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You can read the recommendations in the user guide, the technical guide or the installation guide for SILVERCREST SBB 850 A1 BREAD MAKER. You'll find the answers to all your questions on the SILVERCREST SBB 850 A1 BREAD MAKER in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

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SILVERCREST®

KITCHEN TOOLS

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Bread Maker SBB 850 A1



Bread Maker
Operating instructions

Bakmaskin
Bruksanvisning

Brotbackautomat
Bedienungsanleitung

Leipäkone
Käyttöohje

Bagemaskine
Betjeningsvejledning

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Manual abstract:

After unpacking, check the appliance for damage that may have occurred during transportation. If necessary, contact your supplier. place the appliance on a dry, flat and heatresistant surface. Do not place the appliance near inflammable materials or explosive/ignitable gases. A minimum distance of 10 cm must be maintained to all other materials. Ensure that the ventilation slots of the appliance are kept free at all times. risk of overheating! Before plugging the appliance in, check that the electricity type and mains voltage matches the information given on the type plate. Do not place the power cable over sharp edges or close to hot surfaces or objects. These may damage the insulation of the power cable. never leave the appliance unsupervised whilst in use.

To avoid the risk of tripping accidents the appliance is provided with a short power cable. Only use the appliance inside buildings. Never place the appliance on or close to a gas or electric cooker, a hot oven or any other source of heat. risk of overheating! Never cover the appliance with a tea-towel or other material. Heat and steam must be able to escape.

A fire could occur if the appliance is covered with an inflammable material or comes into contact with inflammable materials, e. If you use an extension cable, ensure that the maximum permitted power rating for the cable corresponds to that of the bread baking machine. Place the extension cable in such a way as to prevent anyone from tripping over it or unintentionally pulling on it. Always check the power cable and plug before use. Should the power cable of the appliance become damaged, to avoid the risk of injury or a fatality it must be replaced by the manufacturer, the manufacturer's customer service or a similarly qualified specialist.

The use of ancillaries not recommended by the manufacturer could cause damage to the appliance. Only use the appliance for its intended purposes. If a mould is not fitted, it could cause irreparable damage to the appliance. if children are in the vicinity, supervise the appliance particularly well! If the appliance is not in use, and also before cleaning it, remove the plug from the power socket. Allow the appliance to cool down before removing individual parts. This appliance is not intended for use by individuals (including children) with restricted physical, physiological or intellectual abilities or deficiencies in experience and/or knowledge unless they are supervised by a person responsible for their safety or receive from this person instruction in how the appliance is to be used. Children should be supervised to ensure that they do not play with the appliance. This appliance complies with standard safety regulations. Do not place any objects on the appliance and do not cover it during operation. The bread maker becomes very hot during operation.

Do not touch the appliance until it has cooled down, or use oven gloves. Before taking out or inserting accessories, unplug the power cable and allow the appliance to cool down. There is a danger of being burnt! During use, NEVER come into contact with the rotating kneading paddles. There is also a risk of personal injury! Do not pull on the cable to remove the plug, rather, pull the plug itself from the socket. When not in use, and before cleaning the appliance, remove the power cable from the wall socket. do not use the Bread Baking Machine for the storage of foods or utensils. Never lay aluminium foil or other metallic objects in the Bread Baking Machine. This could lead to a short circuit. There would be a risk of fire! Never place the bread machine in water or other liquids. risk of fatal electrical shocks! Do not clean the appliance with abrasive sponge cleaning pads.

Should particles break away from the sponge and come into contact with electrical components, you could receive an electric shock. do not use an external timing switch or a separate remote control system to operate the appliance. Never use the appliance without a baking mould or with an empty one. this would irreparably damage the appliance. Always close the lid during operation.

When baking, NEVER exceed the amount of 700 g of flour and NEVER add more than 1 1/4 packets (approx. When in use, the temperature of the outer surfaces and the door can be very high. 2 kneading paddles Baking mould for bread weights up to 1250 g Measuring cup Measuring spoon Kneading paddle remover Concise instruction sheet Recipe book Operating manual Use your Bread Baking Machine for baking bread and making jams or marmalades in domestic areas only. Do not use the appliance for drying foodstuffs or other objects. Before the first usage Disposal of the packaging material Unpack your appliance and dispose of the packaging material in accordance with your local regulations.

