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KEEPEEZ MBF-011A

KEEPEEZ 2.2LB Bread Maker Machine

Model: MBF-011A

Introduction

This manual provides essential information for the safe and efficient operation of your KEEPEEZ 2.2LB Bread Maker Machine. Please read it thoroughly before first use and keep it for future reference. This appliance is designed to simplify the process of making various types of bread, dough, jam, and yogurt at home.

Important Safety Instructions

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury to persons.

- Read all instructions before operating the bread maker.
- Do not touch hot surfaces. Use handles or knobs. Always use oven mitts when handling hot bread pan or hot bread.
- To protect against electric shock, do not immerse cord, plugs, or housing 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 use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter or touch hot surfaces.
- 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 use appliance for other than intended use.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the

plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

Product Overview

Components

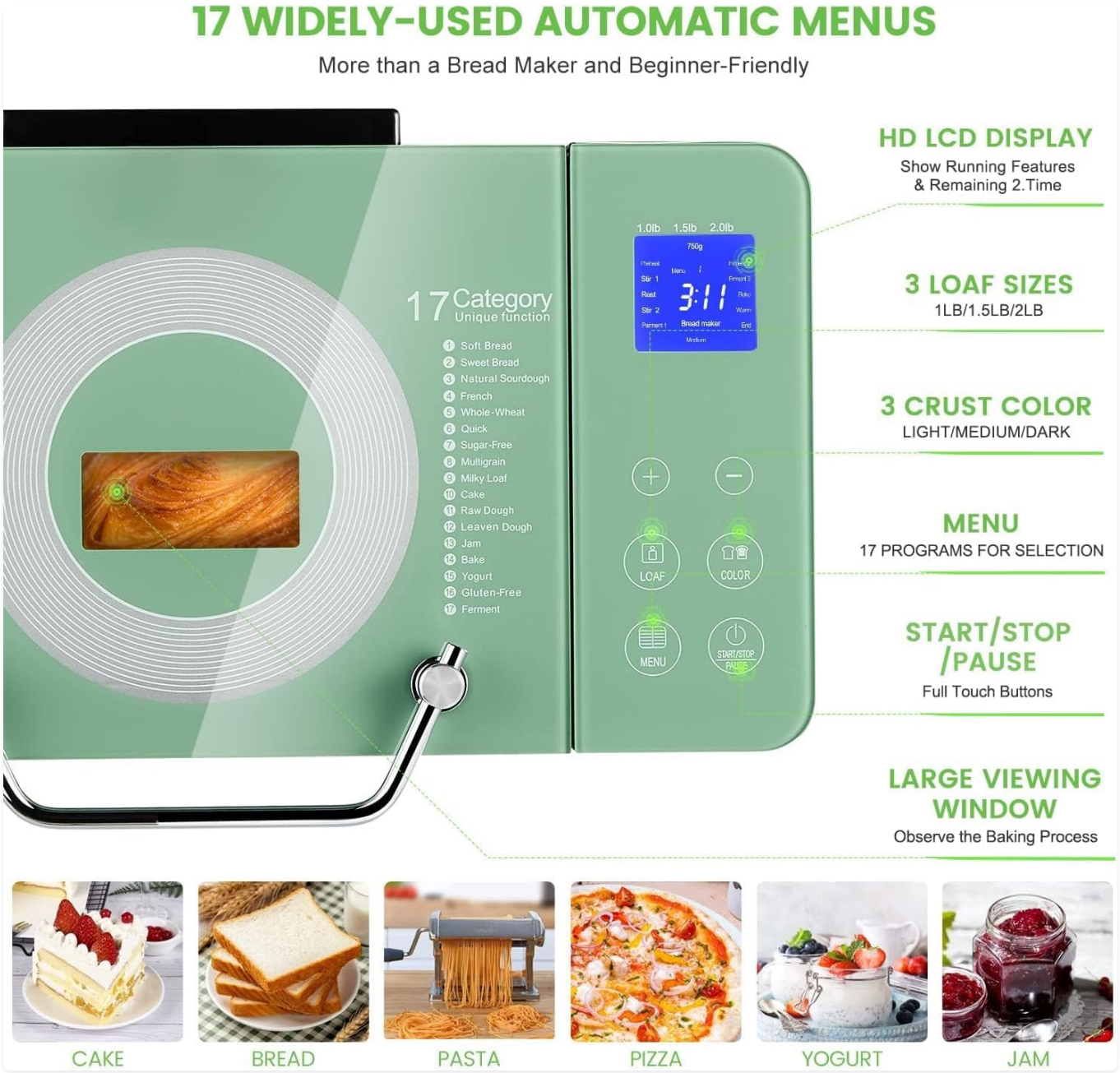
- **Main Unit:** Houses the motor, heating elements, and control panel.
- **Bread Pan:** Removable, non-stick ceramic coated pan for baking.
- **Kneading Blade:** Detachable blade for mixing and kneading dough.
- **Automatic Fruit and Nut Dispenser:** Automatically adds ingredients at the optimal time.
- **Control Panel:** Intuitive touch panel with LCD display for program selection and settings.
- **Viewing Window:** Allows observation of the baking process.
- **Accessories:** Includes measuring cup, measuring spoon, stirring rod, heat resistant glove, and recipe book.



