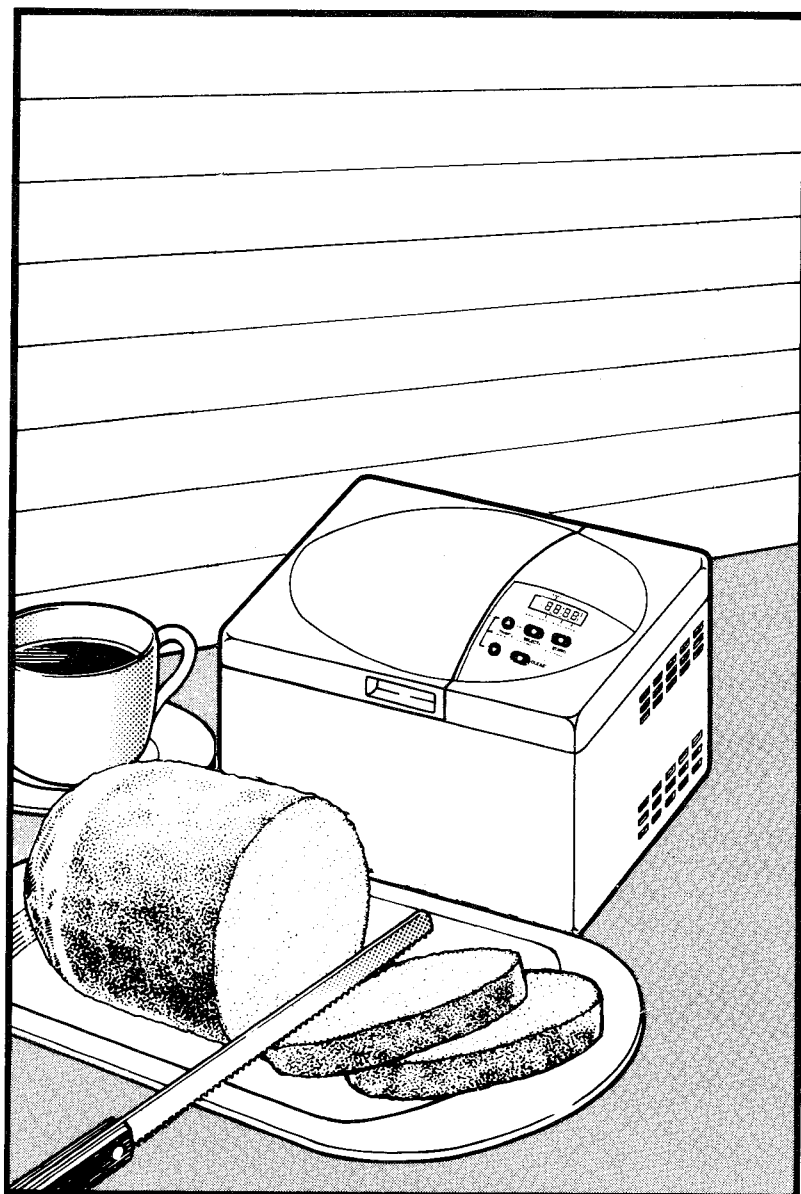


OWNER'S MANUAL

THE BREAD OVEN

From Sandwich Breads to Specialty Breads
Easy and Delicious — Right at Your Table



SERIES **ABM300**
MODELS **ABM350**

Please take a few minutes to read these instructions before use. By carefully following the instructions, your Bread Oven will serve you long and well.

WELBILT®

This
Instruction Manual
was brought to you by
The Breadmaker Guru
If you ever need a
Replacement Kneading Paddle
for this model
or an
Instruction Manual
for a different model
please visit us at:
www.breadmakerguru.com
Happy Breadmaking!

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IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY

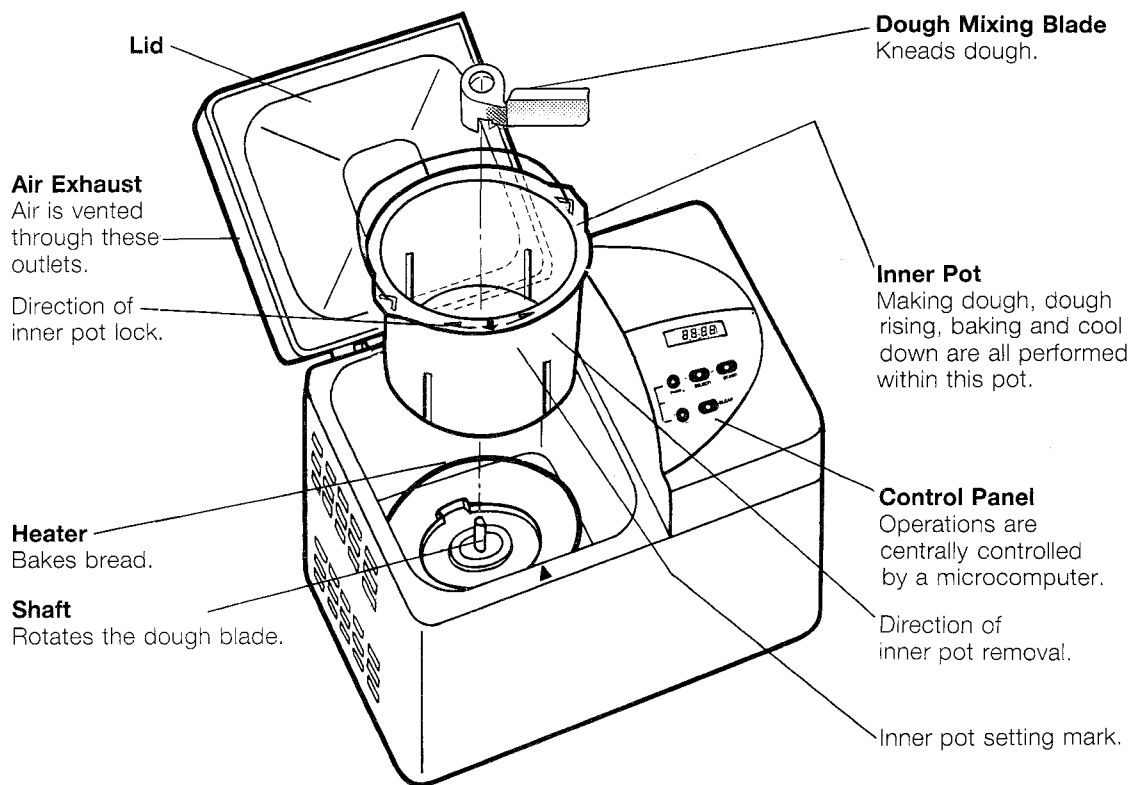
When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before using the appliance.
2. Do not touch hot surface.
3. To protect against electrical shock do not immerse cord, plugs, or unit in water or other liquid.
4. To prevent injuries or burns, do not insert your hand into appliance when appliance is operating.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot liquids.
13. When using an extension cord 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.
14. Do not use appliance for other than intended use.
15. **SAVE THESE INSTRUCTIONS.**

