

Baking Instructions

Art.Nr.	Product	Defrost Time (min)	Defrost Temp	Baking Temp	Steam	Baking Time (min)	Baking Paper
Bread							
36	Rustico Baguette	-	-	380° F	-	10	-
100	French Baguette	-	-	380° F	-	12-14	-
11108	Twist Bread	90	Room	390° F	2'	10-13	-
20315	Butter Savarin	90	Room	200° F	-	6-8	-
20496	Protein Bread	150	Room	390° F	-	7-9	-
20655	Italian Bread	60	Room	360° F	-	22-25	-
20665	Ciabatta with Tomatoes & Ramps	60	Room	360° F	-	15-18	-
20671	Ciambella Pure	-	-	390° F	-	6-8	-
20672	Casareccio with Kalamata Olives	-	-	390° F	2'	6-8	-
20673	Andalusian Flat Bread	-	-	360° F	2'	7-10	-
20678	Olive Ciabatta	-	-	390° F	-	8-12	-
20680	Bread Symphony, cut	180	Room	340° F	-	20	-
20682	PurPur Bread	-	-	370° F	-	22-24	-
20684	Ancient Grain Bread	-	-	400° F	-	23-26	-
20987	Butter Yeast Crown	20	Room	360° F	-	11-14	-
22002	Traditional Bread round	120	Room	390° F	-	12-14	-
25017	Mixed Rye Bread	120	Room	360° F	2'	20	-
Croissants							
209	Mini Croissant	30	Room	350° F	-	15	yes
1231	Butter Croissant	20	Room	380° F	2'	17-19	yes
10117	Maxi Butter Croissant	20	Room	380° F	2'	17-19	yes
14139	Mini filled Croissant, Apricot	20	Room	385° F	5'	15-17	yes
14141	Mini filled Croissant, Nut-Nougat	20	Room	385° F	5'	15-17	yes
22411	XL Butter Croissant / Nut Nougat filling	20	Room	385° F	5'	20	yes
22418	XL Butter Croissant / Apricot filling	20	Room	385° F	5'	20	yes
Pastry							
10370	Hazelnut Bar	30	Room	380° F	3'	24-26	yes
14708	Mini Pastry Mix	15	Room	380° F	3'	15-16	yes
20899	Donut with Fruit Filling (Berliner)	120	Room	-	-	-	-
20961	Mix Sweet Mini Pastry	15	Room	380° F	3'	14-16	yes
20988	Donut with Rosehip Jam (Hiffenmark)	120	Room	-	-	-	-
Ciabattas							
20771	Ciabatta, sliced	90	Room	-	-	-	-
20550	Ciabatta Nature, piccola	-	-	350° F	-	12-15	-
10451	Ciabatta Nature	-	-	380° F	some	8	-
Rolls							
77	Pretzel Party Mix	15	Room	360° F	-	12-14	yes
560	Baker Roll	-	-	380° F	-	8-10	-
575	Kaiser Roll	-	-	380° F	-	8-10	-
10430	Pretzel Roll	30-60	Room	300° F	-	2-3	yes
10433	Pretzel	30	Room	420° F	-	1	-
10435	Baguette Roll Pretzel Type	30-60	Room	300° F	-	2-3	yes
10465	Mini Bread Roll Mix	-	-	380° F	-	4-6	-
20476	Mini Roll Selection	-	-	380° F	-	4-6	-
20477	Premium Mini Roll Selection	-	-	380° F	-	4-6	-
20677	Mini Rustic Nature	-	-	400° F	-	10-12	-
25029	Rustic Bread Rolls	15	Room	390° F	-	14	-
Snacks							
13741	Paprika & Tomato Strudel	20	Room	380° F	3'	18-20	yes
13751	Spinach & Feta Cheese Strudel	20	Room	380° F	3'	18-20	yes
Cakes							
2217	Apple Cake Slices	-	-	300° F	-	15-30	-
2218	Plum Cake w. crumbles	8h	Room	300° F	-	15-30	-
2706	Donauwelle	4h	Room	-	-	-	-
2931	Poppy seed Cake slices	2h	Room	-	-	-	-
2996	Cherry Cake w. crumbles	3h	Room	-	-	-	-
5000	Buttercake	90	Room	280° F	-	8-10	-
12001	Bayr. Apple Strudel	-	-	360° F	-	12	-
23052	Strawberry-Buttermilk-Cake Slice	11h	40° F	-	-	-	-
23055	Black Forest Cherry Cake	11h	40° F	-	-	-	-
23056	Almond topped Vanilla Cream Slices	8h	40° F	-	-	-	-
23080	Premium Apple-Butter Strudel	9-10h	Room	-	-	-	-
23081	Premium Cherry Butter Strudel	9-10h	Room	-	-	-	-
23082	Premium Plumb Butter Strudel	9-10h	Room	-	-	-	-
23120	Cream Cheese Cake	8h	Room	300° F	-	30	-
810304	Marble Cake	2h	Room	-	-	-	-
810305	Lemon Cake	2h	Room	-	-	-	-

Remarks:

- Baking Temperature are listed for fan-assisted ovens
- As every oven is different, you may change the temperature, but keep the recommended baking time.
- We gladly assist to get the optimal product result.

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