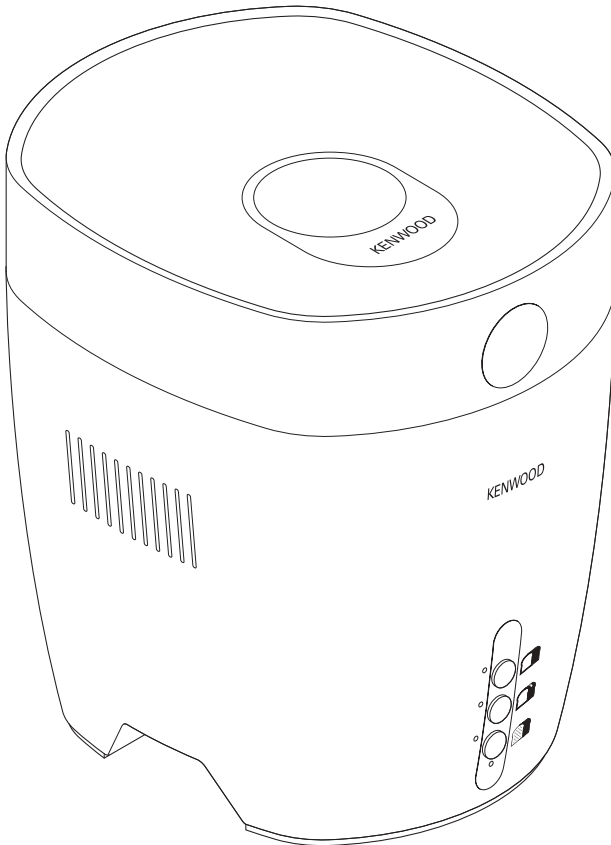




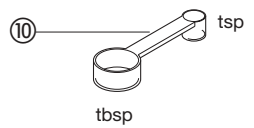
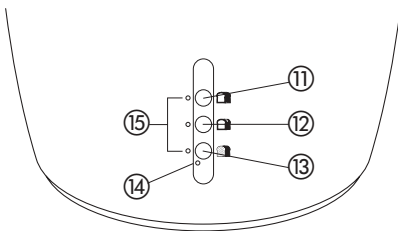
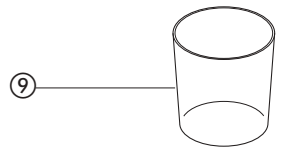
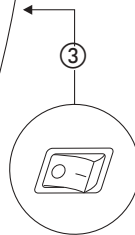
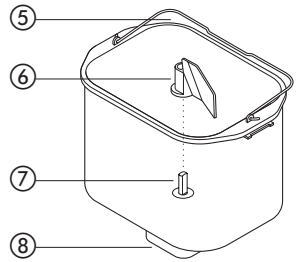
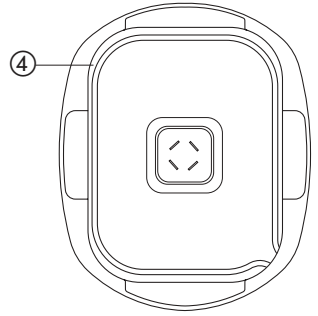
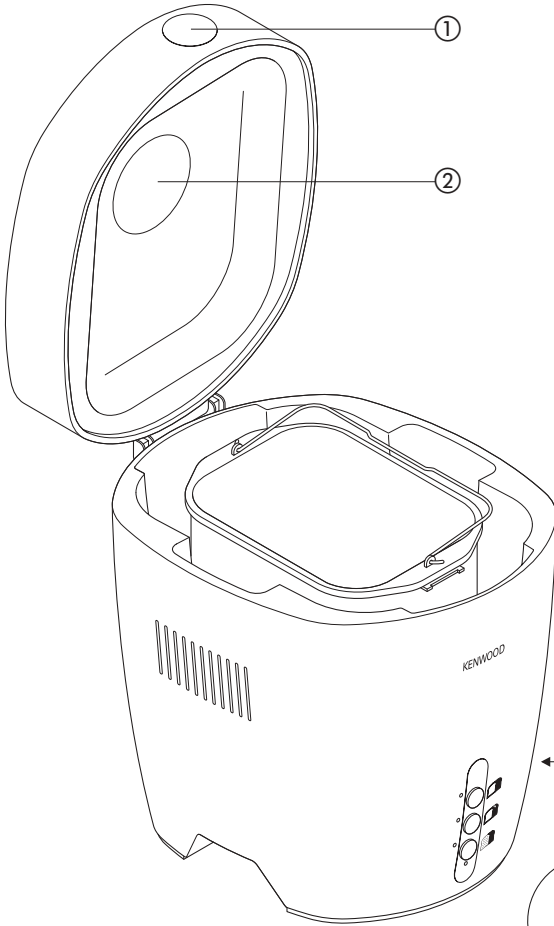
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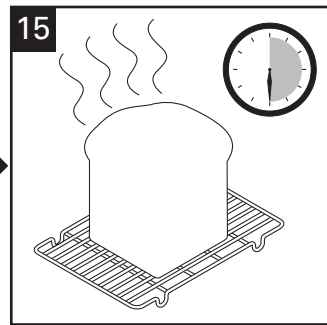
