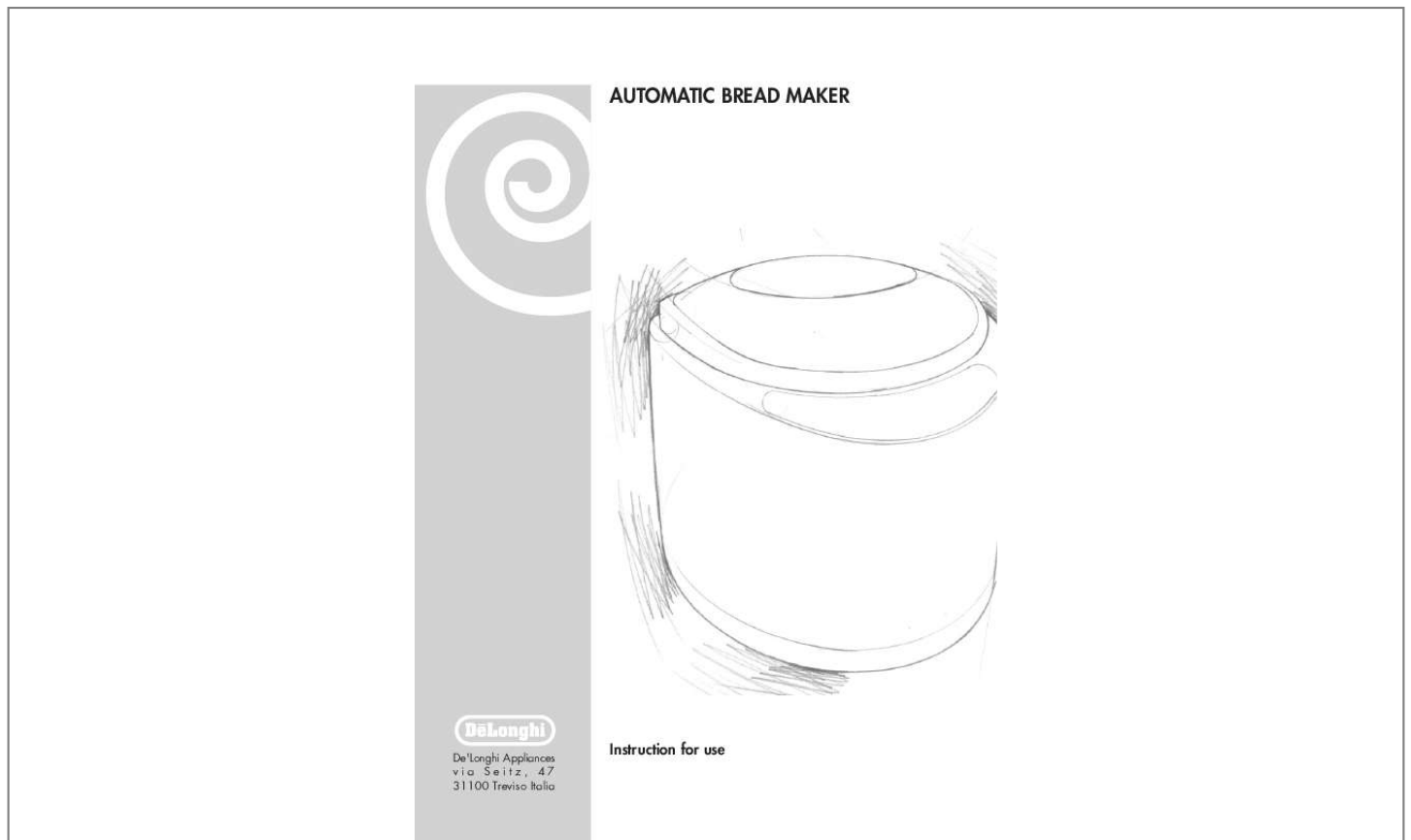




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You can read the recommendations in the user guide, the technical guide or the installation guide for DELONGHI BDM 755. You'll find the answers to all your questions on the DELONGHI BDM 755 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

**User manual DELONGHI BDM 755**  
**User guide DELONGHI BDM 755**  
**Operating instructions DELONGHI BDM 755**  
**Instructions for use DELONGHI BDM 755**  
**Instruction manual DELONGHI BDM 755**



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..... @151 of 25 July 2005. @@@@Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a rubbish bin bearing a cross. Unlawful disposal of the product by the user is punishable by law. 2 USING THE APPLIANCE SAFELY 1.

