

1/12

INSTRUCTION MANUAL



BREAD MACHINE
MODEL ABM2200T

WELBILT[®]

3333 New Hyde Park Rd., P.O. Box 3618
New Hyde Park, New York 11042

WELBILT[®]

IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY

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

1. Read all instructions before using the appliance.
2. Do not touch hot surfaces. Use the appliance's handles or knobs.
3. To protect against electrical shock, do not immerse power cord, plugs, or the appliance in water or other liquid.
4. To prevent injuries or burns, do not insert your hand into the appliance when it is operating.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug the appliance from the wall outlet after use and before cleaning. Allow the appliance to cool before attaching or removing parts.
7. Do not operate any appliance with a damaged power cord or plug, or after the appliance malfunctions, or after the appliance has been damaged in any manner.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use the appliance outdoors.
10. Do not let the appliance's power cord hang over the edge of a table or counter.
11. Do not place the appliance on or near a hot gas or electric burner or in a heated oven.
12. Extreme caution must be used when moving an appliance that contains hot liquids.
13. When using an extension cord, always attach the plug to the appliance first, then plug the extension cord into the wall outlet. To disconnect, first turn any appliance controls to OFF, then disconnect the plug from the wall outlet.

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

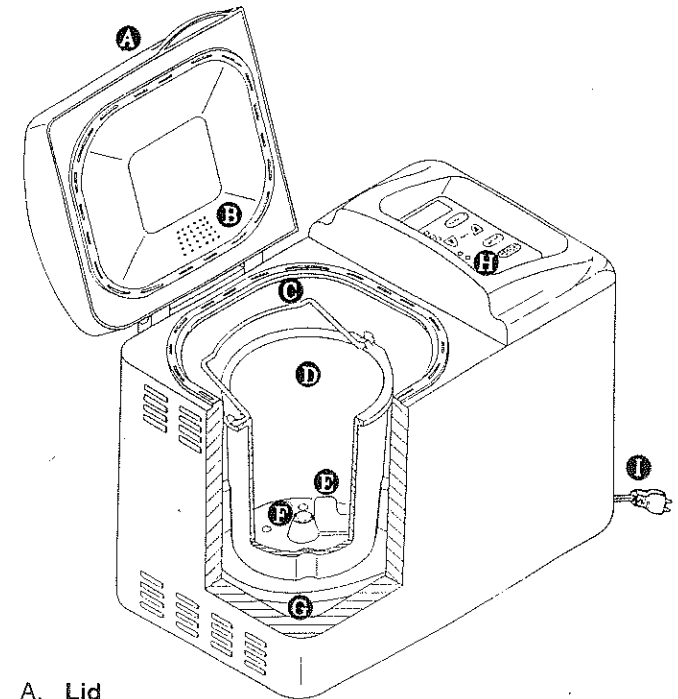
This unit has a short power supply cord to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if you are careful in its use. If a longer detachable power-supply cord or extension cord is used, (1) the marked electrical rating of the cord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

SAVE THESE INSTRUCTIONS FOR LATER USE

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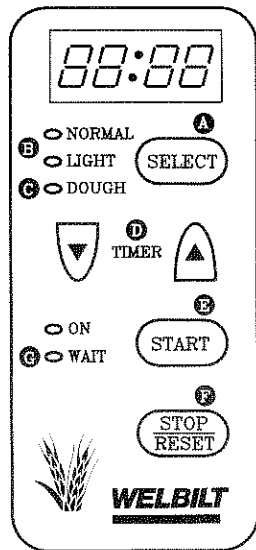
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YOUR WELBILT® BREAD MACHINE



- A. Lid
- B. Steam Vent
- C. Handle
- D. Bread Pan
- E. Kneading Blade
- F. Drive Shaft
- G. Heating Element
- H. Control Panel
- I. Power Cord

CONTROL PANEL



A. SELECT

Press **SELECT** to choose the program you desire for either yeast breads or dough.

