

THE BREAD OVEN

Recipe Booklet



WELBILT®

MODEL **ABM600**

White Bread

RECIPE

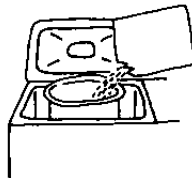
- ★ 1½ Teaspoons Dry Yeast
- ★ 2 Cups plus 2 Tablespoons Bread Flour
- ★ 1 Teaspoon Salt
- ★ 1 Tablespoon Sugar
- ★ 1 Tablespoon Dry Skim Milk
- ★ 1 Tablespoon Shortening or Sweet Butter
- ★ 1 Cup Less 1 Tablespoon Warm Water

Baking Process

1) Put dry yeast in inner pot.



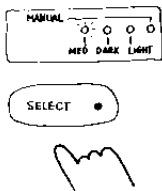
2) Add all remaining ingredients except water.



3) Carefully pour in warm water.



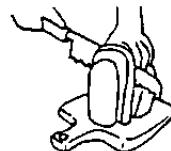
4) Press the Select button for "MED".



5) Press the START button.



6) After taking out the baked bread from the Bread Oven, let cool then slice as desired.



Time Chart

● Kneading			● Rising			● Baking	● Cool Down
Primary kneading	Primary rising	Secondary kneading	Secondary rising	Loaf shaping	Final rising		Cooling off of bread
10 mins.	5 mins.	15 mins.	20 mins.	2 seconds	55 mins.	30 mins.	60 mins.

Whole Wheat Bread

RECIPE

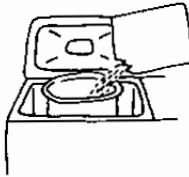
- ★ 1½ Teaspoons Dry Yeast
- ★ 1½ Cups Bread Flour
- ★ ½ Cup Whole Wheat Flour
- ★ 1 Teaspoon Salt
- ★ 1 Teaspoon Sugar
- ★ 1 Tablespoon Dry Skim Milk
- ★ 1 Tablespoon Shortening or Sweet Butter
- ★ 1 Cup Less 1 Tablespoon Warm Water

Baking Process

1) Put dry yeast in inner pot.



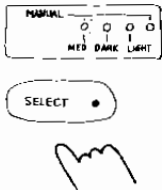
2) Add all remaining ingredients except water.



3) Carefully pour in warm water.



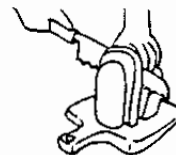
4) Press the Select button for "MED".



5) Press the START button.



6) After taking out the baked bread from the Bread Oven, let cool then slice as desired.



Time Chart

● Kneading			● Rising			● Baking	● Cool Down
Primary kneading	Primary rising	Secondary kneading	Secondary rising	Loaf shaping	Final rising		Cooling off of bread
10 mins.	5 mins.	15 mins.	20 mins.	2 seconds	55 mins.	30 mins.	60 mins.

Raisin Bread

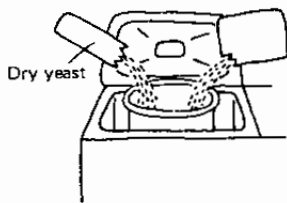
RECIPE

- ★ 1½ Teaspoons Dry Yeast
- ★ 2 Cups plus 2 Tablespoons Bread Flour
- ★ 1 Teaspoon Salt
- ★ 1 Tablespoon Sugar
- ★ 1½ Teaspoons Cinnamon
- ★ 1 Tablespoon Dry Skim Milk
- ★ 1 Tablespoon Shortening or Sweet Butter
- ★ 1 Cup Less 1 Tablespoon Warm Water
- ★ ½ Cup of Raisins



Baking Process

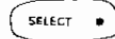
1) Put dry yeast in inner pot. Add remaining ingredients except water and raisins.



2) Carefully pour in warm water.



3) Press the Select button for "MED".



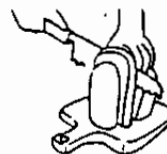
4) Press the START button.



5) The electronic beeper sounds 10 times five minutes before the secondary kneading is finished. At this signal, add the raisins.



6) After taking out the baked bread from the Bread Oven, let cool then slice as desired.



Time Chart

● Kneading			● Rising			● Baking	● Cool Down
Primary kneading	Primary rising	Secondary kneading	Secondary rising	Loaf shaping	Final rising		Cooling off of bread
10 mins.	5 mins.	15 mins.	20 mins.	2 seconds	55 mins.	30 mins.	60 mins.

