

# BREAD MAKER

USER'S MANUAL

EN



**SENCOR®**

SBR 930 SS

Please read this User's Manual carefully to ensure use of this product and keep this manual for future reference.

EN 1

## CONTENTS

• IMPORTANT SAFETY INSTRUCTIONS .....	2
• BREAD MAKER DESCRIPTION.....	3
• USING YOUR BREAD MAKER .....	6
• MAINTENANCE AND CLEANING .....	7
• TROUBLESHOOTING GUIDE .....	8
• BREAD BAKING .....	10
• RECIPES.....	12
• TECHNICAL SPECIFICATIONS .....	20
• DISPOSAL OF USED ELECTRICAL AND ELECTRONIC APPLIANCES.....	20
• INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS.....	20

## IMPORTANT SAFETY INSTRUCTIONS

1. Before first use, read the entire manual carefully.
2. Make sure that the voltage in your wall power outlet corresponds with the voltage specification of your appliance.
3. Never use this appliance if the supply cable or its plug is damaged. Do not expose the cable to hot surfaces, open fire and protect it from sharp objects. Damages may occur. Do not attempt to use your appliance if it fell down, if it does not work properly or if you discovered any damage. Never try to repair the appliance by yourself. Have repairs done by authorized service centre instead.
4. Please, keep in mind that the surface of the appliance is hot and that hot steam is escaping from the appliance during the baking process.
5. Never submerge the appliance in water.
6. If you are not using your appliance, disconnect the supply cable from the wall outlet. Also make sure that the supply cable is disconnected during cleaning.
7. Do not leave the supply cable hanging over sharp edges, table edges or do not leave it on a hot surface (e.g. kitchen stove). Also do not leave the appliance on hot surface.
8. This appliance may not be used by persons with low physical strength or mental disabilities (including children) or by inexperienced persons, who lack the necessary skills and knowledge regarding the safe use of this appliance, unless supervised by experienced person who shall be responsible for the safe use.
9. Children must be properly supervised to make sure that they do not play with the device.
10. Do not touch any moving or rotating parts of the bread maker during baking.
11. Never attempt to switch the appliance on if the baking container with applicable ingredients is not properly installed.
12. Never try to remove the baking container by force or by hitting the upper edge of the container. You may damage the container or the appliance.
13. It is prohibited to place metal objects or foils inside the appliance. Danger of fire or electronic shortcut!
14. Make sure that the main direction of the escaping heat is far enough from flammable surfaces or materials. The safe distance is at least 50 cm for the main direction and at least 10 cm for other directions.
15. Never cover the bread maker with towel or cloth. Covering the bread maker slows down the heat or steam dissipation. Also when you cover the bread maker the heat will rise and may cause fire if in contact with flammable materials.
16. Do not use this appliance for other purposes than intended.
17. This appliance is designed for household use only.
18. Do not use this machine for room heating.

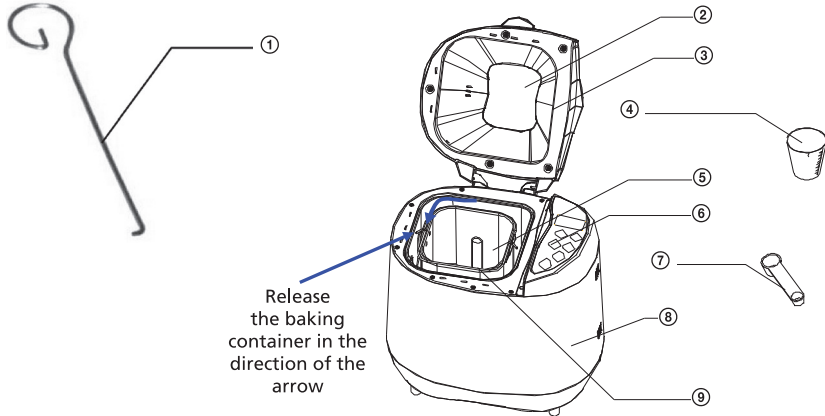
# BREAD MAKER

SBR 930 SS

EN

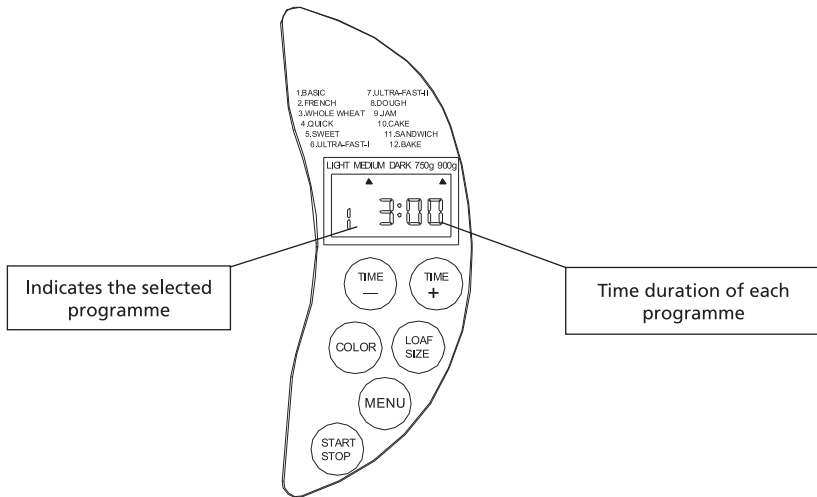
19. Do not use outdoors.
20. The manufacture is not responsible for damages due to incorrect use of this appliance or its accessories. Damages include food spoilage or degradation, injuries, burns, steam burns, fire, etc.

