

Williams Sonoma WS2094

Williams Sonoma Bread Machine WS2094 Instruction Manual

Model: WS2094

INTRODUCTION

Thank you for choosing the Williams Sonoma Bread Machine Model WS2094. This manual provides essential information for the safe and efficient operation of your bread machine. Please read all instructions carefully before first use and retain this manual for future reference.

This appliance is designed to simplify the bread-making process, allowing you to enjoy fresh, homemade bread with minimal effort. Familiarize yourself with all components and functions to achieve the best results.

IMPORTANT SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, 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.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

- To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Avoid contact with moving parts.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove the bread machine and all accessories from the packaging. Retain packaging for future storage or transport.
2. **Cleaning:** Before first use, wash the bread pan, kneading paddle, and measuring cup/spoon in warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the bread machine with a damp cloth. Do not immerse the main unit in water.
3. **Placement:** Place the bread machine on a stable, flat, heat-resistant surface, away from direct sunlight and heat sources. Ensure adequate ventilation around the appliance.
4. **Power Connection:** Plug the power cord into a grounded electrical outlet. Ensure the voltage matches the specifications of your appliance.
5. **Initial Bake Cycle (Optional):** Some users prefer to run an empty "Bake" cycle for 10-15 minutes on first use to burn off any manufacturing residues. Ensure the bread pan is empty during this process. Allow to cool completely afterward.

OPERATING INSTRUCTIONS

Adding Ingredients

Always add ingredients in the order specified by your recipe, typically liquids first, then dry ingredients, and finally yeast. Ensure the kneading paddle is correctly installed in the bread pan before adding ingredients.

1. Pour all liquid ingredients (water, milk, eggs, oil) into the bread pan.
2. Add dry ingredients (flour, sugar, salt, dry milk, spices). Create a small well in the center of the flour.
3. Add yeast into the well, ensuring it does not come into direct contact with liquids or salt initially.
4. Place the bread pan securely into the bread machine. Close the lid.

Selecting a Program

The control panel features various programs for different types of bread and dough. Refer to the program chart below for details.

- **Program Button:** Press to cycle through available programs (e.g., Basic, French, Whole Wheat, Sweet, Dough, Jam, Bake).
- **Loaf Size Button:** Select your desired loaf size (e.g., 1.0 lb, 1.5 lb, 2.0 lb).
- **Crust Color Button:** Choose your preferred crust color (e.g., Light, Medium, Dark).
- **Start/Stop Button:** Press to begin the selected program. Press and hold to stop a program.

Starting the Baking Process

After selecting your program, loaf size, and crust color, press the Start/Stop button. The machine will begin the kneading cycle. Some programs include a "keep warm" function after baking is complete.

Removing the Bread

Once the program is complete, unplug the machine. Using oven mitts, carefully remove the hot bread pan from the machine. Invert the pan to release the bread onto a wire rack to cool. Remove the kneading paddle from the bread if it remains embedded.

CARE AND MAINTENANCE

Cleaning

- **Before Cleaning:** Always unplug the bread machine and allow it to cool completely before cleaning.
- **Bread Pan and Kneading Paddle:** Wash with warm, soapy water. Use a non-abrasive sponge. For stubborn residue, soak the pan in warm water for 10-15 minutes. Do not use metal scouring pads or abrasive cleaners, as these can damage the non-stick coating.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use harsh chemicals or abrasive cleaners. Never immerse the main unit in water.
- **Interior:** Wipe the interior of the baking chamber with a damp cloth to remove any crumbs or spills.

Storage

Ensure the bread machine is clean and dry before storing. Store in a cool, dry place. Do not wrap the power cord tightly around the appliance; coil it loosely.

TROUBLESHOOTING GUIDE

Problem	Possible Cause	Solution
Bread does not rise.	Expired yeast, incorrect water temperature, too much salt, not enough sugar.	Check yeast expiration date. Use lukewarm water (105-115°F / 40-46°C). Ensure correct ingredient measurements.
Bread is too dense.	Too much flour, not enough liquid, old yeast.	Measure flour accurately (spoon into cup, level off). Adjust liquid slightly. Use fresh yeast.
Bread collapses during baking.	Too much liquid, too much yeast, high humidity.	Reduce liquid slightly. Reduce yeast slightly. Consider using bread flour in humid conditions.
Kneading paddle stuck in bread.	Common occurrence.	Allow bread to cool slightly, then carefully remove the paddle using a non-metallic utensil.
Machine not starting.	Not plugged in, power outage, lid not closed properly.	Check power connection. Ensure lid is securely closed.

SPECIFICATIONS

- Model:** WS2094
- Power Supply:** 120V AC, 60Hz
- Power Consumption:** 600-700W (approx.)
- Loaf Sizes:** 1.0 lb, 1.5 lb, 2.0 lb
- Programs:** Basic, French, Whole Wheat, Sweet, Dough, Jam, Bake, etc. (number may vary)

Dimensions: (Approximate) 14" L x 10" W x 12" H

Weight: (Approximate) 12-15 lbs

Specifications are subject to change without notice for product improvement.

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For customer support, please refer to the official Williams Sonoma website or contact their customer service.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

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After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question