

UNOLD
ELECTRO

Modell 68415



BACKMEISTER

TOP EDITION

Bedienungsanleitung & Rezepte

*Instructions & recipes – Mode d'emploi & recettes
Gebruiksaanwijzing & recepten - Instrucciones y recetas*

OPERATING INSTRUCTIONS

We congratulate you on the purchase of your **Breadmaker TOP EDITION**, which is a real gain for your kitchen with its stainless steel design. The **Breadmaker TOP EDITION** not only convinces by its modern look, but also by its functions. Some programmes allow to select the bread weight. The LCD display always shows the actual phase of the program.

The Breadmaker TOP EDITION offers 11 preset programmes and one individually programmable program. It also disposes of a delay function, which allows to preset the machine 13 hours in advance to have freshly baked bread in the morning.

The large recipe section offers you a variety of recipes for:

- white bread, dark leaven bread, light mixed bread, bread with seeds,
- bread out of baking mixtures, or
- bread for allergy patients,
- cakes in the baking-powder program,
- dough to be formed and then be baked in the oven,
- jam and marmelade.

TECHNICAL SPECIFICATIONS FOR THE BREADMAKER

Model 68415

Volume for a bread weight of 1000 – 1200 g
615 W - 230 V~ - 50 Hz
Inner dimensions of bread pan: 17,5 x 13,5 x 15,5 cm
Power cord 100 cm fitted
Housing of stainless steel, satinated, and plastic, black textured
Flat glass lid with large control window
11 memorized programmes + 1 individually programmable program
Select key for two weight levels
Select key for three browning levels of the crust
Timer for up to 13 hours presetting
Automatic keep warm phase
Weight: 7,6 kg
Appliance dimensions (L/W/H): 37,5 x 26,0 x 32,3 cm
Power consumption approx. 0,375 kWh (programme BASIS, Stage I)
Power costs approx. € 0,08 - ,010 (depending on the respective tariff)

Accessories:
removable bread pan with QUANTANIUM® non-stick coating
1 kneading blade,
measuring jug,
measuring spoon,
hook to remove the kneader,
instruction manual with recipes



TECHNICAL MODIFICATIONS RESERVED.

TECHNICAL SERVICE

If you should have any questions concerning the use of the appliance, technical problems or if you should need any spare parts or accessories, please contact:

UNOLD AG - Kundendienst

Mannheimer Str. 4 - 68766 Hockenheim

Tel. 0049 (0) 6205 9418-27

Fax 0049 (0)6205 9418-22

Email: INFO@UNOLD.DE - Internet: www.unold.de

IMPORTANT SAFEGUARDS

Please read these instructions carefully and keep them in a safe place.

1. Connect the appliance to an A.C. power socket as per rating label.
2. Do not use outside.
3. Never immerse the appliance or the power cord in water or any other liquid
4. Whenever the appliance is not used as well as before cleaning it, switch the appliance off and disconnect it from the mains. Let the appliance cool down before removing any parts.
5. Ensure that the breadmaker is always supervised by an adult if children are in the vicinity!

6. Place the breadmaker on a surface in such a manner that it cannot slip, as can happen when kneading a stiff dough. This must be taken into account with advance programming when the breadmaker operates unattended. Use a thin rubber mat on a slippery surface so that the danger of slipping is prevented.
7. Ensure that the power supply cable does not come into contact with hot surfaces, nor hang down from the worktop so that children cannot pull the cable.
8. Please ensure a sufficient distance from other objects, walls or inflammable objects such as curtains. Keep at least 10 cm distance to all sides in order to ensure sufficient ventilation and to avoid overheating.
9. Never cover the breadmaker with a towel or any other material. Heat and steam must be able to escape freely. A fire can be caused if the breadmaker is covered by, or comes into contact with, combustible material, e.g. curtains.
10. Metal foils or other materials must not be inserted into the breadmaker as this can give rise to the risk of a fire or short circuit.
11. Never place the breadmaker on a gas or electric stove or on metal surfaces.
12. Utmost care must be taken when moving the breadmaker when it contains hot liquids (jam).
13. Never fill the baking tin with more than the specified quantities, particularly with white bread. The bread will not be baked uniformly and the dough will overflow! Please refer to the instructions.
14. When testing a new recipe, we recommend to supervise the programme closely to be able to intervene if necessary, especially during the first kneading and rising stage.
15. Before a bread is baked overnight, you should always try out the recipe first to confirm the correct mixing ratio of the individual ingredients, that the dough is not too stiff or thin, or that the quantity is not excessive and overflow.
16. Do not heat the breadmaker without bread pan or with an empty bread pan.
17. Never remove the baking tin during operation.
18. Do not touch hot surfaces. Use oven gloves. **WARNING:** The *Backmeister TOP EDITION* is very hot when baking has finished!
19. Be carefully when removing the bread from the bread pan in order to avoid any damage of the bread pan.
20. The use of alien accessories that have not been approved by the manufacturer can damage the breadmaker, and which must only be used for its intended purpose.
21. Check regularly the cord and the appliance with regard to damages. Do not use the breadmaker if the power supply cable is damaged, in the event of faulty performance or if the breadmaker itself is damaged. The breadmaker must only be examined and repaired by an authorised repair workshop. Do not attempt to repair the breadmaker yourself as the guarantee will then become null and void.

The appliance is only provided for domestic use.

The manufacturer does not assume any warranty in case of improper or incorrect or commercial use or after repair by unauthorized third parties.

EXPLANATIONS OF THE CONTROL PANEL

ON/OFF SWITCH I/O

for connecting and disconnecting the appliances. This switch is at the lower right side of the housing. Whenever the breadmaker is not used, bring the switch into OFF position and remove the plug from the receptacle.

All menu functions can only be activated when the switch is in the ON position.

START/STOP

for starting and terminating the program.

With the Start/Stop-Button you start the chosen programme.

With the Start/Stop-Button you can terminate the programme in every stage. Keep the button pressed until a bleep can be heard. The starting position of the initially chosen programme is shown in the display. Should you wish to choose an alternative program, this can be done with the menu button.

DISPLAY

Please see also page 4 for more information!

BASIC SETTING

As soon as the plug is inserted in the socket, the display shows 3:00 - (the figures do not flash). The arrow points to the programme **BASIS, ST. II** (Basic, Size II) and crust level **MITTEL** (Medium).

During operation the programstage can be read from the time-remaining clock as well as from the details on the display.

- | | |
|-------------|--|
| KNEAD (1+2) | = is shown when the appliance start the kneading phase. |
| ADD | = some beeps remind you to add ingredients such as nuts, seeds etc. |
| RISE (1-3) | = the various raising phases are shown
(at the beginning of RISE III you may remove the kneading blade) |
| BAKE | = baking is being carried out. |
| COMPLETE | = the baking is finished - the bread can now be removed. |
| KEEP WARM | = the baked articles will be kept warm for 1 hour. |



ZEIT / TIME PRESETTING

Only use the time presetting for recipes which you have already tested under close supervision and do not modify these recipes to avoid overflowing of the dough with all its risks.

CAUTION: In case of too much dough the dough may flow over and may burn on the heating.

Most of the programmes (except **BACKEN/BAKE** and **TEIG/Dough**) can be started with a timing delay. Y

Example:

It is evening 8:00 p.m. and you wish to have freshly baked white bread at 7:00 in the morning:

The ingredients in the prescribed order are put into the pan and set in the appliance. Care must be taken that the yeast does not come into contact with liquid.

Choose the required programme with the **MENU** button and enter the required browning with the **BRÄUNUNG** button.

In this example we choose programme 1 = **BASIS/Basic** that requires 3:00 hours, plus a keep-warm time of 1 hour (i.e. total time of 4 hours), which means that the programme must begin at 3:00 a.m. in the night.

If you want to have fresh bread at 7:00 a.m., and you are going to programme the breadmaker at 20:00 p.m. you have to increase the displayed programme duration from 3 hrs to totally 11 hrs by pressing the **ZEIT/Time**-key several times. When the display shows the required time, just press **START/STOP** to activate the programming.

Now there is a waiting time of 8 hrs plus 3 hrs programme time. The bread is ready at 7:00 a.m. If not taken out at this time, the keep-warm time starts. Latest at 8:00 p.m. the bread has to be taken out.

ATTENTION:

- Always fill in the liquid first and the yeast last in order to avoid an early contact between water and yeast.
- For time delayed baking please do not use perishable ingredients such as milk, eggs, fruit, yoghurt or onions, etc.
- The beep alert to add ingredients and the beep alert at the end of the programme can not be deactivated for night operation.

MENU

With the Menu button you can call up the individual programmes that are described in detail in the table "Timing Process". The programmes are used for the following preparations:

- | | |
|---|--|
| ➤ BASIS / Basic | for white and mixed bread. This is the most widely used program. |
| ➤ VOLLKORN/wholemeal | for wholemeal bread |
| ➤ WEISSBROT/White Bread | for more soft white bread with a longer rising phase |
| ➤ SCHNELL/Fast | for fast preparation of white and mixed bread |
| ➤ HEFEKUCHEN/Sweet | for preparation of sweet yeast dough |
| ➤ BACKPULVER/Baking powder | for cakes and biscuits baked with baking powder |
| ➤ KONFITÜRE/Jam | for boiling jams and marmalades
We recommend to buy a second bread pan (see Technical Service) which is used only for jam, as the chemical process during boiling of jam may affect the coating in that way, that bread may stick in such bread pan used for jam. |
| ➤ TEIG/Dough | for the preparation of yeast dough - e.g. dough for pizza, without baking function |
| ➤ VOLLKORN SCHNELL/Wholemeal fast | to prepare wholemeal bread in short time, due to the short rising time, the bread remains quite solid |
| ➤ BACKEN/Bake | to bake separately prepared yeast or cake dough (by hand or in the programme TEIG). This programme is not fitted for special preparations such as choux pastry mixture or short-crust pastry). |
| ➤ TEIG SCHNELL/Dough fast | for the fast preparation of yeast dough - e.g. dough for pizza, without baking function |
| ➤ EIGENPROGRAMM/Individual program | for individual programming of the programme process; see the chapter "Individual program" |

In some programmes (**BASIS**, **WEISSBROT**, **VOLLKORN**, **HEFEKUCHEN**, **TOASTBROT** and **BACKPULVER**) several beeps during the second kneading phase remind you to add more ingredients such as nuts, seeds, dried fruit etc. Just open the lid, add the ingredients and close the lid again.

