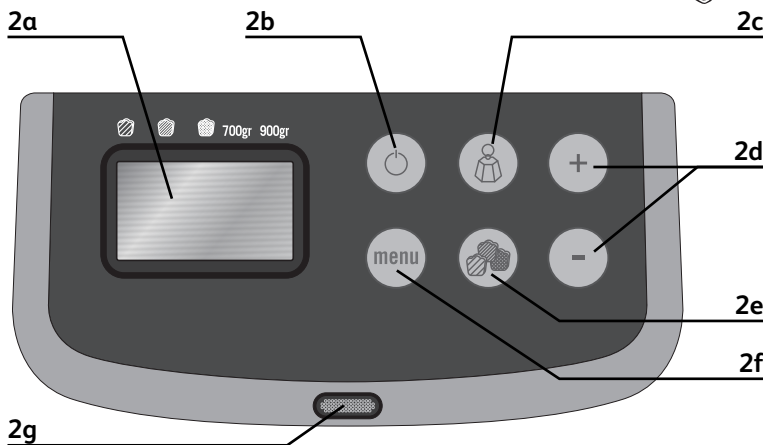
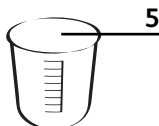
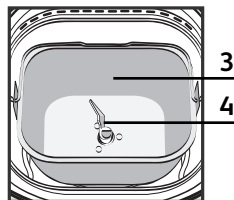
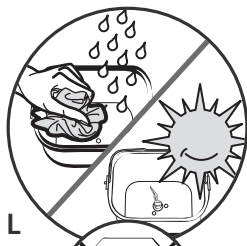
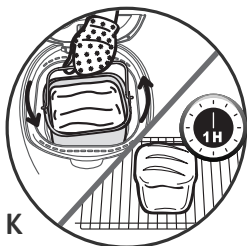
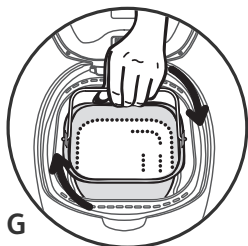
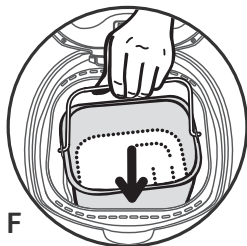
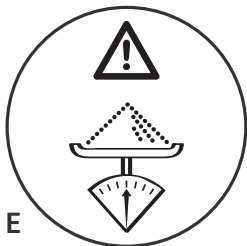
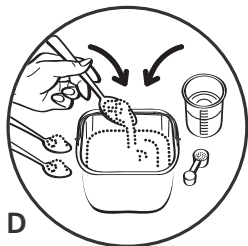
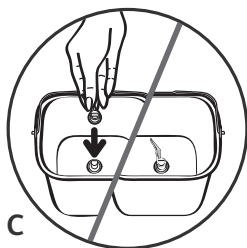
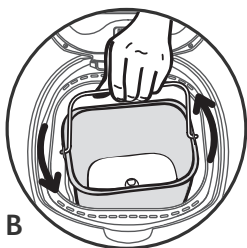


Tefal®

HOME BREAD







Description

- 1 - lid with window
- 2 - control panel
 - a - display screen
 - b - on/off button
 - c - weight selection
 - d - buttons for setting delayed start and adjusting the time for programmes 8, 12
 - e - select crust colour
 - f - choice of programmes
 - g - operating indicator light
- 3 - bread pan
- 4 - kneading paddle
- 5 - graduated beaker
- 6 - a - tablespoon measure
b - teaspoon measure
- 7 - hook accessory for lifting out kneading paddles

Safety recommendations



Let's help to protect the environment!

- ① Your appliance contains many materials that can be reused or recycled.
- ➔ Take it to a collection point so it can be processed.

- Carefully read the instructions before using your appliance for the first time: the manufacturer does not accept responsibility for use that does not comply with the instructions.
- For your safety, this product conforms to all applicable standards and regulations (Low Voltage Directive, Electromagnetic Compatibility, Food Compliant Materials, Environment, ...).
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by an adult responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- Use the appliance on a stable work surface away from water splashes and under no circumstances in a cubby-hole in a built-in kitchen.
- Make sure that the power it uses corresponds to your electrical supply system. Any error in connection will cancel the guarantee.
- It is compulsory to connect your appliance to a socket with an earth. Failure to respect this requirement can cause electric shock and possibly lead to serious injury. It is essential for your safety for the earth connection to correspond to the standards for electrical installation applicable in your country. If your installation does not have an outlet connected to earth, it is essential that before making any connection, you have a certified organisation intervene to bring your electrical installation into conformance.
- This product has been designed for domestic use only.
- This appliance is intended for domestic household use only. It is not intended to be used in the following applications, and the guarantee will not apply for:
 - 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.

