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## KOVIET BM01

# KOVIET 25-in-1 Bread Maker Machine User Manual

**MODEL: BM01**

**Brand: KOVIET**

## Introduction

Thank you for choosing the KOVIET 25-in-1 Bread Maker Machine. This versatile appliance offers 25 baking options, including Whole Wheat, Gluten-Free, Cake, Jam, and Yogurt. It features automatic dual dispensers for ingredients, a durable stainless steel body, and a superior convection system for even baking. This manual provides essential information for setting up, operating, maintaining, and troubleshooting your bread maker to ensure optimal performance and delicious results.

## Product Components

# Accessories & Dimensions

- 1 1\*Bread Pan
- 2 1\*Metal Hook
- 3 1\*Kneading Blade
- 4 1\*Measuring Spoon
- 5 1\*Measuring Cup
- 6 1\*Recipe Book
- 7 1\*User Manual

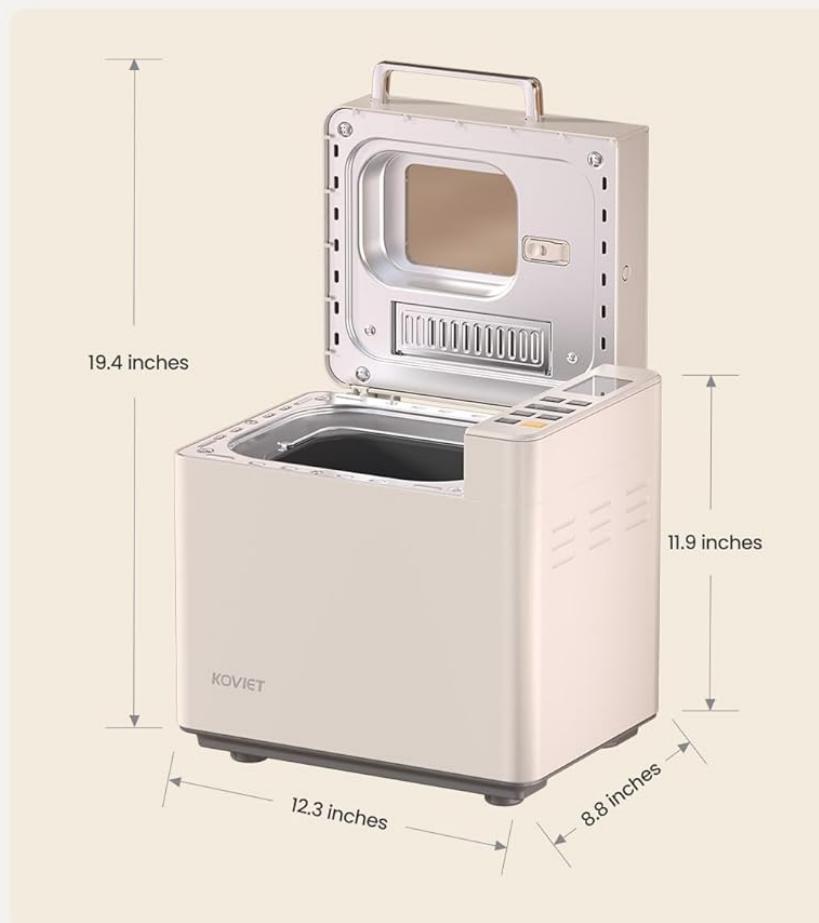


Image: Overview of the KOVIET Bread Maker's accessories and dimensions.

Your KOVIET Bread Maker comes with the following components:

- 1 x Bread Pan
- 1 x Metal Hook
- 1 x Kneading Blade
- 1 x Measuring Spoon
- 1 x Measuring Cup
- 1 x Recipe Book

- 1 x User Manual

## Setup

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Before first use, ensure all packaging materials are removed. Place the bread maker on a stable, flat, heat-resistant surface with adequate ventilation. It is recommended to run the machine empty for 10 minutes on a 'Bake' mode to remove any manufacturing odors from the heating tube coating.

### Important First-Time Use Notes:

- To prepare bread listed in the program, use high-gluten flour and yeast with high sugar tolerance.
- Do not use perishable ingredients like eggs and fresh milk when using the Delay Function.
- Do not open the lid while baking to retain heat.

