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Nordic Ware 42156AMZM

Nordic Ware Simply Sourdough™ Complete Bread Baking Kit Instruction Manual

Model: 42156AMZM

INTRODUCTION

Welcome to the world of sourdough baking with your Nordic Ware Simply Sourdough™ Complete Bread Baking Kit. This kit provides the essential tools to guide you through the process of creating homemade sourdough bread. Please read this manual thoroughly before first use to ensure proper operation and care of your new baking kit.

KIT COMPONENTS

Your Nordic Ware Simply Sourdough™ Complete Bread Baking Kit includes the following items:

- Sourdough Baking Pan and Lid
- Glass Starter Jar with Temperature Strip and Tracker Band
- Danish Dough Whisk
- Retractable Bread Lame
- Plastic Bench Scraper
- Silicone Lifting Sling
- Cotton Proofing Towel (20 x 20 inches)
- Quick Start Guide with Recipes (22 pages)



Image: All components of the Nordic Ware Simply Sourdough Complete Bread Baking Kit laid out, including the baking pan with lid, starter jar, whisk, lame, scraper, lifting mat, proofing towel, and instruction manual.



Image: Diagram illustrating each component of the 9-piece kit with dimensions and labels (A-I).

SETUP AND FIRST USE

Before First Use:

1. Wash all components (baking pan, lid, starter jar, whisk, lame, scraper, lifting sling, proofing towel) with warm, soapy water. Rinse thoroughly and dry completely.
2. The baking pan and lid are not dishwasher safe. Hand wash only.
3. Read the included 22-page Quick Start Guide with Recipes for detailed instructions on starting your sourdough journey.

Assembling the Starter Jar:

The glass starter jar includes a temperature strip and a tracker band to monitor your sourdough starter's activity. Attach the temperature strip to the side of the jar and use the tracker band to mark the starter's level after feeding.

OPERATING INSTRUCTIONS

This section provides an overview of how to use the key components of your kit. For detailed recipes and step-by-step instructions, refer to the included Quick Start Guide.

1. Sourdough Starter Management:

- Use the glass starter jar to cultivate and maintain your sourdough starter.
- Monitor the starter's activity using the temperature strip and tracker band.
- The Danish dough whisk is ideal for mixing thick doughs and incorporating ingredients into your starter.

2. Dough Preparation:

- The plastic bench scraper assists in shaping, dividing, and transferring dough.
- For proofing, line the baking pan lid (which doubles as a banneton) with the cotton proofing towel. Place your shaped dough inside for its final rise.



Image: Sourdough dough resting in the cotton proofing towel, ready for baking.

3. Scoring the Dough:

- Before baking, use the retractable bread lame to score the surface of your dough. This controls expansion during baking and creates an artisan finish.
- Ensure the blade is retracted for safe storage when not in use.

4. Baking with the Pan and Lid:

- The baking pan and lid are designed to mimic a Dutch oven, trapping steam for a crispy crust and excellent rise.
- Use the silicone lifting sling to safely transfer the proofed dough into the hot baking pan.



Image: Hands wearing oven mitts using the silicone lifting mat to transfer a scored sourdough dough into the baking pan.

Your browser does not support the video tag.

Video: An official product video from Nordic Ware demonstrating the use of the Simply Sourdough Baking Kit, including mixing, proofing, scoring, and baking a loaf of sourdough bread.



Image: A freshly baked loaf of sourdough bread on a wooden cutting board, surrounded by the Nordic Ware Simply Sourdough Kit components.

CARE AND MAINTENANCE

- **Baking Pan and Lid:** Hand wash only with warm, soapy water. Do not use abrasive cleaners or metal scouring pads. Dry immediately to prevent water spots.
- **Glass Starter Jar:** Dishwasher safe, or hand wash with warm, soapy water.
- **Danish Dough Whisk, Retractable Lame, Plastic Bench Scraper:** Hand wash with warm, soapy water. Dry thoroughly.
- **Silicone Lifting Sling:** Dishwasher safe, or hand wash with warm, soapy water.
- **Cotton Proofing Towel:** Machine wash with mild detergent, tumble dry low or air dry. Do not use fabric softener or bleach.
- **Storage:** Store all components in a dry place. Ensure the retractable lame blade is fully retracted before storing.

TROUBLESHOOTING COMMON SOURDOUGH ISSUES

Sourdough baking can be a learning process. Here are some common issues and potential solutions:

Problem	Possible Cause	Solution
Starter not active/rising	Insufficient warmth, irregular feeding, old flour.	Ensure starter is kept in a warm environment (70-80°F / 21-27°C). Feed regularly with fresh, unbleached flour.
Dense bread crumb	Under-proofed dough, weak starter, insufficient gluten development.	Allow more time for proofing. Ensure starter is very active. Perform adequate stretch and folds during dough preparation.
Crust too soft	Not enough steam during baking.	Ensure the baking pan lid is securely in place during the initial baking phase to trap steam. Preheat the pan thoroughly.
Dough sticking to proofing towel	Not enough flour on towel, dough too wet.	Generously flour the cotton proofing towel before placing dough. Adjust dough hydration if consistently too sticky.

For more detailed troubleshooting and advanced techniques, consult the Quick Start Guide or reputable sourdough baking resources.

SPECIFICATIONS

- **Model Number:** 42156AMZM
- **Product Dimensions:** 13.6 x 6.6 x 6.6 inches
- **Item Weight:** 4.7 pounds
- **Material (Baking Pan):** Aluminum lid, Aluminized Steel base
- **Material (Handles/Tools):** Stainless Steel handles and tools
- **Material (Jar):** Glass
- **Material (Mat):** Silicone
- **Upper Temperature Rating:** 450 Degrees Fahrenheit (232°C)
- **Care Instructions:** Hand Wash Only (Baking Pan & Lid); other components vary (refer to Care and Maintenance section).
- **Origin:** Baking Pan made in America of domestic and imported materials and components. Accessories globally sourced.

WARRANTY AND SUPPORT

Nordic Ware products are manufactured to high-quality standards. For specific warranty information and customer support, please refer to the documentation included with your product or visit the official Nordic Ware website.

Contact Information:

- **Brand:** Nordic Ware
- **Website:** www.nordicware.com
- **Manufacturer:** Nordic Ware



