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 75 F - 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 yeast by ¼ to ½ a teaspoon
   and 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) Be exact when measuring all ingredients.

7) You can make all types of yeast dough in your Welbilt Bread Oven. Be sure to adjust
   your favorite recipes accordingly. Never use more than two cups of flour.

8) 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.

9) Before using your Welbilt Bread Oven be sure to read all instructions given in the
   Owner's Manual carefully.

10) Customer service assistance is available Monday to Friday from 9:00AM to 5:00PM
    Eastern Time by calling (516)365-5040
Table rolls

**RECIPE**
- 1 1/2 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 upper 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. (When using the preset timer, refer to the instruction manual.)

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

**Time Chart**
- **Knobbing:** 5 hours
- **Primary Rising:** 1 hour
- **Secondary Rising:** 2 hours
- **Final Rising:** 55 minutes
- **Baking:** 30 minutes
- **Cool Down:** 60 minutes

7) Brush rolls with a beaten egg wash.

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

9) Form the balls into a tear drop shape and roll into 3/4 inch. 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.
Sweet bread

**RECIPE**
- 1 1/2 Teaspoons Dry Yeast
- 1/4 Cup Bread Flour
- 1/2 Teaspoons Salt
- 1 Teaspoon Sugar
- 1 Tablespoon Dry Skim Milk
- 1 Tablespoon Sweet Butter
- 1 Medium Egg
- 1 1/2 Cup Plus 1 Teaspoon Warm Water

**Baking Process**
1. Put dry yeast in inner pot.
2. Add all remaining ingredients except water and eggs.
3. Break one egg into 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 “MIX”.
5. Press the START button. (Do not use the preset timer for making this bread).
6. After taking the baked bread from the Bread Oven, let cool then slice as desired.

**Time Chart**

<table>
<thead>
<tr>
<th>Cycle</th>
<th>Kneading</th>
<th>Rising</th>
<th>Secondary Rising</th>
<th>loaf Shaping</th>
<th>Final Rising</th>
<th>Cooling off of bread</th>
</tr>
</thead>
<tbody>
<tr>
<td>Primary</td>
<td>10 mins</td>
<td>5 mins</td>
<td>15 mins</td>
<td>30 mins</td>
<td>3 mins</td>
<td>60 mins</td>
</tr>
<tr>
<td>Secondary</td>
<td>10 mins</td>
<td>5 mins</td>
<td>15 mins</td>
<td>30 mins</td>
<td>3 mins</td>
<td>60 mins</td>
</tr>
</tbody>
</table>

3. Carefully pour in warm water.
4. Press the Select button for “RISING”.
5. Press the START button. (Do not use the preset timer for making this bread).
6. After taking out the baked bread from the Bread Oven, let cool then slice as desired.
**RECIPE**

- 1 1/2 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. (When using the preset timer, refer to the instruction manual.)

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**

<table>
<thead>
<tr>
<th>#1 Kneading (Primary)</th>
<th>#2 Kneading (Secondary)</th>
<th>#3 Kneading (Final)</th>
<th>#1 Rising</th>
<th>#2 Rising</th>
<th>#3 Rising</th>
<th>#1 Cooling (of bread)</th>
</tr>
</thead>
<tbody>
<tr>
<td>10 mins</td>
<td>5 mins</td>
<td>15 mins</td>
<td>20 mins</td>
<td>37 mins</td>
<td>60 mins</td>
<td>60 mins</td>
</tr>
</tbody>
</table>

**RECIPE**

- 1/2 teaspoon Dry Yeast
- 2 cups Bread Flour
- 1 teaspoon Sugar
- 1/2 cup Warm Water
- 1 cup Milk
- 1 cup Yeast

**Baking Process**

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

2. Carefully pour in warm water and milk.

3. Press the Select button for "MED".

4. Press the start button. (When using the preset timer, refer to the instruction manual.)

5. The electronic beeper sounds 10 times five minutes before the secondary rising 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.
**RECIPE**

- 1/4 Teaspoons Dry Yeast
- 1 Cup plus 2 Tablespoons Bread Flour
- 1 Teaspoon Salt
- 1 Tablespoon Sugar
- 1/2 Teaspoon Cinnamon
- 1 Tablespoon Dry Skim Milk
- 1 Tablespoon Shortening or Sweet Butter
- 1 Cup Less 1 Tablespoon Warm Water
- 1/4 Cup of Raisins

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**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. (When using the preset timer, refer to the instruction manual.)

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.

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**Time Chart**

<table>
<thead>
<tr>
<th>Primary kneading</th>
<th>Primary rising</th>
<th>Secondary kneading</th>
<th>Loaf shaping</th>
<th>Final rising</th>
<th>Cooling off of bread</th>
</tr>
</thead>
<tbody>
<tr>
<td>10 mins.</td>
<td>5 mins.</td>
<td>15 mins.</td>
<td>20 mins.</td>
<td>2 seconds</td>
<td>30 mins.</td>
</tr>
</tbody>
</table>

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**RECIPE**

- 1/4 Teaspoons Dry Yeast
- 1/2 Cups Bread Flour
- 1/4 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
**Croissants**

**RECIPE**

- 1/4 Teaspoons Dry Yeast
- 2 Cups Bread Flour
- 1 Teaspoon Salt
- 1 Tablespoon Sugar
- 1 Teaspoon Shortening
- 1 Large Egg
- 1/2 Cup Warm Water
- 1/2 stick Chilled 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.

2) Carefully pour in warm water.

3) Press the Select button for "MANUAL."

4) Press the START button (Do not use the preset timer).

5) Beep sound indicates that final rising process is finished. Remove dough and flatten it into a rectangle approximately 1/4 thick. Put the flattened dough on a greased pan. Cover the pan and put the dough in the refrigerator for one hour.

6) Remove the dough from the pan and roll out to a 1/4 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.

7) Gently roll dough until 1/4 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.

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

**Whole Wheat Bread**

**RECIPE**

- 1 1/2 Teaspoons Dry Yeast
- 1 1/2 Cups Bread Flour
- 1/4 Cup Whole Wheat Flour
- 1 Teaspoon Salt
- 1 Teaspoon Sugar
- 1 Tablespoon Dry Skim Milk
- 1 Tablespoon Shortening or Short Salt
- 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. (When using the preset timer, refer to the instruction manual.)

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

**Time Chart**

<table>
<thead>
<tr>
<th>Folding</th>
<th>Rising</th>
<th>Secondary Rising</th>
<th>Last Rising</th>
<th>Final Rising</th>
<th>Baking</th>
<th>Cool Down</th>
</tr>
</thead>
<tbody>
<tr>
<td>10 mins</td>
<td>5 mins</td>
<td>15 mins</td>
<td>70 mins</td>
<td>2 seconds</td>
<td>35 mins</td>
<td>30 mins</td>
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</tbody>
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