## BREAD MAKER DESCRIPTION



- ① Hook
- ② See-through viewing window
- ③ Lid
- ④ Measuring cup
- ⑤ Bread baking container
- ⑥ Control panel
- ⑦ Measuring spoon
- ⑧ Cover
- ⑨ Kneading blade (not shown but it is located at the bottom of the baking container)

## Functions



## After powering up

As soon as the bread maker is plugged in the power supply a beep is heard and the symbol "3:00" appears in the display shortly. The double dot between the "3" and "00" will stop flashing after a while. The arrows point to 750g and **MEDIUM (medium dark)**. It is the default setting.

## Start/stop

To start and stop the selected baking program.

To start program, press the „**START/STOP**“ button once. A short beep will be heard and the double dot in the time display begins to flash and the program starts. When the program starts, all buttons are inactive, except the „**START/STOP**“ button.

To stop the program, press the „**START/STOP**“ button for approx. 3 seconds, until the beep confirms that the program has been turned off. This feature helps to prevent any unintentional interruptions of the program.

## Menu

It is used to set different programs. Each time it is pressed a short beep is heard and the programme will move to the next one. If you keep pressing this button, all 12 programmes will be displayed on the LCD display. Select the desired programme. Functions of each of the 12 programmes will be explained below.

1. **Basic:** kneading, dough rising and normal bread baking. You may also add ingredients to enhance the flavour.
2. **French bread:** kneading, longer time for dough rising and bread baking. Bread baked in this way usually has crisper crust and lighter texture.
3. **Whole wheat:** kneading, dough rising and normal whole wheat bread baking. This programme uses longer preheating time to allow the grains to soak up the water and expand. It is not recommended to use the delay start function as this may produce poor results.
4. **Quick baking:** kneading, dough rising and loaf baking using baking soda or baking powder. Bread baked using this programme is usually smaller with a denser texture.
5. **Sweet bread:** kneading, dough rising and sweet bread baking. For crispy sweet bread baking.
6. **Ultra fast-I:** This programme includes kneading, dough rising and offers the quickest way to bake 750g of bread. The finished bread is usually smaller and rougher than bread baked in the Quick programme.

# BREAD MAKER

SBR 930 SS

EN

7. **Ultra fast-II:** the same as above, but for 900g loaf of bread.
8. **Dough:** kneading and dough rising without baking. Remove the dough and shape it to make bread rolls, pizza, steamed bread, etc.
9. **Jam:** marmalade (preserve) and jam cooking.
10. **Cake:** kneading, dough rising and baking; baking powder or soda are used for dough rising.
11. **Sandwich:** kneading, dough rising and sandwich baking. Use this programme to bake bread with fine texture and thinner crust.
12. **Bake:** for baking only; no kneading or dough rising. Also used to increase the baking time of selected programmes.

## Crust colour

This function enables you to select the colour of the crust, **LIGHT**, **MEDIUM** or **DARK**. Press this button to select the desired colour of the crust.

## Loaf size

Press this button to select the loaf size (**750 g** or **900 g**). Please note the total baking time may vary with different loaf sizes.

## Delay (TIME + or TIME -)

If you do not want the appliance to start working immediately you can use this button to set the delay time. The machine will start automatically after the set time has passed.

By pressing the button „**TIME +**“ or „**TIME -**“ you must select the time when you wish to have your bread ready. Please note the delay time includes the baking time of the selected program as well. That means that when the total time is over, you can have warm bread ready for serving. First, you must select the level of crust colour and then by pressing the „**TIME+**“ or „**TIME-**“ extend or shorten the delay time (in 10 minute increments). The maximum delay time is 13 hours.

**Sample:** The time now is 8:30 p.m. and if you wish to have your bread ready at 7:00 a.m. in the morning that is after 10 hours and 30 minutes then.... select the desired programme, crust colour and loaf size and press the „**TIME+**“ or „**TIME -**“ button until the **LCD display** shows 10:30. Then you press the „**START/STOP**“ button to activate the delay start. The dot starts to flash and the **LCD display** starts to countdown the time remaining to the end. At 7:00 in the morning you will have a warm and fresh loaf of bread ready. If you will not remove the bread immediately after it is done, the machine automatically activates function that will keep the bread warm for 1 hour.

## Keep warm

Bread can be automatically kept warm for 60 minutes after the baking is over. If you want to remove the bread from the machine, press the „**START/STOP**“ button to switch this function off.

## Memory

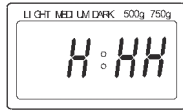
If the power supply has been interrupted during the baking process for less than 15 minutes, the baking will resume automatically, even without pressing the Start/Stop button. If the power shortage last longer then 15 minutes, the memory will be deleted and you have to reset the bread maker. However, if the power shortage happens during the kneading process (no later) you may press the „**START/STOP**“ button and the programme will restart from the beginning.

## Environment

This machine will work well in a wide range of temperatures, but there could be a difference in loaf sizes when baking in a very warm room and very cold room. We suggest baking in room temperature between 15 °C and 34°C.

**Displayed warnings:**

- 1 If the display shows „H:HH“ after the selected programs starts (see the picture 1) the temperature inside the bread maker is too high and the programme will stop. Open the lid and let the machine cool down for about 10 - 20 minutes.
- 2 If the display shows „E:EE“ after you have pressed the „START/STOP“ button (see the picture 2) the temperature sensor is disconnected. Have the sensor inspected by authorized service technician.



