

# **INSTRUCTION MANUAL and RECIPE BOOKLET**

**BREAD MACHINE**  
MODEL ABM2100

**WELBILT**<sup>®</sup>

This  
Instruction Manual  
was brought to you by  
The Breadmaker Guru  
If you ever need a  
Replacement Kneading Paddle  
for this model  
or an  
Instruction Manual  
for a different model  
please visit us at:  
[www.breadmakerguru.com](http://www.breadmakerguru.com)  
Happy Breadmaking!

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# **IMPORTANT SAFEGUARDS**

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## **HOUSEHOLD USE ONLY**

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When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before using the appliance.
2. Do not touch hot surfaces. Use the appliance's handles or knobs.
3. To protect against electrical shock, do not immerse power cord, plugs, or the appliance in water or other liquid.
4. To prevent injuries or burns, do not insert your hand into the appliance when it is operating.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug the appliance from the wall outlet after use and before cleaning. Allow the appliance to cool before attaching or removing parts.
7. Do not operate any appliance with a damaged power cord or plug, or after the appliance malfunctions, or after the appliance has been damaged in any manner.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use the appliance outdoors.
10. Do not let the appliance's power cord hang over the edge of a table or counter.
11. Do not place the appliance on or near a hot gas or electric burner or in a heated oven.
12. Extreme caution must be used when moving an appliance that contains hot liquids.
13. When using an extension cord, always attach the plug to the appliance first, then plug the extension cord into the wall outlet. To disconnect, first turn any appliance controls to OFF, then disconnect the plug from the wall outlet.

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14. Do not use any appliance for anything other than its intended use.

This unit has a short power supply cord to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if you are careful in its use. If a longer detachable power-supply cord or extension cord is used, (1) the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, and (2) the cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally. If the appliance is of the grounded type, the extension cord should be a grounding type 2-wire cord. The power cord must be kept dry and must not be bent or have anything put on top of it.

**SAVE THESE INSTRUCTIONS  
FOR LATER USE**

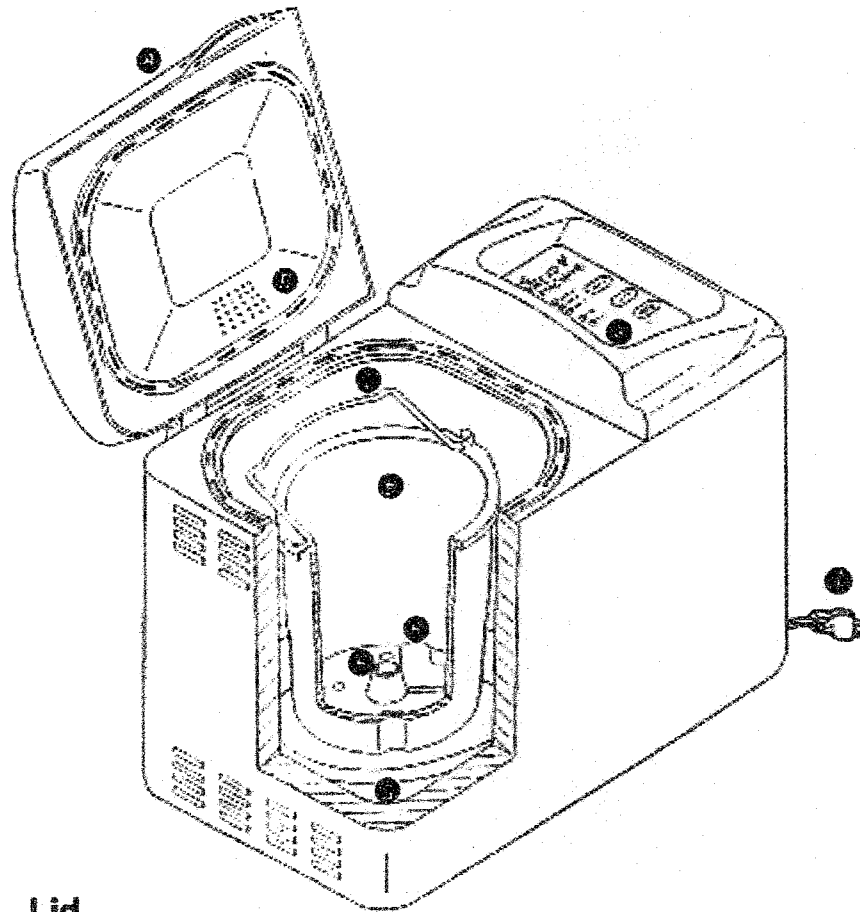
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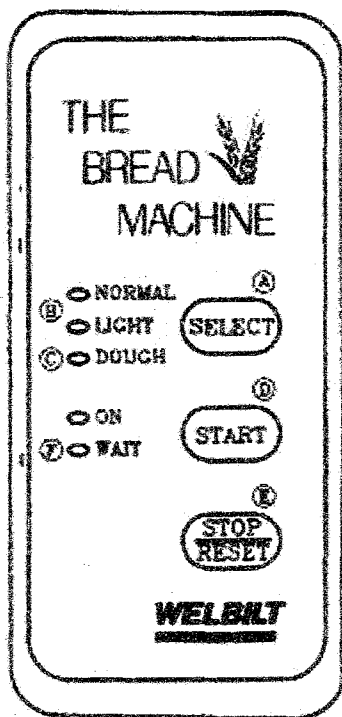
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# YOUR WELBILT® BREAD MACHINE



- A. Lid
- B. Steam Vent
- C. Handle
- D. Bread Pan
- E. Kneading Blade
- F. Drive Shaft
- G. Heating Element
- H. Control Panel
- I. Power Cord

# CONTROL PANEL



## A. SELECT

Press **SELECT** to choose the program you desire for either yeast breads or dough.

## B. BAKING CONTROL

The **NORMAL** or **LIGHT** program is for making bread automatically in your Welbilt Bread Machine. **NORMAL** setting is the most commonly used. It will bake your bread for 50 minutes. **LIGHT** bakes your bread for 40 minutes; choose this program if you prefer lighter crust.

## C. DOUGH

To make yeast dough using up to three cups of flour for hand-shaped breads and yeast pastries, dough is kneaded and risen twice. The prepared dough is then hand-shaped and baked in a conventional oven.

## D. START

Push **START** to begin the program chosen.

## E. STOP/RESET

Choose **STOP/RESET** either to cancel a program or to reset the Bread Machine.

