

THE BREAD MACHINE

1 White bread series

2 French bread series

3 Sweet bread series

4 Handmade bread series

White bread

RECIPE

- * 2 1/4 Tsp. Dry Yeast
- * 3 Cups Bread Flour
- * 1 1/2 Tsp. Salt
- * 1 1/2 Tbsp. Sugar
- * 1 1/2 Tbsp. Dry Skim Milk
- * 4 1/2 Tsp. Shortening or Sweet Butter
- * 1 1/2 Cups Less 3 Tbsp. Lukewarm Water



Baking Process

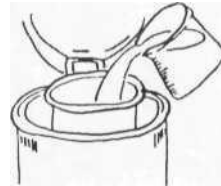
1) Put dry yeast in inner pot.



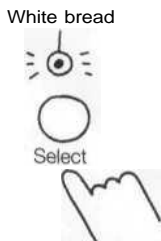
2) Add all remaining ingredients except water.



3) Carefully pour in lukewarm water.



4) Press the Select button for white bread.



5) Press the START button. (When using the preset timer, refer to the instruction manual.)



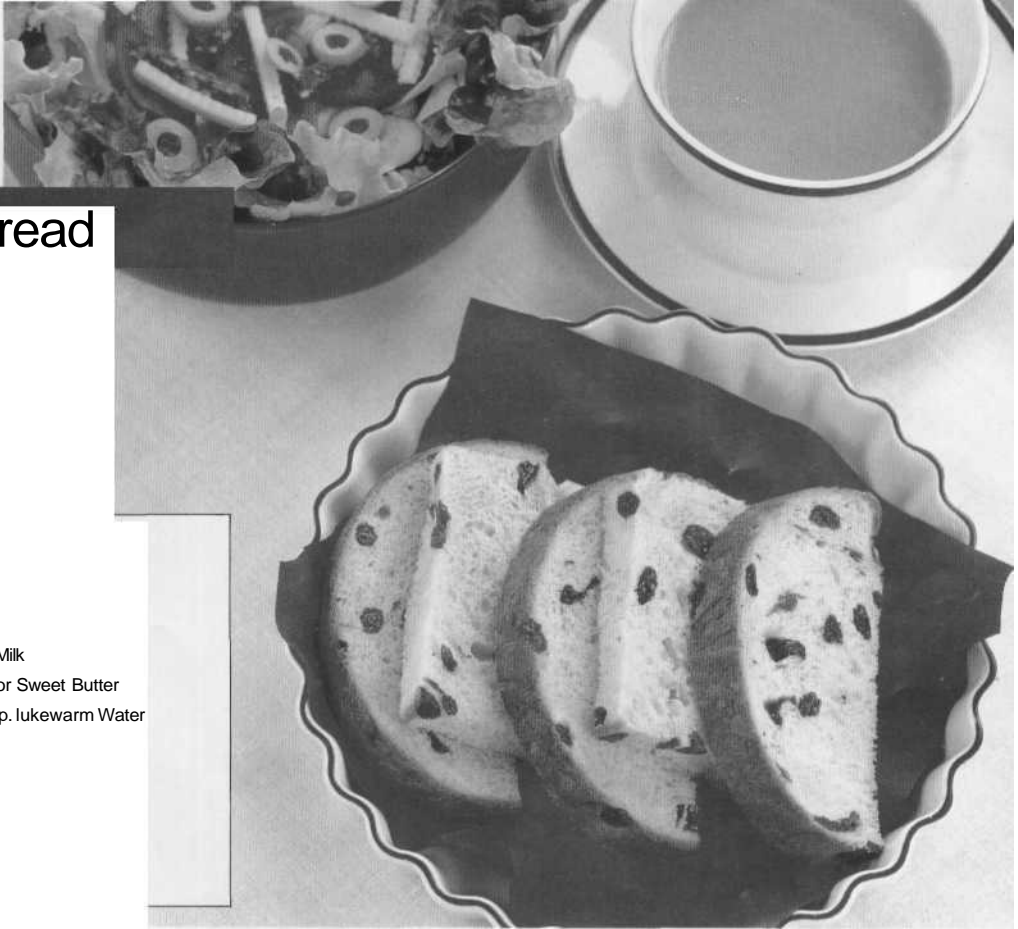
6) After taking out the baked bread from the auto bakery, slice it as desired.



