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KBS MBF-014A

KBS 20-IN-1 Bread Maker MBF-014A User Manual

Model: MBF-014A

1. INTRODUCTION AND OVERVIEW

Thank you for choosing the KBS 20-IN-1 Bread Maker, Model MBF-014A. This appliance is designed to simplify your bread-making process with its versatile programs and user-friendly features. Please read this manual thoroughly before operation to ensure safe and optimal use.



Image: KBS 20-IN-1 Bread Maker, Model MBF-014A, in White-Gold color.

Key Features:

- **20 Pre-programmed Menus:** Including 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, and Polish Bread.
- **Custom Program (Menu 19):** Allows 100% customization of time for each of the 6 steps: autolysing, basic rise, degassing, re-rise, reshape, and last rise. Settings can be saved for repeated use.
- **Nonstick Ceramic Pan & Stainless Steel Paddle:** Features a 3000°F-fired ceramic pan for long-lasting nonstick performance and a durable stainless steel paddle tested for 10,000 cycles.
- **360° Hot Air Circulation:** Ensures uniform baking and browning for a crispier crust and fluffier interior.
- **650W Variable-Frequency Motor:** Provides 360° planetary mixing and adjusts speed for different doughs, offering energy efficiency and extended lifespan.
- **4-Season Constant Temperature System:** Dual NTC and PID temperature control maintains consistent warmth, precisely locking onto an optimal 38°C rising zone.

- **Convenience Functions:** 15-hour delay timer, 60-minute keep warm function, and 15-minute power outage backup.
- **Capacity & Crust Control:** Bakes 1, 1.5, or 2 lb loaves with three crust settings (light, medium, dark).
- **Durable & Intuitive Design:** High-quality stainless steel body with a seamless glass digital touch panel for easy cleaning and modern aesthetics.

2. SAFETY INSTRUCTIONS

To prevent personal injury or property damage, please observe the following safety precautions:

- Always ensure the bread maker is placed on a stable, flat, heat-resistant surface, away from flammable materials.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Keep children and pets away from the appliance during operation. The exterior surfaces can become hot.
- Unplug the bread maker from the outlet when not in use, before assembling or disassembling parts, and before cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Avoid contact with moving parts.
- Do not use attachments not recommended or sold by the manufacturer.
- 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.
- Do not use the appliance for other than intended household use.
- Ensure the voltage indicated on the appliance corresponds to your local mains voltage before connecting the appliance.
- The bread pan and paddle are nonstick ceramic. Avoid using metal utensils that could scratch the surface.

3. PRODUCT COMPONENTS AND ACCESSORIES

Familiarize yourself with the parts of your KBS Bread Maker and the included accessories.

10 Accessories Included

- 1 Bread Maker Machine
- 2 Nonstick Ceramic Pan
- 3 Manual
- 4 Recipe
- 5 Quick Start Guide
- 6 Measuring Cup
- 7 Measuring Spoon
- 8 Heat Resistant Glove
- 9 Stirring Rod
- 10 Hook



Image: Included accessories for the KBS Bread Maker.

Included Accessories:

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

- 1 x Measuring Cup
- 1 x Measuring Spoon
- 1 x Hook (for paddle removal)
- 1 x User Manual (this document)
- 1 x Recipe Book
-

Control Panel Overview:



Image: Detailed view of the KBS Bread Maker's digital touch panel and menu options.

The seamless glass digital panel features intuitive touch controls for selecting menus, loaf size, crust color, and starting/stopping the baking process. A clear LCD display shows program status and time remaining.

4. SETUP

1. **Unpacking:** Carefully remove all packaging materials and accessories. Inspect the bread maker for any damage.
2. **Cleaning:** Before first use, clean the bread pan, paddle, and other accessories with warm, soapy water. Wipe the exterior of the appliance with a damp cloth. Dry all parts thoroughly.
3. **Placement:** Place the bread maker on a dry, stable, heat-resistant countertop, ensuring adequate ventilation around the unit. Do not place it near heat sources or in direct sunlight.
4. **Insert Bread Pan:** Place the nonstick ceramic bread pan into the baking chamber. Ensure it is securely seated by twisting it gently until it locks into place.
5. **Attach Kneading Paddle:** Insert the stainless steel kneading paddle onto the shaft at the bottom of the bread pan.
6. **Power Connection:** Plug the power cord into a grounded electrical outlet. The bread maker will beep, and the display will light up, indicating it is ready for operation.

5. OPERATING INSTRUCTIONS

Follow these steps to bake your desired bread or prepare other items using your KBS Bread Maker.

Basic Operation:

1. **Add Ingredients:** Refer to your recipe book. Typically, liquids are added first, followed by dry ingredients, and finally yeast on top. Ensure yeast does not come into direct contact with liquids or salt initially.
2. **Close Lid:** Close the lid of the bread maker securely.
3. **Select Menu:** Press the "MENU" button repeatedly to cycle through the 20 available programs until your desired program number is displayed.

20 Menus & One Fully Customizable Mode

Bread flavor that's exactly what you want



Image: The 20 pre-programmed menu options on the bread maker.

4. **Select Loaf Size:** Press the "LOAF" button to choose between 1 LB, 1.5 LB, or 2 LB loaf sizes, if applicable for the selected program.

