

Istruzioni per l'uso

Instructions for use

## FORNO ELETTRICO E MACCHINA IMPASTATRICE PER IL PANE AUTOMATICA

## ELECTRIC OVEN AND AUTOMATIC BREADMAKER



# electrical connection (uk only)

- A) If your appliance comes fitted with a plug, it will incorporate a 13 Amp fuse. If it does not fit your socket, the plug should be cut off from the mains lead, and an appropriate plug fitted, as below.

**WARNING:** Very carefully dispose of the cut off plug after removing the fuse: do not insert in a 13 Amp socket elsewhere in the house as this could cause a shock hazard.

With alternative plugs not incorporating a fuse, the circuit must be protected by a 15 Amp fuse. If the plug is a moulded-on type, the fuse cover must be re-fitted when changing the fuse using a 13 Amp Asta approved fuse to BS 1362. In the event of losing the fuse cover, the plug must NOT be used until a replacement fuse cover can be obtained from your nearest electrical dealer. The colour of the correct replacement fuse cover is that as marked on the base of the plug.

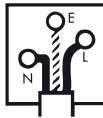
- B) If your appliance is not fitted with a plug, please follow the instructions provided below:

**WARNING - THIS APPLIANCE MUST BE EARTHED**

## IMPORTANT

The wires in the mains lead are coloured in accordance with the following code:

Green and yellow:	Earth
Blue:	Neutral
Brown:	Live

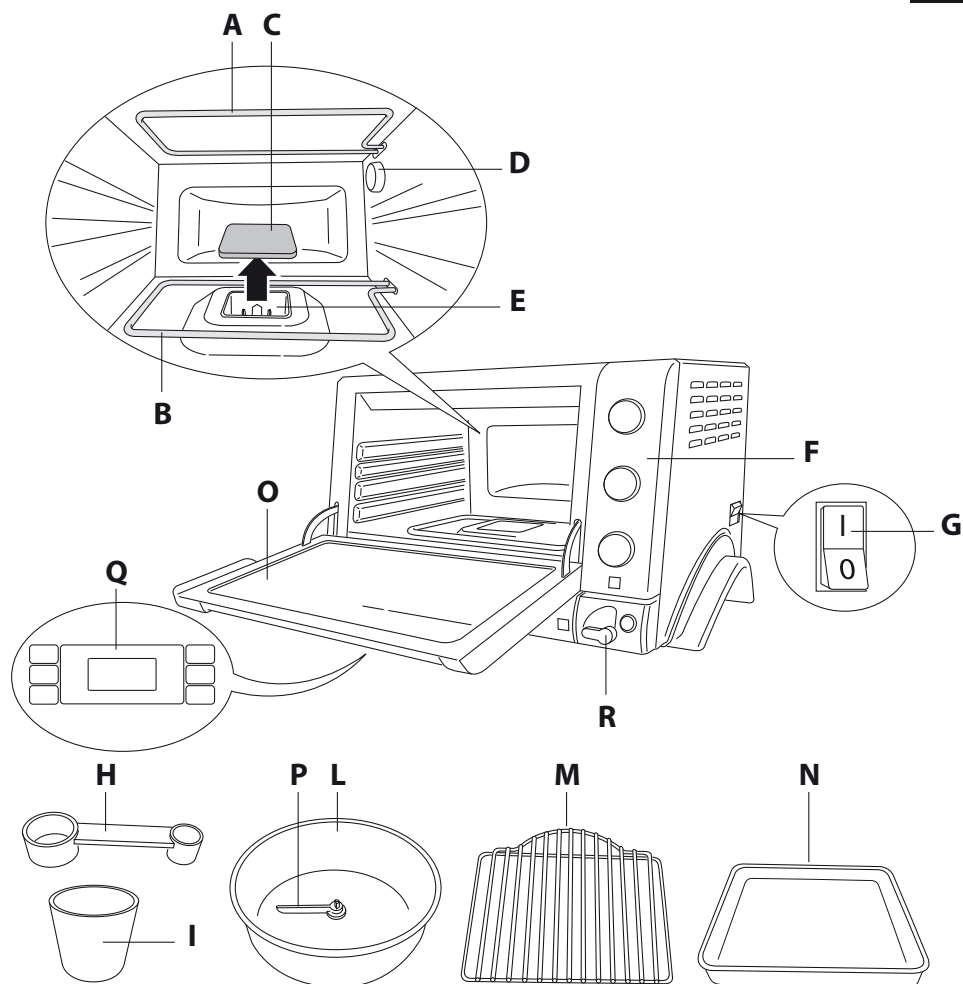


As the colours of the wires in the mains lead may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The green and yellow wire must be connected to the terminal in the plug marked with the letter E or the earth symbol  or coloured green or green and yellow.

The blue wire must be connected to the terminal marked with the letter N or coloured black.

The brown wire must be connected to the terminal marked with the letter L or coloured red.



### Description of appliance

- A Top heating element
- B Pivoting bottom heating element
- C Pan connector cover
- D Internal light
- E Pan connector
- F "Oven" control panel
- G Main switch
- H Measuring spoon (if present)
- I Measuring cup (if present)
- L Bread pan
- M Wire rack

- N Drip pan
- O Door
- P Paddle
- Q "Bread maker" control panel
- R Oven/bread maker mode selector

### Technical specification

Voltage: 220-240 V 50~60Hz max 16A  
 Absorbed power: 1400 W  
 Dimensions LxHxW: 512 x 192,5 x 400  
 Weight: 15 kg

## Symbols used in these instructions

Important warnings are identified by these symbols.

It is vital to respect these warnings.



### **Danger!**

Failure to observe the warning may result in life threatening injury by electric shock.



### **Important!**

Failure to observe the warning could result in injury or damage to the appliance.



### **Danger of burns!**

Failure to observe the warning could result in scalds or burns.



### **Please note:**

This symbol identifies important advice or information for the user.

## **Read all the instructions carefully before using the appliance. Keep these instructions**



### **Please note:**

- Before using the oven for the first time, remove any paper and other material inside the oven such as protective cardboard, booklets, plastic bags, etc.
- Before using for the first time, operate the oven empty with the thermostat at maximum for at least 15 minutes to eliminate the “new” smell and any smoke caused by the presence of protective substances applied to the heating elements before transport.  
Ventilate the room.
- Wash all accessories before use.
- In “bread maker” mode only, the appliance has a power failure backup programme which memorises the bread making cycle in the event of a power failure lasting up to about 15 minutes.  
After this time, the programme could be cancelled.
- When using the appliance at maximum capacity, never exceed the recommended quantities given in the recipes.
- Position the appliance in a room with a temperature of between 15°C and 34°C.
- For optimum results when using the appliance as a bread maker, solid and liquid ingredients must be precisely measured and at a room temperature of 21°C.  
If the appliance is used at maximum capacity, never exceed the following quantities: flour: 750 g, yeast: 40 g, water: 500 g.



### **Important!**

- This oven is designed to cook food.  
It must never be used for other purposes, modified or tampered with in any way.
- After unpacking the appliance, make sure the door is undamaged and working correctly.  
The door is made from glass and is therefore fragile. If it is visibly chipped, scored or scratched, it should be replaced.
- While using, cleaning or moving the appliance, avoid slamming or knocking the door violently. Do not pour cold liquid onto the glass while the appliance is hot.
- Place the appliance on a horizontal surface at a height of at least 85 cm and out of reach of children.
- Never allow the appliance to be used by persons (including children) with psychological, physical or sensory impairments or with insufficient knowledge, unless closely supervised and instructed by someone responsible for their safety.

Children must be supervised to ensure they do not play with the appliance.

- Do not move the appliance while in use.
- Never use the appliance if:
  - the power cable is faulty
  - the appliance has been dropped, is visibly damaged, or malfunctioning.

In these cases, to avoid all risk take the appliance to your nearest authorised customer services.

- Never position the appliance near heat sources.
- Do not use the appliance as a heat source.
- Never place paper, cardboard or plastic inside the oven and never rest anything on top of the appliance (utensils, wire racks, other objects).
- Never insert anything into the ventilation openings.  
Make sure they are unobstructed.
- This oven is not designed for built-in installation.
- When the door is open, remember:
  - never exert excessive pressure with overly heavy objects or pull the handle downwards;
  - never rest heavy containers or boiling saucepans just out of the oven on the open door.



- Given differences in legislation, if the appliance is used in a country other than that where it was bought, have it

checked by customer services.

