

BAKING INSTRUCTIONS

Article no.	Name of article	Thawing/proofing time in min.	Baking time in min.	Baking temp. in convection oven in °C	Steam yes / no	Vent open / closed
-------------	-----------------	-------------------------------	---------------------	---------------------------------------	----------------	--------------------

BREADS

186	Stone oven baguette with seeds	-	12	180	yes	closed
081	Ciabatta	-	12	180	yes	closed
012	Baguette family, 280g	-	13	180	yes	closed
013	Baguette, 430g	-	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	-	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

065	Potato roll	-	8	180	yes	closed
050	Potato roll white	-	10	180	yes	closed
051	Potato roll dark	-	10	180	yes	closed
052	Potato roll grains	-	10	180	yes	closed
053	Potato roll spelt	-	10	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

Article no.	Name of article	Thawing/proofing time in min.	Baking time in min.	Baking temp. in convection oven in °C	Steam yes / no	Vent open / closed
-------------	-----------------	-------------------------------	---------------------	---------------------------------------	----------------	--------------------

ROLLS *continued*

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
149	Jogging roll	-	8	180	yes	closed
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
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

PRETZEL ROLLS & PRETZELS

019	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, handcut	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 – 25% Butter*	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

*of the whole product

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
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

BAKING INSTRUCTIONS

Article no.	Name of article	Thawing/prove-time in min.	Baking time in min.	Baking temp. in convection oven in °C	Steam yes / no	Vent open / closed
-------------	-----------------	----------------------------	---------------------	---------------------------------------	----------------	--------------------

Article no.	Name of article	Thawing/prove-time in min.	Baking time in min.	Baking temp. in convection oven in °C	Steam yes / no	Vent open / closed
-------------	-----------------	----------------------------	---------------------	---------------------------------------	----------------	--------------------

SWEET PASTRIES – THAW & SERVE

207	Berliner, jam filling, not sugared	thaw 60-120 min., depending on size				
035	Berliner square, no filling, sugared					
090	Quark balls, sugared					
061	Apfelberliner, gezuckert					
084	Vanilla stick					
087	Amerikaner with stripes					
089	Glazed pudding pretzel					
086	Danish snail with nuts					
283	Red currant & crumble pastry					
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					

MINIS

156	Party pretzels	20	8	170	no	open
054	Potato roll mini mix	-	6-7	180	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
139	Mini apple tart	-	4-5	250	no	closed
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
249	Vegan Flammkuchen <small>with 7 vegetables</small>	-	8	200	no	open
178	Pizza Margherita	-	12	170	no	closed
179	Pizza Salami	-	12	170	no	closed
201	Ham & sour cream Rustico	-	12	170	no	closed
202	Chicken salami Rustico	-	12	170	no	closed
203	Cherry tomato & pesto Rustico	-	12	170	no	closed
204	Veggi Rustico	-	12	170	no	closed

SNACKERIA – 100% HELAL

240	Sesame ring	60	18	190	yes	closed
241	Cheese stick	-	14	190	yes	closed
242	Spinach stick	-	14	190	yes	closed
243	Potato stick	-	14	190	yes	closed
244	Chicken 4 cheese stick	-	14	190	yes	closed
245	Cheese curl	-	18	190	yes	closed
246	Spinach curl	-	18	190	yes	closed
247	Potato curl	-	18	190	yes	closed

DONUTS, MUFFINS & CO.

116	Donut, plain	thaw 60-120 min., depending on size				
117	Donut, sugared					
120	Blacki donut					
01978	OREO® donut					
126	Chocolate dream donut, filled					
127	Vanilla dream donut, filled					
128	Lemon dream donut					
129	Pink bubblegum donut					
189	Prem. chocolate muffin with decoration					
190	Prem. blueberry muffin with decoration					
185	Black magic muffin, filled					
187	Happy berry muffin, filled					
216	Double chocolate brownie					

PREMIUM CAKES & PIES

2840	Apple pie	thaw approx. 120 min.				
6386	Plum pie					
4781	Creamy cheese cake					
8612	Strawberry fruit cake					
6780	Raspberry and yoghurt cream gateau					
6778	Cream cheese gateau					
6772	Black Forrest gateau					
8613	Bee sting slices with almonds					
395	Tiramisu, not cut					

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	Sweetly (Chocolate-/Blueberry muffins) 4/bag	Take out the desired number of muffins and let thaw approximately 60 minutes.
-----	--	---