

## Severin BM3983

# Severin Breadmaker BM 3983 Instruction Manual

Model: BM3983

## INTRODUCTION

Thank you for choosing the Severin Breadmaker BM 3983. This appliance is designed to simplify the process of baking fresh, homemade bread. Please read this instruction manual carefully before using the appliance for the first time to ensure safe operation and optimal performance. Keep this manual for future reference.

## IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, or breadmaker in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been dropped or damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.

## PRODUCT OVERVIEW

Familiarize yourself with the components of your Severin Breadmaker BM 3983.



**Figure 1:** The Severin Breadmaker BM 3983. This image shows the compact, white exterior of the breadmaker with its control panel and viewing window on top. The control panel features several buttons and a digital display for program selection and monitoring.

### Main Components:

- **Main Unit:** Houses the motor, heating element, and control panel.
- **Baking Pan:** Removable non-stick pan for baking bread.
- **Kneading Paddle:** Detachable paddle for mixing and kneading dough.
- **Measuring Cup and Spoon:** For accurate ingredient measurement.
- **Viewing Window:** Allows monitoring of the baking process.
- **Control Panel:** Buttons for program selection, start/stop, crust color, and loaf size.



**Figure 2:** A baked loaf of bread being removed from the bread pan. This image illustrates the non-stick interior of the pan and the ease with which a finished loaf can be extracted, highlighting the bread's golden-brown crust.

## SETUP

- 1. Unpacking:** Carefully unpack the breadmaker and all its accessories. Remove all packaging materials, stickers, and labels.
- 2. Initial Cleaning:** Before first use, wash the baking pan and kneading paddle with warm soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the breadmaker with a damp cloth.
- 3. Placement:** Place the breadmaker on a stable, flat, heat-resistant surface, away from direct sunlight and heat sources. Ensure there is adequate ventilation around the appliance.
- 4. Insert Baking Pan:** Insert the baking pan into the breadmaker, ensuring it clicks securely into place.
- 5. Attach Kneading Paddle:** Attach the kneading paddle onto the shaft inside the baking pan.
- 6. Power Connection:** Plug the power cord into a grounded electrical outlet. The breadmaker will emit a short beep, and the display will light up.

## OPERATING INSTRUCTIONS

### Basic Operation:

- 1. Add Ingredients:** Add ingredients to the baking pan in the order specified by your recipe (typically liquids first, then dry ingredients, with yeast last). Ensure the kneading paddle is in place.
- 2. Select Program:** Close the lid. Use the "Menu" button to select the desired bread program (e.g., Basic, Whole Wheat, French, Dough). The selected program number will appear on the display.
- 3. Select Loaf Size:** Use the "Loaf Size" button to choose the desired loaf weight (e.g., 1.5 lb, 2.2 lb).
- 4. Select Crust Color:** Use the "Crust Color" button to select light, medium, or dark crust.
- 5. Start Baking:** Press the "Start/Stop" button to begin the baking process. The breadmaker will automatically perform kneading, rising, and baking cycles.
- 6. End of Cycle:** Once the program is complete, the breadmaker will beep. Press and hold the "Start/Stop" button to stop the program.
- 7. Remove Bread:** Carefully remove the baking pan using oven mitts. Invert the pan to release the bread onto a wire rack to cool. Remove the kneading paddle from the bread if it remains embedded.

## Program Guide:

Program No.	Program Name	Description
1	Basic	For white and mixed breads, mainly consisting of basic bread flour.
2	French	For light breads made from fine flour. Typically longer rising time.
3	Whole Wheat	For breads containing a high percentage of whole wheat flour.
4	Sweet	For breads with high sugar, fats, and proteins.
5	Dough	For preparing dough for rolls, pizza, or other baked goods. No baking cycle.
6	Bake	For baking only, without kneading or rising. Useful for additional baking time.

*Note: Refer to your recipe book for specific ingredient quantities and program recommendations.*

## MAINTENANCE AND CLEANING

Proper cleaning and maintenance will extend the life of your breadmaker.

