

BAKER'S SELECT

THE BREAD MACHINE

With Patented Auto Eject System



Recipe & Instruction Booklet

WELBILT

Model ABM6200
HOUSEHOLD USE ONLY

IMPORTANT SAFEGUARDS

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

1. Read all instructions carefully.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against risk of electric shock, do not immerse cord, plug or breadmaker in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts or before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
14. Avoid contacting moving parts.
15. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

Notes:

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Extension cords are available and may be used if care is exercised in their use. When an 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 longer 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 unintentionally.

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

Congratulations! You have become an owner of a WELBILT bread machine. To assure proper operation, please take time to read and follow these instructions on use and care as well as the recipes included. Enjoy using it.

Before Your First Use

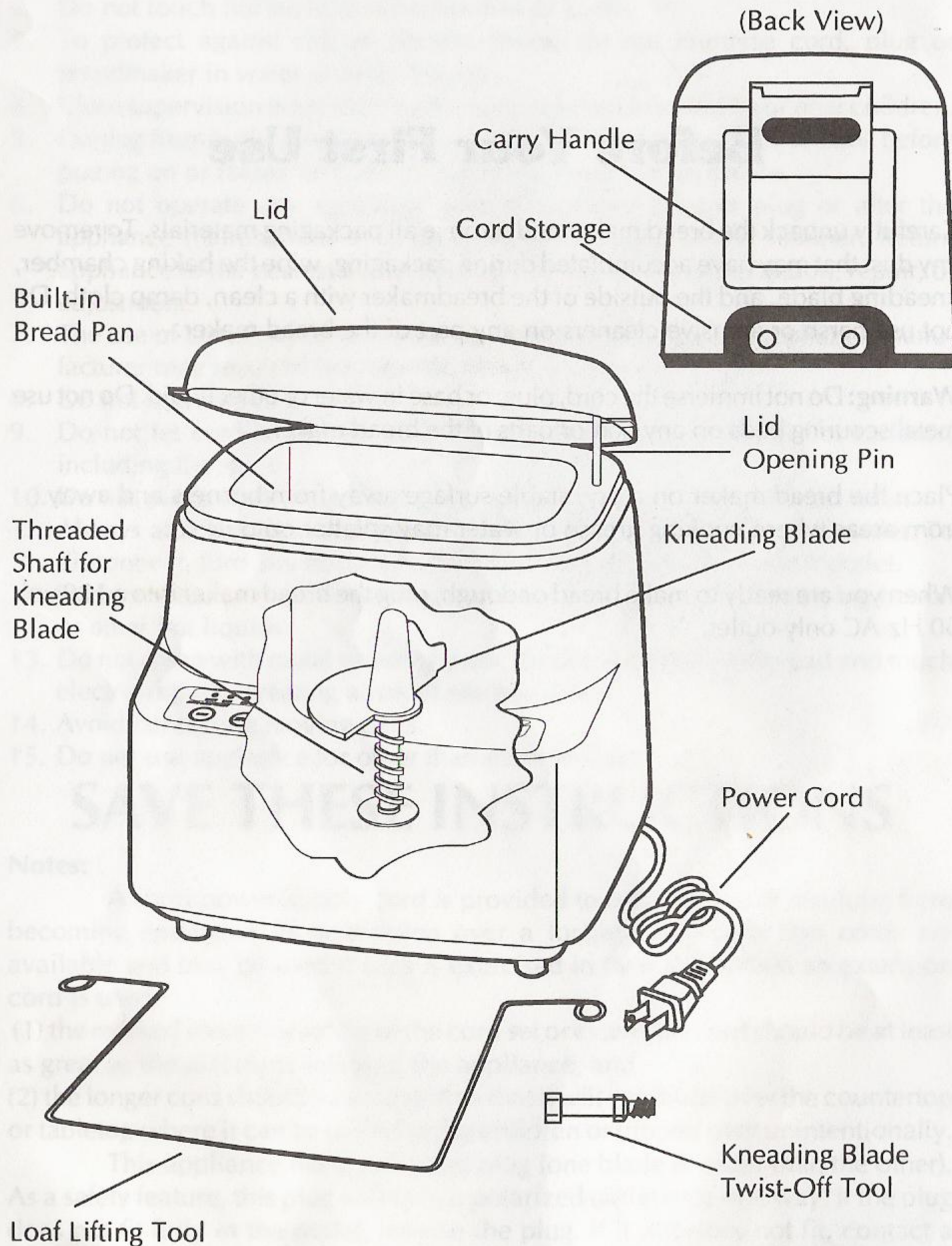
Carefully unpack the bread maker and remove all packaging materials. To remove any dust that may have accumulated during packaging, wipe the baking chamber, kneading blade, and the outside of the breadmaker with a clean, damp cloth. Do not use harsh or abrasive cleaners on any part of the bread maker.

Warning: Do not immerse the cord, plug, or base in water or other liquid. Do not use metal scouring pads on any part or parts of the bread maker.