- This appliance is designed for domestic use only. Professional or inappropriate use, or failure to observe the instructions absolves the manufacturer from all responsibility and invalidates the guarantee.
- When not in use and before cleaning, always unplug the appliance.
- This appliance must not be operated by a timer or a separate remote control system.
- The appliance must be placed and operated with the back next to the wall.
- This is a household appliance only.  
It is not intended for use: in staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.
- Do not use pointed or sharp metal objects to clean the bread pan.
- Before cleaning, always turn the appliance off by placing the main switch in the "0" position and unplugging from the mains socket.
- The appliance has a safety system which stops the paddle if the door of the oven is opened during operation.



#### **Danger of burns!**

- **When in operation, the door and accessible external surfaces could become very hot.**  
**Always use the knobs, handles and buttons.**  
**Never touch metal parts or the glass.**  
**Use oven gloves if necessary.**
- **This electrical appliance operates at high temperatures which could cause burns.**
- Do not leave inflammable products near the oven or under the work surface where it is located.
- Bread may burn.  
Never leave oven unattended while cooking.  
Never operate the appliance under a wall cupboard or shelf or near inflammable materials such as curtains, blinds, etc.
- Important: incorrect use (wrong recipe, excessively long cooking times) could cause the bread to overheat and catch fire.  
Should this occur, do not open the door. Unplug the appliance from the mains socket and leave to cool down before opening the door.
- **If food or other parts of the oven catch fire, never try and put out the flames with water.**  
**Close the door, unplug from the mains and smother the flames with a damp cloth.**



#### **Danger!**

- **Before plugging the appliance into the mains socket, make sure that:**
  - **the mains voltage corresponds to the value indicated on the rating plate.**
  - **the mains socket is earthed and has a minimum rating of 16A.**
- **The manufacturer declines all liability in the event that this important accident-prevention rule is not respected.**
- Do not let the power cable dangle and avoid touching hot parts of the oven. Never unplug the appliance by pulling on the power cable.
- If you intend to use an extension, make sure it is in good condition, that the plug is earthed and that the cross section of the wires is at least equal to that of the power cable provided with the appliance.
- To avoid all risk of electric shock, never immerse the power cable, plug or appliance itself in water.
- If the power cable is damaged, it must be replaced by the manufacturer, an authorised service centre or a qualified electrician in order to eliminate all risk.
- For your personal safety, never take the appliance to pieces on your own. Always contact customer services.





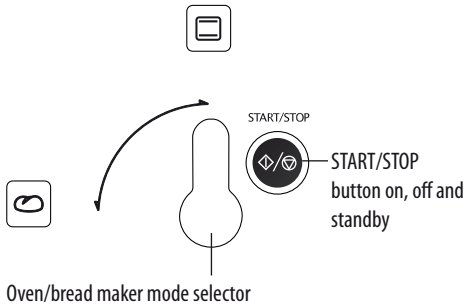
The appliance complies with the following EC directives:

- Low Voltage Directive 2006/95/EC and subsequent amendments;
- EMC Directive 2004/108/EC and subsequent amendments
- Materials and accessories coming into contact with food conform to European regulation (EC) no. 1935/2004.

# turning the appliance on **en**

## Turning on

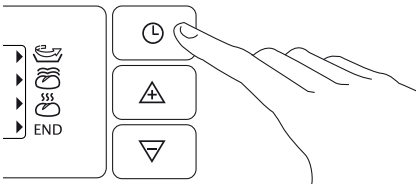
- Plug into the mains socket.
- Press the main switch (G).
- Turn the "oven/bread maker" mode selector (R) to the required position:  (oven) or  (bread maker).
- If the selector is already in the required position, just press the START/STOP button to activate the chosen mode and prepare it for programming.
- After 3 minutes, the appliance returns to standby.



## Setting the clock

The first time the appliance is connected to the mains electricity supply or after it has been without power for some time, it emits a beep and four dashes ("-- : --") appear on the display. To set the time, proceed as follows:

Press the clock button  on the control panel (Q) for at least 3 seconds.

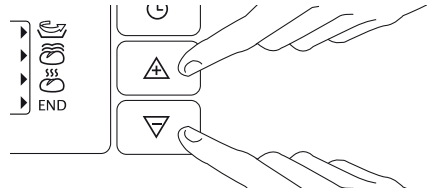



(The hour flashes).





Set the required hour by repeatedly pressing the  and

 buttons on the control panel (Q).




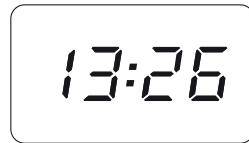
Press the clock button .  
(The minutes flash).




Set the required minutes by repeatedly pressing the  and  buttons.



Press the clock button .  
(The set time is displayed).

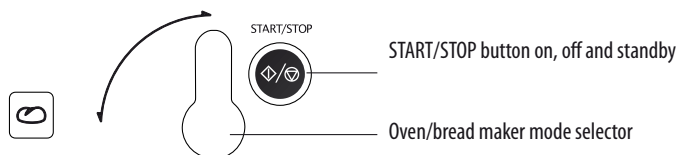
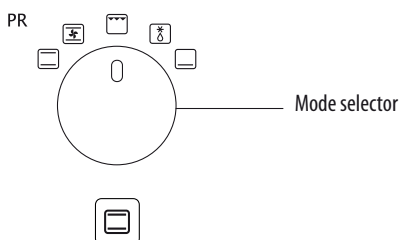
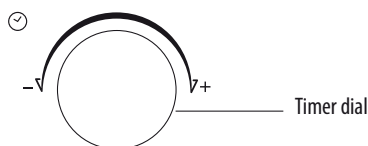
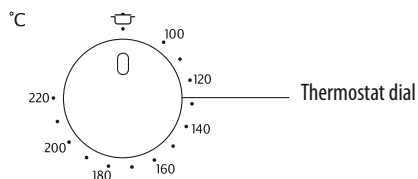



If you want to change the time later, repeat the setting procedure described above.

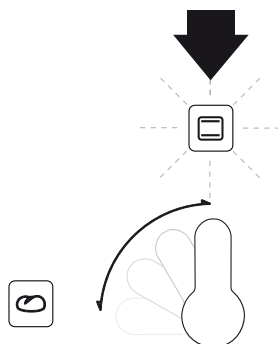
During cooking, you can display the time (if set) by pressing the clock button .

# using the appliance as an oven en


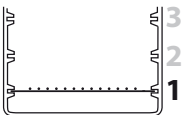

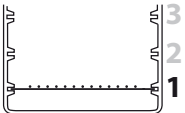


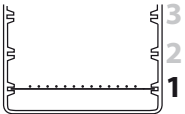

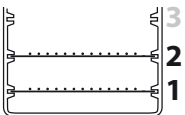

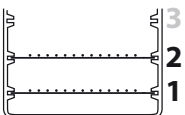

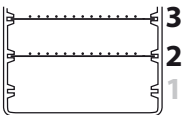
## Description of control panel



**i** Please note: to use the appliance as an oven, turn the oven/bread maker mode selector to the  position. The icon lights up.



## Summary table


Programme	Mode selector position	Thermostat dial position	Wire rack position	Notes/Tips
Defrosting		any		-
Delicate cooking		any		-
Keeping food warm				-
Fan oven cooking		100°C - 220°C		Ideal for lasagne, meat, pizza, pies, cakes, bread and all foods which must have a brown or crisp surface. To use the accessories see the tips in the table on page 40.
Traditional oven cooking		100°C - 220°C		Ideal for cooking stuffed vegetables, fish and pound cake. To use the accessories see the tips in the table on page 41.
Grilling and browning		any		Ideal for toasting bread (position 3) and browning food (position 2) (see page 41).



## Using the controls

### Thermostat dial

Select the required temperature as follows:

- To keep food warm: thermostat dial in  position.
- For fan or traditional oven cooking: thermostat dial between 100°C and 220°C.

### Timer dial

To programme the length of cooking, turn the dial to the time required (max. 120 minutes). The cooking time appears on the display. At the end of the set time, the oven emits a beep, *End* is displayed and the oven goes off automatically.

### Mode selector

This selects the types of cooking available:



#### Defrosting

(fan only in operation)



#### Delicate cooking

(bottom heating element only in operation)



#### Traditional oven cooking, keep warm function

(top heating element and bottom heating element in operation)



#### Grill

(top heating element only in operation at maximum power)



#### Fan oven cooking

(top heating element, bottom heating element and fan in operation)

### Internal light

When the oven is on, the internal light is always on.

