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You can read the recommendations in the user guide, the technical guide or the installation guide for KENWOOD BM450. You'll find the answers to all your questions on the KENWOOD BM450 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual KENWOOD BM450
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Instruction manual KENWOOD BM450



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Designed and engineered by Kenwood in the UK
Made in China

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Manual abstract:

Always use oven gloves to remove the hot bread pan. @@@@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. 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. This appliance should only be used on a flat heat resistant surface. Do not place your hand inside the oven chamber after the bread pan has been removed as it will be very hot. Do not touch moving parts within the Bread Maker. do not exceed the maximum flour and raising agent quantities specified in the recipes supplied. 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.

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 vents on the side of the machine and ensure there is adequate ventilation around the bread maker during operation. This appliance is not intended to be operated by means of an external timer or separate remote-control system.

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. 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.

Before using your bread maker for the first time Wash all parts (see care and cleaning). Fit the lid (see care & cleaning). Lid handle viewing window automatic dispenser heating element bread pan handle kneader drive shaft drive coupling on/off switch measuring cup dual measuring spoon 1tsp & 1tbsp control panel display window program status indicator crust colour indicators (light, medium, dark) delay timer buttons menu button loaf size button program button confirm button viewing light favourite button start/stop button rapid bake button cancel button crust colour button loaf size indicators 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 rapid 1 hour cycle. Follow the instructions given in the recipe section. Always use the measuring spoon provided to measure smaller quantities of dry and liquid ingredients. Use the slider to select between the following measure - 1/2 tsp, 1 tsp, 1/2 tbsp or 1 tbsp. Fill to the top and level off the spoon (see 6).

Your Kenwood breadmaker is fitted with an ON/OFF switch and will not operate until the "on" switch is pressed. Plug in and press the ON/OFF switch situated at the back of the breadmaker - the unit will beep and 1 (3:15) will appear in the display window. Always switch off and unplug your breadmaker after use. The program status indicator is situated in the display window and the indicator arrow will point to the stage of the cycle the breadmaker has reached as follows: Pre-heat Â The pre-heat feature only operates at the start of the wholewheat (30 minutes), wholewheat rapid (5 minutes) and gluten free (8 minutes) settings to warm the ingredients before the first kneading stage begins. There is no kneader action during this period. Knead Â The dough is either in the first or 2nd kneading stage or being knocked back between the rising cycles. (9), (10), (11) and (13) the automatic dispenser will operate and an alert will sound to tell you to add any additional ingredients manually. Rise Â the dough is in either the 1st, 2nd or 3rd rising cycle. bake Â The loaf is in the final baking cycle. Keep Warm Â The bread maker automatically goes into the Keep warm mode at the end of the baking cycle.

It will stay on the keep warm mode for up to 1 hour or until the machine is turned off, which ever is soonest. Please note: the heating element will switch on and off and will glow intermittently during the keep warm cycle. 1 2 3 4 Remove the bread pan by holding the handle and turning the pan to the back of the baking chamber. 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 into the oven chamber by positioning the bread pan at an angle towards the back of the unit. 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 button 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 baking chamber. Always use oven gloves as the pan handle will be hot and take care not to touch the automatic dispenser on the underside of the lid as this will also 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). The LIGHT button can be pressed at any time to view the program status in the display window or to check the progress of the dough inside the baking chamber. The baking chamber viewing light will automatically switch off after 60 seconds. If the light bulb stops working it must be replaced by KENWOOD or an authorised KENWOOD repairer (see service and customer care).

Your BM450 breadmaker is fitted with an automatic dispenser for releasing additional ingredients directly into the dough during the kneading cycle. This ensures that the ingredients are not overprocessed or crushed and are evenly distributed. To fit and use the automatic dispenser 1 Fit the dispenser to the lid using the alignment arrows . The dispenser will not locate and lock into position unless fitted the correct way round. The breadmaker can be used without the dispenser fitted if required but the manual alert will still sound. 15-20 minutes of kneading and an audible alert sounds as well in case you need to add ingredients manually. Hints & tips Not all ingredients are suitable for use with the automatic dispenser and for best results follow the guidelines below: Do not overfill the dispenser Â follow the recommended quantities specified in the recipes supplied.



