

WEST BEND JUST FOR DINNER BREADMAKER

TO PREVENT PERSONAL INJURY OR PROPERTY DAMAGE, READ AND FOLLOW THE INSTRUCTIONS AND WARNINGS IN THIS CARE/USE INSTRUCTIONAL MANUAL

Register this and other West Bend® products through our website: www.westbend.com

IMPORTANT INFORMATION ON PROTECTING ELECTRONIC CONTROL: To protect bread maker's electronic control against possible damage caused by surges in electrical power line, we recommend using a surge protector device, available at most discount/hardware stores. Simply plug surge protector into the electric outlet, then plug bread maker cord into receptacle to surge protector.

IMPORTANT SAFEGUARDS - When using electrical appliances, basic safety precautions should always be followed to prevent fire, property damage, electric shock or personal injury, including the following:

- Read all instructions before using.
- Do not touch hot surfaces. Using handles or knobs. Always use potholders or oven mitts to handle hot bread pan or hot bread.
- Do not put hand inside oven chamber after bread pan is removed. Heating unit will still be hot.
- To protect against electric shock, do not place cord, plug or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning appliance.
- Avoid contact with moving parts.
- Do not operate appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return, if your bread maker is under warranty, to the West Bend Company for examination, repair or adjustment.
- The use of accessory attachments not recommended by The West Bend Company may result in fire, electric shock or personal injury.
- Do not use outdoors.
- Do not let cord hang over edge of table, counter, other surfaces or touch hot surfaces.
- Do not use appliance for other than intended use.
- To disconnect power, press stop button to turn control off, then remove plug from wall outlet. Never pull on cord.
- Extreme caution must be used when moving appliance during operation.

SAVE THESE INSTRUCTIONS - Your bread maker needs no special care other than cleaning. If servicing becomes necessary, and is within the warranty period, return your bread maker to The West Bend Company. See Warranty section in this booklet for service details. Do not attempt to repair it yourself. For Household Use Only. An off odor from motor may be noted with first use, which is normal and will disappear with use.

Electric Cord Statement - CAUTION: Your bread maker has a short cord as a safety precaution to prevent personal injury or property damage resulting from pulling, tripping or becoming entangled with the cord. Do not allow children to be near or use this bread maker without close adult supervision. If you must use a longer cord set or an extension cord when using bread maker, the cord must be arranged so it will not drape over the edge of a countertop, tabletop or surface area where it can be pulled on by children or tripped over. To prevent electric shock, personal injury or fire, the electrical rating of the extension cord must be the same or more than the wattage of the bread maker (wattage is stamped on backside of bread maker).

Important Safety Instructions: 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 once way. If this plug does not fit full in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Never use with an extension cord unless the plug can be fully inserted. Do not attempt to defeat this safety feature.

WARNING: To prevent personal injury or property damage caused by fire, always unplug this and other appliances when not in use.

WARNING: This appliance may contain substances know to the state of California to cause cancer, birth defects or other reproductive harm.

Your West Bend® Automatic Bread Maker was designed for use with only 120 volt, 60 hz electrical service **ONLY**. Use of a bread maker with a converter or transformer will destroy the electronic control and void your warranty.

“QUICK START” STEPS FOR THE FIRST LOAF OF BREAD

1. WHAT YOU WILL NEED

For Measuring:

See through liquid measuring cups with graduated markings
Set of solid, nesting type measuring cups for dry ingredients
Set of measuring spoons
Kitchen spoon
Table knife

For Making Bread:

Water
Butter or Margarine
Bread flour
Sugar
Dry Milk
Salt
Fast Rising or Bread Machine Yeast

2. HOW TO MEASURE

Measure ingredients the right way with the correct measuring cups and spoons is most important when making bread. See measuring section for more information.

REMEMBER TO:

- **Always** measure liquid ingredients in a see-through measuring cup with graduated markings. Liquid should just reach marking on cup at “eye level” not above or below. For easier measuring, set cup on inside of kitchen cabinet.
- **Always** use liquid at the correct temperature, lukewarm, between 80-90°F.
- **Always** spoon dry ingredients like bread flour into solid, nesting type measuring cups, then level off with a table knife.
- **Never** scoop measuring cups into dry ingredients as this will pack down the ingredients, causing the dough to be dry and the loaf to be short.
- **Always** use a set of measuring spoons to measure smaller quantities of dry and liquid ingredients, measuring level, not rounded or heaping.

3. MAKING COUNTRY WHITE BREAD USING BASIC/SPECIALTY SETTING:

- ½ cup water, 80-90°F
- 1 tablespoon butter or margarine
- 1½ cups bread flour
- 1 tablespoon sugar
- 1 tablespoon dry milk
- ¼ teaspoon salt
- 2 ¼ teaspoons (¼ -ounce package) fast rising or bread machine yeast
- 1. Put knead bar in bread pan over shaft. Twist bar if needed to slide down all the way.
- 2. Measure lukewarm water and add to bread pan with butter or margarine.
- 3. Measure bread flour, sugar, dry milk, and salt; add to pan. Level ingredients. Add yeast
- 4. Place pan in machine and turn left (counterclockwise) to secure in place. Close Cover

4. PROGRAMMING CONTROL PANEL

1. Plug cord into electrical outlet. Audible alert will sound. Machine is already programmed for **Basic/Specialty** bread setting. Note light glowing next to setting.
2. Press **Start/Stop** button once. Green “operation” light will glow. Dough will be kneaded, allowed to rise and then baked in a total of 45 minutes. An alert will sound just before bake cycle begins (about 22 minutes after machine has started) to perform a crust treatment, if desired. See **Crust Treatment** section later in this booklet for further information.
3. When done baking, alert will sound and red “keep warm” light will glow. Turn machine off by pressing **Start/Stop** button down until alert sounds and “keep warm” light goes out. Unplug cord from outlet.
4. With oven mitts or hot pads, turn pan to the right (clockwise) to remove from machine. Shake bread out of pan and place on rack to cool 15 to 20 minutes before slicing. Wash pan following instructions in this booklet.

OTHER TIPS TO KEEP IN MIND WHEN USING YOUR BREAD MAKER

1. **CAUTION:** To prevent personal injury, **DO NOT REMOVE** the bread pan or touch any moving parts with bread maker is in operation. If you need to stop the bread maker during operation, hold the **Start/Stop** button down for 4 seconds or until the alert sounds.
2. **BE SURE** to allow adequate ventilation around the bread maker when it is in operation. Keep it out of drafts and direct sunlight and at least 4 inches away from walls, cabinets and other appliances, especially heating and cooling appliances which interfere with the internal bread maker temperatures and affect the loaf of bread being prepared.
3. **DO NOT IMMERSE** base of bread pan in water or other liquid as this can damage the bearing that turns the knead bar on the bottom of the pan. See Cleaning section in this booklet.
4. **ALWAYS** place bread maker on a dry, stable, heatproof countertop or table during use. Since the bread maker contains a motor, some vibrations occurs during the knead cycle.

5. **CAUTION:** To prevent personal injury, **AVOID** touching bread maker during the bake cycle as exterior surfaces become hot. **ALWAYS** use oven mitts when removing and handling the bread pan after baking.
6. **FOLLOW** instructions as given for best results. **THE MOST IMPORTANT STEP TO SUCCESSFUL BREAD MAKING IS TO MEASURE INGREDIENTS ACCURATELY.** See **MEASURING** section in this booklet.
7. **DO NOT EXCEED** the ingredient capacity of your bread maker. See **INGREDIENT** section of this booklet. Use only fresh ingredients.
8. **ALWAYS** add ingredients in the order listed in recipes. Add liquid ingredients first, then butter or margarine, followed by dry ingredients and finally the yeast.
9. **IN THE EVENT OF A POWER OUTAGE**, the bread maker will turn off and remain off when power is restored. You will need to remove the contents of the pan and start over using fresh ingredients.
10. **DO NOT COVER** bread maker with anything during operation as this can cause malfunction.
11. **DO NOT TOUCH** control panel buttons after bread maker has been turned on as this can interrupt the cycle. Turn bread maker off after completion of cycle.
12. **DO NOT LEAVE** bread maker plugged into electrical outlet when not in use to prevent it from being accidentally turned on.

