

# GASTROBACK®

Operating Instructions

## Design Bread Maker Plus



Art.-Nr. 42820 Design Brotbackautomat Plus

Read all provided instructions before first use!  
Model and attachments are subject to change!  
For domestic use only!



Carefully read all provided instructions before you start running the appliance and pay attention to the warnings mentioned in these instructions.

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## **Dear Customer!**

Congratulations! A series of new possibilities comes with your new Gastroback Design Bread Maker Plus.

Your new Bread Maker provides freshly baked fragrant breads and cakes. Even jam and yoghurt for your well-set breakfast table will be made quite easily. Try some new recipes to your individual taste. The Design Bread Maker Plus will make your ideas come true without effort.

These instructions for use will inform you about the various functions and features, which make it easy to take pleasure in your new Bread Maker.

We hope that you will enjoy your new Bread Maker.

Your Gastroback GmbH



# Knowing Your Design Bread Maker Plus



## Housing

- A Power cord** (not shown)
- B Lid** – with handles on each side, ventilation slits, and a window for checking the baking process
- C Kneading paddle**
- D Bread pan** – non-stick coated, with handle for easy installation and removal
- E Drive shaft** – put on the kneading paddle here (not shown in the bread pan)
- F Heating compartment**
- G Coupling of the kneading works** – for operation, the bread pan must be locked tightly here (not shown in the bread pan)
- H Heating element** (not shown in the bread pan)
- I Slip reducing feet** – for a stable stand on smooth surfaces

## Operating elements

- J LCD screen** showing the following information:
  - (a) Selected total amount:** Large (up to 750 g, 1.5 lb) or Small (up to 500 g, 1.0 lb)
  - (b) Remaining time** until completion in minutes
  - (c) Selected bread crust colour:** Light, Medium, Dark
  - (d) Selected program number**
- K MENU button:** Press several times until the desired baking program number appears on the LCD screen.
- L START/STOP button:** Starts and cancels operation and deletes the timer setting. To finish operation and delete all settings, press this button for 2 seconds until a signal sounds.  
**Tip:** Do not press the START/STOP button, if you wish to check the consistency of your bread only.
- M TIME+ and TIME- buttons:** Using these buttons, you can select time-delayed baking. Press TIME+ or TIME- to adjust the time of completion. The time will increase or decrease in steps of 10 minutes.  
**NOTE:** With the programs BAKE and YOGHURT, use these buttons to adjust the processing time.
- N LOAF button:** Press the button until the arrow on the LCD screen appears beneath the desired loaf weight (Large 750 g, Small 500 g).  
**Tip:** The default setting upon activation is Large (750 g, 1.5 lb).
- O COLOR button:** Press several times, until the arrow on the LCD screen indicates the desired crust colour.

## Accessories (not shown)

### Measuring cup

**Measuring spoon** – wells for 5 ml (Tsp, teaspoon) and 15 ml (Tbsp, tablespoon)

### Yoghurt container

## Important Safeguards

Carefully read all instructions before operating this appliance and save for further reference. Do not attempt to use this appliance for any other than the intended use, described in these instructions. Any other use, especially misuse, can cause severe injuries or damage by electric shock, moving parts, heat, or fire.

These instructions are an essential part of the appliance. Do not pass the appliance without this booklet to third parties.

Any operation, repair and technical maintenance of the appliance or any part of it other than described in these instructions may only be performed at an authorised service centre. Please contact your vendor.

## General Safety Instructions

- This appliance is for household use only and **NOT** intended for use in moving vehicles. Do not operate or store the appliance in humid or wet areas or outdoors. Any use of accessories, attachments or spare parts that are not recommended by the manufacturer or damaged in any way may result in injuries to persons and/or damage.
- Check the entire appliance regularly for proper operation – especially the power cord (e.g. check for distortion, discolouration, cracks, corroded pins of the power plug). Do not operate the appliance, when the appliance or any part of it is likely to be damaged, to avoid risk of fire, electric shock or any other injuries to persons and/or damage. The appliance or its parts are likely to be damaged (e.g. lid is broken or cracked), if the appliance has been subject to inadmissible strain (e.g. overheating, mechanical or electric shock), or if there are any cracks excessively frayed or melted parts, or distortions, or if the appliance is not working properly. If one of these cases occurs during operation, immediately unplug the appliance. Get in contact with an authorized service centre for examination and/or repair.
- Operate the appliance on a well accessible, stable, level, dry, and suitable large table or counter that is resistant against water, fat, and heat.
- Always keep the appliance and the table or counter clean and dry, and wipe off spilled liquids immediately. Always remove the bread pan from the housing, before taking food out or filling in any ingredients. Do not place any clothes or tissue or other foreign objects under or on the appliance during operation, to avoid risk of fire, electric shock and overheating. Do not place the appliance or any hot parts of it (e.g. bread pan) over a power cord or on any surfaces sensitive to heat, fat, or moisture, or near the edge of the table or counter, or on wet or inclined surfaces.
- During operation keep the appliance in an appropriate distance of at least 30 cm on each side to the edge of the working space and furniture, walls, boards, curtains to avoid damage due to heat. Leave at least 1 m of free space above the appliance. Do not operate the appliance under over hanging boards or drop lights.
- Exclusively use the appliance for domestic use and for processing food that is fit for consumption. Do not dry or store any food or foreign objects within the appliance. Immediately unplug the appliance, if there is any kind of malfunction or problem (e.g. the motor gets stuck, liquid or dough running out, overheating). Always unplug the appliance when not in use.
- 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 the use of the appliance by a person responsible for their safety. **Children must always be supervised to ensure that they do not play with the appliance or any parts of the appliance or the packaging.** Always keep the appliance where it is dry, frost-free, and clean, and where young children cannot reach it. Do not leave the appliance or any part of it unattended, when in reach of young children.

- Do not place the appliance or any part of it in a range, or on or near hot surfaces (e.g. burner, heater or oven). Do not use the appliance or any parts of the appliance with any other device or for any other purpose (e.g. drying of foodstuffs or other materials). **Before operation, always ensure that the appliance is assembled and connected completely and correctly according to the instructions in this booklet.** Do not handle the appliance or any part of it with violence. Do not place any clothes or other objects on or under the appliance during operation. The ventilation slits in the housing must be always unobstructed.

- Do not hold your hands or any foreign objects (e.g. clothes, cooking utensils) in the heating compartment or bread pan, with the appliance connected to the power supply. Do not use any hard, sharp or edged objects (e.g. knives, forks, metal scraper) with the appliance.

- Close the lid securely before operation. You should avoid opening the lid during operation. During operation and shortly thereafter, hot steam could escape from under the lid or from the ventilation slits even with the lid securely closed. Do not hold any parts of your body or any delicate objects over the appliance during operation. Also, when opening the lid, always ensure not to get scalded by steam.

- Do not overfill the bread pan. Otherwise, liquids or dough could run out and cause hazards due to overheating and electric shock. **Do not fill in more than 750 g. Ensure that the bread pan is completely clean and dry before placing it in the heating compartment.** Always wipe off spilled liquids immediately. If liquids run out or are spilled on the housing, immediately unplug the appliance.

