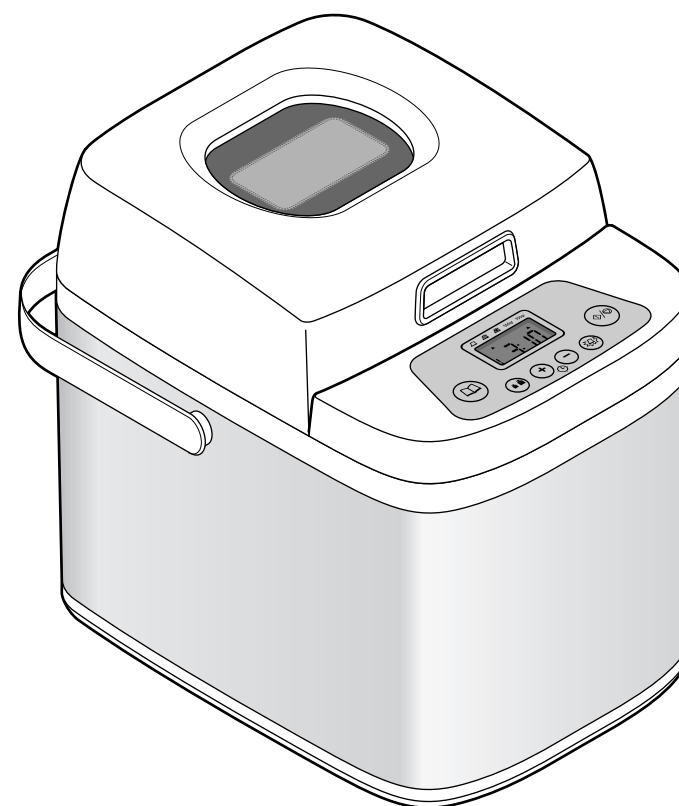


## Program overview

1. Basic bread recipe
2. Quick bread
3. Sweet bread
4. French bread
5. Wholemeal bread
6. Rye bread
7. Gluten-free bread
8. Rice bread
9. Sandwich bread
10. Cake dough

11. 100% wholemeal dough
11. (Variation) 70% wholemeal dough
12. Pizza dough
13. Yeast dough
14. Mix function (short)
15. Mix function (long)
16. Jam
17. Yoghurt
18. Defrost program
19. Baking

# Bread Maker



Model:  
132  
367 974

Manufactured by:

De'Longhi Appliances s.r.l  
(Ariete - Divisione Commerciale)  
50013 Campi Bisenzio (FI)  
Via San Quirico, 300  
Italy

**en** Instructions for use

98307ABIXIIX • 2018-08

## Dear Customer

With your new bread maker, you can make up to 750 g of freshly baked bread. Thanks to its extensive programs and matching recipes, wholemeal and rye bread, gluten-free bread, pizza dough, sweet bread and cake are child's play - and you can even use this appliance to make jam and yoghurt.

To achieve good baking results, it is important to keep precisely to the specified ingredients and quantities.

We hope you will enjoy your purchase.

Problem	Cause	Solution
• The program was cancelled or takes longer than intended.	• Power failure during the program sequence.	• In the case of short-term power failures up to approx. 10 minutes, the program is subsequently continued automatically. In the case of longer interruptions of over 15 minutes, the program is cancelled completely. Remove the mains plug, allow the appliance to cool down, empty and clean the baking pan and restart the baking process from the beginning.

## Technical specifications



Model:	132 367 974
Mains voltage:	220-240 V ~ 50/60 Hz
Protection class:	I
Power:	500 watts


## Disposal

The product and its packaging have been manufactured from valuable materials that can be recycled. Recycling reduces the amount of refuse and helps to preserve the environment.

Dispose of the **packaging** in the proper manner. Make use of the local facilities provided for collecting paper, cardboard and lightweight packaging.



**Appliances** marked with this symbol must not be disposed of along with normal household refuse!

 You are legally bound to dispose of old appliances separately from household waste. Information about collection points where old appliances can be disposed of free of charge is available from your local authorities.

Problem	Cause	Solution
• The loaves have different shapes.	• This is normal. The shape of the loaves can differ depending on the type of bread.	
• The bread is hollowed out or has several holes inside.	<ul style="list-style-type: none"> <li>• The dough is too moist.</li> <li>• Did you use too much yeast?</li> <li>• Have you forgotten the salt?</li> <li>• Did you add excessively hot water?</li> </ul>	<ul style="list-style-type: none"> <li>• Use slightly less water.</li> <li>• Use slightly less yeast.</li> <li>• Add a little salt.</li> <li>• Always add water at room temperature.</li> </ul>
• The bread is not baked through or has a rubbery consistency.	<ul style="list-style-type: none"> <li>• Did you add too many liquid ingredients?</li> <li>• Did you select a program that is not appropriate to the recipe?</li> </ul>	<ul style="list-style-type: none"> <li>• Measure the ingredients carefully.</li> <li>• Check whether you selected the right program.</li> </ul>
• The bread crumbles when it is cut into slices.	• The bread is too hot.	• Allow the bread to cool down for at least 15-30 minutes before cutting it.
• The bread has a heavy and dense consistency.	<ul style="list-style-type: none"> <li>• Did you use too much flour?</li> <li>• Has the flour passed its expiry date?</li> <li>• Did you use too little water?</li> <li>• With wholemeal flour, it is normal for the consistency of the bread to be denser than with plain flour.</li> </ul>	<ul style="list-style-type: none"> <li>• Measure the ingredients carefully.</li> <li>• Check the expiry date of the flour.</li> <li>• Measure the ingredients carefully.</li> </ul>
• The bottom of the baking pan has taken on a dark colour or has stains.	• Did you wash the baking pan in a dishwasher?	• The discolourations are normal and have no bearing on the quality of the material. Only clean the baking pan by hand as described.

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### About these instructions

This product is equipped with safety features. Nevertheless, read the safety warnings carefully and only use the product as described in these instructions to avoid accidental injury or damage.

Keep these instructions for future reference.

If you pass this product on to another person, remember to give them these instructions.


Symbols in these instructions:

-  This symbol warns you of the danger of injury.
-  This symbol warns you of the danger of injury caused by electricity.
-  This symbol warns you of the risk of fire and burns caused by hot surfaces.


The term **DANGER** warns of potential severe injury and danger to life.

The term **WARNING** warns of injury and severe material damage.

The term **CAUTION** warns of minor injury or damage.

-  This indicates additional information.

#### Symbols on the appliance:

-  The appliance lid and housing can become very hot. Take care and use an oven cloth or something similar if necessary.

