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› [KEEPEEZ](#) /

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**KEEPEEZ MBF-010**

# KEEPEEZ 17-IN-1 Stainless Steel Bread Maker Instruction Manual

Model: MBF-010

## INTRODUCTION

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This manual provides comprehensive instructions for the safe and efficient operation, maintenance, and troubleshooting of your KEEPEEZ 17-IN-1 Stainless Steel Bread Maker. Designed for versatility and ease of use, this appliance allows you to create a wide variety of homemade breads and other baked goods with minimal effort.



Figure 1: KEEPEEZ 17-IN-1 Stainless Steel Bread Maker with accessories and freshly baked bread.

## KEY FEATURES

- **17 Customized Programs:** Offers a wide selection of programs including Soft Bread, Sweet Bread, Natural Sourdough, French, Whole-Wheat, Quick, Sugar-Free, Multigrain, Milky Loaf, Cake, Raw Dough, Leaven Dough, Jam, Bake, Yogurt, Gluten-Free, and Ferment. This versatility allows for diverse baking needs.
- **Adjustable Loaf Sizes & Crust Colors:** Prepare bread in 1LB, 1.5LB, or 2LB sizes. Customize your crust preference with Light, Medium, or Dark settings.
- **Powerful 710W Motor:** Ensures quick and even kneading for soft and elastic dough, with noise levels below 40 dB for quiet operation.
- **Healthy Non-Stick Ceramic Pan:** The 5-layer superior die-cast ceramic pan is BPA-Teflon-PTFE Free, ensuring healthier baking and easy cleaning.
- **Automatic Fruit & Nut Dispenser:** Automatically releases ingredients like fruits and nuts at the optimal time during the baking cycle, eliminating the need for manual intervention.
- **Smart Timer & Keep Warm Functions:** Features a 15-hour delay timer for fresh bread anytime, a 1-hour automatic keep warm function, and a 15-minute power interruption recovery feature.

- **Intuitive Digital Touch Panel:** A large viewing digital touch panel makes it easy to select programs, crust, and loaf size.
- **360° Surrounding Baking:** Advanced baking technology and 710W power output ensure even heating for thinner crusts, fluffier bread, and consistent color.
- **User-Friendly Design:** Includes a large viewing window to observe the baking process and a convenient start/stop/pause button.
- **Complete Accessories:** Comes with a Ceramic Pan, Oven Mitt, Measuring Cup, Spoon, Nut dispenser, Bread Hook, 41 recipes, and 2 kneading paddles.

## Visual Guide to Features



Figure 2: Detailed view of the digital touch panel, displaying 17 unique functions, loaf size options (1.0lb, 1.5lb, 2.0lb), and crust color selections (Light, Medium, Dark).

# Capacity

Compact  
Easy Storage



## 3 Loaf Sizes & 3 Crust Colors



SERVES 1-2



1LB



LIGHT



SERVES 3-4



1.5LB



MEDIUM



SERVES 4-5



2LB



DARK

## Evenly Heated

Premium bread pan material and heating method make bread baking more evenly.



Figure 3: Illustration of the three available loaf sizes and three crust color options, demonstrating the versatility in baking outcomes.

# PREMIUM CERAMIC PAN

Ultra Nonstick Inner Pan

Very easy to clean

Durable 5 Layer

Enhanced durability for heavy use

Resistant to High Temperature

More healthy than Teflon coating!



**TOXIN FREE!**

no lead, PFOA, or cadmium



**REINFORCED NONSTICK**

enhanced durability for heavy use



**DISHWASHER SAFE**

cook, clean and repeat with ease



Figure 4: Cross-sectional view of the premium 5-layer ceramic pan, emphasizing its non-stick, toxin-free, and durable construction for healthy baking.

## AUTO FRUIT & NUT DISPENSER

- Fully automatic at the right time
- Convenient even for Beginners
- No need to manually add nut fruit
- No need to pay attention save time



Figure 5: The automatic fruit and nut dispenser, designed for convenient, hands-free addition of ingredients during the baking process.

# 360° SURROUND BAKING

4 Personalized design makes homemade bread simple



15H Timer



1H Keep Warm



15-minute Power  
Interruption Recovery

Figure 6: Overview of the intelligent timing features, including the 15-hour delay timer, 1-hour automatic keep warm, and 15-minute power interruption recovery.

