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You can read the recommendations in the user guide, the technical guide or the installation guide for SILVERCREST KH 1171. You'll find the answers to all your questions on the SILVERCREST KH 1171 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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■ BREAD MAKER



KH 1171

📖 Bread Maker
📖 Operating Instructions

KOMPENASS GMBH · BURGSTRASSE 21 · D-44867 BOCHUM
www.kompernass.com
ID-Nr.: KH1171-10/09-V2



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Manual abstract:

If necessary, contact your supplier. Place the appliance on a dry, flat and heatresistant surface. Do not place the appliance near inflammable materials or explosive/ignitable gases. A minimum distance of 10 cm must be maintained to all other materials. Ensure that the ventilation slots of the appliance are kept free at all times. Risk of overheating! Before plugging the appliance in, check that the electricity type and mains voltage matches the information given on the type plate. Do not place the power cable over sharp edges or close to hot surfaces or objects. These may damage the insulation of the power cable. Never leave the appliance unsupervised whilst in use. To avoid the risk of tripping accidents the appliance is provided with a short power cable.

Only use the appliance inside buildings. Never place the appliance on or close to a gas or electric cooker, a hot oven or any other source of heat. Risk of overheating! Never cover the appliance with a tea-towel or other material. Heat and steam must be able to escape. A fire could occur if the appliance is covered with an inflammable material or comes into contact with inflammable materials, e.

g. curtains. If you use an extension cable, ensure that the maximum permitted power rating for the cable corresponds to that of the bread baking machine. Place the extension cable in such a way as to prevent anyone from tripping over it or unintentionally pulling on it . Always check the power cable and plug before use.

Should the power cable of the appliance become damaged, to avoid the risk of injury or a fatality it must be replaced by the manufacturer, the manufacturer's customer service or a similarly qualified specialist. The use of ancillaries not recommended by the manufacturer could cause damage to the appliance. Only use the appliance for its intended purposes. Non-compliance invalidates all claims under the warranty. Start a baking programme only when a baking mould is fitted in. If a mould is not fitted, it could cause irreparable damage to the appliance. If children are in the vicinity, supervise the app-liance particularly well! If the appliance is not in use, and also before cleaning it, remove the plug from the power socket. Allow the appliance to cool down before removing individual parts. This appliance is not intended for use by individuals (including children) with restricted physical, physiological or intellectual abilities or deficiencies in experience and/or knowledge unless they are supervised by a person responsible for their safety or receive from this person instruction in how the appliance is to be used. Children should be supervised to ensure that they do not play with the appliance.

This appliance complies with standard safety regulations. Inspection, repair and technical maintenance may only be performed by a qualified specialist. Non-compliance invalidates all claims under the warranty. -2- Do not place any objects on the appliance and do not cover it during operation.

Risk of fire! Caution! The bread maker becomes very hot during operation. Do not touch the appliance until it has cooled down, or use oven gloves. Before taking out or inserting accessories, unplug the power cable and allow the appliance to cool down. Do not transport the Bread Baking Machine if the baking mould contains hot or fluid contents, e.g. jams.

There is a danger of being burnt! During use, NEVER come into contact with the rotating kneading paddles. There is also a risk of personal injury! Do not pull on the cable to remove the plug, rather, pull the plug itself from the socket. When not in use, and before cleaning the app-liance, remove the power cable from the wall socket. Do not use the Bread Baking Machine for the storage of foods or utensils. Never lay aluminium foil or other metallic objects in the Bread Baking Machine.

This could lead to a short circuit. There would be a risk of fire! Never place the bread machine in water or other liquids. Risk of fatal electrical shocks! Do not clean the appliance with abrasive sponge cleaning pads. Should particles break away from the sponge and come into contact with electrical components, you could receive an electric shock. Do not use an external timing switch or a separate remote control system to operate the appliance.

Never use the appliance without a baking mould or with an empty one. This would irreparably damage the appliance. Always close the lid during operation.