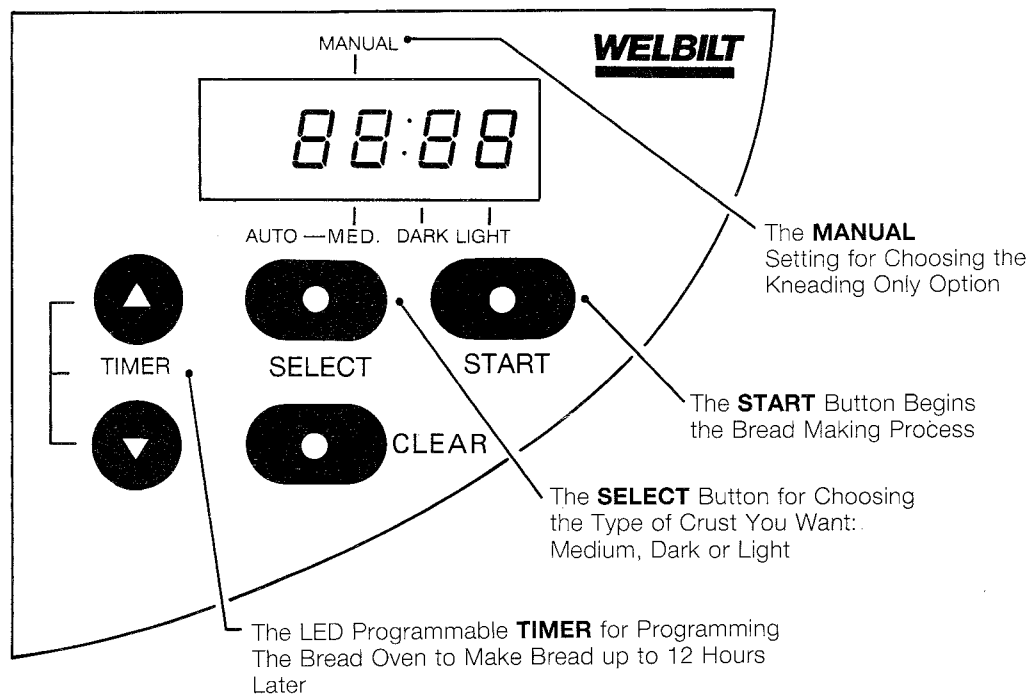
A short power-supply cord for detachable

This unit has a short power supply cord to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if you are careful in their use. If a longer detachable power-supply cord or extension cord is used, (1) the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, and (2) the cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally. The extension cord should be a polarized 2-wire cord. The power cord must be kept dry and must not be bent or anything put on top of it.

PARTS AND INSTALLATION

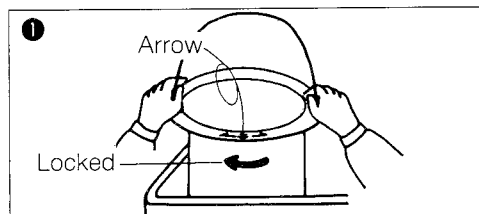


CONTROL PANEL

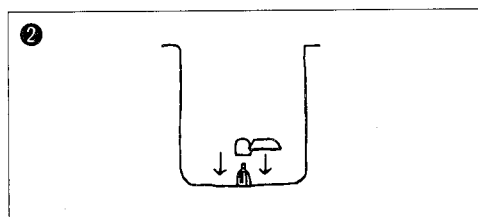


MOUNTING THE INNER POT

- 1 Place inner pot into main unit with arrow on top rim facing the front and turn clockwise as far as it will turn. Turn counterclockwise to remove.



- 2 Position the dough blade onto shaft. Make sure interior of oven is cleaned after each use by wiping out with a clean cloth dampened with hot water and mild dishwashing liquid. Before using, wipe out with a damp clean cloth. **NEVER** pour water into oven.



MENU SELECTION

- 1 Plug the power cord into an AC power outlet. The Auto Course Medium Bake indicator (MED) will light.
- 2 Touch **SELECT** pad to choose desired course.
Notes:
 - Medium, Dark, Light and Manual can be selected in Auto Course.
 - Medium, Dark and Light refer to the color of the crust or the "doneness" of the baked bread.
 - Manual Course is used only for making dough. Bread will not bake. Use this setting to make dough for pizza, dinner rolls, croissants, etc.

BREAD MAKING

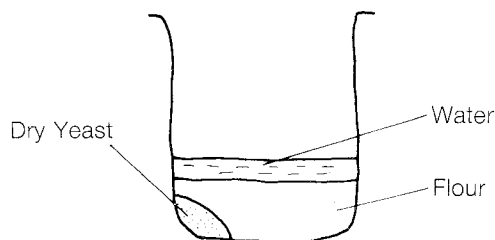
Full Auto Course

- 1 Make sure the inner pot is correctly positioned.
Prepare and add the ingredients for the bread you are making as described in your recipe.

- 2 First add the active dry yeast, then the other ingredients into the inner pot. All ingredients, except water, must be at room temperature.

Note: • Adding Yeast

For better baking results, add yeast near the edge of the inner pot.



- 3 Add a small quantity of warm water (approximately 105°F — "hot to the touch") as required in your recipe.
- 4 Touch **SELECT** pad to select Auto course: Medium, Light or Dark. The type of bread being made will determine which one to choose. The three different settings refer to the color of the crust or the "doneness" of the baked bread.
- 5 Touch **START** pad for immediate bread making. Your Bread will be ready in about 2 hours 15 minutes. The Bread Oven LED read out will tell you the hours and minutes remaining until the bread will be ready.
- 6 The Bread Oven will beep when the baking process has finished. The Bread Oven will then automatically go into a 1-hour cool down cycle.
 - It is preferable to take the bread out of Bread Oven immediately after baking. Keeping bread in the Bread Oven even after the completion of the cycle may affect the bread, causing it to become soggy.
 - When you take bread out of the Bread Oven before the end of the cool down cycle, touch the **CLEAR** pad to turn the Bread Oven off.
 - The **CLEAR** pad should be held down for longer than 1 second.
 - Making Special Kinds of Bread cool down (ELIMINATE PERIOD)
Raisin bread and other types of bread can also be baked by adding ingredients as indicated in Recipe book. Ingredients like raisins and nuts, should be added 25 minutes after pressing the **START** pad, when the Bread Oven beeps 10 times.
 - Do not operate the unit immediately after baking is completed. Allow the Bread Oven to cool to room temperature.
 - **CAUTION:** After baking, the Bread Oven is extremely hot. When handling metal parts (interior, inner pot, dough hook and blades) be sure to use an oven mitt or pot holder.