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Keep the dispenser clean and dry to prevent ingredients sticking. Cut ingredients roughly or lightly dust with flour to reduce stickiness, which may prevent the ingredients from being released. E Sultanas, Raisins, Mixed Peel & Glace Cherries suitable for use with the automatic dispenser Yes comments Roughly chop and do not chop too small.

Pieces cut too small may stick to the dispenser and may not be added to the dough. Roughly chop and do not chop too small. Very small seeds may fall out through the gap around the dispenser door. best added manually or with other ingredients. Due to the small chopped size may fall out of the dispenser. Herbs are very light in weight and may not be released from the dispenser. best added manually or with other ingredients. Oil may cause the ingredients to stick to the dispenser. May be used if well drained and dried thoroughly before adding to the dispenser. Add with other ingredients directly into the pan. Produces a crisper crust and suited to loaves low in fat and sugar For use with gluten free flours and gluten free bread mixes. 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 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 1hour or until the machine is turned off, which ever is soonest. The Delay timer allows you to delay the bread making process up to 15 hours. The delayed start cannot be used with the "RAPID BAKE" program or programs (7) to (13). 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, egg, cheese and yoghurt etc. To use the DELAY TIMER simply place the ingredients in the bread pan and lock the pan into the bread maker. Press the (+) TIMER button and keep pressing until the total time required is displayed.

You do not need to work out the difference between the program time selected and the total hours required as the bread maker will automatically include the setting cycle time. example: Finished loaf required at 7am. If the breadmaker is set up with the required recipe ingredients at 10pm the evening before, total time to be set on the delayed timer is 9 hours. If you go past '9:00', simply press the (-) TIMER button until you return to '9:00'. If you make a mistake or wish to change the time set, press the START/STOP button until the screen clears. You can then reset the time. The Favourite program allows you to create and store up to 5 of your own programs. to Create/Modify Own Program 1 Plug in and switch on. 2 Press the FAVOURITE button to select the program you wish to change from P1 to P5. 5 Press the CONFIRM button to save the change and move to the next stage of the program.

6 Repeat stage 3 to 5 until all stages have been programmed as required. The program status indicator shows what stage of the program you have reached. 7

When the CONFIRM button is pressed for the last time after the keep warm stage a beep will sound and the program will be automatically saved. 8 If you want to move back to the previous stage press the CANCEL button to change the time. P1 - P5 Favourite Pad Program Stages Stage 1 2 3 4 5 6 7 8 9 10 Pre-Heat 0mins Knead 1 3mins Knead 2 22mins Rise 1 20mins Knead 3 Rise 2 30mins Knead 4 Rise 3 50mins Baking 60mins Keep Warm 60mins 0 - 60mins 0 - 1hr 30mins 0 - 2hrs 15secs 0 - 2hrs Non changeable Kneader will not operate if Rise 3 set to 0 15secs 20 - 60mins Non changeable Kneader will not operate if Rise 2 set to 0 0 - 30mins 0 - 10mins 0 - 60mins Default Setting Min and Max Time Change Available Your Bread Maker has an 8 minute power interruption protection in case the unit is accidentally unplugged during operation.

The unit will continue the program if plugged back in straight away. Unplug the bread maker and allow to cool completely before cleaning. Do not immerse either the bread maker body or the outside base of the bread pan in water. do not use abrasive scouring pads or metal implements. Use a soft damp cloth to clean the outside and inside surfaces of the bread maker if necessary.

Bread pan Do not dishwasher the bread pan. Clean the bread pan and the kneader immediately after each use by partially filling the pan with warm soapy water. Finish cleaning with a soft cloth, rinse and dry. If the kneader cannot be removed after 10 minutes, hold the shaft from underneath the pan and twist back and forth until the kneader is released. Glass lid Lift off the glass lid and clean with warm soapy water. do not dishwasher the lid. Ensure the lid is completely dry before refitting to the bread maker. Automatic dispenser Remove the automatic dispenser from the lid and wash in warm soapy water and if required use a soft brush to clean. Ensure the dispenser is completely dry before refitting to the lid. Ingredients Water Vegetable oil Unbleached white bread flour Skimmed milk powder Salt Sugar Easy blend dried yeast is essential in bread making for dough development and flavour.

