



ECG

MY WAY OF HOME

PCB 82120

CZ	ČASOVÁ TABULKA PRO PEKÁRNU PCB 82120	SR/MNE	TABLICA VREMENA ZA PEKAČ HLEBA PCB 82120
SK	ČASOVÁ TABUĽKA PRE PEKÁREŇ PCB 82120	FR	TABLEAU DES TEMPS POUR LA MACHINE À PAIN PCB 82120
PL	TABELA CZASU DLA WYPIEKACZA PCB 82120	IT	PCB 82120 NUOVA TABELLA DEI TEMPI DI FUNZIONAMENTO DELLA MACCHINA PER IL PANE
HU	IDŐTÁBLÁZAT A PCB 82120 KENYÉRSÜTŐHÖZ	ES	NUEVA TABLA DE TIEMPOS DE FUNCIONAMIENTO DEL HORNO DE PAN PCB 82120
DE	ZEITABELLE FÜR DEN BROTBACKAUTOMATEN PCB 82120	ET	PCB 82120 UUE LEIVAKÜPSETAJA TÕÕAJA TABEL
GB	PCB 82120 NEW BREAD MAKER WORKING TIME TABLE	LT	PCB 82120 NAUJOS DUONKĖPĖS VEIKIMO LAIKO LENTELĖ
HR/BIH	TABLICA VREMENA ZA PEKAČ PCB 82120	LV	PCB 82120 JAUNĀS MAIZES KRĀSNŠ DARBĪBAS LAIKA TABULA
SI	ČASOVNA TABELA ZA APARAT ZA PEKO KRUHA PCB 82120		

■ Před uvedením výrobku do provozu si důkladně přečtěte tento návod a bezpečnostní pokyny, které jsou v tomto návodu obsaženy. Návod musí být vždy přiložen k přístroji. ■ Pred uvedením výrobku do prevádzky si dôkladne prečítajte tento návod a bezpečnostné pokyny, ktoré sú v tomto návode obsiahnuté. Návod musí byť vždy priložený k prístroju. ■ Przed pierwszym użyciem urządzenia prosimy o uważne zapoznanie się z instrukcjami dotyczącymi bezpieczeństwa i użytkowania. Instrukcja obsługi musi być zawsze dołączona. ■ A termék használatba vétele előtt figyelmesen olvassa el ezt a használati útmutatót és az útmutatóban található biztonsági rendelkezéseket. A használati útmutatót tartsa a készülék közelében. ■ Bitte lesen Sie vor der Inbetriebnahme des Produktes diese Anleitung und die darin enthaltenen Sicherheitshinweise aufmerksam durch. Die Bedienungsanleitung muss dem Gerät immer beigelegt sein. ■ Always read the safety&use instructions carefully before using your appliance for the first time. The user's manual must be always included. ■ Uvijek pročitajte sigurnosne upute i upute za uporabu prije prvog korištenja vašeg uređaja. Upute moraju uvijek biti priložene. ■ Pred vklpom izdelka temeljito preberite ta navodila in varnostne napotke, ki so navedeni v teh navodilih. Navodila morajo biti vedno priložena k napravi. ■ Uvek pažljivo pročitajte uputstva za sigurnost i upotrebu pre upotrebe uređaja po prvi put. Korisničko uputstvo mora uvek biti priloženo. ■ Avant de mettre le produit en service, lisez attentivement le présent mode d'emploi et les consignes de sécurité contenues dans le présent mode d'emploi. Le mode d'emploi doit toujours être fourni avec le produit. ■ Leggere sempre con attenzione le istruzioni di sicurezza ed uso prima di utilizzare l'apparecchio per la prima volta. Il manuale dell'utente deve essere sempre incluso. ■ Siempre lea cuidadosamente las instrucciones de seguridad y de uso antes de utilizar su artefacto por primera vez. Siempre debe estar incluido el manual del usuario. ■ Enne seadme esmakordset kasutamist lugege ohutus- ja kasutusjuhised alati hoolikalt läbi. Kasutusjuhend peab alati kaasas olema. ■ Pirms naudādamiesi prietaisu pirmajai kārtai, visuomet atdizai perskaitykite saugos ir naudojimo instrukcijas. Kartą su gaminiu visada privalo būti naudotojo vadovas. ■ Pirms ierīces pirmās lietošanas reizes vienmēr rūpīgi izlasiet drošības un lietošanas norādījumus. Rokasgrāmata vienmēr jāpievieno ierīcei.

ČASOVÁ TABULKA PRO PEKÁRNU PCB 82120

Program	1. Základní chléb						2. Francouzský chléb						3. Celozrnný chléb						4. Sladký chléb						
	Stupeň propečení	Světlý/Střední/Tmavý	Urychlení	Světlý/Střední/Tmavý	Urychlení	Světlý/Střední/Tmavý	Urychlení	Světlý/Střední/Tmavý	Urychlení	Světlý/Střední/Tmavý	Urychlení	Světlý/Střední/Tmavý	Urychlení	Světlý/Střední/Tmavý	Urychlení	Světlý/Střední/Tmavý	Urychlení	Světlý/Střední/Tmavý	Urychlení						
Váha chleba	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g				
Doba přípravy	3:15	3:05	2:58	2:25	2:20	2:14	3:25	3:18	3:13	2:30	2:25	2:18	3:35	3:25	3:18	2:35	2:30	2:24	3:10	3:01	2:56	2:20	2:16	2:10	
Předehřátí	20	15	15	12	0	0	15	15	10	N/A	N/A	N/A	20	15	15	0	0	0	15	10	10	0	0	0	
Hřešení 1	13	13	12	13	13	12	15	12	12	13	13	12	12	12	11	13	13	11	12	12	12	12	12	11	
Kynutí 1	25	25	25	10	10	10	20	20	20	10	10	10	30	30	30	10	10	10	25	25	25	10	10	10	
Hřešení 2	12	12	10	9	9	8	15	15	13	9	9	8	15	15	13	9	9	13	13	13	12	10	10	8	
Kynutí 2	30	30	30	18	18	18	35	41	43	18	18	18	38	38	38	23	23	23	35	35	35	18	18	18	
Kynutí 3	30	30	30	30	30	30	35	35	35	30	30	30	35	35	35	35	35	35	30	30	30	30	30	30	
Pecení	65	60	56	65	60	60	65	60	60	70	65	60	65	60	56	65	60	56	60	56	60	56	52	60	
Udržování teploty	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	
Přidání ovoce	2:10	2:05	2:01	1:58	1:53	1:49	2:28	2:29	2:26	2:03	1:58	1:53	2:26	2:21	2:17	2:08	2:03	1:59	2:11	2:07	2:03	1:54	1:50	1:46	
RMV	1:35	1:30	1:26	1:35	1:30	1:26	1:45	1:40	1:35	1:40	1:35	1:30	1:40	1:35	1:31	1:40	1:35	1:31	1:30	1:26	1:22	1:30	1:26	1:22	
Odloužený start	15 hod	15 hod	15 hod	15 hod	15 hod	15 hod	15 hod	15 hod	15 hod	15 hod	15 hod	15 hod	15 hod	15 hod	15 hod	15 hod	15 hod	15 hod	15 hod	15 hod	15 hod	15 hod	15 hod	15 hod	15 hod

Program	5. Rychlý program						6. Těsto		7. Těsto na těstoviny		8. Chléb obsahující podhášel nebo jogurt						9. Bezlepkový chléb						10. Kolečko		11. Džem		12. Pečení			
	Stupeň propečení	Světlý/Střední/Tmavý	N/A	N/A	N/A	N/A	1250 g	1000 g	750 g <th>1250 g <th>1000 g <th>750 g <th>1250 g <th>1000 g <th>750 g <th>1250 g <th>1000 g <th>750 g <th>1250 g <th>1000 g <th>750 g <th>1250 g <th>1000 g <th>750 g <th>1250 g <th>1000 g <th>750 g </th></th></th></th></th></th></th></th></th></th></th></th></th></th></th></th></th></th>	1250 g <th>1000 g <th>750 g <th>1250 g <th>1000 g <th>750 g <th>1250 g <th>1000 g <th>750 g <th>1250 g <th>1000 g <th>750 g <th>1250 g <th>1000 g <th>750 g <th>1250 g <th>1000 g <th>750 g </th></th></th></th></th></th></th></th></th></th></th></th></th></th></th></th></th>	1000 g <th>750 g <th>1250 g <th>1000 g <th>750 g <th>1250 g <th>1000 g <th>750 g <th>1250 g <th>1000 g <th>750 g <th>1250 g <th>1000 g <th>750 g <th>1250 g <th>1000 g <th>750 g </th></th></th></th></th></th></th></th></th></th></th></th></th></th></th></th>	750 g <th>1250 g <th>1000 g <th>750 g <th>1250 g <th>1000 g <th>750 g <th>1250 g <th>1000 g <th>750 g <th>1250 g <th>1000 g <th>750 g <th>1250 g <th>1000 g <th>750 g </th></th></th></th></th></th></th></th></th></th></th></th></th></th></th>	1250 g <th>1000 g <th>750 g <th>1250 g <th>1000 g <th>750 g <th>1250 g <th>1000 g <th>750 g <th>1250 g <th>1000 g <th>750 g <th>1250 g <th>1000 g <th>750 g </th></th></th></th></th></th></th></th></th></th></th></th></th></th>	1000 g <th>750 g <th>1250 g <th>1000 g <th>750 g <th>1250 g <th>1000 g <th>750 g <th>1250 g <th>1000 g <th>750 g <th>1250 g <th>1000 g <th>750 g </th></th></th></th></th></th></th></th></th></th></th></th></th>	750 g <th>1250 g <th>1000 g <th>750 g <th>1250 g <th>1000 g <th>750 g <th>1250 g <th>1000 g <th>750 g <th>1250 g <th>1000 g <th>750 g </th></th></th></th></th></th></th></th></th></th></th></th>	1250 g <th>1000 g <th>750 g <th>1250 g <th>1000 g <th>750 g <th>1250 g <th>1000 g <th>750 g <th>1250 g <th>1000 g <th>750 g </th></th></th></th></th></th></th></th></th></th></th>	1000 g <th>750 g <th>1250 g <th>1000 g <th>750 g <th>1250 g <th>1000 g <th>750 g <th>1250 g <th>1000 g <th>750 g </th></th></th></th></th></th></th></th></th></th>	750 g <th>1250 g <th>1000 g <th>750 g <th>1250 g <th>1000 g <th>750 g <th>1250 g <th>1000 g <th>750 g </th></th></th></th></th></th></th></th></th>	1250 g <th>1000 g <th>750 g <th>1250 g <th>1000 g <th>750 g <th>1250 g <th>1000 g <th>750 g </th></th></th></th></th></th></th></th>	1000 g <th>750 g <th>1250 g <th>1000 g <th>750 g <th>1250 g <th>1000 g <th>750 g </th></th></th></th></th></th></th>	750 g <th>1250 g <th>1000 g <th>750 g <th>1250 g <th>1000 g <th>750 g </th></th></th></th></th></th>	1250 g <th>1000 g <th>750 g <th>1250 g <th>1000 g <th>750 g </th></th></th></th></th>	1000 g <th>750 g <th>1250 g <th>1000 g <th>750 g </th></th></th></th>	750 g <th>1250 g <th>1000 g <th>750 g </th></th></th>	1250 g <th>1000 g <th>750 g </th></th>	1000 g <th>750 g </th>	750 g			
Váha chleba	1250 g	1000 g	750 g	750-1250 g	750-1250 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	
Doba přípravy	1:20	1:18	1:15	1:50	0:15	3:30	3:21	3:17	2:25	2:20	2:14	1:40	1:35	1:30	1:40	1:35	1:35	1:31	1:30	1:26	1:22	1:30	1:26	1:22	1:30	1:26	1:22	1:30	1:26	
Předehřátí	N/A	N/A	N/A	10	N/A	30	25	25	0	0	0	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	
Hřešení 1	8	8	8	12	15	10	10	10	13	13	12	15	15	15	15	15	15	15	15	15	15	15	15	15	15	15	15	15	15	
Hřešení 2	N/A	N/A	N/A	N/A	N/A	20	20	20	10	10	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	
Kynutí 1	7	7	7	8	0	15	15	15	9	9	8	8	8	8	8	8	8	8	8	8	8	8	8	8	8	8	8	8	8	
Kynutí 2	0	0	0	25	0	45	45	45	18	18	18	18	18	18	18	18	18	18	18	18	18	18	18	18	18	18	18	18	18	18
Kynutí 3	20/TK=38 °C	20/TK=38 °C	20/TK=38 °C	45	N/A	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30
Pecení	45	43	40	N/A	N/A	60	56	52	65	60	56	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60
Udržování teploty	60	60	60	N/A	N/A	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60
Přidání ovoce	1:10	1:08	1:05	1:15	N/A	2:23	2:19	2:15	1:58	1:53	1:49	1:26	1:25	1:35	1:30	1:26	1:25	1:25	1:20	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
RMV	1:05	1:03	1:00	N/A	N/A	1:30	1:26	1:22	1:35	1:30	1:26	1:25	1:35	1:30	1:26	1:25	1:25	1:20	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
Odloužený start	15 hod	15 hod	15 hod	15 hod	15 hod	15 hod	15 hod	15 hod	15 hod	15 hod	15 hod	15 hod	15 hod	15 hod	15 hod	15 hod	15 hod	15 hod	15 hod	15 hod	15 hod	15 hod	15 hod	15 hod	15 hod	15 hod	15 hod	15 hod	15 hod	15 hod

