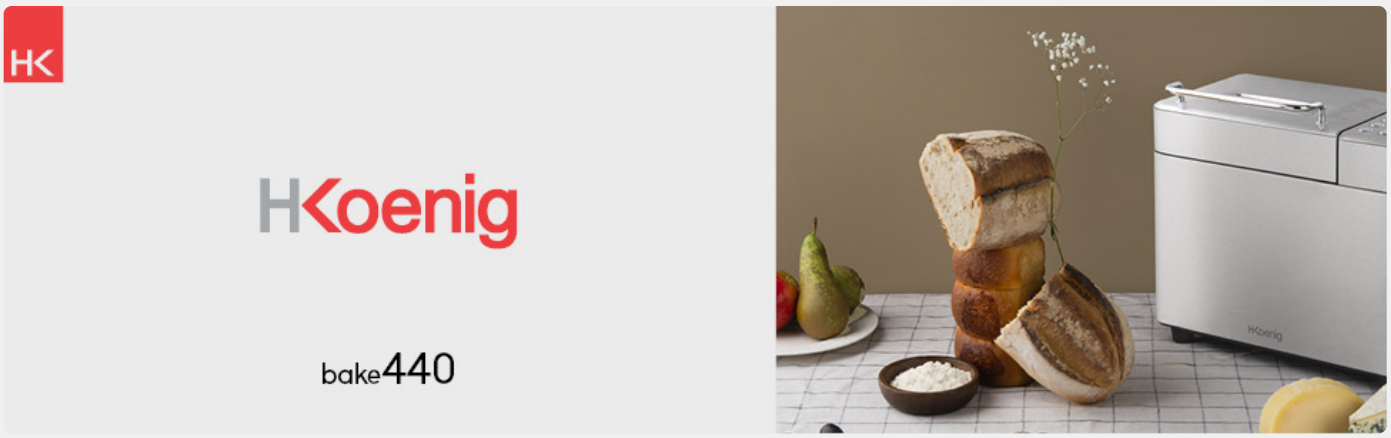
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H.Koenig BAKE440

H.Koenig BAKE440 Bread Maker User Manual

Model: BAKE440



H.Koenig BAKE440 Bread Maker with brand logo.

1. Introduction

Thank you for choosing the H.Koenig BAKE440 Bread Maker. This appliance is designed to simplify the process of baking fresh bread at home, offering a variety of programs for different bread types, jams, and yogurts. Please read this manual thoroughly before first use to ensure safe and optimal operation of your bread maker.

2. Important Safety Instructions

- Always ensure the appliance is unplugged from the power outlet before cleaning or when not in use.
- Do not immerse the appliance, cord, or plug in water or any other liquid.
- This appliance is for household use only. Do not use outdoors.
- Keep the appliance and its cord out of reach of children.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Ensure proper ventilation around the bread maker during operation. Do not cover the ventilation slots.
- The surfaces of the bread maker can become hot during and after operation. Use oven mitts when handling hot parts.

- Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
- Only use accessories recommended by the manufacturer.

3. Product Overview

Familiarize yourself with the components of your H.Koenig BAKE440 Bread Maker.



Front view of the bread maker, showing the main body and control panel.



Angled view highlighting the sleek design and ventilation on the side.



Side view of the bread maker, showing the ventilation grilles.



Included accessories: removable non-stick bread pan, kneading paddle, measuring cup, measuring spoon, and hook tool.



Top view showing the control panel with LCD display and program list.



Close-up of the control panel, detailing the buttons for Menu, Weight, Color, Time+, Time-, Bake, Mix, and Start/Pause/Stop.

Control Panel Functions:

- **MENU:** Selects one of the 15 available programs.
- **WEIGHT:** Adjusts bread size (500g, 750g, 1000g).
- **COLOR:** Selects crust color (Light, Medium, Dark).
- **TIME+** / **TIME-:** Adjusts delayed start time.
- **START/PAUSE/STOP:** Starts, pauses, or stops the selected program.
- **HOME MADE:** Activates the custom program setting.

4. Setup and First Use

1. **Unpacking:** Carefully remove the bread maker and all accessories from the packaging.
2. **Cleaning:** Before first use, wash the bread pan, kneading paddle, measuring cup, and spoon with warm, soapy water. Rinse thoroughly and dry all parts. Wipe the exterior of the bread maker with a damp cloth.
3. **Placement:** Place the bread maker on a stable, flat, heat-resistant surface, ensuring adequate ventilation around the appliance.