Read all instructions, warnings and labels carefully. Keep these instructions. 2. Remove all "foreign" material from the bread pan. 3. Clean the bread pan and paddle before use. 4. Remove the plastic film from the control panel and all labels. 5. Always plug the appliance into a 230 AC socket 6. Do not rest anything on the power cable. Do not touch the hot surfaces of the appliance. Do not lay or leave the power cable across transit points or where someone could trip over it. Do not rest the appliance on the edge of a table or bench. During use 1. This appliance is cold to the touch, but heats up during operation. Keep hands and face away. 2. @3. Do not place anything on the lid of the appliance.

Do not cover the vents. 4. @@@@5. Do not touch and/or try to block moving parts (e.g. the paddle while in operation). 6. @@Use on a stable heat resistant surface. 2. Do not use the appliance in direct sunlight or near heat sources such as heaters or ovens.

3. Do not place the bread maker on top of other appliances. 4. Keep the appliance away from children as it becomes hot. In addition, touching the buttons accidentally during operation may stop the baking process 5.

Place the appliance at least 20 cm from the walls or they may be discoloured by the heat. After use 1. Always turn the appliance off by placing the ON/OFF switch in the "0" position. Unplug from the mains after use and before cleaning. 2.

Use oven gloves to remove the bread pan after baking. 3. Allow the appliance to cool down before cleaning it or putting it away. 4. Read the instructions before cleaning. Do not immerse the appliance or the plug in water. It could lead to electric shock or damage to the appliance. 5. Do not use sharp or cutting metal objects to clean the bread pan. 6.

If the appliance is kept permanently plugged into the mains sockets after use, put the pan back in the chamber. Safety precautions 1. To avoid electric shock or injury, use the accessories recommended by the manufacturer only. 2. Do not use the appliance outdoors, for commercial purposes or for uses other than those for which it was designed. 3. If the power cable is damaged, it must be replaced by the manufacturer, an authorised service centre or a qualified

electrician in order to eliminate all risk. If the appliance is dropped or damaged in any way do not use it. Take it to the nearest authorised service centre for checking, repair or mechanical or electrical adjustment. 4.

Disconnect the appliance by pulling the plug (not the cable). 5. Extensions: the appliance is supplied with a short power cable to reduce the risk of injury caused by becoming entangled in or tripping over a long cable. If you must use an extension, take the utmost care. It must not hang from the work surface where children could pull it or trip over it accidentally.

3 6. Power supply: if the electrical circuit is overloaded, the appliance may not operate correctly. It should therefore be connected to a separate electrical circuit from other appliances. 7. For safety reasons and to avoid unqualified people from carrying out maintenance, certain appliances have a tamper-proof seal.

These appliances must be taken to the nearest authorised service centre for adjustment and repairs if necessary. 8. Do not allow the appliance to be used by persons (including children) with psychological, physical or sensory impairments or with inadequate experience or knowledge, unless closely supervised and instructed by someone responsible for their safety. Always supervise children. Make sure they do not play with the appliance. 9. IMPORTANT: Incorrect use (wrong recipe, excessively long baking times) could cause the bread to overheat and produce smoke or flames. If this occurs, do not open the lid. Unplug from the mains power supply. Leave the appliance to cool down sufficiently before opening the lid.

10. Materials and accessories coming into contact with food conform to EEC regulation 1935/2004. This appliance is designed for domestic use only.

Maximum admissible quantities of flour/yeast: 700g flour and 4 g yeast. CHARACTERISTICS OF THE APPLIANCE AND ACCESSORIES The appliance is a fully programmable bread maker enabling fresh bread to be cooked easily in just a few hours. It has the following additional characteristics: 64 baking and kneading options Including CLASSICAL, FRENCH, WHOLEMEAL, SWEET, TURBO, PIZZA DOUGH, PASTA DOUGH, GLUTEN FREE, JAM, OVEN. 4 Baking progress indicator Shows each stage of the bread baking process. See page 6 for further information. 13 hour Delay Bake function You can wake up in the morning to the smell of hot crusty bread thanks to the 13 hour Delay Bake function. See page 12 for further information.

Power failure backup Memorises the programme in the event of power failure or temporary voltage surge. Once power has been restored, baking will resume from where it was interrupted. See page 13 for further information. "Cool touch" casing Makes the appliance safer during baking, especially in the presence of children.



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Viewing window Enables you to see each stage of the bread baking process.

60 minute keep warm function Keeps the bread hot for up to an hour after baking. Automatic dried fruit and nut distributor (certain models only) Automatically releases the ingredients during the kneading cycle according to the recipes. See page 9 for further information. Beep for fruit and nuts (certain models only) Make your bread making more creative. The appliance emits a beep to tell you when to add fruit and/or nuts.