ČASOVÁ TABUĽKA PRE PEKÁREŇ PCB 82120

SK

Program	1. Základný chlieb				2. Francúzsky chlieb				3. Celozrnný chlieb				4. Sadký chlieb			
	Sveety/Prepečená	Sveety/Stredný/mravý	Urychlenie	Sveety/Stredný/mravý	Sveety/Prepečená	Sveety/Stredný/mravý	Urychlenie	Sveety/Stredný/mravý	Sveety/Prepečená	Sveety/Stredný/mravý	Urychlenie	Sveety/Stredný/mravý	Sveety/Prepečená	Sveety/Stredný/mravý	Urychlenie	
Velkost chleba	1 250 g	1 000 g	750 g	1 250 g	1 250 g	1 000 g	750 g	1 250 g	1 000 g	750 g	1 250 g	1 000 g	750 g	1 250 g	1 000 g	
Čas prípravy	3:15	3:05	2:58	2:20	2:14	3:18	3:13	2:30	2:25	2:18	3:35	3:25	3:18	2:35	2:30	
Prechiatie	20	15	15	0	0	15	10	10	N/A	N/A	20	15	15	0	0	
Kysnutie 1	13	13	12	13	12	12	12	13	13	12	12	11	13	13	12	
Kysnutie 2	25	25	25	10	10	20	20	10	10	10	30	30	30	10	10	
Kysnutie 3	30	30	30	18	18	35	41	43	18	18	38	38	23	23	35	
Pečenie	65	60	56	65	70	65	60	70	65	60	65	60	56	60	56	
Udržiavanie teploty	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	
Prídanie ovcia	2:10	2:05	2:01	1:58	1:53	1:49	2:28	2:29	2:26	2:03	2:17	2:08	2:03	1:59	2:11	
Odložený štart	1:35	1:30	1:26	1:35	1:30	1:26	1:45	1:40	1:35	1:30	1:40	1:35	1:31	1:40	1:35	
	15 hod.	15 hod.	15 hod.	15 hod.	15 hod.	15 hod.	15 hod.	15 hod.	15 hod.	15 hod.	15 hod.	15 hod.	15 hod.	15 hod.	15 hod.	
Program	5. Rychly program				6. Cesto				7. Cesto na cestoviny				8. Chlieb obsahujúci smar alebo jogurt			
Stupeň prepečená	Sveety/Stredný/mravý				N/A				N/A				Sveety/Stredný/mravý			
Velkost chleba	1 250 g	1 000 g	750 g	750 g	750 g	1 250 g	1 250 g	1 250 g	1 000 g	1 000 g	750 g	1 250 g	1 000 g	750 g	1 250 g	
Čas prípravy	1:20	1:18	1:15	1:50	1:50	0:15	3:30	3:21	3:17	2:25	2:20	2:14	1:40	1:35	1:30	
Prechiatie	N/A	N/A	N/A	10	N/A	N/A	30	25	25	0	0	N/A	N/A	N/A	N/A	
Hnetenie 1	8	8	8	12	15	15	10	10	10	13	13	12	15	15	15	
Kysnutie 1	N/A	N/A	N/A	10	N/A	N/A	20	20	20	10	10	10	N/A	N/A	N/A	
Hnetenie 2	7	7	7	8	8	0	15	15	15	9	9	8	8	0	0	
Kysnutie 2	0	0	0	25	25	0	45	45	45	18	18	18	18	0	0	
Kysnutie 3	20/TK = 38 °C	20/TK = 38 °C	20/TK = 38 °C	20/TK = 38 °C	20/TK = 38 °C	20/TK = 38 °C	30	30	30	30	30	30	30	N/A	N/A	
Pečenie	45	43	40	N/A	N/A	N/A	60	56	52	65	60	56	70	65	60	
Udržiavanie teploty	60	60	60	N/A	N/A	N/A	60	60	60	60	60	60	60	60	60	
Prídanie ovcia	1:10	1:08	1:05	1:15	1:15	N/A	2:23	2:19	2:15	1:58	1:53	1:49	N/A	N/A	N/A	
Odložený štart	1:05	1:03	1:00	N/A	N/A	N/A	1:30	1:26	1:22	1:35	1:30	1:26	1:25	1:20	1:15	
	15 hod.	15 hod.	15 hod.	15 hod.	15 hod.	15 hod.	15 hod.	15 hod.	15 hod.	15 hod.	15 hod.	15 hod.	15 hod.	15 hod.	15 hod.	
Program	9. Bezlepkový chlieb				10. Koláč				11. Džem				12. Pečenie			
Stupeň prepečená	Sveety/Stredný/mravý				Sveety/Stredný/mravý				Sveety/Stredný/mravý				Sveety/Stredný/mravý			
Velkost chleba	1 250 g	1 000 g	750 g	1 250 g	1 000 g	750 g	1 250 g	1 000 g	750 g	1 250 g	1 000 g	750 g	1 250 g	1 000 g	750 g	
Čas prípravy	1:20	1:18	1:15	1:50	1:50	0:15	3:30	3:21	3:17	2:25	2:20	2:14	1:40	1:35	1:30	
Prechiatie	N/A	N/A	N/A	10	N/A	N/A	30	25	25	0	0	N/A	N/A	N/A	N/A	
Hnetenie 1	8	8	8	12	15	15	10	10	10	13	13	12	15	15	15	
Kysnutie 1	N/A	N/A	N/A	10	N/A	N/A	20	20	20	10	10	10	N/A	N/A	N/A	
Hnetenie 2	7	7	7	8	8	0	15	15	15	9	9	8	8	0	0	
Kysnutie 2	0	0	0	25	25	0	45	45	45	18	18	18	18	0	0	
Kysnutie 3	20/TK = 38 °C	20/TK = 38 °C	20/TK = 38 °C	20/TK = 38 °C	20/TK = 38 °C	20/TK = 38 °C	30	30	30	30	30	30	30	N/A	N/A	
Pečenie	45	43	40	N/A	N/A	N/A	60	56	52	65	60	56	70	65	60	
Udržiavanie teploty	60	60	60	N/A	N/A	N/A	60	60	60	60	60	60	60	60	60	
Prídanie ovcia	1:10	1:08	1:05	1:15	1:15	N/A	2:23	2:19	2:15	1:58	1:53	1:49	N/A	N/A	N/A	
Odložený štart	1:05	1:03	1:00	N/A	N/A	N/A	1:30	1:26	1:22	1:35	1:30	1:26	1:25	1:20	1:15	
	15 hod.	15 hod.	15 hod.	15 hod.	15 hod.	15 hod.	15 hod.	15 hod.	15 hod.	15 hod.	15 hod.	15 hod.	15 hod.	15 hod.	15 hod.	

TABELA CZASU DLA WYPIEKACZA PCB 82120

Program	1. Chleb podstawowy						2. Chleb francuski						3. Chleb pszehozarnisty						4. Chleb st6dkci						
	Jasny/Sredni/Ciemny	Przyspieczenie	Jasny/Sredni/Ciemny	Przyspieczenie	Jasny/Sredni/Ciemny	Przyspieczenie	Jasny/Sredni/Ciemny	Przyspieczenie	Jasny/Sredni/Ciemny	Przyspieczenie	Jasny/Sredni/Ciemny	Przyspieczenie	Jasny/Sredni/Ciemny	Przyspieczenie	Jasny/Sredni/Ciemny	Przyspieczenie	Jasny/Sredni/Ciemny	Przyspieczenie							
Wypiecenia	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g				
Waga chleba	03:15	03:05	02:58	02:25	02:20	02:14	03:25	03:18	03:13	02:30	02:25	02:18	03:35	03:25	03:18	02:35	02:30	02:24	03:10	03:01	02:56	02:20	02:16	02:10	
Czas przygotowania	20	15	15	0	0	0	15	10	10	N/D	N/D	N/D	20	15	15	0	0	0	15	10	10	0	0	0	
Podgrzewanie	13	13	12	13	13	12	15	12	12	13	13	12	12	12	11	13	13	11	12	12	12	12	12	11	
Wyrastanie 1	25	25	25	10	10	10	20	20	20	10	10	10	30	30	30	10	10	10	25	25	25	10	10	10	
Wyrastanie 2	12	12	10	9	9	8	15	15	13	9	9	8	15	15	13	9	9	9	13	13	12	10	10	8	
Wyrastanie 1 ciasta 1	30	30	18	18	18	35	41	43	43	18	18	18	38	38	38	23	23	23	35	35	35	18	18	18	
Wyrastanie 2 ciasta 2	30	30	30	30	30	35	35	35	35	30	30	30	35	35	35	35	35	35	30	30	30	30	30	30	
Wyrastanie 3 ciasta 3	65	60	56	65	60	56	70	65	60	70	65	60	65	60	56	65	60	56	60	60	56	52	60	56	
Pieczenie	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	
Urzymywanie temperatury	02:10	02:05	02:01	01:58	01:53	01:49	02:28	02:29	02:26	02:03	01:58	01:53	02:26	02:21	02:17	02:08	02:03	01:59	02:11	02:07	02:03	01:54	01:50	01:46	
Podawanie om6cw	01:35	01:30	01:26	01:35	01:30	01:26	01:45	01:40	01:35	01:40	01:35	01:30	01:40	01:35	01:31	01:40	01:35	01:31	01:30	01:26	01:22	01:30	01:26	01:22	
Op6z6nny start	15 godz	15 godz	15 godz	15 godz	15 godz	15 godz	15 godz	15 godz	15 godz	15 godz	15 godz	15 godz	15 godz	15 godz	15 godz	15 godz	15 godz	15 godz	15 godz	15 godz	15 godz	15 godz	15 godz	15 godz	15 godz