Manual Course for Kneading Only Option

The process of making dough ONLY is performed with this course. The Manual Course is used for only making dough which then can be used to make pizza, table rolls, croissants or other breads which will be hand shaped and baked in a conventional oven.

- ❶ Make sure the inner pot is correctly positioned.
Prepare and add the ingredients for the bread or dough as described in your recipe.
- ❷ First add active dry yeast, then the other ingredients into the inner pot. All ingredients, except the water, must be at room temperature.
Note: • Adding Yeast
For better baking results, add yeast near the edge of the inner pot.
- ❸ Add a small quantity of warm water (approximately 105°F — “hot to the touch”) as required in your recipe.
- ❹ Touch the **SELECT** pad to select the **MANUAL** course.
- ❺ Touch the **START** pad to begin kneading of dough. The LED read out will tell you the number of minutes remaining until the dough will be ready.
Note: • 25 minutes after pressing the **START** pad, the Bread Oven will beep 10 times indicating the best time to add other ingredients such as raisins, etc.
- ❻ Dough is completed when the Bread Oven beeps for 5 minutes.
Notes: • If you wish to mute the beep sound, press the **CLEAR** pad.
• When pressing the **CLEAR** pad, make sure you hold it down for longer than one second.
- ❼ When the dough is ready, remove it from the inner pot.
- ❽ Proceed with the instructions given in your recipe.

Using the Program Timer to Make Bread or Dough

- ❶ Make sure the inner pot is correctly positioned.
Prepare and add the ingredients for the bread or dough you are making as described in your recipe.
- ❷ First add the active dry yeast, then other ingredients into the inner pot.
Note: • Adding Yeast
For better baking results, add yeast near the edge of the inner pot.
- ❸ Add specified amount of warm water (approximately 105°F — “hot to the touch”) as required in your recipe.
- ❹ Touch **SELECT** pad to select your desired baking course: Medium, Light, Dark or Manual.
- ❺ Determine the time you want your bread or dough to be ready. Now count the number of hours remaining from the current time of day to the finished time you desire. Enter the number of hours and minutes remaining. For example: it is presently 1:00 PM and you want a loaf of baked bread at 6:10 PM. Press the **PROGRAM TIMER** (▲) up pad until the display reads 5:10 (which means: 5 hours and 10 minutes). The numbers will flash on and off. Press the **START** pad to lock in the programmed amount of time. To cancel, press the **CANCEL** pad holding the pad down for longer than one second in order to deactivate. The same procedure applies for just making dough with the Manual setting.

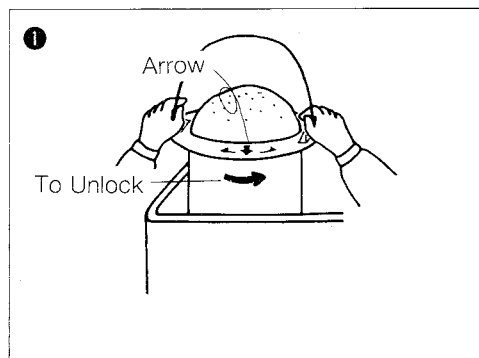
Notes: • The **PROGRAM TIMER** can only be adjusted in 10 minute increments.
• Programable time is as follows.

	Programmable Time	
	Min.	Max.
Full Auto Course (MED., LIGHT, DARK)	2-1/2 hrs.	12 hrs.
Manual Course	1 hour	10 hrs.

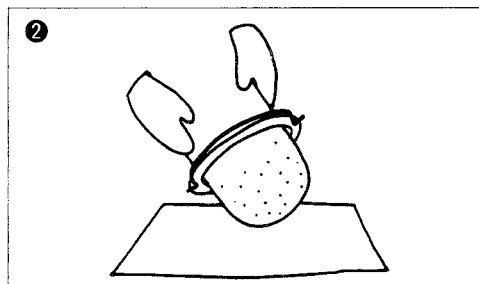
- Do not use the **PROGRAM TIMER** when making bread or dough containing ingredients that can easily spoil, such as eggs or milk, or ingredients that rapidly absorb liquids such as oats and other grains.

Removing the Bread

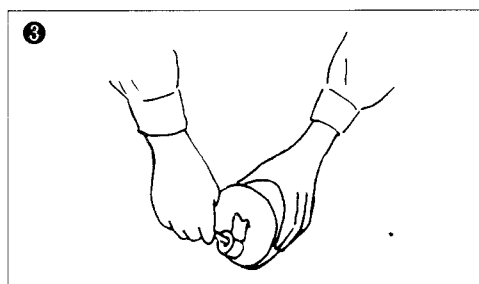
- 1 Turn the inner pot counterclockwise to remove it from the main unit.



- 2 Turn the inner pot upside down to carefully remove the baked bread.

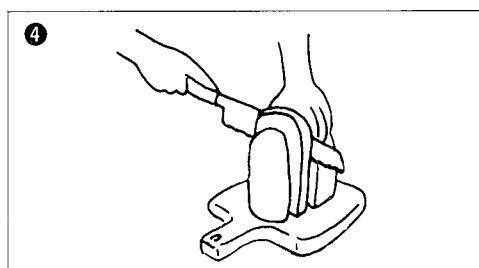


- 3 With a plastic or other non metallic utensil, remove the dough blade which is imbedded in the bottom of the bread.



- 4 Let the bread cool to room temperature then cut as desired and serve.

CAUTION: All metal components of the Bread Oven are extremely hot during and after the baking process. Use oven mitts or a pot holder when handling the inner pot, dough blade or the dough hook.

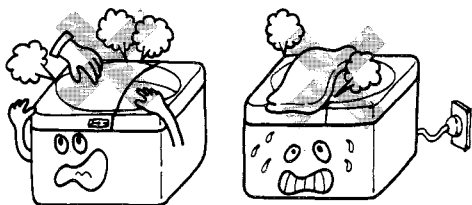


NOTE: Customer Service Assistance is Available Monday to Friday from 9:00AM to 5:00PM Eastern Time by Calling (516)365-5040.

SAFETY INSTRUCTIONS

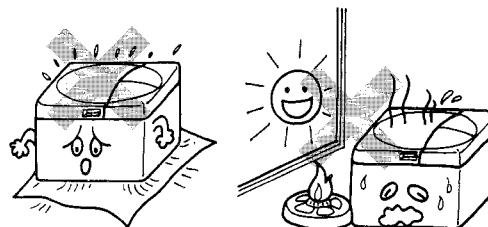
Baking Process

- Do not touch the Bread Oven as the temperature becomes extremely high when the unit starts the baking process, or immediately after baking is done. Take special care if infants and children are nearby. Always use oven mitts when taking out fresh-baked bread. Be especially careful that flammable objects are never placed on top of the unit as they could ignite.



