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- › [Baker of Seville](#) /
- › Baker of Seville Bread Lame Instruction Manual

Baker of Seville The Wand

Baker of Seville Bread Lame Instruction Manual

Model: The Wand

INTRODUCTION

Thank you for choosing the Baker of Seville Bread Lame. This precision tool is designed to enhance your bread baking by allowing for precise and clean scoring of dough, which is essential for achieving optimal oven spring and beautiful crust designs. Crafted from solid stainless steel, this lame offers durability and versatility, featuring a patented design that allows for both curved and straight blade configurations.

This manual provides detailed instructions on how to set up, operate, and maintain your bread lame to ensure years of reliable performance.

SETUP AND BLADE INSTALLATION

The Baker of Seville Bread Lame is designed for easy and safe blade changes. It uses standard double-edge razor blades.

Components:

- Stainless Steel Lame Handle
- Ergonomic Thumbscrew
- Blade Spacer (for curved/straight configuration)
- Double-Edge Razor Blades
- Protective Storage Case



Figure 1: Baker of Seville Bread Lame with included blades and storage case.

This image displays the main components of the Baker of Seville Bread Lame: the stainless steel handle, a pack of double-edge razor blades, and the blue protective storage case. The lame is shown disassembled, highlighting its simple design for easy blade installation.

Blade Installation Steps:

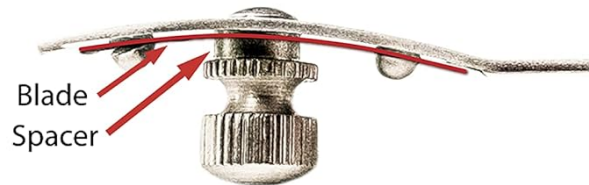
1. **Unscrew the Thumbscrew:** Carefully unscrew the ergonomic thumbscrew from the lame handle.
2. **Position the Blade:** Place a new double-edge razor blade onto the lame's blade holder. Ensure the blade is centered.
3. **Choose Blade Configuration (Curved or Straight):**
 - **For Curved Blade:** Place the blade spacer *on top* of the blade. This will cause the blade to curve when secured.
 - **For Straight Blade:** Place the blade spacer *underneath* the blade. This will keep the blade straight when secured.

CURVED OR STRAIGHT? YOU CHOOSE

No other lame has this capability!

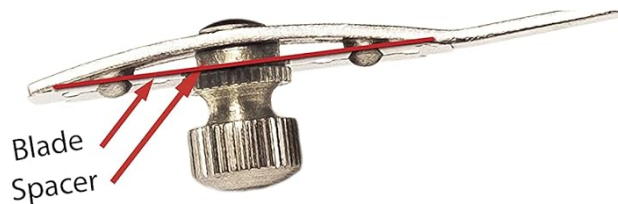
Curved

Place spacer on top of blade for *CURVED* blade slash function



Straight

Place spacer on under the blade for *STRAIGHT* blade slash function



TWO LAMES IN ONE



Figure 2: Blade configuration for curved or straight scoring.

This diagram illustrates the patented design allowing for two blade configurations. For a curved blade, the spacer is placed above the blade. For a straight blade, the spacer is placed below the blade. This simple adjustment provides versatility for different scoring needs.

4. **Secure the Thumbscrew:** Carefully re-attach and tighten the thumbscrew until the blade is firmly secured. A securely fastened blade is crucial for clean cuts and safe operation.

Caution: Razor blades are extremely sharp. Always handle with care and keep out of reach of children.

OPERATING INSTRUCTIONS

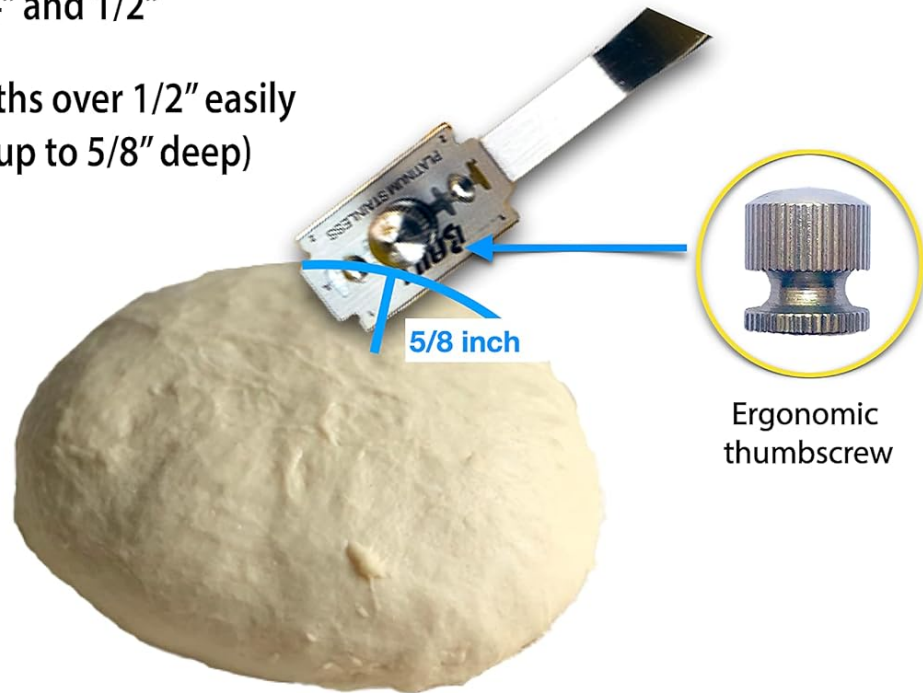
Using your Baker of Seville Bread Lame effectively will significantly improve the appearance and structure of your baked goods.

