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## H.Koenig BAKE340

# H.Koenig BAKE340 Bread Maker Instruction Manual

Model: BAKE340

## INTRODUCTION




**Image:** Front view of the H.Koenig BAKE340 Bread Maker, showcasing its compact design and user-friendly control panel.

The H.Koenig BAKE340 bread maker is designed to simplify homemade bread baking. It features an integrated cereal dispenser and 12 pre-programmed settings, allowing for a variety of bread types, including gluten-free, brioche, and jam. You can select between two loaf sizes (650g or 800g) and three crust settings (light, medium, dark). The intuitive LCD screen, delayed start function, and non-stick removable pan enhance user convenience and ease of cleaning.

## Safety Instructions

Please read all instructions carefully before using the appliance. Keep this manual for future reference.

- Ensure the appliance is placed on a stable, heat-resistant surface.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Keep children away from the appliance during operation.
- Unplug the bread maker from the outlet when not in use and before cleaning.
- Do not operate the appliance with a damaged cord or plug.
- Avoid contact with moving parts.
- Do not use accessories not recommended by the manufacturer.
- The appliance is for household use only.
- Surfaces may become hot during use. Use oven mitts when handling hot parts.

## Product Components

Familiarize yourself with the parts of your H.Koenig BAKE340 bread maker.




**Image:** H.Koenig BAKE340 Bread Maker with its main components laid out. This includes the bread maker unit, the removable non-stick bread pan with handle, a kneading paddle, a measuring cup, and a hook tool for removing the paddle after baking.

1. **Main Unit:** The primary housing of the bread maker.

2. **Control Panel:** Features an LCD display, Menu, Color, Loaf, Start/Stop buttons, and +/- buttons for time adjustment.
3. **Lid:** Top cover with a viewing window.
4. **Automatic Ingredient Dispenser:** Located on top of the lid, for adding nuts, seeds, or fruits automatically during the cycle.
5. **Baking Pan:** Removable non-stick pan for baking bread.
6. **Kneading Paddle:** Attaches to the shaft inside the baking pan for mixing and kneading ingredients.
7. **Measuring Cup:** For accurate measurement of liquid ingredients.
8. **Measuring Spoon:** For accurate measurement of smaller ingredients.
9. **Hook Tool:** Used to remove the kneading paddle from the baked bread.

## Setup

1. **Unpacking:** Carefully remove all packaging materials and accessories.
2. **Initial Cleaning:** Wipe the exterior of the bread maker with a damp cloth. Wash the baking pan and kneading paddle with warm, soapy water, then rinse and dry thoroughly.
3. **Placement:** Place the bread maker on a dry, stable, and heat-resistant surface, ensuring adequate ventilation around the appliance.
4. **First Use (Burn-in):** It is recommended to run the "Bake" program (Program 12) for 10 minutes without any ingredients to burn off any manufacturing residues. Ensure the area is well-ventilated during this process. Allow the unit to cool completely afterward.

## Operating Instructions

### Basic Operation

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 ingredients are measured accurately.
3. **Place Pan:** Insert the baking pan into the bread maker, pressing down firmly until it clicks into place. Close the lid.
4. **Select Program:** Press the "Menu" button repeatedly to cycle through the 12 available programs until your desired program is displayed on the LCD screen.
5. **Select Loaf Size:** Press the "Loaf" button to choose between 650g or 800g loaf sizes.
6. **Select Crust Color:** Press the "Color" button to select your preferred crust color: Light, Medium, or Dark.
7. **Start Baking:** Press the "Start/Stop" button to begin the baking cycle. The bread maker will beep, and the display will show the remaining time.
8. **Automatic Dispenser:** If your recipe requires additional ingredients (e.g., nuts, seeds), place them in the automatic dispenser. The bread maker will release them at the appropriate time during the kneading cycle.




**Image:** Close-up of the automatic ingredient dispenser, designed to add ingredients like nuts or seeds at the optimal time during the baking cycle.

9. **End of Cycle:** Once the program is complete, the bread maker will beep and automatically switch to a 60-minute "Keep Warm" function.
10. **Remove Bread:** Press and hold the "Start/Stop" button for a few seconds to stop the machine. Using oven mitts, carefully remove the baking pan by lifting its handle. Invert the pan to release the bread onto a wire rack to cool. If the kneading paddle remains in the bread, use the hook tool to remove it.

