

## KEEPEEZ MBF-041

# KEEPEEZ 19-in-1 Stainless Steel Bread Maker Instruction Manual

Model: MBF-041

## 1. INTRODUCTION

Thank you for choosing the KEEPEEZ 19-in-1 Stainless Steel Bread Maker. This appliance is designed to simplify your bread-making process with its versatile programs and user-friendly features. Please read this manual thoroughly before first use to ensure safe operation and optimal performance.

## 2. 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 the 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.
- 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 the appliance for other than intended use.

## 3. PRODUCT OVERVIEW

### 3.1 Components

The KEEPEEZ Bread Maker includes the main unit, a non-stick bread pan, a kneading paddle, a measuring cup, a measuring spoon, a hook, and a heat-resistant glove.



Image 3.1: The KEEPEEZ 19-in-1 Stainless Steel Bread Maker, shown with freshly baked bread slices and jam.

## 8 Pro Accessories For Novices



Image 3.2: Included accessories: non-stick pan, kneading paddle, measuring spoon, measuring cup, hook, and heat-resistant glove.

### 3.2 Control Panel

The control panel features an HD LCD display, buttons for menu selection, loaf size, crust color, and start/stop/pause/reset functions. It indicates the current program, remaining time, and selected options.

## 19 Automatic Menus

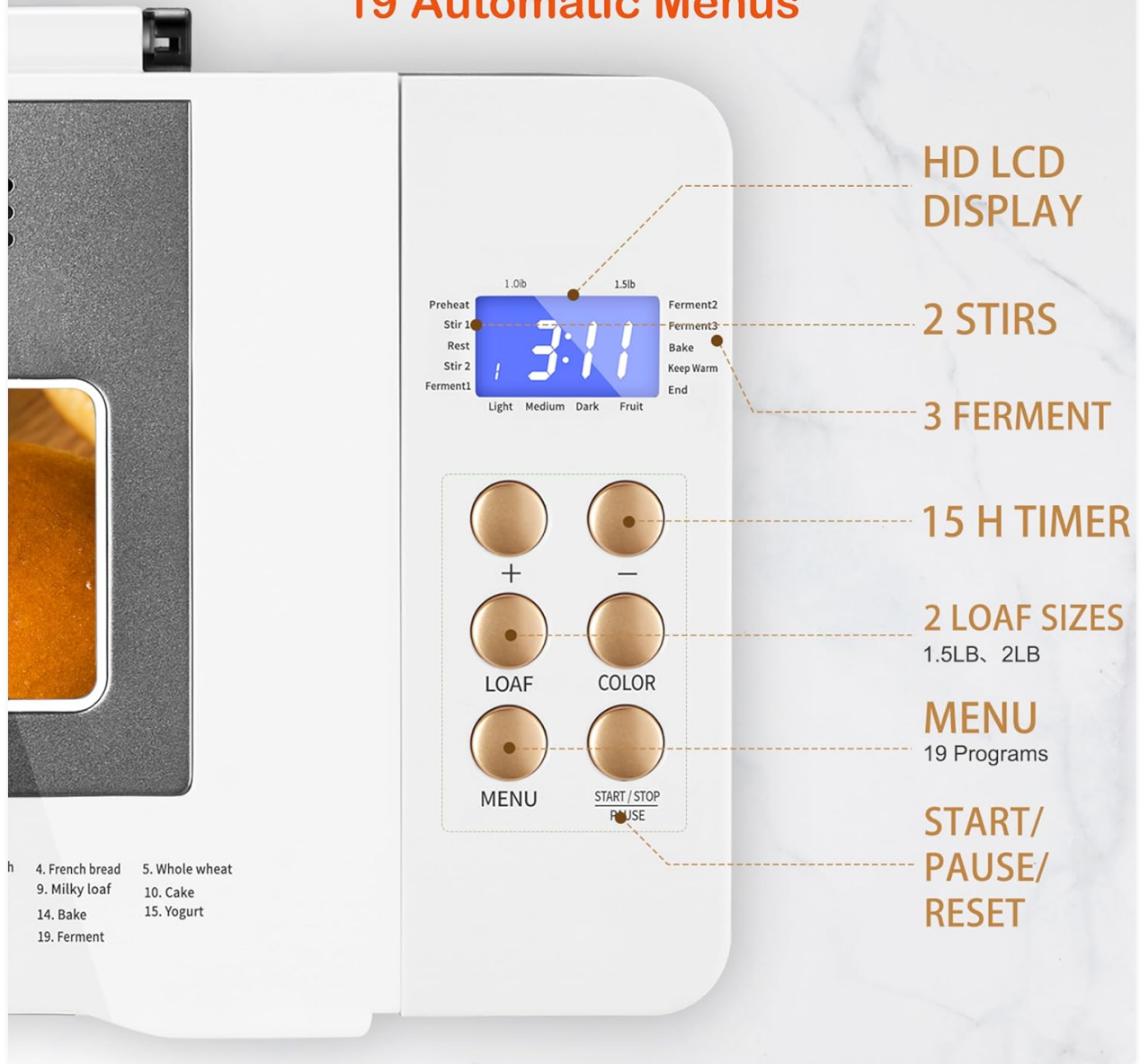


Image 3.3: Detailed view of the control panel, highlighting the HD LCD display, program options, loaf size, crust color, and operational buttons.

