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KEEPEEZ MBF-060

KEEPEEZ 3LB Ultra Quiet Bread Maker Machine User Manual

Model: MBF-060

Introduction

Thank you for choosing the KEEPEEZ 3LB Ultra Quiet Bread Maker Machine. This appliance is designed to simplify your bread-making process with its advanced features and user-friendly interface. Enjoy freshly baked bread, dough, cakes, yogurt, and jams with minimal effort.
This manual provides essential information for safe operation, maintenance, and troubleshooting to ensure optimal performance and longevity of your bread maker.



Figure 1: KEEPEEZ 3LB Ultra Quiet Bread Maker Machine

Important Safety Instructions

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use oven mitts or gloves when handling hot parts.
- To protect against electric shock, do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from 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.
- The bread maker is ETL certified for the U.S. market, using a standard three-pronged grounding plug to ensure electrical safety and quality.

Product Components and Accessories

Your KEEPEEZ Bread Maker comes with the following components and accessories:

- **Main Unit:** Stainless steel body with digital touch panel and viewable window.
- **3LB Ceramic Pan:** Made of 0.8mm precision casting with 5 layers of oxidation-resistant metal and ceramic construction for superior scratch resistance and non-stick properties.
- **Kneading Paddles (2):** Ceramic paddles designed for efficient dough kneading.
- **Automatic Fruit Nut Dispenser:** Releases fruits and nuts at the optimal time during the baking cycle.
- **Measuring Cup:** For accurate liquid measurements.
- **Measuring Spoon:** For accurate dry ingredient measurements.
- **Hook:** Tool for removing the kneading paddle from the baked bread.
- **Oven Mitt:** For safe handling of the hot bread pan.
- **User Manual:** This document.
- **Recipe Book:** Includes a variety of recipes for different bread types, cakes, yogurts, and jams.



Figure 2: Included Accessories

Setup

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Before first use, wash the bread pan, kneading paddles, measuring cup, and measuring spoon with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the main unit 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. **Insert Bread Pan:** Place the bread pan into the baking chamber. Press down firmly until it clicks into place. Ensure the kneading paddle is properly installed on the shaft inside the pan.
5. **Connect Power:** Plug the power cord into a grounded electrical outlet. The display will light up, indicating the bread maker is ready for use.

Operating Instructions

Adding Ingredients

Always add liquid ingredients first, followed by dry ingredients. Make a small indentation in the dry ingredients for the yeast, ensuring it does not come into direct contact with liquids or salt initially.

▶ **Watch video online**
20-in-1 & 3LB Larger Stainless Steel Bread Maker

Video 1: Overview of the 20-in-1 & 3LB Larger Stainless Steel Bread Maker, demonstrating ingredient addition and various features.

Selecting a Program (20 Menus)

The KEEPEEZ Bread Maker offers 20 pre-programmed menus for various recipes. Use the 'MENU' button on the digital touch panel to cycle through the options. The display will show the corresponding program number and default time.

- **Common Programs:** 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, Ferment, Stir-Fry.
- **Custom Modes (Menu 19 & 20):**
  - Menu 19 allows customized mixing, rising, and baking cycles.
  - Menu 20 offers 3 custom temperature control modes for dough rising (77°F to 95°F) and bread baking (22°F to 237°F). The last set menu 19 or 20 will be automatically saved.



Figure 3: Digital Touch Panel with 20 Menu Options

Loaf Size and Crust Color

- **Loaf Size:** Use the 'LOAF' button to select your desired loaf size (e.g., 2LB, 2.5LB, 3LB). The 3LB capacity is ideal for 6-7 people.
- **Crust Color:** Use the 'COLOUR' button to choose your preferred crust color (Light, Medium, Dark).



Figure 4: Loaf Size and Crust Color Selection

Delay Timer (15-Hour)

The 15-hour delay timer allows you to set the bread maker to finish baking at a later time. This is perfect for waking up to fresh bread. Simply set the program, loaf size, and crust color, then use the '+' and '-' buttons to adjust the delay time. Press 'START/STOP' to activate the timer.

