



# Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for SILVERCREST KH 1172 BREAD MAKER. You'll find the answers to all your questions on the SILVERCREST KH 1172 BREAD MAKER in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

**User manual SILVERCREST KH 1172 BREAD MAKER**  
**User guide SILVERCREST KH 1172 BREAD MAKER**  
**Operating instructions SILVERCREST KH 1172 BREAD MAKER**  
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### ■ Bread Maker



**Bread Maker**  
Operating instructions

**Leipäkone**  
Käyttöohje

**Bakmaskin**  
Bruksanvisning

**Bredbagemaskine**  
Betjeningsvejledning

**Αρτοποιησική**  
Οδηγός χρήσης

**Brotbackautomat**  
Bedienungsanleitung

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ID-Nr.: KH1172-03/09-V2



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**Manual abstract:**

Place the appliance on a dry, level and heatresistant surface. Do not place the appliance close to a gas burner, electric stove or other sources of heat. Do not place the appliance near inflammable materials or explosive/inflammable gases. A minimum distance of 10 cm must be maintained to all other materials. Do not place any objects on the appliance and do not cover it during use. NEVER lay aluminium foil or other metallic objects in the Bread Baking Machine. This could lead to a short circuit. NEVER use the appliance without a baking mould or with an empty one. Always check the power cable and plug before use. To reduce potential risks in the event of damage to the power cable, arrange for it to be examined and repaired as soon as possible by the manufacturer, by Customer Services or by a similarly qualified person.

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. To avoid potentially fatal risks, arrange for defective power plugs and/or cables to be replaced at once by qualified technicians or our Customer Service Department. If you use an extension cable, ensure that the maximum permitted power rating for the cable corresponds to that of the bread baking machine. If the appliance is not in use, and also before cleaning it, remove the plug from the power socket.

Before taking out or inserting accessories, unplug the power cable and allow the appliance to cool down. 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. Ensure that the ventilation slots of the appliance cannot be blocked at any time. Before plugging the appliance in, check to ensure that the electricity type and mains voltage tally with the information on the type plate.

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. Only use the appliance inside buildings. The use of ancillaries not recommended by the manufacturer could cause damage to the appliance. Only use the appliance for its intended purposes. This appliance complies with all relevant safety regulations. Do not pull on the cable to remove the plug, rather, pull the the plug itself from the socket. During use, NEVER come into contact with the rotating kneading hook. When not in use, and before cleaning the appliance, remove the power cable from the plug.

Always close the lid when the machine is in use. 1 Handle 2 Appliance lid 3 Viewing window 4 Baking mould 5 Drive shaft 6 Ventilation slots 7 Display 8 Control panel 9 Baking programmes 0 Baking space Allow the appliance to cool down before removing individual parts. Place an extension cable in such a way that no one can be tripped over by it or anyone can inadvertently pull on it. To avoid the risk of tripping accidents the appliance is fitted with a short power cable. 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. Caution: The bread maker becomes very hot. Do not touch the appliance until it has cooled down, or, if need be, use oven gloves. This symbol on your Bread Baking Machine warns you of the risk of burns. Bread Baking Machine KH 1172 Kneading hook Baking mould Measuring beaker Measuring spoon Kneading paddle remover Operating Instructions Concise instruction sheet Order card Recipe Book Disposal of the packaging material Unpack your appliance, remove all transportation restrainers and dispose of the packaging material as per the current regulations for your locality.

Initial cleaning Wipe the baking mould 4, kneading hook q and upper surfaces of the Bread Baking Machine with a clean moist cloth before taking it into use for the first time. Use your Bread Baking Machine only in domestic areas and only for baking bread or making jams and marmalades. Do not use the appliance for drying foodstuffs or other objects. Do not use the bread machine outdoors. use only the ancillaries recommended by the manufacturer. Accessories not recommended may cause damage to the appliance. Please take note of the following details regarding the first usage: Do not allow the Bread Baking Machine to warm up for more than 5 minutes with an empty baking mould 4. For the first heating up ONLY, place the empty baking mould 4 into the appliance. After 5 minutes, press the button Start/Stop until a signal tone is heard, this will terminate the procedure. 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 4, kneading hook q and the outer surfaces of the Bread Baking Machine with a clean moist cloth. With this Bread Baking Machine you have the possibility to bake bread according to your personal taste. You can choose from 11 different baking programmes. You can knead dough for bread rolls and make jams. 1): Turn the baking mould 4 slightly in an anti-clockwise direction, until you can lift it out of the Bread Baking Machine (Marking "REMOVE " in the baking space 0). Turn the baking mould 4 lightly in a clockwise direction, until it is sitting correctly in the baking space 0. To ensure an optimal rising result from the yeast, all ingredients should be at room temperature. For this use, for example, the supplied measuring beaker w.

