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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 appliance is designed to simplify your bread-making process with its versatile programs and user-friendly features. It allows you to create a variety of baked goods, from different types of bread to dough, jam, and yogurt, right in your kitchen.

This manual provides essential information for the safe and efficient operation of your bread maker. Please read it thoroughly before first use and keep it for future reference.

## IMPORTANT SAFETY INSTRUCTIONS

- Always place the bread maker on a stable, flat, heat-resistant surface.
- Do not immerse the appliance, cord, or plug in water or any other liquid.
- Ensure the voltage indicated on the appliance corresponds to your local mains voltage before connecting.
- Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Avoid contact with moving parts.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not open the lid while baking to retain heat and ensure proper operation.
- This appliance is for household use only.

## PRODUCT OVERVIEW AND COMPONENTS

The KOVIET 25-in-1 Bread Maker Machine features a sleek stainless steel design and includes several key components for optimal performance.



*Image: Front view of the KOVIET 25-in-1 Bread Maker Machine in silver, showcasing its compact design and a display of freshly baked bread, toast with jam, and a jar of jam.*

#### **Included Accessories:**

- 1 x Bread Pan
- 1 x Metal Hook (for removing kneading blade)
- 1 x Kneading Blade
- 1 x Measuring Spoon
- 1 x Measuring Cup
- 1 x Recipe Book
- 1 x User Manual (this document)

# 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: Visual representation of the bread maker's dimensions and its accompanying accessories.*

## Key Features:

- **25 Baking Options:** Includes programs for Whole Wheat, Gluten-Free, Cake, Jam, and more.
- **Automatic Dual Dispensers:** Separate dispensers for yeast and nuts/fruits, ensuring ingredients are added at the optimal time.
- **Durable Construction:** Thickened stainless steel body for longevity.
- **Non-Stick Bread Pan:** Premium materials for even baking and easy cleaning.
- **Superior Convection Baking:** Circulates heated air for more even and balanced cooking.
- **Powerful Low Noise Motor:** 650W brushless motor for consistent, quiet, and efficient performance.
- **13-Hour Delay Timer:** Allows for overnight preparation for fresh bread in the morning.

- **1-Hour Keep-Warm Function:** Maintains bread freshness after baking.
- **10-Minute Power-Off Protection:** Resumes baking seamlessly after short power interruptions.

## SETUP

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1. **Unpacking:** Carefully remove the bread maker and all accessories from the packaging.
2. **Initial Cleaning:** Before first use, clean the bread pan, kneading blade, and dispensers with a damp cloth. Do not immerse the main unit in water.
3. **First Bake Cycle (Empty):** To remove any manufacturing odors from the heating tube coating, select a "Bake" mode (e.g., Basic Bread) and run the machine empty for 10 minutes. Ensure proper ventilation during this process.
4. **Placement:** Place the bread maker on a stable, heat-resistant countertop, ensuring adequate space around it for ventilation.
5. **Insert Kneading Blade:** Place the kneading blade onto the shaft inside the bread pan.
6. **Insert Bread Pan:** Securely place the bread pan into the main unit, pressing down until it clicks into place.

## OPERATING INSTRUCTIONS

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### Control Panel Overview:

The control panel features an intuitive LCD display and several buttons for program selection and customization.

- **MENU:** Selects from the 25 available programs.
- **KNEAD:** Initiates kneading cycle (for dough programs).
- **TIME + / TIME -:** Adjusts the delay timer.
- **WEIGHT:** Selects loaf size (1lb, 1.5lb, 2lb).
- **COLOR:** Selects crust color (Light, Medium, or Dark).
- **START/STOP:** Starts or stops the selected program.
- **CONFIRM:** Confirms selections.