NEVER remove the baking mould during operation. Appliance Overview Viewing window Appliance lid » Ventilation slits ; Power cable Control panel Caution! Hot surfaces! Accessories 2 ¾ µ . . . 2 kneading paddles Baking mould for bread weights up to 1250 g Measuring cup Measuring spoon Kneading paddle remover Concise instruction sheet Recipe book Operating manual Intended Use Use your Bread Baking Machine for baking bread and making jams or marmalades in domestic areas only. Do not use the appliance for drying foodstuffs or other objects. Do not use the Bread Baking Machine outdoors. Use only the ancillaries recommended by the manufacturer. Non-recommended accessories may cause damage to the appliance. -3- Before the first usage Disposal of the packaging material Unpack your appliance and dispose of the packaging material in accordance with your local regulations.

Initial cleaning Wipe the baking mould ¾, kneading paddles 2 and outer surfaces of the bread baking machine with a clean, damp cloth before putting it into operation. Do not use abrasive scrubbers or cleaning powders. Remove the protective foil on the control panel . Risk of fire! Do not allow the Bread Baking Machine to warm up for more than 5 minutes with an empty baking mould . There is a real danger of overheating. Properties With this Bread Baking Machine you have the possibility to bake bread according to your taste. · You can choose from 12 different baking programmes. · You can employ ready-to-use baking mixtures. · You can knead dough for buns and noodles and also prepare marmalades and jams. · With the programme "Gluten Free" you can bake gluten-free baking mixtures and recipes with gluten-free flours, such as cornflour, buckwheat flour and potato starch.

Pre-heating Please take note of the following notice regarding the first usage: For the first heating up ONLY, place the empty baking mould into the appliance. Close the appliance lid . Select the programme 12, as described in the section "PROGRAMMMES" then press the button Start/Stop , to warm up the appliance for 5 mi-nutes.



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To terminate the programme, after 5 minutes press the button Start/Stop until a long signal tone is heard. As the heating elements are lightly greased, a slight smell may occur when first putting the appliance into operation.

This is harmless and stops after a short time. Provide for sufficient ventilation, for example, open a window. Allow the appliance to cool down completely and once again wipe the baking mould, kneading paddles and the outer surfaces of the Bread Baking Machine with a clean moist cloth. -4- Control panel To interrupt the operation, briefly press the Start/Stop button until a signal tone sounds and the time in the display flashes. By once again pressing the Start/Stop button within 10 minutes, the operation can be continued.

Should you forget to re-start the programme, after 10 minutes it will be automatically continued. To completely terminate the operation or to delete a programming, press the Start/Stop button for 3 seconds, until long signal tone sounds. Note: Do not press the Start/Stop button if you want to simply check the condition of the bread. You can watch the baking operation through the viewing window. Please note: When pressing all buttons an acoustic signal must be audible, unless the appliance is in operation. Level of browning (or Rapid modus) Select the browning level or switch into the Rapid modus (light/medium/dark/Rapid). Press the Browning Level button repeatedly, until the arrow is located above the desired browning level. For the Programmes 1 - 4 you can, through repeated pressing of the Browning Level button, activate the Rapid modus to shorten the baking process. Press the Browning Level button repeatedly until the arrow appears over "Rapid". A browning level cannot be selected with the programmes 6, 7 and 11.

Timer Time-delayed baking. Note: Time-delayed baking cannot be arranged with Programme 11. Display Display for selection of the weight (750 g, 1000 g, 1250 g) the remaining baking time in minutes and the programmed time the selected level of browning (light, medium, dark, Rapid) the selected program number the programme sequence the addition of ingredients („ADD") Start / Stop To start and stop an operation or to delete a time-programming. -5- Operation indicator lamp The operation indicator lamp indicates with its glowing that a programme is currently running. If you want to start a programme time-delayed by using the timer function, the operation indicator lamp first glows when the programme itself starts, not when the timer is activated. Bread weight Select the bread weight (750 g / 1000 g / 1250 g). Press the button repeatedly until the arrow appears under the desired weight. The weight details (750 g / 1000 g / 1250 g) relate themselves to the amount of ingredients placed in the baking mould. Note: The default setting when switching the appliance on is 1250 g. You cannot adjust the bread weight with the Programmes 6, 7, 11 and 12.

Programme selection (Menu) Call-up of the desired baking programme (1-12). In the display appears the Programme number and the corresponding baking time. Memory Function When being switched on again after a power failure of up to approx. 10 minutes, the program will continue from the same point. This is however not valid when erasing/terminating the baking process or pressing the button Start/Stop until an extended signal tone sounds.