Irish Raisin Bread

■ RECIPE

- ★ 1½ Teaspoons Dry Yeast
- ★ 2 Cups Bread Flour
- ★ 2 Tablespoons Sugar
- ★ ½ Teaspoon Salt
- ★ 2 Tablespoons Sweet Butter
- ★ 1 Medium Egg
- ★ ¼ Cup Warm Water
- ★ ½ Cup Warm Milk
- ★ ½ Cup Raisins

Baking Process

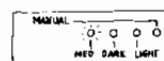
- 1) Put dry yeast in inner pot. Add remaining ingredients except water, milk and raisins.



- 2) Carefully pour in warm water and milk.



- 3) Press the Select button for "MED".



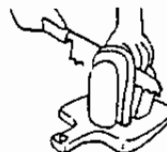
- 4) Press the START button.



- 5) The electronic beeper sounds 10 times five minutes before the secondary kneading is finished. At this signal, add the raisins.



- 6) After taking out the baked bread from the Bread Oven, let cool then slice as desired.



■ Time Chart ■

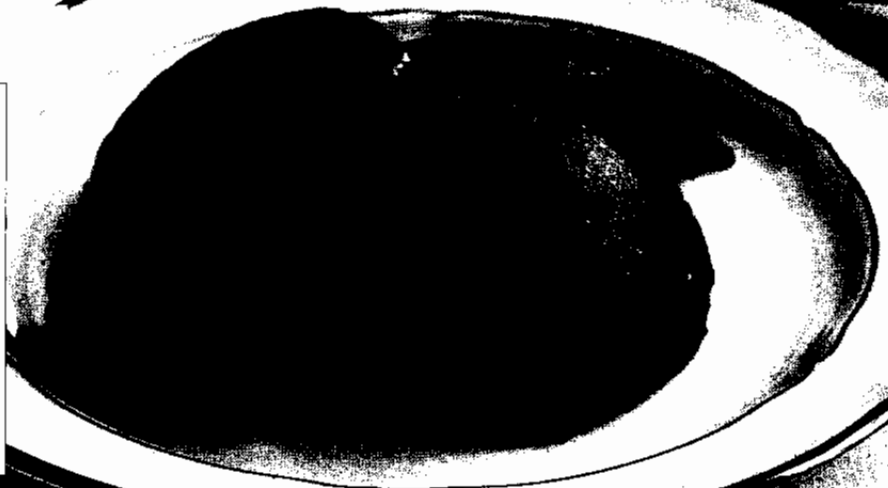
● Kneading			● Rising			● Baking	● Cool Down
Primary kneading	Primary rising	Secondary kneading	Secondary rising	Loaf shaping	Final rising		Cooling off of bread
10 mins.	5 mins.	15 mins.	20 mins.	2 seconds	55 mins.	30 mins.	60 mins.

Egg Bread (Challah)



RECIPE

- ★1 Teaspoon Dry Yeast
 - ★2 Cups Bread Flour
 - ★1¼ Teaspoons Salt
 - ★1 Tablespoon Sugar
 - ★1 Tablespoon Dry Skim Milk
 - ★1 Tablespoon Sweet Butter
 - ★1 Medium Egg Plus 1 Egg Yolk
- Warm Water (See Baking Process Point 3 For Quantity)



Baking Process

- 1) Put dry yeast in inner pot.



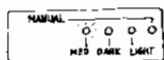
- 2) Add all remaining ingredients except water and eggs.



- 3) Break one egg in a one cup measuring cup. Add the additional yolk. Fill cup to top with water. Carefully pour mixture into Bread Oven and add 2 additional tablespoons of warm water.



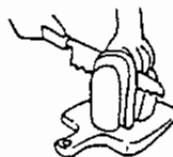
- 4) Press the Select button for "MED".



- 5) Press the START button.



- 6) After taking the baked bread from the Bread Oven, let cool then slice as desired.



Time Chart

● Kneading			● Rising			● Baking	● Cool Down
Primary kneading	Primary rising	Secondary kneading	Secondary rising	Loaf shaping	Final rising		Cooling off of bread
10 mins.	5 mins.	15 mins.	20 mins.	2 seconds	55 mins.	30 mins.	60 mins.

Sweet Bread

RECIPE

- ★ 1½ Teaspoons Dry Yeast
- ★ 1¾ Cups Bread Flour
- ★ ¾ Teaspoon Salt
- ★ 3 Tablespoons Sugar
- ★ 1 Tablespoon Dry Skim Milk
- ★ 1 Tablespoon Sweet Butter
- ★ 1 Medium Egg
- ★ ½ Cup Plus 1 Teaspoon Warm Water



Baking Process

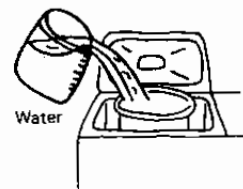
1) Put dry yeast in inner pot.



