



**BALMUDA The Toaster**

Guidebook





# Hello Kitchen!

The kitchen is the home's creative heart.

Breaking bread with friends and family is one of life's greatest joys. With **BALMUDA The Toaster**, you can bring delicious new flavors to your kitchen table and make everyday dining an unforgettable experience.

# The Technology to Bring Out Superb Flavor

Created with a scientific approach to cooking and meticulous attention to detail, BALMUDA The Toaster turns everyday bread into slices of mouthwatering toast—all in the comfort of your own kitchen.



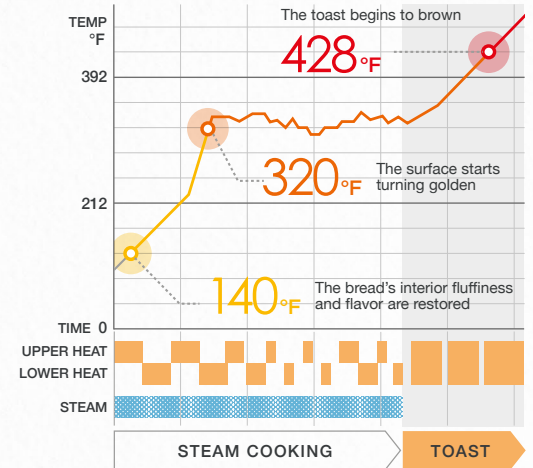
## Steam technology that locks in moisture and flavor

The decisive factor is the 5 cc of water poured into the toaster at the beginning. Heating more rapidly than air, a thin layer of steam envelops the bread, lightly toasting its surface while keeping its inner moisture and flavor from escaping.

\* 5 cc = 1 teaspoon

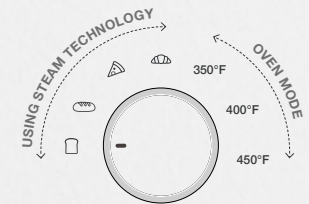
## Precise, second-by-second temperature regulation

Precise control of three temperature zones creates superb contrasts of flavor and texture: crisp and savory on the surface, moist and fluffy inside.



## Four modes that make all types of bread more delicious.

### Plus an Oven Mode that's ideal for cooking!



#### Sandwich Bread Mode

Gives thinly sliced bread a deliciously crisp surface with a light, moist interior.



#### Artisan Bread Mode

Toasts thicker slices of bread a crisp, fragrant golden brown, sealing the moisture in just like dry-frying in a frying pan.



#### Pizza Mode

Grills food using a higher-temperature upper heating element. Recommended to give a crusty, golden brown surface to foods like pizza or toast with toppings.



#### Pastry Mode

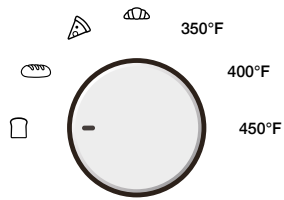
Warms pastries and breads thoroughly, without browning.

350°F  
400°F  
450°F

#### Oven Mode

This mode is used without adding water. Ideal for frozen foods, cheese-topped gratins and other oven-cooked dishes.

## Sandwich Bread Mode



This mode delivers a delicious contrast between a crisp exterior and a moist interior. Ideal for everyday thin-sliced bread and English muffins from the supermarket. Adjust the timer to obtain the desired level of brownness.

Round-top bread



2.5-3.5 min

Square bread



2.5-3.5 min

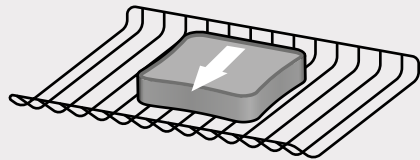
English muffin



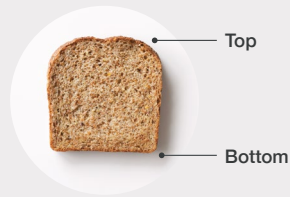
3-5 min



For the perfect slice of toast



Top side at the front

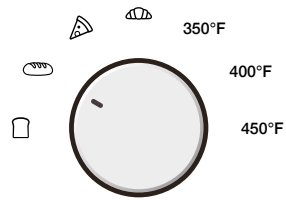


Bread has a "top" and a "bottom." With round-top bread, the top is of course the rounded side; for square bread, the top is the side at the top of the packaged loaf. Placing the bread in the toaster with the "top" at the front and as close as possible to the center of the rack results in perfectly even toasting.