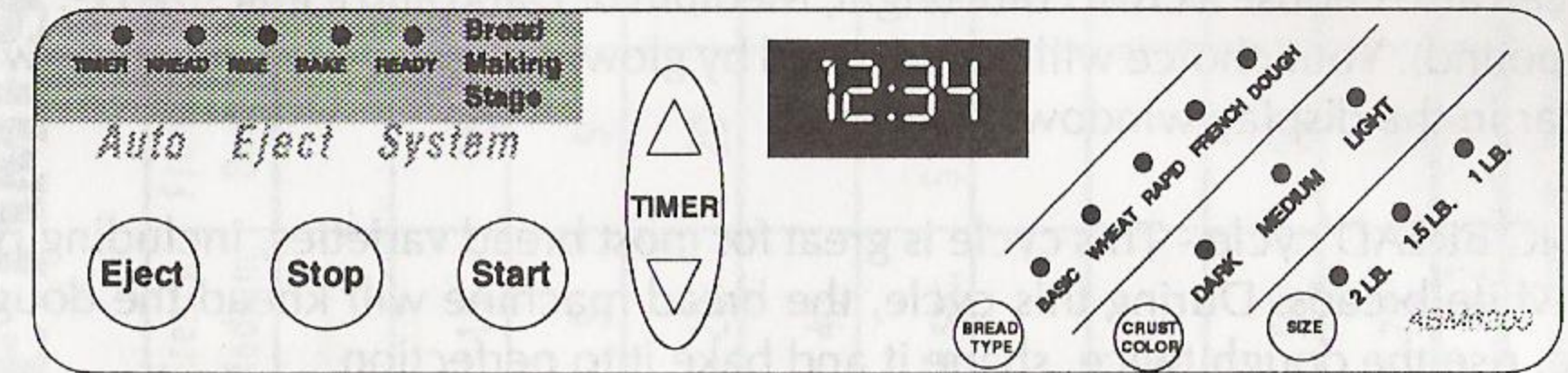
Place the bread maker on a dry, stable surface away from burners and away from areas where cooking grease or water may splatter onto it.

When you are ready to make bread or dough, plug the bread maker into a 120 volt 60 Hz AC only outlet.

Know Your Bread Maker



Know The Control Panel



1. **BREAD TYPE Button** - Press to choose your desired bread type.
2. **CRUST COLOR Button** - Press to choose the desired crust color. The available options are: Light, Medium or Dark.
3. **SIZE Button** - Press to select the desired size of bread: 1-pound, 1½-pound or 2-pound.
4. **BREAD MAKING STAGE** - Shows the current step of the breadmaking process during operation.
5. **START Button** - Press to start the bread making process or delayed bake feature.
6. **STOP Button** - Press and hold for 5 seconds to stop the breadmaking process or delayed bake feature.
7. **EJECT Button** - Five minutes after your bread has completed baking, the bread maker beeps, the lid automatically opens and the bread slowly ejects from the machine. If you want to manually eject your bread before the 5 minutes are up, press the EJECT button.

NOTE: Eject button is not functional with Dough program.

8. **UP ▲ and DOWN ▼ Buttons** - Press these to set the time when using the timer mode to delay the start of the bread making cycle.
9. **Display Window** - The display window displays the amount of time left in the breadmaking process or timer mode.

Bread Machine Cycles

Your bread machine has four bread cycles plus a dough program to choose from. You can also choose a crust color (Light, Medium or Dark) and a loaf size (1-, 1½- or 2-pound). Your choice will be indicated by glowing lights. The cycle time will appear in the display window.

*BASIC BREAD cycle - This cycle is great for most bread varieties, including rye and white breads. During this cycle, the bread machine will knead the dough twice, rise the dough twice, shape it and bake it to perfection.

*WHOLE WHEAT cycle - After a 30-minute prewarm time, the bread machine will knead the dough twice, rise the dough twice, rest and shape it, and bake it to perfection. This cycle requires more rising time and will produce shorter loaves because of the heavier flours used.

*RAPID cycle - This cycle saves time on certain recipes by reducing the total time. The breads made using the rapid cycle will be shorter and more dense.

*FRENCH cycle - This cycle produces crusty breads and is suitable for many bread varieties. During this cycle, the bread machine will knead the dough twice, rise the dough twice, shape it and bake it to perfection.

* DOUGH program - This cycle allows you to make hand-shaped breads as well as dough for pizza, dinner rolls, croissants, etc., to be baked in a conventional oven. During this cycle the bread machine will knead the dough twice and rise the dough once. **This program does not bake.**

KNEADING, RISING AND BAKING CYCLE TIMES

(Shown in MINUTES, unless indicated.)

Cycle	Basic Light	Basic Medium	Basic Dark	Wheat Light	Wheat Medium	Wheat Dark	Rapid Light	Rapid Medium	Rapid Dark	French Light	French Medium	French Dark	Dough
Prewarm				30	30	30							
Knead	15	15	15	6	6	6	8	8	8	15	15	15	15
Rest	5	5	5	5	5	5	2	2	2	5	5	5	5
Knead	20	20	20	25	25	25	10	10	10	20	20	20	20
Rise	40	40	40	50	50	50	25	25	25	40	40	40	40
Punch	5 sec.	5 sec.	5 sec.	5 sec.	5 sec.	5 sec.	5 sec.	5 sec.	5 sec.	5 sec.	5 sec.	5 sec.	5 sec.
Rest				20	20	20							
Shape				5 sec.	5 sec.	5 sec.							
Rise	50	50	50	65	65	65	40	40	40	50	50	50	
Bake	70	75	80	70	75	80	70	75	80	70	75	80	
Total	3:20	3:25	3:30	4:31	4:36	4:41	2:35	2:40	2:45	3:20	3:25	3:30	1:20

Whole wheat cycles begin with a prewarm stage. During the prewarm, the ingredients rest and no dough blade movement occurs in the pan. This is normal. The ingredients are prewarmed to proper temperature for better baking results.

