

- Congratulations for having purchased the BM-3 model Bread Baking Machine. You have bought a machine based on a revolutionary new concept:
- The bread dough is kneaded with two kneading pegs and is hence worked better.
- Some machine programs provide two different levels for the baking of large or small quantities of bread.
- The bread baking machine offers 10 pre-installed programs with 31 different setting options. There is a completely new program with which you can either just bake a fresh loaf of bread or to brown one that has already been baked.
- You can even schedule the bread baking machine, i.e. you can preprogram a program up to 13 hours in advance.

The appliance is completely automatic and extremely user-friendly. It kneads the dough in two different directions thus providing for excellent mixing.

### **Safety Instructions**

#### **Read all the instructions in the manual and follow them carefully**

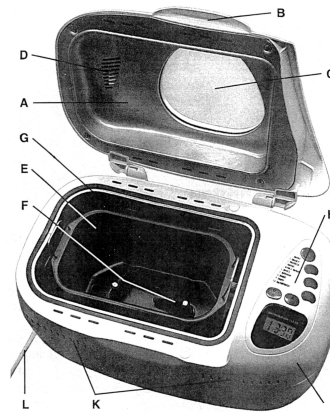
1. Do not touch any of the appliance's hot surfaces. Use oven cloths! The bread baking machine is very hot after baking.
2. Never dip the connection cable or the appliance in water or any other liquid.
3. Keep your eye on the appliance when children are around Unplug the appliance if it is not being used and before cleaning it. Before removing single parts of the appliance let it cool down.
4. Never use the appliance with a defective connection cable, after malfunctions or if the appliance happens to be damaged in any way whatsoever! In these cases have the Customer Service check and repair it if necessary. Never try to repair it yourself. The warranty is void in this latter case.
5. The use of accessories not recommended by the manufacturer can cause damage. Use the appliance exclusively for the envisaged purpose.
6. Lay the appliance firmly on the counter to avoid that it falls off during the kneading of a thick dough. This is especially important when using the preprogram function and the appliance is not being watched. In the case of extremely smooth counters the appliance should be placed on a thin rubber mat to avoid any risk of falling.
7. The bread baking machine must be kept at a distance of at least 10 cm from other objects when it is working. The appliance can be used only indoors.
8. Make sure that the power cable does not touch any hot surface and that it does not hang over a table edge thus avoiding, for example, that children may grab it.
9. Never place the appliance either on or near a gas or electrical stovetop or a hot even.
10. Pay great attention when handling the appliance especially when it is full of hot liquids(marmalades)!
11. Never remove the baking tin while the appliance is still working.
12. When baking white bread, never fill the baking tin more than maximum level should this happen, the bread will not be baked evenly and the dough may overflow. Please follow our instructions.
13. Metal foils or other materials must not be put inside the appliance as these may cause a fire or a short circuit!

14. Never cover the appliance with a towel or any other material! The heat and steam generated by the appliance must be free to escape, A fire can break out if the appliance is covered with flammable materials or if it comes in contact, for example, with curtains.
15. Before trying to bake a given type of bread overnight, try the recipe first while keeping an eye on it to make sure that the doses of the ingredients are correct, that the dough is not too thick or thin or that the quantity is too much and hence risks overflowing.

**The manufacturer is not liable if this appliance is used for commercial purposes or in any way or manner that does not comply with the instructions herein provided.**

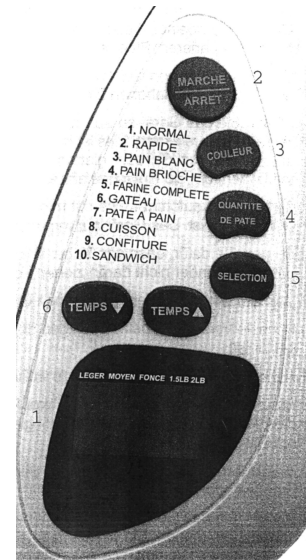
### Parts and Drawings

- A. Cover, removable
- B. Handle
- C. Viewing panel
- D. Vent
- E. Baking tin
- F. Kneading pegs
- G. Baking compartment
- H. Control Panel
- I. Casing
- K. Side vent
- L. Cable



### Control Panel

1. LCD display  
It shows the time left before the end of the program
2. START-/STOP key  
To start and stop the program
3. COLOR key  
To set the desired level of brow
4. LOAF SIZE key  
To set 2 weight levels as described below
5. SELECT key  
To select the programs described in the "program phase timing" section.
6. TIME key  
To set the preprogram timer



### Description of the Control Panel

**Insert the plug into a properly installed 230V/50Hz protective contact socket.**

## 1. DISPLAY

### BASIC SETTING

This displays signals when the appliance is ready for use. It corresponds to the normal program "13:30" appears on the display. The "1" specifies which program has been chosen and the "3:30" is the length of the program. The positions of two arrows provide information on the selected browning level and the weight. The basic setting after switching the appliance on is: "superior weight" and "medium browning level". During operation the course of the program can be read on the display. As the program proceeds the digits of the set time will decrease progressively.

