

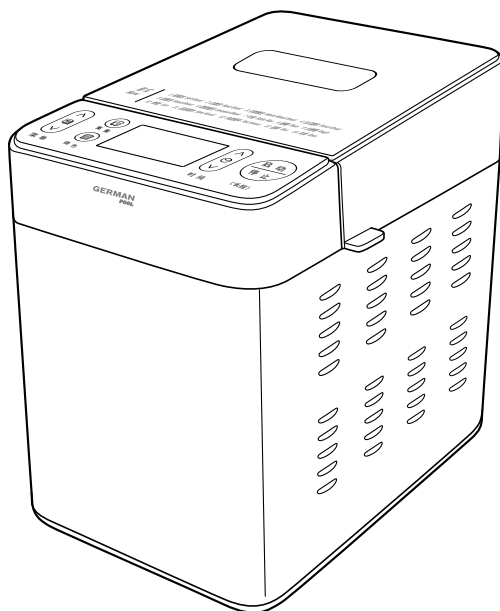
GERMAN
POOL



德國寶

自家製麵包機
Homemade Bread Maker

BMR-7076



在使用之前請詳細閱讀「使用說明書」及「保用條款」，並妥為保存。
Please read these instructions and warranty information carefully
before use and keep them handy for future reference.

使用說明書 USER MANUAL

請即進行保用登記！

有關保用條款細則，請看本說明書最後一頁。

Please register your warranty information now !

For Warranty Terms & Conditions,

please refer to the last page of these operating instructions.

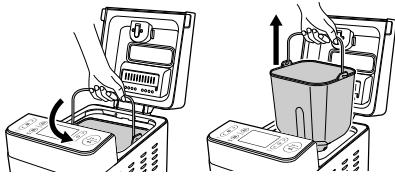
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For English instructions, please refer to P.20.
英文版說明書請參閱 P.20。

