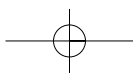
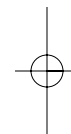
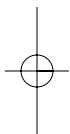




bifinett

KH2231
Automatic
Bread Maker
Operating instructions



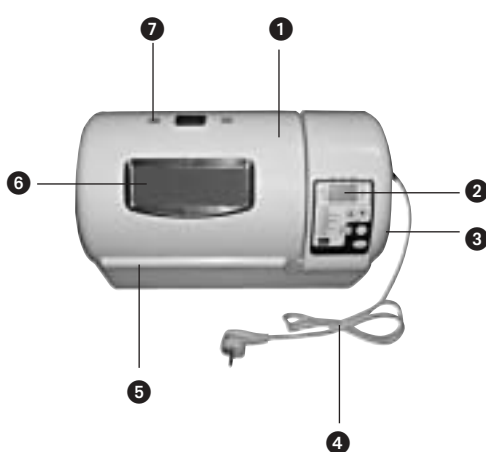


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To know your bread machine better, please read the operating instructions carefully. Keep the instructions booklet in a safe place for ready reference and for handing it over to a possible new owner.

1 Top view of the appliance



- 1 Appliance lid
- 2 Control panel
- 3 Power switch (on the rear of the appliance)
- 4 Power cord and plug
- 5 Lid handle
- 6 See-through window
- 7 Steam vents

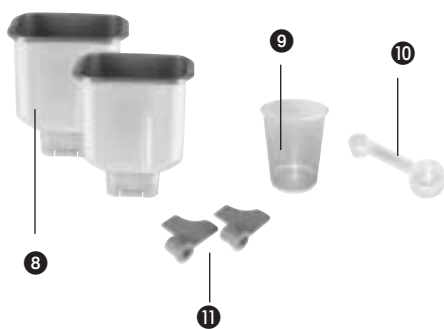


This symbol on the lid of your bread maker is to caution users against burns.

Note:

The main power switch is placed on the backside of the appliance.

2 Accessories



- 8 Baking moulds (2)
 - 9 Measuring cup (1)
 - 10 Measuring spoon (1)
 - 11 Kneading paddles (2)
- Operating instructions (1)



Tip: You can order an extra large baking mould for your Bifinett Automatic Bread Maker to bake breads up to 2,5 lb g. Use the enclosed form for placing an order.

3 Proper use of the appliance

Use your Bifinett Automatic Bread Maker only for baking bread for home use.

Do not use the appliance for drying foodstuffs or other objects.

Do not use the bread machine in the outdoors.

Use accessories recommended by the manufacturer only.

Accessories not recommended may cause damage to the appliance.

4 Important information for your safety

Setup

- After unpacking, check the bread machine for any damage during transportation. In the event of damages, contact the supplier.
- Do not place the appliance near a gas burner, electric stove or other sources of heat.
- Do not place the appliance near any inflammable materials, explosive and/or self-igniting gases.
- Before connecting to mains, make sure that the power supply and the voltage match with the ratings specified on the appliance label.
- Do not draw the power cord over sharp edges or close to hot surfaces or objects. This may damage the insulation of the power cord.
- To prevent anyone from tripping over, the appliance is provided with a short power cord.
- If you plan to use an extension cable, make sure that the maximum permissible power rating of the cable corresponds with that of the bread maker.

- Place the extension cable in such a way as to prevent anyone from tripping over it or pulling it accidentally.

During operation

- Check the condition of the power cord and plug frequently. If the connecting cable of the appliance is damaged, it must be replaced by the manufacturer, his customer service or by a qualified technician so as to prevent hazards.
- Children using electrical appliances or standing close to them may be allowed only under the supervision of an adult.
- This appliance complies with the normal safety regulations. Inspection, repairs and technical maintenance may be carried out only by a qualified technician.
- Do not place any objects on the appliance and do not cover it during operation. Fire Hazard!
- Keep the air vent free to allow vapours to escape.

- **Caution:** The bread maker becomes very hot during operation. Only touch the handles and touch buttons of the appliance. If necessary, use a kitchen cloth.
- Before taking out the accessories or inserting them, allow the appliance to cool down and unplug the power cord.
- Do not move the bread maker from its location, if hot or liquid contents are still inside the baking moulds.
- Avoid contact with the rotating kneading paddles during operation. Injury hazard!
- To disconnect, switch the appliance off (switch is on the rear side of the appliance) and unplug the power cord.
- Do not pull at the cable but pull out the plug from the socket.
- When not in use or before cleaning the appliance, unplug the power cord as a safety measure.
- Do not use the bread maker to store cooked food or other utensils inside.