- During operation and shortly thereafter, hot steam could escape from under the lid

- Always unplug the appliance, and wait until the motor comes to a standstill, and leave the appliance cool down, before moving, or cleaning the appliance, or when the appliance is not in use. Always hold the housing at both sides near the bottom for moving the appliance. **Do not hold the appliance at the lid or power cord for moving the appliance.** Do not place any hard and/or heavy objects on or in the appliance or any part of it.

- Do not use any abrasive cleaners, cleaning pads (e.g. metal scouring pads), or any corrosive chemicals (e.g. bleach) for cleaning. This is especially because small parts of scouring pads could get into the appliance, causing hazard and damage due to overheating, fire and electric shock.

- **Do not place the appliance or any part of the appliance or the power cord in an automatic dishwasher.**

- Do not leave any food dry on the appliance. Always clean the appliance after each use to prevent an accumulation of baked-on foods (see ›Care and Cleaning‹). Always keep the appliance and its parts, where it is clean.

## Important Safeguards for Electrical Appliances

The appliance is heated electrically. Place the appliance near a suitable wall power socket to connect the appliance directly to a protected mains power supply with protective conductor (earth/ground) connected properly. Ensure that the voltage rating of your mains power supply corresponds to the voltage requirements of the appliance (230-240 V, 50 Hz, AC, rated for at least 8 A) to avoid interference with other appliances.

The installation of a residual current operated circuit breaker (r.c.c.b.) with a maximum rated residual operating current of 30 mA in the supplying electrical circuit is strongly recommended. If in doubt, contact your electrician for further information.

In various foreign countries, the specifications for power supplies are subject to incompatible norms. Therefore it is possible that power supplies in foreign countries do not meet the requirements for safe operation of the appliance. Thus, before operating the appliance abroad, ensure that safe operation is possible.

- Do not use any desk top multi socket outlet, external timer, or remote control systems

It is best to avoid using an extension cord, but if you wish to use one, only use an extension cord rated for a maximum continuous current of at least 8 A with safety plug and safety coupler plug and protective conductor (earth/ground) connected properly. Additionally, the extension cord must be of sufficient length.

Always ensure that no one will step on power cords or gets entangled or trip over power cords. Also, ensure that no tension is applied to any part of the power cords. Tie the extension cord loosely onto the leg of the table using a separate cord, to ensure that no one will pull the power cord. To connect: always connect the appliance to the extension cord first. To disconnect: Always unplug the extension cord from the power supply first.

- Always handle power cords with care. The pins of the power plug must be smooth and clean. Always completely unwind the power cord before use. Do not place the appliance on a power cord. Power cords may never be knotted, twisted, pulled, strained or squeezed. Do not let the plug or power cord hang over the edge of the table or counter. The power cord may not touch hot surfaces or sharp edges. Ensure that no one will pull the appliance by the power cord. Take care not to entangle in the power cord. Always grasp the plug to disconnect the power cord. Do not touch the appliance or power plug with wet hands when the appliance is connected to the power supply.

- **DO NOT** drip or spill any liquids on or in the housing or power cord. Always ensure that the exterior of the bread pan is clean and dry before placing the bread pan on/in the heating compartment. Otherwise liquid could run into the housing, causing risk of electric shock or fire. Do not immerse the appliance or power cord in water or other liquids. Do not pour or spill any liquids on/in the housing or power cord. Do not place the appliance on wet surfaces. When liquids overflowed or are spilled on the housing or power cord, immediately unplug the appliance. Thereafter, clean the appliance and, leaving the lid open, let it dry for at least 1 day. (See: <Care and Cleaning>) Do not clean the appliance in an automatic dishwasher.

## High Temperatures – Risk of Burns

The Design Bread Maker Plus is designed for baking bread and cakes and making jam and yoghurt in a household environment. For this purpose, the appliance is heated electrically. Thus, improper handling could cause severe injuries and damage. Please keep this in mind to avoid scalds and damage.

- Except for the containing food, the lid, bread pan, and exterior of the appliance can get very hot during operation and thereafter.



- Do not touch the hot surfaces with any parts or your body or any heat-sensitive or moisture-sensitive objects during operation or while the appliance is still hot. Only touch the appliance and its parts at the handles and operating elements during operation and thereafter. Beware of hot steam and condensate, when opening the lid. If necessary, protect your hands and arms with oven gloves.
- Do not move the appliance when still hot. Always leave the appliance cool down before moving the appliance or cleaning the appliance. Do not place the appliance on heat-sensitive surfaces, when hot.
- Even with the lid properly closed, steam could escape from the lid during operation and thereafter. This holds especially for the ventilation slits in the lid. Condensate could accumulate under the lid and drip, when opening the lid. Beware of hot steam and condensate when opening the lid.
- **Always take the bread pan out of the housing, before putting in any ingredients. Never use larger quantities than those specified in the recipes in this booklet. Do not fill in more than 750 g in total. Otherwise ingredients or dough can run out of the bread pan and reach the hot heating elements, causing overheating, fire and/or electric shock.**
- Do not operate the appliance close to inflammable, volatile materials (e.g. spirit, benzine, or camping gas), or high-proof alcoholic beverages. Alcohol and benzine will quickly evaporate due to the heat, thus building up an inflammable mixture that could be ignited by any source of ignition (e.g. candles, cigarettes, heating elements of the appliance), causing severe injuries to persons and serious damage. **DO NOT** cook any high-proof alcoholic liquid or alcoholic foodstuffs (e.g. mulled wine, grog) within the appliance. **Do not pour any alcoholic liquid on/in the appliance to avoid risk of explosion and fire.**

## Moving Parts – Risks of Injuries

Always unplug the appliance when not in use and before opening the lid to avoid injuries due to the kneading works. Do not insert your hands, hair, clothes or any other objects (e.g. cooking utensils) into the bread pan or heating compartment with the appliance connected to the power supply. Always ensure that the bread pan is properly locked to the coupling of the kneading works, before connecting the appliance to the power supply.

## Non-Stick Coating

The bread pan and kneading paddle are provided with non-stick coatings. Even without using additional fat, food will not stick to the coated surfaces. Due to the cooked food, some discoloration may occur. However, this will not affect the cooking performance.

Please adhere to the following precautions:

- **Before first use**, wipe the non-stick coatings of the bread pan and kneading paddle with a little butter or marger. Thereafter, there is no need to add any further fat for baking.
- Do not use the appliance, if the non-stick coating is scratched, cracked or detached due to overheating.
- Only use wooden or heat-resistant plastic cooking utensils with the appliance. Do not use hard or sharp objects for scratching, stirring, or cutting on the coatings. We will not be liable for damage to the non-stick coating, if metal utensils or similar objects have been used. Do not use any spray-on non-stick coatings.

- The non-stick coatings minimise the effort of cleaning. Do not use abrasive scorers or abrasive cleaners for cleaning. Even stubborn residues can be removed via a soft sponge or soft nylon brush and warm dishwasher.

## Technical Specifications

Model:	Art. No. 42820 Design Bread Maker Plus
Power supply:	230 - 240 V AC / 50 Hz
Maximum power consumption:	580 Watt
Length of power cord:	approx. 90 cm
Weight:	approx. 4.6 kg
Dimensions: (width x depth x height)	approx. 26.0 cm x 28.0 cm x 30.0 cm
Capacity:	750 g (1.5 lb)

## Properties of Your New Bread Maker

You can use the automatic Bread Maker to bake bread and cakes according to your taste. For this, you can use ready-to-use baking mixtures or create your own recipes. Also the Bread Maker can knead noodle dough or roll dough.