- Unplug the appliance when you have finished using it and when you want to clean it.
- Do not use the appliance if:
 - the supply cord is defective or damaged,
 - the appliance has fallen to the floor and shows visible signs of damage or does not function correctly.
 In either case, the appliance must be sent to the nearest approved service centre to eliminate any risk. See the guarantee documents.
- If the power supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- All interventions other than cleaning and everyday maintenance by the customer must be performed by an authorised service centre.
- Do not immerse the appliance, power cord or plug in water or any other liquid.
- Do not leave the power cord hanging within reach of children.
- The power cord must never be close to or in contact with the hot parts of your appliance, near a source of heat or over a sharp corner.
- Do not move the appliance when in use.
- **Do not touch the viewing window during and just after operation. The window can reach a high temperature.**
- Do not pull on the supply cord to unplug the appliance.
- Only use an extension cord that is in good condition, has an earthed socket and is suitably rated.
- Do not place the appliance on other appliances.
- Do not use the appliance as a source of heating.
- Do not use the appliance to cook any other food than breads and jams.
- Do not place paper, card or plastic in the appliance and place nothing on it.
- Should any part of the appliance catch fire, do not attempt to extinguish it with water. Unplug the appliance. Smother flames with a damp cloth.
- For your safety, only use accessories and spare parts designed for your appliance.
- **At the end of the programme, always use oven gloves to handle the pan or hot parts of the appliance. The appliance gets very hot during use.**
- Never obstruct the air vents.
- Be very careful, steam can be released when you open the lid at the end of or during the programme.
- **When using programme No. 9 (jam, compotes) watch out for steam and hot spattering when opening the lid.**
- Do not exceed the quantities indicated in the recipes.
Do not exceed a total of 900 g of dough,
Do not exceed a total of 500 g of flour and 6,5 g of yeast.
- The measured noise level of this product is 64 dBA.

Practical advice

Preparation

- 1 Please read these instructions carefully: the method for making bread with this appliance is not the same as for hand-made bread.
- 2 All ingredients used must be at room temperature (unless otherwise indicated) and must be weighed exactly. **Measure liquids with the graduated beaker supplied. Use the double doser supplied to measure teaspoons on one side and tablespoons on the other. All spoon measures are level and not heaped.** Incorrect measurements give bad results.
- 3 For successful bread making using the correct ingredients is critical. Use ingredients before their use-by date and keep them in a cool, dry place.
- 4 It is important to measure the quantity of flour precisely. That is why you should weigh out flour using a kitchen scale. Use packets of flaked dried yeast. Unless otherwise indicated in the recipe, do not use baking powder. Once a packet of yeast has been opened, it should be sealed, stored in a cool place and used within 48 hours.
- 5 To avoid spoiling the proving of the dough, we advise that all ingredients should be put in the bread pan at the start and that you should avoid opening the lid during use (unless otherwise indicated). Carefully follow the order of ingredients and quantities indicated in the recipes. First the liquids, then the solids. **Yeast should not come into contact with liquids, sugar or salt.**

General order to be followed:

- > Liquids (butter, oil, eggs, water, milk)
- > Salt
- > Sugar
- > Flour, first half
- > Powdered milk
- > Specific solid ingredients
- > Flour, second half
- > Yeast


Using

- **Bread preparation is very sensitive to temperature and humidity conditions.** In case of high heat, use liquids that are cooler than usual. Likewise, if it is cold, it may be necessary to warm up the water or milk (never exceeding 35°C).
- **It can also sometimes be useful to check the state of the dough during the second kneading:** it should form an even ball which comes away easily from the walls of the pan.
 - If not all of the flour has been blended into the dough, add a little more water,
 - if the dough is too wet and sticks to the sides, you may need to add a little flour.Such corrections should be undertaken very gradually (no more than 1 tablespoon at a time) and wait to see if there is an improvement before continuing.
- **A common error is to think that adding more yeast will make the bread rise more.** Too much yeast makes the structure of the bread more fragile and it will rise a lot and then fall while baking. You can determine the state of the dough just before baking by touching it lightly with your fingertips: the dough should be slightly resistant and the fingerprint should disappear little by little.

