

KOVIET BM01

KOVIET BM01 Bread Machine User Manual

Your comprehensive guide to operating and maintaining your KOVIET Bread Machine.

INTRODUCTION

Thank you for choosing the KOVIET BM01 Bread Machine. This appliance is designed to simplify your bread-making process, offering a variety of programs for different bread types and doughs. Please read this manual thoroughly before first use to ensure safe and optimal operation.



The KOVIET BM01 Bread Machine, a sleek and modern kitchen appliance.

KEY FEATURES

- Multiple Programs:** 25 preset programs for various bread types, doughs, and more.
- Automatic Dispensers:** Independent yeast and nut dispensers for precise ingredient addition.
- User-Friendly Interface:** Intuitive controls and LCD display for easy operation.
- Durable Construction:** Made with high-quality metal for long-lasting performance.

25 in 1

Choose What You Like

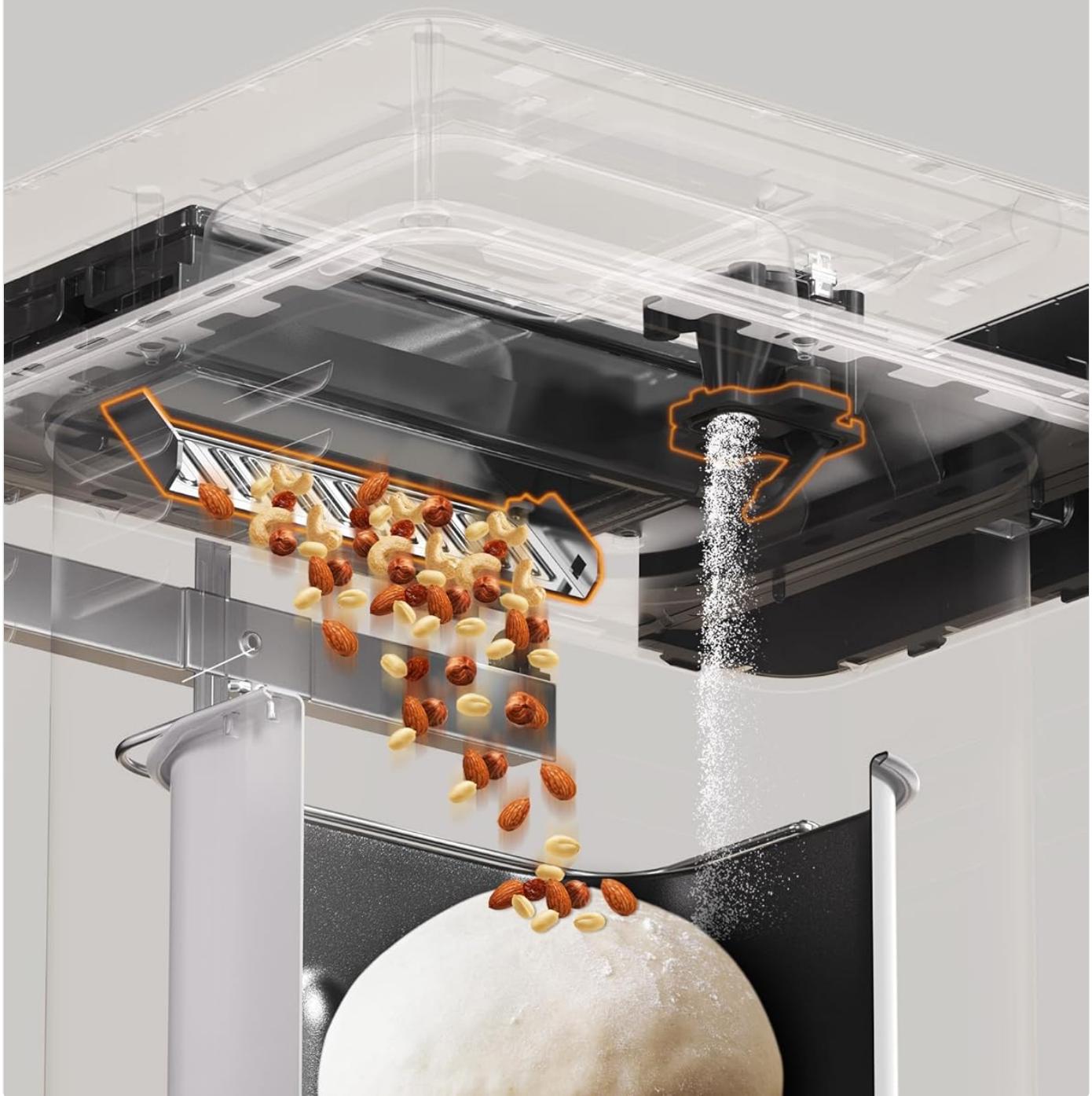
1 Basic Bread	7 Whole Wheat	13 Knead Dough	19 Cake	25 Custom Bread
2 Quick Bread	8 Multigrain	14 Leaven Dough	20 Italian Cake	
3 Soft Bread	9 Sweet Bread	15 Knead Dough	21 Custom Bake	
4 French Bread	10 Low Sugar	16 Jam	22 Enzymes	
5 Italian Bread	11 Sugar Free	17 Bake	23 Yogurt	
6 Toast	12 Gluten Free	18 Dried Meat Floss	24 Fermentation	



*Complimentary Recipe Book Included

Overview of the 25 versatile programs available on the bread machine.