基本操作指南

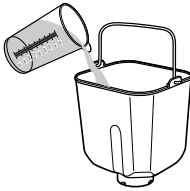
註：詳細操作說明請參閱P. 7



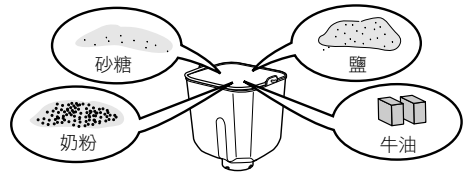
1. 從主機裡取出麵包桶。



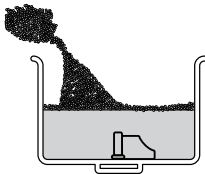
2. 準備材料並準確稱量。



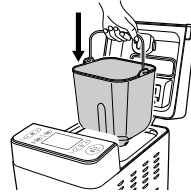
3. 先倒入水及液體材料。



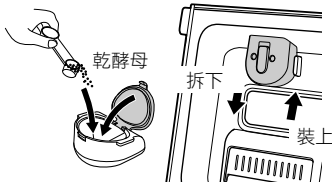
4. 再放入糖、鹽、奶粉、牛油以及其他材料。



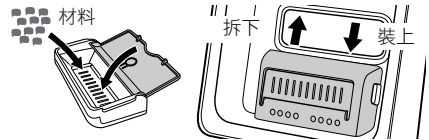
5. 最後，高筋麵粉放在最上層。



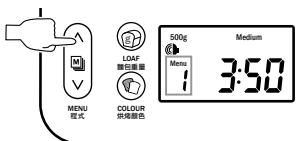
6. 把麵包桶裝入主機內。



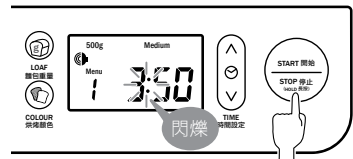
7. 將乾酵母放入酵母投放盒，再裝到機蓋上。



8. 將乾果及果仁等配料放入配料投放盒，再裝到機蓋上。



9. 關蓋，選擇預設程式。



10. 選擇麵包尺寸及顏色深淺，啟動。

注意事項

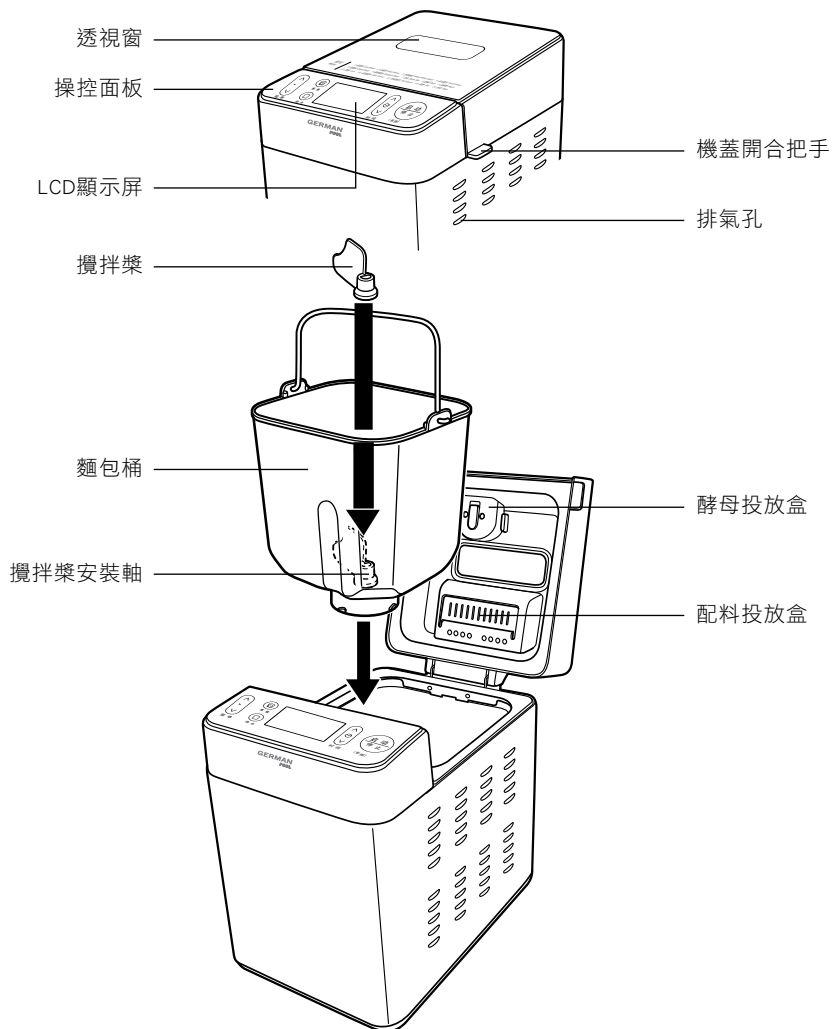
重要說明

- 為安全起見，初次使用產品前請先細閱本說明書，並保存說明書，以便作參考之用。
- 本產品只供家居使用。請必須依照本說明書內的指示操作。

1. 在使用本產品前，請確認產品所標明的使用電壓，是否與接地插座電壓一致，並切勿與其他電器共用電源插頭。
2. 使用本產品時，電源插頭必須完全插入插座，否則會容易造成觸電或因發熱而引起火災；請勿使用殘缺或鬆動的插座。
3. 啟動本產品前確保機蓋完全蓋上，以免影響正常操作和製作效果。
4. 本產品須放在堅固和穩定的平面上使用。
5. 切勿於本產品運作時或操作剛結束時觸摸機身，以免燙傷。
6. 切勿於操作時觸摸或遮蓋機身後的排氣孔，以免燙傷或造成散熱不良。
7. 提起麵包桶時必須先戴上隔熱手套，以免被高溫機件燙傷。
8. 黏在麵包裡的攪拌槳冷卻後才可取出，以免燙傷。
9. 拔除插頭時，切勿接觸到金屬部分或用力過度。
10. 切勿將本產品泡在水中或對機身澆水，以免引起短路或觸電。
11. 電源線和插頭不可用水或其他液體清洗或浸泡，插頭不可用濕布擦拭，手部潮濕時請勿插入或拔出插頭，以免引起觸電。
12. 切勿將本產品靠近熱源或以任何物件遮蓋機身，以免造成散熱不良。
13. 機身兩側和背部與牆壁須保持不少於10厘米的距離。
14. 切勿使用任何酸鹼性溶液清洗本產品，以免觸電或造成損傷。
15. 切勿把麵包桶或任何配件放於洗碗機中清洗。
16. 移動或清潔本產品前，必須先切斷電源。
17. 切勿在本產品上放置任何重物，以免損壞機身。
18. 本產品並不適宜讓兒童、身體或心智殘障、缺乏經驗或知識的人士操作，除非該人士得到負責保護其安全的人士之監督或指引。
19. 兒童必須被監督，切勿讓兒童使用、觸摸或把玩本產品。
20. 如電源線損壞或發生其他故障，切勿自行拆卸、修理或改裝，必須由本公司或合資格的專業技術人員更換和維修。
21. 切勿使用受損的電線或電源插頭，以防觸電、引起短路或火災。
22. 每次製作時，麵粉最大使用量為400g，酵母粉約為5g。
23. 本產品不擬以任何類型的獨立遙控系統操控。

產品結構

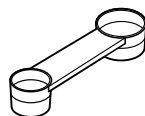
主機身



量杯



攪拌槳提取勾



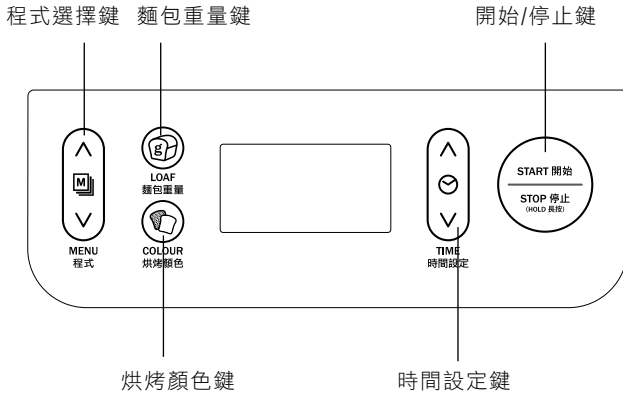
量匙

操作說明

注意

- 查看本產品電壓是否與插座的相符合。
- 在清洗或拆裝本產品前必須先拔掉電源。
- 取出麵包桶前必須戴上隔熱手套，以免燙傷。
- 切勿將麵包機和麵包桶浸泡於任何液體中。
- 使用時及使用後均不應觸碰本產品在表面及任何發熱組件，以免燙傷。

I. 操控面板及按鍵說明



程式選擇鍵

- 設14個預設程式以供選擇。
- 輕按 ▲ 和 ▼ 選取程式。
- 詳細程式資料請參閱“程式說明”。

麵包重量鍵

- 輕按此鍵選擇麵包重量 (500克或750克)。
- 適用於程式1-5。

烘烤顏色鍵

- 輕按此鍵選擇麵包烘烤顏色，即：淺色、普通或深色。

操作說明

時間設定鍵

- 使用任何麵包程式 (程式1 - 6) 及 “生麵糰” (程式9) 時可輕按 **▲** 和 **▼** 設定延遲啟動功能，每按一下增加或減少10分鐘，上限為13小時。（參考“其他功能 - 程式延後啟動功能”說明）。
- 使用任何功能程式 (程式11-14) 時可輕按 **▲** 和 **▼** 調教操作時間，如下：

#	程式	預設時間 (小時：分鐘)	設定範圍	注意事項
11	低速攪拌	00:10	1-20分鐘	- 以1分鐘為單位 - 切勿連續操作30分鐘 - 每次間隔時間若少於5分鐘，操作總時間不可超過30分鐘
12	快速攪拌	00:20	1-30分鐘	
13	發酵	01:00	5分鐘 - 6小時	- 以5分鐘為單位 - 切勿於操作期間打開機蓋，以免因機內溫度下降而令麵包未能充分膨脹。
14	烘烤	00:50	5分鐘 - 1.5小時	- 以5分鐘為單位 - 切勿空烤 - 只適用於烘烤麵包