Problem	Cause	Solution
• The dough has risen too much and is pressing against the lid.	• Ingredients not measured correctly?  • Have you forgotten the salt?	• Measure the ingredients carefully. • Make sure that the correct quantity of salt and yeast is added. • Attempt to bake with 1/4 tbsp less yeast, if necessary.
• The bread does not rise.	• Ingredients not measured correctly?  • Yeast or flour past its expiry date? • Did you open the lid whilst the program was running? • Were the liquid ingredients too cold?	• Measure the ingredients carefully. • Check the expiry date of the flour and yeast. • Leave the lid closed if possible.  • Always add liquid ingredients at room temperature.
• The colour of the crust is too dark.	• Did you use too much sugar?	• Use slightly less sugar. • Select a lighter browning level.
• The bread is not symmetrical.	• It is normal that the loaves are not always symmetrical, particularly in the case of loaves baked with wholemeal flour. • Did you use too much yeast or water? • Before rising and baking, the kneading blade pushed the dough to the side.	• Use slightly less water or yeast.

## Problems / solutions

Problem	Cause	Solution
• The appliance emits a burnt odour.	• Flour or other deposits in the cooking chamber.	• Switch the appliance off and allow it to cool completely. Remove the deposits with a damp cloth.
• The ingredients do not mix evenly (e.g. the flour collects at the upper side of the dough).	• The baking pan or the kneading blade are not installed correctly. • The ingredient quantities are incorrect. • Did you use a gluten-free flour? This produces a particularly moist dough.	• Check the baking pan and kneading blade, and reinsert them if necessary. • Measure the ingredients carefully.  • If the dough is too moist, use a spatula to release it from the edge. If the dough is too dry, gradually add water with a tablespoon until the desired consistency is achieved.
• After switching on the appliance, the fault code <b>HHH</b> is displayed.	• The interior temperature of the appliance is too high.	• Remove the mains plug, open the lid and allow it to cool down for 15-30 minutes before starting the program. After use, allow the appliance to cool down sufficiently before starting it again.
• The viewing window is misted and covered with condensation.	• This is absolutely normal during the kneading and heating phase.	• Clean the window after use.
• The kneading blade remains stuck in the finished bread.	• Did you select a dark browning level? This forms a thick crust around the bread.	• Use the enclosed hook to pull the kneading blade out of the bread.

## Safety warnings

### Intended use

The bread maker is suitable for kneading and baking bread and other types of dough. It is designed for quantities usual in a standard household and is not intended for commercial use.

The appliance is not suitable for use in staff kitchens of shops, offices or other areas of commerce, in agricultural buildings, in bed and breakfast establishments or by customers in hotels, motels or any other places offering accommodation, as well as for general commercial purposes.

### **DANGER to children and people with restricted capabilities of operating appliances**

- Keep all packaging material out of the reach of children. There is a risk of suffocation!
- This appliance may be used by children from the age of 8 and by people with reduced physical, sensory or mental capabilities or with a lack of sufficient experience and/or knowledge, provided they are supervised or have been trained in the safe use of the appliance and understand the potential dangers. Cleaning and maintenance must not be carried out by children without supervision. Children must not be allowed to play with the appliance.

The appliance and its mains cord must be kept out of the reach of children that are younger than 8 years of age from the moment it has been switched on until it has completely cooled down.

- The appliance becomes hot during use! Use it only out of the reach of children.
- Do not leave the mains cord hanging down from the work surface to prevent children pulling the appliance down.

### **DANGER due to electricity**

- Never immerse the appliance, mains cord or mains plug in water as this could cause an electric shock. Also protect it from splashes and drops of water.
- Do not touch the product with wet hands and do not use it outdoors or in rooms with high humidity.
- Do not place metallic objects (e.g. aluminium foil) into the appliance. Risk of short-circuit and fire.
- Only connect the appliance to a properly installed, earthed wall socket with the same mains voltage as mentioned in the "Technical specifications".
- If an extension cord is necessary, it must at least comply with the "Technical specifications" of the product. Consult a specialist when purchasing one.

- Unplug the mains plug from the wall socket, if disturbances occur during use, after use and before cleaning the appliance.  
Always pull the mains plug, not the mains cord.

- The wall socket must be easily accessible so that the appliance can be unplugged quickly if necessary. Route the mains cord in such a way that no one can trip over it.

- The mains cord must not be kinked or squeezed. Keep it away from sharp edges, oil, hot appliance parts or other sources of heat.

- Check regularly whether the appliance or its mains cord show any sign of damage. Do not use the appliance if it or its mains cord shows any visible sign of damage or if the appliance has been dropped.

- Do not make any modifications to the product. Do not attempt to replace the mains cord yourself. Only have repairs to the appliance or the mains cord carried out by a specialist workshop or the customer care service. Improper repairs can result in considerable risk of injury to the user.

**WARNING - risk of burns**

- The outer parts of the appliance also become hot during use. Ensure that nobody touches the hot surfaces while the appliance is on or while it is cooling down (60 minutes). Use oven gloves if necessary to open the appliance.

Allow the appliance to cool down before cleaning it, moving it, or putting it away.

- The food that you cook in the appliance also becomes very hot. Be careful when taking it out.

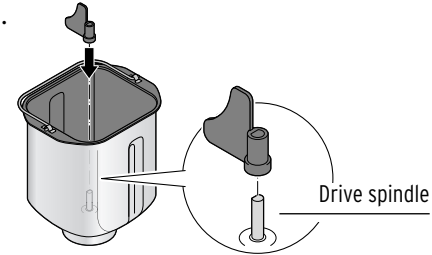
- Leave the lid closed during the baking process - except for a short time to refill ingredients.

- Hot steam can escape from the appliance during the baking process. Keep your hands and face away from it - there is a risk of scalding! Also be careful when opening the appliance due to escaping steam.

- Allow the appliance to cool down for approx. 1 to 2 hours after the baking process before cleaning and putting it away.

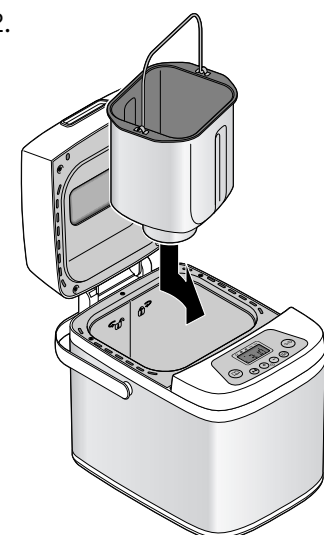
**Assembling**


1.



Place the kneading blade onto the drive spindle in the baking pan as shown ...

2.



... and insert the baking pan into the housing. Turn it slightly clockwise (marking in the cooking chamber ) to lock it. You should hear and feel it click into place.

## Cleaning



**DANGER** - risk of fatal electric shock

- Always remove the mains plug from the wall socket before cleaning the appliance.
- The appliance must not be exposed to moisture. Also protect it from splashes and drops of water.