KNOW YOUR INGREDIENTS

Although bread making seems very basic, it is a science and the proportions are critical. Read the following information to better understand the importance each ingredient plays in the bread making process.

- **BREAD FLOUR** should be used in your bread maker as it contains more gluten-forming proteins than all-purpose flour and will provide well-formed loaves with good structure. Several different brands of bread flour are available. **Do not use self-rising or cake flour in your bread maker.**
- **WHOLE WHEAT FLOUR** can be used in combination with bread flour at the *Wheat* bread setting. Up to 50% wheat flour can be used in recipes. *Do not attempt to use all whole-wheat flour in recipes, as poor results will be obtained.*
- **RYE FLOUR** can be used in combination with bread flour in the preparation of rye bread. *Do not attempt to use all rye flour in recipes as poor results will be obtained.*

SPECIAL NOTES ON FLOUR

How to make minor adjustments for dough: All flours are affected by growing conditions, milling, storage, humidity etc. While not visibly different, you may need to make some minor adjustments when using different brands of flour as well as compensating for the humidity in your area. Always store bread flour in an airtight container. Store whole grain flours (whole wheat, rye) in a refrigerator to prevent them from becoming rancid. Measure the amount of flour as directed in each recipe but make any adjustment after the first 3 or 4 minutes of continuous kneading. Do not turn machine off to adjust dough. *Feel free to check the condition of the dough by touching and looking at it during the knead cycle as this is the only time you can make any minor change that may be necessary as follows:*

- Open cover and touch dough. If it feels a little sticky and there is a slight smear under the knead bar, no adjustment is necessary.
- If dough is very sticky, clinging to the sides of the pan, and is more like a batter than a dough, add one tablespoon of flour. Allow to work in before making any further adjustment. Open cover only to add flour to prevent heat from escaping.
- If dough is dry and the machine seems to be laboring, add one-teaspoon lukewarm water at a time. Once again, allow water to work into the dough and keep cover closed before making any further adjustment.

You will know when the dough is just right near the end of the knead cycle when it is soft to the touch, smooth in appearance and just a bit sticky, leaving a slight residue on your fingers---the feel of perfect dough. The bottom of the bread pan will also be clean or almost clean of any dough residue.

DO NOT EXCEED 1 1/3 cups of bread flour for the dinner size loaf. Breads containing a combination of flours, cereals or oats should not exceed 1 1/2 cups.

- **SUGARS AND OTHER SWEETENERS** provide food for yeast, add height and flavor to the bread and give the crust a golden color. Types of sweeteners that can be used included, sugar, brown sugar, honey, molasses, maple syrup, corn syrup and fruits, whether dried or fresh.
A special tip when measuring sticky sweeteners is to first coat the measuring spoon with vegetable oil. Sweeteners slide right off the spoon.
Do not use artificial sweeteners as a substitute for sugars and other natural sweeteners as the yeast will not react properly and poor results will be obtained.
- **MILK** enhanced the flavor and increases the nutritional value of bread. Any type of milk (whole, 2%, 1%, skim, buttermilk or canned evaporated milk) can be used in making bread. Refrigerated milk must always be warmed to 80-90°F. **DO NOT HEAT MILK ABOVE 110°F AS THIS COULD AFFECT THE YEAST.**
- **WATER** used in combination with dry milk can be substituted for regular milk. Use lukewarm water, about 80-90°F. **DO NOT USE WATER ABOVE 110°F AS THIS COULD AFFECT THE YEAST**

Using too much liquid can cause the bread to collapse during the baking cycle. During humid weather, slightly less liquid may be needed, as the flour will absorb moisture from the air. In dry weather, slightly more liquid may be needed as flour can lose moisture. When severe changes in weather occurs, it is best to check the condition of the dough during the knead cycle as noted in the “Special Notes on Flour” paragraph for any minor adjustment that may be needed.

Water and milk are, for the most part interchangeable in recipes. Eliminate dry milk in recipes when substituting milk for water. Watch condition of dough during the knead cycle for any minor adjustment that may be needed. Slightly more milk may be needed when substituting for water.

- **BUTTER, MARGARINE, SHORTENING and OILS** serve several purposes in bread making as they tenderize the bread, add flavor and richness. Butter or margarine are interchangeable in recipes. You may wish to cut these fats into two pieces for faster blending during the knead cycle.

Low-fat or fat-free bread can be made by substituting unsweetened applesauce or plain yogurt for the amount of fat in the recipe. Watch dough as it kneads for any minor adjustment which may be needed. Using less fat will affect the height, tenderness and texture of the bread which is normal.

- **EGGS** add color, richness and leavening to bread. Use large eggs. No premixing is needed. Egg substitutes can be used in place of fresh eggs. One egg equals ¼ cup of egg substitute. To reduce cholesterol, you can substitute 2 egg whites for a large egg in your recipe without affecting the end result. Watch the dough during the knead cycle as some minor adjustment may be needed to get the dough to the right consistency.

A special tip when using eggs is to run them under warm water for about 10-20 seconds before cracking. This helps them slide out the shell better.

- **SALT** has several functions in making bread. It controls yeast growth while strengthening the gluten structure to make the dough more elastic, plus adds flavor. Use ordinary table salt in your bread maker. Using too little or eliminating the salt will cause the dough to over rise. Using too much can prevent the dough from rising as high as it should. “Light” salt can be used as a substitute as long as it contains both potassium chloride and sodium. Use the same amount as recommended for table salt.

- **YEAST** is living organism, which, though fermentation feeds on carbohydrates in flour and sugar to produce carbon dioxide gas that makes bread rise. **Fast rising yeast or bread machine yeast** must be used in your bread maker for best results in the 45-minute cycle. **DO NOT USE ACTIVE DRY YEAST OR COMPRESSED YEAST, AS POOR RESULTS WILL BE OBTAINED.**

A ¼-ounce package of fast rising yeast or bread machine yeast contains 2¼ teaspoons, the exact amount needed when making scratch recipes.

Yeast can also be purchased in glass jars so you can measure the exact amount needed. Once the jar is opened keep it refrigerated. Whether buying yeast in packages or in a jar, always make sure yeast is fresh and has not expired the “use by” date.

- **SPECIAL NOTE ON CINNAMON AND GARLIC:** Adding too much cinnamon or garlic can affect the texture and size of the loaf obtained. Cinnamon can break down the structure of dough, affecting the height and texture, whereas, too much garlic can inhibit the yeast activity. Use only the amount of cinnamon and garlic recommended in the recipe, don’t be generous.