Program	5. Szybkci program			6. Ciasto			7. Ciasto na makaron			8. Chleb zawieraj6cy maslank6 lub jogurt			9. Chleb bezglutenowy			10. Ciasto			11. Dz6m			12. Pieczenie		
	Jasny/Sredni/Ciemny	Przyspieczenie	Jasny/Sredni/Ciemny	Przyspieczenie	Jasny/Sredni/Ciemny	Przyspieczenie	Jasny/Sredni/Ciemny	Przyspieczenie	Jasny/Sredni/Ciemny	Przyspieczenie	Jasny/Sredni/Ciemny	Przyspieczenie	Jasny/Sredni/Ciemny	Przyspieczenie	Jasny/Sredni/Ciemny	Przyspieczenie	Jasny/Sredni/Ciemny	Przyspieczenie	Jasny/Sredni/Ciemny	Przyspieczenie	Jasny/Sredni/Ciemny	Przyspieczenie		
Wypiecenia	1250 g	1000 g	750 g	750-1250 g	750-1250 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	
Waga chleba	01:20	01:18	01:15	01:50	00:15	03:30	03:21	03:17	02:25	02:20	02:14	01:40	01:35	01:30	01:40	01:35	01:35	01:31	01:30	01:26	01:22	01:30	01:26	01:20
Czas przygotowania	N/D	N/D	N/D	10	N/D	30	25	25	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Podgrzewanie	8	8	8	12	15	10	10	10	10	13	13	12	15	15	15	15	15	15	15	15	0	0	0	0
Wyrastanie 1 ciasta 1	N/D	N/D	N/D	10	N/D	20	20	20	10	10	10	10	10	10	10	10	10	10	10	10	15/TK=98°C	N/D	N/D	N/D
Wyrastanie 2 ciasta 2	7	7	7	8	0	15	15	15	9	9	8	8	8	8	8	8	8	8	8	8	45	0	0	0
Wyrastanie 3 ciasta 3	20/TK=38°C	20/TK=38°C	20/TK=38°C	45	N/D	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30	0	0	0	0
Pieczenie	45	43	40	N/D	N/D	60	56	52	65	60	56	70	70	65	60	60	60	60	60	60	20	20	60	60
Urzymywanie temperatury	60	60	60	N/D	N/D	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	N/D	N/D	60
Podawanie om6cw	01:10	01:08	01:05	01:15	N/D	02:23	02:19	02:15	01:58	01:53	01:49	N/D	N/D	N/D	N/D	N/D	N/D	N/D	N/D	N/D	N/D	N/D	N/D	N/D
Op6z6nny start	01:05	01:03	01:00	N/D	N/D	01:30	01:26	01:22	01:35	01:30	01:26	01:25	01:20	01:15	01:15	01:15	01:15	01:15	01:15	01:15	N/D	N/D	N/D	15 godz

IDŐTÁBLÁZAT A PCB 82120 KENYÉRSÜTŐHÖZ

Program	1. Alap kenyér						2. Francia kenyér						3. Teljes körű kenyér						4. Édes kenyér					
	Világos / Középes / Barna		Gyors		Világos / Középes / Barna		Gyors		Világos / Középes / Barna		Gyors		Világos / Középes / Barna		Gyors		Világos / Középes / Barna		Gyors					
Kenyér tömege	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g
Elkészítési idő	3:15	3:05	2:58	2:25	2:20	2:14	3:25	3:18	3:13	2:30	2:25	2:18	3:35	3:25	3:18	2:35	2:30	2:24	3:10	3:01	2:56	2:20	2:16	2:10
Előmelegítés	20	15	15	0	0	0	15	10	10	N/A	N/A	N/A	20	15	15	0	0	0	15	10	10	0	0	0
1. dagasztás	13	13	12	13	13	12	12	12	13	13	13	12	11	13	13	13	13	11	12	12	12	12	12	11
1. kelesztés	25	25	25	10	10	10	20	20	20	10	10	10	30	30	30	10	10	10	25	25	25	10	10	10
2. dagasztás	12	12	10	9	9	8	15	15	13	9	9	8	15	15	13	9	9	9	13	13	12	10	10	8
2. kelesztés	30	30	30	18	18	18	35	41	43	18	18	18	38	38	38	23	23	23	35	35	35	18	18	18
3. kelesztés	30	30	30	30	30	30	35	35	35	30	30	30	35	35	35	35	35	35	30	30	30	30	30	30
Sütés	65	60	56	65	65	60	70	65	60	70	65	60	65	60	56	65	60	56	60	56	52	60	56	52
Meleglen tartás	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60
Gyümölcs hozzáadása	2:10	2:05	2:01	1:58	1:53	1:49	2:28	2:29	2:26	2:03	1:58	1:53	2:26	2:21	2:17	2:08	2:03	1:59	2:11	2:07	2:03	1:54	1:50	1:46
RMW	1:35	1:30	1:26	1:35	1:30	1:26	1:45	1:40	1:35	1:40	1:35	1:30	1:40	1:35	1:31	1:40	1:35	1:31	1:40	1:35	1:31	1:30	1:26	1:22
Késleltetett indítás	15 óra	15 óra	15 óra	15 óra	15 óra	15 óra	15 óra	15 óra	15 óra	15 óra	15 óra	15 óra	15 óra	15 óra	15 óra	15 óra	15 óra	15 óra	15 óra	15 óra	15 óra	15 óra	15 óra	15 óra

Program	5. Gyors program						6. Kelt tészta	7. Gyúrt házi tészta	8. Irot vagy joghurtot tartalmazó kenyér	9. Gluténmentes kenyér						10. Kalkás						11. Dzsém	12. Sütés			
	Világos / Középes / Barna		Gyors		Világos / Középes / Barna					Világos / Középes / Barna		Világos / Középes / Barna		Világos / Középes / Barna		Világos / Középes / Barna										
Kenyér tömege	1250 g	1000 g	750 g	1250 g	1000 g	750-1250 g	750-1250 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	
Elkészítési idő	1:20	1:18	1:15	1:50	1:50	0:15	0:15	3:30	3:21	3:17	2:25	2:20	2:14	1:40	1:35	1:30	1:35	1:30	1:35	1:30	1:26	1:22	1:20	1:15	1:10	
Előmelegítés	N/A	N/A	N/A	10	10	N/A	N/A	30	25	25	0	0	0	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
1. dagasztás	8	8	8	12	12	15	15	10	10	10	13	13	12	15	15	15	15	15	15	15	15	15	15	15	15	0
1. kelesztés	N/A	N/A	N/A	10	10	N/A	N/A	20	20	20	10	10	10	10	10	10	10	10	10	N/A	N/A	N/A	15/TK=98°C	N/A	N/A	N/A
2. dagasztás	7	7	7	8	8	8	8	15	15	15	9	9	8	8	8	8	8	8	8	0	0	0	45	0	0	0
2. kelesztés	0	0	0	25	25	0	25	45	45	45	18	18	18	0	0	0	0	0	0	0	0	0	0	0	0	0
3. kelesztés	20/TK=38°C	20/TK=38°C	20/TK=38°C	45	45	N/A	N/A	30	30	30	30	30	30	30	30	30	30	30	30	N/A	N/A	N/A	N/A	N/A	N/A	N/A
Sütés	45	43	43	60	60	N/A	N/A	60	56	52	65	60	56	60	60	60	60	60	60	70	70	65	60	60	60	60
Meleglen tartás	60	60	60	N/A	N/A	N/A	N/A	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	N/A	N/A	N/A	N/A
Gyümölcs hozzáadása	1:10	1:08	1:05	1:15	1:15	N/A	N/A	2:23	2:19	2:15	1:58	1:53	1:49	N/A	N/A	N/A	1:49	1:46	1:46	N/A	N/A	N/A	N/A	N/A	N/A	N/A
RMW	1:05	1:03	1:00	N/A	N/A	N/A	N/A	1:30	1:26	1:22	1:35	1:30	1:26	1:30	1:26	1:20	1:25	1:20	1:20	1:25	1:20	1:15	1:15	1:15	1:15	1:15
Késleltetett indítás	15 óra	15 óra	15 óra	15 óra	15 óra	15 óra	15 óra	15 óra	15 óra	15 óra	15 óra	15 óra	15 óra	15 óra	15 óra	15 óra	15 óra	15 óra	15 óra	15 óra	15 óra	15 óra	15 óra	15 óra	15 óra	15 óra