This is what happens during the stages of the bread making process:

Knead During all knead stages, the dough is manipulated continuously for about 10-30 minutes. Kneading develops the gluten (elastic substance developed from protein when wheat flour is combined with liquid) that gives yeast bread its characteristic cellular structure.

Rest The dough is left alone and allowed to rest to avoid being overworked.

First Rise The dough is left alone to rise.

Punch Releases gas (carbon dioxide) that has built up in the dough.

Second Rise The dough is left alone to rise into the shape for baking.

Bake Dry heat is used to bake and brown the dough. A tone will sound when the machine has finished baking and the bread is done.
Note: Do not open the lid during the baking process.

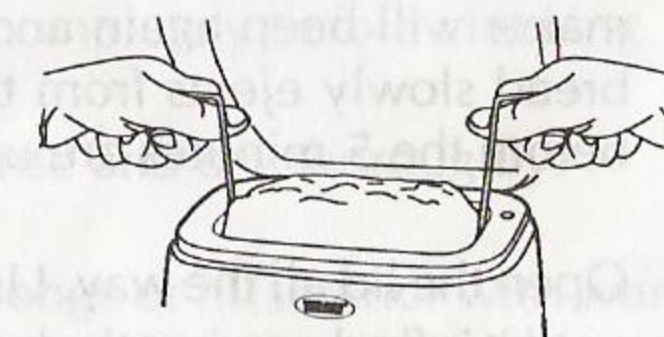
Eject Five minutes after your bread has completed baking, the bread maker beeps, the lid automatically opens and the bread slowly ejects from the machine. If you want to manually eject your bread before the 5 minutes are up, press the EJECT button.

NOTE: This function is not active during the Dough program.



Using Your Bread Maker

1. Check to make sure the kneading blade is secured on the threaded shaft inside the machine. Upon receipt of the machine, the blade should be screwed properly into place. If the blade was unscrewed in transit, simply twist counter-clockwise until it reaches the bottom of the pan.
2. Add all ingredients (including fruits and nuts) directly into built-in bread pan. (Add liquids first, then dry ingredients; add yeast last. Add any fruits or nuts with the liquids.)
3. Close the lid.
4. Plug the bread maker into a 120 volt 60 Hz AC outlet.
 - When the bread maker is plugged in, all "Bread Type" lights will flash.
5. Select the desired setting.
 - Press the BREAD TYPE button until your choice is illuminated.
 - Press the CRUST COLOR button until the desired color is illuminated.
 - Press the SIZE button until the desired loaf size is illuminated.
6. Press START. The bread maker will begin mixing the dough according to the setting selected. The appropriate Bread Making Stage will flash throughout the cycle and the display window will count down the time remaining.
To cancel operation at any time, press and hold STOP for 5 seconds.
7. When the cycle is complete, five tones will sound. After 5 minutes, the bread maker will beep again and the lid will automatically open. Watch as your bread slowly ejects from the built-in bread pan! (If you want to remove your bread before the 5 minutes are up, press the EJECT button.)
8. Open the lid all the way. Using oven mitts, press down on the lid opening pin until it is flush against the bread maker surface. Use the loaf lifter tool provided by lowering it down the back of the bread pan and bringing it forward under the loaf. Squeeze lightly together and lift the loaf up and out.



USE CAUTION — HOT SURFACES:

The bread and the interior of the machine will be extremely hot after baking. The use of pot holders or oven mitts is recommended when removing the bread.

IMPORTANT: Always cool machine thoroughly before using a second time. Either leave the lid open and let the machine cool for one hour or pour cold water and ice into the built-in bread pan to speed cooling.

Making Dough

The DOUGH program allows you to create a variety of doughs to shape by hand and bake in a regular oven. To set the DOUGH-only mode:

1. First follow steps 1 through 5 on page 9, using the BREAD TYPE button to select DOUGH.
2. Press START to begin operation.
To cancel operation at any time, press and hold STOP for 5 seconds.
3. When the cycle is complete, five tones will sound. Open the lid manually and remove the dough. Shape and bake as directed in recipe. The bread maker will not be hot. NOTE: Eject feature is not functional with the Dough program.

Using The Timer

You can set the programmable timer to delay completion of your bread or dough up to 14 hours later. To avoid spoilage, do not use the programmable timer with recipes calling for perishable ingredients, such as eggs, fresh milk and cheese.

1. Follow steps 1-5 of "Using Your Breadmaker".
2. Use the ▲ and ▼ buttons to set the timer. For example, it is 8 pm and you want your bread to be done at 7 am when you awake. After selecting the Bread Type, Crust Color and Size, press ▲ until the display reads 11:00 (because you want your bread to be done in 11 hours).
3. Press START. The TIMER will flash until the bread cycle begins.
To cancel operation at any time, press and hold STOP for 5 seconds.
4. When the cycle is complete, five tones will sound. After 5 minutes, the bread maker will beep again and the lid will automatically open. Watch as your bread slowly ejects from the machine! (If you want to remove your bread before the 5 minutes are up, press the EJECT pad.)

