

IMPORTANT NOTICE

PLEASE DO NOT RETURN TO STORE,
If you have any problems with unit contact the
Welbilt Customer Satisfaction Center for assistance.

PHONE: 1-800-872-1656

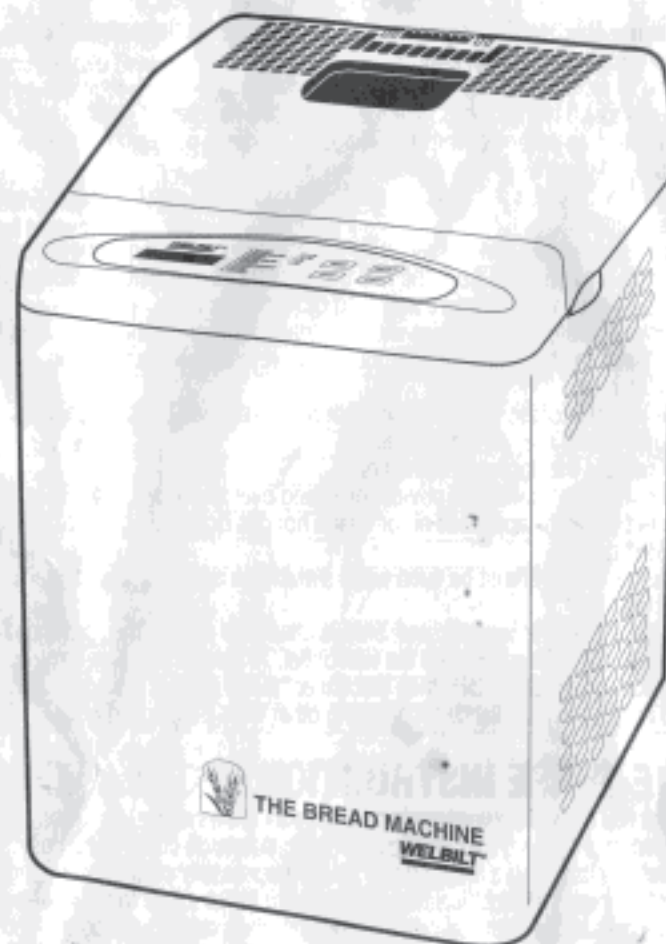
Please read operating instructions before using this product.

Model #: ABM3800
Power Requirement: 120V, 60Hz
Power Consumption:
Heater: 500 watts
Motor: 100 watts

WELBILT®

APPLIANCE CORP. OF AMERICA
P.O. Box 220709 • 175 Community Drive
Great Neck, New York 11021

WELBILT®



1- & 1/2- POUND
BREAD MACHINE
ABM3800
Instruction Manual

IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY

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

SAVE THESE INSTRUCTIONS FOR LATER 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.

To reduce the hazard of potential shock, this item has a polarized plug (one blade is wider than the other), which will fit only one way in a polarized outlet. If the plug does not fit the outlet properly, turn the plug the other way, if it still does not fit, contact a qualified electrician for assistance. Never use this plug with an extension cord unless it fits properly. DO NOT ATTEMPT TO DEFEAT THIS SAFETY FEATURE.

CONTENTS

Instruction Manual

Control Panel	4
Bread Machine Programs	5
Programmable Timer	5
Your Welbilt® Bread Machine	6
Safety & Enjoyment Tips	7
Kneading, Rising & Baking Cycles: CHART	8
Kneading, Rising & Baking Cycles: STEP-BY-STEP	9
Inserting/Removing Pan & Cleaning	10
Bread Ingredients	10,11
Using Your Bread Machine	13
Recipes	
Basic White Bread	14
Basic White Bread Variations	14
Rye Bread	15
Egg Bread	15
Chevre-Cracked Pepper Bread	16
Onion Bread	16
Cinnamon Nut Raisin Bread	17
Cheddar Bacon Bread	17
Maple Walnut Wheat Bread	18
Country Raisin Bread	18
Whole Grain Breads	
100% Whole Wheat Bread	19
Sunflower Oatmeal Bread	19
Triple Wheat Bread	20
Shredded Wheat Bread	20
Honey Oats 'N' Barley Bread	21
Dark Pumpernickel Bread	21
Hand-Shaped Breads	
Pizza Dough	22
Pizza Dough Variations	22
Bagels	23
French Bread	24
Challah	25
Cinnamon Rolls	26
Bread Sticks	27
Dinner Rolls	28
Holiday Bread	29
Croissants	30
Troubleshooting Guide	31-33
Frequently Asked Questions	34
Limited Warranty	35

CONTROL PANEL



BREAD MACHINE PROGRAMS

Your Welbilt® Bread Machine has eight separate programs to choose from:
FOUR BASIC CYCLES:

Press SELECT to choose either #01 (NORMAL 1½ lb.), #02 (DARK 1½ lb.), #03 (NORMAL 1 lb.) or #04 (DARK 1 lb.) for basic bread programs. Press START. The Bread Machine will knead and rise the dough twice and then bake it to perfection.

SWEET BREAD CYCLE:

PRESS SELECT TO CHOOSE #05 (SWEET 1 & 1½ lb.) for the sweet bread program. Press START. The Bread Machine will knead and rise the dough twice and then bake it to perfection.

WHOLE WHEAT CYCLE:

Press SELECT to choose #06 (WHOLE WHEAT 1 & 1½ lb.) program for making whole wheat or whole grain breads. Press START. The Bread Machine will knead and rise the dough twice and then bake it to perfection.

RAPID CYCLES:

Press SELECT to choose #07 (RAPID 1½ lb.) program for making basic bread in a shorter time. Press START. The Bread Machine will knead and rise the dough twice and then bake it to perfection in 2 hours and 50 minutes.

