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BLACK+DECKER BXBM600E Bread Maker Instruction Manual

Model: BXBM600E

Your guide to perfect homemade bread and more.

1. PRODUCT OVERVIEW

The BLACK+DECKER BXBM600E is a versatile 600W bread maker designed to simplify the process of baking fresh bread at home. With its 17 pre-programmed settings, you can effortlessly prepare a variety of breads, including gluten-free options, as well as dough, yogurt, cakes, and jams. Its user-friendly interface and automatic functions ensure consistent results every time.

Key features include the ability to select loaf sizes of 500g, 750g, or 1kg, and choose from 3 different crust browning levels. The integrated 15-hour delay timer allows you to wake up to freshly baked bread, and the 1-hour keep warm function ensures your bread stays warm after baking. The removable, non-stick bread pan makes cleaning easy, and the transparent lid allows you to monitor the baking process.



Image 1.1: Front view of the BLACK+DECKER BXBM600E Bread Maker.

2. COMPONENTS AND ACCESSORIES

Your BLACK+DECKER BXBM600E bread maker comes with all the necessary accessories to get you started:

- **Main Unit:** The bread maker housing with control panel and baking chamber.
- **Removable Bread Pan:** Non-stick pan for baking, designed for easy removal and cleaning.
- **Kneading Paddle:** Detachable paddle located inside the bread pan for mixing and kneading ingredients.
- **Measuring Cup:** For precise liquid measurements.
- **Measuring Spoon:** For accurate measurements of smaller ingredients like yeast, salt, or sugar.
- **Hook Fork:** Tool for removing the kneading paddle from the baked bread.



Image 2.1: The bread maker with its included accessories: bread pan, measuring cup, measuring spoon, and hook fork.

3. SETUP

Before first use, and after each use, proper setup and cleaning are essential for optimal performance and longevity of your bread maker.

3.1 Initial Cleaning

1. Unpack all components and accessories.
2. Wash the removable bread pan, kneading paddle, measuring cup, measuring spoon, and hook fork with warm, soapy water. Rinse thoroughly and dry completely.
3. Wipe the exterior of the bread maker with a damp cloth. Do not immerse the main unit in water.

3.2 Placement

- Place the bread maker on a stable, flat, heat-resistant surface.
- Ensure there is adequate ventilation around the appliance, keeping it away from walls or other appliances.
- Do not place the bread maker near flammable materials or heat sources.



Image 3.1: The bread maker with its lid open, showing the interior chamber.

4. OPERATING INSTRUCTIONS

Follow these steps to bake your desired recipe using the BLACK+DECKER BXBM600E bread maker.

4.1 Preparing Ingredients

1. Ensure the kneading paddle is securely attached to the shaft inside the bread pan.
2. Add ingredients to the bread pan in the order specified by your recipe, typically liquids first, then dry ingredients, and finally yeast on top. Avoid mixing yeast with liquids directly.
3. Place the bread pan into the main unit and close the lid securely.

4.2 Program Selection and Settings



Image 4.1: Close-up view of the control panel and digital display.

- **Power On:** Plug the bread maker into a grounded electrical outlet. The display will light up.
- **Select Program:** Use the 'Menu' button to cycle through the 17 available programs (e.g., Basic, French, Whole Wheat, Gluten-Free, Dough, Jam, Yogurt, Cake). The selected program number will be displayed.
- **Select Loaf Size:** Press the 'Loaf Size' button to choose between 500g, 750g, or 1kg, depending on your recipe and desired yield.
- **Select Crust Color:** Press the 'Crust Color' button to select Light, Medium, or Dark crust.
- **Delay Timer (Optional):** If you wish to delay the start of the baking process, use the '+' and '-' buttons to set the desired delay time (up to 15 hours). This time includes the baking cycle duration.
- **Start Baking:** Press the 'Start/Stop' button to begin the selected program. The machine will automatically perform all steps: kneading, rising, and baking.

4.3 During and After Baking

- You can observe the process through the transparent viewing window on the lid.
- Once the program is complete, the bread maker will beep and automatically switch to the 'Keep Warm' function for up to 1 hour.
- To remove the bread, unplug the appliance and carefully remove the bread pan using oven mitts. Invert the pan to release the bread. If the kneading paddle remains in the bread, use the hook fork to remove it.
- Allow the bread to cool on a wire rack before slicing.

5. MAINTENANCE

Regular cleaning and maintenance will ensure the longevity and optimal performance of your bread maker.

5.1 Cleaning the Bread Pan and Kneading Paddle

- After removing the bread, fill the bread pan with warm water and a small amount of dish soap. Let it soak for 10-15 minutes to loosen any residue.
- Remove the kneading paddle and clean it thoroughly.
- Wash the bread pan and paddle with a soft sponge. The non-stick coating is delicate; avoid abrasive cleaners or metal utensils.
- The removable bread pan is dishwasher safe for convenience.
- Rinse and dry all parts completely before storing or next use.





Image 5.1: Top-down view of the bread maker's interior, showing the removable pan area.

5.2 Cleaning the Main Unit

- Always unplug the bread maker and allow it to cool completely before cleaning.
- Wipe the exterior and interior of the baking chamber with a soft, damp cloth.
- Do not use abrasive cleaners, scouring pads, or harsh chemicals.
- Ensure no water enters the ventilation slots or electrical components.
- Wipe the viewing window with a soft cloth to remove any condensation or residue.

6. TROUBLESHOOTING

If you encounter issues with your bread maker, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Bread does not rise	Expired yeast, incorrect water temperature, too much salt/sugar, wrong program.	Check yeast expiry, use lukewarm water (38-43°C), ensure correct ingredient ratios, select appropriate program.
Bread is too dense/heavy	Too much flour, not enough liquid, insufficient kneading.	Measure ingredients precisely, ensure proper liquid-to-flour ratio, check kneading paddle is installed correctly.
Crust is too dark/light	Incorrect crust setting, recipe variations.	Adjust the 'Crust Color' setting (Light, Medium, Dark) for future loaves.
Machine does not start	Not plugged in, lid not closed, 'Start/Stop' not pressed.	Ensure power connection, close lid firmly, press 'Start/Stop' button.

Problem	Possible Cause	Solution
Loud noise during operation	Unstable surface, pan not seated correctly, foreign object.	Place on a stable surface, ensure bread pan is securely locked in place, check for any obstructions.

If the problem persists, please contact customer support.

7. SPECIFICATIONS

Detailed technical specifications for the BLACK+DECKER BXBM600E Bread Maker:

Feature	Specification
Brand	BLACK+DECKER
Model Number	BXBM600E
Power	600 Watts
Dimensions (L x W x H)	36.6 x 30.2 x 32.5 cm
Weight	4.5 Kilograms
Color	Black
Number of Programs	17
Loaf Sizes	500g, 750g, 1kg
Crust Browning Levels	3 (Light, Medium, Dark)
Delay Timer	Up to 15 hours
Keep Warm Function	1 hour



Image 7.1: Dimensions of the BLACK+DECKER BXBM600E Bread Maker.

8. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the official BLACK+DECKER website or the warranty card included with your product. Keep your proof of purchase for any warranty claims.

If you require technical assistance or have questions not covered in this manual, please contact BLACK+DECKER customer service through their official channels.