- **Always unplug** the appliance and allow it to cool completely before cleaning.
- **Baking Pan and Kneading Paddle:** Wash with warm, soapy water. Do not use abrasive cleaners or metal scouring pads, as these can damage the non-stick coating. Rinse and dry thoroughly.
- **Exterior:** Wipe the exterior of the breadmaker with a soft, damp cloth. Do not immerse the main unit in water or any other liquid.
- **Interior:** Remove any crumbs or residue from the interior of the baking chamber with a soft brush or damp cloth.
- **Storage:** Store the breadmaker in a clean, dry place when not in use.

## TROUBLESHOOTING

If you encounter issues with your breadmaker, refer to the following table for common problems and solutions.

Problem	Possible Cause	Solution
Bread does not rise	Yeast is old or inactive; incorrect water temperature; too much salt.	Check yeast expiration date; use lukewarm water (105-115°F / 40-46°C); reduce salt.
Bread is too dense/heavy	Too much flour; not enough liquid; yeast issue.	Measure ingredients accurately; ensure proper liquid-to-flour ratio; check yeast.
Bread collapses during baking	Too much liquid; too much yeast; high humidity.	Reduce liquid slightly; reduce yeast slightly; adjust recipe for humidity.
Kneading paddle stuck in bread	Common occurrence.	Allow bread to cool slightly, then carefully remove the paddle using a non-abrasive utensil.
Appliance does not turn on	Not plugged in; power outage; faulty outlet.	Check power cord connection; check circuit breaker; try a different outlet.

*If the problem persists after trying these solutions, please contact Severin customer support.*

## SPECIFICATIONS

Feature	Specification
Model Number	BM3983
Brand	Severin
Power	450 Watts
Loaf Capacity	Up to 2.2 lbs (approx. 1 kg)
Color	White
Product Weight	Approx. 5.66 kg
Key Features	Cool-touch exterior, multiple baking programs, adjustable crust control.

*Specifications are subject to change without notice for product improvement.*

## WARRANTY AND SUPPORT

Severin products are manufactured to high quality standards and are backed by a manufacturer's warranty. For specific warranty terms and conditions, please refer to the warranty card included with your purchase or visit the official Severin website.

For technical support, spare parts, or service inquiries, please contact Severin customer service. Contact information can typically be found on the Severin website or on the product packaging.

**Online Resources:** [www.severin.com](http://www.severin.com)

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## Related Documents - BM3983

 <b>SEVERIN</b>   <b>SEVERIN</b> Friends for Life	<p><b><u>SEVERIN JG 3521 Digitaler Joghurtbereiter Bedienungsanleitung</u></b></p> <p>Entdecken Sie den SEVERIN JG 3521 Digitalen Joghurtbereiter. Diese Anleitung bietet detaillierte Informationen zur Verwendung, Sicherheit und Rezepten für die Zubereitung von hausgemachtem Joghurt.</p>
 <b>SEVERIN</b> Friends for Life	<p><b><u>SEVERIN WK 3454 / WK 3459 Wasserkocher – Bedienungsanleitung und Sicherheitshinweise</u></b></p> <p>Finden Sie die vollständige Bedienungsanleitung für den SEVERIN Wasserkocher WK 3454 und WK 3459. Enthält wichtige Sicherheitshinweise, Gebrauchsanweisungen und Wartungstipps für Ihr Gerät.</p>
 <b>SEVERIN</b> Friends for Life	<p><b><u>SEVERIN BA 3261 Dampfbügeleisen Bedienungsanleitung</u></b></p> <p>Umfassende Bedienungsanleitung für das SEVERIN Dampfbügeleisen Modell BA 3261. Enthält Informationen zur sicheren Nutzung, Funktionen, Wartung und Pflege des Geräts.</p>
 <b>SEVERIN</b>   <b>SEVERIN</b> Friends for Life	<p><b><u>SEVERIN Filterkaffeemaschine KA 4840 / KA 4845 - Bedienungsanleitung</u></b></p> <p>Umfassende Bedienungsanleitung für die SEVERIN Filterkaffeemaschine mit Thermokanne, Modelle KA 4840 und KA 4845. Enthält Sicherheitshinweise, Bedienung, Reinigung und technische Daten.</p>