

KENWOOD



BM200

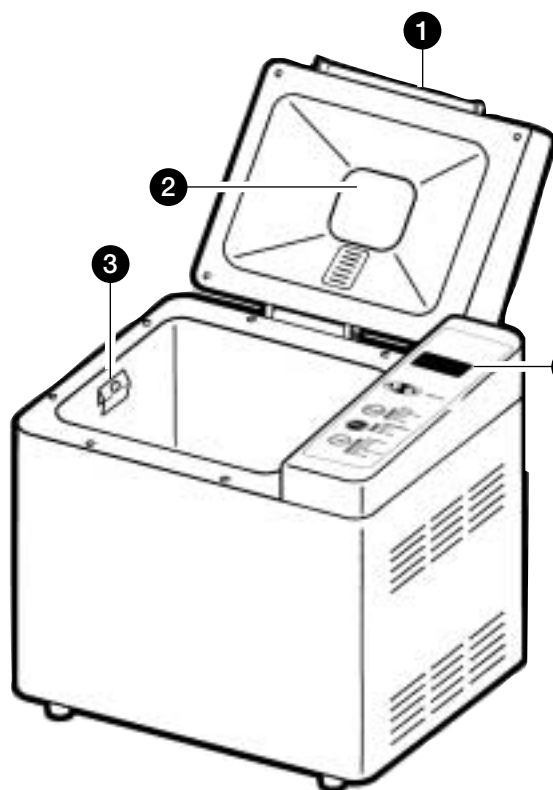
OPERATING INSTRUCTIONS

For your safety and that of those around you, please take special care to read the Important Safeguards listed here:

IMPORTANT SAFEGUARDS

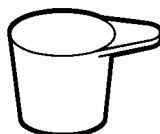
- 1 Read all the instructions – it will enable you to make maximum use of your Bread Maker.
- 2 **DO NOT** touch hot surfaces such as the metal inside top area or pan handle. Always use oven gloves to remove the hot bread pan.
- 3 Only use your Bread Maker for it's intended domestic use.
- 4 **DO NOT** use this appliance if there is any visible sign of damage to the supply cord or if it has been accidentally dropped.
- 5 **DO NOT** immerse this appliance, the supply cord or the plug in water or any other liquid.
- 6 **ALWAYS** unplug this appliance when not in use, before fitting or removing parts or before cleaning.
- 7 **DO NOT** let the electrical supply cord hang over the edge of a work surface or allow it to touch hot surfaces such as a gas or electric hob.
- 8 Close supervision is necessary when the appliance is being used by or near children or infirm persons.
- 9 **DO NOT** place your hand inside the oven chamber after the bread pan has been removed.
- 10 **DO NOT** touch moving parts within the Bread Maker.
- 11 **DO NOT** exceed the maximum capacities stated as this could result in over-loading the Bread Maker.
- 12 **DO NOT** place the Bread Maker in direct sun light, near hot appliances or in a draught. All these things can affect the internal temperature of the oven, which could spoil the results.
- 13 In the unfortunate event of a power cut occurring after the ingredients have been partly processed, you will have to start from scratch.
- 14 **DO NOT** use this appliance outdoors.
- 15 **DO NOT** operate the Bread Maker when it is empty as this could cause it serious damage.
- 16 **DO NOT** use the oven chamber for any type of storage.
- 17 **DO NOT** cover the steam vents in the lid and ensure there is adequate ventilation around the bread maker during operation.
- 18 Clean the oven and pan thoroughly after use but only after they have cooled.
- 19 **DO NOT** let children play with this machine.

YOUR KENWOOD BREADMAKER



1. Oven Lid Handle
2. Viewing Window
3. Locking Clip
4. Control Panel
5. Alignment Marks
6. Locking Clip Location
7. Heater Element
8. Bread Pan Handle
9. Kneader
10. Drive Shaft
11. Drive Coupling