Cleaning

- Never dip the bread machine in water or other liquids. Hazard of lethal electrical shocks!
- Do not clean the appliance with abrasive scrubbers.
Detached particles of the scrubber may come into contact with the electrical components and cause severe electrical shocks.

5 Before the First Use

Disposing the packaging material

Unpack your appliance and dispose of the packaging material in accordance with the prevailing regulations.

Initial cleaning

Before starting to use the appliance, wipe the baking moulds, kneading paddles and outer surface of the bread maker with a clean and slightly wet cloth. Do not use any abrasive scrubbers or cleaning powders. Remove the protective film on the control panel.

6 Features

You can use the automatic bread maker to bake according to your taste.

- Both the baking moulds allow you to bake 2 loaves of bread weighing 1.0 lb each.
- You can select any of the 10 different baking methods
- You can use ready-to-use baking mixtures.
- You can knead dough for buns and noodles and also prepare marmalades.

7 Control panel



Display

Display for

- the selected programme number
- the selected colour
- the remaining baking time in minutes
- the programmed time setting
- the programme sequence.

Timer

for changing the baking times.

Colour

Use this to determine the degree of browning for your bread or to activate the function Rapid in the programmes 1 - 3.

One pan mode

You can select the weights for baking different sizes of bread loaves. (1.5 lb / 2.0 lb / 2.5 lb).

For this, you need the large baking mould available as accessory.

Note:

When the appliance is switched on, the presetting is at 2.5 lb. Do not change this setting when using 2 baking moulds. Only select the weight when using the large baking mould.

Pilot light

This indicates that the appliance is in operation.

Start/Stop

Switch for starting and ending the operation or for erasing the timer programming.

Note:

Do not press the Start/Stop key, if you wish to only check the condition of the bread.

Menu

For the desired Programme.

You can read the programme number and the time required for the selected programme on the display panel.

Important:

When pressing any touch button you must hear a beep.

Memory function

In case of a power failure less than 10 minutes, the programme will continue from the same setting on restoration of power. However, this is not applicable, if the Start/Stop key is activated for interrupting the baking operation.

See-through window

You can watch the baking operation through this window.

8 Baking programme

Using the key Menu, select the desired programme. The corresponding programme number will be displayed in the display field.

The baking time depends on the selected programme combinations. For this, refer to the table "Programme sequence" in Section 15

Baking programme 1: Regular

For white and mixed breads made mainly out of wheat or rye flour. The bread has a compact consistency. You can set the degree of browning for the bread using the key Colour.

Baking programme 2: French

For light breads made from fine flour. Normally the bread is fluffy and has a crispy crust. This is not suitable for baking recipes requiring butter, margarine or milk.

Baking programme 3: Whole-Wheat

For breads with heavy varieties of flour that require a longer phase of kneading and rising (for example, whole wheat flour and rye flour). The bread will be more compact and heavy.

Baking programme 4: Sweet

For breads with additives such as fruit juices, grated coconut, raisins, dry fruits, chocolate or added sugar. Due to a longer phase of rising the bread will be light and airy.

Baking programme 5: Super-Rapid

The baking operation takes only half the normal time. 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 fluffy and may not be so tasty.

Baking programme 6: Dough (kneading)

For preparing the yeast dough for buns, pizza or plaits. In this programme no baking is done.

Programme 7: Pasta

For preparing noodle dough. In this programme no baking is done.

Baking Programme 8: Buttermilk

For breads made with buttermilk or curds.

Programme 9: Jam

For preparing marmalades.

Programme 10: Bake

For re-baking breads if they are too light or not well baked. In this Programme there is no kneading or resting. The bread will be warm for nearly an hour after the end of the baking operation. This prevents it from becoming messy.

To end this function, switch the appliance off or disconnect from the mains.

Note

You can simultaneously bake

- two different varieties of bread using the same Programme,
- two loaves of the same variety or
- only a single loaf (in this case place the second baking mould without the kneading paddles inside the appliance).

In the case of Programmes 1, 3 and 4 you will hear a beep as the programme is running.

Soon thereafter, add the ingredients such as fruits or nuts.

The kneading paddles will not crush the ingredients.

