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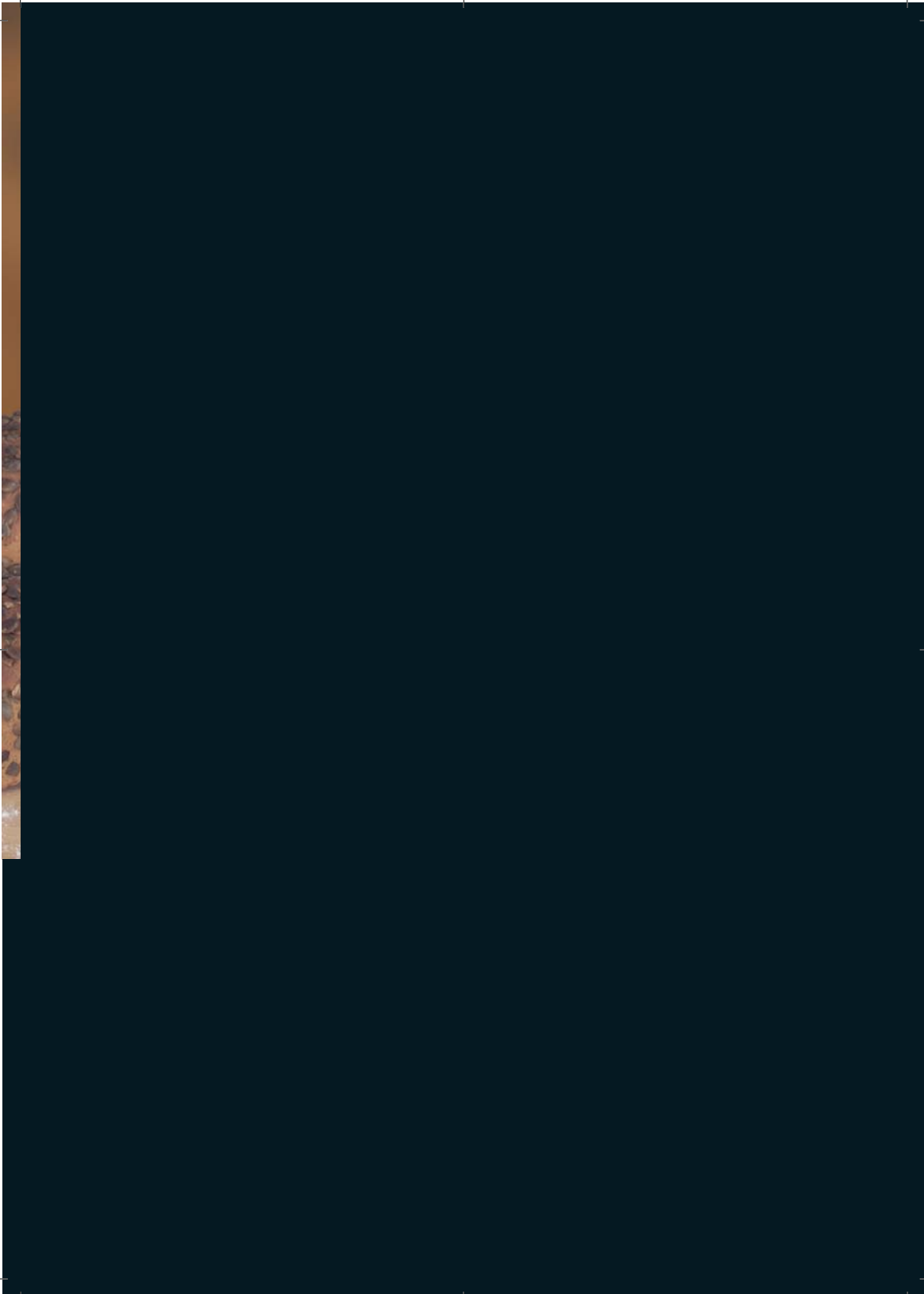
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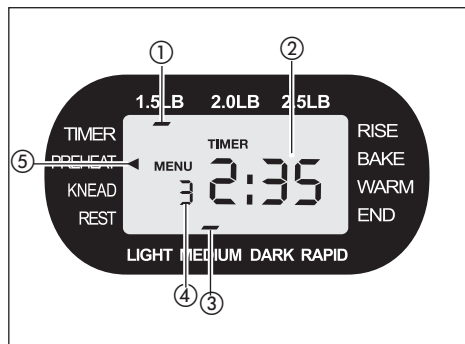
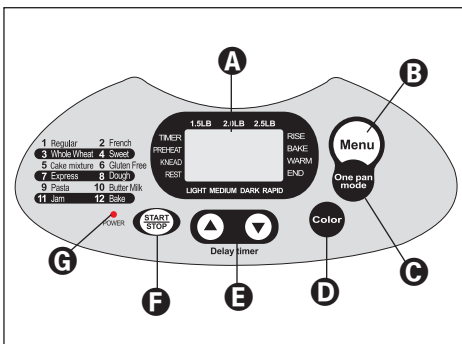
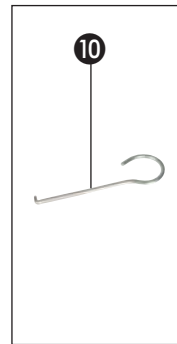
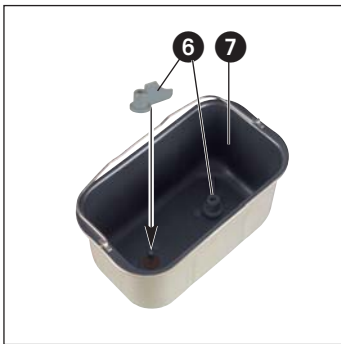
ID no.: KH2232-08/05-V4