ZEITABELLE FÜR DEN BROTBACKAUTOMATEN PCB 82120

Programm	1. Basistrot						2. Französisches Brot						3. Vollkornbrot						4. Süßes Brot																													
	Bräuungsgrad	Heiß/Mittel/Dunkel	750 g	1250 g	1000 g	750 g	Heiß/Mittel/Dunkel	1000 g	750 g	1250 g	1000 g	750 g	Heiß/Mittel/Dunkel	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g																											
Bräuungsgrad	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g																											
Zubereitungsdauer	03:15	03:05	02:58	2:25	02:20	02:14	03:25	03:18	03:13	02:30	2:25	02:18	03:35	03:25	03:18	02:35	02:30	02:24	03:01	02:56	02:20																											
Vorheizung	20	15	15	0	0	0	15	10	10	N/A	N/A	N/A	20	15	15	0	0	0	15	10	10																											
Kneten 1	13	13	12	13	13	12	15	12	12	13	13	12	12	11	13	13	11	12	12	12	12																											
Kneten 2	12	12	10	9	9	8	15	15	13	9	9	8	18	15	15	13	9	9	13	13	12																											
Gären 1	30	30	30	18	18	18	35	41	43	18	18	18	38	38	38	23	23	23	35	35	35																											
Gären 2	30	30	30	30	30	30	35	35	35	30	30	30	35	35	35	35	35	35	30	30	30																											
Gären 3	30	30	30	56	65	65	65	65	65	65	65	65	65	65	65	65	65	65	65	65	65																											
Backen	45	43	43	40	40	N/A	N/A	N/A	60	60	56	52	65	60	60	56	70	65	60	60	20																											
Warmhaltefunktion	60	60	60	60	60	N/A	N/A	N/A	60	60	60	60	60	60	60	60	60	60	60	60	N/A																											
Obst hinzulegen	01:10	01:08	01:05	01:05	01:15	N/A	N/A	02:23	02:19	02:15	01:58	01:53	01:49	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A																											
RMW	01:05	01:03	01:00	N/A	N/A	N/A	01:30	01:26	01:22	01:35	01:30	01:40	01:35	01:31	01:40	01:35	01:31	01:30	01:26	01:22																												
Startvorwahl	15 Stunden	15 Stunden	15 Stunden	15 Stunden	15 Stunden	15 Stunden	15 Stunden	15 Stunden	15 Stunden	15 Stunden	15 Stunden	15 Stunden	15 Stunden	15 Stunden	15 Stunden	15 Stunden	15 Stunden	15 Stunden	15 Stunden	15 Stunden	15 Stunden																											
Programm	5. Schnelles Programm						6. Teig						7. Pasteteig						8. Brot mit Buttermilch oder Joghurt						9. Glutenfreies Brot						10. Kästche						11. Konfitüre						12. Backen					
Bräuungsgrad	Heiß/Mittel/Dunkel						N/A						N/A						Heiß/Mittel/Dunkel						Heiß/Mittel/Dunkel						Heiß/Mittel/Dunkel						N/A						Heiß/Mittel/Dunkel					
Bräuungsgrad	1250 g	1000 g	750 g	1250 g	1000 g	750 g	750-1250 g	750-1250 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g																											
Zubereitungsdauer	01:20	01:18	01:15	01:50	01:50	00:15	00:15	03:30	03:21	03:17	2:25	02:20	02:14	01:40	01:35	01:30	01:35	01:30	01:26	01:30																												
Vorheizung	N/A	N/A	N/A	10	N/A	N/A	N/A	25	25	0	0	0	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A																												
Kneten 1	8	8	8	12	15	15	10	10	10	10	13	13	12	15	15	15	15	15	15	0																												
Kneten 2	N/A	N/A	N/A	10	N/A	N/A	20	20	20	20	10	10	10	10	10	10	10	10	10	15																												
Gären 1	7	7	7	8	8	0	8	0	15	15	9	9	8	0	0	0	0	0	45																													
Gären 2	0	0	0	25	0	0	45	45	45	18	18	18	18	0	0	0	0	0	0																													
Gären 3	20/TR=38 °C	20/TR=38 °C	20/TR=38 °C	45	N/A	N/A	30	30	30	30	30	30	30	30	30	30	30	30	30	30																												
Backen	45	43	40	N/A	N/A	N/A	60	60	56	52	65	60	60	56	70	65	60	60	60																													
Warmhaltefunktion	60	60	60	N/A	N/A	N/A	60	60	60	60	60	60	60	60	60	60	60	60	60																													
Obst hinzulegen	01:10	01:08	01:05	01:15	N/A	N/A	02:23	02:19	02:15	01:58	01:53	01:49	N/A	N/A	N/A	N/A	N/A	N/A	N/A																													
RMW	01:05	01:03	01:00	N/A	N/A	N/A	01:30	01:26	01:22	01:35	01:30	01:40	01:35	01:31	01:40	01:35	01:31	01:30																														
Startvorwahl	15 Stunden	15 Stunden	15 Stunden	15 Stunden	15 Stunden	15 Stunden	15 Stunden	15 Stunden	15 Stunden	15 Stunden	15 Stunden	15 Stunden	15 Stunden	15 Stunden	15 Stunden	15 Stunden	15 Stunden	15 Stunden	15 Stunden																													

PCB 82120 NEW BREAD MAKER WORKING TIME TABLE

Programme	1. Basic bread						2. French bread						3. Whole grain bread						4. Sweet bread									
	Light/medium/dark	750g	1250g	1000g	Rapid	750g	Light/medium/dark	1000g	1250g	750g	Rapid	1000g	1250g	750g	Light/medium/dark	1000g	1250g	750g	Light/medium/dark	1000g	1250g	750g	Light/medium/dark	1000g	1250g	750g		
Crust color	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	
Loaf size	3-15	3-05	2-58	2-25	2-20	2-14	3-25	3-18	3-13	2-30	2-25	2-18	3-35	3-25	3-18	2-33	2-24	2-24	3-10	3-01	2-56	2-20	2-16	2-10	3-15	3-05	2-58	
Working time	20	15	15	0	0	0	15	10	10	10	N/A	N/A	N/A	20	15	15	0	0	15	10	10	0	0	0	0	0	0	
Preheat	13	13	12	13	13	12	15	12	12	13	13	12	12	12	11	13	13	11	11	12	12	12	12	12	12	12	11	
Knead 1	25	25	25	10	10	10	20	20	20	10	10	10	30	30	30	10	10	10	25	25	25	10	10	10	10	10	10	
Knead 2	12	12	10	9	9	8	15	15	13	9	9	8	15	15	13	9	9	9	13	13	12	10	10	10	10	10	10	
Rise 2	30	30	30	18	18	18	35	35	41	43	38	18	18	18	38	38	23	23	35	35	35	35	35	35	35	35	35	
Rise 3	65	60	56	65	60	56	70	65	60	60	60	65	60	56	65	60	56	60	60	60	56	52	60	56	52	60	56	
Baking	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60
Keep warm	2:10	2:05	2:01	1:58	1:53	1:49	2:28	2:29	2:26	2:03	1:58	1:53	2:26	2:21	2:17	2:08	2:03	1:59	2:11	2:07	2:03	1:54	1:50	1:46	1:46	1:46	1:46	
Add fruit	1:35	1:30	1:26	1:35	1:30	1:26	1:45	1:40	1:35	1:40	1:35	1:30	1:40	1:35	1:31	1:40	1:35	1:31	1:30	1:26	1:22	1:30	1:26	1:22	1:22	1:22	1:22	
RMV	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h
Delayed start	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h

Programme	5. Super rapid						6. Dough		7. Pasta dough		8. Butter milk bread						9. Gluten free bread						10. Cake		11. Jam		12. Bake			
	Light/medium/dark	1000 g	750 g	1250 g	1000 g	750 g	N/A	1250 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g
Crust color	1250 g	1000 g	750 g	1250 g	1000 g	750 g	N/A	1250 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g
Loaf size	01:20	01:18	01:15	01:50	00:15	00:15	03:30	03:21	03:17	2:25	02:20	02:14	01:40	01:35	01:30	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
Working time	N/A	N/A	N/A	N/A	10	15	30	25	25	0	0	12	15	15	15	15	15	15	15	15	15	15	15	15	15	15	15	15	15	15
Preheat	8	8	8	N/A	12	15	10	10	10	10	13	13	12	12	12	12	12	12	12	12	12	12	12	12	12	12	12	12	12	12
Knead 1	N/A	N/A	N/A	N/A	10	10	20	20	20	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10
Rise 1	7	7	7	8	0	15	15	15	15	9	9	8	8	8	8	8	8	8	8	8	8	8	8	8	8	8	8	8	8	8
Knead 2	0	0	0	25	0	45	45	45	45	18	18	18	18	18	18	18	18	18	18	18	18	18	18	18	18	18	18	18	18	18
Rise 3	20/TK=38°C	20/TK=38°C	20/TK=38°C	45	N/A	N/A	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30
Baking	45	43	40	N/A	N/A	N/A	60	56	52	65	60	56	70	65	60	56	60	56	60	60	60	60	60	60	60	60	60	60	60	60
Keep warm	60	60	60	N/A	N/A	N/A	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60
Add fruit	1:10	1:08	1:05	1:15	N/A	N/A	2:23	2:19	2:15	1:58	1:53	1:49	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
RMV	1:05	1:03	1:00	N/A	N/A	N/A	1:30	1:26	1:22	1:35	1:30	1:26	1:25	1:20	1:15	1:15	1:15	1:15	1:15	1:15	1:15	1:15	1:15	1:15	1:15	1:15	1:15	1:15	1:15	1:15
Delayed start	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h



Program	1. Obični kruh						2. Francuski kruh						3. Kruh od gelatinozga zrna						4. Slatki kruh						
	Svjetlo/Srednje/Ramno	Ubrzano	Svjetlo/Srednje/Ramno	Ubrzano	Svjetlo/Srednje/Ramno	Ubrzano	Svjetlo/Srednje/Ramno	Ubrzano	Svjetlo/Srednje/Ramno	Ubrzano	Svjetlo/Srednje/Ramno	Ubrzano	Svjetlo/Srednje/Ramno	Ubrzano	Svjetlo/Srednje/Ramno	Ubrzano									
Štupanj pečivosti	1250 g	1000 g	750 g	1250 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g					
Težina kruha	1250 g	1000 g	750 g	1250 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g					
Vrijeme pripreme	3:15	3:05	2:58	2:25	2:20	2:14	3:25	3:18	3:13	2:30	2:25	2:18	3:35	3:25	3:18	2:35	2:30	2:24	3:10	3:01	2:56	2:20	2:16	2:10	
Predgrijavanje	20	15	15	0	0	0	15	10	10	-nema-	-nema-	-nema-	20	15	15	0	0	0	15	10	10	0	0	0	0
Gnječenje 1	13	13	12	13	13	12	15	12	12	13	13	12	12	12	11	13	13	11	11	12	12	12	12	11	10
Dizanje 1	25	25	25	10	10	10	20	20	10	10	10	10	10	30	30	10	10	10	25	25	25	10	10	10	10
Gnječenje 2	12	12	10	9	9	8	15	15	13	9	9	8	15	15	13	9	9	9	13	13	13	12	10	10	8
Dizanje 2	30	30	30	18	18	18	35	41	43	18	18	18	38	38	38	23	23	23	35	35	35	18	18	18	18
Dizanje 3	30	30	30	30	30	30	35	35	35	30	30	30	35	35	35	35	35	35	30	30	30	30	30	30	30
Pečenje	65	60	56	65	60	56	70	65	70	65	60	65	60	65	60	65	60	56	60	56	52	60	60	56	52
Održavanje topline	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60
Dodavanje voda	2:10	2:05	2:01	1:58	1:53	1:49	2:28	2:29	2:26	2:03	1:58	1:53	2:26	2:21	2:17	2:08	2:03	1:59	2:11	2:07	2:03	1:54	1:50	1:46	
Vađenje	1:35	1:30	1:26	1:35	1:30	1:26	1:45	1:40	1:35	1:40	1:35	1:30	1:40	1:35	1:31	1:40	1:35	1:31	1:30	1:26	1:22	1:30	1:26	1:22	
Odpodeni početak	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati

Program	5. Brzi program						6. Tijesto	7. Tijesto za hestentine	8. Kruh s mlačenicom ili jogurtom						9. Kruh bez glutena						10. Kolač						11. Džem	12. Pečenje				
	Svjetlo/Srednje/Ramno	Ubrzano	Svjetlo/Srednje/Ramno	Ubrzano	Svjetlo/Srednje/Ramno	Ubrzano			Svjetlo/Srednje/Ramno	Ubrzano	Svjetlo/Srednje/Ramno	Ubrzano	Svjetlo/Srednje/Ramno	Ubrzano	Svjetlo/Srednje/Ramno	Ubrzano	Svjetlo/Srednje/Ramno	Ubrzano														
Štupanj pečivosti	1250 g	1000 g	750 g	1250 g	750-1250 g	750-1250 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g		
Težina kruha	1250 g	1000 g	750 g	1250 g	750-1250 g	750-1250 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g		
Vrijeme pripreme	1:20	1:18	1:15	1:50	1:50	0:15	3:30	3:21	3:17	2:25	2:20	2:14	1:40	1:35	1:30	1:35	1:31	1:30	1:26	1:22	1:30	1:26	1:22	1:30	1:26	1:22	1:30	1:26	1:22	1:30		
Predgrijavanje	-nema-	-nema-	-nema-	10	-nema-	-nema-	30	25	25	0	0	0	-nema-	-nema-	-nema-	15	15	15	15	15	15	15	15	15	15	15	15	15	15	15	15	
Gnječenje 1	8	8	8	12	12	15	10	10	10	13	13	13	12	12	11	12	12	11	11	12	12	12	12	12	12	12	12	12	12	12	12	
Dizanje 1	-nema-	-nema-	-nema-	10	-nema-	10	20	20	20	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	
Gnječenje 2	7	7	7	8	8	0	15	15	15	9	9	8	15	15	13	9	9	9	9	9	9	9	9	9	9	9	9	9	9	9	9	
Dizanje 2	0	0	0	25	25	0	45	45	45	18	18	18	18	18	18	18	18	18	18	18	18	18	18	18	18	18	18	18	18	18	18	
Dizanje 3	20/TK=38°C	20/TK=38°C	20/TK=38°C	45	-nema-	-nema-	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30
Pečenje	45	43	40	-nema-	-nema-	-nema-	60	56	52	65	60	60	65	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60
Održavanje topline	60	60	60	-nema-	-nema-	-nema-	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60
Dodavanje voda	1:10	1:08	1:05	1:15	-nema-	-nema-	2:23	2:19	2:15	1:58	1:53	1:49	-nema-	-nema-	-nema-	1:25	1:25	1:20	1:20	1:15	1:15	1:15	1:15	1:15	1:15	1:15	1:15	1:15	1:15	1:15	1:15	
Vađenje	1:05	1:03	1:00	-nema-	-nema-	-nema-	1:30	1:26	1:22	1:35	1:30	1:26	1:35	1:31	1:30	1:26	1:22	1:30	1:26	1:22	1:30	1:26	1:22	1:30	1:26	1:22	1:30	1:26	1:22	1:30	1:26	1:22
Odpodeni početak	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati

ČASOVNA TABELA ZA APARAT ZA PEKO KRUHA PCB 82120

Program	1. Navadni kruh						2. Fancoski kruh						3. Polnozrnat kruh						4. Sladki kruh												
	Sveži/Srednji/Termi	1000g	750g	1250g	1000g	750g	Sveži/Srednji/Termi	1000g	750g	1250g	1000g	750g	Sveži/Srednji/Termi	1000g	750g	1250g	1000g	750g	1250g	1000g	750g	1250g	1000g	750g							
Zapečenosti																															
Masa kruha	1250 g	1000g	750g	1250g	1000g	750g	1250 g	1000g	750g	1250g	1000g	750g	1250 g	1000g	750g	1250g	1000g	750g	1250 g	1000g	750g	1250g	1000g	750g	1250 g	1000g	750g	1250g	1000g	750g	
Čas priprave	03:15	03:05	02:58	02:25	02:20	02:14	03:25	03:18	03:13	02:30	02:25	02:18	03:35	03:25	03:18	02:35	02:30	02:24	03:10	03:01	02:56	02:20	02:16	02:10							
Predgreje	20	15	15	0	0	0	0	0	0	N/A	N/A	N/A	20	15	15	0	0	0	0	0	0	0	0	0							
Gretenje 1	13	13	12	13	13	12	15	12	12	12	12	12	11	13	13	13	11	12	12	12	12	12	12	11							
Vzhajanje 1	25	25	25	10	10	10	20	20	20	10	10	10	30	30	30	10	10	10	25	25	25	10	10	10							
Gretenje 2	12	12	10	9	9	8	15	15	13	9	9	8	15	15	13	9	9	10	13	13	12	10	10	8							
Vzhajanje 2	30	30	30	18	18	18	35	41	43	18	18	18	38	38	38	23	23	23	35	35	35	30	30	30							
Vzhajanje 3	30	30	30	30	30	30	35	35	35	30	30	30	35	35	35	35	35	30	30	30	30	30	30	30							
Pečenje	65	60	56	65	60	60	60	65	60	70	65	60	60	60	56	65	60	60	56	60	60	60	56	52							
Ohranjanje temperature	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60							
Dodajanje sadja	02:10	02:05	02:01	01:58	01:53	01:49	02:28	02:29	02:26	02:03	01:58	01:53	02:26	02:21	02:17	02:08	02:03	01:59	02:11	02:07	02:03	01:54	01:50	01:46							
RMV	01:35	01:30	01:26	01:35	01:30	01:26	01:45	01:40	01:35	01:40	01:35	01:30	01:40	01:35	01:31	01:40	01:35	01:31	01:30	01:26	01:22	01:30	01:26	01:22							
Zakasneli start (vklop)	15 ur	15 ur	15 ur	15 ur	15 ur	15 ur	15 ur	15 ur	15 ur	15 ur	15 ur	15 ur	15 ur	15 ur	15 ur	15 ur	15 ur	15 ur	15 ur	15 ur	15 ur	15 ur	15 ur	15 ur	15 ur	15 ur	15 ur	15 ur	15 ur		

Nivo zapečenosti	5. Hitri program						6. Testo	7. Testo za testiranje	8. Kruh s plinencem ali jogurtom						9. Brezglutenski kruh						10. Torta		11. Marmelada	12. Pečenje Termi					
	Sveži/Srednji/Termi	1000g	750g	1250g	1000g	750g			Sveži/Srednji/Termi	1000g	750g	1250g	1000g	750g	Sveži/Srednji/Termi	1000g	750g	1250g	1000g	750g									
Masa kruha	1250 g	1000g	750g	1250g	1000g	750g	750-1250 g	750-1250 g	1250g	1000g	750g	1250 g	1000g	750g	1250g	1000g	750g	1250 g	1000g	750g	1250g	1000g	750g	1250 g	1000g	750g	1250g	1000g	750g
Čas priprave	01:20	01:18	01:15	01:15	01:15	01:15	00:15	00:15	03:30	03:21	03:17	02:25	02:20	02:14	01:40	01:35	01:30	01:40	01:35	01:31	01:30	01:26	01:22	01:30	01:30	01:30	01:26	01:22	01:20
Predgreje	N/A	N/A	N/A	N/A	N/A	N/A	10	10	25	25	0	0	0	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
Gretenje 1	8	8	8	8	8	12	15	15	10	10	10	13	13	12	15	15	15	15	15	15	15	15	15	15	15	15	15	15	15
Vzhajanje 1	N/A	N/A	N/A	N/A	N/A	10	10	N/A	20	20	20	10	10	10	10	10	10	10	10	10	10	10	10	N/A	N/A	N/A	15/TK=98°C	N/A	N/A
Gretenje 2	7	7	7	7	7	8	0	0	15	15	15	9	9	8	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Vzhajanje 2	0	0	0	0	0	25	0	0	45	45	45	18	18	18	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Vzhajanje 3	20/TK=38°C	20/TK=38°C	20/TK=38°C	20/TK=38°C	20/TK=38°C	45	45	N/A	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30	N/A	N/A	N/A	N/A	N/A	N/A
Pečenje	45	43	43	40	40	N/A	N/A	N/A	60	56	52	65	60	60	70	70	70	70	70	70	70	70	70	60	60	60	60	60	60
Ohranjanje temperature	60	60	60	60	60	N/A	N/A	N/A	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	N/A	N/A	N/A	N/A	N/A	N/A
Dodajanje sadja	01:10	01:08	01:05	01:05	01:05	01:15	N/A	N/A	02:23	02:19	02:15	01:58	01:53	01:49	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
RMV	01:05	01:03	01:00	01:00	01:00	N/A	N/A	N/A	01:30	01:26	01:22	01:35	01:30	01:26	01:25	01:20	01:15	01:15	01:15	01:15	01:15	01:15	01:15	N/A	N/A	N/A	N/A	N/A	N/A
Zakasneli start (vklop)	15 ur	15 ur	15 ur	15 ur	15 ur	15 ur	15 ur	15 ur	15 ur	15 ur	15 ur	15 ur	15 ur	15 ur	15 ur	15 ur	15 ur	15 ur	15 ur	15 ur	15 ur	15 ur	15 ur	15 ur	15 ur	15 ur	15 ur	15 ur	15 ur

SI

TABLICA VREMENA ZA PEKAČ HLEBA PCB 82120

SR/AMNE

Program	1. Običan hleb						2. Francuski hleb						3. Hleb od celog zrna						4. Šarki hleb						
	Svetlo/Srednje/Ramno	Ubrzano	Svetlo/Srednje/Ramno	Ubrzano	Svetlo/Srednje/Ramno	Ubrzano	Svetlo/Srednje/Ramno	Ubrzano	Svetlo/Srednje/Ramno	Ubrzano	Svetlo/Srednje/Ramno	Ubrzano	Svetlo/Srednje/Ramno	Ubrzano	Svetlo/Srednje/Ramno	Ubrzano	Svetlo/Srednje/Ramno	Ubrzano							
Težina hleba	1250 g	1000 g	750 g	1250 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g					
Vreme pripreme	03:15	03:05	02:58	2:25	02:20	02:14	03:25	03:18	03:13	02:30	2:25	02:18	03:35	03:25	03:18	02:35	02:30	02:24	03:10	03:01	02:56	02:20	02:16	02:10	
Predgrevanje	20	15	15	0	0	0	15	10	10	-nema-	-nema-	-nema-	20	15	15	0	0	0	15	10	10	0	0	0	0
Gnječanje 1	13	13	12	13	13	12	15	12	12	13	13	12	12	12	11	13	13	13	11	12	12	12	12	11	10
Dizanje 1	25	25	25	10	10	10	20	20	20	10	10	10	10	30	30	30	10	10	10	10	10	10	10	10	10
Gnječanje 2	12	12	10	9	9	8	15	15	13	9	9	8	15	15	13	9	9	9	13	13	13	12	10	10	8
Dizanje 2	30	30	30	18	18	18	35	41	43	18	18	18	38	38	38	23	23	23	35	35	35	18	18	18	18
Dizanje 3	30	30	30	30	30	30	35	35	35	30	30	30	35	35	35	35	35	35	30	30	30	30	30	30	30
Pečenje	65	60	56	65	60	56	70	65	60	70	65	60	65	60	56	65	60	56	60	60	56	52	60	56	52
Održavanje toplote	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60
Dodavanje voda	02:10	02:05	02:01	01:58	01:53	01:49	02:28	02:29	02:26	02:03	01:58	01:53	02:26	02:21	02:17	02:08	02:03	01:59	02:11	02:07	02:03	01:54	01:50	01:46	
Vađenje	01:35	01:30	01:26	01:35	01:30	01:26	01:45	01:40	01:35	01:40	01:35	01:30	01:40	01:35	01:31	01:40	01:35	01:31	01:30	01:26	01:22	01:30	01:26	01:22	
Održavanje pokrivanja	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati

Program	5. Brzi program			6. Testo			7. Testo za festinlje			8. Hleb s mlacenicom ili jogurtom			9. Hleb bez glutena			10. Kolač			11. Džem			12. Pečenje				
	Svetlo/Srednje/Ramno	Ubrzano	Svetlo/Srednje/Ramno	-nema-	-nema-	-nema-	Svetlo/Srednje/Ramno	Ubrzano	Svetlo/Srednje/Ramno	Ubrzano	Svetlo/Srednje/Ramno	Ubrzano	Svetlo/Srednje/Ramno	Ubrzano	Svetlo/Srednje/Ramno	Ubrzano	Svetlo/Srednje/Ramno	Ubrzano	Svetlo/Srednje/Ramno	Ubrzano	Svetlo/Srednje/Ramno	Ubrzano	Svetlo/Srednje/Ramno	Ubrzano		
Težina hleba	1250 g	1000 g	750 g	750-1250 g	750-1250 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	1000 g	750 g	1000 g	750 g	1000 g	750 g	1000 g	750 g		
Vreme pripreme	01:20	01:18	01:15	01:50	00:15	03:30	03:21	03:17	2:25	02:20	02:14	01:40	01:35	01:30	01:35	01:30	01:35	01:31	01:30	01:26	01:22	01:30	01:26	01:20		
Predgrevanje	-nema-	-nema-	-nema-	-nema-	-nema-	30	25	25	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	-nema-	
Gnječanje 1	8	8	8	12	15	10	10	10	13	13	12	15	15	15	15	15	15	15	15	15	15	15	15	15	0	
Dizanje 1	-nema-	-nema-	-nema-	-nema-	-nema-	20	20	20	10	10	10	10	10	10	10	10	10	10	10	10	10	15/TK=98°C	-nema-	-nema-	0	
Gnječanje 2	7	7	7	8	0	15	15	15	9	9	8	8	8	8	8	8	8	8	8	8	8	8	8	8	0	
Dizanje 2	0	0	0	25	0	45	45	45	18	18	18	18	18	18	18	18	18	18	18	18	18	18	18	18	0	
Dizanje 3	20/TK=38°C	20/TK=38°C	20/TK=38°C	45	-nema-	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30	0
Pečenje	45	43	40	-nema-	-nema-	60	56	52	65	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	
Održavanje toplote	60	60	60	-nema-	-nema-	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	
Dodavanje voda	01:10	01:08	01:05	01:15	-nema-	02:23	02:19	02:15	01:58	01:53	01:49	-nema-	-nema-	-nema-	-nema-	-nema-	-nema-	-nema-	-nema-	-nema-	-nema-	-nema-	-nema-	-nema-		
Vađenje	01:05	01:03	01:00	-nema-	-nema-	01:30	01:26	01:22	01:35	01:30	01:26	01:25	01:20	01:15												
Održavanje pokrivanja	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	15 sati	

TABLEAU DES TEMPS POUR LA MACHINE À PAIN PCB 82120

		1. Pain de base					2. Pain français					3. Pain complet					4. Pain sucré								
Programme		Blanc/Gris/Noir		Accélération		Blanc/Gris/Noir		Accélération		Blanc/Gris/Noir		Accélération		Blanc/Gris/Noir		Accélération									
Niveau de cuisson																									
Poids du pain	1250 g	1000 g	750 g	750 g	750 g	1250 g	1000 g	750 g	750 g	1250 g	1000 g	750 g	750 g	1250 g	1000 g	750 g	750 g	1250 g							
Temps de préparation	03:15	03:05	02:58	02:25	02:20	02:14	03:25	03:18	03:13	02:30	02:25	02:18	03:35	03:25	03:18	02:35	02:30	02:24	03:10	03:01	02:56	02:20	02:16	02:10	
Pétrissage 1	20	15	15	0	0	15	10	10	N/A	N/A	N/A	20	15	15	0	0	0	0	15	10	10	0	0	0	0
Pétrissage 2	25	13	12	13	13	12	15	12	12	13	13	12	12	12	11	13	13	11	12	12	12	12	12	12	11
Levage 1	25	25	25	10	10	10	20	20	20	10	10	10	30	30	30	10	10	10	10	10	10	10	10	10	10
Pétrissage 2	12	12	10	9	9	8	15	15	13	9	9	8	15	15	13	9	9	9	13	13	13	12	10	10	8
Levage 2	30	30	30	18	18	18	35	41	43	18	18	18	38	38	38	23	23	23	35	35	35	18	18	18	30
Levage 3	30	30	30	30	30	30	35	35	35	30	30	30	35	35	35	35	35	35	35	30	30	30	30	30	30
Cuisson au four	65	60	56	65	60	56	70	65	60	65	60	65	60	56	65	65	60	56	60	56	60	52	60	56	52
Maintien à température	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60
Ajout de fruits	02:10	02:05	02:01	01:58	01:53	01:49	02:28	02:29	02:26	02:03	01:58	01:55	02:26	02:21	02:17	02:08	02:03	01:59	02:11	02:07	02:03	01:54	01:50	01:46	
Retrait	01:35	01:30	01:26	01:35	01:30	01:26	01:45	01:40	01:35	01:40	01:35	01:30	01:40	01:35	01:31	01:40	01:35	01:31	01:30	01:26	01:22	01:30	01:26	01:22	
Démarrage différé	15 heures	15 heures	15 heures	15 heures	15 heures	15 heures	15 heures	15 heures	15 heures	15 heures	15 heures	15 heures	15 heures	15 heures	15 heures	15 heures	15 heures	15 heures	15 heures	15 heures	15 heures	15 heures	15 heures	15 heures	15 heures

		5. Programme rapide					6. Pâte					7. Pâte à pâtes					8. Pain comportant du lait de beurre ou du yaourt					9. Pain sans gluten					10. Tarte					11. Confiture					12. Cuisson au four				
Programme		Blanc/Gris/Noir		Accélération		Blanc/Gris/Noir		Accélération		Blanc/Gris/Noir		Accélération		Blanc/Gris/Noir		Accélération		Blanc/Gris/Noir		Accélération		Blanc/Gris/Noir		Accélération		Blanc/Gris/Noir		Accélération													
Niveau de cuisson																																									
Poids du pain	1250 g	1000 g	750 g	750-1250 g	750-1250 g	1250 g	1000 g	750 g	750 g	1250 g	1000 g	750 g	750 g	1250 g	1000 g	750 g	750 g	1250 g	1000 g	750 g	750 g	1250 g	1000 g	750 g	750 g	1250 g	1000 g	750 g	750 g	1250 g											
Temps de préparation	01:20	01:18	01:15	01:50	00:15	03:30	03:21	03:17	02:25	02:20	02:14	01:40	01:35	01:31	01:30	01:26	01:22	01:25	01:20	01:15	01:10	01:05	01:00	01:05	01:03	01:00	01:05	01:00	01:00	01:00											
Pétrissage 1	N/A	N/A	N/A	N/A	10	12	15	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10											
Pétrissage 2	8	8	8	8	12	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10											
Levage 1	N/A	N/A	N/A	N/A	10	N/A	8	0	15	15	15	15	9	9	8	8	8	0	0	0	0	0	0	0	0	0	0	0	0	0											
Levage 2	7	7	7	7	8	8	8	0	8	8	8	8	8	8	8	8	8	0	0	0	0	0	0	0	0	0	0	0	0	0											
Levage 3	0	0	0	0	25	N/A	30	30	30	30	30	30	30	30	30	30	30	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A											
Cuisson au four	20/TK=38 °C	20/TK=38 °C	20/TK=38 °C	20/TK=38 °C	45	N/A	30	30	30	56	60	60	65	60	60	60	70	70	65	60	60	60	60	60	60	60	60	60	60	60											
Maintien à température	60	60	60	60	N/A	N/A	N/A	N/A	N/A	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60											
Ajout de fruits	01:10	01:08	01:05	01:15	N/A	N/A	02:23	02:19	02:15	01:58	01:53	01:49	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A											
Retrait	01:05	01:03	01:00	N/A	N/A	N/A	01:30	01:26	01:22	01:35	01:30	01:26	01:25	01:20	01:15	01:10	01:05	01:05	01:00	01:05	01:00	01:05	01:00	01:05	01:03	01:00	01:05	01:00	01:05	01:00											
Démarrage différé	15 heures	15 heures	15 heures	15 heures	15 heures	15 heures	15 heures	15 heures	15 heures	15 heures	15 heures	15 heures	15 heures	15 heures	15 heures	15 heures	15 heures	15 heures	15 heures	15 heures	15 heures	15 heures	15 heures	15 heures	15 heures	15 heures	15 heures	15 heures	15 heures	15 heures	15 heures										

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PCB 82120 NUOVA TABELLA DEI TEMPI DI FUNZIONAMENTO DELLA MACCHINA PER IL PANE

IT

Programma	1. Pane base						2. Pane francese						3. Pane di frumento integrale						4. Anniella							
	Chiara/media/scura		Rapido		Chiara/media/scura		Rapido		Chiara/media/scura		Rapido		Chiara/media/scura		Rapido		Chiara/media/scura		Rapido							
Dimensione del pane	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g					
Tempo di funzionamento	03:15	03:05	02:58	2:25	02:20	02:14	03:25	03:18	03:13	03:13	02:30	2:25	02:18	03:35	03:25	03:18	02:35	02:30	02:24	03:10	03:01	02:56	02:20	02:16	02:10	
Pericaldamento	20	15	15	0	0	0	15	15	10	10	N/D	N/D	N/D	20	15	15	0	0	0	0	15	10	10	0	0	
Impasto 1	13	13	12	13	13	12	12	12	12	13	13	13	12	12	12	11	13	13	13	11	12	12	12	12	11	
Levitazione 1	25	25	25	10	10	10	20	20	20	10	10	10	10	30	30	30	10	10	10	10	25	25	10	10	10	
Impasto 2	12	12	10	9	9	8	15	13	9	9	8	15	13	9	9	13	9	9	9	13	13	12	10	10	8	
Levitazione 2	30	30	30	18	18	18	35	41	43	18	18	18	38	38	23	23	23	23	23	35	35	18	18	18	18	
Levitazione 3	30	30	30	30	30	30	35	35	35	30	30	30	35	35	35	35	35	35	35	35	30	30	30	30	30	
Cottura al forno	65	60	56	65	60	56	70	65	60	70	65	60	65	60	56	65	65	60	56	60	56	60	52	60	56	52
Mantenere al caldo	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60
Aggiunta di frutta	02:10	02:05	02:01	1:58	01:53	01:49	02:28	02:29	02:26	02:03	1:58	01:53	02:26	02:21	02:17	02:08	02:03	01:59	02:11	02:07	02:03	01:54	1:50	01:46	01:46	
Rimozione	01:35	01:30	01:26	01:35	01:30	01:26	01:45	01:40	01:35	01:40	01:35	01:30	01:40	01:35	01:31	01:40	01:35	01:31	01:30	01:26	01:22	01:30	01:26	01:22	01:22	
Avvio ritardato	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h