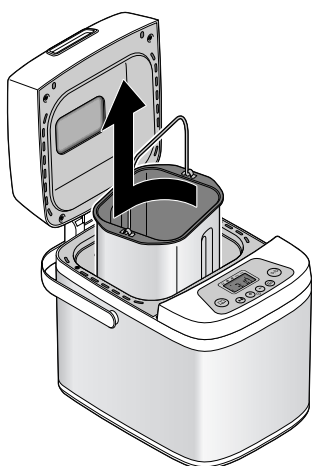


**WARNING** - risk of burns!

- Allow the appliance to cool down sufficiently before taking it apart, cleaning it, or putting it away.

### Dismantling

▷



Remove the baking pan from the appliance by turning it slightly anti-clockwise (marking in the cooking chamber ↺) to unlock it and then pulling it out upwards.

### Cleaning

**CAUTION** - material damage

- Do not use any caustic, aggressive or abrasive products for cleaning.

▷ Clean the inside and outside of the baking pan with a damp cloth. If necessary, use a little washing-up liquid, but wipe it out again carefully afterwards so that the next bread is also successful.

In exceptional cases, if you encounter stubborn dirt or the kneading blade cannot be removed, pour a little warm water into the baking pan and allow it to soak for max. 30 minutes. Then wipe the baking pan and kneading blade down with the damp cloth. However, do not immerse the baking pan in water!

- ▷ Wash the measuring cup and measuring spoon out with warm water and a little washing-up liquid.
- ▷ Wipe down the inside and outside of the appliance with a damp cloth as necessary.
- ▷ Leave all parts to dry completely before reassembling the device and using it again or putting it away.

### WARNING - fire hazard

- Never leave the appliance unsupervised while it is operating!
- The appliance must not be operated with a separate timer or by means of any separate remote control.
- Do not cover the ventilation slots. Place the appliance on a heat-resistant, stable, flat, non-slip and dry work surface so that air is also able to circulate underneath the appliance.
- Avoid fire hazards: set the appliance up away from walls, corners, curtains, etc.. There must be at least 5 cm space on all sides (and above) to walls and furniture. Keep flammable materials away from the appliance and do not cover it.
- Unwind the mains cord completely before use. Be sure that the unwound mains cord is entirely free of the appliance.
- Never use the appliance without the baking pan inserted.
- Always place the items to be cooked into the baking pan, never directly into the cooking chamber. There must not be any direct contact to the heating elements.
- Never pour oil into the cooking chamber, as it can ignite.
- Never cook packaged food in the appliance.
- If smoke emerges from the cooking chamber, it is vital to keep the lid closed and remove the mains plug from the wall socket. Never extinguish smouldering dough in the appliance with water! Smoke can occur if dough rises above the edge of the baking pan and touches the heating element. Therefore, heed the quantities specified in the recipes.
- You can use recipes with a flour content of approx. 150 to max. 500 g. If a lower quantity is used, the dough may not be kneaded correctly under certain circumstances. If the maximum quantity is exceeded, the dough can swell out over the edge of the cooking chamber. The quantities of yeast specified in the recipes should not be exceeded either (max. 7 g dry yeast, max. 29 g fresh yeast when working with 500 g flour). Too much yeast causes the dough to rise excessively and run over the edge of the cooking chamber.

### **WARNING - risk of injury from other causes**

- Do not insert any implements such as spoons or knives into moving parts, and never reach into the baking pan during use.
- Use only the original accessories, as significant risks to the user or damage to the appliance can otherwise occur.

### **CAUTION - material damage**

- Do not switch the appliance on when empty- except prior to first use (see there) -, in order not to damage it due to overheating.
- Only use a heat-resistant wooden or plastic implement when preparing and removing food. This prevents the baking pan's non-stick coating from becoming scratched.
- Never clean the appliance with abrasive products, oven cleaner or any materials that might scratch the surface. This could damage the non-stick coating.
- Some varnishes, synthetic substances or types of furniture polish may react adversely with the material of the non-slip feet and soften them. If necessary, place a non-slip mat under the appliance.

### **Safety features**

- The appliance is protected from overheating. It automatically switches off when the built-in temperature monitor malfunctions. The appliance will no longer work. Remove the mains plug from the socket, leave the appliance to cool down and send it to a specialist shop or our customer care service to be repaired.

### **About acrylamide**

- Acrylamide is produced during processes involving intense heat (baking, frying, deep-frying, grilling, toasting etc.), particularly in foods containing starch.  
At the present time, it is not possible to say conclusively in what form acrylamide is harmful to the human organism.  
To be on the safe side you should not cook your food for too long, as intense browning may also lead to an increased risk.  
A rule of thumb is: "Golden, not charred". As research is set to continue beyond the issuing of these operating instructions, keep an eye on this subject in the press.  
It is also well documented on the Internet.

### **15. Mix function (long)**

Time	20 to 30 minutes (time adjustable)
Water	330 ml
Salt	1 tsp
Oil	2 tbsp
Plain flour	560 g
Yeast	1 1/4 tbsp
Program 15 does not have a timer function, instead it starts immediately.	

### **16. Jam**

Quantity	450 g
Time	1:20
Fruit pulp	300 g
Sugar	150 g
Lemon juice	1/2 lemon
We recommend waiting for 20 minutes before slowly adding the sugar.	

**i** Use recipes 17-19 without a kneading blade!

### **17. Yoghurt**

Quantity	1100 ml
Time	8:00 (adjustable from 0:05 to 12:00)
Whole milk	1000 ml
Natural yoghurt	100 ml (or 1 yoghurt pot)
Sugar to taste	60 g
Set the time using the + or - buttons. If necessary, briefly mix up the ingredients in the baking pan, particularly when using sugar, to prevent it from forming lumps.	

### **18. Defrost program**

Time	0:30 (adjustable from 0:10 to 2:00)
The appliance maintains a temperature of around 50°C to defrost the foodstuffs. Set the time using the + or - buttons.	

### **19. Baking**

Time	1:00 (adjustable from 0:20 to 2:00)
Pure baking program for prepared doughs. The appliance maintains a temperature of around 150°C. Set the time using the + or - buttons.	