**bifinett**



© **Bread Maker KH 2232**  
Operating Manual





<b>Bread Maker KH2232</b>	<b>Page</b>
<b>Important information for your safety</b>	<b>4</b>
<b>Device overview</b>	<b>5</b>
<b>Accessories</b>	<b>5</b>
<b>Proper use</b>	<b>5</b>
<b>Before the first use</b>	<b>5</b>
<b>Properties</b>	<b>6</b>
<b>Control panel</b>	<b>6</b>
<b>Baking programs</b>	<b>7</b>
<b>Setting the timer</b>	<b>9</b>
<b>Before baking</b>	<b>9</b>
<b>Baking bread</b>	<b>10</b>
<b>Cleaning and care</b>	<b>12</b>
<b>Technical data</b>	<b>13</b>
<b>Warranty &amp; customer service</b>	<b>13</b>
<b>Disposal</b>	<b>13</b>
<b>Importer</b>	<b>13</b>
<b>Program sequence</b>	<b>14</b>
<b>Troubleshooting the bread maker</b>	<b>18</b>

Read the operating instructions carefully before using the appliance for the first time and preserve this booklet for later reference. Hand over the manual to anyone you pass on the appliance to.

KH2232

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## **⚠ Important information for your safety**

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### **Setup**

- Check the bread maker for transport damage after unpacking. If necessary, contact your supplier.
- Place the appliance on a dry, flat and heat-resistant surface.
- Do not place the appliance near gas burners, electric ovens or other heat sources.
- Do not place the appliance near any inflammable materials, explosive and/or self-igniting gases.
- Make certain that the ventilation slits of the appliance are not covered.
- Before plugging in the appliance, check whether the electricity type and mains voltage match the information on the type plate.
- 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 power cord of this appliance is damaged, it must be replaced by the manufacturer, the manufacturer's customer service or a similarly qualified person to avoid associated dangers.
- 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, repair and technical maintenance may only be performed by a qualified specialist.
- Do not place any objects on the appliance and do not cover it during operation. Fire Hazard!
- Caution, the bread maker becomes hot. 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 re-locate the bread baking machine if the baking mould contains hot ingredients or liquids.
- Avoid contact with the rotating kneading paddles during operation. Injury hazard!
- Stop the appliance off by means of the On/Off button, then pull the power plug out of the wall socket to disconnect the appliance from the power supply.

- 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 baking machine for the storage of foods or utensils.

### Cleaning

- Do not immerse the bread maker in water or other fluids. 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 electric shocks.

### Device Overview

- 1 Appliance lid
- 2 Control panel
- 3 Ventilation slits
- 4 Power cord
- 5 Viewing window



This symbol on the lid of your bread maker warns you about the risk of burning.