### 2. START/STOP key

To start and stop the program. As soon as the START/STOP key is pressed, the points of the time value start to blink. Use the START/STOP key to stop the program in any moment. Keep the key pressed until a signal beep is heard. The starting position of the aforementioned start program appears on the screen. If a different needs to be used, select it with the SELECT key.

### 3. TIME key

Those programs that can be timed to start later on are listed in the "program Phase Timing" table. The QUICK, CAKE, RAPID and JAM programs cannot be timed to start later on. The hours and minutes after which the preparation should be started need to be added to the relevant basic time for the specific program plus 1 hour of warming time (after the end of the baking process). A maximum timing of 13 hours can be set.

### 4. COLOR key

The desired browning level is set with this key: LIGHT-MEDIUM-DARK.

### 5. DOUGH QUANTITY key

It provides for the following settings in the various programs (see table):

LEVEL I = For small quantities of bread;

LEVEL II = For large quantities of bread.

In the recipes you will find our recommended quantities.

### 6. SELECTION key

Use this menu key to run one of the available programs described in detail in the "Program Phase Timing" table.

Use the programs for the following specialties:

- |                |   |
|----------------|---|
| 1. BASIC       | For white and wheat and rye bread. This program is used the most. |
| 2. QUICK       | For the quick preparation of white and wheat and rye bread        |
| 3. FRENCH      | For the preparation of particularly light white bread             |
| 4. RAPID       | For the preparation of sweet leavened dough                       |
| 5. WHOLE WHEAT | For wholemeal bread   |
| 6. CAKE        | For cakes with baking powder                                      |
| 7. DOUGH       | For the preparation of dough                                      |
| 8. BAKE        | To brown bread or cakes   |

9. JAM                      To cook marmalades and jams  
10. SANDWICH            To prepare light sandwich bread

### **Bread Baking Machine Functions**

#### **Buzzer function**

The buzzer goes off:

When pressing all the program keys;

During the second kneading cycle of the NORMAL, WHOLE WHEAT, QUICK, CAKE and SANDWICH programs to signal that the cereals, fruit, nuts or other ingredients can be added.

When the end of the program is reached.

During the warming phase at the end of the baking procedure the acoustic signal rings several times.

#### **Repeat Function**

In case of a blackout the bread baking machine must be started again. This is possible only if the program was stopped before the kneading phase was reached. Otherwise you will have to start from the beginning!

#### **Safety functions**

If the temperature of the appliance is still too high (more than 40°C) for a new program after using the appliance previously, H:HH will appear on the display when pressing start again and an acoustic signal is given. If this is the case, press the START/STOP key until the H:HH message is deleted and the basic setting appears on the display. Remove the container and wait until the appliance has cooled.

The BAKING program can be started immediately even when the appliance is still hot.

### **Bread baking Machine Program phases**

#### **Insert the baking tin**

The nonstick baking tin must be held firmly with both hands and be placed in the middle of the baking compartment. Press the tin downwards with caution until it snaps into place. Insert the two. Kneading pegs on the driving shafts.

#### **Put in the ingredients**

The ingredients must be put into the baking tin in the order specified in the relevant recipe.

#### **Select the program**

Select the desired program with the SELECT key. Choose the level corresponding to the selected program. Then select the desired degree of browning. Use the TIME key to set the time when the program is to be started. Press the START/STOP key.

#### **Mix and knead the dough**

The bread baking machine mixes and kneads the automatically until it reaches the right consistency.

**Leave the dough to rise**

After the last kneading cycle the bread baking machine is heated to the optimal temperature for the rising of the dough.

**Baking**

The bread baking machine sets the baking temperature and time automatically. If the bread is too light at the end of the baking program, use the BAKE program to let it brown more. To do so, press the START/STOP key, then select the BAKE program and start. When the desired degree of baking has been reached, stop the process.

**Warming**

Once the baking is over, the buzzer goes off to signal that the bread or specialty can be removed. The 1-hour warming time starts immediately.