## Operating Instructions

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### Adding Ingredients

Always add liquid ingredients first, followed by dry ingredients. Yeast should be placed separately in the dedicated yeast dispenser to prevent premature activation. For fruits and nuts, use the fruit and nut dispenser.

# Easy Operation

## 3 Steps to Go



Add Ingredients



1

Select The Menu/  
Weight/  
Color, and Start



Enjoy Your Fresh Bread

2

3

*Image: Visual guide for adding ingredients and starting the bread maker.*

### Program Selection

The bread maker offers 25 pre-programmed settings for various types of bread, dough, baking, and fermentation. Use the 'MENU' button to cycle through the options. Refer to the control panel for a list of programs.

# Independent Yeast & Nut Dispensers



*Image: Detailed view of the 25 program options available on the bread maker.*

## Loaf Size and Crust Color

Select your desired loaf size (1lb, 1.5lb, or 2lb) and crust color (Light, Medium, or Dark) using the respective buttons on the control panel.

# Practical Large Capacity



## 3 Size to Choose



*Image: Illustration of the three loaf sizes and three crust shades.*

### Delay Timer and Keep Warm Function

Utilize the 13-hour delay timer to schedule baking to finish at a convenient time. The 1-hour keep-warm feature automatically maintains the bread's freshness after baking is complete.

### Power-Off Protection

The bread maker is equipped with a 10-minute power-off protection feature, ensuring baking resumes seamlessly after a brief power interruption.

## Monitoring Progress

The visible glass window allows you to observe the kneading and baking process without opening the lid, helping to maintain consistent temperature.

*Video: Demonstrates the features and operation of the KOVIET Bread Maker Machine, including ingredient addition, program selection, and the visible glass window.*

## Maintenance and Cleaning

Proper cleaning ensures the longevity and hygiene of your bread maker. Always unplug the bread maker and allow it to cool completely before cleaning.

### Exterior and Interior Cleaning

Wipe both the interior and exterior surfaces with a soft, damp cloth lightly moistened with a mild detergent. Avoid immersing the machine in water and do not use strong acidic or alkaline cleaners.

### Yeast and Fruit/Nut Dispensers

Wipe the yeast dispenser with a dry cloth. Do not use a wet cloth on this part to prevent clogging. Rinse the fruit and nut dispenser with clean water and dry it thoroughly with a cloth.

### Bread Pan and Kneading Blade

Wipe the bread pan with a soft, damp cloth and a mild detergent, then dry it with a clean cloth. If the kneading blade is difficult to remove, fill the bread pan with warm water and soak it for about 10 minutes. After soaking, rinse the blade with clean water and dry it with a cloth. Avoid immersing the entire bread pan in water.

*Video: Provides detailed cleaning instructions for the KOVIET BM01 Bread Maker, including the main unit, yeast dispenser, bread pan, and kneading blade.*

## Troubleshooting

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

- Bread not rising:** Ensure yeast is fresh and not expired. Check that yeast is added to the dedicated dispenser and not mixed prematurely with liquids or salt.
- Kneading blade stuck:** If the kneading blade is difficult to remove after baking, soak the bread pan with warm water for about 10 minutes to loosen any residue.
- Machine not starting:** Verify the power cord is securely plugged into a working outlet. Ensure the lid is properly closed.
- Unusual odors during first use:** This is normal and will dissipate after the initial empty run.

For further assistance, please contact customer support.

## Specifications

Model Number	BM01
Color	Beige
Product Dimensions	12.4"D x 15.5"W x 14.6"H
Wattage	650 watts
Item Weight	9.9 pounds

<b>Number of Programs</b>	25
<b>Product Care Instructions</b>	Hand Wash Only

## Warranty and Support

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KOVIET is dedicated to providing high-quality products and excellent customer service. Your bread maker comes with a 1-year warranty and 24/7 email service. We also offer U.S.-based lifetime support.

For any inquiries or support, please contact us:

**Phone:** +1 (855) 358-5888 (Monday-Friday 9:00 AM - 5:00 PM PST)

**Email:** [support@ikoviet.com](mailto:support@ikoviet.com)

This product is also Verified by Transparency, meaning each item has a unique code that we verify before shipping, ensuring authenticity.