## 12. Pizza dough

Weight	approx. 500 g
Time	0:45
Water	170 ml
Salt	1 tsp
Olive oil	1 tbsp
Plain flour	300 g
Yeast	2/3 cube fresh yeast (25 g) or 7 g dried yeast (1 sachet)

## 13. Yeast dough

Time	1:30
Water	320 ml
Salt	1 1/2 tsp
Olive oil	2 tbsp
Sugar	2 tsp
Plain flour	400 g
Yeast	2/3 cube fresh yeast (25 g) or 7 g dried yeast (1 sachet)



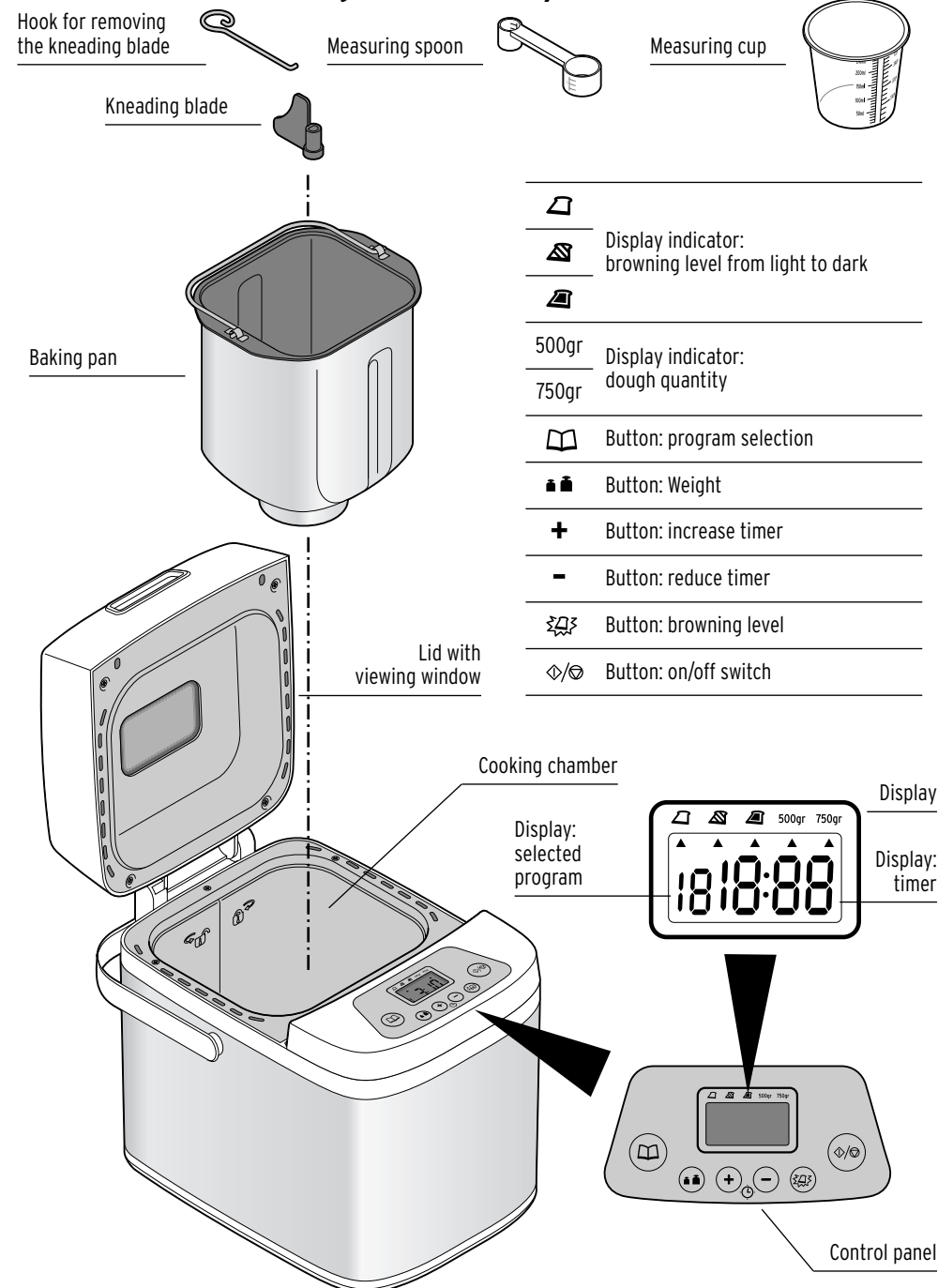
Programs 14-15 are pure mixing programs for producing dough that does not have to rise – for noodles, pastry, dim sum, etc.

## 14. Mix function (short)

Time	15 minutes
Water	330 ml
Salt	1 tsp
Oil	2 tbsp
Plain flour	560 g
Yeast	1 1/4 tbsp

Program 14 takes 15 minutes. The timer can be set to max. 15:00 hours. The appliance heats the ingredients slightly to max. 38°C.

## At a glance (delivery contents)



## Prior to first use

### Unpacking



**DANGER to children** - danger of death by suffocation/ingestion

- Keep all packaging material out of the reach of children. Dispose of it immediately.

1. Remove the bread maker from the packaging.
2. Open the lid and remove the transport material.
3. Take the hook, measuring cup, measuring spoon and kneading blade out of the baking pan.
4. Remove the protective film from the display.

### Selecting an installation location



**WARNING** - risk of fire!

- Do not place the appliance near flammable objects or directly against a wall or in a corner.
- Do not cover the ventilation slots. Place the appliance on a heat-resistant, stable, flat, non-slip and dry work surface so that air is also able to circulate underneath the appliance.

- ▷ Set the bread maker on a heat-resistant, non-slip, level and non-sensitive work surface. The mains cord must not dangle down from the work surface. Leave sufficient space on all sides and at the top (at least 5 cm).

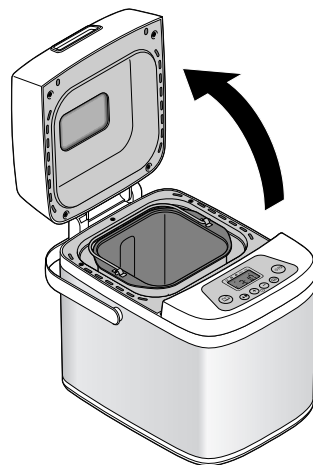
### Prior to first use



**WARNING** - risk of burns!

- The appliance becomes hot during use! Do not touch the hot parts of the appliance, e.g. the lid or the viewing window. Only touch hot parts with an oven cloth or something similar.
- Only use the appliance out of the reach of children. Make sure that children cannot pull the hot appliance down (e.g. by the mains cord).

1.



## 10. Cake dough

Weight	approx. 400 g	
Time	2:20	
Additional ingredients	at ~ 1:55	
Rapeseed or linseed oil	3 tbsp	
Eggs	4 whole eggs (large)	
Sugar	130 g (also more or less according to taste)	
Flour	150 g	
Vanilla pudding powder (optional)	2 tsp	
Yeast	1/4 cube fresh yeast (10 g)	or 2 g dried yeast (1/3 sachet)



Programs 11-13 merely mix and knead the dough and cause it to rise. The finished dough can then be further processed and e.g. baked in the oven. For cakes, rolls, pizza, etc.