## F. WAIT

The **WAIT** light indicates that the Bread Machine is still too hot to begin another loaf of bread. The light will go off when the Bread Machine has cooled down sufficiently to make the next loaf of bread or dough.

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# USING YOUR WELBILT® BREAD MACHINE

Before using your Bread Machine for the first time, be sure to carefully read all of the instructions included in this manual.

1. You can make any of the delicious recipes included in this booklet. You also can use bread machine pre-mixes sold in many specialty stores or through mail order catalogs. Be sure that the mix you purchase is for 2-cup or 1-lb. capacity bread machines only.
2. You also can use any 2-cup flour capacity recipe from many of the bread machine cookbooks available from your local bookstore or library.
3. If you wish to convert a favorite family recipe for use in your bread machine, find a similar one in this booklet to see how to scale it down proportionately.
4. For best results, never exceed the maximum amount of two cups of flour if you plan to bake the bread in the appliance. If you are using the **DOUGH** only setting, you may use up to three cups of flour.



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# TIPS FOR BEST BAKING RESULTS

1. All ingredients must be at room temperature.
2. Yeast is what causes the dough to rise. It is a living single cell organism that is sold dehydrated. When mixed with water, yeast is reactivated. Unfortunately, yeast can be adversely affected by extreme temperatures. If the ingredients being used are not at room temperature, the yeast may not be activated effectively. To provide the best results possible, the Bread Machine will warm the ingredients automatically before beginning the first kneading cycle. Therefore, even though it may appear that nothing is happening after you have pushed the **START** button, your Bread Machine is, in fact, working.
3. Yeast also can be adversely affected by temperatures that are too hot. Only use room temperature water (75° - 80°F) even though the yeast package may specify something totally different.
4. Always measure ingredients carefully. Spoon flour into the measuring cup and level off with a blunt knife. Do not pack down.
5. Always use bread flour unless otherwise specified. It is available in most supermarkets.
6. Do not open the lid during operation since this can adversely affect the quality of the bread.
7. Be careful not to unplug the Bread Machine during use. If this should happen, or if there is a power failure, you will not be able to go back to where it left off. However, if the Bread Machine was not in the baking cycle and the dough had been kneaded at least once, you can remove it, hand-shape and bake it in a conventional oven.
8. If you try to use the Bread Machine immediately after baking a loaf of bread, the yeast may be killed since the appliance will be very hot. If you press the **START** button, the **WAIT** light on the control panel will come on. This is your warning that the pan should be removed and the unit be allowed to cool down. The **WAIT** light will go off when the Bread Machine is cool enough to be used again.

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# **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.

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# GETTING STARTED

**Your Welbilt® Bread Machine has two separate programs to choose from.**

## **Making Bread Automatically:**

Choose either the **NORMAL** or **LIGHT** program when making bread automatically by pressing the **SELECT** button. The Bread Machine will knead and rise the dough twice and then bake it to perfection.

## **Making Yeast Dough Automatically:**

Choose the **DOUGH** program by pressing the **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.

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# 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 in 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 fluorine 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. Turn clockwise. To remove the pan, turn counter-clockwise.
4. Remember to insert the kneading blade on the shaft located in the bread pan before adding your ingredients. It is not necessary to remove the kneading blade after you make every loaf of bread.
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, 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-metal kitchen utensil to pry it out.

# KNEADING, RISING AND BAKING CYCLES

This chart is provided so that you will better understand how your Welbilt® Bread Machine works.

PROGRAM	NORMAL (MINUTES)	LIGHT (MINUTES)	DOUGH (MINUTES)
Warming	20	20	20
Mixing/First Kneading	10	10	10
Rest	5	5	5
Second Kneading/ Add Nuts/Fruit	15 —	15 —	15 —
First Rise	25 mins., 30 sec.	25 mins., 30 sec.	29 mins., 30 sec.
Punch Down	30 sec.	30 sec.	30 sec.
Second Rise	54	54	—
Baking	50	40	—
Total Program Time	3 hrs.	2 hrs., 50 mins.	1 hr., 20 mins.
Keep Warm	55	55	—

**Warming Cycle:** Since temperature plays such an important role in making good bread and dough, your Welbilt® Bread Machine will warm the ingredients for 20 minutes to the optimum temperature to ensure the best results.

**Mixing/First Kneading:** The Bread Machine will intermittently mix the ingredients for 60 seconds at which time it will then begin to knead the dough to form a smooth, elastic ball.

**Second Kneading:** Kneading the dough makes the gluten elastic enough to form the structure of the bread.

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**Add Fruit/Nuts:** The Bread Machine will beep 20 times, five minutes before the end of the second kneading. This is the best time to add ingredients like nuts and raisins, etc.

**First Rise:** 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.

**Punch Down:** The Bread Machine kneads the dough for 30 seconds to deflate it.

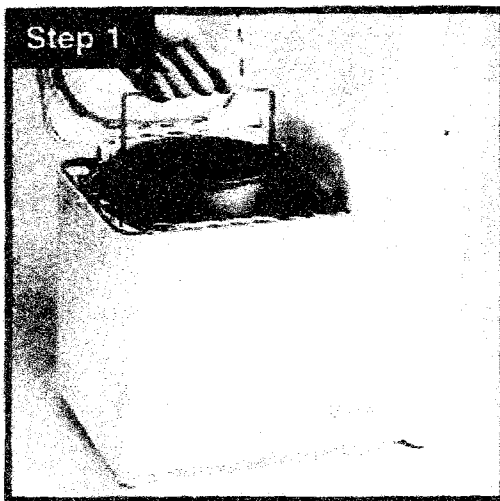
**Second Rise:** The gluten strands are now strong enough to support the loaf. The yeast will once again produce carbon dioxide gas and the dough will rise to its maximum height.

**Baking:** If you are using the **NORMAL** or **LIGHT** program, the bread will be baked to perfection.

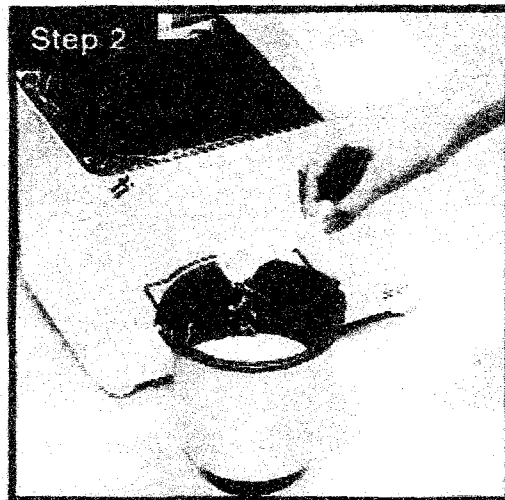
**Keep Warm:** If you are unable to remove the baked bread immediately after baking, the Bread Machine will keep the loaf warm to reduce the effects of the condensation that will form between the loaf and the pan. Nevertheless, always remove the bread as quickly as possible after the baking cycle.