Initial cleaning Wipe the baking mould 1, kneading paddles 2 and outer surfaces of the bread baking machine with a clean, damp cloth before putting it into operation. Do not allow the Bread Baking Machine to warm up for more than 5 minutes with an empty baking mould. With this Bread Baking Machine you have the possibility to bake bread according to your taste. You can choose from 12 different baking programmes. You can knead dough for buns and noodles and also prepare marmalades and jams. With the programme "Gluten Free" you can bake gluten-free baking mixtures and recipes with gluten-free flours, such as cornflour, buckwheat flour and potato starch. Please take note of the following notice regarding the first usage: For the first heating up ONLY, place the empty baking mould into the appliance. To terminate the programme, after 5 minutes press the button Start/Stop until a long signal tone is heard. As the heating elements are lightly greased, a slight smell may occur when first putting the appliance into operation. This is harmless and stops after a short time.

provide for sufficient ventilation, for example, open a window. Allow the appliance to cool down completely and once again wipe the baking mould, kneading paddles and the outer surfaces of the Bread Baking Machine with a clean moist cloth. To interrupt the operation, briefly press the Start/Stop button until a signal tone sounds and the time in the display flashes. By once again pressing the Start/Stop button within 10 minutes, the operation can be continued.

Should you forget to re-start the programme, after 10 minutes it will be automatically continued. To completely terminate the operation or to delete a programming, press the Start/Stop button for 3 seconds, until long signal tone sounds. Note: Do not press the Start/Stop button if you want to simply check the condition of the bread. You can watch the baking operation through the viewing window. Please note: When pressing all buttons an acoustic signal must be audible, unless the appliance is in operation. Level of browning (or Rapid modus) Select the browning level or switch into the Rapid modus (light/medium/dark/Rapid).

Press the Browning Level button repeatedly, until the arrow is located above the desired browning level.



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For the Programmes 1 - 4 you can, through repeated pressing of the Browning Level button, activate the Rapid modus to shorten the baking process. press the Browning Level button repeatedly until the arrow appears over "Rapid". A browning level cannot be selected with the programmes 6, 7 and 11. timer M L Time-delayed baking.

Note: Time-delayed baking cannot be arranged with Programme 11. Display Display for selection of the weight (750 g, 1000 g, 1250 g) the remaining baking time in minutes and the programmed time the selected level of browning (light, medium, dark, Rapid) the selected program number the programme sequence the addition of ingredients („ADD") Start / Stop To start and stop an operation or to delete a time-programming. If you want to start a programme time-delayed by using the timer function, the operation indicator lamp first glows when the programme itself starts, not when the timer is activated. Bread weight Select the bread weight (750 g / 1000 g / 1250 g). press the button repeatedly until the arrow appears under the desired weight.

The weight details (750 g / 1000 g / 1250 g) relate themselves to the amount of ingredients placed in the baking mould. note: The default setting when switching the appliance on is 1250 g. You cannot adjust the bread weight with the Programmes 6, 7, 11 and 12. Memory Function When being switched on again after a power failure of up to approx. 10 minutes, the program will continue from the same point. This is however not valid when erasing/terminating the baking process or pressing the button Start/Stop until an extended signal tone sounds. Viewing window You can observe the baking process through the window. Set the browning of the bread with the button browning level. Programme 2: French For light breads from well-milled flour. As a rule, the bread is light and has a crispy crust.

Whole wheat flour and whole rye flour. The bread will be more compact and heavy. For this Programme, however, use only such recipes that do not contain any heavy ingredients or heavy varieties of flour. Note that in this programme the bread is less aerated and may not be quite so tasty. Programme 8: Buttermilk bread For breads made with buttermilk or yoghurt. If you have set the timer, you can put all the ingredients into the baking mould ¶ at the beginning. In this case, however, fruits and nuts should be cut into smaller pieces before inserting them. Programme 10: Cake In this programme the ingredients are kneaded, allowed to rise and then baked. Use baking powder for this programme. programme 11: Jam For making jams, preserves, jellies and fruit spreads.

Programme 12: Bake For the after-baking of breads that are not brown enough, not baked through or ready-made dough. All kneading and rising processes are dispensed with in this programme. The bread is kept warm for up to one hour after the baking process. This prevents the bread from becoming too moist. programme 12 bakes the bread for 60 minutes.