5. Open the lid all the way. Using oven mitts, press down on the lid opening pin until it is flush against the bread maker surface. Use the loaf lifter tool provided by lowering it down the back of the bread pan and bringing it forward under the loaf. Squeeze lightly together and lift the loaf up and out.

USE CAUTION — HOT SURFACES:

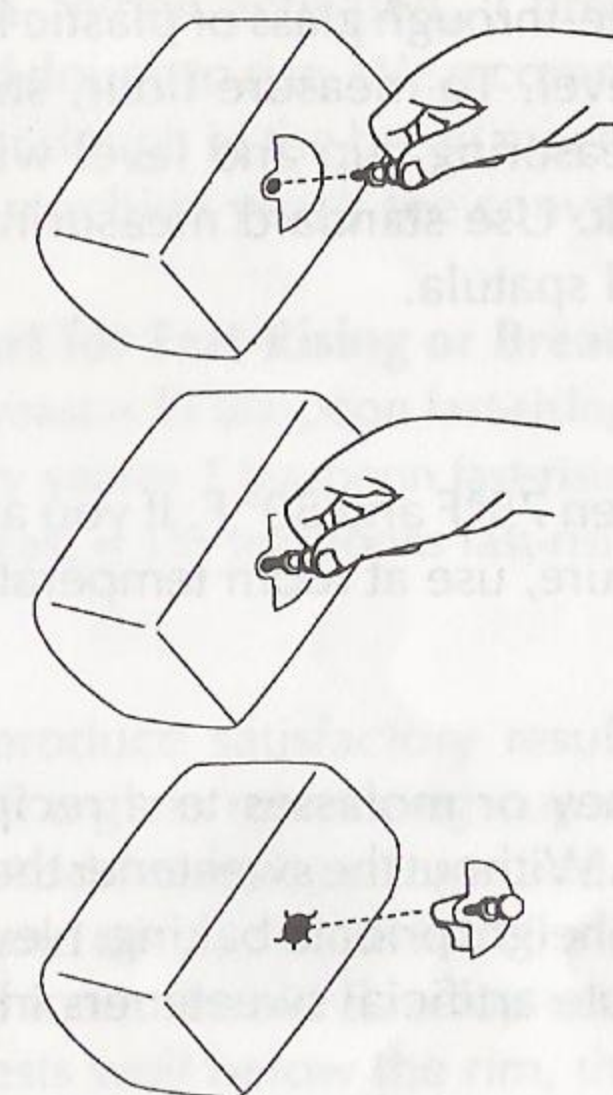
The bread and the interior of the machine will be extremely hot after baking. The use of pot holders or oven mitts is recommended when removing the bread.

IMPORTANT: Always cool machine thoroughly before using a second time. Either leave the lid open and let the machine cool for one hour or pour cold water and ice into the built-in bread pan to speed cooling.

After the Loaf Is Baked

The kneading blade will remain in the bottom of the loaf. Remove the kneading blade using the twist-off tool provided. To avoid condensation forming around the blade, remove while bread is still hot. Hold the warm bread in one hand, using an oven mitt. With the other hand, twist the tool counter-clockwise into the threaded area of the kneading blade and pull the blade straight out. Place the bread on a wire rack and allow it to cool.

Using The Kneading Blade Twist-Off Tool:



Use Caution:
The kneading blade will be very hot.

Cleaning Instructions

1. Unplug bread machine and allow it to cool completely before cleaning.
2. Clean dough blade in warm, sudsy water. Rinse and dry thoroughly.
3. Wipe interior of bread machine with sudsy sponge or fill interior with warm, sudsy water. **DO NOT IMMERSE ENTIRE MACHINE IN WATER.** Rinse and dry thoroughly. Do not use abrasives or strong household cleaners since they will damage the nonstick surface.
5. The removable lid can be wiped with a damp cloth or put in the dishwasher for cleaning. Dry thoroughly.
6. Wipe exterior surface and lid with a damp cloth or sponge.

INGREDIENTS

Your Bread Machine produces the most satisfactory results if you measure carefully, follow directions and use the indicated ingredients.

Always select fresh, high-quality ingredients, and use them in proper proportion. Even small adjustments in the type or amount of ingredients can affect the quality of the bread.

To measure liquids, use a see-through glass or plastic liquid measuring cup. Read the measurement at eye level. To measure flour, stir and spoon lightly into a standard dry-ingredient measuring cup and level with a straight-edge knife or metal spatula. **Do not pack.** Use standard measuring spoons and level with a straight-edge knife or metal spatula.

Water and Liquids

All liquids should be between 75°F and 80° F. If you are not using a thermometer to measure liquid temperature, use at room temperature.

Sweetener and Salt

The addition of sugar, honey or molasses to a recipe is important because it supplies the yeast with food. Without the sweetener the dough will rise slower and may not reach its maximum height prior to baking. Never eliminate the sweetener from your recipe or substitute artificial sweeteners in your recipe.

Salt helps to stabilize the yeast so that the dough rises evenly (prevents over rising).

Fats

Fats provide tenderness and add flavor to bread. Always use stick butter or margarine at room temperature (never whipped or soft). Canola or vegetable oil can be substituted for butter.

