



wekigai

LoafNest

User Manual



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Safety Warnings

- LoafNest Intune Baker is heavy and bulky, made of steel. Take adequate care, especially when hot, while handling the product to prevent burn and pinch injuries and to prevent heavy items falling over body parts.
- To move LoafNest to and from a hot oven always use good quality oven gloves or mitts covering your hands. We recommend silicone coated heat resistant gloves with separate fingers for maximum dexterity to handle hot objects.
- To avoid risk of injury, always use both hands to lift the full product for placing it in and out of oven. You can use one hand to remove the lid along using the top knob handle once it is placed on a steady heat resistant surface.
- Always prepare sufficient heat resistant clear area in advance to place LoafNest Intune Baker, before moving it out of the hot oven.
- Do not try to open or close the lid of LoafNest Intune Baker while it is inside oven to minimize the risk of burning from the walls of the oven.
- Avoid splashing cold liquids on hot product, especially the thermometer. The glass might shatter due to sudden thermal shock and create a cut hazard.
- After baking, allow LoafNest Intune baker to cool in a place that is not accessible by children and where you would not accidentally touch it.
- This product should not be used by children or adults with limited capabilities. Do not let young children handle LoafNest Intune Baker due to burn risk and risk of heavy weight falling over body parts.

Welcome!

Thank you for your purchase of LoafNest Intune Baker. Whether you are just starting as a baker or well ahead in your journey, we are sure that LoafNest Intune Baker will remain as a long-term companion in your journey as a baker. LoafNest Intune Baker makes it easy for you to stay in-tune with your baking craft for bread, pastry or other baked dishes. Please read this manual carefully to get the best out of your LoafNest Intune Baker.

Before First Use

Before the first use, wash LoafNest Intune Baker with warm soapy water rinsing it thoroughly. Dry with a clean lint-free cloth or paper towel. This is to ensure hygiene and to remove any dirt or dust left over from storage and transportation. Take care not to damage the thermometer (or disassemble it for the wash).

Understanding your LoafNest Intune Baker

We created LoafNest Intune Baker to provide a never-before control on temperature and humidity to home bakers. With built in thermometer and a water tray, you can measure and tune your recipes with the finesse of a master baker. Your baker is suited for a diverse range of baked dishes including bread, pastry, roasts and savory dishes.

Your LoafNest Intune Baker contains:

1. Dome Lid



The dome lid is made with thick enameled carbon steel to provide long lasting

performance and beauty. The dome lid comes with an oven-proof metal handle. The thick steel helps store heat, regulate the temperature while remaining lighter than cast iron.

2. Bimetallic Thermometer



Inbuilt thermometer lets you know the exact temperature that your food is experiencing. Oven

temperatures can be fluctuating and inaccurate but with your LoafNest Intune Baker, you can check and adjust your temperatures within 5 C / 10 F. The thermometer uses a bimetallic principle that keeps it very precise and durable. The thermometer is built with materials that are safe for oven use.

3. Bottom Tray



The bottom tray is made with thick carbon steel coated with black enamel on the inside and color enamel on the outside. Due to its steel

construction, the tray conducts heat better than a glass dish, stores heat better than a thin metal sheet and is lighter in weight than a cast iron tray. The size of the tray is optimized for adaptability to different kinds of dishes. Enamel coating makes it safe for use with acidic foods (for example lasagna).

4. Wire Mesh Tray



The wire mesh tray is made with food-grade stainless steel (grade 304). The tray provides easy way to

transfer food in and out of a pre-heated baker and provide support for the food during baking. The tray also prevents delicate food getting scorched from direct heat of the bottom tray. Tall handles allow for easy reaching and grabbing of the tray even with thick oven mitts/gloves. The wire mesh tray also houses the water tray.

5. Water Tray



Made with food grade stainless steel

(grade 304), the water tray provides a

convenient way to create a humid baking environment for recipes that need it (for example crusty artisan loaves, baguettes or ciabattas). You can fill the water tray to a specific height (or use pre-measured volume) to ensure high humidity for a certain duration of baking.

Using your LoafNest Intune baker

We designed the LoafNest Intune Baker to be flexible to allow the needs of the recipe you are baking. You can use LoafNest Intune Baker in multiple ways depending on the needs of your recipe. Below are the some ideas to get your started.

Boulangier mode: For crusty breads, baguettes

Pâtisseries mode: For soft breads, cakes, pastry

Chef mode: For baked dishes like lasagna, au-gratin, roasts)

Boulangier mode

You can use this mode where high temperature combined with high humidity are desired in a baking environment.

Place the top and bottom, excluding wire tray and water tray in the oven. Set the desired oven temperature (around 250 C / 500 F is ideal for breadmaking) and start your oven.

In about 30-45 minutes, you will notice that the thermometer on the baker will show a steady temperature. You can adjust your oven temperature accordingly if you see the measured temperature is too different than the set temperature. This is the offset of your oven, and you can note this for compensation in future bakes.

Line the mesh tray with parchment paper and place your dough on it. You can score your dough at this stage on the mesh tray. Place the water tray in the wire tray. Boil some water in a kettle (about 30g/1oz) should be sufficient.