Additionally, you can make jam and yoghurt. See: Recipes and Preparing Yoghurt. For these purposes, you can select among 13 different programs. See: Programs of the Bread Maker

Additionally, you can use the timer function of your Bread Maker. This way, your bread will be ultimately fresh, whenever you like. (See: ›Using the Timer‹)

**IMPORTANT:** Do not use the appliance for drying or storing food or any foreign objects.

## Functions of the Buttons

Each time you press a button, a signal sounds. The buttons COLOR, LOAF, TIME+, and TIME- need only to be touched slightly.

Use the buttons of the Design Bread Maker Plus to operate the following functions:

Button	Function
MENU	Selection of the desired baking program. The program number is shown on top of the LCD screen.
START	Starts the selected baking program or terminates the currently running program. Use this button also to terminate the warming function.

STOP	<p>For termination of a program, keep the button pressed until a signal sounds.</p> <p><b>NOTE:</b> After terminating a program with this button, all settings are deleted. <b>There is no way to continue the previously used program.</b> Thus, do NOT use this button, if you wish to add further ingredients. In this case, unplug the appliance for no longer than 10 minutes.</p>
COLOR	<p>Use for selecting the desired colour of your bread: Light, Medium, or Dark. Your choice is indicated via an arrow on the left side of the LCD screen. For the programs 8, 9, 10, and 13 this button is ineffective.</p>
LOAF	<p>Use for setting the total amount of ingredients. Your choice is indicated via an arrow on the right side of the LCD screen. Use the following settings:</p> <ul style="list-style-type: none"> <li>• Large – for a total amount of all ingredients between 500 g and 750 g.</li> <li>• Small – for a total amount of all ingredients up to 500 g.</li> </ul> <p><b>Tip:</b> When selecting Small for more than 500 g, your bread may not be done completely. In this case, you can use the program BAKE for additional baking.</p> <p>For the programs 7 to 13 this button is ineffective.</p>
TIME+ und TIME–	<p>Use these buttons to set up the Timer in steps of 10 minutes. Minimum: processing time of the currently selected program. Maximum: 13 hours.</p> <p><b>Tip:</b> With your finger kept on the button, after a short delay the time setting will run automatically until you remove your finger.</p> <p><b>NOTE:</b> With the programs BAKE or YOGHURT selected, use these buttons to adjust the processing time.</p> <p>For the programs 6, 7, 10, and 11 these buttons are ineffective.</p>

## Programs of the Bread Maker

You select the desired program by pressing the MENU button. The corresponding program number is shown on the LCD screen. The processing time depends on the selected program. (See: ›Program Schedule‹)

Program No.	Display	Function
1	BASIC <sup>1</sup>	For white and mixed breads mainly consisting of wheat flour or rye flour. The bread has a compact consistency.
2	FRENCH <sup>1</sup>	For light breads made from fine flour. Normally the bread is fluffy and has a crispy crust. <b>Not suitable for baking recipes requiring butter, marge or milk.</b>
3	WHOLE WHEAT <sup>1</sup>	For breads with heavy varieties of flour that require a longer phase of kneading and rising (for example, whole wheat flour and rye flour). The bread will be more compact and heavy.

4	QUICK <sup>1</sup>	Including time periods for kneading, rise and baking, but rise with soda or baking powder.
5	SWEET <sup>1</sup>	For bread with additional ingredients (e.g. fruit juices, grated coconut, raisins, dry fruits, chocolate, or sugar). Due to a longer phase of rising the bread will be light and airy.
6	ULTR-FAST <sup>1</sup>	Kneading, rising and baking in a very fast way. But the baked bread is the most rough among all bread menus.
7	DESSERT	For making dessert
8	DOUGH <sup>2</sup>	For preparing dough. In this program NO rising and baking is done.
9	DOUGH & RISE	For preparing rising dough WITHOUT baking.
10	JAM	For making jam.
11	CAKE	Kneading, and baking to make cake.
12	BAKE <sup>2</sup>	For additional baking of bread that is too light or not baked through. In this program there is no kneading or rising. Use the buttons TIME+ and TIME- to adjust the desired baking time.
13	YOGHURT <sup>2</sup>	For preparing yoghurt. The yoghurt container is required.

<sup>1</sup> In programs 1, 2, 3, 4, 5, and 6, acoustic signals sound during running. If your recipe demands the addition of further ingredients (e.g. fruits or nuts), you should add these foodstuffs immediately after the signal is heard.

<sup>2</sup> With the programs BAKE and YOGHURT selected, you can use the buttons TIME+ and TIME- to adjust the processing time.

To prematurely terminate a program or the warming function press the START/STOP button for 2 seconds, until one long acoustic signal is heard. To switch off the appliance, disconnect the appliance from the power supply.

The bread will be kept warm for nearly an hour after the end of the baking operation. This prevents the bread from becoming too moist. Take your bread out of the appliance during this warm-keeping period.

**Tip:** If you have set the timer, you should put all the ingredients into the bread pan before starting the program. In this case, however, fruits and nuts should be cut into smaller pieces.

## Program Schedule

The following tables show the processing times of the programs in minutes. Two different time entries for one single process indicate variations due to different settings of the LOAF function: Small or Large.

Program	1 BASIC	2 FRENCH	3 WHOLE WHEAT	4 QUICK	5 SWEET	6 ULTRA FAST
Complete Cycle	2h 48 min / 2h 50 min	3h 18 min / 3h 20 min	3h 28 min / 3h 30 min	1h 55 min / 1h 58 min	2h 51 min / 2h 53 min	59 min / 1h 15 min
Knead 1	10	14	11	8	11	11 / 12
Rise 1	20	30	30	5	25	N/A
Knead 2	13	12	15	15	14	N/A
Rise 2	25	29	42	10	27	N/A
Rise 3	40	40	50	N/A	40	10 / 20
Bake	60 / 62	73 / 75	60 / 62	77 / 80	54 / 56	38 / 43
Keep warm	60	60	60	60	60	60
Time for adding fruit etc.	2 h 10 min / 2 h 12 min	2h 27 min / 2h 29 min	2h 42 min / 2h 44 min	1h 32 min / 1h 35 min	2h 9 min / 2h 11 min	54 min / 1h 10 min
Max. timer delay	13 h	13 h	13 h	13 h	13 h	N/A

Program	7 DESSERT	8 DOUGH	9 DOUGH & RISE	10 JAM	11 CAKE	12 BAKE	13 YOGHURT
Complete Cycle	1h 20 min	15 min	1h 30 min	1h 20 min	1h 38 min	10 min - 1h	6h – 12h
Knead 1	20	15	20	N/A	18	N/A	N/A
Rise 1	N/A	N/A	N/A	15	5	N/A	N/A
Knead 2	N/A	N/A	N/A	N/A	N/A	N/A	N/A
Rise 2	N/A	N/A	30	N/A	N/A	N/A	N/A
Rise 3	N/A	N/A	40	N/A	N/A	N/A	6h – 12h
Bake	60	N/A	N/A	65	75	10 min - 1h	N/A
Keep warm	60	N/A	N/A	60	60	60	N/A
Time for adding fruit etc.	N/A	N/A	N/A	N/A	N/A	N/A	N/A
Max. timer delay	N/A	13 h	13 h	N/A	N/A	N/A	N/A

## Warming Function

At the end of the program the appliance automatically switches to a warming function for up to 60 minutes. In this mode, warm air circulates inside the oven compartment. Thus, the bread is kept warm, and will not get moistened and soggy. You can terminate the warming function at any time by keeping the START/STOP button pressed until an acoustic signal sounds.

