

Bedienungsanleitung/Garantie

Gebruiksaanwijzing • Mode d'emploi • Instrucciones de servicio
Instruction Manual • Használati útmutató



CE

BROTBACKAUTOMAT

Broodbakautomaat • Four á pain automatique • Máquina de hacer pan casero
Bread baking machine • Kenyér-sütő automata

BBA 3505

DEUTSCH

DEUTSCH

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NEDERLANDS

NEDERLANDS

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FRANÇAIS

FRANÇAIS

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ESPAÑOL

ESPAÑOL

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ENGLISH

ENGLISH

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MAGYARUL

MAGYARUL

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Übersicht der Bedienelemente

Locatie van bedieningselementen • Situation des commandes • Ubicación de los controles
Location of Controls • A kezelőszervek elhelyezkedése

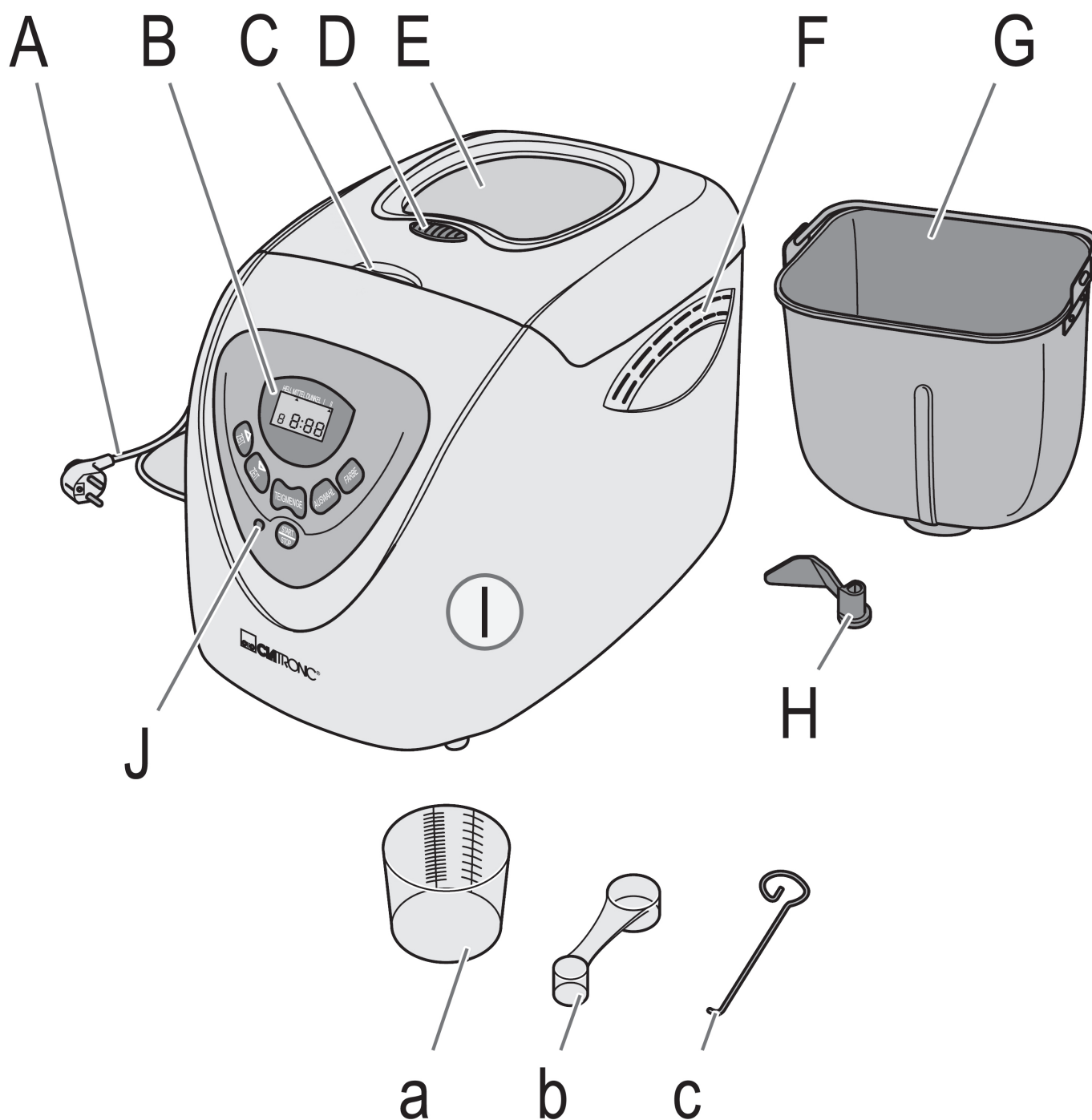


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Use Instructions

Congratulations for purchasing your new bread maker. We hope you will enjoy your new product.

- The bread maker offers 12 pre-installed programs with a total of 39 different settings. The baking program to only bake or to reheat baked bread for a darker crust is absolutely new.
- Almost all baking programs offer you the choice between 2 weight settings for smaller or bigger breads.
- You can use the bread maker to bake with a delay, i.e. the program end can be delayed for up to 13 hours.

The appliance works fully automatic and is extremely user-friendly. In the following you find recipes for

- White bread, dark leaven bread, light brown bread, bread with seeds,
- Dough, which is processed otherwise,
- Jam, cooked in the bread maker.

Symbols in this user manual

Important notes for your safety are marked distinctively. Pay absolute attention to them to avoid accidents and damage to the device:

WARNING:

Warns of dangers for your health and indicates potential risks of injury.

CAUTION:

Indicates potential dangers for the device or other objects.

NOTE:

Highlights tips and information for you.

General Safety Guidelines

Before using this device, carefully read this user manual and keep it together with the Warranty Certificate, cashier receipt and if possible, the original package inclusive its interior packing. If you hand on the device to any third person, include the user manual as well.

- Use the device for private and its intended purpose only. The device is not intended for commercial use.
- Do not use the device outdoors. Protect it from heat, direct sunlight, humidity (do not immerse into liquids under any circumstances) and sharp edges. Do not use the device with wet hands. If the device gets wet, unplug it immediately.