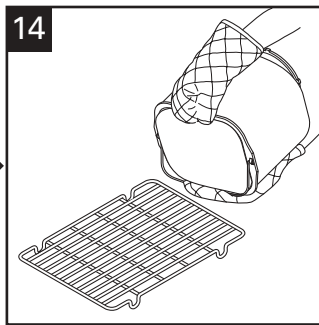
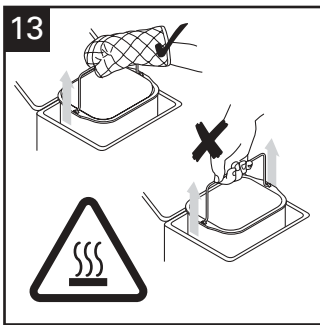
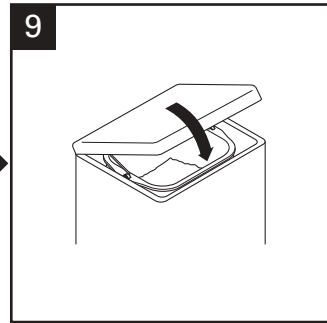
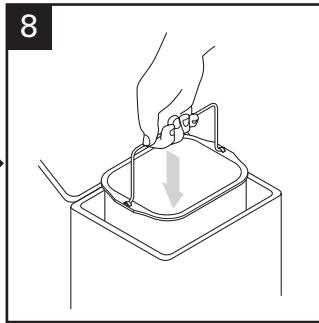
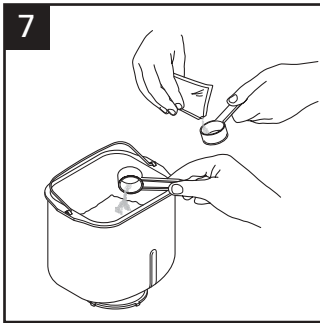
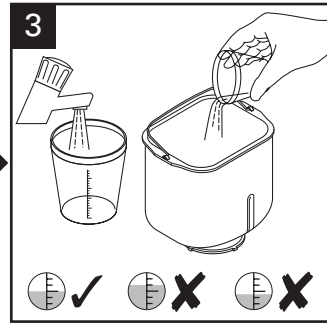
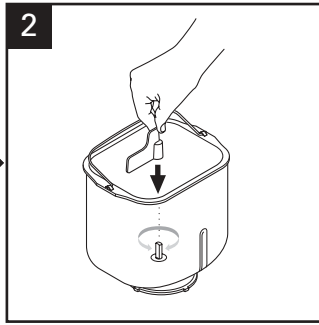
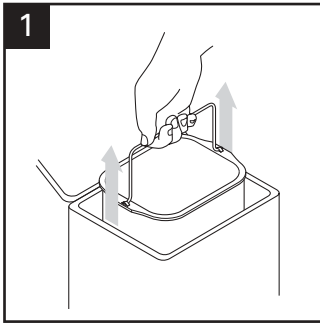