# HOW TO MAKE BREAD OR DOUGH

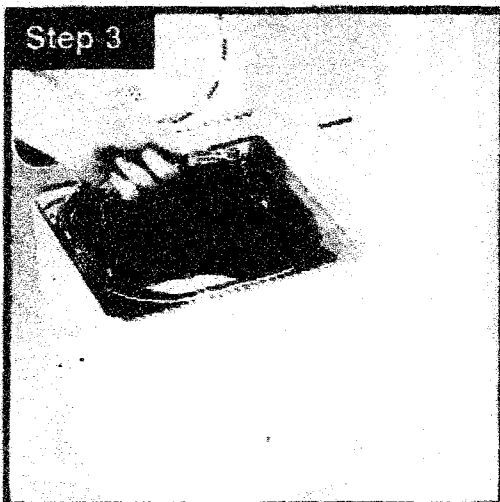
Always use the freshest ingredients available. By carefully following the simple recipes given in this booklet, you will be able to make delicious homemade bread and dough every time.



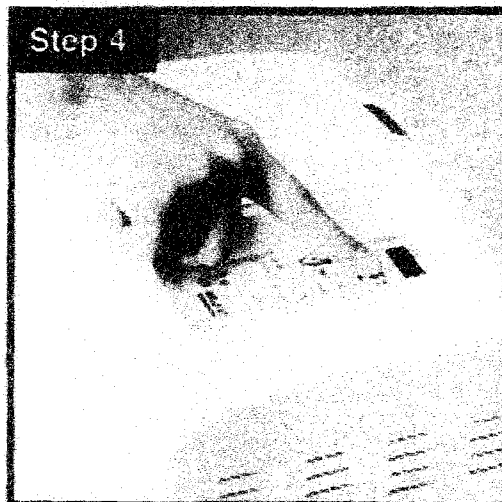
Remove the baking pan from the Bread Machine.



Carefully measure ingredients and place in the pan as specified in the cookbook.



Place the pan in the Bread Machine and lock into position.



Select the program you plan to use. Choose from **NORMAL**, **LIGHT** or **DOUGH**.

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#### **Step 5**

Press **START**.

#### **Step 6**

If you plan to make a bread or dough with raisins, dried fruits or nuts, add these ingredients when the Bread Machine beeps 20 times, five minutes before the end of the second kneading cycle. When making bread automatically, the Bread Machine will beep at the end of the baking cycle indicating that the bread is done. Although the Bread Machine has a 55 minute keep warm cycle, the baked bread is best removed from the appliance and the pan immediately after baking. Use a kitchen mitt or pot holder to carefully remove the bread pan by turning counter-clockwise. Invert the pan over a wire rack and remove bread. Let cool for one hour before slicing.

#### **Step 7**

Press **STOP/RESET** to end the bread making program.

#### **Step 8**

If you are only making dough, the Bread Machine will beep at the end of the program. Press **STOP/RESET**, remove dough and hand-shape according to recipe.



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# RECIPES AND BAKING GUIDE

Your Welbilt® Bread Machine produces delicious baked goods with ease. The following recipes have been especially developed for use in your Bread Machine. Follow the instructions carefully and measure precisely. If you should encounter any problems refer to the Trouble Shooting section given after the gluten-free recipes.

The recipes and baking information contained in this section have been reprinted, with the permission of Welbilt® Appliance, Inc. and Cookbook Resource USA, Ltd., from the EASY BAKING cookbook series.

## TRADITIONAL YEAST BREADS

### PREPARATION FOR GOOD RESULTS

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

1. **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. If you are unable to purchase bread flour locally, please refer to the Shopping Guide on Page 37.
2. **Active Dry Yeast:** Use only active dry yeast – never fast-rising yeast or compressed cake yeast. 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

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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.

3. **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.
4. **Nonfat Dry Milk:** Always use nonfat 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.
5. **Shortening:** Always use stick butter/margarine. It has less moisture than tub butter/margarine and less air than whipped. *Measure:* 1 stick = 1/2 cup = 8 tablespoons.
6. **Water and Liquids:** Water and all other liquid ingredients should be at approximately 75° - 80°F.

## HOW TO JUDGE IF THINGS ARE GOING WELL

1. 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 and 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

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seen that certain brands of yeast work better with certain brands of flour. *(Experiment until you find the combination that works best for you.)*

2. 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.
3. After the first kneading cycle, the ball of kneaded dough should be smooth and elastic. The top of the dough should be slightly sticky and should begin to fill out on the bottom of the pan while rising. If the dough appears stiff and lumpy, it is too dry. You should add an extra one or two tablespoons of water to the side of the pan once the Bread Machine begins the second kneading cycle. Dough that is too dry can result in short loaves of bread which appear overbaked.
4. When measuring flour never scoop it out of the bag or the canister with the measuring cup. Always spoon the flour into the cup. Insert a clean kitchen knife into the flour a couple of times to eliminate clumps or air pockets. Level off the top of the cup with the knife. Never pack the flour down.
5. If the dough appears to be very loose and sticky, it is too moist. You can overcome this problem by making sure you measure the ingredients properly or add less water (approximately one to two tablespoons less) to compensate for a higher than normal moisture content of the flour. *(Dough that is too moist can result in over-risen, collapsed, wrinkled loaves of bread.)*
6. 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 from rising 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%.
7. 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

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the bread can possibly collapse or wrinkle during baking and the crumb texture will be course. The ideal temperature for making bread is always 68° to 80°F.

8. For a crisp, crunchy 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.
9. The size of the baked loaf will vary from loaf to loaf due to ingredients and ambient conditions. Nevertheless, the general rule is that the bread size should be near the top of the pan to 1-inch below.