Bread Flour

When making bread in a bread machine be sure to use Bread Flour, which is available in 5-pound bags in your local supermarket. Bread Flour is higher in gluten, a natural protein found in wheat that gives bread its structure and high volume.

Equivalent Chart for Flour

- 2 cups flour = 1-lb. Bread
- 3 cups flour = 1½-lb. Bread
- 4 cups flour = 2-lb. Bread

Nonfat Dry Milk

Because it will not spoil, dry milk is recommended when making bread in the bread machine. If you choose to use liquid milk in recipes that call for dry milk, replace the water with an equal amount of liquid milk. Never use the programmable timer if you use liquid milk, eggs or other ingredients that may spoil in the recipe.

Active Dry Yeast

Yeast is a living organism. When activated, it produces carbon dioxide gas, which causes well-kneaded dough to rise. We recommend that you use active dry yeast when making bread or dough in the bread machine. This machine will also accept fast-rising or bread machine yeast; see conversion chart below.

Conversion Chart for Fast-Rising or Bread Machine Yeast

- 1 teaspoon active dry yeast = $\frac{3}{4}$ teaspoon fast-rising (bread machine) yeast
- 1½ teaspoons active dry yeast = 1 teaspoon fast-rising (bread machine) yeast
- 2 teaspoons active dry yeast = 1½ teaspoons fast-rising (bread machine) yeast

PROOFING YEAST

Yeast must be active to produce satisfactory results. Proofing the yeast will determine if it is active. Fill a glass measuring cup with $\frac{1}{2}$ cup of warm water (between 110°F to 115°F). Add 1 teaspoon sugar and stir until dissolved. Add 2¼ teaspoons active dry yeast and stir. Let stand for 10 minutes and allow to ferment. After 10 minutes, a crest of foam should develop with the crest at the rim of the measuring cup. If foam crests well below the rim, the yeast is no longer active. Discard the yeast and buy fresh yeast for your bread machine.

RECIPES

All of the recipes in this book have been tested with your bread maker. If you are using other recipes, some adjustments may be needed, particularly in the amount of yeast and water. Recipes are provided for each of the programs your bread machine offers. You may want to try each recipe first on the medium color cycle and then on the light or dark cycle, according to your preferences.

BASIC WHITE BREAD

	1 Pound	1½ Pound	2 Pound
Water	2/3 cup	1 cup	1½ cups
Butter	1 Tbsp.	2 Tbsp.	2 Tbsp.
Salt	1 tsp.	1½ tsp.	2 tsp.
Sugar	1 Tbsp.	1 Tbsp.	2 Tbsp.
Bread Flour	2 cups	3½ cups	4⅔ cups
Nonfat Dry Milk	1 Tbsp.	1 Tbsp.	2 Tbsp.
Active Dry Yeast	¾ tsp.	1½ tsp.	1½ tsp.

Use **Basic** or **Rapid** Cycle.



WHOLE WHEAT BREAD

	1 Pound	1½ Pound	2 Pound
Water	1 cup	1 cup + 2 Tbsp.	1½ cups
Butter	1 Tbsp.	2 Tbsp.	2 Tbsp.
Salt	1 tsp.	1½ tsp.	2 tsp.
Brown Sugar	3 Tbsp.	¼ cup	⅓ cup
Whole Wheat Flour	2¼ cups	3¼ cups	4¼ cups
Nonfat Dry Milk	1 Tbsp.	2 Tbsp.	3 Tbsp.
Active Dry Yeast	1¼ tsp.	1½ tsp.	2 tsp.

Use **Whole Wheat** cycle.

FRENCH BREAD

	1 Pound	1½ Pound	2 Pound
Water	⅔ cup	1 cup + 1 Tbsp.	1⅓ cups
Salt	1 tsp.	1¼ tsp.	2 tsp.
Sugar	1 Tbsp.	1 Tbsp. + 1½ tsp.	2 Tbsp.
Bread Flour	2 cups + 2 Tbsp.	3½ cups	4⅓ cups
Active Dry Yeast	¾ tsp.	1½ tsp.	2 tsp.

Use **French** cycle.

CINNAMON RAISIN BREAD

	1½ Pound	2 Pound
Water	1 cup	1¼ cup
Raisins	⅔ cup	1 cup
Butter	2 Tbsp.	3 Tbsp.
Salt	1½ tsp.	2 tsp.
Brown Sugar	2 Tbsp.	3 Tbsp.
Bread Flour	3 cups	4¼ cups
Nonfat Dry Milk	1 Tbsp.	2 Tbsp.
Cinnamon	1½ tsp.	2 tsp.
Active Dry Yeast	1¼ tsp.	2 tsp.

Use **Basic** cycle.

ONION BREAD

	1½ Pound	2 Pound
Water	1 cup	1¼ cups
Butter or Vegetable Oil	2 Tbsp.	2 Tbsp. + 2 tsp.
Dry Onion Soup Mix	2-3 Tbsp.	3-4 Tbsp.
Salt	1 tsp.	1½ tsp.
Sugar	1 Tbsp.	1 Tbsp. + 1½ tsp.
Bread Flour	3 cups	4 cups
Nonfat Dry Milk	2 Tbsp.	2 Tbsp. + 2 tsp.
Active Dry Yeast	1½ tsp.	2 tsp.

Use **Basic** cycle.



