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West Bend 47413

West Bend Hi-Rise Bread Maker Machine Instruction Manual

Model: 47413

INTRODUCTION

Thank you for choosing the West Bend Hi-Rise Bread Maker Machine. This appliance is designed to simplify the process of baking fresh, homemade bread. With its programmable settings and versatile features, you can enjoy a variety of bread types with ease. This manual provides detailed instructions for safe operation, maintenance, and troubleshooting to ensure you get the best results from your bread maker.



Image: The West Bend Hi-Rise Bread Maker Machine, gray and black, with a freshly baked loaf of bread in its removable pan next to it.

Important Safeguards

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

- Read all instructions before operating the bread maker.
- 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.

Parts and Features

Familiarize yourself with the components of your West Bend Hi-Rise Bread Maker:

- **Main Unit:** The primary housing for the bread maker's internal mechanisms.
- **Control Panel:** Features a digital display and buttons for program selection, loaf size, crust color, and timer settings.
- **Lid with Viewing Window:** Allows you to monitor the baking process without opening the lid.
- **Horizontal Bread Pan:** A non-stick pan designed to produce traditionally shaped loaves.
- **Dual Knead Blades:** Two blades that thoroughly knead dough for optimal texture and rise.
- **Measuring Cup and Spoon:** For accurate ingredient measurement.
- **Knead Blade Removal Tool:** Assists in safely removing the knead blades from the baked loaf.

ACCESSORIES

Includes 2 knead blades, non-stick bread pan, measuring cup/spoon and knead blade removal tool



Image: Included accessories: two black knead blades, a non-stick bread pan, a clear measuring cup, a white measuring spoon, and a metal knead blade removal tool.



Image: A close-up, top-down view of the non-stick bread pan, showing the two posts where the dual knead blades attach.

Setup and Before First Use

1. **Unpacking:** Carefully unpack the bread maker and all its components. Remove any packaging materials, stickers, or promotional labels.
2. **Initial Cleaning:** Wash the bread pan, knead blades, measuring cup, and measuring spoon in warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the bread maker with a damp cloth.
3. **Positioning:** Place the bread maker on a stable, flat, heat-resistant surface, away from direct sunlight and heat sources. Ensure there is adequate ventilation around the appliance.
4. **First Run (Burn-in):** Before baking, it is recommended to run the bread maker empty on the 'Bake' program (Program 12) for about 10 minutes to burn off any manufacturing residues. This may produce a slight odor, which is normal. Ensure the area is well-ventilated. After 10 minutes, cancel the program, unplug the unit, and let it cool completely.

Operating Instructions

Follow these steps to bake delicious bread with your West Bend bread maker:

1. **Insert Knead Blades:** Place the dual knead blades onto the shafts inside the bread pan. Ensure they are securely seated.
2. **Add Ingredients:** Add ingredients to the bread pan in the order specified by your recipe (typically liquids first, then dry ingredients, with yeast last). Ensure ingredients are at room temperature.
3. **Place Bread Pan:** Insert the bread pan into the bread maker, pressing down firmly until it clicks into place. Close the lid.
4. **Plug In:** Plug the bread maker into a grounded electrical outlet. The display will light up.
5. **Select Program:** Press the **MENU** button to cycle through the 12 available programs. The selected program number will appear on the display. Available programs include: Basic, Wheat, French, Sweet, Dough, Gluten-Free, Mix, Sandwich, Cake, Custom, and Bake.
6. **Select Loaf Size:** Press the **LOAF PROCESS** button to choose your desired loaf size: 2 lb, 2.5 lb, or 3 lb.
7. **Select Crust Color:** Press the **COLOR** button to select your preferred crust color: Light, Medium, or Dark.
8. **Set Delayed Start (Optional):** If you wish to delay the start of the baking process, use the **TIMER +/-** buttons to set the desired delay time. The time displayed includes the baking cycle duration.
9. **Start Baking:** Press the **START/PAUSE/STOP** button to begin the selected program. The bread maker will start kneading.
10. **Monitoring:** You can observe the process through the viewing window. Some programs may have an audible signal to add additional ingredients (e.g., fruits, nuts).
11. **End of Cycle:** Once the program is complete, the bread maker will beep and automatically switch to a 'Keep Warm' cycle for up to 60 minutes.
12. **Remove Bread:** Unplug the bread maker. Using oven mitts, carefully remove the bread pan by lifting its handle. Invert the pan onto a wire rack and shake gently until the bread slides out. If the knead blades remain in the bread, use the provided removal tool to carefully extract them.
13. **Cooling:** Allow the bread to cool on a wire rack for at least 20-30 minutes before slicing. This allows the internal structure to set.



Image: The control panel of the bread maker, displaying the 12 program options and buttons for menu, loaf process, timer, color, and start/stop.



Image: A hand carefully lifting the bread pan, containing a baked loaf, out of the bread maker using the pan's wire handle.

Baking Tips and Recipes

The West Bend Hi-Rise Bread Maker comes with a helpful instruction manual that includes a variety of delicious recipes. These recipes are specifically formulated for this machine and provide detailed instructions for making various types of bread, including:

- Garlic Bread
- Wheat Bread
- Bagel and Pasta Dough
- Low-Carb and Gluten-Free Bread

Always use fresh ingredients and measure accurately for best results. Ensure yeast is fresh and active. For optimal rise, avoid opening the lid during the kneading and rising cycles.

Maintenance and Cleaning

Proper care and cleaning will extend the life of your bread maker:

- **Always Unplug:** Before cleaning, always unplug the bread maker from the electrical outlet and allow it to cool completely.
- **Bread Pan and Knead Blades:** The bread pan and knead blades are non-stick and should be hand washed only with warm, soapy water. Do not use abrasive cleaners or scouring pads, as this can damage the non-stick coating. Rinse thoroughly and dry completely before storing or reassembling.
- **Exterior:** Wipe the exterior of the bread maker 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 residue.
- **Storage:** Store the bread maker in a clean, dry place when not in use. Ensure all parts are dry before storage.

Troubleshooting

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

Problem	Possible Cause	Solution
Bread does not rise	Expired yeast, incorrect water temperature, too much salt, not enough sugar.	Check yeast expiration date. Use water between 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 if dough appears too stiff during kneading. Use fresh yeast.
Bread collapses during baking	Too much liquid, too much yeast, high humidity.	Reduce liquid slightly. Reduce yeast slightly. Adjust recipe for high humidity if applicable.
Knead blades stuck in bread	Normal occurrence.	Use the provided knead blade removal tool to carefully extract the blades after the bread has cooled slightly.
Machine emits smoke/odor on first use	Manufacturing residues burning off.	This is normal for initial use. Ensure good ventilation. If smoke persists, unplug and contact customer support.

Product Specifications

Feature	Detail
Model Number	47413
Color	Gray
Product Dimensions	11"D x 15.5"W x 13.5"H
Wattage	432 watts
Number of Programs	12
Loaf Sizes	2 lb, 2.5 lb, 3 lb
Crust Colors	Light, Medium, Dark
Care Instructions	Hand Wash Only (for bread pan and blades)
Item Weight	14.9 pounds



Image: A diagram illustrating the physical dimensions of the West Bend Bread Maker: 11.82 inches in height, 10.56 inches in width, and 16.15 inches in depth.

Warranty and Customer Support

For warranty information or to contact customer support regarding your West Bend Hi-Rise Bread Maker, please refer to the official West Bend website or the warranty card included with your purchase. You may also find additional support resources and FAQs on the manufacturer's website.

For a downloadable PDF version of the user manual, please visit:West Bend Bread Maker User Manual (PDF)

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