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**TECHNICAL SPECIFICATIONS**

Model no.:	BM 3983
Operating voltage:	230 V~, 50 Hz
Power consumption:	450 W
Baking capacity:	max. 600g flour for a 1000g loaf
Approximate dimensions:	35 cm (W) x 22 cm (D) x 30 cm (H)
Weight:	4.6 kg
Timer:	Pre-programmable up to 12:58 hours
Programme functions:	12
Accessories:	Measuring cup and measuring spoon
This product complies with all binding CE labelling directives.	

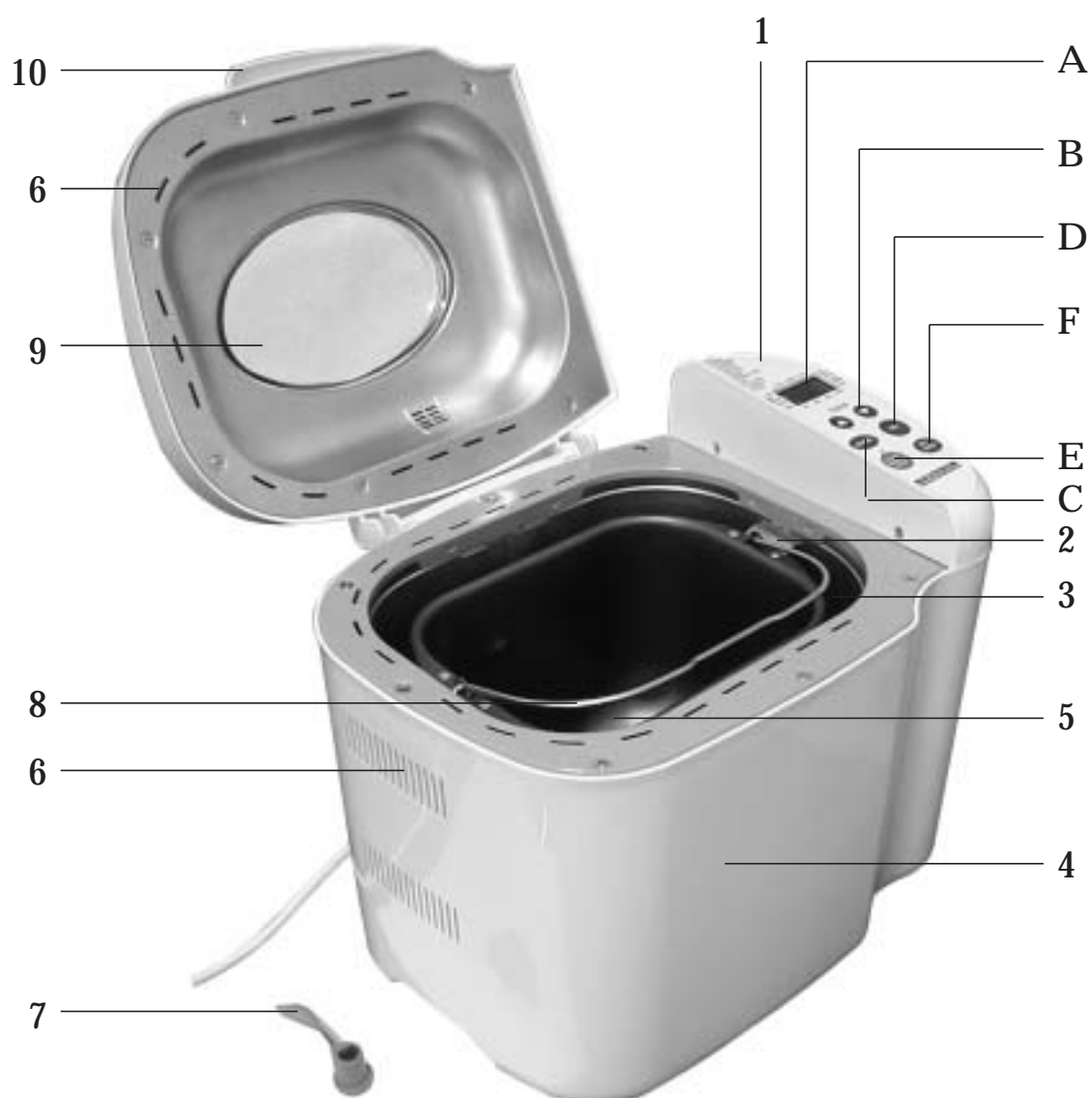
## **IMPORTANT SAFETY INSTRUCTIONS**

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

- The surface of the housing and the steam vents heat up during operation. Do not 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 remove the plug from the wall socket after use, and also
  - in case of any malfunction during use,
  - when removing the baking-tin,
  - during cleaning of the appliance.
- Do not operate if the appliance or its power cord show any signs of damage.
- Children are not aware of the dangers that may occur when operating electrical appliances. Always place the unit in such a way that children cannot reach it.
- Ensure a minimum distance of 5 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 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.
- This bread-maker is intended for domestic use only and not for commercial applications.
- Do not use this appliance for any purpose other than the one described in this manual.
- 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.	Safety holding clip
		3.	Baking compartment
