

TABLE OF CONTENTS

Technical specifications	18
Important safety instructions	19
Your bread-maker	20
Control panel	21
Using the bread-maker	23
Programme functions	24
Before first use	25
Operation	25
Cleaning and care	26
Troubleshooting and questions	26
Recipes	27
Guarantee	32

TECHNICAL SPECIFICATIONS

Art.-Nr.:	BM 3986
Operating voltage:	230 V~, 50 Hz
Power consumption:	800 W
Baking capacity:	max. 750g flour for a 1000 – 1600g loaf
Approximate dimensions:	42 cm (W) x 26 cm (D) x 29 cm (H)
Weight:	6.8 kg
Timer:	Pre-programmable up to 13 hours
Programme functions:	10
Accessories:	Measuring cup, measuring spoon, extractor for kneading hooks
This product complies with all binding CE labelling directives.	







IMPORTANT SAFETY INSTRUCTIONS

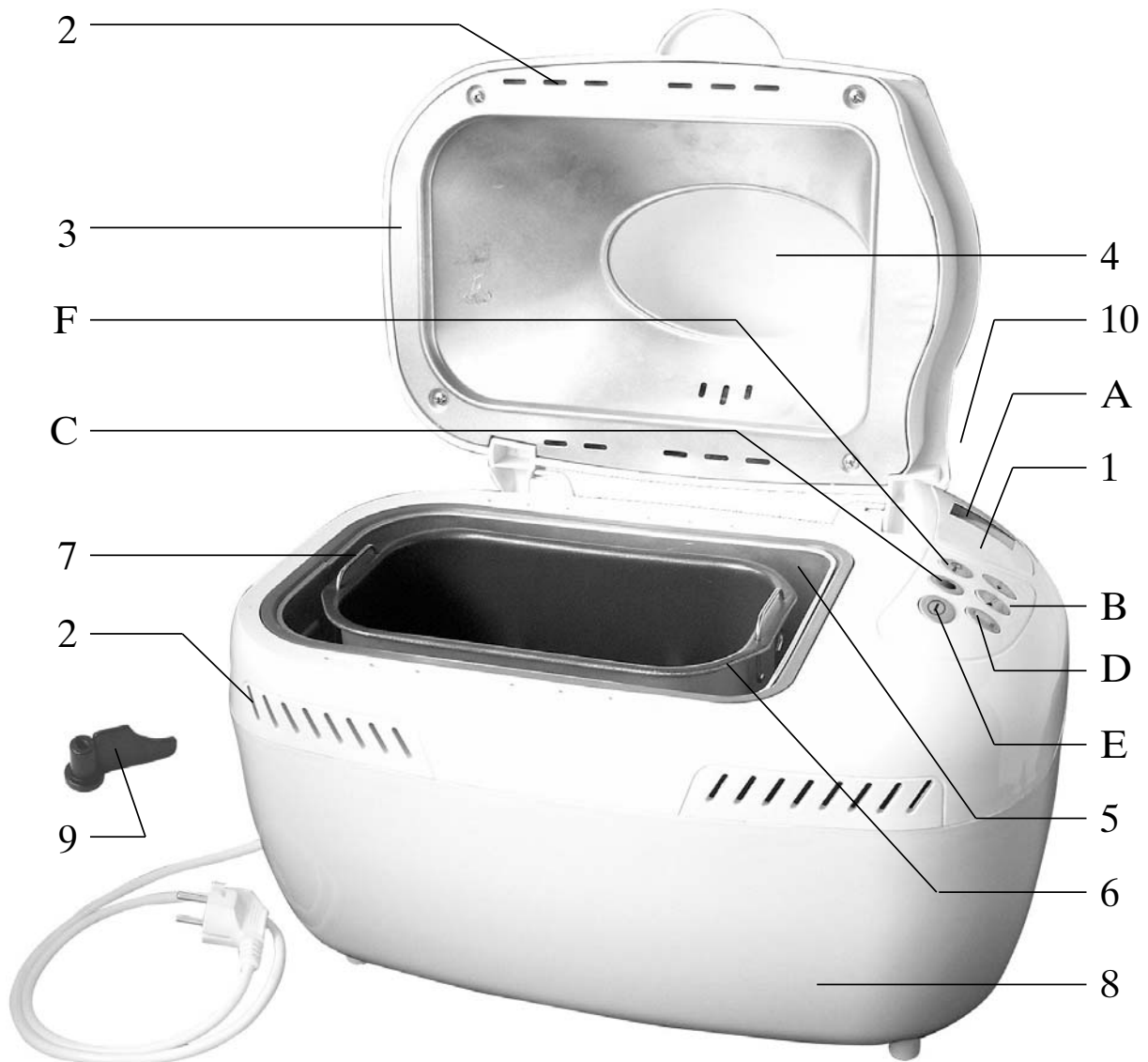
Before using the bread-maker, please read the following instructions carefully.