MEASURING INGREDIENTS: THE KEY TO SUCCESSFUL BREAD MAKING - The most important step in using your bread maker is to measure the ingredients precisely and accurately. You may need to change your measuring habits some, but the rewards for doing so will be great---wonderful loaves of bread to serve with dinner. Follow these **very important** tips when measuring ingredients:

- **READ** through the recipe and organize the ingredients you will need in order they are added to the bread pan. Many bread disasters occur because an ingredient was left out or added twice.
 - **USE** standard kitchen measuring cups and spoons and follow the steps below:
1. **ALWAYS** use glass or plastic “see-through” liquid measuring cups to measure liquids. See Diagram 1. Place cup on flat surface and measure at “eye-level” not at an angle. The liquid level line **must** be right to the measurement marking, not above or below. A “looks close enough” measurement can spell disaster in bread making. **SPECIAL TIP:** Place liquid measuring cup on inside of kitchen cabinet for easier measuring at eye level.
 2. **ALWAYS** use standard dry measuring cups for measuring all dry ingredients, especially flour. Dry measuring cups are those that nest together. Spoon dry ingredients into the specified measuring cup, then level off with top of knife. All measurements must be level. *Do not scoop measuring cups into dry ingredients, especially flour.* This will compress the ingredients into the cup and causes the dough to be dry which will result in a short loaf of bread. **SPECIAL TIP:** Loosen flour before measuring by moving spoon through it several times.
 3. **ALWAYS** use standard measuring spoons for measuring ingredients such as yeast, salt, sugar, and dry milk as well as small amounts of honey, molasses or water. Again, the measurements *must be level*, not rounded or heaping as this little bit of difference can affect the bread. See Diagram 4. **Do not use tableware as measuring spoons as these vary in size and will not be accurate.**

USING BREAD MIXES - Pre-packaged bread mixes can be used in your bread maker following the guidelines below. Most bread mixes have a net weight of 14 or more ounces. This will make 2 dinner sized loaves of bread. **Never attempt to use a full bread mix in your Just for Dinner™ bread maker as it cannot make this large of loaf of bread.**

1. Before opening mix, turn bag upside down several times to blend ingredients as some settling of ingredients occurs during storage. If mix is in a cardboard container, use a spoon to blend ingredients before using.
2. Add ½ cup (4 ounces) of lukewarm water, 80-90°F, to bread pan containing knead bar.
3. Measure 1½ cups of bread mix and add to bread pan with water. Level ingredients.
4. Add packet of yeast from mix PLUS 1-teaspoon fast rising or bread machine yeast. If extra yeast is not used, the loaf of bread will be short. Do not use active dry yeast as it does not work well in the 45 minute bread cycle. (If mix has yeast blended into the dry ingredients, you will still need to add the extra teaspoon of fast rising or bread machine yeast). Yeast does not need to be the same brand as packet; different brands of yeast can be combined.
5. Lock bread pan into machine and close cover. Program for BASIC/SPECIALTY or WHEAT, depending on type of mix being used. Turn machine on. After 3 to 4 minutes of kneading, check dough for any minor adjustment that may be needed as bread mixes vary slightly by brand. Do not turn machine off to adjust dough.
 - If dough is too dry and motor seems to be laboring, add 1-teaspoon lukewarm water at a time until dough becomes soft and pliable.
 - If dough is too wet and clinging to the side of pan, add 1-tablespoon bread mix or flour, allowing it to be blended into dough before adding more if needed. Dough should gather into a ball and just be sticky to the touch.
 - Do not leave cover open while adjusting dough, as this will allow heat to escape. Open cover only to add ingredients, then close.
6. When done, turn machine off and remove loaf from pan. Allow to cool on rack 15 to 20 minutes before slicing. Crust treatment can be performed when alert sounds just before bake cycle begins. See “Crust Treatment” section later in this booklet. **NOTES:** When using the remainder of the bread mix to make another loaf, follow the guidelines on this page, **except add ¼-ounce package or 2¼ teaspoons of fast rising or bread machine yeast.** This amount will compensate for the packet of yeast used to make the first loaf. If there is not enough (1½ cups bread mix left to make a second loaf of bread, use bread flour or all purpose flour to make up the difference.

MAKING YOUR OWN MIXES: You can make your own bread mixes and store them in a cupboard or refrigerator until read to use. Simply measure all dry ingredients, **except yeast**, into plastic bag or sealable container. Label as to the type of bread. When ready to use, add recommended liquid, butter or margarine, and dry flour mixture to the pan. Level ingredients and add yeast. Program and start the bread maker. If mix is stored in the refrigerator, let sit at room temperature 15 to 20 minutes or use slightly warmer liquid, 100-110° F.

HIGH ALTITUDE ADJUSTMENT: Reduced air pressure at high altitudes causes yeast gases to expand more rapidly and the dough to rise more quickly. The dough can rise so much that when it begins to bake, it will collapse do to over-stretching of the gluten structure. To slow the rising of the dough at high altitudes, reduce the amount of yeast by ¼ teaspoon at a time until you find the right amount. You can also reduce the amount of liquid by a teaspoon or two. Some experimentation will be needed when using your bread maker at high altitudes. Make notes on the amount of yeast and liquid used for future reference.

ADAPTING YOUR FAVORITE BREAD RECIPES: After you have prepared some of the recipes in this book, you may wish to adapt some of your favorite conventional bread recipes to the bread maker. Some experimentation will be required on your part and you will need to check the condition of the dough during the knead cycle for any minor adjustment that may be needed in liquid or flour. Use one of the recipes in this book that is similar to your recipe as a guideline, or use the formula that follows:

- ½ cup liquid 80-90°F (4 ounces)
- 1 tablespoon fat
- 1½ cups bread flour
- ¼ teaspoon salt
- 2 ¼ teaspoons fast rising or bread machine yeast.

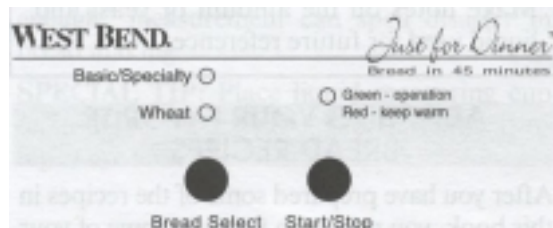
Add ingredients to the pan in this order: liquids first, followed by fat, then dry ingredients except yeast. Level dry ingredients and add yeast. Program for desired setting and turn on. After 3 or 4 minutes of kneading, check the condition of dough. Make any adjustment as necessary following the guideline in “Special Notes on Flour” section.

SLICING BREAD: Always allow bread to cool at least 15 to 20 minutes before slicing. If not allowed to cool, bread will be very difficult to slice.

STORING BREAD: Any leftover bread can be stored in a plastic bag or sealed storage container at room temperature for a few days. Any longer storage put in freezer.

BECOMING FAMILIAR WITH THE CONTROL PANEL - The control panel on your bread maker was designed to be very easy to use. See Diagram 6. Please review the following features to better understand the control panel

- **BREAD SELECT BUTTON** - The **Bread Select** button lets you choose between bread settings- Basic/Specialty and Wheat. With each press of the **Bread Select** button, the light will alternate between the two bread settings.



The Basic/ Specialty setting can be used for almost any bread recipe containing mostly bread flour. If a recipe contains up to 50% whole wheat flour, use the Wheat setting.

When using either bread setting, an alert will sound near the end of the rise cycle (about 22 minutes after machine has started) to perform crust treatment if desired. See "Crust Treatment" later in this booklet.