A	LCD-display	4.	Housing
B	Timer	5.	Bread baking-tin
C	Browning control	6.	Vents
D	Menu	7.	Dough hook
E	Start / Stop	8.	Baking-tin handle
F	Bread weight	9.	Viewing window
		10.	Lid



## **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 2 (for WHITE BREAD/FRENCH BREAD) has been selected via the MENU button. The display shows: 2 3:35 ; In addition, the weight is shown in the form of a dot in the upper part of the display, indicating a weight of 1kg; the selected browning level is shown as 'medium', indicated in the form of a dot symbol in the lower part of the display. The total programme running time is 3 hours and 35 minutes.

### **B Timer**

Programmes 1, 2, 3, 4, 8, 9 or 10 may be started with a delayed timer setting, enabling the selected programme to finish up to 12:58 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 MENU button to select the desired programme.
- Press the appropriate TIMER button 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.
- 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 (Bräunung)**

Baking programmes 1-3 allow for a pre-selection of the desired level of browning: four settings are available; the fourth setting, however, serves for additional quick-browning. The selected level of browning is shown in the form of a dot in the lower part of the LCD-display.

LIGHT (HELL)  
MEDIUM (MITTEL)  
DARK (DUNKEL)  
QUICK (SCHNELL)

### **D Menu**

Press the MENU button until the desired programme is shown in the LCD-display (A). The menu allows for 12 different programmes to be selected:

Programme	1	Standard	2	White bread/ French bread	3	Wholemeal	4	Cakes	5	Short programme, 750 g	6	Short programme, 1000 g	7	Biscuits, pastry	8	Wheat and rye bread (1000 g)	1	Standard quick	2	White bread/French bread quick	3	Wholemeal quick		
	Pre-heating	-	-	30 Min.	-	-	-	-	-	-	30 Min.	-	-	-	-	5 min.								
1st Kneading phase	5 min.	5 min.	5 min.	5 min.	5 min.	13 min.	10 min.	3 min.	5 min.	5 min.	5 min.	5 min.	5 min.	5 min.	5 min.	5 min.	5 min.	5 min.	5 min.	5 min.	5 min.	5 min.	5 min.	
Standing phase	5 min.	5 min.	5 min.	5 min.	10 min.	8 min.	5 min.	10 min.	10 min.	5 min.	20 min.	20 min.	20 min.	20 min.	20 min.	20 min.	20 min.	20 min.	20 min.	20 min.	20 min.	20 min.	20 min.	
2nd Kneading phase	20 min.	20 min.	15 min.	20 min.	-	-	-	5 min.	20 min.	20 min.	20 min.	20 min.	20 min.	20 min.	20 min.	20 min.	20 min.	20 min.	20 min.	20 min.	20 min.	20 min.	15 min.	
1st Rising phase	39 min.	39 min.	49 min.	39 min.	-	-	-	-	39 min.	15 min.	15 min.	15 min.	15 min.	15 min.	15 min.	15 min.	15 min.	15 min.	15 min.	15 min.	15 min.	24 min.	10 sec.	
1st short stirring phase	10 sec.	10 sec.	10 sec.	10 sec.	-	-	-	-	10 sec.	10 sec.	10 sec.	10 sec.	10 sec.	10 sec.	10 sec.	10 sec.	10 sec.	10 sec.	10 sec.	10 sec.	10 sec.	10 sec.	10 sec.	
2nd Rising phase	25 min.	30 min.	25 min.	25 min.	-	-	-	-	25 min.	8 min.	8 min.	8 min.	8 min.	8 min.	8 min.	8 min.	8 min.	8 min.	8 min.	8 min.	8 min.	15 min.	10 min.	
	50 sec.	50 sec.	50 sec.	50 sec.	50 sec.	50 sec.	50 sec.	50 sec.	50 sec.	50 sec.	50 sec.	50 sec.	50 sec.	50 sec.	50 sec.	50 sec.	50 sec.	50 sec.	50 sec.	50 sec.	50 sec.	50 sec.	50 sec.	
2nd short stirring phase	15 sec.	10 sec.	10 sec.	5 sec.	-	-	-	-	10 sec.	10 sec.	10 sec.	10 sec.	10 sec.	10 sec.	10 sec.	10 sec.	10 sec.	10 sec.	10 sec.	10 sec.	10 sec.	10 sec.	10 sec.	
Last rising phase	49 min.	59 min.	44 min.	51 min.	-	-	-	44 min.	29 min.	38 min.	34 min.	29 min.	38 min.	34 min.	29 min.	38 min.	34 min.	29 min.	38 min.	34 min.	29 min.	38 min.	34 min.	
	45 sec.	50 sec.	50 sec.	55 sec.	50 sec.	50 sec.	50 sec.	50 sec.	50 sec.	50 sec.	50 sec.	50 sec.	50 sec.	50 sec.	50 sec.	50 sec.	50 sec.	50 sec.	50 sec.	50 sec.	50 sec.	50 sec.	50 sec.	
Baking	500 g	48 min.	50 min.	48 min.	50 min.	35 min.	40 min.	90 min.	60 min.	48 min.	50 min.	48 min.	50 min.	48 min.	50 min.	48 min.	50 min.	48 min.	50 min.	48 min.	50 min.	48 min.	50 min.	
	750 g	53 min.	52 min.	50 min.	55 min.	50 min.	53 min.	50 min.	53 min.	52 min.	50 min.	53 min.	50 min.	53 min.	50 min.	53 min.	50 min.	53 min.	50 min.	53 min.	50 min.	53 min.	50 min.	
	1000 g	60 min.	55 min.	53 min.	60 min.	35 min.	40 min.	90 min.	60 min.	60 min.	60 min.	60 min.	60 min.	60 min.	60 min.	60 min.	60 min.	60 min.	60 min.	60 min.	60 min.	60 min.	60 min.	
Programme running time	500 g	3:13	3:30	3:43	3:17	0:58	0:58	1:43	3:55	2:12	2:30	2:12	2:30	2:12	2:30	2:12	2:30	2:12	2:30	2:12	2:30	2:12	2:30	
	750 g	3:18	3:32	3:45	3:22	0:58	0:58	1:43	3:55	2:17	2:32	2:17	2:32	2:17	2:32	2:17	2:32	2:17	2:32	2:17	2:32	2:17	2:32	
	1000 g	3:25	3:35	3:48	3:27	0:58	0:58	1:43	3:55	2:24	2:35	2:24	2:35	2:24	2:35	2:24	2:35	2:24	2:35	2:24	2:35	2:24	2:35	
Acoustic signal after (from start)	17 min.	-	42 min.	17 min.	-	-	-	52 min.	17 min.	-	-	-	17 min.	-	17 min.	-	17 min.	-	17 min.	-	-	17 min.	-	
Menu 9 DOUGH (TEIG)	1st Kneading phase 5 min.		Standing phase 5 min.		2nd Kneading phase 20 min.		Acoustic signal after 18 min. (from start)		Rising phase 60 min.		Total 1:30													
Menu 10 DOUGH-LIGHT (TEIG-LOCKER)	Kneading phase 30 min.		Acoustic signal after 10 min. (from start)		Rising phase 90 Min		Total 2:00																	
Menu 11 JAM, MARMALADE	Kneading phase 15 min.		Baking 50 min.		Total 1:05																			
Menu 12 BAKING (BACKEN)	Baking 60 min.		Total 1:00																					