- The housing surfaces, steam vents and baking-tin heat up during operation and remain hot for a short while after use: remember not to touch any hot parts of the unit. **Be sure to use an oven-cloth or suitable gloves when removing the bread.**
- The bread-maker should only be connected to an earthed socket installed in accordance with the regulations. Make sure that the supply voltage corresponds with the voltage marked on the rating label.
- **Always switch off the bread maker after use and remove the plug from the wall socket, as well as**
 - **in case of any malfunction during use,**
 - **when removing the baking-tin,**
 - **during cleaning.**
- When removing the plug from the wall socket, never pull on the power cord; always grip the plug itself. Do not allow the cord to hang free; the cord must be kept well away from hot parts of the appliance.
- Before the appliance is used, the main body, including the power cord as well as any attachment fitted, should be checked thoroughly for any defects. Should the appliance, for instance, have been dropped onto a hard surface, it must no longer be used: even invisible damage may have adverse effects on the operational safety of the appliance.
- The power cord should be regularly examined for any signs of damage. In the event of such damage being found, the appliance must no longer be used.
- This appliance is not intended for use by any person (including children) with reduced physical, sensory or mental capabilities, or lacking experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Ensure a minimum distance of 10 cm to walls or other objects. Do not position or operate the appliance close to or underneath any hanging objects such as curtains or other inflammable materials, and do not position any objects on top of the appliance while it is in use.
- Always place the unit on a level, heat-resistant non-slip work surface.
- Do not allow the appliance or its power cord to touch hot surfaces or come into contact with any heat sources (e.g. oven-plates or open flames).
- Do not operate the appliance unless the baking-tin with the ingredients has been placed inside the unit.
- Do not expose the appliance to rain or moisture and do not operate the appliance outdoors or on wet surfaces. Always ensure that it is well protected from water splashes. **Never** immerse the plug, the power cord or the appliance itself in water.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system
- This appliance is intended for domestic use only and not for commercial applications.
- No responsibility will be accepted if damage results from improper use, or if these instructions are not complied with.
- The use of any accessories other than those provided by the manufacturer may result in damage to the appliance; there is also a possibility of severe personal injury.
- Do not touch any moving parts during operation. Do not put your fingers or hands inside the unit, unless it is disconnected from the mains supply and has cooled down completely.

- In order to comply with safety regulations and to avoid hazards, repairs of electrical appliances must be carried out by qualified personnel, including the replacement of the power cord. If repairs are needed, please send the appliance to one of our customer service departments. The address can be found in the appendix to this manual.
- Keep this instruction manual for future reference.

Your bread-maker

1.	Control panel	2.	Vents
		3.	Lid
A	LCD-display	4.	Viewing window
B	Timer  / 	5.	Baking compartment
C	Browning control 	6.	Bread baking-tin
D	Menu 	7.	Baking-tin handle
E	Start / Stop 	8.	Housing
F	Bread weight 	9.	Kneading hooks
		10.	On/off switch (at rear of unit)





Control panel

A LCD-display

The LCD-display shows the selected programme as well as the remaining programme time. An active programme is indicated by the continuously flashing colon in the time display.

Example:

In this case, programme 5 (for WHOLEMEAL BREAD) has been selected via the  button. The display shows: 5 3:40. The bread weight is shown in the form of a triangular symbol in the upper right part of the display, just beneath the larger bread symbol (). The selected browning level is shown as 'MEDIUM', indicated in the form of a triangular symbol in the upper centre part of the display.




The total programme running time is 3 hours and 40 minutes.

B Timer /

Programmes 1, 3, 5, 7, 8 and 10 may be started with a delayed timer setting, enabling the selected programme to finish up to 13 hours later.

Example:

You want to start the programme at 20h00, and you would like your bread to be finished at 7h30 the next morning. Accordingly, the total programme running time will be 11 hours and 30 minutes.