If you have set the timer, you can put various ingredients into the baking mould even at the beginning of the programme. In this case, however, fruits and nuts should be cut into smaller pieces.

9 Setting the timer

The Timer function enables you to bake bread while you attend to other work. Using the arrow keys ▲ and ▼, set the desired end time for the baking operation.

Select a Programme. The display shows the required baking time.

Using the arrow key ▲ you can change the end time of baking operation in steps of 10 minutes to a later point of time.

Keep the arrow key pressed to carry out this function faster. The display shows the total duration of baking time and the delayed time.

If you overshoot while changing the time, you can correct it using the arrow key ▼.

Confirm the Timer setting using the ON/OFF key.

The colon symbol in the display field starts to blink and the countdown for the programmed time begins to run. On completion of the baking operation, a beep can be heard and the display will show 0:00.

Example:

It is 9.30 hrs and you wish to have fresh bread after 8 hours and 30 minutes, that is to say, at 18:00 hrs. First, select the Programme and press the Timer key till you see 8:30 in the display. This indicates 8 hours and 30 minutes needed.

Note that the Timer function may not be available in some Programmes. (Refer to Section 11)

Note

Do not use the Timer function, if you are working with rapidly perishable foodstuffs like eggs, milk, cream or cheese.

10 Before baking

In order to achieve successful results with your baking efforts, please consider the following factors:

Ingredients

- Before you fill in the ingredients, remove the baking mould from the casing. If bits of ingredients are dropped inside the baking area, they may start burning due to excess heat in the heating coils.
- Always, put the ingredients inside the baking mould in the specified sequence.
- All ingredients should be brought to room temperature in order to achieve optimum fermentation of yeast.
- Measure the ingredients precisely. Even negligible deviations from the quantities specified in the recipe may affect the baking results. Never use larger quantities than those specified. Too much dough can flow over the baking mould and cause fire in the heating coils.

2. Mount the kneading paddles on the drive shaft inside the baking mould. Make sure that it is fixed properly.
3. Put the ingredients for your recipe into the baking mould in the specified sequence. First put the liquids, and then add flour, sugar and salt. Add the yeast at the end.

Note

Make sure that yeast does not come into contact with salt or liquids.

4. Place the baking mould inside the appliance. Make sure that it is positioned properly.
5. Close the lid.
6. Insert the plug into the power socket and switch the appliance on by using the main power switch on the backside of the appliance. You will hear a beep and the display shows the programme number and the duration for the normal programme 1.
7. Using the Menu key, select your programme. Every input is acknowledged with a beep.
8. Select the colour for your bread. The display shows the marking lines, if you have set the range of light, medium or dark baking.

11 Baking bread

Preparation

Follow the safety notes given in Section 4 of this manual.

Place the bread machine on an even and firm base.

1. Take out the baking mould from the appliance in the upward direction.

Here you can also select the function "Rapid" to minimize the baking operation.

Note

This function is not possible for Programmes 4-10.

9. If you wish you can set the end point of your programme now using the Timer function. You can adjust the time up to 14 hours and 55 minutes.

Note

This function is not possible for Programmes 5, 6, 7, 9 and 10.

10. Using the key "One pan mode", select the weight of your bread. This setting is possible only when you use the large baking mould available as accessory. When you use the small baking moulds, leave the weight setting at 2.5 lb (standard setting), no matter if you are baking one or two breads.

Note

This function is not possible for Programmes 5, 6, 7, 8, 9 and 10.

Starting a Programme

Use the Start/Stop key to start the programme.

The programme will automatically run various operations.

You can watch the programme sequence through the window provided on your Automatic Bread Maker. Sometimes there may be formation of water vapour on the see-through window during the baking operation. You can open the lid during the kneading phase.

Note

Do not open the lid during the baking phase. If you do so, the bread may collapse.

Tip: After a kneading phase of 5 minutes check the consistency of the dough. It should have the consistency of a soft adhesive mass. If it is too dry, add some liquid to it.

If it is too moist, add some flour (as the case may be, once or several times^{1/2} - 1 teaspoonful).

Ending a programme

At the end of a programme, the appliance is automatically switched over to a stand-by mode to keep the items warm for 60 minutes.

In this mode, warm air circulates inside the appliance. You can stop the warming function at any time by pressing the Start/Stop key till you hear a beep.

Warning!

Before opening the appliance lid, switch the appliance off and unplug the power cord.

