

KEEPEEZ MBF-041

KEEPEEZ 19-in-1 Bread Maker Machine User Manual

MODEL: MBF-041

Brand: KEEPEEZ

INTRODUCTION

Thank you for choosing the KEEPEEZ 19-in-1 Stainless Steel Bread Maker Machine. This appliance is designed to simplify your baking process, offering a wide range of programs for various bread types, jams, yogurts, and more. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new bread maker. Please read it thoroughly before first use and keep it for future reference.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use oven mitts or gloves when handling hot parts or removing 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.

- To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Avoid contact with moving parts.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in 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

The KEEPEEZ Bread Maker consists of several key components designed for optimal baking performance:

- **Main Unit:** The primary housing containing the motor, heating elements, and control panel.
- **Baking Pan:** A non-stick pan where ingredients are mixed and baked.
- **Kneading Paddle:** Detachable paddle located inside the baking pan for mixing and kneading dough.
- **Lid with Viewing Window:** Allows you to monitor the baking process without opening the lid.
- **Control Panel:** Features an HD LCD display and various buttons for program selection and settings.



Image: The KEEPEEZ 19-in-1 Bread Maker Machine in purple, with slices of bread, jam, and strawberries. This image shows the overall design and typical output.

Control Panel and Display

The intuitive control panel allows for easy selection of programs and settings:

- **HD LCD Display:** Shows selected program, time remaining, crust color, and loaf size.
- **MENU Button:** Cycles through the 19 automatic programs.
- **LOAF Button:** Selects loaf size (1 LB or 1.5 LB).
- **COLOR Button:** Selects crust color (Light, Medium, Dark).
- **START/STOP/PAUSE Button:** Initiates, pauses, or cancels a program. Press and hold for 3 seconds to stop.
- **+/- Buttons:** Adjusts the delay timer.