This avoids them breaking up excessively during kneading. Removable lid Can be removed for easy cleaning. Removable non-stick pan To remove the bread easily and facilitate cleaning the pan. CONTROL PANEL The control panel is designed to make the appliance easy to use. Selection of the required baking programme is simple and the large display makes it easy to read the selected menu and time left to complete the programme. control panel 5 Display The display shows the programme selected from (1) to (12), the CRUST COLOUR and WEIGHT of the loaf. The display indicates the number of hours and minutes before the end of the cycle (indicated by 0:00). Menu button Press the MENU button to select the automatic baking menus from (1) to (12). The settings are described on page 7. When the appliance is turned on, the default menu is CLASSICAL.

Crust colour button Press the "crust colour" button to select the required crust colour: Light, Medium, Dark. The default setting is Medium. Weight 500g 700g 1000g Press the kg button to select the size of the loaf: 500g, 700g or 1000g. The default setting is 1200g. Delay/adjustment Completion of the chosen programme can be delayed for up to 13 hours by pressing the buttons. button Starts the selected recipe or the countdown before the Delay Bake function begins. To stop operation or cancel the timer setting, hold the button down for a few seconds (the appliance emits a beep). BAKING PROGRESS INDICATOR The baking progress indicator displays all phases of the baking cycle by means of an arrow at the side of the display (see figure). TIMER: (available for functions 1 to 4 and 8 only). Shows that the Delay Bake function has been set.

PRECOOKING: (available for functions 3 and 8 only). The appliance is preheating the ingredients before the initial kneading phase begins. KNEADING: The bread is in one of the two kneading phases, mixing or punching down. LEAVENING: The bread is in one of the three leavening phases, encouraged by the low temperature. BAKING: The bread is being baked.

This is the final stage of the cycle during which a high temperature is required to bake the bread. KEEPING WARM: This process begins when the bread baking cycle is complete. It keeps the bread warm for up to 60 minutes. END: The baking cycle has ended. 6 MENU SETTINGS (1) CLASSICAL Press the MENU button once, "1" is displayed.

Use this setting to bake traditional white bread. You can choose three crust colours: Light, Medium or Dark. The appliance is set by default to make a 1000g loaf with a medium coloured crust. To select another crust colour, press the "crust colour" button once for darker bread and twice for lighter bread. To make a loaf weighing other than 1000g, press the kg button until you reach the required size. (2) FRENCH Use to make crustier French or Italian style bread. Press the MENU button twice, "2" is displayed. Use this setting to make bread with a low fat and sugar content. (3) WHOLEMEAL Wholemeal bread needs a longer leavening time to compensate for the slower rising of the wholemeal flour. The baking time for wholemeal bread will therefore be longer and the consistency will be denser.

Press the MENU button three times, "3" is displayed. NB: When WHOLEMEAL is selected, the first kneading phase appliance, just place it in the chamber and push downwards until it is correctly positioned. Leave the handle down towards the side of the pan. Close the lid, plug the appliance into a 230 V AC socket and place the ON/OFF switch on the appliance to "I". NB: when the appliance is plugged in for the first time, it emits a beep and "menu 1 3:25" is displayed. Beep for fruit and nuts (certain models only) Make your bread making more creative. The appliance emits a beep. It is therefore important to use the right ingredients in exactly the right proportions to guarantee the best results. Yeast Yeast is genuine "active" microorganism. Put simply, bread will not rise without yeast.

Once moistened with the liquid, fed by the sugar and warmed to the right level, yeast produces the gases which cause the dough to rise. If the temperature is too low, the yeast is not activated. If it is too hot, it dies. The appliance takes this into consideration and maintains the correct temperature in the baking chamber at all times. You should therefore use dry active yeast only, verifying the "Use by" date of the product because after this, the yeast will not leaven the bread.

You should make a small hollow in the top of the dry mixture for the yeast. @@If you want to use cubes of fresh yeast, use a fork to mash it into the water in the pan. Flour You must use a good quality flour before the "Use by" date. In order for the bread to rise, the flour must have quite a high protein content. You should therefore use flour suitable for bread making.

Unlike white flour, wholemeal flour contains bran or wheat germ which are heavy and impede leavening. Wholemeal bread therefore tends to be denser and smaller. You can obtain a larger lighter loaf by using a mixture of wholemeal flour and white flour in wholemeal bread recipes. It is important to weigh the flour required for each recipe to take account of the air naturally incorporated in the flour. This guarantees perfectly baked bread. You can use packs containing large quantities of flour, but the result may vary. The consistency and height of the loaf will be variable if the flour is kept for long periods in inappropriate conditions. Only buy packs of large quantities of flour if you are baking regularly. Sugar Sugar sweetens the bread, makes the crust darker and gives it a softer consistency by feeding the yeast. You can use equivalent quantities of white or brown sugar, treacle, maple syrup, honey or other sweetener.

