






Baking Chart

Before handling bread/cookies, wash and dry hands thoroughly, and put on a new pair of gloves.

	Pan Configuration	Retarding Time	Floor Retarding Time	Proofing Time	Baking Time	Cooling Time
Breads		8-12 hours	20 minutes	___ minutes	___ minutes	30 minutes
				50 - 60 minutes	13 - 22 minutes	
Delis		8-12 hours	20 minutes	___ minutes	___ minutes	20 minutes
				35 - 40 minutes	14 - 16 minutes	
Cookies		None	None	None	___ minutes	20 minutes

Settings

Oven Temperature:
Bread/Delis: 350°F (177°C)
Cookies: 325°F (162.8°C)

Proofer Temperature:
100° - 105°F (37.8°C - 40.6°C)

Proofer Humidity:
3 - 5

Trouble Shooting Guide

Problem: Bread has large holes inside and a crusty shell.

Cause: Proofer temperature is too high.

Solution:

- The proofer temperature should be set to 100°F - 105°F (37.8°C - 40.6°C)
- The humidity setting should be between 3 - 5.



Proofing at the right temperature will result in consistent structure.

Problem: Bread collapses after baking.

Cause: Over-proofing and not cooling properly.

Solution:

- Proofer temperature should be 100°F - 105°F (37.8°C - 40.6°C), and the humidity setting should be between 3 - 5.
- Proof bread for 50 - 60 minutes, until it reaches 75% of baked size.
- Place all hot breads above cooled breads, make sure vent is open.



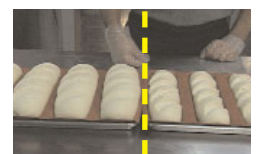
Collapsed bread

Problem: Bubbles on bread.

Cause: Over-proofing

Solution:

- Remove bread when proofer timer goes off.
- Proof bread for 50 - 60 minutes. Bread should be 75% of final baked size.
- Use proofing template to check size.



Bread on left is overproofed, Bread on right is correct size. (75% of final baked size.)

Problem: Bread is dried out and dark brown.

Cause: Over-baking

Solution:

- Bake bread for 13 - 22 minutes depending on oven models.
- Remove bread when it is golden brown in color.
- Never open the oven door and leave bread in oven. The oven will lose temperature and bread will continue to bake, resulting in a crusty, dried-out product.



Bread in pan is overbaked and dried out. Bread on prep table is golden brown and soft.

Tips for Perfect Bread!

- Do not let a film build up in proofer water pan. To prevent film build-up, clean pan thoroughly every night and put fresh water in the pan every morning.
- Mist on proofer door is a good indicator of proper humidity. If there are streams of water running down the door, reduce humidity setting.
- Never put frozen dough in the proofer.
- Bake a pan of white breads with your wheat breads. When the white breads are golden brown, the wheat bread are done too.
- Allow bread to completely cool before stacking. Stack bread no more than 2 rows high per pan.
- Do not freeze baked breads.
- Bake bread every 4 hours.
- The aroma of fresh baked bread makes our guests happy!



Perfect Bread!