Before you use your appliance for the first time

- Remove the accessories and any stickers either inside or on the outside of the appliance - **A**.
- Clean all of the parts and the appliance itself using a damp cloth.

Quick-start

- Fully unwind the power cord and plug it into an earthed socket.
- A slight odour may be given off when used for the first time.
- Remove the bread pan by lifting the handle and turning the bread pan slightly anti-clockwise. Then insert the kneading paddle - **B-C**.
- Put the ingredients in the pan in exactly the order recommended. Make sure that all ingredients are weighed with precision - **D-E**.
- Place the bread pan in the breadmaker. By holding the bread pan by handles, insert it in the breadmaker so that it fits over the drive shaft (you will need to tilt it slightly to one side to do this). Turn it gently clockwise and it will lock into place - **F-G**.
- Close the lid. After you hear the beep, programme 1 will appear on the display as the default setting, i.e. 900 g, medium browning - **H**.
- Press the  button. The timer colon flashes. The operating indicator lights up - **I-J**.
- Unplug the breadmaker at the end of the cooking or warming cycle. Lift the bread pan out of the breadmaker. Always use oven gloves as the pan handle is hot, as is the inside of the lid. Turn out the hot bread and place it on a rack for at least 1 hour to cool - **K**.

To get to know your breadmaker, we suggest trying the BASIC WHITE BREAD recipe for your first loaf.



| Prog. 1 - Basic white bread | Ingredients - tsp = teaspoon - tbsp = tablespoon | |
|-----------------------------|--------------------------------------------------|------------------------------|
| BROWNING = MEDIUM | 1. WATER = 320 ml | 4. SUGAR = 3 tbsp |
| WEIGHT = 900 g | 2. OIL = 4 tbsp | 5. WHITE BREAD FLOUR = 525 g |
| TIME = 3:00 | 3. SALT = 1½ tsp | 6. YEAST = 1⅓ tsp |

Using your breadmaker

A default setting is displayed for each programme. You will therefore have to select the desired settings manually.


Selecting a programme _____

Choosing a programme triggers a series of steps which are carried out automatically one after another.


 The **menu button** enables you to choose a certain number of different programmes. The time corresponding to the programme is displayed. Every time you press the  button, the number on the display panel switches to the next programme from 1 - 12:

1. **Basic White Bread.** The Basic White Bread programme is used to make most bread recipes using white wheat flour.
2. **French Bread.** The French Bread programme corresponds to a traditional French crusty white bread recipe.
3. **Wholemeal Bread.** Wholemeal Bread Programme is used to make whole wheat bread using whole wheat flour.
4. **Fast White Bread.** The Fast White Bread programme is specific to the FAST bread recipe (see page 49). This programme is similar to the Basic White Bread programme but is quicker. The texture of the bread may be a little more compact.
5. **Sweet Bread.** The Sweet Bread programme is for recipes containing more sugar and fat such as brioches and milk breads. If you are using special flour blends for brioche or rolls, do not exceed 700 g of dough in total.
6. **Ultra Fast I.** The Ultra Fast I programme is only for 900 g loaves. Bread made using Ultra Fast programmes is more compact than that made with the other programmes.
7. **Ultra Fast II.** The Ultra Fast II programme is only for 700 g loaves. Bread made using Ultra Fast programmes is more compact than that made with the other programmes.
8. **Bread Dough.** The Bread Dough programme does not bake. It is a kneading and rising programme for all leavened doughs such as pizza dough, rolls, sweet buns.
9. **Jam.** The Jam programme automatically cooks jams and compots (stewed fruits) in the pan.
10. **Cake.** Can be used to make pastries and cakes with baking powder.
11. **Sandwich loaf.** The Sandwich Loaf programme is ideal for soft, thin-crust bread.
12. **Loaf Cooking.** The Loaf cooking programme allows you to bake for 10 to 60 minutes (baking time can be set at 1 minute intervals). It can be selected alone and used:
 - a) with the Bread Dough programme,
 - b) to reheat cooked and cooled breads or to make them crusty,
 - c) to finish cooking in case of a prolonged electricity cut during a bread baking cycle.

The breadmaker should not be left unattended when using programme 12.

To interrupt the cycle before it is finished, the programme can be stopped manually by holding down the  button.

