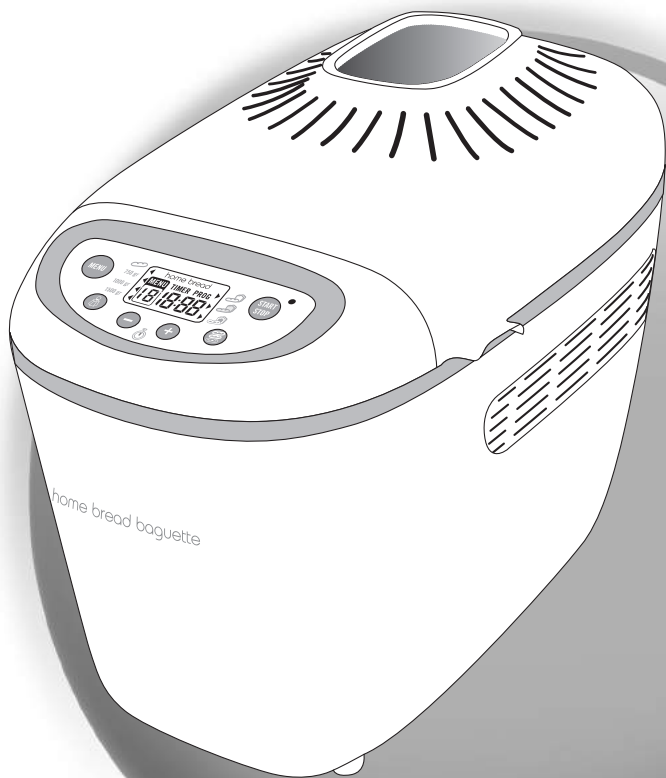


home bread baguette

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home bread baguette



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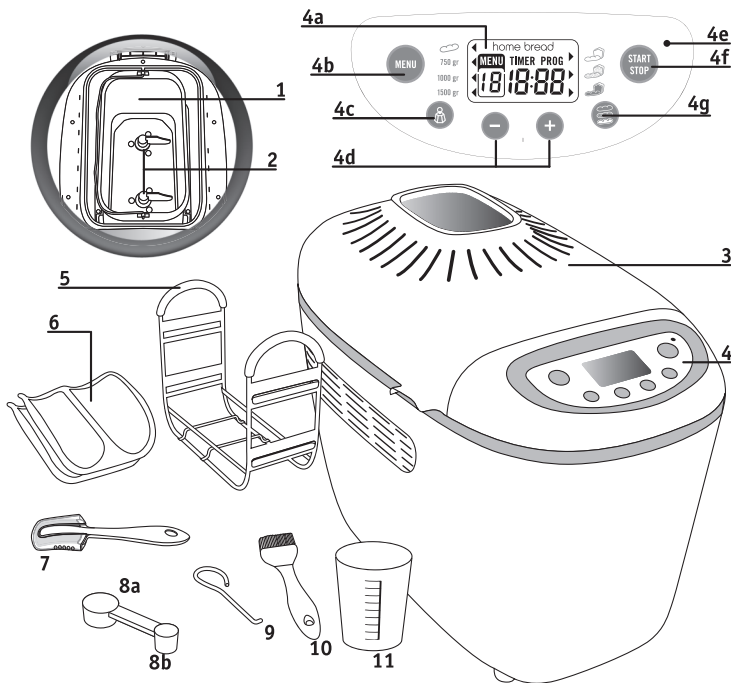
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EN

1 DESCRIPTION

1. Bread pan
2. Kneading paddles
3. Lid with window
4. Control panel
 - a. Display screen
 - a1. Baguette shaping indicator
 - a2. Menu selection
 - b. Weight indicator
 - a4. Crust colour
 - a5. Delay start
 - a6. Timer display
- b. Choice of programmes
- c. Weight selection
- d. Buttons for setting the delayed start and setting the time for programme 12
- e. Operating indicator light
- f. On/off button
- g. Select crust colour

5. Baguette cooking support
6. 2 non-stick baguette baking trays

Accessories:

7. Slitter
8. a. Tablespoon measure = tbsp
b. Teaspoon measure = tsp
9. Hook for lifting out kneading paddles
10. Brush
11. Graduated beaker



② SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- This appliance is intended for domestic household use only. It is not intended to be used in the following applications, and the guarantee will not apply for:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by an adult responsible for their safety.
Children should be supervised to ensure

- that they do not play with the appliance.
- If the power supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
 - 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. Children under the age of 8 years should not use this appliance unless continuous supervision by a responsible adult is given. Cleaning and user maintenance shall not be made by children unless they are older than 8 years and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years.

- **Your appliance is intended for domestic use inside the home only at an altitude below 4000 m.**
- Caution: risk of injury to improper use of the appliance.
- Caution: the surface of heating element is subject to residual heat after use.
- The appliance must not be immersed in water or any other liquid.
- Do not exceed the quantities indicated in the recipes.

In the bread pan:

- do not exceed a total of 1500 g of dough,
- do not exceed a total of 930 g of flour and 15 g of yeast.

In the baguette baking trays:

- Do not cook over 450 g of dough at a time.
- Do not use more than 280 g of flour and 6 g of yeast per cooking batch.
- Use a cloth or a wet sponge to clean the parts in contact with food.

- Please read the instructions carefully before using your appliance for the first time. The manufacturer cannot be held responsible in the event of improper use.
 - For your safety, this appliance conforms with applicable standards and regulations (Directives on low voltage, electromagnetic compatibility, materials in contact with foodstuffs, environment, etc.)
 - Use on a flat, stable heat-resistant work surface, away from any contact with water and never use underneath a built in kitchen alcove.
 - Make sure that the power it uses corresponds to your electrical supply system. Any error in connection will cancel the guarantee.
 - Your appliance must be plugged in to an earthed power socket otherwise you run the risk of receiving an electric shock which may cause serious injury. For your own safety you must make sure that your earthing complies with the mains installation standards applicable in your country. If your mains installation isn't earthed you must ask an approved electrician to bring your mains up to the required standards before you plug any appliances in.
 - Your appliance is designed for indoor home use only.
 - Unplug the appliance when you have finished using it and when you clean it.
 - Do not use the appliance if:
 - the supply cord is defective or damaged,
 - the appliance has fallen to the floor and shows visible signs of damage or does not function correctly.

