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KEEPEEZ MBF-041

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Model: MBF-041

INTRODUCTION

Thank you for choosing the KEEPEEZ 19-in-1 Smart Dual Heaters Bread Maker. This appliance is designed to simplify your baking process with its versatile programs and advanced features. 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 retain it for future reference.

Key features of your KEEPEEZ Bread Maker include 19 automatic menus, energy-saving 360° infrared convection dual heaters, a powerful 550W motor, a durable 5-layer nonstick ceramic pan, and convenient timer and keep-warm functions.

IMPORTANT SAFETY INFORMATION

To reduce the risk of fire, electric shock, or injury, basic safety precautions should always be followed when using electrical appliances. Read all instructions carefully.

- Do not touch hot surfaces. Use oven mitts or pot holders when handling the hot bread pan or hot bread.
- To protect against electric shock, do not immerse the cord, plugs, or the appliance body 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 the cord hang over the edge of a 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.
- Always attach the plug to the appliance first, then plug the cord into the wall outlet. To disconnect, turn any control to "off", then remove the plug from the wall outlet.
- Do not use the appliance for other than intended use.

- This appliance is for household use only.

PRODUCT OVERVIEW

Familiarize yourself with the components of your KEEPEEZ Bread Maker for optimal use.



Image: The KEEPEEZ 19-in-1 Smart Dual Heaters Bread Maker, showcasing its stainless steel exterior, control panel, and viewing window. Slices of bread and jam are displayed in the foreground.

Main Components:

- **Control Panel:** Features an HD LCD display and intuitive buttons for menu selection, loaf size, crust color, timer, and start/stop.
- **Lid with Viewing Window:** Allows you to monitor the baking process without opening the lid.
- **Bread Pan:** The U-shaped 5-layer nonstick ceramic pan where ingredients are mixed and baked.
- **Kneading Paddle:** Detachable paddle located inside the bread pan for mixing and kneading dough.

- **Dual Heating Elements:** 360° infrared convection heaters located at the top and bottom for even baking.
- **Non-slip Feet:** Located at the base for stability during operation.