BRÄUNUNG / CRUST

to select the browning degree of the crust: **HELL/LIGHT**, **MITTEL/MEDIUM** or **DUNKEL/DARK**,

available in all programmes except **JAM**, **DOUGH** and **DOUGH FAST**. The respective setting is indicated by an arrow in the LCD display.

STUFE / SIZE

This enables the following setting in the various programs:

ST. I / SIZE I = for a small bread weight, approx. 750 - 1000 g

ST II / SIZE II = for a large bread weight, approx. 1000 - 1200 g

Please note, that this option is only available in the programmes **BASIS**, **VOLLKORN**, **HEFEKUCHEN**. The respective setting is indicated by an arrow in the LCD display. Please note also our recommendations in the recipes.

You may also bake smaller breads by taking only half of the ingredients in the recipes. In this case you should use the programme **BASIS**, St. I and the browning degree **HELL**. The bread will remain quite flat.

PAUSE FUNCTION

The button PAUSE allows to interrupt the program, e.g. for removal of the kneading blade or to brush the surface etc. Press the button PAUSE for 1 second in order to interrupt the programme. The display starts to blink. Now you can open the breadmaker e.g. to remove the kneading blade. Then close the lid and press the button PAUSE again for about 1 second. The display stops blinking and the programme is continued.

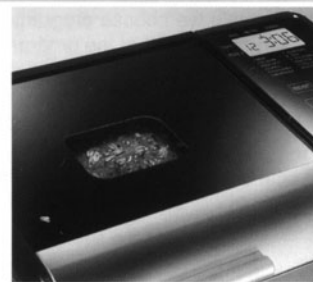
Attention: Do not interrupt the programme for more than 5 minutes. In case of longer interruptions the rising of the dough may be disturbed.

As long as the PAUSE function is activated (blinking display) the START/STOP button is without function and the programme cannot be stopped completely.

LIGHT



The interior of the breadmaker TOP EDITION is fitted with a lighting, which allows to follow the actual state of the programme without opening the lid. Just press the button LICHT and the light turns on. To switch off the light just press the button again. After 1 minute the light is automatically switched off.



EIGENPROGRAMM / INDIVIDUAL PROGRAM

You can activate this programme with the button **ABSCHNITT**/Cycle and **ZEIT**/TIME. We refer to the chapter *INDIVIDUAL PROGRAM*, in which the process is described in detail.

THE FUNCTIONS OF THE BREADMAKER

ALARM FUNCTION

The alarm sounds:

- whenever the **MENU** or **ZEIT**/time buttons are pressed,
- when pressing the programme buttons to confirm each step,
- during the second kneading process, to remind you to add seeds, fruit, nuts or other ingredients. Please note that this function cannot be deactivated, e.g. in the time preset function,
- at the end of the baking process, the appliance beeps often during the keep-warm phase,
- at the end of the keep-warm phase several beeps remind you that the appliance is now switched off and the bread has to be taken out of the bread pan. Please note that this function cannot be deactivated, e.g. in the time preset function.

The alarm function cannot be inactivated.

REPEAT FUNCTION

Should the electricity supply been cut off during the operation of the *Breadmaker*, the appliance will re-start, on re-instatement of the supply, automatically from the point arrived at when the cut-off occurred as long as the interruption is not longer than 2 minutes.

If the interruption in the electricity supply lasts more than 2 minutes and the display shows the basic setting, the Breadmaker must be re-started. This is only practical if the dough was not further than the kneading phase when the break occurred. Eventually it is possible to use the *INDIVIDUAL PROGRAMME* to finish the bread. However, if the programme was already in the last rising cycle when the power broke down and the interruption lasts over a longer time, the dough cannot be used any longer and the programme has to be started from the very beginning.

SAFETY FUNCTIONS

The lid should not be opened after the programme has started, except during the second kneading phase for adding of ingredients. During the rising and baking phase the lid should never be opened, as the bread may sink down.

If the temperature in the appliance, due to previous use, is too high (above 40°C) for a newly chosen program, when an attempt to re-start is made, the display will show **H HH** and an alarm sound will be heard. Should this occur, remove the pan and wait until the appliance has cooled off and is back to the beginning of the originally chosen program.

Please note that the breadmaker has no top heating for safety reasons, so the crust will be lighter on top and darker at the sides and bottom of the bread. For safety reasons an additional top heating is not allowed.

If after pressing START/STOP, **E EE** is shown in the display, the temperature control is defective. In this case please send the appliance for repair to our technical service (address see Warranty Conditions).

THE PROGRAMMEPROCESS OF THE BREADMAKER

The breadmaker should be used in an environment with at least 18°C. Yeast rises only at temperatures over 17°C. If the appliance is used in a colder room, the dough cannot rise properly.

INSERTING THE BREAD PAN

Hold the non-stick bread pan with both hands and slide it slightly inclined on the shaft inside the baking chamber

Turn the bread pan clockwise, until it clicks into position.

Fill the hole of the kneading blade with heat resisting margarine before fitting it into the bread pan. This avoids dough penetrating and baking into the kneading blade.

POURING IN THE INGREDIENTS

The ingredients must be poured into the pan in the order prescribed in the recipe.

In case of very heavy dough, e.g. with a high rye portion, we recommend to fill in first the liquid, then the flour and other ingredients and finally the yeast to ensure better kneading results. When using the time preset function, it must be ensured that no contact between the water and the yeast takes place before the programme is started.

SELECTING THE PROGRAMME PROCESS

Select the required programme process with the menu button. Select the stage appropriate for the program. Select the required browning. You can set a delay with the timing button. Press the START button. After pressing START further corrections are no more possible.

MIXING AND KNEADING DOUGH

The Breadmaker mixes and kneads the dough automatically as long as necessary to reach the proper consistency.

CLEANING AND MAINTENANCE

Before the *BREADMAKER* is used for the first time, wipe the baking container and kneader with warm water and a mild washing-up liquid.

Switch off the appliance at the ON/OFF switch, disconnect the power supply plug from the mains, and allow the breadmaker to cool down, before it is cleaned. It takes approximately 30 minutes for the breadmaker to cool down before it can be used again for baking and dough preparation. Always use a mild washing-up liquid. Never use chemical cleaners, benzine, oven cleaners and scouring agents.

Remove all ingredients and crumbs from the lid, case and baking chamber with a moist cloth. Never immerse the breadmaker in water and never fill the baking chamber with water. The lid can be removed for easy cleaning; simply open the lid to an angle of 40° and then pull it off.

Wipe the baking tin with a moist cloth. The inside of the tin can be rinsed with warm water and a washing-up liquid. Do not soak the tin in water for prolonged periods. Both the kneader and driving shaft should be cleaned immediately after use. The kneader may be difficult to remove if it remains in the baking tin. In such an event fill the container with warm water and allow it to soak for approx. 30 minutes. The kneader can then be easily removed for cleaning.

The bread pan is equipped with a high quality QUANTANIUM®-coating. Never use metal objects or scourers to clean the surface of the non-stick container. It is normal for the colour of the non-stick surface to change in the course of time. This does not influence the non-stick function.

Wipe the glass lid inside and outside with a damp cloth after each baking. You may also use a glass cleanser, then wipe it with a damp cloth with clear water and dry the pane.

Before the breadmaker is packed away for storage ensure that it has completely cooled down, is clean and dry, and close the lid.

PAUSE

After each kneading process there is a pause to allow the liquid to slowly penetrate the yeast and the flour.

DOUGH RAISING

After each kneading phase the Breadmaker produces the optimal temperature for the rising of the dough.

BAKING

The bread baking automatic regulates the baking temperature and the timing automatically.

KEEPING WARM

When the baking is over, a beep sound indicates that the bread or food can be removed. At the same time a keep-warm time of 1 hour starts. If you want to remove the bread before the keep-warm phase has ended, just press the STOP button and take out the bread.

END OF THE PROGRAMMEPROCESS

After the end of the programme process, take out the pan with the help of hand-cloths by turning it counterclockwise.

Stand it on end and, when the bread does not immediately fall onto the cooling wire, waggle the kneading drive from below until the bread falls out.

Do not beat the bread pan on an edge or table, as the warm bread pan may be deformed.

If the kneader sticks in the bread, use the hook to remove it. Push it on the underside of the still-warm bread in the (almost) round opening of the kneader and fold it on the bottom edge of the kneader, ideally at the point where the kneader blade is. Then pull the kneader up with the hooked skewer. You can then see exactly where the blade is in the bread.