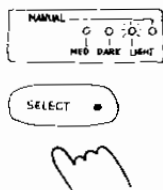
2) Add all remaining ingredients except water.



3) Carefully pour in warm water.



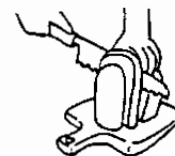
4) Press the Select button for "LIGHT".



5) Press the START button.



6) After taking out the baked bread from the Bread Oven, let cool then slice as desired.



Time Chart

● Kneading			● Rising			● Baking	● Cool Down
Primary kneading	Primary rising	Secondary kneading	Secondary rising	Loaf shaping	Final rising		Cooling off of bread
10 mins.	5 mins.	15 mins.	20 mins.	2 seconds	55 mins.	23 mins.	60 mins.

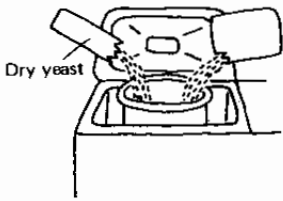
French Bread

■ RECIPE

- ★ 1½ Teaspoons Dry Yeast
- ★ 2 Cups Bread Flour
- ★ 1 Teaspoon Salt
- ★ 1 Teaspoon Sugar
- ★ 1 Teaspoon Shortening
- ★ 1 Cup Plus 1 Tablespoon Warm Water

Baking Process

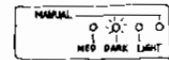
1) Put dry yeast in inner pot. Add remaining ingredients except water.



2) Carefully pour in warm water.



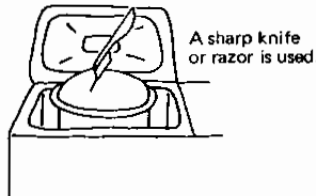
3) Press the Select button for "DARK".



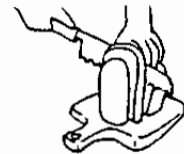
4) Press the START button.



5) OPTIONAL: After second rising slash top of loaf with a knife or razor for split effect.



6) After taking out the baked bread from the Bread Oven, let cool then slice as desired.



■ Time Chart ■

Kneading		Rising		Baking		Cool Down
Primary kneading	Primary rising	Secondary kneading	Secondary rising	Loaf shaping	Final rising	Cooling off of bread
10 mins.	5 mins.	15 mins.	20 mins.	2 seconds	55 mins.	37 mins.
						60 mins.

Rye Bread

RECIPE

- ★ 1½ Teaspoons Dry Yeast
- ★ 1½ Cups Bread Flour
- ★ ½ Cup Medium Rye Flour
- ★ 1 Teaspoon Salt
- ★ 1 Tablespoon Sugar
- ★ 1 Tablespoon Dry Skim Milk
- ★ 1 Tablespoon Shortening or Sweet Butter
- ★ 1 Teaspoon Caraway Seeds
- ★ 1 Cup Less 1 Tablespoon Warm Water



Baking Process

- 1) Put dry yeast in inner pot.



- 2) Add all remaining ingredients except water.



- 3) Carefully pour in warm water.



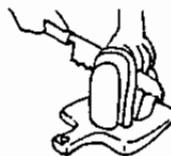
- 4) Press the Select button for "MED".



- 5) Press the START button.



- 6) After taking the baked bread from the Bread Oven, let cool then slice as desired.



Time Chart

Kneading			Rising			Baking	Cool down
Primary kneading	Primary rising	Secondary kneading	Secondary rising	Loaf shaping	Final rising		Cooling off of bread
10 mins.	5 mins.	15 mins.	20 mins.	2 seconds	55 mins.	30 mins.	60 mins.

Croissants

RECIPE

- ★ 1½ Teaspoons Dry Yeast
- ★ 2 Cups Bread Flour
- ★ 1 Teaspoon Salt
- ★ 1 Tablespoon Sugar
- ★ 1 Teaspoon Shortening
- ★ 1 Large Egg
- ★ ¾ Cup Warm Water
- ★ 1¼ Sticks Chilled Sweet Butter, Cut Into Thin Slices



Baking Process

- 1) Put the dry active yeast in inner pot. Add the remaining ingredients except the water and the chilled butter.



- 4) Press the START button.



- 7) Remove the dough from the refrigerator. Fold dough over three more times, roll lightly after each fold. Cover the dough and return it to the refrigerator for two more hours.



