

HOW TO PROOF YEAST FOR BREAD MACHINES

Start with a clear plastic or glass 1-cup measure. Pour in $\frac{1}{2}$ cup of water (110° - 115° F). Add 1 teaspoon sugar and stir until dissolved. Next, add $2\frac{1}{4}$ teaspoons active dry yeast (one $\frac{1}{4}$ -ounce package) and stir. Set aside for 10 minutes to ferment. After 10 minutes, a crest of foam similar to root beer foam should have developed with the crest at the rim of the cup. If foam crests below rim, discard and buy fresh yeast for your Bread Machine.

Conversion Chart for Fast-Rising Yeast

| | | | |
|---|-----------------------------|----------------|---|
| $1\frac{1}{2}$ teaspoons active dry yeast | = | 1 | teaspoon fast-rising yeast |
| $2\frac{1}{2}$ teaspoons active dry yeast | = | $1\frac{1}{2}$ | teaspoons fast-rising yeast |
| 1 | tablespoon active dry yeast | = | $2\frac{1}{4}$ teaspoons of fast-rising yeast |

EXCEPTION: In the ABM4100T, $1\frac{1}{2}$ teaspoons active dry yeast equals $1\frac{1}{2}$ teaspoons fast-rising yeast.

Sweetener and Salt: Never eliminate the sweetener in the recipe. Yeast uses it as energy on which to grow. Salt also plays an important role. It helps stabilize the rising process so that the dough rises evenly.

Non-fat Dry Milk: Always use non-fat dry milk to prevent spoilage and to maintain the proper balance of wet to dry ingredients. If there are eggs in the recipe, never use the programmable timer in order to prevent spoilage.

Shortening: Always use stick butter/oil. It has less moisture than tub butter and less air than whipped. *Measure: 1 stick = 1/2 cup = 8 tablespoons.*

Water and Liquids: Water and all other liquid ingredients should be at approximately 80°F. If you do not have a thermometer to measure temperature, use room temperature liquids.

HOW TO JUDGE IF THINGS ARE GOING WELL

Ingredients for Success

Always measure the ingredients carefully using U.S. standard measuring cups and spoons. Kitchen flatware and coffee cups vary in size and should never be used. All ingredients should be at room temperature unless otherwise noted in recipe. Since you will be using all natural ingredients to make your homemade bread, the quality of the ingredients is important. Since flour is milled from wheat, and other grains, the quality and make up of the flour will vary from crop to crop, from year to year even though the mills make every attempt to blend the grains for proper consistency.

Nevertheless, you may see that your bread does not come out the same when using flour from a different brand. If this is the case, we suggest that you experiment. *(If, for example, the bread made from brand "X" bread flour does not provide a satisfactory loaf of bread, try another brand. The same applies to yeast.)* Some packages of yeast will provide greater rising activity than others. If your bread does not rise well, try another package of yeast or another brand. We have also seen that certain brands of yeast work better with certain brands of flour. *(Experiment until you find the combination that works best for you.)*

Although the quality of the bread should not be affected by the type/source of water used, extremely hard or soft water can determine whether a loaf of bread is good or bad. If your water falls in this category, only make bread using bottled spring water with a low mineral content or try to substitute the water with low fat milk.

INSIDER'S GUIDE TO EASY BAKING (cont'd.)

Baking

Always set your Bread Machine on the proper baking setting as specified in the recipe. If the bread bakes too dark, try a lighter setting. If the bread continues to bake too dark the dough may be too dry inhibiting the bread to rise properly. *(Try adding one to two tablespoons of additional water for better baking results.)* Too much sugar in a recipe may also cause bread to overbake. The same is true with dried fruits. Try cutting down on the amount called for in the recipe by 25 to 50%.

Do not use your Bread Machine if the room temperature is lower than 65°F since the dough will not rise well and the loaves will be short. If the ambient temperature is higher than 85°F the dough can over-rise and the bread can possibly collapse or wrinkle during baking and the crumb texture will be coarse. The ideal temperature for making bread is always 68° to 80°F.

THE FINISHED PRODUCT

For a crisp, crunch crust, always remove the bread from the Bread Machine after the baking cycle. Remove from the pan and let cool on a wire rack in a draft free location. For a softer crust, immediately place the baked loaf of bread in an open plastic bag or loosely wrap in foil.

The size of the baked loaf of bread will vary from loaf to loaf due to ingredients and ambient condition. Nevertheless, the general rule is that the bread size should be near the top of the pan to 1-inch below.