Programma	5. Programma rapido				6. Impasto		7. Impasto per pasta		8. Pane all'artefello			9. Pane senza glutine			10. Torta/Cake			11. Marmellata/Jam		12. Cioccolata/forno				
	Chiara/media/scura		Rapido		Chiara/media/scura		Chiara/media/scura		Chiara/media/scura			Chiara/media/scura			Chiara/media/scura		Marmellata/Jam		Chiara/media/scura					
Dimensione del pane	1250 g	1000 g	750 g	750 g	1250 g	750-1250 g	750-1250 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g		
Tempo di funzionamento	1:20	01:18	01:15	1:50	00:15	3:30	03:21	03:17	2:25	02:20	02:14	01:40	01:35	01:30	01:30	01:35	01:31	01:30	01:26	01:22	01:30	01:26	01:22	
Pericaldamento	N/D	N/D	N/D	10	N/D	30	25	25	0	0	0	N/D	N/D	15	15	15	15	15	15	0	0	0	0	
Impasto 1	8	8	8	12	15	10	10	10	13	13	13	12	12	10	10	10	10	10	N/D	N/D	15/Tk=98°C	N/D	N/D	
Levitazione 1	N/D	N/D	N/D	10	N/D	20	20	20	10	10	10	10	10	10	10	10	10	10	10	0	0	45	0	
Impasto 2	7	7	7	8	0	15	15	15	9	9	9	9	9	9	9	9	9	9	9	0	0	0	0	
Levitazione 2	0	0	0	25	0	45	45	45	18	18	18	18	18	0	0	0	0	0	0	0	0	0	0	
Levitazione 3	20/Tk=38°C	20/Tk=38°C	20/Tk=38°C	45	N/D	30	30	30	30	30	30	30	30	30	30	30	30	30	30	N/D	N/D	N/D	N/D	
Cottura al forno	45	43	40	N/D	N/D	60	56	52	65	60	56	60	56	70	65	60	60	60	60	20	20	60	60	
Mantenere al caldo	60	60	60	N/D	N/D	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	
Aggiunta di frutta	01:10	01:08	01:05	01:15	N/D	02:23	02:19	02:15	1:58	01:53	01:49	N/D	N/D	N/D	N/D	N/D	N/D	N/D	N/D	N/D	N/D	N/D	N/D	
Rimozione	01:05	01:03	1:00	N/D	N/D	01:30	01:26	01:22	01:35	01:30	01:26	01:25	01:25	1:20	01:15	01:15	01:15	01:15	01:15	N/D	N/D	N/D	N/D	
Avvio ritardato	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h

NUEVA TABLA DE TIEMPOS DE FUNCIONAMIENTO DEL HORNO DE PAN PCB 82120

Programa	1. Pan básico						2. Pan francés						3. Pan integral						4. Pan dulce					
	Color de la corteza	Apenas dorado/intermedio/oscur	Rápido	Apenas dorado/intermedio/oscur	Rápido	Apenas dorado/intermedio/oscur	Rápido	Apenas dorado/intermedio/oscur	Rápido	Apenas dorado/intermedio/oscur	Rápido	Apenas dorado/intermedio/oscur	Rápido	Apenas dorado/intermedio/oscur	Rápido	Apenas dorado/intermedio/oscur	Rápido							
Tamaño de la hogaza	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g							
Tiempo de funcionamiento	3:15	3:05	2:58	2:25	2:20	2:14	3:25	3:18	3:13	2:30	2:25	2:18	3:35	3:25	3:18	2:35	2:30							
Precalentar	20	15	15	15	0	0	15	10	10	N/A	N/A	N/A	20	15	15	0	0							
Leudar 1	13	13	12	13	13	12	12	12	12	13	13	12	12	12	11	13	13							
Leudar 2	25	25	25	10	10	10	20	20	20	10	10	10	30	30	30	10	10							
Leudar 3	12	12	10	9	9	8	15	15	13	9	9	8	15	15	13	9	9							
Horneado	30	30	30	18	18	18	35	41	43	18	18	18	38	38	38	23	23							
Mantener caliente	60	60	56	65	60	60	70	65	60	70	65	60	65	60	56	65	60							
RMV	2:10	2:05	2:01	1:58	1:53	1:49	2:28	2:29	2:26	2:03	1:58	1:53	2:26	2:21	2:17	2:08	2:03							
Inicio diferido	1:35	1:30	1:26	1:35	1:30	1:26	1:45	1:40	1:35	1:40	1:35	1:30	1:40	1:35	1:31	1:40	1:35							
	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h							

Programa	5. Programa rápido			6. Masa			7. Masa para pasta			8. Pan de arroz			9. Pan sin gluten			10. Torta/Cake			11. Jalea/Jam			12. Hornear		
	Color de la corteza	Apenas dorado/intermedio/oscur	Rápido	Apenas dorado/intermedio/oscur	Rápido	Apenas dorado/intermedio/oscur	Rápido	Apenas dorado/intermedio/oscur	Rápido	Apenas dorado/intermedio/oscur	Rápido	Apenas dorado/intermedio/oscur	Rápido	Apenas dorado/intermedio/oscur	Rápido	Apenas dorado/intermedio/oscur	Rápido							
Tamaño de la hogaza	1250 g	1000 g	750 g	750-1250 g	750-1250 g	1250 g	1000 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g							
Tiempo de funcionamiento	1:20	1:18	1:15	1:50	0:15	3:30	3:21	3:17	2:25	2:20	2:14	1:40	1:35	1:30										
Precalentar	N/A	N/A	N/A	10	N/A	30	25	25	0	0	0	N/A	N/A	N/A	N/A	N/A	N/A							
Amasar 1	8	8	8	12	15	10	10	10	13	13	12	15	15	15	0	0	0							
Leudar 1	N/A	N/A	N/A	10	N/A	20	20	20	10	10	10	N/A	N/A	N/A	15/TK=98°C	N/A	N/A							
Amasar 2	7	7	7	8	0	15	15	15	9	9	8	0	0	0	45	0	0							
Leudar 2	0	0	0	25	0	45	45	45	18	18	18	0	0	0	0	0	0							
Leudar 3	20/TK=38°C	20/TK=38°C	20/TK=38°C	45	N/A	30	30	30	30	30	30	N/A	N/A	N/A	0	N/A	N/A							
Horneado	45	43	40	N/A	N/A	60	56	52	65	60	56	70	65	60	60	60	20							
Mantener caliente	60	60	60	N/A	N/A	60	60	60	60	60	60	60	60	60	60	N/A	N/A							
Agregar fruta	1:10	1:08	1:05	1:15	N/A	2:23	2:19	2:15	1:58	1:53	1:49	N/A	N/A	N/A	N/A	N/A	N/A							
RMV	1:05	1:03	1:00	N/A	N/A	1:30	1:26	1:22	1:35	1:30	1:26	1:25	1:25	1:20	1:15	N/A	N/A							
Inicio diferido	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	15 h	N/A	N/A							

PCB 82120 UUE LEIVAKÜPSETAJA TÖÖAJA TABEL

Programm	1. Tavaline leib						2. Prantsuse leib						3. Täisteraleib						4. Margus leib								
	Hele/keskmine/tume	Kirine	Hele/keskmine/tume	Kirine	Hele/keskmine/tume	Kirine	Hele/keskmine/tume	Kirine	Hele/keskmine/tume	Kirine	Hele/keskmine/tume	Kirine	Hele/keskmine/tume	Kirine	Hele/keskmine/tume	Kirine	Hele/keskmine/tume	Kirine									
Kooriku värvus	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g			
Pätsisuurus	03:15	03:05	02:58	02:25	02:20	02:14	03:25	03:18	03:13	Andmed	Andmed	Andmed	02:30	02:25	02:18	03:35	03:25	03:18	02:35	02:30	02:24	03:10	03:01	02:56	02:20	02:16	02:10
Tööaeg	20	15	15	0	0	0	15	10	10	Andmed	Andmed	Andmed	20	15	15	0	0	0	0	0	0	15	10	10	0	0	0
Eelkuumutamine	13	13	12	13	13	12	12	12	12	13	13	12	12	12	11	13	13	11	11	11	12	12	12	12	12	12	11
Sõtkumine 1	25	25	25	10	10	10	20	20	20	10	10	10	30	30	30	10	10	10	10	10	10	10	10	10	10	10	10
Sõtkumine 2	12	12	10	9	9	8	15	15	13	9	9	8	15	15	13	9	9	9	9	9	9	13	13	12	10	10	8
Kergetamine 1	30	30	30	18	18	18	35	35	41	43	41	43	18	18	18	38	38	38	23	23	23	35	35	35	18	18	18
Kergetamine 2	65	60	60	56	65	60	65	60	65	60	65	60	65	60	65	60	65	60	56	60	56	60	60	60	56	56	52
Kergetamine 3	60	60	60	60	60	60	60	60	60	70	70	65	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60
Soojas hoidmine	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60
Puuviljade lisamine	01:10		01:08		01:05	01:15	Andmed	Andmed	Andmed	02:23	02:19	02:15	01:58	01:53	01:49	Andmed	Andmed	Andmed	Andmed	Andmed	Andmed	Andmed	Andmed	Andmed	Andmed	Andmed	Andmed
RMV	01:05		01:03		01:00	Andmed	Andmed	Andmed	Andmed	01:30	01:26	01:22	01:35	01:30	01:30	01:40	01:35	01:31	01:40	01:35	01:31	01:30	01:26	01:25	01:20	01:15	
Vitrikküvis	15 tundi		15 tundi		15 tundi	15 tundi	15 tundi	15 tundi	15 tundi	15 tundi	15 tundi	15 tundi	15 tundi	15 tundi	15 tundi	15 tundi	15 tundi	15 tundi	15 tundi	15 tundi	15 tundi	15 tundi	15 tundi	15 tundi	15 tundi	15 tundi	15 tundi