### Accessories

- 6 2 kneading paddles
  - 7 Baking mould up to 2,5 lb
  - 8 Measuring cup
  - 9 Measuring spoon
  - 10 Kneading paddle remover
- Operating instructions  
Warranty booklet  
Order card  
Recipe book

**Tip:** You can also order two smaller baking moulds for bread up to 1 lb each for your Bifinett Bread Maker. Use the enclosed order card to place your order.



### Proper use

Only use your Bifinett bread maker for baking bread in a household environment.

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

Do not use the bread machine outdoors. Use accessories recommended by the manufacturer only.

Accessories not recommended may cause damage to the appliance.

### Before the First Use

#### Disposing of the packaging material

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

#### Initial cleaning

Wipe the baking mould **7**, kneading paddle **6** and outer surface of the bread baking machine with a clean, damp cloth before putting into operation.

Do not use any abrasive scrubbers or cleaning powders. Remove the protective film on the control panel **2**.

KH2232

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## Properties

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

- You can choose from among 12 different baking programs.
- You can use ready-to-use baking mixtures.
- You can knead noodle dough or roll dough and make jam.
- With the "gluten-free" baking program, you can successfully make gluten-free baking mixtures and recipes with gluten-free flours, such as corn flour, buckwheat flour and potato flour.

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## Control panel

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### **A** Display

Display for

- ① selection of the weight (1,5 lb, 2 lb, 2,5 lb)
- ② the remaining baking time in minutes and the programmed time
- ③ the selected degree of browning (medium, light, dark or rapid)
- ④ the selected program number
- ⑤ the program processing sequence

### **B** Menu

Load the desired baking program. The program number and the corresponding baking time appear on the display **A**.

### **⚠** Important:

When pressing all touch buttons an acoustic signal must be audible, unless the appliance is in operation.

### **C** One pan mode

Select the gross weight (1,5 lb, 2 lb, 2,5 lb). Press the button enough times until the marking appears beneath the desired weight.

### **⚠** Note:

The default setting upon activation of the appliance is 2,5 lb. Do not change this when baking with two baking moulds. Only adjust the weight if you are baking with the large baking mould **7**.



**D Color**

Select the degree of browning (light/medium/dark/rapid). Press the button Color **D** enough times until a marking appears above the desired degree of browning. The baking time changes depending on the selected level of browning. For baking programs 1 - 3 you can activate rapid mode by pressing the button twice to reduce baking time. The browning degree of the bread becomes light to medium.

**E Delay Timer**

Time-delayed baking.

**F Start/Stop**

To start and stop the operation or to delete a set timer.

To interrupt operation, briefly press the Start/Stop button **F**, until an acoustic signal is heard and the time flashes on the display **A**. By pressing the Start/Stop button **F** again operation can be resumed. The machine will resume to process program automatically after 10 minutes. To finish operation and delete the settings, press the Start/Stop button **F** for 3 seconds until two acoustic signals are audible.

**⚠ Note:**

Do not press the Start/Stop button **F**, if you only want to check the state of your bread.

**G Indicator light (Power)**

This indicates that the appliance is in operation.

**Memory function**

When being switched on again after a power failure of up to approx. 10 minutes, the program will continue from the same point. This does not apply, however, when you cancel/terminate the baking process by pressing the Start/Stop button **F** for 3 seconds.

**Window 5**

You can check the baking process through the window **5**.

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**Baking programs**

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You select the desired program by pressing the button menu **B**. The corresponding program number is shown on the display **A**.

The baking time depends on the selected Programme combinations. See chapter "Program sequence" ( see page 14 ).

**Baking program 1: Regular**

For white and mixed breads mainly consisting of wheat flour or rye flour. The bread has a compact consistency. You can adjust the degree of browning of the bread via the button Color **D**.

**Baking program 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.

KH 2232

**Baking program 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 program 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 program 5: Cake mixture**

For the preparation of sweet yeast-based dough and dry baking mixtures. With this program, the ingredients are kneaded and baked for a shorter duration.

**Baking Program 6: Gluten Free**

For breads of gluten-free flours and baking mixtures. Gluten-free flours require longer for the uptake of liquids and have different rising properties.

**Baking program 7: Express**

The baking operation takes only half the normal time. For this program, however, use only such recipes that do not contain any heavy ingredients or heavy varieties of flour. Note that in this program the bread is less fluffy and may not be so tasty.