B. BAKING CONTROL

The **NORMAL** or **LIGHT** program is for making bread automatically in your Welbilt Bread Machine. **NORMAL** setting is the most commonly used. It will bake your bread for 50 minutes. **LIGHT** bakes your bread for 40 minutes; choose this program if you prefer lighter crust.

C. DOUGH

To make yeast dough using up to three cups of flour for hand-shaped breads and yeast pastries, dough is kneaded and risen twice. The prepared dough is then hand-shaped and baked in a conventional oven.

D. TIMER

The programmable **TIMER** allows you to have your bread or dough ready when you want it, up to thirteen hours later.

E. START

Push **START** to begin the program chosen.

F. STOP/RESET

Choose **STOP/RESET** either to cancel a program or to reset the Bread Machine.

G. WAIT

The **WAIT** light indicates that the Bread Machine is still too hot to begin another loaf of bread. The light will go off when the Bread Machine has cooled down sufficiently to make the next loaf of bread or dough.

USING YOUR WELBILT® BREAD MACHINE

Before using your Bread Machine for the first time, be sure to carefully read all of the instructions included in this manual.

1. You can make any of the delicious recipes included in the Easy Baking cookbook. You also can use bread machine pre-mixes sold in many specialty stores or through mail order catalogs. Be sure that the mix you purchase is for 2-cup or 1-lb. capacity bread machines only.
2. You also can use any 2-cup flour capacity recipe from many of the bread machine cookbooks available from your local bookstore or library.
3. If you wish to convert a favorite family recipe for use in your bread machine, find a similar one in the Easy Baking cookbook to see how to scale it down proportionately.
4. For best results, never exceed the maximum amount of two cups of flour if you plan to bake the bread in the appliance. If you are using the **DOUGH** only setting, you may use up to three cups of flour.

TIPS FOR BEST BAKING RESULTS

1. All ingredients must be at room temperature.
2. Yeast is what causes the dough to rise. It is a living single cell organism that is sold dehydrated. When mixed with water, yeast is reactivated. Unfortunately, yeast can be adversely affected by extreme temperatures. If the ingredients being used are not at room temperature, the yeast may not be activated effectively. To provide the best results possible, the Bread Machine will warm the ingredients automatically before beginning the first kneading cycle. Therefore, even though it may appear that nothing is happening after you have pushed the **START** button, your Bread Machine is, in fact, working.
3. Yeast also can be adversely affected by temperatures that are too hot. Only use room temperature water (75° - 80°F) even though the yeast package may specify something totally different.
4. Always measure ingredients carefully. Spoon flour into the measuring cup and level off with a blunt knife. Do not pack down.
5. Always use bread flour unless otherwise specified. It is available in most supermarkets.
6. Do not open the lid during operation since this can adversely affect the quality of the bread.
7. Be careful not to unplug the Bread Machine during use. If this should happen, or if there is a power failure, you will not be able to go back to where it left off. However, if the Bread Machine was not in the baking cycle and the dough had been kneaded at least once, you can remove it, hand-shape and bake it as described in the Pullman Bread recipe found in the Easy Baking cookbook.
8. If you try to use the Bread Machine immediately after baking a loaf of bread, the yeast may be killed since the appliance will be very hot. If you press the **START** button, the **WAIT** light on the control panel will come on. This is your warning that the pan should be removed and the unit be allowed to cool down. The **WAIT** light will go off when the Bread Machine is cool enough to be used again.