	6	7	8	9	10	11	12
	BACK-PULVER	KONFITÜRE	TEIG	VOLLKORN SCHNELL	BACKEN	TEIG SCHNELL	EIGEN-PROGRAMM
	BAKING POWDER	JAM	DOUGH	WHOLEMEAL FAST	BAKE	DOUGH FAST	INDIVIDUAL PROGRAMME
Select bread size							
Time presetting	•	•	•	•		•	•
Select crust	•			•	•		•
Signal for adding ingredients							

	Total Time	1:50	1:20	1:30	2:08	0:10	0:45	(3:00) preset
1. Kneading (Heating OFF)	Motor: ON/OFF 1s/1s	2		2	2		2	2
	Motor ON/OFF 29 s/1s	2		4	3		3	4
	Kneading no intervals	2		14	5		3	0-8
1. Rising	Heating ON/OFF 5 s / 25 s no kneading	5	15		5		8	20-60
2. Kneading	Motor: ON/OFF 29s/1s				10 Add ingr. Display 1:43		4	
	Kneading no intervals	5 Add ingr. Display 1:34			5		10	0-15
	Motor: ON/OFF 29s/1s (Heating ON/OFF)	5						5
2. Rising	Heating ON/OFF 5 s / 25 s			20	8		15	0-115
	Smoothen dough ON/OFF 0,5s/4,5s			0,5				0,5
	Heating ON/OFF 5 s / 25 s	9		9,5				4,5
Remove kneading blade					Display 1:30			Min. 0:26
3. Rising	Heating ON/OFF 5 s / 25 s no kneading		45 Stir ON/OFF Heating ON/OFF 25s/5s	40	35			0-120
Bake	Heating ON/OFF 5 s / 25 S	80	20 Ruhen		55	10-60 (adjustable in steps of 10 min.)		0-80

keep warm	at 72°C Heating ON/OFF	60			60	60		0-60
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INDIVIDUAL PROGRAM

This new generation Breadmaker offers several programmes and also includes a programme called **EIGENPROGRAMM** or **INDIVIDUAL PROGRAMME** as it allows individual settings for each programme cycle. You can include some of the pre-programmed parts of the basic setting as well as modify the timings of individual programme phases or even cancel various programme cycles. This allows to adopt your individual experiences in bread making or even preparing dough. Please find below the basic setting options:

INDIVIDUAL PROGRAMMING	
The programme offers the following selection options:	
Select browning level	Adjustable
Add ingredients	No
Beep sound in the kneading cycle	
Timer adjustable	Adjustable
Stages I and II	not adjustable

The fault setting by the manufacturer corresponds to the programme **BASIS**.

Total time in hours	3:00
Kneading I	10
Setting options	6-14 minutes
Rising I	20
Setting options	20-60 minutes
Kneading II	15
Setting options	5-20 minutes
Rising II	25
Setting options	5-120 minutes
Rising III	45
Setting options	0-120 minutes
Baking	45
Setting options	0-80 minutes
Keep-warm	60
Setting options	0-60 minutes

The preset times are adjustable as shown.

Please proceed as follows:

- Select **EIGENPROGRAMM** with the menu button.
- Select the appropriate cycle with the **ABSCHNITT** button. The time presetting for the first cycle KNEAD 1 and the preset time 0:10 is shown in the display.
- Press **ZEIT** to modify the presetting. Press until the required time is shown in the display (if appropriate, beyond the OFF mark).
- Confirm the time change by pressing **ABSCHNITT**. Press **ABSCHNITT** again to move to the next programme cycle for which the preset time will be displayed:
Rise I – 0:20.
- When the times in the table of the appropriate programme sector are exceeded by pressing the button **ZEIT**, O appears in the display; this will cause this sector to be ignored in the programme process.
- Whenever you make any changes, each programme cycle, even if no changes are made, must be confirmed by pressing **ABSCHNITT**. At the end the programme returns to the first cycle.
- Finish the programme modification by pressing **START/STOP**. The preset time of the Individual programme is now shown in the display and the programme starts.

QUESTIONS AND ANSWER CONCERNING THE USE OF THE BREADMAKER

THE BREAD STICKS IN THE PAN AFTER BAKING

Allow the bread to cool off for approx. 10 minutes. Turn the pan - if necessary, lightly waggle the wing screw (kneader connection) at the underside of the bread pan. Before placing the kneading blade, fill the hole in it with heat-resisting margarine (full-fat), this avoids, that dough may penetrate between kneading blade and shaft and may bake there. Before baking is commenced, rub a little oil on the kneaders. If you intend to make jam in the breadmaker we recommend to buy a second bread pan exclusively for making jam, as bread may stick in the pan of jam has been prepared in the same one before.

HOW CAN THE HOLES IN THE BREAD FROM THE KNEADER BE AVOIDED?

Before the last raising phase, you can remove the kneader with floured fingers (see the timing of the programme process on the display).

Should you not wish to do that, use the hooked skewer after baking. If care is taken, larger holes are avoidable.

THE DOUGH FLOWS OVER THE BREAD PAN

This may happen, when wheat flour is used, as wheat contains more gluten and thus rises more. In this case

- a) reduce the flour amount and adapt the other ingredients. The bread will nevertheless have the desired volume.
- b) add 1 tablespoon of liquid butter or margarine.

THE BREAD RISES, BUT SINKS IN THE BAKING PHASE

- a) if a "V"-formed channel appears in the bread flour gluten is missing, that means that the flour contains too little protein (occurs in rainy summers) or the flour is damp.

Help:

- Add to the flour 1 tablespoon of wheat gluten for every 500 g of flour.
- Use the programme SCHNELL.
- Reduce the yeast quantity by 25%.

- b) if the bread sinks like a funnel in the middle then it could be that:
 - the water temperature was too high,
 - too much water was used.
 - flour gluten is missing.

WHY HAS BREAD FROM THE BREADMAKER ANOTHER TASTE THAN OUT OF THE OVEN?

This is due to the different humidity. In an oven, the bread becomes more dry because of the larger space, in the breadmaker, the bread remains moister.

WHEN CAN THE BREADMAKER LID BE OPENED DURING THE BAKING PROCESS?

Basically it is possible when the kneading is taking place. During this time, one can add small amounts of flour or liquid when applicable. If the bread has to have a particular appearance after baking, take the following steps: before the last raising, carefully and shortly open the lid (see the programme process table), make a cut in the crust with a sharp pre-warmed knife, strew corns on the surface or spread a potato-flour and water mixture on the crust so that it shines after baking. This is the last phase in which the BREADMAKER lid can be opened, otherwise the bread will sink. See also PAUSE FUNCTION.

WHAT DO THE TYPE FIGURES MEAN WITH FLOUR?

The lower the figure the less roughage is contained in the flour and the lighter it is and the more it rises because it contains a higher proportion of gluten.

Please find below a schedule with the different types for Germany, Austria, and Switzerland as well as some rough explanations.

	Description	German Type No.	Austrian Type No.	Swiss Type No.
Wheat flour	very fine, white, for cake	405	480	400
	white flour for bread	550	780	550
	medium flour	1050	1600	1100
	wholemeal flour, rough	1600	1700	1900
Rye flour	very fine	815	500	720
	fine	997	960	1100
	medium	1150	960	1100
	wholemeal, rough	1740	2500	1900

WHAT IS WHOLEMEAL FLOUR?

Wholemeal flour can be made from all sorts of grain, even wheat. The designation whole meal means that the flour is ground from the whole grain and thus has more roughage. Therefore wheat wholemeal flour is darker. Wholemeal bread is not necessarily darker as is often assumed.

WHAT HAS TO BE TAKEN INTO ACCOUNT WHEN USING RYE FLOUR?

Rye flour does not contain any binding substances, thus bread made from it does not rise very much. To make it edible, a RYE WHOLEMEAL BREAD must be made with leaven dough.

The dough will only rise when using rye flour that contains no gluten, if at least ¼ of the amount is replaced by wheat flour type 550.

WHAT MEANS BINDING SUBSTANCES IN THE FLOUR?

The higher the type figure in the above schedule, the lower the contained binding substances. This means in general that flours with high type figures do not rise as much as flour with low type figures. The flour with the highest portion of binding substances is wheat flour of type 550.

WHICH ARE THE DIFFERENT KIND OF FLOUR AND HOW ARE THEY USED?

- Corn, rice, potato flour**
is ideal for persons suffering from a gluten allergy or from sprue or coeliakia. In the following you will find recipes as well as contact addresses of manufacturers for special allergy products.
- Spelt flour**
is quite expensive, but completely free of chemical deposits, as spelt only grows on very poor ground and does not tolerate any fertilizers. Sprout flour is ideal for persons suffering from allergies. All recipes for flour types 405 – 550 – 1050 can also be prepared with spelt flour.
- Hard wheat flour (durum)**
is ideal for French baguette due to its consistency, but can be replaced by hard wheat semolina.

HOW CAN FRESH BREAD BE MADE MORE EDIBLE?

If a boiled mashed potato is added to the dough, the fresh bread is more edible.

IN WHAT PROPORTION CAN ONE USE RISING SUBSTANCES?

It can be bought in various quantities, so the manufacturer's instructions on the packing have to be followed and the quantity set in relation to the amount of flour used, with both yeast and leaven dough. The rising capacity of yeast is depending on the freshness of the yeast as well as of the water quality. If the water is very soft, the yeast will rise much more, so it may become necessary to reduce the yeast by up to 25% if you live in regions with soft water.

THE BREAD TASTES OF YEAST:

- if sugar is used, leave it out but the bread will not be so brown,
- add to the water a quantity of wine vinegar,
for a small loaf = 1tablespoon - for a large loaf 1.5 tablespoons
- replace the water with buttermilk or kefir, which is possible with all recipes and is recommended due to the freshness of the bread.

BREADMAKER FAULTS

Fault	Cause	Remedy
Smoke coming out of the baking chamber or vents	Ingredients sticking to baking chamber or on the outside of the baking tin	Switch off the machine, disconnect the mains plug; wait until cooled down, then clean the baking chamber and tin.
Bread has partly collapsed and is moist at the bottom	Bread remained too long in tin after being kept warm	Remove bread at the latest after end of keep-warm function, to allow the steam to escape.
Bread cannot be easily removed from the tin.	The loaf is sticking to the kneading knife.	Before baking the next bread, clean kneading knife and shaft. If necessary fill the tin with warm water and soak for 30 minutes. The kneading knife can then be easily removed.
Ingredients have not been properly mixed or the bread has not been properly baked.	Incorrect program	Check selected menu; set another program.
	START/STOP key was touched while breadmaker was operating	Discard ingredients and start anew
	The lid was opened several times during operation	Only open the lid when display reads more than 1:30. Ensure that the lid is properly closed after it has been opened.
	Prolonged power failure during operation	Discard ingredients and start anew.
	Kneader rotation is blocked.	Check whether kneader is blocked by grains. Remove tin and check whether catch rotates. If not send breadmaker for repair.