Time ChartB

/ © Kneading		/ © Rising		/ © Baking		/ © Cooling	
Primary kneading	Primary rising	Secondary kneading	Secondary rising	Loaf shaping	Final rising	Cooling off of bread	
15mins	60mins	24 mins	20mins	4 secs	60 mins	Max. 60 mins	Min. 15 mins

1-2



Raisin bread

RECIPE

- * 2 1/2 Tsp. Dry Yeast
- * 3 Cups Bread Flour
- * 1 1/2 Tsp. Salt
- * 3 Tbsp. Sugar
- * 1 1/2 Tbsp. Dry Skim Milk
- * 4/2 Tsp. Shortening or Sweet Butter
- * 1 1/2 Cups Less 3 Tbsp. lukewarm Water
- * 1/2 Cup of raisins
- * 1/2 Tsp. Cinnamon

Baking Process

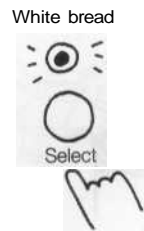
1) Put dry yeast in inner pot. Add remaining ingredients except water and raisins.



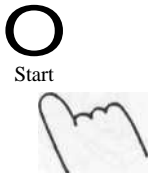
2) Carefully pour in lukewarm water.



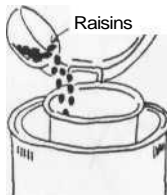
3) Press the Select button for white bread.



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 auto bakery, slice it as desired.



Time Chart

/ © Kneading		/ © Rising		/ © Baking		/ © Cooling	
1 Primary kneading	Primary rising	Secondary kneading	Secondary rising	Loaf shaping	rising	Cooling off of bread	
		L Raisins are added.					
15mins	60mins	24 mins	20mins	4 sees	60 mins	Max. 60 mins	Min. 15 mins

Whole wheat bread



RECIPE

- * 2 1/2 Tsp. Dry Yeast
- * 2 1/4 Cups Bread Flour
- * 3/4 Cup Whole Wheat Flour
- * 1 1/2 Tsp. Salt
- * 1 1/2 Tbsp. Sugar
- * 1 1/2 Tbsp. Dry Skim Milk
- * 4 1/2 Tsp. Shortening or Sweet Butter
- * 1 1/2 Cups Less 3 Tbsp. Lukewarm Water



Baking Process

1) Put dry yeast in inner pot.



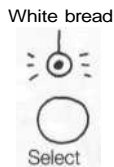
2) Add all remaining ingredients except water.



3) Carefully pour in lukewarm water.



4) Press the Select button for white bread.



5) Press the START button. (When using the preset timer, refer to the instruction manual.)



6) After taking out the baked bread from the auto bakery, slice it as desired.



Time ChartB

/ Ⓢ Kneading		/ Ⓢ Rising		/ Ⓢ Baking		/ Ⓢ Cooling	
I Primary kneading	Primary rising	Secondary kneading	1 Secondary rising	Loaf shaping	rising	Cooling off of bread	
15 mins	60 mins	24 mins	20 mins	4 sees	60 mins	Max. 60 mins	Min. 15 mins

1-4

Rye bread

I RECIPE

- * 2 1/2 Tsp. Dry Yeast
- * 2/4 Cups Bread Flour
- * 3/4 Cup Medium Rye Flour
- * 1 1/2 Tsp. Salt
- * 1 1/2 Tbsp. Sugar
- * 1/2 Tbsp. Dry Skim Milk
- * 4 1/2 Tsp. Shortening or Sweet Butter
- * 1 1/2 Tsp. Caraway Seeds
- * 1 1/2 Cups Less 3 Tbsp. Lukewarm Water



Baking Process

1) Put dry yeast in inner pot.



2) Add all remaining ingredients except water.



3) Carefully pour in lukewarm water.

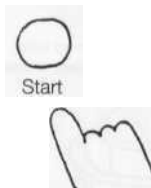


4) Press the Select button for white bread.

White bread



5) Press the START button. (When using the preset timer, refer to the instruction manual.)



6) After taking out the baked bread from the auto bakery, slice it as desired.