SUGGESTIONS FOR MAXIMUM ENJOYMENT AND SAFETY

1. The baking portion and lid of the Bread Machine become extremely hot during baking. Always use a kitchen mitt or pot holder when touching these parts.
2. Do not operate this appliance on the same circuit as other high voltage appliances.
3. Position the Bread Machine at least 4 inches from the front of the counter or working surface. Do not place any flammable materials or objects on top of the appliance when plugged in or during operation.
4. Do not use the Bread Machine near any electrical equipment like radios, TVs, or stereos since poor reception or interference may occur.
5. Always use the Bread Machine on a clean, dry work surface away from exposed elements, direct sunlight, or other sources of heat or cold.
6. Only use the Bread Machine on a non-flammable work surface or counter. Never use on floor or on carpeting or on top of any cloth objects like tablecloths or placemats.
7. Never stick your hand or any kitchen utensils into the bread pan during operation.
8. Do not use accessories or attachments not included or recommended by Welbilt®.
9. Do not put any components in the dishwasher.
10. Do not attempt to tamper with or make any adjustments to the electrical components or parts.
11. Do not use this appliance other than for its intended use.

GETTING STARTED

Your Welbilt® Bread Machine has three separate programs to choose from.

Making Bread Automatically:

Choose either the **NORMAL** or **LIGHT** program when making bread automatically by pressing the **SELECT** button. The Bread Machine will knead and rise the dough twice and then bake it to perfection.

Making Yeast Dough Automatically:

Choose the **DOUGH** program by pressing the **SELECT** button. The Bread Machine will knead and rise the dough twice. At the end of the program you will remove the dough and hand-shape it according to your recipe. Dough will then be baked in a conventional oven.

Programmable TIMER:

When making bread or dough you can either push the **START** button to begin the process immediately or you can press the programmable **TIMER** to have the bread or dough ready up to thirteen hours later.

To set the programmable **TIMER**, follow these steps:

1. Place the ingredients in the bread pan.
2. Select the program you desire: **NORMAL, LIGHT, or DOUGH.**
3. Decide how much later you want the bread or dough to be ready. For example: it is 8:00 AM and you want to have bread ready at 6:00 PM, or ten hours later.
4. Set the programmable **TIMER** by pressing the ▽ down or △ up 10 minute interval buttons the appropriate number of times until you get the number of hours and minutes later than you want your bread or dough to be ready. For example: before leaving for work at 8:00 AM you decide to make pizza dough to be ready for dinner at 6:00 PM or ten hours later. Press △ up button until 10:00 appears on the control panel. Press **START**. The Bread Machine will begin making dough at the appropriate time for it to be ready at exactly 6:00 PM.
5. If you wish to re-program for another time, press **STOP/RESET** and repeat Step 4.

NOTE: Do not use the Programmable **TIMER** with recipes that contain perishable ingredients.

INSERTING AND REMOVING THE BREAD PAN

1. Before using the Bread Machine for the first time, be certain to wash the bread pan and dough blade with warm water and mild dish-washing liquid. Towel dry. Never put the bread pan and blade in the dishwasher.
2. All mixing, kneading, rising, and baking, when appropriate, take place in the bread pan. The pan is covered with a non-stick fluorine coating which will scratch if not treated and cared for properly. Clean and treat the pan as you would a non-stick frying pan.
3. To reinsert the pan, place over the locking mechanism located on the bottom of the baking compartment. Turn clockwise. To remove the pan, turn counter-clockwise.
4. Remember to insert the kneading blade on the shaft located in the bread pan before adding your ingredients. It is not necessary to remove the kneading blade after you make every loaf of bread.
5. Since the bread pan will be hot after the baking cycle, always use a kitchen mitt or pot holder when removing it.
6. To remove the bread from the pan, invert upside down and gently shake up and down until the loaf slides out. If the bread does not come out of the pan easily, use a non-metal kitchen utensil to pry it out.

KNEADING, RISING AND BAKING CYCLES

This chart is provided so that you will better understand how your Welbilt Bread Machine works.

PROGRAM	NORMAL (MINUTES)	LIGHT (MINUTES)	DOUGH (MINUTES)
Warming	20	20	20
Mixing/First Kneading	10	10	10
Rest	5	5	5
Second Kneading/ Add Nuts/Fruit	15 —	15 —	15 —
First Rise	25 mins., 30 sec.	25 mins., 30 sec.	29 mins., 30 sec.
Punch Down	30 sec.	30 sec.	30 sec.
Second Rise	54	54	—
Baking	50	40	—
Total Program Time	3 hrs.	2 hrs., 50 mins.	1 hr., 20 mins.
Keep Warm	55	55	—

Warming Cycle: Since temperature plays such an important role in making good bread and dough, your Welbilt® Bread Machine will warm the ingredients for 20 minutes to the optimum temperature to ensure the best results.

