

# KENWOOD

*Rapid-Bake*



## Instructions/Recipe Book

BM200 series

## “QUICK START GUIDE”

### GETTING STARTED WITH YOUR BREADMAKER

Before using your breadmaker for the first time read the instructions and recipe book supplied carefully. To familiarise yourself with the breadmaker we suggest you try either of the following recipes as your first bread loaf.

Recipe	Large White Loaf	Rapid White Loaf
Setting/Ingredients	<b>2</b>	<b>12</b>
Water	300mls (10½ fl oz)	300mls (10½ fl oz) (warm 30-35°C)
Unbleached white bread flour	450g (1lb)	450g (1lb)
Skimmed milk powder	20mls (4tsp)	20mls (4tsp)
Salt	7.5mls (1½tsp)	5mls (1tsp)
Sugar	15mls (3tsp)	15mls (3tsp)
Butter	25g (1oz)	25g (1oz)
Easy blend dried yeast	10mls (2tsp)	15mls (3tsp)
<b>Method</b>	<ol style="list-style-type: none"> <li>1. Remove the bread pan from the machine and fit the kneader.</li> <li>2. Add the ingredient to the pan in the order shown in the above chart.</li> <li>3. Insert the bread pan into the oven chamber using the alignment mark (▲), ensuring the pan clicks down and is facing the right way. Close the lid.</li> <li>4. Plug in and press the SELECT button until (2) appears in the display.</li> <li>5. Press the START button.</li> </ol>	<ol style="list-style-type: none"> <li>1. Remove the bread pan from the machine and fit the kneader.</li> <li>2. The water must be lukewarm (30-35°C) or the bread will not rise. Measure with either a thermometer or mix 70mls boiling water with 230mls cold water.</li> <li>3. Add the ingredient to the pan in the order shown in the above chart.</li> <li>4. Insert the bread pan into the oven chamber using the alignment mark (▲), ensuring the pan clicks down and is facing the right way. Close the lid.</li> <li>5. Plug in and press the SELECT button until (12) appears in the display.</li> <li>6. Press the START button.</li> </ol>

#### HINTS & TIPS FOR SUCCESSFUL LOAVES

1. Always follow the recipes supplied and ensure that all the ingredients are measured and weighed accurately. Always use level spoon measurements. The measuring cup supplied should **only** be used to measure **liquid** ingredients. Inaccurate measures will produce poor results.
2. Always use fresh ingredients and check the date codes have not expired especially on the yeast and flour. Once a sachet of yeast is opened it must be used within 48 hours. Opened sachets can be resealed and stored in the freezer until required.
3. The amount of water required may vary slightly depending on the type and brand of flour used and minor adjustments may be required when a particular brand is first used. If the bread does not rise enough and is dense in texture, try increasing the water next time by 15mls (3tsps). **Note: The rapid bake setting will produce a softer crust and a slightly smaller denser loaf than the other setting due to the shorter proving cycle.**
4. For best results and to retrain a crusty texture remove the loaf from the breadmaker as soon as the baking cycle ends. The crust will soften if left on the warming cycle.
5. The wholewheat programs (4), (5), (6) begin with a 15-30 minute rest period. During this time the kneader will not move.

**FOR ADDITIONAL INFORMATION REFER TO THE TROUBLESHOOTING GUIDE AT THE BACK OF THE INSTRUCTION BOOK**

# Contents

<b>Introduction</b>	<b>1</b>
<b>Important Safeguards</b>	<b>2</b>
<b>Your Kenwood Breadmaker</b>	<b>3</b>
<b>The Control Panel</b>	<b>4</b>
<b>How to Use Your Breadmaker</b>	<b>5</b>
<b>The Select pad</b>	<b>6 - 7</b>
<b>The Timer pads</b>	<b>8</b>
<b>Breakdown of Bread/Dough Cycle Times</b>	<b>9</b>
<b>Care &amp; Cleaning</b>	<b>10</b>
<b>Recipes &amp; Ingredients</b>	<b>11 - 47</b>
<b>Adapting Your Own Recipes</b>	<b>16</b>
<b>Removing, Slicing &amp; Storing Bread</b>	<b>17</b>
<b>General Hints and Tips</b>	<b>18 - 19</b>
Rapid Cycle	<b>20 - 22</b>
Basic White	<b>23 - 27</b>
Wholemeal	<b>28 - 31</b>
French	<b>32</b>
Sweet Breads	<b>33 - 36</b>
Cakes & Quick Breads	<b>37 - 40</b>
Dough Cycles	<b>41 - 45</b>
Jam Making Cycle	<b>46 - 47</b>
<b>Troubleshooting Guide</b>	<b>48 - 50</b>
<b>Service &amp; Customer Care</b>	<b>51</b>

# Obsah je uzamčen

**Dokončete, prosím, proces objednávky.**

**Následně budete mít přístup k celému dokumentu.**



**Proč je dokument uzamčen? Nahněvat Vás rozhodně nechceme. Jsou k tomu dva hlavní důvody:**

- 1) Vytvořit a udržovat obsáhlou databázi návodů stojí nejen spoustu úsilí a času, ale i finanční prostředky. Dělali byste to Vy zadarmo? Ne\*. Zakoupením této služby obdržíte úplný návod a podpoříte provoz a rozvoj našich stránek. Třeba se Vám to bude ještě někdy hodit.

*\*) Možná zpočátku ano. Ale vězte, že dotovat to dlouhodobě nelze. A rozhodně na tom nezbohatneme.*

- 2) Pak jsou tady „roboti“, kteří se přiživují na naší práci a „vysávají“ výsledky našeho úsilí pro svůj prospěch. Tímto krokem se jim to snažíme překazit.

A pokud nemáte zájem, respektujeme to. Urgujte svého prodejce. A když neuspějete, rádi Vás uvidíme!