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You can read the recommendations in the user guide, the technical guide or the installation guide for KENWOOD BM200. You'll find the answers to all your questions on the KENWOOD BM200 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual KENWOOD BM200
User guide KENWOOD BM200
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translate the French manual to English. To download the French manual the link is @ next
http://www.4shared.com/file/QxSt-1g/6/Kenwood_BM200_BM258_Fr.html



BM200 & BM258



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Manual abstract:

@@@@Always use a glove to remove the hot bread bowl. 3 Use your bread machine only for its intended domestic use. @5 DO NOT unit in water and never let the cord supply or plug get wet. @7 DO NOT allow the cord to hang the work plan and do let not touch hot surfaces as an electric or gas. 8 DO NOT leave children or disabled people use the device unattended. 9 DO NOT put your hand inside the oven after removing the bowl bread. 10 DO NOT touch the moving parts in the machine Bread. 11 DO NOT exceed the maximum capacities of the unit established because this could cause an overload of bread machine. 12 DO NOT place the bread oven direct sunlight, near hot appliances or in a current of air. All these things can affect the temperature Internal oven, and the results could be doomed to failure.

13 In the unfortunate event of a power failure after the ingredients have been partially processed, you will need to start over. 14 DO NOT use outdoors. 15 DO NOT operate the machine Bread empty as this could severely damage it. 16 DO NOT inside the machine as a storage whatsoever. 17 DO NOT COVER holes exhaust steam located on the cover and make sure there is adequate ventilation around the machine bread when it works.

18 Clean the machine thoroughly and bowl after use but only after cooling. 19 DO NOT allow children to play with this machine. 20 WARNING: Do not use harsh ingredients or sugar cubes when you prepare the loaf. 2 YOUR BREAD MACHIN KENWOOD 1 1. Handle cover breadmaker 2.

Viewing window 3. Leg lock 4. Control Panel 5. Alignment marks 6. Location lug Lock 7. Heater 8. Handle of the bread bowl 2 3 4 9. Kneader 10. Shaft drive 11. Coupling drive Measuring cup Measuring spoon Bread pan 8 Inside machine - Top view 6 5 9 10 7 7 5 11 3 THE COMMAND PANEL Display Key Timer TIMER SET WHITE Key for Adjusting time SELECT 0 1 2 3 Extended Bake Regular Large Large Dark WHOLEWHEAT Key for starting up 4 Regular 5 Large START 6 Large Rapid ----SPECIALITY Guide for select Program baking Stop Button STOP 7 8 9 10 11 12 French Sweet Dough Cake/Quick Bread Jam Rapid Cycle 4 COMMENT UTILISER VOTRE MACHINE A PAIN Before the plug: Make sure the electricity you use is the same as indicated in your device.

This device complies with Directive 89/336/EEC EEC European. Before using your bread machine for the first time: Remove all packaging and all labels, if applicable. Wash all parts of the device (see "Cleaning"). How to measure ingredients: It is extremely important to accurately measure all the ingredients to be used for best results. Do not mix metric and imperial. Use a measuring system or other. ALWAYS MEASURE liquid ingredients with the transparent measuring cup provided graduated. The liquid should just reach the mark on the cup at eye level, not below or above it. ALWAYS USE liquids that are room temperature or 20 ° C, unless the bread is prepared with the rapid cycle of one hour. Follow instructions in the cookbook.

ALWAYS USE the measuring spoon provided to measure larger quantities small dry ingredients and liquids. For 1 teaspoon, fill flush and smooth top. For 1 / 2 teaspoon, measure up to the line. 5 SELECTION PANEL SELECTION panel lets you choose among several settings for different types of bread, and for pulp and jam. Each time you press a touch panel SELECT, the number on the billboard go to next menu setting control panel.

You could, for example want to make a large loaf cooked: in this case you will enter the number key until the appearance of "3" on the billboard, and then press the START (Start). When you connect your machine bread for the first time, a single signal will sound and the window SEL (short selection) will flash to indicate that you must select the setting you want. You have 12 opportunities. BLANC 0 1 2 3 Extended Cooking Regular Large Large Dark COMP WHOLEWHEAT 4 5 6 N4Regular G5 Large G 6 Large Rapid R SPECIALITY 7 8 9 10 11 12 0 Setting Extended Cooking allows you to extend the cooking time after a complete cycle. After checking your bread, you may wish to cook a little longer for it to be just like you like.