Independent Yeast & Nut Dispensers



Close-up view of the independent yeast and nut dispensers, ensuring ingredients are added at the optimal time.

SETUP

Unpacking and Initial Cleaning

1. Carefully remove the bread machine and all accessories from the packaging.

2. Inspect the appliance for any damage. Do not use if damaged.
3. Wipe the exterior of the bread machine with a soft, damp cloth.
4. Wash the bread pan, kneading blade, measuring cup, and measuring spoon with warm, soapy water. Rinse thoroughly and dry completely.
5. Ensure all parts are completely dry before assembly.

Assembly

1. Place the kneading blade onto the shaft inside the bread pan.
2. Insert the bread pan into the bread machine, pressing down firmly until it clicks into place.
3. Ensure the fruit and nut dispenser is properly seated in its compartment.

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



Visual guide to the included accessories and the overall dimensions of the KOVIET BM01 Bread Machine.

OPERATING INSTRUCTIONS

Basic Bread Making Process

1. **Add Ingredients:** Add liquid ingredients first, followed by dry ingredients. Make a small indentation in the dry ingredients for the yeast, ensuring it does not touch the liquid or salt.

2. **Close Lid:** Close the lid securely.
3. **Select Program:** Use the "MENU" button to select your desired program (e.g., Basic Bread, Whole Wheat). Refer to the recipe book for specific program recommendations.
4. **Select Loaf Size/Crust Color:** Use the "LOAF SIZE" and "CRUST COLOR" buttons to adjust settings as needed.
5. **Start Baking:** Press the "START/STOP" button to begin the program. The machine will automatically knead, rise, and bake.
6. **Remove Bread:** Once the program is complete, the machine will beep. Unplug the machine and carefully remove the bread pan using oven mitts.
7. **Cool Bread:** Invert the bread pan onto a wire rack to release the bread. If the kneading blade remains in the bread, remove it carefully with the provided metal hook after the bread has cooled slightly.



A freshly baked loaf of bread, ready to be enjoyed after cooling.

MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your bread machine. Always unplug the bread maker and let it cool completely before cleaning.

Cleaning the Main Unit

- Wipe both the interior and exterior with a soft, damp cloth lightly moistened with a mild detergent.
- Then, dry thoroughly with a clean cloth.
- **Important Note:** Avoid immersing the machine in water and do not use strong acidic or alkaline cleaners.

Cleaning the Yeast Dispenser

- Wipe the yeast dispenser with a dry cloth.
- **Important Note:** Do not use a wet cloth on this part to prevent clogging the yeast dispenser.

Cleaning the Bread Pan and Kneading Blade

- If the kneading blade is difficult to remove, fill the bread pan with warm water and soak it for about 10 minutes. This will loosen any stuck dough.
- After soaking, rinse the blade with clean water and dry it with a cloth.
- Wipe the bread pan with a soft, damp cloth and a mild detergent, then dry it with a clean cloth.
- **Important Note:** Avoid immersing the bread pan in water and do not use strong acidic or alkaline cleaners.

Cleaning the Fruit and Nut Dispenser

- Remove the fruit and nut dispenser from the machine.
- Rinse the fruit and nut dispenser with clean water and dry it with a cloth.

Official Cleaning Instructions Video

Your browser does not support the video tag.

This video provides a visual guide on how to properly clean your KOVIET BM01 Bread Maker, including tips for the yeast dispenser, bread pan, and fruit/nut dispenser.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Bread does not rise	Expired yeast, incorrect water temperature, too much salt.	Check yeast expiration date. Use warm water (105-115°F / 40-46°C). Reduce salt amount.
Bread is too dense	Too much flour, not enough liquid, old yeast.	Measure ingredients precisely. Ensure correct liquid-to-flour ratio. Use fresh yeast.
Kneading blade stuck in bread	Blade not removed after baking.	Allow bread to cool slightly, then use the provided metal hook to carefully remove the blade.
Machine not starting	Not plugged in, lid not closed properly, program not selected.	Ensure power cord is securely plugged in. Close the lid completely. Select a program and press START/STOP.

SPECIFICATIONS

Feature	Detail
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Feature	Detail
Brand	KOVIET
Model	BM01
Product Dimensions	12.4 x 15.5 x 14.6 inches (31.5 x 39.4 x 37.1 cm)
Item Weight	12.36 pounds (5.6 kg)
Material	Metal
Programs	25 Preset Programs

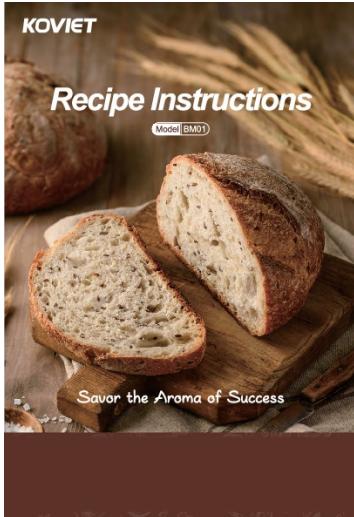
WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the warranty card included with your product or visit the official KOVIET website. You can also contact the seller, Hi-Hyaris, for assistance.

Seller Contact: [Hi-Hyaris Seller Page](#)

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Documents - KOVIET – BM01



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KOVIET

User Manual

2LB BREAD MAKER

Model BM01



The user manual contains important safety information.
Please read and keep it for future reference.

[\[pdf\]](#) User Manual Documentation

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