

KOVIET

User Manual

2LB BREAD MAKER

Model BM01



The user manual contains important safety information.
Please read and keep it for future reference.



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IMPORTANT SAFEGUARDS



Please read the User Manual carefully before use.



Ensure that the voltage range used matches the one indicated on the nameplate and that the socket is properly grounded.



Do not continue to operate this product if any electrical components malfunction. Instead, please take it to the manufacturer's authorized service center or to the engaged service center designated for repair.



If the power cord is damaged, it must be replaced with a special power cord from the manufacturer or service center.



Do not touch hot surfaces, and make sure to use gloves when handling the Bread Maker after baking.



Do not immerse the power cord, plug, or the Bread Maker in water or other liquids to prevent electric shock.



When not in use or before cleaning, make sure to turn off the Bread Maker and then unplug the power cord.



Do not let the power cord hang over the edge of a table or rest on hot surfaces.



For optimal performance, use only KOVIET accessories with this product.



Do not let children or individuals with disabilities operate the Bread Maker without supervision or proper guidance.



Do not place this product on or near high-temperature gas or electric stoves.

IMPORTANT SAFEGUARDS



Be extremely careful when moving the Bread Maker with hot grease or liquid inside.



Do not touch or move any moving parts of the Bread Maker while it is in operation.



Do not insert metal foil or other conductive materials into the Bread Maker to prevent fire or short circuits.



Ensure that heat and steam generated during the baking process can escape freely. Do not cover the Bread Maker with towels or other objects to prevent fire.



Do not hit the surface or edges of the Bread Maker when removing the Bread Pan to avoid damage.



Do not start the Bread Maker if the Bread Pan is not fully assembled.



Do not use this product for any other purpose.



This product is not intended for outdoor use.



Keep the User Manual for future reference.



**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**

KNOWING YOUR BREAD MAKER

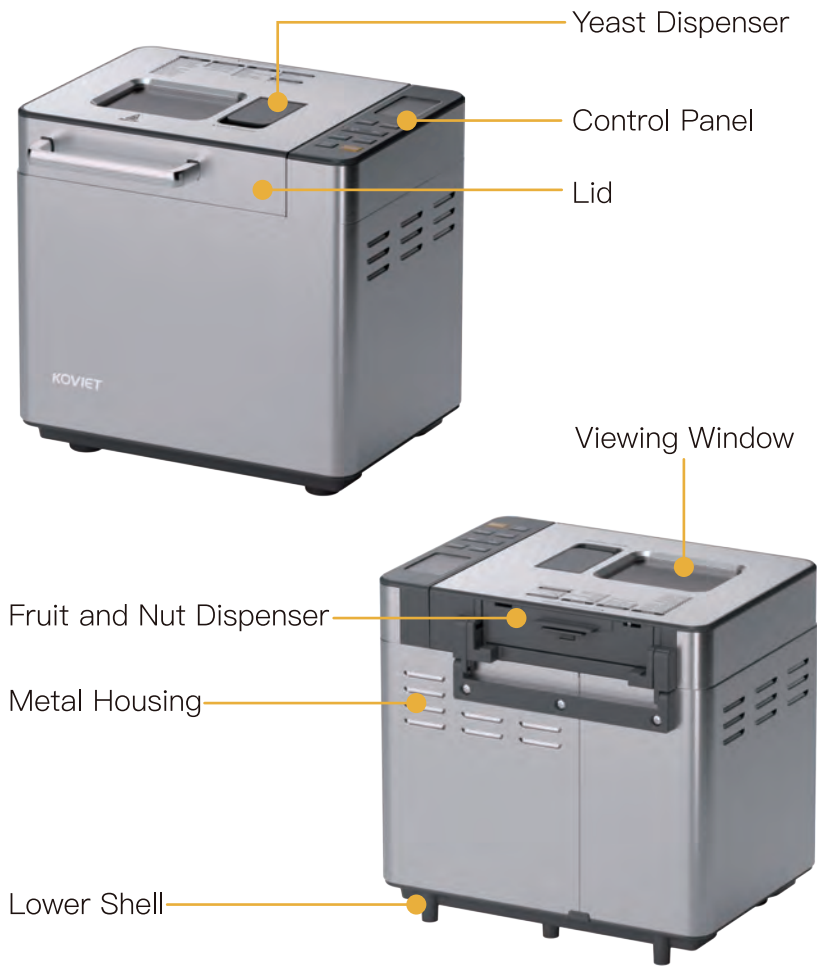
2.1 Product Specifications

Product Name	Bread Maker
Model No.	BM01
Rated Power	650W
Rated Voltage	120V~ 60Hz
Capacity	500/750/1000g (1.0/1.5/2.0lb)
Crust Color	Light/Medium/Dark
Programs	25
Delay Time	13 hours
Warm Function Duration	1 hour
Memory Function Duration	10 minutes