Enjoy crisp, golden brown toast fragrant with the rich aroma of grain.

## Artisan Bread Mode



With this mode's higher temperature, the bread's interior elasticity is retained, while the surface is toasted to become crisp and delicious. Even bakery bread with its high moisture content takes on a toasty brown hue, just as if it had been dry-fried by a chef in a heavy pan. With this mode you can enjoy the texture and aroma of bread to its fullest.

Sourdough Bread



3-4 min

Rye Bread



3-4 min

TRY IT



When warmed, artisan bread is richly aromatic with grain. This aroma combines with the crisp, fragrant toasted surface to create an olfactory experience far more than the sum of its parts.



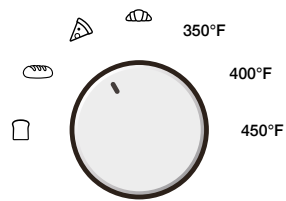
### Making bakery bread even more delicious

To experience bread at its best, slice it a little thicker than usual (about 1 inch). When toasted, this results in a fluffier interior and a crispier exterior.



The power of steam creates a delicious contrast between a crisp and savory outside and the fresh texture of the inside. The ultimate toasty aroma and flavor.

## Pizza Mode



Makes yesterday's take-out pizza hot, crisp and delicious again, as if it were fresh out of the store's oven. The base stays light and springy, while the cheese and other toppings retain all their flavor. This mode is great for sliced bagels too, preserving their chewy texture while toasting the top to a crisp, golden finish.

Pizza



3-5 min

Bagel



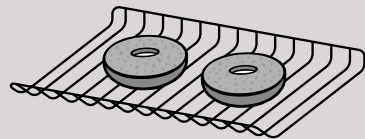
3-5 min

\ Tips /



### Using special heating features to toast perfect bagels

Use Pizza Mode to toast bagels to crispy, chewy perfection.

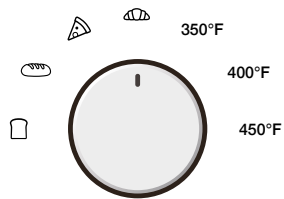


Place bagels with the sliced surfaces facing up. Pizza Mode heats more strongly from above, so it will crisp the sliced surfaces while the downward-facing outer crust remains light and chewy.



Both take-out and frozen pizza will toast deliciously, retaining all the flavor and aroma of the cheese and other toppings. Use the baking pan to keep melted cheese from dripping onto the heater tube.

## Pastry Mode



Now you can reproduce the delicious flavor and distinctively crisp and fluffy texture that could once only be experienced in freshly baked bread.

Buttery croissants become warm and crisp without burning. Rolls come out piping hot, even in the center. Heated baguettes remain light and airy on the inside with a wonderfully crisp crust—as delicious as in a restaurant!

Croissant



Pain au chocolat



Baguette



Roll



Scone



3-4 min

3-5 min

- \* Heating time varies depending on the size and number of items. Please check during cooking.
- \* With oily foods or toppings that can drip or fall, be sure to use the baking pan.

Tips



### Reheating to bring out the best in bread and pastries



Pastries

Wait 30 seconds after reheating for extra crispiness.

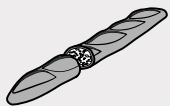


Baguette

Try new cutting methods to experience different textures.

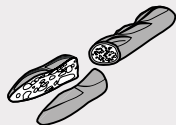
#### Block cut

Fluffy on the inside,  
crisp on the outside



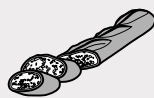
#### Sliced lengthwise

The sliced surface is  
crisp and crusty



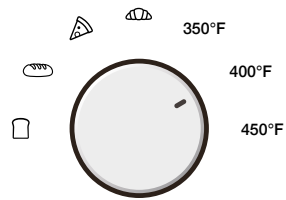
#### Sliced crosswise

Crispy inside and out.



Soft and warm on the inside, crisp on the outside:  
perfect croissants on demand.

## Oven Mode 350 / 400 / 450°F



Heat is regulated to reach the desired temperature without the use of steam. This is a delicious way to prepare various dishes such as gratin, cookies or even frozen foods that can be oven-cooked.

\* This mode is used without pouring in 5 cc of water.