**SPECIAL NOTE:**

*Wheat harvests can vary from crop to crop. This can affect the natural protein level of the flour. Commercial bakers may add a natural dough conditioner to their bread doughs to achieve uniform and consistent results.*

*If you should experience periodic inconsistencies when making any of the recipes, we suggest that you try adding 1 teaspoon of lemon juice. The lemon juice will help strengthen the dough for better baking results. It will not affect the taste of the bread.*

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## GLUTEN-FREE BREADS

It is estimated that at least one out of 2,500 Americans has celiac disease and suffers from gluten intolerance. This disease is categorized by injury to the primary small intestine lining associated with the ingestion of specific proteins (gluten) found in wheat, barley, oats and rye. The only known treatment for celiac disease is strict adherence to a gluten-free diet.

Your Welbilt® Bread Machine had been designed to handle gluten-free doughs with ease. The following recipes have been developed without using any grains or ingredients that contain gluten.

### PREPARATION FOR GOOD RESULTS

Carefully follow the directions and use the indicated ingredients for successful gluten-free baking! To facilitate purchasing gluten-free ingredients, please refer to the Shopping Guide on Page 37.

1. **Yeast:** Check with the yeast manufacturer to insure that the yeast is gluten-free. Only use active dry yeast when making these recipes.
2. **Gluten-Free Flour:** Only use flour that is certified to be gluten-free. Buy it from a reliable source to insure freshness.
3. **Eggs:** While whole eggs are called for in recipes, you can also use a half cup of any egg substitute when two eggs are called for in the recipe.
4. **Lecithin:** Softens the loaf and improves texture. Granular and liquid are interchangeable since they measure the same.
5. **Xanthan Gum:** Manufactured from corn, xanthan gum acts as a substitute for the gluten and gives structure so that the gluten-free dough rises well.
6. **Vinegar:** While not effecting the flavor of the bread, gluten-free vinegar helps to strengthen the dough to rise better and should be used when specified.
7. **Lactose Intolerance:** You may substitute the non-fat dry milk in the recipe with a powdered milk substitute. Vitamite® or Lacto-Free® derived from soy, work well. Those sensitive to soy may use dry baby formula made from an acceptable food substance.

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## HOW TO JUDGE IF THINGS ARE GOING WELL

1. After the Bread Machine begins to knead for the first few minutes, look at the dough. If it appears to be too dry, add the recipe's reserved water 1 teaspoon at a time. When the dough is the right consistency, it will swirl around the machine and have a definite raised mark on top. If the dough is smooth on top and has no markings, it probably is too moist; the bread will have a course texture.
2. Always set your Bread Machine on the proper baking cycle as specified in the recipe. When the baking cycle is finished, test the bread for doneness with a toothpick. If not quite done, leave the baked bread in the machine for an extra 10 minutes.
3. Most loaves will bake about 1-inch below the top of the pan. However, those that contain additional ingredients, such as dried fruits and nuts, may bake higher. Since gluten-free breads are made with non-traditional ingredients, the bread's texture will be slightly different. Nevertheless, the bread will be picture perfect and tasty. As with all fresh homemade bread, gluten-free bread is best eaten within 24 hours of being baked.

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## BASIC WHITE BREAD

Add ingredients in the order listed. All ingredients must be at room temperature.

- 1 1/2 teaspoons active dry yeast
- 2 cups bread flour
- 1 teaspoon salt
- 1 tablespoon granulated sugar
- 1 tablespoon nonfat dry milk
- 1 tablespoon butter/margarine
- 3/4 cup plus 1 tablespoon water

- ☐ Press SELECT for normal.
- ☐ Press START. Bread will be ready in 3 hours.
- ☐ After baking, press STOP/RESET. Remove bread from Bread Machine and pan. Cool on rack.

*Amelia Z  
Close*

Try adding the following ingredients to the above recipe for a delicious change.

- ☐ 1/4 to 1/2 cup chopped nuts (walnuts, pecans, peanuts)
- ☐ 1 tablespoon dried herbs (basil leaves, oregano leaves, Italian spices, fines herbes, etc.)
- ☐ 1 tablespoon powdered or ground spice or a combination of herbs and spices equaling 1 tablespoon (garlic powder, onion powder, cinnamon, cardamom, etc.)
- ☐ 1/4 cup dried fruit (chopped prunes, chopped dates, raisins, etc.)
- ☐ 2/3 cup grated or shredded cheese (Parmesan, Romano, Swiss, Cheddar, etc.)
- ☐ 1/4 to 1/2 cup seeds (sunflower, sesame, poppy, etc.)
- ☐ 2 tablespoons each chopped nuts and dried fruits

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## WHEAT BREAD

Add ingredients in the order listed. All ingredients must be at room temperature.

1 1/2 *teaspoons active dry yeast*

1 1/2 *cups bread flour*

1/2 *cup whole wheat flour*

1 *teaspoon salt*

1 *tablespoon granulated sugar*

1 *tablespoon nonfat dry milk*

1 *tablespoon butter/margarine*

3/4 *cup plus 2 tablespoons water*

☐ Press SELECT for Normal.

☐ Press START. Bread will be ready in 3 hours.

☐ After baking, press STOP/RESET. Remove bread from Bread Machine and pan. Cool on rack.

Try adding any of the following ingredients to the above recipe for a delicious change:

☐ 1/4 cup cracked wheat or millet seeds

☐ 2 tablespoons each chopped nuts and dried fruits

☐ 1/4 cup unsalted, shelled sunflower seeds



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## RYE BREAD

Add ingredients in the order listed. All ingredients must be at room temperature.

- 1 1/2 teaspoons active dry yeast
- 1 1/2 cups bread flour
- 1/2 medium rye flour
- 1 teaspoon salt
- 1 tablespoon granulated sugar
- 1 tablespoon nonfat dry milk
- 1 1/2 teaspoons caraway seeds
- 1 tablespoon butter/margarine
- 3/4 cup plus 1 tablespoon water
- ☐ Press SELECT for Normal.
- ☐ Press START. Bread will be ready in 3 hours.
- ☐ After baking, press STOP/RESET. Remove bread from Bread Machine and pan. Cool on rack.

Try adding any of the following ingredients to the above recipe for a delicious change:

- ☐ 2 tablespoons freshly snipped dill
- ☐ 1 tablespoon dehydrated onion flakes

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## EGG BREAD

Add ingredients in the order listed. All ingredients must be at room temperature.

- 1 1/2 *teaspoons active dry yeast*
- 2 *cups bread flour*
- 1 *teaspoon salt*
- 1 *tablespoon granulated sugar*
- 1 *tablespoon nonfat dry milk*
- 1 *tablespoon butter/margarine*

3/4 *cup water*

- 1 *large egg yolk*

- ☐ Press SELECT for Normal.
- ☐ Press START. Bread will be ready in 3 hours.
- ☐ After baking, press STOP/RESET. Remove bread from Bread Machine and pan. Cool on rack.