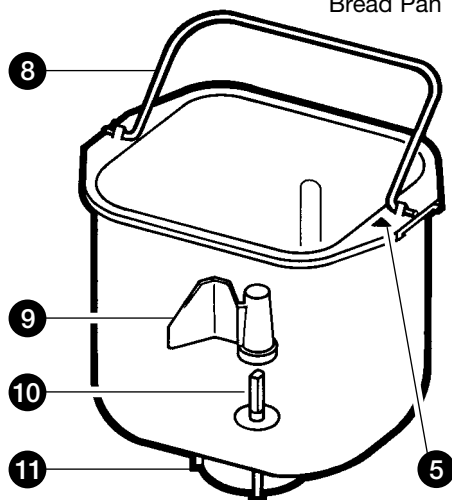
Measuring Cup



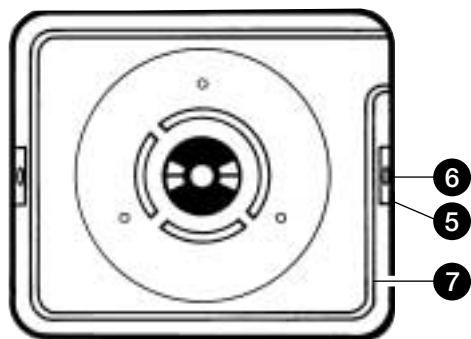
Measuring Spoon



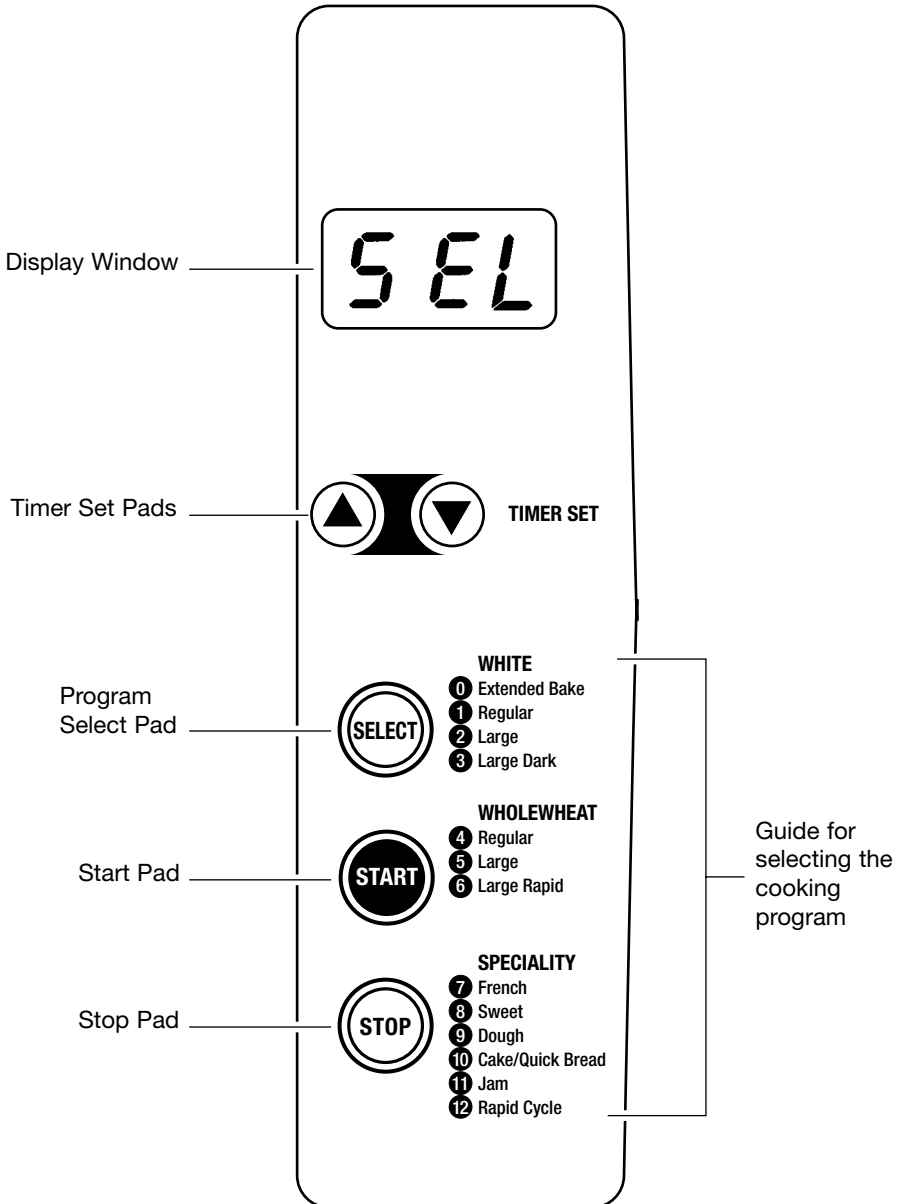
Bread Pan



Oven Inside – Top View



THE CONTROL PANEL



HOW TO USE YOUR BREAD MAKER

Before plugging in:

- Make sure your electricity supply is the same as the one shown on the underside of your Bread Maker.
- **IMPORTANT: UK only** – The wires in the cord are coloured as follows:
Green & Yellow = Earth • Blue = Neutral • Brown = Live
- This machine complies with European Economic Community Directive 89/336/EEC

Before using your bread maker for the first time:

- Remove all packaging and any labels.
- Wash all parts (*see cleaning*).

How to measure ingredients:

It is extremely important to use the exact measure of ingredients for best results. Do not mix metric and imperial measurements. Use one only.

- **ALWAYS** measure liquid ingredients in the see-through measuring cup with graduated markings provided. Liquid should just reach marking on cup at eye level, not above or below.
- **ALWAYS** use liquids at room temperature, 20°C/68°F, unless making bread using the rapid 1 hour cycle. Follow the instructions given in the recipe book.
- **ALWAYS** use the measuring spoon provided to measure smaller quantities of dry and liquid ingredients. For 1 tsp, fill to the top and level off the spoon. For 1/2 tsp measure up to the line.

THE SELECT PAD

The SELECT pad lets you choose from a number of different bread settings as well as a dough and jam setting. With each press of the SELECT pad, the number in the display panel will advance to the next setting in the control panel menu. You might for example, want to bake a large dark loaf in which case you would press the key pad until '3' appeared on the display panel, followed by the START pad.

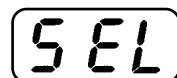
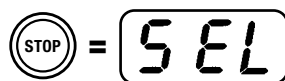
When you first plug the Bread Maker to the electricity supply a single bleep will sound and SEL (short for Select), will flash indicating that you should select the setting you want. You have 12 choices.

WHITE	WHOLE WHEAT	SPECIALITY
0 Extended bake	4 Regular	7 French
1 Regular	5 Large	8 Sweet
2 Large	6 Large Rapid	9 Dough
3 Large dark		10 Cake/Quick Bread
		11 Jam
		12 Rapid Cycle

0 The Extended Bake setting allows you to lengthen the baking time after completion of a cycle. After inspection you may want to bake your loaf a bit longer to get it just how you want it. *The extended bake can only be used after completion of one of the bread cycles and after 'END' appears in the display.*

To activate extended bake:

- Press the STOP pad (keep your finger on it) and SEL will appear on the display.
- Press the SELECT pad and choose the 'O' setting.
- Press the TIMER SET pads until the desired extended bake time is shown. The display automatically defaults to '0:20' but you can select from 1 minute to 60 minutes.
- Press the START pad and the display colon (:) will flash to show the countdown has begun. If you make a mistake or wish to change the bake time during the count down, press the stop pad until it beeps and SEL is displayed. You can then reset the time.
- At the end of the extended bake cycle, it will bleep and SEL will be displayed. At this stage you cannot reset the extended bake again.



THE SELECT PAD

- 1 2 3 **The White** settings can be used for almost any bread recipe using white bread flour as the main flour.
- 4 5 6 **Whole wheat** settings should be used for bread recipes using whole wheat or wholemeal bread flour as the main flour.
- 7 **The French** setting provides a crisp crust due to the longer baking time.
- 8 **The Sweet** setting bakes bread at a lower temperature to minimize over-browning of doughs that contain more sugar.
- 9 **The Dough** setting is used when you wish to make dough for hand shaping and baking in your own oven.
- 10 **The Cake/Quick Bread** setting is unique as it makes non-yeast, cake-like batter breads such as ginger bread. Quick breads do not require any rising times. The ingredients are simply mixed and the bread is baked.
- 11 **The Jam** setting automatically cooks jam in the bread pan.
- 12 **The Rapid Cycle** can be used to make a loaf of hot, fresh bread in just one hour. For best results, extra easy blend yeast and less salt must be used.

Please note: When using the basic white large (2-3) and sweet (8) settings, an alert will sound during the last 5 minutes of the second knead cycle as a reminder to add ingredients if required. If you are not adding ingredients, simply ignore the alert.