Viewing window You can observe the baking process through the window. Programme Select the desired programme with the button Programme selection. The corresponding programme number is shown in the display. The baking times are dependant on the selected Programme combinations. See the chapter "Programme sequence".

Programme 1: Regular For white and mixed breads mainly consisting of wheat flour or rye flour. The bread has a compact consistency. Set the browning of the bread with the button browning level. Programme 2: French For light breads from well-milled flour. As a rule, the bread is light and has a crispy crust. Programme 3: Whole Wheat For breads made from robust flours, e.g. whole wheat flour and whole rye flour. The bread will be more compact and heavy. Programme 4: Sweet For breads with ingredients like fruit juices, coconut flakes, raisins, dried fruit, chocolate or additional sugar.

Due to an extended rising phase the bread will be lighter and airier. Programme 5: Super Rapid Less time is required for kneading, rising and baking. For this Programme, however, use only such recipes that do not contain any heavy ingredients or heavy varieties of flour. Note that in this programme the bread is less aerated and may not be quite so. First add the liquids, sugar and salt, then the flour, adding the yeast as the last ingredient. Note Ensure that the yeast does not come into contact with salt or fluids. 4. Place the baking mould ¶ back in the appliance. Ensure that it engages correctly. 5.

Close the appliance lid. 6. Insert the power plug into the wall socket. A signal tone sounds and in the display appears the Programme number and the time duration for Programme 1. 7.

Select your programme with the Programme select button. Each input is confirmed with a signal tone. 8. If necessary, select the size of bread you want to bake with the button. 9.

Select the browning level for your bread. In the display the arrow shows you what you have selected, light, medium or dark. Here you can also select the setting "Rapid" to shorten the time period in which the dough rises. Note A browning level cannot be selected with the programmes 6, 7 and 11. Before baking For a successful baking process, please consider the following factors: Ingredients Note Take the baking mould ¶ out of the housing before putting in the ingredients. Should ingredients drop into the baking area, a fire may be caused by them burning on the heating elements. Always place ingredients into the baking mould ¶ in the sequence specified. All ingredients should be at room temperature, to ensure an optimal rising result from the yeast. Ensure that you measure the ingredients precisely. Even negligible deviations from the quantities specified in the recipe may affect the baking results.

Note NEVER use quantities larger than those specified. Too much dough could rise out of the baking mould ¶ drop onto the hot heating elements and cause a fire. -8- The function "Rapid" is only available with Programmes 1-4. A bread weight level cannot be selected with the Programmes 6, 7, 11 and 12. 10. You now have the option of setting the end time of your programme using the timer function. You can enter in a maximum time delay of up to 15 hours. Note This function is not available for Programme 11. Starting the Programme Now start the programme with the Start/Stop button. Note: The Programmes 1, 2, 3, 4, 6, 8 and 9 start with a 10 to 30 minute pre-heat phase (except Rapid, see Table for Programme Sequences).

The kneading paddles ² do not move themselves.



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.....9 Programme 8 Butter Milk....

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9 Programme 10 Cake

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In dry regions, the flour will be drier and requires more liquids. In humid regions, the flour will be more moist and thus absorbs a lesser amount of liquids. In such areas, more flour is required. -3- Ready-to-use baking mixtures You can also use ready-to-use baking mixtures with this bread maker.

Follow the manufacturer's instructions on the packaging. The following table provides you the examples of conversion for some of the baking mixtures. Slicing and storing bread You can achieve the best results, if you place the freshly baked bread on a grill before slicing it and allow it to cool down for 15 to 30 minutes. Use a bread slicing machine or a toothed knife to slice the bread. Unconsumed bread can be stored at room temperature for up to 3 days in suitable plastic bags or containers.

If you wish to store the bread for longer periods (up to 1 month), you should freeze it. Since homemade bread does not contain preservatives, it spoils faster than commercially manufactured bread. Baking mixtures for a loaf of ca. 750 g 500 g baking mixture 350 ml water 500 g baking mixture 350 ml water 500 g baking mixture 370 ml water 500 g baking mixture 350 ml water 500 g baking mixture 360 ml water 1 tsp. olive oil Multigrain health bread Sunflower seed bread Rustic whole grain bread Farmhouse bread Ciabatta The ready to use baking mixtures, available at Lidl, are especially suitable for this Bread Baking Machine.