## Memory Function

When being live again after a power failure of up to approx. 10 minutes, the program will continue from the same point. However, if the power cut lasts for more than 10 minutes, the actual baking program will not be continued.

**Tip:** However, after you have cancelled the baking process by pressing the START/STOP button for 2 seconds, all previously entered settings will be lost. In this case, you must start the baking process again (see: ›Tips for Best Results‹). Thus, for short interruptions (e.g. for adding further ingredients) it is best to unplug the appliance.

## Using the Timer

The timer function enables delayed baking. The selected time is the time of completion for the currently active baking program. The maximum delay is 13 hours, indicated via 13:00. The minimum delay is the processing time of the currently selected baking program.

**Tip:** Do not use the timer function when working with quickly spoiling ingredients such as eggs, milk, cream or cheese. The quality of these ingredients will degrade, when not cooled.

1. At first, select the program (MENU), loaf size (LOAF), and degree of browning (COLOR). See: Starting the Baking Process

2. Thereafter, use the TIME+ and TIME– buttons to set the delay time shown on the LCD screen. Press TIME+ to increase the delay time at the increment of 10 minutes. TIME– decreases the set time at the increment of 10 minutes.

Example: Now it is 8:30 p.m., and you would like your bread to be ready in the next morning at 7 o'clock. For this set the timer to 10:30.

**Tip:** The delay time is including the baking time of the chosen program. Thus, after the delay time elapsed, there is hot bread in the Bread Maker ready for being served after leaving it cool down for some minutes.

Thus the shortest selectable time is the pre-set duration of the baking program.

The programs 6, 7, 10, 11, 12, and 13 do not allow any timer operation.

**NOTE:** With the programs BAKE or YOGHURT, the buttons TIME+ and TIME– are used to set up the processing time.

3. Press START/STOP to start the delay time.

The dots of the time display flash and the LCD screen will count down to show the remaining time. You will get fresh bread at the desired time. (In this example: at 7:00 in the morning).

If you don't wish to take out the bread immediately, the keeping warm time of 1 hour starts. (See: ›Warming Function‹)

## Tips for Best Results

For a successful baking process, please consider the following factors:

- **Never use larger quantities than those specified in the recipes in this booklet. Do not fill in more than 750 g in total. Too much dough can rise out of the bread pan and drop onto the hot heating elements, thus causing risk of fire and electric shock.**

- Take the bread pan out of the heating compartment, before filling in the ingredients. If ingredients reach the heating elements, a fire may be caused due to heating up on the heating elements.

- You can set a delayed start of the program by using the timer. If you have set the timer, you should put all the ingredients into the bread pan before starting the program. However, it is good advice to cut fruits and nuts into smaller pieces.
- Do NOT use the timer function when working with quickly spoiling ingredients such as eggs, milk, cream or cheese. The quality of these ingredients will degrade, when not cooled.
- In programs 1 to 6, short acoustic signals sound during running. Thereafter, you can add ingredients such as fruits or nuts. This way, these ingredients will not be chopped during the kneading process. Avoid any time delay when adding further ingredients.
- While putting the ingredients into the bread pan, observe the order stated in the recipes in this booklet. Generally, you should first add all liquids, then sugar, salt, spices, and flavours, and thereafter flour. Add yeast as the very last ingredient. Doing so, avoid the yeast coming in contact with salt and any liquids.
- For preparing yeast dough, all ingredients should have room temperature to maintain an optimal rising result of the yeast.
- Measure the ingredients precisely. Even small deviations from the quantities specified in the recipe may affect the baking results.
- Immediately rinse the bread pan with warm water after removing the bread. This prevents the kneading paddle from sticking to the drive shaft.
- If you remove the kneading paddle after the last kneading of the dough, the bread will remain intact, when you remove it from the bread pan.
- In the case of having cancelled a running baking program unintentionally (e.g. when adding further ingredients or removing the kneading paddle), you can bake the already prepared dough choosing the programs DOUGH or DOUGH & RISE for further preparation and/or BAKE for baking. Refer to the given data in section Program Schedule for the required processes. For baking, first select the BAKE program, than use the buttons TIME+ and/or TIME- for selecting the required baking time (see: >Applying Some Additional Baking<).

## Before First Use

**WARNING: DO NOT let young children play with the appliance, or any part of it, or the packaging!**

1. Unpack the appliance and all accessories carefully.
2. Check that no parts are damaged or missing. (See: >Knowing Your Design Bread Maker Plus<)
3. Carefully remove all shipping materials and promotional materials, but **DO NOT** remove any warning labels or the model label. Especially ensure that there are no foreign objects (e.g. packaging material) in the bread pan or heating compartment. Remove the protective coat that sticks to the display.

### **WARNING – RISK OF ELECTRIC SHOCK**

Always switch OFF (press START/STOP button until a signal sounds), unplug, and wait for the motor to come to a complete standstill, and leave the appliance cool down, before cleaning. Do not immerse the housing, bread pan, or power cord in water or other liquids or spill any liquids on/in the housing or power cord. Do not place the appliance or any part of it or power cord in an automatic dishwasher.

4. Before first use and after a longer period of storage, clean the appliance and its parts. See: Care and Cleaning

5. Put some butter or margarine on a kitchen cloth and wipe the non-stick coatings of the bread pan and kneading paddle to prepare the non-stick coatings for use.

## Operation

**WARNING:** Always ensure that the appliance and all its parts and accessories are **out of reach of young children**. Your new Design Bread Maker Plus is intended for cooking edible food and is heated electrically. Thus, the heating elements will become very hot during operation.

During operation **DO NOT** place the appliance near any inflammable or explosive liquids or gases (e.g. spirit, propane gas cylinder or gas lighter). Additionally, do not place the appliance on heat-sensitive surfaces during operation, to avoid overheating and risk of fire and electric shock.

Only place the appliance on a stable, dry, level, and clean surface. Do not place the appliance on inclined surfaces where it can fall over and/or fall down. Do not place any clothes or tissue or other foreign objects on or under the appliance during operation, to avoid risk of fire, overheating, or electric shock. Do not block the ventilation slots of the housing. During operation, the operating elements (see: ›Knowing Your Design Bread Maker Plus‹) must be accessible all the time.

Ensure to keep the appliance in an appropriate distance of at least 30 cm on each side to the edge of the working space and any other objects. During operation leave at least 1 m of free space above the appliance for unhindered access.

Before assembling the appliance, always ensure that all parts are in proper working order. (See: ›General Safety Instructions‹) Do not use any damaged or unsuitable parts to avoid risk of injuries and damage. **Additionally ensure that the heating compartment and especially the heating elements are absolutely clean and dry. Even very small particles on the heating elements could overheat or short-circuit during operation, thus catching fire!**

Exclusively use the appliance for baking bread and cakes, or for preparing desserts, jam, or yoghurt according to the instructions in this booklet. The appliance is **NOT** suited for drying or storing any other food or materials.