To replace the bulb, proceed as follows: unplug the appliance from the mains socket, unscrew the protective glass and replace the blown bulb with one of the same type (resistant to high temperatures), then replace the protective glass.

## Using the oven

### General tips

For best results when cooking with the fan oven, preheat for 5 minutes until the oven reaches the set temperature.


The cooking times depend on the quality of the products, temperature of the food and personal tastes.

The times indicated in the table are purely indicative and subject to variation and do not include the time required to preheat the oven.

To cook frozen foods refer to the recommended times on the product packaging.

### Defrosting

For quick efficient defrosting:


- Turn the mode selector to the  position.
- Turn the timer dial to the required time.
- Place a low rimmed plate containing the food to be defrosted on the wire rack in the bottom position and close the door.

Example of defrosting: 1 kg of meat 80-90 minutes without turning.

### Delicate cooking



Ideal for confectionery and iced cakes.

Also excellent for completing cooking of food at the bottom, or for types of cooking requiring mainly bottom heat.

- Rest the pan on the wire rack in the bottom position as shown in the figure on page 38.
- Turn the mode selector to the  position.
- Turn the timer dial to the required time.

At the end of the set time, the oven emits a beep. If the food is sufficiently cooked before the end of the set time, press the START/STOP button for 3 seconds.

### Keeping food warm


- Turn the thermostat dial to the  position.
- Turn the mode selector to the  position.
- Turn the timer dial to the required time.
- Place the plate containing the food on the wire rack in the bottom position.

You should not leave food in the oven for too long as it may become dry.

### Fan oven cooking

This mode is ideal for excellent pizza, lasagne, au gratin dishes, all types of meat-based dish, roast potatoes, cakes and pies in general.

Proceed as follows:

- Place the wire rack in the position given in the table.
- Turn the mode selector to the  position.
- Select the required temperature by turning the thermostat dial.


- Turn the timer dial to the required time.
- Press the START/STOP button.
- Preheat the oven for 5 minutes, then insert the food.

Programme	Thermostat dial	Times	Wire rack position	Notes/Tips
Savoury pies and quiches	170°	35 min.	1	Use the drip pan.
Chicken 1 kg	200°	70-80 min.	"	Use the drip pan, turn the chicken after about 50 min.
Roast pork 1000 g	200°	70 min.	"	Use the drip pan, turn the meat after about 50 min.
Meat loaf 650 g	200°	55 min.	"	Use the drip pan, turn the meat after about 30 min.
Roast potatoes 750 g	200°	60 min.	"	Use the drip pan with greaseproof paper, mix twice.
Jam tart 700 g	170°	35 min.	"	Use the drip pan.
Strudel 1 kg	170°	35 min.	"	Use the drip pan.
Torta margherita 700 g	160°	30-35 min.	"	Use a cake tin.
Biscuits (shortbread) 100 g	170°	14 min.	2	Use the drip pan.

### Traditional oven cooking

This mode is ideal for all types of fish, stuffed vegetables, confectionery and desserts using beaten egg white or requiring long cooking times (more than 60 minutes).

Proceed as follows:


- Place the wire rack in the position given in the table.
- Turn the mode selector to the  position.

- Select the required temperature by turning the thermostat dial.
- Turn the timer dial to the required time.
- Press the START/STOP button.
- Preheat the oven for 5 minutes, then insert the food.

Programme	Thermostat dial	Times	Wire rack position	Notes/Tips
Macaroni cheese 1 kg	200°	35 min.	1	Use an ovenproof dish.
Lasagne 1.5 kg	200°	35 min.	"	Use an ovenproof dish.
Trout 500 g	190°	35 min.	"	Use the drip pan.
Stuffed squid 450 g	190°	30 min.	"	Use an ovenproof dish, turn halfway through cooking.
Cauliflower cheese 550 g	200°	30 min.	"	Use an ovenproof dish.
Stuffed courgettes 750 g	190°	40 min.	"	Use the drip pan.
Pound cake 1 kg	150°	100 min.	"	Use a loaf tin
Sponge cake	160°	35 min.	"	Use a cake tin.

### Cooking with the grill

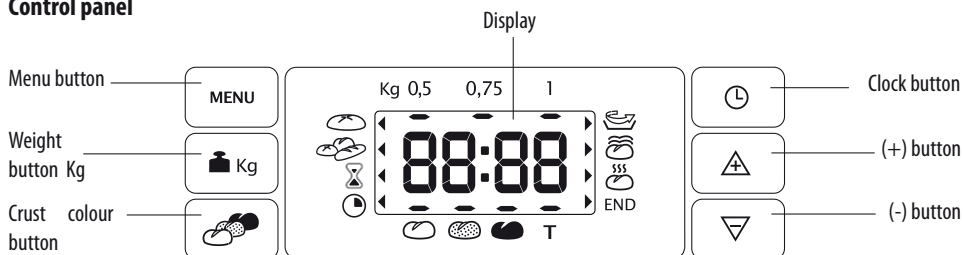
This mode is ideal for toasting slices of bread and can also be used to brown foods such as Roman-style gnocchi, au gratin vegetables, etc.


- Place the flat wire rack in guide 2 or 3.
- Turn the mode selector to the  position.
- Turn the timer dial to the required time.

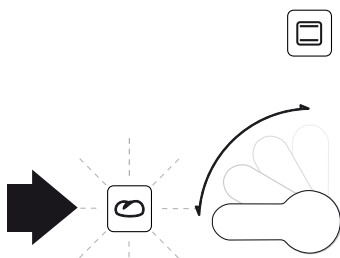
- Press the START/STOP button.

# using the appliance as a bread maker en

## Control panel



**i** **Please note:** to use the appliance as a bread maker, turn the oven/bread maker mode selector to the  position. The icon lights up.



## Description of control panel

### Display

The display shows the programme selected, cooking time, crust colour and loaf weight.




### MENU button

Press the MENU button to select an automatic (AU...) or semi-automatic (SE...) recipe or during cooking to check which cycle has been set.

### Weight button

Press the weight button to select the weight of the bread you want to bake: 500 g, 750 g or 1000 g.

### Crust colour button


Press the crust colour button to select the required crust colour: Light, Medium, Dark   .

### Clock button

Displays local time and allows you to programme when you

want the bread to be ready using the delay bake function.

### and buttons

Use the  and  buttons to set the time and the various cooking programmes.

### Description of icons



The baking progress indicator  displays all stages of the baking cycle by means of an arrow at the side of the display.

  An automatic programme (AU...) has been set



  A semiautomatic programme (SE...) has been set

  Shows the length of the entire cycle of the selected programme.

  Can only be used for automatic functions. The Delay Bake function has been set.

  The bread is in the kneading or punching down stage

  The bread is in one of the rising stages.

  The bread is being baked.  
This is the final stage of the cycle requiring a high temperature to bake the bread.

 END The bread is baked.

## Baking bread: an art and a science

Baking bread is both an art and a science.

The appliance does most of the work, but there are some things you need to know about each of the basic ingredients and the bread baking process.

The ingredients of classic bread are the simplest: flour, sugar, salt, liquid (water or milk), possibly a fat (butter or oil) and yeast.

Each of these ingredients has a particular function and gives a particular taste to the end product.

It is therefore important to use the ingredients in exactly the right proportions to guarantee the best results.

### Yeast

Yeast is an active microorganism which encourages the fermentation process known as rising.

Once moistened with a liquid, nourished with sugar and correctly warmed, the yeast produces the gases which make the dough grow when kept at the right temperature (about 25°C).

The most common yeast is brewer's yeast, available fresh or dried.

For cakes, pastries and desserts, baking powder made from bicarbonate of soda and cream of tartar is more suitable.

### Flour

Flour is the basic ingredient used to make bread and it is therefore important for you to know the characteristics of the products available on the market.

- **Strong flour:**  
Strong flour is gluten-rich and consists of general purpose plain flour (type 0) and extra strong "Manitoba" high protein flour.  
It is ideal for coarser doughs and making bread.
- **Fine flour 00:**  
Fine flour (type 00) is ground for longer and is therefore more refined. It is more suitable for making cakes and pastries or other more delicate doughs.
- **Wholemeal flour:**  
This fibre-rich flour usually rises less than the above flours.  
It can be mixed with other flours to dilute the fibre content and improve rising.  
Wholemeal bread tends to be denser and smaller than white bread.
- **Durum wheat flour:**  
This is obtained from wheat usually grown on more arid soils.