Overall view of the KEEPEEZ 2.2LB Bread Maker Machine, showcasing its design and capacity.

Control Panel and Display

The bread maker features a large smart touch control panel and an HD LCD display. The display shows the selected program, remaining time, loaf size, and crust color. Buttons allow for menu selection, loaf size adjustment (1LB, 1.5LB, 2LB), crust color preference (Light, Medium, Dark), and Start/Stop/Pause functions.



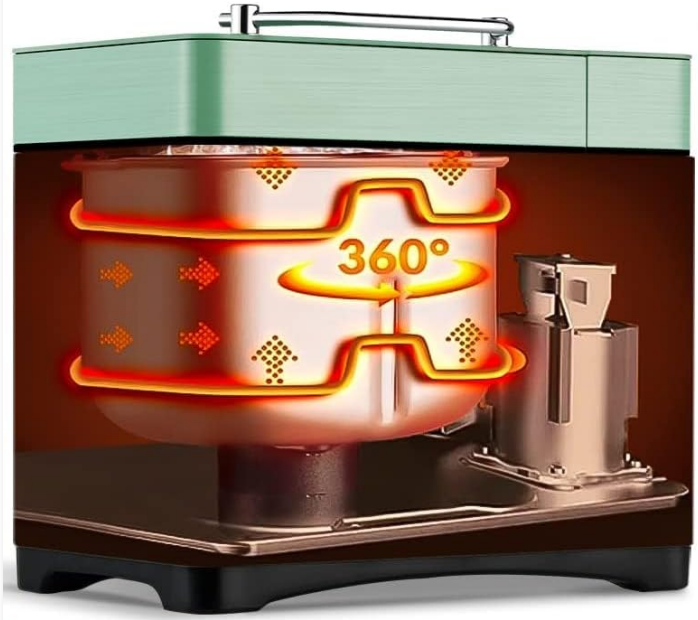
Detailed view of the control panel, highlighting the 17 menu options, loaf size, and crust color selections.

Heating and Kneading Technology

Equipped with 710W dual heating tubes, the bread maker ensures 360° heating circulation for uniform baking and improved efficiency. The powerful copper motor and unique kneading blade replicate artisan-style kneading, resulting in softer and more delicate dough with low noise operation.

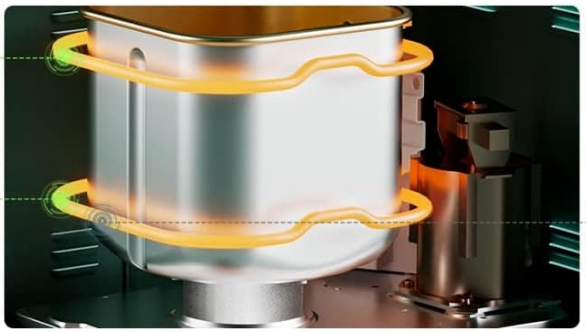
710W POWERFUL UPGRADED DUAL HEATERS

More Uniform Heat Field,Better Baking Color



DOUBLE TUBES BAKING
Double tubes heating promotes heat circulation and shorter bread making time

SINGLE TUBE BAKING
Single tubes heating comes notuniform bread and will extendthe making time



ARTISAN-STYLE KNEADING

710W Pure Cooper Motor and Unique Kneading Blade Automatically Kneads With Low Noise

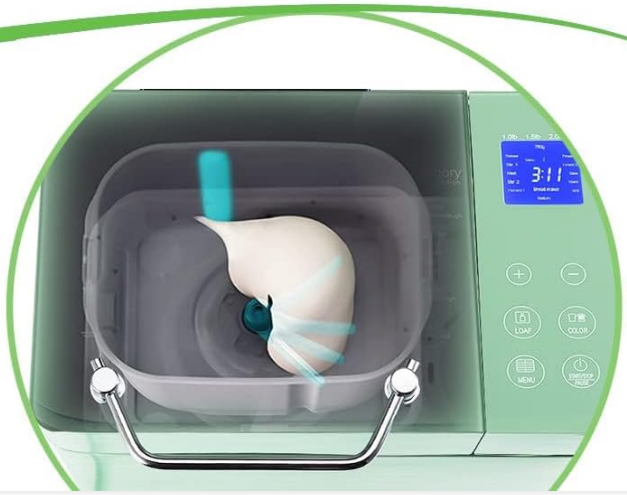


Illustration of the dual heating tubes providing 360° surround baking for even results.