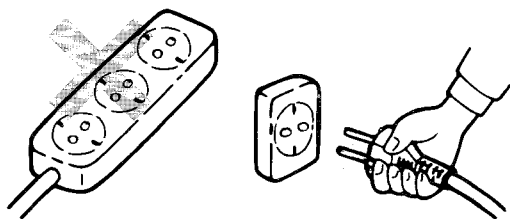
Suitable Locations

- Do not obstruct the air intake opening which is located on the bottom of the unit.
- Do not use the unit near any fire-causing objects, in places exposed to rain or direct sunlight, or other inappropriate places, as it may cause the unit to malfunction or be damaged.



Power Supply

- Only use a correctly wired 120V AC 60Hz socket outlet.
- Never share the same outlet with other appliances.
- Remove the plug if the unit is not to be used for an extended period of time.



Main Unit

- Do not immerse the main unit in water, as this could lead to electrical shock, electrical leakage or other malfunctions.



Oven

- Flour, bread crumbs or any foreign matter accumulated in the oven may make it impossible to insert the inner pot.
- Flour and other substances scattered on the heater may cause some smoke to be generated during baking.



Consult Your Qualified Service Personnel:

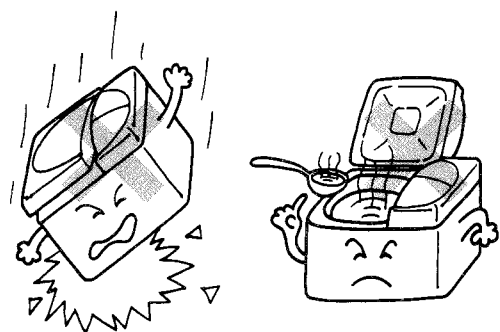
- If damage or an abnormality is found in the power cord.
- If the unit operates improperly.
- If the temperature of the plug increases alarmingly during use.
- If unusual conditions occur.

If Power Goes Off During Use

- If there is a power failure or the unit is accidentally unplugged during the bread making process, the program will automatically end.
To proceed, remove all the ingredients from the inner pot, replace them with fresh ingredients and start again from the beginning.
- The same applies when using the programmable timer. If power is lost or the unit accidentally unplugged when using the timer, the program will automatically end and the unit will revert back to the auto course. If the unit has already begun to make bread, remove all the ingredients from the inner pot, replace them with fresh ingredients and reset the timer.
If the timer had not yet been activated and the bread making process not begun, you need only reset the timer.

Handling of the Unit

- Do not drop or transmit strong shocks to the unit as malfunctions could result.
- This unit is exclusively designed for bread making. Only use bread making ingredients.

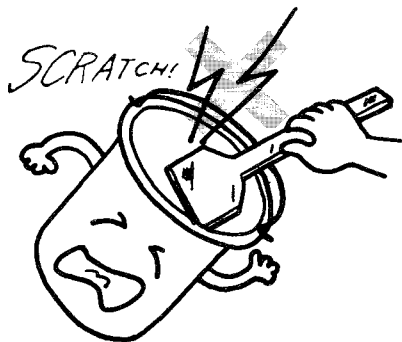


CARE OF YOUR BREAD OVEN

Inner Pot and Dough Blade

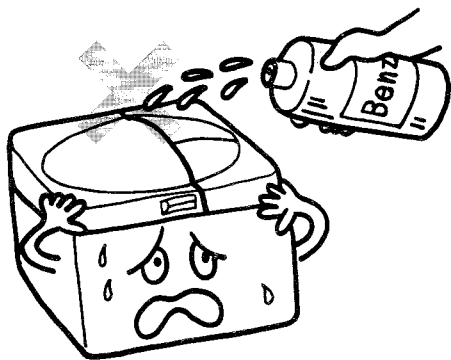
- Clean these parts thoroughly using a sponge or soft cloth dampened in hot water. After cleaning, dry completely and store inside the main unit.

Note: The inner pot and dough blade are fluorine resin-coated. To keep the coating from getting scratched and damaged, do not use hard utensils such as metal spoons, knives, etc.



Main Unit

- Unplug the power cord from the AC outlet before cleaning.
- Gently wipe dirt off with a sponge or soft cloth dampened with hot water. Next wipe with a dry cloth.
- Never use thinner, benzine, or any other chemical cleaners or polishing powders. Nylon and metal brushes cannot be used.
- Non-kitchen detergents or bleach powder should not be used.

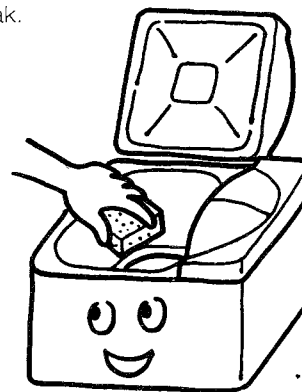


Shaft

- Remove all crumbs after each use. Use a sponge or cloth dampened in hot water and squeezed out.
- Do not use sharp implements to remove baked on dough. Soften with a damp cloth first and then wipe away.

Seal

- If crumbs accumulate on the bottom of the main unit, remove the seal and clean thoroughly with a sponge or soft cloth.
- Be sure to reinstall the seal properly or water may leak.



Oven

Remove flour and bread crumbs and all foreign matter, etc. from the inside of the oven, use a clean cloth dampened in hot water and mild dishwashing liquid. Wipe clean with a damp clean cloth.

NEVER pour water into oven!

BEFORE ASKING FOR SERVICE

Problem	Cause	Solution
The unit does not start.	Is the power cord plugged in?	If not, plug the power cord in securely.
	Does the clock display indicate OE:01?	The unit will not operate if the oven's interior temperature is above 122°F — such as immediately after baking is done. Open the lid and let the inside cool off.
	Does the clock display indicate OE:02?	If so, contact qualified service personnel.
Water leaks from the inner pot.	Is the inner pot mounted correctly?	If not, mount the inner pot correctly.
	Is the seal correctly seated on shaft?	If not, contact service personnel to replace the packing.
Dough kneading cannot be performed.	Is the dough blade attached correctly?	If not, remove the inner pot, take out ingredients, and attach the dough blade correctly.
Smoke is generated during baking.	Have flour or other ingredients spilled and on the heater in the oven burned?	If so, clean the inside of oven. If smoke results from any other cause than the above, unplug the power cord and contact service personnel.
Dough does not rise enough.	Is the amount of water used correct? Is the temperature of the water correct?	Use the right amount of warm water. (Approximately 105°F)
	Was bread flour used? Were all ingredients measured correctly and at room temperature with the exception of the water?	The use of bread flour is highly recommended. Measure all ingredients carefully and make sure they are at room temperature.
	Is the yeast you are using old or has it been left for a long time with the package opened? Has it been stored incorrectly?	Use fresh yeast from an unopened package.
	Is the bread being baked where the temperature is excessively high or low?	Use the unit in locations where the temperature is normal (65°-68°F).
Bread cannot be baked.	Is the Manual course being used?	The Manual course is designed just for dough making and the unit will not enter the baking process. Remove the ingredients, replace with new ingredients, and start the unit in the correct course. Be sure to press Clear button first.
Bread cannot be baked with the program timer.	Does the display flash?	If so, forgot to press START pad. Press START pad.
	Is the program timer set correctly?	Carefully read instructions for setting the program timer on page 7.
	Does the display show "Auto-MED" mode?	A power failure may have occurred. Remove ingredients and start all over.
The program timer cannot be set.	Is the program timer set correctly?	Carefully read the instructions for setting the program timer on page 7.
Bread rises too much or collapses.	Is it very hot and or humid?	Reduce yeast by 1/4-1/2 tsp. Reduce water by 3 Tbsp. Add reduced amount of water. If after kneading three minutes dough appears too dry, add additional water, 1 Tbsp. at a time, up to 3 Tbsp. Do not use rapid rise yeast.