2.2 Package Content

Serial Number	Name
1	Bread Maker x 1
2	Bread Pan x 1
3	Kneading Blade x 1
4	Measuring Spoon x 1
5	Measuring Cup x 1
6	Metal Hook x 1
7	User Manual x 1
8	Recipe Instructions x 1
9	Quick Start Guide x 1

2.3 Parts Identification



Bread Pan



Metal Hook



Kneading Blade



Measuring Spoon



Measuring Cup

2.4 Control Panel and Display



Indicator Display

To showcase menu options and work status updates.

Key

Operation Guide

MENU

There are 25 menus available for selecting different bread programs. Press **MENU** to cycle through each menu code on the LCD screen.

KNEAD

KNEAD serves as a quick access to Knead Dough.

TIME
+

TIME
-

Use **TIME** **+** **TIME** **-** to modify the time settings for Custom Bake, Custom Bread and Delay Function.

WEIGHT

Press **WEIGHT** to choose the bread weight:
500/750/1000g (1.0/1.5/2.0lb)

COLOR

Press **COLOR** to select 3 desired crust color:
Light, Medium, or Dark.

START
STOP

1. Press **START STOP** once to start the program.
2. During the operation, press **START STOP** once to pause the program. The LCD will show a blinking time.
3. Press **START STOP** again to continue the program, or it will resume automatically after 10 minutes of inactivity.
4. Press and hold **START STOP** for more than 2 seconds to reset the program.

CONFIRM

CONFIRM is only functional in Custom Bake and Custom Bread.

BEFORE FIRST USE

- 1 Before using, remove the protective packaging from the Bread Pan.

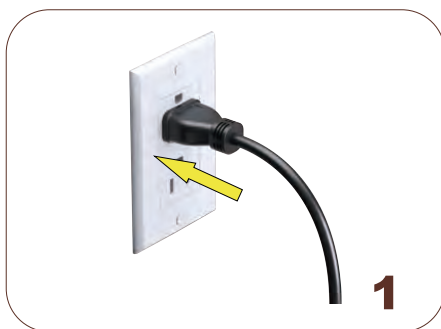


- 2 Clean the Bread Maker as per the “Cleaning & Care” section provided on **Pages 22–23**



- 3 Select Bake mode, and run the Bread Maker empty for 10 minutes to remove any odor from the heating tube coating.

Note: Some smoke or noise during this process is normal and not a cause for concern.



4 Unplug the Bread Maker and clean it again once it has cooled down.



5 Avoid opening the Lid while baking to retain heat.



6 Use high gluten flour to prevent issues like sunken or undercooked bread.



7 Use yeast with high sugar tolerance to avoid issues like sunken or misshapen bread.



OPERATING INSTRUCTIONS

4.1 Bread Pan Installation

Step 1

Place the Bread Maker on a stable surface, lift the Lid, and carefully take out the Bread Pan. Remove the protective package from the Bread Pan.



Step 2

Securely attach the Kneading Blade to the internal rotating shaft of the Bread Pan.

Note: Make sure the raised part of the Kneading Blade is facing upwards.



1



2

Step 3

Gently place the Bread Pan into the Bread Maker, press down lightly, and turn the Bread Pan clockwise until it locks into place securely.



4.2 Ingredient Preparation

- Accurate weighing of ingredients is crucial for successful bread making. Use the specialized Measuring Cup and Spoon for precise measurements to maintain bread quality.



Measuring Liquid Ingredients

Use the Measuring Cup for water, milk, and milk powder solutions. Ensure the cup is clean and read the scale at eye level.

When measuring oil or other liquids, ensure the cup is clean and free from any residue.



Measuring Dry Ingredients

Use the Measuring Cup or Spoon for dry ingredients, which should be at a naturally loose density. Use a knife to level off the top of the cup to ensure accurate measurement.

4.3 Ingredient Placement

- Place the ingredients in the Bread Pan in the order shown below.

Step 1

Start by adding water or other liquids.



Step 2

Add sugar, salt, and flour to the Bread Pan.

