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You can read the recommendations in the user guide, the technical guide or the installation guide for KENWOOD BM150. You'll find the answers to all your questions on the KENWOOD BM150 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual KENWOOD BM150
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Operating instructions KENWOOD BM150
Instructions for use KENWOOD BM150
Instruction manual KENWOOD BM150



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Manual abstract:

kenwoodworld.com 57763/2 BM150 tsp tbsps 1 2 3 7 8 9 13 14 15 4 5 6 10 11 12 16 17 before using your Kenwood appliance Read these instructions carefully and retain for future reference. Remove all packaging and any labels. safety Children should be supervised to ensure that they do not play with the appliance.

Only use the appliance for its intended domestic use. Kenwood will not accept any liability if the appliance is subject to improper use, or failure to comply with these instructions. 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 Wash all parts (see care and cleaning). Do not touch hot surfaces. Accessible surfaces are liable to get hot during use.

Always use oven gloves to remove the hot bread pan. To prevent spillages inside the oven chamber, always remove the bread pan from the machine before adding the ingredients. Ingredients that splash onto the heating element can burn and cause smoke. Do not use this appliance if there is any visible sign of damage to the supply cord or if it has been accidentally dropped. Do not immerse this appliance, the supply cord or the plug in water or any other liquid. Always unplug this appliance after use, before fitting or removing parts or before cleaning. @@This appliance should only be used on a flat heat resistant surface. @@Do not touch moving parts within the Bread Maker. @@@@All these things can affect the internal temperature of the oven, which could spoil the results. Do not use this appliance outdoors.

Do not operate the Bread Maker when it is empty as this could cause it serious damage. Do not use the oven chamber for any type of storage. Do not cover the steam vents in the lid and ensure there is adequate ventilation around the bread maker during operation. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. key lid handle viewing window on/off switch heating element bread pan handle kneader drive shaft drive coupling measuring cup dual measuring spoon 1tsp & 1tbsp basic button French button wholewheat button power on light program indicator lights 2 how to measure ingredients (refer to illustrations 3 to 7) It is extremely important to use the exact measure of ingredients for best results. 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 (see 3). Always use liquids at room temperature, 20°C/68°F, unless making bread using the basic cycle. Follow the instructions given in the recipe section. Always use the measuring spoon provided to measure smaller quantities of dry and liquid ingredients.

For 1 tsp or 1 tbsps, fill to the top and level off the spoon (see 6). For 1/2 measure fill up to the line. using your Bread Maker (refer to illustration panel) 1 2 3 4 Lift out the bread pan by the handle. Fit the kneader. Pour the water into the bread pan. Add the rest of the ingredients to the pan in the order listed in the recipes. Ensure that all the ingredients are weighed accurately as incorrect measures will produce poor results. Insert the bread pan and push down to ensure the pan is locked in position. Close the lid. Plug in and switch on - the power on light will come on.

Press the required program button (basic, French or wholewheat) the unit will beep and the corresponding indicator light will light up. If you wish to change or stop the program cycle selected, press the corresponding program button until it beeps. At the end of the baking cycle switch off and unplug the breadmaker. Lift out the bread pan by the handle. Always use oven gloves as the pan handle will be hot.

Then turn out onto a wire rack to cool. Leave the bread to cool for at least 30 minutes before slicing, to allow the steam to escape. The bread will be difficult to slice if hot. Clean the bread pan and kneader immediately after use (see care and cleaning). 7 8 9 10 11 on/off switch Your BM150 is fitted with an ON/OFF switch and will not operate until the "on" switch is pressed.

The ON/OFF switch is situated underneath the unit on the right hand side. Plug in and press the ON/OFF switch and the power on light will come on. Always switch off and unplug your breadmaker after use. 12 13 14 15 16 3 bread/dough program chart Total Time 01:15 3 17 0 0 20 0 0 35 Knead 1 Knead 2 Rise 1 Knead 3 Rise 2 Knead 4 Rise 3 Bake Keep Warm 60 program basic Produces loaves of bread within 75 minutes. Loaves require warm water, extra yeast and less salt. 02:30 3 27 20 10 40 0 0 60 French French bread recipes low in fat and sugar. @@@@Do not use a dishwasher to clean bread pan. @@Do not use abrasive scouring pads or metal implements. @@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. @@@@ spares and attachments call 0870 2413653. @@@@Likewise with ingredients from the fridge. @@@@Use the measuring cup and spoon provided. Always use fresh ingredients, within their use by date.

