

Severin BM3982, BM398

Severin Bread Machine Maker Instruction Manual

MODELS: BM3982, BM398



This image displays the cover of the Severin Bread Machine Maker instruction manual, featuring the brand name 'SEVERIN' prominently at the top and a list of languages for 'Instructions for use' and 'Bread-maker'.

1. INTRODUCTION

This instruction manual provides essential information for the safe and efficient operation of your Severin Bread Machine Maker, models BM3982 and BM398. Please read this manual thoroughly before first use and keep it for future reference. It covers setup, operation, maintenance, troubleshooting, and includes a selection of recipes to help you get started.

2. IMPORTANT SAFETY INSTRUCTIONS

- Always ensure the appliance is placed on a stable, heat-resistant surface, away from water sources.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Keep hands, hair, and clothing away from moving parts during operation.
- Unplug the appliance from the outlet when not in use, before assembling or disassembling parts, and before cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The appliance is intended for household use only. Do not use outdoors.
- Allow the appliance to cool completely before cleaning or storing.
- Avoid contact with hot surfaces. Use oven mitts when handling hot parts.

### 3. PRODUCT OVERVIEW

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The Severin Bread Machine Maker is designed to simplify the bread-making process, allowing you to enjoy fresh, homemade bread with minimal effort. Key components typically include:

- **Control Panel:** For selecting programs, crust color, and loaf size.
- **Baking Pan:** Removable non-stick pan for baking.
- **Kneading Paddle:** Detachable paddle for mixing and kneading dough.
- **Lid with Viewing Window:** Allows monitoring of the baking process.
- **Measuring Cup and Spoon:** For accurate ingredient measurement.

### 4. SETUP

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1. **Unpacking:** Carefully remove all packaging materials and accessories.
2. **Initial Cleaning:** Wash the baking pan and kneading paddle with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the appliance with a damp cloth.
3. **Placement:** Place the bread machine on a dry, stable, and heat-resistant surface, ensuring adequate ventilation around the appliance. Do not place it near flammable materials or under cabinets that could be damaged by steam.
4. **First Use Cycle (Optional):** To eliminate any manufacturing odors, you may run a short baking cycle (e.g., 'Bake' program for 10 minutes) with the empty baking pan inside. Ensure good ventilation during this process.

### 5. OPERATING INSTRUCTIONS

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1. **Insert Kneading Paddle:** Place the kneading paddle onto the shaft inside the baking pan.
2. **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 yeast does not come into direct contact with liquids or salt initially.
3. **Place Pan in Machine:** Insert the baking pan into the bread machine and lock it into place. Close the lid.
4. **Plug In:** Connect the power cord to a grounded electrical outlet.
5. **Select Program:** Use the control panel to select the desired program (e.g., Basic, Whole Wheat, French, Dough).
6. **Select Loaf Size and Crust Color:** Adjust loaf size (if available) and crust color (light, medium, dark)

according to your preference.

- 7. **Start Baking:** Press the START/STOP button to begin the program. The machine will automatically mix, knead, rise, and bake the bread.
- 8. **Remove Bread:** Once the program is complete, the machine will beep. Unplug the machine, open the lid, and carefully remove the hot baking pan using oven mitts.
- 9. **Cool Bread:** Invert the pan to release the bread onto a wire rack. If the kneading paddle remains in the bread, carefully remove it. Allow the bread to cool for at least 30 minutes before slicing.

## 6. RECIPES

Your Severin Bread Machine Maker comes with a variety of pre-programmed cycles suitable for different bread types. The following are general guidelines for common recipes. Refer to the full recipe section for precise ingredient measurements and program recommendations.

- **Basic White Bread:** Ideal for sandwiches and toast.
- **Whole Wheat Bread:** A healthier option with a denser texture.
- **French Bread:** Light and airy with a crispy crust.
- **Sweet Bread:** Perfect for breakfast or dessert.
- **Dough Program:** For preparing dough for pizzas, rolls, or pastries to be baked in a conventional oven.
- **Gluten-Free Bread:** Specific recipes and programs for gluten-intolerant diets.

Always use fresh ingredients and measure accurately for best results.

## 7. MAINTENANCE AND CLEANING

- **Before Cleaning:** Always unplug the bread machine and allow it to cool completely.
- **Baking Pan and Kneading Paddle:** Wash these parts with warm, soapy water. Do not use abrasive cleaners or metal scouring pads, as this can damage the non-stick coating. Rinse and dry thoroughly.
- **Exterior:** Wipe the exterior of the appliance with a soft, damp cloth. Do not use harsh chemicals or immerse the main unit in water.
- **Interior:** Remove any crumbs or residue from the heating element area with a soft brush or damp cloth.
- **Storage:** Ensure all parts are clean and dry before storing the appliance in a cool, dry place.

## 8. TROUBLESHOOTING

Problem	Possible Cause	Solution
Bread does not rise	Expired yeast, incorrect water temperature, too much salt/sugar.	Check yeast expiry, use lukewarm water (38-43°C), ensure correct ingredient measurements.
Bread is too dense	Too much flour, not enough liquid, insufficient kneading.	Measure flour accurately, adjust liquid content, ensure kneading paddle is correctly installed.
Machine not starting	Not plugged in, program not selected, lid not closed properly.	Check power connection, select a program, ensure lid is securely closed.