**End of the program phases**

At the end of the program pull out the baking tin by using oven cloths, lay it on the counter and if the bread does not fall out of the tin onto the grid, move the knead shaft back and forth a few times until the bread comes out. If one of the kneading pegs is still stuck in the bread, take the hook supplied with the appliance, insert it under the warm loaf of bread into the almost circular opening of the kneading peg and wedge the hook against the lower edge of the kneading peg preferably where the blade of the kneading peg is located. You can then cut the bread easily and pull out the kneading peg completely.

## Program phase timing

Menu no.	1		2	3	4	5		6	7	8	9	10	
	BASIC		QUICK	FRENCH	RAPID	WHOLE WHEAT		CAKE	DOUGH	BAKE	JAM	SANDWICH	
Level	1	2				1	2					1	2
Bread weight in grams, approx.	750	1300				750	1300					750	1300
Totale time-h	3:20	3:30	1:58	3:50	1:52	3:30	3:40	2:00	1:50	1:00	1:20	3:09	3:20
The following time indications are specified in minutes													
Pre-heatin The motor is not running- Heating on/off 5/25 s)*	17	20	5	22	3	37	40		22	-	Heating on/off 15 s/15 s	11	22
Stirring (left)	3		3	3	3	3		3,5	3	-	15	3	
1.Kneading (left)	2		2	2	2	2		-	2	-	-	2	
2.kneading (right/left alternated) Heating on/off 5/25 s*	13		20	16	5	13		Beating 12.5 min(or heat.)8 min Heating on/off 5/25 s	16			13	
Signal to add the ingredlents													
Displayed time	ca. 2:5 4	ca. 2:5 7	ca. 1:33	-	-	ca. 2: 44	ca. 2:47	ca. 1:49	-	-	-	ca. 2:34	ca. 2:45
1.rising Heating on/off (5/25s)*	45		-	45	-	45		-	-	-	-	45	
Dough smoothing	1	1	1	1	-	1	-	-	-	-	-	1	
2.rising Heating on/off (5/25 s)*	18	7	25	7	7	18	-	45	-	-	-	18	
Dough smoothing	1	-	1	1	-	1	-	-	-	-	-	1	

3.rising Heating on/off (5/25)s*	45	25	50	27	35	-	22	-	-	39		
Baking Heating on/off (22/8 s), 8/22 s after reaching the temperture	55	62	55	65	65	55	62	80	-	80	45 Stimi ng/C ookin g/Rig ht/left /Heat ing on/of f 15 s/15 s	56
Rest phase (w/o heating)	-	-	-	-	-	-	16	-	-	-	20	
Warming Heating on/off	60	60	60	-	60	-	-	-	-	-	60	
<b>Pre-programming</b>												
Timer (max.)	13 u	-	13 u	-	13 u	-	13 u	13 u	-	13 u		

\*The heating is switched on only if the room temperature is lower than 25°C. If the room temperature is above 25°C the ingredients are already at the right temperature and there is no need for pre-heating. For the first and second rising the room temperature must be above 25°C or high enough to make the dough rise with-out extra heating.

\*\*The heating is switched on only if the room temperature is lower than 35°C. A room temperature of more than 35°C is enough to make the dough rise without extra heating.

### **Cleaning and Maintenance**

- Before using the appliance for the first time wash the bread baking amchine's baking tin with a mild detergent and clean the kneading pegs.
- It is highly recommended to coat the new baking tin and the kneading pegs with heat resltant grease befo-re using them for the first time and let them heat in the oven for about 10 minutes at 160°C. Once these have cooled down clean away (polish) the grease from the baking tin with a sheet of paper towel. This operation is to be performed to protect the nonstick coating. This operation can be repeated from time to time.
- After use always leave the appliance to cool before cleaning it or putting it away. It takes about half an hour for the appliance to cool and to be ready again for baking and kneading.
- Before cleaning pull out the plug and leave the appliance to cool. Use a mild detergent, Never use chemical cleaning agents, gasoline, oven cleaners or any detergent that can scratch or ruin the coating.

- Remove all the ingredients and crumbs from the lid, casing and baking compartment with a moist towel. Never dip the appliance in water nor fill the baking compartment with water! For easy cleaning the lid can be removed by positioning it vertically and pulling it out.
- Wipe the outside of the baking tin with a moist towel. The inside of the tin can be washed with some deter-gent liquid. Do not leave it too long dipped in water.
- Both the kneading pegs and drive shafts need to be cleaned immediately after use. If the kneading pegs remain in the tin, it becomes difficult to remove them afterwards. In this case fill the container with warm water and leave it to rest for 30 minutes. Then remove the kneading pegs.
- The baking tin has a nonstick coating. Do not use metal objects that can scratch the surface when cleaning it. It is normal that the color of the coating changes over the course of time. This change does not alter its effectiveness in any way whatsoever.
- Before putting the appliance away for storage, make sure that it is perfectly cool, clean and dry. Put the appliance away with the lid closed.