## **E START/STOP button**

The START/STOP 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 START/STOP 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 (Brotgewicht)**

Baking programmes 1-4 allow for a pre-selection of the loaf size. The selected weight is indicated, i.e. underlined, on the LCD-display.

## **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 600g of solid ingredients (for a loaf of approx. 1000g).
- mix, 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 approx. 200g - 600g 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 case of a power failure of less than 30 minutes during operation, the baking process automatically continues at the point of interruption.
- 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 dough hook have an anti-stick coating. In order to avoid damage to this, 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. Smoke can occur as the result of dough rising over the edge of the baking-tin and touching the heating elements. It is therefore very 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 unit, 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 (BASIS)**

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

### **2 = WHITE BREAD/FRENCH BREAD (WEISSBROT)**

Suitable for typical light dough WHITE BREAD/FRENCH BREAD.

### **3 = WHOLEMEAL (VOLLKORNBROT)**

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.

### **4 = CAKES (HEFEKUCHEN)**

Because of its relatively high sugar content, sweet yeast dough tends to brown more quickly; in this programme, the baking phase is therefore shorter.

### **5 = SHORT PROGRAMME, 750g (KURZ 750g)**

Suitable for recipes up to 750g; the loaves will also turn out smaller and firmer than usual.

### **6 = SHORT PROGRAMME, 1000g (KURZ 1000g)**

Suitable for recipes up to 1000g; the loaves will also turn out smaller and firmer than usual.

### **7 = BISCUITS, PASTRY (GEBÄCK)**

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

### **8 = WHEAT AND RYE BREAD (1000g) (MISCHBROT 1000g)**

In comparison to the STANDARD setting, this programme has a pre-heating phase and is suitable for breads with different types of flour.

### **9 = 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 be baked in a conventional oven.

### **10 = DOUGH, LIGHT (TEIG, LOCKER)**

In comparison to the DOUGH setting, this dough turns out lighter.

### **11 = JAM, MARMALADE**

Suitable for preparing jam, marmalade.

### **12 = 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.

## **BEFORE FIRST USE**

- Remove the baking-tin.
- Insert the plug into a suitable wall socket.
- Use the MENU button to select programme **12** (BAKING).
- Press the START/STOP 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 overheating, be sure to remove it before switching the unit on.

- Afterwards, press the STOP 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 dough hook into its socket 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 and insert the plug into a suitable wall socket.
- Use the MENU 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 BROWNING CONTROL button, the desired level of browning can be pre-selected in programmes 1-3. The following settings are available: LIGHT (HELL), MEDIUM (MITTEL), DARK (DUNKEL) and QUICK (SCHNELL).
- Baking programmes 1-4 allow for pre-selection of the bread size, using the BREAD WEIGHT button.
- If you wish to start the programme with a timer delay, the desired total running time can now be set with the TIMER buttons.
- Otherwise, press the START/STOP button to start the kneading and/or baking process.
- During the second kneading phase in programmes 1, 3, 4, 8, 9 and 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 START/STOP button for at least 2 seconds and open the lid.
- Should you forget to press the START/STOP button and to remove the bread immediately, 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 the dough hook be stuck in the bread, it should be removed carefully. To avoid damage or scratches to the anti-stick coating, do not use any metallic or otherwise unsuitable objects. 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

- **Caution: before cleaning the appliance, ensure that the plug has been removed from the wall socket**, and that the appliance has cooled down. Do not immerse the bread-maker in water.
- Remove the baking-tin from the appliance, and take out the dough hook. The baking-tin and the dough hook 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 dough hook 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 hook.
- 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

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.  
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 START/STOP button for 2 seconds, and remove the baking-tin with the ingredients from the unit. Allow the bread-maker to cool down for approximately 20 minutes with the lid open before you attempt to start the programme again.
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
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 the kneading
8. *The dough is very difficult to knead.*  
Add a spoonful of water during the kneading process.

