

## Paddle

# KBS Bread Machine Kneading Paddle Replacement Part User Manual

Comprehensive instructions for installing, using, and maintaining the replacement kneading paddle for various KBS bread machine models, including MBF-010, MBF-011, and MBF-016.

## INTRODUCTION

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This manual provides essential instructions for the installation, use, and maintenance of your new bread machine kneading paddle. Designed for specific KBS bread maker models, this replacement part ensures optimal dough mixing for perfect homemade bread.

## COMPATIBILITY

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This kneading paddle is specifically designed for the following KBS bread machine models:

- KBS MBF-010
- KBS MBF-011
- KBS MBF-016
- KBS MBF020
- KBS MBF-020
- KBS MBF-004
- KBS MBF004
- KBS MBF013
- KBS MBF-013
- KBS MBF-013A
- KBS MBF013A
- KBS MBF-004B
- KBS MBF041
- KBS MBF-041

**Important: Please verify your bread machine model number before installation to ensure proper fit and function.**

## SETUP AND INSTALLATION

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1. **Unplug the Bread Machine:** Ensure the bread machine is unplugged from the power outlet before handling any

internal components.

2. **Remove Bread Pan:** Carefully remove the bread pan from the bread machine.
3. **Remove Old Paddle (if applicable):** If replacing an existing paddle, gently pull the old paddle off the drive shaft at the bottom of the bread pan. If it's stuck, a small amount of warm water can help loosen it.
4. **Clean Drive Shaft:** Clean any dough residue or debris from the drive shaft in the bread pan.
5. **Install New Paddle:** Align the new kneading paddle with the drive shaft in the bread pan. Push it down firmly until it is securely seated.
6. **Return Bread Pan:** Place the bread pan back into the bread machine, ensuring it is locked into position.
7. **Ready for Use:** Your bread machine is now ready for operation with the new paddle.