To terminate these functions prematurely, press the Start/Stop button until a long signal tone is heard. To switch the appliance off, remove the power plug from the wall socket. note: With the programmes 1, 2, 3, 4, 5, 6, 8 and 9 a signal tone sounds during the programme process and „ADD" appears in the display. As soon as possible after it sounds add the other ingredients, such as fruit or nuts. With the arrow buttons L and M enter in the desired completion time for the baking process.

Before you bake a particular type of bread with time delay first try out the recipe under observation, to ensure that the relationships of the ingredients to each other are correct, the dough is not too firm or too thin, and that the amounts are not too large and could possibly overflow. With the arrow key L you can postpone the end of the Programme. The first activation pushes the completion time back to the next full interval of 10 minutes. Each subsequent activation of the arrow key L pushes the completion time back by 10 minutes. You can accelerate this procedure by holding the button pressed down. The display shows you the whole period of the baking time and delay time. On a possible exceeding of the possible time delay you can correct the time with the arrow button M. As soon as the programme starts, the operation indicator lamp glows. When the baking process has been completed, ten acoustic signals are sounded and the display indicates 0:00. And you would like to have fresh bread in 7 hours and 30 minutes, in other words at 3:30 p.

m. First of all select Programme 1 and then press the arrow button until 7:30 appears in the display, as the time period to be allowed for completion is one of 7 hours and 30 minutes. Note: The timer function cannot be activated with the Programme "Jam". Note With time delayed baking please do not use perishable ingredients such as milk, eggs, fruit, yoghurt, onions etc. Preparation Pay heed to the safety instructions in this manual. Pull the baking moing paddles ? Lay the dough back into the baking mould ¶. replace the baking mould ¶ and close the appliance lid. Insert the power plug into the wall socket. Warning Do not attempt to take the appliance into use before it has cooled itself down.

This functions only with Programme 12. If the display shows "EE0", "EE1" or "LLL" after the programme has been started, first of all switch the Bread Baking Machine off and then back on by removing and then re-inserting the power plug from/into the wall socket. Should the error display continue, make contact with Customer Services. Warning Before cleaning it, always remove the power plug from the wall socket and allow the appliance to cool down completely. Protect the appliance against moisture, this could cause you to receive an electric shock.

please also observe the safety instructions. Important The appliance and its ancillaries are not suitable for being cleaned in a dish washing machine! Housing, lid, baking space Remove all particles left behind inside the baking area using a wet cloth or a slightly wet soft sponge. Wipe the housing and the lid too, only with a moist cloth or sponge. For easier cleaning, the appliance lid can be removed from the housing: Open the appliance lid until the wedged shaped hinge cams pass through the openings of the hinge guides. Pull the appliance lid out of the hinge guides.

Allow the bread to cool for 15-30 minutes before eating it. Before cutting the bread, ensure that the kneading paddles have been removed ? If the display shows "HHH" after the programme has been started, it indicates that the temperature in the Bread Baking Machine is still too high. stop the programme and remove the power plug. @@ If a new Programme cannot be started directly after the Bread Baking Machine has completed a baking process, it means the appliance is still too hot. @@@@ @@@@ @@@@ @@@@ Wipe the outside of the baking moulds ¶ with a damp cloth. @@@@ @@@@ 30 minutes.



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@@@Do not dispose of the appliance in your normal domestic waste. This product is subject to the European guideline 2002/96/EC. @@ observe the currently applicable regulations.

In case of doubt, please contact your waste disposal centre. @@@@Please retain your receipt as proof of purchase. @@Only in this way can a post-free despatch for your goods be assured. @@@@Your statutory rights are not restricted in any way by this warranty. @@ this applies also to replaced and repaired parts. @@Repairs carried out after lapse of the warranty period are subject to charge. * 3A means that the Bread Baking Machine kneads for 3 minutes and simultaneously the signal tone sounds to add ingredients and the display notice "ADD" appears. * 4A means that the Bread Baking Machine kneads for 4 minutes and simultaneously the signal tone sounds to add ingredients and the display notice "ADD" appears. * 5A means that the Bread Baking Machine kneads for 5 minutes and simultaneously the signal tone sounds to add ingredients and the display notice "ADD" appears. What do I do if the kneading paddle gets stuck in the ² baking mould ¶ after baking? Fill the baking mould ¶ with hot water and twist the kneading paddle ² to loosen the encrustation underneath.