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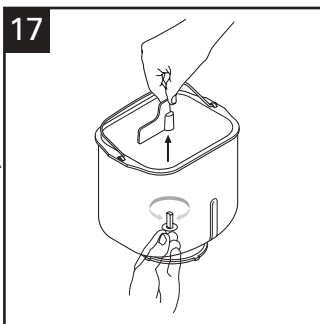
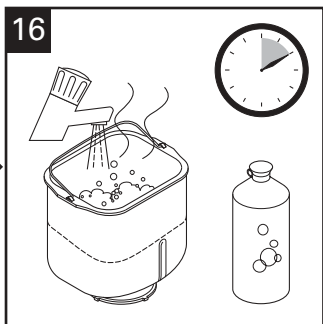
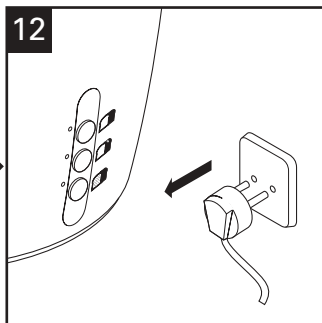
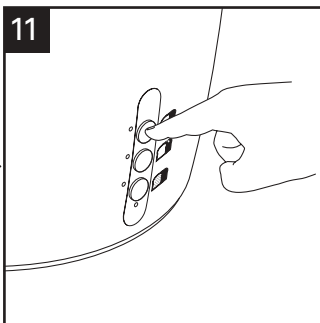
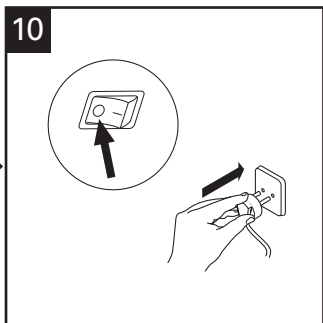
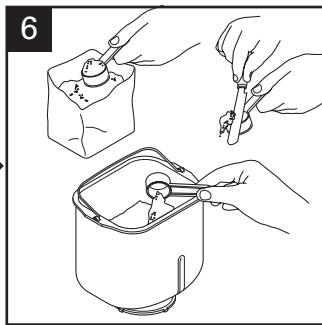
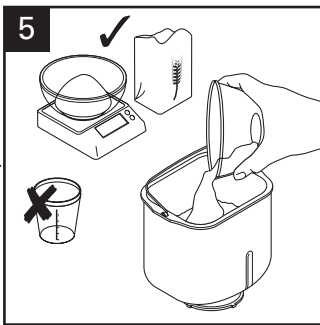
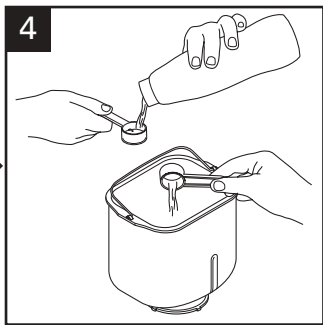
# KENWOOD