**DO NOT fill more than the maximum total amount of 750 g into the bread pan! Check your recipe accordingly.** Otherwise, the bread pan could overflow, with food running out onto the heating elements. Food and foreign objects on the heating elements will be burnt to charcoal during operation, thus causing risk of fire and electric shock via short-circuit.

## Preparations

1. Prepare your ingredients.

Measure all required amounts according to your recipe. Doing so, **ensure to observe the maximum amount of 750 g** including all ingredients. Check your recipe accordingly.

When adding nuts, fruit or other bulk ingredients, you should cut or chop or puree these ingredients.

**Tip:** You can use the supplied measuring cups.

2. Place the appliance on a stable, level and heat-resistant surface with a distance of at least 30 cm to other objects and to the edge of the table or counter.



**IMPORTANT:** The bread pan is locked on the coupling of the kneading works. Do not use violence when attempting to remove the bread pan to avoid damage.

3. Open the lid and pull the bread pan upward out of the appliance.

For this, turn the bread pan counterclockwise until you can lift it up easily.

4. Push the kneading paddle down onto the drive shaft in the bread pan. Press it down to the stop. For this, turn the kneading paddle on the drive shaft until it slips down.

5. Put the ingredients for your recipe in the correct order into the bread pan. In general: first add all liquids, then sugar, salt, spices and flavours. Then add the flour. Add yeast as the very last ingredient.

**Tip:** Ensure that the yeast will not come in contact with salt and any liquids.

**WARNING:** Always avoid spilling any ingredients onto the heating elements in the heating compartment, when placing the loaded bread pan back into the appliance. During the baking process, even small particles on the heating elements would carbonize, thus causing risk of fire! Ensure that the heating compartment and the exterior of the bread pan are clean and dry when installing the bread pan in the heating compartment.

6. Place the bread pan back in the appliance. Doing so, ensure that the exterior of the bread pan is clean and dry and no ingredients will be spilled into the heating compartment.

Place the bread pan on the coupling of the kneading works and turn it clockwise until it slips down. Then turn the bread pan clockwise a little more to lock it on the coupling. When installed correctly, the walls of the bread pan lay parallel to the walls of the heating compartment and the bread pan will stand stable.

7. Close the lid. The appliance is now prepared for starting a program.

## Starting the Baking Program

**IMPORTANT:** Leave the appliance cool down, before starting a new baking process. With the display showing H:HH after starting a new program, the temperature in the heating compartment has been too high. In this case, immediately unplug the appliance and open the lid until the appliance has reached ambient temperature.

1. Before selecting the baking program, ensure that the heating compartment has cooled down. Take out the bread pan, fill in the ingredients, and place the bread pan back in the heating compartment. Then close the lid.

### **WARNING – Risk of Fire and Electric Shock!**

Before each use, always ensure that the heating compartment is clean and free from foreign objects (e.g. fluffs, baked-on food). **DO NOT fill more than the maximum total amount of 750 g into the bread pan! Check your recipe accordingly.** Otherwise, the bread pan could overflow, with food running out onto the heating elements. Food and foreign objects on the heating elements will be burnt to charcoal during the baking process, thus causing risk of fire and electric shock via short-circuit.

2. Insert the power plug into the wall power outlet. (See: »Important Safeguards for Electrical Appliances«) An acoustic signal sounds and the LCD screen shows the program number 1 and the duration of this baking program.

3. Select your desired program by pressing the MENU button. (See: »Programs of the Bread Maker«) Each input is confirmed by an acoustic signal.

4. Use the COLOR button to select the desired colour of your bread. The arrow on the left side of the LCD screen shows whether you have chosen Light, Medium, or Dark.

**Tip:** The buttons COLOR, LOAF, TIME+, and TIME– respond even to light touches. Slightly tip on the buttons with your finger. A beep sounds with each entry.

The buttons of the appliance are inactive, whenever the respective function is not available with the currently selected program, or while a program is running. Running programs must be terminated first using the START/STOP button, when you wish to make new entries.

5. Use the LOAF button to select the used amount:

Place the arrow on the right side of the LCD screen beneath the denotation Small, if the total amount of all ingredients is below 500 g.

Select Large, if the total amount of all ingredients is between 500 g and 750 g.

6. Thereafter you can set the finishing time of your program via the timer function. You can enter a maximum delay of up to 13 hours. (See: ›Using the Timer‹)

**IMPORTANT:** If the display shows unusual information after the program has been started (HHH, LLL, EEO, or EE1), then immediately unplug the appliance. See chapter Solving Problems for further information.

7. Now, you can start the baking program by pressing the START/STOP button.

The program will automatically run various operations. You can watch the process via the window in the lid of your Bread Maker. Occasionally, during baking, condensate could accumulate on the window.

**Tip:** The appliance lid can be opened during kneading, for example, to add further ingredients. However, you should avoid opening the lid during operation if possible. This holds especially during the baking process, because the bread would collapse.

**Tip:** If you remove the kneading paddle after the last kneading of the dough, the bread will remain intact when you remove it from the bread pan.

### **CAUTION – Moving Parts!**

Do **NOT** remove the bread pan or grasp into the bread pan or insert any objects (e.g. cooking utensils) into the bread pan with the appliance live, to avoid injuries and damage due to the kneading works.

8. To remove the kneading paddle after kneading:

a. Pull the power plug out of the wall socket.

**Note:** When interrupting the power supply for no longer than approx. 10 minutes, the current baking program is **NOT** terminated but will be continued as soon as you plug in the power plug again. See: Tips for Best Results

b. Open the appliance lid and take out the bread pan. You can take the dough out with floured hands and remove the kneading paddle.

c. Replace the bread pan containing the dough and close the appliance lid.

d. Push the power plug back into the wall power outlet. The baking program is continued.

### **WARNING – Hot Steam: Risk of Burns!**

Hot air and condensate could escape at the ventilation slits in the lid. Do not hold your hands, arms or face directly over the appliance during operation.

9. When the baking process has been completed, acoustic signals are issued and the LCD screen shows 0:00. The appliance automatically switches to the warming function for 60

minutes at the maximum. (See: ›Warming Function‹) Thereafter, the appliance switches OFF completely and the interior cools down.

### **WARNING – High Temperature: Risk of Burns!**

The heating compartment and all parts within (e.g. bread pan) will get very hot during operation. Protect your hands with oven gloves when attempting to take out the bread pan while the appliance is still hot.

10. You can terminate the backing program and warming function at any time by keeping the START/STOP button pressed until an acoustic signal sounds.

**Tip:** You should avoid leaving the bread in the bread pan after the appliance has been switched OFF. When the appliance cools down, the bread could become moist due to condensate.

11. Check the consistency of the bread. If the bread is not done or too light, you can use the BAKE program to bake the bread for some additional minutes. (See: ›Applying Some Additional Baking Time‹)

12. Take the bread out of the Bread Maker as described in section Taking Out the Bread.

### **Applying Additional Baking Time**

If the bread has not reached the desired consistency or you have unintentionally terminated the baking program prematurely, you can apply some additional baking of up to 1 hour. For this, leave the bread in the Bread Maker and close the lid.