If not in use, the appliance should always be disconnected from the power supply.

Taking out the bread

For taking out the baking moulds, use potholders or kitchen gloves.

Hold the baking mould in a slanting position supported by a metal grill and shake it gently till the bread is released from the mould.

If the bread is released from the kneading paddles, try to release the paddles with a wooden spatula or a blunt object.

Do not use any metallic objects as these may cause scratches on the non-stick coating.

Rinse the baking mould with warm water immediately after taking out the bread. This prevents the kneading paddles from becoming rigid on the drive shaft.

Tip: *If you remove the kneading paddles before the bread rises for the last time, the bread can be released from the baking mould easily.*

- *For this, open the lid of the appliance and remove the baking mould. Apply some flour to your hands to remove the dough and then the kneading paddles.*
- *Put the dough back in its place and close the lid.*

Allow the bread to cool down for 15-30 minutes before you attempt to taste it.

Before slicing the bread, always make sure that there are no kneading paddles in the dough.

Warning!

Do not attempt to start operating the appliance, before it has either cooled down or warmed up.

If the display on the bread maker shows "E 01", the appliance is not sufficiently cooled down.

If the display shows "E 00", the temperature is too low. Wait till the display disappears.

Tip: *While using the Timer function especially, make sure that yeast does not mingle with the moist ingredients. This may affect the rising of the dough.*

12 Cleaning and maintenance

Warning!

Do not attempt to start operating the bread maker, before it has either cooled down or warmed up.

Please also read the safety instructions in Section 4 in this regard.

Important

The parts and accessories of the appliance should not be washed in a dish washing machine.

Casing, lid and baking area:

Remove all particles left behind inside the baking area using a wet cloth or a slightly wet soft sponge. Wipe the casing and the lid too with a wet cloth or sponge. Make sure that the inside area is fully dry.

Baking moulds and kneading paddles:

The surface of the baking moulds and the kneading paddles are provided with a non-stick coating. While cleaning, do not use any corrosive detergents, cleaning powders or objects that may cause scratches on the surface.

Due to moisture and vapours the surface of various parts may undergo changes in their appearance over a period of time. This does not affect the quality or functional performance of the appliance.

Before cleaning, take out the baking moulds and the kneading paddles from the baking area. Wipe the outer surface of the baking moulds with a wet cloth.

Important

Never dip the baking moulds in water or any other liquids.

Use warm soap water to clean the inside of the baking moulds.

If hard layers of crusts have formed on the kneading paddles and are difficult to remove, fill the baking moulds with warm water and allow them to soak for about 30 minutes.

If the insertion grip in the kneading paddle is blocked, use a wooden peg to carefully clean it.

Do not use any chemical cleaning agents or thinners to clean the bread maker.

13 About ingredients

FLOUR

Most of the commercially available varieties of flour such as wheat or rye flour are suitable for baking (Type 405-1150).

You can also use ready-to-use bread baking mixtures.

Programmes 1 and 2 are ideal for adding small proportions (10-20%) of grains or bruised grain.

In case of larger proportions of whole meal (70-95%) use programme 3.

YEAST

In the fermentation process, yeast splits the sugar and carbohydrate contained in the dough and converts them into carbon dioxide, which causes the dough to rise.

Yeast is available in different forms: as dry yeast, as fresh yeast or as fast fermenting yeast. We recommend using dry yeast for the Automatic Bread Maker to obtain the best results.

When using fresh yeast instead of dry yeast, follow the instructions given on the package.

Normally, 1 packet of dry yeast corresponds to 25g of fresh yeast.

Always store yeast in the refrigerator, as heat decomposes it. Before use, check the expiry date. After opening the packet, unused yeast should be carefully wrapped again and stored in the refrigerator.

Note:

For recipes suggested in this instructions manual, we recommend the use of dry yeast.

SUGAR

Sugar has the decisive influence on the degree of browning and taste of the bread. For the recipes in this manual of instructions, it is necessary to use crystallized sugar. Do not use powdered sugar, unless it is expressly specified. Sweeteners are not suitable as alternatives to sugar.

SALT

Salt is an important ingredient for taste as well as for the degree of browning of the bread. Salt also has an inhibiting effect on the fermenting of the yeast. Therefore, do not exceed the quantity of salt specified in the recipes. In case of dietary restrictions salt can be omitted. In such cases, the dough may rise faster than normal.