Picture 1



Picture 2

**FIRST USE**

1. Please, check whether all parts of your bread maker and its accessories are present and without damages.
2. Clean all parts according to procedure described in chapter „**Cleaning and maintenance**“.
3. Set the bread maker in the baking mode and bake with no dough (empty machine) for about 10 minutes. Let the machine cool down and repeat the cleaning process again.
4. Dry all parts thoroughly and then assemble the bread maker so it is ready for use.

**How to bake bread**


1. Place the baking container in position and turn it clockwise until it clicks. Now it is secured in the correct position. Attach the kneading hook onto the drive shafts. Turn the kneaders clockwise until they click into place. It is recommended to fill holes with heat-resistant margarine prior to placing the kneaders on shafts. This will prevent the dough from sticking underneath the kneaders and the kneaders can be removed from the bread/dough easily
2. Place ingredients into the baking container. Please observe instructions mentioned at the end of this manual (section „**BREAD BAKING**“).
3. Use your finger to create a small groove in the flour. Place yeast inside this groove. Make sure the yeast will not come in contact with liquid ingredients or salt.
4. Carefully close the lid and connect the supply cable in the wall outlet.
5. Press the „**MENU**“ button to select the desired programme.
6. Press the „**COLOUR**“ button to select the colour of the crust.
7. Press the „**LOAF SIZE**“ button to select the applicable loaf size (750 g or 900 g).

**Warning:**


The loaf weight should not be more than 900 g.

8. Press the „**TIME+**“ or „**TIME-**“ button to select the delay time if needed. If you want to start baking immediately skip this step.
9. Press the „**START/STOP**“ button to start the baking programme.
10. During programs **BASIC, FRENCH, WHOLE WHITE BREAD, SWEET, SANDWICH**, a long beep will be heard during operation. This notifies to add ingredients. Open the lid and put in additional ingredients. You may see steam escaping from the lid vents during the baking process. This is normal.
11. When the baking programme is over, you will hear 10 beeps. Now you may press the „**START/STOP**“ button for about 3-5 seconds, to finish the baking programme. Open the lid using oven mitts and firmly grasp the baking container handle. Turn the container anti-clockwise and gently pull the container straight up and out of the machine.

12. Use non-stick spatula and gently loose the bread from the baking container.

 **Warning:**  
The baking container and the bread may be very hot! Use caution when handling hot bread or baking container. Always use kitchen mitts.

13. Turn the bread baking container upside down, over a clean cooking board and gently shake until the bread falls out.
14. Remove the bread carefully from the baking container. Let it cool down for about 20 minutes before cutting.
15. If you are not in the room or did not press the „**START/STOP**“ button at the end of the baking, the bread will be kept warm automatically for 1 hour and then the machine will switch this function off.
16. When you finish using the machine, disconnect the supply cable from the wall outlet.

 **Warning:**  
Before cutting, remove the kneading the hook, hidden in the bottom part of the loaf. Use hook to do so. Loaf is very hot. Never try to remove the hook with bear hands.

## Special notes

### 1. Quick baking programme tips

Quick baking uses baking powder and baking soda that is activated by moisture and heat. During the initial kneading and mixing process, (during the quick baking process), liquid and dry ingredients may gather in corners of the baking container. In such situation, please help the machine with the mixing to avoid creation of hard lumps in the dough. Use a rubber mixing spatula during the mixing.

### 2. Ultra fast-I tips and information

The bread maker can bake a loaf of bread within 1 hour with the Ultra fast programme. These 2 programmes can bake bread within 58 minutes, however, the bread has a little bit heavier texture. Use Ultra fast I for baking 750g loaves and Ultra fast II for 900g loaves. Do not forget that the water added to the mixture should be in a temperature between 48—50 °C; to measure the water temperature, use kitchen thermometer. The water temperature is crucial to the baking process. If the temperature is too low, the dough will not rise up to the expected level; if the temperature is too high, it may destroy the yeast and negatively affect the baking results.

## MAINTENANCE AND CLEANING

Make sure to disconnect the supply cable from the wall outlet before cleaning.

1. Baking container: Clean on the outside and inside with cloth slightly dipped in water. Do not use any abrasive or sharp object for cleaning. You may damaged the non-stick coating of the container. The baking container must be completely dry before installation.
2. Kneading hook: As far as the kneading rod is concerned, it may be hard to remove. Fill the baking container with water and let it sit for about 30 minutes. After 30 minutes, you should be able to remove the kneader easily. Clean the hook carefully with soft, cotton cloth dipped in water. Please note that the baking container and the kneading hook may be washed in dishwasher.
4. Lid and see-through viewer: Clean the lid on the inside using soft cloth dipped in water.
5. Cover: Carefully clean the outside of the cover with slightly wet cloth. Do not use abrasive materials or solutions as they may damage the glossy finish of the cover. Never submerge the lid in water during cleaning.
6. Before storing your bread maker, make sure that it is clean, cooled down, dry and make sure the lid is closed.