View of the kneading blade and the bread pan, illustrating the artisan-style kneading process.

Ceramic Bread Pan

The bread pan features an ultra non-stick ceramic coating, which is BPA-PTFE-Teflon free, ensuring a healthy and safe baking experience. It is designed for enhanced durability and is dishwasher safe for easy cleaning.



Diagram illustrating the multi-layered, toxin-free, reinforced nonstick ceramic pan.

Automatic Fruit and Nut Dispenser

The integrated automatic fruit and nut dispenser intelligently releases additional ingredients like fruits, nuts, or chocolate chips into the dough at the optimal mixing stage, ensuring even distribution and richer texture.



The intelligent fruit and nut dispenser in action, adding ingredients to the bread dough.

Included Accessories

Your bread maker comes with a comprehensive set of accessories to assist in your baking process:

- Recipe Book (x1)
- Heat Resistant Glove (x1)
- Fruit Nut Dispenser (x1)
- Nonstick Ceramic Pan (x1)
- Measuring Cup (x1)
- Hook (x1)
- Measuring Spoon (x1)
- Stirring Rod (x2)



All 8 practical accessories included with the bread maker, designed to enhance your baking experience.

Setup and First Use

Unpacking

1. Carefully remove the bread maker and all accessories from the packaging.
2. Remove all packaging materials, including any stickers or labels.
3. Wipe the exterior of the bread maker with a damp cloth.

Initial Cleaning

1. Wash the bread pan, kneading blade, measuring cup, and measuring spoon with warm, soapy water. Rinse thoroughly and dry completely. The ceramic pan is dishwasher safe.
2. Ensure the kneading blade is securely attached to the shaft inside the bread pan.

First Bake Cycle (Empty)

Before baking with ingredients, it is recommended to run an empty bake cycle to burn off any manufacturing residues and odors.

1. Place the empty bread pan with the kneading blade inside the bread maker.
2. Close the lid.
3. Plug the bread maker into a grounded electrical outlet.
4. Select a basic program (e.g., 'Basic Bread' or 'Bake Only') and start the cycle.
5. Allow the cycle to complete. A slight odor or smoke may be present; this is normal.
6. Unplug the appliance and let it cool completely before cleaning again.

Operating Instructions

Basic Operation

1. **Add Ingredients:** Add ingredients to the bread pan in the order specified by your recipe (typically liquids first, then dry ingredients, with yeast last and separate from liquids).
2. **Insert Bread Pan:** Place the bread pan firmly into the bread maker, ensuring it clicks into place.
3. **Close Lid:** Close the lid securely.
4. **Select Program:** Press the 'MENU' button repeatedly to cycle through the 17 available programs until your desired program is selected. The program number and name will appear on the LCD display.
5. **Select Loaf Size:** Press the 'LOAF' button to choose your desired loaf size (1LB, 1.5LB, or 2LB).
6. **Select Crust Color:** Press the 'COLOR' button to select your preferred crust color (Light, Medium, or Dark).
7. **Add Dispenser Ingredients (if applicable):** If your recipe includes fruits or nuts, place them into the automatic dispenser compartment.
8. **Start Baking:** Press the 'START/STOP/PAUSE' button to begin the baking cycle. The machine will beep, and the timer will start counting down.
9. **Cycle Completion:** Once the cycle is complete, the machine will beep multiple times. Unplug the bread maker and carefully remove the bread pan using oven mitts.
10. **Remove Bread:** Invert the bread pan onto a wire rack and shake gently until the bread slides out. If the kneading blade remains in the bread, use the provided hook to remove it carefully.
11. **Cooling:** Allow the bread to cool on a wire rack for at least 20-30 minutes before slicing to ensure proper texture.

Menu Programs (17-in-1)

The KEEPEEZ bread maker offers 17 pre-programmed settings for a variety of baking needs:

No.	Program Name	Description
1	Soft Bread	For light, fluffy bread with a soft crust.
2	Sweet Bread	For breads with high sugar, fats, or proteins, such as brioche or challah.