Problem	Possible Cause	Solution
Kneading paddle stuck in bread	Common occurrence.	Allow bread to cool slightly, then carefully remove the paddle using a non-metallic utensil.



## 9. SPECIFICATIONS

- **Model:** BM3982, BM398
- **Power Supply:** 220-240V ~ 50/60Hz
- **Power Consumption:** 600-700W (Heating), 100W (Motor)
- **Loaf Sizes:** 750g, 1000g, 1250g (approx.)
- **Programs:** 12-15 automatic programs (e.g., Basic, French, Whole Wheat, Dough, Jam)
- **Crust Settings:** Light, Medium, Dark
- **Delay Timer:** Up to 13 hours
- **Keep Warm Function:** 60 minutes

## 10. WARRANTY AND SUPPORT

Your Severin Bread Machine Maker is covered by a manufacturer's warranty. Please refer to the warranty card included with your purchase for specific terms and conditions, including the warranty period and coverage details. For technical support, spare parts, or service inquiries, please contact Severin customer service through their official website or the contact information provided in your warranty documentation.

### Related Documents - BM3982, BM398

 <p><b>SEVERIN</b></p> <p><b>JG 3521</b></p> <p>DE Gebrauchsanweisung 4 GB Instructions for use 10 FR Mode d'emploi 16 NL Gebruiksaanwijzing 22</p> <p>DE Digitaler Joghurtbereiter 4 GB Digital yogurt maker 10 FR Digitaliseur yaourt 16 NL Digitale yoghurtmaker 22</p> <p>DE Programmierung 4 GB Programming 10 FR Programmation 16 NL Programmeren 22</p> <p>DE Reinigung 4 GB Cleaning 10 FR Nettoyage 16 NL Reinigen 22</p> <p>DE Material der verschleiß 4 GB Material of wear parts 10 FR Matériau de usure 16 NL Materiaal van slijtage 22</p> <p>DE Wichtige Sicherheitshinweise 4 GB Important safety instructions 10 FR Informations importantes pour la sécurité 16 NL Belangrijke veiligheidsinstructies 22</p>	<p><a href="#">SEVERIN JG 3521 Digitaler Joghurtbereiter Bedienungsanleitung</a></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>
 <p><b>SEVERIN</b></p> <p><b>SM 3707</b></p> <p>DE Gebrauchsanweisung 4 GB Instructions for use 10 FR Mode d'emploi 16 NL Gebruiksaanwijzing 22</p> <p>DE Smoother 4 GB Blender 10 FR Mixeur 16 NL Smoother 22</p>	<p><a href="#">SEVERIN SM 3707 Blender - User Manual and Instructions</a></p> <p>Comprehensive user manual for the SEVERIN SM 3707 blender, covering safety, operation, cleaning, and recipes. Model *910.036.</p>



ART - NO	EN TUGS / EN TUGS	
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FR	Mode d'emploi	13
NL	Gedraagtsondijking	17
SE	Instruktioner de use	23
IT	Manuale d'uso	28
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DE	Ohnleit, sprichow	50
RU	Руководство по эксплуатации	56

Comprehensive user manual for the SEVERIN EZ 7405 and EZ 7406 ice cream maker with yoghurt function. Learn about setup, operation, safety instructions, cleaning, and troubleshooting for making ice cream and yoghurt.



ART. - NO.	QW 3366	
DE	Getriebeachseverriegelung	Induktive Mischschaltzylinder
FR	Inducteur pour verrou	Inducteur type mixte Brother
FR	Motrici di ingranici	Motrici di tipo a induzione
NL	Getriebeas verriegeling	Inductie mengschakelaar

Comprehensive user manual for the Severin SM 3585 Induction Milk Frother, covering operation, safety, cleaning, and troubleshooting for frothing milk and preparing hot beverages.



A2C2 - NK WK 3472			
DE	Gehäuschaufmontage	Wasserboiler	4
DE	Installations für Luft	ELECTR. Isolat	5
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DE	Ökolog. Sparschein	Hörselsch. Sparschein, Sparschein	

Finden Sie detaillierte Anleitungen und wichtige Sicherheitshinweise für den SEVERIN Wasserkocher WK 3472. Erfahren Sie mehr über Anschluss, Bedienung, Reinigung und Wartung.



ART - NO	FKS 8861	
DE	Getrauchsanleitung	Fischereiweltkarte
EN	Instructions for use	Refrigerator for bottles
FR	Mode d'emploi	Refrigerator pour bouteilles
NL	Gebruiksaanwijzing	Koelkast voor flessen
ES	Instrucciones de uso	Frigorífico para botellas
IT	Manuale d'uso	Refrigeratore per bottiglie
DK	Brugsanvisning	Køleskab til flasker
SE	Bruksanvisning	Hyld för flaskor
FI	Käyttöohje	Jäähylly pulloille
PT	Manual de instruções	Frigorífico de garrafas
PL	Instrukcja obsługi	Oznacznik do napojów butelkowanych
CZ	Užívání nádobí	Uvěstí na používání

Entdecken Sie die detaillierte Bedienungsanleitung und das Produktdatenblatt für den SEVERIN FKS 8841 Flaschenkühlschrank. Erfahren Sie mehr über Installation, Bedienung, Sicherheitshinweise und technische Spezifikationen dieses hochwertigen Geräts von SEVERIN.