### 11. 100% wholemeal dough

Time	2:55	
Sugar	1 tsp	
Oil	2 tbsp	
Salt	1 1/2 tsp	
Water	250 ml	
Wholemeal flour	400 g	
Yeast	2/3 cube fresh yeast (25 g) or 7 g dried yeast (1 sachet)	

### 11. (Variation) 70% wholemeal dough

Time	2:55	
Sugar	1 tsp	
Oil	2 tbsp	
Salt	1 1/2 tsp	
Water	320 ml	
Plain flour	175 g	
Wholemeal flour	300 g	
Yeast	2/3 cube fresh yeast (25 g) or 7 g dried yeast (1 sachet)	

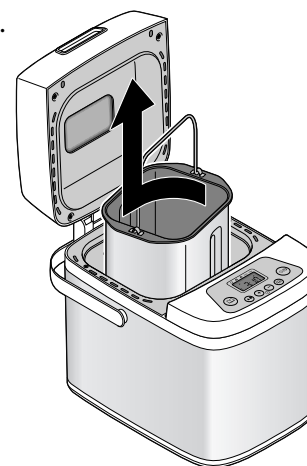
## 8. Rice bread


<b>Weight</b>	500 g		750 g	
<b>Time</b>	3:00		3:05	
<b>Additional ingredients</b>	at ~ 2:10		at ~ 2:15	
<b>Water</b>	150 ml		190 ml	
<b>Oil</b>	2 tbsp	26 g	2 1/2 tbsp	38 g
<b>Salt</b>	1 tsp	6 g	1 tsp	6 g
<b>Egg</b>	1 whole egg	60 g	1 whole egg	60 g
<b>Sugar</b>	1 tbsp	15 g	2 tbsp	30 g
<b>Flour</b>	2 cups	290 g	2 1/2 cups	360 g
<b>Cooked rice</b>	1/4 cup		1/3 cup	
<b>Yeast</b>	1/2 cube fresh yeast (21 g)	or 5 g dried yeast (3/4 sachet)	2/3 cube fresh yeast (25 g)	or 7 g dried yeast (1 sachet)

## 9. Sandwich bread

<b>Weight</b>	500 g		750 g	
<b>Time</b>	4:05		4:10	
<b>Additional ingredients</b>	at ~ 3:30		at ~ 3:35	
<b>Water</b>	210 ml		250 ml	
<b>Oil</b>	1/2 tbsp	8 g	1 tbsp	15 g
<b>Salt</b>	1 tsp	6 g	1 tsp	6 g
<b>Sugar</b>	1/2 tsp	3 g	1 tsp	6 g
<b>Flour</b>	2 cups	290 g	2 1/2 cups	360 g
<b>Yeast</b>	1/2 cube fresh yeast (21 g)	or 5 g dried yeast (3/4 sachet)	2/3 cube fresh yeast (25 g)	or 7 g dried yeast (1 sachet)

2.



Before using the bread maker for the first time, remove the baking pan by turning it slightly anticlockwise (marking in the cooking chamber ) to unlock it and then pulling it out upwards. Clean all parts as described in the section entitled "Cleaning" to remove any production residues.

3. Dry the appliance itself thoroughly before proceeding.

4. Put the baking pan back in.

The appliance must now be heated once for approx. 10 minutes without content.


5. Leave the lid of the bread maker **open** - as an exception.


6. Connect the mains plug to the wall socket. A signal tone sounds. The following appears on the display: **1** for the "basic recipe" program and **3:10** for the baking time for 750 g.



The two dots on the timer display show whether the appliance is switched on or set to standby:  
If the two dots are flashing, the appliance is switched on and the heating process is running.  
If the two dots are lit constantly, the appliance is set to standby; you first have to press the on/off switch to start the heating process.

Each time the button is pushed, a signal tone sounds as confirmation.


7. Press the button  until **19** appears on the display for the "baking" program and **1:00** for the cooking time.

8. Press the  button to start the heating process.



A slight odour may be emitted the first time the appliance heats up. This is harmless. Make sure there is sufficient ventilation.

9. Leave the appliance switched on for approx. 10 minutes for the initial odour of the device to disappear.

10. To switch the appliance off, press and hold the  button for approx. 3 seconds.

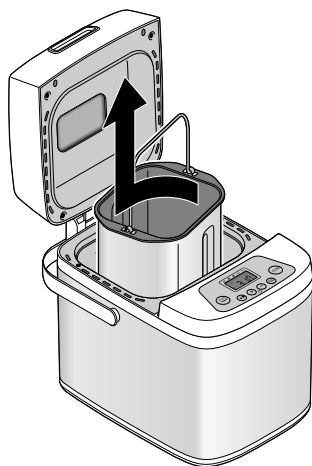
The display shows **1** and **3:10** again. The two dots are lit constantly.

11. Allow the appliance to cool down and then clean it again.

## Use

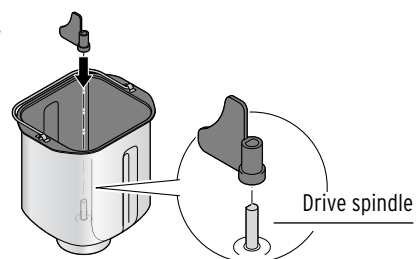
### Preparing the appliance

1.



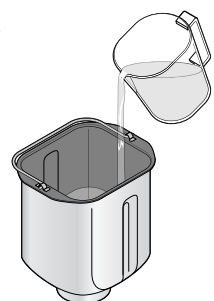
Remove the baking pan from the appliance as described above.

2.



Place the kneading blade onto the drive spindle in the baking pan.

3.



Pour the ingredients into the baking pan as specified in the recipe (see "Baking and mix programs").



Caution: it is **important** to keep to the specified **quantities** and the **sequence** in which the ingredients are to be added.

Normal sequence:

1. Liquid (water, milk ...)

2. Flour

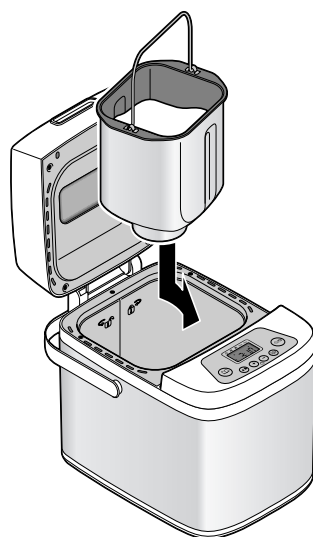
3. Eggs


4. Other ingredients

Finally: yeast.

**The yeast must not come into direct contact with salt or the liquids!**

4.



Insert the baking pan into the appliance and turn it clockwise (marking in the cooking chamber ) as far as it will go to lock it. You should hear and feel it click into place.