**NOTE:** Before making any new entries, you must terminate the warming function or any running program. For this keep the START/STOP button pressed for approx. 2 seconds until a signal sounds.

1. Press the MENU button to select the BAKE program (number 12). The pre-set baking time (10 minutes) flashes on the LCD screen.

2. Using the buttons TIME+ and/or TIME– select the desired baking time. You can select baking times from 10 minutes to 1 hour in steps of 1 minute.

3. Press the START/STOP button to start the program.

The Bread Maker will heat the heating compartment for the selected duration. Thereafter a signal sounds and the Bread Maker switches automatically back to the warming function.

### **Taking Out the Bread**

**WARNING:** Before opening the appliance lid, pull the power plug out of the wall socket. When not in use, the appliance should never be plugged in! Do not touch any parts in the interior of the appliance with unprotected hands, when the appliance is still hot. Always protect your hands with pot holders or oven gloves, when opening the lid and taking out the hot bread pan after baking. Beware of hot steam coming out from under the lid, when opening the lid.

1. Unplug the Bread Maker. Then protect your hands with oven gloves. Then open the lid of the Bread Maker. Doing so, keep in mind that hot steam could escape from under the lid.

2. Use pot holders or oven gloves for taking out the bread pan. For this, turn the bread pan counterclockwise until you can easily lift it up.

3. Over a grid, carefully turn the bread pan upside down. If necessary, shake lightly until the bread slides out of the bread pan.

**Important:** Do not use any hard or sharp-edged objects, because this may lead to scratches on the non-stick coating.

4. Immediately rinse the bread pan with warm water, after removing the bread. This is important, because it prevents the kneading paddle from sticking to the drive shaft.

**IMPORTANT:** Do not cut the bread in the bread pan to avoid damage to the non-stick coating. Always take the bread out of the bread pan, before cutting into slices.

5. Leave the bread cool down for 15 to 30 minutes before eating. Before cutting the bread, make sure that the kneading paddle does not stick in the bread.

**Tip:** Take out the baked bread in time. Store your bread for instance in a bread bin.

## Preparing Yoghurt

The YOGHURT program (number 13) can be used to prepare your own yoghurt. For this, only fresh milk and a small amount of living lactobacillus yoghurt is necessary.

1. Thoroughly clean the yoghurt container and all cooking utilities you wish to use. Thereafter rinse with boiling water. Thereafter leave the yoghurt container to drain. Do not use any clothes for drying.

2. Pour up to 600 ml pure milk and the corresponding amount of living lactobacillus yoghurt (approx. 1:10 proportion) into the supplied yoghurt container. Stir the mix evenly.  
Example: With 600 ml milk add approx. 60 ml yoghurt.

**Tip:** You should add all other ingredients (e.g. sugar, juices, flavours) after preparing the pure yoghurt.

3. Then close the yoghurt container lid. Lock the lid by folding the flaps on the lid down until they snap into place.

**WARNING:** Always ensure to select the YOGHURT program, and pour some water in the bread pan, when using the yoghurt container. Otherwise, the yoghurt container could overheat and melt. Additionally, **with any other program but the YOGHURT program, the milk could overflow and reach the heating elements, causing risk of fire and electric shock.**

4. Take the bread pan out of the appliance and remove the kneading paddle from the bread pan.

5. Then, fill about 200 ml of clear tap water into the bread pan. The water prevents the yoghurt container from overheating and guarantees a sufficient distribution of heat.

6. Place the yoghurt container into the bread pan. Then install the bread pan in the heating compartment and close the lid.

7. Insert the plug into the wall power outlet. An acoustic signal sounds to indicate that the appliance is ready for operation.

8. Use the MENU button to select the YOGHURT program (no. 13). **Ensure, not to select any other program!**

9. Using the buttons TIME+ and TIME- select the desired processing time. A processing time of 6 to 12 hours should be shown on the LCD screen. Each time you press a TIME button, the processing time is changed by 10 minutes.

In general, the yoghurt will become creamier using a long processing time.

10. Shortly press the START/STOP button to start the program. An acoustic signal sounds as soon as the program has been completed.

11. Leave your homemade yoghurt cool down. Then store in the refrigerator.

## Solving Problems

If any problems occur during operation, you will find solutions in this section. Further information on processing your food is given in section Tips for Best Results.

<b>Problem</b>	<b>Possible Reason</b>	<b>The Solution</b>
The kneading paddle sticks inside the bread pan after baking.	Remainders of dough clog the drive shaft in the bread pan.	Add hot water to the bread pan and turn the kneading paddle to loosen encrusted material underneath.
The bread is moist and too soft.	If the bread cools down in the Bread Maker, it could become moist due to condensate.	Take out the baked bread in time. Store your bread for instance in a bread bin.
The dough does not get stirred, even with the motor running.	Kneading paddle and/or bread pan are not installed properly.	Make sure that the kneading paddle and bread pan are positioned properly.
The power fails while a program is running.		<ul style="list-style-type: none"><li>– In case of power failure for up to 10 minutes, the bread maker will run the last implemented program until completion, after being live again.</li><li>– On power failure for more than 10 minutes, you must re-start.</li></ul>
Raisins, chocolate pellets, fruits and similar ingredients get crushed in the appliance.		To avoid the chopping of ingredients such as fruit, add these to the dough only after the signal is sounded.
You cannot activate the timer function. The buttons TIME+ and TIME– are inactive.	You have selected a program intended for fresh ingredients, such as milk or eggs. The timer function is not available with these programs.	The programs 6, 7, 10, and 11 do not allow any timer operation. If suitable for your recipe, select another program.
On the LCD screen, the displayed time flashes.	You have selected the program BAKE or YOGHURT. With these programs, you can adjust the processing time.	Press the buttons TIME+ and/or TIME– to adjust the desired processing time. Alternatively, select another program.

## Unusual information is shown on the screen.

Problem	Possible Reason	The Solution
H:HH (after starting the program)	The temperature is too high.	Immediately press the START/STOP button to stop the program, and unplug the appliance. Then open the lid and let the Bread Maker cool down completely before using it again.
L:LL (after starting the program)	The temperature is too low.	The ambient temperature should not be below 15 °C.
E:E0 (after starting the program)	The temperature probe failed.	Bringen Sie das Gerät in eine autorisierte Fachwerkstatt zur Reparatur.
E:E1	The temperature probe failed.	Send the appliance to an authorized service centre for repair.

## Care and Cleaning

### WARNING – RISK OF BURNS

**Always ensure that the appliance is out of reach of young children.** Always switch OFF the appliance (START/STOP button), then unplug the appliance, and wait until the appliance cooled down (up to 40 minutes), before moving or cleaning the appliance. Do not attempt to move the appliance during operation.

The surfaces of the bread pan and kneading paddle have a non-stick coating. Do not scratch or cut on the non-stick coatings. Do not use any abrasive cleaners or corrosive chemicals (e.g. bleach) for cleaning the appliance or any parts of it, to avoid damage to the surfaces. Do not use any hard or sharp-edged objects for cleaning any surfaces of the appliance. Additionally, particles derived from scoring pads could get into the interior of the appliance, causing hazard due to overheating, fire and/or electric shock.