With the scales on the measuring beaker w being in Milliliter (ml) and Ounces (oz) you can measure ingredients in various measurement units. Even seemingly negligible deviations from the quantities specified in the recipe may affect the baking results. NEVER use quantities larger than those specified. If there is too much dough, some could spill over the baking mould 4, drop onto the hot heating elements and cause a fire. Display 7 Basic adjustments The default adjustments are shown as soon as the appliance is connected to a power source. The "1" indicates which programme is currently selected, "3:10" is the programme duration in hours and minutes. The positions of the two arrows on the upper edge of the display 7 give information about the selected level of browning (left arrow) and the volume (right arrow). The default adjustments when switching on are: Bread weight 900 g and "Medium browning level".

During use, the programme progress can be read off from the backwards running time countdown in the display 7.



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For a successful baking process, please consider the following factors: · Remove the baking mould 4 from the housing before filling it with ingredients. Should ingredients fall into the baking space 0, a fire may be caused by them burning on the heating elements. Button - Browning Level With the Browning Level button you can determine the preferred level of browning: LIGHT MEDIUM -DARK . This function cannot be activated with the programmes 8. Button - Bread Weight With the Bread Weight button you can vary the bread weight: For a smaller bread weight of 700 g For a larger bread weight of 900 g This function cannot be activated with the programmes 8. @@ Use the programmes for the following preparations: 1. Programme French For preparation of an especially loose white bread. Whole wheat flour and whole rye flour. The bread will be more compact and heavy. By means of an extended rising phase the bread is lighter and airier. 6.

@@@ a time preselect is not possible. In this programme please always use fluids warmed up to approx. @@@@ in the display 7 the default settings appear. @@@@ Use baking powder for this programme. 11. @@@@ The bread is kept warm for up to one hour after the baking process. This prevents the bread from becoming too moist. @@@@ In all other cases, one must start again from the beginning! @@@@ This memory function is intended for power cuts. The programme does not allow itself to be continued. @@ remove the power plug.

@@ If a new Programme cannot be started directly after the Bread Baking Machine has completed a baking process, it means the appliance is still too hot. in this case the display panel reverts to the default setting (Programme 1). @@ Turn the baking mould 4 lightly in a clockwise direction, until it is sitting correctly in the baking space 0. Insert the plug into a properly installed power socket. Choose the desired programme with the button Programme selection . Choose the desired browning with the button Browning Level . Choose the desired bread weight with the button Bread Weight . The appliance does not allow itself to start until the appliance has cooled itself down. If the display 7 indicates "EEE" after the programme has been started, first of all switch the Bread Baking Machine off and then back on by removing and then re-inserting the power plug from/into the wall socket. Should the error display continue, make contact with Customer Services.

Choose the desired programme with the button Programme selection . Choose the desired browning with the button Browning Level . Choose the desired bread weight with the button Bread Weight . With the At the same time a keep warm period of one hour begins. Before you open the appliance lid 2, remove the plug from the wall socket to avoid an unintentional switching on of the appliance.

Do not use any metal objects which may cause scratches on the non-stick coating. Rinse the baking mould 4 with warm water directly after removing the bread. this prevents the adhesion of the kneading hook q on the drive shaft 5. Allow the bread to cool for 15-30 minutes before eating it. To avoid the risks from short circuits, thunderstorms or voltage fluctuations, ALWAYS separate the appliance from the electrical mains when it is not in use .

Before cutting the bread, ensure that the kneading hook q has been removed. Before cleaning the appliance, ALWAYS remove the plug from the wall socket and allow the appliance to cool down completely. Protect the appliance against splashing water and moisture, these could cause you to receive an electric shock. Never submerge the baking mould 4 in water or other liquids. it could cause irreparable damage to the baking mould 4. Clean the interior areas of the baking mould 4 with warm soapy water. Should the kneading hook q be encrusted and it is difficult to remove, fill the baking mould 4 with hot water for around 30 minutes. If the mounting of the kneading hook q is clogged, you can clean it by carefully using a wooden toothpick. Do not use any chemical cleaning agents or solvents to clean the Bread Baking Machine. accessories Clean the accessories (Measuring beaker w , measuring spoon r and kneading hook remover e) in a mild soapy solution and then rinse the accessories thoroughly.

