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Wel-Bilt ABM3000

Welbilt ABM3000 Bread Machine Instruction Manual

Model: ABM3000

IMPORTANT SAFETY INSTRUCTIONS

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

- Read all instructions before operating the bread machine.
- Do not touch hot surfaces. Use oven mitts when handling hot parts or removing bread.
- To protect against electrical 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.
- 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.
- Do not use appliance for other than intended use.

PRODUCT OVERVIEW

Familiarize yourself with the components of your Welbilt ABM3000 Bread Machine before first use.

- **Lid with Viewing Window:** Allows observation of the baking process.
- **Control Panel:** Contains program selection buttons, crust color, loaf size, and delay timer.
- **Baking Pan:** Removable non-stick pan for baking bread.
- **Kneading Paddle:** Attaches to the shaft inside the baking pan for mixing and kneading ingredients.
- **Heating Element:** Located at the bottom of the baking chamber.
- **Measuring Cup and Spoon:** Included accessories for accurate ingredient measurement.

SETUP

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, wash the baking pan and kneading paddle with warm, soapy water. Rinse

thoroughly and dry completely. Wipe the exterior of the 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. The machine will emit a short beep, and the display will illuminate.

OPERATING INSTRUCTIONS

Adding Ingredients

Always add ingredients in the order specified in your recipe. Typically, liquids are added first, followed by dry ingredients, with yeast added last on top of the dry ingredients, away from liquids and salt.

1. Install the kneading paddle onto the shaft inside the baking pan.
2. Add all liquid ingredients (water, milk, eggs, oil) to the baking pan.
3. Add dry ingredients (flour, sugar, salt, powdered milk, spices). Ensure the salt and yeast do not come into direct contact.
4. Create a small indentation in the center of the dry ingredients and add the yeast.
5. Place the baking pan securely into the bread machine. Close the lid.

Program Selection

Use the "MENU" button to cycle through the available programs. Common programs include:

- **Basic:** For white and mixed breads.
- **Whole Wheat:** For whole wheat breads.
- **French:** For light breads with a crispy crust.
- **Sweet:** For breads with high sugar content.
- **Dough:** For preparing dough for rolls, pizza, or pastries.
- **Jam:** For making homemade jams.
- **Bake:** For baking pre-made dough or adding extra baking time.

Crust Color and Loaf Size

- Use the "CRUST" button to select light, medium, or dark crust.
- Use the "LOAF SIZE" button to select the desired loaf weight, if applicable to your model.

Delay Timer

The delay timer allows you to program the machine to finish baking at a later time. Set the desired delay time using the "+" and "-" buttons. The total time displayed includes the baking cycle. Do not use the delay timer with recipes containing highly perishable ingredients like milk, eggs, or fresh fruit.

Starting and Stopping

- Press the "START/STOP" button once to begin the selected program. The indicator light will illuminate.
- To stop a program, press and hold the "START/STOP" button for approximately 3 seconds until a beep sounds and the display resets.

Removing Bread

Once the baking cycle is complete, the machine will beep. Unplug the machine. Using oven mitts, carefully remove the baking pan by lifting the handle. Invert the pan onto a wire rack to release the bread. If the kneading paddle remains in the bread, remove it carefully with a non-metallic utensil after the bread has cooled slightly. Allow bread to cool on a wire rack before slicing.

MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and performance of your bread machine.

- **Baking Pan and Kneading Paddle:** After each use, remove the pan and paddle. Fill the pan with warm, soapy water and let it soak for 10-15 minutes to loosen any stuck-on dough. Clean with a soft sponge or cloth. Do not use abrasive cleaners or metal utensils, as this can damage the non-stick coating. Rinse and dry thoroughly.
- **Exterior:** Wipe the exterior of the bread machine with a soft, damp cloth. Do not use harsh chemicals or abrasive cleaners.
- **Interior:** Use a soft, damp cloth to wipe the interior of the baking chamber. Remove any crumbs or flour residue. Ensure the machine is unplugged and completely cool before cleaning.
- **Storage:** Store the bread machine in a clean, dry place when not in use. Ensure all parts are clean and dry before storage.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Bread does not rise or rises too much.	Incorrect yeast amount, old yeast, incorrect water temperature, wrong flour type, incorrect ingredient ratios.	Ensure fresh yeast is used. Measure ingredients precisely. Use water at the correct temperature (around 105-115°F / 40-46°C). Check recipe for correct flour type.
Bread is too dense or heavy.	Too much flour, too little liquid, insufficient kneading, high humidity.	Reduce flour slightly or increase liquid. Ensure proper kneading cycle. Adjust for environmental humidity.
Machine does not start.	Not plugged in, power outage, lid not closed properly, program not selected.	Check power connection. Ensure lid is securely closed. Select a program and press START/STOP.
Kneading paddle stuck in bread.	Common occurrence.	Allow bread to cool slightly, then carefully remove the paddle using a non-metallic utensil.

SPECIFICATIONS

- **Model:** ABM3000
- **Material:** Plastic

WARRANTY AND SUPPORT

This Welbilt ABM3000 Bread Machine is covered by a limited manufacturer's warranty. Please refer to the original purchase documentation for specific terms and conditions regarding warranty coverage and duration. Keep your proof of purchase for warranty claims.

For technical assistance, troubleshooting not covered in this manual, or to inquire about replacement parts, please contact Welbilt Customer Support.