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You can read the recommendations in the user guide, the technical guide or the installation guide for SILVERCREST KH 1172. You'll find the answers to all your questions on the SILVERCREST KH 1172 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**  
**User guide SILVERCREST KH 1172**  
**Operating instructions SILVERCREST KH 1172**  
**Instructions for use SILVERCREST KH 1172**  
**Instruction manual SILVERCREST KH 1172**

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## ■ Bread Maker



 **Bread Maker**  
 Operating instructions

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www.kompernass.com  
ID-Nr.: KH1172-03/09-V2



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**Manual abstract:**

*In the event of damages, contact the supplier. · 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 use the Bread Baking Machine for the storage of foods or utensils. · Do not use an external timing switch or a separate remote control system to operate the appliance. · Start a baking programme only when a baking mould is fitted in the appliance. · Do not place any objects on the appliance and do not cover it during use. Risk of fire! · NEVER lay aluminium foil or other metallic objects in the Bread Baking Machine.*

*This could lead to a short circuit. Risk of fire! · NEVER use the appliance without a baking mould or with an empty one. Risk of electric shock · 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. NEVER place the Bread Baking Machine in water or other liquids. Risk of electric shock! Risk of fire! · 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.g. curtains.*

*-2- CAUTION! Potential Appliance Damage! · Only use the appliance inside buildings. · NEVER place the appliance on or close to a gas or electric cooker or a hot oven. · The use of ancillaries not recommended by the manufacturer could cause damage to the appliance. Only use the appliance for its intended purposes. Improper usage invalidates all claims under the warranty. · This appliance complies with all relevant safety regulations. Inspection, repair and technical maintenance may only be performed by a qualified specialist. The warranty will become void in cases of non-compliance. · Do not pull on the cable to remove the plug, rather, pull the the plug itself from the socket. · DO NOT transport the Bread Baking Machine if the baking mould contains fluid or hot contents, e.*

*g. jams. Risk of Burns! · 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.*

*Appliance Overview 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 Risk of personal injury! · 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. · NEVER remove the baking mould during use. Accessories q Kneading hook w Measuring beaker e Kneading hook remover r Measuring spoon CAUTION! Hot surfaces! This symbol on your Bread Baking Machine warns you of the risk of burns. Overview - Control panel Button - Browning Level Button - Bread Weight Level I: 700 g Level II: 900 g Button - Time Button - Start/Stop Button - Programme selection -3- Items supplied 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 Before the First Use 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. Do not use abrasive sponges or cleaning powders. Remove the protective foil from the display panel 7. Intended use 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. Pre-heating Please take note of the following details regarding the first usage: Risk of fire! Do not allow the Bread Baking Machine to warm up for more than 5 minutes with an empty baking mould 4. There is a real danger of it overheating. Note: For the first heating up ONLY, place the empty baking mould 4 into the appliance. Close the appliance lid 2. Select the programme Bake, as described in the chapter "Baking bread", and press the button Start/Stop to warm up the appliance for 5 minutes. 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.*



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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. Technical data Rated voltage: Power consumption : 220-240V~50Hz 600 Watt Characteristics 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 employ ready-to-use baking mixtures. · You can knead dough for bread rolls and make jams. -4- Before baking Removing and replacing the baking mould To take out the baking mould 4 (Fig.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). To replace the baking mould 4 (Fig. 2): Place the baking mould 4 slightly slanting on the drive shaft. @@(Marking " LOCK" in the baking space 0). · To ensure an optimal rising result from the yeast, all ingredients should be at room temperature. · Measure the ingredients precisely. 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. Risk of fire! 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. Control panel Display 7 Basic adjustments The default adjustments are shown as soon as the appliance is connected to a power source.

This display signals operational readiness. It corresponds to the programme Basic: · In the display appears 7 "1 3:10". 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. Fig. 1: To remove : Fig. 2: To replace Tips for baking 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. · Place ingredients into the baking mould 4 in the sequence specified. -5- ess, the signal tone sounds several times in succession. Repeat function Should there be an electricity power cut of more than 10 minutes the Bread Baking Machine must be started anew. This is only practicable if the dough, at the time of interruption in the programme process, had not passed beyond the kneading process. In all other cases, one must start again from the beginning! With electricity power cuts of less than 10 minutes duration the programme continues itself automatically from the appropriate position (see chapter "Memory function").