- Always switch off and unplug the device (pull the plug, not the cable) when you do not use the device, or when you attach accessories, during cleaning or malfunctioning.
- Do not leave the device unattended during operation. Always switch off the device when leaving the room. Unplug the device.
- Regularly check the device and cable for signs of damage. Do not continue to operate the device in case of damage.
- Do only use original parts.
- For the safety of your children, keep any packing parts (plastic bags, cartilage, Styrofoam etc.) out of their reach.

WARNING!

Don't let small children play with foils for **danger of suffocation!**

Safety Precautions

WARNING: Risk of fire!

- Do not leave the appliance without supervision. For delayed program start set the start time so that you are present during operation.
- Keep at least 10 cm distance to other objects during operation.
- Do not cover the appliance with a towel or other materials during operation! Heat and steam must be able to escape. Risk of fire, if the appliance is covered or comes in contact with flammable materials such as curtains.
- Do not place metal foil or other materials in the appliance; risk of short-circuit and fire.
- Risk of fire, if the dough overflows from the baking tin into the casing or onto the heating element.
- Do not fill in more ingredients than indicated in the recipe.
- Ensure that the weight of the ingredients does not exceed 750g in level I or 1000g in level II.
- This appliance can be used by **children** aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- **Children** shall not play with the appliance.

- Cleaning and **user maintenance** shall not be made by **children** unless they are older 8 years and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years.
- Do not operate the appliance with an external timer or similar remote system.
- Do not repair the device by yourself. Please contact authorized personnel. In order to avoid hazards, a damaged mains cable must be replaced with an equivalent cable by the manufacturer, our customer service or any other qualified specialist.
- Place the appliance on a level work surface. Ensure that mains cord and appliance are not placed on or in close proximity of hot surfaces or heat sources. Run the mains cord away from sharp objects.
- Set up the appliance steady and slip-proof. The appliance can move when kneading heavy dough. Place the appliance on a rubber mat if the work surface is slippery.
- Do not move or lift the appliance during operation; first turn it off and disconnect from mains power supply. Always carry the appliance in both hands!
- Do not remove the baking tin during operation!
- The operation of electric heating appliances creates high temperatures, which can cause burns (e.g. baking tin, heating element).