■ START AND STOP BUTTON

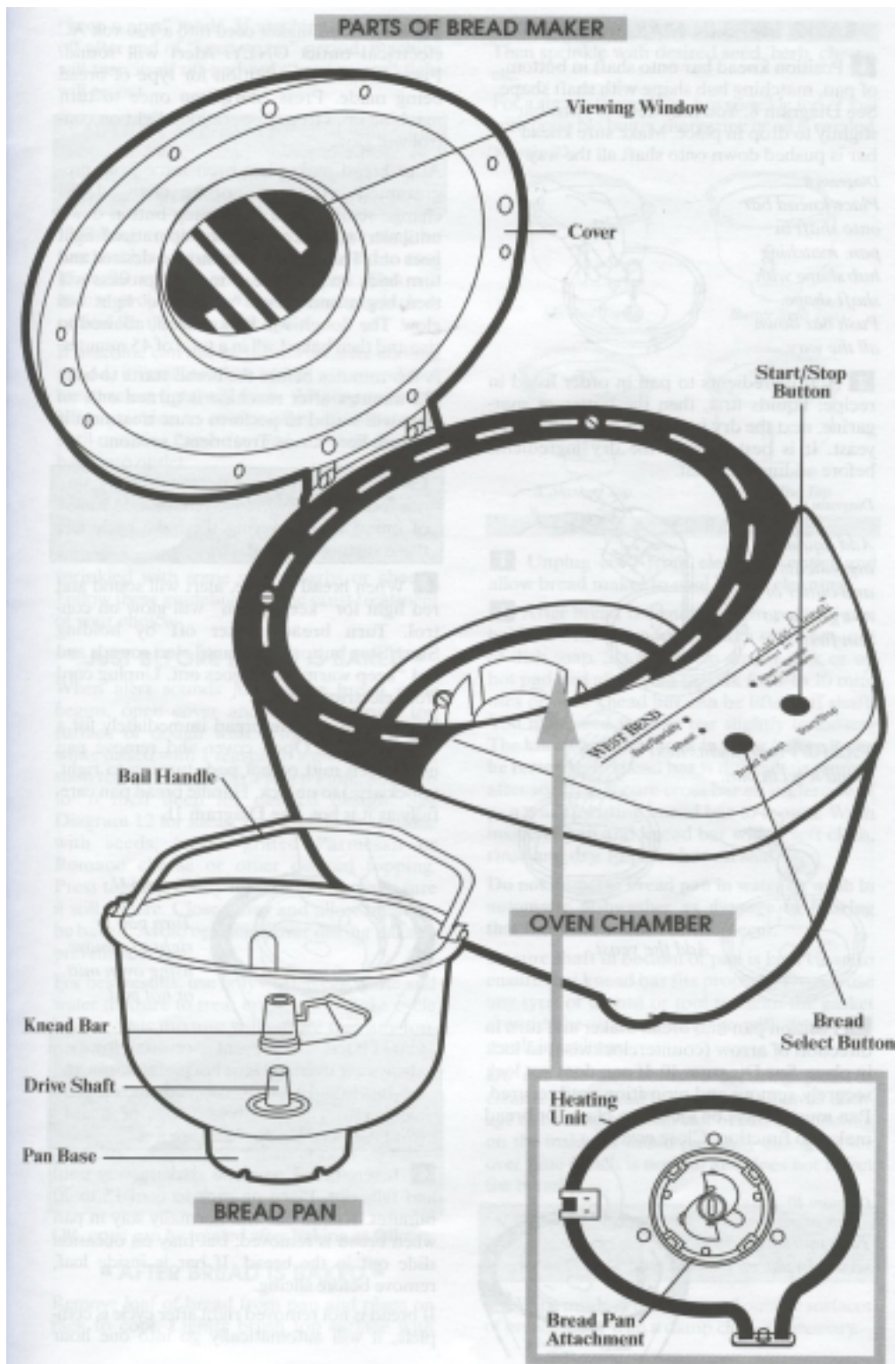
Use the **Start/Stop** button to turn bread maker on and off. Before starting the machine, you must first program desired **Bread Select** setting. Then press **Start/Stop** button once to turn machine on.

When the machine is on, green "operation" light will glow. When bread is done, light will change to red to let you know the machine is in the "keep warm" mode for an hour. Alert will also sound when bread is done. Turn off by holding the **Start/Stop** button until the alert sounds and "keep warm" light goes out. If machine is not turned off after the completion of one-hour "keep warm" period, the machine will turn off automatically.

CLEAN BEFORE USING:

Before using your bread maker for the first time, wash inside with hot soapy rinse and dry. The shaft in the bottom be twisted slightly

Do not immerse in automatic damage to bearing bar can
chamber and machine with a soft necessary, dry with



of pan and knead bar water and a soft cloth, knead bar lifts off the of pan and may need to remove.

pan in water or wash dishwasher as that turns the knead occur. Wipe inside of outside surfaces of damp cloth if a soft cloth.

CAUTION: To prevent personal injury or electric shock, do not immerse bread maker base, its cord or plug in water or other liquid. YOUR BREAD MAKER IS READY TO USE.

BASIC STEPS IN MAKING BREAD

1. Position knead bar onto shaft in bottom of pan, matching hub shape with shaft shape. You may need to twist bar slightly to drop into place. Make sure knead bar is pushed down onto shaft all the way.
2. Add ingredients to pan in order listed in recipe: liquids first, then the butter or margarine, next the dry ingredients and finally the yeast. It is best to level the dry ingredients before adding the yeast.
3. Position the pan into the bread maker and turn in direction of arrow (counterclockwise) to lock into place. If pan does not lock securely, remove pan, reposition until secured. Pan must always be locked in place for bread maker to function. Close cover.
4. Plug bread maker cord into a 120 volt AC electrical outlet ONLY. Alert will sound. Press **Bread Select** button for type of bread being made. Press **Start/Stop** once to turn machine on. Green “operation” light on control will glow.

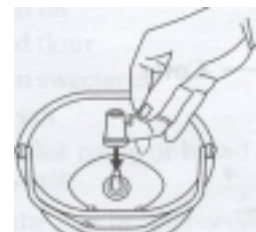
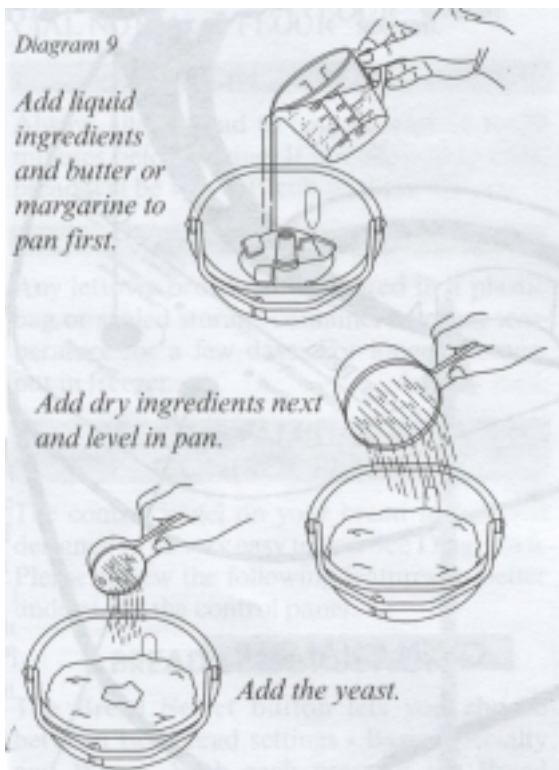


Diagram 9

Add liquid ingredients and butter or margarine to pan first.

Add dry ingredients next and level in pan.

Add the yeast.



After bread maker has been turned on, programmed setting cannot be changed. To change setting hold **Start/Stop** button down until alert sounds and green “operation” light goes out. Then program control as desired and turn back on. The bread making process will begin and green “operation” light will glow. The dough will be kneaded, allowed to rise and then baked, all in a total of 45 minutes.

A few minutes before the bread starts to bake (22 minutes after machine is turned on), an alert will sound to perform crust treatment if desired. See CRUST TREATMENT section for details.

5. When bread is done, alert will sound and red light for “keep warm” will glow on control. Turn bread maker off by holding **Start/Stop** button down until alert sounds and red “keep warm” light goes out. Unplug cord from electric outlet. It is best to remove bread immediately for a crispier crust. Open cover and remove pan using oven mitt or hot pad, turning to the right (clockwise) to unlock. Handle bread pan carefully as it is hot.



CAUTION: To prevent personal injury always use oven mitts or hot pads to remove and hot bread pan from bread maker and when removing the baked loaf of bread from pan as these surfaces are hot.

6. Invert bread pan and shake gently until loaf falls out. Place on rack to cool 15 to 20 minutes. Knead bar will normally stay in pan when bread is removed, but may on occasion slide out in the bread. If bar is inside loaf, remove before slicing. If bread is not removed right after cycle is complete, it will automatically go into a one hour “keep warm” mode. If machine is not turned off after end of “keep warm” period, machine will turn itself off and red “keep warm” light will go out.

CAUTION: To prevent personal injury, do not put hands inside oven chamber or touch heating unit after completion of the bake cycle as these surfaces are hot.

If making another loaf of bread right away, be sure machine is turned off and allowed to cool 15 to 20 minutes with cover open. This will ensure proper temperature sensing which is critical for the 45 minute cycle. If machine cannot be turned on after cooling period, it is still too hot. Alert will sound and bread select will flash. Unplug cord and allow machine to cool another 10 minutes or until machine can be turned on when plugged back into outlet.