Note: Make sure the flour completely covers the surface of the water.



Step 3

Place the yeast in the Yeast Dispenser.

If desired, add fruits and nuts to the Fruit and Nut Dispenser.

Note: Once the program is selected, the yeast, fruits, and nuts will be automatically dispensed during the operation.



4.4 Preparing and Selecting Program

Cover the Lid and plug in the power cord. Then, press **MENU** to choose the desired program.



4.5 Choosing Crust Color

Press **COLOR** to select the preferred crust color.



4.6 Selecting Bread Weight

Press **WEIGHT** to choose the bread weight.



4.7 Setting the Time

Use **TIME +** **TIME -** to modify the time settings for Custom Bake, Custom Bread and Delay Function.

For detailed instructions and specific settings regarding the delay time, please as per the “Delay Function” section on **Page 18**



- The operation steps for setting Custom Bake or Custom Bread time are as follows:

1 Customize Each Program

Press **MENU** and select 21/25.

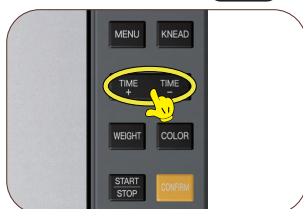
Upon the default time, press **CONFIRM** to set each custom time, and then:



A Press **START STOP** to start the program directly.



B Press **TIME +** **TIME -** to set the delay time, then press **START STOP** to activate Delay Function.



2 Maintain Original Settings

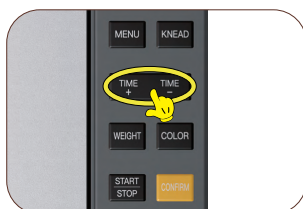
Press **MENU** and select 21/25, and then:



A Press **START STOP** to start the program directly.



B Press **TIME +** **TIME -** to set the delay time, then press **START STOP** to activate Delay Function.



4.8 Initiating the Program

Press **START STOP** to start the program.



4.9 Knead Function

Use **KNEAD** for quick access to Knead Dough.

Note: Hold **START STOP** for over 2 seconds to stop the operation.

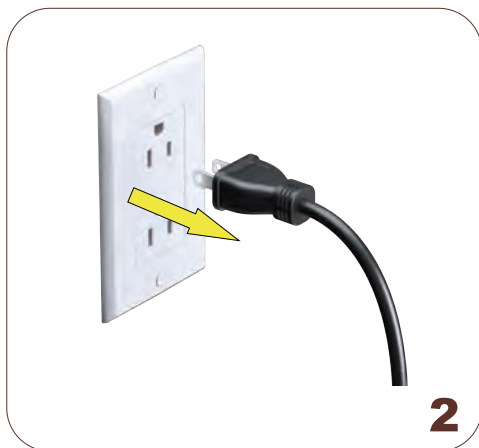


4.10 Ending the Program

When the program is complete, the buzzer will sound, and the LCD will display "0:00". Hold **START/STOP** for over 2 seconds to end the program and unplug.

Note: If you don't stop the program after baking, the Bread Maker will automatically keep the bread warm for 1 hour.

To stop this, press and hold **START/STOP for 2 seconds at any time.**



4.11 Removing the Bread Pan

Lift the Lid, wear gloves, rotate the Bread Pan handle counterclockwise, and lift the Bread Pan upwards.

Note: The Bread Pan and bread will be hot, please handle with care.



4.12 Cooling and Cleaning

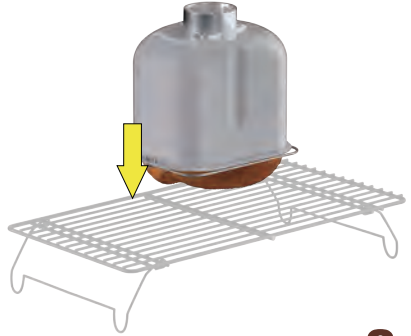
Place the Bread Pan upside down on a cooling rack to cool completely. Gently shake to release the bread. Then use a wooden or plastic spatula to clean the interior.

Note: If the Kneading Blade is stuck, use the Metal Hook to remove it. Avoid touching directly to prevent burns.