What happens if the finished bread is left inside the bread maker? Through the "Keep-warm function" it is ensured that the bread is kept warm for ca. 1 hour and that it is also protected against moisture. If the bread remains in the baking machine for longer than 1 hour, it may become moist. Why doesn't the dough get stirred, even if the motor is running? What do I do if the kneading paddle ² gets stuck in the loaf? What happens if there is a power failure when a Programme is running? In the case of power failure for up to 10 minutes, the bread maker will complete the last implemented programme through to the end. Please take note of the exact times given in the table "Programme sequence".

How long does it take to bake bread? What size breads can I bake? Why can't I use the Timer function while baking with fresh milk? What has happened if the Bread Baking Machine does not work after the Start/Stop button has been pressed? You can bake breads with weights of 750 g - 1000 g 1250 g. Fresh products such as milk or eggs spoil if they remain in the appliance for too long. Some baking processes, such as "Warming up" or "Rise" are difficult to recognise. Using the table „ Programme sequence", check which programme section is currently in operation. check to see if you have correctly pressed the Start/Stop button .

Check to see if the power plug is connected to the wall socket. To avoid the breaking up of ingredients such as fruit or nuts, add them to the dough after the signal has sounded. När programmet är slut kopplar apparaten automatiskt över till en varmhållningsperiod på upp till 60 minuter. Lämna in den till ett företag som har tillstånd att ta hand om kasserade apparater av den här typen eller till rätt återvinningsstation på din kommuns avfallsanläggning. Useful information about ingredients Baking tips Ready-to-use baking mixtures Slicing and storing bread Recipes for approx. The type designation for flour types may vary from country to country. With the baking program "gluten-free", gluten-free flour types such as corn, buckwheat or potato flour can be used. You can also use ready-to-use baking mixtures. Programmes 1 and 2 are ideal for adding small proportions (10-20%) of grains or groats. In case of larger proportions of whole grain (70-95%) use programme 3.

The following types of flour are used in the recipes: Flour type y Type 405 Type 550 Type 997 Type 812 Description pn standard wheat flour strong wheat flour, for finely pored doughs standard rye flour Wheat flour, for light mixed breads dark wheat flour for mixed breads or savoury pastries Rye flour with a high mineral content We recommend using dry yeast for the bread maker to obtain the best results. If you are using fresh yeast instead of dry yeast, observe the instructions given on the packaging. In general, 1 packet of dry yeast corresponds to about 21 g of fresh yeast and is suitable for approx. 500 g of flour. Always store yeast in the refrigerator, as heat decomposes it. before use , check the expiry date. After opening the package, unused yeast should be carefully wound up and stored in the re-frigerator. Note: For recipes suggested in this recipe book, we recommend the use of dry yeast. SUGAR Sugar has a decisive influence on both the degree of browning and the taste of the bread. The use of crystal sugar is assumed for the recipes in this book.

Do not use powdered sugar, unless it is expressly specified. sweeteners are not suitable as alternatives to sugar. SALT Salt is important for the taste as well as the degree of browning. salt also has an inhibiting effect on yeast fermentation. Therefore, do not exceed the quantity of salt specified in the recipes.

Salt can be dispensed with for dietary reason. In such cases, the dough may rise faster than usual. LIQUIDS Liquids like milk, water or reconstituted milk powder can be used for making bread. Milk adds to the taste of the bread and softens the crust, whereas pure water gives a crispy crust. In some recipes, the use of fruit juices is indicated in order to give a particular flavour to the bread.

YEAST In the fermentation process, yeast splits the sugar and carbohydrate contained in the dough and converts them into carbon dioxide, which causes the dough to rise. Yeast is available in different forms: as dry yeast, as fresh yeast or as fast fermenting yeast. Use eggs of the largest size class when baking the recipes given in this recipe book. FATS: BAKING FAT, BUTTER OR OIL Baking fats, butter and oil make the yeast-based bread mellow. the unique form of crust and structure in French-style breads is due to its fat-free ingredients. However, bread stays fresh longer if fat has been used in its making. If you use butter directly from the refrigerator, cut it into small bits to optimise mixing with the dough during the kneading phase. GLUTEN-FREE Celiac disease, in adults also called sprue, is a chronic disease that is triggered by eating foods that contain gluten. the protein gluten (gliadin) contained in wheat and spelt and similar proteins in rye , barley and oats cause damage to the mucous membrane of the small intestine. Only special bread from health food shops or from one's own kitchen that has been prepared with gluten-free flours may be eaten.