DOUGH CYCLE:

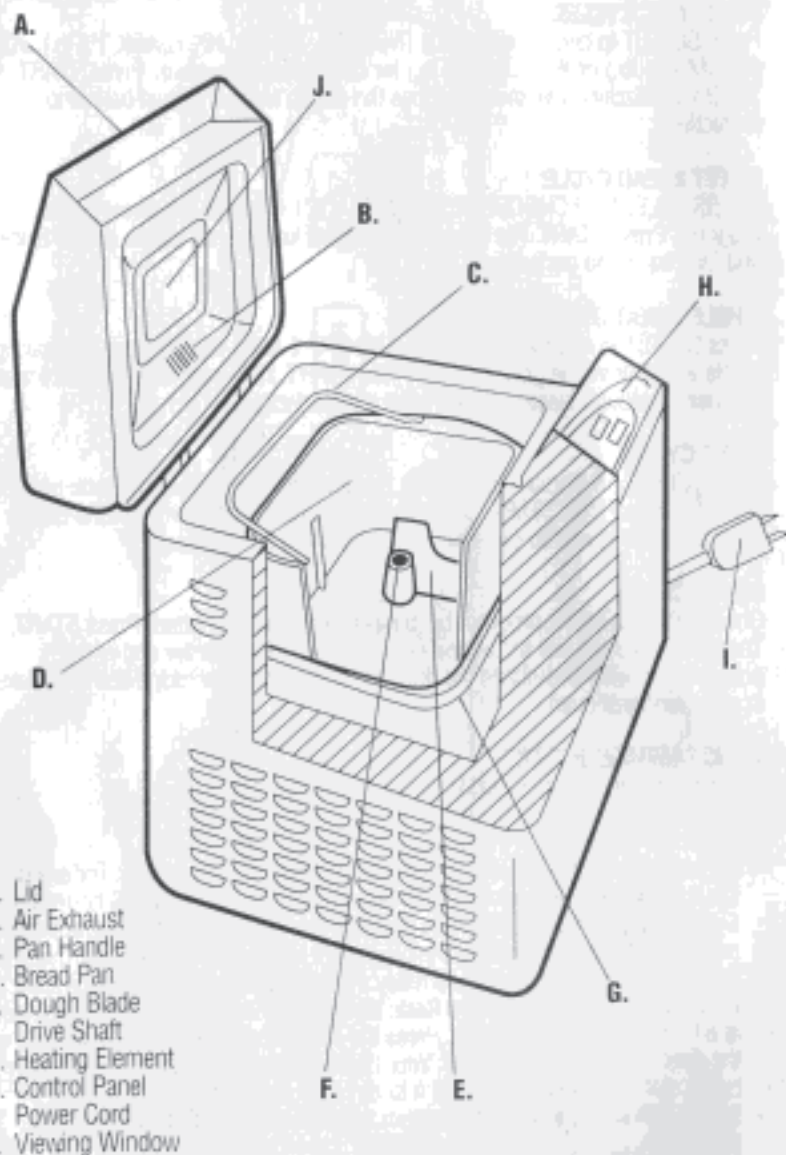
Choose #08 (DOUGH) program by pressing the SELECT button. Press START. The Bread Machine will knead and rise the dough twice. At the end of the program you will hand-shape the dough according to your recipe and then bake in a conventional oven.

PROGRAMMABLE TIMER

To set the programmable TIMER, follow these steps:

- Place the ingredients in the bread pan.
- Select the program (1-7) you desire.
- Decide how much later you want the bread or dough to be ready. For example: it is 8:00 AM and you want to have bread ready at 6:00 PM, or 10 hours later.
- Set the programmable TIMER by pressing the TIMER button 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 8:00 AM you decide to make a Basic White Bread and wish it ready for dinner at 6:00 PM (or 10 hours later). Press the TIMER button 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 6:00 PM.
- 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 ingredients that may spoil, such as eggs or milk.

YOUR WELBILT® BREAD MACHINE



- A. Lid
- B. Air Exhaust
- C. Pan Handle
- D. Bread Pan
- E. Dough Blade
- F. Drive Shaft
- G. Heating Element
- H. Control Panel
- I. Power Cord
- J. Viewing Window

SAFETY AND ENJOYMENT TIPS

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 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 and 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 any 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 CYCLE TIMES

This chart (shown in MINUTES) is provided so that you will better understand how your Welbilt® Bread Machine works.

PROGRAM	NORMAL		DARK		SWEET		WHOLE WHEAT		RAPID		DOUGH
	1 lb.	1 1/2 lb.	1 lb.	1 1/2 lb.	1 lb.	1 1/2 lb.	1 lb.	1 1/2 lb.	1 1/2 lb.	1 1/2 lb.	
PRE-HEAT	4	4	4	4	4	4	5	5	-	-	-
MIXING (FIRST KNEADING)	10	15	10	15	15	15	20	20	15	15	15
REST	24	28	24	28	28	28	30	30	12	30	30
MIXING (SECOND KNEADING)	22	23	22	23	23	23	25	25	23	23	23
ADD FRUIT/NUTS	BEEP	BEEP	BEEP	BEEP	BEEP	BEEP	BEEP	BEEP	BEEP	BEEP	BEEP
RISING (FIRST)	20	20	20	20	20	20	30	30	10	20	20
PUNCH DOWN (FIRST)	3 sec.	3 sec.	3 sec.	3 sec.	3 sec.	3 sec.	3 sec.	3 sec.	3 sec.	3 sec.	3 sec.
RISING (SECOND)	60	60	60	60	60	60	60	60	60	60	60
BAKING*	50	50	50	50	50	50	50	50	50	50	-
TOTAL TIME*	3:00	3:20	3:00	3:20	3:20	3:20	3:40	3:40	2:50	1:28	1:28
KEEP WARM	3:00	3:00	3:00	3:00	3:00	3:00	3:00	3:00	3:00	3:00	-

IMPORTANT: During the pre-heat stage, all the ingredients placed in the baking pan are brought to proper temperature to guarantee better baking results. No blade action occurs. Your Bread Machine IS WORKING PROPERLY. As mentioned above, YOUR MACHINE IS PRE-WARMING THE INGREDIENTS.