Try adding any of the following ingredients to the above recipe for a delicious change:

- ☐ 1 *tablespoon each dehydrated onion flakes and poppy seeds*
- ☐ 1/4 *cup raisins*

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## CINNAMON NUT RAISIN BREAD

Add ingredients in the order listed (except raisins and walnuts). All ingredients must be at room temperature.

- 1 1/2 *teaspoons active dry yeast*
- 2 *cups bread flour*
- 1 *teaspoon salt*
- 1 *tablespoon dark brown sugar, packed*
- 1 *tablespoon nonfat dry milk*
- 1 1/2 *teaspoons cinnamon*
- 1 *tablespoon butter/margarine*
- 3/4 *cup plus 1 tablespoon water*

1/4 *cup raisins*

1/4 *cup chopped walnuts*

- ☐ Press SELECT for Normal.
- ☐ Press START. When the Bread Machine beeps 10 times, 5 minutes before the end of the second kneading, add 1/4 cup of *raisins* and 1/4 cup of *chopped walnuts*. Bread will be ready in 3 hours.
- ☐ After baking, press STOP/RESET. Remove bread from Bread Machine and pan. Cool on rack.

Try substituting the raisins with other chopped dried fruits like: apples, apricots or prunes for a delicious change.

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## PIZZA DOUGH

Add ingredients in the order listed. All ingredients must be at room temperature.

1 3/4 *teaspoons active dry yeast*

2 1/2 *cups bread flour*

1 *teaspoon salt*

1/2 *teaspoon granulated sugar*

1 1/2 *tablespoons olive oil*

1 *cup water*

- ☐ Press SELECT for Dough.
- ☐ Press START. Bread will be ready in 1 hour and 20 minutes.
- ☐ At the end of the program, press STOP/RESET. Dough is ready for hand-shaping and baking.

### HAND-SHAPING

- ☐ Place dough on a lightly floured surface. Cover dough with a clean cloth, and let dough rest for 10 minutes. Cut into halves. Press each evenly into a lightly greased 12-inch pizza pan. Prick dough all over with a fork.
- ☐ Bake in a 400°F preheated oven for 12 to 15 minutes, until crust is lightly browned.
- ☐ Remove from oven and spread/sprinkle crust with your favorite pizza toppings. Return to oven for 10 to 15 minutes, until toppings are bubbling and/or melted.

### VARIATION

- ☐ Substitute 1/2 cup to 1 cup whole wheat flour for same amount of bread flour.

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## HOLIDAY BRAID

Add ingredients in the order listed (except for raisins). All ingredients must be at room temperature.

- 1 1/4 *teaspoons active dry yeast*
- 2 1/2 *cups bread flour*
- 1/4 *teaspoon salt*
- 2 *tablespoons granulated sugar*
- 1 *tablespoon butter/margarine*
- 1 *large egg*
- 3/4 *cup water*

- 1/2 *cup raisins*
- 1 *large egg white*

- ☐ Press SELECT for Dough.
- ☐ Press START. The Bread Machine will knead and rise once. When the Bread Machine *beeps* 10 times, 5 minutes before the end of the second kneading, add 1/2 cup of *raisins*.
- ☐ At the end of the program, press STOP/RESET. Dough is ready for hand-shaping, rising and baking.

### HAND-SHAPING

- ☐ Place dough on a lightly floured surface. Let dough rest for 5 minutes.
- ☐ Divide dough into thirds. Roll each portion into a 14-inch rope. Place ropes side-by-side on a greased baking sheet. Braid ropes and tuck ends under securely. Cover with a clean cloth. Place in a warm, draft-free spot to rise until doubled in size, about 45 to 60 minutes.
- ☐ Brush braid with *egg white*. Bake in 375°F preheated oven for 25 to 30 minutes, until deep golden brown.

---

# CINNAMON ROLLS

Prepare one recipe for Holiday Braid bread (see Page 28). Do not add raisins. Use *hand-shaping* technique given on this page.

## Brown Sugar - Cinnamon Filling:

- 1/4 cup dark brown sugar
- 1 1/2 teaspoons cinnamon
- 1 1/2 tablespoons softened butter
- (Mix together to form a soft paste)

## Icing:

- 2 tablespoons softened butter
- 1 1/2 teaspoons unbleached all-purpose butter
- 1/4 cup confectioner's sugar
- 1/2 teaspoon vanilla extract
- (Blend all ingredients until smooth.)

## HAND-SHAPING

- ☐ Place prepared dough on a lightly floured surface. Let dough rest for 5 minutes.
- ☐ With a lightly floured rolling pin, roll dough into a 1/4-inch thick rectangle. Square off edges. Spread evenly with *brown sugar-cinnamon filling*. Roll up lengthwise, jelly-roll fashion. Pinch edges together.
- ☐ Slice into 1-inch thick rounds. Place on a lightly greased baking sheet. Cover with a clean cloth. Place in a warm, draft-free spot to rise until doubled in size, about 1 hour.
- ☐ Bake in a 350°F preheated oven for 15 to 20 minutes, until golden brown. Remove and cool on a rack. When cooled to room temperature, drizzle with *icing*.

---

# GLUTEN-FREE BROWN & WHITE RICE BREAD

Carefully follow the directions given for making gluten-free bread.

## Dry Ingredients:

- 1 1/2 *teaspoons active dry yeast*
- 1 1/2 *cups white rice flour*
- 3/4 *cup brown rice flour*
- 1 3/4 *teaspoons xanthan gum*
- 1 *teaspoon salt*
- 2 *tablespoons granulated sugar*
- 1/3 *cup nonfat dry milk or 1/4 cup powdered milk substitute*
- 1/4 *teaspoon lecithin (optional)*

## Liquid Ingredients:

- 2 *large eggs, lightly beaten*
- 3 *tablespoons margarine, melted*
- 1 *teaspoon vinegar*
- 1 *cup water – Reserve 2 tablespoons*
- Add reserved water 1 teaspoon at a time if dough appears dry*

## INGREDIENT PREPARATION

Measure *dry ingredients* into a medium-size bowl. Stir well or whisk together thoroughly. Carefully place into Bread Machine pan. Place eggs in bowl and beat lightly. Add the rest of the *liquid ingredients*. Stir together and carefully pour over the *dry ingredients* in the Bread Machine pan. All ingredients must be at room temperature.