Cookies



350°F  
15-20 min

Gratin



400°F  
15-20 min  
With cold ingredients

450°F  
5-7 min  
With warm ingredients



### Delicious oven cooking

BALMUDA The Toaster makes oven cooking a joy. Choose the correct temperature for your dish—350°F, 400°F or 450°F—and discover a range of cooking methods at your fingertips.



- Check brownness during cooking and adjust the cooking time accordingly.
- With oily foods or dishes with ingredients that can drip or fall, be sure to use a heatproof dish.
- If food browns too quickly, cover with aluminum foil while cooking to prevent over-browning.



Serve delicious, piping-hot gratins, scrumptiously browned on top.



## Experiment With Your Favorite Breads

Mode	Bread	Time
<b>Sandwich Bread Mode</b> This mode gives even thinly sliced bread a deliciously crisp surface and light interior	English muffin	3~4
	Gluten-free bread	3~4
	Multigrain bread (supermarket)	3~4
	Rye bread (supermarket)	2.5~3.5
	Sourdough bread (supermarket)	2.5~3.5
	White bread (supermarket)	2.5~3.5
	Whole wheat bread (supermarket)	2.5~3.5
<b>Artisan Bread Mode</b> Toasts thick breads & fresh, moist breads to a perfect golden brown	Boule bread (Bakery)	3~4
	Multigrain bread (Bakery)	3~4
	Rye bread (Bakery)	3~4
	Sourdough bread (Bakery)	3~4
	White bread (Bakery)	3~4
	Whole wheat bread (Bakery)	3~4
<b>Pizza Mode</b> Grills food with a higher temperature above than below	Bagels (sliced)	3~4
	Pizza (room temperature)	3~4
	Pizza (refrigerated)	5~7
	Pizza (frozen)	6~8
<b>Pastry Mode</b> Warms pastries and breads thoroughly, without browning	Baguette	3~4
	Burger bun	3~4
	Brownies	3~5
	Ciabatta	3~5
	Croissant	3~4
	Danish	3~4
	Flatbread	2~3
	Hot dog bun	3~4
	Pain au chocolat	3~4
	Pita bread	2~3
	Roll	3~4
	Scone	3~5
Tortilla	2~3	
<b>Oven Mode</b> (no water required)	Gratin, cookies, frozen food etc.	various

**Note:**

- \* Do not put bread higher than 2.2 inches in the toaster, as it could burn or char if too close to the heating tube.
- \* With toppings or ingredients that could drip or fall, be sure to use a heatproof tray or dish.
- \* Pastry Mode only heats food, with no browning. If some browning is desired, for example on burger buns, use Sandwich Bread Mode.

## Grilled Cheese Sandwich

The cheese inside melts delectably as if it were grilled slowly in a skillet. This sandwich has the pungency of pepper and the superb textures of crusty-savory bread and cheese.



### Ingredients (Serves 2)

Country bread	2 slices (approx. 0.5 inch)
Red cheddar cheese	30g
Gouda cheese	30g
Black pepper	a dash
Butter	18g

### Recipe

1. Have the butter ready at room temperature.
2. Place cheddar and Gouda cheese between the two slices of bread.
3. Spread butter evenly on the two sides of the bread facing outward. If there is not enough butter or you miss a spot, it may burn.
4. Place the sandwich in the toaster using the baking pan and grill until golden brown. (Sandwich Bread Mode: 6 min.)
5. Sprinkle black pepper on the grilled sandwich.

# Apple and Cream Cheese Toast

An exquisite blend of textures and tastes, from crunchy toast and tart, tender apple to rich, smooth cream cheese.



## Ingredients (Serves 2)

Fruit & nut bread	2 slices (approx. 0.5 inch)
Cream cheese	2 tablespoons
Apple	1/4
Sugar	1 tablespoon
Lemon juice	1 tablespoon
Cinnamon	To taste
Butter	To taste
Walnuts	To taste
Maple syrup	To taste

## Recipe

1. Cut the apple into thin slices. Combine with the sugar, lemon juice, and cinnamon. Set aside for 5 minutes.
2. Spread the cream cheese on the bread. Arrange the apple slices on top.
3. Scatter pieces of butter and finely chopped walnut on top of (2) and toast. (Pizza Mode: 4-6 min.)
4. Transfer to plate and pour maple syrup on top before serving.

## BALMUDA SPECIAL RECIPES TOAST & TARTINE



With BALMUDA The Toaster, experimenting with new recipes is half the fun.

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