## BAKING TROUBLESHOOTING GUIDE

No.	Problem	Cause	Solution
1.	Smoke is escaping from the vents during baking.	Some ingredients got stuck to the heating element or they got close to it. If this happen during the first use, it may be caused by oil burns that stayed on the surface of the heating element.	Disconnect the bread maker from the power supply and clean the heating element. Use caution to prevent burns. During first use, dry the machine by switching it on and starting baking programme. Keep the lid open.
2.	The bottom crust is too thick.	You are using the bread warming function, and leaving the bread in the machine for too long. That causes water loss and drying, mainly on the bottom.	Take the bread out earlier and do not use the warming function.
3.	The bread could be removed from the container with difficulties only.	The kneader is stuck to the shaft inside the baking container.	After you remove the bread, fill the baking container with warm water and submerge the kneader in it for about 10 minutes. Then remove it and clean it thoroughly.
4.	The ingredients are not thoroughly mixed and the baking is not satisfactory.	1. Incorrectly selected programme.	Select other, more suitable programme.
		2. After you started the programme, you have opened the lid several times; the bread is dry and the crust is too light - not crispy.	Do not open the lid during the last rising period.
		3. The resistance during the mixing is too big, the kneader is barely moving and not mixing all ingredients well.	Inspect the hole in the kneader. Remove the baking container and turn on the kneading process without the dough. If the appliance does not seem to work properly, contact authorized service centre.
5.	After you have pressed the „Start/Stop“ button the display shows „H: HH“	The inner temperature in the bread maker is too high.	Press the „Start/Stop“ button and disconnect the machine from the wall outlet. Then remove the baking container, open the lid and let the bread maker cool down.
6.	You can hear the motor running but the dough is not being kneaded.	The baking container is incorrectly attached or the volume of the dough is too big for the mixing.	Inspect whether the baking container is correctly attached, if the dough was prepared according to the correct recipe and if all ingredients were weighted properly.
7.	The bread is so big that it is beginning to press on the lid.	Too much of yeast, flour or water or too high temperature of the surrounding environment.	Check the above-mentioned factors and lower the amount of applicable ingredients or the temperature accordingly.

# BREAD MAKER

SBR 930 SS

EN

8.	The bread is too small or the dough did not rise properly.	Not enough or no yeast, or the yeast was not active enough due to high water temperature, or the yeast was mixed with salt, or the surrounding temperature was too low.	Check the amount and quality of the yeast, increase the surrounding temperature accordingly.
9.	The dough has too large volume and flows over the rim of the baking container.	Too much of liquid ingredients make the dough too watery and fine. Or too much of yeast was used.	Lower the amount of liquid ingredients and choose thicker consistence of the yeast.
10.	The bread is breaking in half during the baking.	1. The used flour has incorrect property or composition and does not correspond well to the rising process.	Use bread flour or strong powder.
		2. The rising process is too quick or the yeast temperature is too high.	Yeast should be used at lower temperatures than the surrounding room temperature.
		2. Too much water makes the dough too watery or too fine.	Modify and change the amount of used water according to the absorbing properties of the flour or the recipe.
11.	The bread is too heavy and its texture is too dense.	1. Too much of flour or not enough water.	Lower the amount of flour or increase the amount of water.
		2. Too much of fruity ingredients or too much of whole wheat flour,	Lower the amount of the applicable ingredients and add more yeast.
12.	After you cut the bread, you see that the centre part of the bread is hollow.	1. Too much water, too much yeast or not enough salt.	Lower the amount of water or yeast accordingly and check whether you used enough salt.
		2. Water temperature is too high.	Check the water temperature.
13.	Dry powder is stuck to the bread surface.	1. The bread contains strong jelly-like ingredients such as butter, bananas, etc.	Do not use strong jelly-like ingredients.
		2. Mixing is not adequate due to insufficient water contents.	Inspect the water amount and mechanical conditions of the bread maker.
14.	Baking cakes or pastries with high sugar content makes the crust too thick and the colour too dark.	Various recipes and ingredients affect the baking process significantly. Dark colour of the crust is caused by high sugar content.	If the crust colour is too dark (recipes with high sugar content) press the Start/ Stop button to stop the baking process 5-10 minutes before the programme ends. Before removing the bread, you should let it in the baking container with the lid closed for about 20 minutes.

## BREAD BAKING

### A short overview of the most common ingredients used for bread baking.

1. **Bread flour**  
Bread flour is high in gluten (it can also be called high-gluten flour with high protein content), it has good elasticity and keeps the size of the bread unchanged and from falling inside on itself. Because the gluten content is higher than in common flour, it can be used for baking of larger breads with better inner fibre/texture. The bread flour is the most important ingredient in the bread baking process.
2. **Plain flour**  
Plain flour is made of carefully selected hard and soft wheat and it is suitable for quick bread baking or for cake and pastry baking.
3. **Whole wheat flour**  
Whole wheat flour is made by wheat milling and it contains the wheat skin and gluten. Whole wheat flour is heavier and more nutritious than regular flour. Bread baked from whole wheat flour is usually smaller. That is why most recipes combine whole wheat with bread flour in order to achieve best results.
4. **Black wheat flour**  
Black wheat flour, also called „rough flour“, is high in fibre, similar to whole wheat flour. To obtain larger bread size after rising, it must be used in combination with large portions of bread flour.
5. **Baking powder**  
Baking powder is made by milling soft wheat or low protein wheat and it is used mainly for cake baking. Many types of flour look almost the same; yeast performance, flour quality and absorption properties differ largely and depend on the growing areas, growth conditions, milling process and method of storage. Try flour from various makers to test and compare the taste and select the one that produces the best results, according to your expectations and taste requirements.
6. **Corn flour and oatmeal flour**  
Corn and oatmeal flour are made by milling corn and oatmeal. Both flours are used as additional ingredients during rough bread baking and to enhance the taste and improve the bread texture.
7. **Sugar**  
Sugar is a very important ingredient and it is used to achieve crust colour and sweet taste of breads or pastries. White sugar helps during the fermentation/rising process and it is also used as an important nutrient. In special cases you may use brown sugar, powdered sugar or special cotton sugar.
8. **Yeast**  
Yeast supports the fermentation/rising process and produces carbon dioxide that helps the bread to expand and makes finer texture. However, quick rising requires carbohydrates in sugar and flour.  
 1 teaspoon of dry active yeast = 3/4 of a teaspoon of instant yeast  
 5 teaspoons of dry active yeast = 1 teaspoon of instant yeast  
 2 teaspoons of dry active yeast = 1,5 teaspoon of instant yeast  
 Yeast must be stored in refrigerator because high temperature may damaged it; before using yeast, check the expiration date and storability. Store back in the refrigerator immediately after use. Inability of the dough to rise is usually caused by „dead“ yeast.