RECIPE MISTAKES

Mistake	Cause	Remedy
Bread rises too much.	Too much yeast, too much flour not enough salt, or a combination of these causes	a/b
Bread does not rise or only insufficiently	No or insufficient yeast Old yeast. Liquid too hot Yeast came into contact with liquid Wrong or old flour. Too much or insufficient liquid. Not enough sugar	a/b e c d e a/b/g a/b
Dough rises and flows over the baking tin.	Very soft water so that yeast fermentation is stronger. Too much milk has influenced yeast fermentation	f/k c
Bread has collapsed.	Bread volume larger than the bread pan causing it to collapse	a/f
Bread is dented after baking.	Too early or too fast yeast fermentation due to warm water, warm baking chamber or high humidity level. Not enough gluten in the flour. Too much yeast Too much liquid	c/h/i l k a/b/h
Stiff, lumpy texture	Too much flour or insufficient liquid Not enough yeast or sugar Too much fruit, wholemeal or other ingredients. Old or poor quality flour	a/b/g a/b b e
Not baked in the centre.	Too much or insufficient liquid. High amount of moisture. Recipe with moist ingredients, e.g. yoghurt.	a/b/g h g
Open, coarse texture or full of holes.	Too much water. No salt. High amount of moisture; water was too warm. Liquid was too hot.	g b h/i c
Mushroom-like surface that has not been baked properly	Bread volume larger than the tin Too much flour, particularly with white bread. Too much yeast or insufficient salt. Too much sugar Sweet ingredients in addition to the sugar.	a/f f a/b a/b b
Unevenly sliced or lumpy bread.	Bread has not cooled down sufficiently.	j
	Flour was not properly kneaded in at the sides	g/l

***Remedying the mistakes**

- a) Measure the ingredients correctly.
- b) Match the quantity of ingredients accordingly and check whether an ingredient has been forgotten.
- c) Use another liquid or allow it to cool down to room temperature.
- d) Add the ingredients in the sequence listed in the recipe. Produce a small hole in the centre and immediately add the crumbled or dried yeast. Avoid direct contact between yeast and liquid.
- e) Only use fresh and properly stored ingredients.
- f) Reduce the overall quantity; do not use more than the specified quantity of flour. Reduce all ingredients by one third.
- g) Correct the amount of liquid. If moist ingredients are used then the amount of liquid must be reduced.
- h) Use 1-2 tablespoons less during wet weather.
- i) Do not use the timing programme in hot weather. Use cold liquids. Use the programme SCHNELL or ULTRA-SCHNELL to shorten the rising phases.
- j) Immediately remove the bread from the tin after baking and allow it to cool down on a grid for at least 15 minutes before it is cut.
- k) Diminish the yeast or all ingredients by one quarter of the specified amount.
- l) Add one tablespoon of wheat gluten to the dough.

COMMENTS ON BAKING

1. INGREDIENTS

As each ingredient has a particular role in the success of bread-making, the measuring is as important as the correct order of adding ingredients.

The important ingredients, such as liquid, flour, salt, sugar and yeast (both dry and fresh yeast can be used) affect the successful results in the preparation of bread and dough. Therefore always use the appropriate quantities in the correct proportions to one another.

Use lukewarm ingredients if you are starting to bake immediately. If the TIME programme is to be used, the ingredients must be cold so that the yeast does not ferment too soon.

Margarine, butter and milk only affect the taste of the bread.

Yeast is the most important rising agent for bread. We recommend dry yeast, as it is more stable. One can also use fresh yeast, but depending on the freshness the rising capacities may vary considerably. Fresh yeast must always be dissolved in the liquid before being added to the flour. You need about 10-13 g of fresh yeast, if the bread is baked in the breadmaker and 20 g, if only the dough is prepared in the breadmaker, but the bread itself is baked in the oven.

Sugar can be reduced by 20% so that the crust will be lighter and thinner without otherwise affecting the baking results. Should you prefer a softer and lighter crust, you can replace the sugar with honey.

Should you wish to add whole **grains**, soak them overnight. Appropriately reduce the quantity of flour and liquid (up to 1/5 less).

Leaven is indispensable in the making of rye flour bread. It contains milk and acetic bacteria that cause the bread to be light and slightly sour. Making it up oneself takes up quite some time. Therefore we use in the following recipes concentrated leaven-dough powder which comes in packs of 15 g (for 1 kg of flour). The quantities in the recipes (1/2 - 3/4 - 1 bag) must be adhered to cut down on bread crumbing.

If **leaven-dough powder** is used in other concentrations, (packs of 100 g for 1 kg flour), 1 kg flour must be reduced by 80 g or as appropriate to suit the recipe.

Liquid leaven dough, available packed in bags, can also be used well. As far as quantities are concerned adjust to the details on the packing. Fill the leaven dough into a measuring jug and add the appropriate quantity of liquid mentioned in the recipe.

Wheat leaven dough, that can also be bought dried, improves the dough quality, the freshness and the taste. It is milder than rye leaven dough.

Bake leaven bread in the BASIS or the VOLLKORN programs, so that it rises and bakes properly.

Wheat bran / gluten should be added to the dough when a particularly roughage-full and light bread is required. Use 1 tblsp for 500 g of flour and raise the quantity of liquid by 1/2 tblsp. Gluten is formed through kneading, provides the structure of the bread. The ideal flour mixture contains 40% wholemeal flour and 60% white flour.

Wheat germ is a natural helper out of grain protein. It makes the bread lighter, gives a better volume, sinks less often and is more wholesome. This is particularly the case with wholemeal breads and pastries and those made from self-ground flour.

Colour malt, which we use in several recipes, is a dark-roasted barley malt. It is used to obtain a darker crumb and crust (such as black bread). A rye malt is also available and is not so dark. Such malts are available in whole food shops.

Bread seasoning can be added to all mixed breads. The quantity used depends on the taste and the guidelines of the manufacturer.

Pure lecithin powder is a natural emulsion that raises the baking volume, makes the crumb tender and softer and prolongs the freshness.

All the above boldly-printed baking substances and ingredients are available in whole food, health food shops and the health food departments of grocery stores or from flour mills.

2. ADJUSTING THE INGREDIENTS

In cases where certain ingredients are increased or reduced, ensure that the proportions in the original recipe are maintained. In order to achieve a perfect result, take note of the following basic rules on adjusting the ingredients:

Liquid/flour: The dough must be soft (not too soft), slightly sticky and not stringy. Light dough is in a ball, whereas with heavier dough, such as rye wholemeal or other wholemeal breads, this is not the case. Check the dough 5 minutes after the first kneading. Should it be too moist, add more flour until the correct consistency is achieved. If the dough is too dry, knead in spoonful by spoonful of water.

Replacing liquids: Should you replace ingredients in the recipes which contain liquid (such as cream-cheese, yoghurt, etc.), the appropriate liquid quantities must be adjusted accordingly. When using eggs, break them into the measuring jug and fill up with liquid to the required level.

If you live high up (above 2,500 ft.), the dough rises more quickly. In such regions the amount of yeast can be reduced by $\frac{1}{4}$ to $\frac{1}{2}$ tsp, to avoid excessive rising. The same is the case in regions where soft water is present.

3. ADDING AND MEASURING THE INGREDIENTS AND QUANTITIES

Always add the liquid first and then the yeast. Only in case of very heavy dough such as rye bread, we recommend to fill in the flour and the dry yeast first and to pour the liquid on top to ensure proper kneading. However, if this is combined with the TIME function, make sure, that any contact between yeast and liquid is avoided until the programme starts.

In order to prevent the yeast from fermenting too soon (in particular using the time delay), contact between the yeast and the liquid must be avoided.

Always use the same units in measuring, which means that with the indication of tablespoon and teaspoons either use the measuring spoon supplied or spoons which are normally used in the household.

Weighing in grams is preferable due to their accuracy.

The supplied measuring jug can be used for millilitres measurements.

Abbreviations in the recipes mean:

tblsp	=	tablespoon (or measuring spoon large)
tsp.	=	level tea spoon (or measuring spoon small)
g	=	grams
ml	=	millilitres
bag	=	bag package dry yeast of 7 g content for 500 g flour - corresponds to 20 g fresh yeast

4. ADDING OF FRUIT, NUTS OR CORN

Should you wish to include further ingredients, this can be done in all programmes (except jams) as soon as the beep sound is heard. If the ingredients are added too soon, they can be ground up by the kneader.

Should there be no sizes mentioned in the recipes because they do not exist in the prescribed program, then the small and also the large quantities will be successful for the appropriate type in the mentioned program. The programmes without size selection are programmed appropriately.

5. BREAD WEIGHTS AND VOLUMES

In the following recipes you will find exact details of bread weight that our advisor, Ms. Blum has ascertained after baking: You will establish that the weights for pure white bread are less than those for wholemeal bread. This is because white flour rises more and therefore is somewhat limited.

In spite of these exact weight details, certain differences may occur. The actual bread weight is very much dependant on the humidity in the air on preparation.

All breads that have a high proportion of wheat will achieve a greater volume and in the highest weight class will rise above the pan edge after the last raising. Nevertheless, they do not overflow. The bread bulging over the pan edge will be somewhat lighter browned as the bread in the pan.

It is recommended that the FAST programme is used for sweet breads, then the lesser quantities (only these) can be baked with the prescribed recipe also in the HEFEKUCHEN program; thus the bread will be lighter. Select the yeast pastries programme and then the stage I.

6. BAKING RESULTS

The baking results are in particular dependent upon the local situation (soft water, high humidity, great heights state of the ingredients, etc.). For this reason, the figures in the recipes are only clues and have to be adapted accordingly. If one or other recipe is not successful, do not give up, moreover try to find out the cause and try again, for example with alternative quantity proportions.