RECOMMENDATIONS TO ACHIEVE THE BEST RESULTS

- 1) Always use fresh ingredients.
- 2) When purchasing yeast, always check the expiration date on the back of the package. Always use unopened packages.
- 3) All ingredients must be at room temperature to assure best results.
- 4) Whenever possible, use bread flour. Bread flour is milled from winter wheat which produces a better loaf of bread. Water should be approximately 105°F (hot to the touch).
- 5) Changes in weather and the seasons can affect the bread making process. If your bread is rising too much and/or collapsing, reduce the yeast by $\frac{1}{4}$ to $\frac{1}{2}$ a teaspoon and the water by three tablespoons. If, after kneading the first five minutes, the dough appears too dry, add additional water one tablespoon at a time (up to three tablespoons) until the dough is the correct texture.
- 6) Be exact when measuring all ingredients.
- 7) You can make all types of yeast dough in your Welbilt Bread Oven. Be sure to adjust your favorite recipes accordingly. Never use more than two cups of flour.
- 8) NEVER touch the metal parts of the Bread Oven during or just after the baking process. The inner pot, dough hook and blade are extremely hot. To avoid getting burned always use oven mitts or a pot holder.
- 9) Before using your Welbilt Bread Oven be sure to read all instructions given in the Owner's Manual carefully.
- 10) Customer service assistance is available Monday to Friday from 9:00AM to 5:00PM Eastern Time by calling: 1-800-872-1656

White bread

■ RECIPE

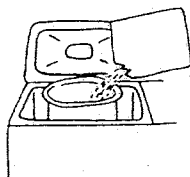
- ★ 1½ Teaspoons Dry Yeast
- ★ 2 Cups plus 2 Tablespoons Bread Flour
- ★ 1 Teaspoon Salt
- ★ 1 Tablespoon Sugar
- ★ 1 Tablespoon Dry Skim Milk
- ★ 1 Tablespoon Shortening or Sweet Butter
- ★ 1 Cup Less 1 Tablespoon Warm Water

Baking Process

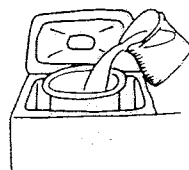
- 1) Put dry yeast in inner pot.



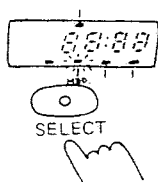
- 2) Add all remaining ingredients except water.



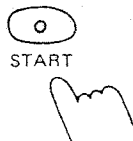
- 3) Carefully pour in warm water.



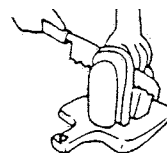
- 4) Press the Select button for "MED".



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



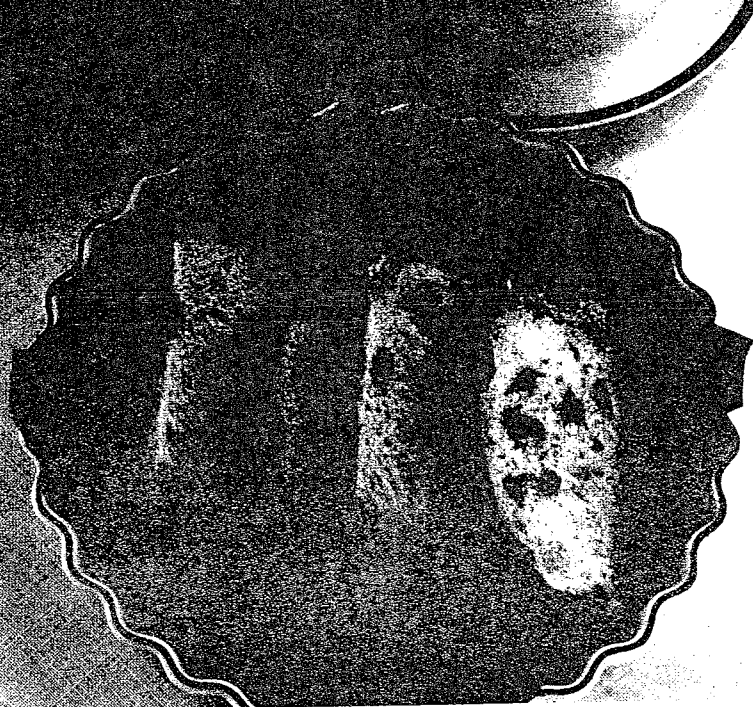
- 6) After taking out the baked bread from the Bread Oven, let cool then slice as desired.



Raisin bread

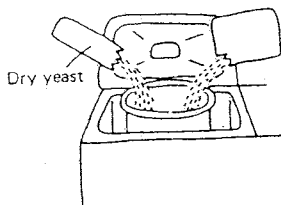
■ RECIPE

- ★ 1½ Teaspoons Dry Yeast
- ★ 2 Cups plus 2 Tablespoons
- ★ 1 Teaspoon Salt
- ★ 1 Tablespoon Sugar
- ★ 1½ Teaspoons Cinnamon
- ★ 1 Tablespoon Dry Skim Milk
- ★ 1 Tablespoon Shortening or Sweet Butter
- ★ 1 Cup Less 1 Tablespoon Warm Water
- ★ ½ Cup of Raisins



Baking Process

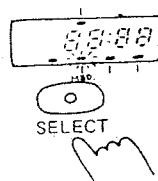
- 1) Put dry yeast in inner pot. Add remaining ingredients except water and raisins.



- 2) Carefully pour in warm water.



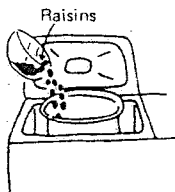
- 3) Press the Select button for "MED".