CRUST TREATMENT: For a gourmet touch, you can create breads with decorative crusts, whether slashed, slit or sprinkled with some seeds, herbs or cheese. Follow these guidelines for the crust treatment of your choice:

- **JUST BEFORE BREAD IS BAKED:** When alarm sounds just before bread-baking cycle begins, open cover and carefully brush top surface of dough with a lightly beaten egg white mixed with 1-teaspoon water. If desired slash top with a sharp knife, about ¼ to ½ inch deep for desired design. Leave plain or sprinkle with seeds, herbs, grated Parmesan, or Romano cheese or other desired topping. Press topping gently into dough to make sure it will adhere. Close cover and allow bread to be baked. Avoid opening cover during bake cycle to prevent heat loss. For best results, use only beaten egg white and water mixture to treat crust before bake cycle begins. This mixture will ensure that any topping will stick to the top of the bread and not fall off when loaf is removed from pan. **WARNING:** To prevent personal injury or property damage, do not use vegetable oil cooking sprays for crust treatment as mixture is flammable when exposed to heating unit in bread maker.

OR, crust can be treated after baking as follows:

- **AFTER BREAD IS BAKED:** Remove loaf of bread from pan and place on rack to cool. Lightly brush top surface with melted butter, margarine, vegetable or olive oil. Then sprinkle with desired seed, herb or cheese, etc. For simple floured top, just sprinkle top of loaf with flour. No butter, margarine or oil is needed.

CLEAN AFTER EACH USE

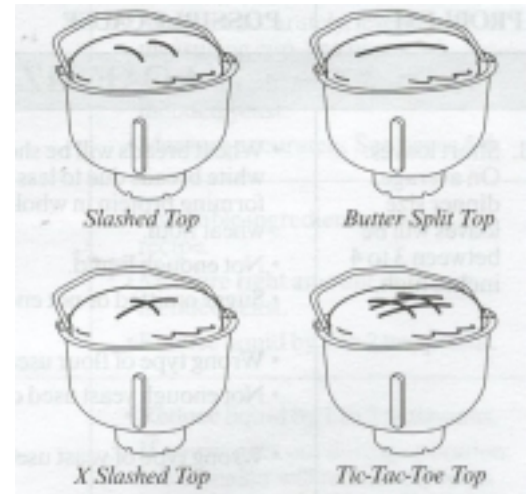
1. Unplug cord from electrical outlet and allow bread maker to cool before cleaning.
2. After bread is removed from pan, fill pan half full with warm water and a small amount of dish soap. Set pan in empty sink or on hot pad and allow pan to soak for 5 to 10 minutes or until knead bar can be lifted off shaft. You may need to twist bar slightly to loosen. **The knead bar must be soaked in water before it can be removed.** If knead bar is difficult to remove after soaking, secure cross bar on underside of pan while twisting knead bar to loosen. Wash inside of pan and knead bar with a soft cloth, rinse and dry. Replace bar on shaft.

Do not immerse pan in water or wash in automatic dishwasher as damage to bearing that turns the knead bar can occur.

Be sure shaft on bottom of pan is kept clean to ensure that knead bar fits properly. Do not use any type of utensil or tool to clean the gasket around the shaft, as damage will occur and result in leakage.

Do not use any abrasive scouring pads or cleansers on bread pan or knead bar as damage to coating or finish can occur. The coating on the inside of bread pan may change color over time, which is normal and does not affect the bread. **CAUTION:** To prevent personal injury or electric shock, do not immerse bread maker base, its cord or plug in water or other liquid.

3. Wipe inside of chamber and outside surfaces of bread maker with a damp cloth if necessary.



TROUBLESHOOTING GUIDE

Following are some typical problems that can occur when making bread in your bread maker. Please review the problems, their possible causes and corrective action that should be taken to ensure successful bread making.

PROBLEM	POSSIBLE CAUSE	SOLUTION
LOAF SIZE AND SHAPE		
1. Short loaves. On average dinner size loaves will be between 3 and 4 inches high.	<ul style="list-style-type: none"> Wheat breads will be shorter than white breads due to less gluten forming protein in whole wheat flour. Not enough liquid Sugar omitted or not enough added. Wrong type of flour used Not enough yeast used or too old Wrong type of yeast used 	<ul style="list-style-type: none"> Normal situation, no solution Increase liquid by 1-2 teaspoons Assemble ingredients as listed in recipe Do not use all-purpose flour Measure amount recommended and check freshness date on package. Use correct type of yeast, fast rising or bread machine. Do not use active dry yeast.
2. Flat loaves, no rising	<ul style="list-style-type: none"> Yeast omitted Yeast too old Liquid too hot Too much salt added Sugar or other sweetener omitted 	<ul style="list-style-type: none"> Assemble ingredients as listed in recipe. Check expiration date Use lukewarm liquids 80-90°F. Use amount recommended Assemble ingredients as listed in recipe.
3. Top and sides cave in	<ul style="list-style-type: none"> Too much liquid Too much yeast 	<ul style="list-style-type: none"> Reduce liquid by 1-2 teaspoons Use amount recommended in recipe
4. Gnarly knotted top, not smooth	<ul style="list-style-type: none"> Not enough liquid Too much flour 	<ul style="list-style-type: none"> Increase liquid by 1-2 teaspoons Measure flour accurately, leveling off measuring cup.
5. Collapsed while baking	<ul style="list-style-type: none"> May be caused from baking in high altitude Exceeding capacity of bread pan Not enough salt used or omitted Too much yeast Warm, humid weather 	<ul style="list-style-type: none"> Make recommended adjustment for high altitude baking by reducing yeast by ¼ teaspoon and reducing liquid by 1-2 teaspoons. Do not use more ingredients than recommended for dinner-sized loaf. Use amount of salt recommended in recipe Measure accurately. Reduce liquid by 1-2 teaspoons and reduce yeast by ¼ to ½ teaspoon.
6. Loaves uneven, shorter on one end	<ul style="list-style-type: none"> Dough too dry preventing even rise in pan 	<ul style="list-style-type: none"> Reduce liquid by 1-2 teaspoons
PROBLEM	POSSIBLE CAUSE	SOLUTION
BREAD TEXTURE		
7. Heavy, dense texture	<ul style="list-style-type: none"> Too much flour Not enough yeast Not enough sugar 	<ul style="list-style-type: none"> Measure accurately, leveling off measuring cup. See Measuring ingredients section Measure right amount of recommended yeast Measure accurately. See Measuring Ingredients section
8. Open, coarse, holey texture	<ul style="list-style-type: none"> Salt omitted Too much yeast Too much liquid 	<ul style="list-style-type: none"> Assemble ingredients as listed in recipe. Measure right amount of recommended yeast Reduce liquid by 1-2 teaspoons