You can also use equivalent quantities of artificial sweeteners, but the taste and consistency of the bread will be different. Liquids When the liquids are mixed with the flour protein, they form gluten, necessary to leaven the bread. The majority of recipes use water, but other liquids can be used such as milk or fruit juices. You should therefore experiment with the amount of these liquids needed to obtain optimum results as a recipe containing excessive liquid may cause the bread to collapse during baking, while too little liquid prevents it from rising. Use liquids at room temperature. Salt Used in small quantities, salt makes the bread tasty and controls the action of the yeast. In excessive quantities, it prevents the bread from rising, so make sure you use the right amount.



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You can use any table salt. Eggs Eggs are used in some bread recipes. They add liquid, stimulate leavening and improve the nutritional qualities and taste of the bread.

They are therefore contained in the sweeter recipes. Fats Many types of bread use fats for a stronger taste and to retain moisture. You can use oil or softened butter in equivalent quantities. If you do not add fat, the taste and consistency of the bread may be different. Tips · Different brands of yeast used with different brands of flour will affect the size and consistency of the bread.

Try the ingredients to establish the combination which gives the best results. · It is normal for the height and consistency of the bread to vary even if the same ingredients are used a number of times. This variability is usually influenced by natural variations in the wheat protein in the flour. **IMPORTANT TIPS FOR MEASURING QUANTITIES** Each ingredient in the bread has a specific function. It is therefore extremely important to measure the amounts correctly to obtain the best results.

**NB:** for optimum results, you should weigh the ingredients on kitchen scales. This is particularly important for the flour which incorporates air and is required in precise quantities for perfect bread. Each recipe indicates the quantities. @@Dry ingredients Use the graduated cup or measure provided. Do not use tablespoons or coffee cups. Level the cup or measure. @@Do not push dry ingredients down in the cup. Liquids Fill the graduated cup to the level indicated. Check the quantity in the cup by placing it on a flat surface. And finally.

.. @@@@The appliance performs these operations automatically. @@@@Follow phases 1, 2 and 3 on page 9. 2. @3. Press the button to start the cycle. The countdown begins. @NB: in the event of error or to reset the time, press the button. @Then press .

@@@If the power failure lasts more than 10 minutes, you may have to throw away the ingredients and start again. **PRACTICAL TIPS** Order of ingredients Add the liquid first, then the dry ingredients and finally the yeast. Fruit and nuts should be added later when the appliance has completed the first kneading phase. This enables evenly cooked crusty bread to be obtained at any moment. Freshness Make sure all ingredients are fresh and use them before the specified "Use by" date.

Unlike supermarket bread, bread baked in the appliance does not contain preservatives and therefore will not keep for as long. Do not use perishable ingredients such as milk, eggs or cheese with the Delay Bake function. Keep dry products in sealed pans to avoid them deteriorating. Slicing the bread For best results, leave the bread to cool for at least 10 minutes before slicing. Place the loaf sideways on and cut with a bread knife using a sawing movement. Use of an electric bread knife facilitates and standardises this operation. Freezing the bread Before freezing fresh bread, leave it to cool down completely and wrap in plastic. Slice the bread before freezing and use as needed. Removing the bread from the pan Just as with a cake, the bread should be allowed to cool slightly before removing it from the pan. Leave the bread in the pan for about 10 minutes before removing. To remove the hot pan, use pan handles. Toppings During baking, you can add ingredients such as herbs, sesame seeds and pieces of bacon on top of the bread. Open the lid, brush the bread with a little milk or egg yolk, then add the topping. Make sure the ingredients remain inside the pan. Close the lid and continue baking.

**NB:** you should do this as rapidly as possible to make sure the bread does not collapse. 13 Crust colour It is normal for the top of the bread to be lighter than the sides. Different combinations of ingredients may make the crust more or less brown. Baking at high altitudes At an altitude of more than 900 metres, the dough will leaven more rapidly. When baking at high altitudes, you should therefore perform a number of tests. Follow the instructions below and note the one which gives you the most satisfactory results: 1. Reduce the quantity of yeast by 25% to avoid excessive leavening. 2. Increase the salt by 25%. The bread will rise more slowly and will be less likely to collapse.

3. Check the dough during mixing. Flour kept at high altitudes tends to be dryer. You can add a few tablespoons of water to the dough until an even ball is formed. **CLEANING AND MAINTENANCE IMPORTANT:** Before cleaning the appliance, unplug from the mains socket and leave to cool completely.

Cleaning the outside Clean the outside of the appliance with a damp cloth and polish with a soft dry cloth. Do not use metal or abrasive pads. They could scratch the outside surface. Cleaning the non-stick pan Clean the pan and paddle with a damp cloth and dry thoroughly. Do not use abrasives or aggressive household cleaning products as they could damage the non-stick surface.

