



# Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for KENWOOD BM250. You'll find the answers to all your questions on the KENWOOD BM250 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

**User manual KENWOOD BM250**  
**User guide KENWOOD BM250**  
**Operating instructions KENWOOD BM250**  
**Instructions for use KENWOOD BM250**  
**Instruction manual KENWOOD BM250**



[You're reading an excerpt. Click here to read official KENWOOD BM250 user guide](http://yourpdfguides.com/dref/434045)  
<http://yourpdfguides.com/dref/434045>

**Manual abstract:**

@@Remove from the heat. @@@@Set aside to cool. Add to the pan with the liquids. Add the ingredients to the pan in the order listed in the above recipe. Variation Reduce the quantities of chillies for a milder flavour replacing with chopped spring onions if preferred. Use hot chillies such as Scotch Bonnet for a fiery taste. tsp = 5ml teaspoon tbsp = 15ml tablespoon 12 Please note Recipe variations for BM350 are highlighted in RED Cakes / Quick Bread Time : 1hr 30mins 1 2 3 4 Follow individual recipe instructions. Insert and lock the bread pan into the machine. Select program (BM250) (BM350) Cake/Quick Bread.

After 6 minutes mixing, scrape down with a plastic spatula to ensure all the ingredients are incorporated.

Banana and Cinnamon Tea Bread Ingredients Butter Golden syrup Light soft brown sugar Plain white flour Baking powder Bicarbonate of soda Ground cinnamon Peeled ripe bananas Eggs Crème fraîche Milk 1 2 3 Large 115g 200g 50g 280g 2tsp 1tsp ½ tsp 200g 2 85g 60ml Place the butter, syrup and sugar in a small saucepan and heat gently until melted, stirring occasionally. Leave to cool slightly then pour into the bread pan. Mash the bananas and add to the bread pan with the eggs, crème fraîche and milk. Sift the flour, baking powder, bicarbonate of soda and cinnamon together. Then add to the pan.

Variation: For a Banana, Date and Walnut Teabread add 40g chopped dates and 40g chopped walnuts, after scraping down after 6 minutes. tsp = 5ml teaspoon tbsp = 15ml tablespoon Please note Recipe variations for BM350 are highlighted in RED 13 Caribbean Tea Bread Ingredients Butter, melted Milk Eggs, lightly beaten Plain flour Baking powder Salt Caster sugar Desiccated coconut Ready to eat, dried tropical fruits, coarsely chopped Milk 1 2 Large 50g 170ml 2 280g 1 tbsp pinch 115g 25g 75g 60ml USE PROGRAM Add the melted butter, milk and eggs to the bread pan. Sift the flour, baking powder and salt together. Stir in the caster sugar, desiccated coconut and tropical fruits. Add all the ingredients to the pan.

tsp = 5ml teaspoon tbsp = 15ml tablespoon 14 Please note Recipe variations for BM350 are highlighted in RED Citrus & Walnut Bread Loaf Size Ingredients

Lemon yoghurt Orange juice Unbleached white bread flour Caster sugar Salt Butter Easy blend dried yeast Walnuts, chopped Grated lemon rind Grated orange rind 1 200ml 150ml 550g 40g 1½ tsp 40g 2tsp 50g 2tsp 2tsp 170ml 115ml 450g 25g 1tsp 40g 1½ tsp 40g 2tsp 2tsp 1Kg 750g 500g 135ml 100ml 350g 15g 1tsp 25g 1tsp 25g 1tsp 1tsp Place the walnuts, orange and lemon rind into the pan when the machine makes an audible sound during the 2nd kneading cycle. tsp = 5ml teaspoon tbsp = 15ml tablespoon Please note Recipe variations for BM350 are highlighted in RED 15 Cranberry, Almond & Pecan Bread

Loaf Size Ingredients Water Natural plain yoghurt Unbleached white bread flour Ground almonds Salt Caster sugar Easy blend dried yeast Pecan nuts, coarsely chopped Dried cranberries, chopped 1 235ml 180ml 540g 60g 1tsp 50g 1½ tsp 50g 25g 170ml 140ml 425g 50g 1tsp 40g 1½ tsp 40g 25g 1Kg 750g 500g 140ml 115ml 350g 40g ½ tsp 25g 1tsp 25g 15g Add the pecan nuts and cranberries into the pan when the machine makes an audible sound during the 2nd kneading cycle. tsp = 5ml teaspoon tbsp = 15ml tablespoon 16 Please note Recipe variations for BM350 are highlighted in RED Malted Sultana &

Apricot Bread Loaf Size Ingredients Water Malt extract Unbleached white bread flour Skimmed milk powder Mixed spice Caster sugar Salt Butter, cut into pieces Easy blend dried yeast Sultanas No-need-to-soak dried apricots, chopped For The Glaze Caster sugar Milk 3 tsp 3tsp 3 tsp 3tsp 2 tsp 2 tsp 315ml 3tbsp 550g 5tsp 1 tsp 25g 1 tsp 40g 2 tsp 60g 60g 255ml 2tbsp 450g 4tsp ½ tsp 25g 1 tsp 40g 1½ tsp 50g 50g 1Kg 750g 500g 200ml 5tsp 350g 1tbsp ½ tsp 25g ½ tsp 25g 1tsp 40g 40g 1 2 Place the sultanas and apricots into the pan when the machine makes an audible sound during the 2nd kneading cycle. Make the glaze