LIQUIDS

Liquids like milk, water or milk powder dissolved in water can be used for making bread. Milk adds to the taste of the bread and softens the crust, whereas pure water gives a crispy crust. In some recipes, the use of fruit juices is indicated in order to give a particular flavour to the bread.

EGGS

Eggs enrich the bread and provide a soft structure to it. Use eggs while baking according to recipes given in this instructions manual for large sized breads.

FATS: BAKING FAT, BUTTER OR OIL

Baking fats, butter and oil make the yeast containing bread mellow. The unique form of crust and structure in breads according to French style is due to its fat-free ingredients. However, bread stays fresh longer if fat has been used in its processing. If you use butter directly from the refrigerator, cut it into small bits to optimise mixing with the dough during the kneading phase.

MEASURING THE INGREDIENTS

Along with our Automatic Bread Maker, you will receive the following measuring cups, which make the task of measuring the ingredients easier for you:

- 1 Measuring cup with quantity level markings
- 1 Large measuring spoon corresponding to one tablespoon (TBSP)
- 1 Small measuring spoon corresponding to one teaspoon (TSP)

Place the measuring cups on an even surface. Make sure that the quantities reach the measuring lines correctly. While measuring dry ingredients, make sure that the measuring cup is dry. All quantity specifications for TBSP/ TSP refer to the lines on the measuring spoon.

14 Baking tips

Baking in different climatic regions

In areas located at higher altitudes, the lower atmospheric pressure causes yeast to ferment faster. Hence, less amount of yeast is required here.

In dry regions, the flour will be drier and requires more liquids.

In humid regions, the flour will be more moist and thus absorbs less amount of liquids. In such areas, more flour is required.

Ready-to-use baking mixtures

You can also use ready-to-use baking mixtures with this Automatic Bread Maker.

Follow the manufacturer's instructions on the package.

The following table provides you the examples of conversion for some of the baking mixtures. For the small baking mould use 2/3 of the quantity that is required for a 750g bread.

Slicing and storing the 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 gets spoilt faster than the commercially manufactured bread.

Varieties of bread	Baking mixture for a 750 g bread	Baking mixture for a 500 g bread (small baking mould)
White bread	500 g baking mixture 300 ml water	330 g baking mixture 200 ml water
Whole meal bread	500 g baking mixture 320 ml water	330 g baking mixture 213 ml water
Peasant bread	500 g baking mixture 340 ml water	330 g baking mixture 226 ml water

Note: A large baking mould for breads up to 1250 g is available as accessory. Use the enclosed form for placing an order.

15 Table of programming sequences

Time plan for the Programme phases

Programme	Programme 1					
Size (lb)	1.5 lb (One pan mode)				2.0 lb (One pan mode)	
	Light	Medium	Dark	Rapid	Light	Medium
Total duration (hrs)	3:13	3:13	3:13	2:12	3:18	3:18
Preheat	-	-	-	-	-	-
Knead 1 (min)	5	5	5	5	5	5
Rest (min)	5	5	5	5	5	5
Knead 2 (min)	20	20	20	20	20	20
Rise 1 (min)	39	39	39	15	39	39
Mixing the dough (s)	10	10	10	10	10	10
Rise 2 (min)	approx. 25	approx. 25	approx. 25	approx. 8	approx. 25	approx. 25
Shaping the dough (s)	15	15	15	10	15	15
Rise 3 (min)	approx. 49	approx. 49	approx. 49	approx. 29	approx. 49	approx. 49
Bake (min)	48	48	48	48	53	53
Keep warm (min)	60	60	60	60	60	60
Set time (hrs)	14:53	14:53	14:53	14:57	14:58	14:58
Additional time (hrs)	2:51	2:51	2:51	1:50	2:56	2:56

Programme 1 Regular

n mode)		2.0 lb (One pan mode)				2.5 lb			
ark	Rapid	Light	Medium	Dark	Rapid	Light	Medium	Dark	Rapid
3	2:12	3:18	3:18	3:18	2:17	3:25	3:25	3:25	2:24
	-	-	-	-	-	-	-	-	-
	5	5	5	5	5	5	5	5	5
	5	5	5	5	5	5	5	5	5
0	20	20	20	20	20	20	20	20	20
9	15	39	39	39	15	39	39	39	15
0	10	10	10	10	10	10	10	10	10
rox. 5	approx. 8	approx. 25	approx. 25	approx. 25	approx. 8	approx. 25	approx. 25	approx. 25	approx. 8
5	10	15	15	15	10	15	15	15	10
rox. 9	approx. 29	approx. 49	approx. 49	approx. 49	approx. 29	approx. 49	approx. 49	approx. 49	approx. 29
3	48	53	53	53	53	60	60	60	53
0	60	60	60	60	60	60	60	60	60
53	14:57	14:58	14:58	14:58	14:57	14:55	14:55	14:55	14:57
51	1:50	2:56	2:56	2:56	1:55	3:03	3:03	3:03	2:02