9. Center of loaf raw, not baked through	<ul style="list-style-type: none"> • Too much liquid • Power outage during operation • Forgot to put knead bar in pan 	<ul style="list-style-type: none"> • Reduce liquid by 1-2 teaspoons • If power goes out during operation, bread maker will remain off when power is restored. You will need to remove unbaked loaf from pan and start over with fresh ingredients. • Always make sure knead bar is on shaft in bottom of pan before adding ingredients
10. Bread doesn't slice well, very sticky	<ul style="list-style-type: none"> • Sliced while too hot • Not using proper knife 	<ul style="list-style-type: none"> • Allow bread to cool on rack at least 15-20 minutes before slicing to release steam. • Use good bread knife or electric knife
CRUST COLOR AND THICKNESS		
11. Dark crust color/too thick	<ul style="list-style-type: none"> • Too much sugar 	<ul style="list-style-type: none"> • Reduce sugar by half
12. Loaf of bread is burned	<ul style="list-style-type: none"> • Bread maker is malfunctioning 	<ul style="list-style-type: none"> • See WARRANTY section for service information
13. Crust too light	<ul style="list-style-type: none"> • Not enough sugar or fat 	<ul style="list-style-type: none"> • Increase sugar or fat by half amount recommended
PAN PROBLEMS		
14. Knead bar cannot be removed	<ul style="list-style-type: none"> • You must add water to bread pan and allow knead bar to soak before it can be removed 	<ul style="list-style-type: none"> • Follow cleaning instructions after use. You may need to twist bar slightly after soaking to loosen.
15. Bread sticks to pan/ difficult to shake out	<ul style="list-style-type: none"> • Can happen over prolonged use. 	<ul style="list-style-type: none"> • Wipe inside of bread pan, from ribs down with vegetable oil or solid shortening. Or add 1 teaspoon vegetable oil to liquid in pan before adding dry ingredients. Do not use vegetable spray as sticking can worsen. Or, let bread sit in pan for 10 minutes before shaking out. • Replacement pan may be ordered. See Warranty section.
MACHINE MECHANICS		
16. Ingredients not mixed	<ul style="list-style-type: none"> • Did not start machine • Forgot to put knead bar in pan. 	<ul style="list-style-type: none"> • After programming control panel, press Start/Stop button to turn bread maker on. • Always make sure knead bar is on shaft I bottom of pan before adding ingredients
17. Burning odor noted during operation	<ul style="list-style-type: none"> • Ingredients spilled inside oven • Pan leaks • Exceeding capacity of bread pan. 	<ul style="list-style-type: none"> • Be careful not to spill ingredients when adding to pan. Ingredients can burn on heating unit and cause smoke. • Obtain replacement. See Warranty section • Do not use more ingredients than recommended in recipe and always measure ingredients accurately. See Measuring Ingredients section.
18. WHOOPS! Machine unplugged by mistake or power lost during use. How can I save the bread?	<ul style="list-style-type: none"> • If machine in knead cycle, reprogram to the same bread setting and turn machine back on. • If machine in rise cycle, preheat conventional oven to 350°F. Carefully remove pan from machine and bake on rack in center of oven for 20-25 minutes for until golden brown. • If machine in bake cycle, preheat conventional oven to 350°F. Carefully remove pan from machine and bake on rack in center of oven. Bake until golden brown. 	
19. Loaf of bread is burned	<ul style="list-style-type: none"> • Bread maker is malfunctioning. 	<ul style="list-style-type: none"> • See WARRANTY section for

		service information
20. Alert sounds, bread select light flashes and machine can not be turned on	<ul style="list-style-type: none"> Bread maker too hot to make consecutive loaves. Bread maker is malfunctioning. 	<ul style="list-style-type: none"> Unplug cord from outlet and allow to cool with pan removed and cover open 15-20 minutes. Plug cord back in outlet, add pan and start machine. See WARRANTY section for service information

NUTRITIONAL INFORMATION - Nutritional information is based on ¾ inch thick slice of bread. The following is calculated using butter and whole milk when called for in recipes. For less calories and total fat, you may substitute margarine for butter and low-fat milk for whole milk.

Old Fashioned White Bread: Total calories: 151.7 Total fat (g): 3.0 Total Carb.(g): 26.0 total Protein(g): 5.4 Fiber (g) 1.1 Chol. (mg): 7.1 Sodium (mg) 123.3

Classic Rye Bread: Total calories: 141.8 Total fat (g): 3.1 Total Carb.(g): 24.6 Total Protein(g): 4.7 Fiber (g) 1.9 Chol. (mg): 6.8 Sodium (mg) 118.2

Italian Herb: Total calories: 227.5 Total fat (g): 4.8 Total Carb.(g): 38.5 Total Protein(g): 8.5 Fiber (g) 1.9 Chol. (mg): 10.1 Sodium (mg) 215.1

French Bread: Total calories: 143.8 Total fat (g): 4.0 Total Carb.(g): 22.9 Total Protein(g): 3.9 Fiber (g) 1.0 Chol. (mg): 0 Sodium (mg) 92.0

Dill Bread: Total calories: 146.2 Total fat (g): 2.8 Total Carb.(g): 25.7 Total Protein(g): 5.2 Fiber (g) 1.2 Chol. (mg): 5.8 Sodium (mg) 120.2

Garlic Bread: Total calories: 146.7 Total fat (g): 3.0 Total Carb.(g): 25.8 Total Protein(g): 5.2 Fiber (g) 1.1 Chol. (mg): 5.8 Sodium (mg) 120.3

Potato Bacon Bread: Total calories: 137.2 Total fat (g): 3.3 Total Carb.(g): 22.1 Total Protein(g): 5.1 Fiber (g) 1.1 Chol. (mg): 7.0 Sodium (mg) 176.6

Swiss Jalapeno Bread: Total calories: 154.4 Total fat (g): 4.2 Total Carb.(g): 23.6 Total Protein(g): 5.6 Fiber (g) 1.5 Chol. (mg): 4.9 Sodium (mg) 122.6

Cheese Bread: Total calories: 166.5 Total fat (g): 4.7 Total Carb.(g): 25.0 Total Protein(g): 6.2 Fiber (g) 1.1 Chol. (mg): 12.1 Sodium (mg) 152.1

Egg Bread: Total calories: 151.6 Total fat (g): 3.5 Total Carb.(g): 24.4 Total Protein(g): 5.9 Fiber (g) 1.0 Chol. (mg): 41.6 Sodium (mg) 130.1

Honey Oatmeal Bread: Total calories: 153.4 Total fat (g): 2.7 Total Carb.(g): 27.7 Total Protein(g): 5.1 Fiber (g) 1.2 Chol. (mg): 5.8 Sodium (mg) 135.3

Taco Cheddar Bread: Total calories: 153.8 Total fat (g): 4.2 Total Carb.(g): 23.7 Total Protein(g): 5.6 Fiber (g) 1.0 Chol. (mg): 10.5 Sodium (mg) 146.8

Herb Bread: Total calories: 145.4 Total fat (g): 2.7 Total Carb.(g): 25.9 Total Protein(g): 4.7 Fiber (g) 1.3 Chol. (mg): 5.5 Sodium (mg) 113.3

Tomato Basil Rye Bread: Total calories: 149.0 Total Fat (g): 4.0 Total Carb.(g): 24.6 Total Protein(g): 4.0 Fiber (g) 1.9 Chol. (mg): 0 Sodium (mg) 116.1

Feta Cheese Bread: Total calories: 177.1 Total fat (g): 6.1 Total Carb.(g): 25.1 Total Protein(g): 5.3 Fiber (g) 1.2 Chol. (mg): 5.8 Sodium (mg) 187.3

Black Pepper Bread: Total calories: 147.0 Total fat (g): 2.7 Total Carb.(g): 25.9 Total Protein(g): 5.2 Fiber (g) 1.1 Chol. (mg): 5.8 Sodium (mg) 120.0

French Onion Bread: Total calories: 147.0 Total fat (g): 3.1 Total Carb.(g): 24.8 Total Protein(g): 4.8 Fiber (g) 1.0 Chol. (mg): 5.7 Sodium (mg) 140.0

Sour Cream and Chive Bread: Total calories: 134.7 Total fat (g): 2.4 Total Carb.(g): 24.2 Total Protein(g): 4.4 Fiber (g) 1.1 Chol. (mg): 3.6 Sodium (mg) 98.9

Raisin Bread: Total calories: 160.1 Total fat (g): 2.7 Total Carb.(g): 29.8 Total Protein(g): 5.1 Fiber (g) 1.4 Chol. (mg): 5.8 Sodium (mg) 120.7

Onion Bread: Total calories: 145.7 Total fat (g): 2.7 Total Carb.(g): 25.6 Total Protein(g): 5.1 Fiber (g) 1.1 Chol. (mg): 5.8 Sodium (mg) 119.9

Wheat: Total calories: 137.6 Total fat (g): 2.7 Total Carb.(g): 24.1 Total Protein(g): 4.9 Fiber (g) 2.2 Chol. (mg): 5.8 Sodium (mg) 121.3