If using eggs, milk or other ingredients from the fridge, leave at room temperature for 30 minutes before using.

THE TIMER SET PADS

The TIMER SET pad allows you to delay the bread making process up to 12 hours beyond the time of the setting selected. The delayed start is not recommended for use with dough, jam or rapid bake settings.

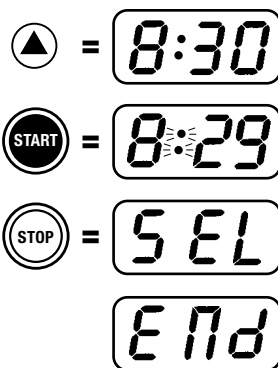
IMPORTANT: When using this delayed start function you must not use perishable ingredients – things that ‘go off’ easily at room temperature or above, such as milk, eggs, cheese and yogurt etc.

To use the TIMER SET simply place the ingredients in the bread pan and lock the pan into the bread maker. Then:

- Press SELECT to choose the required setting.
- Press the timer pad and the cycle time for the selected setting will be shown. Keep pressing the timer pad until the total time required is displayed. The timer pads when pressed, move in 10 minute increments. You do not need to work out the difference between the setting time selected and the total hours required as the bread maker will automatically include the setting cycle time when the timer pad is first pressed.
- If you go past the desired time, press the timer pad to return.

Example:

- Press select to choose your setting e.g. (3) and use the timer pad to scroll the time in 10 minute increments to display ‘8:30’. If you go past ‘8:30’, simply press the timer pad until you return to ‘8:30’.
- Press the start pad and the display colon (:) will flash to show the timer has been set and the minutes will start to count down.
- If you make a mistake or wish to change the time set, press the STOP pad until it bleeps and SEL is displayed. You can then reset the time.
- When the cycle is complete END will show on the display and it will bleep to let you know the bread is baked.



Important note: Always switch off the electricity to the Bread Maker after use and remember to use oven gloves when removing bread from the bread pan.

Always clean the bread pan with a warm damp cloth and dry thoroughly after use.

GETTING STARTED

Baking a Regular White Loaf

Ingredients:

- 230ml/8 fl oz water
- 350g/12oz unbleached white bread flour
- 15ml/3 tsp skimmed milk powder
- 7.5ml/1 1/2 tsp salt
- 10ml/2 tsp sugar
- 15g/1/2 oz butter
- 5ml/1 tsp easy blend dried yeast

Note: You must only add ingredients in the order shown on a recipe.

Do Not open the lid during the baking cycle as this may cause the bread to collapse.

1. Place the Kneader on the bread pan drive shaft (see dia. on page 3).
2. Water should be at room temperature and poured into the bread pan.
3. Measure bread flour and sprinkle it in the bread pan ensuring it covers the water.
4. Add skimmed milk powder, sugar, salt and butter in separate corners on top of the flour.
5. Make a well in the centre of the flour but not down as far as the water and add the yeast.
6. Put the bread pan into the oven chamber using the alignment marks (▲), ensuring the pan clicks down and is facing the right way. Close the lid.
7. Turn the machine on at the plug socket and Press the SELECT button until (1) appears in the display.
8. Press the START button.

At the end of the cycle, turn off and pull out the bread pan by the handle. **Always use oven gloves.** Turn the bread out on to a wire rack to cool. Allow to cool for 30 minutes. Alternatively, if the bread needs to bake for a little longer, use the EXTEND BAKE option (see extend bake section).

If the Bread Maker is in 'bread' mode (1 – 8, 10, 12), it will go into keep warm mode for up to one hour or until the machine is turned off, which ever is soonest.

For more information on making bread and other recipes see your Kenwood recipe book.

BREAKDOWN OF BREAD/DOUGH CYCLES

So you know exactly what is going on inside the Bread Maker during the process time, the following chart breaks down the time in minutes and seconds that each cycle requires. These times are approximate and should be used as a guide only. The total process time is also given in hours and minutes, depending on the selection made.