SUNFLOWER OATMEAL BREAD

	1½ Pound	2 Pound
Water	1 cup + 2 Tbsp.	1⅓ cups
Oil	1 Tbsp.	2 Tbsp.
Salt	1½ tsp.	2 tsp.
Honey	3 Tbsp.	¼ cup
Sunflower Seeds, hulled	⅓ cup	½ cup
Uncooked Oatmeal	½ cup	⅔ cup
Bread Flour	1 cup	1½ cups
Whole Wheat Flour	2 cups	2½ cups
Nonfat Dry Milk	3 Tbsp.	¼ cup
Active Dry Yeast	1½ tsp.	2 tsp.

Use **Basic** or **Rapid** cycle. Rapid cycle will produce a denser, heavier texture.

CRUSTY RYE BREAD

	1½ Pound	2 Pound
Water	1 cup	1⅓ cups
Oil	2 Tbsp.	3 Tbsp.
Caraway Seeds	1 Tbsp.	1 Tbsp. + 1 tsp.
Salt	1½ tsp.	2 tsp.
Brown Sugar	2 Tbsp.	3 Tbsp.
Bread Flour	2 cups	2½ cups
Rye Flour	1¼ cup	1¾ cups
Nonfat Dry Milk	2 Tbsp.	3 Tbsp.
Active Dry Yeast	1½ tsp.	2 tsp.

Use **Whole Wheat** cycle.

IRISH SODA BREAD

	1½ Pound	2 Pound
Buttermilk	1 cup + 2 Tbsp.	1½ cups
Honey	2 Tbsp.	3 Tbsp.
Vanilla	1 tsp.	1½ tsp.
Raisins	½ cup	¾ cup
Shortening	2 Tbsp.	3 Tbsp.
Uncooked Oatmeal	½ cup	⅔ cups
Bread Flour	3 cups	4 cups
Baking Soda	¾ tsp.	¾ tsp.
Active Dry Yeast	1½ tsp.	2 tsp.

Use **Basic** cycle.

MAPLE WALNUT BREAD

	1½ Pound	2 Pound
Buttermilk	1 cup	1⅓ cups
Vegetable Oil	2 Tbsp.	3 Tbsp.
100% Maple Syrup	2 Tbsp.	3 Tbsp.
Maple Extract	1 tsp.	1½ tsp.
Chopped Walnuts	½ cup	¾ cup
Salt	1 1/2 tsp.	2 tsp.
Bread Flour	2⅓ cups	3 cups
Oat Bran	⅓ cup	½ cup
Whole Wheat Flour	⅓ cup	½ cup
Active Dry Yeast	1½ tsp.	2 tsp.

Use **Basic** cycle.

PEANUT BUTTER BREAD

	1½ Pound	2 Pound
Water	1 cup	1⅓ cups
Brown Sugar	¼ cup	⅓ cup
Salt	1 tsp.	1½ tsp.
Peanut Butter	⅓ cup	½ cup
Bread Flour	3 cups	4 cups
Active Dry Yeast	1½ tsp.	2 tsp.

Use **Basic** cycle.

POTATO BREAD

	1½ Pound	2 Pound
Water	1 cup	1⅓ cups
Butter or Margarine	2 Tbsp.	3 Tbsp.
Salt	1½ tsp.	2 tsp.
Sugar	2 Tbsp.	3 Tbsp.
Instant Mashed Potato Flakes	⅓ cup	½ cup
Bread Flour	3 cups	4 cups
Nonfat Dry Milk	2 Tbsp.	3 Tbsp.
Active Dry Yeast	1½ tsp.	2 tsp.

Use **Basic** or **Rapid** cycle.

ITALIAN HERB BREAD

	1½ Pound
Water	1 cup
Butter or Margarine	1 Tbsp. + 1½ tsp.
Salt	1½ tsp.
Sugar	1 Tbsp. + 1½ tsp.
Italian Herb Seasoning	1¼ tsp.
Bread Flour	3½ cups
Active Dry Yeast	1½ tsp.
Use French cycle.	

CHEDDAR AND BACON BREAD

	1½ Pound
Water	¾ cup + 2 Tbsp.
Oil	1 Tbsp.
Cheddar Cheese, shredded	1½ cups
Crisp Bacon, crumbled	6 slices
OR	
Imitation Bacon Bits	2 Tbsp.
Salt	1 tsp.
Sugar	2 Tbsp.
Bread Flour	3 cups
Nonfat Dry Milk	2 Tbsp.
Active Dry Yeast	1½ tsp.
Use Basic Light cycle.	

BANANA NUT BREAD

	1½ Pound
Water	⅔ cup
Shortening	2 Tbsp.
Honey	2 Tbsp.
Bananas, mashed	⅓ cup
Walnuts, chopped	¼ cup
Lemon Juice	1 tsp.
Salt	1½ tsp.
Bread Flour	3 cups
Nonfat Dry Milk	2 Tbsp.
Active Dry Yeast	1½ tsp.
Use Basic Light cycle.	

2 Pound

1⅓ cups
2 Tbsp.
2 tsp.
2 Tbsp.
1½ tsp.
4⅓ cups
1¾ tsp.

2 Pound

1¼ cup
2 Tbsp.
2 cups
8 slices
3 Tbsp.
1½ tsp.
2 Tbsp. + 1½ tsp.
4 cups
3 Tbsp.
2 tsp.