- Use the  button to select the desired programme.
- Press  or  until the display shows a total running time of 11:30.
- Add the ingredients following the instructions given in the section *Operation*. Avoid any contact between the yeast and fluids or salt.
- The best baking results can be achieved only if the ingredients are used in their correct relative quantities, ensuring that the dough cannot rise above the edge of the baking-tin. We therefore recommend that only recipes are used which have been tried before with satisfactory results.
- Do not use the timer function where a recipe requires the use of perishable ingredients such as eggs, fresh milk or fruit. The timer function is also unsuitable for recipes which require the addition of any ingredients (e.g. nuts, grains or dried fruits) during the second kneading phase.

C Browning


Baking programmes 1, 2, 3, 4, 5, 6, and 8 allow for a pre-selection of the desired level of browning; three settings are available. The selected level of browning is shown in the form of a triangular symbol in the upper centre part of the display.

LIGHT 

MEDIUM 

DARK 

D Menu


Press the  button until the desired programme is shown in the LCD-display (A). The menu allows for 10 different programmes to be selected:

Menu	1		2	3	4	5		6	7	8	9	10	
	Standard					Wholemeal						Biscuits/Pastry	Dough
Weight	750	1300				750	1300					750	1300
Pre-heating (Motor off – Heating on/off)	17	20	5	22	3	37	40	-	22	-	heating on/off	11	22
Stirring		3	3	3	3		3	3,5	3	-	15		3
1. Kneading phase		2	2	2	2	2	-	-	2	-	-		2
2. Kneading phase		13	20	16	5	13		12,5 min. (w/o, heat.), 8 min. w. heating	16	-	-		13
Acoustic signal													
Display message	2:54	2:57	1:33	-	-	2:44	2:47	1:49	-	-	-	2:34	2:45
1st rising phase		45	-	45	-		45	-	-	-	-		45
Smoothing phase		1	1	1	-		1	-	-	-	-		1
2nd rising phase		18	7	25	7		18	-	45	-	-		18
Smoothing phase		1	-	1	-		1	-	-	-	-		1
Final rising phase		45	25	50	27		35	-	22	-	-		39
Baking	55	62	55	65	65	55	62	80	-	60	45 stirring/ cooking		56
Standing phase (without heating)		-	-	-	-		-	16	-	-	20		-
Keeping warm		60	60	60	-		60	-	-	-	-		60
Programme running time	3:20	3:30	1:58	3:50	1:52	3:30	3:40	2:00	1:50	1:00	1:20	3:09	3:20
Timer (pre-programming)		13 hrs	-	13 hrs	-		13 hrs	-	13 hrs	13 hrs	-		13 hrs

E **START/STOP button**

The  button starts or terminates a programme. The continuously flashing colon in the LCD time display indicates that the programme has been activated.


Protection against wrong input:


Once a programme has been started, all other control buttons will remain blocked until the baking process has finished, or until the  button has been pressed for a minimum of 2 seconds.

When pressing any control button, wait until the correct input is acknowledged by a beep signal before releasing the button.

F **Loaf weight**

Baking programmes 1, 5 and 10 allow for pre-selection of the loaf size. The selected weight is indicated in the form of a triangular symbol beneath the corresponding bread symbol on the LCD display.

 = for loaves of approx. 750g to 900g

 = for loaves of approx. 1000g to 1600g

USING THE BREAD-MAKER

Your new bread-maker allows you to:

- bake breads to various recipes, some of which can be found in the appendix to this manual. However, this bread-maker also allows you to use commercially available ready-to-bake mixtures with up to 750g of solid ingredients (for a loaf of up to 1600g).
- knead dough for bread rolls, pizza etc., and let the dough rise.

Additional important instructions

- Always use an oven-cloth or suitable gloves when touching the unit after use, or when handling freshly baked bread.
- Only recipes with a flour content of up to 750g should be used with this bread-maker. Should the flour content fall short of this minimum, thorough kneading of the dough cannot be ensured. Excessive flour content may result in the dough rising over the edge of the baking-tin.
- In the case of a power failure, the programme must be re-started. If the programme was still in the kneading phase when the power failure occurred, the cycle can be re-started using the same ingredients. Otherwise, fresh ingredients must be used.
- During the kneading process, water vapour may condense on the viewing window. However, this condensation will disappear during the baking phase.
- To ensure evenly baked bread, do not open the lid during the baking process.
- After use, allow sufficient time for the bread-maker and the baking-tin to cool down before cleaning them thoroughly.
- The baking-tin and the kneading hooks have a non-stick coating. In order to prevent damage, do not use any metallic, hard, sharp or pointed objects on the coating.
- **Caution: Operating the bread-maker empty could result in damage to the unit** by overheating of the empty baking-tin.