#### Tip:

Using the below procedure you may find out if your yeast is fresh and active or not.

1. Pour 1/2 cup of warm water (45-50 °C) in the measuring cup.
2. Add 1 teaspoon of white sugar and stir it. Then sprinkle it with 2 teaspoons of yeast.
3. Set the measuring cup on a warm place for about 10 minutes. Do not stir the mixture.
4. The foam should reach the edge of the measuring cup. If not, the yeast is not active or it is "dead".

**9. Salt**

Salt is necessary to improve the bread aroma and to achieve proper crust colour. But at the same time salt prevents yeast from working and therefore the dough from rising. Never use too much of salt in your recipes. If you do not want to use salt, you may eliminate it completely. The bread should be bigger in size if you do not use salt.

**10. Eggs**

Eggs may improve the bread texture and make the bread bigger and more nutritious. It also gives the bread specific aroma. If you want to use eggs, make sure to get rid of the shells completely and also make sure to stir it thoroughly.

**11. Fats, butter and vegetable oil**

Fats make the bread texture more smooth and fine and also fats can make the bread last longer. When using butter or other types of fats make sure to melt it before use or cut it in small pieces to ensure even mixing and absorption in the dough.

**12. Baking powder**

Baking powder is mostly used for dough rising and for cake baking - programme Ultra Fast. Thanks to the chemical reaction of the baking powder you do not need to wait for the dough to rise. The reaction produces gases that make the texture of the bread finer.

**13. Soda**

The same is true for baking powder. Soda may be also used together with baking powder.

**14. Water and other liquids**

Water is very important during bread baking. Generally, water with temperature between 20-25 °C is most suitable for baking. For quick dough rising (programme Ultra Fast) the water should have temperature between 45-50 °C. Water may be substituted by fresh milk or by water and milk powder (2%) mixture. This may improve the bread aroma and the colour of the crust. Some recipes even use juices (apple, orange, lemon) to improve the bread aroma.

**Sequence of adding ingredients into the baking process**

You should follow the order or sequence of ingredients adding during the baking process:

- First you place liquids, water, milk, beer, buttermilk, sour milk, yogurt, etc. into the baking container.
- Then you may add powdery substances such as flour, herbs, bran, sprouts, oatmeal, seeds, etc.
- Pour salt in one of the corners.
- Pour sugar in other corner.
- Pour herbs (oil, vinegar, etc.) in yet another corner.
- Make a hole or groove at the centre of the flour and place the yeast or baking powder in it. Then cover it with flour slightly. If you use fresh yeast, it is recommended to put sugar right in the yeast. Yeast or baking powder must be always placed on dry flour!


**Tip:**

For heavy dough, with high content of wheat, or with high whole wheat content, it is recommended to add the ingredients in reverse order in order to achieve good mixing/kneading. That is, first put in the machine dry yeast then flour and finally pour the liquids on the top.

**Please remember other important rules for home baking processes:**


- Salt and yeast may never come in direct contact with each other.
- Add fruits, nuts and cereals and other ingredients that you do not want to get crushed during the kneading, after the sound signal.
- Let cereals soak in water over night before baking.
- If you plan to use delay start, always use cold ingredients.
- If you use delay start do not use easily perishable ingredients such as eggs, fresh milk, fruits, onions, etc.
- After you remove the bread from the bread maker, let it cool down for about 15 minutes before cutting. Use suitable wooden or plastic cutting board.

## RECIPES

 **Warning:** Proportional volumes and weights of each ingredient mentioned below should be taken as guidance or reference. The final baking results depend on many factors.

- Water hardness (soft water makes the dough rise quicker)
- Air humidity in your kitchen (if the humidity is high, lower the water volume by 1 - 2 spoons)
- Level above the sea (above 750 metres above the sea level, the dough raises quicker)
- Consistence of ingredients.

Due to the reasons above, we recommend to modify the recipe according to the actual conditions.

 **Tip:** If you do not wish to follow the recipe, you may purchase ready to bake mixes in food stores. When using ready to bake mixtures, follow the manual on the bag carefully. But keep in mind that even these ready to bake mixes sometimes require yeast as an additional ingredient.

### Bread baking recipes

#### Fine Graham bread

##### Ingredients:

350 ml of water  
 3 tablespoons of oil  
 2 teaspoons of salt  
 1 teaspoon of caraway  
 1 tablespoon of powder milk  
 300 g of fine bread flour  
 100 g of wheat flour  
 100 g of wheat (graham) flour  
 1 teaspoon of dry yeast or 1/4 of cube of fresh yeast

**Bread maker setting:** BASIC programme, size 900 g / crust LIGHT

#### White caraway bread

##### Ingredients:

300 ml of water  
 2 teaspoons of sugar  
 2 teaspoons of salt  
 1 teaspoon of caraway  
 500 g of fine bread flour  
 1 teaspoon of dry yeast or 1/4 of cube of fresh yeast

**Bread maker setting:** BASIC programme, size 900 g / crust MEDIUM

#### Yogurt bread

##### Ingredients:

150 ml of white yogurt  
 1 tablespoon of oil  
 200 ml of water  
 2 teaspoons of sugar  
 2.5 tablespoon of salt  
 300 g of semi-rough wheat flour  
 100 g of wheat bread flour  
 100 g of rye bread flour  
 1 teaspoon of dry yeast or 1/4 of cube of fresh yeast  
 add one teaspoon of each type of seed after the beep sounds sesame, flaxseed, caraway, pumpkin, squash, etc.