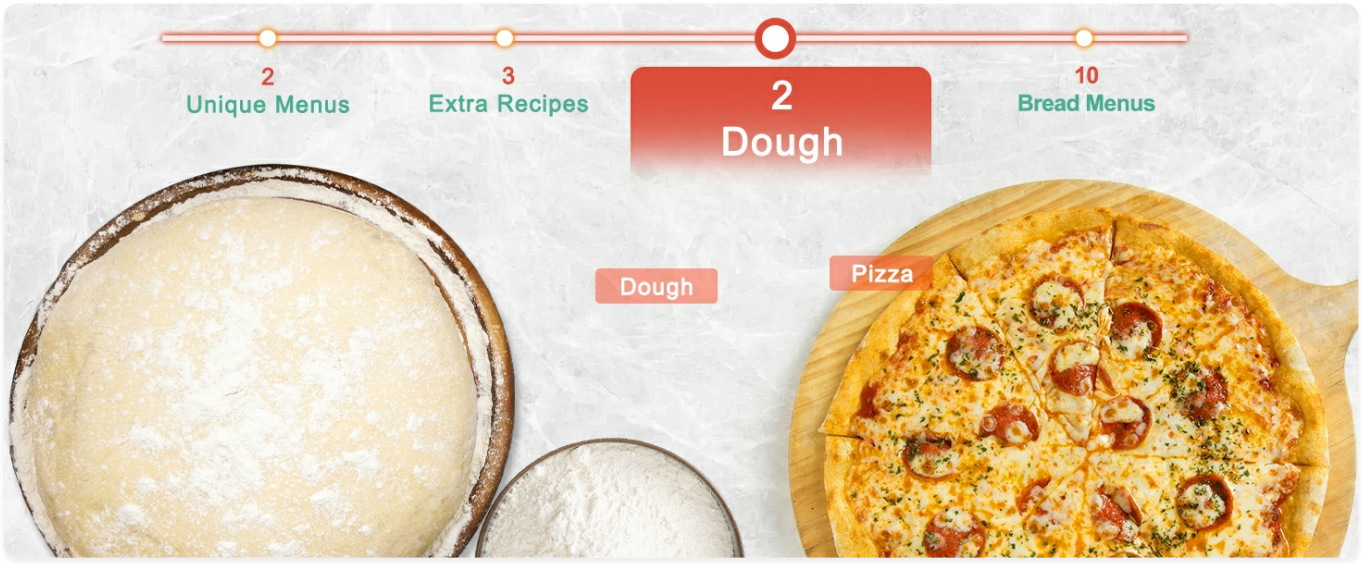

Figure 5: Setting the 15-Hour Delay Timer

Start/Stop Button

A short press of the 'START/STOP' button initiates the selected program. To cancel the current operation, long press the 'START/STOP' button for 3 seconds. Ensure your fingers fully cover the button for a valid beep sound.

Automatic Operation

Once started, the bread maker automatically handles the entire process of kneading, fermenting, and baking. The 850W permanent magnet DC powerful motor and 360° planetary mixing technology ensure thorough dough development. Dual infrared heaters provide even heating for a perfectly baked loaf.

▶ **Watch video online**

keepeez 3lb ultra quiet bread maker

Video 2: Demonstration of the KEEPEEZ 3LB Ultra Quiet Bread Maker's silent operation during kneading and baking cycles.

The bread maker is designed to be ultra-quiet, operating at less than 25 dB, which is 80% quieter than many other

bread makers, allowing for undisturbed use even overnight.

Maintenance and Cleaning

Regular cleaning ensures the longevity and hygiene of your bread maker.

- **Bread Pan and Kneading Paddles:** These are dishwasher-safe. For best results, clean immediately after use to prevent residue from hardening.
- **Automatic Fruit Nut Dispenser:** Remove and clean after each use.
- **Exterior:** Wipe the stainless steel exterior with a soft, damp cloth. Do not use abrasive cleaners or immerse the main unit in water.
- **Interior Chamber:** Wipe the interior of the baking chamber with a damp cloth. Ensure no crumbs or residue are left behind.
- **Storage:** Store the bread maker in a cool, dry place when not in use.



Figure 6: Dishwasher-Safe Components for Easy Cleaning

Troubleshooting

Problem	Possible Cause	Solution
Bread does not rise	Expired yeast, incorrect water temperature, too much salt.	Check yeast expiration date, use lukewarm water (105-115°F), ensure correct salt measurement.
Bread is too dense	Too much flour, not enough liquid, old yeast.	Measure ingredients precisely, ensure proper liquid-to-flour ratio, use fresh yeast.
Bread sticks to pan	Pan not properly greased, pan coating damaged.	Ensure the ceramic pan is clean and undamaged. The 5-layer ceramic pan is designed for superior non-stick performance.

Problem	Possible Cause	Solution
Machine stops unexpectedly	Power outage, overheating.	The bread maker has overheat protection and will stop automatically. It also features 15-minute power failure recovery. Check power supply.
Fruit/Nut Dispenser not working	Dispenser clogged or not properly installed.	Clean the dispenser thoroughly and ensure it is correctly seated.

Specifications

- **Model Number:** MBF-060
- **Brand:** KEEPEEZ
- **Capacity:** Up to 3LB (suitable for 6-7 people)
- **Power:** 850W
- **Motor:** High-efficiency permanent magnet DC powerful motor (up to 300 rpm)
- **Noise Level:** <25 dB (80% quieter than other bread makers)
- **Heating:** 850W Infrared Dual Heaters (360° top and bottom heating)
- **Pan Material:** 5-Layer Die-Cast Non-Stick Ceramic Pan (PTFE/PFOA/lead-free)
- **Programs:** 20 pre-set menus, including 2 custom modes
- **Timer:** 15-hour delay timer
- **Keep Warm:** 1-hour auto keep warm function
- **Safety:** Overheat protection, 15-minute power failure recovery
- **Dimensions:** 12.6"D x 9.27"W x 12.91"H
- **Weight:** 14.55 pounds
- **Material:** 100% Stainless Steel exterior
- **Certifications:** ETL Certified for U.S. market

Warranty and Support

KEEPEEZ is committed to providing high-quality products and excellent customer service.

- **Warranty:** The KEEPEEZ professional bread maker comes with 24 months free support.
- **Accessories Warranty:** All stainless steel bread maker accessories (ceramic pan, 2 paddles, oven mitt, measuring cup and spoon, hook, user manual, recipes) come with a lifetime warranty.
- **Customer Service:** We offer lifetime customer service and are dedicated to achieving a high problem resolution rate. For any inquiries or support, please contact KEEPEEZ customer service.

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