The extended cooking does can be used after completing one cycle for the bread and after the appearance of the word "END" (End) on the display. To activate the extended cooking: Press the STOP (Stop) (by leaving your finger on it) and SEL will appear. Press the SELECT button and select the setting "0". Press the TIMER SET (Setting Timer) until the appearance of extended cooking time desired. The display automatically shows "0:20" but you can choose between 1 minute and 60 minutes. Press the START button (Power) and two display dots (:) will flash, showing that the count has started. If you make a mistake or wish to change the cooking time during the countdown, press the STOP button until you hear a beep and SEL is displayed. You can reset the time baking. At the end of the cooking cycle extended, a beep will SALT will be heard and viewed. At this point, you can re-compose the extended cooking.

French Sweet Dough Cake/Quick Bread Jam Rapid Cycle STOP SELECT = START = = = 6 SELECTION PANEL 1 2 3 White settings can be used for almost any recipe bread using mainly white bread flour. 4 5 6 Full settings should be used for bread recipes using mainly of wheat flour or flour for bread. 4 5 7 The French setting gives a crispy crust could sk cooking is longer. 4 5 8 Setting Sweet baked bread at a lower temperature to reduce the overbrowning pasta containing more sugar. 4 5 9 The setting paste is used when you want to make the dough fashioned hand and baked in your own oven . 4 5 10 Setting Cake / Quick Bread is unique because it is not baking bread yeast-like cake, such as ginger bread. Breads quick did not need to lift. The ingredients are simply mixed and the bread is baked. 4 5 11 The setting automatically cook jam the jam in the bread bowl. 4 5 12 The Fast Cycle can be used to make a fresh warm bread in 1 hour For best results, use of yeast Extra mixing easier and less salt.

Please note : Using the settings for normal white bread Close (2-3) and bread sweet (8), the alarm sound for the last 5 minutes of the second cycle Kneading remember to add the ingredients if necessary. If you do add not just ignore the alarm. If you use eggs, milk or other ingredients from the refrigerator, wait 30 minutes before using so they are at room temperature. 7 THE KEYS TO SET TIMER TIMER SET (Set timer) you can defer the process of Making bread for up to 12 hours after the time indicated on the pad. The delayed start is not recommended for settings for the dough, jam or quick cooking.

IMPORTANT : with this function of delay start, you should not using perishable ingredients - that is to say foods that deteriorate easily at room temperature, such as milk, eggs, cheese and yogurt, etc.. To use the TIMER SET option, simply place the ingredients into the bowl bread and lock it in the bread machine.



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Then: Press the SELECT button to select the required setting. Press the button on the timer and the cycle corresponds to the setting selected will appear. Continue to press TIMER to display total time required. Each time you press the timer, the duration is extended by 10 minutes. You do not need to calculate the difference among the chosen setting and total hours required for the bread oven will include the cycle automatically adjusting the first time you press the TIMER. If you exceed the desired time, press TIMER to return to back. Example : Press SELECT to select your setting, by ex. (3), and use the TIMER button to scroll time increments of 10 minutes to display "8:30". If you go over "8:30", simply press timer button until you return to "8:30". Press the START button and the two points display will flash to show that the timer has been resolved and that the minutes will begin to be counted. If you make a mistake or want to change the time setting, press the STOP until you hear a beep and the SEL is displayed. You can then reset the time.

When the cycle is complete, END (End) appear on display and a beep will sound to you that the bread is baked. @@@@Do not open the lid during the cooking cycle as this may fall bread. 1. @@2. Water should be at room temperature and poured into the bread pan. 3. @@4. @@5. @@6. @@Close the lid. 7. @@8. Press the START button (Start). @@Always use gloves. Pushing the bread and let cool on a rack for 30 minutes.