**Bread maker setting:** BASIC programme, size 900 g / crust MEDIUM

## Beer bread

### Ingredients:

250 ml of beer  
100 ml of water  
2.5 teaspoon of crushed caraway seeds  
2 teaspoons of salt  
350 g of fine flour  
150 g of wheat bread flour  
1 teaspoon of dry yeast or 1/4 of cube of fresh yeast  
add seeds according to your taste preferences (e.g. sunflower)  
**Bread maker setting:** BASIC programme, size 900 g / crust MEDIUM

## Spelt bread

### Ingredients:

350 ml of buttermilk  
50 ml of water  
1 tablespoon of vinegar  
2 tablespoons of oil  
1 teaspoon of salt  
1 teaspoon of sugar  
250 g of fine flour  
250 g of whole wheat spelt flour  
1 teaspoon of dry yeast or 1/4 of cube of fresh yeast  
sunflower  
**Bread maker setting:** BASIC programme, size 900 g / crust DARK

## White toast bread

### Ingredients:

320 ml of milk  
40 g of vegetable oil or vegetable butter  
500 g of semi-rough wheat flour  
30 g Solamyl (potato starch)  
1 teaspoon of salt  
1 teaspoon of dry yeast or 1/4 of cube of fresh yeast  
**Bread maker setting:** Programme SANDWICH , size 900 g / crust LIGHT

## Bread Šumava

### Ingredients:

320 ml of water  
1 tablespoon of vinegar  
2 tablespoons of oil  
2 teaspoons of caraway seeds  
2.5 teaspoon of salt  
220 g of fine flour  
230 g of whole rye bread flour  
100 g of whole wheat flour  
1 teaspoon of dry yeast or 1/4 of cube of fresh yeast  
2 tablespoons of sunflower seeds  
**Bread maker setting:** BASIC programme, size 900 g / crust MEDIUM

**Bacon bit bread****Ingredients:**

200 ml of buttermilk (or sour cream)  
150 ml of water (based on the consistence, you may add buttermilk)  
1 tablespoon of vinegar  
1 full tablespoon of bacon bits  
1.5 teaspoon of salt  
1 teaspoon of sugar  
1 teaspoon of caraway  
150 g of whole wheat flour  
350 g of fine flour  
1 and 1/4 teaspoon of dry yeast or 1/4 of cube of fresh yeast

**Bread maker setting:** BASIC programme, size 900 g / crust MEDIUM

**Sunflower bread****Ingredients:**

330 g of water  
2 tablespoons of oil  
1 tablespoon of vinegar  
280 g of fine flour  
120 g of fine whole wheat flour  
60 g of spelt flour  
80 g of wheat bread flour  
2 teaspoons of salt  
1 teaspoon of dry yeast or 1/4 of cube of fresh yeast  
5 tablespoons of sunflower seeds

**Bread maker setting:** BASIC programme, size 900 g / crust MEDIUM

**Bacon - garlic bread****Ingredients:**

320 ml of water  
2 tablespoons of oil  
1 tablespoon of vinegar  
1.5 teaspoon of salt  
1 teaspoon of sugar  
2 teaspoons of dried potato puree  
1 teaspoon of dried garlic (or 1-2 garlic cloves)  
1 teaspoon of caraway  
3 tablespoon of finely crushed of milled bacon bits.  
350 g of fine flour  
150 g of wheat flour  
1 teaspoon of dry yeast or 1/4 of cube of fresh yeast

**Bread maker setting:** BASIC programme, size 900 g / crust MEDIUM

**Bread with honey and sunflower seeds****Ingredients:**

280 ml of water  
15g of butter  
1 tablespoon of powder milk  
1 teaspoon of salt  
1.5 tablespoon of honey  
200g of light flour  
200g of Granary flour (mixture of whole wheat, wheat and crushed wheat flour)  
1/2 teaspoon of dry yeast or 1/8 of cube of fresh yeast  
2 tablespoons of sunflower seeds

**Bread maker setting:** BASIC programme, size 750 g / crust MEDIUM

## Banana bread

### Ingredients:

6 tablespoons of milk  
200 g of bananas - blended or crushed with fork  
1 egg  
70g of melted butter  
70 g of sugar  
450 g of fine flour  
1 teaspoon of dry yeast or 1/4 of cube of fresh yeast  
**Bread maker setting:** BASIC programme, size 900 g / crust LIGHT

## Leek bread with cheese

### Ingredients:

200 ml of water  
2 tablespoons of oil  
1 whipped eggs  
150 g of Cottage cheese  
200 g of semi-fine flour  
100 g of spelt flour  
100 g of whole wheat flour  
100 g of whole wheat bread flour  
2 teaspoons of salt  
1 teaspoon of sugar  
2 teaspoons of dry yeast or 1/2 of fresh yeast  
Add one small leek after the beep sounds  
**Bread maker setting:** BASIC programme, size 900 g / crust MEDIUM