PCB 82120 NAUJOS DUONKEPĖS VEIKIMO LAIKO LENTELĖ

Programa	1. Paprasta duona						2. Pamičziška duona						3. Viso grūdo duona						4. Desertinė duona								
	Sviestis / vidutinė / tamsi	1250 g	1000g	750g	1250 g	1000 g	750g	Sviestis / vidutinė / tamsi	1250 g	1000 g	750g	1250 g	1000 g	750g	Sviestis / vidutinė / tamsi	1250 g	1000 g	750g	Sviestis / vidutinė / tamsi	1250 g	1000 g	750g	Sviestis / vidutinė / tamsi	1250 g	1000 g	750g	
Keptalo dydis	1250 g	1000g	750g	1250 g	1000 g	750g	1250 g	1000 g	750g	1250 g	1000 g	750g	1250 g	1000 g	750g	1250 g	1000 g	750g	1250 g	1000 g	750g	1250 g	1000 g	750g	1250 g	1000 g	750g
Veikimo laikas	03:15	03:05	02:58	02:58	02:25	02:20	02:14	03:25	03:18	03:13	02:30	02:25	02:18	03:35	03:25	03:18	02:35	02:30	03:10	03:01	02:56	02:20	02:16	02:10	02:10	02:10	02:10
Išankstinis įkaitinimas	20	15	15	0	0	0	15	10	10	10	Netikoma	Netikoma	Netikoma	20	15	15	0	0	15	10	10	0	0	0	0	0	0
1 Minųmas	13	13	12	13	13	12	15	12	12	13	13	12	12	12	12	11	13	13	11	12	12	12	12	12	12	12	11
1 Kilimas	25	25	25	10	10	10	10	20	20	10	10	10	10	30	30	30	10	10	10	25	25	10	10	10	10	10	10
2 Minųmas	12	12	10	9	9	8	15	15	13	9	8	15	15	13	9	9	9	9	13	13	12	10	10	10	8	8	
2 Kilimas	30	30	30	18	18	18	35	41	43	18	18	18	38	38	23	23	23	23	35	35	35	18	18	18	18	18	
3 Kilimas	30	30	30	30	30	30	35	35	35	35	30	30	30	35	35	35	35	35	30	30	30	30	30	30	30	30	
Apkepas	65	60	56	65	60	60	56	70	65	60	65	60	65	60	56	60	60	56	60	56	52	60	60	56	56	52	
Šilumos palaikymas	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60
Vaisių pridėjimas	02:10	02:05	02:01	01:58	01:53	01:49	02:28	02:29	02:26	02:03	01:58	01:53	02:26	02:21	02:17	02:08	02:03	01:59	02:11	02:07	02:03	01:54	01:50	01:46	01:46	01:46	
RMW	01:35	01:30	01:26	01:35	01:30	01:26	01:45	01:40	01:35	01:40	01:35	01:30	01:40	01:35	01:31	01:40	01:35	01:31	01:30	01:26	01:22	01:30	01:26	01:22	01:22	01:22	
Arduetoli pradžia	15 val.	15 val.	15 val.	15 val.	15 val.	15 val.	15 val.	15 val.	15 val.	15 val.	15 val.	15 val.	15 val.	15 val.	15 val.	15 val.	15 val.	15 val.	15 val.	15 val.	15 val.	15 val.	15 val.	15 val.	15 val.	15 val.	15 val.

Programa	5. Greitoji programa						6. Testa		7. Testa makaronams		8. Šviestis sviestinė duona						9. Duona be gliuteno						10. Pyragas/cake		11. Džemas/ Jam		12. Keptinas		
	Sviestis / vidutinė / tamsi	1250 g	1000g	750g	1250 g	1000 g	750g	Sviestis / vidutinė / tamsi	1250 g	1000 g	Sviestis / vidutinė / tamsi	1250 g	1000 g	750 g	1250 g	1000 g	750 g	Sviestis / vidutinė / tamsi	1250 g	1000 g	750 g	Sviestis / vidutinė / tamsi	1250 g	1000 g	750 g	Sviestis / vidutinė / tamsi	1250 g	1000 g	750 g
Keptalo dydis	1250 g	1000g	750g	1250 g	1000 g	750g	750-1250 g	750-1250 g	1250g	1000g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g <td>750 g</td> <td>1250 g</td> <td>1000 g</td> <td>750 g</td> <td>1250 g</td> <td>1000 g</td> <td>750 g</td> <td>1250 g</td> <td>1000 g</td> <td>750 g</td>	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g
Veikimo laikas	01:20	01:18	01:15	01:50	00:15	03:30	00:15	03:30	03:21	03:17	02:25	02:20	02:14	01:40	01:35	01:30	01:40	01:35	01:31	01:40	01:35	01:31	01:30	01:26	01:22	01:30	01:26	01:22	
Išankstinis įkaitinimas	Netikoma	Netikoma	Netikoma	10	Netikoma	10	Netikoma	30	25	25	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
1 Minųmas	8	8	8	12	15	10	10	10	10	10	10	13	13	13	13	12	12	15	15	15	15	15	15	15	15	15	15	15	15
1 Kilimas	Netikoma	Netikoma	Netikoma	10	Netikoma	20	20	20	20	20	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10
2 Minųmas	7	7	7	8	0	15	15	15	15	15	9	9	8	8	8	8	8	8	8	8	8	8	8	8	8	8	8	8	8
2 Kilimas	0	0	0	25	0	45	45	45	45	45	18	18	18	18	18	18	18	18	18	18	18	18	18	18	18	18	18	18	18
3 Kilimas	20/TK=38°C	20/TK=38°C	20/TK=38°C	45	Netikoma	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30	30
Apkepas	45	43	40	45	Netikoma	60	56	52	65	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60
Šilumos palaikymas	60	60	60	60	Netikoma	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60
Vaisių pridėjimas	01:10	01:08	01:05	01:15	Netikoma	02:23	02:19	02:15	01:58	01:53	01:49	01:49	01:49	01:49	01:49	01:49	01:49	01:49	01:49	01:49	01:49	01:49	01:49	01:49	01:49	01:49	01:49	01:49	01:49
RMW	01:05	01:03	01:00	01:15	Netikoma	01:30	01:26	01:22	01:35	01:30	01:26	01:22	01:30	01:26	01:22	01:30	01:26	01:22	01:30	01:26	01:22	01:30	01:26	01:22	01:30	01:26	01:22	01:30	01:26
Arduetoli pradžia	15 val.	15 val.	15 val.	15 val.	15 val.	15 val.	15 val.	15 val.	15 val.	15 val.	15 val.	15 val.	15 val.	15 val.	15 val.	15 val.	15 val.	15 val.	15 val.	15 val.	15 val.	15 val.	15 val.	15 val.	15 val.	15 val.	15 val.	15 val.	15 val.

PCB 82120 JAUNĀS MAIZES KRĀSNĀS DARBĪBAS LAIKA TABULA

LV

Programma	1. Parastā maize						2. Francu maize						3. Pīngraudu maize						4. Saldā maize																													
	Gaīša/videļa/tumša		Atra		Gaīša/videļa/tumša		Atra		Gaīša/videļa/tumša		Atra		Gaīša/videļa/tumša		Atra		Gaīša/videļa/tumša		Atra																													
Klaipa lielums	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g	1250 g	1000 g	750 g																								
Darbības laiks	03:15	03:05	02:58	02:25	02:20	02:14	03:25	03:18	03:13	02:30	02:25	02:18	03:35	03:25	03:18	02:35	02:30	02:24	03:10	03:01	02:56	02:20	02:16	02:10																								
Uzdīšana	20	15	15	0	0	0	15	10	10	Neatīcas	Neatīcas	Neatīcas	20	15	15	0	0	0	15	10	10	0	0	0																								
Mīcīšana 1	13	13	12	13	13	12	15	12	12	13	13	12	12	12	11	13	13	11	12	12	12	12	12	11																								
Uzbrēšana 1	25	25	25	10	10	10	10	20	20	10	10	10	30	30	30	10	10	10	10	10	10	10	10	10																								
Uzbrēšana 2	30	30	30	18	18	18	35	41	43	18	18	18	38	38	38	23	23	23	35	35	35	18	18	18																								
Uzbrēšana 3	30	30	30	30	30	30	35	35	35	30	30	30	35	35	35	35	35	30	30	30	30	30	30	30																								
Vārtina	65	60	56	65	60	56	70	65	60	70	65	60	65	60	56	65	60	56	60	56	52	60	56	52																								
Sildīšanas temperatūra	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60																								
Pievienot augus	02:10	02:05	02:01	01:58	01:53	01:49	02:28	02:29	02:26	02:03	01:58	01:53	02:26	02:21	02:17	02:08	02:03	01:59	02:11	02:07	02:03	01:54	01:50																									
Pievienot	01:35	01:30	01:26	01:35	01:30	01:26	01:45	01:40	01:35	01:40	01:35	01:30	01:40	01:35	01:31	01:40	01:35	01:31	01:30	01:26	01:22	01:30	01:26																									
Athlētā palaišana	15.stundas	15.stundas	15.stundas	15.stundas	15.stundas	15.stundas	15.stundas	15.stundas	15.stundas	15.stundas	15.stundas	15.stundas	15.stundas	15.stundas	15.stundas	15.stundas	15.stundas	15.stundas	15.stundas	15.stundas	15.stundas	15.stundas	15.stundas																									
Programma	5. Atņā programma						6. Mīkta						7. Makaronu mīkta						8. Maize no pannām						9. Maize bez glutēna						10. Čiķe (kūka)						11. Jām (levarjūns)						12. Čepšana					
Garoza krāsa	Gaīša/videļa/tumša						Neatīcas						Neatīcas						Gaīša/videļa/tumša						Gaīša/videļa/tumša						Neatīcas						Neatīcas											
Klaipa lielums	1250 g		1000 g		750 g		750-1250 g		1250 g		1000 g		750 g		1250 g		1000 g		750 g		1250 g		1000 g		750 g		1250 g		1000 g		750 g		1250 g		1000 g		750 g											
Darbības laiks	01:20		01:18		01:15		01:50		00:15		03:30		03:21		03:17		02:25		02:20		02:14		01:40		01:35		01:30		01:35		01:30		01:30		01:30													
Uzdīšana	Neatīcas		Neatīcas		Neatīcas		10		Neatīcas		30		25		25		0		0		Neatīcas		Neatīcas		Neatīcas		Neatīcas		Neatīcas		Neatīcas		Neatīcas		Neatīcas													
Mīcīšana 1	8		8		8		12		15		10		10		13		13		13		12		15		15		15		15		15		15		15													
Uzbrēšana 1	7		7		7		10		Neatīcas		20		20		20		10		10		10		10		10		10		10		10		10		10													
Mīcīšana 2	0		0		0		25		0		45		45		45		18		18		18		0		0		0		0		0		0		0													
Uzbrēšana 2	20/TK=38°C		20/TK=38°C		20/TK=38°C		45		Neatīcas		30		30		30		30		30		30		30		30		30		30		30		30		30													
Vārtina	45		43		40		Neatīcas		Neatīcas		60		56		52		65		60		56		70		70		65		60		60		60		60													
Sildīšanas temperatūra	60		60		60		Neatīcas		Neatīcas		60		60		60		60		60		60		60		60		60		60		60		60		60													
Pievienot augus	01:10		01:08		01:05		01:15		Neatīcas		Neatīcas		Neatīcas		Neatīcas		Neatīcas		Neatīcas		Neatīcas		Neatīcas		Neatīcas		Neatīcas		Neatīcas		Neatīcas		Neatīcas		Neatīcas													
Izprint	01:05		01:03		01:00		Neatīcas		Neatīcas		Neatīcas		Neatīcas		Neatīcas		Neatīcas		Neatīcas		Neatīcas		Neatīcas		Neatīcas		Neatīcas		Neatīcas		Neatīcas		Neatīcas		Neatīcas													
Athlētā palaišana	15.stundas		15.stundas		15.stundas		15.stundas		15.stundas		15.stundas		15.stundas		15.stundas		15.stundas		15.stundas		15.stundas		15.stundas		15.stundas		15.stundas		15.stundas		15.stundas		15.stundas		15.stundas													

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