### **Questions & Answers on Baking**

- **The bread sticks to the container after baking**

Leave the bread to cool for about 10 minutes after baking-turn the container upside down. If necessary move the kneading peg shaft back and forth. Grease the kneading pegs before baking.

- **How do you avoid the forming of holes in the bread owing to the presence of the kneading pegs**

You can remove the kneading pegs with your fingers covered with flour before leaving the dough to rise for the last time (see "Program Phase Timing" and the display messages). If do not wish to do so, use the hook after baking. If you proceed with caution, you can avoid the forming of a large hole.

- **The dough spills over when it is left to rise.**

This happens in particular when wheat flour is used owing its greater content of gluten.

Remedy:

- a) Reduce the amount of flour and adjust the amounts of the other ingredients, When the bread is ready, it will still have a large volume.
- b) Spread a tablespoon of heated liquefied margarine on the flour.

- **The bread rises and spills over anyway**

- a) If a V-shaped ditch forms in the middle of the bread, the flour does not have enough gluten. This means that the wheat contains too little protein (it happens during especially rainy summers) or that the flour is too moist.

Remedy: add one tablespoon of wheat gluten for 500g of wheat.

- b) If the bread has a funnel shape in the middle, the possible cause can be one of the following:
  - the water temperature was too high;
  - too much water was used;
  - the flour was poor in gluten.



- **When can the lid of the bread baking machine be opened during the baking?**

Generally speaking, it is always possible while the kneading is underway. During this phase small quantities of flour or liquid can still be added.

If the bread must have a particular aspect after baking, proceed as follows: before the last rising phase (see the Program Phase Timing table and the message on the display) open the lid with caution and shortly and carve the bread crust while it is forming with a sharp pre-heated knife, scatter cereals on it or spread a mix-ture of potato flour and water on the crust to give it a glossy finish. This is the last time that the lid can be opened, otherwise the bread will go down in the middle.

- **What do the type numbers for flour mean?**

The lower the type number, the less roughage the flour contains and the lighter it will be.

- **What is wholemeal flour?**

Wholemeal flour is made of all types of cereals including wheat. The term "wholemeal" means that the flour was ground from whole grain and hence it has greater contents of roughage thus making the wheat whole-meal flour darker. However, the use of wholemeal flour does not make the bread darker as it is widely believed.

- **What must be done when using rye flour?**

Rye flour does not contain any gluten and the bread hardly rises. In order to make it easily digestible a rye wholemeal bread with leaven is to be made.

The dough will rise only if one part of 550 type flour is added to every four parts of rye flour without gluten.

- **What is the gluten in flour?**

The higher the type number, the lower the gluten contents of the flour are and the less the dough will rise. The highest quantity of gluten is contained in 550 type flour.

- **How many different flour types are there and how are they used?**

- a) Corn, rice and potato flour are suitable for people allergic to gluten or for those who suffer from sprue or celiac disease. See the relevant recipes in the operating instructions.
- b) Spelt flour is very expensive, but it is free from chemical additives because spelt grows on very poor soil and requires no fertilizers. Spelt flour is especially suitable for allergic people. It can be used in all those recipes described in the operating instructions requiring flour types 405, 550 or 1505.
- c) Millet flour is especially suitable for people suffering from many allergies. It can be used in all recipes requiring flour types 405, 550 or 1050 as described in the operating instructions.
- d) Durum wheat flour is suitable for baguettes thanks to its consistency and it can be replaced with durum wheat semolina.

- **How can fresh bread be made easier to digest?**

If a mashed boiled potato is added to the flour and kneaded in the dough the fresh bread is easier to digest.

What doses of rising agent should be used?

For yeast and leaven which must be bought in different quantities follow the producer's instruction on the package and adapt the quantity to the amount of flour used.

- **What can be done if the bread tastes of yeast?**

- Often sugar is added to eliminate this taste. The adding of sugar makes the bread lighter in color.
- Add 1\_ tablespoon of vinegar for a small bread loaf and 2 tablespoons for a large loaf to the water.
- Use buttermilk or kefir instead of water. This is possible for all the recipes and it is recommended for the freshness of the bread.