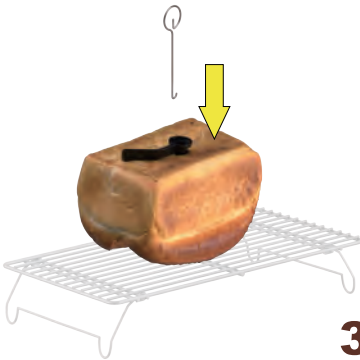
*Cooling rack not included



1



2



3

*Spatula not included



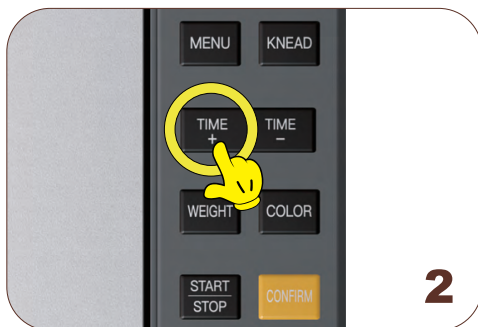
4

CONVENIENT FUNCTIONS & USEFUL TIPS



Delay Function

Use **TIME +** **TIME -** to delay the start of the program. The set time includes both the original program's completion time and the delay duration. The maximum allowable completion time can be set to 13:00.



*Note

1. When Delay Function is activated, the LCD will show a blinking ":" after pressing **START STOP**, indicating the countdown has begun. The Bread Maker will start working only when the remaining time matches the basic completion time of the selected program.
2. **Avoid using perishable ingredients like eggs and fresh milk when using Delay Function.**
3. Delay Function is not compatible with certain programs: Knead Dough, Leaven Dough, Knead Dough + Leaven Dough, Jam, Bake, Dried Meat Floss, Cake, Italian Cake, Enzymes, Yogurt, and Fermentation.
4. Once the program has started, Delay Function cannot be changed.



Warm Function

Upon completing the bread making, the Bread Maker will automatically keep the bread warm for 1 hour if the program is not turned off.

To stop Warm Function during this period, press and hold  for 2 seconds at any time.



1



Hold 2 secnds

2



Memory Function

If there is a power outage during bread making, reconnecting within 10 minutes will allow the Bread Maker to resume from where it stopped without needing to press any buttons.



10 minutes

1



2

*Note

If the bread was fermenting when the power went out, empty the Bread Pan and add fresh ingredients when power is back.



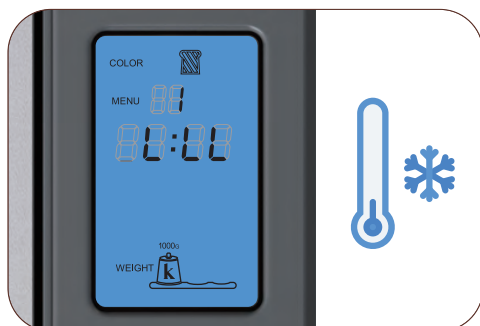
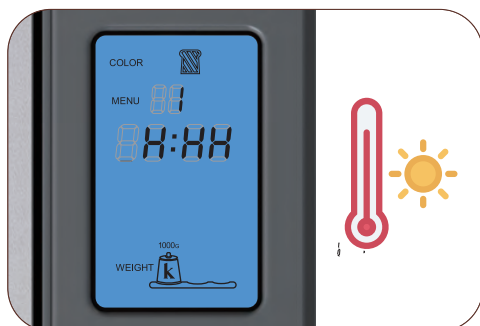
Operating Conditions

The recommended operating temperature range for this Bread Maker is between 59°F (15°C) and 93.2°F (34°C). Higher temperatures may cause sour bread fermentation, while lower temperatures can affect the fermentation process.



Warning Notifications

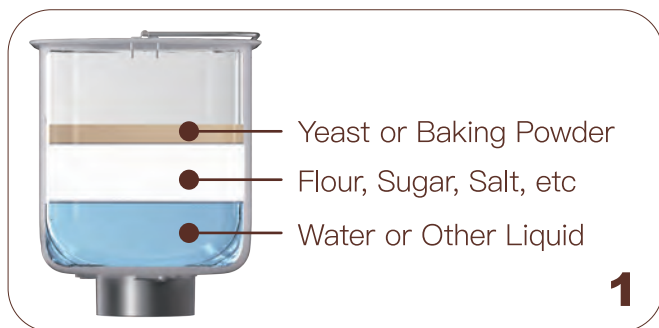
When starting the program after setting the program, “H:HH” on the display indicates high-temperature protection, while “L:LL” indicates low-temperature protection.





Specific Guidelines

1. For Quick Bread, place liquid ingredients at the base of the Bread Pan and dry ingredients on top. Use a wooden or plastic spatula to prevent clumping of dry ingredients in the corners during kneading.



