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Lekue 3000085SURM017

# Lekue Bread Making Kit Instruction Manual

Model: 3000085SURM017

## INTRODUCTION

The Lekue Bread Making Kit is designed to simplify the process of baking homemade bread. This kit allows you to mix, proof, and bake bread all within the same container, ensuring a crusty exterior and a soft interior. It also includes a mold for baking mini baguettes, providing versatility for your baking needs. Made from 100% platinum silicone, the components are durable, easy to clean, and safe for high temperatures.



Figure 1: Lekue Bread Making Kit components.

## PRODUCT COMPONENTS

- **Bread Maker Bowl:** A partially closed silicone bowl designed for mixing, proofing, and baking bread. Its shape allows steam to circulate, preventing dryness and promoting a crusty finish.

- **Mini Baguette Mold:** A silicone mold with micro-perforations for baking multiple mini baguettes. The perforations ensure even air circulation for a crispy crust on all sides.
- **Silicone Spatula:** Included for mixing ingredients.
- **Recipe Booklets:** Provides easy-to-follow recipes, including gluten-free options.



Figure 2: Included silicone spatula.

## SETUP

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Before first use, wash all components of the Lekue Bread Making Kit with warm soapy water. Rinse thoroughly and dry completely. Ensure the bread maker bowl and mini baguette mold are free of any debris before use.

## OPERATING INSTRUCTIONS

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### Using the Bread Maker Bowl (for a single loaf)

1. **Mix Ingredients:** Place all dry and wet ingredients directly into the Lekue Bread Maker Bowl. Use the included spatula or your hands to mix until a dough forms.



Figure 3: Mixing ingredients in the bread maker bowl.

2. **Knead (Optional):** The bowl is designed for minimal kneading. You can gently knead the dough within the bowl if desired.



Figure 4: Kneading dough.

3. **Proofing:** Close the bread maker bowl by bringing the two ends together and securing them. Allow the dough to proof inside the bowl according to your recipe's instructions. The partially closed design helps create an ideal environment for rising.
4. **Baking:** Close the bread maker bowl by bringing the two ends together and securing them. Place the closed bread maker bowl directly into a preheated oven. The silicone is oven-safe up to 428°F (220°C). The design allows steam to circulate, contributing to a crispy crust.



Figure 5: Baked bread in the bread maker bowl.

5. **Cooling:** Carefully remove the bowl from the oven. Allow the bread to cool slightly before removing it from the mold.

### Using the Mini Baguette Mold

1. **Prepare Dough:** Divide your bread dough into portions suitable for mini baguettes. Shape each portion into a baguette.
2. **Place in Mold:** Carefully place each shaped baguette into the individual slots of the mini baguette mold.



Figure 6: Raw mini baguettes in the mold.

3. **Proofing:** Allow the baguettes to proof in the mold according to your recipe.
4. **Baking:** Place the mini baguette mold directly into a preheated oven. The micro-perforations in the mold promote air circulation, ensuring a crispy crust.