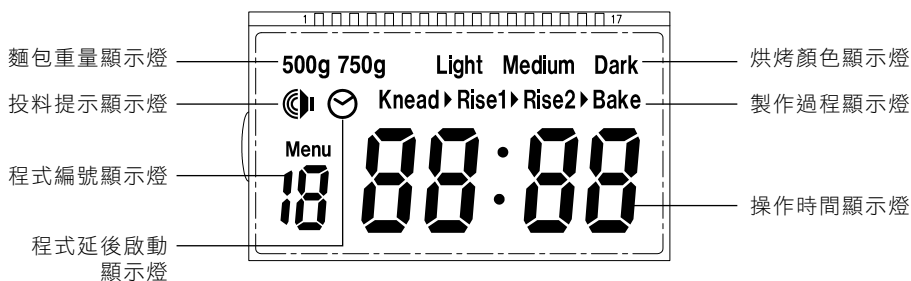
註： 程式7、8和10不設時間設定功能。

開始/停止鍵

- 選擇程式、麵包重量和烘烤顏色後，輕按此鍵啟動麵包機。
- 程式結束後，長按此鍵3秒或以上終止程式。

操作說明

11. 顯示屏幕及指示燈說明



麵包重量顯示燈

- 選取麵包重量後，相應的顯示燈會亮起。

投料提示顯示燈

- 此燈亮起代表麵包機將在製作過程中發出提示訊號音。
- 適用於程式1至6。

程式延後啟動顯示燈

- 此燈亮起時代表已啟動程式延後啟動功能。
- 按需要輕按時間設定鍵△和▽設定時間。
例子：於8:30pm開始製作麵包，預計於6:00am完成，麵包製作開始和完成時間相隔9小時30分鐘，亦即需要設定的時間。

操作時間顯示燈

- 此燈顯示程式剩餘操作時間，當顯示為0:00時代表程式結束。

烘烤顏色顯示燈

- 選取烘烤顏色後，相應的顯示燈會亮起。

製作過程顯示燈

- 設4個過程：攪拌、發酵1、發酵2、烘烤。
- 於程式操作期間顯示運作狀態。

程式編號顯示燈

- 此燈亮起並顯示所選取的程式編號。

操作說明

III. 其他功能

酵母投放盒

- 於啟動程式前把酵母放入此投放盒，麵包機會於適當時候自動把酵母投放於麵包桶內，並發出提示訊號音。

配料投放盒

- 於啟動程式前按需要把配料放入此投放盒，麵包機會於適當時候自動把配料投放於麵包桶內，並發出訊號音通知。

注意

- 一開始就要加入麵糰混合的材料包括蔬菜、水果、果汁等；蔬菜糊至麵粉量的20%為止；果汁等液體就取代相同分量的水。
- 可放入配料投放盒的包括堅果、乾果等乾燥和難溶配料，分量為放滿投放盒為止；須切成約50毫米 × 50毫米的小塊，注意不要塞得太滿，否則配料可能不能順利掉落。
- 配合訊號音投放的包括易溶、水份多、黏性高、體積細小的配料，分量至麵粉量的20%為止。

斷電記憶功能

- 若於操作時誤把電源插頭碰脫，或電力突然中斷，而情況不超過7分鐘，麵包機於再次接通電源後仍能以之前的設定繼續操作，但製作時間亦會因此而延後；若情況持續超過7分鐘，則須重新設定。
- 若上述情況於啟動麵包機前發生，接通電源後顯示屏將顯示待機狀態，可作正常選用程式。

自動保溫功能

- 麵包製作過程結束後，若不即時終止程式和打開機蓋，保溫功能將自動啟動並運作1小時。

程式延後啟動功能

- 設13小時設定範圍。
- 按需要輕按時間設定鍵△和▽設定時間。

注意

- 因蔬菜、雞蛋、牛奶容易變質，故製作含有這些材料的麵包時，不宜使用程式延後啟動功能。

操作說明

IV. 操作程序

注意


- 啟動前須確保機蓋完全合上，以及麵包桶須放於適當位置。
- 操作期間避免觸碰機身，以免燙傷。
- 於操作期間避免觸碰操作面板，以免因誤按功能鍵而影響正常操作。
- 切勿於操作期間打開機蓋，以免影響程式和投放盒的正常操作。
- 避免於發酵過程期間打開機蓋，以免因機內溫度下降而令麵包未能充分膨脹。
- 使用後須待機件降溫約1小時後才可再次啟動，以免因機件過熱而影響正常操作。

1. 斜斜向左轉動麵包桶再用力提起，把攪拌槳插在桶內的旋轉軸上。
2. 按所選程式或實際需要依次序把材料放入麵包桶。
3. 把麵包桶斜斜地放入麵包機，並向右轉以固定位置。
4. 把酵母投放器往下拉，拆下後放入適當分量的酵母粉，關蓋後放回原來位置並向上推，以固定位置。

- 使用前徹底抹乾酵母投放器，避免酵母黏於投放器內部而未能完全掉下。
- 把酵母投放器裝到機蓋上時，確保向上推至緊貼機蓋邊緣。

5. (如適用)把配料投放盒往上推，拆下後放入適當份量的配料，合上蓋後放回原來位置並向下拉，以固定位置。


- 應放入水份較少或較難溶化的配料。
- 避免把以下配料放入配料投放盒：
 - 較易溶化的食物，如朱古力和焦糖等
 - 體積較大的食物
 - 液體
 - 水份較多的食物，如水果
 - 體積過小的食物，如芝麻

