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- KBS 20-in-1 Bread Maker Instruction Manual (Model MBF-014A)

KBS MBF-014A

KBS 20-in-1 Bread Maker Instruction Manual

Model: MBF-014A

Introduction

This manual provides detailed instructions for the safe and efficient operation of your KBS 20-in-1 Bread Maker, Model MBF-014A. Please read all instructions carefully before first use and retain this manual for future reference.

IMPORTANT SAFETY INSTRUCTIONS

- Always ensure the bread maker is placed on a stable, heat-resistant surface.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Supervise children closely when the appliance is in use.
- · Avoid contact with moving parts during operation.
- Do not touch hot surfaces. Use oven mitts or the provided hook tool when handling the hot bread pan or bread.
- Unplug the appliance from the outlet when not in use and before cleaning. Allow to cool before adding or removing 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 attachments not recommended by the manufacturer.
- · 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.
- Exercise extreme caution when moving an appliance containing hot oil or other hot liquids.
- 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.

PRODUCT OVERVIEW

The KBS 20-in-1 Bread Maker is designed for versatile bread making with 20 pre-programmed menus and a customizable mode. It features a nonstick ceramic pan, a durable stainless steel paddle, and a user-friendly touch panel.



Figure 1: KBS 20-in-1 Bread Maker

SETUP

Unboxing 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 completely.
- 3. Wipe the exterior of the bread maker with a damp cloth. Do not use abrasive cleaners.
- 4. Ensure all parts are dry before assembly and use.

Included Accessories



Figure 2: Included Accessories

Your KBS Bread Maker comes with the following accessories:

- 1 Nonstick Ceramic Pan
- 1 Stainless Steel Kneading Paddle
- 1 Heat Resistant Glove

- 1 Measuring Cup
- 1 Measuring Spoon
- 1 Hook (for removing the kneading paddle)
- 1 Instruction Manual (this document)
- 1 Recipe Book
- 1 Quick Start Guide

Installing the Bread Pan and Kneading Paddle

- 1. Place the bread pan into the baking chamber, ensuring it is securely seated. Twist gently if needed to lock it into place.
- 2. Attach the kneading paddle onto the shaft at the bottom of the bread pan. Ensure it clicks into place.

OPERATING INSTRUCTIONS

Control Panel Overview



Figure 3: Control Panel and Menu Options

The bread maker features a seamless glass digital touch panel for easy operation and cleaning.

- **MENU:** Press to cycle through the 20 pre-programmed settings.
- LOAF: Select desired loaf size (1 LB, 1.5 LB, 2 LB).
- COLOR: Choose crust color (Light, Medium, Dark).

- KNEAD: Dedicated button for kneading functions.
- **DIY:** Access the custom mode (Menu 19) for personalized settings.
- BREAD: Dedicated button for bread making functions.
- +/-: Adjust time for delayed start or custom mode settings.
- START/STOP/PAUSE: Initiate, pause, or cancel a program.

Adding Ingredients

Always add ingredients in the order specified by your recipe, typically liquids first, followed by dry ingredients, and yeast last. Ensure the kneading paddle is correctly installed before adding ingredients.

Selecting a Program

The bread maker offers 20 programs, including:



Figure 4: 20 Menu Options

- Soft Bread, Sweet Bread, Natural Sourdough, French Bread, Whole Wheat
- Quick Bread, Sugar-free, Multigrain, Gluten-free, Buttermilk Bread
- Bread Dough, Pizza Dough, Pasta Dough, Leaven Dough, Cake
- Jam, Yogurt, Bake, Custom Mode, Polish Bread

Loaf Size and Crust Color



Figure 5: Loaf Size and Crust Color Selection

button to select your preferred crust darkness: Light, Medium, or Dark.

Custom Mode (Menu 19)

Menu 19 allows for full customization of each baking stage: autolysing, basic rise, degassing, re-rise, reshape, last rise, and bake. Use the +/- buttons to adjust the time for each step. Settings can be saved for future use.

Delayed Start, Keep Warm, and Power Outage Backup



Figure 6: Timer and Power Features

- 15-Hour Delayed Start: Program the bread maker to finish baking at a later time. Use the-/- buttons to set the delay.
- **60-Minute Keep Warm:** After baking, the bread maker automatically enters a 60-minute keep warm cycle to maintain optimal bread temperature.

• 15-Minute Power Outage Backup: In case of a power interruption, the bread maker can resume its program if power is restored within 15 minutes.