In either case, the appliance must be sent to the nearest approved service centre to eliminate any risk. See the guarantee documents.

All interventions other than cleaning and everyday maintenance by the customer must be performed by an authorised service centre.
 - Do not immerse the appliance, power cord or plug in water or any other liquid.
 - Do not leave the power cord hanging within reach of children.
 - The power cord must never be close to or in contact with the hot parts of your appliance, near a source of heat or over a sharp corner.
 - Never move the appliance while it is in use.
 - **Do not touch the viewing window during and just after operation. The window can reach a high temperature.**
 - Do not pull on the supply cord to unplug the appliance.
 - Only use an extension lead which is in good condition and which has an earth plug, and ensure that the lead wire has a cross section at least equal to that supplied with the product.
 - Do not place the appliance on other appliances.
 - Do not use the appliance as a source of heating.
 - Never use the appliance to cook preparations other than bread and jam.
 - Do not place paper, card or plastic in the appliance and place nothing on it.
 - Should any part of the appliance catch fire, do not attempt to extinguish it with water. Unplug the appliance. Smother flames with a damp cloth.
- For your safety, only use accessories and spare parts designed for your appliance.
- **At the end of the programme, always use oven gloves to handle the pan or hot parts of the appliance. The appliance and baguette accessory become very hot during use.**
 - Never obstruct the air vents.
 - Be very careful, steam can be released when you open the lid at the end of or during the programme.
 - The sound pressure level of this appliance has been measured as being 69 dBA.(decibel A-weighting)



Environment protection first!

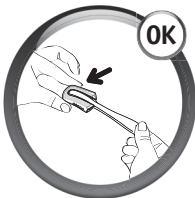
- ① Your appliance contains valuable materials which can be recovered or recycled.
- ➡ Leave it at a local civic waste collection point.

3 BEFORE USING FOR THE FIRST TIME



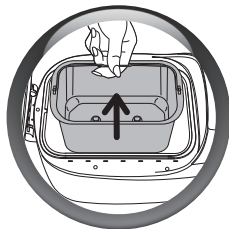
1. REMOVE PACKAGING

- Take your appliance out of its packaging. Keep your warranty card and carefully read the operating instructions before using your appliance for the first time
- Install your appliance on a stable surface. Remove the accessories and any stickers either inside or on the outside of the appliance.



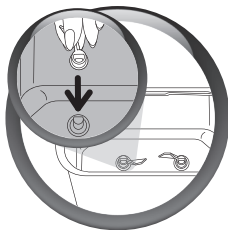
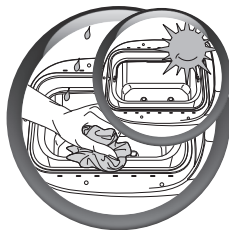
Warning

- This scoring tool is very sharp. Handle it with care.



2. BEFORE USING YOUR APPLIANCE

- Remove the baking pan by pulling the handle upwards.



3. CLEANING THE PAN

- Clean the pan of the appliance with a damp cloth. Dry thoroughly. **A slight odour may be given off when used for the first time.**
- Then fit the mixers.



The kneading is improved if the kneading blades are set facing each other.

4. STARTING UP

- Place the bread pan in the breadmaker.
- Replace the bread trough and press on one side then the other to engage the mixer drives and clip it in on both sides.

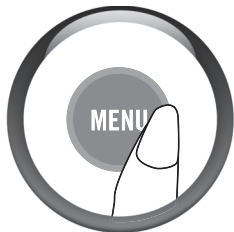
- Unwind the lead and connect it to an earthed electrical socket.
- After the acoustic signal, programme 1 and medium browning are displayed by default.






To get to know your bread maker we suggest trying the BASIC BREAD recipe for your first loaf. See the **"BASIC BREAD PROGRAMME"** instructions on page 164.



5. SELECT A PROGRAMME (SEE CHARACTERISTICS IN THE TABLE ON THE NEXT PAGE)

- A default setting is displayed for each programme. You will therefore have to select the desired settings manually.
- Choosing a programme triggers a series of steps which are carried out automatically one after another.




- Press the **"menu"** button to choose from a variety of different programmes. To scroll through programmes 1 to 16, successively press the **"menu"** button.
- The time corresponding to the programme selected is automatically displayed.

ACCESSORIES		DISCOVER THE PROGRAMS PROPOSED IN THE MENU
	1. Baguette	<p>The Baguette program allows you to make your own baguettes at home.</p> <p>The program consists of two stages.</p> <p>1st stage > Mixing the dough and letting it rise</p> <p>2nd stage > Cooking</p> <p>The cooking cycle starts after you have prepared the dough (in order to help you do this, we have included a complementary guide in your bread-making machine).</p>
	2. Sugared Baguettes	<p>For small sweet breads: Viennese, milk breads, brioches etc...</p>
	3. Cooking your Baguettes	<p>Program 3 allows you to cook your baguettes from previously prepared dough. The machine should not be left unattended while program 3 is running. To interrupt the cycle manually before it ends, press the  button continually for more than 3 seconds.</p>
	4. Basic White Bread	<p>This programme allows you to make most white bread recipes using wheat flour.</p>
	5. French Bread	<p>Programme 5 is for traditional French white bread recipes airy in the middle.</p>
	6. Wholemeal Bread	<p>Programme 6 is selected when using flour for wholemeal bread.</p>
	7. Sweet Bread	<p>Programme 7 is suited to recipes which contain more fat and sugar. If you use ready made mixes for making brioches or milk loaves, do not exceed 1000 g of dough in total.</p>
	8. Super Fast White Bread	<p>Programme 12 is specific to the QUICK bread recipe which you will find in the recipe book supplied with the appliance. The water for this recipe must be 35°C maximum.</p>
	9. Gluten Free Bread	<p>This kind of bread is suitable for people who cannot digest the gluten (coeliac disease) in several grains (wheat, barley, rye, oats, kamut, spelt, etc.). The tank should always be cleaned so that there is no risk of contamination with other flours. In the case of a strict gluten-free diet, make sure that the yeast used is also gluten free. The consistency of gluten-free flours means they do not mix as well. The dough therefore has to be folded in from the edges during the kneading process with a flexible plastic spatula. Gluten-free bread is thicker in consistency and lighter in colour than normal bread. The only weight available for this program is 1,000g.</p>