## Delayed Start Function

The delayed start function allows you to program the bread maker to start baking at a later time, up to 13 hours in advance.

1. Follow steps 1-5 from "Basic Operation" to add ingredients and select your desired program, loaf size, and crust color.
2. Use the "+" and "-" buttons to set the desired delay time. This time includes the baking cycle duration. For example, if you want bread ready in 8 hours, and the program takes 3 hours, set the delay to 8 hours.
3. Press the "Start/Stop" button. The timer will begin counting down, and the bread maker will start automatically when the delay time expires.

## Program Overview

The H.Koenig BAKE340 offers 12 versatile programs:

| Program No. | Program Name | Description |
|---|---|---|
| 1 | Basic | For white and mixed breads, mainly using wheat flour. |
| 2 | French | For light breads made from fine flour. |
| 3 | Whole Wheat | For breads with whole wheat flour, which requires a longer kneading and rising time. |
| 4 | Quick | For quick preparation of basic bread. |
| 5 | Sweet | For breads with high sugar or fat content. |
| 6 | Gluten-Free | For gluten-free bread recipes. |
| 7 | Ultra Fast | For very quick bread baking. |
| 8 | Dough | For preparing dough for rolls, pizza, or pastries to be baked in a conventional oven. |
| 9 | Jam | For making homemade jams and marmalades. |
| 10 | Cake | For mixing and baking cakes and quick breads. |
| 11 | Sandwich | For light, fluffy bread suitable for sandwiches. |
| 12 | Bake | For baking only, useful for additional baking time or pre-heating. |

## Maintenance and Cleaning

Regular cleaning ensures the longevity and optimal performance of your bread maker.

1. **Before Cleaning:** Always unplug the appliance and allow it to cool completely before cleaning.
2. **Baking Pan and Kneading Paddle:** Remove the baking pan and kneading paddle. Wash them with warm, soapy water. If the paddle is stuck, fill the pan with warm water and let it soak for 30 minutes before attempting to remove it. Rinse thoroughly and dry completely. Do not use abrasive cleaners or metal utensils.
3. **Exterior:** Wipe the exterior of the bread maker with a soft, damp cloth. Do not use harsh chemicals or abrasive materials.
4. **Lid and Dispenser:** Wipe the inside of the lid and the automatic dispenser with a damp cloth. Ensure no crumbs or residue are left in the dispenser mechanism.
5. **Storage:** Store the bread maker in a dry, clean place once it is completely cool and clean.

## Troubleshooting

Refer to this section for common issues and their solutions.

| Problem | Possible Cause | Solution |
|---|---|---|
| Bread does not rise. | Expired yeast, incorrect water temperature, too much salt, or incorrect program. | Check yeast expiry date. Use lukewarm water (35-40°C). Ensure salt and yeast are not in direct contact. Select appropriate program. |

| Problem | Possible Cause | Solution |
|---|---|---|
| Bread is too dense. | Too much flour, too little liquid, or insufficient kneading. | Measure ingredients precisely. Adjust liquid amount slightly. Ensure kneading paddle is correctly installed. |
| Bread collapses during baking. | Too much liquid, too much yeast, or high humidity. | Reduce liquid slightly. Reduce yeast slightly. Store ingredients in a cool, dry place. |
| Kneading paddle stuck in bread. | Normal occurrence. | Use the provided hook tool to carefully remove the paddle after the bread has cooled slightly. |
| Machine beeps and displays error code. | Overheating or internal malfunction. | Unplug the machine and let it cool down for at least 30 minutes. If the problem persists, contact customer support. |

## Specifications




**Image:** Dimensions of the H.Koenig BAKE340 Bread Maker, showing its compact footprint.

**Model:** BAKE340

**Brand:** H.Koenig

**Power:** 550 Watts

**Voltage:** 230 Volts

**Loaf Sizes:** 650g, 800g

**Number of Programs:** 12

**Dimensions (L x W x H):** 28 cm x 33 cm x 32 cm

**Weight:** 4.5 Kilograms

**Material:** Metal, Plastic

**Color:** White

**Features:** Automatic ingredient dispenser, LCD display, Delayed start function, Keep warm function (60 minutes), Non-stick removable pan.

## Warranty and Support

The H.Koenig BAKE340 bread maker comes with a**2-year extended warranty**. For any technical assistance, repairs, or warranty claims, please contact H.Koenig customer support. An after-sales service workshop is available in France. Please retain your proof of purchase for warranty validation.

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