*Spatula not included



2. Store leftover bread in a sealed bag or container at room temperature for up to 3 days. For longer storage, refrigerate in a sealed bag for up to 10 days.



CLEANING & CARE

Step 1

Unplug the Bread Maker and allow it to cool down completely.



Step 2

Use a damp cloth to wipe the interior and exterior of the Bread Pan, avoid using abrasive cleaners or harsh detergents to prevent damage to the non-stick coating.



Step 3

If the Kneading Blade is hard to remove, pour warm water into the Bread Pan and soak for 30 minutes, then gently wipe with a damp cloth.



Step 4

Clean the Lid and Viewing Window with a damp cloth, do not submerge in water.



Step 5

Wipe the Metal Housing with a soft damp cloth dampened with a small amount of mild detergent, then dry with a clean cloth. Do not submerge in water.



Step 6

Ensure all parts are cleaned, dried, and reassembled before using or storing the Bread Maker.



TROUBLESHOOTING

Issue	Reason	Solution
Smoke coming from ventilation holes while baking.	Protective oil on heating element surface during initial use.	Bake the Bread Maker empty before first use.
	Food residue adhering to or near the heating tube.	Unplug power cord and clean heating element after cooling down.
Difficulty in removing bread from Bread Pan.	Kneading Blade stuck to the shaft inside the Bread Pan.	After removing some bread, pour warm water into the Bread Pan and soak for 30 minutes, then remove and clean the Kneading Blade.
Inadequate kneading leading to high resistance and inability to rotate.	Incorrect program selection.	Verify if your recipe aligns with the Recipe Instructions.
	Damage to the Kneading Blade holes.	Check if the Kneading Blade is intact. If it is damaged, please contact our customer service for a replacement.
	Motor malfunction.	Please contact professional technical team or our customer service for assistance.

TROUBLESHOOTING

Issue	Reason	Solution
Audible motor noise but dough remains unmixed.	Improper placement of the Bread Pan.	Ensure correct placement of the Bread Pan.
	Large dough size for mixing.	Use accurate measurements and recipe proportions.
Machine operation being interrupted.	Accidental  activation.	If the interruption is within 30 minutes, restart with the same settings. If it's been longer, start fresh with new ingredients.
Display showing “H:HH” when pressing 	Excessively high temperature in the Bread Pan.	Press  , unplug the power cord, open the Lid, remove the Bread Pan, and allow the Bread Pan to cool down before restarting.
Bread collapsing in the middle after fermentation and baking.	Insufficient gluten in flour, leading to poor fermentation.	Use bread flour or high gluten flour.
	Rapid fermentation at high temperatures.	Ensure ingredients are at room temperature.
	Excessive water, resulting in overly wet dough.	Adjust water quantity as per the Recipe Instructions.

TROUBLESHOOTING

Issue	Reason	Solution
Excessive dry powder sticking to outer surface of bread.	Ingredients like butter or bananas with high adhesive properties.	Avoid adding ingredients with strong adhesive.
	Inadequate mixing or insufficient water.	Verify appropriate water quantity and check mixing mechanism for any irregularities.
Excessive browning and thick crust when baking cakes or foods with high sugar content.	Variations in recipes and ingredients significantly affect browning, particularly excessive sugar.	For recipes prone to excessive browning due to high sugar content, terminate the program 5–10 minutes early. After turning off the Bread Maker, keep the Lid closed for 20 minutes before removing the bread.

WARRANTY

Thanks for choosing Koviet Bread Maker.

This product is covered with Koviet product and labor warranty for 12 months from the date of its original purchase.

30–Day Limited Warranty

To provide customers with quality shopping and user experience, we guarantee to replace or issue a full refund within the 30–day period from the date of purchase.

30–Day to 1–Year Limited Warranty

After the 30–day warranty has expired, Koviet activates a 1–year warranty from the date of purchase that covers product replacement.

30–Day to 1–Year Warranty Limitations

The warranty does not apply where damage is caused by other factors, including without limitation:

- (a) Normal wear and tear;
- (b) Misuse, dismantling, accident, or failure to follow operating instructions;
- (c) Exposure to liquid or infiltration of foreign particles;
- (d) Servicing or modifications of the product other than by Koviet;
- (e) Commercial or non–household use.

We can only provide after–sales service for products that are sold by Koviet or Koviet authorized retailers and distributors.

※ Please have your order ID ready before contacting Customer Support.



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