- ☐ Press SELECT for Light.
- ☐ Press START. Bread will be ready in 2 hours and 50 minutes.
- ☐ After baking, press STOP/RESET. Remove bread from Bread Machine and pan. Cool on rack.

---

# GLUTEN-FREE CINNAMON RAISIN BREAD

Carefully follow the directions given for making gluten-free bread.

## Dry Ingredients:

- 1 1/2 *teaspoons active dry yeast*
- 1 1/3 *cups white rice flour*
- 3/4 *cup brown rice flour*
- 1 1/2 *teaspoons xanthan gum*
- 1/3 *cup nonfat dry milk*
- 1 *teaspoon salt*
- 2 *tablespoons granulated sugar*
- 1 *teaspoon cinnamon*
- 1/2 *cup raisins*
- 1/4 *teaspoon lecithin (optional)*

## Liquid Ingredients:

- 2 *large eggs, lightly beaten*
  - 3 *tablespoons margarine, melted*
  - 1 *teaspoon vinegar*
  - 1 *cup water - Reserve 2 tablespoons*
- Add reserved water 1 teaspoon at a time if dough appears dry.*

## INGREDIENT PREPARATION

Measure *dry ingredients* into a medium-size bowl. Stir well or whisk together thoroughly. Carefully place into Bread Machine pan. Place eggs in bowl and beat lightly. Add the rest of the *liquid ingredients*. Stir together and carefully pour over the *dry ingredients* in the Bread Machine pan. All ingredients must be at room temperature.

- ☐ Press SELECT for Light.
- ☐ Press START. Bread will be ready in 2 hours and 50 minutes.
- ☐ After baking, press STOP/RESET. Remove bread from Bread Machine and pan. Cool on rack.



---

# GLUTEN-FREE "MOCK" LIGHT RYE BREAD

Carefully follow the directions given for making gluten-free bread.

## Dry Ingredients:

- 1 1/2 *teaspoons active dry yeast*
- 1 1/2 *cups white rice flour*
- 2/3 *cup brown rice flour*
- 1 *teaspoon salt*
- 3 *tablespoons light brown sugar*
- 2 *teaspoons xanthan gum*
- 1 *tablespoon caraway seeds*
- 1/3 *cup nonfat dry milk or 1/4 cup powdered milk substitute*
- 1/4 *teaspoon lecithin (optional)*

## Liquid Ingredients:

- 2 *large eggs, lightly beaten*
  - 3 *tablespoons margarine, melted*
  - 1 *teaspoon vinegar*
  - 1 *tablespoon molasses*
  - 1 *cup water – Reserve 2 tablespoons*
- Add reserved water 1 teaspoon at a time if dough appears dry.*

## INGREDIENT PREPARATION

Measure *dry ingredients* into a medium-size bowl. Stir well or whisk together thoroughly. Carefully place into Bread Machine pan. Place eggs in bowl and beat lightly. Add the rest of the *liquid ingredients*. Stir together and carefully pour over the *dry ingredients* in the Bread Machine pan. All ingredients must be at room temperature.

- ☐ Press SELECT for Light.
- ☐ Press START. Bread will be ready in 2 hours and 50 minutes.
- ☐ After baking, press STOP/RESET. Remove bread from Bread Machine and pan. Cool on rack.

---

# GLUTEN-FREE POTATO BREAD

Carefully follow the directions given for making gluten-free bread.

## Dry Ingredients:

- 1 1/2 *teaspoons active dry yeast*
- 1 1/2 *cups white rice flour*
- 1/4 *cup tapioca flour*
- 1/4 *cup potato starch flour*
- 1 1/2 *teaspoons xanthan gum*
- 1/3 *cup nonfat dry milk*
- 1/3 *cup instant potato flakes*  
(Fill cup loosely. Do not pack down.)
- 1 *teaspoon salt*
- 1/2 *teaspoon baking soda*
- 2 *tablespoons granulated sugar*

## Liquid Ingredients:

- 2 *large eggs, lightly beaten*
- 3 *tablespoons margarine, melted*
- 1 *teaspoon vinegar*
- 1 *cup water – Reserve 2 tablespoons*  
*Add reserved water 1 teaspoon at a time if dough appears dry.*

## INGREDIENT PREPARATION

Measure *dry ingredients* into a medium-size bowl. Stir well or whisk together thoroughly. Carefully place into Bread Machine pan. Place eggs in bowl and beat lightly. Add the rest of the *liquid ingredients*. Stir together and carefully pour over the *dry ingredients* in the Bread Machine pan. All ingredients must be at room temperature.

- ☐ Press SELECT for Light.
- ☐ Press START. Bread will be ready in 2 hours and 50 minutes.
- ☐ After baking, press STOP/RESET. Remove bread from Bread Machine and pan. Cool on rack.

---

# GLUTEN-FREE CHEDDAR LOAF

Carefully follow the directions given for making gluten-free bread.

## Dry Ingredients:

- 1 1/2 *teaspoons active dry yeast*
- 1 1/4 *cups white rice flour*
- 3/4 *cup brown rice flour*
- 1 *teaspoon salt*
- 3 *tablespoons nonfat dry milk*
- 2 *teaspoons xanthan gum*
- 2 *tablespoons granulated sugar*
- 1/4 *teaspoon lecithin (optional)*
- 1 *cup grated cheddar cheese*

*Variation: For added flavor a teaspoon of one or more of the following may be added: instant minced onion, poppy or celery seeds, or dill weed.*

## Liquid Ingredients:

- 2 *large eggs, lightly beaten*
- 3 *tablespoons margarine, melted*
- 1 *teaspoon vinegar*
- 1 1/4 *cup water – Reserve 2 tablespoons*

*Add reserved water 1 teaspoon at a time if dough appears dry.*

## INGREDIENT PREPARATION

Measure *dry ingredients* into a medium-size bowl. Stir well or whisk together thoroughly. Carefully place into Bread Machine pan. Place eggs in bowl and beat lightly. Add the rest of the *liquid ingredients*. Stir together and carefully pour over the *dry ingredients* in the Bread Machine pan. All ingredients must be at room temperature.

- ☐ Press SELECT for Light.
- ☐ Press START. Bread will be ready in 2 hours and 50 minutes.
- ☐ After baking, press STOP/RESET. Remove bread from Bread Machine and pan. Cool on rack.

---

# GLUTEN-FREE CARDAMOM FRUIT BREAD

Carefully follow the directions given for making gluten-free bread.