However, baking bread and cake with gluten-free flour takes some practice. Such flours require longer for the uptake of liquids and have different rising properties. Gluten-free flours must also be thickened or fluffed with gluten-free thickening agents. These are for example cream of tartar, yeast, sourdough from maize or rice flour, baking agents with a maize basis or binding agents such as guar flour, carob corn flour, kudzu, pectin, arrowroot starch or carrageen.



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It is also necessary to give up the familiar taste of bread. **MEASURING THE INGREDIENTS** Along with our Automatic Bread Maker, you will receive the following measuring cups, which make the task of measuring the ingredients easier for you: 1 Measuring cup with quantity level markings 1 Large measuring spoon corresponding to one tablespoon (tbsp). Make sure that the quantities reach the measuring lines correctly. When measuring dry ingredients, make sure that the measuring cup is dry. Baking in different climatic regions In areas located at higher altitudes, the lower atmospheric pressure causes yeast to ferment faster, hence, less yeast is required here.

In dry regions, the flour will be drier and requires more liquids. You can also use ready-to-use baking mixtures with this bread maker. follow the manufacturer's instructions on the packaging. The following table provides you the examples of conversion for some of the baking mixtures. You can achieve the best results, if you place the freshly baked bread on a grill before slicing it and allow it to cool down for 15 to 30 minutes.

Use a bread slicing machine or a toothed knife to slice the bread. Unconsumed bread can be stored at room temperature for up to 3 days in suitable plastic bags or containers. If you wish to store the bread for longer periods (up to 1 month), you should freeze it. Since homemade bread does not contain preservatives, it spoils faster than commercially manufactured bread. Rustic whole grain bread The ready to use baking mixtures, available at Lidl, are especially suitable for this Bread Baking Machine.

Note: To achieve a better baking result, prepare the dough with a mixer. Then place the finished dough in the baking mould. Using the button "Bread weight" enter the weight 1000 gr. Small variations may arise in the baking result. Sugar 540 g flour of type 550 1 packet of dry yeast Herb bread 350 ml buttermilk 1 tsp. Finely chopped parsley 3/4 packet of dry yeast Pizza bread 300 ml water 1 tbsp. Grated Parmesan 50 g thinly sliced salami 540 g flour of type 550 3/4 packet of dry yeast Beer bread 150 ml water 150 ml lager beer 540 g flour of type 550 3 tbsp. Sunflower bread 300 ml lukewarm milk 1 tbsp. Sugar 1 packet of dry yeast Sourdough bread 50 g sourdough 350 ml water 1. Sugar 180 g flour of type 997 360 g flour of type 1050 1 packet of dry yeast Farmhouse bread 300 ml milk 1,5 tsp.

salt 2 eggs 1,5 tbsp butter/margarine 540 g flour of type 1050 1 tbsp. Sugar 1 packet of dry yeast Corn semolina 1/2 chopped apple with peel 3/4 packet of dry yeast Sugar 600 g wheat flour of type 550 1 packet of dry yeast Light white bread 320 ml water 20 g butter 1,5 tsp salt 1. 5 tsp. Sugar 600 g wheat flour of type 405 1 packet of dry yeast 1 egg Honey bread 320 ml water 1,5 tsp. Honey 600 g flour of type 550 1 packet of dry yeast Rye whole grain bread 75 g sourdough 325 ml warm water 2 tbsp. Honeydew 350 g rye whole grain flour 150 g wheat whole grain flour 1 tbsp. carob seed flour 1/2 tbsp. Salt 1 packet of dry yeast Spelt bread 350 ml buttermilk 360 g spelt whole grain flour 90 g rye whole grain flour 90 g spelt groats 50 g sunflower seeds 1 tsp. salt 1/2 tsp. Sugar 75 ml sourdough starter 3/4 packet of dry yeast Honey 360 g flour of type 1050 180 g wheat whole grain flour 50 g wheat groats 3/4 packet of dry yeast Whole grain bread 350 ml water 25 g butter 1 tsp.

salt 1 tsp. Sugar 270 g flour of type 1050 270 g wheat whole grain flour 3/4 packet of dry yeast Rye bread 300 ml water 1. Sugar 180 g rye flour of type 1150 360 g flour of type 1050 1 packet of dry yeast Seven grain bread 300 ml water 1. Sugar 240 g flour of type 1050 240 g wheat whole grain flour 60 g 7 grain flakes 3/4 packet of dry yeast Brown bread 400 ml warm water 160 g wheat flour of type 550 200 g coarse rye whole grain groats 180 g fine rye groats 1 tsp. Salt 100 g sunflower seeds 100 ml dark treacle 1 packet of dry yeast 1 package of dry sourdough Salt 540 g wheat flour of type 405 100 g raisins 3/4 packet of dry yeast Raisin nut bread 300 ml water 1.

