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› Hamilton Beach 29890 Premium Dough & Bread Maker Machine Instruction Manual

Hamilton Beach 29890

Hamilton Beach 29890 Premium Dough & Bread Maker Machine

Instruction Manual

INTRODUCTION

The Hamilton Beach Premium Bread Maker is a versatile, user-friendly machine designed for effortless home baking. Simply add the ingredients, select a cycle, and press start to enjoy fresh, made-from-scratch bread or dough. With 21 settings and an automatic fruit and nut dispenser, it's perfect for everything from everyday loaves to holiday treats. Advanced multi-functional baking technology and precision controls support a variety of needs, including gluten-free recipes. Whether you're baking for specific dietary preferences or just looking for a dependable automatic bread maker, this machine delivers consistent results with minimal effort.

KEY FEATURES

- **Automatic Fruit and Nut Dispenser:** Easily mix in fruits and nuts at the ideal kneading stage for hands-off bread-making.
- **21 Programmable Settings:** Includes Basic, French, Whole Grain, Sourdough Bread, Sweet, Quick, Gluten-Free, Keto, 1 lb. Express, 1.5 lb. Express, 2 lb. Express, Pizza Dough, Artisan Dough, Dough, Rise, Bake, Cake, Jam, Yogurt, Roast Nuts, and Customize (DIY).
- **Customizable Loaf Sizes and Crust Shades:** Choose from 1, 1.5, or 2 lb. loaves and light, medium, or dark crusts.
- **Delay Start Function:** Set the machine to start baking later, ensuring fresh, warm bread when desired.
- **Easy to Clean:** Removable PFAS-free nonstick bread pan, kneading paddle, paddle removing tool, measuring cup, and spoon are included for convenient cleanup.

SETUP

Unboxing and Component Identification

Carefully remove all components from the packaging. Ensure you have the main bread maker unit, the removable bread pan, the kneading paddle, the paddle removing tool, a measuring cup, and a measuring spoon.



Image: Included accessories for the Hamilton Beach bread maker, featuring the nonstick bread pan, kneading paddle, paddle removing tool, measuring cup, and spoon.

Initial Cleaning

Before first use, wash the removable bread pan, kneading paddle, paddle removing tool, 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.

Placement

Place the bread maker on a stable, flat, and heat-resistant surface. Ensure there is adequate ventilation around the unit. Do not place it near heat sources or in direct sunlight.

OPERATING INSTRUCTIONS

Adding Ingredients

Always add ingredients to the bread pan in the order specified by your recipe. Typically, this means liquids first, followed by dry ingredients, with yeast added last on top of the dry ingredients, away from liquids and salt. This layering helps ensure proper activation of the yeast.

Easily mix in fruit & nuts

Simply put fruit and/or nuts into the dispenser before baking,
and it automatically mixes them in



Image: The Hamilton Beach bread maker on a counter with flour, raisins, butter, and cinnamon, demonstrating the simplicity of adding ingredients.

Using the Automatic Fruit and Nut Dispenser

For recipes requiring fruits, nuts, or other mix-ins, place them in the automatic dispenser located on the lid. The bread maker will automatically add these ingredients to the dough at the optimal time during the kneading process.

Over 100 years of innovation.

Since 1910, Hamilton Beach has been a trusted name in small electric household and specialty appliances dedicated to delivering innovative and reliable solutions that improve everyday living.

Image: A user adding pecans to the automatic fruit and nut dispenser, which integrates ingredients at the correct time.

Selecting Programs

The bread maker offers 21 programmable settings. Use the 'Menu' button to cycle through options such as Basic, French, Whole Grain, Sourdough Bread, Sweet, Quick, Gluten-Free, Keto, Express loaves (1 lb, 1.5 lb, 2 lb), Pizza Dough, Artisan Dough, Dough, Rise, Bake, Cake, Jam, Yogurt, Roast Nuts, and Customize (DIY).

Crust Shade and Loaf Size

After selecting your program, choose your desired crust shade (Light, Medium, Dark) and loaf size (1 lb, 1.5 lb, or 2 lb) using the dedicated buttons. These options allow you to customize your bread to your preference.

Time-tested quality.

We rely on consumer insights, research, and rigorous testing to deliver top-notch solutions for millions of homes and businesses.

Image: A golden-brown loaf of bread in the bread pan, highlighting the machine's ability to customize loaf size and crust shade.

Delay Start Function

To use the delay start, add all ingredients to the bread pan. Select your desired program, crust shade, and loaf

size. Then, use the 'Delay Timer' buttons to set the desired delay time. Press 'Start' to activate the timer. The machine will begin baking automatically after the set delay, ensuring fresh bread at your convenience.

Sustainability

Our products are designed with a focus on durability to extend their lifespan and minimize waste.

Image: The bread maker with a finished loaf, demonstrating the convenient delay start feature for fresh bread anytime.

Removing the Kneading Paddle

To prevent a large hole in the bottom of your finished loaf, you can remove the kneading paddle during the final rise cycle. The machine will typically beep to indicate when it's safe to open the lid and remove the paddle using the provided tool. After removal, gently reshape the dough if necessary and close the lid to allow the baking cycle to complete.

Video: A product demonstration video showing the Hamilton Beach bread maker in operation, including the process of removing the kneading paddle.

RECIPES

The Hamilton Beach 29890 bread maker comes with a recipe book to help you get started. Always follow the ingredient measurements and layering instructions precisely for optimal results. Experiment with different programs and ingredients to discover your favorite homemade breads and doughs.

Make homemade bread in 3 easy steps

Add ingredients, select cycle and press start



Image: An assortment of breads, rolls, and cakes, showcasing the wide variety of items that can be prepared using the 21 programmable settings.

MAINTENANCE AND CLEANING

Proper cleaning ensures the longevity and performance of your bread maker. The removable bread pan, kneading paddle, paddle removing tool, measuring cup, and spoon are all dishwasher safe for easy cleaning. For the main unit, wipe the exterior with a damp cloth and dry thoroughly. Do not immerse the main unit in water.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Bread does not rise	Expired yeast, incorrect water temperature, too much salt.	Check yeast expiration date. Use lukewarm water (105-115°F / 40-46°C). Ensure correct salt measurement.
Dense or heavy bread	Too much flour, too little liquid, incorrect program.	Measure ingredients precisely. Ensure correct liquid-to-flour ratio. Select appropriate program for the recipe.

Problem	Possible Cause	Solution
Kneading paddle stuck in bread	Paddle not removed during the cycle.	Use the paddle removing tool after baking. For future loaves, remove the paddle during the machine's alert for mix-ins or final shaping.
Uneven crust color	Incorrect crust setting, uneven heat distribution.	Adjust crust shade setting. Ensure bread maker is not in a drafty area.

SPECIFICATIONS

- **Model Number:** 29890
- **Brand:** Hamilton Beach
- **Color:** Stainless Steel
- **Material:** Stainless Steel
- **Product Dimensions:** 12"D x 17"W x 15"H
- **Item Weight:** 13.51 pounds
- **Wattage:** 550 watts
- **Voltage:** 120 Volts
- **Number of Programs:** 21
- **Loaf Capacity:** 1 lb, 1.5 lb, 2 lb
- **Product Care Instructions:** Dishwasher Safe (removable parts)

Hamilton Beach®



Premium Bread Maker

Image: The Hamilton Beach Premium Bread Maker displaying its physical dimensions for easy reference.

WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation included with your product or visit the official Hamilton Beach website. Keep your purchase receipt for warranty claims.