@@@@@These times are approximate and they are data as a guide. @@@@It does not slide during this period **The alarm sounds during kneading to warn that it iddot; Refroidissez l'eau ou ajoutez du lait sortant juste du réfrigérateur. @@@@5. The top is bumpy and knotted - it is not smooth. · Il n'y a pas assez de liquide.

· Il y a trop de farine. @@@@@@ · Il y a trop de levure. @@ · Repositionnez le four à pain. 6. @@@@ · Mesurez la levure avec exactitude. · Réduisez le liquide de 15ml/3 cuillerées à café et réduisez la levure de / de cuillère à café. 1 7. Breads are more irregularly short at one end. · La pâte est trop sèche et elle n'a pas pu lever régulièrement dans le bol à pain. · Ajoutez 15ml/3 cuillerées à café de liquide.

12 TROUBLESHOOTING (continued) PROBLEME CAUSE POSSIBLE SOLUTION TEXTURE OF BREAD 8. The texture is dense and heavy. · Il y a trop de farine. · Il n'y a pas assez de levure. · Il n'y a pas assez de sucre. · Mesurez la farine avec exactitude (voir page 5). · Mesurez la quantité correcte de levure recommandée. · Mesurez le sucre avec exactitude (voir page 5). · Ajoutez les ingrédients dans l'ordre indiqué dans la recette. · Mesurez la quantité correcte de levure recommandée.

· Réduisez le liquide de 15 ml/ 3 cuillerées à café. · Réduisez le liquide de 15 ml/ 3 cuillerées à café. · S'il y a une panne de courant pendant la cuisson, la machine ne se rallumera pas quand le courant revient. Il vous faudra sortir le pain encore cru du bol à pain et recommencer avec des ingrédients frais. · Réduisez les quantités jusqu'à obtention des quantités maximales permises.

· Laissez le pain refroidir sur une grille pendant au moins 30 minutes pour dégager la vapeur avant de le couper en tranches. · Utilisez un bon couteau à pain. 9. The texture is airy, · Le sel a été omis. · Il y a trop de levure.

· Il y a trop de liquide. coarse and holes.. 10. The center of the bread is · Il y a trop de liquide. believed, it is not enough · Il y a eu une panne de courant cooked · pendant la cuisson. · Les quantités étaient trop grandes et la machine n'a pas pu les faire cuire. 11. difficult to cut the bread into slices, bread sticks.

· Le pain a été coupé en tranches quand il était encore trop chaud. · Le couteau utilisé ne va pas bien pour le pain. COLOR AND THICKNESS OF THE CRUST 12. The crust is too dark / too thick. 13. The bread is burned. · Vous avez utilisé le réglage pour pain à croûte BIEN CUITE. · La machine ne fonctionne pas bien. · Utilisez la position pour gros pain BLANC la prochaine fois. · Référez-vous à la section "Service Après-Vente" (page 15).

· Prolongez le temps de cuisson. · Ajoutez 15 ml/3 cuillerées à café de lait en poudre ou remplacez 50 % de l'eau avec du lait pour que la croûte soit plus bronzée. 14. The crust is too light. · Le pain n'a pas cuit assez longtemps.

· Il n'y a pas de lait en poudre ou de lait frais dans la recette. 13 TROUBLESHOOTING (continued) PROBLEME CAUSE POSSIBLE SOLUTION PROBLEMS WITH THE BREAD BOWL 15. The dough can not be out of machine. · Vous devez ajouter de l'eau dans le bol à pain et laisser tremper le pétrisseur avant de pouvoir le sortir. · Suivez les instructions de lavage après l'usage.

Il vous faudra parfois faire tourner légèrement le pétrisseur après l'avoir laissé tremper pour le dégager. · Frottez légèrement l'intérieur du bol à pain avec de l'huile végétale. · Référez-vous à la section "Service Après-Vente" (page 15). 16. The bread sticks to bowl/ · Cela peut se produire après un usage Is difficult to escape. prolongé. MECHANICAL PROBLEMS 17. @@@@@@Les ingrédients peuvent brûler sur les éléments et provoquer la fumée. · Pour obtenir une pièce de rechange, contactez le magasin où vous avez acheté votre four à pain. · N'utilisez pas plus d'ingrédients que les quantités recommandées dans la recette, et mesurez toujours les ingrédients avec exactitude (voir page 5).