Follow the preparation instructions on the packaging. -4- Recipes for approx. 1000 g bread Note: To achieve a better baking result, prepare the dough with a mixer. Then place the finished dough in the baking mould. Using the button "Bread weight" enter the weight 1000 gr. Select the desired degree of browning for your bread. Please note that the quantities given are intended as guiding values. Small variations may arise in the baking result. Potato bread 300 ml water/milk 2 tbsp. butter 1 egg 90 g pressed, cooked potatoes 1 tsp.

salt 2 tbsp. sugar 540 g flour of type 550 1 packet of dry yeast Herb bread 350 ml buttermilk 1 tsp. salt 1.5 tbsp. butter 1 tbsp. sugar 540 g flour of type 550 4

tbsp. finely chopped parsley 3/4 packet of dry yeast Pizza bread 300 ml water 1 tbsp. oil 1 tsp. salt 1 tsp. sugar 1 tsp. dried oregano 2 tbsp. grated Parmesan 50 g thinly sliced salami 540 g flour of type 550 3/4 packet of dry yeast Beer bread 150 ml water 150 ml lager beer

540 g flour of type 550 3 tbsp. buckwheat flour 1.5 tbsp. bran 1 tsp. salt 3 tbsp. sesame seeds 1.5 tbsp. malt extract (syrup) 1/2 packet of dry yeast 150 ml sourdough starter Programme 1 Regular Sunflower bread 300 ml lukewarm milk 1 tbsp. butter 540 g flour of type 550 5 tbsp.

sunflower seeds 1 tsp. salt 1/2 tsp. sugar 1 packet of dry yeast Sourdough bread 50 g sourdough 350 ml water 1.5 tbsp. butter 1,5 tsp. salt 1 tsp. sugar 180 g flour of type 997 360 g flour of type 1050 1 packet of dry yeast Farmhouse bread 300 ml milk 1,5 tsp. Salt 2 eggs 1,5 tbsp butter/margarine 540 g flour of type 1050 1 tsp. sugar 1 packet of dry yeast -5- Cornbread 350 ml water 1 tsp. butter 540 g flour of type 550 3 tbsp.

corn semolina 1/2 chopped apple with peel 3/4 packet of dry yeast Programme 2 French "Classic" white bread 320 ml water/milk 2 tbsp. butter 1,5 tsp. Salt 2

tbsp. sugar 600 g wheat flour of type 550 1 packet of dry yeast Light white bread 320 ml water 20 g butter 1,5 tsp salt 1.5 tsp. sugar 600 g wheat flour of type 405 1 packet of dry yeast 1 egg Honey bread 320 ml water 1,5 tsp. salt 2.5 tsp. olive oil 1.5 tbsp.

honey 600 g flour of type 550 1 packet of dry yeast Poppy seed bread 300 ml water 540 g flour of type 550 1 tsp. sugar 1 tsp. salt 75 g ground poppy seeds 1

tbsp. butter 1 pinch of nutmeg 3/4 packet of dry yeast 1 tsp. grated Parmesan Paprika bread 310 ml water 1,5 tsp salt 1. 5 tsp. oil 1.5 tsp. paprika powder 530 g flour of type 812 1 packet of dry yeast 130 g red pepper, finely diced Programme 3 Whole Wheat Rye whole grain bread 75 g sourdough 325 ml warm water 2 tbsp. honeydew 350 g rye whole grain flour 150 g wheat whole grain flour 1 tsp. carob seed flour 1/2 tbsp. salt 1 packet of dry yeast Spelt bread 350 ml buttermilk 360 g spelt whole grain flour 90 g rye whole grain flour 90 g spelt groats 50

g sunflower seeds 1 tsp. salt 1/2 tsp. sugar 75 ml sourdough starter 3/4 packet of dry yeast -6- Wheat groats bread 350 ml water 1 tsp. salt 2 tbsp. butter 1.5

tbsp. honey 360 g flour of type 1050 180 g wheat whole grain flour 50 g wheat groats 3/4 packet of dry yeast Whole grain bread 350 ml water 25 g butter 1

tsp. salt 1 tsp. sugar 270 g flour of type 1050 270 g wheat whole grain flour 3/4 packet of dry yeast Rye bread 300 ml water 1. 5 tbsp. butter 1.5 tbsp. vinegar 1 tsp. salt 1,5 tbsp. sugar 180 g rye flour of type 1150 360 g flour of type 1050 1 packet of dry yeast Seven grain bread 300 ml water 1.5 tbsp. butter 1 tsp. salt 2.5 tbsp.

