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Cookworks B1 BLADE_

Cookworks Bread Kneading Blade Instruction Manual

Model: B1 BLADE_

INTRODUCTION

This manual provides comprehensive instructions for the Cookworks Bread Kneading Blade, Model B1 BLADE_. This genuine replacement part is specifically designed to fit certain Cookworks bread maker models, ensuring efficient and consistent performance for all your bread making needs.

IMPORTANT SAFETY INFORMATION

Please read all safety instructions carefully before handling, installing, or using the kneading blade. Failure to follow these instructions may result in injury or damage to the appliance.

- Always ensure the bread maker is unplugged from the power outlet and completely cooled before installing or removing the kneading blade.
- Handle the blade with care as it may have sharp edges.
- Keep the blade out of reach of children.
- Do not use the blade if it is visibly damaged, bent, or shows signs of excessive wear.
- Use only genuine Cookworks replacement parts to maintain product integrity and ensure safe operation.

PRODUCT OVERVIEW

The Cookworks Bread Kneading Blade (Model B1 BLADE_) is an essential component of your bread maker, responsible for thoroughly mixing and kneading dough ingredients. It is constructed from durable materials to withstand the demands of regular use in bread making.

Components

- **Kneading Blade:** The primary part that attaches to the drive shaft within the bread pan.
- **Drive Shaft Opening:** The precisely shaped opening at the base of the blade that securely connects to the bread maker's drive shaft.

Product Images



This image shows the Cookworks Bread Kneading Blade from a front-side perspective, highlighting its overall shape and the drive shaft opening. The blade is black with a textured finish.



This image displays the Cookworks Bread Kneading Blade from a different angle, emphasizing its flat, paddle-like shape and the cylindrical base with the drive shaft opening.



This image provides a top-down view of the Cookworks Bread Kneading Blade, focusing on the square opening at its base where it connects to the bread maker's drive shaft.

COMPATIBLE BREAD MAKER MODELS

This kneading blade is designed to be compatible with the following Cookworks bread maker models:

- XBM1129

- XBM1129S
- XBM128
- XBM1139
- XBM1139S

Please verify your bread maker's model number, typically found on a label on the bottom or back of the appliance, before purchasing or installing this replacement part to ensure compatibility.

SETUP AND INSTALLATION

Follow these steps to correctly install the Cookworks Bread Kneading Blade into your bread maker:

1. **Unplug Bread Maker:** Ensure your bread maker is unplugged from the power outlet and has completely cooled down before beginning installation.
2. **Remove Bread Pan:** Carefully remove the bread pan from the bread maker's main unit.
3. **Remove Old Blade (if applicable):** If an old kneading blade is present, gently pull it upwards from the drive shaft. If it is stuck due to baked-on dough, fill the bread pan with warm water to cover the blade and let it soak for 10-15 minutes to loosen the residue, then try removing it again.
4. **Clean Drive Shaft:** Clean any dough residue or debris from the drive shaft inside the bread pan to ensure a secure fit for the new blade.
5. **Install New Blade:** Align the drive shaft opening of the new Cookworks kneading blade with the drive shaft in the bread pan. Push the blade down firmly until it is securely seated and feels stable.
6. **Return Bread Pan:** Place the bread pan back into the bread maker, ensuring it is locked into its correct operating position.

OPERATING INSTRUCTIONS

Once the kneading blade is correctly installed, you can proceed with your usual bread making process. The blade will function automatically as part of the bread maker's programmed cycles.

1. Add your ingredients to the bread pan according to your chosen recipe, ensuring that the kneading blade is not obstructed by large clumps of ingredients.
2. Select your desired bread making program on the bread maker's control panel.
3. Start the bread maker. The kneading blade will automatically rotate to mix and knead the dough during the designated kneading cycles.

The blade will typically remain in the bread during the baking cycle. It is usually removed after baking, once the bread has cooled slightly, to prevent it from sticking inside the loaf.

MAINTENANCE AND CARE

Proper care of your Cookworks kneading blade will extend its lifespan and ensure consistent performance for many uses.

- **Cleaning:** After each use, carefully remove the kneading blade from the bread pan. Wash it immediately with warm, soapy water. Use a small brush or sponge to remove any dough residue, especially from around the drive shaft opening.
- **Drying:** Thoroughly dry the blade with a soft cloth before storing it to prevent rust or corrosion.

- **Storage:** Store the blade with the bread pan or in a dry place where it is protected from damage.
- **Avoid Abrasives:** Do not use abrasive cleaners, steel wool, or scouring pads, as these can damage the non-stick coating (if present) or the blade's surface.

TROUBLESHOOTING

Refer to the table below for common issues and their potential solutions related to the kneading blade.

Problem	Possible Cause	Solution
Blade not kneading or rotating	Blade not properly seated on the drive shaft.	Remove the blade and re-install it, ensuring it is pushed down firmly and securely onto the drive shaft.
Dough stuck to the blade after baking	Insufficient cleaning or dough baked onto the blade.	Soak the blade in warm, soapy water immediately after removing it from the bread. Use a non-abrasive tool to gently scrape off stubborn residue.
Blade difficult to remove from bread pan	Baked-on dough or residue around the drive shaft.	Fill the bread pan with warm water to cover the blade and let it soak for 10-15 minutes. This will soften any hardened dough, making removal easier.
Blade wobbles excessively during operation	Worn drive shaft on the bread maker or worn opening on the blade.	Inspect both the bread maker's drive shaft and the blade's opening for signs of wear. If significant wear is present, replacement of the blade or servicing of the bread maker may be necessary.

SPECIFICATIONS

Key technical specifications for the Cookworks Bread Kneading Blade:

Feature	Detail
Brand	Cookworks
Model Number	B1 BLADE_
Color	Silver
Item Weight	18.1 g
Package Dimensions	11 x 8 x 1 cm
Compatible Models	XBM1129, XBM1129S, XBM128, XBM1139, XBM1139S

WARRANTY AND SUPPORT

For specific warranty information or technical support regarding your Cookworks Bread Kneading Blade, please refer to the documentation provided with your original Cookworks bread maker. Alternatively, you

may contact Cookworks customer service directly through their official website or contact channels.
Specific warranty details for replacement parts may vary.