SETTING	0	1	2	3	4	5	6	7	8	9	10	11	12
CYCLE	EXTEND BAKE	BASIC REG. 700g/ 1½LB	BASIC LARGE 900g/ 2LB	BASIC LARGE DARK 900g/ 2LB	WHOLE WHEAT REG. 700g/ 1½LB	WHOLE WHEAT LARGE 900g/ 2LB	WHOLE WHEAT LARGE RAPID 900g/ 2LB	FRENCH	SWEET	DOUGH	QUICK BREAD	JAM	ONE HOUR BREAD CYCLE
Rest*	-	-	-	-	30min*	30min*	15min*	-	-	-	-	-	-
Knead 1	-	6min	6min	6min	6min	6min	6min	6min	6min	6min	6min	45min	-
Knead 2	-	27min	31min**	31min**	18min	25min	25min	22min	31min**	24min	14min	15min	11min
Rise 1	-	23min	29min	29min	76min	79min	39min	34min	40min	60min	-	-	17min
Punch 1	-	-	-	-	10sec	15sec	15sec	5sec	5sec	-	-	-	-
Punch 2	-	-	-	-	-	-	-	10sec	10sec	-	-	-	-
Punch 3	-	-	-	-	-	-	-	5sec	5sec	-	-	-	-
Rest	-	-	-	-	30min	30min	15min	29min	29min	-	-	-	-
Shape 1	-	5sec	5sec	5sec	3sec	3sec	3sec	5sec	5sec	-	-	-	-
Shape 2	-	10sec	10sec	10sec	-	-	-	10sec	10sec	-	-	-	-
Shape 3	-	5sec	5sec	5sec	-	-	-	5sec	5sec	-	-	-	-
Rise 2	-	64min	54min	54min	55min	45min	45min	54min	49min	-	-	-	-
Bake	60min	45min	50min	70min	45min	55min	55min	65min	50min	-	90min	-	31min
Keep Warm	-	60min	60min	60min	60min	60min	60min	60min	60min	-	60min	-	60min
Total Time***	1:00	2:45	2:50	3:10	4:20	4:30	3:20	3:30	3:25	1:30	1:50	1:00	0:59
Max Time Delay	-	14:45	14:50	15:10	16:20	16:30	15:20	15:30	15:25	13:30	13:50	13:00	12:59

* The Whole Wheat cycle begins with a rest period, during which the flours or grains absorb the liquid ingredients. Soaking causes the flour or grain to soften and helps ingredients to combine well. There is no blade action during this period.

** Alert sounds during knead to add ingredients if recipe recommends doing so.


*** Total Time does not include 'Keep Warm'.

TROUBLESHOOTING GUIDE

Following are some typical problems that can occur when making bread in your bread maker. Please review the problems, their possible cause and the corrective action that should be taken to ensure successful bread making.

PROBLEM	POSSIBLE CAUSE	SOLUTION
LOAF SIZE AND SHAPE		
1. Bread does not rise enough	<ul style="list-style-type: none"> Wholemeal breads will be lower than white breads due to less gluten forming protein in whole wheat flour. Not enough liquid. Sugar omitted or not enough added. Wrong type of flour used. Wrong type of yeast used. Not enough yeast added or too old. Rapid bread cycle chosen. Yeast and sugar came into contact with each other before kneading cycle. 	<ul style="list-style-type: none"> Normal situation, no solution. Increase liquid by 15ml/3 tsp. Assemble ingredients as listed in recipe. You may have used plain white flour instead of strong bread flour which has a higher gluten content. Do not use all-purpose flour. Use only fast action "easy blend" dried yeast. Do not use fresh yeast. Measure amount recommended and check expiration date on package. This cycle produces shorter loaves. This is normal. Make sure they remain separate when added to the bread pan.
2. Flat loaves, no rising.	<ul style="list-style-type: none"> Yeast omitted. Yeast too old. Liquid too hot. Too much salt added. If using timer, yeast got wet before bread making process started. 	<ul style="list-style-type: none"> Assemble ingredients as listed in recipe. Check expiration date. Use liquid at correct temperature for bread setting being used. Use amount recommended. Place dry ingredients into corners of pan and make slight well in centre of dry ingredients for yeast to protect it from liquids.
3. Top inflated - mushroom-like in appearance.	<ul style="list-style-type: none"> Too much yeast. Too much sugar. Too much flour. Not enough salt. Warm, humid weather. 	<ul style="list-style-type: none"> Reduce yeast by 1/4 tsp. Reduce sugar by 1 tsp. Reduce flour by 6 to 9 tsp. Use amount of salt recommended in recipe. Reduce liquid by 15ml/3 tsp and yeast by 1/4 tsp.
4. Top and sides cave in.	<ul style="list-style-type: none"> Too much liquid. Too much yeast. High humidity and warm weather may have caused the dough to rise too fast. 	<ul style="list-style-type: none"> Reduce liquid by 15ml/3 tsp next time or add a little extra flour. Use amount recommended in recipe or try a quicker cycle next time. Chill the water or add milk straight from the fridge
5. Gnarly, knotted top - not smooth.	<ul style="list-style-type: none"> Not enough liquid. Too much flour. Tops of loaves may not all be perfectly shaped, however, this does not affect wonderful flavour of bread. 	<ul style="list-style-type: none"> Increase liquid by 15ml/3 tsp. Measure flour accurately. Make sure dough is made under the best possible conditions. See hints and tips guide in recipe book.