Caution

- In the event of any smoke coming from the baking compartment, be sure to keep the door firmly closed, but immediately remove the plug from the wall socket. Do not, under any circumstances, try to smother or extinguish smouldering dough with water. Dough may catch fire if it is allowed to rise over the edge of the baking-tin and touch the heating element. It is therefore important to follow the quantity limits given in the recipes.
- Always make sure that the unit is placed well out of children's reach, especially while it is operating.
- Do not place the unit on soft or inflammable surfaces (e.g. carpets). Always ensure that it is placed on a firm, level work surface. Always position the unit in such a way that it cannot fall over.
- Do not touch the steam vents at the rear of the lid, nor the viewing window in the lid: these parts heat up during operation.
- Before cleaning the appliance, ensure it is disconnected from the power supply and has cooled down completely.

PROGRAMME FUNCTIONS

1 = STANDARD

This programme is used most frequently and suitable for breads with a high content of wheat flour.

2 = QUICK

Suitable for quick baking of breads with high wheat flour content.

3 = WHITE BREAD/FRENCH BREAD

Suitable for light dough, e.g. for white bread/French bread.

4 = SHORT PROGRAMME

Suitable for quick baking of breads, where the loaves turn out lighter than usual. The quantities used should therefore be for smaller loaves only.

5 = WHOLEMEAL

In comparison to the STANDARD setting, this programme has extended rising and baking phases, since the dough for bread with a high rye or wholemeal flour content tends to rise less strongly than dough containing wheat flour.

6 = BISCUITS, PASTRY

Suitable for preparing biscuits, when using baking powder instead of yeast.

7 = DOUGH (TEIG)

This programme does not include a baking phase. After the programme has finished, the dough (e.g. pizza dough) can be removed and then baked in a conventional oven.

8 = BAKING (BACKEN)

Suitable for baking dough (e.g. dough previously kneaded using the DOUGH programme). In this way, the rising phase can be modified according to the type of dough before the BAKING programme is started.

If the loaf does not show the desired degree of browning, this programme may also be started directly after the bread baking programme has finished.




9 = JAM, MARMALADE

Suitable for preparing jam or marmalade. During preparation, make sure the baking-tin is only two thirds full of all the ingredients (approx. 900g), since the mixture may tend to foam up.










10 = SANDWICH

Suitable for baking sandwich bread.

BEFORE FIRST USE

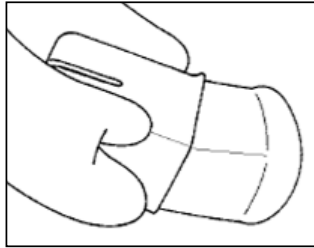
- Insert the plug into a suitable wall socket and switch the appliance on.
- Use the  button to select programme 8 (BAKING).
- Press the  button and let the unit heat up for approximately 10 minutes with the lid open. This will remove the smell typically encountered when first activating the heating elements. Ensure sufficient ventilation. To prevent the baking-tin from over-heating, be sure to remove it before switching the unit on.
- Afterwards, press the  button for at least 2 seconds, remove the plug from the wall socket and allow the unit to cool down. The baking-tin itself must be thoroughly cleaned before it is used for the first time.

OPERATION

- Open the lid and remove the baking-tin.
- Fit the kneading hooks into their sockets inside the baking-tin.
- For best results, always put liquids in first, followed by solid ingredients such as flour.
- Finally, add the yeast. Be sure to avoid any contact between the yeast and salt or liquids when using the timer.
- Replace the baking-tin in the unit. Make sure that the tin locks firmly into place. Before starting the programme, close the lid, insert the plug into a suitable wall socket and switch the appliance on.
- Use the  button to select the desired baking programme. Each time the button is pressed, the display changes to the next programme in the sequence.
- Using the  button, the desired level of browning can be pre-selected in programmes 1, 2, 3, 4, 5, 6 and 8. The following settings are available: light () , medium () and () dark.
- Baking programmes 1, 5 and 10 allow for pre-selection of the bread size, using the  button.
- If you wish to start the programme with a timer delay, the desired total running time can now be set.
- Otherwise, press the  button to start the kneading and/or baking process.
- During the second kneading phase in programmes 1, 2, 5, 6 und 10, an acoustic signal indicates that additional ingredients such as fruits and nuts can be added to the dough. Do not open the lid after this second kneading phase, but wait until the programme has finished.
- Once the bread or dough is ready, a multiple acoustic signal is heard and the time display shows **0:00**. Press the  button for at least 2 seconds and open the lid.
- Should you forget to press the  button and to remove the bread immediately in the programmes 1, 2, 3, 5 and 10, it will be kept warm automatically for a period of 60 minutes. This is to ensure that no condensation can collect in the baking-tin.
- Carefully remove the baking-tin using oven cloths. Do not place the hot baking-tin on any heat-sensitive surfaces.