6. 蓋上機蓋，接通電源，顯示屏會亮起並處於待機模式。然後選取程式、麵包重量和烘烤顏色。長按  3秒啟動麵包機，顯示屏上的時間會開始倒數。

如須暫停麵包機作重新設定，可再次長按  3秒，麵包機會發出訊號音，顯示屏的畫面會返回所選程式待機狀態，此時可重新設定程式。

操作說明

7. 程式結束後，操作時間指示燈會顯示為00:00，麵包機會發出提示訊號音，並於接下來的10分鐘內每隔1分鐘發出1次提示訊號音，10分鐘後，麵包機會短響10次，顯示幕會返回所選程式的待機狀態。

當操作時間指示燈顯示為00:00時，亦可即時長按  3秒，以終止程式和訊號音，顯示屏亦會返回待機模式。

8. 拔掉電源插頭，戴上隔熱手套，取出麵包桶，用力抖動麵包桶數次以取出麵包，亦可輕輕轉動麵包桶底部的旋轉軸，以便把麵包推出。
9. 把麵包放在網格或碟子上降溫約15-30分鐘，然後以攪拌槳提取勾勾出黏在麵包內的攪拌槳。

- 取出麵包前必須先戴上隔熱手套，以免燙傷。
- 為保持麵包鬆脆，建議製作完成後即時取出麵包。
- 切勿以尖銳或金屬物件取出麵包，以免損壞麵包桶，因麵包桶內塗層脫落時，會難以取出麵包。
- 取出麵包後，即時注入與攪拌槳高度相若的溫水或熱水於麵包桶內，以便清洗黏附在攪拌棒上和麵包桶內的殘餘麵糰。

10. 程式結束後可繼續保持機蓋關閉，自動保溫功能將自動啟動並運作1小時，以保持機內麵包溫度。
11. 程式結束後，若要加深烘烤顏色，或發現烘烤效果不理想，可獨立啟動烘烤程式，按實際需要輕按時間設定鍵，設定能達至理想烘烤效果的所需時間。

程式說明

設定及功能

	預設程式	麵包重量	預設時間	燒色選擇	酵母投放	配料投放	時間設定	延遲啟動	預熱	保溫	功能
1	麵包程式	軟麵包	500 g 750 g	4:38 4:40	●	●	●	●	○	●	製作水分多的軟麵包，用於乳製品較多的食譜
2		白麵包	500 g 750 g	3:23 3:26	●	●	●	●	○	●	製作白麵包
3		全麥麵包	500 g 750 g	3:54 3:58	●	●	●	●	●	●	製作含有全麥麵粉和米粉的麵包
4		法式麵包	500 g 750 g	3:33 3:35	●	●	●	●	○	●	製作法式麵包
5		甜麵包	500 g 750 g	3:21 3:25	●	●	●	●	○	●	製作出甜味較重的麵包，用於糖量較多的食譜
6		歐陸麵包	/	3:30	○	●	●	●	○	●	製作營養豐富、外脆內軟的歐洲風味麵包
7	特別程式	年糕	/	1:23	○	○	○	○	○	○	製作年糕
8		麵糰	/	0:30	○	○	○	○	○	○	製作意粉、各式麵條
9		生麵糰	/	1:30	○	●	○	●	○	○	製作麵包麵糰，完成攪拌及發酵步驟
10		果醬	/	1:05	○	○	○	○	○	○	製作自家風味果醬
11	功能程式	低速攪拌	/	0:10	○	○	●	○	○	○	將各種材料攪拌，形成麵筋
12		快速攪拌	/	0:20	○	○	●	○	○	○	將各種材料攪拌，形成麵筋
13		發酵	/	1:00	○	○	○	●	○	○	發酵
14		烘烤	/	0:50	○	○	○	●	○	●	烘烤

● 適用 ○ 不適用

參考食譜

牛奶麵包

程式：(1) 軟麵包	
麵包重量：	750 克
鮮奶	225 毫升
煉奶	75 克
雞蛋（打勻）	1 個
砂糖	15 克
鹽	8 克
無鹽牛油	60 克
高筋麵粉	420 克
酵母（依士）	6 克

白麵包

程式：(2) 白麵包	
麵包重量：	750 克
水	280 克
砂糖	20 克
鹽	6 克
奶粉	20 克
無鹽牛油	20 克
高筋麵粉	400 克
酵母（依士）	8 克

全麥麵包

程式：(3) 全麥麵包	
麵包重量：	750 克
水	255 克
砂糖	23 克
鹽	6 克
無鹽牛油	30 克
全麥麵粉	75 克
高筋麵粉	300 克
酵母（依士）	4.5 克

食譜資料只作參考，實際效果視乎材料種類、份量和質量而變化。

參考食譜

法式麵包

程式：(4) 法式麵包	
麵包重量：	750 克
水	230 克
鹽	5.4 克
低筋麵粉	70 克
高筋麵粉	260 克
酵母（依士）	2 克

意式甜麵包

程式：(5) 甜麵包	
麵包重量：	750 克
雞蛋(打勻)	1.5 個
牛奶 & 雞蛋	共255 毫升
砂糖	60 克
鹽	6 克
無鹽牛油	90 克
高筋麵粉	375 克
酵母（依士）	4.5 克

芝士香草麵包

程式：(6) 歐陸麵包	
麵包重量：	750 克
水	170 克
砂糖	23 克
奶粉	17 克
鹽	3 克
無鹽牛油	21 克
高筋麵粉	360 克
酵母（依士）	3 克
芝士碎片	50 克
香草	2茶匙

食譜資料只作參考，實際效果視乎材料種類、份量和質量而變化。

參考食譜

年糕

程式：(7) 年糕		
水	380 克	1. 把糯米洗乾淨，用篩子瀝幹水。 2. 麵包桶中放入糯米和水。 3. 選擇“年糕”程式，按“啟動”鍵。
糯米	560 克	

日式烏冬麵

程式：(8) 麵糰		
水	150 克	1. 放入所有材料。 2. 按“麵糰”，啟動。 3. 取出略搓圓，靜置30分鐘。 4. 用擀面棒擀薄，切成麵條。
中筋麵粉	300 克	
鹽	12 克	