## RECIPES

### Wheat bread

Ingredients:

500g	750g	1kg		Ingredients
1	1	1½	tsp.	Dry yeast
180	300	360	g	Wheat flour type 1050
120	200	240	g	Wheat flour type 405
1	1½	2	tsp.	Salt
1	1½	2	tsp.	Honey or sugar-beet syrup
1	1	2	tsp.	Sourdough powder from sour dough
180	290	350	ml	Water
<i>Programme:</i>			STANDARD (BASIS)	
<i>Browning:</i>			DARK (DUNKEL)	

### Wheat and rye bread with soy seeds

Ingredients:

500g	750g	1kg		Ingredients
1	1	1½	tsp.	Dry yeast
150	250	300	g	Wheat flour type 550
130	220	260	g	Rye flour type 1150
1	2	2	tsp.	Salt
½	1½	1½	tsp.	Sugar
105	180	210	ml	Water
95	160	190	ml	Buttermilk
1	1½	2	tsp.	Sourdough powder from sour dough
20	30	40	g	Soy seeds
½	1	1	tsp.	Bread spice
<i>Programme:</i>			STANDARD (BASIS)	
<i>Browning:</i>			MEDIUM (MITTEL)	
The soy seeds are added after the acoustic signal.				

### Onion bread

Ingredients:

500g	750g	1kg		Ingredients
1	1½	2	tsp.	Dry yeast
180	250	360	g	Wheat flour type 405
120	250	240	g	Rye flour type 1150
1	1½	2	tsp.	Salt
½	½	1	tsp.	Sugar
110	180	220	ml	Water
90	150	180	ml	Butter-milk
30	40	50	g	Fried onions
<i>Programme:</i>			WHITE BREAD/FRENCH BREAD (WEISSBROT)	
<i>Browning:</i>			MEDIUM (MITTEL)	
The roast onions are added after the acoustic signal.				

### Wheat bread

Ingredients:

500g	750g	1kg		Ingredients
1	1	1½	tsp.	Dry yeast
145	250	290	g	Wheat flour type 550
155	250	310	g	Wheat flour type 1050
1	2	2	tsp.	Salt
½	½	1	tsp.	Sugar
½	1½	1	tbs.	Sourdough powder from sour dough
140	240	280	ml	Butter-milk
80	120	160	ml	Milk
<i>Programme:</i>			STANDARD (BASIS)	
<i>Browning:</i>			MEDIUM (MITTEL)	

### Sweet bread

Ingredients:

750g		Ingredients
1	tsp.	Dry yeast
500	g	Wheat flour type 550
2	tbs.	Sugar
2	tbs.	Honey
1	tsp.	Salt
185	ml	Milk
<i>Programme:</i>		CAKES (HEFEKUCHEN)

### Fruit bread

#### Ingredients:

500g	750g	1kg		Ingredients
1	1	1½	tsp.	Dry yeast
155	250	310	g	Wheat flour type 550
145	250	290	g	Rye flour type 1150
1	2	2	tsp.	Salt
½	½	1	tsp.	Sugar
200	350	400	ml	Grapefruit juice
<i>Programme:</i>				STANDARD (BASIS)
<i>Browning:</i>				DARK (DUNKEL)

### White bread/French bread

#### Ingredients:

500g	750g	1kg		Ingredients
½	1	1	tsp.	Dry yeast
260	410	520	g	Wheat flour type 405
1½	2	2½	tbs.	Sugar
1	1½	2	tsp.	Salt
1	1½	2	tbs.	Butter
100	150	200	ml	Milk
80	110	160	ml	Water
<i>Programme:</i>				WHITE BREAD/FRENCH BREAD (WEISSBROT)
<i>Browning:</i>				MEDIUM (MITTEL)