Programme number	2		3		4	5	
Programme name	French		Whole-Wheat		Sweet	Super-Rapid	Do
Size (lb)	2.0		2.0		2.0	2.5	
Colour	medium	fast	medium	fast	-	-	
Total duration (hrs)	3:32	2:32	3:45	2:30	3:22	1:20	1
Preheat	-	-	30	5	-	-	
Knead 1 (min)	5	5	5	5	5	20	
Rest (min)	5	5	5	5	5	-	
Knead 2 (min)	20	20	15	15	20	-	
Rise 1 (min)	39	15	49	24	39	12	
Knead 3 (s)	10	10	10	10	10	-	
Rise 2 (min)	approx. 30	approx. 15	approx. 25	approx. 10	approx. 25	-	
Shaping the dough (s)	10	10	10	10	5	-	
Rise 3 (min)	approx. 59	approx. 38	approx. 44	approx. 34	approx. 51	-	
Bake (min)	52	52	50	50	55	48	
Keep warm (min)	60	60	60	60	60	60	
Set time (hrs)	14:52	14:52	14:55	14:50	14:52	-	
Additional time (rsh)	-	-	3:23	2:08	3:00	-	

Please note: For the setting "Size 1.5 lb", the total time is reduced by 2 minutes.

5	6	7	8	9
Super-Rapid	Dough	Pasta	Buttermilk-	Jam
2.5	-	-	2.0	-
-	-	-	-	-
1:20	1:30	0:14	3:55	1:05
-	-	-	30	-
20	5	3	5	-
-	5	-	10	-
-	20	11	20	-
12	60	-	39	-
-	-	-	10	1
x. 25 -	-	-	approx. 25	-
-	-	-	10	-
x. 51 -	-	-	approx. 44	10
48	-	-	60	50
60	-	-	60	60
-	-	-	14:55	-
-	-	-	3:33	-

Please note: For the setting "Size 2.5", the total time is increased by 3 minutes.

16 FAQs / Troubleshooting

QUESTION

What should I do, if the kneading paddle is stuck in the bread?

ANSWER

Remove the kneading paddles with a wooden spatula. Do not use any sharp objects, which may damage the coating of the kneading paddles.

Why does my bread occasionally have some flour on the side crusts?

Your dough may be too dry. The next time measure the ingredients correctly. Add $\frac{1}{2}$ to 1 TBSP of more liquid.

Why doesn't the dough get stirred, even if the motor is running?

Make sure that the kneading paddles and baking mould are positioned properly.

How long does it take to bake bread?

Please refer to the precise timings in the table Programme sequence in Section 16.

Why can't I use the Timer function while baking with fresh milk?

Fresh products such as milk or eggs get spoilt, if they remain in the appliance for too long. Therefore, do not use the Timer.

What happens if there is a power failure when a Programme is running?

In case of power failure for less than 10 minutes, the bread maker will run the last implemented Programme till the end.

Why do I need to add the ingredients in a particular sequence?

This is the best way to prepare the dough. When the Timer function is used, it prevents yeast from mingling with liquids, before the dough is stirred.

What size breads can I bake?

You can simultaneously bake 2 loaves of 1.5 lb each or, you can use the large baking mould (can be ordered) to bake breads of up to 2.5 lb.