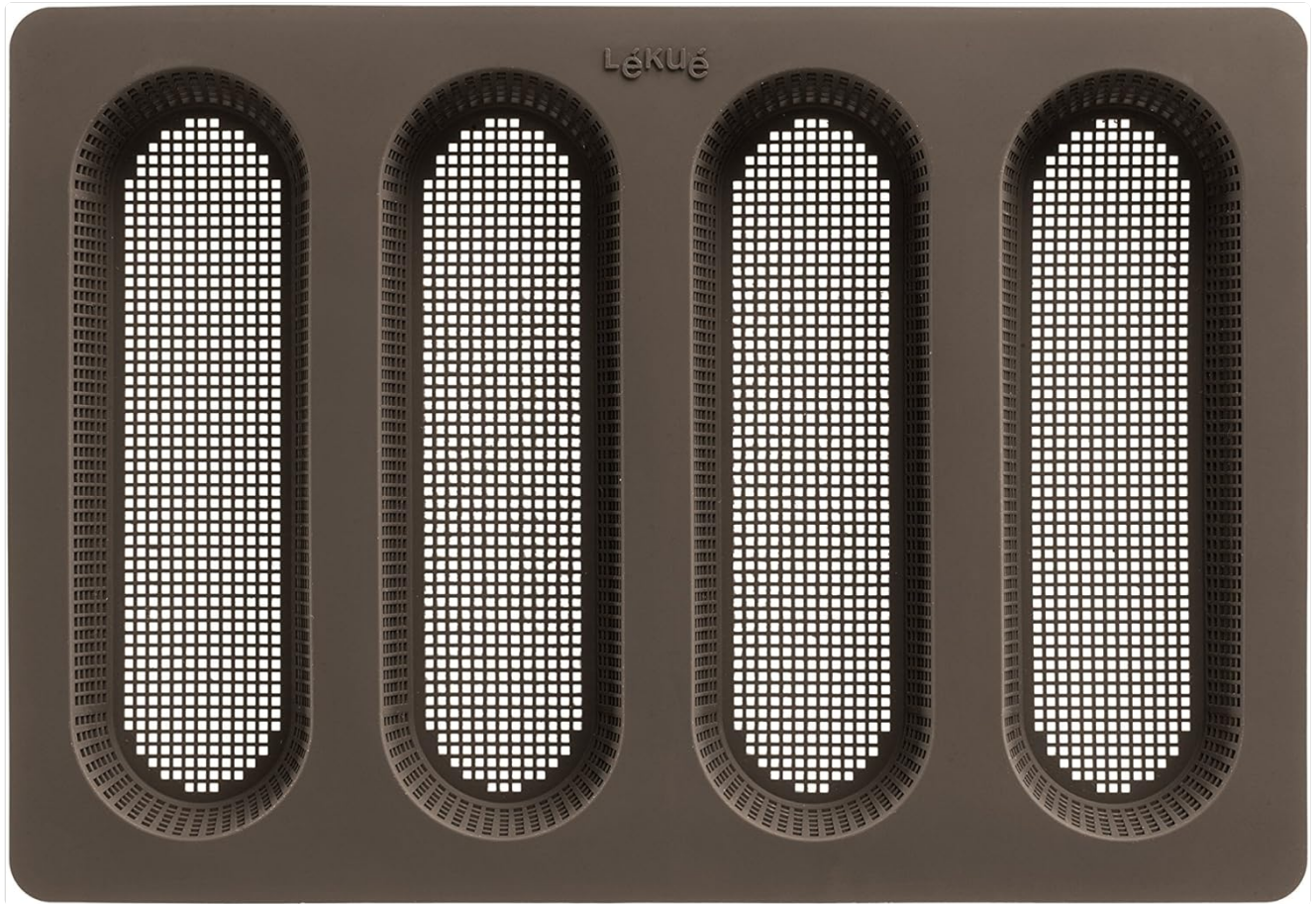


Figure 7: Baking mini baguettes.

5. **Cooling:** After baking, remove the mold from the oven. The micro-perforations also aid in cooling, preventing the bottoms from becoming soft.



Figure 8: Finished mini baguettes.

## Official Product Video Guide

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Video 1: Lekue Bread Making Kit instructional video. This video demonstrates the process of making both a loaf of bread in the bread maker bowl and mini baguettes in the mold, from mixing ingredients to baking and serving.

## MAINTENANCE AND CARE

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- **Cleaning:** All components are dishwasher safe. For hand washing, use warm soapy water and a soft sponge. Avoid abrasive cleaners or scouring pads that could damage the silicone.
- **Storage:** Store the silicone components in a clean, dry place away from direct sunlight. The flexible nature of silicone allows for easy storage, even in compact spaces.
- **Temperature Resistance:** The silicone is designed to withstand temperatures up to 428°F (220°C) and is also suitable for microwave use.

## TROUBLESHOOTING

Problem	Possible Cause	Solution
Bread is not crusty enough.	Oven temperature too low or baking time too short.	Ensure oven is preheated to the correct temperature. Increase baking time slightly if needed. The silicone design helps with crust formation.
Dough not rising properly.	Yeast is inactive or proofing environment is too cold.	Check yeast expiration date. Ensure water temperature for yeast activation is correct. Place the bowl in a warm, draft-free area for proofing.
Bread sticks to the mold.	Insufficient flouring or mold not properly cleaned.	Lightly flour the inside of the mold before placing dough. Ensure the mold is completely clean and dry before use.

## SPECIFICATIONS

**Brand:** Lekue

**Model Number:** 3000085SURM017

**Material:** 100% Platinum Silicone

**Color:** Brown

**Product Dimensions:** 9.84"D x 11.81"W x 5.91"H

**Capacity:** 600 Milliliters

**Item Weight:** 1.01 pounds (460 Grams)

**Oven Safe:** Yes, up to 428°F (220°C)

**Dishwasher Safe:** Yes

**Included Components:** Bread pans (Bread Maker Bowl, Mini Baguette Mold), Spatula

## WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the contact details provided in the product packaging or visit the official Lekue website. Keep your purchase receipt for any warranty claims.

Official Website: [www.lekue.com](http://www.lekue.com)