The flour is more granular and straw yellow. It is easily digestible and tasty.

- **Spelt flour:**  
Obtained by grinding spelt, the oldest form of cereal in the bread-making tradition.  
The resulting bread has a high fibre content and is therefore laxative and refreshing.  
It tastes very similar to white bread.
- **Gluten-free flour:**  
These flours are mixtures of such raw materials as maize, rice, potato flakes, etc. which are naturally gluten-free, unlike wheat.

### Sugar

Sugar sweetens the bread, makes the crust darker and gives it a softer texture by feeding the yeast.

You can use equivalent quantities of white or brown sugar, treacle, maple syrup, honey or other sweetener.

You can also use equivalent quantities of artificial sweeteners, but the taste and texture of the bread will be different.

### Liquids

When the liquids are mixed with the flour protein, they form the gluten, necessary to make the bread rise.

The majority of recipes use water, but other liquids can be used such as milk or fruit juice.

You should therefore experiment with the amount of these liquids needed to obtain optimum results as a recipe containing excessive liquid may cause the bread to collapse during baking, while too little liquid prevents it from rising. Use liquids at room temperature.

### Salt

Used in small quantities, salt makes the bread tasty and controls the action of the yeast.

In excessive quantities, it prevents the bread from rising, so make sure you use the right amount.

You can use any table salt.

### Eggs

Eggs are used in some bread recipes. They add liquid, stimulate rising and improve the nutritional qualities and taste of the bread. They are therefore contained in the sweeter recipes.

### Fats


Many types of bread use fats for a stronger taste and to retain moisture.

You can use oil or softened butter in equivalent quantities.

If you do not add fat, the taste and texture of the bread may be different.

## Programming

The following instructions are designed to guide beginners through all stages of the baking process.

 **Please note:** for optimum results, weigh all ingredients.

If included with your oven, use the measuring cup (l) and measuring spoon (H) following the instructions below:

1 measuring cup = 130 g flour

1 measuring cup = 230 g water

1 measuring spoon (large) = 12 g sugar

1 measuring spoon (small) = 5 g salt

1 measuring spoon (small) = 3.5 g yeast

## Stage 1 Add the ingredients

Add the ingredients to the pan in the following order:

1. Liquid ingredients
2. Dry ingredients
3. Yeast

For good results, it is important to weigh the ingredients precisely.

Before placing the non-stick pan in the oven, remember to mix the ingredients with a wooden spoon to facilitate kneading (if you are using the delay bake function, the ingredients must NOT be mixed).

Now remove the cover from the pan connector and position the pan in the oven.



## Stage 2 Select the menu setting



Press the MENU button to select the required category (AU... automatic and SE... semiautomatic).

## Stage 3

Use the  and  buttons to select the required recipe (e. g. *AU10*).

After 3 seconds, the recipe is automatically selected and the exact time at which cooking will end is displayed (if the time has been set previously).

If the time has not been set, the total length of the baking cycle will be displayed and the baking progress indicator will display  .


If the selected recipe is not the one you want, press the MENU button again and use the  and  buttons to select a new recipe.

## Stage 4 Select crust colour

Press the crust colour  button to select the required crust colour (not possible in all recipes). You can choose between a light, medium or dark crust colour.

If you do not choose a specific crust colour, the default colour will be used.

## Stage 5 Select the weight of the loaf

Press the weight button  Kg to select the required weight: 500 g, 750 g or 1000 g. If you do not choose a specific weight, the default weight will be used.




## Stage 6 Press START/STOP

Please note: if you have not changed the settings, the appliance will use a default of Menu AU1, 750 g and a medium crust colour.

Press the START/STOP button to begin baking.

The length of the baking cycle is displayed.

## Stage 7

At the end of the baking cycle, the appliance emits a beep, the baking progress indicator shows  END and "00:00" flashes on the display. To increase the baking time, use the  and  buttons and press the START/STOP button.

If no operations are performed, the appliance goes off after 3 minutes and *End* is displayed.

Use oven gloves to lift the pan and remove it from the baking chamber.

Leave the bread to cool in the non-stick pan for 10 minutes before removing. Turn the pan upside down and shake until the bread comes out.

If necessary use a plastic spatula to detach the bread from the sides of the pan.

Place the bread to cool on a wire rack.

For optimum texture and easy slicing, you should leave the bread to cool for 15 minutes.





## How to use the delay bake function. Automatic programmes (AU...) only

You can delay baking for up to 12 hours, enabling you to wake up in the morning to the fragrance of freshly baked bread, or go out leaving the appliance in operation.

It is important to make a small hollow in the top of the dry mixture for the yeast. This will make sure it becomes active when it comes in contact with the liquid and sugar during kneading.


**Do not mix the ingredients with a wooden spoon.**

**Please note:** do not use the Delay Bake function if the recipe contains perishable ingredients such as milk, eggs or cheese as they could deteriorate.

1. Follow stages 1, 2, 3, 4 and 5 on page 44 to select the required programme.
2. Press the  button and use the  and  buttons to set the number of hours and minutes between the present time and the time you want the bread to be ready. If local time has been set, the time at which baking will end will be displayed.
3. Press the START/STOP button. If set previously, the time is displayed.  
When the time for the process to begin is reached, a countdown of the time left is displayed.  
The bread will be baked and ready at the end of the number of hours and minutes displayed.  
If the  button is pressed during the process, the time the bread will be ready will be displayed for 2 seconds.


**Please note:** in the event of error or to reset the time, press the START/STOP button.

**Example:** Before leaving to go to work at 8.00, you might want to set the delay bake function in order for the chosen programme to be finished or the bread to be ready when you get home at 18.00, 10 hours later.

After following the above instructions, press the  button until 00.00 is displayed. Then press START/STOP.

This means that the bread or selected programme will be completed in 10 hours time.

The appliance begins the countdown and the selected programme will end at 18.00.

If local time has been set, follow the above instructions, then press the  button until 18.00 is displayed and press START/STOP.

The selected programme will end at the set time.

## Power failure backup

The appliance has a power failure backup which retains the cycle in the memory in the event of power failure or voltage surge.

This means that if there is a power failure while the bread is baking, the appliance will retain the memory for at least 15 minutes and will continue the baking process when the electricity comes back on.

This option is active during the kneading, baking, rising or delay bake cycles.

Without this feature, the appliance would reset and the bread

baking cycle would stop.

If the power failure lasts more than 15 minutes, you may have to throw away the ingredients and start again.

## After using the appliance

Allow the appliance to cool down for 30 minutes before running another programme (bread maker mode only).

If the appliance is reused before it is completely cool, it may emit a beep and "COOL" is displayed, indicating that it is not cool enough.

Wait until "COOL" disappears from the display.

The moisture content of the ingredients affects the recipes which may therefore need to be modified. For example, the weight of the flour changes when it absorbs moisture from the air.

Our recipes can therefore be modified slightly in order to improve the results.

Always note the quantities you use in order to modify the recipes as you wish.

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Discover all the recipes and much more besides at: [www.sfornatuttopangourmet.com](http://www.sfornatuttopangourmet.com)

## White bread

### Durum and soft wheat Pugliese bread

1. Insert the paddle.
2. Add the ingredients to the pan in the order given in the recipe.
3. Use a wooden spoon to mix the ingredients by hand for a few seconds.
4. Insert the pan in the oven and select programme AU1 (durum wheat bread) or AU2 (soft wheat bread).

5. Press the START/STOP button.

TIP: at the end of rising, the oven emits a beep and pauses for 5 minutes.

The time flashes on the display. If you wish, you can remove the pan from the oven, sprinkle the surface of the bread with sieved flour, make some cuts in the top with a sharp knife, then put the pan back (you do not need to press the START/STOP button).

If you decide not to do this, the oven will automatically continue with the cycle after pausing in standby for 5 minutes.