Scoring Techniques:

- **Blade Angle:** For maximum depth and a pronounced "ear" on your bread, score at a 45-degree angle to the dough surface. This allows the dough to expand upwards and outwards during baking.

- **Scoring Depth:** Sourdough experts recommend scoring dough between 1/4 inch and 1/2 inch deep. The Baker of Seville Lame can easily achieve depths up to 5/8 inch.
- **Confident Strokes:** Apply firm, confident strokes. Hesitation can lead to jagged or uneven cuts. The secure fastening system of this lame ensures the blade remains stable during scoring, promoting clean lines.

- ✓ Sourdough experts, such as Bon Appetit and King Arthur Flour, recommend scoring dough between 1/4" and 1/2"
- ✓ Scoring depths over 1/2" easily achievable (up to 5/8" deep)



- For maximum depth, score at 45 degree angle
- Thumbscrew secures the blade while allowing for quick and safe blade changing

HOW DEEP CAN YOU SCORE?



Figure 3: Recommended scoring depth and angle.

This image demonstrates the recommended scoring depth of 5/8 inch and the optimal 45-degree angle for scoring bread dough. It also highlights the ergonomic thumbscrew which secures the blade for precise control.

Utilizing Curved vs. Straight Blade:

- **Curved Blade:** Ideal for creating the classic "ear" on sourdough loaves and for intricate, flowing designs. The curve helps guide the blade for a smooth, continuous cut.
- **Straight Blade:** Best for simple, straight slashes, cross-hatch patterns, or geometric designs. It provides precise control for linear cuts.

Experiment with both configurations to discover which works best for your desired bread designs and dough consistency.

MAINTENANCE

Proper care and maintenance will extend the life of your Baker of Seville Bread Lamé and ensure optimal performance.

Cleaning:

The Baker of Seville Bread Lamé is made from 100% solid stainless steel and is dishwasher safe. For best results and to prolong the sharpness of your blades, it is recommended to:

- Remove the blade after each use.
- Rinse the lamé handle under warm water to remove any dough residue.
- Wipe dry immediately with a clean cloth to prevent water spots.
- If washing in a dishwasher, ensure the lamé is placed securely to prevent damage.

Blade Replacement:

Dull blades can tear dough instead of cutting cleanly. Replace blades frequently for best results. The lamé uses standard double-edge razor blades, which are widely available and inexpensive.

- Follow the "Blade Installation Steps" in the Setup section to safely replace a dull blade with a new, sharp one.
- Dispose of used blades responsibly in a blade bank or a designated sharps container.

Storage:

Always store your bread lamé in its provided sturdy plastic case with fitted high-density foam when not in use. This protects the lamé from damage and keeps the sharp blade safely contained.



Figure 4: Lame handle, blade, thumbscrew, and protective storage case.

This image shows the individual components of the Baker of Seville Bread Lame, including the razor blade, ergonomic thumbscrew, and the lame handle and base. It also displays the sturdy plastic case with fitted high-density foam, designed for safe and convenient storage of the lame when not in use.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Blade does not cut cleanly / tears dough.	Dull blade. Blade not securely fastened. Incorrect scoring angle.	Replace with a new, sharp blade. Ensure thumbscrew is tightened firmly. Adjust scoring angle to 45 degrees.

Problem	Possible Cause	Solution
Blade slips during use.	Thumbscrew not tightened sufficiently. Incorrect blade placement.	Tighten the thumbscrew firmly. The secure non-slip design prevents this when properly assembled. Ensure the blade is correctly seated before tightening.
Difficulty achieving desired blade curve/straightness.	Incorrect placement of blade spacer.	Refer to "Choose Blade Configuration" in the Setup section. Place spacer <i>on top</i> for curved, <i>underneath</i> for straight.

SPECIFICATIONS

Feature	Detail
Model Name	The Wand
Brand	Baker of Seville
Blade Material	Stainless Steel
Handle Material	Stainless Steel
Color	Silver
Item Weight	3.36 ounces
Item Length	7.52 Inches
Dishwasher Safe	Yes
UPC	655676673975
ASIN	B079G7WC79

WARRANTY AND SUPPORT

The Baker of Seville Bread Lame is built to last a lifetime. The designer stands behind this product and guarantees it for life. If the product ever fails to meet your expectations, please contact the manufacturer for support.

For customer support or warranty claims, please refer to the contact information provided with your purchase or visit the official Baker of Seville website.