*See NOTE, page 13.

KNEADING, RISING AND BAKING CYCLES

PRE-HEAT CYCLE:

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

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.

SECOND MIXING (KNEADING):

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

ADD FRUIT/NUTS:

The Bread Machine will beep several times a few minutes before the end of the second kneading. This is the best time to add ingredients like nuts and raisins, etc.

FIRST RISING:

When the 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.

FIRST PUNCH DOWN:

The Bread Machine kneads the dough for a few 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 REGULAR 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 lightest 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 detergent. Towel dry. Never put the bread pan or 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 nonstick coating that will scratch if not treated and cared for properly. Clean and treat the pan as you would a nonstick frying pan.
3. To reinsert the pan, place over the locking mechanism located on the bottom of the baking compartment. Push down and twist clockwise until locked into position. To remove the pan, twist counter-clockwise and lift 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, 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 warm 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 nonstick finish. Towel dry.
3. Wipe down the cabinet of the Bread Machine with a clean, damp cloth or sponge. Towel dry.

BREAD INGREDIENTS

Your Welbilt® Bread Machine produces delicious baked goods with ease. 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 that you accurately measure each ingredient (especially yeast and water) for best results. Also, have your ingredients at room temperature 65°F to 85°F, unless otherwise specified.

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-lb. bread
- 4 cups flour = 2-lb. 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. 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.

Always check the expiration date on yeast. 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.

Conversion Chart for Fast-Rising Yeast

- 1½ teaspoons active dry yeast = 1 teaspoon fast-rising yeast
- 2½ teaspoons active dry yeast = 1½ teaspoons fast-rising yeast
- 1 tablespoon active dry yeast = 2¼ teaspoons fast-rising yeast

Proofing Yeast For Bread Machines

Start with a clear plastic or glass 1-cup measure. Pour in ½ cup of water (110°-115°F). Add 1 teaspoon sugar and stir until dissolved. Next, add 2¼ teaspoons active dry yeast (one ¼-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.

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.

Nonfat Dry Milk: Always use nonfat dry milk to prevent spoilage and to maintain the proper balance of wet to dry ingredients.

Fat: Fats provide tenderness and add flavor to bread. Always use stick butter or margarine. It has less moisture than tub butter and less air than whipped. Measure: 1 stick = $\frac{1}{2}$ cup = 8 tablespoons. Canola or vegetable oil can be substituted for butter.

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.

SELECTING AND MEASURING INGREDIENTS

Always measure ingredients carefully using U.S. standard measuring cups and spoons. All ingredients should be at room temperature unless otherwise noted in recipe. When measuring flour, first insert a clean kitchen knife into the flour a couple of times to eliminate clumps or air pockets. Never scoop it out of the bag or canister with a measuring cup. Always spoon the flour into the cup. Level off the top of the cup with a knife. Never pack the flour down. Always add ingredients in the order specified in the Welbilt® recipes included.

Use 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 makeup 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.

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 with 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.

USING YOUR BREAD MACHINE

1. Remove bread pan by twisting counter-clockwise and lifting up.
2. Secure kneading blade on shaft in bread pan.
3. Measure ingredients carefully and place in pan in order specified in recipe.
4. Place pan in baking chamber by twisting it clockwise.
5. Close lid and plug machine into outlet.
6. Select desired cycle by pressing SELECT.
7. Press START.
8. Once baking is complete, press STOP.

For a crisp, crunchy crust, always remove the bread from the Bread Machine immediately after the baking cycle. Use oven mitts - the pan will be hot. 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.

* See page 5 for using the Programmable Timer.

Note: Actual baking times may vary, thus affecting total cycle time.

A microchip controls the baking time of this bread machine to ensure proper baking temperature and dough volume. The maximum baking time for all cycles is 50 minutes. For recipes that call for less liquids or other ingredients, the total baking time may be less than 50 minutes. Thus, any leftover time is skipped by the microchip, the machine beeps and END appears in the display window. The machine goes into its automatic Keep Warm stage.

RECIPES

BASIC WHITE BREAD

	1-lb. loaf	1½ lb. loaf
water	¾ cup + 1 TBL	1 cup + 2 TBL
butter/oil	4 teaspoons	2 tablespoons
nonfat dry milk	4 teaspoons	2 tablespoons
salt	4 teaspoons	2 teaspoons
granulated sugar	4 teaspoons	2 tablespoons
bread flour	2¼ cups	3 cups
active dry yeast	1½ teaspoons	2¼ teaspoons

Automatic Bread Program

- Press SELECT to #01, #02 (1½ lb. NORMAL or DARK) or #03 or #04 (1 lb. NORMAL or DARK) or press #07 for RAPID cycle.
- Press START.
- After baking, press STOP. Remove bread from Bread Machine and baking pan. Cool on rack.

Basic White Bread Variations

You can add a number of ingredients for variations of Basic White Bread. Please note that when using a flavoring high in salt, such as dried soup/dip mix, eliminate salt in the basic recipe.

After adding nonfat dry milk for Basic White Bread, add one or more flavorings. Adjust the amount according to taste, but don't exceed the maximum amount stated. Next add the salt, sugar, bread flour and yeast. Continue with directions for Automatic Bread Program.