ACCESSORIES		
	10. Salt Free Bread	Reducing salt consumption can help reduce the risks of cardio-vascular problems.
	11. Omega 3 Rich Bread	This bread is rich in Omega 3 fatty acid thanks to its balanced and nutritionally whole recipe. Omega 3 fatty acids contribute to the health and well functioning of the cardio-vascular system.
	12 . Loaf Cooking	<p>This baking programme enables you to cook for 10 to 70 minutes only, which time can be adjusted by groups of 10 minutes, for light, medium or dark browning. It can be selected on its own and used:</p> <ul style="list-style-type: none"> a) in association with the raised dough programme, b) to heat or crisp up bread that has already been cooked and which has cooled c) to finish baking in the event of a prolonged power cut during a baking cycle. This programme cannot be used to bake individual loaves. The breadmaker should not be left unattended when using programme 12. To stop the cycle before the end, stop the programme manually by pressing the  button for a long time.
	13. Bread Dough	The Leavened Dough programme does not bake. It is a kneading and rising programme for all leavened doughs such as pizza dough, rolls, sweet buns.
	14. Cake	Program 14 makes it possible to make pastries and cakes using baking powder. For this programme, only the 1000g weight is available.
	15. Jam	Programme 15 automatically cooks jam in the tank. The fruit must be roughly chopped and pitted.
	16. Pasta Dough	Programme 16 only kneads. It is for unleavened pasta, like noodles for example.




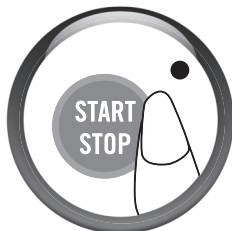
6. SELECTING THE BREAD WEIGHT

- The bread weight is set by default at 1500 g. This weight is shown for informational purposes.
- Some recipes will not allow you to make a 750 g bread.
- **Refer to the recipe details for more information.**
- **The setting of the weight is not available for programmes 3, 9, 12, 13, 14, 15, 16.**
- For programmes 1 to 2, you can select two weights :
 - Approximately 400 g for 1 batch (4 baguette), **the visual indicator lights up opposite 750 g.**
 - Approximately 800 g for 2 batches (8 baguette), **the visual indicator lights up opposite 1500 g.**
- Press the  button to set the chosen product – 750 g, 1000 g or 1500 g. The indicator light against the selected setting comes on.




7. SELECTING THE CRUST COLOUR

- The crust colour is set to medium by default.
- The browning setting is not available for programmes 13, 15, 16. Three choices are possible: LOW/MEDIUM/HIGH.
- If you want to change the default setting, press the  button until the indicator light facing the desired setting comes on.



8. STARTING A PROGRAMME






- In order to open the selected program, press the  button. The program starts. The corresponding time appears on screen. The successive stages follow one another automatically.




9. USING THE DELAY START PROGRAMME



• **You can programme the appliance so that your bread is ready at the time you choose, up to 15 hours in advance.**

The timer programme is not available for programmes 3, 8, 12, 13, 14, 15, 16.





This stage takes place after selecting the programme, browning level and weight.

The programme time is displayed. Calculate the time difference between when you start the programme and time when you want the preparation to be ready. The machine automatically includes the duration of the programme cycles. Use buttons  and  to display the time calculated ( upwards and  downwards). Pressing  quickly gives movement in 10 min steps. Holding the button down longer gives continuous movement in 10 min steps.

Example 1: it is 20:00 and you want your bread to be ready at 7:00 the next morning. Programme 11 hours using buttons  and . Press button . An acoustic signal is emitted.

PROG is displayed and the 2 dots  on the timer flash. The countdown begins. The pilot lamp lights up. No acoustic signal will be emitted while a programme is running in delayed timer mode. If you make a mistake or wish to change the time setting, press and hold down button  until it emits an acoustic signal. The default time is displayed.

Start the operation again.

Example 2: In the case of baguette programme 1, it is 8:00 and you want your baguettes to be ready at 19:00h. Programme 11 hours using the  and  keys. Press the  button. An acoustic signal is emitted. PROG is displayed and the 2 dots on the timer flash. The countdown begins. The pilot lamp lights up. If you make a mistake or wish to change the time setting, press and hold down button  until it emits an acoustic signal. The default time is displayed.

Start the operation again.

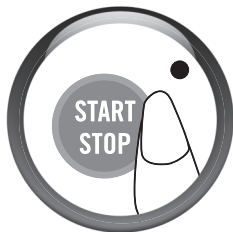
PLEASE NOTE: you should plan to shape your baguettes 47 min. before the end of the cooking time (i.e. at 18:13) or, if making a double batch, 2X47 min. before the end of the cooking time (i.e. at 17:26).

For cooking times for other individual roll programmes, see the table of cooking times on p. 169.


The shaping times for the individual roll programmes are not included in the calculation of the delayed start times.

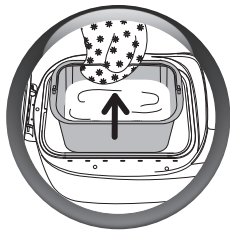
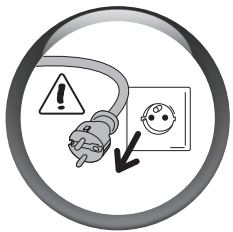
Some ingredients are perishable. Do not use the time programme for recipes containing: fresh milk, yogurt, cheese or fresh fruit.

In delayed start, silent mode is automatically activated.



10. STOPPING A PROGRAMME

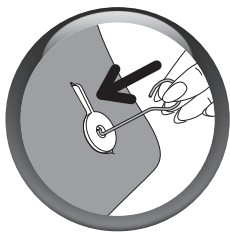
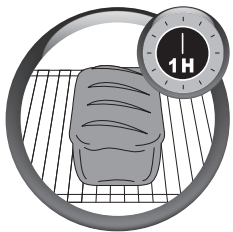
- At the end of the cycle, the programme stops automatically; 0:00 appears. Several beeps are emitted and the operating indicator light blinks.
- To stop the programme underway or cancel the delayed start, press and hold the button  5 sec.



