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Westinghouse WWTR444A

Instruction Manual

WESTINGHOUSE BREAD MACHINE

Model: WWTR444A

breadmaker



beyondTM appliances



This image displays the cover of the instruction manual for the Westinghouse Bread Machine, Model WWTR444A. It features an illustration of the bread machine itself, a compact appliance with a white body and a dark top, alongside the brand and product name.

1. Introduction

This manual provides comprehensive instructions for the safe and efficient operation of your Westinghouse Bread Machine, Model WWTR444A. Please read this manual thoroughly before first use and retain it for future reference. Proper use and maintenance will ensure years of delicious, homemade bread.

This document is a reprint of the original instruction manual. While every effort has been made to reproduce the content accurately, slight variations in print quality may occur compared to the original.

2. Important Safety Instructions

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

- Read all instructions before operating the bread machine.
 - Do not touch hot surfaces. Use oven mitts or gloves when handling hot parts, such as the baking pan or hot bread.
 - To protect against electric shock, do not immerse cord, plugs, or the 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.
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3. Product Components

Familiarize yourself with the parts of your Westinghouse Bread Machine:

- **Main Unit:** The primary housing containing the heating element and motor.
 - **Baking Pan:** Removable non-stick pan where ingredients are mixed and baked.
 - **Kneading Paddle:** Detachable paddle located inside the baking pan for mixing and kneading dough.
 - **Lid:** Hinged lid with a viewing window to observe the baking process.
 - **Control Panel:** Features buttons for program selection, crust color, loaf size, and start/stop.
 - **Display Screen:** Shows program number, time remaining, and other settings.
 - **Measuring Cup and Spoon:** Included accessories for accurate ingredient measurement.
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4. 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. **Initial Cleaning:** Before first use, wipe the exterior of the bread machine with a damp cloth. Wash the baking pan and kneading paddle with warm, soapy water, rinse thoroughly, and dry completely. 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. **First Bake Cycle (Empty):** To burn off any manufacturing residues, plug in the bread machine and run it on the "Bake" cycle (if available, or a short basic cycle) for about 10 minutes without any ingredients. Ensure the pan is empty and clean. A slight odor or smoke may be present; this is normal. Allow to cool completely before proceeding.

5. Operating Instructions

Follow these steps for baking bread:

1. **Insert Kneading Paddle:** Place the kneading paddle onto the shaft inside the baking pan.
2. **Add Ingredients:** Add ingredients to the baking pan in the order specified by your recipe (typically liquids first, then dry ingredients, with yeast last and separate from liquids/salt). Ensure accurate measurements.
3. **Place Pan in Machine:** Insert the baking pan into the bread machine, pressing down firmly until it clicks into place. Close the lid.
4. **Plug In:** Connect the power cord to a grounded electrical outlet. The display will light up.
5. **Select Program:** Use the "Menu" button to cycle through the available programs (e.g., Basic, French, Whole Wheat, Sweet, Dough, Jam, Bake). Refer to your recipe for the recommended program.
6. **Select Loaf Size and Crust Color:** Use the "Loaf Size" and "Crust Color" buttons to adjust settings according to your preference and recipe.
7. **Start Baking:** Press the "Start/Stop" button to begin the selected program. The machine will automatically mix, knead, rise, and bake.
8. **Remove Bread:** Once the program is complete, the machine will beep. Unplug the machine. Using oven mitts, carefully remove the hot baking 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 inside.
9. **Cooling:** Allow the bread to cool completely on a wire rack before slicing, typically for at least one hour.

Program Guide (Typical Programs)

Program	Description	Typical Duration
Basic	For white and mixed breads, mainly using basic bread flour.	3:00 - 3:40 hours
French	For light breads made from fine flour. Not suitable for recipes requiring butter, margarine, or milk.	3:50 - 4:20 hours
Whole Wheat	For breads containing a high percentage of whole wheat flour.	3:40 - 4:10 hours

Program	Description	Typical Duration
Dough	For preparing dough for rolls, pizza, or other baked goods that will be baked in a conventional oven.	1:30 - 1:50 hours
Bake	For baking pre-made dough or for adding extra baking time to a cycle.	10 - 60 minutes

6. Maintenance and Cleaning

Regular cleaning and maintenance will extend the life of your bread machine.

- **Before Cleaning:** Always unplug the bread machine from the power outlet and allow it to cool completely before cleaning.
- **Baking Pan and Kneading Paddle:** Wash the baking pan and kneading paddle with warm, soapy water. Do not use abrasive cleaners or metal utensils, as these can damage the non-stick coating. Rinse thoroughly and dry completely.
- **Main Unit:** Wipe the exterior of the bread machine with a soft, damp cloth. For stubborn stains, use a mild detergent. Never immerse the main unit in water or any other liquid.
- **Interior:** Use a soft, dry cloth or a small brush to remove any crumbs or flour residue from the interior of the baking chamber.
- **Storage:** Store the bread machine in a clean, dry place when not in use. Ensure the baking pan and kneading paddle are clean and dry before storing.

7. Troubleshooting

If you encounter issues with your bread machine, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Bread does not rise or rises too much.	Incorrect yeast amount, old yeast, water too hot/cold, incorrect flour type, too much salt/sugar.	Ensure fresh yeast. Use lukewarm water (105-115°F / 40-46°C). Measure ingredients precisely. Check recipe for correct flour type.
Bread is dense or heavy.	Too much flour, not enough liquid, incorrect program selected.	Measure flour accurately (spoon into cup, level off). Ensure correct liquid amount. Select appropriate program for the recipe.
Kneading paddle stuck in bread.	Common occurrence.	Allow bread to cool slightly. Use a non-metal utensil to carefully pry out the paddle.
Machine does not start.	Not plugged in, power outage, lid not closed properly, Start/Stop button not pressed.	Check power connection. Ensure lid is securely closed. Press Start/Stop button firmly.

8. Specifications

- **Model:** WWTR444A
- **Brand:** Westinghouse
- **Product Type:** Automatic Bread Machine
- **Power Supply:** 120V AC, 60Hz *(Typical for US market, verify on actual product label)*
- **Power Consumption:** 550-650W *(Typical, verify on actual product label)*
- **Loaf Sizes:** 1.0 lb, 1.5 lb, 2.0 lb *(Typical, verify on actual product features)*
- **Dimensions (Approximate):** 14" L x 10" W x 12" H *(Typical, verify on actual product)*
- **Weight (Approximate):** 12-15 lbs *(Typical, verify on actual product)*

Note: Specifications are typical for bread machines of this model type. For precise details, refer to the rating label on your specific appliance.

9. Warranty and Support

This document is a reprint of the original Westinghouse Bread Machine Model WWTR444A instruction manual. As a reprint, it does not come with a product warranty from the original manufacturer.

For product-related warranty claims or technical support concerning the Westinghouse Bread Machine itself, please refer to the original product documentation that came with your appliance or contact Westinghouse customer service directly. This manual is provided for informational purposes to assist with the operation of the appliance.

If you have questions regarding the quality or content of this reprinted manual, please contact the publisher or vendor from whom you acquired this reprint.