5. Close the lid.

### 6. Rye bread

Weight	500 g		750 g	
Time	4:00		4:05	
Additional ingredients	at ~ 2:50		at ~ 2:55	
Water	180 ml		220 ml	
Oil	2 tbsp	26 g	2 1/2 tbsp	38 g
Salt	1 tsp	6 g	1 tsp	6 g
Sugar cane	1 tbsp	15 g	1 1/2 tbsp	23 g
Plain flour	1 cup	145 g	1 1/2 cups	180 g
Rye flour	1 cup	145 g	1 1/2 cups	180 g
Yeast	1/2 cube fresh yeast (21 g)	or 5 g dried yeast (3/4 sachet)	2/3 cube fresh yeast (25 g)	or 7 g dried yeast (1 sachet)

### 7. Gluten-free bread

Weight	500 g		750 g	
Time	3:25		3:30	
Additional ingredients	at ~ 2:45		at ~ 2:50	
Water	180 ml		220 ml	
Oil	2 tbsp	26 g	2 1/2 tbsp	33 g
Salt	1 tsp	6 g	1 tsp	6 g
Sugar	1 1/2 tbsp	23 g	2 tbsp	30 g
Gluten-free flour	1 3/4 cups	255 g	2 cups	290 g
Corn flour	1/4 cup	35 g	1/2 cup	70 g
Yeast	1/2 cube fresh yeast (21 g)	or 5 g dried yeast (3/4 sachet)	2/3 cube fresh yeast (25 g)	or 7 g dried yeast (1 sachet)

#### 4. French bread





Weight	500 g		750 g	
Time	4:05		4:10	
Additional ingredients	at ~ 3:30		at ~ 3:35	
Water	180 ml		260 ml	
Oil	1 tbsp	10 g	1 1/2 tbsp	15 g
Salt	1 tsp	6 g	1 1/2 tsp	9 g
Sugar	1/2 tbsp	8 g	1 tbsp	15 g
Plain flour	2 1/4 cups	300 g	2 3/4 cups	400 g
Yeast	1/2 cube fresh yeast (21 g)	or 5 g dried yeast (3/4 sachet)	2/3 cube fresh yeast (25 g)	or 7 g dried yeast (1 sachet)

#### 5. Wholemeal bread

Weight	500 g		750 g	
Time	4:00		4:05	
Additional ingredients	at ~ 2:50		at ~ 2:55	
Water	180 ml		220 ml	
Oil	2 tbsp	26 g	2 1/2 tbsp	38 g
Salt	1 tsp	6 g	1 tsp	6 g
Sugar cane	1 tbsp	15 g	1 1/2 tbsp	26 g
Plain flour	1 cup	145 g	1 1/2 cups	180 g
Wholemeal flour	1 cup	145 g	1 1/2 cups	180 g
Yeast	1/2 cube fresh yeast (21 g)	or 5 g dried yeast (3/4 sachet)	2/3 cube fresh yeast (25 g)	or 7 g dried yeast (1 sachet)

6. Plug the mains plug into a suitable wall socket.  
A signal tone sounds. The following appears on the display: **1** for the "basic recipe" program and **3:10** for the baking time for 750 g.

#### Selecting settings and switching the appliance on

7. Use the  button to select the desired program according to the recipe. The number of the program and the planned baking time appear on the display.
8. If necessary, use the  button to select the desired weight (750 g/ 500 g). The changed baking time appears on the display.  
(**Not** selectable in programs 10 to 19.)
9. If necessary, use the  button to select the browning level.  
(Selectable in programs 1 to 10.)
10. If necessary, use the **+** or **-** buttons to set the timer in 10-minute steps to complete the baked goods after a delay (see calculation example in chapter "Tips & tricks").  
Also observe the instructions on "Using the timer" as regards sensitive ingredients.
11. Use the  button to start the baking process.  
A signal tone sounds and the appliance starts to process the ingredients.  
You can follow the processing time sequence on the display.

If you set the timer in step 10, the baking process starts in good time before the set time elapses.



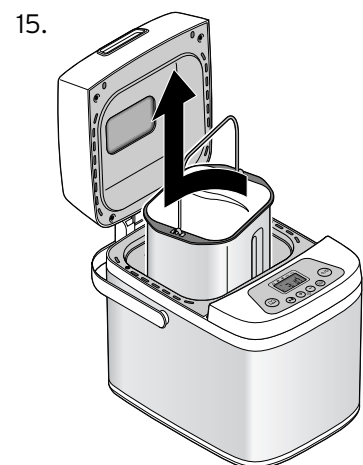
- During the baking process, steam may escape from the lid. This is normal and nothing to worry about. However, keep body parts away from the steam to prevent scalding.
- During the kneading process, the appliance may vibrate noisily. This is normal and is due to the powerful motor required to knead dough.
- It is normal for the viewing window to become misted at the beginning. However the condensation disappears relatively quickly and you can observe the baking process again.
- Do not open the lid during the resting and baking phases to prevent the heat from escaping.

12. For recipes that allow the addition of further ingredients (e.g. dried fruit, seeds, etc.) at a later point in time, the appliance emits 10 signal tones at the time in question (see recipe). You then open the lid and add the ingredients. Important: do not reach into the baking pan, or stir any objects around in it.

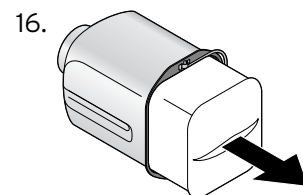
## Ending the baking process and removing the baked goods

13. When the preparation time elapses, the display shows **0:00** and 10 signal tones are output. The appliance automatically switches to keep-warm mode for approx. 1 hour - recognisable by the **flashing** two dots (except for the programs 14/15). Once the hour elapses, the appliance switches off.

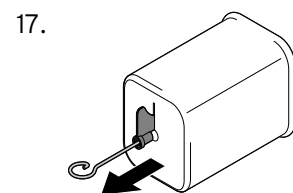
14. Remove the plug from the wall socket and open the lid.



15. Grip the baking pan by the handle using oven gloves or something similar, turn it slightly anticlockwise (marking in cooking chamber) and pull it out of the appliance.



16. Caution! The baked goods are also very hot. Continue to wear the oven gloves and be careful. Allow the baking pan to cool down for a while before removing the baked goods. If necessary, use a silicone or wooden spatula to loosen the baked goods at the sides. Do not use metal spatulas, as these would damage the baking pan's non-stick coating. If necessary, shake the baked goods carefully out of the baking pan.



17. The kneading blade occasionally remains stuck in the baked goods when they are removed. Use the enclosed hook to pull the kneading blade out of the baked goods.



### **WARNING** - risk to health

- Do not leave the baked goods in the baking pan for a long period of time and never store the baked goods in it. Risk of mould formation!