Ingredients for durum wheat bread	500 gr	750 gr	1000 gr
Water	210 gr	315 gr	420 gr
Durum wheat flour	300 gr	450 gr	600 gr
Salt	6 gr	9 gr	12 gr
Brewer's yeast	10 gr	15 gr	20 gr



Ingredients for soft wheat bread	500 gr	750 gr	1000 gr
Water	210 gr	300 gr	400 gr
Strong flour (type 0)	350 gr	500 gr	650 gr
Oil	15 gr	22 gr	30 gr
Sugar (malt)	4 gr (3 gr)	6 gr (4 gr)	8 gr (5 gr)
Salt	6 gr	9 gr	12 gr
Brewer's yeast	10 gr	15 gr	20 gr

### Ciabatta bread rolls

1. Prepare the biga starter the day before (see biga starter recipe on page 61).
2. Add the ingredients to the pan (already containing the biga starter) in the order given in the recipe.
3. Use a wooden spoon to mix the ingredients by hand for a few seconds.
4. Insert the pan in the oven and select programme SE2.
5. Press the START/STOP button.
6. At the end of mixing (about 25 minutes), the oven emits a beep and pauses. The time flashes on the display. Remove the dough from the pan, shape it into a ball and place in an oiled bowl. Place the bowl in the oven and press the START/STOP button.
7. At the end of the second rising stage (about 40 minutes),

the oven will pause again. Remove the bowl from the oven and press the START/STOP button. The oven begins the preheating stage.

Turn the dough out onto a floured surface and also flour the surface of the dough (it has a high moisture content and is therefore very sticky), then shape into a 3 cm high square.

Divide the dough up with a sharp spatula and place in the rectangular pan previously lined with greaseproof paper.

8. Insert the pan in the oven on the wire rack in the bottom position and press the START/STOP button.
9. When the first batch is ready, if there is a second batch, place this in the oven, set a time of 20 minutes and press START/STOP. Repeat until all batches have been baked.

Ingredients	500 gr	750 gr
Biga starter	1/2	1
Water	80 gr	120 gr
Strong flour (type 0)	70 gr	100 gr
Sugar (malt)	5 gr (3 gr)	7 gr (5 gr)
Salt	6 gr	10 gr
Brewer's yeast	3 gr	5 gr

## Breadsticks

1. Add the ingredients to the pan in the order given in the recipe.
2. Use a wooden spoon to mix the ingredients by hand for a few seconds.
3. Insert the pan in the oven and select programme SE3.
4. Press the START/STOP button.
5. At the end of the first rising stage (about 45 minutes), the oven emits a beep and pauses.

The time flashes on the display. Turn the dough out onto a lightly floured surface, shape the breadsticks by hand, place in the rectangular pan previously lined with grea-

seproof paper (6 breadsticks per pan) and insert the pan in the oven on the wire rack in the bottom position.

6. Press the START/STOP button.
7. When the first batch is ready, if there is a second batch, place this in the oven, set a time of 25 minutes and press START/STOP. Repeat until all batches have been baked.

TIP: for tastier breadsticks, once shaped, dip in a bowl of lightly salted water and coat with soybean seeds or similar. To make them crunchier, try preparing the breadsticks the day before.

Ingredients	500 gr
Water	150 gr
Strong flour (type 0)	300 gr
Durum wheat flour	15 gr
Sugar (malt)	5 gr (3 gr)
Salt	6 gr
Brewer's yeast	10 gr

## Classic baguette

1. Add the ingredients to the pan in the order given in the recipe.
2. Use a wooden spoon to mix the ingredients by hand for a few seconds.
3. Insert the pan in the oven and select programme SE4.
4. Press the START/STOP button.
5. At the end of the first rising stage (about 50 minutes), the oven pauses and the time flashes on the display. Turn the dough out onto a lightly floured surface and shape the baguettes by hand.

Place in the rectangular pan previously lined with grease-proof paper and insert in the oven on the wire rack in the bottom position.

6. Press the START/STOP button.
7. At the end of the second rising stage (a further 40 minutes), the oven pauses for 5 minutes and the time flashes on the display. Make three slanting cuts on the top of the baguettes and put back in the oven.
8. When the first batch is ready, if there is a second batch, place this in the oven, set a time of 35 minutes and press the START/STOP button.

Ingredients	500 gr	750 gr
Water	200 gr	400 gr
Flour (type 0)	250 gr	500 gr
Oil	50 gr	100 gr
Sugar (malt)	3 gr (2 gr)	6 gr (4 gr)
Salt	6 gr	12 gr
Brewer's yeast	9 gr	18 gr

## Boule de pain

1. Insert the paddle.
2. Add the ingredients to the pan in the order given in the recipe.
3. Use a wooden spoon to mix the ingredients by hand for a few seconds.
4. Insert the pan in the oven and select programme AU3.
5. Press the START/STOP button.

**TIP:** at the end of the rising stage, the oven pauses for 5 minutes and the time flashes on the display. If you wish, you can remove the pan from the oven, sprinkle the surface of the bread with sieved flour, make some cuts in the top with a sharp knife, then put the pan back (you do not need to press the START/STOP button).

If you decide not to do this, the oven will automatically continue with the cycle after pausing in standby for 5 minutes.

Ingredients for durum wheat bread	500 gr	750 gr	1000 gr
Water	210 gr	290 gr	420 gr
Strong flour (type 0)	350 gr	450 gr	650 gr
Sugar (malt)	10 gr (5 gr)	17 gr (9 gr)	20 gr (10 gr)
Salt	6 gr	9 gr	13 gr
Brewer's yeast	10 gr	13 gr	20 gr

## Country loaf with biga starter

1. Prepare the biga starter the day before (see biga starter recipe on page 61).
2. Add the ingredients to the pan (already containing the biga starter) in the order given in the recipe.
3. Use a wooden spoon to mix the ingredients by hand for a few seconds.
4. Insert the pan in the oven and select programme AU5.
5. Press the START/STOP button.

**TIP:** at the end of the rising stage, the oven pauses for 5 minutes and the time flashes on the display. If you wish, you can remove the pan from the oven, sprinkle the surface of the bread with sieved flour, make some cuts in the top with a sharp knife, then put the pan back (you do not need to press the START/STOP button).

If you decide not to do this, the oven will automatically continue with the cycle after pausing in standby for 5 minutes.

Ingredients	750 gr
Biga starter	1 dose
Water	120 gr
Strong flour (type 0)	100 gr
Sugar (malt)	6 gr (4 gr)
Salt	10 gr
Brewer's yeast	5 gr

## Quick bread

Note: This programme allows you to make bread in an hour.

The quick bake setting has shorter rising times. The bread will therefore be denser and less voluminous.

1. Add the ingredients to the pan in the order given in the recipe.
2. Use a wooden spoon to mix the ingredients by hand for a few seconds.
3. Insert the pan in the oven and select programme AU12.
4. Press the START/STOP button.

TIP: at the end of the rising stage, the oven pauses for 5 minutes and the time flashes on the display. If you wish, you can remove the pan from the oven, sprinkle the surface of the bread with sieved flour, make some cuts in the top with a sharp knife, then put the pan back (you do not need to press the START/STOP button).

If you decide not to do this, the oven will automatically continue with the cycle after pausing in standby for 5 minutes.

Ingredients	750 gr
Water at 37°C	240 gr
Strong flour (type 0)	400 gr
Salt	8 gr
Sugar	15 gr
Yeast	25 gr

## Wholemeal bread

### Wholemeal bread

1. Insert the paddle.
2. Add the ingredients to the pan in the order given in the recipe.
3. Use a wooden spoon to mix the ingredients by hand for a few seconds.
4. Insert the pan in the oven and select programme AU4.
5. Press the START/STOP button.

TIP: at the end of the rising stage, the oven pauses for 5 minutes and the time flashes on the display. If you wish, you can remove the pan from the oven, sprinkle the surface of the bread with sieved flour, make some cuts in the top with a sharp knife, then put the pan back (you do not need to press the START/STOP button).

If you decide not to do this, the oven will automatically continue with the cycle after pausing in standby for 5 minutes.

Ingredients	750 gr	1000 gr
Water	375 gr	500 gr
Wholemeal flour	570 gr	750 gr
Sugar (malt)	15 gr (8 gr)	19 gr (10 gr)
Salt	11 gr	15 gr
Brewer's yeast	30 gr	40 gr

## Rustic Italian baguette

1. Insert the paddle.
2. Add the ingredients to the pan in the order given in the recipe.
3. Use a wooden spoon to mix the ingredients by hand for a few seconds.
4. Insert the pan in the oven and select programme SE5.
5. Press the START/STOP button.
6. After 70 minutes the oven will pause.  
Remove the dough from the pan, shape a sort of "ball" (or two depending on the quantity) and place in the rectangular pan previously lined with greaseproof paper.  
Insert the pan in the oven on the wire rack in the bottom

position and press the START/STOP button.