## Cheese bread with ketchup

### Ingredients:

200 ml of lukewarm water  
1 whipped eggs  
1 tablespoon of olive oil  
4 tablespoons of ketchup  
1 teaspoon of salt  
1/4 of a teaspoon of crushed black pepper  
300 g of wheat bread flour  
100 g of wheat bread flour  
100 g of spelt flour  
1 teaspoon of dry yeast or 1/4 of cube of fresh yeast  
Add 250g of grated Edam cheese  
**Bread maker setting:** BASIC programme, size 900 g / crust MEDIUM

## Old Bohemian bread

### Ingredients:

230 ml of water  
1 tablespoon of vinegar  
2 teaspoons of salt  
75 g of cooked potatoes  
450 g of fine bread flour  
1 teaspoon of crushed caraway seeds  
1/4 of a teaspoon of crushed fennel  
1/4 of a teaspoon of crushed anise  
1/4 of a teaspoon of crushed coriander  
1 teaspoon of sugar  
1 teaspoon of dry yeast or 1/4 of cube of fresh yeast  
**Bread maker setting:** BASIC programme, size 900 g / crust MEDIUM

**Oregano and olive bread****Ingredients:**

300 ml of lukewarm water  
sprinkle of sugar  
1 teaspoon of salt  
1 tablespoon of olive oil  
1 diced onion  
540 g of fine flour  
1 teaspoon of dry yeast or 1/4 of cube of fresh yeast  
1/4 of a teaspoon of crushed black pepper  
50 g of roughly cut and olives with no seeds  
1 tablespoon of freshly cut oregano (or 1 spoon of dried oregano)  
1 tablespoon of freshly cut parsley

**Procedure:** Use frying pan with oil and sauté the onion to golden brown. Place water, sautéed onion with oil, flour, spices, sugar, salt and yeast in the baking container. Add the olives after the beep sounds.

**Bread maker setting:** BASIC programme, size 900 g / crust MEDIUM

**Herb bread with buttermilk****Ingredients:**

110 ml of lukewarm water  
150 ml of buttermilk  
1 teaspoon of sugar  
2 teaspoons of salt  
pepper  
3 tablespoons of oil  
250 g of fine flour  
250 g of semi-fine flour  
1 teaspoon of dry yeast or 1/4 of cube of fresh yeast  
2 tablespoons of parsley  
2 tablespoons of chives  
2 tablespoons of dill

**Bread maker setting:** BASIC programme, size 900 g / crust MEDIUM

**Bread with Olomoucké tvarůžky cheese****Ingredients:**

300 ml of water  
1 tablespoon of olive oil  
2 egg whites or 1 whole egg  
4 tablespoons of ketchup  
1 teaspoon of salt  
300 g of wheat bread flour  
100 g of spelt flour  
70 g of fine flour  
1 teaspoon of dry yeast or 1/4 of cube of fresh yeast  
50 g of bran  
170 g of roughly grated olomoucké tvarůžky cheese

**Bread maker setting:** BASIC programme, size 900 g / crust MEDIUM

**Garlic bread with vegetable****Ingredients:**

375 ml of water  
2 tablespoons of oil  
2 tablespoons of balsamic vinegar  
2 teaspoons of salt  
1 teaspoon of sugar  
3 teaspoons of dried garlic  
2 teaspoons of Provençal spices  
2 full tablespoons of flaxseeds  
200 g of fine wheat flour  
100 g of whole wheat flour  
100 g of spelt wheat flour  
200 g of wheat bread flour  
1.5 teaspoon of dry yeast or almost 1/2 of fresh yeast

**Filling:**

sterilized pea  
fresh leek cut to circles  
red pepper, young onion, dried tomatoes, etc.

**Procedure:** Place the basic ingredients in the bread maker as usual. Put the herbs and garlic directly in water and mix the flaxseeds into the flour. When the kneading is finished, remove the dough from the bread maker, remove the kneading hooks and work the filling inside the dough. Then place the mixture immediately back inside the bread maker for rising.

**Bread maker setting:** BASIC programme, size 900 g / crust MEDIUM

**Bean bread****Ingredients:**

300 ml of water  
2 tablespoons of wheat bran  
2 tablespoons of sunflower seeds  
1 tablespoon of salt  
1 teaspoon of crushed caraway seeds  
400 g of fine flour  
100 g of wheat bread flour  
1/4 of cube of fresh yeast (+ 1 teaspoon of sugar) or 1 teaspoon of dry yeast.  
150 g of read beans from tin can

**Procedure:** Add the beans after the kneading process is finished. As soon as the rising begins, remove the dough from the bread maker (leave the bread maker on with the lid closed) and roll the dough flat and add dried out beans. Then roll the dough back in. Remove the kneading hooks from the bread maker and place the rolled dough back inside.

**Bread maker setting:** BASIC programme, size 900 g / crust MEDIUM

**Oatmeal bread****Ingredients:**

150 ml of yogurt  
200 ml of water  
1 teaspoon of sweetener or honey  
2 tablespoons of oil  
2 tablespoons of yeast  
1 tablespoon of salt  
2 tablespoons of caraway seeds  
320 g of fine wheat flour  
100 g of spelt wheat flour  
50 g of oatmeal cereals  
60 g of whole wheat flour  
1/2 of a cube of fresh yeast or 2 teaspoons of dry yeast

**Bread maker setting:** QUICK programme, size 900 g / crust MEDIUM

**Sauerkraut bread****Ingredients:**

250 ml of water  
250 g of sauerkraut, cheese and sausage mixture  
100 g of wheat bread flour  
350 g of fine wheat flour  
90 g of whole wheat spelt flour  
2 teaspoons of salt  
1 teaspoon of Sladovit (malt extract that can be purchased in health stores)  
1/2 cube of fresh yeast or 2 teaspoons of dry yeast  
caraway seeds according to your taste