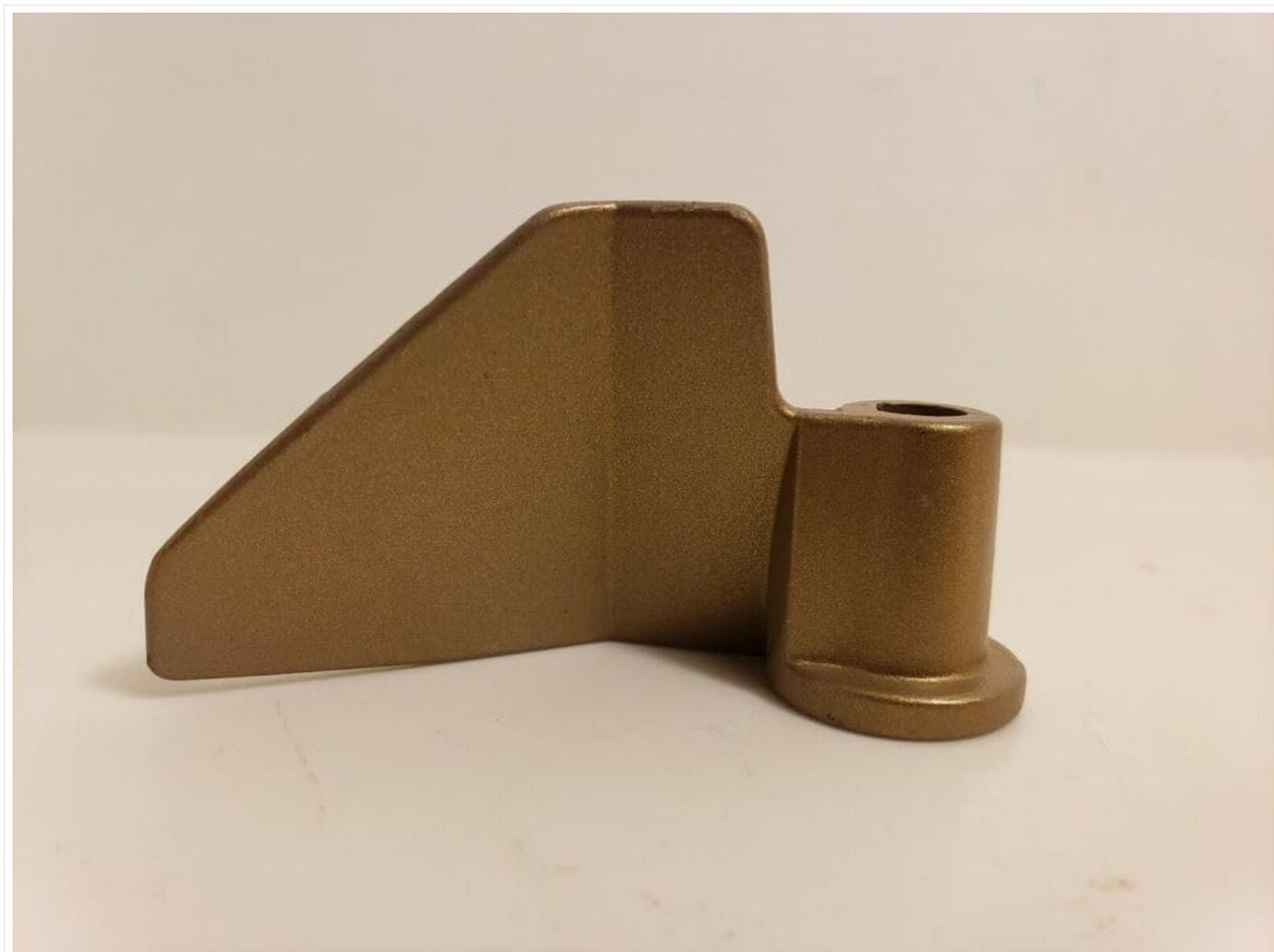


Figure 1: Kneading paddle with shaft opening.

## OPERATING INSTRUCTIONS (PADDLE FUNCTION)

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The kneading paddle is an integral part of your bread machine's operation. Follow your bread machine's specific recipe and program instructions for best results.

1. **Add Ingredients:** Place ingredients into the bread pan according to your recipe, typically liquids first, then dry ingredients, with yeast added last on top of the dry ingredients.
2. **Select Program:** Choose the appropriate program on your bread machine (e.g., Basic, Whole Wheat, Dough). The paddle will automatically engage during the kneading cycles.
3. **Monitor Kneading:** The paddle will mix and knead the dough. Ensure the dough forms a smooth ball.
4. **Paddle Removal (Optional):** For some recipes or to avoid a hole in the finished loaf, you may remove the paddle after the final kneading cycle and before the last rise. Refer to your bread machine manual for specific timing.

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Video 1: Demonstration of a universal bread maker blade mixing paddle replacement. This video shows the process of adding ingredients and the paddle mixing dough in a bread machine.

## CARE AND MAINTENANCE

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- **Cleaning:** After each use, remove the paddle from the bread pan. Wash it with warm, soapy water and a soft sponge. Do not use abrasive cleaners or scourers, as this can damage the non-stick coating.
- **Drying:** Thoroughly dry the paddle before storing.
- **Storage:** Store the paddle in a dry place to prevent rust or damage.
- **Non-stick Surface:** The paddle features a non-stick surface. To prolong its life, avoid using metal utensils that could scratch the coating.



Figure 2: Top view of the kneading paddle, highlighting its non-stick surface.

## TROUBLESHOOTING

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Problem	Possible Cause	Solution
Paddle does not fit the drive shaft.	Incorrect paddle model for your bread machine.	Verify your bread machine model number against the compatibility list. Ensure the paddle is designed for your specific model.
Dough is not mixing properly.	Paddle not securely seated; excessive dough residue on shaft.	Remove bread pan, clean drive shaft, and firmly re-seat the paddle. Ensure ingredients are added correctly.
Paddle is stuck in the bread pan.	Baked-on dough residue.	Fill the bread pan with warm, soapy water and let it soak for 15-30 minutes. The paddle should then be easier to remove.

## SPECIFICATIONS

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- **Product Name:** Bread Machine Kneading Paddle
- **Model:** Paddle (Replacement Part)
- **Brand:** Generic (Compatible with KBS models)

- **Manufacturer:** Paceparts
- **Dimensions:** Approximately 4 x 3 x 1 inches
- **Item Weight:** Approximately 4 ounces
- **Material:** Non-stick coated metal
- **Compatibility:** KBS models MBF-010, MBF-011, MBF-016, MBF020, MBF-004, MBF013, MBF-013A, MBF041, and variants.

## WARRANTY AND SUPPORT

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For warranty information or technical support regarding this replacement paddle, please contact the manufacturer, Paceparts, or your original retailer. Keep your purchase receipt as proof of purchase.