by dissolving the caster sugar in the milk, and brush over the top crust whilst still warm. tsp = 5ml teaspoon tbsp = 15ml tablespoon Please note Recipe variations for BM350 are highlighted in RED 17 Fruit & Nut Bran Loaf Loaf Size Ingredients Water Clear honey Unbleached white bread flour Wheat Bran Skimmed milk powder Salt Butter Easy blend dried yeast Dried berries and cherries chopped Skinned hazelnuts, roasted and chopped 1 400ml 3 tbsp 600g 25g 1tbsp 1½ tsp 25g 1½ tsp 60g 50g 280ml 2 tbsp 450g 15g 1tbsp 1½ tsp 25g 1½ tsp 50g 40g 1Kg 750g Add the berries, cherries and hazelnuts when the machine makes an audible sound during the 2nd kneading cycle. tsp = 5ml teaspoon tbsp = 15ml tablespoon 18 Please note Recipe variations for BM350 are

highlighted in RED Marmalade Cake Ingredients Butter Golden syrup Granulated sugar Orange marmalade Milk Egg Plain white flour Baking powder Bicarbonate of soda Salt Large 115g 150g 75g 75g 175ml 1 280g 2tsp 1tsp pinch 1 2 3 Place the butter, syrup, sugar and marmalade in a small saucepan and heat gently until melted, stirring occasionally. Leave to cool slightly then pour into the bread pan. Add the milk and egg. Sift the flour, baking powder, bicarbonate of soda and salt and add to the pan. Variation: Finish this cake with a topping after baking and cooling.

Mix together 140g full fat soft cheese or mascarpone cheese, 40g sifted icing sugar and 15ml (1 tbsp) cut mixed peel or orange marmalade. Spread over the top of the cake. tsp = 5ml teaspoon tbsp = 15ml tablespoon Please note Recipe variations for BM350 are highlig high in fibre and may have a laxative effect for people with a sensitive digestive system. Remove the bread pan from the machine immediately after the baking cycle is completed. Do not use the keep warm function. Leave the bread in the pan for approx. 5 minutes before removing and placing it on a cooling rack. It is normal for gluten free bread to be heavy and slightly dense in texture and have a paler crust colour compared to normal bread. The results may vary depending on the packet mixes or gluten free flours used. The bread should be stored in a cool dry place and used within 2 days or sliced and stored in the freezer.

Do not use the delay timer when making gluten free bread as some of the ingredients are perishable and may spoil. . . . . Please note Recipe variations for BM350 are highlighted in RED 23 Gluten-Free Bread Mix Recipes 1 2 3 4 5 Remove the bread pan from the bread machine and fit the kneader. Pour the water into the bread pan and then add the rest of the ingredients in the order listed in each recipe. Insert and lock the bread pan in the bread machine. Select program (BM250) or (BM350) GLUTEN FREE .



[You're reading an excerpt. Click here to read official KENWOOD](#)

[BM250 user guide](#)

<http://yourpdfguides.com/dref/434045>

Then press 'Start'. After 5 minutes mixing, scrape down with a plastic spatula to ensure all the ingredients are incorporated. At the end of the baking cycle, switch off and remove the bread pan using oven gloves. Turn out onto a wire rack. Basic White Bread - Mixes Ingredients Water Sunflower Oil Gluten Free Bread Mix Easy blend dried yeast \* Wheat free as well as Gluten free.

Note: If allowed, 4tsp of skimmed milk powder can be added to give a darker crust colour. tsp = 5ml teaspoon tbs = 15ml tablespoon Glutafin Bread 450ml 3tbsp 500g 2tsp Juvella Gluten Free Mix 400ml 2tbsp 500g 2tsp Trufree Bread Mix\* 400ml 3tbsp 500g 2tsp 24 Please note Recipe variations for BM350 are highlighted in RED Gluten-Free Bread Mix Recipes 1 Remove the bread pan from the bread machine and fit the kneader. 2 Pour the water into the bread pan and then add the rest of the ingredients in the order listed in each recipe. 3 Insert and lock the bread pan in the bread machine. Select program (BM250) or (BM350) GLUTEN FREE. Then press 'Start'. 4 After 5 minutes mixing, scrape down with a plastic spatula to ensure all the ingredients are incorporated. 5

At the end of the baking cycle, switch off and remove the bread pan using oven gloves. Turn out onto a wire rack. Basic Gluten Free Bread 1 Ingredients Water Eggs Sunflower Oil (or other vegetable oil) Cider Vinegar White Rice Flour Tapioca Flour Potato Flour Xanthan Gum Salt Sugar Yeast Quantity 410ml 160g 45ml 5ml 330g 85g 85g 2tsp 1tsp 25g 1½ tsp tsp = 5ml teaspoon tbs = 15ml tablespoon Please note Recipe variations for BM350 are highlighted in RED 25 Basic Gluten Free Bread 2 Ingredients Water Eggs Sunflower Oil (or other vegetable oil) Cider Vinegar White Rice Flour Brown Rice Flour Chick Pea Flour Cornflour or Potato Flour Xanthan Gum Salt Sugar Yeast Quantity 410ml 160g 45ml 5ml 260g 65g 65g 110g 2tsp 1tsp 25g 1½ tsp

Note: Both recipes will produce a loaf with a flat top and a slightly aerated crumb texture.

Variations for both recipes Multi Grain Bread Add with other ingredients Pumpkin seeds Sunflower seeds Poppy seeds Sesame seeds 3tsp 3tsp 2tsp 2tsp Fruit Bread Allow mix to knead for 10 minutes then add Sultanas Raisins Currants 40g 40g 40g tsp = 5ml teaspoon tbs = 15ml tablespoon 26 Please note Recipe variations for BM350 are highlighted in RED Rapid Bake Button 8 · Your bread maker has an extra fast bread cycle, which will knead, prove and cook a delicious loaf of bread in just 1 hour. To help ensure the best possible results follow the guidelines given below. . . . . Use lukewarm liquid to help speed up the rising process (32-35°C/90-95°F is optimum). Cold water will result in a shorter loaf, if hot water is used, it will kill the yeast. For best results measure the water temperature with either a thermometer or mix 25% boiling water with 75% of cold water. Bread recipes should contain at least 65% white bread flour on this cycle. 100% wholemeal or other whole grain breads will produce poor results as there is insufficient time for the dough to rise. The salt level is reduced for breads made using this cycle as salt retards yeast activity. However do not eliminate it completely as it is important for the taste and texture of the bread. Use 5ml (1tsp) of salt with 600g of flour.