Before you bake a bread overnight with the time delay, we recommend that you make a trial bread so that the recipe can be altered, if needed.

As the manufacturer has no influence on the consistence of the ingredients and on other factors such as air humidity, ambient temperature etc. the manufacturer cannot assume any guarantee for the results of the following recipes.

RECIPES

INTRODUCTION

You will find below all recipes which are included in the operation manual in German language. However, the recipes for ready to make mixtures and the recipes for persons suffering from an allergy are not completely included, as these recipes are based on special products, which are only available on the German market. The manufacturer cannot assume any guarantee for unknown products which are sold in other countries. Therefore you should take your usual recipes and modify them with regard to the maximum quantities. You may also use ready-to-bake mixtures for bread. Please follow the instructions on the bags.

CLASSICAL BREAD RECIPES

BASIC WHITE BREAD

	Step I	Step II
Bread weight, approx.	500 g	750 g
Water	230 ml	350 ml
Salt	¾ tsp	1 tsp
Sugar	¾ tsp	1 tsp
Semolina	100 g	150 g
Flour, type 550	230 g	350 g
Dry yeast	½ bag	¾ bag
Program:	SCHNELL (Fast)	

WHITE COUNTRY BREAD

	Step I	Step II
Bread weight, approx.	500 g	750 g
Milk	180 ml	275 ml
Margarine/butter	15 g	25 g
Salt	1/3 tsp	1 tsp
Sugar	1/3 tsp	1 tsp
Flour type 1050	330 g	500 g
Dry yeast	½ bag	¾ bag
Program:	BASIS	

FRENCH WHITE BREAD

	Step I	Step II
Bread weight, approx.	570 g	860 g
Water	250 ml	375 ml
Salt	2/3 tsp	1 tsp
Vegetable oil	2/3 tsp	1 tblsp
Flour, type 405	350 g	525 g
Wheat flour	50 g	75 g
Sugar	2/3 tsp	1 tsp
Dry yeast	½ bag	¾ bag
Program:	SCHNELL (Fast)	

ITALIAN WHITE BREAD

	Step I	Step II
Bread weight, approx.	600 g	900 g
Water	250 ml	375 ml
Salt	½ tsp	1 tsp
Sugar	½ tsp	1 tsp
Vegetable oil	1 tsp	1 tblsp
Flour, type 405	315 g	475 g
Corn semolina	65 g	100 g
Dry yeast	½ bag	¾ bag
Program:	SCHNELL (Fast)	

POTATO BREAD

	Step I	Step II
Bread weight, approx.	660 g	1000 g
Water or milk	200 ml	350 ml
Margarine or butter	15 g	25 g
Egg	1 small	1
Mashed cooked potatoes	100 g	150 g
Salt	½ tsp	1 tsp
Sugar	½ tsp	1 tsp
Flour type 1050	420 g	630 g
Dry yeast	2/3 bag	1 bag
Program:	SCHNELL (Fast)	

DARK COUNTRY BREAD

	Step I	Step II
Bread weight, approx.	510 g	770 g
Water	230 ml	350 ml
Rye flour	110 g	170 g
Wholemeal flour	110 g	170 g
Spelt flour	110 g	170 g
Beet syrup	½ tsp	1 tsp
Pimento seeds	1 pinch	¼ tsp
Coriander	1 pinch	¼ tsp
Nutmeg grated	1 small pinch	1 pinch
Salt	½ tsp	1 tsp
Dry leaven	1/3 bag	½ bag
Dry yeast	½ bag	¾ bag
Program:	BASIS	

TIPP:

Add the spice in whole or grated. Before baking open the lid, brush the dough with water and sprinkle with oatmeal or millet flakes.

SWEET BREAD

	Step I	Step II
Bread weight, approx.	500 g	750 g
Fresh milk	180 ml	275 ml
Margarine/butter	15 g	25 g
Egg	1	2
Salt	½ tsp	1 tsp
Honey	1 tblsp	2 tblsp
Flour type 550	330 g	500 g
Dry yeast	½ bag	¾ bag
Program:	SCHNELL (Fast) or HEFEKUCHEN (Sweet)	

Remark:

In the programme Hefekuchen (Sweet) the bread will become lighter, therefore never use more than the quantities of Step I

SULTANAS-NUT-BREAD

	Step I	Step II
Bread weight, approx.	600 g	900 g
Water or milk	180 ml	275 ml
Margarine/butter	20 g	30 g
Salt	1/3 tsp	½ tsp
Sugar	1 tsp	1 tblsp
Flour, type 405	330 g	500 g
Dry yeast	½ bag	¾ bag
Sultanas	50 g	75 g
Chopped walnuts	50 g	75 g
Program:	SCHNELL (Fast) HEFEKUCHEN (Sweet)	

Remark:

In the programme Hefekuchen (Sweet) the bread will become lighter, therefore never use more than the quantities of Step I

Tipp:

Add sultanas or nuts after the beep of the 2nd kneading.

BUTTERMILK BREAD

	Step I	Step II
Bread weight, approx.	570 g	860 g
Butter milk	250 ml	375 ml
Salt	½ tsp	1 tsp
Sugar	½ tsp	1 tsp
Flour type 1050	330 g	500 g
Dry yeast	½ bag	¾ bag
Program:	BASIS	

LEAVEN BREAD

	Step I	Step II
Bread weight, approx.	740 g	1050 g
Dry leaven *	½ bag	¾ bag
Water	350 ml	450 ml
Bread spice	½ tsp	¾ tsp
Salt	1 tsp	1 ½ tsp
Rye flour	250 g	340 g
Flour Typ 1050	250 g	340 g
Dry yeast	1 bag	1 ½ bag
Program:	BASIS	

Remark:

Dry leaven is a concentrate sold in bags of 15 g

OATMEAL BREAD

	Step I	Step II
Bread weight, approx.	530 g	800 g
Water	230 ml	350 ml
Margarine/butter	15 g	25 g
Salt	½ tsp	1 tsp
Brown sugar	½ tsp	1 tsp
Oatmeal flakes - soft	100 g	150 g
Flour type 1050	250	375 g
Dry yeast	½ bag	¾ bag
Program:	BASIS	

WHOLEMEAL BREAD

100% WHOLEMEAL BREAD

	Step I	Step II
Bread weight, approx.	560 g	850 g
Water	260 ml	390 ml
Salt	½ tsp	1 tsp
Honey	1 tsp	1 tsp
Wholemeal flour	360 g	540 g
Dry yeast	½ bag	¾ bag
Program:	VOLLKORN (Wholemeal)	

PURE WHOLEMEAL BREAD

	Step I	Step II
Bread weight, approx.	570 g	860 g
Water	230 ml	350 ml
Salt	½ tsp	1 tsp
Vegetable oil	⅔ tblsp	1 tblsp
Honey	½ tsp	¾ tsp
Beet syrup	½ tsp	¾ tsp
Wholemeal flour	330 g	500 g
Vital wheat gluten	½ tblsp	¾ tblsp
Dry yeast	½ bag	¾ bag
Program:	VOLLKORN 40wholemeal)	

SEVEN GRAIN BREAD

	Step I	Step II
Bread weight, approx.	530 g	800 g
Water	260 g	390 ml
Margarine/butter	15 g	25 g
Salt	½ tsp	1 tsp
Sugar	½ tsp	1 tsp
Vinegar	1 tblsp	1 tblsp
Wholemeal flour	250 g	375 g
7-grain-flakes *	100 g	150 g
Dry yeast	½ bag	¾ bag
Program:	VOLLKORN (Wholemeal)	

SULTANA BREAD

	Step I	Step II
Bread weight, approx.	560 g	850 g
Water	180 ml	275 ml
Margarine/butter	20 g	30 g
Salt	⅓ tsp	½ tsp
Honey	1 tsp	1 tblsp
Flour type 405	330 g	500 g
Cinnamon	½ tsp	¾ tsp
Dry yeast	½ bag	¾ bag
Sultanas (or dried fruits)	50 g	75 g
Program:	SCHNELL (Fast) HEFEKUCHEN (Sweet)	

Tipp:

Add sultanas or dried fruits after the beep of the 2nd kneading.

FARMER BREAD

	Step I	Step II
Bread weight, approx.	520 g	780 g
Water	200 ml	300 ml
Salt	⅔ tsp	1 tsp
Dried wheat leaven*	15 g	25 g
Flour type 1050	330 g	500 g
Sugar	½ tsp	1 tsp
Dry yeast	½ bag	¾ bag
Program:	BASIS	

Remark:

Wheat leaven improves the dough's consistence, the freshness and the taste. It is softer than the rye leave.

WHEAT BRAN BREAD

	Step I	Step II
Bread weight, approx.	560 g	850 g
Water	230 ml	350 ml
Margarine/butter	20 g	30 g
Salt	½ tsp	1 tsp
Sugar	½ tsp	1 tsp
Wheat bran	50 g	75 g
Wheat sprouts	30 g	50 g
Vinegar	1 tblsp	1 tblsp
Wholemeal flour	260 g	400 g
Dry yeast	½ bag	¾ bag
Program:	BASIS or VOLLKORN (Wholemeal)	

BEER BREAD

	Step I	Step II
Bread weight, approx.	630 g	950 g
Water	130 ml	200 ml
Beer	130 ml	200 ml
Wholemeal flour	150 g	230 g
Buck wheat flour	120 g	180 g
Spelt wholemeal	120 g	180 g
Salt	⅔ tsp	1 tsp
Sesame	30 g	50 g
Malt (barley malt)	3 g	5 g
Dry yeast	½ bag	¾ bag
Dry leaven	½ bag	¾ bag
Program:	BASIS	

TIPP:

When using the larger quantity (Step II) remove the flour from the sides of the container after the first 10 minutes by means of a rubber scraper.