BM150







### **before using your Kenwood appliance**

- Read these instructions carefully and retain for future reference.
- Remove all packaging and any labels.

## safety

- Do not touch hot surfaces. Accessible surfaces are liable to get hot during use. Always use oven gloves to remove the hot bread pan.
- To prevent spillages inside the oven chamber, always remove the bread pan from the machine before adding the ingredients. Ingredients that splash onto the heating element can burn and cause smoke.
- Do not use this appliance if there is any visible sign of damage to the supply cord or if it has been accidentally dropped.
- 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 capacity (750g) stated as this could result in over-loading the Bread Maker.
- 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 steam vents in the lid and ensure there is adequate ventilation around the bread maker during operation.
- 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.
- **IMPORTANT: UK only** – The wires in the cord are coloured as follows:  
**Green & Yellow = Earth**  
**Blue = Neutral**  
**Brown = Live**
- This machine complies with European Economic Community Directive 89/336/EEC

### **before using your bread maker for the first time**

- Wash all parts (see care and cleaning).

## key

- ① lid handle
- ② viewing window
- ③ on/off switch
- ④ heating element
- ⑤ bread pan handle
- ⑥ kneader
- ⑦ drive shaft
- ⑧ drive coupling
- ⑨ measuring cup
- ⑩ dual measuring spoon 1tsp & 1tbsp
  
- ⑪ basic button
- ⑫ French button
- ⑬ wholewheat button
- ⑭ power on light
- ⑮ program indicator lights

### 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 basic cycle. Follow the instructions given in the recipe section.
- Always use the measuring spoon provided to measure smaller quantities of dry and liquid ingredients. For 1 tsp or 1 tbsp, fill to the top and level off the spoon (see 6). For ½ measure fill up to the line.

### on/off switch

Your BM150 is fitted with an ON/OFF switch and will not operate until the “on” switch is pressed.

- The ON/OFF switch is situated underneath the unit on the right hand side.
- Plug in and press the ON/OFF switch ③ and the power on light will come on.
- Always switch off and unplug your breadmaker after use.

### using your Bread Maker (refer to illustration panel)

- 1 Lift out the bread pan by the handle.
- 2 Fit the kneader.
- 3 Pour the water into the bread pan.
- 4 Add the rest of the ingredients to the pan in the order listed in the recipes.
- ▲
- ▼
- 7 Ensure that all the ingredients are weighed accurately as incorrect measures will produce poor results.
- 8 Insert the bread pan and push down to ensure the pan is locked in position.
- 9 Close the lid.
- 10 Plug in and switch on - the power on light will come on.
- 11 Press the required program button (basic, French or wholewheat) the unit will beep and the corresponding indicator light will light up.
- If you wish to change or stop the program cycle selected, press the corresponding program button until it beeps.
- 12 At the end of the baking cycle switch off and unplug the breadmaker.
- 13 Lift out the bread pan by the handle. **Always use oven gloves as the pan handle will be hot.**
- 14 Then turn out onto a wire rack to cool.
- 15 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.
- 16 Clean the bread pan and kneader immediately after use (see care and cleaning).

## bread/dough program chart

<b>program</b>		<b>Total Time</b>	<b>Knead 1</b>	<b>Knead 2</b>	<b>Rise 1</b>	<b>Knead 3</b>	<b>Rise 2</b>	<b>Knead 4</b>	<b>Rise 3</b>	<b>Bake</b>	<b>Keep Warm</b>
<b>basic</b>	Produces loaves of bread within 75 minutes. Loaves require warm water, extra yeast and less salt.	01:15	3	17	0	0	20	0	0	35	60
<b>French</b>	French bread recipes low in fat and sugar. White or brown flour recipes	02:30	3	27	20	10	40	0	0	60	60
<b>whole wheat</b>	Whole wheat or wholemeal flour recipes Best results using 65% wholemeal bread flour to 35% white bread flour.	02:40	3	27	20	10	20	10	40	50	60

**\*\* The Bread Maker will automatically go in to the keep warm mode at the end of the baking cycle indicated by the program indicator light flashing and the unit beeping. It will stay in the keep warm mode for up to 1hour or until the machine is turned off, which ever is soonest.**



## power interruption protection

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.

## care and cleaning

**IMPORTANT:** unplug the Bread Maker and allow to cool before cleaning.

- Do not immerse either the Bread Maker body or the outside base of the bread pan in water.
- Do not use a dishwasher to clean bread pan. Dishwashing can damage the non-stick properties of the bread pan allowing bread to stick during baking.
- Do not use abrasive scouring pads or metal implements.
- Clean the bread pan and the kneader **immediately** after each use by partially filling the pan with warm soapy water. Leave to soak for 5 to 10 minutes. To remove the kneader, turn clockwise and lift off. 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.
- Use a soft damp cloth to clean the outside and inside surfaces of the Bread Maker if necessary.
- The lid can be lifted off for cleaning.