Do not immerse the pan in water. However, if necessary, it can be washed gently with water and washing up liquid using a soft cloth. **NB:** to clean the pan more efficiently, remove the inside paddle. @Do not wash accessories in a dishwasher. Do not immerse the appliance in water.

@@@@Bread baked in this appliance may have a variable flavour, consistency and appearance. This is quite normal and generally due to the ingredients used. To avoid disappointment, read the list of recommended ingredients on page 10 before preparing the recipes in these Instructions. (1) **CLASSICAL** Classical bread method 1. Pour all the liquids into the pan and cover with the flour.

All the other ingredients should be placed separately at the corners and the yeast should be placed in a small hollow in the centre of the flour. 2. Place the pan in the appliance and close the lid. 3. Press the MENU button until you reach programme (1) **CLASSICAL**. 4. Select the **CRUST COLOUR** and **WEIGHT** of the bread then press . Traditional white bread Water Oil Flour Salt Sugar Dry yeast 500g 215ml 1 tablespoons 520g 1 teaspoon 1/2 tablespoons 1 teaspoon 700g 315ml 1 tablespoons 600g 1 1/2 teaspoon 1 tablespoons 1 1/2 teaspoon 1000g 415ml 2 tablespoons 680g 2 tablespoons 1 tablespoons 1 1/2 teaspoon **VARIETIES OF CLASSICAL BREAD** Milk bread Latte Oil Flour Salt Sugar Active dry yeast 500g 340ml 1 tablespoons 440g 1 teaspoon 2 tablespoons 1 teaspoon 700g 375ml 1 1/2 tablespoons 560g 1 1/2 teaspoon 3 tablespoons 1 1/2 teaspoon 1000g 410ml 1 1/2 tablespoons 680g 1 1/2 teaspoon 3 tablespoons 1 1/2 teaspoon Pumpkin bread Water Oil Flour Chopped/cooked pumpkin Grated nutmeg Salt Sugar Active dry yeast 500g 200ml 1/2 tablespoons 440g 50g 1 teaspoon 1 tablespoon 1 tablespoons 1 teaspoon 700g 300ml 1 tablespoons 520g 100g 2 tablespoons ni 1 teaspoon 1 tablespoons 1 1/2 teaspoon 1000g 400ml 2 tablespoons 600g 150g 2 tablespoons 1 1/2 teaspoon 1 tablespoons 1 1/2 teaspoon 15 (2) **FRENCH** Method 1. Pour all the liquids into the pan and cover with the flour. All the other ingredients should be placed separately at the corners and the yeast should be placed in a small dip in the centre of the flour.



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2. Place the pan in the appliance and close the lid. 3. Press the MENU button until you reach programme (2) FRENCH. 4.

Select the CRUST COLOUR and WEIGHT of the bread then press . French bread Water Oil Flour Salt Sugar Active dry yeast 500g 170ml 1 tablespoons 380g 1 teaspoon 1 1/2 teaspoons 700g 220ml 1 tablespoons 540g 100g 2 tablespoons 1 teaspoon 1 1/2 teaspoon 1000g 350ml 2 tablespoons 680g 2 tablespoons 3 1/4 teaspoon 1000g 270ml 700g 125g 2 tablespoons 2 1 1/2 2 (3) WHOLEMEAL Wholemeal bread method 1. Pour all the liquids into the pan and cover with the flour. All the other ingredients should be placed separately at the corners and the yeast should be placed in a small dip in the centre of the flour. 2.

Place the pan in the appliance and close the lid. 3. Press the MENU button until you reach programme (3) WHOLEMEAL. 4. Select the CRUST COLOUR and WEIGHT of the bread then press . At the beginning of all WHOLEMEAL cycles, the ingredients are preheated for 30 minutes. During this phase, the paddle does not move. Wholemeal bread Water Oil Wholemeal flour Salt Brown sugar Active dry yeast 500g 220ml 1 tablespoons 380g 1 teaspoon 1 1/2 teaspoons 750g 320ml 1 1/2 tablespoons 540g 1 1/2 teaspoon 1 1/2 teaspoons 1 1000g 420ml 2 tablespoons 700g 2 tablespoons 2 1/2 teaspoon 1 16 (4) SWEET For optimum results, always select the Light crust colour to avoid the crust burning. Method 1. Pour all the liquids into the pan and cover with the flour.