Selecting the weight of the bread

The bread weight is set by default at 900 g. This weight is shown for informational purposes. See the recipes for more details. Programmes 4, 6, 7, 8, 9, 10, 12 do not have weight settings. Press the  button to set the chosen product – 700 g or 900 g. The indicator light against the selected setting comes on.

Cycles

A table (pages 16-17) indicates the breakdown of the various cycles for the programme chosen.

Kneading

For forming the dough's structure so that it can rise better.

The dough is in the 1st or 2nd kneading cycle or in a stirring period between rising cycles.

During this cycle, and for programmes 1, 2, 3, 4, 5, 6, 7, 10, 11, you can add ingredients: dried fruit or nuts, olives, etc. A beep indicates when you can intervene. See the summary table for preparation times (pages 16-17) and the "extra" column. This column indicates the time that will be displayed on your appliance's screen when the beep sounds.

For more precise information on how long before the beep sounds, subtract the "extra" column time from the total baking time.


For example: "extra" = 2:51 and "total time" = 3:13, the ingredients can be added after 22 min.

Rest



Allows the dough to rest to improve kneading quality.

Selecting the crust colour

By default, the colour of the crust is set at MEDIUM. Programmes 8, 9 do not have a colour setting. Three choices are possible: Light / Medium/ Dark.

If you want to change the default setting, press the  button

Start / Stop

Press the  button to switch the appliance on. The countdown begins. To stop the programme or to cancel delayed programming, hold down on the  button for 3 seconds.

Rising

Time during which the yeast works to let the bread rise and to develop its aroma.

The dough is in the 1st, 2nd or 3rd rising cycle.

Baking

Transforms the dough into bread and gives it a golden, crusty crust.

The bread is in the final baking cycle.

Warming

Keeps the bread warm after baking. It is recommended that the bread should be turned out promptly after baking, however.

For programmes 1, 2, 3, 4, 5, 6, 7, 10, 11, 12, you can leave your preparation in the appliance. A one-hour warming cycle automatically follows baking. During the hour for which the bread is kept warm, the display shows 0:00 and the dots ■ on the timer flash.

At the end of the cycle, the appliance stops automatically after several sound signals.

Delayed start programme

You can programme the appliance up to start 15 hours in advance to have your preparation ready at the time you want. This function cannot be used on programmes 6, 7, 9, 12.

This step comes after selecting the programme, browning level and weight. The programme time is displayed. Calculate the time difference between the moment when you start the programme and the time at which you want your preparation to be ready. The machine automatically includes the duration of the programme cycles.

Using the **+** and **-** buttons, display the calculated time (**+** up and **-** down). Short presses change the time by intervals of 10 min + a short beep. Holding the button down gives continuous scrolling of 10-min intervals. For example, it is 8 pm and you want your bread

to be ready for 7 am the next morning. Programme 11:00 using the **+** and **-**. Press the **⏸** button. A beep is emitted. The timer colon **:** blinks. The countdown begins. The operating indicator light comes on.

If you make a mistake or want to change the time setting, hold down the **⏸** button until it makes a beep. The default time is displayed. Start the operation again.

With the delayed start programme do not use recipes which contain fresh milk, eggs, soured cream, yoghurt, cheese or fresh fruit as they could spoil or stale overnight.

Practical advice

If there is a power cut: if, during the cycle, the programme is interrupted by a power cut or mishandling, the machine has a 10-min protection time during which the settings are saved. The cycle starts again where it stopped. Beyond that time, the settings are lost.

If you plan to run a second programme bake a second loaf, open the lid and wait 1 hour before beginning the second preparation.

To turn out your loaf of bread: it may happen that the kneading paddle remain stuck in the loaf when it is turned out. In this case, use the hook accessory as follows:

- > once the loaf is turned out, lay it on its side while still hot and hold it down with one hand, wearing an oven glove,
- > with the other hand, insert the hook in the axis of the kneading paddle - **M**,
- > pull gently to release the kneading paddle - **M**,
- > turn the loaf upright and stand on a grid to cool.



Ingredients

Fats and oils: fats make the bread softer and tastier. It also stores better and longer. Too much fat slows down rising. If you use butter, cut it into tiny pieces so that it is distributed evenly throughout the preparation, or soften it. You can substitute 15 g butter for 1 tablespoon of oil. Do not add hot butter. Keep the fat from coming into contact with the yeast, as fat can prevent yeast from rehydrating. Do not use low fat spreads or butter substitutes.