- **Why does the bread made in an oven tastes different form the bread made with the bread baking machine?**

It depends on the different degree of humidity. The bread is baked drier in the oven owing to the larger baking space, while the bread made in the machine is moister.

## Questions & Answers on Bread Baking Machines

**A table of problems that may occur is provided below:**

Problem	Cause	Solution
Smoke comes out of the baking compartment or of the vents	The ingredients stick to the baking compartment or on the outside of the baking tin	Pull out the plug and clean the outside of the baking tin or the baking compartment.
The bread goes down in the middle and is moist on the bottom.	The bread is left too long in the tin after baking and warming.	Take the bread out of the baking tin before the warming function is over.
It is difficult to take the bread out of the baking tin.	The bottom of the loaf is stuck to the kneading peg.	Clean the kneading peg and shafts after the baking. If necessary, fill the baking tin with warm water for 30 minutes. Then the kneading pegs can be easily removed and cleaned.
The ingredients are not mixed or the bread is not baked correctly.	Incorrect program setting.	Check the selected menu and the other settings.
	The START/STOP key was touched while the machine was working.	Do not use the ingredients and start over again.
	The lid opened several times while the machine was working.	After the last rising do not open lid.
	Long blackout while the machine was working.	Do not use the ingredients start over again.

	The rotation of the kneading pegs is blocked.	Check that the kneading pegs are blocked by grains, etc. Pull out the baking tin and check whether the drivers turn. If this is not the case, send the appliance to the customer service.
The baking tin jumps up during the kneading.	The side springs in the base inside the inner casing have lost tension.	Press the START/STOP key and interrupt the program. Pull out the container and push the springs slightly to the side. Insert the container again and close the lid. Start the program over again.
	The dough is too thick. The kneading pegs are blocked and the container is pressed upwards.	Open the lid. Add some liquid to the dough and close the lid again.
The appliance does not start. The display shows H:HH.	The appliance is still hot after the last baking cycle.	Press the START/STOP key until the basic setting appears on the display. Remove the baking tin and leave the appliance to cool. Then put the baking tin back in, set the program again and start.

### Questions & Answers on the Recipes

Problem	Cause	Solution
The bread rises too fast.	<ul style="list-style-type: none"> <li>- Too much yeast, too much flour, not enough salt</li> <li>- Or several of these causes</li> </ul>	<ul style="list-style-type: none"> <li>- a/b</li> </ul>
The bread does not rise at all or not enough.	<ul style="list-style-type: none"> <li>- No yeast at all or too little</li> <li>- Old or stale yeast</li> <li>- Liquid too hot</li> <li>- The yeast has come into with the liquid</li> <li>- Wrong flour type or stale flour</li> <li>- Too much or not enough liquid</li> <li>- Not enough sugar</li> </ul>	<ul style="list-style-type: none"> <li>- a/b</li> <li>- e</li> <li>- c</li> <li>- d</li> <li>- e</li> <li>- a/b/g</li> <li>- a/b</li> </ul>
The dough rises too much and spills over the baking tin.	<ul style="list-style-type: none"> <li>- If the water is too soft the yeast ferments more</li> <li>- Too much milk affects the fermentation of the yeast</li> </ul>	<ul style="list-style-type: none"> <li>- f</li> <li>- c</li> </ul>
The bread goes down in the middle.	<ul style="list-style-type: none"> <li>- The dough volume is larger than the tin and the bread goes down.</li> <li>- The fermentation is too short or too fast owing to the excessive temperature of the water or the baking chamber or to the excessive moistness.</li> </ul>	<ul style="list-style-type: none"> <li>- a/f</li> <li>- c/h/i</li> </ul>
The bread has a dip once the baking is over.	<ul style="list-style-type: none"> <li>- Not enough gluten in the flour</li> <li>- Too much liquid</li> </ul>	<ul style="list-style-type: none"> <li>- k</li> <li>- a/b/h</li> </ul>