- Remove the bread from the baking-tin. To loosen the bread, it may be lightly shaken. Should one of the kneading hooks be stuck in the bread, it should be carefully removed using the extractor supplied. Insert the extractor into the opening of the kneading hook and cant it in such a way that it grips the lower end of the hook. Pull the hook carefully from the loaf, preferably with its blade first. To facilitate extracting the blade, a small cut can be made in that part of the loaf.


To allow the underside of the loaf to cool down as well, it should be placed on a suitable wire rack. Do not attempt to cut the bread until it has cooled down.



CLEANING AND CARE

- **Before the appliance is cleaned, ensure it is switched off, disconnected from the power supply and has cooled down completely.** Do not immerse the bread-maker in water.
- Remove the baking-tin from the appliance, and take out the kneading hooks. The baking-tin and the kneading hooks may be cleaned using hot water and a mild detergent. Do **not** use any **rough material** for cleaning. If you are unable to separate the kneading hooks from the baking tin using normal force, let it soak in lukewarm water for approximately 30 minutes. Do not use excessive force to remove the hooks.
- To prevent damage to the drive-shaft seal, the baking-tin should not be left soaking for any extended period of time. **Do not clean the baking-tin in a dish-washer.**
- The inside of the lid may be cleaned with a slightly damp, soft cloth. The interior of the appliance should be cleaned **with a soft, dry cloth.**
- Do **not** use cleaning agents specifically designed for baking ovens, and do not use any abrasives or harsh cleaning solutions, vinegar or bleaching agents for cleaning.
- Before storing the appliance, always ensure that it has cooled down and that it is completely dry.

TYPICAL PROBLEMS AND QUESTIONS

1. *The bread has a strong smell.*
Check whether the correct amount of yeast was used. Too much yeast causes an unpleasant smell and makes the loaf rise too much. Always use fresh ingredients.
2. *The baked bread is wet and has a sticky surface.*
Remove the bread from the appliance immediately after baking, and place it onto a wire rack, allowing it to cool down.
3. *Pressing the Start button fails to activate the selected programme.*
Make sure that the unit is properly connected to the mains supply and that it has been switched on.
Should the appliance still be too hot after a previous work cycle, an automatic safety switch prevents the appliance from resuming operation. In that case, the LED-display shows the letters **HHH**, and a continuous acoustic signal is heard. Press the  button for

2 seconds, and remove the baking-tin with the ingredients from the unit. Allow the bread-maker to cool down for about 10 - 20 minutes with the lid open before you attempt to start the programme again.

The message **EEE** on the display indicates a temperature sensor malfunction. In this case, the appliance must be checked by a qualified person.

4. *The loaf has risen too high.*

Reduce the amount or quantity of yeast, water or flour used.

5. *The loaf has not risen high enough*

Increase the amount of yeast, water or sweeteners. Ensure that the correct order is used when putting the ingredients into the baking-tin: first the liquid ingredients followed by the solid ingredients, finally the yeast.

Note: bread made of rye or wholemeal flour tends to rise less than bread made of wheat flour.

6. *After the baking phase has started, the dough collapses inwards.*

The dough is too light. Slightly reduce the quantity of liquids or the amount of yeast, or use a programme with a shorter rising phase. You may also try increasing the amount of salt.

7. *The dough is too soft or too sticky.*

The dough texture may become smoother if a spoonful of flour is added during kneading.

8. *The dough is very difficult to knead.*

Add a spoonful of water during the kneading process.

9. *What is the significance of the numbers characterising different flour types?*

The higher the number of the flour, the higher the fibre content and the darker the colour.

10. *What is wholemeal flour?*

Wholemeal flour is made from whole grain and therefore has a higher fibre content. It is recognisable by its darker colour. However, wholemeal bread does not necessarily turn out darker.

Recipes

Recipe information

The recipes suggested in this manual may be modified to taste by adding various ingredients of your choice.