The yeast levels are higher on this cycle to help ensure a rapid rise. Use 15-20ml (3-4tsp) of easy blend fast action dried yeast. If you want to make several loaves in succession on this rapid cycle, leave the lid open and the machine switched off for 30 minutes between loaves. This will allow the temperature sensor within the machine to work accurately, which is critical on a short bread cycle. Breads made using this cycle will not rise as high as loaves made on other settings, they will have a softer crust and be a little denser, which is normal.

Please note Recipe variations for BM350 are highlighted in RED 27 Ingredients The major ingredient in bread making is flour, so selecting the right one is the key to a successful loaf. Wheat flours Wheat flours make the best loaves. Wheat consists of an outer husk, often referred to as bran, and as an inner kernel, which contains the wheat germ and endosperm which, when mixed with the water, forms gluten. Gluten stretches like elastic and the gases given off by the yeast during fermentation are trapped, making the dough rise. White flours These flours have the outer bran and wheat germ removed, leaving the endosperm which is milled into a white flour.

It is essential to use strong white flour or white bread flour, because this has a higher protein level, necessary for gluten development. Do not use plain white flour or self-raising flour for making yeast risen breads in your bread maker, as inferior loaves will be produced. There are several brands of white bread flour available, use a good quality one, preferably unbleached, for the best results. Wholemeal flours Wholemeal flours include the bran and wheat germ, which gives the flour a nutty flavour and produces a coarser textured bread. Again strong wholemeal or wholemeal bread flour must be used. Loaves made with 100% wholemeal flour will be more dense than white loaves. The bran present in the flour inhibits the release of gluten, so wholemeal doughs rise more slowly. Use the special whole wheat programs to allow time for the bread to rise. For a lighter loaf, replace part of the wholemeal flour with white bread flour. You can make a quick wholemeal loaf using the rapid whole wheat setting.

Strong brown flour This can be used in combination with white flour, or on its own. It contains about 80-90% of the wheat kernel and so it produces a lighter loaf, which is still full of flavour. Try using this flour on the basic white cycle, replacing 50% of the strong white flour with strong brown flour. You may need to add a little extra liquid. Granary bread flour A combination of white, wholemeal and rye flours mixed with malted whole wheat grains, which adds both texture and flavour. Use on its own or in combination with strong white flour. Non-wheat flours Other flours such as rye can be used with white and wholemeal flours to make traditional breads like pumpernickel or rye bread. Adding even a small amount adds a distinctive tang. Do not use on its own, as it will produce a sticky dough, which will produce a dense heavy loaf. Other grains such as millet, barley, buckwheat, corn meal and oatmeal are low in protein and therefore do not develop sufficient gluten to produce a traditional loaf.

These flours can be used successfully in small quantities. Try replacing 10-20% of white bread flour with any of these alternatives. 28 Salt A small quantity of salt is essential in bread making for dough development and flavour. Use fine table salt or sea salt, not coarsely ground salt which is best kept for sprinkling on top of hand-shaped rolls, to give a crunchy texture.



[You're reading an excerpt. Click here to read official KENWOOD BM250 user guide](http://yourpdfguides.com/dref/434045)  
<http://yourpdfguides.com/dref/434045>

*Low-salt substitutes are best avoided as most do not contain sodium.*

*· · · Salt strengthens the gluten structure and makes the dough more elastic. Salt inhibits yeast growth to prevent over-rising and stops the dough collapsing. Too much salt will prevent the dough rising sufficiently. Sweeteners Use white or brown sugars, honey, malt extract, golden syrup, maple syrup, molasses or treacle. · · · · Sugar and liquid sweeteners contribute to the colour of bread, helping to add a golden finish to the crust.*

*Sugar attracts moisture, so improving the keeping qualities. Sugar provides food for the yeast, although not essential, as the modern types of dried yeast are able to feed on the natural sugars and starches found in the flour, it will make the dough more active. Sweet breads have a moderate level of sugar with the fruit, glaze or icing adding extra sweetness. Use the sweet bread cycle for these breads. If substituting a liquid sweetener for sugar then the total liquid content of the recipe will need to be reduced slightly. 29 Ingredients Fats and oils A small amount of fat or oil is often added to bread to give a softer crumb. It also helps to extend the freshness of the loaf. Use butter, margarine or even lard in small quantities up to 25g or 22ml (1½ tbsp) vegetable oil. Where a recipe uses larger amounts so the flavour is more noticeable, butter will provide the best result. · Olive oil or sunflower oil can be used instead of butter, adjust the liquid content for amounts over 15ml (3 tsp) accordingly.*

*Sunflower oil is a good alternative if you are concerned about the cholesterol level. Do not use low fat spreads as they contain 40% water so do not have the same properties as butter. · Liquid Some form of liquid is essential; usually water or milk is used. Water produces a crisper crust than milk. Water is often combined with skimmed milk powder. @@@@If using milk straight from the fridge do likewise. @@@@If using eggs reduce the liquid content accordingly. @@@@For best results use dried yeast. @@Do not use fresh yeast with the delay timer. @@Leave for 5 mins until frothy.*

*Then add to the rest of the ingredients in the pan. To get the best results the yeast quantity may need to be adjusted. @@@@Re-seal after use. Resealed opened sachets can be stored in the freezer until required. @@@@Do not exceed the recommended maximum. @@Always add the liquid to the bread pan first. Separate the yeast from the liquid by adding after the flour. Replace fresh yeast with easy blend dried yeast. Note: 6g fresh yeast = 1tsp (5ml) dried yeast. @@@@Keep the yeast separate from the other ingredients in the pan until mixing commences.*