- Nuts: chopped walnuts, pecans, peanuts - 1-lb. loaf use ¼ cup; 1½-lb. loaf use ½ cup; 2-lb. loaf use ¾ cup.
- Dried Herbs: basil leaves, oregano leaves, Italian spices, fine herbs, etc. - 2 to 3 teaspoons.
- Spices: powdered or ground spices (onion powder, cardamom, etc.) - use 2 to 3 teaspoons. Do not use garlic or cinnamon as they will cause a shorter loaf.
- Dried Fruit: raisins, chopped prunes, chopped dates, raisins - 1-lb. loaf use ½ cup; 1½-lb. loaf use ¾ cup; 2-lb. loaf use 1 cup. (Do not use apricots as they will cause a shorter loaf.) Reduce the sugar in the recipe for 1-lb. loaf to 2 teaspoons; 1½-lb. loaf to 1 tablespoon; 2-lb. loaf to 2 tablespoons.
- Grated or Shredded Cheese: Parmesan, Romano, Swiss, Cheddar Cheese - 1-lb. loaf use 1 cup; 1½-lb. loaf use 1½ cups; 2-lb. loaf use 2 cups. Reduce the water in the recipe for 1-lb. loaf by 1 tablespoon; 1½-lb. loaf by 2 tablespoons; 2-lb. loaf by 3 tablespoons.

Note: Seed such as sunflower, poppy or sesame are not recommended for this recipe. The amount of fat in them will throw off the recipe.

RYE BREAD

	1-lb. loaf	1½ lb. loaf
water	¾ cup + 1 TBL	1 cup + 2 TBL
butter/oil	4 teaspoons	2 tablespoons
nonfat dry milk	1 tablespoon	2 tablespoons
salt	1 teaspoon	1½ teaspoons
brown sugar	4 teaspoons	2 tablespoons
bread flour	1½ cups	2 cups
medium rye flour	¾ cup	1 cup
active dry yeast	1½ teaspoons	2½ teaspoons
caraway seeds	2 teaspoons	1 tablespoon

Automatic Bread Program

- Press SELECT to #01, #02 (1½ lb. NORMAL or DARK) or #03 or #04 (1 lb. NORMAL or DARK) or press #07 for RAPID cycle.
- Press START. When the Bread Machine beeps before the end of the last kneading, add the caraway seed.
- After baking, press STOP. Remove bread from Bread Machine and baking pan. Cool on rack.

EGG BREAD

	1-lb. loaf	1½-lb. loaf
water	¾ cup	1 cup
butter/oil	1 tablespoon	2 tablespoons
egg yolk	1 large	2 large
nonfat dry milk	1 tablespoon	2 tablespoons
salt	1 teaspoon	1½ teaspoons
granulated sugar	1 tablespoon	2 tablespoons
bread flour	2¼ cups	3 cups
active dry yeast	1½ teaspoons	2¼ teaspoons

Automatic Bread Program

- Press SELECT to #01, #02 (1½ lb. NORMAL or DARK) or #03 or #04 (1 lb. NORMAL or DARK) or press #07 for RAPID cycle.
- Press START.
- After baking, press STOP. Remove bread from Bread Machine and baking pan. Cool on rack.

CHEVRE CRACKED-PEPPER BREAD

	1-lb. loaf	1½-lb. loaf
water	¾ cup	1 cup
soft goat cheese	1½ ounces	2¼ ounces
nonfat dry milk	4 teaspoons	2 tablespoons
salt	¾ teaspoon	1 teaspoon
granulated sugar	4 teaspoons	2 tablespoons
bread flour	2¼ cups	3 cups
active dry yeast	1½ teaspoons	2¼ teaspoons
cracked black pepper	2 teaspoons	1 tablespoon

Automatic Bread Program

- Press SELECT to #01, #02 (1½ lb. NORMAL or DARK) or #03 or #04 (1 lb. NORMAL or DARK) or press #07 for RAPID cycle.
- Press START. When the Bread Machine beeps before the end of the last kneading, add the black pepper.
- After baking, press STOP. Remove bread from Bread Machine and baking pan. Cool on rack.

ONION BREAD

	1-lb. loaf	1½-lb. loaf
water	¾ cup	1 cup + 2 TBL
butter/oil	4 teaspoons	2 tablespoons
nonfat dry milk	4 teaspoons	2 tablespoons
granulated sugar	2 teaspoons	1 tablespoon
bread flour	2¼ cups	3 cups
active dry yeast	1½ teaspoons	2¼ teaspoons
dry onion soup mix	4 teaspoons	2 tablespoons

Automatic Bread Program

- Press SELECT to #01, #02 (1½ lb. NORMAL or DARK) or #03 or #04 (1 lb. NORMAL or DARK) or press #07 for RAPID cycle.
- Press START. When the Bread Machine beeps before the end of the last kneading, add the dry onion mix.
- After baking, press STOP. Remove bread from Bread Machine and baking pan. Cool on rack.

CINNAMON NUT RAISIN BREAD

	1-lb. loaf	1½-lb. loaf
water	¾ cup + 1 TBL	1 cup + 2 TBL
butter/oil	4 teaspoons	2 tablespoons
nonfat dry milk	4 teaspoons	2 tablespoons
salt	1 teaspoon	1½ teaspoons
dark brown sugar	2 teaspoons	1 tablespoon
cinnamon	½ teaspoon	¾ teaspoon
bread flour	2¼ cups	3 cups
active dry yeast	1½ teaspoons	2¼ teaspoons
raisins	½ cup	¾ cup
chopped nuts	½ cup	¾ cup

Automatic Bread Program

- Press SELECT to #01, #02 (1½ lb. NORMAL or DARK) or #03 or #04 (1 lb. NORMAL or DARK) or press #07 for RAPID cycle.
- Press START. When the Bread Machine beeps before the end of the last kneading, add the raisins and chopped nuts.
- After baking, press STOP. Remove bread from Bread Machine and baking pan. Cool on rack.