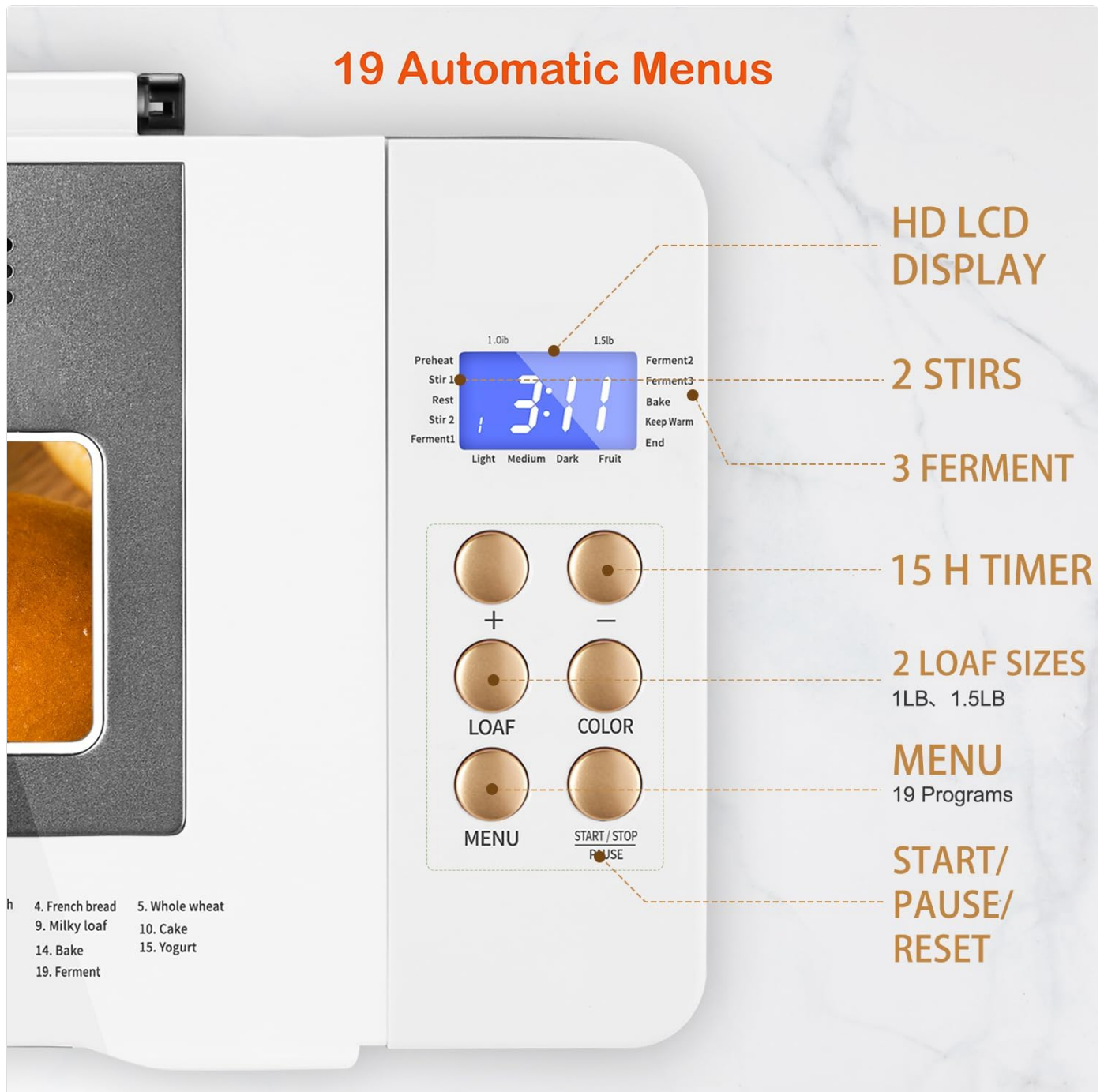


Image: A close-up view of the bread maker's control panel, highlighting the HD LCD display, menu options (19 automatic menus), loaf size selection (1lb, 1.5lb), crust color options, 15-hour timer, and start/pause/reset buttons.

SETUP

1. Unpacking and Initial Cleaning:

1. Carefully remove the bread maker and all accessories from the packaging.
2. Wash the bread pan, kneading paddle, measuring cup, and measuring spoon with warm, soapy water. Rinse thoroughly and dry all parts completely. These parts are dishwasher safe.
3. Wipe the exterior of the bread maker with a damp cloth. Do not immerse the main unit in water.

2. Placement:

Place the bread maker on a stable, flat, heat-resistant surface, away from direct sunlight and heat sources. Ensure there is adequate ventilation around the appliance.

3. Installing the Bread Pan and Kneading Paddle:

1. Insert the kneading paddle onto the shaft inside the bread pan. Ensure it is securely in place.
2. Place the bread pan into the baking chamber of the bread maker. Press down firmly until it clicks into position.



Image: A display of the KEEPEEZ bread maker's accessories, including the non-stick bread pan, kneading paddle, measuring spoon, measuring cup, hook, and heat-resistant glove. All accessories are shown to be dishwasher safe and BPA-free.

OPERATION

Basic Baking Steps:

1. **Add Ingredients:** Following your recipe, add ingredients to the bread pan in the order specified (typically liquids first, then dry ingredients, with yeast last and separate from liquids/salt).

2. **Select Menu:** Close the lid and plug in the bread maker. Use the "MENU" button to cycle through the 19 available programs until your desired program number is displayed.
3. **Select Loaf Size:** Press the "LOAF" button to choose between 1lb and 1.5lb loaf sizes.
4. **Select Crust Color:** Press the "COLOR" button to select your preferred crust color: Light, Medium, or Dark.
5. **Start Baking:** Press the "START/STOP" button to begin the baking process. The display will show the remaining time.



Image: This image illustrates the three crust color options (Light, Medium, Dark) and two loaf sizes (1 LB, 1.5 LB) available on the KEEPEEZ bread maker, demonstrating the versatility for different baking preferences.

19 Automatic Menus:

Your KEEPEEZ Bread Maker offers a wide range of programs to suit various baking needs:

Program No.	Program Name	Description
1	Basic Bread	For white and mixed breads.
2	French Bread	For light breads made from fine flour.
3	Whole Wheat	For breads with whole wheat flour.
4	Quick Bread	For breads using baking powder/soda.
5	Sweet Bread	For breads with high sugar/fat content.
6	Gluten-Free	For gluten-free recipes.
7	Rice Bread	For breads with rice flour.
8	Sandwich Bread	For light, fluffy sandwich bread.
9	Milky Loaf	For rich, milky bread.
10	Cake	For baking cakes and quick breads.
11	Dough	For preparing dough for pizza, rolls, etc. (no baking).
12	Knead	For kneading dough only.
13	Jam	For making homemade jams.
14	Yogurt	For preparing homemade yogurt.
15	Bake	For baking only (no kneading/rising).
16	Sourdough	For sourdough bread recipes.
17	Stir-fried Rice Cake	Special program for stir-fried rice cake.
18	Stir-fry	General stir-fry function.
19	Ferment	For fermentation processes.



Image: A visual representation of the 19 nutritious recipes and functions available on the KEEPEEZ bread maker, including various bread types, dough, cake, yogurt, jam, and pasta, demonstrating its versatility.

Delay Timer (15 Hours):

The 15-hour delay timer allows you to program the bread maker to finish baking at a later time. This is ideal for waking up to fresh bread. To use:

1. Add ingredients and select your desired menu, loaf size, and crust color.
2. Press the "+" or "-" buttons to adjust the delay time. The time displayed includes the baking time.
3. Press "START/STOP" to activate the delay timer. The machine will start at the set time.