*Check the consistency of the dough during the first few minutes of mixing. Bread machines require a slightly softer dough, so you may need to add extra liquid. The dough should be wet enough to gradually relax back. · · · · Removing, slicing and storing bread · · For best results, once your loaf is baked, remove it from the machine and turn out of the bread pan immediately, although your bread maker will keep it warm for up to an hour if you are not around. Remove the bread pan from the machine using oven gloves, even if it is during the warm cycle. Turn the pan upside-down and shake several times to release the cooked bread. If the bread is difficult to remove, try knocking the corner of the bread pan on a wooden board, or rotate the base of the shaft underneath the bread pan. The kneader should remain inside the bread pan when the bread is released, however occasionally it may remain inside the loaf of bread. If so, remove it before slicing the bread, using a heat resistant plastic utensil to prise it out. Do not use a metal implement as this may scratch the non-stick coating on the kneader.*

*Leave the bread to cool for at least 30 minutes on a wire rack, to allow the steam to escape. The bread will be difficult to slice if cut hot. Home-made bread does not contain any preservatives so should be eaten within 2-3 days of baking. If not eating immediately, wrap in foil or place in a plastic bag and seal. Crispy French-style bread will soften on storage, so is best left uncovered until sliced. If you wish to keep your bread for a few days, store in the freezer. Slice the bread before freezing, for easy removal of the amount required. · · Storing · · 31 General hints and tips The results of your bread making are dependent on a number of different factors, such as the quality of ingredients, careful measuring, temperature and humidity. To help ensure successful results, there are a few hints and tips worth noting. The bread machine is not a sealed unit and will be affected by temperature.*

*if it is a very hot day or the machine is used in a hot kitchen, then the bread is likely to rise more, than if it is cold. The optimum room temperature is between 20C/ 68F and 24C/ 75F. · · · · On very cold days let the water from the tap stand at room temperature for 30 minutes before use. Likewise with ingredients from the fridge. Use all the ingredients at room temperature unless stated otherwise in the recipe e. g. for the rapid 1 hour cycle you will need to warm the liquid. Add ingredients to the bread pan in the order suggested in the recipe. Keep the yeast dry and separate from any other liquids added to the pan, until mixing commences. Accurate measuring is probably the most crucial factor for a successful loaf. Most problems are due to inaccurate measuring or omitting an ingredient. Follow either metric or imperial measurements; they are not interchangeable. Use the measuring cup and spoon provided. Always use fresh ingredients, within their use by date. Perishable ingredients such as milk, cheese, vegetables and fresh fruits may deteriorate, especially in warm conditions. These should only be used in breads, which are made immediately. Do not add too much fat as it forms a barrier between the yeast and flour, slowing down the action of the yeast, which could result in a heavy compact loaf. 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 boiled or cooled water.*



**[You're reading an excerpt. Click here to read official KENWOOD BM250 user guide](http://yourpdfguides.com/dref/434045)**  
<http://yourpdfguides.com/dref/434045>



If your tap water is heavily chlorinated and fluorinated this may affect the bread rising. Hard water can also have this effect. It is worth checking the dough after about 5 minutes 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.

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. Do not open the lid during the proving or baking cycle as this may cause the bread to collapse. . . . . 32

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 = Wholemeal breads will be lower than white breads due to less gluten forming protein in whole wheat flour. = Not Normal situation, no solution. enough liquid.

omitted or not enough type of flour used. Increase liquid by 15ml/3tsp. 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. For best results use only fast action "easy blend" yeast. Measure amount recommended and check expiry date on package. This cycle produces shorter loaves. This is normal. Make sure they remain separate when added to the bread pan.

Assemble ingredients as listed in the recipe. Check expiry 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. = Sugar added. = Wrong = Wrong type of yeast used. enough yeast added or too old. = Rapid = Not bread cycle chosen. and sugar came into contact with each other before kneading cycle 2.

Flat loaves, no rising. = Yeast = Yeast omitted. too old too hot. = Yeast = Liquid = Too = If much salt added. using timer, yeast got wet before bread making process started.

33 Troubleshooting guide Problem Possible Cause Solution Loaf Size and Shape 3. Top inflated - mushroom-like in appearance. = Too = Too = Too = Not much yeast. much sugar. much flour.

enough salt. humid weather. Reduce yeast by ¼ tsp. Reduce sugar by 1tsp Reduce flour by 6 to 9tsp Use amount of salt recommended in recipe. Reduce liquid by 15ml/3tsp and yeast by ¼ tsp. 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. Increase liquid by 15ml/3tsp. Measure flour accurately.

Make sure dough is made under the best possible conditions. = Warm, 4. @@5. Gnarly, knotted top - not smooth. = Not = Too enough liquid. @@6.

@@Measure yeast accurately. @@humid weather. = Warm, 34 Troubleshooting guide Problem Possible Cause Solution Loaf size and shape 7. Loaves uneven shorter on one end.

too dry and not allowed to rise evenly in pan. = Dough Increase liquid by 15ml/3tsp. Bread Texture 8. Heavy dense texture. = Too = Not = Not much flour. enough yeast. enough sugar. omitted. much yeast. much liquid.

much liquid. cut during operation. Measure accurately. Measure right amount of recommended yeast. Measure accurately. Assemble ingredients as listed in recipe. Measure right amount of recommended yeast. Reduce liquid by 15ml/3tsp. Reduce liquid by 15ml/3tsp. If power is cut during operation for more than 8 minutes you will need to remove the unbaked loaf from the pan and start again with fresh ingredients.

Reduce amounts to maximum quantities allowed. Allow bread to cool on rack for at least 30 minutes to release steam, before slicing. Use a good bread knife.

