



Automatic Bread Machine
User Manual & Recipe Guide

Downloaded from <https://kbsbreadmachine.com/>

Table of Contents

- Important Safety Instructions
- Product Overview
- Parts & Accessories
- Control Panel
- Getting Started
- Basic Operation
- Programs & Settings
- Recipe Guide
- Troubleshooting
- Maintenance & Cleaning
- Technical Specifications
- Warranty Information

Important Safety Instructions

WARNING: Read all instructions before using this appliance. Failure to follow these instructions may result in fire, electric shock, or injury to persons.

Before First Use

- Remove all packaging materials and protective films
- Clean all removable parts with warm, soapy water
- Wipe the exterior with a damp cloth
- Ensure proper ventilation around the unit

General Safety Guidelines

- Always place the bread machine on a stable, heat-resistant surface
- Keep the unit away from heat sources and direct sunlight
- Do not immerse the main unit in water or other liquids
- Always unplug when not in use or before cleaning
- Do not operate with damaged cord or plug
- Keep hands and utensils away from moving parts during operation
- Allow unit to cool completely before cleaning or storing
- Use only accessories provided or recommended by KBS

Product Overview

Key Features

- 13 pre-programmed baking cycles
- 3 loaf sizes: 1.5 lb, 2.0 lb, 2.5 lb
- 3 crust settings: Light, Medium, Dark
- 13-hour delay timer
- 1-hour keep warm function
- 15-minute power failure backup
- LCD display with progress indicator
- Non-stick bread pan and kneading paddle
- Viewing window with interior light
- Measuring cup and spoon included

What's Included

- KBS Bread Machine (main unit)
- Non-stick bread pan
- Kneading paddle
- Measuring cup
- Measuring spoon
- Removal hook
- User manual
- Recipe booklet

Parts & Accessories

Main Unit Components

- **Control Panel:** LCD display, program buttons, and timer controls
- **Lid:** Hinged cover with viewing window and steam vent
- **Baking Chamber:** Interior compartment housing the bread pan
- **Heating Element:** Built-in heating system (not user-serviceable)
- **Power Cord:** Detachable power supply connection

Removable Parts

- **Bread Pan:** Non-stick coated aluminum pan with handle
- **Kneading Paddle:** Removable mixing blade that attaches to drive shaft
- **Measuring Tools:** Graduated measuring cup (240ml) and measuring spoon set
- **Removal Hook:** Tool for extracting kneading paddle from finished bread

Note: All removable parts are dishwasher-safe on the top rack only. Hand washing is recommended to preserve non-stick coating.

Control Panel

LCD Display

The LCD display shows:

- Selected program number and name
- Remaining time in hours and minutes
- Current cycle phase indicator
- Loaf size setting
- Crust color setting
- Timer delay setting

Control Buttons

- **MENU:** Cycles through 13 pre-programmed settings
- **LOAF SIZE:** Selects 1.5 lb, 2.0 lb, or 2.5 lb loaf
- **CRUST:** Chooses Light, Medium, or Dark crust color
- **TIMER:** Sets delay start up to 13 hours
- **START/STOP:** Begins operation or cancels current program

Program Indicators

The display shows the current phase of bread making:

- Preheat
- Knead
- Rise
- Bake
- Keep Warm

Getting Started

Initial Setup

1. Remove all packaging materials
2. Place bread machine on a stable, level surface
3. Ensure adequate ventilation (6 inches clearance on all sides)
4. Clean all removable parts before first use
5. Insert bread pan into baking chamber
6. Attach kneading paddle to drive shaft in bread pan
7. Close lid and plug in unit

First Time Use

1. Run an empty cycle to remove any manufacturing residues
2. Select Program 12 (Bake Only)
3. Set time for 10 minutes
4. Press START/STOP
5. Allow unit to cool completely
6. Wipe interior with damp cloth

Note: You may notice a slight odor during first use. This is normal and will dissipate after several uses.

Basic Operation

Standard Bread Making Process

1. **Prepare Ingredients:** Measure all ingredients accurately using provided tools
2. **Load Bread Pan:** Add ingredients in the order specified by recipe
3. **Insert Pan:** Place bread pan securely in baking chamber
4. **Select Program:** Press MENU to choose appropriate bread type
5. **Adjust Settings:** Select loaf size and crust color
6. **Start Cycle:** Press START/STOP to begin
7. **Monitor Progress:** Use viewing window to check progress
8. **Remove Bread:** When cycle completes, carefully remove hot bread pan
9. **Cool and Slice:** Allow bread to cool before removing from pan

Ingredient Loading Order

Always add ingredients in this sequence:

1. Liquid ingredients (water, milk, eggs)
2. Fat (butter, oil)
3. Salt and sugar
4. Flour
5. Yeast (create small well in flour for yeast)

Important: Keep yeast separate from salt and liquids until mixing begins. Salt can kill yeast, and liquid can activate yeast prematurely.

