

BAKING INSTRUCTIONS

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BREADS

186	Stone oven baguette with seeds	-	12	180	yes	closed
081	Ciabatta	-	12	180	yes	closed
012	Baguette family, 280 g	-	13	180	yes	closed
013	Baguette, 430 g	-	15	180	yes	closed
183	Stone oven baguette, 340g	-	14	180	yes	closed
182	Stone oven baguette, 550g	-	16	180	yes	closed
385	Wurzel bread – light	-	10	180	yes	closed
342	Farmer's bread	120	10	180	yes	closed
349	Country style bread	120	10	180	yes	closed
320	3 grain bread	120	10	180	yes	closed
323	Cobblestone bread	120	10	180	yes	closed
321	Quark multi grain bread	120	10	180	yes	closed
345	Pumpkin seed bread	120	10	180	yes	closed
322	Whole grain spelt bread	120	10	180	yes	closed
352	Walnut bread	120	10	180	yes	closed
324	Rye mixed bread	120	10	180	yes	closed
376	Wheat mixed bread	120	10	180	yes	closed
380	Rye mixed bread, pre-sliced	thaw & serve				
378	Multi grain bread, pre-sliced	thaw & serve				
379	Sunflower seed bread, pre-sliced	thaw & serve				
381	White bread, pre-sliced	thaw & serve				
377	Rye mixed bread without crust, pre-sliced	thaw & serve				

ROLLS

149	Jogging roll	-	8	180	yes	closed
065	Potato roll	-	8	180	yes	closed
078	Rye roll	-	8	180	yes	closed
070	Multi grain roll	-	8	180	yes	closed
066	Pumpkin seed roll	-	8	180	yes	closed
148	Spelt roll	-	8	180	yes	closed
010	Baguette rolls, 65g	-	10	180	yes	closed
011	Baguette rolls, 85g	-	10	180	yes	closed
021	Mini baguette, 140g	-	14	180	yes	closed
026	Scoundrel	-	10	180	yes	closed
072	Seelen	-	12	180	yes	closed
045	Multi grain quark stick	-	13	180	yes	closed
043	Grain quark stick	-	13	180	yes	closed
218	Panini, oval, plain	-	2-3 min. in sandwich toaster			
145	OliTomBa (olive, tomato, basil)	-	14	180	yes	closed
025	Jumbo Kaiser roll from the stone oven	-	8	180	yes	closed

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ROLLS *continued*

131	Poppy seed roll	-	8	180	yes	closed
132	Sesame seed roll	-	8	180	yes	closed
077	Schrippe from the stone oven	-	8	180	yes	closed
030	Kaiser roll, not proved	90	16	170	yes	closed
076	Kaiser roll from the stone oven	-	8	180	yes	closed
080	Farmer's roll/Ciabatta roll	-	8	180	yes	closed
067	Snack roll/Ciabatta roll	-	8	180	yes	closed
135	Assorted rolls (variety of 4)	-	8	180	yes	closed

PRETZEL ROLLS & PRETZELS

019	Pretzel, pre-cut	20	11	170	no	open
088	Pretzel, pre-cut	20	11	170	no	open
295	Swabian pretzel, pre-cut	20	13	170	no	open
384	Swabian pretzel fr. the stone oven vgb	-	4-5	180	no	open
036	Pretzel plait	20	15	170	no	open
290	Super Swabian pretzel, pre-cut	15	14	170	no	open
023	Pretzel stick, pre-cut	20	11	170	no	open
024	Super pretzel stick, pre-cut	30	14	170	no	open
018	Pretzel long roll	20	5	150	yes	closed
032	Pretzel roll	20	5	150	yes	closed
033	Pretzel triangles	20	21	160	yes	closed

CROISSANTS

064	Pretzel buttercroissant	20	21	160	yes	closed
096	Croissant with ham & cheese	20	21	160	yes	closed
063	Buttercroissant	20	21	160	yes	closed
037	Multigrain buttercroissant	20	21	160	yes	closed
200	Croissant with chocolate filling	20	21	160	yes	closed
082	Croissant with nut-nougat filling	20	21	160	yes	closed
196	Croissant with almonds	20	21	160	yes	closed