Mixing/First Kneading: The Bread Machine will intermittently mix the ingredients for 60 seconds at which time it will then begin to knead the dough to form a smooth, elastic ball.

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

Add Fruit/Nuts: The Bread Machine will beep 20 times, five minutes before the end of the second kneading. This is the best time to add ingredients like nuts and raisins, etc.

First Rise: When dough has been well-kneaded, the gluten forms thin elastic strands that make up the structure of the bread. As the yeast develops and multiplies, it produces carbon dioxide gas. The gas becomes trapped in the gluten strands forming bubbles. As these bubbles collect, the dough expands and rises.

Punch Down: The Bread Machine kneads the dough for 30 seconds to deflate it.

Second Rise: The gluten strands are now strong enough to support the loaf. The yeast will once again produce carbon dioxide gas and the dough will rise to its maximum height.

Baking: If you are using the **NORMAL** or **LIGHT** program, the bread will be baked to perfection.

Keep Warm: If you are unable to remove the baked bread immediately after baking, the Bread Machine will keep the loaf warm to reduce the effects of the condensation that will form between the loaf and the pan. Nevertheless, always remove the bread as quickly as possible after the baking cycle.

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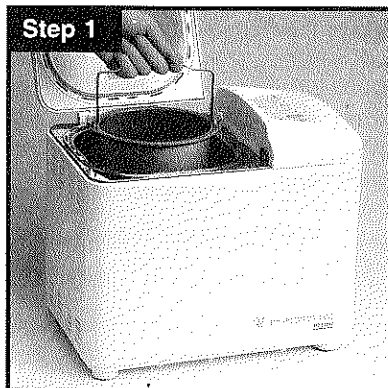
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Baking: If you are using the **NORMAL** or **LIGHT** program, the bread will be baked to perfection.

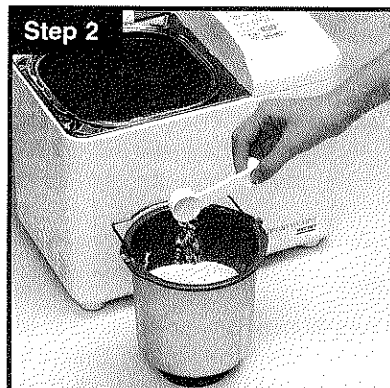
Keep Warm: If you are unable to remove the baked bread immediately after baking, the Bread Machine will keep the loaf warm to reduce the effects of the condensation that will form between the loaf and the pan. Nevertheless, always remove the bread as quickly as possible after the baking cycle.

HOW TO MAKE BREAD OR DOUGH

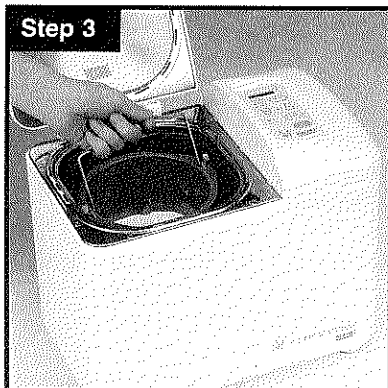
Always use the freshest ingredients available. By carefully following the simple recipes given in the Easy Baking cookbook, you will be able to make delicious homemade bread and dough every time.



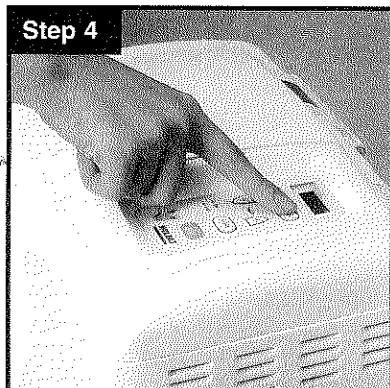
Remove the baking pan from the Bread Machine.



