

WELCOME TO



# Health Kitchen

Thankyou for buying Glen Bread Maker GL 3034. Now you can make Healthy and Hygienic bread daily at home, straight from Glen Health Kitchen. Let us learn to make basic bread in Bread Maker in simple steps.



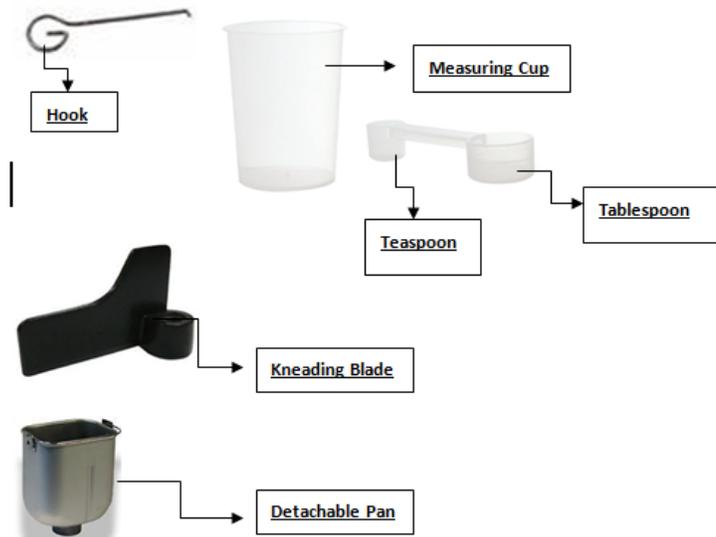
## Ingredients:

Water (320ml)  
Bread flour (544gms)  
Sugar (46gms)  
Dry milk powder (8gms)  
Salt (11.2 gm)  
Butter (35gm)  
Dry active yeast (7gm)

## Quantity

1½ cup  
4¼ cup  
4 tablespoon  
2 tablespoon  
2 teaspoon  
2½ tablespoon  
2½ teaspoon

## ATTACHMENTS



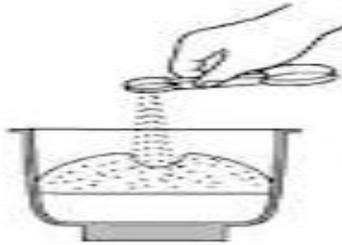
## PROCEDURE FOR MAKING BASIC BREAD:

1. **Open the lid** of Bread maker.
2. You can **take out the detachable pan** by just rotating anti-clockwise it to unlock the position.
3. **Fix the kneading blade** onto the drive shaft.
4. Now you can **place the pan back** into bread maker.
5. Turn it **CLOCKWISE** until it clicks and gets locked in the correct position
6. Once you take out the pan **start putting the ingredients** to make the bread.
7. **Using the measuring instruments** given with the bread maker, add the ingredients in following manner:
8. Using Measuring cup, put **1½ cups of water**.



9. Now add **4¼ cup of bread flour** into the pan.
10. Add **4 tablespoon of sugar**
11. Add **2 tablespoon of dry milk powder**
12. Add **2 teaspoon of salt**
13. Put **2½ tablespoon butter**

14. Now make a small hole in the flour with your index finger and add **2½ teaspoon active dry yeast** over the flour with the spoon provided with it making sure that it does not come in contact with liquid or salt.



15. Close the lid gently and **plug the power** cord into the wall outlet.

16. Now **press the MENU** button given on the right side of display.

17. **Select the basic white bread** preset which also appears by default.

18. **Press the colour button** and select the desired crust colour, Light/Medium/Dark.

Let's press Medium.

19. **Press the loaf button** and select 700 gm or 1000 gm as per your preferred quantity.

The display will show the time which automatically appears to be 2hrs 55min.

20. **Press the start button.**

21. **The kneading will start** and now you are free to do your other chores.

22. **In between** say after about 40 -50 min you will **hear some beeps** that is in case you want to **add something like raisins or nuts** but as we are making basic white bread we can ignore it as nothing needs to be added

23. In between you can also **check the status of your bread by switching the LED** light on.

24. Once the baking cycle is over you will hear **10 beeps** that means your **bread is done** the light flashes keep warm.

25. You **press the start/stop button** on display, **to stop the process** and take out the bread.
26. After a while, **open the lid** and using oven mitts turn the bread pan in anti clockwise direction and **take out the bread pan**.
27. To remove the bread from the pan **turn the pan upside down and rotate the coupler** at the bottom of the pan and the bread will come out along with the kneading blade.
28. Slowly **remove the blade** without damaging the bread.
29. Let the bread cool and then slice and enjoy your healthy hygienic **Homemade Bread**.