I Time Chart I

Ⓢ Kneading		Ⓢ Rising			Ⓢ Baking		Ⓢ Cooling	
I Primary kneading	Primary rising	Secondary kneading	Secondary rising	Loaf shaping	Final rising			Cooling off of bread
15mins	60 mins	24 mins	20mins	4 sees	60 mins	Max. 60 mins		Min. 15 mins

2-1

French bread

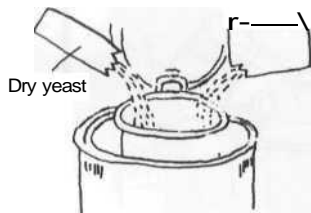
• RECIPE

- * 2 1/2 Tsp. Dry Yeast
- * 3 Cups Bread Flour
- * 1 1/2 Tap. Salt
- * 1 1/2 Tsp. Sugar
- * 1 1/2 Tsp. Shortening
- * 1 1/2 Cups Plus 2 Tbsp. Lukewarm Water



Baking Process

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



2) Carefully pour in lukewarm water.

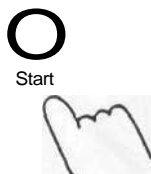


3) Press the Select button for french bread.

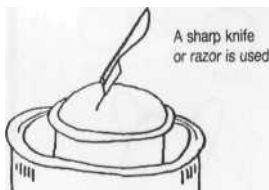
French bread



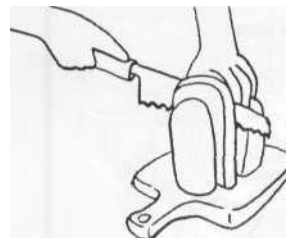
4) Press the START button. (When using the preset timer, refer to the instruction manual.)



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 auto bakery, slice it as desired.



| Time Chart •

® Kneading						/ ® Rising		® Baking		® Cooling	
Primary kneading	Primary rising	Secondary kneading	Secondary rising	Loaf shaping	Final rising	Cooling off of bread					
15mins	60min	24 mins	20mins	4 sees	60mins	Max. 60 mins		Min. 15 mins			

3-2

Panettone

* RECIPE

- * 2 1/2 Tsp. Dry Yeast
- * 2 Cups Plus 1 Tbsp. Bread Flour
- * 3/4 Tsp. Salt
- * 5 Tbsp. Sugar
- * 3 Tbsp. Dry Skim Milk
- * 3/4 Cup Plus 1 Tbsp. Lukewarm Water
- * 5 Tbsp. Sweet Butter
- * 1 Medium Egg
- * 3/4 Tsp. Vanilla Extract
- * 1/2 Cup Raisins Soaked in Rum or Warm Water (Drained)
- * 3 Tbsp. Candied Orange Peel Pieces

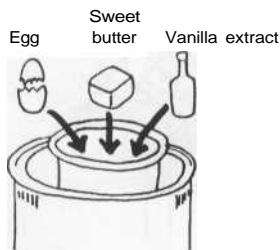


Baking Process

1) Put dry yeast in inner pot. Add all remaining dry ingredients and lukewarm water.

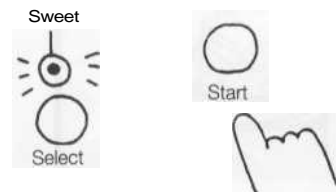


2) Add egg, sweet butter and vanilla extract.

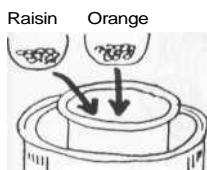


3) Press the Select button for sweet bread.

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



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



6) After taking out the baked bread from the auto bakery, slice it as desired.