## USEFUL ACCESSORIES COMPLETE

- 1 1\*Bread Pan
- 2 1\*Measuring Cup
- 3 1\*Measuring Spoon
- 4 1\*Hook
- 5 2\*Paddles
- 6 1\*Oven Mitt
- 7 1\*User Guide
- 8 1\*Fruit and Nut Dispenser

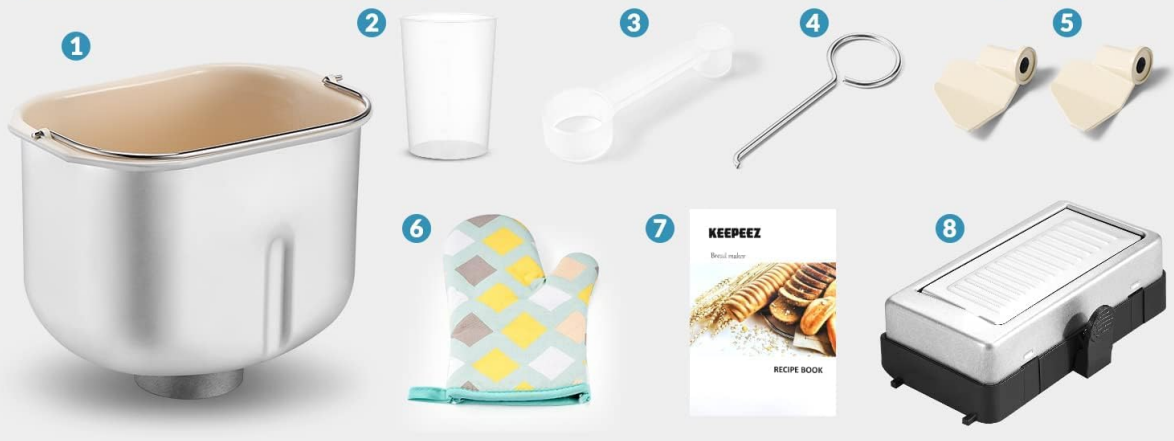
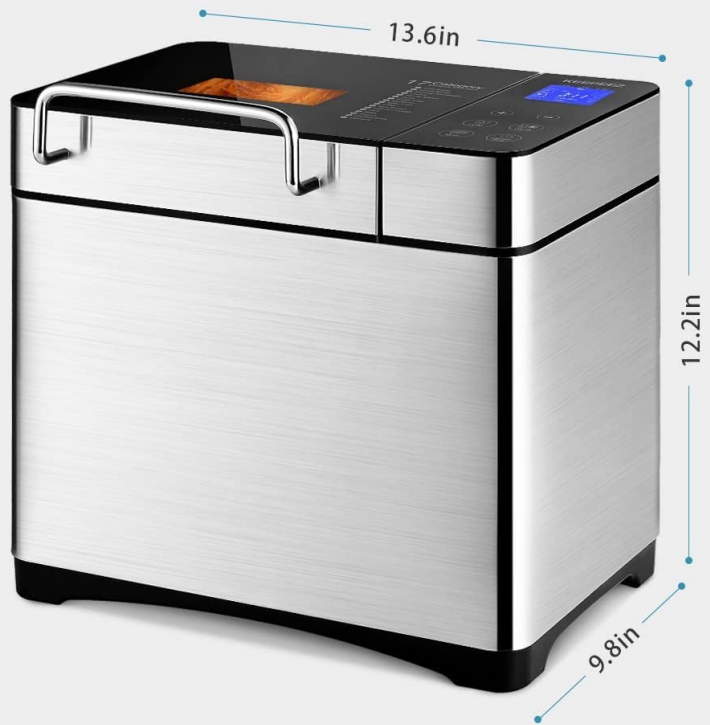


Figure 7: A comprehensive display of all practical accessories included with your bread maker, designed to enhance your baking experience.

### Official Product Videos

#### KEEPEEZ Bread Maker with 17 Automatic Programs & Gluten-Free

Your browser does not support the video tag.

*This video provides an overview of the KEEPEEZ Bread Maker's 17 automatic programs, including its gluten-free option, demonstrating its versatility and ease of use.*

#### KEEPEEZ Gluten-Free 2LB Large Stainless Steel Bread Maker

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*Watch this video to see the KEEPEEZ 2LB Large Stainless Steel Bread Maker in action, highlighting its features for making gluten-free bread.*

## Just the bread maker you need.

Your browser does not support the video tag.

*A detailed demonstration of the KEEPEEZ Bread Maker, showcasing its various functions and ease of use for everyday baking.*

## SETUP GUIDE

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1. **Unpacking:** Carefully remove all packaging materials and accessories from the box. Retain packaging for future storage or shipping.
2. **Initial Cleaning:** Before first use, wash the bread pan, kneading paddles, measuring cup, and spoon in 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, away from direct sunlight and heat sources. Ensure adequate ventilation around the appliance.
4. **Install Kneading Paddle:** Insert the kneading paddle onto the shaft at the bottom of the bread pan.
5. **Insert Bread Pan:** Place the bread pan into the baking chamber. Press down firmly and turn clockwise until it clicks into place.
6. **Power Connection:** Plug the power cord into a grounded electrical outlet. The display will light up, indicating the bread maker is ready for use.