**Baking Program 8: Dough**

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

**Program 9: Pasta**

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

**Baking program 10: Butter Milk**

For breads made with buttermilk or yoghurt.

**Program 11: Jam**

For making jams.

**Program 12: Bake**

For additional baking of breads that are too light or not baked through. In this program there is no kneading or resting. The bread will be kept warm for nearly an hour after the end of the baking operation. This prevents the bread from becoming too moist.

- To prematurely terminate this function press the Start/Stop button **⏻** for three seconds, until two acoustic signals are heard. To switch off the appliance, disconnect the appliance from the power supply.

**⚠ Note**

The small baking moulds (available as accessories) allow you to:

- bake two different bread types with the same program,
- bake two loaves of the same bread type or
- bake only one small loaf (in this case leave the second baking mould without the kneading paddle **⚙** in the appliance).

In programs 1, 3, 4 and 10 an acoustic signal sounds during the program sequence.

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

The ingredients are not chopped by the kneading paddle ⑥.

If you have set the timer, you can put all the ingredients into the baking mould ⑦ at the beginning. In this case, however, fruits and nuts should be cut into smaller pieces.

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### Setting the Timer

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The timer function ③ enables delayed baking.

Using the arrow keys ▲ and ▼, set the desired end time for the baking operation.

Select a program. The display ① indicates 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 by means of the Start/Stop button ②.

The colon on the display ① flashes and the programmed time starts to run.

When the baking process has been completed, ten acoustic signals are issued and the display ① indicates 0:00.

### Example:

It is 8 a.m. and you would like fresh bread in 7 hours 15 minutes at 3.15 p.m. First select program 1, then press the timer button ③ until 7:15 appears on the display ①, as the time until the bread is finished is 7 hours 15 minutes.

Note that the Timer function may not be available in some programs. See chapter Baking bread ( see page 10 )

### ⚠ Note

Do not use the timer function when working with quickly spoiling ingredients such as eggs, milk, cream or cheese.

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### Before baking

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For a successful baking process, please consider the following factors:

### Ingredients

- Take the baking mould ⑦ out of the housing, before putting in the ingredients. If ingredients reach the baking area, a fire may be caused by them heating up on the heating elements.
- Always put the ingredients in the stated order into the baking mould ⑦.
- All ingredients should have room temperature to maintain an optimal rising result of the yeast.
- Measure the ingredients precisely. Even negligible deviations from the quantities specified in the recipe may affect the baking results.

KH 2232

**⚠ Note**

Never use larger quantities than those specified. Too much dough can rise out of the baking mould **7** and drop onto the hot heating elements, causing a fire.

**Baking bread****Preparation**

Observe the safety instructions in this manual.

Place the bread machine on an even and firm base.

1. Pull the baking mould **7** upward out of the appliance.
2. Push the kneading paddles **6** onto the drive shafts in the baking mould **7**. Make sure they are firmly in place.
3. Put the ingredients for your recipe in the stated order into the baking mould **7**. First add the liquids, sugar and salt, then the flour, adding the yeast as the last ingredient.

**⚠ Note**

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

4. Place the baking mould **7** back in the appliance. Make sure that it is positioned properly.
5. Close the appliance lid **1**.

6. Plug the power plug into the socket. An acoustic signal sounds and the display **A** indicates the program number and the duration of the normal program 1.
7. Select your program with the menu button **B**. Each input is confirmed by an acoustic signal.
8. Select the color **D** of your bread. The marking on the display **A** shows whether you have chosen light, medium or dark. You can also select the setting "Rapid" to shorten the baking time.

**⚠ Note**

For programs 4-12, the functions "browning degree" and "Rapid" are not available.

9. You now have the possibility of setting the finish time of your program via the timer function **E**. You can enter a maximum delay of up to 14 hours 58 minutes.

**⚠ Note**

This function is not available for programs 5, 6, 7, 8, 9, 11 and 12.

10. If you use the large baking mould **7**, select the weight of your bread by activating "one-pan mode" using button **C**.  
If you use the small baking moulds (available as accessories), leave the weight setting at 2,5 lb (standard setting) regardless of whether you are baking one or two loaves.

**⚠ Note**

This function is not available for programs 6, 7, 8, 9, 10, 11 and 12.

**Starting a Program**

Now start the program using the Start/Stop button **F**.