Cottage Dill Wheat Bread: Total calories: 212.5 Total fat (g): 6.0 Total Carb.(g): 30.4 Total Protein(g): 10.3 Fiber (g) 2.1 Chol. (mg): 17.7 Sodium (mg) 224.3

Buttermilk Wheat Bread: Total calories: 138.2 Total fat (g): 2.8 Total Carb.(g): 23.8 Total Protein(g): 5.0 Fiber (g) 1.9 Chol. (mg): 6.2 Sodium (mg) 161.9

Cracked Wheat Bread: Total calories: 132.2 Total fat (g): 2.6 Total Carb.(g): 23.3 Total Protein(g): 4.4 Fiber (g) 1.9 Chol. (mg): 5.5 Sodium (mg) 119.8

Sunflower Oat Wheat Bread: Total calories: 151.1 Total fat (g): 5.4 Total Carb.(g): 22.1 Total Protein(g): 5.0 Fiber (g) 2.3 Chol. (mg): 5.5 Sodium (mg) 97.2

Wheat ‘n Vegetable Bread: Total calories: 134.4 Total fat (g): 2.6 Total Carb.(g): 23.5 Total Protein(g): 4.8 Fiber (g) 1.9 Chol. (mg): 5.8 Sodium (mg) 121.1

Honey Cinnamon Wheat Bread: Total calories: 139.9 Total fat (g): 2.6 Total Carb.(g): 25.1 Total Protein(g): 4.8 Fiber (g) 2.0 Chol. (mg): 5.8 Sodium (mg) 120.2

RECIPES

Note bread setting and follow “Basic Steps in Making Bread” for recipes below.

OLD FASHIONED WHITE BREAD

Use **Basic/Specialty** setting

- ½ cup milk 80-90° (4 ounces)
- 1 tablespoon butter or margarine
- 1⅓ cups bread flour
- 1 tablespoon sugar
- ¼ teaspoon salt
- 2 ¼ teaspoons (¼-ounce pkg.) fast rising or bread machine yeast.

CLASSIC RYE BREAD

Use **Basic/Specialty** setting

- ½ cup water 80-90° (4 ounces)
- 1 tablespoon butter or margarine
- 1 cup flour
- ⅓ cup medium rye flour
- 1 tablespoon sugar
- 1 tablespoon dry milk
- ¼ teaspoon salt
- 1½ teaspoons unsweetened cocoa (optional)
- ½ teaspoon caraway seed (optional)
- 2¼ teaspoons (¼-ounce pkg.) fast rising or bread machine yeast.

ITALIAN HERB BREAD

Use **Basic/Specialty** setting

- ½ cup water 80-90° (4 ounces)
- 1 tablespoon butter or margarine
- 1⅓ cups bread flour
- 1 tablespoon sugar
- 1 tablespoon dry milk
- 1½ tablespoons grated Parmesan cheese
- 1 teaspoon Italian seasoning
- ¼ teaspoon salt
- 2¼ teaspoons (¼-ounce pkg.) fast rising or bread machine yeast.

FRENCH BREAD

Use **Basic/Specialty** setting

- ½ cup water 80-90° (4 ounces)
- 1½ tablespoons olive or vegetable oil
- 1¼ cups bread flour
- 2 teaspoons sugar
- ¼ teaspoon salt
- 2¼ teaspoons (¼-ounce pkg.) fast rising or bread machine yeast.

DILL BREAD

Use **Basic/Specialty** setting

- ½ cup water 80-90° (4 ounces)
- 1 tablespoon butter or margarine
- 1⅓ cups bread flour
- 1 tablespoon sugar
- 1 tablespoon dry milk
- 1 teaspoon dried dill weed
- ¼ teaspoon salt
- 2¼ teaspoons (¼-ounce pkg.) fast rising or bread machine yeast.

GARLIC BREAD

Use **Basic/Specialty** setting

- ½ cup water 80-90° (4 ounces)
- 1 tablespoon butter or margarine
- 1⅓ cups bread flour
- 1 tablespoon sugar
- 1 tablespoon dry milk
- 1½ teaspoons dried parsley flakes
- ½ teaspoon garlic powder
- ¼ teaspoon salt
- 2¼ teaspoons (¼-ounce pkg.) fast rising or bread machine yeast.

POTATO BACON BREAD

Use **Basic/Specialty** setting

- ½ cup water 80-90° (4 ounces)
- 1 tablespoon butter or margarine
- 1 cup bread flour
- ¼ cup instant potato flakes
- 1½ tablespoons real or imitation bacon bits
- 1 tablespoons sugar
- 1 tablespoon dry milk
- ¼ teaspoon salt
- 2¼ teaspoons (¼-ounce pkg.) fast rising or bread machine yeast.

SWISS JALAPENO BREAD

Use **Basic/Specialty** setting

- ½ cup water 80-90° (4 ounces)
- 1 tablespoon vegetable oil
- 1 cup bread flour
- ¼ cup rye flour
- ¼ cup shredded Swiss cheese
- 1 tablespoon sugar
- 1 tablespoon dry milk
- 1-2 teaspoons jalapeno peppers, chopped
- ¼ teaspoon salt
- 2¼ teaspoons (¼-ounce pkg.) fast rising or bread machine yeast.

TOMATO BASIL RYE BREAD

Use **Basic/Specialty** setting

- ½ cup water 80-90° (4 ounces)
- 1½ tablespoons olive or vegetable oil
- 4 sun-dried tomato halves finely chopped*
- 1 cup bread flour
- ⅓ cup medium rye flour
- 1 tablespoon sugar
- ¼ teaspoon salt
- 1 teaspoon dried basil leaves
- 2¼ teaspoons (¼-ounce pkg.) fast rising or bread machine yeast

**Rehydrated sun-dried tomato halves in boiling water for 5 minutes.*

Drain, pat dry between sheets of paper toweling, then chop.

EGG BREAD

Use **Basic/Specialty** setting

- ¼ cup water 80-90° (2 ounces)
- 1 large egg
- 1 tablespoon butter or margarine
- 1¼ cups bread flour
- 1 tablespoon sugar
- 1 tablespoon dry milk
- ¼ teaspoon salt
- 2¼ teaspoons (¼-ounce pkg.) fast rising or bread machine yeast

CHEESE BREAD

Use **Basic/Specialty** setting

- ½ cup water 80-90° (4 ounces)
- 1 tablespoon butter or margarine
- 1⅓ cups bread flour
- ⅓ cup shredded Cheddar cheese
- 1 tablespoon sugar
- ¼ teaspoon salt
- 2¼ teaspoons (¼-ounce pkg.) fast rising or bread machine yeast

BLACK PEPPER BREAD

Use **Basic/Specialty** setting

- ½ cup water 80-90° (4 ounces)
- 1 tablespoon butter or margarine
- 1⅓ cups bread flour
- 1 tablespoon sugar
- 1 tablespoon dry milk
- 1 teaspoon dried minced onion
- ¼ teaspoon salt
- ¼ teaspoon coarsely ground black pepper
- dash garlic powder
- 2¼ teaspoons (¼-ounce pkg.) fast rising or bread machine yeast

HERB BREAD

Use **Basic/Specialty** setting

- ½ cup water 80-90° (4 ounces)
- 1 tablespoon butter or margarine
- 1¼ cups bread flour
- 2 tablespoons yellow or white cornmeal
- 1 tablespoon sugar
- ¼ teaspoon salt
- ¼ teaspoon celery seed
- ¼ rubbed sage
- pinch dried marjoram leaves
- 2¼ teaspoons (¼-ounce pkg.) fast rising or bread machine yeast

HONEY OATMEAL BREAD

Use **Basic/Specialty** setting

- ½ cup water 80-90° (4 ounces)
- 1 tablespoon butter or margarine
- 1½ tablespoons honey
- 1¼ cups bread flour
- ¼ cup quick cooking oats
- 1 tablespoon dry milk
- ¼ teaspoon salt
- 2¼ teaspoons (¼-ounce pkg.) fast rising or bread machine yeast