Eggs: eggs make the dough richer, improve the colour of the bread and encourage the development of the soft, white part. If you use eggs, reduce the quantity of liquid you use proportionally. Break the egg and top up with the liquid until you reach the quantity of liquid indicated in the recipe. Recipes are designed for one 50 g size egg; if your eggs are bigger, add a little flour; if they are smaller, use less flour.

Milk: recipes use either fresh or powdered milk. If using powdered milk, add the quantity of water stated in the recipe. It enhances the flavour and improves the keeping qualities of the bread. For recipes using fresh milk, you can substitute some of it with water but the total volume must equal the quantity stated in the recipe. Semi-skimmed or skimmed milk is best to avoid bread having a close texture. Milk also has an emulsifying effect which evens out its airiness, giving the soft, white part a better aspect.

Water: water rehydrates and activates the yeast. It also hydrates the starch in the flour and helps the soft, white part to form. Water can be totally or partially replaced with milk or other liquids. Use liquids at room temperature.

Flour: the weight of the flour varies significantly depending on the type of flour used. Depending on the quality of the flour, baking results may also vary. Keep flour in a hermetically sealed container, as flour reacts to fluctuations in atmospheric conditions, absorbing moisture

or losing it. Use “strong flour”, “bread flour” or “baker’s flour” rather than standard flour. Adding oats, bran, wheat germ, rye or whole grains to the bread dough will give a smaller, heavier loaf of bread.

Using either plain bread flour, or baker’s flour. If these flours are unavailable, please use plain flour instead. If you are using special flour blends for bread, brioche or rolls, do not exceed 900 g of dough in total.

Sifting the flour also affects the results: the more the flour is whole (i.e. the more of the outer envelope of the wheat it contains), the less the dough will rise and the denser the bread. You can also find ready-to-use bread preparations on the market. Follow the manufacturer’s instructions when using these preparations. Usually, the choice of the programme will depend on the preparation used. For example: Wholemeal bread - Programme 3.

Sugar: use white sugar, brown sugar or honey. Do not use unrefined sugar or lumps. Sugar acts as food for the yeast, gives the bread its good taste and improves browning of the crust. Artificial sweeteners cannot be substituted for sugar as the yeast will not react with them.

Salt: salt gives taste to food and regulates the yeast’s activity. It should not come into contact with the yeast. Thanks to salt, the dough is firm, compact and does not rise too quickly. It also improves the structure of the dough. Use ordinary table salt. Do not use coarse salt or salt substitutes.

Yeast: baker’s yeast exists in several forms: fresh in small cubes, dried and active to be rehydrated or dried and instant. Fresh yeast may be sold in supermarkets (bakery or fresh produce departments), but you can also buy fresh yeast from your local baker’s. In New Zealand, we recommend using Edmonds Active Yeast, which is the most readily available yeast product. If you are using Edmonds Surebake Yeast,

please ensure you double the quantities of yeast specified in the recipe. In its fresh or instant dried form, yeast should be added directly to the baking pan of your breadmaker with the other ingredients.

Remember to crumble the fresh yeast with your fingers to make it dissolve more easily. Only active dried yeast (in small granules) must be mixed with a little tepid water before use. Choose a temperature close to 35°C, less and it will not rise as well, more will make it lose its rising power. Keep to the stated amounts and remember to multiply the quantities if you use fresh yeast (see equivalents chart below).

Equivalents in quantity/weight between dried yeast and fresh yeast:

Dried yeast (in tsp.)

| | | | | | | | | |
|---|-----|---|-----|---|-----|---|-----|---|
| 1 | 1,5 | 2 | 2,5 | 3 | 3,5 | 4 | 4,5 | 5 |
|---|-----|---|-----|---|-----|---|-----|---|

Fresh yeast (in g)

| | | | | | | | | |
|---|----|----|----|----|----|----|----|----|
| 9 | 13 | 18 | 22 | 25 | 31 | 36 | 40 | 45 |
|---|----|----|----|----|----|----|----|----|

Additives (dried fruit or nuts, olives.): add a personal touch to your recipes by adding whatever ingredients you want, taking care:

- > to add following the beep for additional ingredients, especially those that are fragile such as dried fruit,
- > to add the most solid grains (such as linseed or sesame) at the start of the kneading process to facilitate use of the machine (delayed starting, for example),
- > to thoroughly drain moist ingredients (olives),
- > to lightly flour fatty ingredients for better blending,
- > not to add too large a quantity of additional ingredients, especially cheese, fresh fruit and fresh vegetables, as they can affect the development of the dough, respect the quantities indicated in the recipes,
- > to have no ingredients fallen outside the pan.