All the other ingredients should be placed separately at the corners and the yeast should be placed in a small dip in the centre of the flour. 2. Place the pan in the appliance and close the lid. 3. Press the MENU button until you reach programme (4) SWEET. 4. Select the CRUST COLOUR and WEIGHT of the bread then press . Do not use the Delay Bake function with the SWEET programme as the ingredients are perishable. Raisin bread Water Ground cinnamon (optional) Oil Flour Brown sugar Salt Active dry yeast Add to the automatic distributor or when you hear the beep: Raisins and sultanas Chocolate bread Water Oil Flour Cocoa Sugar Salt Active dry yeast Add to the automatic distributor or when you hear the beep: Pieces of chocolate 500g 200ml 1/2 tablespoons 1 320g 1 1/2 teaspoons 1 750g 250ml 1 480g 2 1 1/2 2 2 2 1000g 375ml 640g 3/4 cup 1/2 cup 1/4 cup 500g 200ml 1 440g 1 1 1/2 2 2 2 1 750g 250ml 2 480g 1 1/2 2 1000g 375ml 2 520g 1 1/2 3 1 1/2 2 3/4 cup 1/4 cup 1/2 cup (5) TURBO 700 G Method 1. Pour all the liquids into the pan and cover with the flour.

All the other ingredients should be placed separately at the corners and the yeast should be placed in a small dip in the centre of the flour. 2. Place the pan in the appliance and close the lid. 3. Press the MENU button until you reach programme (5) TURBO.

4. Select the CRUST COLOUR and WEIGHT of the bread then press . The bread will be cooked in the number of hours indicated. NB: The TURBO function reduces leavening times. The Turbo function can be used for all classical, wholemeal, sweet or French recipes.

The volume will, however, be less and the consistency will be denser. When using this option, try using 1/2 a teaspoon more yeast than in the standard recipes. Note the results so you can reproduce them satisfactorily. When using this programme, you may need to bake the bread further. In this case, select (12) OVEN to continue baking. 17 Classical bread Water Oil Flour Salt Sugar Active dry yeast Wholemeal bread Water Oil Wholemeal flour Salt Brown sugar Active dry yeast Wholegrain bread Water Oil Flour Wholemeal flour Mixed grains Salt Brown sugar Active dry yeast 700g 315ml 1 600g 1 1/2 1 2 2 2 700g 320ml 1 1/2 540g 1 1/2 2 2 700g 370ml 1 1/2 320g 220g 1 1/2 1 1/2 2 2 (6) TURBO 1000 g Method 1. Pour all the liquids into the pan and cover with the flour. All the other ingredients should be placed separately at the corners and the yeast should be placed in a small dip in the centre of the flour. 2. Place the pan in the appliance and close the lid.

3. Press the MENU button until you reach programme (5) TURBO. 4. Select the CRUST COLOUR and WEIGHT of the bread then press . The bread will be cooked in the number of hours indicated. NB: The TURBO function reduces leavening times. The Turbo function can be used for all classical, wholemeal, sweet or French recipes. The volume will, however, be less and the consistency will be denser. When using this option, try using 1/2 a teaspoon more yeast than in the standard recipes. Note the results so you can reproduce them satisfactorily.

Classical bread Water Oil Flour Salt Sugar Active dry yeast 1000g 415ml 2 680g 2 1 2 18 Wholemeal bread Water Oil Wholemeal flour Salt Brown sugar Active dry yeast Wholegrain bread Water Oil Flour Wholemeal flour Mixed grains Salt Brown sugar Active dry yeast 1000g 420ml 2 700g 2 2 2 1000g 470ml 2 320g 380g 3/4 cup 1 1/2 2 2 2 2 (7) GLUTEN FREE Baking good quality gluten free bread takes practice and a better understanding of the various ingredients. To help you bake perfect gluten free bread, below are a number of practical tips and some information on the ingredients to read before starting. Practical tips . For best results, read the instructions for each recipe carefully. . All our gluten free recipes can be kept well frozen. . To ensure the ingredients are well mixed, you may need to intervene during the kneading cycle.

When baking the first loaves of bread, check the consistency of the dough for five minutes. If the dry ingredients are not mixed, use a plastic spatula to scrape the sides of the pan and mix in the same direction as the paddle. . Do not use the Delay Bake function when baking gluten free bread as some ingredients are perishable and could deteriorate. . Allow the bread to cool completely before slicing. . It is normal for gluten free bread to be heavier and slightly denser.

This bread must be at least 10-12 cm high and tasty. For lighter bread, reduce the quantity of salt to 1/2 teaspoon.



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· Weigh all the ingredients including the water for best results. · Use metric measurements for all dry ingredients. · If you use vinegar, do not use malt vinegar. · Remove the pan from the baking chamber immediately at the end of the baking cycle without leaving it there for the "Keep Warm" function. · Leave the bread in the pan for about 7 minutes before placing it on a wire rack to cool. Flour · A mix of flours gives the best results and improves crust colour. · If you use rice flour only, the crust will be very light coloured, irrespective of the baking time. · You can use fine or coarse white rice flour.