## OPERATING INSTRUCTIONS

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1. **Add Ingredients:** Add ingredients to the bread pan in the order specified by your recipe (typically liquids first, then dry ingredients, with yeast last on top of the dry ingredients). Ensure yeast does not come into direct contact with liquids or salt initially.
2. **Select Program:** Press the "MENU" button repeatedly to cycle through the 17 available programs until your desired program number is displayed.
3. **Select Loaf Size:** Press the "LOAF" button to choose your desired loaf size (1LB, 1.5LB, or 2LB).
4. **Select Crust Color:** Press the "COLOR" button to select your preferred crust color (Light, Medium, or Dark).
5. **Set Delay Timer (Optional):** If you wish to delay the start of baking, press the "+" or "-" buttons to set the desired delay time (up to 15 hours). This time includes the baking cycle duration.
6. **Add Fruits/Nuts (If applicable):** Open the automatic dispenser lid and add them. The dispenser will release them at the appropriate time during kneading.
7. **Start Baking:** Press the "START/STOP/PAUSE" button to begin the baking process. The display will show the remaining time.
8. **Monitor Progress:** You can observe the baking progress through the large viewing window.
9. **End of Cycle:** Once the baking cycle is complete, the bread maker will beep and automatically switch to the "KEEP WARM" function for 1 hour.
10. **Remove Bread:** Wearing oven mitts, carefully remove the bread pan by turning it counter-clockwise and lifting it out. Gently shake the bread out onto a wire rack to cool. If the kneading paddle remains in the bread, use the provided bread hook to remove it.
11. **Cooling:** Allow the bread to cool completely on a wire rack before slicing for best texture.

## MAINTENANCE AND CLEANING

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Regular cleaning ensures optimal performance and extends the lifespan of your bread maker. Always unplug the appliance and allow it to cool completely before cleaning.

- **Bread Pan & Kneading Paddles:** These parts are designed for hand washing only. Wash with warm, soapy water. Do not use abrasive cleaners or metal scouring pads, as this can damage the non-stick ceramic coating. Rinse thoroughly and dry completely before reassembly or storage.
- **Automatic Fruit & Nut Dispenser:** Remove the dispenser and clean it with warm, soapy water. Ensure no residue remains to prevent clogging.
- **Exterior:** Wipe the exterior of the bread maker with a soft, damp cloth. Do not immerse the appliance in water or any other liquid.
- **Interior Chamber:** Use a soft, damp cloth to wipe the interior of the baking chamber. Remove any crumbs or spills.
- **Storage:** Store the bread maker in a cool, dry place when not in use.

## TROUBLESHOOTING

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Problem	Possible Cause	Solution
Bread does not rise.	Yeast is old or inactive; water is too hot/cold; incorrect ingredient measurements.	Check yeast expiration date; use lukewarm water (105-115°F / 40-46°C); accurately measure all ingredients.
Bread is too dense/heavy.	Too much flour; not enough liquid; incorrect program selected.	Ensure accurate flour measurement (spoon and level); adjust liquid amount slightly; select appropriate program for bread type.
Bread pan sticks.	Pan not properly cleaned; coating damaged.	Ensure pan is thoroughly cleaned after each use; avoid abrasive cleaners. If coating is damaged, contact customer service.
Machine beeps continuously.	Cycle complete; error code.	This indicates the end of the baking cycle. If an error code is displayed, refer to the detailed user manual for specific codes and solutions.
Fruit/Nut Dispenser not working.	Dispenser clogged; not properly installed.	Clean the dispenser thoroughly; ensure it is correctly attached before starting the program.

For more detailed troubleshooting or issues not listed here, please refer to the full user manual or contact KEEPEEZ customer support.

## SPECIFICATIONS

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- **Brand:** KEEPEEZ
- **Model Number:** MBF-010
- **Product Dimensions:** 15.7"D x 11"W x 16.1"H
- **Item Weight:** 16 pounds
- **Wattage:** 650 watts

- **Number of Programs:** 17 (as listed in features)
- **Loaf Sizes:** 1LB, 1.5LB, 2LB
- **Crust Colors:** Light, Medium, Dark
- **Pan Material:** BPA-Teflon-PTFE Free 5-Layer Superior Die-Cast Ceramic
- **Certifications:** ETL Certified

## WARRANTY AND SUPPORT

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Your KEEPEEZ Bread Maker is backed by a **2-year super long warranty**. KEEPEEZ maintains strict quality control systems and ETL certification to ensure product reliability.

If you encounter any issues with your bread maker, please do not hesitate to contact our friendly and responsible customer service team. We offer **24/7 Technical Support** to assist you with any questions or concerns.

For additional support or to inquire about replacement parts (e.g., bread pans), please visit the official KEEPEEZ store or contact us directly through the contact information provided in your purchase documentation.

**Your KEEPEEZ Professional Bread Maker is designed to be your lifelong quality build companion.**