Clear up a heat-resistant working area large enough for the top and base of the baker. Carefully take out the LoafNest Intune Baker from the oven and remove the lid and place it carefully on a heat resistant stable surface. Place the wire mesh tray including the dough and water tray in the bottom tray. Pour the boiling water in the water tray. About 1/4th of height is sufficient for typical bakes.

Close the lid and place the whole thing back into the oven. You will notice that the thermometer now shows a lower temperature. This is normal since we just placed cold dough in it. Over the next 10 to 30 minutes (depending on the recipe), you will see the temperature on the thermometer slowly increasing and stabilizing. At this point, you can reduce the temperature of your oven to about 230 C / 450 F or lower. After further baking, depending on the recipe, you may open the lid to allow drying and browning of the crust if you so desire.

After the bake, you can use the mesh tray as cooling rack.

Pâtissier mode

In Pâtissier mode, you can use the LoafNest Intune Baker to accurately control the baking temperatures of your recipes. For most pastries (e.g. croissants, macarons, cakes, tarts), you can use the wire-mesh tray and skip using the water tray.

For some dishes like Crème Brûlée, you can use the bottom tray as a water bath to serve as a bain-marie with good temperature control.

Chef mode

In Chef mode, LoafNest Intune Baker can be used without wire tray to bake dishes directly into the bottom tray. Typical tray baked dishes like lasagna, au-gratins or roast vegetables can be made with precise temperature control. Assembling the top dome will ensure humidity will be retained which can help prevent drying out of dishes like lasagna. For recipes that expel a lot of water that needs to be removed (e.g. roast vegetables), the top dome can be kept ajar or completely removed part of the way during the baking.

Specifications

Outer size: approximately 35 cm x 32.5 cm x 18 cm (13.8 inch x 12.8 inch x 7.1 inch) including the handle.

Inner size : Approximately 30 cm (12 inch) x, 27.5 cm (9 inch) x and 14.5 cm (5.8 inch). Wire mesh tray flat area is approximately 29 cm x 24 cm (11.5 inch x 8 inch)

Weight: Approximately 5.6 kg (12.5 lbs.) including wire and water tray.

Materials:

Baker: Thick carbon steel coated with cored enamel on outside and black enamel inside.

Wire and water tray: Food grade 304 stainless steel.

Compliance: Complies to applicable regulations for food contact safety in EU and USA.

Intended use, Cleaning and care Instructions

LoafNest Intune Baker is designed with the intended purpose of baking food in a domestic oven. LoafNest Intune Baker not intended for commercial use.

For maintaining the finish and for extending the durability of LoafNest Intune baker, we recommend that you clean the product or parts of it as needed. For dry-bakes without oil or fat (e.g. artisan bread), just wiping with a clean cloth after the product has completely cooled is sufficient. For recipes using oil, fat or aromatics, a more intensive cleaning might be needed.

- All parts of LoafNest Intune baker (except thermometer) are dishwasher safe. However, for the enameled parts (top and bottom tray) we recommend hand washing to preserve the finish.
- Remember to remove the thermometer during washing to prevent accidental damage.
- For removing burnt food stains, you can soak the parts in warm water for about 30 minutes and clean with regular dish soap and non-scratching nylon scrubber,
- For persistent stains on color enamel, you can use a slurry of baking soda or a cleaning agent like Barkeeper's Friend.
- Wire mesh tray and water tray are made of stainless steel (304) and can be regularly dish-washed or hand-cleaned.
- To minimize chance of rusting of non-enameled areas (lip of the top dome lid and bottom tray) avoid long exposure to moisture. If a spot of rust appears (this is perfectly safe), apply a thin layer of cooking oil and wipe it with a kitchen towel.

Caring for your LoafNest

For the best possible durability and function out of your LoafNest Intune Baker, please follow these recommendations.

- Do not use sharp objects like knives around LoafNest Intune Baker. Sharp objects can damage the enamel of the Casserole.
- To minimize the chance of chipping of enamel, do not use metallic utensils with LoafNest Intune Baker. It is recommended to use wooden, silicone or heat-resistant plastic utensils.
- To avoid chipping of enamel, avoid bumping enameled parts against other objects in the kitchen.

Tips, Tricks and Troubleshooting

- If you notice that your baked goods get uneven browning (e.g. top is browner than bottom) try using a different oven mode in your oven. For example, switch from a fan/convection mode to top/bottom heating mode.
- Parchment paper is not breathable so the bottoms of artisan loaves might be paler and softer if parchment paper is used throughout the bake. For a more crusty bottom you can bake in the second half of the bake without parchment paper directly on the bottom tray.
- For bakes where escape of moisture might be desirable (e.g. roasting watery vegetables), you can keep the top slightly askew so that there are gaps between top and bottom for moisture to escape.

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LoafNest Community

Let us be the part of revolution, let us make healthy artisan bread at home, everyday! Share your feedback, ideas and ask questions with the LoafNest community here: <https://wekigai.eu>

Who we are

We are a small family owned and run company based in the Netherlands. We love creating products that make lives a bit easier, happier and healthier. Know more about us: <https://wekigai.eu/about>

Need help? Questions? Comments?

We are not satisfied until you are. Experience our outstanding customer service. We would love to hear from you on:

Email: info@wekigai.eu

Web: <https://wekigai.eu>