Depending on your taste, you may add e.g. wheat germ, sun flower seeds, herbs, caraway seeds, ground pepper, ground nuts, muesli, hominy grits, finely cut bacon cubes etc.

These ingredients may be added after the acoustic signal, approximately 5 – 10 minutes after the second kneading phase has started, but only for the following programmes: STANDARD, QUICK, WHOLEMEAL, BISCUITS/PASTRY and SANDWICH.

The bread-maker is designed to process recipes with a flour content of up to 750g. In order

to prevent the dough rising over the edge of the baking-tin and to ensure that the dough is properly and thoroughly kneaded, do not exceed these limits.

All ingredients should have normal room temperature.

Sugar assists the yeast as a rising agent, and tends to let the crust become darker and thicker.

Salt gives a firmer texture to the dough and slows the rising process down.

When adding additional ingredients of liquid nature to a recipe, make sure that the quantity of liquid given in the recipe is reduced accordingly. This applies e.g. when eggs, fresh cheese or yoghurt are used.

For all those programmes, where the bread weight cannot be adjusted, either quantity in the recipes may be used.

The information in the recipes (e.g. 750g and 1000g) refers to the approximate weight of the finished loaf.

The baking results depend on several factors such as air pressure, humidity, hardness of water, room temperature or the temperature of the ingredients. If a recipe does not turn out to your taste right away, we recommend modifying the suggested recipes accordingly, as described in the section 'Typical problems and questions'.

Special information for allergic people

With this bread-maker you may also use flour mixtures specifically formulated for people allergic to grain. The loaves will turn out relatively firm even when higher quantities of yeast or baking powder are used.

However, in this case only the STANDARD and QUICK programmes should be used, in each case choosing the darker browning setting. With the STANDARD programme, the loaf turns out to have a stronger crust, while the QUICK programme results in a weaker crust.

With gluten-free flour types, pre-programming is not recommended. Always start the programme immediately after the ingredients have been put in.

If you observe flour residue on the walls of the baking-tin, open the lid during the kneading phase, and use a rubber scraper to move the flour back into the dough so that it can be properly processed. Close the lid afterwards.

When using yeast, the kneading hooks should be removed after the final kneading phase. Sprinkle some flour on your fingers before taking out the hooks. Removing the kneading hooks is necessary to prevent air pockets building up inside the loaf, as the dough rises only a little. Add a few drops of oil onto the dough afterwards and spread it evenly over the dough surfaces, using a dough scraper or your fingers. This will help to prevent deep cracks which might otherwise be caused by the high baking temperatures. Close the lid afterwards.

White bread/French bread

Ingredients:

750g	1000g		Ingredients
1	1½	tsp.	dry yeast
390	600	g	wheat flour type 405
2	3	tbs.	sugar
1½	2¼	tsp.	salt
1½	2¼	tbs.	butter
140	220	ml	milk
120	180	ml	water
Programme:			WHITE BREAD/FRENCH BREAD
Browning:			MEDIUM

Onion bread

Ingredients:

860g	1180g		Ingredients
¾	1	pack	dry yeast
540	760	g	wheat flour type 1050
50	75	g	fried onions
1	1	tsp.	sugar
1	1½	tsp.	salt
350	500	ml	water
Programme:			QUICK

Seven-grain bread

Ingredients:

800g	1600g		Ingredients
³ / ₄	1	pack	dry yeast
500	700	g	wholemeal flour
215	325	g	7-grain flakes
1 ¹ / ₄	1 ³ / ₄	tsp.	salt
1 ¹ / ₄	1 ³ / ₄	tsp.	sugar
1 ¹ / ₄	1 ³ / ₄	tbs.	vinegar
25	45	g	butter
460	640	ml	water
<i>Programme:</i>			WHOLEMEAL
<i>Browning:</i>			MEDIUM

Wheat bread

Ingredients:

750g	1100g		Ingredients
1	1 ³ / ₄	tsp.	dry yeast
300	420	g	wheat flour type 1050
200	280	g	wheat flour type 405
1 ¹ / ₂	2 ¹ / ₂	tsp.	salt
1 ¹ / ₂	2 ¹ / ₂	tsp.	honey or sugar-beet syrup
1 ¹ / ₂	2 ¹ / ₂	tsp.	sourdough powder from sour dough
290	450	ml	water
<i>Programme:</i>			STANDARD
<i>Browning:</i>			DARK

Wheat and rye bread

Ingredients:

750g	1100g		Ingredients
1 ¹ / ₄	1 ³ / ₄	tsp.	dry yeast
230	350	g	wheat flour type 550
230	350	g	rye flour type 1150
1 ¹ / ₂	2 ¹ / ₂	tsp.	salt
¹ / ₄	³ / ₄	tsp.	sugar
220	350	ml	water
110	175	ml	natural plain yoghurt, 3,5% fat content
1 ¹ / ₂	2 ¹ / ₂	tsp.	sourdough powder from sour dough
<i>Programme:</i>			STANDARD
<i>Browning:</i>			MEDIUM

Wheat and rye bread with soy seeds

Ingredients:

750g	1120g		Ingredients
1	1 ³ / ₄	tsp.	dry yeast
250	350	g	wheat flour type 550
220	300	g	rye flour type 1150
1 ¹ / ₂	2 ¹ / ₂	tsp.	salt
1	1 ³ / ₄	tsp.	sugar
180	240	ml	water
160	220	ml	buttermilk
³ / ₄	1 ¹ / ₄	tbs.	sourdough powder from sour dough
30	45	g	soy seeds
³ / ₄	1 ¹ / ₄	tsp.	bread spice
<i>Programme:</i>			STANDARD
<i>Browning:</i>			MEDIUM
The soy seeds are added after the acoustic signal.			

Cheese bread

Ingredients:

760g	1100g		Ingredients
1 ¹ / ₄	1 ³ / ₄	tsp.	dry yeast
230	350	g	wheat flour type 550
230	350	g	rye flour type 1150
1 ¹ / ₂	2 ¹ / ₂	tsp.	salt
³ / ₄	1 ¹ / ₄	tsp.	sugar
170	270	ml	water
140	210	ml	buttermilk
45	70	g	finely grated Emmental cheese
<i>Programme:</i>			STANDARD
<i>Browning:</i>			DARK
The grated cheese is added after the acoustic signal.			

Bran bread

Ingredients:

750g	1300g		Ingredients
1	1 ¹ / ₄	tsp.	dry yeast
340	525	g	wheat flour type 550
¹ / ₄	³ / ₄	cup	wheat bran
1 ¹ / ₂	2 ¹ / ₂	tbs.	sugar
1 ¹ / ₂	2 ¹ / ₂	tbs.	milk powder
1 ¹ / ₂	2 ¹ / ₂	tsp.	salt
1 ¹ / ₂	2 ¹ / ₂	tbs.	butter
290	440	ml	water
<i>Programme:</i>			STANDARD
<i>Browning:</i>			MEDIUM

Italian white bread

Ingredients:

900g	1300g		Ingredients
³ / ₄	1	pack	dry yeast
100	150	g	hominy grits
475	650	g	wheat flour type 550
1	1 ¹ / ₂	tsp.	sugar
1	1 ¹ / ₂	tbs.	vegetable oil
1	1 ¹ / ₂	tsp.	salt
375	570	ml	water
<i>Browning:</i>			SANDWICH

Rye-wholemeal-wheat bread

Ingredients:

750g	1150g		Ingredients
1 ¹ / ₂	2 ¹ / ₄	tsp.	dry yeast
230	350	g	wheat flour type 1050
230	350	g	rye wholemeal flour
1	1 ³ / ₄	tsp.	salt
¹ / ₂	1	tsp.	sugar
290	440	ml	water
2	3 ¹ / ₂	tbs.	sourdough powder from sour dough
<i>Programme:</i>			WHOLEMEAL
<i>Browning:</i>			DARK

3-Pauly flour mix gluten-free for bread, rolls and dough bases

Ingredients:

1150g		Ingredients
2	pack	dry yeast
700	g	flour mix
30	g	butter
1 ¹ / ₂	tsp.	salt
570	ml	warm water
<i>Programme:</i>		STANDARD
<i>Browning:</i>		DARK
Hint: with these ingredients, dough may be kneaded in the DOUGH programme for making bread rolls or a dough base.		

Sweet bread

Ingredients:

750g	1180g		Ingredients
³ / ₄	1	pack	dry yeast
500	700	g	wheat flour type 550
2	3	tbs.	honey
1	1 ¹ / ₂	tsp.	salt
2	4		eggs
25	35	g	butter
275	400	ml	fresh milk
<i>Browning:</i>			QUICK or SHORT
Note: for the SHORT programme, only the quantities specified for the 750g-loaf should be used; otherwise the loaf might become too big, as the texture is generally lighter with this programme.			