What should I do if the kneading paddle is stuck inside the baking mould after baking?	Fill the baking mould with hot water and turn the kneading paddle to release the crusts underneath it
What is the Watt rating of the appliance?	The appliance is rated for 855 Watts (see label on the model).
Can the baking moulds be washed in a dishwasher?	No. Please wash the baking moulds and kneading paddles with hands. Do not dip the baking moulds in water.
What happens if the finished bread is left inside the bread maker?	The function "Keep warm" ensures that the bread is kept warm for nearly 1 hour and protected from humidity. If the bread is left inside the bread maker for more than 1 hour, it may become moist.
Why has the dough been kneaded only partially?	Check that the kneading paddles and baking moulds are positioned properly Also check the consistency of the dough and add 1½ to 1 TBSP of liquids or flour, one or more times after kneading. <i>For ready-to-use baking mixtures: the quantity of ready-to-use baking mixture and the ingredients is not based on the capacity of the small baking moulds (500 g). Reduce the quantities of the ingredients as described in Section 14.</i>
Why hasn't the bread risen?	The yeast used was too old or no yeast has been added.
When should I add nuts and fruits to the dough?	You will hear a beep, when you are expected to add the ingredients. If you add these ingredients to the dough in the beginning itself, the nuts or fruit may get crushed at the time of kneading.

The baked bread is too moist.

Check the dough consistency 5 minutes after beginning of the kneading operation and add $\frac{1}{2}$ to 1 TBSP of liquid or flour, if necessary.

There are air bubbles on the surface of the bread.

You may have used too much yeast.

The added raisins get crushed in the appliance.

To prevent ingredients such as fruits or nuts from being crushed, add these to the dough only after you hear the beep. Check the consistency of the dough. If too dry, the dough will not hold the raisins.

The bread rises but collapses later. Can other recipes be used?

The bread may be rising too fast. To prevent this, reduce the water quantity and / or increase the quantity of salt and / or reduce the quantity of yeast.

You can use other recipes, but follow the specified quantities. Get to know your appliance well and the recipes given here, before you try out your own recipes. Never exceed flour quantity of 350 g. Adjust the quantities of your recipes to the quantities specified for the recipes given in this booklet.

Why do different breads vary in their size and weight?

Whole wheat flour and rye flour are heavier than all-purpose white flour; so, bread made of these flours rise less during baking. Grains and nuts also make them dense and suppress the size.

17 Technical Data

Model	bifinett Automatic Bread
Maker	KH 2231
Power supply	230V-50Hz
Power consumption	850 Watt
Dimensions	29.5 x 23.5 x 39.5
Weight	6300 g

18 Warranty & Service

The warranty conditions and service address can be found in the enclosed warranty slip.

19 Disposal

Never throw the Automatic Bread Maker into the normal household waste. Enquire with local authorities about the method of environment-friendly and safe disposal.

20 Recipes for one bread (1.5 lb)

Programme 1 Regular

Wheat Bread

200 ml Water
7g Sugar
5g Salt
50g Sunflower seeds
12g Butter
170g Wheat flour Type 550
85g Wheat flour Type 1050
85g Rye flour Type 1150
4g Dry yeast

Regular White Bread

180 ml Water
4 Tsp Oil
4 Tsp Sugar
1 Tsp Salt
315 g Wheat flour Type 405
1,5 Tsp Dry yeast

Onion Bread

180 ml Water
4 Tsp Oil
2 Tbsp Instant-onion soup
1 Tsp Sugar
1 Tsp Salt
315 g Wheat flour Type 405
1,5 Tsp Dry yeast

Rye Bread

180 ml Water
4 Tsp Oil
2 Tsp Caraway seeds
4 Tsp Brown sugar
1 Tsp Salt
210 g Wheat flour Type 405
94 g Dark rye flour Type 1150
1,5 Tsp Dry yeast

Programme 2 French

French White Bread

210 ml Water
1,5 Tbsp Oil
1,5 Tsp Salt
1 Tbsp Sugar
350g Wheat flour Type 405
0,25 Tsp Dry yeast

Fine White Bread

210 ml Lukewarm milk
30 g Mellow butter
1,5 Tsp Salt
0,5 Tsp Sugar
340 g Wheat flour Type 405
1,5 Tsp Dry yeast

Programme 3 Whole-Wheat

Wheat Bread

260g Milk
7g Salt
9g Sugar
20 g Butter
340g Wheat flour Type 1050
2g Dry yeast

Wheat Bread

350 ml Water
4 Tbsp Oil
1-2 Tsp Salt
400 g Fine shredded wheat
100 g Wheat flour Type 1050
2TL Dry yeast

Sweet Raisin Bread

120 ml Water
1 Egg
4 Tbsp Oil
4 Tbsp Sugar
1 Tsp Salt
315 g Wheat flour Type 405
40 g Raisins
1,5 Tsp Dry yeast