FETA CHEESE BREAD

Use **Basic/Specialty** setting

- ½ cup milk 80-90° (4 ounces)
- 1½ tablespoons olive or vegetable oil
- 1 ounce (¼ cup) crumbled feta cheese
- 1¼ cups bread flour
- 1 tablespoon sugar
- ¼ teaspoon salt
- 3 tablespoons sliced ripe olives
- 2¼ teaspoons (¼-ounce pkg.) fast rising or bread machine yeast

TACO CHEDDAR BREAD

Use **Basic/Specialty** setting

- ½ cup water 80-90° (4 ounces)
- 1 tablespoon butter or margarine
- 1¼ cups bread flour
- ¼ cup shredded Cheddar cheese
- 1 tablespoon sugar
- 1½ teaspoons dry taco seasoning*
- ¼ teaspoon salt
- 2¼ teaspoons (¼-ounce pkg.) fast rising or bread machine yeast

**Shake envelope of dry taco ingredients to mix before measuring.*

FRENCH ONION BREAD

Use **Basic/Specialty** setting

- 2½ ounces water 80-90° (¼ cup + 1 tablespoon)
- ¼ cup prepared French onion dip
- 1¼ cups bread flour
- 1 tablespoon sugar
- 1 tablespoon dry milk
- ⅛ teaspoon salt
- 2¼ teaspoons (¼-ounce pkg.) fast rising or bread machine yeast

SOUR CREAM & CHIVE BREAD

Use **Basic/Specialty** setting

- 2½ ounces water 80-90° (¼ cup + 1 tablespoon)
- ¼ cup dairy sour cream
- 1¼ cups bread flour
- 1 tablespoon sugar
- ¼ teaspoon salt
- 1 tablespoon dried snipped chives
- 1 teaspoon dried minced onion
- 2¼ teaspoons (¼-ounce pkg.) fast rising or bread machine yeast

RAISIN BREAD

Use **Basic/Specialty** setting

- ½ cup water 80-90° (4 ounces)
- 1 tablespoon butter or margarine
- 1¼ cups bread flour
- 1 tablespoon sugar
- 1 tablespoon dry milk
- ¼ teaspoon salt
- ¼ teaspoon ground cinnamon
- ¼ cup raisins
- 2¼ teaspoons (¼-ounce pkg.) fast rising or bread machine yeast

ONION BREAD

Use **Basic/Specialty** setting

- ½ cup water 80-90° (4 ounces)
- 1 tablespoon butter or margarine
- 1⅓ cups bread flour
- 1 tablespoon sugar
- 1 tablespoon dry milk
- 1½ teaspoons dry onion soup/dip mix*
- 2¼ teaspoons (¼-ounce pkg.) fast rising or bread machine yeast

**Shake envelope of dry onion soup/dip mix to blend ingredients before measuring.*

WHEAT BREAD

Use **Wheat** setting

- ½ cup water 80-90° (4 ounces)
- 1 tablespoon butter or margarine
- ¾ cup bread flour
- ½ cup whole wheat flour
- 1½ tablespoons brown sugar, packed
- 1 tablespoon dry milk
- ¼ teaspoon salt
- 2¼ teaspoons (¼-ounce pkg.) fast rising or bread machine yeast

COTTAGE DILL WHEAT BREAD

Use **Wheat** setting

- 3½ ounces milk 80-90° (¼ cup + 3 tablespoons)
- 1 tablespoon butter or margarine
- ¼ cup cottage cheese
- ¾ cup bread flour
- ½ cup whole wheat flour
- 1½ tablespoons brown sugar, packed
- ¼ teaspoon salt
- 1 teaspoon dried dill weed
- 1 teaspoon dried minced onion
- 2¼ teaspoons (¼-ounce pkg.) fast rising or bread machine yeast

BUTTERMILK WHEAT BREAD

Use **Wheat** setting

- 4½ ounces buttermilk, 80-90° (½ cup + 1 tablespoons)
- 1 tablespoon butter or margarine
- ¾ cup bread flour
- ½ cup whole wheat flour
- 1½ tablespoons brown sugar, packed
- ¼ teaspoon salt
- ⅛ teaspoon baking soda
- 2¼ teaspoons (¼-ounce pkg.) fast rising or bread machine yeast

CRACKED WHEAT BREAD

Use **Wheat** setting

- ½ cup water, 80-90° (4 ounces)
- 1 tablespoon butter or margarine
- ¾ cup bread flour
- ½ cup whole wheat flour
- 1½ tablespoons cracked wheat cereal
- 1½ tablespoons brown sugar, packed
- ¼ teaspoon salt
- 2¼ teaspoons (¼-ounce pkg.) fast rising or bread machine yeast

SUNFLOWER OAT WHEAT BREAD

Use **Wheat** setting

- ½ cup water, 80-90° (4 ounces)
- 1 tablespoon butter or margarine
- 1½ tablespoons honey
- ½ cup bread flour
- ½ cup whole wheat flour
- ⅓ cup quick cooking oats
- 3 tablespoons salted sunflower seeds
- ⅛ teaspoon salt
- 2¼ teaspoons (¼-ounce pkg.) fast rising or bread machine yeast

*shake envelope of dry vegetable soup/dip mix to blend ingredients before measuring.

WHEAT 'n VEGETABLE BREAD

Use **Wheat** setting

- ½ cup water, 80-90° (4 ounces)
- 1 tablespoon butter or margarine
- 3 tablespoons dry vegetable soup/dip mix*
- ¾ cup bread flour
- ½ cup whole wheat flour
- 1½ tablespoons brown sugar, packed
- 1 tablespoon dry milk
- 2¼ teaspoons (¼-ounce pkg.) fast rising or bread machine yeast

HONEY CINNAMON WHEAT BREAD

Use **Wheat** setting

- ½ cup water, 80-90° (4 ounces)
- 1 tablespoon butter or margarine
- 1½ tablespoons honey
- ¾ cup bread flour
- ½ cup whole wheat flour
- 1 tablespoon dry milk
- ¼ teaspoon salt
- ½ teaspoon ground cinnamon
- 2¼ teaspoons (¼-ounce pkg.) fast rising or bread machine yeast

90-DAY WARRANTY

Your West Bend® Warranty covers failures in materials and workmanship of this Bread Maker for 90 days from the date of original purchase. Any failed part of the Bread Maker will be repaired or replaced without charge.

This warranty gives you specific legal rights, which vary from state to state. This warranty does not cover alleged damage caused by misuse, abuse, or alterations to the Bread Maker.

If you think the Bread Maker has failed or requires service **within** it's warranty period, you may call The West Bend Company at (262) 334-6949, or if you choose, carefully package and return the Bread Maker prepaid and insured with a description of the difficulty, your name, street address and phone number to:

The West Bend Company
Attn: Housewares Customer Service
1100 Schmidt Road
West Bend, WI 53090-1961

Please ensure that you enclose the sales slip or proof of date of purchase along with a copy of your warranty information page in order to assure warranty coverage.

REPLACEMENT PARTS AVAILABLE: Replacement bread pans and knead bars may be ordered directly from The West Bend Company. To order, write to:

The West Bend Company
Attn: Housewares Customer Service
P.O. Box 2780
West Bend, WI 53095-2780

or order on-line at: **www.westbend.com**. Be sure to include the catalog number of your Bread Maker (410--), found on the back of your machine, a description of what you want and the quantity. Along with this information please include your name, street address, phone number and your Visa, MasterCard or Discover credit card number for billing of the part(s) to you. Your state's sales tax and a handling fee will be added to the total charge. Or, to send a check or money order, call (262) 334-6949 to obtain purchase amount. Please allow 2 weeks for delivery.

Specifications:

120 V AC, 60 Hz

Heater- 430 Watts

Motor- 60 Watts

L5410

WEST BEND®