Starting the Program

Once ingredients are added and settings are selected, press the START/STOP/PAUSE button to begin the baking cycle.

CARE AND MAINTENANCE

Cleaning the Bread Pan and Kneading Paddle

0 Teflon, Safeguarding Your Health

Stainless Steel Paddle-Stick-Free Effortless Removal



Figure 7: Nonstick Ceramic Pan and Stainless Steel Paddle

- After use, allow the bread pan and kneading paddle to cool completely.
- Remove the kneading paddle from the pan using the provided hook tool.
- Wash the ceramic pan and stainless steel paddle with warm, soapy water. The ceramic pan is fired at 3000°F for long-lasting nonstick properties and is dishwasher safe.

- For stubborn residue, soak the pan and paddle in warm water for a short period before cleaning.
- Ensure all parts are thoroughly dried before reassembling or storing.

Cleaning the Exterior

- Wipe the exterior of the bread maker with a soft, damp cloth.
- The seamless glass digital panel can be easily wiped clean.
- Do not use abrasive cleaners or scouring pads, as these can damage the surface.

TROUBLESHOOTING

If you encounter issues with your 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, expired yeast, incorrect water temperature, wrong flour type.	Ensure yeast is fresh and measured accurately. Use water at the correct temperature (typically lukewarm). Verify flour type matches the recipe.
Bread is dense or heavy.	Too much flour, too little liquid, insufficient kneading.	Measure ingredients precisely. Adjust liquid slightly if dough appears too dry during kneading. Ensure the correct program is selected for adequate kneading time.
Kneading paddle stuck in bread.	Common occurrence, especially with larger loaves.	Allow bread to cool slightly. Use the provided hook tool to carefully remove the paddle.
Uneven baking or browning.	Improper ingredient distribution, lid not fully closed, external temperature fluctuations.	Ensure ingredients are evenly distributed. Confirm the lid is securely closed. The 360° hot air circulation and NTC/PID system help maintain even temperature.

SPECIFICATIONS

Feature	Detail
Model Number	MBF-014A
Brand	KBS
Color	Creamy White Stainless Steel
Product Dimensions	8"D x 13.4"W x 11"H
Item Weight	12.97 pounds
Number of Programs	20 (including Custom Mode)
Loaf Sizes	1 LB, 1.5 LB, 2 LB
Crust Settings	Light, Medium, Dark
Pan Material	Nonstick Ceramic (3000°F-fired)

Feature	Detail
Paddle Material	Stainless Steel
Motor Power	650W Variable-Frequency Motor
Temperature Control	Dual NTC and PID System
Delayed Start Timer	Up to 15 hours
Keep Warm Function	60 minutes
Power Outage Backup	15 minutes
Product Care	Dishwasher Safe (pan), Hand Wash (general)

WARRANTY AND SUPPORT

Your KBS Bread Maker comes with a 2-year warranty. For technical support or customer service inquiries, please contact our team. We aim to provide customized solutions with a rapid response within 12 hours.

- Warranty Period: 2 Years
- Support Response Time: Within 12 hours
- Please refer to the contact information provided in your Quick Start Guide or on the official KBS website for assistance.

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Related Documents - MBF-014A



KBS Bread Maker Quick Start Guide

A comprehensive quick start guide for the KBS Bread Maker, covering essential tips for making bread, initial use, basic processes, common formulas, and step-by-step instructions.



KBS MBF-011 Bread Maker Operating Manual

This operating manual provides comprehensive instructions for the KBS MBF-011 Bread Maker, covering setup, operation, maintenance, and troubleshooting. Learn how to make various types of bread, jams, and yogurt with your KBS bread maker.



KBS Automatic Bread Maker MBF-020 Instruction Booklet

Instruction booklet for the KBS Automatic Bread Maker, model MBF-020. This guide provides important safeguards, parts and features, operating instructions, recipes, troubleshooting tips, and warranty information for the bread maker.



KBS MBF-041 Instruction Manual - Bread Maker Guide

Comprehensive instruction manual for the KBS MBF-041 bread maker. Learn about product features, control panel functions, operating guides, specific functions, recipes, cleaning, maintenance, and troubleshooting.



KBS MBF-010 Bread Maker Instruction Manual

Comprehensive guide for the KBS MBF-010 bread maker, covering operation, maintenance, troubleshooting, and recipes. Learn how to make various types of bread with this user-friendly appliance.



KBS MBF-011 Bread Maker Operating Manual

Operating manual for the KBS MBF-011 Bread Maker, including safety instructions, operating procedures, recipes, and troubleshooting.