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You can read the recommendations in the user guide, the technical guide or the installation guide for KENWOOD BM210. You'll find the answers to all your questions on the KENWOOD BM210 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

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Manual abstract:

Remove all packaging and any labels, including the cardboard support inside the baking chamber. Do not let infirm people use the appliance without supervision. Do not let children use or 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. This machine complies with European Economic Community Directive 89/336/EEC before using your bread maker for the first time Wash all parts (see cleaning). 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.

@@@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. @@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.

In the unfortunate event of a power cut occurring after the ingredients have been partly processed, you will have to start again. 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.

Lid handle viewing window carrying handle pan hook heating element bread pan handle kneader drive shaft drive coupling measuring cup dual measuring spoon 1tsp & 1tbsp on/off switch control panel display window crust colour indicators (light, medium, dark) loaf size indicators menu pad loaf size pad delay timer pads crust colour pad start/stop pad 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. @@@Follow the instructions given in the recipe section. @@For 1 tsp or 1 tbsp, fill to the top and level off the spoon (see 6). @@ fit the kneader. Pour the water into the bread pan. @@@@Then lock the pan by turning it towards the front. Lower the handle and close the lid. Select the loaf size by pressing the LOAF SIZE pad until the indicator moves to the required loaf size. Remove the bread pan by holding the handle and turning the pan to the back of the machine.

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). Your Kenwood breadmaker is fitted with an ON/OFF switch and will not operate until the "on" switch is pressed. Always switch off and unplug your breadmaker after use. 1 basic 2 french 3 whole wheat 4 cake 5 sweet 6 rapid 700g 7 rapid 900g 8 dough 9 jam 10 gluten free 11 sandwich 12 bake White or Brown Bread Flour recipes Produces a crisper crust and suited to loaves low in fat and sugar Whole wheat or wholemeal flour recipes Non yeast batter breads & cakes High sugar bread recipes Produces loaves of bread in under 1 hour. For making jams For use with gluten free flours and gluten free bread mixes. Softer crust and closer texture loaves Bake only feature.

Can also be used to rewarm or crisp loaves already baked and cooled. An alert will sound before the end of the 2nd kneading cycle to add ingredients if the recipe recommends doing so. @@@@The unit will continue the program if plugged back in straight away. @@@ example: Finished loaf required at 7am. @@IMPORTANT: unplug the Bread Maker and allow to cool before cleaning.

@@Do not use a dishwasher to clean bread pan. @@ do not use abrasive scouring pads or metal implements. @@Finish cleaning with a soft cloth, rinse and dry. @@@@You can then reset the time. If the cord is damaged it must, for safety reasons, be replaced by KENWOOD or an authorised KENWOOD repairer.

If you need help with: using your bread maker servicing or repairs Contact the shop where you bought your bread maker. Ingredients Water Vegetable oil Unbleached white bread flour Skimmed milk powder Salt Sugar Easy blend dried yeast tsp = 5 ml teaspoon tbsp = 15ml tablespoon Ingredients Water, lukewarm (32-35°C) Unbleached white bread flour Skimmed milk powder Salt Sugar Butter Easy blend dried yeast Ingredients Water Vegetable Oil Wholemeal bread flour Unbleached white bread flour Skimmed milk powder Salt Sugar Easy blend dried yeast Pumpkin Seeds Sunflower seeds Poppy seeds Lightly toasted sesame seeds 900g 310mls 11/2tbsp 450g 50g 5tsp 1tsp 4tsp 1tsp 1tbsp 1tbsp 2tsp 2tsp 700g 250mls 1tbsp 370g 30g 3tsp 1tsp 3tsp 1tsp 2tsp 2tsp 2tsp 2tsp Ingredients Water Egg Unbleached white bread flour Salt Sugar Butter Easy blend dried yeast For the topping: Egg yolk beaten with 15ml (1tbsp) water Sesame seeds and poppy seeds, for sprinkling, optional Add the seeds when the machine makes an audible sound during the 2nd kneading cycle. 1 At the end of the cycle, turn the dough out onto a lightly floured surface. @@@@Sugar omitted or not enough added. Not enough yeast added or too old. @@If using timer, yeast got wet before bread making process started. @@Make sure they remain separate when added to the bread pan. Use liquid at correct temperature for bread setting being used. Place dry ingredients into corners of pan and make slight well in centre of dry ingredients for yeast to protect it from liquids. Reduce liquid by 15ml/3tsp 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 - Make sure dough is made under the best possible conditions. High humidity and warm weather may have caused the dough to rise too fast. Tops of loaves may not all be perfectly shaped, however, this does not affect wonderful flavour of bread. Machine was placed in a draught or may have been knocked or jolted during rising. Not enough salt used or omitted. Do not use more ingredients than recommended for large loaf (max. Dough too dry and not allowed to rise evenly in pan. If power is cut during operation, the bread maker will remain off when power is restored. @@@ Use a good bread knife.

Quantities were too large and machine could not cope. 11. Bread doesn't slice well, very sticky. Not using proper knife. Dark crust colour/ too thick. Use medium of light setting the next time. @@No milk powder or fresh milk in recipe. @@Follow cleaning instructions after use.



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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. Breadmaker not operating/Kneader not moving. @@@@ 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. Do not use more ingredients than recommended in recipe and always measure ingredients accurately. Did not start bread maker. Forgot to put kneader in pan. Burning odour noted during operation. Machine unplugged by mistake or power lost during use.

How can I save the bread? 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. Use bake only setting 12 or 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, use the bake only setting 12 or bake in pre-heated conventional oven at 200°C/400°F/Gas mark 6 and remove top rack. Carefully remove pan from machine and place on bottom rack in oven. Unplug and allow to cool down for 30 minutes. H:HH appears on display and machine cannot be.



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