9. Open, coarse, holey texture. = Salt = Too = Too 10. Centre of loaf is raw, not baked enough. = Too = Power were too large and machine could not cope. 11. Bread doesn't slice well, very sticky.

= Sliced = Quantities while too hot. = Not using a proper knife. Crust Colour and Thickness 12. Dark crust colour/too thick. 13.

Loaf of bread is burnt. 14. Crust too light. = DARK = Bread = Bread = No crust setting used. Use medium or light setting the next time.

Refer to "Service and customer care" section. Add 15ml/3tsp skimmed milk powder or replace 50% of water with milk to encourage browning. maker malfunctioning. not baked long enough. Extend baking time. milk powder or fresh milk in recipe. 35 BM250 Timetable for Menu 36 Medium 2.0 pound 3:25 - 14:55 3:13 - 14:53 3:18 - 14:58 3:25 - 14:58 3:18 - 14:53 3:13 - 14:53 1.0 pound 1.5 pound 2.

0 pound 1.0 pound 1.5 pound 3:18 - 14:58 Dark 2.0 pound 3:25 - 14:55 Basic Toast Colour Light Weight 1.0 pound 1.5 pound Delay 3:13 - 14:53 3:18 - 14:58 Preheat 5min 5min 20min 39min 10s 25min 50s 15s 49min 45s 60 min 1h 3:25 3:03 1h 3:13 2:51 48min 49min 45s 15s 15s 49min 45s 53min 1h 3:18 2:56 25min 50s 25min 50s 10s 10s 39min 39min 39min 10s 25min 50s 15s 49min 45s 60min 1h 3:25 3:03 20min 20min 20min 5min 5min 5min 5min 5min 5min 5min 5min 20min 39min 10s 25min 50s 15s 49min 45s 48min 1h 3:13 2:51 5min 5min 20min 39min 10s 25min 50s 15s 49min 45s 53min 1h 3:18 2:56 5min 5min 20min 39min 10s 25min 50s 15s 49min 45s 60min 1h 3:25 3:03 Knead 1 5min Rest 5min Knead 2 20min 20min Rise 1 10s 39min 39min Sourness Releasing 10s Rise 2 15s 25min 50s 25min 50s Forming 15s Rise 3 49min 45s 49min 45s Bake 1h 3:18 2:56 48 min 53 min Keep warm 1h Total 3:13 Adding fruit 2:51 BM250 Timetable for Menu Medium Dark 2.0 pound 3:35 - 14:55 3:30 - 14:50 3:32 - 14:52 3:35 - 14:55 2:30 - 14:50 1.0 pound 1.5 pound 2.0 pound 1.

0 pound French Rapid 1.5 pound 2:32 - 14:52 2.0 pound 2:35 - 14:55 Toast Colour 2.0 pound 3:35 - 14:55 3:30 - 14:50 3:32 - 14:52 1.0 pound 1.5 pound Light Weight 1.0 pound 1.5 pound Delay 3:30 - 14:50 3:32 - 14:52 Preheat 5min 5min 20min 39min 10s 10s 10s 10s 10s 39min 39min 39min 39min 20min 20min 20min 20min 20min 39min 10s 5min 5min 5min 5min 5min 5min 5min 5min 5min 5min 5min 5min 20min 39min 10s 5min 5min 20min 15min 10s 5min 5min 20min 15min 10s Knead 1 5min 5min Rest 5min 5min Knead 2 20min 20min Rise 1 39min 39min Sourness Releasing 30min 50s 30min 50s 30min 50s 30min 50s 10s 10s Rise 2 10s 59min 50s 55min 1h 3:35 N/A 1h 3:30 N/A 50min 59min 50s 59min 50s 52min 1h 3:32 N/A 10s 10s 10s 30min 50s 30min 50s 30min 50s 30min 50s 30min 50s 15min 50s 15min 50s 15min 50s Forming 10s 10s 10s 59min 50s 55min 1h 3:35 N/A 59min 50s 50min 1h 3:30 N/A 10s 59min 50s 52min 1h 3:32 N/A 10s 59min 50s 55min 1h 3:35 N/A 10s 38min 50s 50min 1h 2:30 N/A 10s 38min 50s 52min 1h 2:32 N/A 10s 38min 50s 55min 1h 2:35 N/A Rise 3 59min 50s 59min 50s Bake 50min 52min Keep warm 1h 1h Total 3:30 3:32 37 Adding Fruit N/A N/A BM350 Timetable for Menu 38 Medium 2.



[You're reading an excerpt. Click here to read official KENWOOD](http://yourpdfguides.com/dref/434045)

[BM250 user guide](http://yourpdfguides.com/dref/434045)

<http://yourpdfguides.com/dref/434045>

0 pound 30min 3min 25min 80min 15s 31min 15s 46min 48min 4:23 3:39 1h 1:34 12:00 1h 1:31 12:00 3:36 4:20 45min 50min 4:25 3:41 1h 1:36 12:00 46min 46min 15s 15s 31min 31min 31min 15s 46min 55min 4:30 3:46 1h 1:41 12:00 15s 15s 15s 80min 80min 80min 25min 25min 25min 25min 80min 15s 31min 15s 46min 54min 4:29 3:45 1h 1:40 12:00 3min 3min 3min 3min 30min 30min 30min 1.0 pound 1.0 pound 1.0 pound 1.0 pound Dark 1.5 pound 30min 3min 25min 80min 15s 31min 15s 46min 64min 4:39 3:55 1h 1:50 12:00 3min 15s 15s 4:19 3:35 1h 1:30 Whole wheat Toast Colour Light Weight 1.0 pound 1.5 pound Preheat 30min 30min Knead 1 3min Knead 2 25min 25min Rise 1 80min 80min Knead 3 15s Rise 2 31min 31min Knead 4 15s Rise 3 46min 46min Bake 40min 44min Total 4:15 Extras 3:31 Keep warm 1h Remove paddle 1:26 Delay 12:00 12:00 BM250 Timetable for Menu Medium 2.0 pound 3:27 - 14:57 3:17 - 14:57 3:22 - 14:52 3:27 - 14:57 3:17 - 14:57 1.0 pound 1.5 pound 2.