**Bread maker setting:** QUICK programme, size 900 g / crust MEDIUM

**Dark bread with Czabai sausage****Ingredients:**

400 ml of water  
1 tablespoon of vinegar  
2 tablespoons of yeast  
250 g of whole wheat flour "special"  
150 g of dark wheat bread flour  
180 g of wheat bread flour  
1 tablespoon of caraway seeds  
2 tablespoons of sunflower seeds  
1 teaspoon of dried garlic  
1 teaspoon of sugar  
2 teaspoons of salt  
1 teaspoon of dry yeast or 1/4 of cube of fresh yeast

**Procedure:** 5 minutes before the end of the kneading process, add 1/2 of the Czabai sausage, (roughly grated) and also handful of freshly diced chives. Then shred 50 g of hard cheese Koliba and add it to the dough.

**Bread maker setting:** BASIC programme, size 900 g / crust MEDIUM

**Buckwheat bread****Ingredients:**

150 ml of white yogurt  
200 ml of water  
2 tablespoons of extra virgin olive oil if available  
1 tablespoon of vine vinegar if available  
300 g of fine bread flour  
50 g of fine flour  
150 g of buckwheat flour  
100 g of buckwheat barley  
2 tablespoons of buckwheat grits  
2 tablespoons of buckwheat sprouts  
2 tablespoons of powder potato puree with milk  
1-2 teaspoons of instant wheat coffee  
1-2 teaspoons of milled caraway seeds  
2 teaspoons of salt  
1 teaspoon of sugar  
3 tablespoons of yeast  
little bit of crystal (powder) vitamin C  
1/4 of a cube of fresh yeast or 1 teaspoon of dry yeast

**Procedure:** Wash the buckwheat barley under running water. Then pour warm water over it and let it soak for about 2 -3 hours. Before making the dough, drain the water from the buckwheat (you may use the water for the dough preparation). Safe enough barley to sprinkle the bread. This will be done before the last dough rising. Put the softened barley together with flour in the baking container. Bread maker setting: BASIC programme, size 900 g / crust MEDIUM

## Sauerkraut bread

### Ingredients:

250 ml of water  
250 g of sauerkraut, cheese and sausage mixture  
100 g of wheat bread flour  
350 g of fine wheat flour  
90 g of whole wheat spelt flour  
2 teaspoons of salt  
1 teaspoon of Sladovit (malt extract that can be purchased in health stores)  
1/2 cube of fresh yeast or 2 teaspoons of dry yeast  
caraway seeds according to your taste

**Bread maker setting:** QUICK programme, size 900 g / crust MEDIUM

## Garlic bread with blue cheese

### Ingredients:

350 ml of water  
1 teaspoon of salt  
1 teaspoon of sugar  
1.5 tablespoon of oil  
1/2 of a cup of crushed blue cheese  
4 - 5 crushed garlic cloves  
140 g of fine flour  
200 g of whole wheat flour  
200 g of whole wheat rye flour  
1 teaspoon of dry yeast or 1/4 of cube of fresh yeast

**Bread maker setting:** Programme WHOLE WHEAT, size 900 g / crust MEDIUM

## Dark chocolate bread

### Ingredients:

400 ml of water  
4 tablespoons of sugar powder  
1.5 teaspoon of salt  
400 g of fine wheat flour  
100 g of cocoa powder  
2 teaspoons of dry yeast or 1/2 of fresh yeast

**Bread maker setting:** BASIC programme, size 900 g / crust MEDIUM

## Marmalade making recipe

### Ingredients:

500 g of fruits  
165 g gelatine sugar  
1 teaspoon of lemon juice

### Procedure:

Wash all fruits carefully, peel if needed (e.g. peaches), remove seeds (e.g. cherry) and mix them thoroughly. Then pour the mixture in the baking container and add other ingredients and start the baking programme. When the baking programme is finished, pour the marmalade in glass jars or bottles that you sterilized in oven at 50° C, about 20 minutes ago. Then place lids on the glass jars and turn them up side down to ensure good seal.

**Bread maker setting:** Programme JAM

## TECHNICAL SPECIFICATIONS

Rated voltage: .....	230 V AC
Nominal frequency: .....	50 Hz
Rated power input: .....	600 W
Weight: .....	10,2 kg
Noise level:.....	65 dB(A)

The declared noise emission level for this appliance is 65 dB(A), which represents level A of the acoustic power relative to the reference acoustic power of 1 pW.

Changes in text and technical parameters reserved.

## DISPOSAL OF USED ELECTRICAL AND ELECTRONIC APPLIANCES



The meaning of the symbol on the product, its accessory or packaging indicates that this product shall not be treated as household waste. Please, dispose of this equipment at your applicable collection point for the recycling of electrical & electronic equipments waste. In the European Union and Other European countries which there are separate collection systems for used electrical and electronic product. By ensuring the correct disposal of this product, you will help prevent potentially hazardous to the environment and to human health, which could otherwise be caused by unsuitable waste handling of this product. The recycling of materials will help conserve natural resources. Please do not therefore dispose of your old electrical and electronic equipment with your household waste. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

## HANDLING INSTRUCTIONS FOR DISPOSAL OF USED PACKAGING MATERIAL

Dispose of the packaging material in the designated place for waste disposal.



This product is in compliance with the requirements of the regulations of EU on electromagnetic compatibility and electrical safety.