SWEET PASTRIES FOR BAKING

177	Chocolate roll	20	24	160	yes	closed
198	Sweet quark square	20	21	160	yes	closed
288	Danish snail with raisins	20	24	160	yes	closed
272	Cherry-vanilla pastry	20	24	160	yes	closed
273	Pecan braided danish	-	17	180	no	open
039	Blueberry-vanilla braided danish	-	17	180	no	open
038	Apple triangle	20	24	160	no	open
085	Bamberg nut pastry	20	28	160	no	open
152	Sweet butter yeast crown	20	11	170	no	open

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SWEET PASTRIES – THAW & SERVE						
207	Berliner, jam filling, not sugared					
035	Berliner square, no filling, sugared					
090	Quark balls, sugared					
061	Berliner bun with apples, sugared					
083	Quark-vanilla stick					
092	Amerikaner					
086	Danish snail with nuts					
283	Red currant & crumble pastry					
216	Double chocolate brownie					
167	Peacock's eye					
166	Hilda cookie with jam					
169	Burning heart					
168	Almond triangle					
046	Sweet nut yeast bread					
044	Sweet yeast wreath					
151	Sweet yeast plait					
189	Prem. chocolate muffin with deco.					
190	Prem. blueberry muffin with deco.					
120	Blacki donut					
121	Vanilli donut					
122	Pinki donut					
116	Donut, plain					
117	Donut, sugared					
123	Nougi-creme donut, with nougat filling					
124	Vanilli-creme donut, with vanilla filling					
06358	nutella® muffin					
01978	OREO® donut					

Sweet pastries: thaw 60-120 min., depending on size

CAKES						
388	Blackforest cherry cake, not cut					
389	Chocolate-cherry cake, pre-cut					
390	Creamy cheese cake, pre-cut					
391	Cream & almond cake, pre-cut					
392	Mandarine cream cake, pre-cut					
393	Lemon-peach cream cake, pre-cut					
394	Raspberry-vanilla cream cake, pre-cut					
395	Tiramisu, not cut					

Cakes thaw approx. 120 min.

MINIS						
156	Party pretzels	20	8	170	no	open
134	Mini rolls, variety of 4	-	2	210	yes	closed
073	Mini buttercroissants	20	13	160	yes	closed
142	Mini Vienoiserie Mix	20	13	160	yes	closed
281	Danish pastry mini mix, variety of 5	-	16	190	no	open

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MINIS continued						
139	Mini apple tart	-	4-5	250	no	open
138	Mini ham & sour cream tart	-	4-5	250	no	open
144	Mini croissants w ham & cheese	20	13	160	yes	closed

SNACKERIA						
197	Poultry long roll	20	24	160	yes	closed
125	Mexicotwister	-	21	160	yes	closed
062	Pretzeltwister with cream cheese	20	16-17	160	yes	closed
180	Tomato strudel	20	24	160	yes	closed
176	Calzone kebab with chicken meat	20	10	200	yes	closed
170	Pizza Margarita	20	10	180	yes	closed
171	Pizza Salami	20	10	180	yes	closed
194	Cherry tomato & pesto gondolino	-	10	180	no	open
193	Ciabatta with ham & sour cream	-	10	180	no	open
192	3-cheese ciabatta	-	10	180	no	open
191	Spinach & chicken ciabatta	-	10	180	no	open

SNACKERIA – 100% HELAL						
206	Sesame ring	60	18	190	yes	closed
210	Cheese stick	30	18	190	yes	closed
211	Spinach stick	30	18	190	yes	closed
212	Potato stick	30	18	190	yes	closed
213	Minced meat stick	30	18	190	yes	closed
214	Cheese curl	30	22	190	yes	closed
215	Spinach curl	30	22	190	yes	closed
217	Potato curl	30	22	190	yes	closed
219	Minced meat curl	30	22	190	yes	closed

GLUTEN- & LACTOSE-FREE PRODUCTS




MIXED BOXES OF BREADS		
230	Quartett of breads (4 x 1 bag)	Take out the desired number of frozen bread slices and enjoy briefly toasted.
MIXED BOXES OF ROLLS		
231	Trio of rolls (3 x 3 bags)	Take out the desired number of frozen rolls and enjoy briefly toasted or baked.
PASTRIES READY BAKED		
228	Sweetie (Chocolate-/Blueberry muffins) 4/bag	Take out the desired number of muffins and let thaw approximately 60 minutes.