WARNING: Risk of burning!

Only touch or remove hot components with oven gloves!

- Let the appliance cool down completely before cleaning or storing.
- Use this appliance only to prepare foodstuffs, do not use for other purposes. We are not liable for damages due to improper use or operation!

Unpacking

- Remove the appliance from the gift box.
- Remove all packaging materials, such as plastic foil, filling materials, cable clips and cardboard.
- Check that all accessories are contained in the box.
- Check the appliance for possible transport damage to prevent hazards.
- In case of incomplete delivery or damage, do not operate the device. Return it to your dealer immediately.
- Clean the appliance as described in chapter "Cleaning".

Start-up

Electric Connection

1. Confirm that your mains voltage matches the specifications on the type label before connecting to mains power supply.
2. Connect the appliance to a properly installed wall outlet.

A buzzer sounds and the display shows the basic setting (see "Description Control Panel", "1 LCD Display"). The appliance is then ready for use.

Location of Controls






- A Mains cable
- B Control panel with display
- C Lid handle
- D Ventilation slots
- E Lid with viewing window
- F Side ventilation slots
- G Baking tin
- H Kneading hook
- I Casing
- J Status indicator

Accessories:

- a) Measuring cup

- b) Measuring spoon
- c) Hook for removing the kneading hook

Control Panel

- 1 **LCD display**
shows information about desired program number, browning, bread weight (marked with arrow) and baking time.
- 2  **FARBE** button
to set the desired browning
- 3  **AUSWAHL** button
to select the programs described in chapter "Program Sequence Bread Maker".
- 4  **START/STOPP** button
to start and end the program
- 5 Status indicator
- 6  **TEIGMENGE** button
to set the 2 weight levels, as described later
- 7  **ZEIT** button
to enter the program timer setting

Description Control Panel

1 LCD Display


BASIC SETTING (start image)

This displays standby mode. It corresponds with the basic program. The display shows "I 3:00". The "I" stands for the selected program; "3:00" stands for the program duration. The positions of two arrows show the selected browning and the weight. The basic setting after turning the appliance on is: "Higher weight" (level II) and "Medium browning" (MITTEL). During operation the display shows the program duration counting down.

2 FARBE button

Press this button to set the desired browning: HELL - MITTEL – DUNKEL.




3 AUSWAHL button

Press the  AUSWAHL button to access the individual programs. The programs are used for the following types of bread:


No.	Program name	Duration in h:mm	Description	Buzzer sound for adding ingredients
1	NORMAL	3:00	for white and brown bread. This program is mainly used.	yes
2	WEISSBROT	3:50	for especially light white bread.	no
3	VOLLKORN	3:40	for wholewheat bread	yes
4	SCHNELL	1:40	for fast preparation of white and brown bread	no
5	SÜSSES BROT	2:55	for preparing sweet leavened bread	no
6	ULTRA SCHNELL I	0:58	for kneading and baking bread up to 750 g	no
7	ULTRA SCHNELL II	0:58	for kneading and baking bread up to 1000 g	no
8	TEIG	1:30	for preparation of dough	no
9	MARMELADE	1:20	for cooking jam and marmalade	no
10	KUCHEN	2:50	for pastries containing baking powder	yes
11	SANDWICH	3:00	for preparation of light sandwich bread	yes
12	BACKEN	1:00	for baking bread or cake another	no

4 START/STOPP button

to start and end the program.

- After pressing the  START/STOPP button the dots on the time display start flashing.
- Press the  START/STOPP button at any time to cancel the program. Press and hold until on long acoustic signal sounds. The status indicator turns off. The display shows the start position of above start program. Press the  AUSWAHL button to select a different program. Depending on the operation mode you may have to wait for the appliance to cool down.

NOTE:

When a program is running, do **not** press the  START/STOPP button if you still want to add ingredients! The program would otherwise end.

6 TEIGMENGE button

In some programs you can set the following levels:

- Level I = for a lower bread weight of up to 750 g
- Level II = for a higher bread weight of up to 1000 g

The levels affect the baking time.