Carefully measure ingredients and place in the pan as specified in the cookbook.



Place the pan in the Bread Machine and lock into position.



Select the program you plan to use. Choose from **NORMAL**, **LIGHT** or **DOUGH**.

Step 5

Press **START**.

Step 6

If you plan to make a bread or dough with raisins, dried fruits or nuts, add these ingredients when the Bread Machine beeps 20 times, five minutes before the end of the second kneading cycle. When making bread automatically, the Bread Machine will beep at the end of the baking cycle indicating that the bread is done. Although the Bread Machine has a 55 minute keep warm cycle, the baked bread is best removed from the appliance and the pan immediately after baking. Use a kitchen mitt or pot holder to carefully remove the bread pan by turning counter-clockwise. Invert the pan over a wire rack and remove bread. Let cool for one hour before slicing.

Step 7

Press **STOP/RESET** to end the bread making program.

Step 8

If you are only making dough, the Bread Machine will beep at the end of the program. Press **STOP/RESET**, remove dough and hand-shape according to recipe.

CLEANING INSTRUCTIONS

If taken care of properly, your Welbilt Bread Machine will provide you with many years of use and hundreds of loaves of delicious breads!

1. After each use, unplug the Bread Machine. Let the unit cool down to room temperature. Wipe out the baking compartment and the inner lid with a clean, damp cloth or sponge.
2. Remove the kneading blade from the pan. It may be necessary to fill the pan with water in order to loosen the blade from the shaft. Clean the pan and blade with warm water and mild dishwashing liquid. Never use abrasive or strong household cleaners since they will damage the non-stick finish. Towel wipe dry.
3. Wipe down the cabinet of the Bread Machine with a clean damp cloth or sponge. Towel dry.

CONSUMER ASSISTANCE

As with any new small electric appliance, carefully read the instructions and recipes before proceeding.

For mechanical or operational difficulties, refer to the **Trouble Shooting Guide** on page 18 of this manual.

For baking related problems, refer to the **Practical Solutions** section on page 67 of the Easy Baking cookbook.

If you should encounter any difficulties or require baking assistance, please call our trained customer service assistants Monday - Friday, 9:00 AM to 5:00 PM Eastern time, at (516) 747-9595, Extension 344.

If a customer service assistant is unable to take your call, please leave a brief message. To enable us to assist you better, please specify your model number and the reason for your call. Every attempt will be made to return your call promptly. Please do not leave more than one message. In the event that we are unable to contact you the first time we return your call, we will make two additional attempts. During periods of peak baking, especially during and after holidays, it may take a couple of days before you hear from us. But, please be assured that every attempt will be made to answer your call in the order that it was received, as soon as possible.

To order a replacement part, or to obtain service on your Bread Machine, please refer to the enclosed Parts Order Form. You may also call our Parts and Service Department at (516) 747-9595.

Please do not return your Bread Machine to Welbilt without prior authorization.

TROUBLE SHOOTING GUIDE

Before calling for assistance, please read the following suggestions in order to achieve maximum satisfaction from your Bread Machine.

Problem: The Bread Machine will not start.

Cause: Appliance not plugged properly into wired outlet.

Solution: Always plug appliance into 120v, 60Hz outlet capable of providing up to 500 watts of electricity.

Cause: Even though the Bread Machine appears not to be operating, it is

Solution: The Bread Machine warms the ingredients during the first 20 minutes of operation. Other than the baking compartment warming slightly, there will be no other indication that the Bread Machine is in operation.

Problem: The Bread Machine does not mix the ingredients after the warming cycle.

Cause: The kneading blade was not placed on the shaft.

Solution: Push **STOP/RESET**. Move the ingredients to the side of the pan and position the kneading blade on the shaft.

Problem: The WAIT light comes on.

Cause: The Bread Machine is too hot to use after making a loaf of bread.