## service and customer care

- 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 machine or
  - servicing or repairs (in or out of guarantee)
- ☎ call Kenwood customer care on **023 9239 2333**.

**Have your model number ready** - it is located on the base of your Bread Maker.

- **spares and attachments**

☎ call 0870 2413653.

### **other countries**

- Contact the shop where you bought your Bread Maker.

### **UK only Guarantee**

If your Bread Maker goes wrong within one year from the date you bought it, we will repair it (or replace it if necessary) free of charge provided:

- You have not misused, neglected or damaged it
- It has not been modified (unless by Kenwood)
- It is not second hand
- It has not been used commercially
- You have not fitted a plug incorrectly
- You supply your receipt to show when you bought it

This guarantee does not affect your statutory rights.

## general hints and tips

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.
  - 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.
  - Accurate measuring is probably the most crucial factor for a successful loaf. Most problems are due to inaccurate measuring or omitting an ingredient. 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.
  - Vegetables such as grated carrot, courgette or cooked mashed potato can be added for flavour. 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.

## Recipes (add the ingredients to the pan in the order listed in the recipes)

### Basic Bread

<b>Ingredients</b>	
<i>Water, lukewarm (32-35°C)</i>	<i>300ml</i>
<i>Unbleached white bread flour</i>	<i>450g</i>
<i>Skimmed milk powder</i>	<i>4tsp</i>
<i>Salt</i>	<i>1tsp</i>
<i>Sugar</i>	<i>3tsp</i>
<i>Butter</i>	<i>15g</i>
<i>Easy blend dried yeast</i>	<i>4tsp</i>

*tsp = 5 ml teaspoon*

*tbsp = 15ml tablespoon*

### Wholemeal Bread

<b>Ingredients</b>	
<i>Water</i>	<i>300mls</i>
<i>Vegetable Oil</i>	<i>1tbsp</i>
<i>Wholemeal bread flour</i>	<i>300g</i>
<i>Unbleached white bread flour</i>	<i>150g</i>
<i>Skimmed milk powder</i>	<i>5tsp</i>
<i>Salt</i>	<i>1tsp</i>
<i>Sugar</i>	<i>1tbsp</i>
<i>Easy blend dried yeast</i>	<i>2tsp</i>

### French Bread

<b>Ingredients</b>	
<i>Water</i>	<i>300ml</i>
<i>Unbleached white bread flour</i>	<i>450g</i>
<i>Skimmed milk powder</i>	<i>4tsp</i>
<i>Salt</i>	<i>1tsp</i>
<i>Sugar</i>	<i>2tsp</i>
<i>Easy blend dried yeast</i>	<i>2tsp</i>

### White Bread (use French program)

<b>Ingredients</b>	
<i>Water</i>	<i>300ml</i>
<i>Vegetable oil</i>	<i>1tbsp</i>
<i>Unbleached white bread flour</i>	<i>450g</i>
<i>Skimmed milk powder</i>	<i>4tsp</i>
<i>Salt</i>	<i>1tsp</i>
<i>Sugar</i>	<i>1tbsp</i>
<i>Easy blend dried yeast</i>	<i>2tsp</i>

## troubleshooting guide

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.