7 Time buttons


Use the timer function to set the end time for a selected program. This function is available for the following programs:

NORMAL
WEISSBROT
VOLLKORN
SCHNELL
SÜSSES BROT
TEIG
KUCHEN
SANDWICH
BACKEN.


The programs ULTRA SCHNELL and MARMELADE cannot be started with delay.

WARNING:



When using the delayed baking function, make sure the appliance will not be unattended during operation.

- Press the  buttons to set the end time for the program.

NOTE:

- Repeatedly press the  buttons to move the end time of the program by 10 minutes.
- The end of the program can be delayed for a maximum of 13 hours.
- When selecting another program, the previous timer setting will be deleted.
- Do not use the timer function for recipes with perishable ingredients such as milk, eggs, fruits, yoghurt, onions, etc.!

Example: It is now 8:30 p.m. and you want the bread ready the next morning at 7:00 a.m., in 10 hours and 30 minutes. Set this value (10:30) on the display. It is not necessary to calculate the hours between the desired start and end of the program (e.g. 3:00). The program will start automatically for the bread to be ready at the set time.

- Press the  START/STOPP button to activate the timer function. The dots in the time display will be flashing and the status indicator lights.
- In order to cancel the timer function, press the  START/STOPP button again until you hear a buzzer sound.

Bread Maker Functions

Buzzer sounds

The appliance emits different buzzer sounds:

- 1 long buzzer sound
 - when connecting the appliance to the mains
 - when manually terminating a program
 - at the end of the keeping warm function
- 1 short buzzer sound
 - When releasing a button.
- 5 buzzer sounds in sequence
 - The temperature of the appliance is too high and prevents the start of a new program. The display will show "HHH".
- 10 buzzer sounds in sequence during a program
 - The second kneading started. During certain programs you may add further ingredients (seeds, fruits, nuts, etc.).

10 buzzer sounds in sequence at the end of a program

The program stopped. "0:00" appears in the display next to the program number. For all programs, a keeping warm phase of 1 hour will start after that.

Program Memory

The program continues after a power failure of less than 15 minutes. After a longer power failure the bread maker must be restarted. This is only practical if the dough was at this time still in the kneading phase. You have to start from the beginning if baking already started!

Safety function

After a program finished, the appliance must cool down before you can start a new baking or kneading program (except for the programs "9. MARMELADE" and "12. BACKEN").

The appliance will emit 5 buzzer sounds and the display will show "HHH", indicating that the temperature in the baking chamber is too high.

1. Unplug the mains cable.
2. Use oven mitts to remove the baking tin.
3. Leave the lid open and wait until the appliance has cooled down completely. The cool-down period depends on the previous program settings.

Program Sequence Bread Maker

CAUTION: Risk of fire!

- When adding the ingredients at the beginning of your baking, never do so while the baking tin is still inside the appliance.
- When adding ingredients (seeds, fruits, nuts) during the second kneading, make sure they do not fall into the baking chamber of the appliance.

1. Removing the baking tin

Open the lid. Slightly turn the baking tin counterclockwise until it is unlocked. Pull the baking tin up by its handle and place it on a flat surface.

2. Insert Kneading Hook

Place the semi-circular opening of the kneading hook over the drive shaft inside the baking tin. The flange of the opening must face down. Observe the flute on the shaft. The kneading hook sits level on the bottom of the baking tin.






3. Insert Ingredients

Ensure that the ingredients are filled into the baking tin according to the sequence determined by the recipe.

4. Inserting the baking tin

Place the baking tin on the shaft in the baking chamber while holding the baking tin diagonally. Slightly turn the baking tin clockwise until it locks. Close the lid.

5. Starting a program

1. Press the  AUSWAHL button to select the desired program.
2. Press the  TEIGMENGE button to select the total weight for your ingredients.
3. Press the  FARBE button to select a light, medium, or dark browning.
4. Press the  buttons to use the timer function for delayed baking.
5. Press the  START/STOPP button. The flashing colon indicates the program has started. The status indicator lights.

6. Leave Dough to Rise

After the last kneading the bread maker sets the optimum temperature for the dough to rise. It heats up to 25°C if the room temperature is lower.