## 2. Quick bread

Weight	500 g		750 g	
Time	2:05		2:10	
Additional ingredients	at ~ 1:45		at ~ 1:50	
Water	140 ml		190 ml	
Oil	2 tbsp	26 g	2 1/2 tbsp	33 g
Salt	2/3 tsp	3 g	3/4 tsp	4 g
Sugar	1 tbsp	15 g	2 tbsp	30 g
Flour	2 cups	290 g	2 1/2 cups	360 g
Yeast	1/2 cube fresh yeast (21 g)	or 5 g dried yeast (3/4 sachet)	2/3 cube fresh yeast (25 g)	or 7 g dried yeast (1 sachet)

## 3. Sweet bread

Weight	500 g		750 g	
Time	3:45		3:50	
Additional ingredients	at ~ 3:10		at ~ 3:15	
Water	120 ml		160 ml	
Oil	1 1/2 tbsp	20 g	2 tbsp	26 g
Salt	1/2 tsp	2 g	1/2 tsp	2 g
Egg	1 whole egg	60 g	1 whole egg	60 g
Sugar	2 tbsp	30 g	3 tbsp	45 g
Semi-skimmed milk	1/4 cup	35 g	1/3 cup	47 g
Flour	2 cups	290 g	2 3/4 cups	380 g
Yeast	1/2 cube fresh yeast (21 g)	or 5 g dried yeast (3/4 sachet)	2/3 cube fresh yeast (25 g)	or 7 g dried yeast (1 sachet)

## Baking and mix programs

The following applies to the recipes below:



- Recipes 1-10 are bread and cake baking programs in which the ingredients are mixed and kneaded, the dough rises and is finally baked.  
Recipes 11-15 are programs in which the dough is only prepared. Baking is then carried out in the oven, for instance, once the additional ingredients have been added to the pizza dough or bread rolls have been formed.  
Recipe 16 for jam stirs and heats.  
Recipes 17 (for yoghurt), 18 (for defrosting) and 19 (pure baking program) do not stir; they merely warm or heat.
- The oil can be replaced with melted butter.
- **Keep to the sequence in the table when adding the ingredients.**
- In all of the recipes, the flour with a high gluten content can be replaced with gluten-free flour. Also check to see whether any further ingredients are unsuitable for gluten-intolerant persons or people with allergies.
- We have achieved the best results with the specified quantities of salt and sugar. You can, of course, vary these slightly according to taste, but remember that salt and sugar are necessary for the dough to rise. Therefore, you should not use too little or too much of them.
- In programs 1-10, additional ingredients (nuts, raisins, etc.) can be added at a later point in time. The appliance indicates the correct point in time (2nd kneading phase) with 10 signal tones. This point in time is approx. 20 minutes to 1.5 hours after the start of the program (see program tables: the "Additional ingredients" item states what is shown on the display).

### 1. Basic bread recipe

Weight	500 g		750 g	
Time	3:05		3:10	
Additional ingredients	at ~ 2:35		at ~ 2:40	
Water	210 ml		260 ml	
Oil	1 1/2 tbsp	15 g	2 tbsp	20 g
Salt	1/2 tsp	3 g	1 tsp	6 g
Sugar	1 tbsp	15 g	2 tbsp	30 g
Flour	2 1/3 cups	320 g	3 cups	420 g
Yeast	1/2 cube fresh yeast (21 g)	or 5 g dried yeast (3/4 sachet)	2/3 cube fresh yeast (25 g)	or 7 g dried yeast (1 sachet)

- As soon as it is ready, remove the bread from the bread maker and place it onto a grid so that the moisture in the bread is able to evaporate on all sides (even if your bread maker keeps it warm for up to one hour). Do not place it on a plate or a board, as the moisture in the bread is unable to evaporate and the bread will collapse.
- Allow the bread to cool down and the moisture to evaporate for at least 30 minutes, as otherwise it is difficult to cut.

### Interrupting or prematurely ending the program

- ▷ To interrupt the program temporarily, briefly press the  button once.  
The time is paused and the program is interrupted.  
The program is automatically continued again after approx. 2-3 minutes.
- ▷ To end the program or keep-warm mode prematurely, briefly press the  button once; then press it again and hold it down for approx. 3 seconds.

## Tips & tricks

### Using the timer

The timer is preferably used to bake bread during the night so that it is ready in the morning. The timer can be used to set preparation up to 15 hours in advance.

In the case of longer advance times – particularly in the summer – do not use any ingredients that spoil when left in humid conditions (e.g. fresh milk, yoghurt, cheese, eggs, fruit, onions, etc.).

▷ (Calculation example:

It is now 9 pm. The bread should be ready at 7 am. That is a 10 hour time difference. You set these 10 hours using the + or - buttons. The timer automatically deducts the program's required baking time and starts the baking process in good time so that your bread is ready after 10 hours.

Please note: the processing time planned for a program cannot be reduced.

### Properties of dough

When trying out a new recipe or using new ingredients, monitor the dough that is produced during the first 5 minutes of the kneading process through the viewing window in the lid.

A smooth ball should be formed.

If this is not the case, you may have to change the ingredients.

Open the lid only during the kneading or resting phase. Opening the lid during the other phases of the baking process could affect the outcome of the bread.

Caution! Do not leave the lid open for longer than necessary, as the baked goods can otherwise collapse.

- ▷ If the dough appears sticky or is stuck to the sides of the container, add a tablespoon of flour.
- ▷ If the dough is too dry, add a tablespoon of warm water.
- ▷ Carefully remove unmixed ingredients that are stuck to the edge of the baking pan using a wooden or plastic spatula if necessary.
- ▷ Before adding more flour or water, wait until the flour or water that has already been added has been completely absorbed by the dough.

Close the lid before the end of the last kneading process, as the baked goods do not rise correctly otherwise.

### Storing home-baked bread

Home-baked bread contains no preservatives, and should therefore be consumed within 2-3 days of baking.

Crispy French-style bread becomes soft when stored. Therefore, do not cover such bread before cutting it.

Fresh bread can also be stored in the freezer. If you cut it before freezing, you can remove the precise quantity you need later on.

Dry yeast attracts a high quantity of moisture. An opened sachet should therefore be sealed tightly. Use up the remainder within 48 hours unless otherwise specified by the manufacturer.

Always use dry yeast before its expiry date, as its rising effect declines over time.

Dry yeast specifically for bread makers is also available. Good results can be achieved with this yeast, although the quantities have to be adjusted.

If you want to use fresh yeast instead of dry yeast, convert the quantity as follows: 7 g of dry yeast correspond to 25 g of fresh yeast.

### Herbs and spices

These can be added at the beginning along with the main ingredients.

Herbs and spices such as cinnamon, ginger, oregano, parsley and basil improve the taste and appearance of the bread. Use small quantities of herbs and spices (1-2 tsp) so that they do not mask the taste of the bread.

Fresh herbs such as garlic and chives contain a lot of fluid, which may influence the basic recipe. If necessary, reduce the amount of liquid added according to the recipe.

### Nuts and fruit

In some programs, further ingredients such as e.g. nuts or fruit can be added at a later point in time.

10 signal tones will sound to indicate that the ingredients can now be added.

The ingredients have to be added later so that the bread can rise and maintain its shape. The ingredients would also be chopped too small and could form lumps if they were added to the dough during the initial kneading phase.

If additional ingredients such as linseeds, raisins, sunflower seeds, sesame seeds or pumpkin seeds, etc. are added to the dough, it becomes heavier, therefore making the bread slightly firmer.

If you add sweet ingredients such as e.g. raisins, reduce the quantity of sugar if necessary so that the bread does not become too sweet.



Use fine-grained table or sea salt. Coarse-grained salt is more suitable for scattering on crispy yeast rolls. Salt substitutes are usually unsuitable, as they often contain no sodium.