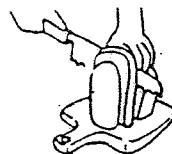
- 4) Press the START button. (When using the preset timer, refer to the instruction manual).



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



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



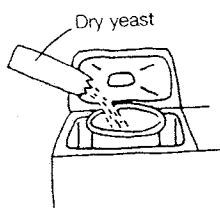
Whole wheat bread

■ RECIPE

- ★ 1½ Teaspoons Dry Yeast
- ★ 1½ Cups Bread Flour
- ★ ½ Cup Whole Wheat Flour
- ★ 1 Teaspoon Salt
- ★ 1 Teaspoon Sugar
- ★ 1 Tablespoon Dry Skim Milk
- ★ 1 Tablespoon Shortening or Sweet Butter
- ★ 1 Cup Less 1 Tablespoon Warm Water

Baking Process

- 1) Put dry yeast in inner pot.



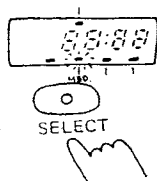
- 2) Add all remaining ingredients except water.



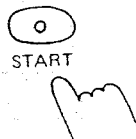
- 3) Carefully pour in warm water.



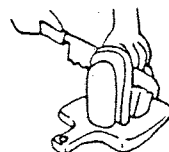
- 4) Press the Select button for "MED".



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



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



Irish raisin bread

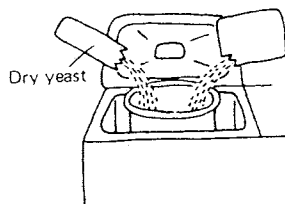
■ RECIPE

- ★ 1½ Teaspoons Dry Yeast
- ★ 2 Cups Bread Flour
- ★ 2 Tablespoons Sugar
- ★ ½ Teaspoon Salt
- ★ 2 Tablespoons Sweet Butter
- ★ 1 Medium Egg
- ★ ¼ Cup Warm Water
- ★ ⅓ Cup Warm Milk
- ★ ½ Cup Raisins



Baking Process

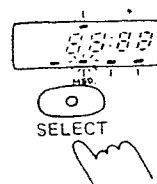
- 1) Put dry yeast in inner pot. Add remaining ingredients except water, milk and raisins.



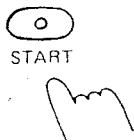
- 2) Carefully pour in warm water and milk.



- 3) Press the Select button for "MED".



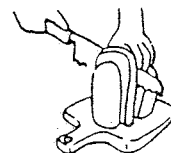
- 4) Press the START button. (Do not use the preset timer for making this bread).



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



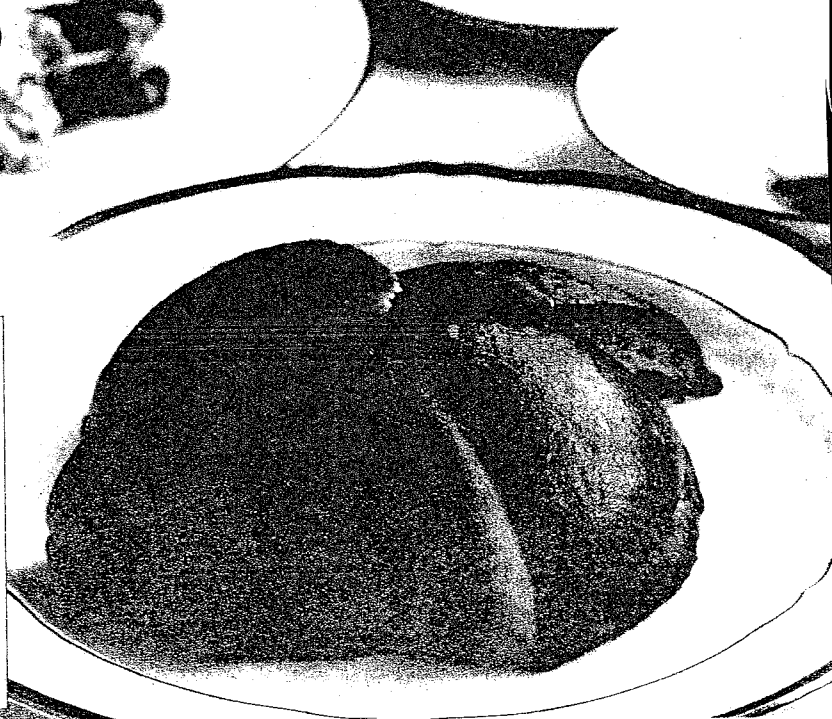
- 6) After taking out the baked bread from the Bread Oven, let cool then slice as desired.



Egg bread (challah)

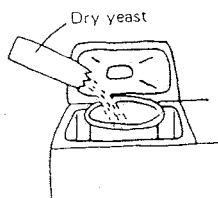
■ RECIPE

- ★1 Teaspoon Dry Yeast
 - ★2 Cups Bread Flour
 - ★1¼ Teaspoons Salt
 - ★1 Tablespoon Sugar
 - ★1 Tablespoon Dry Skim Milk
 - ★1 Tablespoon Sweet Butter
 - ★1 Medium Egg Plus 1 Egg Yolk
- Warm Water (See Baking Process Point 3 For Quantity)

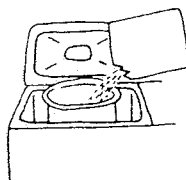


Baking Process

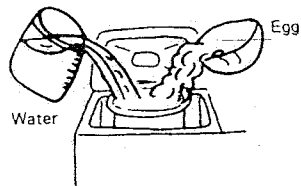
- 1) Put dry yeast in inner pot.



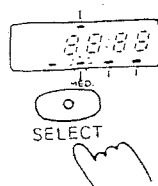
- 2) Add all remaining ingredients except water and eggs.



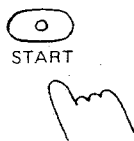
- 3) Break one egg in a one cup measuring cup. Add the additional yolk. Fill cup to top with water. Carefully pour mixture into Bread Oven and add 2 additional tablespoons of warm water.



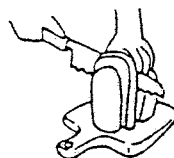
- 4) Press the Select button for "MED".