SPELT BREAD

	Step I	Step II
Bread weight, approx.	620 g	940 g
Butter milk	300 ml	500 ml
Spelt wholemeal flour	150 g	230 g
Rye wholemeal flour	120 g	180 g
Spelt wholemeal, rough	120 g	180 g
Sunflower seeds	50 g	75 g
Salt	½ tsp	1 tsp
Sugar	1 tsp	1 tsp
Dry leaven	½ bag	¾ bag
Dry yeast	½ bag	¾ bag
Program:	VOLLKORN	

TIPP:

After the last kneading open, brush the dough with warm water and sprinkle some oatmeal flakes on top.

Remark:

When using whole grains, soak it overnight and use the soaking water to prepare the dough.

DARK BREAD

	Step I	Step II
Bread weight, approx.	610 g	920 g
Water	260 ml	400 ml
Rye wholemeal coarse	120 g	180 g
Rye wholemeal flour	120 g	180 g
Wholemeal flour	150 g	230 g
Malt (from roasted barley malt – for a dark crust)	5 g	10 g
Salt	⅔ tsp	1 tsp
Sunflower seeds	50 g	75 g
Dark beet syrup	½ tblsp	¾ tblsp
Dry yeast	½ bag	¾ bag
Dry leaven	½ bag	¾ bag
Program:	BASIS + VOLLKORN (Wholemeal)	

TIPP:

When using the larger quantity (Step II) remove the flour from the sides of the container after the first 10 minutes by means of a rubber scraper.

DELICACIES FROM THE BAKERY

RUM-SULTANA NUT BREAD

	Step I	Step II
Bread weight, approx.	600 g	900 g
Milk or water	185 ml	280 ml
Rum 40%	1 tsp	1 tblsp
Butter	20 g	30 g
Wholemeal flour	330 g	500 g
Fir honey	1 tblsp	2 tblsp
Salt	½ tsp	1 tsp
Walnuts*	25 g	40 g
Sultans soaked in rum*	30 g	50 g
Dry yeast	½ bag	¾ bag
Program:	SCHNELL (Fast) HEFEKUCHEN (Sweet)	

EGG BREAD

	Step I	Step II
Bread weight, approx.	480 g	730 g
Eggs	1	2
fill up with water or milk to	200 ml	300 ml
Margarine/butter	15 g	25 g
Salt	½ tsp	1 tsp
Sugar	½ tsp	1 tsp
Flour type 550	330 g	500 g
Yeast	½ bag	¾ bag
Program:	BASIS	

TIPP:

Fill eggs into the cup and fill up with water up to the required liquid amount. Bake immediately and do not conserve.

MULTI GRAIN BREAD

	Step I	Step II
Bread weight, approx.	640 g	1160 g
Water	390 ml	540 ml
Wholemeal flour	110 g	175 g
Rye wholemeal flour	110 g	175 g
Rye wholemeal	30 g	50 g
Wheat flour, type 550	100 g	150 g
Unripe spelt wholemeal	30 g	50 g
Buckwheat wholemeal	30 g	50 g
Sunflower seeds	20 g	35 g
Pumpkin seeds	20 g	35 g
Linseeds	1 tblsp	1 tblsp
Sesame seeds	1 tblsp	1 tblsp
Salt	1 tsp	1 tsp
Honey	1 tsp	1 tsp
Dry leaven	⅓ bag	½ bag
Dry yeast	⅔ bag	1 bag
Program:	BASIS + VOLLKORN (Wholemeal)	

TIPPS

- When using the larger quantity (Step II) remove the flour from the sides of the container after the first 10 minutes by means of a rubber scraper.
- You may add fresh chopped parsley or other herbs.
- Your bread becomes very delicious when the seeds are dry roasted in a pan before being added.

MAPLE BREAD

	Step I	Step II
Bread weight, approx.	580 g	870 g
Water	230 ml	350 ml
Margarine/butter	15 g	25 g
Salt	½ tsp	1 tsp
Maple syrup	1 tblsp	1½ tblsp
Flour type 1050	360 g	540 g
Dry yeast	½ bag	¾ bag
Program:	BASIS	

COTTAGE CHEESE BREAD

	Step I	Step II
Bread weight, approx.	530 g	800 g
Water or milk	130 ml	200 ml
Margarine/butter	20 g	30 g
Egg	1 small	1
Salt	½ tsp	1 tsp
Sugar	1 tsp	1 tblsp
Cottage cheese	80 g	125 g
Flour type 550	330 g	500 g
Dry yeast	½ bag	¾ bag
Program:	SCHNELL (Fast)	

FRENCH HONEY BREAD

	Step I	Step II
Bread weight, approx.	510 g	770 g
Water	215 ml	325 ml
Salt	½ tsp	1 tsp
Olive oil	1 tblsp	1 tblsp
Honey	1 tblsp	1½ tblsp
Flour type 405	300 g	450 g
Wheat flour	50 g	75 g
Dry yeast	½ bag	¾ bag
Program:	SCHNELL (Fast) HEFEKUCHEN (Sweet)	

Remark:

In the programme Hefekuchen (Sweet) the bread will become lighter, therefore never use more than the quantities of Step I.

BREAKFAST BREAD

	Step I	Step II
Bread weight, approx.	500 g	750 g
Milk	165 ml	250 ml
Wheat flour type 405	280 g	425 g
Sugar	1 tblsp	1½ tblsp
Salt	½ tsp	1 tsp
Dried plums and apricots, coarsely chopped	20 g	30 g
Muesli	30 g	50 g
Coconut flakes	½ tblsp	¾ tblsp
Butter	15 g	25 g
Dry yeast	½ bag	¾ bag
Program:	SCHNELL HEFEKUCHEN	

TIPP:

Replace the muesli by your personal muesli mix or by chocolate muesli.

Remark:

In the programme Hefekuchen (Sweet) the bread will become lighter, therefore never use more than the quantities of Step I.

AMARETTO BREAD

	Step I	Step II
Bread weight, approx.	560 g	850 g
Milk or water	130 ml	200 ml
Amaretto	50 ml	75 ml
Wheat flour type 405	330 g	500 g
Sugar	1 tsp	1 tblsp
Salt	½ tsp	½ tsp
Butter	20 g	30 g
Sliced almonds	50 g	75 g
Dry yeast	½ bag	¾ bag
Program:	SCHNELL (Fast) HEFEKUCHEN (Sweet)	

TIPP:

Take coarsely chopped almonds instead of sliced almonds. You may replace the amaretto by water or milk.

Remark:

In the programme Hefekuchen (Sweet) the bread will become lighter, therefore never use more than the quantities of Step I.

MILLET BREAD

	Step I	Step II
Bread weight, approx.	580 g	870 g
Water	270 ml	400 ml
Butter	15 g	25 g
Wholemeal flour	350 g	525 g
Vinegar	1 tsp	1 tblsp
Salt	½ tsp	1 tsp
Sugar	½ tsp	1 tsp
Millet flakes	100 g	150 g
Sesame seeds	1 tblsp	1½ tblsp
Linseeds	1 tblsp	1½ tblsp
Dry yeast	½ bag	¾ bag
Program:	BASIS	

SPICE BREAD

	Step I	Step II
Bread weight, approx.	510 g	770 g
Water	230 ml	350 ml
Dry leaven	⅓ bag	½ bag
Flour Typ 1150	200 g	300 g
Flour Typ 1050	130 g	200 g
Salt	½ tsp	1 tsp
Sugar	½ tsp	1 tsp
Coriander seeds	1 pinch	½ tsp
Fennel seeds	1 pinch	½ tsp
Aniseed	1 pinch	½ tsp
Dry yeast	½ bag	1 bag
Program:	BASIS	

PIZZA BREAD

	Step I	Step II
Bread weight, approx.	610 g	920 g
Water	250 ml	375 ml
Oil	1 tsp	1 tblsp
Salt	½ tsp	1 tsp
Sugar	½ tsp	1 tsp
Oregano	½ tsp	¾ tsp
Parmesan cheese	1½ tblsp	2½ tblsp
Corn semolina	65 g	100 g
Flour type 550	315 g	475 g
Dry yeast	½ bag	¾ bag
Program:	SCHNELL (Fast)	

FRENCH HERB BREAD

	Step I	Step II
Bread weight, approx.	560 g	850 g
Water	230 ml	350 ml
Wheat flour type 550	350 g	525 g
Durum wheat flour	50 g	75 g
Sugar	½ tsp	1 tsp
Salt	½ tsp	1 tsp
Chopped parsley, dill, etc.	1 tblsp	1½ tblsp
Garlic gloves, mashed	1 pcs	2 pcs
Butter	10 g	15 g
Dry yeast	½ bag	¾ bag
Program:	BASIS SCHNELL (Fast)	

SUNFLOWER BREAD

	Step I	Step II
Bread weight, approx.	580 g	870 g
Water	250 ml	375 ml
Butter	20 g	30 g
Flour type 550	350 g	525 g
Salt	½ tsp	1 tsp
Sugar	½ tsp	1 tsp
Sunflower seeds	20 g	35 g
Dry yeast	½ bag	¾ bag
Program:	BASIS	

TIPP:

Add the sunflower seeds after the first beep. Replace the sunflower by pumpkin seeds. Roast the seeds slightly in a pan to get a more intensive taste.

ZUCCHINI BREAD

	Step I	Step II
Bread weight, approx.	560 g	840 g
Water	30 ml	50 ml
Wheat flour type 550	330 g	500 g
rough zucchini, chopped	200 g	300 g
Salt	½ tsp	1 tsp
Sugar	½ tsp	1 tsp
Dry yeast	½ bag	¾ bag
Program:	BASIS	

CORN BREAD

	Step I	Step II
Bread weight, approx.	630 g	950 g
Water	200 ml	300 ml
Butter	15 g	25 g
Flour type 550	360 g	540 g
Corn semolina	40 g	60 g
sour apple, unpeeled, chopped	½	1
Dry yeast	½ bag	¾ bag
Program:	BASIS SCHNELL (Fast)	

TIPP:

This dough is very delicious to prepare bagels. Use the programme Teig (dough), from bagels and bake in the oven.