### **Sugar**

Sugar activates and feeds the yeast so that it is able to rise. Sugar also promotes the taste and consistency as well as the crust's level of browning. Honey, syrup or molasses can be used instead of the sugar. However, the amount of liquid to be added according to the recipe must then be reduced accordingly.

Do not use any artificial sweeteners, as these actually prevent the yeast from acting rather than feeding it.

### **Fats and oils**

A little oil or fat should be added to obtain a softer crumb and to keep the bread fresh for longer. Use olive or sunflower oil according to the recipe. If you use butter, margarine or lard instead (in small quantities up to max. 15 g), you must add a little more liquid (approx. 3 tsp).

Do not use reduced-fat bread spreads, as these contain too much water and therefore do not have the same properties as butter.

### **Liquid**

The fresh ingredients normally involve water, milk or a mixture of the two. The water makes the crust more crispy. The milk makes the crust and the crumb softer.

There are differences of opinion regarding the correct water temperature. Test this yourself and decide according to your own taste. A water temperature between 20°C and 25°C is usually selected. For ultra-fast bread, water heated to a temperature between 45°C and 50°C must be used to speed up the process. The water must be of good quality. If your tap water is very hard, you should use bottled still water, as the calcium in the water can affect the success of the bread.

Instead of water, fresh milk or water containing 2% powdered milk can also be used to improve the taste and the colour of the crust. Some recipes also use fruit juice. Give it a try!

### **Yeast**

Yeast is available as fresh and dry yeast. It is placed (chopped up) into a depression in the flour, where it remains dry and separate from the liquid and the salt until the kneading process begins.

Use only the quantity specified in the recipe - too much yeast causes the dough to rise excessively and run over the edge of the baking pan.

### **Baking tips**

Your baking result depends on a number of factors: the quality of the ingredients, careful measurement, temperature and humidity. Some useful tips and notes are provided in the following.

- The bread maker is not an air-tight sealed unit and is therefore subject to temperature influences. On very hot days or when being used in a very warm kitchen, the bread rises more readily than on cold days. The optimum room temperature lies between 20°C and 24°C.
- On very cold days, allow tap water to stand for 30 minutes at room temperature before using it. This also applies to ingredients from the refrigerator.
- Use all ingredients at room temperature unless specified otherwise in the recipe.
- Add the ingredients to the baking pan in the sequence specified in the recipe. Keep the yeast dry and separate from the liquid that has already been added until the kneading process begins.
- Precisely measuring the ingredients is essential to a successful baking result. The majority of problems arise due to inaccurate measurement or forgetting an ingredient. Use the enclosed measuring cup and measuring spoon for measuring.
- Always use fresh ingredients before the respective expiry date. Perishable ingredients such as milk, cheese, vegetables and fresh fruit can quickly become unusable, particularly in warm conditions, and should therefore only be used in bread that is baked immediately.
- Do not add too much fat, because fat forms a barrier between the yeast and flour and therefore slows down the effect of the yeast. The result is heavy, dense bread.
- Cut butter and other solid fat into small pieces before adding it to the baking pan.
- Bread tasting of fruit is obtained by replacing part of the water with orange, apple or pineapple juice.
- Vegetable stock can be added as part of the liquid. The water from boiled potatoes, for example, contains starch, i.e. an additional nutrient for the yeast, and helps the bread to rise better, be softer and last for longer.
- You can add vegetables such as grated carrots, courgettes or boiled, mashed potatoes for taste. However, these contain so much water that the amount of liquid has to be reduced. Initially add less water and check the dough once kneading starts. Then add a little more water if necessary.

- Do not exceed the quantities specified in the recipes to prevent the dough from overflowing and damaging the bread maker.
- If the bread does not rise well, use bottled, still mineral water instead of tap water or boil the tap water beforehand.  
Tap water that contains a lot of chlorine and fluorine or which is hard prevents the dough from rising.
- After kneading for approx. 5 minutes, check that the consistency of the dough is correct. To do this, keep a rubber spatula ready to scrape off any ingredients that may be stuck in the corners of the baking pan. Do not scrape close to the kneading blade and do not obstruct its movement. If the dough is too crumbly or the appliance is having difficulty kneading, add a little water. If the dough is stuck to the walls and does not form a ball, add a little flour.

### **Baking ready-mixes**

Ready-mixes for bread can be mixed and baked in the bread maker. When using them, however, you must pay attention to the weight of the ingredients so that the maximum quantity is not exceeded and the appliance is not overloaded.

- ▷ First pour the quantity of water recommended by the mixture manufacturer into the baking pan and then add the mixture.
- ▷ Check the consistency of the dough after approx. 5 minutes and, if necessary, add a little water if the mixture is too dry.

Program 1 can be used for the majority of ready-mixes. If your wholemeal bread does not rise sufficiently with this setting, try wholemeal program 5 or program 6 for rye bread next time.

It is best to bake this bread immediately rather than using the timer function because you cannot keep the yeast separate from the liquid.

## **Ingredients**

The quality of your bread depends on a number of factors. Familiarity with the individual ingredients and their properties is therefore very important to achieve optimum results.

Naturally, the quality and freshness of the ingredients are important factors for good baking results.

All ingredients that you add to the bread maker should be at room temperature (18°C to 23°C). The room in which you bake the bread should also be at a normal temperature.

### **Plain flour**

The used type of flour is very important. The most important ingredient of the flour is the protein gluten, which absorbs the gases released from the yeast during fermentation. The dough rises as a result.

### **White flour**

White flour is ground from wheat grain without the outer coat and germ. Make sure to use a flour with high protein content and thus higher gluten development. Best results are achieved with a good quality flour that is unbleached if possible. When purchasing the flour, make sure that it is labelled type 405, 550 or 1050.

A little fine French flour is often added in French-style bread recipes to achieve the crumb typical of these types of bread.

### **Wholemeal flour**

Wholemeal flour is ground with the outer coat and germ. Bread that is produced with it has a slightly nutty taste and a coarser crumb. Preferably use a protein-rich wholemeal flour. Bread made of 100% wholemeal flour is firmer than white bread. Dough made with wholemeal flour requires more time to rise; you should therefore use the bread maker's wholemeal program (program 5).

For a lighter bread, part of the wholemeal flour can also be replaced with plain flour.

### **Other types of flour**

Types of flour made from other grains such as rye, barley, oats or buckwheat supply a high quantity of additional fibre but contain less gluten than white flour. Wholemeal loaves are therefore smaller and more dense than white bread. The bread succeeds best if you replace 20% to a maximum of 50% of the white flour with other types of flour. This gives you the fuller taste of the wholemeal bread with the lighter consistency of the white bread.

### **Salt**

A little salt is important to give the bread taste - but particularly to support the rising process. Salt makes the dough more elastic. It also reduces the growth of the yeast, thus preventing the dough from rising too extensively and then collapsing. Please note: too much salt prevents the dough from rising sufficiently.