19 Automatic Menus

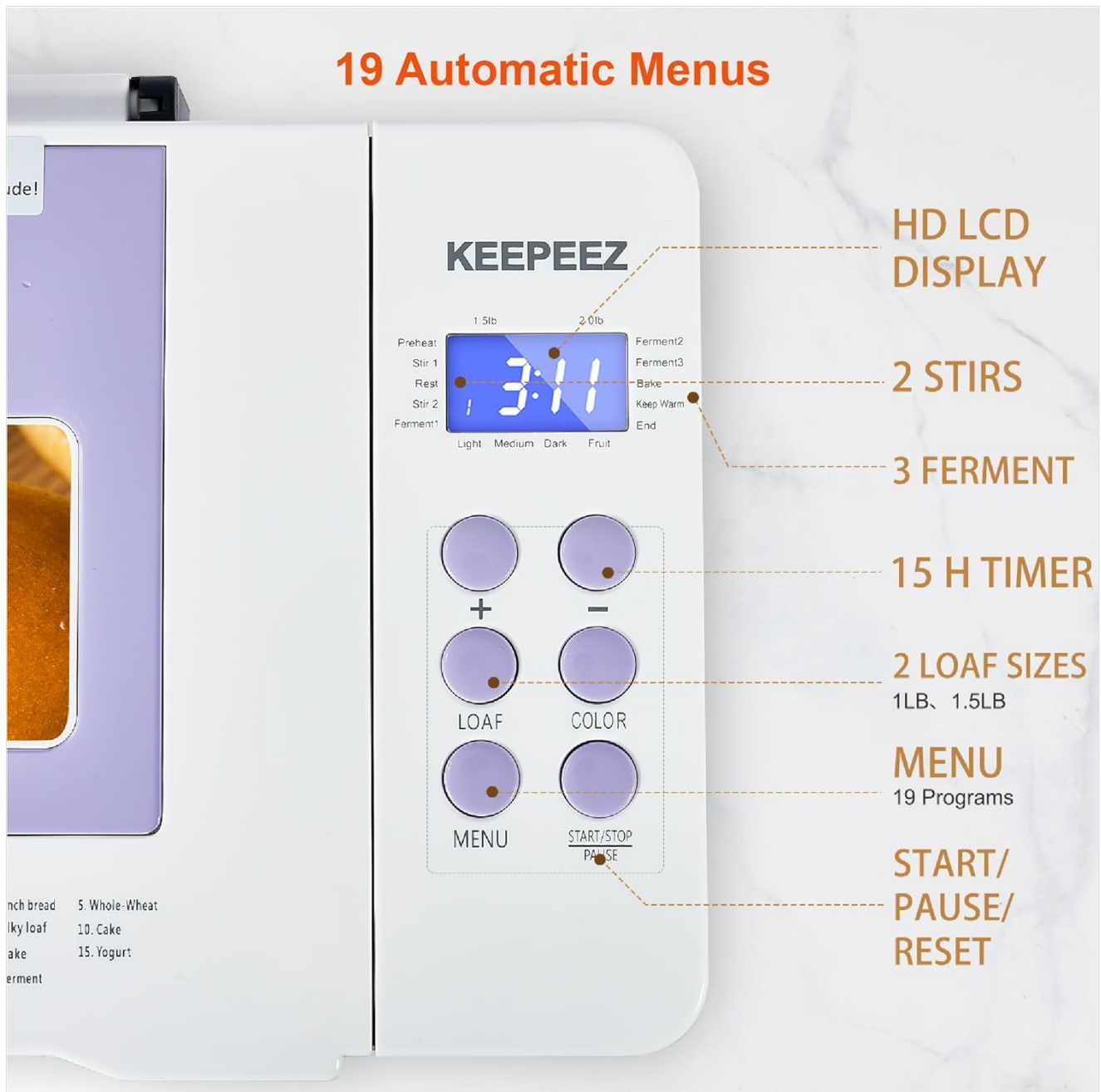


Image: Close-up of the KEEPEEZ Bread Maker's control panel, highlighting the HD LCD display, menu options, loaf size, crust color, and timer controls.

SETUP

Unpacking

1. Carefully remove the bread maker and all accessories from the packaging.
2. Remove any packing materials, stickers, or labels from the unit.
3. Inspect the appliance for any damage. Do not use if damaged.

Before First Use

1. Wash the bread pan and kneading paddle with a soft sponge and warm soapy water. Rinse thoroughly and dry all parts.
2. Wipe the exterior of the bread maker with a damp cloth. Do not immerse the main unit in water.
3. For the first use, it is recommended to run the "Bake" program (Program 15) empty for about 10 minutes to

burn off any manufacturing residues. Ensure good ventilation during this process. A slight odor or smoke is normal.

4. Allow the unit to cool completely before proceeding with actual baking.

OPERATING INSTRUCTIONS

Basic Baking Steps

Follow these simple steps to bake your favorite bread:

1. **Insert Kneading Paddle:** Place the kneading paddle onto the shaft inside the bread pan.
2. **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/salt). Ensure ingredients are at room temperature.
3. **Place Pan in Unit:** Insert the bread pan into the bread maker, pressing down firmly until it clicks into place. Close the lid.
4. **Plug In:** Connect the power cord to a grounded electrical outlet. The display will light up.
5. **Select Program:** Press the **MENU** button repeatedly to select the desired program (e.g., Basic, Whole Wheat, Gluten-Free).
6. **Select Loaf Size:** Press the **LOAF** button to choose between 1 LB or 1.5 LB.
7. **Select Crust Color:** Press the **COLOR** button to select Light, Medium, or Dark crust.
8. **Start Baking:** Press the **START/STOP/PAUSE** button to begin the program. The display will show the remaining time.
9. **Add Mix-ins (Optional):** For programs that allow mix-ins (e.g., nuts, fruits), the machine will beep during the kneading cycle. Add ingredients at this time.
10. **End of Cycle:** Once the program is complete, the machine will beep and automatically enter the Keep Warm cycle.
11. **Remove Bread:** Unplug the machine. Using oven mitts, carefully remove the bread pan by twisting and lifting. Invert the pan to release the bread onto a wire rack to cool. If the kneading paddle remains in the bread, use the included hook to remove it.

Delay Timer Function (15 Hours)

The 15-hour delay timer allows you to prepare ingredients in advance and have fresh bread ready at a specific time. This is ideal for waking up to freshly baked bread.

- After selecting your program, loaf size, and crust color, use the **+/-** buttons to set the desired delay time. The time displayed includes the baking time.
- Press **START/STOP/PAUSE**. The timer will count down, and the machine will start baking automatically when the set time is reached.
- *Note: Do not use the delay timer for recipes with perishable ingredients like milk, eggs, or fresh fruit, as they may spoil.*

15 H Delay & 1 H Auto Keep Warm Functions

15 Min Power Interruption Recovery, Control Precise Baking Time



Image: Illustration showing the 15-hour delay timer function, allowing users to set the machine to finish baking at a desired time, such as for breakfast.

Automatic Keep Warm Function (1 Hour)

After the baking cycle is complete, the bread maker will automatically switch to a 1-hour "Keep Warm" cycle. This keeps your bread warm and fresh until you are ready to remove it. The display will show "KEEP WARM" or a similar indicator.

The machine also features a 20-minute power-off recovery function, which can resume the cycle if power is briefly interrupted.

19 AUTOMATIC PROGRAMS

The KEEPEEZ Bread Maker offers 19 versatile programs to cater to all your baking needs. Refer to the included recipe booklet for specific ingredient quantities and instructions for each program.