sugar 240 g flour of type 1050 240 g wheat whole grain flour 60 g 7 grain flakes 3/4 packet of dry yeast Brown bread 400 ml warm water 160 g wheat flour of

type 550 200 g coarse rye whole grain groats 180 g fine rye groats 1 tsp. salt 100 g sunflower seeds 100 ml dark treacle 1 packet of dry yeast 1 package of dry

sourdough Programme 4 Sweet Raisin bread 300 ml water 2.5 tbsp. butter 1.5 tbsp. honey 1 tsp. salt 540 g wheat flour of type 405 100 g raisins 3/4 packet of dry yeast Raisin nut bread 300 ml water 1.5 tbsp. butter 1 tsp. salt 1 tsp.

sugar 540 g flour of type 405 100 g raisins 3 tbsp. chopped walnuts 3/4 packet of dry yeast -7- Chocolate bread 400 ml milk 100 g low fat curd cheese 1,5 tsp.

salt 1.5 tsp. sugar 600 g wheat whole grain flour 10 tbsp. cocoa 100 g chopped whole milk chocolate 1 packet of dry yeast Use whole milk or semi-sweet

chocolate. If you brush the dough with 1 tbsp. milk after kneading, the crust will be darker. Sweet bread 300 ml water/milk 2 tbsp. butter 2 eggs 1,5 tsp.

salt 1.5 tbsp. honey 600 g flour of type 550 1 packet of dry yeast Carrot bread 330 ml water 1.5 tbsp. butter 600 g flour of type 550 90 g finely chopped

carrots 2 tsp. salt 1.5 tsp. sugar 1 packet of dry yeast Programme 6 Dough (knead) Pizza dough (for 2 Pizzas) 300 ml water 1 tbsp. olive oil 3/4 tsp. salt 2 tsp.

sugar 450 g wheat flour of type 405 1 packet of dry yeast Whole grain pizza dough 300 ml water 1 tbsp. olive oil 3/4 tsp. salt 1 tsp. honey 450 g wheat whole

grain flour 50 g wheat germ 1 packet of dry yeast Roll out the dough and let it rise for about 10 minutes. Top the dough as desired and bake the pizza at

180°C for approx. 20 minutes. Bran rolls 200 ml water 50 g butter 3/4 tsp. salt 1 egg 3 tbsp. sugar 500 g flour of type 1050 50 g wheat bran 1 packet of dry yeast Programme 5

Super Rapid White bread express 360 ml water 5 tbsp. oil 4 tsp. sugar 4 tsp. salt 630 g wheat flour of type 405 1 packet of dry yeast Pepper almond bread 300 ml water 540 g flour of type 550 1 tsp. salt 1 tsp. sugar 2 tbsp.

butter 100 g flaked almonds (roasted) 1 tbsp. pickled green peppercorn 3/4 packet of dry yeast -8- Pretzels 200 ml water 1/4 tsp.



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salt 360 g flour of type 405 1/2 tsp. sugar 1/2 packet of dry yeast Form the dough into pretzels. Then coat the pretzels with 1 whisked egg and spread coarse salt over top (a total of 1-2 tbsps. coarse salt for about 12 pretzels).

Bake the pretzels at approx. 230°C for approx. 15-20 minutes. French baguettes 300 ml water 1 tbsp. honey 1 tsp. salt 1 tsp. sugar 540 g flour of type 550 1 packet of dry yeast Form loaves out of the dough and cut into the top side of the shaped baguettes at an angle. Let the dough rise for approx. 30-40 minutes.

Bake at approx.