Sourdough bread

Ingredients:

740g	1050g		Ingredients
1	1½	pack	dry yeast
250	340	g	rye flour
250	340	g	wheat flour type 1050
1	1½	tsp.	salt
½	¾	tsp.	bread spice
½	¾	pack	dry sourdough
350	450	ml	water
<i>Programme:</i>			STANDARD
<i>Browning:</i>			MEDIUM
Note: dry sourdough is a concentrate and is available in pack form of 15g.			

Wheat bread

Ingredients:

750g	1100g		Ingredients
1	1¾	tsp.	dry yeast
220	340	g	wheat flour type 550
230	360	g	wheat flour type 1050
1½	2	tsp.	salt
½	1	tsp.	sugar
1½	2	tsp.	sourdough powder from sour dough
210	320	ml	buttermilk
120	180	ml	milk
<i>Programme:</i>			STANDARD
<i>Browning:</i>			MEDIUM

Oat flake bran bread

Ingredients:

750g	1050g		Ingredients
¾	1½	tsp.	dry yeast
360	470	g	wheat flour type 550
110	145	g	oat flake bran
1½	2	tbs.	sugar
2	2¾	tsp.	salt
2	2¾	tbs.	butter
380	490	ml	milk
<i>Programme:</i>			WHOLEMEAL
<i>Browning:</i>			MEDIUM

Commercially available ready-to-bake mixes

Various ready-to-bake mixes are commercially available.

- Put up to 750g of the ready-to-bake mix and the required amount of dry yeast into the baking-tin.
- Add the corresponding quantity of liquid.

Programme: STANDARD, WHITE BREAD/FRENCH BREAD or WHOLEMEAL, depending on the type of flour used.

Jam, marmalade

The basic recipe consists of finely cut or puréed fruit and gelatine sugar in the proportion of 2:1. Information about the correct proportions of fruit and gelatine sugar may also be found on the sugar packaging.

- Before the fruit is cut into small pieces or puréed, it must be washed and, if necessary, peeled.
- Weigh out around 900g of fruit. To prevent the marmalade from over-foaming and spilling, do not exceed this quantity. The fruit is now cut into small pieces (max 1cm) or puréed.
- Place the fruit and approx. 500g of gelatine sugar in the proportion of about 2:1 into the baking-tin. For jam made from berries, 1 tbs. of lemon juice should be added.
- Start the programme JAM, MARMALADE.
- This process should be carefully monitored. Use a rubber scraper to remove the sugar residue from the walls of the baking-tin.
- After the programme has finished, remove the plug from the wall socket and carefully take out the baking-tin, using an oven cloth.
- Carefully transfer the jam or marmalade into prepared jars. Close the jars tightly afterwards, and allow them to cool down.

- The baking-tin should be thoroughly rinsed immediately after **use**.

Pizza dough

Ingredients:

		Ingredients
2	tsp.	dry yeast
400	g	wheat flour type 550
2	tsp.	salt
1	tsp.	sugar
3	tbs.	olive oil
230	ml	water
<i>Programme:</i>		DOUGH

- Once the programme has finished, remove the dough from the baking-tin.
- Smear a baking tray with olive oil and spread the dough out with a rolling pin.
- Let the dough rise at room temperature for approximately 30 minutes.
- Spread the dough with the toppings of your choice, and let it bake for 15-25 minutes at 200° C in a pre-heated baking oven, until the cheese has melted and spreads evenly, and the dough is brown around the edges.

Abbreviations:

Tsp. = teaspoon (measuring spoon: 1 tsp.) = 5 ml

½ tsp. = one half teaspoon

Tbs. = tablespoon (measuring spoon: 1 tbs.) = 15 ml

g = gram

ml = millilitre

Measuring cup: 1 cup = 250 ml



Disposal

Do not dispose of old or defective appliances in domestic garbage; this should only be done through public collection points.

GUARANTEE

This product is guaranteed against defects in materials and workmanship for a period of two years from the date of purchase. Under this guarantee the manufacturer undertakes to repair or replace any parts found to be defective, providing the product is returned to one of our authorised service centres. This guarantee is only valid if the appliance has been used in accordance with the instructions, and provided that it has not been modified, repaired or interfered with by any unauthorised person, or damaged through misuse.

This guarantee naturally does not cover wear and tear, nor breakables such as glass and ceramic items, bulbs etc. If the product fails to operate and needs to be returned, pack it carefully, enclosing your name and address and the reason for return. If within the guarantee period, please also provide the guarantee card and proof of purchase.