TROUBLESHOOTING GUIDE *(continued)*

PROBLEM	POSSIBLE CAUSE	SOLUTION
6. Collapsed while baking.	<ul style="list-style-type: none"> Machine was placed in a draught or may have been knocked or jolted during rising. Exceeding capacity of bread pan. Not enough salt used or omitted. (salt helps prevent the dough over proving) Too much yeast. Warm, humid weather. 	<ul style="list-style-type: none"> Reposition bread maker. Do not use more ingredients than recommended for large loaf. Use amount of salt recommended in recipe. Measure yeast accurately. Reduce liquid by 15ml/3 tsp and reduce yeast by 1/4 tsp.
7. Loaves uneven shorter on one end.	<ul style="list-style-type: none"> Dough too dry and not allowed to rise evenly in pan. 	<ul style="list-style-type: none"> Increase liquid by 15ml/3 tsp.
BREAD TEXTURE		
8. Heavy dense texture.	<ul style="list-style-type: none"> Too much flour. Not enough yeast. Not enough sugar. 	<ul style="list-style-type: none"> Measure accurately. (see page 5) Measure right amount of recommended yeast. Measure accurately. (see page 5)
9. Open, course, holey texture.	<ul style="list-style-type: none"> Salt omitted. Too much yeast. Too much liquid. 	<ul style="list-style-type: none"> Assemble ingredients as listed in recipe. Measure right amount of recommended yeast. Reduce liquid by 15ml/3 tsp.
10. Centre of loaf is raw, not baked enough.	<ul style="list-style-type: none"> Too much liquid. Power cut during operation. Quantities were too large and machine could not cope. 	<ul style="list-style-type: none"> Reduce liquid by 15ml/3 tsp. If power is cut during operation, the bread maker will remain off when power is restored. You will need to remove unbaked loaf from pan and start again with fresh ingredients. Reduce amounts to maximum quantities allowed.
11. Bread doesn't slice well, very sticky.	<ul style="list-style-type: none"> Sliced while too hot. Not using proper knife. 	<ul style="list-style-type: none"> Allow bread to cool on rack at least 30 minutes to release steam, before slicing. Use a good bread knife.
CRUST COLOUR AND THICKNESS		
12. Dark crust colour/ too thick.	<ul style="list-style-type: none"> DARK crust setting used. 	<ul style="list-style-type: none"> Use basic WHITE large  setting the next time.
13. Loaf of bread is burnt.	<ul style="list-style-type: none"> Bread maker malfunctioning. 	<ul style="list-style-type: none"> Refer to "Service and customer care" section (page 15).
14. Crust too light.	<ul style="list-style-type: none"> Bread not baked long enough. No milk powder or fresh milk in recipe. 	<ul style="list-style-type: none"> Extend baking time. Add 15ml/3 tsp skimmed milk powder or replace 50% of water with milk to encourage browning.