## Dry Ingredients:

- 1 1/2 *teaspoons active dry yeast*
- 1 1/3 *cups white rice flour*
- 1/2 *cup potato starch flour*
- 1/4 *cup tapioca flour*
- 1 3/4 *teaspoons xanthan gum*
- 2 *tablespoons sugar*
- 2 *teaspoons ground cardamom*
- 1/3 *cup nonfat dry milk or 1/4 cup powdered milk substitute*
- 3/4 *teaspoon salt*
- 1/4 *teaspoon lecithin (optional)*
- 4 *ounces dried fruit bits (about 1 cup)*

## Liquid Ingredients:

- 2 *large eggs, lightly beaten*
- 3 *tablespoons margarine, melted*
- 1 *teaspoon vinegar*
- 1 *cup plus 2 tablespoons water – Reserve 2 tablespoons*  
*Add reserved water 1 teaspoon at a time if dough appears dry.*

## INGREDIENT PREPARATION

Measure *dry ingredients* into a medium-size bowl. Stir well or whisk together thoroughly. Carefully place into Bread Machine pan. Place eggs in bowl and beat lightly. Add the rest of the *liquid ingredients*. Stir together and carefully pour over the *dry ingredients* in the Bread Machine pan. All ingredients must be at room temperature.

- ☐ Press SELECT for Light.
- ☐ Press START. Bread will be ready in 2 hours and 50 minutes.
- ☐ After baking, press STOP/RESET. Remove bread from Bread Machine and pan. Cool on rack.

---

# GLUTEN-FREE ROMANO BREAD

Carefully follow the directions given for making gluten-free bread.

## Dry Ingredients:

- 1 1/2 *teaspoons active dry yeast*
- 2/3 *cup romano bean flour*
- 2/3 *cup cornstarch*
- 2/3 *cup tapioca flour*
- 2 *teaspoons xanthan gum*
- 3/4 *teaspoon salt*
- 3 *tablespoons light brown sugar*
- 1/4 *teaspoon lecithin (optional)*

*Variation: Add 3/4 teaspoon fresh, grated orange rind*

## Liquid Ingredients:

- 2 *large eggs, lightly beaten*
- 2 *tablespoons canola oil*
- 1 *teaspoon vinegar*
- 3 *tablespoons honey*
- 3/4 *cup plus 2 tablespoons water – Reserve 2 tablespoons*  
*Add reserved water 1 teaspoon at a time if dough appears dry.*

## INGREDIENT PREPARATION

Measure *dry ingredients* into a medium-size bowl. Stir well or whisk together thoroughly. Carefully place into Bread Machine pan. Place eggs in bowl and beat lightly. Add the rest of the *liquid ingredients*. Stir together and carefully pour over the *dry ingredients* in the Bread Machine pan. All ingredients must be at room temperature.

- ☐ Press SELECT for Light.
- ☐ Press START. Bread will be ready in 2 hours and 50 minutes.
- ☐ After baking, press STOP/RESET. Remove bread from Bread Machine and pan. Cool on rack.

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# SHOPPING GUIDE

## GLUTEN-FREE INGREDIENTS

Following are sources for gluten-free flours and ingredients.

- ☐ Dietary Specialties, P.O. Box 227, Rochester, NY 14601. PH: (800) 544-0099

*Source for Gluten-Free flour.*

- ☐ Elles Gluten-Free, P.O. Box 258, Vineland, Ontario, Canada LOR 2C0. PH: (416) 562-3086. U.S. mailing address: MPO, Box 2703, Niagra Falls, NY 14302

*Source for Canadian bean flour and other gluten-free ingredients.*

- ☐ Ener-G Foods, Inc., P.O. Box 84487, Seattle, WA 98124-5787. PH: (800) 331-5222

*A complete line of gluten-free baking supplies. Be sure to ask for the Bread Machine order blank. Specify the "fine" rice flour.*

- ☐ Some Asian food stores are a treasure trove of gluten-free flours and foods and are worth exploring. A superior brand of water ground rice flour is the Thai brand Erawon. Once you have experimented and feel comfortable with the gluten-free recipes, feel free to begin experimenting with the many different gluten-free flours available in Asian food stores. Sweet potato and garbanzo flour are just two of the many different flours you can try.

## TRADITIONAL YEAST BAKING INGREDIENTS

The following two mail order companies offer a wide variety of flours and other ingredients.

- ☐ King Arthur Flour Baker's Catalogue, Sands, Taylor & Wood Company, Box 1010, Norwich, VT 05055. PH: (800) 827-6836

*A superlative resource for flours and baking ingredients.*

- ☐ The Great Valley Mills, RD3, County Line Road, P.O. Box 1111, Barto, PA 19504. PH: (800) 688-6455

*A complete line of quality stone-ground flours.*

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# 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 breads!

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 wipe dry.
3. Wipe down the cabinet of the Bread Machine with a clean, damp cloth or sponge. Towel dry.

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# CONSUMER ASSISTANCE

As with any new small electric appliance, carefully read the instructions and recipes before proceeding.

For mechanical or operational difficulties, refer to the **Trouble Shooting Guide** on Page 40 of this manual.

If you should encounter any difficulties or require baking assistance, please call our trained customer service assistants Monday - Friday, 9:00 AM to 5:00 PM Eastern time, at (516) 747-9595. Gluten-free baking questions can be answered by calling Red Star Yeast Celiac Hotline at 800-4-CELIAC between 9AM and 5PM Central time.

If a customer service assistant is unable to take your call, please leave a brief message. To enable us to assist you better, please specify your model number and the reason for your call. Every attempt will be made to return your call promptly. Please do not leave more than one message. In the event that we are unable to contact you the first time we return your call, we will make two additional attempts. During periods of peak baking, especially during and after holidays, it may take a couple of days before you hear from us. But, please be assured that every attempt will be made to answer your call in the order that it was received, as soon as possible.

To order a replacement part, or to obtain service on your Bread Machine, please refer to the enclosed Parts Order Form. You may also call our Parts and Service Department at (516) 747-9595.

**Please do not return your Bread Machine to Welbilt without prior authorization.**



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# TROUBLE SHOOTING GUIDE

Before calling for assistance, please read the following suggestions in order to achieve maximum satisfaction from your Bread Machine.

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**Problem:** The Bread Machine will not start.