7. Baking

The bread maker adjusts the baking temperature automatically. Select the BACKEN program to extend the baking process in case the bread is still too pale after baking.

8. Keeping Warm (except for programs "8. TEIG" and "9. MARMELADE")

The buzzer sounds repeatedly after the baking program is finished and bread or foodstuffs can be removed. At the same time the 1-hour warming phase starts. The status indicator is still on. "0:00" appears next to the program number in the display. The colon ":" is flashing. After 1 hour the buzzer sounds and the warming phase ends. The status indicator turns off. The display will show the start image. Disconnect from mains power supply.

9. Program "12. BACKEN" (extended baking)

1. When the "keeping warm" phase is still running, press the  START/STOPP button until you hear a buzzer sound. The status indicator turns off.
2. Start the program "12. BACKEN".
3. When the desired browning has been achieved, stop the program by pressing the  START/STOPP button. The status indicator will go out.
4. Disconnect from mains power supply.

10. Program End

Have a grid ready and disconnect from mains power supply. Remove the baking tin with oven gloves after the program has ended, turn it upside down and slightly shake it; turn the kneading hook drive at the bottom if the bread does not come out immediately. Use the supplied hook in case the kneading hook gets stuck inside the bread. Insert it through the semi-circular opening of the kneading hook at the bottom of the warm bread and hook into the lower edge (at the wing of the kneading hook). Carefully pull the kneading hook upward with the hook. You can see in which part of the bread the wing of the kneading hook is stuck. Cut the bread in that position and easily remove the kneading hook.

Cleaning

WARNING:

- Always disconnect from mains power supply and let the appliance cool down before cleaning.
- Do not submerge the appliance and the baking tin in water. To avoid the risk of electric shock and fire do not fill water into the baking chamber.

CAUTION:

- Do not use a wire brush or other abrasive objects for cleaning.
- Do not use aggressive or abrasive cleaning agents.

NOTE:

The baking tin is anti-stick coated. It is normal if the color of the coating changes over time, this does not affect the function.

- Remove all ingredients and crumbs with a damp cloth from lid, casing and baking chamber.
- Wipe the baking tin on the outside with a damp cloth. The inside can be cleaned with water and a mild cleaning agent.

- Clean the kneading hooks and drive shafts immediately after use. The kneading hooks may be difficult to remove later if left in the baking tin. In this case fill warm water for approx. 30 minutes into the tin. The kneading hooks can then be removed easily.

Removing and installing the lid

For easier cleaning, you can remove the lid by removing the hinged cover on the back of the appliance. For doing so, use a flat head screwdriver.

1. Close the lid.
2. Insert the top of the screwdriver into the slots of the hinged cover. Slightly lever the cover upwards.
3. Reach under the cover and flip it open, releasing the upper fixture of the cover.
4. Open the lid. Slightly push it backwards when it is at the same level with the hinge, in order to fully remove the lid.
5. Let the lid dry completely after cleaning and before re-installing.
6. Hold the lid vertically and push the hinged rod into the hinge from the back.
7. Close the lid.
8. Press the upper part of the hinged cover onto the hinged rod. The upper fixture should lock into place.
9. Press down the lower part of the hinged cover until it locks into place.

Storage

- Ensure that the appliance is clean and dry and has cooled down complete before storing. Store the appliance with the lid closed.
- We recommend to store the appliance in its original packaging when not using the appliance for a longer period of time.
- Store the appliance out of reach of children and at a well ventilated dry place.

Baking Q & A

- **The bread sticks to the container after baking**
Leave the bread to cool for about 10 minutes after baking – turn the container upside down. Move the kneading hook shaft back and forth, if necessary. Grease the kneading hooks before baking.
- **How do you avoid the forming of holes in the bread owing to the presence of the kneading hooks**
You can remove the kneading hooks with your fingers covered with flour before leaving the dough to rise for the last time (see “Program Sequence Bread Maker”). The display must show a remaining processing time of approx. 1:30 hours, depending on the program. If you 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 to 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 per 500g of wheat flour.