<b>PROBLEM</b>	<b>POSSIBLE CAUSE</b>	<b>SOLUTION</b>
<b>LOAF SIZE AND SHAPE</b>		
1. Bread does not rise enough	<ul style="list-style-type: none"> <li>• Wholemeal breads will be lower than white breads due to less gluten forming protein in whole wheat flour.</li> <li>• Not enough liquid.</li> <li>• Sugar omitted or not enough added.</li> <li>• Wrong type of flour used.</li> <li>• Wrong type of yeast used.</li> <li>• Not enough yeast added or too old.</li> <li>• Basic cycle chosen.</li> <li>• Yeast and sugar came into contact with each other before kneading cycle.</li> </ul>	<ul style="list-style-type: none"> <li>• Normal situation, no solution.</li> <li>• Increase liquid by 15ml/3tsp.</li> <li>• Assemble ingredients as listed in recipe.</li> <li>• You may have used plain white flour instead of strong bread flour which has a higher gluten content.</li> <li>• Do not use all-purpose flour.</li> <li>• For best results use only fast action "easy blend" yeast.</li> <li>• Measure amount recommended and check expiry date on package.</li> <li>• This cycle produces shorter loaves. This is normal.</li> <li>• Make sure they remain separate when added to the bread pan.</li> </ul>
2. Flat loaves, no rising.	<ul style="list-style-type: none"> <li>• Yeast omitted.</li> <li>• Yeast too old.</li> <li>• Liquid too hot.</li> <li>• Too much salt added.</li> </ul>	<ul style="list-style-type: none"> <li>• Assemble ingredients as listed in recipe.</li> <li>• Check expiry date.</li> <li>• Use liquid at correct temperature for bread setting being used.</li> <li>• Use amount recommended.</li> </ul>
3. Top inflated - mushroom-like in appearance.	<ul style="list-style-type: none"> <li>• Too much yeast.</li> <li>• Too much sugar.</li> <li>• Too much flour.</li> <li>• Not enough salt.</li> <li>• Warm, humid weather.</li> </ul>	<ul style="list-style-type: none"> <li>• Reduce yeast by 1/4tsp.</li> <li>• Reduce sugar by 1tsp.</li> <li>• Reduce flour by 6 to 9tsp.</li> <li>• Use amount of salt recommended in recipe.</li> <li>• Reduce liquid by 15ml/3 tsp and yeast by 1/4 tsp.</li> </ul>
4. Top and sides cave in.	<ul style="list-style-type: none"> <li>• Too much liquid.</li> <li>• Too much yeast.</li> <li>• High humidity and warm weather may have caused the dough to rise too fast.</li> </ul>	<ul style="list-style-type: none"> <li>• Reduce liquid by 15ml/3tsp next time or add a little extra flour.</li> <li>• Use amount recommended in recipe or try a quicker cycle next time.</li> <li>• Chill the water or add milk straight from the fridge</li> </ul>
5. Gnarly, knotted top - not smooth.	<ul style="list-style-type: none"> <li>• Not enough liquid.</li> <li>• Too much flour.</li> <li>• Tops of loaves may not all be perfectly shaped, however, this does not affect wonderful flavour of bread.</li> </ul>	<ul style="list-style-type: none"> <li>• Increase liquid by 15ml/3tsp.</li> <li>• Measure flour accurately.</li> <li>• Make sure dough is made under the best possible conditions.</li> </ul>