11. TAKING YOUR BREAD OUT OF THE PAN

(This step does not concern the "baguette")

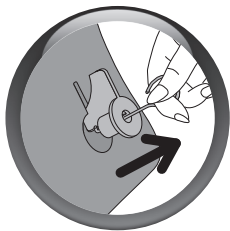
- Unplug the breadmaker at the end of the cooking or warming cycle.
- Remove the baking pan by pulling the handle upwards. Always use oven gloves because the pan handle and the inside of the lid are hot.



- Turn out the hot bread and place it on a rack for at least 1 hour to cool.
- It may happen that the kneading paddles remain stuck in the loaf when it is turned out.

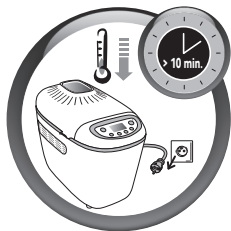
In this case, use the hook accessory as follows:

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



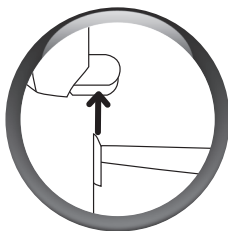
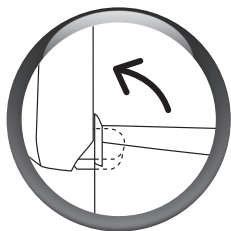
- To preserve the pan's non-stick qualities, do not use metallic utensils to turn out the bread.

4 CLEANING AND MAINTENANCE



- Unplug the device and leave it to cool with the lid open.
- Remove the lid, if you need to turn the product over.
- Clean the outside and inside of the appliance with a damp sponge. Dry carefully.
- Wash the tank, the mixing blades, the baking tray and the non-stick plates with hot soapy water.
- If the kneading blades stay in the mixing bowl, soak for 5 to 10 minutes.

EN



- If necessary, remove the lid to clean it with hot water.



- Do not wash any part in a dishwasher.
- Do not use household cleaning products, scouring pads or alcohol. Use a soft, damp cloth.
- Never immerse the body of the appliance or the lid.
- Do not store the baking tray and the non-stick plates in the bread machine as this could scratch its coating.

5 CYCLES

• A table page 169 - 173 describes the breakdown of the various programme cycles.

Kneading	> Rest	> Rising	> Baking	> Warming
For forming the dough's structure so that it can rise better.	Allows the dough to rest to improve kneading quality.	Time during which the yeast works to let the bread rise and to develop its aroma.	Transforms the dough into bread and gives it a golden, crusty crust.	Keeps the bread warm after baking. It is recommended that the bread should be turned out promptly after baking, however.

Pétrissage :



During this cycle, and for programmes 1, 2, 4, 5, 6, 7, 9, 10, 11, 14, you have the possibility of adding ingredients: dried fruit and nuts, olives, bacon pieces, etc. A sound signal will tell you when to intervene.

While the programs mentioned above are underway, press the MENU button once to find out how much time there is left until the "add ingredients" signal sounds.

For programmes 1 to 2, press the MENU button twice to find out how much time remains before shaping the baguettes.

Please refer to the Cooking Times table on pages 169 - 173, and to the "extra" column. This column indicates the time that will appear on the screen of your device when you hear the sound signal.

In order to find out exactly when you will hear the sound signal, just subtract the time that appears in the "extra" column from the total cooking time.

Ex: if "extra" = 2:51 and "total cooking time" = 3:13, the ingredients can be added after 22 minutes.

Warming : for programmes 1, 2, 4, 5, 6, 7, 8, 9, 10, 11, 14, you can leave your preparation in the appliance. A one-hour warming cycle automatically follows baking. The display remains at 0:00 during keeping warm hour. A beep is heard at regular intervals. The operating indicator light flashes.

At the end of the cycle the appliance stops automatically and beeps several times.

6 INGREDIENTS

Fat and oil: fats make the bread softer and tastier. It will also keep better and for longer. Too much fat slows down rising. If you use butter, make sure that it is cold and dice it to distribute it evenly in the preparation. Do not add warm butter. Avoid the fat coming into contact with the yeast because the fat could prevent the yeast from rehydrating.

Eggs: eggs enrich the dough, improve the colour and encourage good development of the interior. Recipes are calculated for one medium egg weighing 50 g; if the eggs are larger, add less liquid; if the eggs are smaller then you will have to add a little more liquid.

Milk: you can use fresh milk (cold, unless stated otherwise in the recipe) or powdered milk. Milk also has an emulsifying effect which forms more regular air cells and therefore gives the interior of the bread a good appearance.

Water: water rehydrates and activates the yeast. It also hydrates the starch in the flour and allows the interior of the bread to be formed. Water may be partially or completely replaced by milk or other liquids. Temperature: see paragraph in the "preparation of recipes" section (page 161).

Flour: the weight of the flour varies considerably depending on the type of flour used. Depending on the quality of the flour, the baking results of the bread may also vary. Keep the flour in an airtight container because it reacts to ambient conditions, either absorbing or losing humidity. It is preferable to use "strong", "bread making quality" or "bakery" flour rather than standard flour. Adding oats, bran, wheat germ, rye or even whole grains to the bread dough will give a heavier bread that has not risen as much.

The use of T55 flour is recommended, unless stated otherwise in the recipes. If using special flour mixtures for bread or brioche or milk bread, do not exceed a total of 1000 g of dough. See the manufacturer's recommendations for the use of these preparations. Sieving the flour also affects results: the more complete the flour is (i.e. it contains part of the wheat grain husk, the less the dough will rise and the heavier the bread will be.

Sugar: use white or brown sugar or honey. Do not use sugar lumps. Sugar feeds the yeast, gives the bread a good flavour and improves browning of the crust.

Salt: gives the bread taste and regulates the activity of the yeast. It should not come into contact with the yeast. Thanks to the salt, the dough is firm, compact and does not rise too quickly. It also improves the structure of the dough.

Yeast: baker's yeast comes in several forms: fresh in small cubes, dried active yeast for rehydration or instant dried yeast. Yeast is sold in supermarkets (bakery or chilled sections), but you can also buy fresh yeast at the bakery. Fresh or instant dried yeast should be directly incorporated into the baking pan of your machine with the other ingredients. However, you can break up the fresh yeast with your fingers to spread it around the mixture. Only dried active yeast (which comes in small balls) should be mixed with a little warm water before use. The ideal temperature is around 35°C; below this it will be less effective and above this it risks losing its activity. Make sure that you keep to the recommended doses and think about multiplying the quantities if you use fresh yeast (see the table of equivalences below).