# Easy Operation

## 3 Steps to Go



Add Ingredients

1



Select The Menu/  
Weight/  
Color, and Start

2



Enjoy Your Fresh Bread

3

*Image: Close-up of the bread maker's control panel and display, highlighting the various program options.*

### Step-by-Step Operation:

- 1. Add Ingredients:** Add all liquid ingredients first, followed by dry ingredients. Make a small well in the center of the dry ingredients for the yeast.
- 2. Load Dispensers:** If your recipe includes nuts, fruits, or additional yeast, load them into the respective automatic dispensers located on the lid. The machine will dispense them at the appropriate time during the cycle.
- 3. Select Program:** Press the "MENU" button repeatedly to cycle through the 25 programs until your desired program number is displayed.
- 4. Select Loaf Size:** Press the "WEIGHT" button to choose your desired loaf size (1lb, 1.5lb, or 2lb).
- 5. Select Crust Color:** Press the "COLOR" button to select your preferred crust color (Light, Medium, or

Dark).

6. **Set Delay Timer (Optional):** If you wish to delay the start of the baking process, use the "TIME +" and "TIME -" buttons to set the desired delay time (up to 13 hours).
7. **Start Baking:** Press the "START/STOP" button to begin the program. The display will show the remaining time.
8. **Monitoring Progress:** You can observe the kneading and rising process through the viewing window. The display will also indicate the current stage (kneading, rising, baking).
9. **End of Cycle:** Once the program is complete, the machine will beep and automatically switch to the 1-hour "Keep Warm" function.
10. **Remove Bread:** Carefully remove the bread pan using oven mitts. Invert the pan to release the bread onto a wire rack to cool. If the kneading blade remains in the bread, use the metal hook to remove it.

## Independent Yeast & Nut Dispensers



*Image: Simplified three-step process for operating the bread maker.*

## Maintenance and Cleaning

Proper maintenance ensures the longevity and optimal performance of your bread maker.

- Bread Pan and Kneading Blade:** After each use, allow the bread pan and kneading blade to cool. Remove any remaining bread residue. Wash them with warm, soapy water using a soft sponge. **Hand wash only.** Do not use abrasive cleaners or metal utensils, as this can damage the non-stick coating.
- Automatic Dispensers:** Clean the yeast and nut/fruit dispensers regularly to prevent blockages. Use a dry cloth to wipe away any residue.
- Exterior:** Wipe the exterior of the bread maker with a soft, damp cloth. Do not use harsh chemicals or abrasive materials.
- Storage:** Ensure the appliance is clean and dry before storing. Store in a cool, dry place away from direct sunlight.

## Troubleshooting

### Common Issues and Solutions

| Problem                              | Possible Cause   | Solution  |
|--------------------------------------|--|---|
| Bread does not rise or rises poorly. | Expired yeast, incorrect water temperature, too much salt/sugar, yeast not dispensed properly. | Check yeast expiration date. Use lukewarm water (105-115°F). Ensure correct ingredient measurements. Clean yeast dispenser. |
| Bread is too dense or heavy.         | Too much flour, too little liquid, insufficient kneading.                                      | Accurately measure ingredients, especially flour. Ensure the kneading blade is properly installed.                          |
| Bread collapses during baking.       | Too much liquid, too much yeast, high humidity.  | Reduce liquid slightly. Ensure correct yeast amount. Adjust recipe for high humidity.                                       |
| Loud noise during operation.         | Bread pan not properly seated, foreign object inside.  | Ensure bread pan is securely locked in place. Check for any obstructions.   |
| Ingredients not mixing properly.     | Kneading blade not installed, too much dough.  | Verify kneading blade is on the shaft. Do not exceed maximum ingredient capacity.   |

## Specifications

- Model:** BM01
- Color:** Silver
- Product Dimensions:** 12.4"D x 15.5"W x 14.6"H
- Wattage:** 650 watts
- Number of Programs:** 25
- Item Weight:** 9.9 pounds
- Manufacturer:** KOVIET
- Care Instructions:** Hand Wash Only (for bread pan and kneading blade)

## WARRANTY AND SUPPORT

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KOVIET is dedicated to providing high-quality products and excellent customer service.

- **Warranty:** This product comes with a 1-year warranty.
- **Customer Support:** We offer U.S.-based lifetime support with 24/7 email service and access to online customer support.

For any inquiries, assistance, or warranty claims, 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)