175°C for approx. 25 minutes. Buttermilk bread (type 2) 250 ml buttermilk 130 ml water 600 g wheat flour of type 1050 60 g rye flour of type 997 1,5 tsp. Salt 1 packet of dry yeast Yoghurt bread 250 ml Water or milk 150 g Yoghurt 1 tsp. salt 1 tsp.

sugar 500 g flour of type 550 3/4 packet of dry yeast Curd cheese bread 200 ml water/milk 3 tbsp. oil 260 g curd cheese (40% fat content) 600 g wheat flour 1,5 tsp salt 1.5 tsp. sugar 1 packet of dry yeast Programme 9 Gluten Free Gluten-free potato bread 440 ml water 1.5 tsp.

oil 400 g gluten-free flour mixture (e.g. "Mix B" from Schär) 1.5 tsp. salt 1.5 tsp. sugar 1.5 packet of dry yeast 230 g cooked potatoes, peeled and pressed Programme 7 Pasta 5 Eggs (room temperature) or 300 ml water 250 g soft wheat flour of type 405 250 g hard wheat flour of type 1050 Programme 8 Butter

Milk Buttermilk bread (type 1) 350 ml buttermilk 2 tbsp. butter 2 tsp. salt 3 tbsps.

sugar 600 g wheat flour of type 1050 1 packet of dry yeast -9- Gluten-free yoghurt bread 350 ml water 150 g natural yoghurt 1.5 tbsps. oil 1.5 tbsps. vinegar 100 g gluten-free flour (e.g. millet, rice, buckwheat) 400 g gluten-free flour mixture (e.g. "Mix B" from Schär) 1,5 tsp salt 1.5 tsp.

sugar 1.5 packet of dry yeast 1 tsp. guar seed or carob seed flour Gluten-free seed bread 250 ml water 200 ml milk 1.5 tbsps. oil 500 g gluten-free flour mixture 1,5 tsp salt 1.

5 tsp. sugar 1.5 packet of dry yeast 100 g seeds (e.g. @@oil 1.

5 tbsps. @@@@Even when you have never done it before, you should give it a try. You will acquire an especially delicious, good tasting sweetened fruit preserve. Proceed as follows: · Wash the fresh ripe fruit. Hard skinned fruits such as apples, peaches, pears etc may need peeling. · Always use the amount specified, as this is adjusted exactly to the programme JAM. Otherwise, the mixture will cook too early and pour over. · Weigh the fruit, cut it into small pieces (max.1 cm) or mash it, then place it in the container. · Add the preserving sugar "2:1" in the given amount.

Use only this type, not household sugar or the preserving sugar „1:1“, as the preserve will then not be firm. · Mix the fruit with the sugar and start the Programme, which will now run completely automatically. · After the Programme has ended, pour the jam into glasses and seal them well. - 10 - Orange marmelade 350 g oranges 150 g lemons 500 g preserving sugar Strawberry jam 500 g strawberries 500 g preserving sugar 2-3 tbsps. lemon juice Berry jam 500 g thawed berries 500 g preserving sugar 1 tbsps. lemon juice Mix all ingredients in the baking mould. Enjoy your meal! These recipes are provided without guarantee. All ingredients and preparation information are guiding values. Expand these recipe suggestions based on your personal experiences. We hope you enjoy the recipes and wish you "bon appetit".

- 11 - Troubleshooting the recipes Why does my bread occasionally have some flour on the side crusts? Why do I need to add the ingredients in a particular sequence? Your dough may be too dry.. Next time, take particular care with measuring the ingredients. Add up to 1 tbsps. of additional liquid.

This is the best way to prepare the dough. Using the timer function prevents the yeast from mixing with the liquid before the dough is stirred. Check to see if the kneading paddle and the baking mould are correctly positioned. Also check the consistency of the dough and add 1/2 to 1 tbsps. of liquids or flour, one or more times after kneading.

With baking mixtures: The amount of ready to use baking mixture and the ingredients are not matched to the capacity of the baking mould. Reduce the quantities of the ingredients. The yeast used was too old or no yeast was added. Why is the dough only partly kneaded? Why has the bread not risen? When should I add nuts and fruits to the dough? You will hear a signal tone when you should add the ingredients.. If you add these ingredients to the dough at the start, the nuts or fruit may get crushed at the time of kneading. Check the consistency of the dough 5 Min. after the start of the kneading process and, if necessary, add more flour. You may have used too much yeast..

The dough is perhaps rising too fast. To prevent this, reduce the water quantity and/or increase the quantity of salt and/or reduce the quantity of yeast. The baked bread is too moist. There are air bubbles on the surface of the bread. The bread rises and then collapses. Can other recipes also be used? You can use other recipes, however, pay attention to the ingredient amounts. Get to know your appliance well and the recipes given here, before you try out your own recipes. NEVER exceed the volume of 700 gr of flour. Adjust the quantities of your recipes to the quantities specified for the recipes given in this booklet. - 12



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