@@ Low-salt substitutes are best avoided as most do not contain sodium. @@@@ Sugar attracts moisture, so improving the keeping qualities. @@@@ Use the sweet bread cycle for these breads. @@@@ it also helps to extend the freshness of the loaf. @@) vegetable oil. @@@@ water produces a crisper crust than milk. Water is often combined with skimmed milk powder. @@@@ Leave for 5 minutes 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. @@@@ On very cold days measure the water and leave to stand at room temperature for 30 minutes before use. If using milk straight from the fridge do likewise. Buttermilk, yoghurt, soured cream and soft cheeses such as ricotta, cottage and fromage frais can all be used as part of the liquid content to produce a more moist, tender crumb. Buttermilk adds a pleasant, slightly sour note, not unlike that found in country style breads and sour doughs. Eggs may be added to enrich the dough, improve the colour of the bread and help to add structure and stability to the gluten during rising. if using eggs reduce the liquid content accordingly. Place the egg in a measuring cup and top up with liquid to the correct level for the recipe. All the recipes in this book have been tested using easy blend, fast action dried yeast which does not require dissolving in water first.

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It is placed in a well in the flour where it is kept dry and separate from the liquid until mixing commences. The use of fresh yeast is not recommended as tends to give more variable results than dried yeast. Do not use fresh yeast with the delay timer.



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After you have baked some of the recipes supplied, you may wish to adapt a few of your own favourites, which previously have been mixed and kneaded by hand. Start by selecting one of the recipes in this booklet, which is similar to your recipe, and use it as a guide. Read through the following guidelines to help you, and be prepared to make adjustments as you go along. Make sure you use the correct quantities for the bread maker. 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. Use skimmed milk powder and water instead of fresh milk, if using the timer delay setting. if your conventional recipe uses egg, add the egg as part of the total liquid measurement. 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. 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 1 hour if you are not around. Remove the bread pan from the machine using oven gloves, even if it is during the keep warm cycle. Turn the pan upside-down and shake several times to release the cooked bread.

If the bread is difficult to remove, try gently 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. Storing 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. 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 20°C /68°F and 24°C /75°F. 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 ingredients at room temperature unless stated otherwise in the recipe eg. 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. 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. 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.

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. 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. Bread does not rise enough Wholemeal breads will be lower than white breads due to less gluten forming protein in whole wheat flour. Sugar omitted or not enough added. Not enough yeast added or too old.

Yeast and sugar came into contact with each other before kneading cycle. If using timer, yeast got wet before bread making process started. You may have used plain white flour instead of strong bread flour which has a higher gluten content. 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. @@@@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 for more than 8 minutes you will need to remove the unbaked loaf from the pan and start again with fresh ingredients. Allow bread to cool on rack at least 30 minutes to release steam, before slicing. Use a good bread knife.



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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 or light setting the next time.

Add 15ml/3tsp skimmed milk powder or replace 50% of water with milk to encourage browning. No milk powder or fresh milk in recipe. You must add water to bread pan and allow kneader to soak before it can be removed. Follow cleaning instructions after use. You may need to twist kneader slightly after soaking to loosen. â· Lightly wipe the inside of bread pan with vegetable oil. Bread sticks to pan/ difficult to shake out. Breadmaker not operating/Kneader not moving. Breadmaker will not start until the countdown reaches the program start time. â· After programming control panel, press start button to turn bread maker on.

â· Always make sure kneader is on shaft in bottom of pan before adding ingredients. â· 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. â· 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 14 or bake in pre-heated conventional oven at 200Â°C/400Â°F/Gas mark 6 for 30-35 minutes or until golden brown. â· If machine is in bake cycle, use the bake only setting 14 or bake in pre-heated conventional oven at 200Â°C/400Â°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.

E:01 appears on display and machine cannot be turned on. 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 appliance or servicing or repairs Contact the shop where you bought your Bread Maker. At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin. .



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