Image: This image illustrates the 15-hour delay timer function of the KEEPEEZ bread maker, showing how users can set the machine to start baking at a desired time, such as preparing ingredients at 9 PM for fresh bread by 9 AM.

Keep Warm Function (1 Hour):

After the baking cycle is complete, the bread maker will automatically switch to a 1-hour "Keep Warm" function. This keeps the bread warm and fresh until you are ready to remove it.

Power Interruption Recovery (15 Minutes):

In case of a brief power outage (up to 15 minutes), the bread maker has a memory function that will resume the baking process from where it left off once power is restored.

MAINTENANCE AND CLEANING

Proper cleaning and maintenance will extend the life of your KEEPEEZ Bread Maker.

Cleaning the Bread Pan and Kneading Paddle:

The non-stick ceramic pan and kneading paddle are dishwasher safe. For manual cleaning:

1. After use, allow the bread pan and kneading paddle to cool completely.
2. Fill the bread pan with warm, soapy water and let it soak for 10-15 minutes to loosen any stuck-on dough.
3. Remove the kneading paddle. Clean both the pan and paddle with a soft sponge or cloth. Avoid abrasive cleaners or scouring pads that could damage the non-stick coating.
4. Rinse thoroughly and dry completely before storing.

Cleaning the Measuring Cup and Spoon:

The measuring cup and spoon are also dishwasher safe. Hand wash with warm, soapy water and dry thoroughly.

Cleaning the Exterior:

Wipe the exterior of the bread maker with a soft, damp cloth. Do not use harsh chemicals or abrasive materials. Ensure no water enters the ventilation slots or control panel.

Storage:

Store the bread maker in a cool, dry place. Ensure all parts are clean and dry before storage. Do not wrap the power cord tightly around the appliance.

TROUBLESHOOTING

If you encounter issues with your KEEPEEZ Bread Maker, refer to the common problems and solutions below:

Problem	Possible Cause	Solution
Bread does not rise or rises too much.	Incorrect yeast amount, old yeast, incorrect water temperature, wrong flour type.	Ensure yeast is fresh and active. Use correct measurements. Water should be lukewarm (105-115°F / 40-46°C).
Bread is too dense or heavy.	Too much flour, not enough liquid, insufficient kneading.	Measure ingredients precisely. Ensure the dough forms a smooth ball during kneading.
Bread pan sticks or bread is difficult to remove.	Pan not properly cleaned, damaged non-stick coating.	Ensure pan is clean and dry before use. Allow bread to cool in the pan for 10-15 minutes after baking. Do not use metal utensils.
Machine does not start.	Not plugged in, lid not closed, program not selected.	Check power connection. Ensure lid is securely closed. Select a program and press START/STOP.
Unusual noise during operation.	Kneading paddle not properly installed, foreign object in pan.	Ensure kneading paddle is securely attached. Check for any foreign objects in the pan before adding ingredients.

If the problem persists after trying these solutions, please contact KEEPEEZ customer service.

SPECIFICATIONS

Detailed technical specifications for your KEEPEEZ Bread Maker:

- **Model Number:** MBF-041
- **Power:** 550 Watts
- **Product Dimensions:** 9"D x 10.9"W x 10.1"H
- **Item Weight:** 10 pounds
- **Number of Programs:** 19 automatic menus
- **Loaf Sizes:** 1 lb, 1.5 lb
- **Pan Material:** 5-layer nonstick ceramic
- **Heating Technology:** 360° Infrared Convection Dual Heaters
- **Certifications:** ETL Certified
- **First Available Date:** January 15, 2025

360° Double Heating Tube Smart Baking

100% fermentation success



550W Power



Over-Heating
Protection



Surround-Heating
Elements



Image: This graphic highlights the KEEPEEZ bread maker's 550W power, over-heating protection, and 360° surround-heating elements, emphasizing its efficient and safe baking capabilities for 100% fermentation success.

Bake Large Capacity Bread in 3 Steps

Compact Horizontal Design, Easy Storage



Image: A visual representation of the KEEPEEZ bread maker's compact dimensions (11.02"W x 9.25"D x 7.87"H), demonstrating its space-saving design suitable for easy storage in kitchen cabinets.



Image: An internal view of the KEEPEEZ bread maker, illustrating its 550W powerful and silent motor, which contributes to 45% faster mixing and kneading, and the 4mm thickened bread pan for enhanced durability.

WARRANTY AND SUPPORT

KEEPEEZ stands behind the quality of its products.

2-Year Long Warranty:

Your KEEPEEZ 19-in-1 Smart Dual Heaters Bread Maker is covered by a 2-year warranty from the date of purchase. This warranty covers defects in materials and workmanship under normal household use.

Customer Service:

For any questions, concerns, or warranty claims, please contact KEEPEEZ customer service. We are committed to providing fast customer service response within 12 hours and aim for a 99% resolution rate on the first correspondence. Accessory replacement parts are available to ensure the long-term usability of your bread maker.