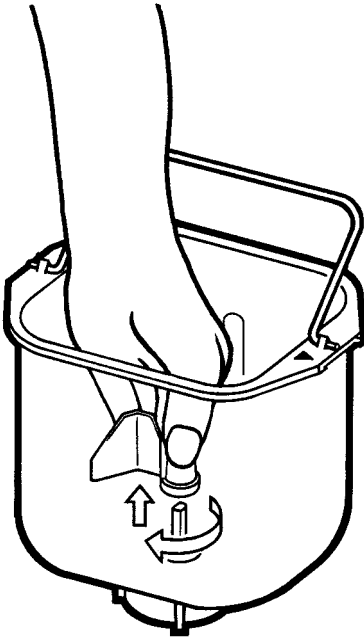
TROUBLESHOOTING GUIDE *(continued)*

PROBLEM	POSSIBLE CAUSE	SOLUTION
PAN PROBLEMS		
15. Kneader cannot be removed.	<ul style="list-style-type: none"> You must add water to bread pan and allow kneader to soak before it can be removed. 	<ul style="list-style-type: none"> Follow cleaning instructions after use. You may need to twist kneader slightly after soaking to loosen.
16. Bread sticks to pan/ difficult to shake out.	<ul style="list-style-type: none"> Can happen over prolonged use. 	<ul style="list-style-type: none"> Lightly wipe the inside of bread pan with vegetable oil. Refer to "Service and customer care" section (page 15).
MACHINE MECHANICS		
17. Ingredients not mixed.	<ul style="list-style-type: none"> Did not start bread maker. Forgot to put kneader in pan. 	<ul style="list-style-type: none"> After programming control panel, press start button to turn bread maker on. Always make sure kneader is on shaft in bottom of pan before adding ingredients.
18. Burning odour noted during operation.	<ul style="list-style-type: none"> Ingredients spilled inside oven. Pan leaks. Exceeding capacity of bread pan. 	<ul style="list-style-type: none"> Be careful not to spill ingredients when adding to pan. Ingredients can burn on heating unit and cause smoke. To obtain a replacement, contact Customer Care on 023 9239 2333. Do not use more ingredients than recommended in recipe and always measure ingredients accurately. (see page 5)
19. Machine unplugged by mistake or power lost during use. How can I save the bread?.	<ul style="list-style-type: none"> If machine is in knead cycle, discard ingredients and start again. If machine is in rise cycle, remove dough from bread pan, shape and place in greased 23 x 12.5cm/9 x 5 in. loaf tin, cover and allow to rise until doubled in size. Bake in pre-heated conventional oven at 200°C/400°F/Gas mark 6 for 30-35 minutes or until golden brown. If machine is in bake cycle, preheat conventional oven to 200°C/400°F/Gas mark 6 and remove top rack. Carefully remove pan from machine and place on bottom rack in oven. Bake until golden brown. 	
20. EH appears on display and machine cannot be turned on.	<ul style="list-style-type: none"> Oven chamber too hot. 	<ul style="list-style-type: none"> Unplug and allow to cool down for 30 minutes.
21. E-L or E-S appears in display and machine cannot be turned on.	<ul style="list-style-type: none"> Bread maker is malfunctioning. 	<ul style="list-style-type: none"> See "Service and Customer care" section.

CARE & CLEANING

IMPORTANT: unplug the Bread Maker and allow to cool before cleaning.

- **DO NOT** immerse either the Bread Maker body or the outside base of the bread pan in water.
- **DO NOT** use a dishwasher to clean the bread pan as this can damage the non-stick properties allowing bread to stick during baking.
- **DO NOT** use abrasive scouring pads or metal implements.
- Clean the bread pan and the kneader after each use by partially filling the pan with warm soapy water. Leave to soak for 5 to 10 minutes. To remove the kneader, turn clockwise and lift off. Finish cleaning with a soft cloth, rinse and dry.
- Use a soft damp cloth to clean the outside and inside surfaces of the Bread Maker if necessary.



Removal of Kneader

SERVICE AND CUSTOMER CARE

If the cord to your Bread Maker is damaged it must for safety reasons, be replaced by Kenwood or an Authorised Kenwood Repairer.

UK:

If you need help with:

- Using your machine
- Servicing or repairs (in or out of guarantee)

Call Kenwood on **023 92392333** and ask for Customer Care. You should have your model number ready - you will find it on the base of your Bread Maker. Alternatively you can contact your Authorised Kenwood Repairer - look in Yellow Pages under 'Electrical appliance repairs'.

EIRE – See our advertisement in Golden Pages.

Other Countries – Contact the shop where you bought the Bread Maker.

UK only Guarantee

If your Bread Maker goes wrong within one year from the date you bought it, we will repair it (or replace it if necessary) free of charge provided:

- You have not misused, neglected or damaged it
- It has not been modified (unless by Kenwood)
- It is not second hand
- It has not been used commercially
- You have not fitted a plug incorrectly
- You supply your receipt to show when you bought it

This guarantee does not affect your statutory rights.