意式薄餅麵糰

程式：(9) 生麵糰	
份量：	4 厚批
水	210 克
砂糖	10 克
鹽	5 克
奶粉	8 克
橄欖油	20 克
高筋麵粉	330 克
酵母（依士）	3 克

草莓果醬

程式：(10) 果醬	
草莓	350 克
砂糖	120 克
檸檬(榨汁)	半個

食譜資料只作參考，實際效果視乎材料種類、份量和質量而變化。

常見問題及處理方法

I. 麵包製作

情況	原因及處理方法	
麵包的顏色太深	乾酵母	份量太少會導致難以膨脹，麵包的顏色變深。
	砂糖	糖和牛奶的分量過多會加深麵包的顏色。不同種類的糖即使體積容量相同，重量亦會有差異，必須用秤準確稱量。
	奶粉	份量太少會使麵糰變硬，導致麵包的顏色變深。
	水	餘熱會使燒色變深，製作完成後盡快取出麵包。
	溫度	餘熱會使燒色變深，製作完成後盡快取出麵包。
麵包的顏色太淺	乾酵母	份量太多會導致過度發酵，麵包的顏色變淺。
	砂糖	糖和牛奶的分量過少時，就難以烤出顏色。
	奶粉	*法式麵包因為不加糖和奶粉，所以顏色會較淡。
	鹽	不放鹽會導致過度發酵，麵包的顏色變淺。
麵包不膨脹	乾酵母	使用存放太久或存放不當的乾酵母，會導致發酵不良。
		乾酵母與水、砂糖、鹽接觸會影響發酵，因避免接觸到麵粉以外的材料。
	麵粉	使用存放太久、存放不當的麵粉或放入過多麵粉，會導致膨脹不良。
	砂糖	分量不足時，乾酵母需要較長時間發酵，導致膨脹不良。代糖不能成為酵母的養分，不適用於製作麵包。
麵包膨脹過度	鹽	過多鹽分會阻礙發酵，導致膨脹不良。
	乾酵母	分量過多會產生過多氣體，導致膨脹過度。
	砂糖	分量過多會產生過多氣體，導致膨脹過度。
	室溫	若室溫高於30°C，可能會導致過度發酵。請於較陰涼乾爽的位置製作。
麵包內的氣孔大而粗糙	酵母	分量過多會產生過多氣體，導致氣孔大而粗糙。
	砂糖	分量過多會產生過多氣體，導致氣孔大而粗糙。
	室溫	若室溫高於30°C，可能會導致過度發酵，氣孔就會大而粗糙。請於較陰涼乾爽的位置製作。
麵糰不平滑，帶有筋狀	牛油	使用了冷凍狀態的牛油，因太硬難以與麵糰揉合，而殘留為筋狀。製作前須先置於室溫軟化，再切成小塊後使用。
麵包的高度和形狀每一次都不同	環境/材料	即使用相同的程式，但由於室溫、材料的搭配和品質、延後啟動的時間等因素影響，膨脹效果和麵包顏色都會有差異。
麵包溢出麵包桶	留意材料分量，並確保所有材料準確稱量。 留意酵母分量，過多會發酵過度，引致麵包溢出麵包桶。	
可否使用新鮮酵母來製造麵包	天然酵母需要較長的時間發酵，不適用於麵包機。本指引使用的為乾酵母。	

常見問題及處理方法

II. 機件操作

如遇以下一般情況，請按以下指示處理。如仍未能處理或未發現故障原因，請與本公司維修服務中心聯絡。

注意：為安全著想，再次特別提醒，請勿自行拆裝修理。

故障現象	檢查事項	處理方法
未能啟動程式	電源線插頭是否鬆脫	確認電線插頭已妥善插好
	未有按下開始/停止	選取程式、麵包重量和烘烤顏色後，輕按開始/停止鍵啟動麵包機
未能終止程式	是否長按開始/停止鍵至少3秒	長按開始/停止鍵約3秒
	是否戴著隔熱手套按開始/停止鍵	脫掉隔熱手套，再次輕按開始/停止鍵
顯示屏出現E01	是否因長時間操作而引致機件過熱	關機並取出麵包桶，再次啟動前先讓機件充分冷卻
顯示屏出現E00	機內溫度低於-5°C	於溫度達-5°C以上的環境使用麵包機
顯示屏出現EEE	是否未能啟動任何功能	機件發生故障，須聯絡製造商維修
顯示屏出現HHH		
排氣孔冒煙或異味在製作過程中發出	是否有材料散落在發熱管上	體積較傾小的材料可能會散落在發熱線上，可於機件完全冷卻後清洗
操作期間停電或誤把電源插頭碰脫	是否在7分鐘內發生	若在7分鐘內再次接通電源，麵包機會以之前設定的程式自動繼續操作，否則須重新設定

清潔與保養

注意

- 必須確保機身和發熱組件完全冷卻，並拔掉電源插頭，才開始清洗。
 - 切勿將麵包機和麵包桶浸泡於水中。
1. 請使用柔軟的濕布及中性洗潔精輕抹機身和機蓋內側，切勿使用硬毛刷或粗糙抹布清潔。
 2. 切勿把麵包桶浸泡在任何液體中，以免影響正常運作。
 3. 請使用柔軟的濕布或海綿清洗攪拌槳、麵包桶內外側、配料投放盒，以及飛散到機身內的酵母和配料，並自然風乾。
 4. 把熱水或溫水注入麵包桶內至超過攪拌槳高度的位置，以便清洗黏附在攪拌槳上和麵包桶內的殘餘麵團。
 5. 把攪拌槳往右轉並拉出，便能拆掉清洗。若攪拌槳難以拆掉，可先輕輕轉動麵包桶底部的旋轉軸，然後把攪拌槳拉出。

技術規格

型號	BMR-7076
電壓	220-240 V
頻率	50 Hz
功率	710W
機身尺寸	(H) 326 mm(W) 235 mm(D) 325 mm
淨重	8.2 kg