CHEDDAR BACON BREAD

	1-lb. loaf	1½-lb. loaf
water	¾ cup + 1 TBL	¾ cup
nonfat dry milk	4 teaspoons	2 tablespoons
salt	¾ teaspoon	1 teaspoon
granulated sugar	4 teaspoons	2 tablespoons
bread flour	2 cups	3 cups
active dry yeast	1½ teaspoons	2¼ teaspoons
sharp cheddar cheese, shredded	1 cup	1½ cups
bacon (crisp fried & crumbled)	4 slices	5 to 6 slices

Automatic Bread Program

- Press SELECT to #01, #02 (1½ lb. NORMAL or DARK) or #03 or #04 (1 lb. NORMAL or DARK) or press #07 for RAPID cycle.
- Press START. When the Bread Machine beeps before the end of the last kneading, add the crumbled bacon and cheddar cheese.
- After baking, press STOP. Remove bread from Bread Machine and baking pan. Cool on rack.

MAPLE WALNUT WHEAT BREAD

	1-lb. loaf	1½-lb. loaf
water	¾ cup	1 cup
butter/oil	4 teaspoons	2 tablespoons
100% pure maple syrup	4 teaspoons	2 tablespoons
maple flavor	¾ teaspoon	1 teaspoon
buttermilk powder	4 teaspoons	2 tablespoons
salt	1 teaspoon	1½ teaspoons
bread flour	1½ cups	2 cups
whole wheat flour	¾ cup	1 cup
active dry yeast	1½ teaspoons	2¼ teaspoons
chopped walnuts	½ cup	¾ cup

Automatic Bread Program

- Press SELECT to #01, #02 (1½ lb. NORMAL or DARK) or #03 or #04 (1 lb. NORMAL or DARK) or press #07 for RAPID cycle.
- Press START. When the Bread Machine beeps before the end of the last kneading, add the chopped walnuts.
- After baking, press STOP. Remove bread from Bread Machine and baking pan. Cool on rack.

COUNTRY RAISIN BREAD

	1-lb. loaf	1½-lb. loaf
water	¾ cup	1 cup + 2 TBL
butter/oil	2 tablespoons	3 tablespoons
egg yolk	1 large	1 large
nonfat dry milk	1 tablespoon	4½ teaspoons
salt	½ teaspoon	¾ teaspoons
granulated sugar	1 tablespoon	4½ teaspoons
bread flour	2 cups	3 cups
active dry yeast	1½ teaspoons	2¼ teaspoons
raisins	¼ cup	½ cup

Automatic Bread Program

- Press SELECT to #01, #02 (1½ lb. NORMAL or DARK) or #03 or #04 (1 lb. NORMAL or DARK) or press #07 for RAPID cycle.
- Press START. When the Bread Machine beeps before the end of the last kneading, add the raisins.
- After baking, press STOP. Remove bread from Bread Machine and baking pan. Cool on rack.

100% WHOLE WHEAT BREAD

	1½-lb. loaf
water	1 cup + 2 TBL
butter/oil	1 tablespoon
honey	¼ cup
nonfat dry milk	2 tablespoons
salt	1 teaspoon
whole wheat flour	3 cups
active dry yeast	1 tablespoon

Automatic Bread Program

- Press SELECT to #06 (WHOLE WHEAT 1 & 1½ lb.).
- Press START.
- After baking, press STOP. Remove bread from Bread Machine and baking pan. Cool on rack.

SUNFLOWER OATMEAL BREAD

	1½-lb. loaf
water	1½ cups
honey	3 tablespoons
nonfat dry milk	3 tablespoons
salt	1 teaspoon
uncooked oatmeal	½ cup
bread flour	1 cup
whole wheat flour	2 cups
active dry yeast	1 tablespoon
sunflower seeds, unsalted & hulled	½ cup

Automatic Bread Program

- Press SELECT to #06 (WHOLE WHEAT 1 & 1½ lb.).
- Press START. When the Bread Machine beeps before the end of the last kneading, add the sunflower seeds.
- After baking, press STOP. Remove bread from Bread Machine and baking pan. Cool on rack.

TRIPLE WHEAT BREAD

	1 1/2-lb. loaf
water	1 1/4 cups
butter/oil	2 tablespoons
dark molasses	3 tablespoons
nonfat dry milk	2 tablespoons
salt	1 teaspoon
cracked wheat	1/4 cup
wheat bran	1/2 cup
wheat germ	1/2 cup
bread flour	1 1/2 cups
whole wheat flour	1 1/2 cups
active dry yeast	1 tablespoon

Automatic Bread Program

- Press SELECT to #06 (WHOLE WHEAT 1 & 1 1/2 lb.).
- Press START.
- After baking, press STOP. Remove bread from Bread Machine and baking pan. Cool on rack.

SHREDDED WHEAT BREAD

	1 1/2-lb. loaf
water	1 cup
butter/oil	3 tablespoons
light molasses	3 tablespoons
salt	1 teaspoon
mini-shredded wheat	1 cup
bread flour	1 cup
whole wheat flour	2 cups
active dry yeast	1 tablespoon

Automatic Bread Program

- Press SELECT to #06 (WHOLE WHEAT 1 & 1 1/2 lb.).
- Press START.
- After baking, press STOP. Remove bread from Bread Machine and baking pan. Cool on rack.

HONEY OATS 'N' BARLEY BREAD

	1 1/2-lb. loaf
water	1 cup
butter/oil	2 tablespoons
honey	3 tablespoons
salt	1 teaspoon
uncooked oatmeal	1/2 cup
oat bran	1/4 cup
barley	3 tablespoons
bread flour	2 cups
whole wheat flour	1/2 cup
active dry yeast	2 1/4 teaspoons

Automatic Bread Program

- Press SELECT to #06 (WHOLE WHEAT 1 & 1 1/2 lb.).
- Press START.
- After baking, press STOP. Remove bread from Bread Machine and baking pan. Cool on rack.