- 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,
 - draft when opening the lid during baking.
- **When can the lid of the bread maker 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 (the display must show a remaining processing time of approx. 1:30 hours, depending on the program) 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 mixture 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 wholewheat flour?**
Wholewheat flour is made of all types of cereals including wheat. The term “wholewheat” means that the flour was ground from whole grain and hence it has a greater contents of roughage thus making the wholewheat flour darker. However, the use of wholewheat flour does not make the bread darker as 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 wholewheat bread with leaven is to be made.
The dough will rise only if one part of type 550 flour is added to every four parts of rye flour without gluten.
 - **What is 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 type 550 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 1050.
 - 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 adjust the quantity to the amount of flour used.
- **What can be done if the bread tastes of yeast?**
 - a) Often sugar is added to eliminate this taste. The adding of sugar makes the bread lighter in color.
 - b) Add 1 ½ tablespoons of vinegar for a small bread loaf and 2 tablespoons for a large loaf to the water.
 - c) 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 taste different from the bread made with the bread maker?**
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 bread maker is moister.

Troubleshooting

Problem	Cause	Remedy
Smoke comes out of the baking compartment or the vents	The ingredients stick to the baking compartment or on the outside of the baking tin	Disconnect from mains power supply, let the appliance cool down and clean the outside of the baking tin or the baking compartment.
The bread goes down in the middle and is moist at 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 sticks to the kneading hooks.	Clean the kneading hooks and shafts after baking. If necessary, fill the baking tin with warm water for 30 minutes. Then the kneading hooks 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/STOPP button was touched while the machine was working (The program was terminated early.)	Do not use the ingredients and start over again
	The lid was opened several times while the bread maker was working	Do not open the lid after the last rising (if at least "1:30" is shown on the display. Ensure that the lid is properly closed after opening.
	Long power failure while the machine was working	Do not use the ingredients and start over again.
The appliance does not start. Buzzer sounds 5 times. The display shows "HHH".	The rotation of the kneading hooks is blocked	Check if the kneading hooks are blocked by grains, etc. Pull out the baking tin and check whether the drive shafts turn. If this is not the case contact the customer service.
	The appliance is still hot after the last baking cycle	Pull out the plug. Take out the baking tin and leave it to cool at room temperature. Then insert the plug and start again.

Mistakes with the Recipes

Problem	Cause	Remedy
The bread rises too fast	Too much yeast, too much flour, not enough salt, or several of these causes	a/b
The bread does not rise at all or not enough	No yeast at all or too little yeast	a/b
	Old or stale yeast	d
	Liquid too hot	c
	The yeast has come into contact with the liquid	c
	Wrong flour type or stale flour	d/l
	Too much or not enough liquid	a/b/g
The dough rises too much and spills over the baking tin	Not enough sugar	a/b
	If the water is too soft the yeast ferments more	f/k
The bread goes down in the middle	Too much milk affects the fermentation of the yeast	c
	The dough volume is larger than the tin and the bread goes down	a/f
	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.	c/h/l
	No salt at all or too little salt	a/b
	Too much liquid	f/g
Heavy, lumpy structure.	Too much flour or not enough liquid	a/b/g
	Not enough yeast or sugar	a/b
	Too much fruit, wholewheat or one of the other ingredients	b
	Old or stale flour	d

Problem	Cause	Remedy
The bread is not baked in the center	Too much or not enough liquid	a/b/g
	Too much humidity	g
	Recipe with moist ingredients such as yogurt	f
Open or coarse structure or too many holes	Too much water	f/g
	No salt	b
	High humidity, water too hot	f/h
	Too much liquid	c
Mushroom-like, unbaked surface	Bread volume too big for the tin	a/e/j
	Too much flour, especially for white bread	e
	Too much yeast or not enough salt	a/b/j
	Too much sugar	a/b
	Sweet ingredients besides the sugar	b
The bread slices are unequal or lumpy	Bread not cooled enough (the vapor has not escaped)	i
Flour deposits on the bread crust	The flour was not worked well on the sides during the kneading	k

Remedy Problems

- Measure the ingredients correctly.
- Adjust the ingredient doses and check that all ingredients have been added.
- 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.
- Use only fresh and correctly stored ingredients.
- Reduce the total amount of the ingredients, do not use more than the specified amount of flour. Reduce all the ingredients by 1/3.
- Correct the amount of liquid. If ingredients containing water are used, the dose of the liquid to be added must be duly reduced.
- In case of very humid weather remove 1-2 tablespoons of water.
- In case of warm weather do not use the timer function. Use cold liquids.
- Take the bread out of the tin immediately after baking and leave it on the grid to cool for at least 15 minutes before cutting it.
- Reduce the amount of yeast or of all the ingredient doses by 1/4.
- Do not grease the baking tin!
- Add a tablespoon of wheat gluten to the dough.