· If you use rice flour on its own, the bread becomes stale more rapidly than a loaf made with a mix of flours. Adding oil helps keep the bread fresh longer. Consistency · The dough will be similar to a thick cake mix. Check for 10-15 minutes during kneading and if the mixture is too thick, add a little water a tablespoon at a time. · Environmental factors can have a considerable effect on the consistency of the dough. A change in weather conditions may affect the reaction of the active dry yeast. For example, if you bake bread during a humid rainy day, you may need to reduce the water by 10-20ml in order to achieve the required dough consistency. Method 1. Pour all the liquids into the pan and cover with the flour. All the other ingredients should be placed separately at the corners and the yeast should be placed in a small hollow in the centre of the flour.

2. Place the pan in the appliance and close the lid. 3. Press the MENU button until you reach programme (7) GLUTEN FREE. 4.

Choose a dark CRUST COLOUR 5. Select the weight and press. Pane con Flour senza glutine Water Oil Flour Salt Sugar Dry yeast 700g 400ml 1 tablespoons 450g 1 teaspoon 1/2 tablespoons 1 teaspoon 1000g 450ml 2 tablespoons 500g 2 tablespoons 1 tablespoons 1 teaspoon (8) PASTA DOUGH Method 1. Place all the ingredients in the pan in the order described. Remove any flour left on the outside of the pan.

2. Place the pan in the appliance and close the lid. 3. Press the MENU button until you reach programme (8) PIZZA DOUGH and press. Pasta dough 125 ml di water 4 60g eggs Flour 500g 1/2 teaspoon salt NB: if the pasta dough is too sticky, add flour. Variations Spinach pasta: add 100g of well-drained spinach to the ingredients in the dough recipe. Tomato pasta: add 2 tablespoons of tomato concentrate to the ingredients in the dough recipe. (9) PIZZA DOUGH Method 1. Pour all the liquids into the pan and cover with the flour. All the other ingredients should be placed separately at the corners and the yeast should be placed in a small dip in the centre of the flour.

2. Place the pan in the appliance and close the lid. 3. Press the MENU button until you reach programme (9) PIZZA DOUGH and press. 4. Remove the dough from the pan and follow the instructions for each recipe. 20 Pizza dough Dough Water 290 ml 2 tablespoons olive oil Flour 480g 1/2 teaspoon salt 1 teaspoon sugar 1 2/2 teaspoons dry active yeast 1. Remove the dough from the pan completely. Oil two pizza pans. Heat the oven to 180°C.

2. Divide the dough in two and spread it out in the oiled pans. Garnish the pizza to taste and bake for 20 minutes. Herb flatbread Dough Water 230 ml 1 tablespoon olive oil Flour 480g 1/2 teaspoon salt 2 tablespoons sugar 1/2 teaspoon active yeast Topping 2 tablespoon olive oil 1 teaspoon origano 1 teaspoon chopped basil 1. Remove the dough from the pan completely.

Oil the baking tray. 2. Mix all the ingredients, adding a little flour until the dough is elastic. Spread out on the oiled baking tray. 3.

Leave to rise for 30 minutes. 4. Pour a little oil on top of the dough, add the herbs and bake in the preheated oven for 30 minutes at 180°C. Dough Water 320ml 2 tablespoons oil 520g flour 1 60g egg 3/4 cup sultanas 1/2 teaspoon nutmeg 1/2 teaspoon salt 1/4 cup Sugar brown 1 2/2 Teaspoons dry active yeast 1. Remove the dough from the pan completely. Cover the tray with greaseproof paper. 2. Mix all the ingredients, adding a little flour to make an elastic dough. Divide the dough into 12 pieces. Roll up each piece into a ball and place them side by side on the baking tray.

Cover and leave to rise for 30 minutes. 3. Bake the rolls in the preheated oven for 30 minutes at 180°C. Makes 12 rolls. 21 (10) CAKE Practical tips for best results · It is normal for cakes to rise only a half or three quarters above the pan. The consistency must be pleasing and light. · Given the high sugar and fat content of cakes, you should always use the Light Crust setting to prevent the sides from burning. NOTE: this programme also gives good results with most cake mixes on the market, even if normally prepared in round tins. If you use a cake mix requiring the addition of butter, this should be melted in a bain marie. · Do not use double quantities of cake mix.

The cake will be heavy. Plum Cake 150ml milk 1 whole egg + 1 yolk 60g melted butter 250g flour A pinch of salt 12g active dry yeast 100g sugar 40g sweetened cocoa powder Method 1. Pour all the liquids into the pan and cover with the flour. All the other ingredients should be placed separately at the corners and the yeast should be placed in a small hollow in the centre of the flour. 2.

Place the pan in the appliance and close the lid. 3. Press the MENU button until you reach programme (10) CAKE and press. 4. After 5 minutes of mixing, with the appliance in operation, open the lid and with the aid of a plastic spatula, scrape the sides of the pan to make sure the ingredients are mixed efficiently.