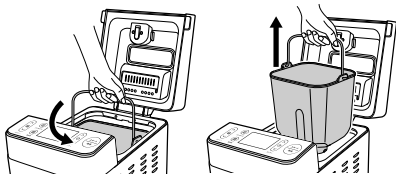
產品規格及設計如有變更，恕不另行通知。
中英文版本如有出入，一概以中文版為準。
本產品使用說明書以 www.germanpool.com 網上版為最新版本。

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Quick Operating Guide

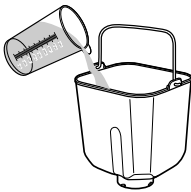
Note: Please see detailed operating instructions (P.26)



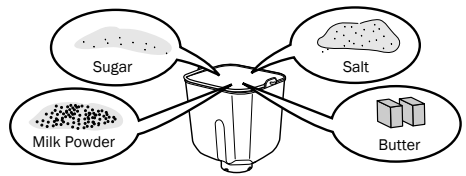
1. Remove Baking Pan from unit body.



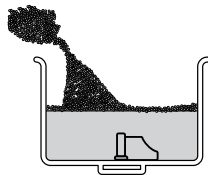
2. Prepare and well weigh ingredients.



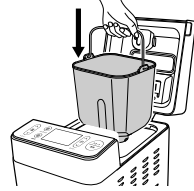
3. Pour in water & liquids.



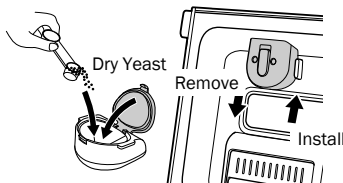
4. Add sugar, salt, milk powder, butter and other solid ingredients.



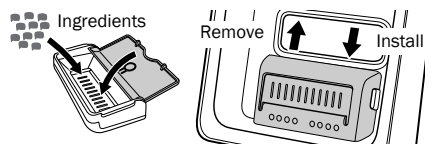
5. Lastly, add flour to the top-most layer.



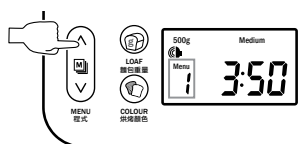
6. Fit Baking Pan inside unit body.



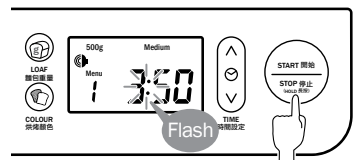
7. Put yeast in Yeast Dispenser. Then fix it to lid.



8. Place dried fruits or nuts in Fruits & Nuts Dispenser. Then fix it to lid.



9. Close lid. Select programme.



10. Set loaf size & crust color. Press "Start".

Notice Before Use

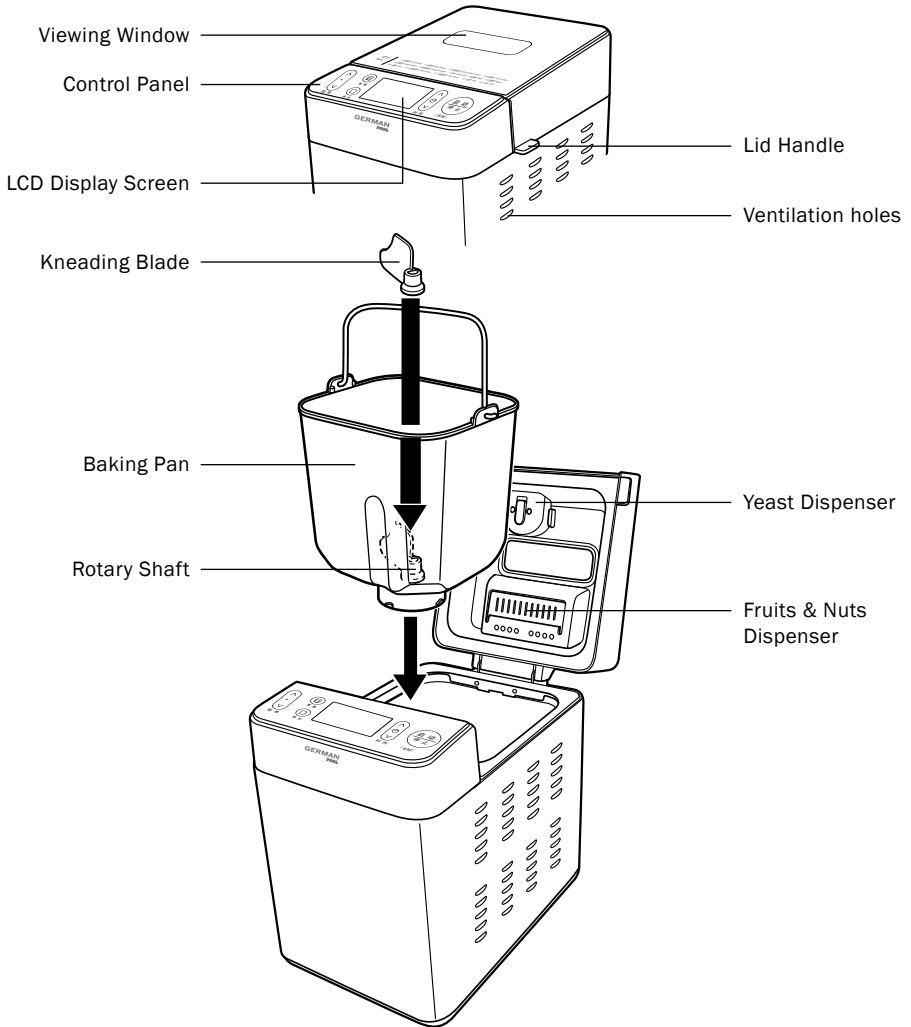
Important

- For safety purpose, you should read the instructions carefully before using the appliance for the first time. Save the instructions for future reference.
- The appliance is designed for domestic use and may only be installed and operated in accordance with this instruction manual.

