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Meykey DS5239

Meykey Bread Maker DS5239 Instruction Manual

Model: DS5239

Product Overview

The Meykey DS5239 Automatic Bread Maker is designed to simplify home baking with its versatile features and user-friendly operation. This appliance allows you to bake various types of bread, make yogurt, and even prepare jams, offering convenience and fresh results.



Image: The Meykey DS5239 Automatic Bread Maker, showcasing its sleek design and open lid with a loaf of bread inside, surrounded by baking ingredients.

Key features include a powerful 710W motor, 19 pre-programmed settings, a 15-hour delay timer, and a 1-hour keep-warm function. Its stainless steel and plastic construction ensures durability, while the non-stick bread pan and removable lid make cleaning effortless.

Setup and First Use

1. **Unpacking:** Carefully remove the bread maker and all accessories from the packaging. Retain the packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, wash the bread pan, kneading paddle, and any other removable accessories with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the bread maker with a damp cloth.
3. **Placement:** Place the bread maker on a stable, flat, heat-resistant surface, away from direct sunlight and heat sources. Ensure adequate ventilation around the appliance.
4. **Power Connection:** Plug the power cord into a grounded electrical outlet (220V-240V, 50/60Hz). The display will illuminate.

Operating Instructions

Control Panel Overview

The bread maker features an intuitive LCD display with soft-touch controls for easy program selection and setting adjustments.



Image: A composite image illustrating the three main steps of operation: 1. Adding ingredients to the bread pan, 2. Selecting the desired program and settings on the control panel, and 3. Slicing and enjoying the freshly baked bread.

Baking Process

1. **Add Ingredients:** Place the kneading paddle into the bread pan. Add all ingredients according to your recipe, typically liquids first, then dry ingredients, with yeast last. Ensure ingredients are at room temperature.
2. **Select Program:** Use the program selection buttons to choose one of the 19 available programs (e.g., Whole Wheat, French Bread, Gluten-Free, Jam, Yogurt). The selected program number will appear on the LCD display.
3. **Choose Loaf Size and Browning:**

- **Loaf Size:** Select your desired loaf weight: 500g, 750g, or 1000g.
- **Browning Level:** Choose from Light, Medium, or Dark crust settings.



Image: An illustration showing three different browning levels (Light, Medium, Dark) for bread loaves, and a diagram indicating recommended loaf weights (500g, 750g, 1000g) suitable for 1-2, 3-4, and 4-5 people respectively.

4. **Set Delay Timer (Optional):** If you wish to delay the start of the baking process, use the timer buttons to set the desired delay time, up to 15 hours. This allows you to wake up to freshly baked bread.
5. **Start Baking:** Press the START/STOP button to begin the selected program. The bread maker will automatically perform all steps, including kneading, rising, and baking.
6. **Keep Warm Function:** After baking is complete, the bread maker will automatically switch to a 1-hour keep-warm function to maintain the bread's temperature.
7. **Remove Bread:** Once the program is finished and the keep-warm cycle ends, unplug the appliance. Carefully remove the bread pan using oven mitts. Invert the pan to release the bread onto a wire rack to cool before slicing. Remove the kneading paddle if it remains in the loaf.

Maintenance and Cleaning

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

- **Before Cleaning:** Always unplug the bread maker from the power outlet and allow it to cool completely before cleaning.
- **Bread Pan and Kneading Paddle:** The bread pan features a 5-layer non-stick coating for easy release and cleaning. Wash the bread pan and kneading paddle with warm, soapy water. Do not use abrasive cleaners or metal scouring pads, as these can damage the non-stick surface. Rinse thoroughly and dry completely.
- **Lid and Viewing Window:** The removable lid and viewing window can be wiped clean with a damp cloth. For stubborn stains, use a mild detergent. Ensure no water enters the internal components.
- **Exterior:** Wipe the exterior of the bread maker with a soft, damp cloth. Do not immerse the main unit in water or any other liquid.
- **Storage:** Store the bread maker in a clean, dry place when not in use. Ensure all parts are dry before storage.



Image: An illustration highlighting the 5-layer non-stick coating of the bread pan, emphasizing its durability and even baking properties.

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	Yeast is old or inactive; incorrect water temperature; too much salt or sugar.	Check yeast expiration date; use lukewarm water (40-45°C); ensure correct ingredient measurements.
Bread is too dense	Too much flour; not enough liquid; incorrect program selected.	Measure ingredients precisely; ensure proper liquid-to-flour ratio; select appropriate program for the recipe.
Bread collapses during baking	Too much liquid; too much yeast; high humidity.	Reduce liquid slightly; reduce yeast amount; adjust recipe for humid conditions.
Kneading paddle stuck in bread	Common occurrence.	Remove the paddle carefully after the bread has cooled using a non-metallic utensil.

If the problem persists after trying these solutions, please contact customer support.

Specifications

Feature	Detail
Brand	Meykey
Model	DS5239
Color	Silver
Dimensions (L x W x H)	33 x 20 x 30 cm
Weight	6.58 kg
Capacity	Up to 1000g (1kg) bread weight
Power	710 W
Voltage	220V-240V
Frequency	50/60 Hz
Material	Stainless Steel, Plastic, Ceramic (for coating)
Number of Programs	19
Delay Timer	Up to 15 hours
Keep Warm Function	1 hour
Display	LCD with Soft Touch controls
Certifications	CE Certified
UPC	762002043422



Image: The Meykey bread maker with an overlay indicating its 710W power and dimensions of 33 x 20 x 30 cm. Also shows details like the large viewing window, durable stirring rod, anti-scald protection, and automatic ingredient dispenser.

Warranty and Support

The Meykey DS5239 Bread Maker is CE certified, ensuring compliance with European safety, health, and environmental protection standards.

For any issues or inquiries regarding your product, please contact Meykey customer service. We are committed to providing 100% service and resolving any product-related concerns you may have.

Please refer to your purchase documentation for specific warranty terms and contact information.

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