@@These should only be used in breads, which are made immediately. @@Cut butter and other fats into small pieces before adding to the bread pan.

Replace part of the water with fruit juices such as orange, apple or pineapple when making fruit flavoured breads. Vegetable cooking juices can be added as part of the liquid. Water from cooking potatoes contains starch, which is an additional source of food for the yeast, and helps to produce a well-risen, softer, longer lasting loaf.

Vegetables such as grated carrot, courgette or cooked mashed potato can be added for flavour. You will need to reduce the liquid content of the recipe as these foods contain water. Start with less water and check the dough as it begins to mix and adjust if it is necessary. Do not exceed the quantities given in recipes as you may damage your bread machine. If the bread does not rise well try replacing the tap water with bottled water or boiled and cooled water. If your tap water is heavily chlorinated and fluorinated it may affect the bread rising. Hard water can also have this effect. It is worth checking the dough after about 5 minutes of continuous kneading. Keep a flexible rubber spatula next to the machine, so you can scrape down the sides of the pan if some of the ingredients stick to the corners.



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Do not place near the kneader, or impede its movement.

Also check the dough to see if it is the correct consistency. If the dough is crumbly or the machine seems to be labouring, add a little extra water. If the dough is sticking to the sides of the pan and doesn't form a ball, add a little extra flour. Do not open the lid during the proving or baking cycle as this may cause the bread to collapse. 6 Recipes (add the ingredients to the pan in the order listed in the recipes) Basic Bread Ingredients Water, lukewarm (32-35°C)

Unbleached white bread flour Skimmed milk powder Salt Sugar Butter Easy blend dried yeast tsp = 5 ml teaspoon tbsp = 15ml tablespoon 300ml 450g 4tsp 1tsp 3tsp 15g 4tsp French Bread Ingredients Water Unbleached white bread flour Skimmed milk powder Salt Sugar Easy blend dried yeast 300ml 450g 4tsp 1tsp 2tsp 2tsp White Bread (use French program) Ingredients Water Vegetable oil 300mls 1tbsp 300g 150g 5tsp 1tsp 1tbsp 2tsp Unbleached white bread flour

Skimmed milk powder Salt Sugar Easy blend dried yeast 300ml 1tbsp 450g 4tsp 1tsp 1tbsp 2tsp Wholemeal Bread Ingredients Water Vegetable Oil Wholemeal bread flour Unbleached white bread flour Skimmed milk powder Salt Sugar Easy blend dried yeast 7 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 1. Bread does not rise enough POSSIBLE CAUSE · 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 typ bread knife. · Quantities were too large and machine could not cope. 11. Bread doesn't slice well, very sticky. · Sliced while too hot. · Not using proper knife. CRUST COLOUR AND THICKNESS 12. Loaf of bread is burnt. · Bread maker malfunctioning. · Refer to "Service and customer care" section. · Add 15ml/3tsp skimmed milk powder or replace 50% of water with milk to encourage browning. 13. @@@@ You may need to twist kneader slightly after soaking to loosen. · Lightly wipe the inside of bread pan with vegetable oil. @@ Bread sticks to pan/ difficult to shake out.

MACHINE MECHANICS 16. Breadmaker not operating/Kneader not moving. 17. Ingredients not mixed. · Breadmaker not switched on · Pan not correctly located.

· Did not start bread maker. · Forgot to put kneader in pan. · Always make sure kneader is on shaft in bottom of pan before adding ingredients. · Be careful not to spill ingredients when adding to pan. Ingredients can burn on heating unit and cause smoke. · See "Service and Customer care" section. · Do not use more ingredients than recommended in recipe and always measure ingredients accurately. · Check on/off switch is in the ON position. · Check the pan is locked in place. 18.

Burning odour noted during operation. · Ingredients spilled inside oven. · Pan leaks. · Exceeding capacity of bread pan. 10 .



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