Heavy, limpy structure	<ul style="list-style-type: none"> <li>- Too much flour or not enough liquid</li> <li>- Not enough yeast or sugar</li> <li>- Too much fuit, wholemeal or of one of the other ingredients</li> <li>- Old or stale flour</li> </ul>	<ul style="list-style-type: none"> <li>- a/b/h</li> <li>- a/b</li> <li>- b</li> <li>- e</li> </ul>
The bread is not baked in the center.	<ul style="list-style-type: none"> <li>- Too much or nor enough liquid</li> <li>- Too much humidity</li> <li>- Recipe with moist ingredients</li> </ul>	<ul style="list-style-type: none"> <li>- a/b/g</li> <li>- h</li> <li>- g</li> </ul>
Open or coarse structure or too many holes	<ul style="list-style-type: none"> <li>- to much water</li> <li>- No salt</li> <li>- Great humidity, water too hot</li> <li>- Too much liquid</li> </ul>	<ul style="list-style-type: none"> <li>- g</li> <li>- b</li> <li>- h/i</li> <li>- c</li> </ul>
Mushroom-like, unbaked surface	<ul style="list-style-type: none"> <li>- Bread volume to big for the tin</li> <li>- Too much flour, especially for with bread</li> <li>- Too much yeast or not enough salt</li> <li>- Too much sugar</li> <li>- Sweet ingredients besides the sugar</li> </ul>	<ul style="list-style-type: none"> <li>- a/f</li> <li>- f</li> <li>- a/b</li> <li>- a/b</li> <li>- b</li> </ul>
The bread slices are unequal or lumpy	<ul style="list-style-type: none"> <li>- Bread not cooled enough (the vapor has not escaped)</li> </ul>	<ul style="list-style-type: none"> <li>- j</li> </ul>
Flour deposits on the bread crust	<ul style="list-style-type: none"> <li>- The flour was not worked well on the sides during the kneading.</li> </ul>	<ul style="list-style-type: none"> <li>- g/i</li> </ul>

### Solutions for the problems

- a) Measure the ingredients correctly.
- b) Adjust the ingredient doses and check that all the ingredients have been added.
- c) Use another liquid or leave it to cool at room temperature. Add the ingredients specified in the recipe in the right order. Make a small ditch in the middle of the flour and put in the crumbled yeast or the dry yeast. Avoid letting the yeast and the liquid come into direct contact.
- d) Use only fresh and correctly stored ingredients.
- e) Reduce the total amount of the ingredients, do not use more than the specified amount of flour. Reduce all the ingredients by 1/3.
- f) Correct the amount of liquid. If ingredients containing water are used, the dose of the liquid to be added must be duly reduced.
- g) In case of very humid weather remove 1-2 tablespoons of water.
- h) In case of warm weather do not use the timing function. Use cold liquids.
- i) Take the bread out of the tin immediatly after baking and leave it on the grid to cool for at least 15 minutes before cutting it.
- j) Reduce the amount of yeast or of all the ingredient doses by ¼.
- k) Add a tablespoon of wheat gluten to the dough.

## Remarks on the Recipes

### 1. Ingredients

- Since each ingredient plays a specific role for the successful baking of the bread, the measuring is just as important as the order in which the ingredients are added.
- The most important ingredients like the liquid, flour, salt, sugar and yeast (either dry or fresh yeast can be used) affect the successful outcome of the preparation of the dough and the bread. Always use the right quantities in the right proportion.
- Use lukewarm ingredients if the dough needs to be prepared immediately. If you wish to set the program phase timing function, it is advisable to use cold ingredients to avoid that the yeast starts to rise too early.
- Margarine, butter and milk affect the flavor of the bread.
- Sugar can be reduced by 20% to make the crust lighter and thinner without affecting the successful outcome of the baking. If you prefer a softer and lighter crust replace the sugar with honey.
- Gluten which is produced in the flour during the kneading provides for the structure of the bread. The ideal flour mixture is composed of 40% wholemeal flour and 60% of white flour.
- If you wish to add cereals grains, leave them to soak overnight. Reduce the quantity of flour and the liquid (up to 1/5 less).
- Leaven is indispensable with rye flour. It contains milk and acetobacteria that make the bread lighter and ferment thoroughly. You can make your own leaven but it takes time. For this reason concentrated leaven powder is used in the recipes below. The powder is sold in 15 g packets (for 1 kg of flour). Follow the instructions given in the recipes (1/2, \_ or 1 packet). If less leaven than requested is used the bread will crumble.
- If leaven powders with a different concentration (100 g packet for 1 kg of flour) are used, the quantity of flour must be reduced by 80 g for a 1 kg of flour.
- Liquid leaven sold in bags is also available and it is suitable for use. Follow the doses specified on the package. Fill the measuring beaker with the liquid leaven and top it up with the other liquid ingredients in the right doses as specified in the recipe.
- Wheat leaven which often comes dry improves the workability of the dough, the freshness and the taste. It is milder than rye leaven.
- Use either the BASIC or WHOLE WHEAT program when baking leavened bread.
- Baking ferment can be used to replace the leaven. The only difference is in the taste. It is fit to be used in the bread baking machine.
- Wheat bran is added to the dough if you want particularly light bread rich in roughage. Use one tablespoon for 500 g of flour and increase the quantity of liquid by \_ tablespoon.
- Wheat gluten is a natural additive obtained from wheat proteins. It makes the bread lighter and more voluminous. The bread falls in more rarely and it is more easily digestible. The effect can be easily appreciated when baking wholemeal and other bakery products made of home-milled flour.
- The black malt used in some recipes is dark-roasted barley malt. It is used to obtain a darker bread crust and soft part (e.g. brown bread). Rye malt is also suitable but it is not as dark. You can find this malt in whole food shops.