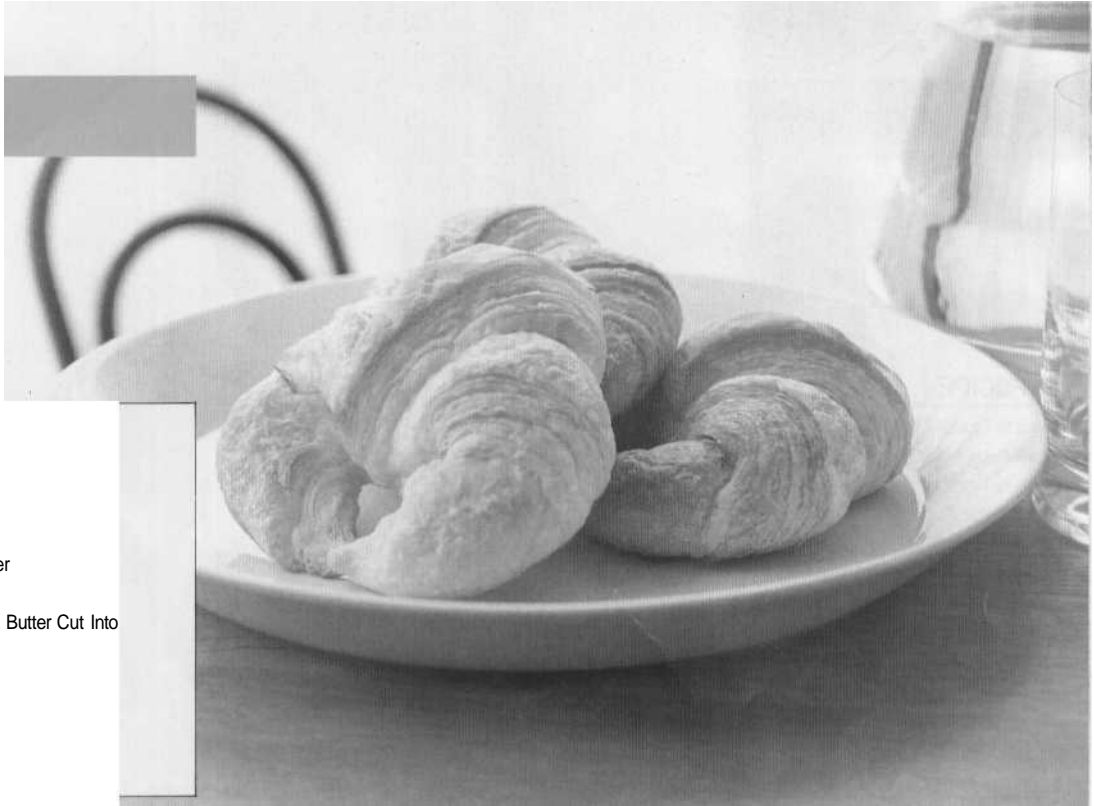


Time Chart

® Kneading		® Rising		® Baking		® Cooling	
Primary kneading	Primary rising	Secondary 1 kneading	Secondary 1 rising	Loaf shaping	Rising		Cooling off of bread
15 mins	60 mins	24 mins	20 mins	4 sees	60 mins	Max. 60 mins	Win. 15 mins

Secondary mixing-Raisins, orange peels are added to the bakery at this stage.

Croissant

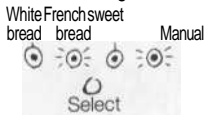


I RECIPE

- * 2½ Tsp. Dry Yeast
- * 3 Cups Bread Flour
- * 1½ Tsp. Salt
- * 2½ Tbsp. Sugar
- * 1½ Tsp. Shortening
- * ¼ Cup Lukewarm Water
- * 1 Large Egg
- * ½ Sticks Chilled Sweet Butter Cut Into Thin Slices

Baking Process

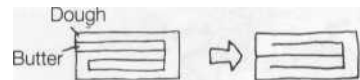
1-1 Put dry yeast in inner pot. Add all remaining ingredients except butter (add water last). Select french bread and manual setting.



2) Beep sound indicates that rising process is finished. Take the dough out of the inner pot and flatten it in the shape of a rectangle. Then put the flattened dough in a greased pan and put in freezer for 1 hour.



3) Roll out the chilled dough. Cover dough with butter slices and roll to incorporate. Fold dough over three times, rolling after each fold. Cover dough and let rest in refrigerator for 1 hour.



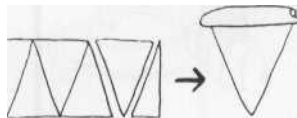
1-2 Then press START button



4) Remove dough from refrigerator. Fold dough over three more times, roll lightly after each fold. Return to refrigerator for two more hours.



5) Roll dough gently until ½" thick. Cut into triangles. Brush with beaten egg and roll up starting from the bottom to the top. Form into horn shape and let rise covered with a cloth in a warm place.



6) When doubled in size gently brush with remaining egg and bake in preheated oven until golden brown.