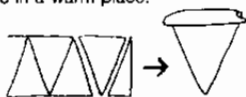
- 2) Carefully pour in warm water.



- 5) Beep sound indicates that final rising process is finished. Remove dough and flatten it into a rectangle approximately ½" thick. Put the flattened dough on a greased pan. Cover the pan and put the dough in the freezer for one hour.



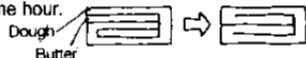
- 8) Gently roll dough until ¼" thick. Cut into triangles. Brush each triangle lightly with a beaten egg wash. Roll up starting from the bottom to the top. Form into a horn shape and place on a greased baking pan. Cover with a clean cloth and let rise until doubled in size in a warm place.



- 3) Press the Select button for "MANUAL".



- 6) Remove the dough from the pan and roll out to a ¼" thick. Cover the dough with the chilled butter slices and roll to incorporate. Fold the dough over three times, rolling after each fold. Cover the dough and let rest in the refrigerator for one hour.



- 9) When the croissants have doubled in size, brush with the remaining egg wash and bake in a 350°F preheated oven until golden brown.



Table rolls

RECIPE

- ★1½ Teaspoons Dry Yeast
- ★2 Cups Bread Flour plus 2 Tablespoons
- ★1 Teaspoon Salt
- ★1 Tablespoon Sugar
- ★1 Tablespoon Dry Skim Milk
- ★2 Tablespoons Sweet Butter
- ★1 Large Egg
- ★¾ Cup Warm Water

Baking Process

- 1) Put the dry active yeast in the inner pot. Add the remaining ingredients except the water.



- 4) Press the START button.



- 7) Brush rolls with a beaten egg wash.



- 2) Carefully pour in warm water.

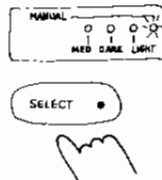


- 5) Beep sound indicates that the final rising process is finished. Remove the dough and form into 8 equal balls. Put on a lightly greased baking pan and let rise covered, in a warm place, for 30 minutes.

- 8) Bake in a preheated 375°F oven until golden brown.



- 3) Press the Select button for "MANUAL".



- 6) Form the balls into a tear drop shape and roll until 1/8" thick. Roll up the strip starting from the wide end to the narrow tip. Place each roll on the baking pan, cover and let rise an additional 20 minutes.



RECOMMENDATIONS TO ACHIEVE THE BEST RESULTS

- 1) Always use fresh ingredients.
- 2) When purchasing yeast, always check the expiration date on the back of the package. Always use unopened packages.
- 3) All ingredients must be at room temperature to assure best results.
- 4) Whenever possible, use bread flour. Bread flour is milled from winter wheat which produces a better loaf of bread. Water should be approximately 85°F.
- 5) Changes in weather and the seasons can affect the bread making process. If your bread is rising too much and/or collapsing, reduce the water by three tablespoons. If, after kneading the first five minutes, the dough appears too dry, add additional water one tablespoon at a time (up to three tablespoons) until the dough is the correct texture.
- 6) In high altitude areas it may be necessary to reduce the amount of water being used. If your bread is not rising properly and/or it is collapsing reduce the water to 3/4C.
- 7) Be exact when measuring all ingredients.
- 8) You can make all types of yeast dough in your ABM600.
To make homemade **pizza dough**, follow the French bread recipe and use the Manual setting. After approximately 50 minutes from pushing the Start button the dough will be ready to remove. Carefully extend the dough on a lightly greased cookie sheet or pizza pan. Spread the top of the dough with your favorite pizza sauce, cheese and other toppings. Bake in a 450°F pre-heated oven until bubbly on top.
You can also make delicious homemade **Danish and sweet rolls**. Follow the Sweet bread recipe and use the Manual setting. Remove the dough and carefully extend on a lightly floured surface. Dough should be approximately 1/4" thick. Cut the dough into 3" squares. Put 1 tsp of your favorite jam in the center of each square. Bring two of the corners of the dough together and gently pinch. Brush the surface with a beaten egg wash and sprinkle with sugar. Place each Danish on a lightly greased cookie sheet. Cover with a clean kitchen cloth and let double in size. Bake until golden brown in a 350°F pre-heated oven.
- 9) NEVER touch the metal parts of the Bread Oven during or just after the baking process. The inner pot, dough hook and blade are extremely hot. To avoid getting burned always use oven mitts or a pot holder.
- 10) Before using your Welbit Bread Oven be sure to read all instructions given in the Owner's Manual carefully.
- 11) Customer service assistance is available Monday to Friday from 9:00AM to 5:00PM Eastern Time by calling: (516)747-9595