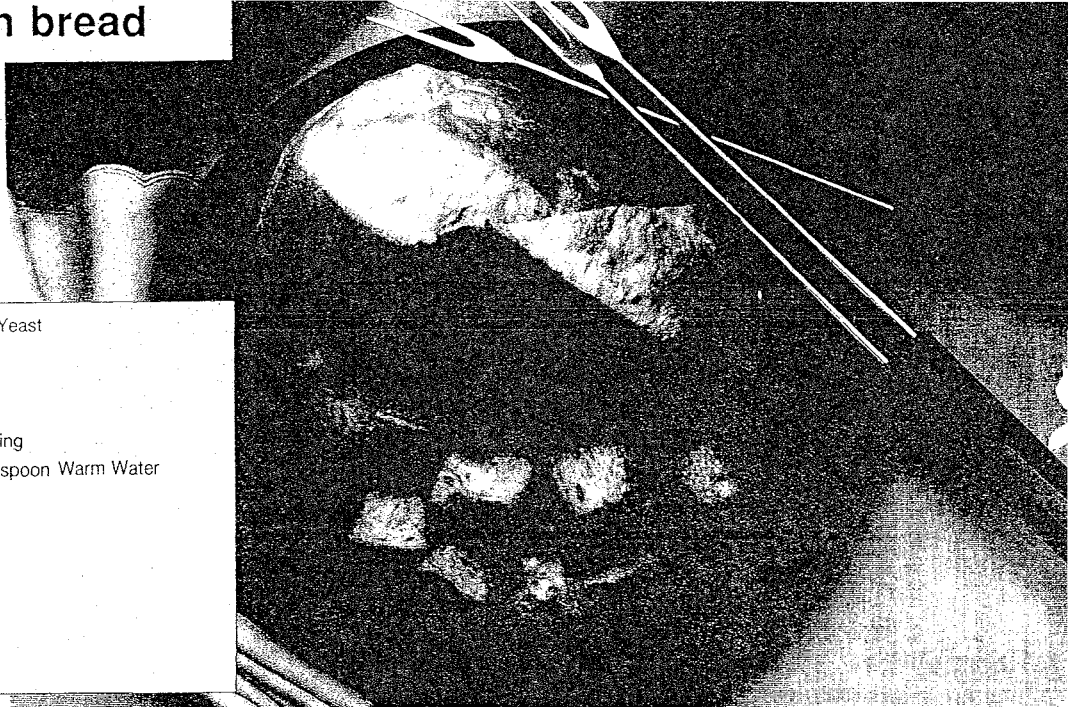
- 5) Press the START button. (Do not use the preset timer for making this bread).



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



French bread

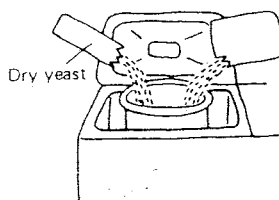


■ RECIPE

- ★ 1½ Teaspoons Dry Yeast
- ★ 2 Cups Bread Flour
- ★ 1 Teaspoon Salt
- ★ 1 Teaspoon Sugar
- ★ 1 Teaspoon Shortening
- ★ 1 Cup Plus 1 Tablespoon Warm Water

Baking Process

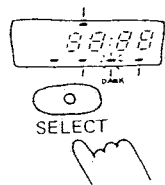
- 1) Put dry yeast in inner pot. Add remaining ingredients except water.



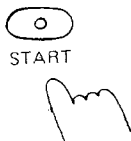
- 2) Carefully pour in warm water.



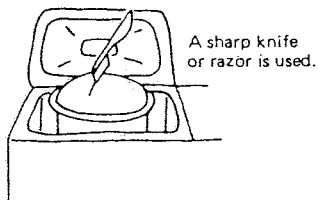
- 3) Press the Select button for "DARK".



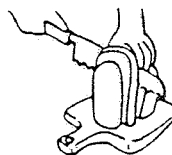
- 4) Press the START button. (When using the preset timer, refer to the instruction manual).



- 5) OPTIONAL: After second rising slash top of loaf with a knife or razor for split effect.



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



Sweet bread

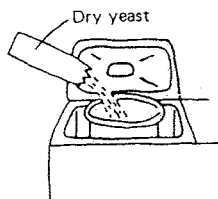
■ RECIPE

- ★ 1½ Teaspoons Dry Yeast
- ★ 1¾ Cups Bread Flour
- ★ ¾ Teaspoon Salt
- ★ 3 Tablespoons Sugar
- ★ 1 Tablespoon Dry Skim Milk
- ★ 1 Tablespoon Sweet Butter
- ★ 1 Medium Egg
- ★ ½ Cup Plus 1 Teaspoon Warm Water

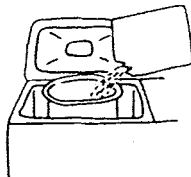


Baking Process

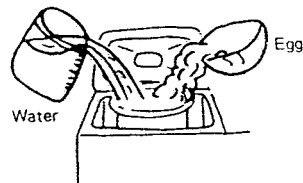
- 1) Put dry yeast in inner pot.



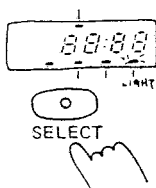
- 2) Add all remaining ingredients except water.



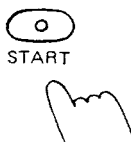
- 3) Carefully pour in warm water.



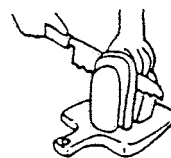
- 4) Press the Select button for "LIGHT".



- 5) Press the START button. (Do not use the preset timer for making this bread).



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



Rye bread

■ RECIPE

- ★ 1½ Teaspoons Dry Yeast
- ★ 1½ Cups Bread Flour
- ★ ½ Cup Medium Rye Flour
- ★ 1 Teaspoon Salt
- ★ 1 Tablespoon Sugar
- ★ 1 Tablespoon Dry Skim Milk
- ★ 1 Tablespoon Shortening or Sweet Butter
- ★ 1 Teaspoon Caraway Seeds
- ★ 1 Cup Less 1 Tablespoon Warm Water

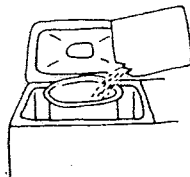


Baking Process

- 1) Put dry yeast in inner pot.



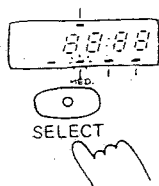
- 2) Add all remaining ingredients except water.



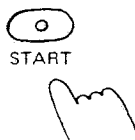
- 3) Carefully pour in warm water.



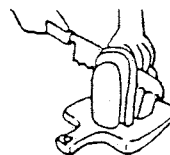
- 4) Press the Select button for "MED".