Cleaning and maintenance

- Unplug the appliance.
- Clean all the parts, the appliance itself and the inside of the pan with a damp cloth. Dry thoroughly - **L**.
- Wash the pan and kneading paddle in hot soapy water.
If the kneading paddle remain stuck in the pan, let it soak for 5 to 10 min.
- When necessary the lid can be cleaned with warm water and a sponge.

- **Do not wash any part in a dishwasher.**

- Do not use household cleaning products, scouring pads or alcohol. Use a soft, damp cloth.
- Never immerse the body of the appliance or the lid.



Recipes

For each recipe, add the ingredients in the exact order indicated. Depending on the recipe chosen and the corresponding programme, you can take a look at the summary table of preparation times (pages 16-17) and follow the breakdown for the various cycles.

tsp = teaspoon - tbsp = tablespoon

Prog. 1 - Basic white bread

| | 700 g | 900 g |
|----------------------|----------|---------|
| 1. Water | 270 ml | 320 ml |
| 2. Sunflower oil | 3 tbsp | 4 tbsp |
| 3. Salt | 1 ¼ tsp | 1 ½ tsp |
| 4. Sugar | 2 ¼ tbsp | 3 tbsp |
| 5. White bread flour | 450 g | 525 g |
| 6. Yeast | 1 tsp | 1 ⅓ tsp |

Prog. 2 - French bread

| | 700 g | 900 g |
|----------------------|----------|---------|
| 1. Water | 250 ml | 330 ml |
| 2. Sunflower oil | 2 tbsp | 3 tbsp |
| 3. Salt | 1 tsp | 1 ½ tsp |
| 5. Sugar | 1 ½ tbsp | 2 tbsp |
| 4. White bread flour | 450 g | 600 g |
| 6. Yeast | ¾ tsp | 1 tsp |

Prog. 3 - Wholemeal bread

| | 700 g | 900 g |
|----------------------|--------|----------|
| 1. Water | 270 ml | 320 ml |
| 2. Sunflower oil | 2 tbsp | 2 ½ tbsp |
| 3. Salt | 1 tsp | 1 ¾ tsp |
| 4. Sugar | 2 tsp | 2 ½ tsp |
| 5. White bread flour | 180 g | 220 g |
| 6. Wholemeal flour | 27 g | 330 g |
| 7. Yeast | 1 tsp | 1 ¼ tsp |

Prog. 4 - Fast bread

| | 700 g | 900 g |
|----------------------|----------|---------|
| 1. Water (40-50°C) | 250 | 330 ml |
| 2. Sunflower oil | 2 tbsp | 3 tbsp |
| 3. Salt | 1 tsp | 1 ½ tsp |
| 4. Sugar | 1 ½ tbsp | 2 tbsp |
| 5. White bread flour | 450 g | 600 g |
| 6. Yeast | 2 tsp | 2 tsp |

Prog. 5 - Sweet bread

| | 700 g | 900 g |
|----------------------|--------|---------|
| 1. Water | 250 ml | 330 ml |
| 2. Sunflower oil | 2 tbsp | 3 tbsp |
| 3. Salt | 1 tsp | 1 ½ tsp |
| 4. Sugar | 3 tbsp | 4 tbsp |
| 5. White bread flour | 450 g | 600 g |
| 6. Powdered milk | 2 tbsp | 2 tbsp |
| 7. Yeast | 1 tsp | 1 tsp |

Optional :

1 tsp of orange flower water

Prog. 6 - Ultra fast I

| | 900 g |
|----------------------|---------|
| 1. Water (40-50°C) | 330 ml |
| 2. Sunflower oil | 3 tbsp |
| 3. Salt | 1 ½ tsp |
| 4. Sugar | 4 tbsp |
| 5. White bread flour | 600 g |
| 6. Yeast | 2 tsp |

Prog. 7 - Ultra fast II

| | 700 g |
|----------------------|--------|
| 1. Water (40-50°C) | 270 ml |
| 2. Sunflower oil | 2 tbsp |
| 3. Salt | 1 tsp |
| 4. Sugar | 3 tbsp |
| 5. White bread flour | 450 g |
| 6. Yeast | 2 tsp |

Prog. 8 - Bread dough

| | 900 g |
|------------------------------|---------|
| 1. Water | 330 ml |
| 2. Sunflower oil | 3 tbsp |
| 3. Salt | 2 tsp |
| 4. Refined white bread flour | 600 g |
| 5. Sugar | 2½ tbsp |
| 6. Yeast | 1 tsp |

Prog. 9 - Jam

| | 900 g |
|----------------------|-------|
| 1. Strawberries | 550 g |
| 2. Sugar with pectin | 550 g |

JAMS AND COMPOTES

Cut or chop up the fruit of your choice before putting in the breadmaker.