CARROT BREAD

	Step I	Step II
Bread weight, approx.	530 g	800 g
Water	180 ml	275 ml
Butter	15 g	25 g
Flour type 550	330 g	500 g
Finely chopped carrots	40 g	60 g
Salt	½ tsp	1 tsp
Sugar	½ tsp	1 tsp
Dry yeast	½ bag	¾ bag
Program:	BASIS, or SCHNELL (Fast)	

TIPP:

You may press carrot juice first and use the remaining carrot.

PEPPER ALMOND BREAD

	Step I	Step II
Bread weight, approx.	540 g	820 g
Water	215 g	325 g
Wheat flour type 550	330 g	500 g
Salt	2/3 tsp	1 tsp
Sugar	2/3 tsp	1 tsp
Butter	10 g	15 g
Roasted, sliced almonds	50 g	75 g
Green pepper seeds, pickled	1 tsp	1 tblsp
Dry yeast	½ bag	¾ bag
Program:	SCHNELL (Fast)	

WINEGROWER BREAD

	Step I	Step II
Bread weight, approx.	580 g	870 g
Water	100 ml	150 ml
White wine, dry	100 ml	150 ml
Wholemeal flour	260 g	400 g
Rye wholemeal flour	80 g	125 g
Salt	¾ tsp	1 tsp
Brown sugar	2/3 tsp	1 tsp
Lard	10 g	20 g
Wine leaves, finely chopped	½ tblsp	1 tblsp
Leek, chopped	½ tblsp	1 tblsp
Walnuts, chopped	1 tblsp	2 tblsp
Dry leaven	1/3 bag	½ bag
Dry yeast	½ bag	¾ bag
Program:	BASIS + VOLLKORN (Wholemeal)	

TIPP:

If the bread is too sour for your taste, just take the half of the leaven and double the yeast.

BREAD FOR ALLERGY SUFFERERS

Our bread maker is ideal to prepare bread for persons suffering from a cereal allergy or who have to follow special diets. Our recipes are mainly based on the products of the companies Dr. Schaer und Hammermuehle Diät GmbH, which are available in some European countries. All recipes below are suitable for persons suffering from coeliacia, sprue or other metabolic diseases. In case of multiple allergies please contact your doctor and the producers of the respective ingredients.

Please find below the hotline numbers for further information:

Hotline Fa. Schär	Italy	0039 0473 29 33 00	www.schaer.com
Hotline Hammermühle	Germany	0049 6321/95890	www.hammermuehle-shop.de
	Austria	0043 7722 8076-0	(G+M Pharma GmbH, Braunau)
	Switzerland	0041 7499 2635-2	(Biorex AB, Ebnet-Kappel)

We recommend the following programs:

- for bread:** BASIS DARK for a crunchy crust, SCHNELL DARK for a less crunchy crust.
- for dough:** programme DOUGH
- for cakes and other types of bread prepared with baking powder, tartar of wine or other rising agents**
programm BACKPULVER

Flour without gluten cannot be used for time delay functions. Always start the programme directly after having filled the ingredients into the bread pan. We recommend to remove the kneading blade before the last rising resp. before baking, as the bread rises less than normal bread. Brush the top of the dough with some oil to avoid deep fissures. Remove the bread after the end of the programme and let it cool down on a grid. All recipes can be prepared with dry yeast as in our recipes or with baking powder of phosphateless tartar of wine. Just replace the yeast with the respective rising agent.

ANCHOVY BREAD

	Step I	Step II
Bread weight, approx.	600 g	900 g
Water	215 ml	325 ml
Wholemeal flour	330 g	500 g
Wheat wholemeal	50 g	75 g
Chopped anchovy	5	8
Red apple, unpeeled, chopped	1 small	1 large
Olive oil	1 tblsp	1½ tblsp
Dry yeast	2/3 bag	1 bag
Program:	SCHNELL (Fast)	

FIG-WALNUT BREAD

	Step I	Step II
Bread weight, approx.	600 g	900 g
Water	250 ml	390 ml
Wheat flour type 1050	260 g	400 g
Rye flour	170 g	260 g
Salt	2/3 tsp	1 tsp
Figs, finely chopped	30 g	50 g
Walnuts, chopped	30 g	50 g
Honey	1 tsp	1 ½ tsp
Dry leaven	½ bag	¾ bag
Dry yeast	½ bag	¾ bag
Program:	BASIS	

TIPP:

When you take fresh, soft walnuts, the bread becomes slightly bitter, but delicious with young wine.

YOGHURT BREAD

	Step I	Step II
Brotgewicht ca.	530 g	800 g
Water or milk	165 ml	250 ml
Yoghurt	100 g	150 g
Salt	½ tsp	1 tsp
Sugar	½ tsp	1 tsp
Flour type 550	330 g	500 g
Dry yeast	2/3 bag	1 bag
Program:	BASIS	

HAMMERMÜHLE BREAD MIX FOR ALLERGY SUFFERERS

Whitebread, glutenfree		
➤ glutenfree	➤ without egg	
➤ without milk	➤ without soya	
Bread weight approx.	750 g	
Bread weight ca.	750 g	
Water	290 ml	
Margarine (milkless)	15 g	
Bread mix for white bread	375 g	
Dry yeast	1 1/3 tsp	
PROGRAMME:	BASIS	
100 g contain approx.	Protein	2 g
	Carbohydrate	85 g
1494 kJ/352 kcal	Fat	0,5 g

Sunflower bread, glutenfree		
➤ glutenfree	➤ without egg	
Bread weight approx.	750 g	
Butter milk	270 ml	
Butter/Margarine	1½ tblsp, ca. 13 g	
Flour Mix rustic	250 g	
Sunflower seeds	2 tblsp	
Sugar	2/3 tblsp	
Salt	1 1/3 tsp	
Dry yeast	2/3 tsp	
PROGRAMME	BASIS	
TIPP:		
➤ Add some more buttermilk or water, if necessary.		
➤ Roast sunflower grains.		
100 g enthalten ca.	Protein	4 g
	Carbohydrate	45 g
1050 kJ/250 kcal	Fat	5 g

SCHÄR-GLUTENFREE WHITE BREAD I MIX B

Bread weight, approx.	850 g
Warm water	350 ml
Vinegar	1 tblsp
Bread flour mix MIX B	525 g
Salt	½ tsp
Dry yeast	1,5 bag
Program:	BASIS

OTHER BREAD MIXTURES

Dietary Specials - Light Bread	
Bread weight approx.	750 g
Milk	500 ml
Egg	1, Kl. M
Flour-Mix light	500 g
Salt	2 tsp
Dry yeast	1 tsp
PROGRAMME:	BASIS

Sultana bread		
➤ without egg		
Bread weight approx.	750 g	
Milk	250 ml	
Butter/Margarine	1 1/3 tblsp	
Flour Mix light	270 g	
Sugar	3 ½ tblsp	
Lemon peel, chopped	to taste	
Salt	1/3 tsp	
Dry yeast	1 1/3 tsp	
Sultanas	40 g	
PROGRAMME	BASIS	
100 g contain approx.	Protein	3 g
1106 kJ/265 kcal	Carbohydrate	50 g
	Fat	4 g

Yeast dough		
Milk	250 ml	
Margarine/Butter	80 g	
Egg, class M	2	
Flour mix light	350 g	
Sugar	8 tblsp	
Salt	¼ tsp	
Vanilla o. chopped lemon peels	to taste	
Trockenhefe	1 tsp	
PROGRAMM:	BASIS + TEIG	
Flour mix light for handling	100-150 g	
100 g contain approx.	Protein	5 g
1135 kJ/271 kcal	Carbohydrate	43 g
	Fat	9 g
TIPP: Use this dough for sweet cakes and biscuits. Brush the surface with beaten egg and milk		

SCHÄR-GLUTENFREE BREAD WITH OLIVE OIL MIX B

Bread weight, approx.	900 g
warm water	350 ml
Olive oil	4 tblsp
White of an egg	2
Bread flour mix MIX B	500 g
Salt	1 tsp
Sugar	1 tsp
Baking powder	1 bag
Program:	BACKPULVER

TIPP:

Remove the kneading blade before baking.

BREAD MIX

As our recipes are based on products which are only available on the German market, we did not translate these recipes, but will give you some general information. You may use any bread mix available in your country for baking bread in the bread maker. Please follow closely the instructions of the respective manufacturer, in particular concerning the relation from flour to water, but do not exceed the following maximum quantities of 500 g flour mix and approx. 320 ml liquid.

- Switch on the breadmaker.
 - Fill liquid into the bread pan (max. 300-340 ml)
 - Add flour mix (max. 500 g)
 - Add dry yeast (if necessary)
- Most bread mixes contain already the necessary yeast. Please follow the instructions on the package.
- Place bread pan into the breadmaker.
 - Choose the programme (we recommend BASIS, Stage II, for all bread mixes)
 - Press START.

Please note:

- Bread mixes, which contain yeast, cannot be prepared with the time delay function, as the yeast will enter into contact too early with the water.
- Bread mixed for wholemeal rye bread are not recommended for a preparation in the breadmaker.

CAKE RECIPE

You may also prepare cake in the BACKMEISTER. As it is equipped with kneading blades, the cake will not be as light as usual, but very delicious. Please proceed as follows:

- You may add different ingredients to the basic recipe. However, do not use more than the quantities below to ensure good baking results.
- After baking, take the container out of the machine and put it on a wet towel. Let the cake cool down for about 15 minutes in the mould before turning the mould to take out the cake.