7. After rising for about 20 minutes, the oven will pause again. Remove the bread, shape the baguette (or 2 depending on the quantity) by hand, place back in the oven and press the START/STOP button.

TIP: at the end of the rising stage, the oven pauses for 5 minutes and the time flashes on the display. If you wish, you can make cuts in the top of the bread with a sharp knife, then put the pan back in the oven (you do not need to press the START/STOP button).

If you decide not to do this, the oven will automatically continue with the cycle after pausing in standby for 5 minutes.

Ingredients	1 baguette	2 baguettes
Water	18 gr	35 gr
Oil	150 gr	300 gr
Strong flour (type 0)	150 gr	300 gr
Durum wheat flour	100 gr	200 gr
Wholemeal flour	50 gr	100 gr
Salt	6 gr	12 gr
Sugar (malt)	4 gr (2 gr)	5 gr (3 gr)
Brewer's yeast	12 gr	25 gr

## Pain de campagne

1. Prepare the biga starter the day before. Add the ingredients to the pan and mix for a few seconds by hand. Place in the oven and select programme SE1. Press the START/STOP button.
2. At the end of kneading, the biga starter will not be smooth and silky, but rough and slightly crumbly.  
Leave to rest in the oven for 10-15 hours.
3. At the end of the rising stage, add the ingredients to the pan (already containing the biga starter) in the order given in the recipe.
4. Use a wooden spoon to mix the ingredients by hand for a

few seconds.

5. Insert the pan in the oven and select programme AU6.
6. Press the START/STOP button.

TIP: at the end of the rising stage, the oven pauses for 5 minutes and the time flashes on the display. If you wish, you can remove the pan from the oven, sprinkle the surface of the bread with sieved flour, make some cuts in the top with a sharp knife, then put the pan back (you do not need to press the START/STOP button).

If you decide not to do this, the oven will automatically continue with the cycle after pausing in standby for 5 minutes.

Ingredients	750 gr
Biga starter for pain de campagne	
Water	125 gr
Strong flour (type 0)	280 gr
Honey	10 gr
Yeast	5 gr
<i>Add after 15 hours</i>	
Water	175 gr
Flour (type 00)	270 gr
Rye flour	50 gr
Salt	13 gr
Yeast	5 gr

## Vollkornbrot

1. Add the ingredients to the pan in the order given in the recipe.
2. Use a wooden spoon to mix the ingredients by hand for a few seconds.
3. Insert the pan in the oven and select programme AU7.
4. Press the START/STOP button.
5. After about 50 minutes, the oven pauses. Remove the pan from the oven, turn the dough out onto a floured

surface, grease the pan with butter (you can remove the paddle) and cover with a mixture of soybean and sunflower seeds.

Shape the loaf by hand and place in the centre of the pan. Insert the pan in the oven and press the START/STOP button again.

Important: the oven remains in standby for a maximum of 30 minutes, then goes off.

Ingredients	1000 gr
Hot water (37°C)	400 gr
Wholemeal spelt flour	500 gr
Flour (type 0)	50 gr
Flax seeds	50 gr
Sesame seeds	40 gr
Pumpkin seeds	35 gr
Sunflower seeds	50 gr
Honey	30 gr
Salt	11 gr
Brewer's yeast	25 gr

## Rye bread (Roggenmischbrot)

1. Prepare the biga starter the day before. Add the ingredients to the pan and mix for a few seconds by hand. Place in the oven and select programme SE1. Press the START/STOP button.
2. At the end of kneading, the biga starter will not be smooth and silky, but rough and slightly crumbly. Leave to rest in the oven for 10 hours.
3. At the end of the rising stage, add the ingredients to the pan (already containing the biga starter) in the order given in the recipe.
4. Use a wooden spoon to mix the ingredients by hand for a

few seconds.

5. Insert the pan in the oven and select programme AU8.

6. Press the START/STOP button.

TIP: at the end of the rising stage, the oven pauses for 5 minutes and the time flashes on the display. If you wish, you can sprinkle the surface of the bread with sieved flour and place the pan back in the oven (you do not need to press the START/STOP button).

If you decide not to do this, the oven will automatically continue with the cycle after pausing in standby for 5 minutes.

Ingredients	750 gr
Biga starter for rye bread	
Water	150 gr
Strong flour (type 0)	250 gr
Rye flour	50 gr
Yeast	5 gr
<i>Add after 15 hours</i>	
Water	120 gr
Rye flour	100 gr
Strong flour (type 0)	60 gr
Spelt flour	60 gr
Sugar	4 gr
Salt	12 gr
Yeast	10 gr
Herbs and spices (fennel, coriander, anise, cumin)	20 gr

## Vegetable breads

### Olive/onion/sweet pepper bread

1. Add the ingredients to the pan in the order given in the recipe.
2. Use a wooden spoon to mix the ingredients by hand for a few seconds.
3. Insert the pan in the oven and select programme AU10.
4. Press the START/STOP button.

TIP: to make bread rolls (rather than a round loaf), select the semiautomatic programme SE6).



At the end of the first rising stage (after 47 minutes), the oven

pauses. Turn the dough out onto a floured surface.

Shape the rolls by hand (750 g of dough make two batches of bread) and place them in the rectangular pan previously lined with greaseproof paper.

Insert the pan in the oven on the wire rack in the bottom position, close the door and press the START/STOP button.

The oven automatically starts the second rising stage followed by baking.

When this batch is ready, place the second batch (left to rise outside the oven) in the oven, set 40 minutes with the  and  buttons and press START/STOP again.

Ingredients for olive bread	750 gr	1000 gr
Water	220 gr	300 gr
Strong flour (type 0)	200 gr	270 gr
Durum wheat flour	200 gr	270 gr
Sugar (malt)	5 gr (3 gr)	7 gr (5 gr)
Salt	8 gr	10 gr
Brewer's yeast	10 gr	13 gr
Olives	170 gr	250 gr

Ingredients for onion bread	750 gr	1000 gr
Water	225 gr	300 gr
Strong flour (type 0)	500 gr	675 gr
Sugar (malt)	5 gr (3 gr)	8 gr (5 gr)
Salt	8 gr	12 gr
Brewer's yeast	10 gr	15 gr
1 chopped onion	150 gr	200 gr

Ingredients for sweet pepper bread	750 gr	1000 gr
Water	220 gr	300 gr
Strong flour (type 0)	400 gr	540 gr
Sugar (malt)	5 gr (3 gr)	7 gr (5 gr)
Salt	8 gr	10 gr
Brewer's yeast	10 gr	13 gr
Sweet peppers	250 gr	350 gr

## Pumpkin bread



1. First cut the pumpkin into pieces, remove the seeds and place in the rectangular pan previously lined with greaseproof paper.  
Insert in the oven on the wire rack in the bottom position, select fan cooking at 180°C and cook for about 45 minutes. At the end of this time, remove the skin and liquidise the pulp with a food processor.
2. Add the ingredients to the pan in the order given in the recipe.
3. Use a wooden spoon to mix the ingredients by hand for a few seconds.
4. Insert the pan in the oven and select programme AU9.
5. Press the START/STOP button.

TIP: to make bread rolls (rather than a round loaf), select the semiautomatic programme SE6).

At the end of the first rising stage (after 47 minutes), the oven pauses. Turn the dough out onto a floured surface.

Shape the rolls by hand (750 g of dough make two batches of bread) and place them in the rectangular pan previously lined with greaseproof paper.

Insert the pan in the oven on the wire rack in the bottom position, close the door and press the START/STOP button.

The oven automatically starts the second rising stage followed by baking. When this batch is ready, place the second batch (left to rise outside the oven) in the oven, set 40 minutes with the  and  buttons and press START/STOP again.

Ingredients	750 gr	1000 gr
Water	37 gr	50 gr
Strong flour (type 0)	375 gr	500 gr
Cooked chopped pumpkin	225 gr	300 gr
Sugar	8 gr	10 gr
Soft butter	22 gr	30 gr
Salt	8 gr	10 gr
Brewer's yeast	15 gr	20 gr
Pumpkin seeds	75	100 gr

## Gluten-free bread

### Gluten-free bread

1. Add the ingredients to the pan in the order given in the recipe.
2. Use a wooden spoon to mix the ingredients by hand for a few seconds.
3. Insert the pan in the oven and select programme AU11.
4. Press the START/STOP button.
5. These flours are very different from wheat flour. If after

10 minutes there are still lumps of flour not blended in, place the oven in standby by pressing the START/STOP button, remove the pan and mix thoroughly with a wooden spoon. Put the pan back in the oven and press the START/STOP button.