Prog. 10 - Cake

| | 1000 g |
|----------------------------------|------------|
| 1. Eggs | 4 |
| 2. Sugar | 260 g |
| 3. Salt | 1 tsp |
| 4. Butter, softened but cooled | 90 g |
| 5. Lemon zest | of 1 lemon |
| 6. Lemon juice | of 1 lemon |
| 7. Fluid white bread flour (T45) | 430 g |
| 8. Chemical yeast | 3½ tsp |

Whisk the eggs with the sugar and salt for 5 minutes, until white.

Pour into the bowl of the machine.

Add the cooled melted butter.

Add the juice + zest of the lemon.








Mix together the flour and baking powder and add to the mixture.

Make sure you put the flour in a pile, right in the middle of the bowl.

Prog. 11 - Sandwich bread

| | 700 g | 900 g |
|---------------------------|---------|--------|
| 1. Water | 195 ml | 250 ml |
| 2. Butter or margarine | 2½ tbsp | 3 tbsp |
| 3. Salt | ¾ tsp | 1 tsp |
| 4. Sugar | 2½ tbsp | 3 tbsp |
| 5. Bread flour | 310 g | 400 g |
| 6. Cornflour | 80 g | 100 g |
| 7. Dried yeast | 1¼ tsp | 1½ tsp |

Troubleshooting guide to improve your recipes

| Not getting the expected results? This table will help you. | Bread rises too much | Bread falls after rising too much | Bread does not rise enough | Crust not golden enough | Sides brown but bread not fully cooked | Top and sides floury |
|------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|
| |  |  |  |  |  |  |
| The  button was pressed during baking. | | | | ● | | |
| Not enough flour. | | ● | | | | |
| Too much flour. | | | ● | | | ● |
| Not enough yeast. | | | ● | | | |
| Too much yeast. | | ● | | ● | | |
| Not enough water. | | | ● | | | ● |
| Too much water. | | ● | | | ● | |
| Not enough sugar. | | | ● | | | |
| Poor quality flour. | | | ● | ● | | |
| Wrong proportions of ingredients (too much). | ● | | | | | |
| Water too hot. | | ● | | | | |
| Water too cold. | | | ● | | | |
| Wrong programme. | | | ● | ● | | |

Technical troubleshooting guide




| Problems | Solutions |
|------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| The kneading paddle is stuck in the pan. | <ul style="list-style-type: none"> Let it soak before removing it. |
| After pressing on  , nothing happens. | <ul style="list-style-type: none"> The screen displays HHH: the appliance is too hot. Wait 1 hour between 2 cycles. The screen displays LLL: the appliance is too cold. Wait for it to reach room temperature. The screen displays EEO: malfunction. The machine must be serviced by authorised personnel. A delayed start has been programmed. |
| After pressing on  , the motor is on but no kneading takes place. | <ul style="list-style-type: none"> The pan has not been correctly inserted. Kneading paddle missing or not installed properly. |
| After a delayed start, the bread has not risen enough or nothing happens. | <ul style="list-style-type: none"> You forgot to press on  after programming the delayed start programme. The yeast has come into contact with salt and/or water. Kneading paddle missing. |
| Burnt smell. | <ul style="list-style-type: none"> Some of the ingredients have fallen outside the pan: unplug the appliance, let it cool down, then clean the inside with a damp sponge and without any cleaning product. The preparation has overflowed: the quantity of ingredients used is too great, notably liquid. Follow the proportions given in the recipe. |