## 4. SETUP

- 1. Unpacking:** Carefully remove the bread maker and all accessories from the packaging.
- 2. Initial Cleaning:** Before first use, wash the bread pan, kneading paddle, measuring cup, and measuring spoon with warm, soapy water. Rinse thoroughly and dry. Wipe the exterior of the appliance 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. Power Connection:** Plug the power cord into a grounded electrical outlet.

## 5. OPERATING INSTRUCTIONS

### 5.1 Basic Operation

Operating the KEEPEEZ Bread Maker involves three main steps:

1. **Add Ingredients:** Place all ingredients into the non-stick bread pan according to your chosen recipe. Ensure the kneading paddle is properly installed.
2. **Select Program:** Use the MENU button to cycle through the 19 available programs (e.g., French, Gluten-Free, Sourdough, Jam, Cake, Yogurt, Dough). Select your desired loaf size (1.0 lb or 1.5 lb) and crust color (Light, Medium, Dark) using the respective buttons.
3. **Start Baking:** Press the START/STOP button to begin the selected program. The machine will automatically mix, knead, rise, and bake.



Image 5.1: Visual guide to the three-step bread making process: adding ingredients, selecting program, and enjoying the finished product.

## 5.2 Available Programs

The bread maker offers 19 programs for various bread types and other preparations, including:

- Basic Bread
- French Bread
- Whole Wheat
- Gluten-Free
- Sourdough
- Sweet Bread
- Milk Loaf
- Cake
- Jam
- Yogurt
- Dough (for pizza, pasta, etc.)
- Bake
- Ferment
- And more specialized options.

## 5.3 Timer and Keep Warm Function

The 15-hour delay timer allows you to add ingredients and set the machine to start baking at a later time, ensuring fresh bread when you need it. After baking, the 1-hour automatic keep warm function maintains the bread's temperature.

## 15 H Delay & 1 H Auto Keep Warm Functions

15 Min Power Interruption Recovery, Control Precise Baking Time



Image 5.2: Illustration of the 15-hour delay timer and 1-hour keep warm function, allowing for fresh bread at a desired time.

### 5.4 Dual Heating and Silent Operation

Equipped with 360° dual heaters on the bottom and lid, the bread maker ensures even toasting. The 550W motor is designed for quiet operation, producing less than 35dB of noise during use.

# 360° Double Heating Tube Smart Baking

100% fermentation success



550W Power



Over-Heating  
Protection



360°  
Surround-Heating  
Elements



Image 5.3: Internal view highlighting the 360° double heating tubes for consistent baking and the 550W power.

## 6. RECIPES

The KEEPEEZ Bread Maker comes with a recipe book to guide you through various preparations, including different types of bread, doughs, jams, and yogurts. These recipes are optimized for the machine's programs and settings.

## A Master Recipes for Healthy & Flavorful Baking Needs



### 3 CRUST COLORS AND 2 SIZES

Light  
FLUFFY

Medium  
SWEET

Dark  
CRISPY



1.5 LB



2 LB



Image 6.1: Examples of items that can be made with the bread maker, including bread, jam, yogurt, and dough, emphasizing the included master recipes.

## 7. MAINTENANCE AND CLEANING

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

- **Before Cleaning:** Always unplug the appliance and allow it to cool completely before cleaning.
- **Bread Pan and Kneading Paddle:** The non-stick pan and kneading paddle are dishwasher-safe. Alternatively, wash them with warm, soapy water, rinse, and dry thoroughly.
- **Exterior:** Wipe the exterior of the bread maker with a soft, damp cloth. Do not use abrasive cleaners or immerse the main unit in water.
- **Interior:** Use a soft, damp cloth to wipe the interior of the baking chamber.
- **Storage:** Store the bread maker in a dry, clean place when not in use.

## 8. TROUBLESHOOTING

If you encounter issues with your KEEPEEZ Bread Maker, please refer to the following common problems and

solutions:

Problem	Possible Cause	Solution
Bread does not rise	Yeast is old or inactive; incorrect water temperature; too much salt or sugar.	Check yeast expiration date; use lukewarm water (105-115°F); ensure correct ingredient measurements.
Bread is too dense	Too much flour; not enough liquid; yeast issue.	Measure ingredients precisely; ensure proper liquid-to-flour ratio.
Kneading paddle stuck in bread	Common occurrence.	Allow bread to cool, then carefully remove the paddle using the included hook.
Machine is noisy or vibrates excessively	Uneven surface; heavy dough.	Ensure the bread maker is on a stable, flat surface. This model features a silent motor, but some vibration during kneading is normal.
Display shows error code	Internal malfunction or sensor issue.	Unplug the machine, wait 10-15 minutes, then plug it back in. If the error persists, contact customer support.

For further assistance, please contact KEEPEEZ customer support.

## 9. SPECIFICATIONS

- **Model:** MBF-041
- **Brand:** KEEPEEZ
- **Color:** Stainless Steel Body
- **Product Dimensions:** 9"D x 10.9"W x 10.1"H
- **Wattage:** 550 watts
- **Number of Programs:** 19
- **Item Weight:** 10 pounds

## Bake Large Capacity Bread in 3 Steps

Compact Horizontal Design, Easy Storage



Image 9.1: Dimensions of the KEEPEEZ Bread Maker, illustrating its compact design.

## 10. WARRANTY AND SUPPORT

The KEEPEEZ Bread Maker comes with a **2-year warranty**. This warranty covers manufacturing defects and ensures accessory replacement if needed. For any questions, concerns, or warranty claims, please contact KEEPEEZ customer service. We aim to provide a response within 12 hours.

For support, please visit the official KEEPEEZ store or contact us through your purchase platform.