Quantity/weight equivalence between dried yeast and fresh yeast:

Dried yeast (cc)

1 1,5 2 2,5 3 3,5 4 4,5 5

Fresh yeast (g)

9 13 18 22 25 31 36 40 45

Additives (nuts, olives, chocolate chips, etc): you can customise your recipes with any additional ingredients you like, taking care that:

- > You pay attention to the acoustic signal for adding ingredients, especially the most fragile ones
- > The more solid grains (such as linseed or sesame) can be incorporated from the start of kneading to facilitate the use of the machine (e.g. delayed start)
- > You freeze chocolate chips so that they are more resistant to kneading.
- > Very wet or very fatty ingredients are drained well (e.g. olives or bacon), dried on kitchen paper and lightly dusted with flour for better incorporation and smoothness
- > Ingredients should not be incorporated in quantities that are too large, at the risk of disrupting the correct development of the dough, keep to the quantities indicated in the recipes
- > No additives fall outside the pan.

7 PRATICAL ADVICE

1. Preparing the recipes

- All ingredients used must be at room temperature (unless otherwise indicated) and must be weighed exactly.

Measure liquids with the graduated beaker supplied. Measure liquids with the graduated beaker supplied. Use the double doser supplied to measure teaspoons on one side and tablespoons on the other. All spoon measures are level and not heaped. Incorrect measurements give bad results.

- Follow the preparation order.

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

- It is important to measure the quantity of flour precisely. That is why you should weigh out flour using a kitchen scale. Use packets of flaked dried yeast (sold in the UK as Easy Bake or Fast Action Yeast). Unless otherwise indicated in the recipe, do not use baking powder. Once a packet of yeast has been opened, it should be sealed, stored in a cool place and used within 48 hours.

- To avoid spoiling the proving of the dough, we advise that all ingredients should be put in the bread pan at the start and that you should avoid opening the lid during use (unless otherwise indicated). Carefully follow the order of ingredients and quantities indicated in the recipes. First the liquids, then the solids. **Yeast should not come into contact with liquids, sugar or salt.**

- **Bread preparation is very sensitive to temperature and humidity conditions.** In case of high heat, use liquids that are cooler than usual. Likewise, if it is cold, it may be necessary to warm up the water or milk (never exceeding 35°C). For best results, we recommend that you stick to an overall temperature of 60°C (water temperature + flour temperature + surrounding air temperature). For example: if the surrounding air temperature in your home is 19°C, make sure that the flour temperature is 19°C and the water temperature is 22°C (19 + 19 + 22 = 60°C).

- **It can also sometimes be useful to check the state of the dough during the second kneading:** it should form an even ball which comes away easily from the walls of the pan.

- > if not all of the flour has been blended into the dough, add a little more water,
 - > if the dough is too wet and sticks to the sides, you may need to add a little flour.
- Such corrections should be undertaken very gradually (no more than 1 tablespoon at a time) and wait to see if there is an improvement before continuing.

- **A common error is to think that adding more yeast will make the bread rise more.** Too much yeast makes the structure of the bread more fragile and it will rise a lot and then fall while baking. You can determine the state of the dough just before baking by touching it lightly with your fingertips: the dough should be slightly resistant and the fingerprint should disappear little by little.

- When shaping the dough, do not work it for too long because you may not get the expected result after cooking.

2. Using your bread machine

- **If there is a power cut:** if, during the cycle, the programme is interrupted by a power cut or mishandling, the machine has a 7-min protection time during which the settings are saved. The cycle starts again where it stopped. Beyond that time, the settings are lost.

- **If you do make two loaves in succession with the traditional Loaf programme,** wait 1 hour before starting the second loaf. Otherwise the error code E01 is displayed (except for programmes 1 and 12).

- * When you use the Baguette program after the dough had been kneaded and has risen, you must use the dough within an hour after you hear the sound signals. After one hour, the machine restarts and the Baguette program is lost.


8 PREPARING AND MAKING BAGUETTES

To make this bread you need all of the accessories dedicated to this function: 1 baguette baking stand (5), 2 non-stick plates for baking baguettes (6), 1 slashing tool (7) and 1 pastry brush (10).

1. How to mix and grow your dough

- Plug in the bread maker.



- After the acoustic signal, programme 1 is displayed by default.
- Select the browning level.
- We advise against only baking one batch because the result would be too well done.
- If you opt for baking 2 batches: it is advisable to shape all your rolls and keep half in the fridge for the second batch.
- Press the button . The pilot lamp lights up and the 2 dots on the timer flash. The dough kneading cycle begins, followed by the dough rising.

Notes:

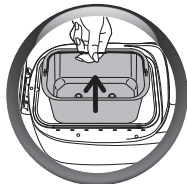
- During the kneading stage, it is normal for some parts not to be well mixed.
- When the preparation is completed the bread maker switches to standby. Several acoustic signals tell you when the dough has been kneaded and has risen and the pilot lamp also flashes. The baguette shaping indicator lights up.



After the dough kneading and rising stages, you must use your dough within an hour of hearing the beeps. Beyond that, the machine resets and the programme is lost. In this case, we recommend using programme 3 for baking the baguettes.

2. Example of preparation and baking of baguettes

To help you through those steps, refer to the baguette shaping guide supplied. We are showing you what a baker does, but after a few trials, you will be able to create your own shapes. Whatever you do, the result is guaranteed.

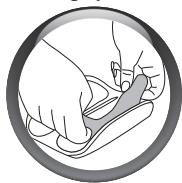


- Remove the pan from the machine.
- Lightly flour the work surface.
- Take the dough out of the pan and place it on the work surface.
- Shape the dough into a ball and use a knife to divide it into 4 pieces.
- You will obtain 4 pieces of equal weight which are to be shaped into baguettes.

For lighter baguettes, leave the dough pieces to rest for 10 minutes before shaping them.

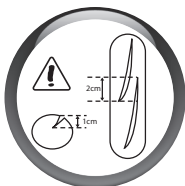
The length obtained for the baguette should correspond to the size of the non-stick plate (approximately 18 cm).

You can vary the flavours by adding ingredients to your rolls. To do this, just moisten the dough pieces and then roll them in sesame or poppy seeds.




- After preparing the baguettes, lay them out on the non-stick plates.

The seam of the baguettes should be at the bottom.