Program No.	Program Name	Description / Use
-------------	--------------	-------------------

Program No.	Program Name	Description / Use
1	Soft Bread	For light and fluffy bread with a soft crust.
2	Sweet Bread	For breads with high sugar or fat content, such as brioche or sweet rolls.
3	Natural Sourdough	For authentic sourdough bread, utilizing a sourdough starter.
4	French Bread	For light bread with a crispy crust, typically made with basic ingredients.
5	Whole Wheat	For baking whole wheat bread, which requires a longer kneading and rising time.
6	Quick Bread	For breads made with baking powder or soda, not yeast.
7	Sugar-Free	For baking breads without added sugar.
8	Multigrain	For breads containing various grains and seeds.
9	Milky Loaf	For rich, milky bread with a tender crumb.
10	Cake	For baking cakes and quick breads.
11	Raw Dough	Prepares dough for pizza, rolls, or other baked goods that will be baked in a conventional oven.
12	Leavened Dough	For yeast-leavened doughs that require rising.
13	Jam	For making homemade jams and preserves.
14	Bake	For baking pre-made dough or for additional browning.
15	Yogurt	For preparing homemade yogurt.
16	Gluten-Free	Specifically designed for gluten-free recipes, which require different kneading and rising times.
17	Rice Cake	For making rice cakes.
18	Stir Fry	A unique function for stir-frying ingredients.
19	Ferment	For fermenting dough or other ingredients.

A Master Recipes for Healthy & Flavorful Baking Needs



3 CRUST COLORS AND 2 SIZES

Light
FLUFFY

Medium
SWEET

Dark
CRISPY



1 LB



1.5 LB



Image: Visual representation of the KEEPEEZ Bread Maker's master recipes, showing options for bread, jam, yogurt, and dough, along with the three crust colors (light, medium, dark) and two loaf sizes (1 LB, 1.5 LB).

MAINTENANCE AND CLEANING

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

Cleaning the Bread Pan and Kneading Paddle

- Always unplug the appliance and allow it to cool completely before cleaning.
- Remove the bread pan and kneading paddle. Both are non-stick and dishwasher safe for easy cleaning.
- If dough is stuck around the kneading paddle, fill the pan with warm water and let it soak for about 30 minutes to loosen the residue before cleaning.
- Do not use abrasive cleaners or metal scouring pads, as these can damage the non-stick coating.
- Ensure all parts are thoroughly dry before reassembling or storing.

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 damp cloth, removing any crumbs or spills.
- Do not immerse the main unit in water or any other liquid.
- Clean the viewing window with a soft, damp cloth.

TROUBLESHOOTING

If you encounter any issues with your bread maker, please refer to the table below for common problems and their solutions.

Problem	Possible Cause	Solution
Bread does not rise or rises too much.	Incorrect yeast amount, expired yeast, water too hot/cold, incorrect ingredient ratios, lid not closed properly.	Ensure yeast is fresh and active. Use water at recommended temperature (around 105-115°F / 40-46°C). Measure ingredients precisely. Ensure lid is fully closed.
Bread is too dense or heavy.	Too much flour, too little liquid, insufficient kneading, wrong program selected.	Adjust flour and liquid amounts according to recipe. Ensure the correct program is selected for the bread type.
Kneading paddle stuck in bread.	Common occurrence, especially with larger loaves.	After removing bread from pan, use the included hook tool to carefully extract the paddle. Allow bread to cool slightly for easier removal.
Machine "walks" or vibrates excessively during kneading.	Uneven surface, slick countertop, heavy dough.	Place the bread maker on a stable, level, and non-slip surface. You may place a non-slip mat underneath. Monitor the machine during kneading.
LCD display is hard to read.	Poor lighting conditions, small font.	Ensure the machine is used in a well-lit area. Use reading glasses if necessary.
Bread pan difficult to remove.	Pan not properly seated or residue build-up.	Ensure the pan is inserted correctly and twisted into place. If residue is present, clean the pan and the inside of the baking chamber.

SPECIFICATIONS

Feature	Detail
Model Number	MBF-041
Brand	KEEPEEZ
Power	550W
Number of Programs	19 Automatic Menus

Feature	Detail
Loaf Sizes	1 LB, 1.5 LB
Crust Colors	Light, Medium, Dark
Delay Timer	Up to 15 Hours
Keep Warm Function	1 Hour Automatic
Power-off Recovery	20 Minutes
Product Dimensions (D x W x H)	9"D x 10.9"W x 10.1"H
Item Weight	11.2 pounds
Material	Stainless Steel Exterior, Non-stick Pan

ACCESSORIES

Your KEEPEEZ Bread Maker comes with the following practical accessories to enhance your baking experience:

- 1 x Non-stick Bread Pan
- 1 x Kneading Paddle
- 1 x Measuring Cup
- 1 x Measuring Spoon
- 1 x Hook (for removing kneading paddle)
- 1 x Heat Resistant Glove
- 1 x Recipe Book

8 Pro Accessories For Novices



Image: A display of the accessories included with the KEEPEEZ Bread Maker, such as the non-stick pan, kneading paddle, measuring cup, measuring spoon, hook, heat-resistant glove, and recipe book.

WARRANTY AND CUSTOMER SUPPORT

KEEPEEZ stands behind the quality of its products. Your bread maker is covered by a **2-year long warranty** from the date of purchase.

- This warranty covers defects in materials and workmanship under normal use.
- Accessory replacement is available throughout the warranty period.
- For warranty claims, technical assistance, or any questions regarding your KEEPEEZ Bread Maker, please contact our customer service team.
- We aim for a 12-hour fast customer service response.

Please refer to your purchase documentation or the KEEPEEZ official website for the most current contact information.