TIP: always mix the basic flour with other gluten-free flours (buckwheat, corn flour, etc.).

Ingredients for classic recipe	750 gr
Water	300 gr
Oil	25 gr
Special flour for celiacs	400 gr
Salt	10 gr
Yeast	25 gr



Ingredients (buckwheat variation)	750 gr
Water	290 gr
Oil	40 gr
Special flour for celiacs	350 gr
Buckwheat flour	150 gr
Salt	10 gr
Yeast	25 gr

## Pizza and focaccia

### Pizza margherita e calzone

1. Add the ingredients to the pan in the order given in the recipe.
2. Use a wooden spoon to mix the ingredients by hand for a few seconds.
3. Insert the pan in the oven and select programme SE7.
4. Press the START/STOP button.
5. At the end of the rising stage (about 80 minutes), the oven will pause. Remove the pan from the oven and press the START/STOP button. The oven begins the preheating stage. Turn the dough out onto a floured surface and spread it out by pressing with the fingertips. Place the pizza in the rectangular pan previously lined with greaseproof paper. Garnish with tomato sauce/purée, salt and oregano, place on the wire rack in the bottom position and press the START/STOP button.
6. Ten minutes before the end of cooking time, add diced mozzarella cheese.
7. When the first batch is ready, place the second batch in the oven, set 20 minutes and press the START/STOP button (the mozzarella should always be added 10 minutes before the end of the cooking time).

MAKING THE CALZONE: spread the dough out into a circle, then place the ingredients on half of the base in the following order: ham, mozzarella, mushrooms, tomato.

Fold the dough over on itself and press with the fingers to close the calzone perfectly.

Ingredients	1 batch	2 batches
Water	140 gr	275 gr
Oil	25 gr	50 gr
Flour (type 00)	250 gr	500 gr
Salt	5 gr	10 gr
Brewer's yeast	13 gr	25 gr

## Focaccia

1. Add the ingredients to the pan in the order given in the recipe.
2. Use a wooden spoon to mix the ingredients by hand for a few seconds.
3. Insert the pan in the oven and select programme SE8.
4. Press the START/STOP button.
5. At the end of the first rising stage (about 35 minutes), the oven pauses and the time flashes on the display. Turn the dough out onto a lightly floured surface, shape the focaccia, place it in the oiled rectangular pan and insert the pan in the oven on the wire rack in the bottom position.
6. Press the START/STOP button.
7. At the end of the second rising stage, the oven pauses again. Remove the pan from the oven, with oiled fingers space the focaccia out in the pan and cover with the brine prepared previously.  
Garnish to taste (olives, rosemary, etc).  
Put back in the oven and press the START/STOP button.
8. When the first batch is ready, place the second batch in the oven, set a time of 25 minutes and press the START/STOP button.

Ingredients	1 batch	2 batches
Water	140 gr	275 gr
Oil	25 gr	40 gr
Strong flour (type 0)	250 gr	500 gr
Sugar	5 gr	10 gr
Salt	5 gr	10 gr
Brewer's yeast	10 gr	20 gr
Brine:		
Water	25 gr	50 gr
Oil	30 gr	60 gr
Salt	2 gr	4 gr

## Sweet breads

### Chocolate/milk/honey/walnut bread



1. Insert the paddle.
2. Add the ingredients to the pan in the order given in the recipe.
3. Use a wooden spoon to mix the ingredients by hand for a few seconds.
4. Insert the pan in the oven and select programme AU13.
5. Press the START/STOP button.

TIP: to make bread rolls (rather than a round loaf), select the semiautomatic programme SE9).

At the end of the first rising stage (after 50 minutes), the oven pauses. Turn the dough out onto a floured surface. Shape the rolls

by hand (750 g of dough make two batches of bread) and place them in the rectangular pan previously lined with greaseproof paper.

Insert the pan in the oven on the wire rack in the bottom position, close the door and press the START/STOP button.

The oven automatically starts the second rising stage followed by baking. When this batch is ready, place the second batch (left to rise outside the oven) in the oven, set 25 minutes with the  and  buttons and press START/STOP again.

To make the bread more attractive, prepare an emulsion with 1 egg, a pinch of sugar and a teaspoon of milk.

At the end of the rising stage when the display and START/STOP button start flashing, brush the bread with the mixture (about 50 minutes before the end of the programme).

Ingredients for chocolate bread	500 gr	750 gr	1000 gr
Milk	125 gr	190 gr	250 gr
Eggs	60 gr	90 gr	120 gr
Butter at room temperature	10 gr	15 gr	20 gr
Strong flour (type 0)	300 gr	400 gr	500 gr
Sugar	25 gr	38 gr	50 gr
Salt	3 gr	4 gr	5 gr
Brewer's yeast	12 gr	18 gr	25 gr
Chocolate drops	90 gr	125 gr	180 gr

Ingredients for milk bread	500 gr	750 gr	1000 gr
Milk	170 gr	280 gr	375 gr
Butter at room temperature	15 gr	30 gr	40 gr
Flour (type 0)	300 gr	470 gr	620 gr
Sugar	8 gr	13 gr	18 gr
Salt	5 gr	9 gr	12 gr
Brewer's yeast	8 gr	13 gr	18 gr

Ingredients for honey bread	500 gr	750 gr	1000 gr
Milk	130 gr	200 gr	260 gr
Butter at room temperature	18 gr	26 gr	35 gr
Honey	23 gr	35 gr	45 gr
Strong flour (type 0)	250 gr	375 gr	500 gr
Sugar	10 gr	15 gr	20 gr
Salt	5 gr	7 gr	9 gr
Brewer's yeast	13 gr	19 gr	25 gr

Ingredients for walnut bread	500 gr	750 gr	1000 gr
Water	140 gr	230 gr	310 gr
Butter at room temperature	15 gr	22 gr	30 gr
Strong flour (type 0)	250 gr	375 gr	500 gr
Sugar	5 gr	8 gr	10 gr
Salt	5 gr	8 gr	10 gr
Brewer's yeast	8 gr	12 gr	15 gr
Walnuts	50 gr	75 gr	100 gr

### Vienna bread

1. Insert the paddle.
2. Add the ingredients to the pan in the order given in the recipe.
3. Use a wooden spoon to mix the ingredients by hand for a few seconds.
4. Insert the pan in the oven and select programme AU19.
5. Press the START/STOP button.

TIP: at the end of the rising stage, the oven pauses for 5 minutes and the time flashes on the display. If you wish, you can remove the pan from the oven, make some cuts in the top of the bread with a sharp knife, then put the pan back (you do not need to press the START/STOP button).

If you decide not to do this, the oven will automatically continue with the cycle after pausing in standby for 5 minutes.

Ingredients	750 gr
Water	120 gr
Milk	160 gr
Butter	60 gr
Salt	7 gr
Sugar	50 gr
Extra strong "Manitoba" flour	450 gr
Yeast	15 gr

## Brioche bread

1. Insert the paddle.
2. Add the ingredients to the pan in the order given in the recipe.
3. Use a wooden spoon to mix the ingredients by hand for a few seconds.
4. Insert the pan in the oven and select programme AU14.
5. Press the START/STOP button.

TIP: to make individual brioches (rather than a large round brioche), select the semiautomatic programme SE9).



At the end of the first rising stage (after 50 minutes), the oven pauses. Turn the dough out onto a floured surface.

Shape the rolls by hand (750 g of dough make two batches of bread) and place them in the rectangular pan previously lined

with greaseproof paper.

Insert the pan in the oven on the wire rack in the bottom position, close the door and press the START/STOP button.

The oven automatically starts the second rising stage followed by baking.

When this batch is ready, place the second batch (left to rise outside the oven) in the oven, set 25 minutes with the  and  buttons and press START/STOP again.

To make the bread more attractive, prepare an emulsion with 1 egg, a pinch of sugar and a teaspoon of milk.

At the end of the rising stage when the display and START/STOP button start flashing, brush the bread with the mixture (about 40 minutes before the end of the programme).