The program will automatically run various operations. You can watch the program sequence via the window **5** of your bread baking machine. Occasionally, condensation may occur during baking in the window **5**. The appliance lid **1** can be opened during kneading.

**⚠ Note**

Do not open the appliance lid **1** during baking. The bread can collapse.

**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 needed).

**Ending a program**

When the baking process has been completed, ten acoustic signals are issued and the display **A** indicates 0:00.

At the end of the program the appliance automatically changes to a warming mode for up to 60 minutes.

In this mode, warm air circulates inside the appliance. You can prematurely terminate the warming function by keeping the Start/Stop button **F** pressed until two acoustic signals are heard.

**⚠ Warning**

Before opening the appliance lid **1**, pull the power plug out of the wall socket.

When not in use, the appliance should never be plugged in!

**Taking out the bread**

When taking out the baking mould **7**, always use pot holders or oven gloves. Hold the baking mould **7** tilted over a grid and shake lightly until the bread slides out of the baking mould **7**.

If the bread does not slip off the kneading paddles **6**, carefully remove the kneading paddles **6** using the enclosed kneading paddle remover **10**.

**⚠ Note**

Do not use any metal objects that may lead to scratches on the non-stick coating. After removing the bread, immediately rinse the baking mould **7** with warm water. This prevents the kneading paddles **6** from sticking to the driving shaft.

KH 2232

**Tip:** If you remove the kneading paddles **6** after the last kneading of the dough, the bread will remain intact when you remove it from the baking mould **7**.

- Briefly press the Start/Stop button **F**, to interrupt the baking process or pull the power plug out of the wall socket.
- Open the appliance lid **1** and take out the baking mould **7**. You can take the dough out with floured hands and remove the kneading paddles **6**.
- Replace the dough and close the appliance lid **1**.
- Push the plug back into the wall socket and press the Start/Stop button **F**. The baking program is continued.

Let the bread cool for 15-30 minutes before eating. Before cutting bread, make sure that no kneading paddle is still in the baking mould **6**.

#### **⚠ Warning**

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

If the display **A** of the bread-baking machine shows "E 01", your device has not yet cooled down sufficiently. If the temperature is too low, the display **A** indicates "E 00". Do not start up the appliance until the error indicators have disappeared.

## Cleaning and Care

### **⚠ Warning**

Pull the power plug out of the wall socket each time and allow the appliance to cool down.

Protect the appliance against splashing water and moisture, as these could lead to an electric shock.

Please also observe the safety instructions.

### **⚠ Important**

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

### **Casing, lid, baking chamber**

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.

For easy cleaning, the appliance lid **1** can be removed from the housing:

- Open the appliance lid **1**, until the wedge-shaped hinge tappets fit through the openings in the hinge guides.
- Pull the appliance lid **1** out of the hinge guides.
- To attach the appliance lid **1**, pass the wedge-shaped hinge tappets through the opening in the hinge guides.

### Baking moulds and kneading paddles

The surfaces of the baking moulds ⑦ and kneading paddles ⑥ have a non-stick coating. While cleaning, do not use any abrasive 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 the baking moulds ⑦ and kneading paddles ⑥ out of the baking area. Wipe the outside of the baking moulds ⑦ with a damp cloth.

#### Important

Never immerse the baking moulds ⑦ in water or other liquids.

Clean the interior of the baking moulds ⑦ with warm, soapy water.

If the kneading paddles are ⑥ incrustated and hard to release, fill the baking mould ⑦ with hot water for approx.

30 minutes. If the retainer in the kneading paddle ⑥ is clogged, you can clean it carefully with a wooden skewer.

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

### Technical data

Model:	Bread Maker KH 2232
Power supply :	220-240V~50Hz
Power consumption :	850 Watt

### Warranty & customer service

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

### Disposal



**Never throw the Automatic Bread Maker into the normal household waste.**

Observe the currently applicable regulations. In case of doubt, please contact your waste disposal centre.