### Rye-wholemeal-wheat bread

#### Ingredients:

500g	750g	1kg		Ingredients
1	1½	2	tsp.	Dry yeast
150	250	300	g	Wheat flour type 1050
150	250	300	g	Rye wholemeal flour
1	1	1½	tsp.	Salt
½	½	1	tsp.	Sugar
190	320	380	ml	Water
1½	2	3	tbs.	Sourdough powder from sour dough
<i>Programme:</i>				WHOLEMEAL BREAD (VOLLKORNBROT)
<i>Browning:</i>				DARK (DUNKEL)

### Oat flake bran bread

#### Ingredients:

500g	750g	1kg		Ingredients
½	1	1	tsp.	Dry yeast
180	360	360	g	Wheat flour type 550
55	110	110	g	Oat flake bran
1	1½	1½	tbs.	Sugar
1	2	2	tsp.	Salt
1	2	2	tbs.	Butter
200	410	410	ml	Milk
<i>Programme:</i>				WHOLEMEAL (VOLLKORN)
<i>Browning:</i>				MEDIUM (MITTEL)

### Bran bread

#### Ingredients:

500g	750g	1kg		Ingredients
½	1	1	tsp.	Dry yeast
225	370	450	g	Wheat flour type 550
¼	½	½	cup	Wheat bran
1	2	2	tbs.	Sugar
1	2	2	tbs.	Milk powder
1	1	2	tsp.	Salt
1	2	2	tbs.	Butter
150	250	300	ml	Water
<i>Programme:</i>				STANDARD (BASIS)
<i>Browning:</i>				MEDIUM (MITTEL)

### 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 (TEIG)

- 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 spread evenly, and the dough is brown around the edges.

### Wheat and rye bread

#### Ingredients:

500g	750g	1kg		Ingredients
1	1	1½	tsp.	Dry yeast
150	250	300	g	Wheat flour type 550
150	250	300	g	Rye flour type 1150
1	1½	2	tsp.	Salt
½	½	1	tsp.	Sugar
140	200	280	ml	Water
75	150	150	ml	Natural plain yoghurt, 3,5% fat content
1	1	2	tsp.	Sourdough powder from sour dough
<i>Programme:</i>				STANDARD (BASIS)
<i>Bräunung:</i>				MEDIUM (MITTEL)

### Cheese bread

#### Ingredients:

500g	750g	1kg		Ingredients
1	1½	1½	tsp.	Dry yeast
180	250	300	g	Wheat flour type 550
120	250	300	g	Rye flour type 1150
1	1½	2	tsp.	Salt
1	½	1	tsp.	Sugar
120	150	240	ml	Water
200	150	180	ml	Butter-milk
40	50	60	g	Finely grated Emmental cheese
<i>Programme:</i>				STANDARD (BASIS)
<i>Bräunung:</i>				DARK (DUNKEL)
The cheese is added after the acoustic signal.				

### Commercially available ready-to-bake mixtures

Various ready-to-bake mixtures are commercially available.

- Put up to 600g of the ready-to-bake mixture and the required amount of dry yeast into the baking-tin. Depending on the content, it is possible that only half of the mixture can be used at a time.
- Add the corresponding quantity of liquid.

*Programmes:* STANDARD (BASIS), WHITE BREAD/FRENCH BREAD (WEISSBROT) or WHOLEMEAL BREAD (VOLLKORNBROT), depending on the type of flour used

### **Additional 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, WHOLEMEAL BREAD, CAKES, WHEAT AND RYE BREAD (1000 g) DOUGH and DOUGH, LIGHT.

The bread-maker is designed to process recipes with a flour content of up to 600g. 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.

**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 to modify the suggested recipes accordingly, as described in the section '*Typical problems*'.**

### **Abbreviations:**

Tsp. = Teaspoon (measuring spoon: 1 TSP) = 5 ml

$\frac{1}{2}$  tsp. = one half teaspoon

Tbs. = Tablespoon (measuring spoon: 1 TBS) = 15 ml

g = Gram

ml = Millilitre

Measuring cup: 1 cup = 250 ml

### **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.