Time Chart I

© Kneading		© Rising		© Hand-made process			© Baking
Primary kneading	Primary rising	Secondary 1 kneading	Secondary 1 rising	Dough shaping	Rolling chilling	! !	Rolling shaping
4 mins	60 mins	24 mins	20mins	4 sees			Conventional oven

4 mins

60 mins

24 mins

20mins

4 sees

Table rolls



I RECIPE

- * 2 1/4 Tsp. Dry Yeast
- * 3 Cups Bread Flour
- * 1 1/2 Tsp. Salt
- * 1 1/2 Tbs. Sugar
- * 1 1/2 Tbsp. Dry Skim Milk
- * 4 1/2 Tsp. Shortening or Sweet Butter
- * 1 Cup Plus 1/2 Tbsp. Lukewarm Water
- * 1 Large Egg
- * 1 Beaten Large Egg to Glaze Rolls

Baking Process

1) Put dry yeast in inner pot. Add all remaining ingredients (add water and egg last).

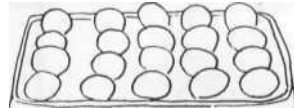


2) Press the Select button for WHITE BREAD/MANUAL and then press the START button. Be sure that indicator lights for both of WHITE BREAD/MANUAL are lit.

White bread Sweet

Select

3) After beeper sounds remove dough and form into 12 equal balls. Put on lightly greased pan and let rise, covered, in a warm place for 30 mins.



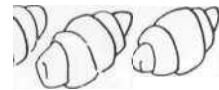
4) Form balls into tear drop shape and roll until 1/2" thick. Roll up strip starting from wide end to narrow. Return to pan cover and let rise for 50 minutes.



5) Brush rolls gently with beaten egg and water mixture.



6) Bake in preheated, 375°F oven until golden brown.



Time Chart

/ © Kneading		/ © Rising		/ © Hand-made process		/ © Baking	
1 Primary kneading	Primary rising	Secondary kneading	Secondary rising	Dough shaping	Shaping and rising	Conventional oven	
15 mins	60 mins	24 mins	20 mins	4 secs			

SUGGESTIONS AND HINTS

Always use fresh ingredients. When purchasing yeast always check the expiration date on the back of the package.

Climatic conditions (humidity, temperature, etc.) may effect size of bread.

During periods of high humidity and/or unusually high temperatures, follow the normal recipes for Bread Series 1,2 and 4, however, reduce the yeast to 1 1/2 tsp and the lukewarm water to 1 cup. Once the ingredients are mixed together add more water if necessary, 1 tbsp at a time up to 4 tbsp until you find the dough sticks together without being too wet. For Bread Series 3, reduce the yeast to 1 1/2 tsp and the water to approximately 2/3 of a cup. This will reduce the possibility of the dough rising too much and/or the bread collapsing once it begins to bake.

In high altitude areas it may be necessary to reduce the amount of water being used and increase the amount of flour so that the dough rises and bakes properly.

Adjust the darkness/lightness of the bread crust by turning the baking control knob located on the right side of the control panel.

Always use accurate measuring cups and spoons, if not, dough will not rise and bake properly.

You can make all types of yeast dough in your Welbilt Bread Machine. Be sure to adjust your favorite recipe accordingly for use with the Bread Machine. Never use more than three cups of flour and not less than 1 1/2 cups. Adjust all other ingredients in accordance with the amount of flour used.

While you can use all-purpose bleached and unbleached flour, high gluten bread flour, available in most supermarkers, is highly recommended.

Using the basic recipes you can make all kinds of bread by adding different ingredients. The possibilities are limitless!

You can make excellent pizza dough with your Welbilt Bread Machine. Follow the French Bread recipe. After the first kneading push the "stop/cancel" button to turn the unit off. Put the ball of dough in a well greased bowl. Cover with a cloth and let rise in a warm location until doubled in size. Enough for one pizza.

HONEY OF A WHOLE WHEAT BREAD

Ingredient amounts are given for all WELBILT® Models. Place ingredients into pan according to the order listed.

Ingredients	WELBHT® 11/2Ib. loaf 15 servings	WELBHT® 1 Ib. loaf 10 servings
RED STAR* Active Dry Yeast	1 package	1 1/2 teaspoons
Bread flour	2 cups	1 1/3 cups
Whole wheat flour	1 cup	2/3 cup
Salt	2 teaspoons	1 1/2 teaspoons
Cool butter	1 tablespoon	2 teaspoons
Honey (80°)	1/2 cup	2 tablespoons
Milk (80°)	1 cup	1/3 cup
Water (80°)	1/3 cup	1/3 cup
Egg (room temperature)	1 large (2 oz.)	1 large (2 oz.)

For the 11/2Ib. loaf, use the "WHITE BREAD" setting and turn the baking control to 10 o'clock. For the 1 Ib. loaf, select "LIGHT."