DARK PUMPERNICKEL BREAD

	1 1/2-lb. loaf
water	1/4 cup + 2 TBL
butter/oil	1 tablespoon
dark molasses	1/4 cup
milk	1/2 cup
salt	1/2 teaspoon
onion powder	1 teaspoon
bread flour	2 cups
medium rye flour	1 cup
active dry yeast	1 tablespoon
unsweetened chocolate, melted	1 ounce

Automatic Bread Program

- Press SELECT to #06 (WHOLE WHEAT 1 & 1 1/2 lb.).
- Press START. When the Bread Machine beeps before the end of the last kneading, add the melted unsweetened chocolate.
- After baking, press STOP. Remove bread from Bread Machine and baking pan. Cool on rack.

PIZZA DOUGH

- 1/4 cup water
- 2 tablespoons olive oil
- 1 teaspoon salt
- 2 1/2 cups bread flour
- 1 1/4 teaspoons active dry yeast

Dough Program

- Press SELECT to #08 (DOUGH).
- Press START.
- At the end of the program press STOP. Remove dough from the Bread Machine. Dough is ready for hand-shaping, rising 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. Yield: 2 12-inch crusts.
- 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.

Variations

- Substitute 1/2 to 1 cup whole wheat flour for same amount of bread flour.
- Add 1 tablespoon crushed herbs (oregano, Italian spices, etc.) to ingredients just before adding oil.
- Add 1 cup grated or shredded cheese (grated Parmesan, Romano, shredded Cheddar, pepper jack) to ingredients just before adding oil.

BAGELS

- 1 cup water
- 1 1/2 teaspoons salt
- 2 tablespoons granulated sugar
- 3 cups bread flour
- 2 1/4 teaspoons active dry yeast

Dough Program

- Press SELECT to #08 (DOUGH).
- Press START.
- At the end of the program press STOP. Remove dough from the Bread Machine. Dough is ready for hand-shaping, rising and baking.

Hand-Shaping

- Bring 3 quarts water to boil in a large pot. Stir in 3 tablespoons of sugar.
- Place dough on a lightly floured surface. Let dough rest for 5 minutes.
- Cut dough into 9 equal pieces. Roll each into a smooth ball. Flatten balls, and poke a hole in the middle of each with your thumb. Next, twirl the dough to enlarge the hole and even out the dough around it. Cover bagels with a clean cloth, and let rest for 10 minutes.
- With a large metal spatula, carefully transfer bagels to boiling water, three at a time. Let boil for 1 minute, turning bagels over midway. Remove bagels from water with a slotted spoon and drain briefly on a clean towel. Transfer drained bagels to baking sheets sprinkled with corn meal, four to five bagels per sheet.
- If desired, glaze tops of bagels with egg white and sprinkle with poppy or sesame seeds, coarse salt and/or reconstituted dry onions. Bake bagels in 375°F preheated oven for 20 to 25 minutes, until well-browned. Yield: 9 bagels.

FRENCH BREAD

- 1 cup + 2 tablespoons water
- 1 teaspoon salt
- 2 teaspoons granulated sugar
- 3 cups bread flour
- 2 teaspoons active dry yeast

Dough Program

- Press SELECT to #08 (DOUGH).
- Press START.
- At the end of the program press STOP. Remove dough from the Bread Machine. Dough is ready for hand-shaping, rising and baking.

Hand-Shaping

- Place dough on a lightly floured surface. Let dough rest for 5 minutes.
- Cut dough into halves. Roll each portion in a long rope and place in trough of a lightly greased, double-trough baguette pan (maximum 3-inch wide trough).
- Glaze each baguette with egg white. Slash 5 times diagonally with a very sharp knife or a pair of scissors. Place in a warm, draft-free spot to rise until doubled in size, about 45 to 60 minutes.
- Glaze unslashed portions again with egg white. Bake in a 400°F preheated oven for 25 to 30 minutes, until deep brown. Yield: 2 baguettes.

CHALLAH

Prepare one recipe for the 1 lb. Egg Bread (page 15) by using those ingredients for the dough program listed below. Add ingredients in the order listed. All ingredients must be at room temperature.

Prepare and Reserve:

- 1 large egg beaten with 1 teaspoon water

Optional Toppings:

- 1 teaspoon poppy or sesame seeds

Dough Program

- Press SELECT to #08 (DOUGH).
- Press START.
- At the end of the program press STOP. Remove dough from the Bread Machine. 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 wash. Optional topping: Sprinkle with poppy or sesame seeds. Bake in 375°F preheated oven for 25 to 30 minutes, until deep golden brown.

CINNAMON ROLLS

Prepare one recipe for Holiday Bread (see page 29). Do not add raisins. Use hand-shaping technique shown on this page.

Brown Sugar - Cinnamon Filling:

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

Icing:

3 tablespoons softened butter
2 teaspoons unbleached all-purpose flour
1/2 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.

BREAD STICKS

Prepare one recipe for Pizza Dough (see page 22). Use hand-shaping technique shown on this page.

Optional Toppings:

1 large egg beaten with 1 teaspoon water
2 tablespoons finely grated Parmesan or sharp Cheddar Cheese
1 tablespoon seeds or herbs/spices

Hand-Shaping

- Place 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.
- Optional Toppings: Brush the surface with egg wash. Sprinkle lightly with grated Parmesan or Cheddar cheese, or desired seeds, herbs or spices.
- Cut into 8-inch long by 1/4-inch wide strips. Carefully place on a lightly greased baking sheet, allowing 1/2-inch between each bread stick.
- Bake in 375°F preheated oven for 15 to 20 minutes, until golden brown

DINNER ROLLS

- 3 to 6 teaspoons water
- 1 large egg
- 3 tablespoons honey
- 1½ cups cottage cheese, undrained
- 1½ teaspoons salt
- ½ teaspoon baking soda
- 3 cups whole wheat flour
- 2¼ teaspoons active dry yeast

Dough Program

- Press SELECT to #08 (DOUGH).
- Press START.
- At the end of the program press STOP. Remove dough from the Bread Machine. 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 12 equal portions. Roll each piece into a ball, and place in a lightly greased 9-inch square baking pan. Cover with a clean cloth. Place in a warm, draft-free spot to rise until doubled in size, about 30 to 45 minutes.
- Glaze tops of rolls with egg white. Bake in 350°F preheated oven for 20 to 25 minutes, until tops are deeply browned. Yield: 12 rolls.