- Pure lecithin powder is a natural emulsifier that improves the volume of the bread, makes the soft part softer and lighter and keeps it fresh longer.

## 2. Adapting the doses

- If the doses need to be increased or reduced, make sure that the proportions of the original recipe are maintained. To obtain a perfect result, the basic rules below for the adapting of the ingredient doses must be following:
- Liquids/flour: the dough ought to be soft (not too soft) and easy to knead without becoming stringy. A ball can be obtained by kneading it lightly. This is not the case with heavy doughs like rye wholemeal or cereal bread. Check the dough five minutes after the first kneading. If it is too moist, add some flour until the dough has reached the right consistency. If the dough is too dry add a spoonful of water at a time during the kneading.
- Replacing liquids: When using ingredients containing liquids in a recipe (e.g. curd cheese, yogurt, etc.), the required amount of liquid must be reduced. When using eggs beat them in the measuring beaker and fill it with the other required liquid up to the envisaged amount.
- If you are living in a place located at a high altitude (more than 750 m) the dough rises faster. The yeast can be reduced in these cases by  $\frac{1}{4}$  to  $\frac{1}{2}$  of teaspoon to proportionally reduce its rising. The same is true of places with particularly soft water.

## 3. Adding and measuring the ingredients and quantities

- Always put in first the liquid and the yeast at the end. To avoid that the yeast acts too fast (in particular when using the timing function), contact between the yeast and the liquid must be avoided.
- When measuring use the same measuring units, that is to say use either the measuring spoon supplied with the bread baking machine or a spoon used in your home when the recipes require doses measured in tablespoons and teaspoons.

The measures in grams must be weighed precisely.

For the millimeter indications you can use the supplied measuring beaker which has a graduated scale of 50 to 300 ml.

The abbreviations in the recipes mean:

EL = level tablespoonful (or large measuring spoon)

TL = level teaspoonful (or small measuring spoon)

g = grams

ml = milliliter

Packet = 7g dry yeast for 500 g of flour – corresponds to 20 g of fresh yeast.

Fruit, nuts or cereal ingredients. If you wish to add other ingredients, you can do so in specific programs (see the "Program Phase Timing" table), when you hear the acoustic signal. If you add the ingredients too early, they will be crushed during the kneading.

## 4. Recipes for the BM-3 type bread baking machine

- The following recipes are for various bread sizes. In some programs (see the “Program Phase Timing” table) a difference is made in the weights. We recommend you to use Level I for a bread loaf of 750 g and Level II for a bread loaf between 1000 and 1300 g.
- If no levels are specified in the recipe, it means that they are not envisaged in the proposed programs and that both small and large quantities can be used.

## 5. Bread weights and volumes

- In the following recipes you will find exact indications regarding the bread weight. You will see that the weight of pure white bread is less than that of wholemeal bread. This depends on the fact that white flour raises more and hence limits need to be posed.
- Despite the precise weight indications there may be slight differences. The actual bread weight depends much on the air humidity of the room at the moment of the preparation.
- All breads with a substantial portion of wheat reach a large volume and exceed the container edge after the last rising in the case of the highest weight class. But the bread does not spill over. The part of the bread outside the tin is more easily browned compared to the bread in the tin.
- When the QUICK program is suggested for sweetbreads, you can use the ingredients in smaller quantities also for the RAPID program to make a lighter bread.

## 6. Baking results

- The result of the baking depends on the on-site conditions (soft water – high air humidity – high altitude – consistency of the ingredients, etc.). Therefore, the recipe indications are reference points which can be adapted. If one recipe or another does not go straight the first time, do not let yourself be discouraged. Try to find the cause and try it again by varying the proportions.
- If the bread is too pale after baking, you can leave it to brown with the baking program.
- It is recommended to bake a test bread before actually setting the timing function for use overnight so that you can make the necessary changes if necessary.