BASIC RECIPE FOR CAKE

Ingredients for a weight of 700 g	
Egg	3
soft Butter	100 g
Sugar	100 g
Vanilla sugar	1 bag
Flour type 405	300 g
Baking powder	1 bag

Optional Ingredients:	
grated nuts	50 g
or: grated chocolate	50 g
or: coconut flakes	50 g
or peeled and cubed apples	50 g
Program:	BACKPULVER

DOUGH PREPARATION

You may use your **Backmeister** to prepare dough, which is formed and baked in the oven. Select the programme **TEIG (dough)**. Ingredients can be added after the beep during the second kneading. The programme TEIG/dough does not dispose of several bread sizes:

CROISSANTS

Ingredients for 14 pcs	
Egg	1
Fill up with water or milk	225 ml
Butter	60 g
Salt	1 tsp
Sugar	2 tbsps
Flour type 405	400 g
Dry yeast	¾ bag
Program:	TEIG

- Take dough out of the container, knead it again and let it leaven.
- Put the dough for about 30 min. into the refrigerator.
- Roll the dough to a square, sprinkle it with melted butter (except edges). Fold three times (like a letter) and repeat this procedure three times.
- Put the dough into a plastic bag and put in into the refrigerator for at least one hour or overnight.
- Roll the dough to a square and cut it into 9 squares. Cut each square diagonally.
- Roll the triangles from the wide side and lay them on a greased baking plate.
- Brush the rolls with beaten egg and bake in the pre-heated oven at 190°C for about 20 min. Do not open during baking!

FRENCH BAGUETTES

Ingredients for a bread		850 g
Water		375 ml
Dry wheat leaven		25 g
Salt		1 tsp
Sugar		1 tsp
Flour type 550		525 g
Durum wheat flour		75 g
Dry yeast		¾ bag

- Divide the dough in 2-4 portions, form long rolls and let them leaven for 30-40 minutes.
- Make diagonal cuts into the top and bake in the oven

Program:	TEIG
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WHOLEMEAL PIZZA

Ingredients for 2 Pizzas	
Water	150 ml
Salt	½ tsp
Olive oil	2 tbsps
Wholemeal flour	300 g
Wheat sprouts	1 tbsps
Dry yeast	½ bag

- Roll the dough, place it on a baking plate and let it leaven for 10 minutes.
- Distribute pizza sauce and the desired topping on top.
- Bake it about 20 minutes.

Program:	TEIG
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BRIOCHEs

Ingredients for 9-10 pcs	
Egg, fill up with water or milk	1 225 ml
Butter/margarine	55 g
Salt	½ tsp
Sugar	40 g
Flour type 405	400 g
Dry yeast	¾ bag
<ul style="list-style-type: none">Take the dough out of the container, knead and divide into portionsMake one large and one small ball of each portion.Putt the large ball into the greased brioche moulds. Put the small ball in the middle. Let leaven to the double size.Beat egg with some sugar, brush the brioches and bake them.	
Program:	TEIG

PRETZEL

Ingredients for 9-10 pcs.	
Water	200 ml
Salt	¼ tsp
Flour type 405	360 g
Sugar	½ tsp
Dry yeast	½ bag
Egg (beaten) to brush the surface	1
coarse salt to sprinkle on the surface	
<ul style="list-style-type: none">Fill all ingredients except the egg and the salt into the container. Select the program: Teig (dough)When the signal sounds and the display shows „0:00“, press Stop.Preheat the oven to 230°CDivide the dough in portions form thin rolls.Form pretzels and lay them on a greased baking plateBrush the pretzels with beaten egg and sprinkle them with coarse salt.Bake in the preheated oven at 200°C 12-15 minutes.	
Program:	TEIG

BRAN BAGELS

Ingredients for 9-10 pcs.	
Water	325 ml
Salt	1 tsp
Butter/margarine	30 g
Lecithin powder*	5 g
Flour type 1050	400 g
Wheat bran	75 g
Sugar	1 tsp
Dry yeast	¾ bag
<ul style="list-style-type: none">Take the dough out of the container after the end.Knead the dough by hand, form bagels, let leaven the bagels once again.Bake in the preheated oven at 200°C.	
Program:	TEIG

CHRISTMAS CAKE (GERMAN SPECIALITY)

Weight	750 g
Milk	100 ml
Melted butter	100 g
Egg	1
Rum	2 tblsp
Flour type 405	375 g
Sugar	75 g
Candied lemon peel	40 g
Candied orange peel	20 g
Almonds, grated	40 g
Sultanas	750 g
Salt	1 pinch
Cinnamon	1 pinch
Dry yeast	1.5 bags
<ul style="list-style-type: none">Take dough out of the container, fill into a long mould (special German form) and bake at 180°C about 1 to 1:15 hours	
Program:	TEIG

PREPARATION OF JAM AND MARMELADE

Jam and marmelade can be prepared rapidly and easily in the **Backmeister**. Even if you have never tried it before, you should do this now. You will get very delicious jam. Just proceed as follows:

- Wash fresh fruit. Peel apples, peaches, pears and other fruits with hard skin.
- Never use more than the prescribed quantities. Otherwise the fruits will cook too early and will overcook.
- Weigh the fruit, cut hem into small pieces (max. 1 cm) or mash them with a handblender and fill them into the container.
- Add the indicated amount of preserving sugar „2:1“. Never use standard sugar or preserving sugar „1:1“, as jam will not set.
- Mix fruits and sugar and start the programme which will run fully automatically.
- After 1:20 hour the machine beeps and you may fill the jam into glasses and close them.

We recommend to use a second recipient for the preparation of jam and marmalade to avoid problems when removing bread from recipients which have also been used to prepare jam. You may also prepare smaller quantities or other mixtures in the individual programme by modifying the programme kneading and baking according to your wishes and set all other programme steps on 0. Please be careful to set the cooking period not too long to avoid overcooking.

STRAWBERRY JAM

Fresh strawberries washed, cut or mashed	600 g
Preserving sugar „2:1“	400 g
Lemon juice	1-2 tsp
<ul style="list-style-type: none">Mix all ingredients in the container with a rubber scraper.Select the programme „KONFITÜRE“ (jam) and start.Remove sugar residues with of a rubber scraper.After the beep remove the container from the machine. Attention: HOT!Fill the jam into glasses and close them carefully.	
Program:	KONFITÜRE

ORANGE MARMELADE

Oranges and lemons, peeled and cubed	600 g
Preserving sugar „2:1“	400 g
<ul style="list-style-type: none">Peel oranges and cut them into small cubes.Add sugar and mix all ingredients in the container,.Select the programme „KONFITÜRE“ (jam) and start.Remove sugar residues from the side withs of a rubber scraper.After the beep remove the container from the machine. Attention: HOT!Fill the jam into glasses and close them carefully.	
Program:	KONFITÜRE

GERÄTEBESCHREIBUNG – DESCRIPTION

BESCHRIJVING – DESCRIPCIÓN



	Deutsch	English	Français	Nederlands	Español
1	Kneter	Kneading blade	Pétrin	Kneadhaken	Aspa de amasado
2	Antihafbeschichtete Backform	Bread pan with anti-stick coating	Moule à pain avec enduction antiadhésive	Bakform met antikleeflaag	Molde antiadherente
3	Gerät mit Deckel	Appliance with lid	Machine à pain avec couvercle	Apparaat met deksel	Aparato con tapa
4	Messbecher	Measuring cup	Gobelet graduée	Maatbeker	Vaso medidor
5	Messlöffel	Measuring spoon	Cuillère graduée	Maatlepel	Cuchara medidora
6	Hakenspieß zum Entfernen des Kneters	Hook to remove the kneading blade	Crochet pour enlever le pétrin	Haak voor het uitnemen van de kneadhaken	Gancho para ayudar a sacar el pan

DAS DISPLAY DES BACKMEISTERS

ST. I/ST. II HELL/MITTEL/DUNKEL

- Anzeige des gewählten Brotgewichts
- Display of selected bread weight
- Affichage du poids de pain choisi
- Weergave van het brood gewicht
- Visor de tamaño de pan
- Anzeige des gewählten Bräunungsgrads
- Display of selected crust browning level
- Affichage du degré choisi de dorage
- weergave van de bruining
- Visor de nivel de crujiente



ABSCHNITT ↩

- zur Wahl des zu verändernden Programmabschnitts im Eigenprogramm
- Select the program cycle to be modified in the individual program
- Sélection du secteur de programme à modifier dans le programme individuel
- Keuze van de programma-gedeelte in het Eigen Programm
- Selector del programa a ser modificado con el programa personal

ZEIT ↩

- zur Eingabe der Zeitvorprogrammierung in Schritten von 10 Min.
- zur Anpassung der Zeit im Eigenprogramm
- time select in 10 min. steps
- adjustment of cycle times in the Individual program
- selection de temps en secteurs de 10 minutes
- pour ajuster les secteurs du programme individuel
- voor het invoeren van de tijdprogrammering in stappen van 10 min.
- voor het aanpassen van de tijd in het eigen programma
- selector de tiempo en pasos de 10 min.
- ajuste del tiempo en el programa individual

STUFE ↩

- Einstellung des Brotgewichts (Anzeige durch Pfeil im Display)
- Select bread weight
- Sélection du poids de pain
- Instelling van het brood gewicht
- Selector tamaño del pan

↑ MENÜ

- zur Auswahl des gewünschten Programms
- select the desired program
- choisir le programme désiré
- keuze van het gewenste programma
- seleccionar el programa deseado

↑ START/STOP

- zum Starten und Abbrechen des Programmablaufs
- to start and stop the program
- pour commencer et terminer le programme
- voor het starten en beëindigen van het programma
- para comenzar/parar el programa

↩ PAUSE

- Zum Unterbrechen des Programms
- To interrupt the program
- Pour interrompre le programme
- Voor het onderbreken van het programma
- Parar parar el programa

↩ LICHT

- Zuschalten der Backraumbeleuchtung
- To light the inside
- Pour illuminer l'intérieur
- Voor het verlichten van de bakruimte
- Para encender la luz del interior del horno

↩ BRÄUNUNG

- Einstellung des Bräunungsgrads
- Anzeige durch Pfeil im Display
- Select crust browning degree
- Sélection du degré de dorage de la croûte
- Instelling van de bruiningsgraad
- Selector del grado de tostado