Tips for 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% wholewheat flour and 60% white flour.

- If you wish to add whole 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 aceto-bacteria 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 (½, ¾ 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 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 cup with the liquid leaven and top it up with the other liquid ingredients in the right dosage 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 NORMAL or VOLLKORN program when baking leavened bread.
- 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 ½ 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 wholewheat 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.
- Bread seasoning can generally be added to all our brown breads. The amount depends on your personal taste and the manufacturer's specifications.
- 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 for longer.

2. Adjust 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 adjustment 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 dough like rye wholewheat 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 up with the other required liquids to the envisaged amount.

If you are living in a place located at a high altitude (more than 750 m above sea level) the dough rises faster. The yeast can be reduced in these cases by ¼ to ½ teaspoon to proportionally reduce its rising. The same is true of places with particularly soft water.

3. Add and Measure 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 maker, 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 milliliter indications you can use the supplied measuring cup, which has a graduated scale of 50 ml - 250 ml.

The abbreviations in the recipes mean:

tbs	= level tablespoonful (or large measuring spoon)
tsp	= level teaspoonful (or small measuring spoon)
g	= grams
ml	= milliliter
Packet	= 7 g dry yeast for 500 g of flour – corresponds to 20 g of fresh yeast

- **Fruit, nuts or cereal ingredients.** If you want to add further ingredients, you may do so after the 10 buzzer sounds of the respective programs. If you add the ingredients too early, they will be crushed during the kneading.

4. Recipes for the Bread Maker

The following recipes are for various bread sizes. In some programs a difference is made in weight. We recommend you to use **Level I** (ULTRA SCHNELL I) for a bread loaf of approx. 750 g and **Level II** (ULTRA SCHNELL II) for a bread loaf of approx. 1000 g.

CAUTION:

- Adjust the recipes to the appropriate weight.
- Ensure that the weight of the ingredients does not exceed 750g in level I or 1000g in level II.

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 wholewheat bread. This depends on the fact that white flour rises 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 humidity of the room at the time of preparation.

- All breads with a substantial portion of wheat reach a large volume and exceed the baking tin edge after the last rising in case of the higher weight level. 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 SCHNELL or ULTRA SCHNELL program is suggested for SÜSSES BROT, you can use the ingredients in smaller quantities to make lighter bread.

6. Baking Results

- The baking result depends on the on-site conditions (soft water - high humidity - high altitude - consistency of the ingredients, etc.). Therefore, the recipe indications are reference points, which can be adjusted. If one recipe or another dose not work out straight the first time, do not 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.

Classic Bread Recipes

Classic White Bread

Ingredients

Water or milk	300 ml
Margarine/butter	1 ½ tbs
Salt	1 tsp
Sugar	1 tbs
Flour type 550	540 g
Dry yeast	1 packet

Program "NORMAL"

Nut & Raisin Bread

Ingredients

Water or milk	350 ml
Margarine/butter	1 ½ tbs
Salt	1 tsp
Sugar	2 tbs
Flour type 405	540 g
Dry yeast	1 packet
Raisins	85 g
Crushed walnuts	3 tbs

Program "NORMAL"

Add raisins and nuts after the first kneading (indicated by the 10 buzzer sounds).

Wholewheat Bread

Ingredients

Water	300 ml
Margarine/butter	1 ½ tbs
Egg	1
Salt	1 tsp
Sugar	2 tsp
Flour type 1050	360 g
Wholewheat flour	180 g
Dry yeast	1 packet

Program "VOLLKORN"

When using the timer function to delay the program start, add some more water instead of using eggs.