Table of cycles

| EN | Browning | Weight (g) | Total time (h) | Preparing the dough (Kneading-Rest-Rising)(h) | Cooking (h) | Keep warm (h) | Extra (h) |
|----|----------|------------|----------------|-----------------------------------------------|-------------|---------------|-----------|
| 1 | * | 700 | 2:53:00 | 1:53:00 | 1:00:00 | 1:00:00 | 2:15:00 |
| | | 900 | 3:00:00 | 1:55:00 | 1:05:00 | | 2:20:00 |
| | ** | 700 | 2:53:00 | 1:53:00 | 1:00:00 | | 2:15:00 |
| | | 900 | 3:00:00 | 1:55:00 | 1:05:00 | | 2:20:00 |
| | *** | 700 | 2:53:00 | 1:53:00 | 1:00:00 | | 2:15:00 |
| | | 900 | 3:00:00 | 1:55:00 | 1:05:00 | | 2:20:00 |
| 2 | * | 700 | 3:40:00 | 2:35:00 | 1:05:00 | 1:00:00 | 2:35:00 |
| | | 900 | 3:50:00 | 2:40:00 | 1:10:00 | | 2:40:00 |
| | ** | 700 | 3:40:00 | 2:35:00 | 1:05:00 | | 2:35:00 |
| | | 900 | 3:50:00 | 2:40:00 | 1:10:00 | | 2:40:00 |
| | *** | 700 | 3:40:00 | 2:35:00 | 1:05:00 | | 2:35:00 |
| | | 900 | 3:50:00 | 2:40:00 | 1:10:00 | | 2:40:00 |
| 3 | * | 700 | 3:32:00 | 2:32:00 | 1:00:00 | 1:00:00 | 2:50:00 |
| | | 900 | 3:40:00 | 2:35:00 | 1:05:00 | | 2:55:00 |
| | ** | 700 | 3:32:00 | 2:32:00 | 1:00:00 | | 2:50:00 |
| | | 900 | 3:40:00 | 2:35:00 | 1:05:00 | | 2:55:00 |
| | *** | 700 | 3:32:00 | 2:32:00 | 1:00:00 | | 2:50:00 |
| | | 900 | 3:40:00 | 2:35:00 | 1:05:00 | | 2:55:00 |
| 4 | * | - | 2:10:00 | 1:00:00 | 1:10:00 | 1:00:00 | 1:45:00 |
| | ** | | | | | | |
| | *** | | | | | | |
| | * | 700 | 2:50:00 | 1:50:00 | 1:00:00 | 1:00:00 | 2:25:00 |
| | | 900 | 2:55:00 | 1:50:00 | 1:05:00 | | 2:30:00 |
| | ** | 700 | 2:50:00 | 1:50:00 | 1:00:00 | | 2:25:00 |
| | | 900 | 2:55:00 | 1:50:00 | 1:05:00 | | 2:30:00 |
| | *** | 700 | 2:50:00 | 1:50:00 | 1:00:00 | | 2:25:00 |
| | | 900 | 2:55:00 | 1:50:00 | 1:05:00 | | 2:30:00 |

| | | | | | | | |
|----|-----|-----|---------|---------|---------|---------|---------|
| 6 | * | 900 | 1:38:00 | 0:48:00 | 0:50:00 | 1:00:00 | 1:28:00 |
| | ** | | | | | | |
| | *** | | | | | | |
| 7 | * | 700 | 1:28:00 | 0:43:00 | 0:45:00 | 1:00:00 | 1:18:00 |
| | ** | | | | | | |
| | *** | | | | | | |
| 8 | - | - | 1:30:00 | - | - | - | - |
| 9 | - | - | 1:20:00 | - | 0:20:00 | - | - |
| 10 | * | - | 1:50:00 | 0:30:00 | 1:20:00 | 1:00:00 | 1:34:00 |
| | ** | | | | | | |
| | *** | | | | | | |
| 11 | * | 700 | 2:55:00 | 2:05:00 | 0:50:00 | 1:00:00 | 1:59:00 |
| | | 900 | 3:00:00 | | 0:55:00 | | 2:04:00 |
| | ** | 700 | 2:55:00 | | 0:50:00 | | 1:59:00 |
| | | 900 | 3:00:00 | | 0:55:00 | | 2:04:00 |
| | *** | 700 | 2:55:00 | | 0:50:00 | | 1:59:00 |
| | | 900 | 3:00:00 | | 0:55:00 | | 2:04:00 |
| 12 | * | - | 1:00:00 | - | XX | 1:00:00 | - |
| | ** | | | | | | |
| | *** | | | | | | |

* : LIGHT - ** : MEDIUM - *** : DARK - XX : 10 to 60 mn.

Comment: the total duration does not include warming time.

Ref. NC00026429 - 12/11

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