No.	Program Name	Description
3	Natural Sourdough	For baking sourdough bread using a starter.
4	French	For light bread made from fine flour, with a crispy crust.
5	Whole-Wheat	For whole wheat bread, which is heavier and denser.
6	Quick	For quick breads that use baking powder or soda instead of yeast.
7	Sugar-Free	For baking bread without added sugar.
8	Multigrain	For breads containing various grains and seeds.
9	Milky Loaf	For milk-based breads, often softer and richer.
10	Cake	For baking cakes and quick breads.
11	Raw Dough	Prepares dough for rolls, pizza, or other baked goods that will be shaped and baked in a conventional oven.
12	Leaven Dough	Specific program for leavened doughs.
13	Jam	For making homemade jams and preserves.
14	Yogurt	For preparing homemade yogurt.
15	Bake	For baking only, without kneading or rising cycles. Useful for pre-made dough or additional browning.
16	Gluten-Free	Specifically designed for gluten-free recipes, which require different kneading and rising times.
17	Ferment	For fermenting dough or other ingredients.

Delay Timer and Keep Warm Function

- **15-Hour Delay Timer:** This function allows you to program the bread maker to finish baking at a later time, up to 15 hours in advance. This is ideal for waking up to fresh bread. To use, select your program, loaf size, and crust color, then use the '+' and '-' buttons to set the desired delay time. Press 'START/STOP/PAUSE' to activate.
- **1-Hour Keep Warm:** After a baking cycle is complete, the bread maker will automatically switch to a 1-hour 'Keep Warm' cycle. This keeps the bread warm and fresh until you are ready to remove it.
- **15-Minute Power Off Recovery:** In case of a brief power outage (less than 15 minutes), the bread maker will resume its cycle from where it left off once power is restored.

Maintenance and Cleaning

Proper cleaning and maintenance will extend the life of your bread maker and ensure optimal performance.

Cleaning the Bread Pan and Kneading Blade

- Always unplug the bread maker and allow it to cool completely before cleaning.
- Remove the bread pan from the unit.
- Remove the kneading blade from the pan. If it is stuck, pour warm water into the pan and let it soak for about 30 minutes to loosen it.
- Wash the bread pan and kneading blade with warm, soapy water. The ceramic pan is dishwasher safe for convenience.
- Rinse thoroughly and dry all parts completely before reassembling or storing.
- Do not use abrasive cleaners or scouring pads, as these can damage the non-stick coating.

Cleaning the Main Unit

- Wipe the exterior of the bread maker with a soft, damp cloth.
- Clean the interior of the baking chamber with a soft, damp cloth. Remove any crumbs or flour residue.
- Do not immerse the main unit in water or any other liquid.
- Ensure all parts are dry before plugging the appliance back in or storing.

Troubleshooting

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

- **Bread Not Rising:**
  - Check yeast expiration date.
  - Ensure water temperature is correct (not too hot or cold).
  - Verify correct ingredient measurements.
  - Make sure yeast is added last and not in direct contact with liquids or salt initially.
- **Bread Too Dense/Heavy:**
  - Too much flour or not enough liquid.
  - Yeast may be inactive or insufficient.
  - Using the wrong program for the recipe (e.g., using a quick bread program for yeast bread).
- **Bread Collapses During Baking:**
  - Too much liquid or yeast.
  - High humidity or altitude can affect results; adjust liquid slightly.
- **Kneading Blade Stuck in Bread:**
  - This is common. Use the provided hook to carefully remove the blade after the bread has cooled slightly.
  - Soak the pan in warm water if the blade is difficult to remove.
- **Machine Not Starting/Display Not Working:**
  - Ensure the power cord is securely plugged into a working outlet.
  - Check your household circuit breaker.

- If the machine overheated, unplug it and let it cool down for 20-30 minutes before trying again.

- **Uneven Baking/Crust Color:**
  - Ensure the bread pan is properly seated in the baking chamber.
  - Check that the viewing window is clean and not obstructed.
  - The dual heating tubes are designed for even baking; if issues persist, contact support.

Specifications

- **Brand:** KEEPEEZ
- **Model Number:** MBF-011A
- **Color:** bread machine-02 (Green)
- **Product Dimensions:** 12"D x 14.5"W x 11.9"H
- **Item Weight:** 16.57 pounds
- **Number of Programs:** 17
- **Pan Material:** Ceramic (Non-stick, BPA-PTFE-Teflon free)
- **Motor Power:** 710W
- **Capacity:** Up to 2.2 LB loaf
- **Delay Timer:** Up to 15 hours
- **Keep Warm Function:** 1 hour
- **Power Off Recovery:** 15 minutes
- **Care Instructions:** Dishwasher Safe (Pan)
- **Country of Origin:** China

Warranty and Support

KEEPEEZ provides **2 years of free support** for your bread maker. If you encounter any problems or have questions regarding your appliance, please contact KEEPEEZ customer service.

For assistance, please refer to the contact information provided in your product packaging or visit the official KEEPEEZ website.

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