2 Pound

¾ cup + 2 Tbsp.
3 Tbsp.
3 Tbsp.
½ cup
⅓ cup
1½ tsp.
2 tsp.
4 cups
3 Tbsp.
2 tsp.

DOUGH RECIPES

Select the Dough program for kneading and rising only. In this program, the bread machine will not bake the bread. These recipes produce dough for you to shape and bake in any conventional oven. The bread machine will knead the dough twice and rise the dough once. Timer may be used unless fresh ingredients such as milk, eggs and cheese are being used.



HOT CROSS BUNS

1¼ cup milk
¼ cup butter or margarine
1 large egg, beaten
1 cup raisins
1 tsp. salt
⅓ cup sugar
4 cups bread flour
1 tsp. cinnamon
½ tsp. ground cloves
¼ tsp. nutmeg
1 Tbsp. active dry yeast
Use Dough cycle.

1. At end of cycle, remove dough from pan and turn onto lightly floured surface.
2. Divide into 12 equal pieces. Roll into round, slightly flattened buns.
3. Place 2" apart on greased baking sheet.
4. Brush with 1 egg mixed with 1 tablespoon water.
5. Bake at 375°F for 16-18 minutes.
6. While buns are still warm, drizzle Sugar Glaze (below) over the top of each roll in the shape of a cross.

Sugar Glaze

¾ cup sifted powdered sugar
1 Tbsp. milk
¼ tsp. almond extract
Beat mixture until smooth.

PIZZA DOUGH

1 cup beer
1 Tbsp. butter
1 tsp. salt
2 Tbsp. sugar
2¾ cups bread flour
1 Tbsp. yeast
Use Dough cycle.

1. When cycle ends, remove dough from pan and press into lightly greased, 12" pizza pan. Brush lightly with vegetable oil. Cover with a cloth and allow to rise in a warm area for 15 minutes.
2. Meanwhile preheat oven to 400°F.
3. Spoon 1 cup tomato or pizza sauce over dough. Top with 1 cup mozzarella cheese and your favorite toppings.
4. Bake 25-30 minutes, or until crust is golden brown and cheese is bubbly.

Makes 1 thick-crust pizza.

Note: For a thinner crust, divide dough in half and press into 2-12" pans.
Bake 20-25 minutes at 400°F.

JEWISH CHALLAH LOAF

⅔ cup water
¼ cup butter
2 large eggs beaten
1½ tsp. salt
¼ cup sugar
3½ cups bread flour
3 Tbsp. nonfat dry milk
1½ tsp. active dry yeast
Use Dough cycle.

1. At end of cycle, remove dough from pan and turn onto lightly floured surface.
2. Divide into 6 equal pieces. Roll each piece into 18" smooth strips that are thicker in the middle and thinner at the ends.
3. Braid the 6 strips and tuck under the ends to form a loaf.
4. Place on lightly greased baking sheet. Cover and let rise about 30 minutes or until doubled in size.
5. Brush with egg yolk mixed with 2 teaspoons water.
6. Bake at 375°F for 30-35 minutes.

PUMPERNICKEL ROLLS

1¼ cups water
2 Tbsp. molasses
1 Tbsp. oil
1½ tsp. salt
2 Tbsp. sugar
1¾ cup + 2 Tbsp. bread flour
1 cup whole wheat flour
½ cup rye flour
2 Tbsp. nonfat dry milk
2 Tbsp. cocoa
1½ tsp. instant coffee
1½ tsp. active dry yeast
Use Dough cycle.

1. At end of cycle, remove dough from pan and turn onto lightly floured surface.
 2. Divide into 12 equal pieces. Shape into balls.
 3. Place in greased muffin tin. Brush lightly with melted butter.
 4. Cover with a cloth and let rise in a warm place for 20-25 minutes or until doubled in size.
 5. Bake at 375°F for 15-20 minutes.
- Makes 12 rolls.

CROISSANTS

$\frac{3}{4}$ cup water
1 Tbsp. butter or margarine
1 tsp. salt
1 Tbsp. sugar
2 cups bread flour
2 Tbsp. nonfat dry milk
Use Dough cycle.

1. After beginning dough cycle, roll $\frac{1}{2}$ cup butter between two sheets of waxed paper into a 10"x17" rectangle. Chill at least 1 hour.
 2. When cycle ends, remove dough from pan and roll into a 12"x12" square, $\frac{1}{4}$ -inch thick, on a lightly floured board.
 3. Center chilled butter on dough. Fold uncovered dough over butter so that three layers are formed. Seal edges.
 4. Roll dough again to form a 20" x 14" rectangle. Fold and roll two more times.
 5. Wrap dough in plastic wrap and chill in the freezer for 20 minutes.
 6. Remove dough from plastic wrap and return to lightly floured board. Repeat folding and rolling three more times.
 7. Roll dough into a 10"x15" rectangle, about $\frac{1}{8}$ -inch thick. Cut rectangle into 6-5"x5" squares. Cut each square in half to form 12 triangles.
 8. Roll each triangle loosely starting with the wide end. Place seam side down on greased baking pan.
 9. Curve ends of dough to form croissant shape. Brush with water. Cover with a damp cloth and allow to rise in a warm area 45-50 minutes or until doubled in size.
 10. Brush lightly with egg mixture of 1 beaten egg and 1 tablespoon water. Bake at 375°F for 10-15 minutes, or until golden brown and flaky.
- Makes 12 croissants.