0 pound 1.0 pound 1.5 pound 3:22 - 14:52 Dark 2.0 pound 3:27 - 14:57 Sweet Light Toast Colour Weight 1.0 pound 1.5 pound Delay 3:17 - 14:57 3:22 - 14:52 Preheat 5min 5min 20min 39min 10s 25min 50s 5s 51min 55s 60 min 1h 3:27 3:05 1h 3:17 2:55 50min 51min 55s 5s 5s 51min 55s 55min 1h 3:22 3:00 25min 50s 25min 50s 10s 10s 39min 39min 39min 10s 25min 50s 5s 51min 55s 60min 1h 3:27 3:05 20min 20min 20min 5min 5min 5min 5min 5min 5min 5min 5min 5min 20min 39min 10s 25min 50s 5s 51min 55s 50min 1h 3:17 2:55 5min 5min 20min 39min 10s 25min 50s 5s 51min 55s 55min 1h1h 3:22 3:00 5min 5min 20min 39min 10s 25min 50s 5s 51min 55s 60min 1h 3:27 3:05 Knead 1 5min Rest 5min Knead 2 20min 20min Rise 1 10s 39min 39min Sourness Releasing 10s Rise 2 5s 25min 50s 25min 50s Forming 5s Rise 3 51min 55s 51min 55s Bake 1h 3:22 3:00 50 min 55 min Keep warm 1h Total 3:17 Adding fruit 2:55 39 BM250 Timetable for Menu 6 Packet Mix 2.0 pound N/A 5min 5min 20min 60min 54min 1h 2:24 N/A N/A 1:43 1h 75min 1:30 N/A 0:14 N/A 60min 18min 20min 5min 5min 10min 50min 1:05 N/A 5min 5min 14min 5min N/A N/A N/A N/A 2.0 pound N/A N/A N/A N/A N/A 60min 1h 1:00 N/A Cake Dough Pasta Dough Jam Bake 7 8 9 10 11 12 Super Rapid 1.5 pound N/A 3min 9min 8min 38min 1h 0:58 N/A 40 - 12 5 Item Gluten Free Weight 2.0 pound Delay N/A Preheat - Knead 1 5min Rest 5min Knead 2 20min Rise 1 60min Sourness - Rise 2 - Forming - Rise 3 - Bake 54min Keep 1h Total 2:24 Adding fruit N/A BM350 Timetable for Menu Medium 2.0 pound 1.0 pound 1.5 pound 2.0 pound 1.0 pound Dark 1.

5 pound 2.0 pound White Light Toast Colour Weight 1.0 pound 1.5 pound Preheat 3min 31min 26min 15s 25min 15s 55min 43min 3:03 2:43 1h 1:38 12:00 1h 1:40 12:00 2:45 3:05 45min 50min 3:10 2:50 1h 1:45 12:00 55min 55min 15s 15s 25min 25min 25min 15s 55min 55min 3:15 2:55 1h 1:50 12:00 15s 15s 15s 26min 26min 26min 31min 31min 31min 31min 26min 15s 25min 15s 55min 60min 3:20 3:00 1h 1:55 12:00 3min 3min 3min 3min 3min 3min 31min 26min 15s 25min 15s 55min 65min 3:25 3:05 1h 2:00 12:00 3min 31min 26min 15s 25min 15s 55min 70min 3:30 3:10 1h 2:05 12:00 Knead 1 3min Knead 2 31min 31min Rise 1 15s 26min 26min Knead 3 15s Rise 2 15s 25min 25min Knead 4 15s Rise 3 55min 55min Bake 3:00 2:40 1h 1:35 12:00 37min 40min Total 2:57 Extras 2:37 Keep warm 1h Remove paddle 1:32 Delay 12:00 41 BM350 Timetable for Menu 42 Medium 2.0 pound 1.

0 pound 1.5 pound 2.0 pound 1.0 pound 1.5 pound Dark 2.0 pound 3min 31min 26min 15s 55min 0s 0min 43min 2:38 2:18 1h 1:38 12:00 1h 1:40 12:00 2:20 2:40 45min 50min 2:45 2:25 1h 1:45 12:00 0min 0min 0s 0s 55min 55min 55min 0s 0min 55min 2:50 2:30 1h 1:50 12:00 15s 15s 15s 26min 26min 26min 31min 31min 31min 31min 26min 15s 55min 0s 0min 55min 2:55 2:35 1h 1:55 12:00 3min 3min 3min 3min 3min 3min 31min 26min 15s 55min 0s 0min 55min 3:00 2:40 1h 2:00 12:00 3min 31min 26min 15s 55min 0s 0min 55min 3:05 2:45 1h 2:05 12:00 15s 0s 0min 2:35 2:15 1h 1:35 White Rapid Toast Colour Light Weight 1.0 pound 1.5 pound Preheat Knead 1 3min Knead 2 31min 31min Rise 1 26min 26min Knead 3 15s Rise 2 55min 55min Knead 4 0s Rise 3 0min Bake 37min 40min Total 2:32 Extras 2:12 Keep warm 1h Remove paddle 1:32 Delay 12:00 12:00 BM350 Timetable for Menu Medium 2.0 pound 30min 3min 25min 80min 15s 31min 15s 46min 48min 4:23 3:39 1h 1:34 12:00 1h 1:31 12:00 3:36 4:20 45min 50min 4:25 3:41 1h 1:36 12:00 46min 46min 15s 15s 31min 31min 31min 15s 46min 55min 4:30 3:46 1h 1:41 12:00 15s 15s 15s 80min 80min 80min 25min 25min 25min 25min 80min 15s 31min 15s 46min 54min 4:29 3:45 1h 1:40 12:00 3min 3min 3min 3min 30min 30min 30min 30min 1.0 pound 1.