- For best results, slash the top of the baguettes diagonally using a serrated knife or the slashing tool supplied to obtain a 1 cm opening.

You can vary the presentation of your baguettes and make incisions using scissors along the length of the baguette.

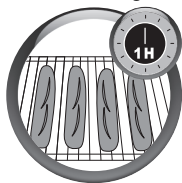
- Using the pastry brush provided, generously moisten the top of the baguettes, avoiding water accumulating on the non-stick plates.
- Place the 2 non-stick plates containing the baguettes on the baguette stand supplied.
- Install the baguette stand in your bread maker instead of the pan.
- Press the button  again to restart the programme and start baking your baguettes.


• At the end of the baking cycle, there are 2 solutions available to you: when baking 4 baguettes

- Unplug the bread maker. Remove the baguette stand.
- Always use oven gloves because the stand is very hot.
- Remove the baguettes from the non-stick plates and leave them to cool on a rack.

when baking 8 baguettes (2x4)

- Remove the baguette stand. Always use oven gloves because the stand is very hot.



- Remove the baguettes from the non-stick plates and leave them to cool on a rack.
- Take the other 4 baguettes out of the fridge (already slashed and moistened).
- Position them on the plates (without burning yourself).
- Put the stand in the machine and press  again.
- At the end of the baking time you can unplug the machine.
- Remove the baguettes from the non-stick plates and leave them to cool on a rack.



BASIC BREAD (PROGRAM 4)

tsp > teaspoon
tbsp > tablespoon

● Browning > Medium

● Unit weight > 1000 g

Ingredients

Water > 325 ml

Salt > 2 tsp


Sugar > 2 tbsp

Powdered milk > 2.5 tbsp

T55 Flour > 600 g

Dehydrated yeast > 1.5 tsp

1 To start your recipe, please refer to stages 1 to 7 in the "Use" section.

2 Then start the BASIC BREAD program by pressing the button . The use signal turns on. The digital watch colon flashes. The cycle begins.



3 Once the cycle is completed, please refer to stage 11.

Important: Based on the same principle, you can make other traditional bread recipes such as: French Bread, Whole Bread, Sweet Bread, Quick Bread, Gluten-Free Bread, Salt-Free Bread. Just select the corresponding program on your appliance menu.

EN



BAGUETTE (PROGRAM 1)

Makes 4 baguettes weighing about 100 g each

tsp > teaspoon
tbsp > tablespoon

● Browning > Medium

Ingredients

Water > 170 ml

Salt > 1 tsp

T55 Flour > 280 g

Dehydrated yeast > 1 tsp



























To make this recipe, please refer to section 8, "Preparing and making baguettes".



In order to make your baguettes even softer, add 1 tbsp of oil to your recipe. If you wish to make your 4 breads browner, add 2 tsp of sugar to your ingredients.

9 HOW TO IMPROVE YOUR RESULTS

1. FOR THE BREADS




The bread hasn't turned out as you hoped? This table should help you to improve things	RESULTS					
	Bread rises too much	Bread falls after rising too much	Bread does not rise enough	Crust not golden enough	Sides brown but bread not fully cooked	Top and sides floury
POSSIBLE CAUSES						
The  button was pressed during baking						
Not enough flour						
Too much flour						
Not enough yeast						
Too much yeast						
Not enough water						
Too much water						
Not enough sugar						
Poor quality flour						
Wrong proportions of ingredients (too much)						
Water too hot						
Water too cold						
Wrong programme						

2. FOR THE BAGUETTES

The bread hasn't turned out as you hoped? This table should help you to improve things	POSSIBLE CAUSE	SOLUTION
The dough is not the same width all along.	The shape of the initial rectangle is not regular or does not have the same thickness.	Roll out with the rolling pin if necessary.
The dough is sticky; it is difficult to shape the rolls.	There is too much water in the preparation.	Reduce the quantity of water.
	The water has been incorporated in the recipe at too high a temperature.	Lightly flour the hands but not the dough or the work surface if possible and continue to make the rolls.
The dough tears.	The flour lacks gluten.	Use pastry flour (T 45).
	The dough lacks flexibility.	Leave to rest for 10 min before shaping.
	The shapes are irregular.	Weigh the dough pieces so that they are all the same size.
The dough is compact/the dough is hard to shape.	The recipe needs more water.	Check the recipe or add water if the flour is not absorbent enough.
	There is too much flour in the preparation.	Roughly pre-shape and leave to rest before final shaping. Add a little water at the start of kneading.
	The dough has been worked too much.	Leave to stand for 10 min before shaping. Flour the work surface as little as possible. Shape the dough by working it as little as possible. Shape the dough in 2 stages with a 5 min. rest in between.
The rolls touch each other and are not baked enough.	Incorrect positioning on the plates.	Optimise the space on the plates to set out the dough pieces.
	Dough too liquid.	Add the correct amount of liquid.
		Recipes are for eggs weighing 50 gr. If the eggs are larger reduce the amount of water.
The rolls are stuck to the plates and have burned.	Too much browning agent.	Choose a lower browning level. Avoid letting the browning agent run onto the plate.
	You have wet the dough pieces too much.	Remove the excess water applied with the pastry brush.
	The supporting plates are too sticky.	Lightly oil the supporting plates before placing the dough pieces on them.
The rolls are not brown enough.	You have forgotten to brush your dough pieces with water before putting them in the oven.	Be more careful next time you make bread.
	You have put too much flour on the rolls during shaping.	Brush them well with water using the pastry brush before putting them in the oven.
	The ambient temperature is high (+ 30°C).	Use colder water (between 10 and 15°C) and/or a little less yeast.