Programs & Settings

Program Menu

Program	Bread Type	Time	Description
1	Basic/White	3:00	Standard white bread with regular crust
2	French	3:35	Light, airy bread with crispy crust
3	Whole Wheat	4:05	Hearty bread with whole wheat flour
4	Quick	1:30	Fast bread using baking powder
5	Sweet	3:45	Enriched bread with sugar and eggs
6	Ultra Fast	0:58	Rapid bread cycle
7	Dough	1:30	Mixing and rising only (no baking)
8	Jam	1:05	Fruit jam and preserves
9	Cake	2:50	Quick breads and cakes
10	Sandwich	3:00	Fine-textured bread for sandwiches
11	Rye	4:05	Dense bread with rye flour
12	Bake Only	Variable	Baking without mixing or rising
13	Gluten Free	3:50	Special cycle for gluten-free flours

Loaf Size Settings

- **1.5 lb:** Small loaf for 1-3 people
- **2.0 lb:** Medium loaf for 3-4 people
- **2.5 lb:** Large loaf for 4-6 people

Crust Color Settings

- **Light:** Pale golden crust
- **Medium:** Golden brown crust (default)
- **Dark:** Deep brown crust

Recipe Guide

Basic White Bread (2.0 lb loaf)

Ingredient	Amount
Water	1⅓ cups
Vegetable Oil	2 tablespoons
Salt	1½ teaspoons
Sugar	2 tablespoons
Bread Flour	4 cups
Active Dry Yeast	2¼ teaspoons

Program: 1 (Basic/White) | **Time:** 3:00

Whole Wheat Bread (2.0 lb loaf)

Ingredient	Amount
Water	1⅓ cups
Honey	3 tablespoons
Butter (softened)	2 tablespoons
Salt	1½ teaspoons
Whole Wheat Flour	2½ cups
Bread Flour	1½ cups
Active Dry Yeast	2¼ teaspoons

Program: 3 (Whole Wheat) | **Time:** 4:05

French Bread (2.0 lb loaf)

Ingredient	Amount
Water	1⅓ cups
Salt	1½ teaspoons
Sugar	1 tablespoon
Bread Flour	4 cups
Active Dry Yeast	2 teaspoons

Program: 2 (French) | **Time:** 3:35

Quick Bread (2.0 lb loaf)

Ingredient	Amount
Milk	1 cup
Egg	1 large
Vegetable Oil	¼ cup

Salt	1 teaspoon
Sugar	¼ cup
All-Purpose Flour	3 cups
Baking Powder	4 teaspoons

Program: 4 (Quick) | **Time:** 1:30

Troubleshooting

Common Issues and Solutions

Bread doesn't rise properly

- Check yeast expiration date
- Ensure yeast wasn't exposed to hot liquid
- Verify correct ingredient measurements
- Check that salt didn't come in direct contact with yeast

Bread is too dense

- Use bread flour instead of all-purpose flour
- Check flour measurement accuracy
- Ensure proper liquid-to-flour ratio
- Verify yeast is active and fresh

Crust is too dark or light

- Adjust crust setting (Light/Medium/Dark)
- Reduce sugar content for lighter crust
- Check if ingredients contain natural sugars

Bread collapses during baking

- Reduce liquid content slightly
- Use less yeast
- Ensure accurate measurements
- Check altitude adjustments if needed

Paddle gets stuck in bread

- Let bread cool for 10 minutes before removing
- Use removal hook to extract paddle
- Gently twist and pull paddle out
- Clean paddle shaft regularly

Display shows error codes

- **E:EE:** Temperature sensor error - contact service
- **H:HH:** Temperature too high - let cool and restart
- **L:LL:** Temperature too low - check room temperature

Maintenance & Cleaning

Daily Cleaning

1. Unplug unit and allow to cool completely
2. Remove bread pan and kneading paddle
3. Wash removable parts in warm, soapy water
4. Dry thoroughly before reassembling
5. Wipe exterior with damp cloth

Deep Cleaning (Weekly)

1. Clean interior chamber with damp cloth
2. Remove crumbs from bottom of unit
3. Clean viewing window with glass cleaner
4. Check and clean steam vents
5. Inspect power cord for damage

Cleaning Tips

- Never immerse main unit in water
- Use only mild detergent on non-stick surfaces
- Avoid abrasive cleaners or scrubbers
- Clean spills immediately to prevent buildup
- Store in clean, dry location

Warning: Always ensure unit is unplugged and completely cool before cleaning. Never use harsh chemicals or immerse electrical components in water.

Storage

- Clean and dry all parts thoroughly
- Store bread pan and paddle inside unit
- Keep in cool, dry place
- Wrap power cord loosely
- Cover unit to prevent dust accumulation

Technical Specifications

Model	KBS Pro Baker 2024
Power Rating	650 Watts
Voltage	120V AC, 60Hz
Loaf Capacity	1.5, 2.0, 2.5 lb
Programs	13 Pre-programmed cycles
Timer Delay	Up to 13 hours
Keep Warm	1 hour automatic
Power Backup	15 minutes
Dimensions	14" W x 11" D x 13" H
Weight	22 lbs
Cord Length	36 inches
Interior Light	Yes
Viewing Window	Yes
Non-stick Coating	PFOA-free

Operating Environment

- **Temperature Range:** 60°F - 90°F (15°C - 32°C)
- **Humidity:** Less than 85% RH
- **Altitude:** Up to 3,000 feet above sea level
- **Ventilation:** 6 inches clearance on all sides

Warranty Information

Limited Warranty Coverage

KBS warrants this bread machine to be free from defects in materials and workmanship under normal household use for a period of:

- **2 Years:** Complete unit and all components
- **5 Years:** Motor and heating element

What is Covered

- Manufacturing defects in materials
- Defects in workmanship
- Motor and heating element failures
- Electronic control malfunctions

What is NOT Covered

- Normal wear and tear
- Damage from misuse or abuse
- Damage from accidents or alterations
- Commercial or non-household use
- Damage from power surges
- Loss of non-stick coating due to normal use

How to Obtain Service

1. Contact KBS Customer Service
2. Provide model number and purchase date
3. Describe the problem in detail
4. Follow instructions for return or repair

Contact Information

- **Website:** <https://kbsbreadmachine.com/>
- **Customer Service:** 1-800-KBS-BREAD
- **Email:** support@kbsbreadmachine.com
- **Hours:** Monday-Friday, 8AM-6PM EST

Important: Please register your product online at <https://kbsbreadmachine.com/> within 30 days of purchase to ensure warranty coverage and receive product updates.