### Importer

Kompernaß GmbH  
Burgstrasse 21  
D-44867 Bochum

[www.kompernass.com](http://www.kompernass.com)

KH 2232

## Program sequence

Program	Regular											
	Light			Medium			Dark			Rapid		
Size	1,5 lb	2 lb	2,5 lb	1,5 lb	2 lb	2,5 lb	1,5 lb	2 lb	2,5 lb	1,5 lb	2 lb	2,5 lb
Set time (min)	3:13-14:53	3:18-14:58	3:25-14:55	3:13-14:53	3:18-14:58	3:25-14:55	3:13-14:53	3:18-14:58	3:25-14:55	2:12-14:52	2:17-14:57	2:24-14:54
Preheating (min)	-	-	-	-	-	-	-	-	-	-	-	-
Kneading 1 (min)	5	5	5	5	5	5	5	5	5	5	5	5
Resting (min)	5	5	5	5	5	5	5	5	5	5	5	5
Kneading 2 (min)	20	20	20	20	20	20	20	20	20	20	20	20
Rising 1 (min)	39	39	39	39	39	39	39	39	39	15	15	15
Dough punching (sec)	10	10	10	10	10	10	10	10	10	10	10	10
Rising 2 (min)	25:50	25:50	25:50	25:50	25:50	25:50	25:50	25:50	25:50	8:50	8:50	8:50
Dough shaping (sec)	15	15	15	15	15	15	15	15	15	10	10	10
Rising 3 (min)	49:45	49:45	49:45	49:45	49:45	49:45	49:45	49:45	49:45	29:50	29:50	29:50
Baking (min)	48	53	60	48	53	60	48	53	60	48	53	60
Keeping warm (min)	60	60	60	60	60	60	60	60	60	60	60	60
Processing time	3:13	3:18	3:25	3:13	3:18	3:25	3:13	3:18	3:25	2:12	2:17	2:24
Add-in time	2:51	2:56	3:03	2:51	2:56	3:03	2:51	2:56	3:03	1:50	1:55	2:02



Program	French											
Browning degree	Light			Medium			Dark			Rapid		
Size	1,5 lb	2 lb	2,5 lb	1,5 lb	2 lb	2,5 lb	1,5 lb	2 lb	2,5 lb	1,5 lb	2 lb	2,5 lb
Set time (min)	3:30-14:50	3:32-14:52	3:35-14:55	3:30-14:50	3:32-14:52	3:35-14:55	3:30-14:50	3:32-14:52	3:35-14:55	2:30-14:50	2:32-14:52	2:35-14:55
Preheating (min)	-	-	-	-	-	-	-	-	-	-	-	-
Kneading 1 (min)	5	5	5	5	5	5	5	5	5	5	5	5
Resting (min)	5	5	5	5	5	5	5	5	5	5	5	5
Kneading 2 (min)	20	20	20	20	20	20	20	20	20	20	20	20
Rising 1 (min)	39	39	39	39	39	39	39	39	39	15	15	15
Dough punching (sec)	10	10	10	10	10	10	10	10	10	10	10	10
Rising 2 (min)	30:50	30:50	30:50	30:50	30:50	30:50	30:50	30:50	30:50	15:50	15:50	15:50
Dough shaping (sec)	10	10	10	10	10	10	10	10	10	10	10	10
Rising 3 (min)	59:50	59:50	59:50	59:50	59:50	59:50	59:50	59:50	59:50	38:50	38:50	38:50
Baking (min)	50	52	55	50	52	55	50	52	55	50	52	55
Keeping warm (min)	60	60	60	60	60	60	60	60	60	60	60	60
Processing time	3:30	3:32	3:35	3:30	3:32	3:35	3:30	3:32	3:35	2:30	2:32	2:35
Add-in time	-	-	-	-	-	-	-	-	-	-	-	-