HOLIDAY BREAD

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

- ¾ cup water
- 2 tablespoons butter/oil
- 2 large eggs
- 1½ teaspoons salt
- 2 tablespoons granulated sugar
- 3 cups bread flour
- 2¼ teaspoons active dry yeast
- ½ cup raisins
(candied fruit may be substituted)

Dough Program

- Press SELECT to #08 (DOUGH).
- Press START. When the Bread Machine beeps before the end of the last kneading, add the raisins.
- At the end of the program press STOP. Remove dough from the Bread Machine. 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.

CROISSANTS

- 1 cup water
- 1½ teaspoons butter
- 1½ teaspoons salt
- 4½ teaspoons granulated sugar
- 3 cups bread flour
- 2¼ teaspoons active dry yeast

Prepare and Reserve:

- 1½ sticks chilled sweet butter cut into thin slices
- 1 large egg beaten with one teaspoon water

Dough Program

- Press SELECT to #08 (DOUGH).
- Press START.
- At the end of the program press STOP. Remove dough from the Bread Machine. Dough is ready for hand-shaping, rising and baking.

Hand-Shaping

- Place dough on a lightly floured surface. Let dough rest for 5 minutes.
- With a lightly floured rolling pin, roll dough into a ½-inch thick rectangle. Place the dough on a lightly greased baking sheet. Cover with a clean cloth, and place in the freezer for 1 hour.
- Remove the dough from the freezer. Place on a lightly floured surface and roll into a ½-inch thick rectangle. Cover the dough with chilled butter slices. Fold the dough in half. Gently roll with rolling pin into a ½-inch thick rectangle. Repeat folding process two more times. Place dough on previously greased baking sheet. Cover with a clean cloth, and place in refrigerator for 1 hour.
- Remove dough from refrigerator and place on lightly floured surface. Fold dough in half and roll into a ½-inch thick rectangle. Repeat folding process two more times.
- Place dough on greased baking sheet, cover with cloth and return to refrigerator for 2 more hours. Remove dough from refrigerator and place on a lightly floured surface. Roll into a ½-inch rectangle. Square off edges.
- Cut dough in half lengthwise. Cut strips on an angle to form triangles. Brush lightly with egg wash.
- Roll triangles up from broad end to the point. Form into horn shape. Place croissants on lightly greased baking sheets. Cover with a clean cloth. Place in a warm, draft-free spot to rise until doubled in size, about 1 hour.
- Bake in 350°F preheated oven approximately 20 minutes, or until golden.

BASIC YEAST

Ingredients: 1 cup water, 1½ teaspoons butter, 1½ teaspoons salt, 4½ teaspoons granulated sugar, 3 cups bread flour, 2¼ teaspoons active dry yeast.

Instructions: Press SELECT to #08 (DOUGH). Press START. At the end of the program press STOP. Remove dough from the Bread Machine. Dough is ready for hand-shaping, rising and baking.

Hand-Shaping: Place dough on a lightly floured surface. Let dough rest for 5 minutes. With a lightly floured rolling pin, roll dough into a ½-inch thick rectangle. Place the dough on a lightly greased baking sheet. Cover with a clean cloth, and place in the freezer for 1 hour.

Remove the dough from the freezer. Place on a lightly floured surface and roll into a ½-inch thick rectangle. Cover the dough with chilled butter slices. Fold the dough in half. Gently roll with rolling pin into a ½-inch thick rectangle. Repeat folding process two more times. Place dough on previously greased baking sheet. Cover with a clean cloth, and place in refrigerator for 1 hour.

Remove dough from refrigerator and place on lightly floured surface. Fold dough in half and roll into a ½-inch thick rectangle. Repeat folding process two more times.

Place dough on greased baking sheet, cover with cloth and return to refrigerator for 2 more hours. Remove dough from refrigerator and place on a lightly floured surface. Roll into a ½-inch rectangle. Square off edges.

Cut dough in half lengthwise. Cut strips on an angle to form triangles. Brush lightly with egg wash.

Roll triangles up from broad end to the point. Form into horn shape. Place croissants on lightly greased baking sheets. Cover with a clean cloth. Place in a warm, draft-free spot to rise until doubled in size, about 1 hour.

Bake in 350°F preheated oven approximately 20 minutes, or until golden.

TROUBLESHOOTING GUIDE

BASIC AND WHOLE GRAIN YEAST BREADS

PROBLEM	CAUSE	SOLUTION
Dough/Bread did not rise enough.	Ingredients were not at room temperature.	Ingredients must be at room temperature unless otherwise noted.
	Ingredients were not placed in Bread Machine pan in the recipe's recommended order.	Place ingredients in Bread Machine pan in the recommended order.
	Yeast did not activate, date on back of package.	Be certain yeast is fresh; check expiration Proof yeast as necessary. (See page 11). Do not reduce amount of sugar or sweetener called for in recipe; do not use artificial sweeteners.
	Low gluten flour used.	Too much salt used, inhibiting dough to rise. Use amount specified in recipe.
	High altitude.	Unless otherwise noted, always use bread flour. For every 1000 feet above 3000 feet sea level, reduce the water by 1 tablespoon, up to 4 tablespoons maximum.

TROUBLESHOOTING GUIDE

BASIC AND WHOLE GRAIN YEAST BREADS (CON'D...)