· Vous avez oublié de mettre le pétrisseur dans le bol à pain. 18. There was a small of burned when machine is running. · Les ingrédients se sont renversés dans le four. · Le bol à pain a des fuites. · Les ingrédients dépassent la capacité du bol à pain. 19. The machine disconnected by accident or there is more current during operation. How do I save the bread? 20. The letters EH appear on the display & the machine · Si la machine est dans le cycle "Pétrissage", jetez les ingrédients et recommencez.



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· Si la machine est dans le cycle "levage", sortez la pâte du bol à pain, mettez-la en forme et placez-la dans un moule à pain de 23 x 12,5 cm, couvrez-la et laissez-la lever jusqu'à ce que sa taille ait doublé. Faites cuire dans un four ordinaire préchauffé à 200°C, soit Numéro 6, pendant 30 à 35 minutes, ou jusqu'à ce que le pain soit bien doré. · Si la machine est dans le cycle de cuisson, préchauffez votre four conventionnel à 220°C, Numéro 6, et enlevez la grille du haut. Sortez le pain de la machine avec soin et placez-le dans le four sur la grille du bas. Faites cuire jusqu'à ce que le pain soit bien doré.
· La chambre du four est trop chaude. · Débranchez la machine et laissez-la refroidir pendant 30 minutes. refuses to implement work. 21. The letters E-L or E-S appear on the display & the machine · La machine ne fonctionne pas bien.

· Référez-vous à la section "Service Après-Vente" refuses to implement work. · 14 ENTRETIEN ET NETTOYAGE IMPORTANT : Always unplug the appliance and let it cool before cleaning. DO NOT immerse the body of the device or the external base of the bowl to bread in water. DO NOT wash the bread pan into a dishwasher as this may affect its anti-adhesive and then the bread would stick to the walls during cooking. DO NOT use scouring pads or metal objects. Clean the bowl and bread dough after each use by filling in part the bowl of warm soapy water. Soak for 5-10 minutes. To exit the mixer, turn clockwise and lift. Finish cleaning with a clean, rinse and dry.

Use a damp cloth to clean the external surfaces and internal machine if necessary. Removing the dough's retrait. 15 CUSTOMER SERVICE If the cord of your bread machine is damaged, it must be replaced for security reasons by Kenwood or an approved repairer of Kenwood. If you need help: Use your machine. Maintain or repair your machine Contact the store where you bought your bread machine. 16 Kenwood Limited New Lane, Havant, Hampshire PO9 2NH UK www.kenwood.co.uk 2463/1 - THOSE PAGES BY ME - Cooking a normal white bread My Way (600 gr) Ingredients 250 ml Water 370 g flour, unbleached white bread (2 teaspoons) of skimmed milk powder 6 g (1 teaspoon) salt 20 g (1.75 tablespoons) sugar 15 g butter or olive oil 6 g (1.5 teaspoon) of dry yeast is easy to blend Cooking a Large white bread My Way (590 gr) You will get medium color & size with nice test, soft, economic and healthful loaf. Ingredients 245 ml Water 333 g flour, unbleached white bread (2 teaspoons) of skimmed milk powder 6 g (1 teaspoon) salt 20 g (1.5 tablespoon) sugar 13 g butter or olive oil 7 g (1.7 teaspoon) of dry yeast is easy to blend 20 g Egg (half egg) room temperature Notes: - Worm 245 ml water to (37degree) and mix 1tbsp +1 tsp for 15min before start filling the pan - Remove (9. Kneader) & shape the dough with wet hand at 1:35 then sprinkle 3gr. of butter or oil on it (top middle of dough). Also some seeds if you like. - Cover the viewing window by aluminum foil to reflect the heat on the top of the bread General notes: - Salt for delaying yeast work - Oil or butter for soften the loaf - Program 12 is very bad bread way it is not need yeast but need soda - I used Google translate French to English to prepare that user manual - I hope that all I did give a few help for you Nasser321@yahoo.com .



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