Buttermilk Bread*Ingredients*

Buttermilk	300 ml
Margarine/butter	1 ½ tbs
Salt	1 tsp
Sugar	2 tbs
Flour type 1050	540 g
Dry yeast	1 packet
Program "NORMAL"	

Onion Bread*Ingredients*

Water	250 ml
Margarine/butter	1 tbs
Salt	1 tsp
Sugar	2 tbs
Large chopped onion	1
Flour type 1050	540 g
Dry yeast	1 packet

Program "NORMAL" or "ULTRA SCHNELL"

Seven Seeds Bread*Ingredients*

Water	300 ml
Butter/margarine	1 ½ tbs
Salt	1 tsp
Sugar	2 ½ tbs
Flour type 1150	240 g
Wholewheat flour	240 g
7-seed flakes	60 g
Dry yeast	1 packet

Program "VOLLKORN"

Soak, if using whole seeds.

Sunflower Seed Bread*Ingredients*

Water	350 ml
Butter	1 tbs
Flour type 550	540 g
Sunflower seeds	5 tbs
Salt	1 tsp
Sugar	1 tbs
Dry yeast	1 packet

Program "NORMAL"

Tip: You can substitute sunflower seeds with pumpkin seeds. Roast the seeds once in a frying pan for more intensive taste.

Farmer's White Bread*Ingredients*

Milk	300 ml
Margarine/butter	2 tbs
Salt	1 ½ tsp
Sugar	1 ½ tsp
Flour type 1050	540 g
Dry yeast	1 packet

Program "NORMAL", "SCHNELL" or "ULTRA SCHNELL"

Leaven Bread*Ingredients*

Dry leaven	50 g
Water	350 ml
Margarine/butter	1 ½ tbs
Salt	3 tsp
Sugar	2 tbs
Flour type 1150	180 g
Flour type 1050	360 g
Yeast	½ packet

Program "NORMAL"

⚠ CAUTION:

- Adjust the recipes to the appropriate weight.
- Ensure that the weight of the ingredients does not exceed 750g in level I or 1000g in level II.

Dough Recipes**French Baguette***Ingredients*

Water	300 ml
Honey	1 tbs
Salt	1 tsp
Sugar	1 tsp
Flour type 550	540 g
Dry yeast	1 packet

Program "TEIG"

Split the dough in 2-4 parts and shape long loafs. Leave to rise for 30-40 minutes. Incise the top diagonally and bake in the oven.

Pizza*Ingredients*

Water	300 ml
Salt	¾ tsp
Olive oil	1 tbs
Flour type 405	450 g
Sugar	2 tsp
Dry yeast	1 packet

Program "TEIG"

- Roll the dough, place it in a round tin and leave to rise for 10 minutes. Pierce several times with a fork.
- Spread pizza sauce on the dough and add the desired toppings.
- Bake for 20 minutes.

Jam**Jam***Ingredients*

Fruit	500 g
Canning sugar "2:1"	250 g
Lemon juice	1 tbs

Program "MARMELADE"

- Cut and pit the fruit before processing.
- The following fruit is especially well suited for these recipes: strawberries, blackberries, blueberries or a mixture thereof.
- Fill the jam in clean bottles, close the lid and place the bottles for approx. 10 minutes upside down (to ensure that the lid is properly closed)!

Orange Marmalade

Ingredients

Oranges	400 g
Lemons	100 g
Canning sugar "2:1"	250 g
Program "MARMELADE"	

Peel and cut in cubes or strips.

Technical Specifications

Model: BBA 3505
Power supply: 230 V~, 50 Hz
Power consumption: 600 W
Protection class: I
Capacity: 2 liters
(corresponds to approx. 1000 g bread weight)
Net weight: approx. 5.5 kg

The right to make technical and design modifications in the course of continuous product development remains reserved.

This device complies with all current CE directives, such as electromagnetic compatibility and low voltage directive and is manufactured according to the latest safety regulations.



Disposal

Meaning of the "Wheeled Bin" Symbol

Take care of our environment, do not dispose of electrical appliances via the household waste.

Dispose of obsolete or defective electrical appliances via municipal collection points.

Please help to avoid potential environmental and health impacts through improper waste disposal.

You contribute to recycling and other forms of utilization of old electric and electronic appliances.

Your municipality provides you with information about collecting points.