**Cause:** Appliance not plugged properly into wired outlet.

**Solution:** Always plug appliance into 120v, 60Hz outlet capable of providing up to 500 watts of electricity.

**Cause:** Even though the Bread Machine appears not to be operating, it is.

**Solution:** The Bread Machine warms the ingredients during the first 20 minutes of operation. Other than the baking compartment warming slightly, there will be no other indication that the Bread Machine is in operation.

---

**Problem:** The Bread Machine does not mix the ingredients after the warming cycle.

**Cause:** The kneading blade was not placed on the shaft.

**Solution:** Push **STOP/RESET**. Move the ingredients to the side of the pan and position the kneading blade on the shaft.

---

**Problem:** The WAIT light comes on.

**Cause:** The Bread Machine is too hot to use after making a loaf of bread.

**Solution:** Remove the pan and let the Bread Machine cool down sufficiently. WAIT light will turn off when the appliance can be used again.

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## TRADITIONAL YEAST BREADS

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**Problem:** The Bread Machine does not bake the bread.

**Cause:** The **DOUGH** program was selected.

**Solution:** To bake bread automatically, you must choose either the **NORMAL** or **LIGHT** program.

---

**Problem:** Baked loaf of bread is soggy after removal from Bread Machine.

**Cause:** Hot loaf of bread is not removed from appliance and pan after being baked.

**Solution:** Remove bread from pan as soon as possible after bread has finished baking.

---

**Problem:** Dough/Bread did not rise enough.

**Cause:** Ingredients were not at room temperature.

**Solution:** Ingredients must be at room temperature unless otherwise noted.

**Cause:** Ingredients were not placed in Bread Machine pan in the recipe's recommended order.

**Solution:** Place ingredients in Bread Machine pan in the recommended order.

**Cause:** Yeast did not activate.

**Solution:**

1. Be certain yeast is fresh; check expiration date on back of package.
2. Do not reduce amount of sugar or sweetener called for in recipe; do not use artificial sweeteners.
3. Too much salt used, inhibiting dough to rise. Use amount specified in recipe.

**Cause:** Low gluten flour used.

**Solution:** Unless otherwise noted, always use bread flour.

**Cause:** High altitude.

**Solution:** For every 1000 feet above 3000 feet sea level, reduce the water by 1 tablespoon, up to 4 tablespoons maximum.

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**Problem: Bread overrose.**

Cause: Ambient temperature exceeded 80°F.

Solution: Only make bread in the Bread Machine when the temperature is 80°F or lower.

Cause: Too much ingredients were used.

Solution: When baking bread in the Bread Machine never exceed 2 cups of flour and 1 1/2 teaspoons of yeast, unless specified in our cookbook.

---

**Problem: Bread collapsed during baking; top is flat and not well-rounded.**

Cause: Too much moisture.

Solution: 1. During periods of high humidity the dry ingredients may absorb excess moisture from the air. Reduce the amount of liquid called for in the recipe by 1-2 tablespoons. If dough appears too dry, add water back, a teaspoon at a time, until dough forms a smooth elastic ball.  
2. Measure your liquid ingredients carefully.

---

**Problem: Bread does not bake thoroughly.**

Cause: Ingredients were not measured properly.

Solution: Measure ingredients carefully. Use U.S. standard measuring cups and spoons.

Cause: Lid was up.

Solution: Do not open lid during final rising and baking cycle.

Cause: Ambient temperature lower than 70°F.

Solution: Use appliance in a warmer location.

---

**Problem: Bread burns.**

Cause: Baking temperature is too high.

Solution: Set Bread Machine on lower setting.

Cause: Recipe has been modified.

Solution: Reduce amount of sweetener and shortening.

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## **HAND-SHAPED BREADS**

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**Problem:** Dough does not stretch when rolled or hand-shaped.

**Cause:** Gluten needs to rest.

**Solution:** Cover dough with a clean cloth and let rest for 5-10 minutes before proceeding.

---

**Problem:** Bread browns too quickly.

**Cause:** Oven may not be calibrated properly.

**Solution:** Test oven temperature with an oven thermometer. If temperature is not the same as thermostat setting, have oven serviced.

**Cause:** Changes in weather may affect moisture contents of ingredients.

**Solution:**

1. Add an additional 1-2 tablespoons of water to the recipe the next time bread is made.
2. If bread continues to brown quickly, tent a sheet of aluminum foil over bread or rolls to slow down browning process.

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# GLUTEN-FREE BREADS

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**Problem:** Ingredients are not well-blended.

**Cause:** Ingredients were not combined as recommended.

**Solution:** Combine and mix dry and liquid ingredients. Add as instructed in the recipe.

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**Problem:** Bread does not bake thoroughly.

**Cause:** Bread Machine lid was up.

**Solution:** Lid must be down while baking.

**Cause:** Ingredients were not measured properly.

**Solution:**

1. Measure ingredients carefully.
2. Use U.S. standard measuring cups and spoons. Check that your dry and liquid measuring cups are exactly the same.

---

**Problem:** Bread burns.

**Cause:** Bread baked on Normal setting.

**Solution:** Bake bread on Light setting.

**Cause:** Recipes needs to be modified.

**Solution:** Try reducing the amount of shortening or sugar.

---

**Problem:** Bread does not rise enough.

**Cause:** Yeast did not activate.

**Solution:**

1. Be certain yeast is fresh; check expiration date on package.
2. Be sure that yeast has been properly stored.

---

**Problem:** Bread collapses when baked.

**Cause:** Wrong flour to liquid ratio.

**Solution:** Increase flour. If that does not totally solve the problem, increase xanthan gum.

---

**Problem:** Loaf is small and misshapen.

**Cause:** Too much flour was used.

**Solution:** Measure flour carefully. Be careful not to pack into measuring cup.

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# SPECIFICATIONS

**MODEL:** ABM2100

**POWER REQUIREMENT:** 120V AC, 60Hz

**POWER CONSUMPTION:**

HEATER: 400 watts

MOTOR: 75 watts

**MAXIMUM FLOUR CAPACITY:**

BREAD: 2 cups

DOUGH: 3 cups

**PROGRAM TIME RANGE:**

BREAD:

NORMAL SETTING: 3 hours

LIGHT SETTING: 2 hours, 50 minutes

DOUGH: 1 hour, 20 minutes

**SAFETY PROTECTION THERMAL FUSE:** 336°F

**PHYSICAL DIMENSIONS:** 13 <sup>11</sup>/<sub>16</sub>" long  
8 <sup>25</sup>/<sub>32</sub>" wide  
12 <sup>1</sup>/<sub>4</sub>" high

**WEIGHT:** 13 lbs.