4. **Initial Bake Cycle (Optional):** To eliminate any manufacturing odors, you may run a short bake cycle without ingredients. Plug in the bread maker, select a basic program, and let it run for about 10 minutes. Then, press START/PAUSE/STOP to cancel, unplug, and allow to cool.
5. **Insert Bread Pan:** Place the kneading paddle onto the shaft inside the bread pan. Insert the bread pan into the bread maker and turn it clockwise until it clicks into place.

5. Operating Instructions

Adding Ingredients:

Always add liquid ingredients first, followed by dry ingredients. Yeast should be added last, placed in a small indentation on top of the flour, away from liquids and salt.

Selecting a Program:

Press the **MENU** button repeatedly to cycle through the 15 available programs. The selected program number will be displayed on the LCD screen.

Program List

No.	Program Name	Description
1	Basic	For white and mixed breads.
2	French	For light breads made from fine flour.
3	Whole Wheat	For whole wheat breads.
4	Quick	For quick baking without long fermentation.
5	Sweet	For sweet breads with additives like fruit.
6	Sandwich	For light, fluffy sandwich bread.
7	Gluten Free	For gluten-free recipes.
8	Mix	Only kneading and rising, no baking.
9	Yogurt	For making homemade yogurt.
10	Dessert	For various desserts.
11	Dough	For preparing dough for pizza, rolls, etc.
12	Jam	For making homemade jams.
13	Cake	For baking cakes.
14	Bake	Only baking, no kneading or rising.
15	Home Made	Customizable program for personal recipes.

Adjusting Settings:

- **Bread Size:** Press the **WEIGHT** button to choose between 500g, 750g, or 1000g.
- **Crust Color:** Press the **COLOR** button to select Light, Medium, or Dark crust.
- **Delayed Start:** Use the **TIME+** and **TIME-** buttons to set a delayed start time, up to 13 hours. This allows you to wake up to freshly baked bread.

Starting the Program:

Once ingredients are added and settings are chosen, press the **START/PAUSE/STOP** button to begin the program. The display will show the remaining time.

Keep Warm Function:

After baking, the bread maker will automatically switch to a 60-minute "Keep Warm" cycle to maintain the bread's temperature.

6. Maintenance and Cleaning

- **Before Cleaning:** Always unplug the bread maker and allow it to cool completely before cleaning.
- **Bread Pan and Kneading Paddle:** Remove the bread pan and kneading paddle. Wash them with warm, soapy water using a soft sponge. 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 bread maker with a soft, damp cloth. Do not use harsh chemicals or abrasive cleaners.
- **Interior:** Clean the interior of the baking chamber with a damp cloth. Remove any crumbs or residue.
- **Storage:** Ensure all parts are clean and dry before storing the bread maker in a cool, dry place.

7. Troubleshooting

Common Issues and Solutions

Problem	Possible Cause	Solution
Bread does not rise.	Expired yeast, incorrect water temperature, too much salt/sugar.	Check yeast expiration, use lukewarm water (38-43°C), ensure correct ingredient measurements.
Bread is too dense.	Too much flour, not enough liquid, incorrect program.	Measure ingredients precisely, ensure proper liquid-to-flour ratio, select appropriate program.
Bread sticks to pan.	Damaged non-stick coating, pan not properly greased (if recipe requires).	Ensure pan is clean and undamaged. For some recipes, a light greasing may help. Allow bread to cool slightly before removing.
Machine beeps and displays error code.	Overheating, motor overload, sensor issue.	Unplug the machine, let it cool down for 20-30 minutes. Check for obstructions. If problem persists, contact customer support.
Crust is too light/dark.	Incorrect crust color setting.	Adjust the "COLOR" setting to your preference (Light, Medium, Dark).

8. Specifications

Brand: H.Koenig

Model: BAKE440

Power: 600 W

Bread Sizes: 500g, 750g, 1000g

Programs: 15 (including Gluten Free, Jam, Yogurt)

Delayed Start: Up to 13 hours

Keep Warm Function: 60 minutes

Dimensions (L x W x H): 35.4 cm x 27 cm x 33 cm

Weight: 5.5 kg

Material: Stainless Steel body, non-stick removable pan

Display: LCD



Diagram showing the dimensions of the H.Koenig BAKE440 Bread Maker.

9. Warranty and Support

The H.Koenig BAKE440 Bread Maker comes with a**2-year extended warranty**. This warranty covers manufacturing defects and ensures reliable performance. For any technical assistance, warranty claims, or product inquiries, please contact H.Koenig customer support.

For support, please visit the official H.Koenig website or refer to the contact information provided with your purchase documentation. A post-sales workshop is available in France to provide dedicated support.



H.Koenig's commitment to customer care.

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