Close the lid. Do not use the Delay Bake function to cook plum cake as the rising agent would be activated too soon. 22 (11) JAM Practical tips for best results · Use fresh ripe fruit cut into small pieces. · Do not reduce the quantity of sugar specified. Do not use sugar surrogates. · Pour the hot jam into sterilised jars (see notes below), leaving a space of about 2 cm at the top. Seal the jar immediately. · Label the jars. Leave to cool at room temperature before placing in the refrigerator. · A thickening agent is required in all recipes.

This contains pectin, a stabiliser essential to give the jam a gelatinous consistency. You can usually buy thickener in sachets from the supermarket. · Take care when handling hot jam. Sterilising the jars · Remove the labels and inserts inside the lids by soaking in hot water. Wash thoroughly with water and washing up liquid. · Put the jars on a tray and place in the oven at 100°C for 20-25 minutes. Remove from the oven using special pan handles and fill immediately with hot jam. · Sterilising jars will destroy the germs and kill the bacteria which would otherwise cause the jam to deteriorate. You can therefore enjoy homemade jam all year round. Method 1.

Place all the ingredients in the pan in the order described. 2.



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Place the pan in the appliance and close the lid. 3. Press the MENU button until you reach programme (11) JAM and press .

4. @@@@ Leave the lid closed until cooking is complete. @@@@ When the message has disappeared from the control panel, put the pan back in the baking chamber and press again. Reset the appliance as follows: · Unplug from the mains socket. · Hold the MENU button down.

· Plug in again and release the MENU button. The appliance performs a control cycle. At the end, the original setting is displayed. If this is not the case, contact Customer Services. "EEE" or similar flashing Electronic control malfunction NB: after baking a loaf, you should let the appliance cool down to room temperature as at higher temperatures the bread rises less due to the sensitivity of the active dry yeast. You hear a beep: When the appliance is turned on When a menu setting is selected At the start of a baking cycle At the end of a baking process A long beep A short beep One long beep Short and long beeps 24 TROUBLESHOOTING APPLIANCE FAULTS Ingredients not mixed Sides brown but base covered in flour Crust brown and sticky, raw or not cooked in the middle. @@@@ Check the quantity after kneading for 10 minutes. If it appears "gluey", add flour a tablespoon at a time. If the dough is too dry or too solid, add water a teaspoon at a time. @@ Can I use the Turbo function for all recipes? The Turbo function can be used for all classical, wholemeal, sweet or French recipes.

However, the loaf will be smaller and denser and therefore not of optimum quality. When using this function, try increasing the quantity of active dry yeast by 1/4 to 1/2 a teaspoon in the standard recipe. When you get satisfactory results, make a note for when you use the Turbo function again. And if I don't have kitchen scales? For best results, you should weigh the flour (1 cup = 135g). However, you can make tasty homemade bread without scales following the quantities given in the instructions. Can I accelerate the start of programme (12) Oven? No. The built-in thermostat prevents the appliance from overheating. The appliance must cool down for about ten minutes before you can start using the Oven function. How can I make classical bread more nourishing? You can modify any recipe in these Instructions by using 50/50, 1/2 white flour and 1/2 wholemeal flour. This adds more fibre to classical bread and makes wholemeal bread lighter.

Check the dough after 10 minutes and adjust the quantity of water as necessary. When you get satisfactory results, make a note. The children like honey. Can I use it instead of sugar? You can use the same quantities of honey, treacle or brown sugar instead of white sugar. The use of artificial sweeteners in bread recipes is not recommended.

Can I make salt-free bread? Salt plays an important role in bread baking. It controls fermentation of the active dry yeast and affects the structure of the bread by reinforcing the gluten. Omitting salt from the recipes is not recommended. Without salt, the shape, colour and soft part of the bread will be different and it will not keep as well. Must I leave the bread inside the appliance to keep warm? No.

This function circulates the hot air for the period indicated to retain the crustiness and shape of the justcooked loaf. You can take the bread out of the appliance at any moment after baking. Sometimes the bread does not rise, why? Perhaps simply because you have forgotten the active dry yeast. Or because the active dry yeast is past the "Use by" date or has not fermented. Other causes could be the wrong amounts of ingredients or the use of hot water. Fresh ingredients and correct measuring techniques are essential for successful bread baking. Can I always use the Delay Bake function? The Delay Bake function can be set to have bread ready up to 13 hours afterwards. If you set the function before going to work or to bed, you will have hot fresh bread when you want it. Don't forget that some recipes are unsuitable for the Delay Bake function because they contain perishable ingredients which could deteriorate such as milk, eggs, yoghurt, cheese or meat. 27 .



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