## Classic Bread Recipes

	Level I	Level II
White Bread		
Bread weight approx.	740g	1080g
Water	350ml	500ml
Salt	1 tsp	1 1/2 tsp
Sugar	1 tsp	1 1/2 tsp
Durum wheat semolina	150g	200g
550 type flour	350g	500g
Yeast	3/4 packet	1 packet

Program: French

### **Nut & Raisin Bread**

Tip: Add the raisins and nuts after the acoustic signal during the second kneading phase

Bread weight approx.	900g	1180g
Water or milk	275ml	350ml
Margarine or butter	30g	40g
Salt	1/2 tsp	3/4 tsp
Sugar	1 tbsp	2 tbsp
405 type flour	500g	650g
Dry yeast	3/4 packet	1 packet
Raisins	75g	100g
Crushed walnuts	40g	60g

Program: QUICK or RAPID

Attention: When using the RAPID program the bread is lighter. Use the level I does, otherwise the volume is too large.

### **Poppy Seed Bread**

Tip: Before the last rising open the lid briefly and coat the dough with some water and then spread the poppy seeds. Press the seeds delicately with your hand.

Bread weight approx.	850g	1380g
Water	375ml	570ml
550 type flour	500g	670g
Com semolina	75g	130g
Sugar	1 tsp	1 1/2 tsp
Salt	1 tsp	1 1/2 tsp
Whole or milled poppy seeds	50g	75g
Butter	15g	20g
Grated nutmeg	1 pinch	2 pinches
Grated Parmesan cheese	1 tbsp	1 1/2 tbsp
Dry yeast	3/4 packet	1 packet

Program: QUICK or RAPID

Attention: When using the RAPID program the bread is lighter. Use the level I doses, otherwise the volume is too large.

### **Coarse White Bread**

Bread weight approx.	750g	950g
Milk	275ml	350ml
Margarine or butter	25g	30g
Salt	1 tsp	1 1/2 tsp
Sugar	1 tsp	1 1/2 tsp
1050 type flour	500g	650g



Dry yeast	3/4 packet	1 packet
Program: BASIC		

	Level I	Level II
--	---------	----------

### **French White Bread**

Bread weight approx.	860g	1280g
Water	375ml	550ml
Salt	1 tsp	1 1/2 tsp
Vegetable oil	1 tbsp	1 1/2 tbsp
405 type flour	525g	700g
Durum wheat flour	1 tsp	1 1/2 tsp
Dry yeast	3/4 packet	1 packet
Program: QUICK		

### **Italian white bread**

Bread weight approx.	200g	1300g
Water	375ml	570ml
Salt	1 tsp	1 1/2 tsp
Vegetable oil	1 tbsp	1 1/2 tbsp
Sugar	1 tsp	1 1/2 tsp
550 type flour	479g	650g
Com semolina	100g	150g
Dry yeast	3/4 packet	1 packet
Program: SANDWICH		

### **Oat Bread**

Bread weight approx.	800g	1200g
Water	350ml	500ml
Margarine or butter	25g	30g
Salt	1 tsp	1 1/2 tsp
Brown Sugar	1 tsp	1 1/2 tsp
Rolled oats – "Tender Flakes"	150g	200g
1050 type flour	375g	550g
Dry yeast	3/4 packet	1packet
Program: BASIC		

### **Buttermilk Bread**

Bread weight approx.	860g	1150g
Buttermilk	375ml	550ml
Salt	1 tsp	1 1/2 tsp
Sugar	1 tsp	1 1/2 tsp
1050 type flour	500g	760g
Dry yeast	3/4 packet	1 packet
Program: FRENCH		

**Sweetbread**

Bread weight approx.	750g	1180g
Fresh milk	275ml	400ml
Margarine or butter	25g	35g
Eggs	2	4
Salt	1 tsp	1 1/2 tsp
Honey	1 tbsp	3 tbsp
550 type flour	500g	700g
Dry yeast	3/4 packet	1 packet

Program: QUICK or RAPID

Attention: When using the RAPID program the bread is lighter. Use the level I does, otherwise the volume is too large.

**GUARANTEE AND CUSTOMER SERVICE**

Before delivery our devices are subjected to rigorous quality control. If, despite all care, damage has occurred during production or transportation, please return the device to your dealer. In addition to statutory legal rights, the purchaser has an option to claim under the terms of the following guarantee: For the purchased device we provide 2 years guarantee, commencing from the day of sale. During this period we will remedy all defects free of charge, which can be demonstrably attributed to material or manufacturing defects, by repair or exchange.

Defects which arise due to improper handling of the device and malfunctions due to interventions and repairs by third parties or the fitting of non-original parts are not covered by this guarantee.