



Thank you for purchasing Breadsmart bread making tools. We hope you're happy with our product and enjoy the satisfaction of baking bread and breaking it with those you love.

Breadsmart simplifies the process of baking homemade bread, with easy-to-use tools that streamline the steps. To get the most of your Breadsmart tools, follow the basic instructions below. Please refer to your recipe for exact proofing and baking times.

DANISH DOUGH WHISK

Use the triple-looped Danish dough whisk to mix your raw ingredients in a clean bowl until the dough is thoroughly mixed, then leave it to rest as specified in your recipe.

DOUGH SPATULA/BENCH SCRAPER

For recipes that require folding, this handy tool can be used to reach underneath dough, and pull it overtop in a folding motion.

The scraper can also be used to scrape dough out of the bowl and onto a floured counter.

If you're dividing your dough for multiple loaves or buns, use the scraper to separate the dough by forcefully "chopping" down on the dough in a swift motion. Avoid any front-to-back movements, which pull the dough and create an undesirable rippling.

After your dough is removed from the counter, clean your it with the scraper—dough and flour cling right to it!



PRO TIP - Wet the Dough Spatula/Bench Scraper with water before using it to prevent dough from sticking to it.

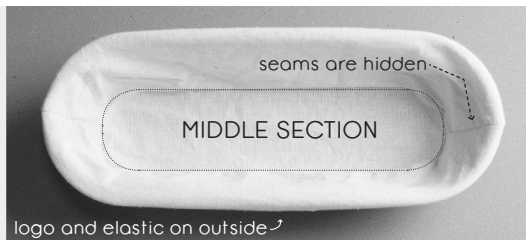
PROOFING BASKET

Prep your proofing basket with flour and/or oil depending on your preference, then fill it with your dough for its final proof. During this time, the bread will rise and take the shape of the basket, creating the perfect family sized loaf. Proof as specified on your recipe. If your dough is extra sticky or you prefer using liners, first cover the inside of your basket with the Breadsmart washable cotton liner, ensuring the logo and elastic are visible on the outside of the basket.

Once your dough is done its final proof, transfer it to a floured counter by carefully turning it upside down, before baking in the oven.

HOW TO USE LINER

1. Place the liner in the basket, so the seams are hidden and the middle section aligns with the middle of the basket.
2. Grab the elastic and pull it out, placing it on the outside of the basket; weight down the middle with your other hand to keep it in position.
3. Flatten any bumps and ensure the middle is perfectly aligned.

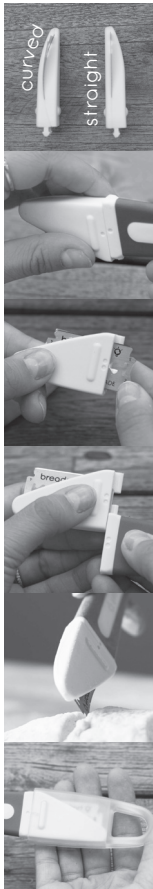


STEP-BY-STEP RECIPE BOOK AVAILABLE AT BREADSMART.COM/GUIDE

Visit us at breadsmart.com for more information or to contact us at any time. Thank you!

LAME

Before the bread goes in the oven, the uncooked loaf must be scored first by slicing it with a lame so it rises properly. To assemble and use your lame, follow these instructions:



1. Choose whether you want a straight or a curved blade. The triangular ends of your lame have thin slots where the blades fit in: one is in a straight line, the other is curved. Note: straight is easier for beginners.

2. Remove the end you'd like to insert a blade into by pushing it out. It will only slide out in one direction.

3. Insert a Breadsmart razor into the bottom end of the triangle, so the corner of the blade with a number "1" on it pushes through the slot. Each blade corner is numbered 1 - 4 so you can keep track of which sides have dulled.

4. Carefully reattach the triangle end with the blade to the handle by matching up the circles on each piece (single circles should be on one side; double on the other). It will slide and then click into place.

5. Choose a pattern for scoring your bread and make confident, swift slashes, about 0.25" deep (as deep as the blade). If your dough is sticky, wet the blade so it cuts through more easily. Bake in the oven on a cookie sheet or in a Dutch oven as specified on your recipe.

6. Once you're done with the lame and it's been cleaned, put the blade guard on for safe storage and keep on when not in use.

CLEANING AND CARE

Wash before and after each use. All Breadsmart tools are dishwasher friendly, except the lame blades, which should be washed by hand and carefully stored and kept away from children. Handwash and air dry the cotton liner.

IMPORTANT SAFETY PROTOCOLS - For safety reasons, only one end of the lame should have a blade at any time. Inserting blades into both ends may cause injury during use. Please handle the lame and spare blades with care and keep away from children.

1 YEAR LIMITED WARRANTY - This product is guaranteed to be free from defects in material and workmanship for one (1) year following the date of purchase. Please visit www.breadsmart.com/warranty for full warranty details and limitations and to register your product for warranty.

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