PROBLEM	CAUSE	SOLUTION
Bread collapses when baked.	Dough rose unevenly.	Make sure water is no warmer than room temperature (65° to 85°F). Flour is very absorbent and absorbs moisture from air during periods of excessive humidity. If dough is too sticky, bread can collapse. Reduce water or liquid in recipe by 2 to 3 tablespoons. Let appliance knead for 1 to 2 minutes; if dough appears too dry, add additional water 1 tablespoon at a time, up to 3 tablespoons.
Bread touches lid.	Weather very hot and/or humid.	Do not bake bread in Bread Machine until cooler and less humid; reduce yeast by 25 to 50%. If recipe calls for 1½ teaspoons, try 1¼ teaspoons down to 1 teaspoon.
Bread does not bake thoroughly.	Too much or wrong type of yeast was used.	Use specified amount of either active dry or fast-rising yeast.
	Ingredients were not measured properly.	Measure ingredients carefully. Use U.S. Standard measuring cups and spoons.
	Lid was up.	Do not open lid during final rising and baking cycle.
	Ambient temperature lower than 70°F.	Use appliance in warmer location.

TROUBLESHOOTING GUIDE

HAND-SHAPED BREADS

PROBLEM	CAUSE	SOLUTION
Bread burns.	Baking temperature was too high.	Set Bread Machine on lower setting.
	Recipe has been modified.	Reduce amount of sweetener and shortening.
Dough does not stretch when rolled out or shaped.	Gluten needs to rest.	Cover dough with a clean cloth and let rest for 5 to 10 minutes before proceeding.
Bread browns too quickly.	Oven may not be calibrated properly.	Test oven temperature with an oven thermometer. If temperature is not the same as thermostat setting, have oven serviced.
	Changes in weather may affect moisture contents of ingredients.	Add an additional 1 to 2 tablespoons of water to recipe next time bread is made. If bread continues to brown too quickly, tent a sheet of aluminum foil over bread or rolls to slow down browning process.

FREQUENTLY ASKED QUESTIONS

Q: Why did my Bread Machine not start when I pressed the START pad?

A: Your machine was not plugged into a 120 Volt, 60 Hz. outlet capable of providing the proper watts of electricity.

Q: Why does my Bread Machine blade turn slow and intermittently for the first minute?

A: After the pre-warming cycle, your Bread Machine will slowly and intermittently mix the ingredients for the first minute or so. After, the blade will turn quickly and begin to knead the dough into a smooth ball.

Q: I just used my machine; why won't it re-start?

A: Your machine has not cooled down sufficiently. Remove the baking pan and wait until your machine cools down. Once cooled, replace the baking pan and press START.

Q: My Bread Machine did not bake the bread after the last RISING cycle. Why?

A: Make sure you've selected SWEET, WHOLE WHEAT or RAPID yeast breads. If you have chosen DOUGH, your machine will knead and rise the dough but will not bake the bread.

Q: Why does my Bread Machine "beep" at the end of the last kneading cycle?

A: Your machine will beep several times a few minutes before the end of the last kneading cycle. This is to let you now that this is the best time to add ingredients such as raisins, nuts, chocolate chips, poppy seeds, etc.

Q: My Bread Machine was accidentally unplugged from the power outlet during operation. What should I do?

A: If there was an interruption in the power supply, the program was canceled. If the kneading cycle has begun, remove the old ingredients and start over adding new ingredients.

Q: Why does my bread machine skip to END when there is still time left in the display window?

A: A microchip controls the baking time of this bread machine to ensure proper baking temperature and dough volume. The maximum baking time for all cycles is 50 minutes. For recipes that call for less liquids or other ingredients, the total baking time may be less than 50 minutes. Thus, any leftover time is skipped by the microchip, the machine beeps and END appears in the display window. The machine goes into its automatic Keep Warm stage.

LIMITED WARRANTY

What is covered and for how long?

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts contained in this Welbilt® product for a period of 12 months from the date of purchase as long as you are able to provide a valid proof-of-purchase.

YOU MUST KEEP YOUR ORIGINAL SALES SLIP OR OTHER PROOF-OF-PURCHASE PROOF OF THE DATE OF PURCHASE IN ORDER TO OBTAIN WARRANTY SERVICE

Who is covered?

The original retail purchaser of this Welbilt® product.

What will be done?

We will repair or replace, at our discretion, any mechanical or electrical part which proves defective in normal household use during the applicable warranty period.

How can I get service?

Contact the Welbilt Customer Center at (800) 872-1656 for the mailing address of the Welbilt® authorized Factory Repair Center for all Bread Machines.

DO NOT RETURN THE PRODUCT TO WELBIT.

All services must be performed by a Welbilt® authorized Service Depot or by Welbilt Service Department. A copy of a valid proof-of-purchase will have to be submitted to obtain warranty service. In the event service is required:

- the unit must be shipped prepaid via U.P.S. or Parcel Post insured to the Welbilt® authorized Factory Repair Center.
- along with your machine, include a check or money order for \$9.95 made payable to Welbilt® for return handling and postage charges.

THIS LIMITED WARRANTY COVERS UNITS WITHIN THE CONTINENTAL UNITED STATES AND DOES NOT COVER

- Damages from improper installation
- Damages in shipping
- Defects other than manufacturing defects
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance or incorrect current or voltage
- Damages from other than household use
- Damage from service by other than an authorized dealer or service center
- Labor, transportation and shipping charges for removal of a defective part and installation of any replacement parts
- Any transportation and shipping charges

THIS LIMITED WARRANTY IS GIVEN IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING THE WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE.

The remedy provided in this warranty is exclusive and is granted in lieu of all other remedies. This warranty does not cover incidental or consequential damages. Some states do not allow the exclusion of incidental or consequential damages, so the above limitation may not apply to you. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.