Ensure to protect the appliance against splashing water and moisture. Do not immerse the appliance, or power cord in water or any other liquid, to avoid hazards due to electric shock and damage. Do not spill or drip any liquids on or in these parts to avoid risk of fire and electric shock. **Do not clean the appliance or any part of it in an automatic dishwasher.** Do not use violence!

### Disassembling the Appliance

1. Switch OFF the appliance by pressing the START/STOP button for approx. 2 seconds. Then unplug and leave the appliance cool down to room temperature (at least 40 minutes).

2. For easy cleaning, you can remove the lid:

For this, open the lid and pull it upwards out of the hinges.

3. Take the bread pan out of the heating compartment.

For this, turn the bread pan counterclockwise until you can easily lift it out of the heating compartment.

4. Take the kneading paddle out of the bread pan.  
If the kneading paddle sticks to the drive shaft and is hard to remove, fill the bread pan with hot dishwater for approx. 30 minutes. Then try again.

## Cleaning the Appliance

**IMPORTANT:** Do not immerse the appliance, power cord or bread pan in water or other liquids to avoid damage. **Do not clean the appliance or any part of it in an automatic dishwasher** to avoid damage. Do not use any chemical agents or thinners for cleaning the Bread Maker.

1. Clean the heating compartment and lid using a wet cloth or a slightly wet soft sponge. Ensure that no fluffs or other particles remain on the heating elements.

2. Wipe the exterior of the appliance and power cord with a soft damp cloth. Thereafter, polish with a dry cloth.

**IMPORTANT:** Do not immerse the bread pan in water or other liquids to avoid damage.

3. Clean all surfaces of the bread pan and the kneading paddle with warm dishwater. If the opening in the bottom of the kneading paddle is clogged, you should soak the kneading paddle for some minutes in hot dishwater. Thereafter clean it carefully using a small bottle brush. Do not use any chemical cleaning agents or thinners to clean the bread maker.

4. Dry all parts thoroughly. Thereafter leave all parts dry naturally for at least 1 hour, where they are **out of reach of young children**.

5. Reassemble the appliance after cleaning as described below.

## Reassembling the Appliance

It is good advice to reassemble the appliance after cleaning. This way, you avoid damage to the parts of the appliance and the parts cannot get lost.

**IMPORTANT:** Before reassembling the appliance, **always ensure that the parts of the appliance are clean and completely dry**. This is crucial especially for the heating compartment and exterior of the bread pan. Otherwise, moisture could get onto the heating elements and cause risk of overheating and electric shock.

1. Insert the kneading paddle into the bread pan.

2. Insert the bread pan into the heating compartment.

For this, put the bread pan into the centre of the heating compartment. Then turn the bread pan until it settles down on the coupling of the kneading works. Turn the bread pan clockwise until it locks on the coupling

3. Reassemble the lid: Insert the tappets on the hinges of the lid into the respective openings at the upper side of the housing. Then press the lid down. When closing the lid, there may be no slit between lid and housing.

4. You may store the accessories of the appliance (yoghurt container, measuring cup, measuring spoon) in the bread pan.

5. Close the lid.

## Storage

**WARNING:** Young children must be supervised that they do not play with the appliance or any part of it. When the appliance is not in use, always switch OFF: press START/STOP button until signal sounds. Thereafter, unplug the appliance.

Always clean the appliance and all its parts before storing to avoid accumulation of dried-on food. Additionally, this way, you avoid that the kneading paddle sticks to the driving shaft. (See: ›Care and Cleaning‹)

Ensure to store the appliance where it is clean, dry and safe from frost, direct sunlight and inadmissible strain (mechanical or electric shock, heat, moisture) and where it is **out of reach of young children**. Do not place any hard or heavy objects on or in the appliance or any part of it.

Always handle power cords with special care. Electric cables may never be knotted, twisted, pulled, strained, or squeezed.

1. For storage, grasp the appliance at the bottom of the housing and place the appliance on a clean and stable surface, where it cannot fall.

2. Lay the power cord loosely around the appliance. Do not use any parts or accessories of the appliance for any other purpose than operating the appliance. It is good advice to store the parts and accessories of the appliance with the appliance. For this, completely reassemble the appliance after cleaning (see: ›Care and Cleaning‹), thus protecting all parts against damage and loss.

## Notes for Disposal



Dispose of the appliance and packaging must be effected in accordance with the corresponding local regulations and requirements for electrical appliances and packaging.

■ Please contact your local disposal company.

## Information and Service

Please check [www.gastroback.de](http://www.gastroback.de) for further information. For technical support, please contact Gastroback Customer Care Center by phone: +49 (0)4165/22 25-0 or e-mail [info@gastroback.de](mailto:info@gastroback.de).

## Warranty

We guarantee that all our products are free of defects at the time of purchase. Any demonstrable manufacturing or material defects will be to the exclusion of any further claim and within warranty limits of the law free of charge repaired or substituted. There is no warranty claim of the purchaser if the damage or defect of the appliance is caused by inappropriate treatment, over loading or installation mistakes. The warranty claim expires if there is any technical interference of a third party without an written agreement.

The purchaser has to present the sales slip in assertion-of-claim and has to bear all charges of costs and risk of the transport.



## Recipes

**WARNING:** Please keep the maximum capacity of the Bread Maker in mind (750 g). Do not overfill the bread pan to avoid overflow and hazard of overheating, fire and electric shock.

### Basic White Bread

#### Ingredients

Loaf size up to	750 g	500 g
Water	250	160
Salt	5	3
Oil	18	12
Sugar	18	12
Milk Powder	9	6
Bread Flour	400	260
Yeast	4	3

#### Preparation

Fill the ingredients into the bread pan in the stated order. Refine cooking oil is recommended. Program selection: **BASIC**.

### Sesame Bread

#### Ingredients

Loaf size up to	750 g	500 g
Water	250 g	160 g
Salt	6 g	4 g
Oil	24 g	18 g
Sugar	18 g	12 g
Milk Powder	18 g	12 g
Bread Flour	400 g	260 g
Yeast	4 g	3 g
Sesame Seeds	22 g	15 g

#### Preparation

Fill the ingredients into the bread pan in the stated order. Refine cooking oil is recommended. Add sesame into the bread pan when the beeper sounds during the kneading process. Program selection: **BASIC**.

### Walnut or Pineseed Bread

#### Ingredients

Loaf size up to	750 g	500 g
Water	230 g	140 g
Egg	1	1
Salt	5 g	3 g
Oil	24 g	18 g
Milk Powder	18 g	12 g
Sugar	18 g	12 g
Bread Flour	400 g	250 g
Yeast	4 g	3 g
Walnuts or Pineseed	45 g	30 g

#### Preparation

Fill the ingredients into the bread pan in the stated order. Refine cooking oil is recommended. Chop the pine seeds or walnuts into pieces. Add the nuts/seeds into the bread pan when the beeper sounds during the kneading process. Program selection: **BASIC**.

### Classic French Bread

#### Ingredients

Loaf size up to	750 g	500 g
Water	250 g	170 g
Salt	6 g	4 g
Oil	24 g	18 g
Sugar	12 g	8 g
Bread Flour	400 g	270 g
Yeast	5 g	3 g

#### Preparation

Fill the ingredients into the bread pan in the stated order. Refine cooking oil is recommended. Program selection: **FRENCH**.