Ingredients	500 gr	750 gr
Milk	100 gr	150 gr
Eggs	80 gr	120 gr
Soft butter	35 gr	50 gr
Flour (type 00)	150 gr	200 gr
Flour (type 0)	150 gr	200 gr
Sugar	10 gr	15 gr
Salt	2 gr	5 gr
Brewer's yeast	6 gr	10 gr

## Cakes and desserts

### Torta Margherita/chocolate/yoghurt cake

1. Insert the paddle.
2. Add the ingredients to the pan in the order given in the recipe.

3. With the help of a wooden spoon, mix the ingredients thoroughly by hand to obtain a smooth dough.

4. Insert the pan in the oven and select programme AU15.

5. Press the START/STOP button.

TIP: when the cake has cooled, dust with icing sugar.

Ingredients torta margherita	1000 gr
Milk	100 gr
Melted butter	180 gr
Eggs	180 gr
Flour (type 00)	275 gr
Potato flour	100 gr
Sugar	200 gr
Salt	a pinch
Vanillin or equivalent	1 sachet
Baking powder	16 gr

Ingredients chocolate cake	1000 gr
Milk	100 gr
Melted butter	180 gr
Eggs	180 gr
Flour (type 00)	235 gr
Hazelnut flour	40 gr
Potato flour	200 gr
Sugar	100 gr
Salt	a pinch
Vanillin or equivalent	1 sachet
Baking powder	16 gr
Melted chocolate	30 gr

Ingredients for yoghurt cake	1000 gr
Milk	100 gr
Eggs	180 gr
Melted butter	180 gr
Yoghurt	250 gr
Flour (type 00)	200 gr
Potato flour	100 gr
Sugar	190 gr
Almond flour	70 gr
Salt	a pinch
Baking powder	16 gr
<i>Variation:</i> cocoa powder	20 gr

### Rice pudding

1. Insert the paddle.
2. Add the ingredients to the pan in the order given in the recipe.
3. Insert the pan in the oven and select programme AU20.
4. Press the START/STOP button.

TIP: pour the mixture into individual bowls and cool in the refrigerator.

Sprinkle with ground cinnamon before serving.

Ingredients	500 gr
Milk	500 gr
Sugar	50 gr
Rice (Vialone Nano risotto rice)	50 gr
Sachet of vanillin or equivalent	1

## Torta veneziana

1. Insert the paddle.
2. Add the ingredients to the pan in the order given in the recipe.
3. Use a wooden spoon to mix the ingredients by hand for a few seconds.
4. Insert the pan in the oven and select programme AU16.
5. Press the START/STOP button.
6. At the end of the rising stage, the oven pauses.

One hour ten minutes before the end of cooking (shown on the display), remove the pan from the oven, cover the dough with icing then sprinkle with granulated sugar. Insert the pan in the oven (you do not need to press the START/STOP button).

PREPARING THE ICING: beat the egg white until frothy, then add the almond flour and sugar and mix well

Ingredients	1000 gr
Milk	80 gr
Butter at room temperature	150 gr
Eggs	200 gr
Strong flour (type 0)	580 gr
Sugar	100 gr
Salt	6 gr
Brewer's yeast	15 gr
<i>For the icing (at the end of rising, before baking)</i>	
Almond flour	100 gr
Sugar	100 gr
Egg white	2
Granulated sugar	as necessary

## Kouglof

1. Insert the paddle.
2. Add the ingredients to the pan in the order given in the recipe.
3. With the help of a wooden spoon, mix the ingredients thoroughly by hand to obtain a smooth dough.
4. Insert the pan in the oven and select programme AU17.
5. Press the START/STOP button.

TIP: to make the bread more attractive, prepare an emulsion with 1 egg, a pinch of sugar and a teaspoon of milk.

At the end of the rising stage when the display and START/STOP button start flashing, brush the bread with the mixture (about 40 minutes before the end of the programme).

Ingredients	750 gr
Milk	170 gr
Eggs	60 gr
Extra strong "Manitoba" flour	350 gr
Sugar	60 gr
Salt	5 gr
Butter at room temperature	100 gr
Brewer's yeast	25 gr
Raisins	80 gr
Candied orange	45 gr

## Jams and marmalades

### Orange marmalade/strawberry jam

**Orange marmalade:** peel the oranges, cut into pieces and liquidise in a food processor (for chunky marmalade with peel, cut one orange peel into thin strips).

**Strawberry jam:** wash the strawberries thoroughly, cut into pieces and liquidise in a food processor.

1. Insert the paddle.
2. Add the ingredients to the pan in the order given in the recipe.
3. Insert the pan in the oven and select programme AU18.

4. Press the START/STOP button.  
Pour the hot marmalade or jam into sterilised jars (see notes below), leaving a space of about 2 cm at the top.  
Seal the jar immediately.

#### STERILISING THE JARS:

place the jars on a tray and insert in the oven at 100°C for 20-25 minutes. Remove from the oven using oven gloves and fill immediately with the hot marmalade or jam. Sterilising jars will destroy the germs and kill the bacteria which would otherwise cause the jam to deteriorate. You can therefore enjoy homemade jam and marmalade all year round.

Ingredients orange marmalade	750 gr	1000 gr
Oranges	500 gr	650 gr
Sugar	250 gr	325 gr
Lemon	1/2	1/2
Thickener	17 gr	20 gr

Ingredients strawberry jam	750 gr	1000 gr
Strawberries	500 gr	650 gr
Sugar	250 gr	325 gr
Lemon	1/2	1/2
Thickener	20 gr	25 gr

### Biga starter

1. Insert the paddle.
2. Add the ingredients to the pan in the order given in the recipe.
3. Use a wooden spoon to mix the ingredients by hand for a few seconds.
4. Insert the pan in the oven and select programme SE1.
5. Press the START/STOP button.

Ingredients	1/2 dose	1 dose
Water	100 gr	200 gr
Strong flour (type 0)	200 gr	400 gr
Brewer's yeast	3 gr	5 gr

### Mixing only (SE10)/Rising only (SE11)

These 2 programmes can be used to customise kneading (max. 25 minutes) and rising (max. 2 hours) stages to obtain the bread you want.

Kneaded risen bread can also be cooked in the fan oven at the required temperature (preheat the oven before inserting the pan containing the risen bread).

# Information on the display **en**

The display indicates any problems with the appliance.  
The appliance must be installed indoors in a room without draughts and away from sources of heat and direct sunlight.

display	problem	solution
"COOL" flashing	Oven too hot to start another baking cycle in bread maker mode.	Wait for the appliance to cool down to room temperature. When the message has disappeared, insert the pan in the oven and select the programme.
"ERR" flashing	The appliance has failed to regulate the temperature.	Take the appliance to De'Longhi Customer Services.

## cleaning and maintenance

Frequent cleaning prevents the formation of smoke and bad odours during cooking.

Do not let fat accumulate inside the appliance.

Before any maintenance or cleaning operation, unplug the oven and wait for it to cool down.

Clean the door, inside walls and external surfaces of the oven with a solution of detergent and water solution. Dry thoroughly.

Do not use abrasives or aggressive household cleaning products to clean the inside of the oven, pan or drip pan as they could damage the non-stick surface.

Wash gently with water and washing up liquid using a soft cloth.

Please note: to clean the pan more efficiently, remove the inside paddle.

Do not use metal implements to remove the ingredients or the bread as they could damage the non-stick surface.

To clean the outside surface always use a damp sponge.

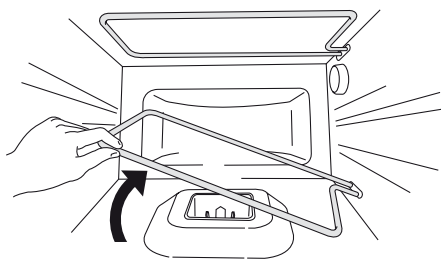
Avoid using abrasive products that may damage the paint-work.

Make sure water or liquid soap does not seep into the slits on the top of the oven.

Never immerse the appliance in water, never wash under running water.

Wash all accessories like normal dishes, either by hand or in a dishwasher.

To make it easier to clean the bottom surface of the oven, lift the pivoting bottom heating element (B) as shown in the figure.



After cleaning, put the heating element back in position.

### Recommendations for the correct disposal of the product in compliance with the 2002/96/CE European Directive



The product must not be disposed of as urban waste at the end of its working life. It must be taken to appropriate local authority separate waste collection centres or to dealers providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from unsuitable disposal and allows to recover the materials of which it is made in order to make significant savings in energy and resources. The product has the crossed-out wheeled bin mark as a reminder of the obligation to dispose of household appliances separately. The illegal disposal of the product by the user entails the application of administrative sanctions envisioned by the Standard in force.





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