5 pound 2.0 pound 1.0 pound 1.5 pound 30min 3min 25min 80min 15s 31min 15s 46min 60min 4:35 3:51 1h 1:46 12:00 Dark 2.0 pound 30min 3min 25min 80min 15s 31min 15s 46min 64min 4:39 3:55 1h 1:50 12:00 Whole wheat Light Toast Colour Weight 1.0 pound 1.5 pound Preheat 3min 30min 30min Knead 1 3min Knead 2 25min 25min Rise 1 15s 80min 80min Knead 3 15s Rise 2 15s 31min 31min Knead 4 15s Rise 3 46min 46min Bake 4:19 3:35 1h 1:30 12:00 40min 44min Total 4:15 Extras 3:31 Keep warm 1h Remove paddle 1:26 Delay 12:00 43 BM350 Timetable for Menu 44 Light 2.0 pound 5min 3min 25min 30min 15s 46min 0s 0min 48min 2:37 2:18 1h 1:34 12:00 1h 1:31 12:00 2:15 2:34 45min 50min 2:39 2:20 1h 1:36 12:00 0min 0min 0s 0s 46min 46min 46min 0s 0min 55min 2:44 2:25 1h 1:41 12:00 15s 15s 15s 30min 30min 30min 25min 25min 25min 25min 30min 15s 46min 0s 0min 54min 2:43 2:24 1h 1:40 12:00 3min 3min 3min 3min 5min 5min 5min 5min 1.0 pound 1.5 pound 2.

0 pound 1.0 pound 1.5 pound 30min 3min 25min 30min 15s 46min 0s 0min 60min 2:49 2:30 1h 1:46 12:00 Medium Dark 2.0 pound 30min 3min 25min 30min 15s 46min 0s 0min 64min 2:53 2:34 1h 1:50 12:00 5min 3min 25min 30min 15s 46min 0s 0min 44min 2:33 2:14 1h 1:30 12:00 Whole wheat Rapid Toast Colour Weight 1.0 pound 1.

5 pound Preheat 5min Knead 1 3min Knead 2 25min Rise 1 30min Knead 3 15s Rise 2 46min Knead 4 0s Rise 3 0min Bake 40min Total 2:29 Extras 2:10 Keep warm 1h Remove paddle 1:26 Delay 12:00 BM350 Timetable for Menu Medium 2.0 pound 0min 3min 30min 32min 15s 30min 15s 55min 64min 3:21 3:01 1h 1:46 12:00 1h 1:44 12:00 2:59 3:19 62min 66min 3:22 3:02 1h 1:47 12:00 55min 55min 15s 15s 30min 30min 30min 15s 55min 70min 3:25 3:05 1h 1:50 12:00 15s 15s 15s 32min 32min 32min 30min 30min 30min 30min 32min 15s 30min 15s 55min 65min 3:23 3:03 1h 1:48 12:00 3min 3min 3min 3min 0min 0min 0min 0min 1.



You're reading an excerpt. [Click here to read official KENWOOD BM250 user guide](http://yourpdfguides.com/dref/434045)  
<http://yourpdfguides.com/dref/434045>

0 pound 1.5 pound 2.0 pound 1.

0 pound 1.5 pound 0min 3min 30min 32min 15s 30min 15s 55min 72min 3:26 3:06 1h 1:51 12:00 Dark 2.0 pound 0min 3min 30min 32min 15s 30min 15s 55min 74min 3:29 3:09 1h 1:54 12:00 French Light Toast Colour Weight 0min 3min 30min 32min 15s 30min 15s 55min 53min 3:19 2:59 1h 1:44 12:00 1.0 pound 1.5 pound Preheat 0min Knead 1 3min Knead 2 30min Rise 1 32min Knead 3 15s Rise 2 30min Knead 4 15s Rise 3 55min Bake 42min Total 3:17 Extras 2:57 Keep warm 1h Remove paddle 1:42 Delay 12:00 45 BM350 Timetable for Menu 46 Light 2.0 pound 1.0 pound 1.5 pound 2.0 pound 1.0 pound 1.