## KH 2232

Program	Whole Wheat											
	Light			Medium			Dark			Rapid		
Size	1,5 lb	2 lb	2,5 lb	1,5 lb	2 lb	2,5 lb	1,5 lb	2 lb	2,5 lb	1,5 lb	2 lb	2,5 lb
Set time (min)	3:43-14:53	3:45-14:55	3:48-14:58	3:43-14:53	3:45-14:55	3:48-14:58	3:43-14:53	3:45-14:55	3:48-14:58	2:28-14:58	2:30-14:50	2:33-14:53
Preheating (min)	30	30	30	30	30	30	30	30	30	5	5	5
Kneading 1 (min)	5	5	5	5	5	5	5	5	5	5	5	5
Resting (min)	5	5	5	5	5	5	5	5	5	5	5	5
Kneading 2 (min)	15	15	15	15	15	15	15	15	15	15	15	15
Rising 1 (min)	49	49	49	49	49	49	49	49	49	24	24	24
Dough punching (sec)	10	10	10	10	10	10	10	10	10	10	10	10
Rising 2 (min)	25:50	25:50	25:50	25:50	25:50	25:50	25:50	25:50	25:50	10:50	10:50	10:50
Dough shaping (sec)	10	10	10	10	10	10	10	10	10	10	10	10
Rising 3 (min)	44:50	44:50	44:50	44:50	44:50	44:50	44:50	44:50	44:50	34:50	34:50	34:50
Baking (min)	48	50	53	48	50	53	48	50	53	48	50	53
Keeping warm (min)	60	60	60	60	60	60	60	60	60	60	60	60
Processing time	3:43	3:45	3:48	3:43	3:45	3:48	3:43	3:45	3:48	2:28	2:30	2:33
Add-in time	2:56	2:58	3:01	2:56	2:58	3:01	2:56	2:58	3:01	2:06	2:08	2:11

	4			5			6	7	8	9	10	11	12
Program	Sweet			Cake mixture			Gluten free	Express	Dough	Pasta	Butter-milk	Jam	Bake
Size	1,5 lb	2 lb	2,5 lb	1,5 lb	2 lb	2,5 lb	-	2,5 lb	-	-	2 lb	-	-
Set time (min)	3:17-14:57	3:22-14:52	3:27-14:57	-	-	-	-	-	-	-	3:55-14:55	-	-
Preheating (min)	-	-	-	-	-	-	-	-	-	-	30	-	-
Kneading 1 (min)	5	5	5	3	3	3	5	20	5	3	5	5	-
Resting (min)	5	5	5	-	-	-	-	-	5	-	10	-	-
Kneading 2 (min)	20	20	20	12	12	12	12	-	20	11	20	-	-
Rising 1 (min)	39	39	39	-	-	-	48	12	60	-	39	-	-
Dough punching (sec)	10	10	10	-	-	-	-	-	-	-	10	-	-
Rising 2 (min)	25:50	25:50	25:50	-	-	-	-	-	-	-	25:50	-	-
Dough shaping (sec)	5	5	5	-	-	-	-	-	-	-	10	-	-
Rising 3 (min)	51:55	51:55	51:55	-	-	-	-	-	-	-	44:50	10	-
Baking (min)	50	55	60	65	75	85	45	48	-	-	60	50	60
Keeping warm (min)	60	60	60	60	60	60	60	60	-	-	60	-	60
Processing time	3:17	3:22	3:27	1:20	1:30	1:40	1:50	1:20	1:30	0:14	3:55	1:05	1:00
Add-in time	2:55	3:00	3:05	-	-	-	-	-	-	-	2:58	-	-

KH 2232

## Troubleshooting the bread maker

What should I do if the kneading paddle <b>6</b> is stuck inside the baking mould <b>7</b> after baking?	Add hot water to the baking mould <b>7</b> and turn the kneading paddle <b>6</b> to loosen encrusted material underneath.
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 remains in the baking machine for longer than 1 hour, it may become moist.
Can the baking moulds <b>7</b> be washed in a dishwasher?	No. Please wash the baking moulds <b>7</b> and kneading paddles <b>6</b> by hand.
Why doesn't the dough get stirred, even if the motor is running?	Make sure that the kneading paddles <b>6</b> and baking mould <b>7</b> are positioned properly.
What do I do if the kneading paddle <b>6</b> remains in the bread?	Remove the kneading paddles <b>6</b> with the kneading paddle remover <b>10</b> .
What happens if there is a power failure when a program is running?	In case of power failure for up to 10 minutes, the bread maker will run the last implemented program till the end.
How long does it take to bake bread?	Please consult the program sequence table for the exact times.
What size breads can I bake?	With the large baking mould <b>7</b> , you can bake bread up to 2,5 lb. With the small baking moulds (can be ordered), you can bake 2 loaves of bread of 1 lb each.
Why can the timer function not be used when baking with fresh milk?	Fresh products such as milk or eggs get spoilt if they remain in the appliance for too long.
The added raisins get crushed in the appliance.	To avoid the chopping of ingredients such as fruit or nuts, add these to the dough only after the signal is sounded.

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