Whole-Wheat Bread

180 ml Water
2 El oil
2 Tbsp brauner Sugar
1 Tsp Salt
281 g Whole-wheat flour
1,5 Tsp Dry yeast

Oatmeal-Bread

180 ml Water
2 Tbsp Oil
2 Tbsp Brown sugar
0,5 Tsp Salt
105 g Wheat flour Type 405
188 g Whole-wheat flour
85 g Oatmeal
2,25 Tsp Dry yeast

Pumpernickel-Bread

180 ml Water
1 Tbsp Oil
2 Tbsp Brown sugar
1 Tsp Salt
30 g Dark rye flour Type 1150
105 g Whole-wheat flour
190 g Wheat flour Type 405
1 Tsp Unsweetened cocoa
1 Tsp Instant-coffee
1,5 Tsp Dry yeast

Programme 4 Sweet

Raisins-Nuts-Cinnamon-Bread

180ml Water
4 Tsp Oil
0,5 Tsp Cinnamon
2 Tsp Brown sugar
1 Tsp Salt
315 g Wheat flour Type 405
60 g Raisins
45 g Chopped nuts
1,5 Tsp Dry yeast

Holiday Bread

60 ml Water
120 ml Milk
1 Tbsp Oil
1,5 Tsp Salt
3 Tbsp Sugar
315 g Wheat flour Type 405
40 g Chopped walnuts
55 g Candied fruits
1,5 Tsp Dry yeast

Sweet Bread

210 ml Milk
1,5 Tbsp Oil
1,5 Tsp Salt
3 Tbsp Sugar
350g Wheat flour Type 405
0,25 Tsp Dry yeast

Raisin-Bread

120 g Lukewarm milk
30 g Melted butter
1 Egg
50 g Sugar
1 Pinch salt
300 g Wheat flour Type 405
1,5 Tsp Dry yeast
50 g Raisins

Programme 5 Super-Rapid

Express White Bread

180 ml Water
4 Tbsp Oil
4 Tbsp Sugar
1 Tsp Salt
315 g Wheat flour Type 405
2 Tsp Dry yeast

Express White Bread

200 ml Water
4g Salt
3g Sugar
100g Durum wheat semolina
230g Flour Type 550
1,2 g Dry yeast

Quick Bread

225 ml Water
1 Tsp Salt
1 Tbsp Sugar
350 g Flour (Type 204)
1,5 Tsp Dry yeast

Programme 6 Dough

Dough for Pizza (für 2 Pizzas)

150 ml Water
2 Tsp Oil
0,75 Tsp Salt
0,5 Tsp Sugar
300 g Wheat flour Type 405
1,25 Tsp Dry yeast

Dough for Baps

160 ml Milk
1 Tbsp Oil
1 Tsp Salt
1 Tbsp Sugar
280g Wheat flour Type 405
0,5 Tsp Dry yeast

Programme 7 Pasta

Dough for Noodles

180 ml Water
1 Tbsp Oil
1 Tsp Salt
280 g Wheat flour Type 405

Programme 8 Buttermilk

Buttermilk-Bread

225 ml Buttermilk
1,5 Tbsp Margarine or butter
1 Tsp Salt
2 Tbsp Sugar
400 g Wheat flour Type 405
0,75 Tsp Dry yeast

Buttermilk-Bread

160 ml Buttermilk
1 Tsp Salt
1 Tbsp Sugar
280 g Wheat flour
0,5 Tsp Dry yeast

Buttermilk-Bread

220 ml Buttermilk
30 g Low fat durd cheese
1 Tbsp Sun flower oil (10 g)
40 g Wheat corns (soaked in water for one day)
1,5 Tsp Salt (15g)
0,5 Tsp Sugar
80 g Whole-wheat shred
30 g Oatmeal
200 g Wheat flour Type 405
1,5 Tsp Dry yeast

Programme 9 Jam

Put any fruits and jellifying sugar at a ratio of 2:1 in the baking mould.

Maximum quantities:
500 g fruits (cut in pieces)
250 g jellifying sugar

Suitable fruits are strawberries, raspberries or other kinds of berries, apricots, oranges, cherries etc.

Tip: Adding one teaspoon of lemon juice gives your jam a special flavour.

Fill the hot and fluid jam in preserving glasses. Close the glasses and place them on the lid. This way you can be sure your jam is vacuum sealed.

Note:
The jam will be hard when it gets cool.

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