The bread hasn't turned out as you hoped? This table should help you to improve things	POSSIBLE CAUSE	SOLUTION
The rolls have not risen enough.	You have forgotten to add yeast to the recipe / not enough yeast.	Follow the instructions in the recipe.
	Your yeast may have been out of date.	Check the Best Before date.
	Your recipe needed more water.	Check the recipe or add water if the flour is too absorbent.
	The rolls have been crushed too much during shaping.	Handle the dough as little as possible during shaping.
	Dough worked too much.	
The rolls have risen too much.	Too much yeast.	Add less yeast.
	Risen too much.	Flatten the rolls slightly once they have been placed on the plates.
The incisions in the dough are not open.	The dough is sticky: you have added too much water to the recipe.	Start the roll shaping stage again, lightly flouring your hands, but not the dough or the work surface if possible.
	The blade is not sharp enough.	Use the blade supplied or, if not a very sharp serrated knife.
	Your cuts are not firm enough.	Cut with a swift movement, without hesitation.
The cuts have a tendency to close up or do not open during baking.	The dough was too sticky: you have added too much water to the recipe.	Check the recipe or add flour if it is not absorbing the water enough.
	The surface of the dough was not stretched enough during shaping.	Start again, pulling the dough more when rolling it around the thumb.
The dough tears at the edges on baking.	The cut on the dough piece is not deep enough.	See page 163 for the ideal shape of the cuts.

10 TECHNICAL TROUBLESHOOTING GUIDE

PROBLEMS	SOLUTIONS
The kneading paddles remain stuck in the bread trough.	<ul style="list-style-type: none"> Let it soak before removing it.
The kneading paddles remain stuck in the loaf.	<ul style="list-style-type: none"> Use the accessory to turn out the loaf (page 157).
After pressing on  nothing happens.	<ul style="list-style-type: none"> The machine is too hot. Wait for 1 hour between 2 cycles (error code E01). A delayed start has been programmed.
After pressing on  the motor is on but no kneading takes place.	<ul style="list-style-type: none"> The pan has not been correctly inserted. Kneading paddle missing or not installed properly.
After a delayed start, the bread has not risen enough or nothing happens.	<ul style="list-style-type: none"> You forgot to press on  after programming. The yeast has come into contact with salt and/or water. Kneading paddle missing.
Burnt smell.	<ul style="list-style-type: none"> Some of the ingredients have fallen outside the pan: let the machine cool down and clean the inside of the machine with a damp sponge and without any cleaning product. The preparation has overflowed: the quantity of ingredients used is too great, notably liquid. Follow the proportions given in the recipe.

11 WARRANTY

- This product has been designed for domestic use only. Any professional use, inappropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility and the guarantee will not apply.
- Read the instructions for use carefully before using your appliance for the first time: any use which does not conform to these instructions will absolve Tefal from any liability.

12 ENVIRONMENT

- In accordance with current regulations, before disposing of an appliance no longer needed, the appliance must be rendered inoperative (by unplugging it and cutting off the supply cord).

13 TABLEAUX DES CYCLES - TABEL MET CYCLI - ZYKLUSTABELLE - TABELLA DEI CICLI - CUADRO DE CICLOS - TABELA DE CICLOS - CYCLES TABLE

1	FAIBLE • NIEDRIG • LAAG • DEBOLE • LIGERO • FRACO • LOW
2	MOYEN • GEMIDDELD • MITTEL • MEDIO • MEDIO • MÉDIO • MEDIUM
3	FORT • DONKER • DUNKEL • FORTE • FUERTE • FORTE • HIGH

Remarque : la durée totale n'inclut pas le temps de maintien au chaud.

Opmerking: bij de totale tijdsduur is niet de tijd van het warmhouden inbegrepen.

Hinweis: die Warmhaltezeit ist nicht in der Gesamtzeit enthalten.

Attenzione: la durata totale non include il tempo di mantenimento al caldo.

Nota: la duración total no incluye el tiempo de mantenimiento del calor.

Nota: a duração total não inclui o tempo de manutenção do calor.

Note: the total time does not include the time to keep warm.

750* = 1 cuisson (400 g) (voir page 11) **1500***** = 2 cuissons (800 g) (voir page 11)

750* = 1 ongeveer (400 g) (zie pagina 35) **1500***** = 2 ongeveer (800 g) (zie pagina 35)


750* = 1 etwa (400 g) (siehe Seite 59) **1500***** = 2 etwa (800 g) (siehe Seite 59)


750* = 1 circa (400 g) (consultare pagina 83) **1500***** = 2 circa (800 g) (consultare pagina 83)




750* = 1 cerca (400 g) (consulte la página 107) **1500***** = 2 cerca (800 g) (consulte la página 107)



750* = 1 cerca (400 g) (ver página 131) **1500***** = 2 cerca (800 g) (ver página 131)

750* = 1 baking (400 g) (see page 155) **1500***** = 2 baking (800 g) (see page 155)

A	B	C	D	E	F	G	H	I	J
FR	POIDS (g)	DORAGE	TEMPS TOTAL (h)	TEMPS DE PREPARATION	FAÇONNAGE	CUISSON 1ère FOURNEE (h)	CUISSON 2ème FOURNEE (h)	TEMPS AFFICHE AU BIP (h)	MAINTIEN AU CHAUD (h)
NL	GEWICHT (g)	BRUINING	TOTALE TIJD (u)	BEREIDINGSTIJD	VORMEN	BAKKEN 1e LADING (u)	BAKKEN 2e LADING (u)	TIJD GETOOND BIJ PIEPTOON	WARMHOUDEN (u)
DE	GEWICHT (g)	BRÄUNUNGS- GRAD	ZEIT TOTAL (Std.)	VOR- BEREITUNGSZEIT	FORMEN	BACKEN DER 1. PORTION (Std.)	BACKEN DER 2. PORTION (Std.)	WÄHREND DER SIGNALTONE AN- GEZEIGTE ZEIT	WARMHALTEN (h)
IT	QUANTITÀ (g)	DORATURA	TEMPO TOTALE (h)	TEMPO DI PREPARAZIONE	FORMA	COTTURA 1ª INFORMATA (h)	COTTURA 2ª INFORMATA (h)	TEMPO VISUALIZZATO AL BIP	MANTIEN- IMENTO AL CALDO (h)
ES	PESO (g)	DORADO	TIEMPO TOTAL (h)	TIEMPO DE PREPARACIÓN	MOLDEADO	COCCIÓN de primera HORNADA (h)	COCCIÓN de segunda HORNADA (h)	TIEMPO MOS- TRADO AL SONAR EL PITIDO	MANTIEN- IMIENTO EN CALIENTE (h)
PT	PESO (g)	TOSTAGEM	TEMPO TOTAL (h)	TEMPO	PREPARAÇÃO	COZEDURA 1.ª FORNADA (h)	COZEDURA 2.ª FORNADA (h)	TEMPO MOS- TRADO NO SINAL SONORO	MANUTENÇÃO DO CALOR (h)
EN	WEIGHT (g)	BROWNING	TOTAL TIME (h)	PREPARATION TIME	SHAPING	BAKING 1st BATCH (hours)	BAKING 2nd BATCH (hours)	TIME DIS- PLAYED ON BEEPING (h)	KEEP WARM (hours)
1	750*		02:02	01:05			-	01:39	01:00
	1500**		02:59			00:57	00:57	02:36	
	750*		02:07				-	01:44	
	1500**		03:09			01:02	01:02	02:46	
	750*		02:12				-	01:49	
	1500**		03:19			01:07	01:07	02:56	
2	750*		02:02	1:05			-	01:39	01:00
	1500**		02:59			00:57	00:57	02:36	
	750*		02:07				-	01:44	
	1500**		03:09			01:02	01:02	02:46	
	750*		02:12				-	01:49	
	1500**		03:19			01:07	01:07	02:56	