Chocolate bread 400 ml milk 100 g low fat curd cheese 1,5 tsp. Sugar 600 g wheat whole grain flour 10 tbsp. Cocoa 100 g chopped whole milk chocolate 1 packet of dry yeast Use whole milk or semi-sweet chocolate. If you brush the dough with 1 tbsp. Honey 600 g flour of type 550 1 packet of dry yeast Sugar 1 packet of dry yeast Sugar 450 g wheat flour of type 405 1 packet of dry yeast Whole grain pizza dough 300 ml water 1 tbsp.

@@@ Sugar 540 g flour of type 550 1 packet of dry yeast Form loaves out of the dough and cut into the top side of the shaped baguettes at an angle. Salt 1 packet of dry yeast Yoghurt bread 250 ml Water or milk 150 g Yoghurt 1 tsp. salt 1 tsp. Sugar 500 g flour of type 550 3/4 packet of dry yeast Curd cheese bread 200 ml water/milk 3 tbsp. Oil 260 g curd cheese (40% fat content) 600 g wheat flour 1,5 tsp salt 1. 5 tsp. Sugar 1 packet of dry yeast Sugar 11/4 packet of dry yeast 230 g cooked potatoes, peeled and pressed Sugar 600 g wheat flour of type 1050 1 packet of dry yeast Sugar 11/4 packet of dry yeast 1 tsp. Guar seed or carob seed flour Gluten-free seed bread 250 ml water 200 ml milk 1. Sugar 11/4 packet of dry yeast 100 g seeds (e. Sugar 11/4 packet of dry yeast 1 tsp.

Ready-to-use cake mixes work excellently with this programme. Jams and marmalades can be quickly and easily prepared in the Bread Baking Machine. Even when you have never done it before, you should give it a try. You will acquire an especially delicious, good tasting sweetened fruit preserve. proceed as follows: - Wash the fresh ripe fruit. Always use the amount specified, as this is adjusted exactly to the programme JAM. Otherwise, the mixture will cook too early and pour over. Weigh the fruit, cut it into small pieces (max. Add the gelling sugar in the given amount. Use only this type, not household sugar, as the preserve will then not be firm.

Mix the fruit with the sugar and start the Programme, which will now run completely automatically. After the Programme has ended, pour the jam into glasses and seal them well. Orange marmelade 350 g oranges 150 g lemons 500 g gelling sugar Strawberry jam 500 g strawberries 500 g gelling sugar 2-3 tbsp. These recipes are provided without guarantee. all ingredients and preparation information are guiding values.

Expand these recipe suggestions based on your personal experiences. We hope you enjoy the recipes and wish you "bon appetit". Why does my bread occasionally have some flour on the side crusts? Why do I need to add the ingredients in a particular sequence? Your dough may be too dry. Next time, take particular care with measuring the ingredients. This is the best way to prepare the dough.

Using the timer function prevents the yeast from mixing with the liquid before the dough is stirred. Of liquids or flour, one or more times after kneading. With baking mixtures: The amount of ready to use baking mixture and the ingredients are not matched to the capacity of the baking mould. reduce the quantities of the ingredients.



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The yeast used was too old or no yeast was added. Why is the dough only partly kneaded? Why has the bread not risen? When should I add nuts and fruits to the dough? You will hear a signal tone when you should add the ingredients. If you add these ingredients to the dough at the start, the nuts or fruit may get crushed at the time of kneading. check the consistency of the dough 5 Min. After the start of the kneading process and, if necessary, add more flour. You may have used too much yeast.

The baked bread is too moist. The bread rises and then collapses. The dough is perhaps rising too fast. You can use other recipes, however, pay attention to the ingredient amounts. Get to know your appliance well and the recipes given here, before you try out your own recipes. nEVER exceed the volume of 700 gr of flour. Adjust the quantities of your recipes to the quantities specified for the recipes given in this booklet. .



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