1. Before plugging in the appliance, check that the electrical rating shown on the rating plate corresponds with your house electricity supply.
2. Plug the appliance to the wall outlet properly and securely to avoid electric shock or a fire caused by overheating. Do not use damaged or loose power cord or plug to avoid short circuit, electric shock or a fire.
3. Always make sure the cover is completely closed before operation to ensure proper operation and baking results.
4. Do not use the appliance on an inclined or unstable surface.
5. Do not touch the appliance during or immediately after operation to avoid burns.
6. Do not touch or cover the ventilation holes to avoid burns or block ventilation.
7. Always take out the baking pan with heat-resistant gloves to avoid burns of the heating elements.
8. Always leave the kneading blade inside the bread and take out only after cooling down to avoid burns.
9. Do not touch the metal parts of the socket or unplug with force.
10. Do not immerse the appliance into any liquid or spray water on it to avoid short circuit or electric shock.
11. Do not clean or immerse the power cord and socket in any liquid or wipe the socket with wet cloth. Do not plug or unplug with wet hands.
12. Do not place the appliance near any source of heat or cover the appliance with any objects to avoid ventilation problems.
13. Always keep the distance of the appliance from the wall no less than 10cm.
14. Do not clean with any acidic or alkaline detergent to avoid electric shock or damage.
15. Do not clean the appliance and any accessory in a dish washer.
16. Always unplug before moving or cleaning the appliance.
17. Do not place any heavy objects on the appliance to avoid damage.
18. The appliance is not intended for use by persons, including children, with reduced physical, sensory or mental capabilities, or any individual lacking experience and knowledge unless they have been given supervision or instruction by a person responsible for their safety.
19. Children should be under supervision to ensure that they do not play with the appliance.
20. If the power cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
21. Do not use any damaged power cord or socket to avoid electric shock, short circuit or fire hazard.
22. The maximum quantities of flour and raising agent that may be used are 400g and ~5g respectively.
23. The appliance is not intended to be operated by means of any separate remote-control system.

Product Structure

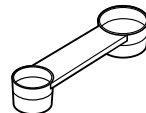
Main Body



Measuring Cup



Kneading Blade Remover



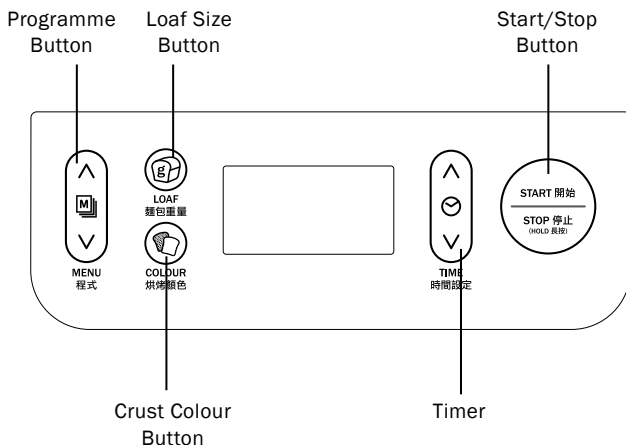
Measuring Spoon

Operating Instructions



Attention

- Always check if the socket corresponds with the voltage stated.
- Always unplug before cleaning or dismantling.
- Always remove baking pan with heat-resistant gloves to avoid burns.
- Do not immerse the appliance and baking pan in any liquid.
- Do not touch the appliance surface and any heating elements inside during or after use to avoid burns.

I. Control Panel & Buttons



Programme Button

- 14 programmes available for selection.
- Press  and  to select a programme.
- See “Programme Specification” for programme details.

Loaf Size Button

- Press to select loaf size (500g or 750g).
- This function is applicable to programme 1 - 5.

Crust Colour Button

- Press to select crust colour (Light, Medium or Dark).

Operating Instructions

Timer

- Delay-start function is applicable to Bread Mode (Programme 1-6) and “Dough” (Programme 9).
Press **▲** and **▼** to set operation time for 13 hours at maximum. Press once to increase or decrease 10 minutes, twice for 20 minutes and so on. (See descriptions of “Delay-start”).
- Press **▲** and **▼** to adjust operation time when using Function Mode (Programme 11 – 14):

#	Programme	Default Timer (hour : min)	Timer-Setting Duration	Caution
11	Slow Knead	00:10	1 - 20min	- Interval: 1 min - Do not operate continuously for 30 minutes - If the break time between repeated kneading is less than 5 minutes, the total operation time should not be more than 30 minutes
12	Fast Knead	00:20	1 - 30min	
13	Rise	01:00	5min - 6hours	- Interval: 5 min - Do not open the lid during operation in order to keep the best rising result
14	Bake	00:50	5min - 1.5hours	- Interval: 5 min - Do not bake when the appliance is empty - Do not bake food other than bread

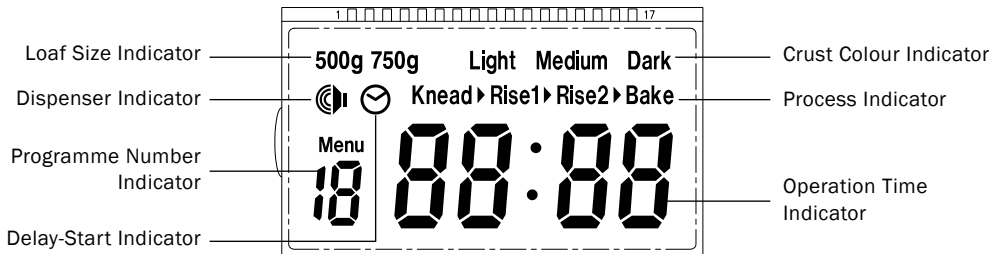
Note: Time setting is not applicable to programme 7, 8 and 10.

Start/ Stop Button

- Press to start operation after putting all the ingredients in baking pan, as well as selecting a programme, loaf size and crust colour.
- Press and hold this button for 3 seconds or longer when the programme is completed to terminate operation.