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



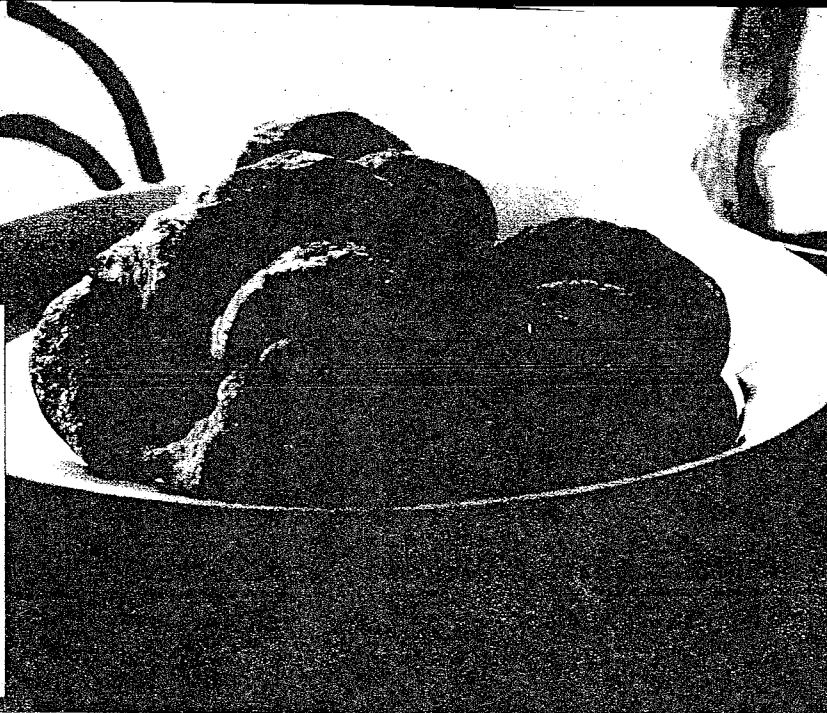
- 6) After taking the baked bread from the Bread Oven, let cool then slice as desired.



Croissants

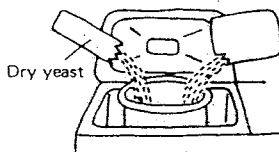
■ RECIPE

- ★ 1½ Teaspoons Dry Yeast
- ★ 2 Cups Bread Flour
- ★ 1 Teaspoon Salt
- ★ 1 Tablespoon Sugar
- ★ 1 Teaspoon Shortening
- ★ 1 Large Egg
- ★ ¾ Cup Warm Water
- ★ 1¼ Sticks Chilled Sweet Butter,
Cut Into Thin Slices

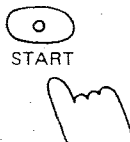


Baking Process

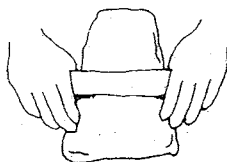
- 1) Put the dry active yeast in inner pot. Add the remaining ingredients except the water and the chilled butter.



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



- 7) Remove the dough from the refrigerator. Fold dough over three more times, roll lightly after each fold. Cover the dough and return it to the refrigerator for two more hours.



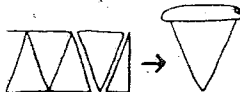
- 2) Carefully pour in warm water.



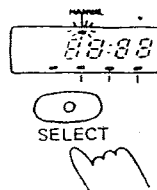
- 5) Beep sound indicates that final rising process is finished. Remove dough and flatten it into a rectangle approximately a ½" thick. Put the flattened dough on a greased pan. Cover the pan and put the dough in the freezer for one hour.



- 8) Gently roll dough until ⅛" thick. Cut into triangles. Brush each triangle lightly with a beaten egg wash. Roll up starting from the bottom to the top. Form into a horn shape and place on a greased baking pan. Cover with a clean cloth and let rise until doubled in size in a warm place.



- 3) Press the Select button for "MANUAL".



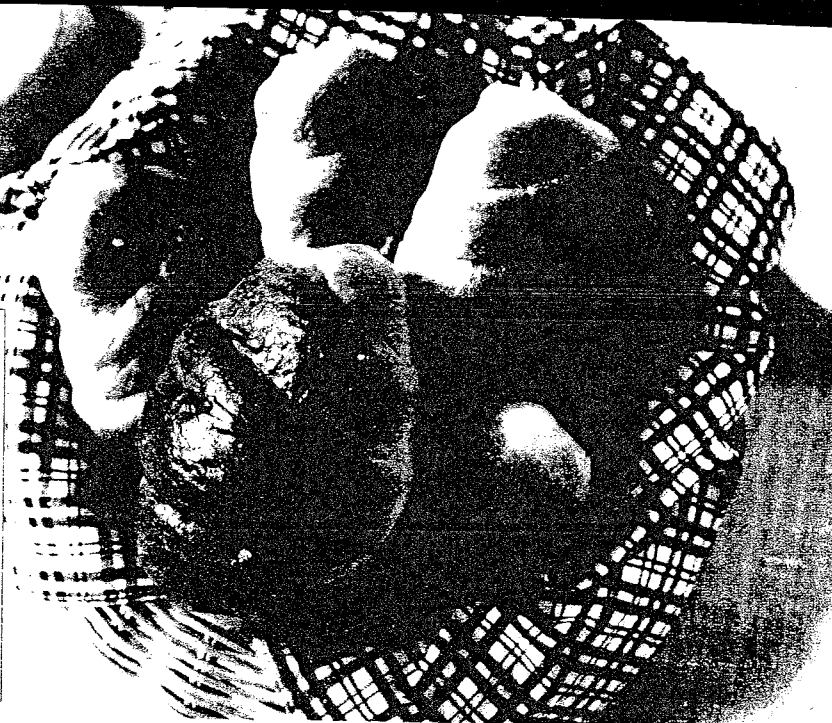
- 6) Remove the dough from the pan and roll out to a ¼" thick. Cover the dough with the chilled butter slices and roll to incorporate. Fold the dough over three times, rolling after each fold. Cover the dough and let rest in the refrigerator for one hour.



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



Table rolls

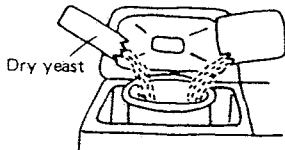


■ RECIPE

- ★ 1½ Teaspoons Dry Yeast
- ★ 2 Cups Bread Flour plus 2 Tablespoons
- ★ 1 Teaspoon Salt
- ★ 1 Tablespoon Sugar
- ★ 1 Tablespoon Dry Skim Milk
- ★ 2 Tablespoons Sweet Butter
- ★ 1 Large Egg
- ★ ¾ Cup Warm Water

Baking Process

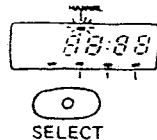
- 1) Put the dry active yeast in the inner pot. Add the remaining ingredients except the water.



- 2) Carefully pour in warm water.



- 3) Press the Select button for "MANUAL".

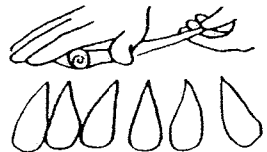


- 4) Press the START button (Do not use the preset timer).



- 5) Beep sound indicates that the final rising process is finished. Remove the dough and form into 8 equal balls. Put on a lightly greased baking pan and let rise covered, in a warm place, for 30 minutes.

- 6) Form the balls into a tear drop shape and roll until ¼" thick. Roll up the strip starting from the wide end to the narrow tip. Place each roll on the baking pan, cover and let rise an additional 20 minutes.



- 7) Brush rolls with a beaten egg wash.



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