5 pound Medium Dark 2.0 pound 3min 31min 31min 15s 30min 15s 50min 56min 3:21 3:01 1h 1:46 12:00 1h 1:44 12:00 2:59 3:19 54min 57min 3:22 3:02 1h 1:47 12:00 50min 50min 15s 15s 30min 30min 30min 15s 50min 60min 3:25 3:05 1h 1:50 12:00 15s 15s 15s 31min 31min 31min 31min 31min 31min 31min 15s 30min 15s 50min 58min 3:23 3:03 1h 1:48 12:00 3min 3min 3min 3min 3min 3min 31min 31min 15s 30min 15s 50min 61min 3:26 3:06 1h 1:51 12:00 3min 31min 31min 15s 30min 15s 50min 64min 3:29 3:09 1h 1:54 12:00 15s 15s 3:19 2:59 1h 1:44 12:00 Sweet Bread Toast Weight 1.0 pound 1.5 pound Preheat Knead 1 3min Knead 2 31min 31min Rise 1 31min 31min Knead 3 15s Rise 2 30min 30min Knead 4 15s Rise 3 50min 50min Bake 52min 54min Total 3:17 Extras 2:57 Keep warm 1h Remove paddle 1:42 Delay 12:00 BM350 Timetable for Menu 8 Gluten Free Dough Medium 2lb 8min 4min 19min 48min 0s 0min 0s 0min 95min 100min - 15 15 Separate 'SuperRapid' button Medium N/A 0min 0min 10min 0min 0min 0min 0s 0min 0min 5:15 1:14 N/A N/A 12:00 12:00 4:39 N/A N/A 12:00 70min 1:25 N/A 20min N/A 12:00 0min 0s 11min 37min 0:59 0:56 1h 0:48 12:00 0min 0min 0min 0min 0s 0min 10min 0:10 N/A 1h N/A 12:00 1.5lb 0min 3min 9min 8min 0min 0min 0s 0min 38min 0:58 N/A 1h N/A N/A 9 Dough/Pasta Artisanal Dough N/A N/A 0min 5min 45min 70min 10s 85min 10s 110min 0min 0min 15min 0min 1min 0min 0min N/A 2lb N/A Medium N/A Jam Last Minute Loaf ExtraBake 10 11 12 13 14 7 Item Quick Bread Cake Crust 1lb 8min 4min 19min 48min 0s 0min 0s 0min 0min 1:30 0min 0s 0min 0min 1h 27min 3min 0min N/A Medium N/A N/A Weight 2lb 1lb Preheat N/A N/A Knead 1 3min 3min Knead 2 20min 4min Rise 1 0s 0min 0min Knead 3 0s Rise 2 0s 0min 0min Knead 4 0s Rise 3 0min 0min Bake 2:54 2:37 1h 2:23 12:00 2:28 1h 2:42 2:59 105min 75min Total 2:08 1:22 Extras 1:50 1:22 Keep warm 22min 22min Remove paddle 0:45 1:15 47 Delay 12:00 12:00 Bread/dough program chart for BM250 Total Programme Time 500g 3:13 3:30 2:30 3:43 2:28 3:17 2:24 2:24 1:43 1:30 0:14 1:05 1:00 0:58 3:22 3:27 2:30 2:33 2:55 3:45 3:48 2:56 2:58 3:00 2:32 2:35 3:01 3:05 60min 60min 60min 60min 3:32 3:35 3:18 3:25 2:51 2:56 3:03 750g 1kg 500g 750g 1kg 60min 60min Alert for adding ingredients Keep Warm 48 Program 1 Basic White or Brown Bread Flour recipes. 2 French Produces a crisper crust and suited to loaves low in fat and sugar. Rapid Loaves. 3 Wholewheat Wholewheat or wholemeal flour recipes: 30min preheat. Rapid Loaves: 5min preheat.

4 Sweet High sugar bread recipes 5 Gluten free For use with gluten free flours and gluten free bread mixes.

Max 500g mix. 6 Packet mix For ready prepared bread mixes. Max 500g mix 7 Cake Non-yeast batter breads and cakes. 8 Dough Dough for hand shaping and baking in your own oven. 9 Pasta dough Pasta dough recipes.

10 Jam For making jams. 11 Bake Bake only feature. Can also be used to rewarm or crisp loaves already baked and cooled. Rapid Bake button Produces loaves of bread in under 1 hour. Loaves require warm water, extra yeast and less salt.

To select the rapid loaf program press the crust colour pad until the indicator points to ( ). An alert will sound before the end of the 2nd kneading cycle to add ingredients if the recipe recommends doing so. The Bread Maker will automatically go in to the keep warm mode at the end of the baking cycle. It will stay in the keep warm mode for up to 1 hour or until the machine is turned off, whichever is soonest. Bread/dough program chart for BM350 Total Programme Time

Medium Crust Colour 500g 3:05 2:40 4:20 2:34 2:39 2:44 2:15 2:20 4:25 4:30 3:36 3:41 3:46 2:25 60min 2:45 2:50 2:20 2:25 2:30 3:10 3:15 2:45 2:50 2:55 750g 1kg 500g 750g 1kg 60min 60min Alert for adding ingredients Medium crust colour Keep Warm Program 1 Basic White or Brown Bread Flour recipes. 2 White Rapid Reduces the white cycle by approx. 30 minutes. 3 Wholewheat Wholewheat or wholemeal flour recipes: 30min preheat. 3 Wholewheat Rapid For use with granary flour and for a quicker wholewheat loaf. Not suitable for 100% wholemeal loaves.

5 minute preheat. 3:32 3:19 2:08 1:22 2:54 1:30 5:15 1:25 0:10 - 1:30 2:59 3:22 3:25 2:59 3:36 3:40 3:13 3:17 3:02 1:14 4:39 - 5 French Produces a crisper crust and suited to loaves low in fat and sugar. 3:21 3:05 60min 22min 22min 60min 20min 60min 6 Sweet High sugar bread recipes. 7 Quick Bread Non-yeast batter breads - 1kg mix. 8 Cake Cake mixes - 500g mix. 9 Gluten Free For use with gluten free flours and gluten free bread mixes. Max 500g flour wt: 8 min preheat. 10 Dough Dough for hand shaping and baking in your own oven. 11 Artisan Dough Long dough cycle for preparation of Artisan doughs 12 Jam For making jams. 13 Bake Bake only feature.

Can also be used to rewarm or crisp loaves already baked and cooled. Use timer buttons to change time required. Rapid Bake button Produces loaves of bread in under 1 hour. Loaves require warm water, extra yeast and less salt. 0:58 - 60min An alert will sound before the end of the 2nd kneading cycle to add ingredients if the recipe recommends doing so.

49 The Bread Maker will automatically go in to the keep warm mode at the end of the baking cycle. It will stay in the keep warm mode for up to 1 hour or until the machine is turned off, whichever is soonest. 18129/1 Kenwood Limited, New Lane, Havant, Hampshire PO9 2NH, UK www.kenwoodworld.com .



[You're reading an excerpt. Click here to read official KENWOOD](#)

[BM250 user guide](#)

<http://yourpdfguides.com/dref/434045>