## Corn Bread

### Ingredients

Loaf size up to	750 g	500 g
Water	240 g	160 g
Salt	5 g	3 g
Oil	18 g	12 g
Milk Powder	12 g	8 g
Sugar	12 g	8 g
Bread Flour	300 g	200 g
Corn Flour	100 g	60 g
Yeast	5 g	4 g

### Preparation

Fill the ingredients into the bread pan in the stated order. Refine cooking oil is recommend. Program selection: **FRENCH**.

## Soda Bread

### Ingredients

Loaf size up to	750 g	500 g
Milk + 1 egg	160 g	125 g
Salt	3 g	2 g
Butter	24 g	18 g
Sugar	50 g	38 g
Corn flour	90 g	65 g
All-purpose flour	180 g	130 g
Baking powder	5 g	4 g
Baking soda	7 g	5 g

### Preparation

Fill the ingredients into the bread pan in the stated order. Program selection: **QUICK**.

## Whole Wheat Bread

### Ingredients

Loaf size up to	750 g	500 g
Water	250 g	170 g
Salt	8 g	5 g
Oil	18 g	12 g
Milk Powder	13 g	9 g
Brown Sugar	18 g	12 g
Bread Flour	150 g	100 g
Whole Wheat	260 g	180 g
Yeast	5 g	4 g

### Preparation

Fill the ingredients into the bread pan in the stated order. Refine cooking oil is recommend. Program selection: **WHOLE WHEAT**.

## Sweet Bread

### Ingredients

Loaf size up to	750 g	500 g
Water	220 ml	140 ml
Ei	1	1
Salt	6 g	4 g
Oil	24 g	18 g
Milk Powder	9 g	6 g
Sugar	55 g	40 g
Bread Flour	380 g	250 g
Yeast	4 g	3 g

### Preparation

Fill the ingredients into the bread pan in the stated order. Refine cooking oil is recommend. The corresponding amount of fresh milk can be used instead of water and milk powder. Program selection: **SWEET**.

## Pumpkin Bread

### Ingredients

Loaf size up to	750 g	500 g
Water	80 ml	50 ml
Salt	5 g	3 g
Pumpkin	210 g	150 g
Oil	27 g	15 g
Milk Powder	18 g	10 g
Sugar	55 g	40 g
Bread Flour	300 g	190 g
Yeast	5 g	4 g

### Preparation

Cut the pumpkin into 0.5 mm pieces. Then steam it (about 20 min), drain the water out after cooling down, than mash finely. Thereafter, fill the ingredients into the bread pan in the stated order. Refine cooking oil is recommend. Program selection: **SWEET**.

## Coffee Bread

### Ingredients

Loaf size up to	750 g	500 g
Water	200 ml	120 ml
Ei	1	1
Salt	4 g	3 g
Oil	20 g	13 g
Milk Powder	8 g	5 g
Sugar	40 g	25 g
Instant Coffee Powder		
small bags	2	1 1/2
Bread Flour	300 g	200 g
Yeast	5 g	3 g

### Preparation

Fill the ingredients into the bread pan in the stated order. The eggs may be stirred with water to get a somewhat lighter consistency. Program selection: **SWEET**.

## Lettuce Bread

### Ingredients

Loaf size up to	750 g	500 g
Ei	1	1
Salt	7 g	4 g
Oil	30 g	20 g
Milk Powder	13 g	8 g
Sugar	40 g	25 g
Chopped Lettuce	210 g	130 g
Bread Flour	350 g	210 g
Yeast	4 g	3 g

### Preparation

Lettuce should be chopped and mashed with a food processor. Fill the ingredients into the bread pan in the stated order. Program selection: **SWEET**.

## Raisin Bread

### Ingredients

Loaf size up to	750 g	500 g
Water	200 ml	120 ml
Ei	1	1
Salt	4 g	3 g
Oil	26 g	18 g
Milk Powder	60 g	40 g
Sugar	40 g	25 g

Bread Flour	350 g	210 g
Yeast	4 g	2 g
Raisin	22 g	15 g

### Preparation

Fill the ingredients into the bread pan in the stated order. The corresponding amount of fresh milk can be used instead of water. Add the raisins as soon as the beeper sounds during the kneading process. Program selection: **SWEET**.

## Ultra-Fast Bread

### Ingredients

Loaf size up to	750 g	500 g
Water (ca. 50 °C)	230 ml	145 ml
Ei	1	1
Salt	7 g	5 g
Sugar	22 g	14 g
Bread Flour	380 g	260 g
Yeast	9 g	6 g
Butter	24 g	18 g

### Preparation

Fill the ingredients into the bread pan in the stated order. Warm the water to approx. 50 °C before filling in. Add the butter 10 minutes after the knead process has started, to produce a better loaf. Program selection: **ULTRA-FAST**.

## Apple Crisp

### Ingredients

Medium cooked apples	4
Lemon juice	15 g
Packed brown sugar	80 g
All-purpose flour	50 g
Quick cooking oats	60 g
Softened Butter	50 g

### Preparation

Cook 4 medium sized apples and remove all pips. Then chop the apples in small pieces and mash them finely in the measure cup. Then add the mash into the bread pan with the other ingredients. Program selection: **DESSERT**.

## Rice Pudding

### Ingredients

Beaten eggs	2
Milk	160 g
Soft Cooked Rice	250 g
Sugar	70 g
Raisin	60 g
Vanilla	4 g
Cinnamon	4 g

### Preparation

Beat the eggs. Then fill all ingredients into the bread pan. Program selection: **DESSERT**.

## Yeast Cake

### Ingredients

Amount	750 g	500 g
Butter	100 g	60 g
Sugar	100 g	60 g
Ei	5 g	3 g
Self-rising Flour	250 g	150 g
Vanilla flavour	3 g	2 g
Lemon juice	25 ml	15 ml
Yeast	4 g	3 g

### Preparation

Mix eggs, sugar and butter in a mixer and process to a frothy consistency. In portions, add a self-rising flour and mix manually. At least, add all other ingredients and mix thoroughly. Wipe the interior of the bread pan with a little oil. Then, add the dough. Program selection: **CAKE**.

## Yeast Dough

### Ingredients

Water	260 ml
Bread Flour	400 g
Yeast	5 g

### Preparation

Fill the ingredients into the bread pan. Water, flour and yeast are the main ingredients, all others are optional. However, do not fill in more than 750 g in total. Program selection: **DOUGH** or **DOUGH & RISE**.

## Pasta Dough

### Ingredients

Water	260 ml
Flour	400 g

### Preparation

Fill the ingredients into the bread pan. Water and flour are the main ingredients, all others are optional. However, do not fill in more than 750 g in total.

Program selection: **DOUGH**.

## Orange Jam

### Ingredients

Oranges	300 g
Sugar	180 g
Starch flour	10 g
Lemon juice	5 g

### Preparation

Wash and clean the oranges and lemons. Cut them into thin slices. Then fill all ingredients in the bread pan.

Program selection: **JAM**.

## Strawberry Jam

### Ingredients

Fresh strawberries	300 g
Sugar	180 g
Starch flour	10 g
Lemon juice	5 g

### Preparation

Wash and clean the strawberries. Then cut them into small pieces or puree them. Then fill all ingredients in the bread pan.

Program selection: **JAM**.

## Notizen/Notes

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