Note: The programme "Bake" does not allow itself to start until the appliance has cooled itself down. Before after-baking a loaf, wait until the appliance has cooled itself down. Memory function The programme is, with the switch-on after electricity power cuts of less than ca. 10 minutes duration, automatically continued from the same position. @@@@Remove the power plug.

@@@@@ Inserting the baking mould Place the baking mould 4 slightly slanting on the drive shaft. @@@@ · Choose the desired browning with the button Browning Level . @@@@@@ · Choose the desired browning with the button Browning Level . @@@@@@ · Insert the ingredients into the baking mould 4. @@@@Risk of fire! @@@@@@in 9 hours and 30 minutes time. Press the button Time until 9:30 appears, as the time period to be considered is one of nine hours and 30 minutes, between "now" (08:00) and the desired time of completion. With time delayed baking please do not use perishable ingredients such as milk, eggs, fruit, yoghurt, onions etc.! · To start the programme, press the button Start/Stop . Tip: If you remove the kneading hook q from the dough after the last kneading process, the bread will not be torn when removing it from the baking mould 4. For this, you must interrupt the baking programme.

· To interrupt the baking programme remove the plug from the wall socket. DO NOT press the button Start/Stop . · Open the appliance lid 2 and remove the baking mould 4. Take the dough out with floured hands and remove the kneading hook q. · Place the dough back into the baking mould 4, replace the baking mould in the appliance and close the lid 2. · Reinsert the plug into the wall socket. The baking programme will be continued automatically. Note: The interruption may not last longer than 10 minutes! If it does, the baking programme will not be continued. Allowing the dough to rise After the last kneading, the Bread Baking Machine creates the optimal temperature for the dough to rise. Absolutely leave the appliance lid 2 closed during this period.

Mixing and kneading dough The Bread Baking Machine mixes and kneads the dough for as long as is scheduled in the baking programme (see Table). Tip: After 5 minutes of kneading, check the consistency of the dough. It should be a soft, sticky lump. If it is too dry, add some liquid to it. If it is too moist, add some flour (1/2 to 1 teaspoon, one or more times as required).

Bake Risk of Burns! Never open the appliance lid 2 during the baking process. Note Do not open the appliance lid 2 during the baking process. The bread could collapse. -9- The Bread Baking Machine automatically regulates the baking temperature and time. Should the bread still be too light on completion of the baking programme, it can be after-baked using the programme Baking: · Press and hold the button Start/Stop until the signal tone sounds and allow the appliance to cool down with the lid 2 open.

· Press the button Programme selection several times to choose the programme Bake. · To start the after-baking programme, press the Start/Stop button. · When the desired browning has been obtained, stop the baking process by pressing the button Start/Stop until a signal tone is heard. Warning! Always use oven cloths or gloves to remove the baking mould 4 from the Bread Baking Machine. · Place the baking mould 4 upside down and, insofar as the bread does not immediately fall onto the grill, shift the drive shaft 5 back and forth a few times from below until the bread falls out.



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Should the kneading hook q become stuck in the bread, use the supplied kneading hook remover e to dislodge it: · Insert it into the round opening of the kneading hook q on the underside of the warm bread and jam the kneading hook remover e against the lower edge of the kneading hook q. · Then carefully draw the kneading hook q with the kneading hook remover e upwards. Whilst doing this one can see at which position in the bread the wing of the kneading hook q is located. · Lightly cut the bread at this position and then pull the kneading hook q out. Keeping warm When the baking process is complete a signal tone sounds several times to signify that the bread or other food item can be removed.

In the display appears 7 „0:00“. At the same time a keep warm period of one hour begins. Excluded are the programmes Dough and Jam. End of the programme Note Warning! Before you open the appliance lid 2, remove the plug from the wall socket to avoid an unintentional switching on of the appliance.

Risk of injury! 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. Warning! 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. · On completion of the programme remove the baking mould 4 with the help of an oven cloth or gloves.

Attention! Before cutting the bread, ensure that the kneading hook q has been removed. The kneading hook q could be damaged. - 10 - Cleaning and Care

Warning! 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. Please also observe the safety instructions.