BAGELS

1 cup water
1 tsp. salt
 $1\frac{1}{2}$ tsp. sugar
3 cups bread flour
1 tsp. active dry yeast
Use Dough cycle.

1. When cycle ends, remove dough from pan and turn onto a lightly floured surface.
 2. Divide into 10 equal pieces. Roll into smooth balls. Make a $1\frac{1}{2}$ " hole in the center of each ball.
 3. Place on a greased baking sheet.
 4. Brush the top of each bagel with melted butter or shortening. Cover with wax paper and a dry towel. Place in a warm area free of drafts and allow to rise for 30 minutes.
 5. Meanwhile, bring 3 quarts of water and 1 tablespoon sugar to a boil.
 6. Simmer 3-4 bagels at a time in water for 5-6 minutes on each side.
 7. Remove with slotted spoon. Drain on paper towels. Place on greased baking sheet dusted with cornmeal.
 8. Brush lightly with an egg yolk mixed with 2 tablespoons water. Sprinkle with poppy seeds, sesame seeds, diced onion, garlic chips or shredded cheddar cheese if desired.
 9. Bake at 400°F. For 25-30 minutes.
- Makes 10 bagels.

Troubleshooting Guide

Problem: The bread machine will not start.

Cause: Appliance not plugged correctly into outlet.

Solution: Always plug appliance into 120V, 60Hz outlet.

Cause: The Programmable Timer was set inadvertently.

Solution: Cancel program by pressing the STOP button.

Note: There is a preheat of ingredients at the beginning of the wheat cycle. There will be no dough blade activity during this time; this is normal.

Problem: The bread machine does not bake the bread.

Cause: The DOUGH program was selected.

Solution: Choose the appropriate program for making bread.

Problem: The bread burns.

Cause: Modifications have been made to a recipe.

Solution: Select cycle with lighter crust color or reduce amount of sweetener or fat.

Problem: Bread rises too high, touching the bread machine lid.

Cause: Weather very hot and/or humid.

Solution: Do not bake bread in the machine until the weather is cooler and/or less humid.

Cause: Too much or wrong type yeast used.

Solution: Measure yeast carefully. When using fast-rising or bread machine yeast use Conversion Chart on page 13 if recipe calls for active dry yeast.

Problem: The bread or dough did not rise enough.

Cause: Not enough sugar was used.

Solution: Measure sugar using standard measuring spoons or dry measuring cups that have been leveled off. Do not reduce amount of sugar or sweetener in a recipe; do not use artificial sweeteners.

Cause: Yeast did not activate.

Solution: Make sure yeast is fresh; check expiration date on the package. Proof yeast according to instructions on page 13. If programmed timer is used for baking at a later time, yeast should be placed in a well in the flour. Yeast should not come in contact with liquid, sugar or salt.

Cause: Too much salt inhibited rising.

Solution: Use amount specified in the recipe.

Cause: High altitude.

Solution: For every 1,000 feet above 3,000 feet above sea level, reduce the water by 1 tablespoon, up to 4 tablespoons maximum.

Problem: Bread collapses when baked.

Cause: Salt was reduced or omitted.

Solution: Measure salt carefully using standard measuring spoons that have been leveled off.

Cause: Too much liquid was used.

Solution: If dough is too sticky, bread can collapse. Reduce water or liquid by 1 tablespoon up to 4 tablespoons. Let the machine knead for 1 to 2 minutes. If dough appears too dry, add additional water 1 tablespoon at a time, up to 4 tablespoons.

Cause: Warm weather, high humidity or overheated liquids all speed up yeast action, which may cause the dough to rise too fast and the bread to collapse when baking begins.

Solution: If room temperature is over 80°F, try using refrigerator temperature water. Do not use programmable timer to delay baking. Try reducing yeast by 1/4 teaspoon.

Problem: The loaf of bread is small or out of shape.
Cause: Too much flour was used.
Solution: Measure flour using standard dry measuring cups that can be leveled. Stir flour before measuring and spoon lightly into measuring cup being careful not pack it.

Problem: Bread did not bake thoroughly.
Cause: Ambient temperature is lower than 70°F.
Solution: Use appliance in warmer location.

Cause: Lid was opened during baking.
Solution: Do not open lid during final rising and baking cycle.

Cause: Ingredients were not measured properly.
Solution: Measure ingredients carefully. Use U.S. Standard measuring cups and spoons that can be leveled off when measuring dry ingredients.

Problem: Machine beeps continuously when plugged into outlet.
Cause: Power surge.
Solution: Unplug the machine and plug back into outlet to reset.

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 WELBILT.

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.

Specifications

Model #: ABM6200

Made in China

Power Requirement: 120V, 60Hz

Power Consumption:

650 Watts

Maximum Flour Capacity:

Bread: $4\frac{2}{3}$ cups

Dough: $4\frac{2}{3}$ cups

IMPORTANT NOTICE

PLEASE DO NOT RETURN TO STORE.

If you have any problems with the unit, contact the

WELBILT® CUSTOMER SATISFACTION CENTER

for assistance

Phone: 1-800-872-1656.

Please read instructions before using this product.

WELBILT®

APPLIANCE CORP. OF AMERICA

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