3 Loaf Sizes and 3 Crust Colors



Image: Loaf size and crust color selection options.

5. **Select Crust Color:** Press the "COLOR" button to choose between Light, Medium, or Dark crust settings, if applicable.
6. **Set Delay Timer (Optional):** If you wish to delay the start of the baking process, use the "+" and "-" buttons to set the desired delay time (up to 15 hours). The delay time includes the baking time.

15h Delayed Timer for Leisure & Relaxation

Stainless Steel Minimalist Ivory White
KBS - the best choice.



15H
Delay Start



60Min
Keep-Warm



15Min
Outage Backup



Image: Features for delayed start, keep warm, and power backup.

7. **Start Baking:** Press the "START/STOP/PAUSE" button to begin the program. The bread maker will start kneading.
8. **Monitoring:** You can observe the kneading and rising process through the viewing window. The 360° hot air circulation ensures even baking.

Reliable Data from KBS Lab

360° Surround Convection for Fluffy Bread



Image: Illustration of 360° surround convection and NTC/PID temperature control.

- End of Program:** Once the program is complete, the bread maker will beep and automatically switch to the 60-minute "Keep Warm" function.
- Remove Bread:** Using the provided heat-resistant glove and hook, carefully remove the bread pan from the appliance. Invert the pan to release the bread onto a wire rack to cool. Remove the kneading paddle from the bread using the hook if it remains embedded.

Using Custom Mode (Menu 19):

The Custom Mode allows you to precisely control each stage of the bread-making process:

- Select Menu 19.
- Use the "+" and "-" buttons to adjust the duration for each of the 6 steps: Autolysing, Basic Rise, Degassing, Re-rise, Reshape, and Last Rise.
- Once settings are finalized, press "START/STOP/PAUSE" to save and begin. These settings will be remembered for future use of Custom Mode.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will prolong the life of your bread maker and ensure optimal performance.

Cleaning Instructions:

1. **Unplug:** Always unplug the appliance and allow it to cool completely before cleaning.
2. **Bread Pan and Kneading Paddle:**
 - Remove the bread pan and kneading paddle. If the paddle is stuck, fill the pan with warm water and let it soak for 30 minutes before removing.
 - Wash with warm, soapy water using a soft sponge or cloth. Do not use abrasive cleaners or metal scouring pads, as this can damage the nonstick ceramic coating.
 - Rinse thoroughly and dry completely before reassembling or storing. The ceramic pan is dishwasher safe, but hand washing is recommended to preserve the nonstick coating.
3. **Exterior:** Wipe the exterior of the bread maker with a soft, damp cloth. Do not use abrasive cleaners.
4. **Lid and Viewing Window:** Wipe the inside of the lid and the viewing window with a damp cloth. For stubborn stains, use a mild detergent.
5. **Baking Chamber:** Remove any crumbs or residue from the baking chamber with a soft brush or damp cloth.

Storage:

Ensure all parts are clean and dry before storing. Store the bread maker in a cool, dry place, away from direct sunlight and out of reach of children.

7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Bread does not rise	Expired yeast, incorrect water temperature, too much salt/sugar, old flour.	Check yeast expiration date. Use lukewarm water (105-115°F). Ensure correct ingredient measurements. Use fresh ingredients.
Bread is too dense/heavy	Too much flour, not enough liquid, insufficient kneading.	Measure ingredients precisely. Adjust liquid amount slightly. Ensure paddle is correctly installed.
Bread collapses during baking	Too much liquid, too much yeast, high humidity.	Reduce liquid or yeast slightly. Consider using less liquid in humid conditions.
Uneven crust color	Incorrect crust setting, uneven heat distribution.	Verify crust color setting. Ensure bread maker is not obstructed for proper air circulation.

Problem	Possible Cause	Solution
Kneading paddle stuck in bread	Common occurrence.	Allow bread to cool slightly. Use the provided hook to carefully remove the paddle.
Bread maker not starting	Not plugged in, lid not closed, program not selected.	Check power connection. Ensure lid is fully closed. Select a program and press START/STOP/PAUSE.

If the problem persists, please contact KBS customer support.

8. SPECIFICATIONS

- **Model:** MBF-014A
- **Power:** 650W
- **Voltage:** 120 Volts
- **Capacity:** Up to 2 Pounds (1LB, 1.5LB, 2LB options)
- **Product Dimensions:** 8"D x 13.4"W x 11"H
- **Item Weight:** 12.87 pounds
- **Material:** 100% Stainless Steel Body, Ceramic NonStick Pan, Ceramic Paddle
- **Number of Programs:** 20
- **Delay Timer:** Up to 15 hours
- **Keep Warm Function:** 60 minutes
- **Power Interruption Recovery:** 15 minutes
- **Crust Colors:** Light, Medium, Dark

9. WARRANTY AND SUPPORT

KBS is committed to providing high-quality products and excellent customer service.

Technical Support:

Our team of experienced engineers and professional customer service representatives is available to assist you. We aim to deliver customized solutions with rapid response within 12 hours.

For technical assistance or inquiries, please visit the official KBS website or contact our customer service team through the contact information provided on the product packaging or official website.

Please retain your proof of purchase for warranty claims.