Important 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. These could damage the accessories. Important 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. Ensure that the interior is completely dry. Baking mould and kneading hook The surfaces of the baking mould 4 and the kneading hook q have been given a coating of anti-stick materials. 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. Wipe the exterior surfaces of the baking mould 4 with a moist cloth. Disposal Do not dispose of the appliance in your normal domestic waste. This product is subject to the European Directive 2002/96/EC. @@ Observe the currently applicable regulations. In case of doubt, please contact your waste disposal centre. @@@@ Please retain your receipt as proof of purchase. @@ Only in this way can a post-free despatch for your goods be assured. The warranty covers only claims for material and manufacturing defects, not for worn parts or for damage to fragile components, e.

g. buttons or batteries. This product is intended for domestic use only, it is not intended for commercial applications. In the event of misuse and improper handling, use of force and interference not carried out by our authorized service branch, the warranty will become void. Your statutory rights are not restricted in any way by this warranty.

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support.ie@kompernass.com - 12 - Programme time periods Programme No. 1 2 3 Wholewheat 4 5 6 Gluten free 700 g 900 g French Bread size Clock timer (max.) Level of browning Signal tone insert ingredients Total time hours. 700 g 900 g 700 g 900 g 700 g 900 g 700 g - 900 g 700 g 13 Std. 13 Std.

13 Std. 13 Std. 13 Std. 13 Std. 13 Std. 13 Std. 13 Std. 13 Std. 3:00 3:10 3:30 3:40 3:40 3:50 1:55 1:58 3:05 3:10 3:15 3:30 All of the following time details in minutes Knead 1 Allow dough to rise 1 (Addition of ingredients during the second kneading phase) 10 23 11 28 16 35 18 40 9 20 10 25 7 6 20 10 22 Sweet 900 g Basic Fast 12 20 Signal tone 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 ap- ap- ap- ap- ap- ap- ap- ap- approx. prox.

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2:20 2:23 2:27 2:30 3:06 3:10 1:37 1:40 2:31 2:28 2:48 2:53 12 35 40 60 63 13 17 30 50 62 58 18 55 60 60 20 10 15 - 10 15 - 15 35 50 55 58 60 13 50 50 65 62 65 0:00 0:00 0:00 0:00 0:00 0:00 0:00 0:00 0:00 0:00 0:00 0:00 0:00 0:00 60 60 60 60 60 60 - 13 - Programme No. 7 8 9 10 11 Express Dough Bread size Clock timer (max.) Level of browning Signal tone insert ingredients Total time hours. 700 g - 900 g - - - - 13 Hrs. - 13 Hrs - - - - 0:59 1:15 1:30 1:20 1:28 1:00 All of the following time details in minutes Knead 1 Allow dough to rise 1 (Addition of ingredients during the second kneading phase) 11 - 12 20 - - 15 8 - 15 - Signal tone 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 ap- approx. prox. 0:54 1:10 - - - - 45 - - 30 20 43 40 - 10 38 20 - 65 60 0:00 0:00 0:00 0:00 0:00 0:00 60 - 60 60 - 14 - Bake - Cake Jam Troubleshooting the Bread Baking Machine 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.



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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.

· No. Please rinse the baking mould 4 and the kneading hook q by hand. Is the baking mould 4 suitable for a dish washing machine? Why doesn't the dough get stirred, even if the motor is running? · Check to see if the kneading hook q and the baking mould 4 have correctly engaged. What do I do if a kneading hook q is stuck in the bread? · Remove the kneading hook q with the kneading hook remover e. 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 . 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. The appliance crushes the added raisins. · To avoid the crushing of ingredients such as fruit or nuts, add them to the dough after the signal has sounded. - 15 - What do I do if smoke comes from the baking space 0 or the ventilation slots 6? · Remove the power plug immediately! 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. · A false programme has been selected. · The button Stop/Start has been pressed during operation.

· During the baking process there was an extended power failure. · The appliance lid 2 was opened several times during the baking process. · The kneading hook q is blocked. Remove the ingredients and do not re-use them. Remove the baking mould 4 and check to ensure that the drive shaft 5 turns.

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. - 16 - .



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