## troubleshooting guide *(continued)*

<b>PROBLEM</b>	<b>POSSIBLE CAUSE</b>	<b>SOLUTION</b>
<b>LOAF SIZE AND SHAPE</b>		
6. Collapsed while baking.	<ul style="list-style-type: none"> <li>Machine was placed in a draught or may have been knocked or jolted during rising.</li> <li>Exceeding capacity of bread pan.</li> <li>Not enough salt used or omitted. (salt helps prevent the dough over proving)</li> <li>Too much yeast.</li> <li>Warm, humid weather.</li> </ul>	<ul style="list-style-type: none"> <li>Reposition bread maker.</li> <li>Do not use more ingredients than recommended for large loaf (max. 750g).</li> <li>Use amount of salt recommended in recipe.</li> <li>Measure yeast accurately.</li> <li>Reduce liquid by 15ml/3tsp and reduce yeast by 1/4tsp.</li> </ul>
7. Loaves uneven shorter on one end.	<ul style="list-style-type: none"> <li>Dough too dry and not allowed to rise evenly in pan.</li> </ul>	<ul style="list-style-type: none"> <li>Increase liquid by 15ml/3 tsp.</li> </ul>
<b>BREAD TEXTURE</b>		
8. Heavy dense texture.	<ul style="list-style-type: none"> <li>Too much flour.</li> <li>Not enough yeast.</li> <li>Not enough sugar.</li> </ul>	<ul style="list-style-type: none"> <li>Measure accurately.</li> <li>Measure right amount of recommended yeast.</li> <li>Measure accurately.</li> </ul>
9. Open, course, holey texture.	<ul style="list-style-type: none"> <li>Salt omitted.</li> <li>Too much yeast.</li> <li>Too much liquid.</li> </ul>	<ul style="list-style-type: none"> <li>Assemble ingredients as listed in recipe.</li> <li>Measure right amount of recommended yeast.</li> <li>Reduce liquid by 15ml/3tsp.</li> </ul>
10. Centre of loaf is raw, not baked enough.	<ul style="list-style-type: none"> <li>Too much liquid.</li> <li>Power cut during operation.</li> <li>Quantities were too large and machine could not cope.</li> </ul>	<ul style="list-style-type: none"> <li>Reduce liquid by 15ml/3tsp.</li> <li>If power is cut during operation, for more than 8 minutes you will need to remove unbaked loaf from pan and start again with fresh ingredients.</li> <li>Reduce amounts to maximum quantities allowed.</li> </ul>
11. Bread doesn't slice well, very sticky.	<ul style="list-style-type: none"> <li>Sliced while too hot.</li> <li>Not using proper knife.</li> </ul>	<ul style="list-style-type: none"> <li>Allow bread to cool on rack at least 30 minutes to release steam, before slicing.</li> <li>Use a good bread knife.</li> </ul>
<b>CRUST COLOUR AND THICKNESS</b>		
12. Loaf of bread is burnt.	<ul style="list-style-type: none"> <li>Bread maker malfunctioning.</li> </ul>	<ul style="list-style-type: none"> <li>Refer to "Service and customer care" section.</li> </ul>
13. Crust too light.	<ul style="list-style-type: none"> <li>No milk powder or fresh milk in recipe.</li> </ul>	<ul style="list-style-type: none"> <li>Add 15ml/3tsp skimmed milk powder or replace 50% of water with milk to encourage browning.</li> </ul>

troubleshooting guide (continued)

<b>PROBLEM</b>	<b>POSSIBLE CAUSE</b>	<b>SOLUTION</b>
<b>PAN PROBLEMS</b>		
14. Kneader cannot be removed.	<ul style="list-style-type: none"> <li>• You must add water to bread pan and allow kneader to soak before it can be removed.</li> </ul>	<ul style="list-style-type: none"> <li>• Follow cleaning instructions after use. You may need to twist kneader slightly after soaking to loosen.</li> </ul>
15. Bread sticks to pan/ difficult to shake out.	<ul style="list-style-type: none"> <li>• Can happen over prolonged use.</li> </ul>	<ul style="list-style-type: none"> <li>• Lightly wipe the inside of bread pan with vegetable oil.</li> <li>• Refer to "Service and customer care" section.</li> </ul>
<b>MACHINE MECHANICS</b>		
16. Breadmaker not operating/Kneader not moving.	<ul style="list-style-type: none"> <li>• Breadmaker not switched on</li> <li>• Pan not correctly located.</li> </ul>	<ul style="list-style-type: none"> <li>• Check on/off switch ③ is in the ON position.</li> <li>• Check the pan is locked in place.</li> </ul>
17. Ingredients not mixed.	<ul style="list-style-type: none"> <li>• Did not start bread maker.</li> <li>• Forgot to put kneader in pan.</li> </ul>	<ul style="list-style-type: none"> <li>• Always make sure kneader is on shaft in bottom of pan before adding ingredients.</li> </ul>
18. Burning odour noted during operation.	<ul style="list-style-type: none"> <li>• Ingredients spilled inside oven.</li> <li>• Pan leaks.</li> <li>• Exceeding capacity of bread pan.</li> </ul>	<ul style="list-style-type: none"> <li>• Be careful not to spill ingredients when adding to pan. Ingredients can burn on heating unit and cause smoke.</li> <li>• See "Service and Customer care" section.</li> <li>• Do not use more ingredients than recommended in recipe and always measure ingredients accurately.</li> </ul>