Solution: Remove the pan and let the Bread Machine cool down sufficiently. WAIT light will turn off when the appliance can be used again.

Problem: The Bread Machine does not bake the bread.

Cause: The **DOUGH** program was selected.

Solution: To bake bread automatically, you must choose either the **NORMAL** or **LIGHT** program.

Problem: The programmable TIMER cannot be set.

Cause: Is the programmable **TIMER** set properly?

Solution: Carefully read the instructions for setting the programmable **TIMER**.

Problem: Baked loaf of bread is soggy after removal from Bread Machine.

Cause: Hot loaf of bread is not removed from appliance and pan after being baked.

Solution: Remove bread from pan as soon as possible after bread has finished baking.

Problem: Bread and dough did not rise enough.

Cause: Yeast was inactive or not enough was used.

Solution:

1. Make sure water temperature is not hotter than 80°F.
2. Check the expiration date on the back of the yeast package. Do not use if past the date listed.
3. Measure the yeast properly using the amount specified in the recipe.

Cause: Bread Machine was used in a room or area that was colder than 68°F.

Solution: Only use the Bread Machine when the ambient temperature is 68°F - 80°F.

Problem: Bread overrose.

Cause: Ambient temperature exceeded 80°F.

Solution: Only make bread in the Bread Machine when the temperature is 80°F or lower.

Cause: Too much ingredients were used.

Solution: When baking bread in the Bread Machine never exceed 2 cups of flour and 1 1/2 teaspoons of yeast, unless specified in the Easy Baking Cookbook.

Problem: Bread collapsed during baking; top is flat and not well-rounded.

Cause: Too much moisture.

Solution:

1. During periods of high humidity the dry ingredients may absorb excess moisture from the air. Reduce the amount of liquid called for in the recipe by 1-2 tablespoons. If dough appears too dry, add water back, a teaspoon at a time, until dough forms a smooth elastic ball.
2. Measure your liquid ingredients carefully.

SPECIFICATIONS

MODEL: ABM2200T

POWER REQUIREMENT: 120V AC, 60Hz

POWER CONSUMPTION:

HEATER: 400 watts

MOTOR: 75 watts

MAXIMUM FLOUR CAPACITY:

BREAD: 2 cups

DOUGH: 3 cups

PROGRAM TIME RANGE:

BREAD:

NORMAL SETTING: 3 hours

LIGHT SETTING: 2 hours, 50 minutes

DOUGH: 1 hour, 20 minutes

SAFETY PROTECTION THERMAL FUSE: 336°F

PHYSICAL DIMENSIONS: 13 ¹¹/₁₆" long
8 ²⁵/₃₂" wide
12 ¹/₄" high

WEIGHT: 13 lbs.

LIMITED WARRANTY

What is Covered and For How Long?

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts contained in the Welbilt product for a period of 6 months from the date of purchase. There will be no charge to the purchaser for parts and labor on items covered under the warranty during this period.

YOU MUST KEEP YOUR ORIGINAL SALES SLIP OR OTHER PROOF-OF-PURCHASE AS PROOF OF THE DATE OF PURCHASE.

Who is Covered?

The original retail purchaser of this Welbilt product.

What Will Be Done?

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

How Can You Get Service?

(1) For the name of your nearest authorized Service Depot, call Welbilt Appliance, Parts and Service at: (516) 747-9595.

(2) If you have any difficulty in obtaining warranty service, contact the Director of Customer Relations, Welbilt Appliance, Inc., 25 Rose Place, Garden City Park, NY 11040. **DO NOT RETURN THE PRODUCT TO WELBIT APPLIANCE, INC.**

(3) All service must be performed by a Welbilt authorized Service Depot or by Welbilt Appliance, Inc.

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

- Damages from improper installation
- Damages in shipping
- Defects other than manufacturing
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance or incorrect current or voltage
- Damages from other than household use
- Damage from service by other than an authorized dealer or service center
- Transportation and shipping

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

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

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.