Do not use aggressive detergents or abrasive cleaners when cleaning. The appliance and its ancillaries are not suitable for being cleaned in a dish washing machine! housing , lid , baking space · Remove all residual matter in the baking space 0 with a moist cloth or a lightly moistened soft sponge. Wipe also the housing and the lid, again only with a moist cloth or sponge. When cleaning the appliance do not use aggressive detergents, cleaning powders or objects that may cause scratches to the surfaces. Due to moisture and vapours the surfaces of various parts may undergo changes in their appearance over a period of time. This has no influence on the function nor does it reduce the quality of the baking results. Before cleaning, remove the baking mould 4 and the kneading hook q from the baking space 0. Do not dispose of the appliance in your normal domestic waste. This product is subject to the European Directive 2002/96/EC. Dispose of the appliance through an approved disposal centre or at your community waste facility.

observe the currently applicable regulations. In case of doubt, please contact your waste disposal centre. You receive a 3-year warranty for this device as of the purchase date. The device has been manufactured with care and meticulously examined before delivery. Please retain your receipt as proof of purchase. @@ Only in this way can a post-free despatch for your goods be assured. @@@@ Your statutory rights are not restricted in any way by this warranty. (Addition of ingredients during the second kneading phase) Time details in the display Knead 2 Allow dough to rise 2 Allow dough to rise 3 Bake Time details in the display Keeping warm All of the following time details in minutes Knead 1 Allow dough to rise 1 (Addition of ingredients during the second kneading phase) Time details in the display Knead 2 Allow dough to rise 2 Allow dough to rise 3 Bake Time details in the display Keeping warm What do I do if the kneading hook q is stuck in the baking mould 4 after baking? Fill the baking form 4 with hot water and twist the kneading hook q to loosen the encrustation underneath. What happens if the finished bread is left inside the bread maker? Through the „Keep-warm function" it is ensured that the bread is kept warm for approx. 1 hour and is also protected against moisture.

If the bread remains in the baking machine for longer than 1 hour, it may become moist. Why doesn't the dough get stirred, even if the motor is running? What do I do if a kneading hook q is stuck in the bread? What happens if there is a power failure when a Programme is running? With power failures of up to 10 minutes or less, the Bread Baking Machine continues to the end the last procedure programmed into it .



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*How long does it take to bake bread? Please take note of the exact times given in the table "Programme time periods". What bread sizes can I bake? You can bake the following bread sizes with the baking mould 4: - Breads with a weight of 700 g: - Breads with a weight of 900 g Why can fresh milk not be used with time-delayed baking? Fresh products such as milk or eggs spoil if they remain in the appliance for too long. To avoid the crushing of ingredients such as fruit or nuts, add them to the dough after the signal has sounded. What do I do if smoke comes from the baking space 0 or the ventilation slots 6? Allow the appliance to cool down, then remove the baking mould 4. Clean the exterior of the baking mould 4 as well as the baking space 0, as the smoke was probably caused by food residues. Should there be no food residues in the baking space 0 or on the exterior surfaces of the baking mould 4, do not switch the appliance back on. Make contact with the Customer Service department. During the baking process there was an extended power failure.*

*The appliance lid 2 was opened several times during the baking process. Should this not be so, make contact with our customer service department. What has happened if the ingredients are not correctly mixed or the bread is not correctly baked through? Why does the display 7 show „H:HH" and the appliance doesn't allow itself to be started? The appliance is still too hot from the previous baking process. press the button Stop/Start until the default adjustments appear in the display 7. Leave the appliance to cool down, with the lid 2 open, for approx. 20 minutes. Afterwards, the appliance allows itself to be used as normal. Till det här programmet ska du alltid använda degvätska som värmts upp till ca 50°C/122°F. Lägg till hur många timmar och minuter som ska gå innan programmet startas till den tid det tar innan programmet ska vara färdigt. Lämna in den till ett företag som har tillstånd att ta hand om den här typen av kasserade apparater eller till din kommunala avfallsanläggning.*



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