A	B	C	D	E	K	J	L
FR	POIDS (g)	DORAGE	TEMPS TOTAL (h)	TEMPS DE PREPARATION	CUISSON (h)	MAINTIEN AU CHAUD (h)	EXTRA (h)
NL	GEWICHT (g)	BRUINING	TOTALE TIJD (u)	BEREIDINGSTIJD	BAKKEN (h)	WARMHOUDEN (u)	EXTRA (h)
DE	GEWICHT (g)	BÄUNUNGSGRAD	ZEIT TOTAL (Std.)	VOR- BEREITUNGSZEIT	BACKEN (h)	WARMHALTEN (h)	EXTRA (h)
IT	QUANTITÀ (g)	DORATURA	TEMPO TOTALE (h)	TEMPO DI PREPARAZIONE	COTTURA (h)	MANTENIMENTO AL CALDO (h)	EXTRA (h)
ES	PESO (g)	DORADO	TIEMPO TOTAL (h)	TIEMPO DE PREPARACIÓN	COCCIÓN (h)	MANTENIMIENTO EN CALIENTE (h)	EXTRA (h)
PT	PESO (g)	TOSTAGEM	TEMPO TOTAL (h)	TEMPO	COZEDURA (h)	MANUTENÇÃO DO CALOR (h)	EXTRA (h)
EN	WEIGHT (g)	BROWNING	TOTAL TIME (h)	PREPARATION TIME	BAKING (h)	KEEP WARM (hours)	EXTRA (h)
3	-		0:10 ▼ 0:40	-	-	0:10 ▼ 0:40	-
	750 g 1000 g 1500 g 750 g 1000 g 1500 g 750 g 1000 g 1500 g		02:52 02:57 03:02 02:52 02:57 03:02 02:52 02:57 03:02	01:57	00:55 01:00 01:05 00:55 01:00 01:05 00:55 01:00 01:05	01:00	02:22 02:27 02:32 02:22 02:27 02:32 02:22 02:27 02:32
5	750 g 1000 g 1500 g 750 g 1000 g 1500 g 750 g 1000 g 1500 g		03:00 03:05 03:10 03:00 03:05 03:10 03:00 03:05 03:10	02:00	01:00 01:05 01:10 01:00 01:05 01:10 01:00 01:05 01:10	01:00	02:37 02:42 02:47 02:37 02:42 02:47 02:37 02:42 02:47
	750 g 1000 g 1500 g 750 g 1000 g 1500 g 750 g 1000 g 1500 g		03:05 03:10 03:15 03:05 03:10 03:15 03:05 03:10 03:15	02:05	01:00 01:05 01:10 01:00 01:05 01:10 01:00 01:05 01:10	01:00	02:42 02:47 02:52 02:42 02:47 02:52 02:42 02:47 02:52

A	B	C	D	E	K	J	L
7	750 g		03:14	02:29	00:45	01:00	02:50
	1000 g		03:19		00:50		02:55
	1500 g		03:24		00:55		03:00
	750 g		03:14		00:45		02:50
	1000 g		03:19		00:50		02:55
	1500 g		03:24		00:55		03:00
	750 g		03:14		00:45		02:50
	1000 g		03:19		00:50		02:55
	1500 g		03:24		00:55		03:00
8	750 g		01:28	00:43	00:45	01:00	01:12
	1000 g		01:33		00:50		01:17
	1500 g		01:38		00:55		01:22
	750 g		01:28		00:45		01:12
	1000 g		01:33		00:50		01:17
	1500 g		01:38		00:55		01:22
	750 g		01:28		00:45		01:12
	1000 g		01:33		00:50		01:17
	1500 g		01:38		00:55		01:22
9	1000 g		02:11	01:11	01:00	01:00	-
	750 g		03:00	01:55	01:05	01:00	02:37
	1000 g		03:05		01:10		02:42
	1500 g		03:10		01:15		02:47
	750 g		03:00		01:05		02:37
	1000 g		03:05		01:10		02:42
	1500 g		03:10		01:15		02:47
	750 g		03:00		01:05		02:37
	1000 g		03:05		01:10		02:42
	1500 g		03:10		01:15		02:47
10	750 g		03:10	02:10	01:00	01:00	02:37
	1000 g		03:15		01:05		02:42
	1500 g		03:20		01:10		02:47
	750 g		03:10		01:00		02:37
	1000 g		03:15		01:05		02:42
	1500 g		03:20		01:10		02:47
	750 g		03:10		01:00		02:37
	1000 g		03:15		01:05		02:42
	1500 g		03:20		01:10		02:47
11	750 g		03:10		01:00		02:37
	1000 g		03:15		01:05		02:42
	1500 g		03:20		01:10		02:47
	750 g		03:10		01:00		02:37
	1000 g		03:15		01:05		02:42
	1500 g		03:20		01:10		02:47
	750 g		03:10		01:00		02:37
	1000 g		03:15		01:05		02:42
	1500 g		03:20		01:10		02:47

A	B	C	D	E	K	J	L
12	750 g		0:10 ▼ 1:10	-	0:10 ▼ 1:10	/	/
	1000 g						
	1500 g						
	750 g						
	1000 g						
	1500 g						
	750 g						
13	1000 g		02:08	00:25	01:43	01:00	01:45
	1500 g						
14	/	/	01:15	01:15	-	/	/
15	/	/	01:30	-	01:30	/	/
16	/	/	00:15	00:15	-	/	/