Operating Instructions

II. LCD Display & Indicators



Loaf Size Indicator

- The corresponding light will be on after loaf size selection.

Dispenser Indicator

- It indicates that the appliance will give indicative sound during operation when the indicator is on.
- It is applicable to programmes 1 to 6.

Delay-Start Indicator

- It indicates the delay-start function is activated when this indicator is on.
- Press **^** and **v** to set the time according to actual needs.
- Example: It is now 8:30pm and the bread should be ready at 6:00am. Between 8:30 pm and 6:00am there are 9 hours 30 minutes, which is the time to be set.

Time-Setting Indicator

- This indicator shows programme operation time countdown and indicates the programme completed by showing 0:00.

Crust Colour Indicator

- The corresponding light will be on after crust colour selection.

Process Indicator

- Four programmes:knead,rise1,rise2 and bake.
- This indicator shows the selected programme process.

Programme Number Indicator

- This indicator shows the number of selected programme.

Operating Instructions

III. Other Functions

Yeast Dispenser

- Before operation, put yeast in this dispenser and the yeast will be dispensed into the baking pan automatically at proper time during operation and gives an indicative sound.

Fruits & Nuts Dispenser

- Before operation, put fruits & nuts in this dispenser and they will be dispensed into the baking pan automatically at proper time during operation and it gives an indicative sound.

Attention

- Vegetables, fruits & juice should be added and kneaded with other ingredients when start making bread. Vegetables and fruits added should not be more than 20% of flour. Water should be reduced by the same amount if using juice instead.
- Items that are of less water content or can hardly be melted should be cut into small pieces (50mm × 50mm) before putting into the dispenser. Do not put too much ingredients to avoid failure of dispense.
- Items that are sticky or can be easily melted, items of high water content or tiny size should be added by the indicative sound. The amount added should not be more than 20% of flour.

Power-Failure Memory

- If the plug is removed unintentionally or power failure occurs during operation and it lasts for less than 7 minutes, the appliance can operate at the previous setting after re-connecting with power, but the overall operation time will then be delayed. Programme reset is required if power failure lasts for more than 7 minutes.
- If power failure occurs before the appliance starts operation, the LCD display will be at stand-by mode after re-connecting with power and the appliance can operate as normal.

Auto Keep Warm

- Auto keep warm function will be automatically activated for 1 hour immediately after the programme is completed to keep the bread warm if the programme operation is not terminated and the cover is not opened.

Delay-Start

- 13 hours maximum timer setting for programme 1 to 10.
- Press **^** and **v** to delay the starting time according to the actual needs.

Attention

- Do not use Delay-Start function if it contains perishable ingredient, such as vegetables, egg and milk.

Operating Instructions

IV. Operation

Attention:

- Always ensure that the lid is completely closed and the baking pan is properly positioned before activating the appliance.
- Do not touch the appliance surface during operating to avoid burns.
- Do not touch the control panel during operation to avoid false commands caused by pressing the function buttons unintentionally.
- Do not open the lid during operation to avoid improper operation of programmes and dispensers.
- Do not open the lid during rising process to avoid unsatisfying rise result caused by the internal temperate decrease.
- Restart the appliance when it has been cooled down for at least 1 hour to avoid improper operation caused by overheating.

1. Turn the baking pan left at a titled angle and put it out. Attach the kneading blade on the rotary shaft.
2. Put all the ingredients in proper order in the baking pan according to the selected programme or actual needs.
3. Put the baking pan back in the original position in the appliance and turn right to fix.
4. Pull the yeast dispenser downward and remove, put yeast of the required amount in it. Close the dispenser cover and place it to the original position and pull it upward to fix.

- Wipe yeast dispenser dry before use to avoid failure of yeast dispense.
- Place yeast dispenser properly and push upward until it touches the inner lid edge.

5. (If applicable) Push the fruits & nuts dispenser upward and remove, put the ingredients of required amount in it. Close the dispenser cover and place it to the original position and pull it downwards to fix.

- Put ingredients that are of less water content or can hardly be melted in the dispenser, and avoid putting the below ingredients in it.
 - Items that can be easily melted, e.g. chocolate and caramel
 - Items of large size
 - Items in liquid form
 - Items of high water content, e.g. fresh fruits
 - Items of tiny size, e.g. sesame seeds

Operating Instructions

6. Close the lid and connect with power. The LCD display will be on and at stand-by mode. After that, select programme, loaf size and crust colour, and press and hold the Start/ Stop button for 3 seconds to activate the appliance. The time on LCD display will then start to count down.

To stop the appliance for programme reset, press and hold Start/Stop button for 3 seconds again. The appliance will give an indicative sound and the LCD display will return to stand-by mode for programme reset.

7. When programme is completed, timer indicator will show [00:00] and the appliance will give an indicative sound and once per minute in the next 10 minutes. After 10 minutes, the appliance will give short indicative sound for 10 times and the LCD display will return to stand-by mode.

When programme is completed and the LCD display shows [00:00], press and hold Start/Stop button for 3 seconds to immediately stop operation and the indicative sounds, and LCD display will then return to stand-by mode.

8. Unplug the appliance and take out the baking pan using heat-resistant gloves. Hold the baking pan bottom tightly and take out the bread by shaking the baking pan for several times or slightly turn the rotary shaft at the baking pan base.
9. Cool down the bread on a net or a plate for 15-30 minutes and take out the kneading blade inside the bread with a kneading blade remover.

- Always remove the bread using heat-resistant gloves to avoid burns.
- It is suggested to take out the bread immediately after programme is completed to keep the bread tasty and crispy.
- Do not take out the bread with sharp or metal objects to avoid damage of baking pan because it cause difficulty in taking out the bread if the baking pan coating is scratched.
- Pour warm or hot water into the baking pan to the level close to the height of the kneading blade and inside the baking pan.

10. After the programme is finished, keep the cover closed and Auto Keep Warm function will be activated automatically for 1 hour to keep the crustiness of the bread inside.
11. If darker crust colour is required or the baking result is not satisfactory after programme completion, activate the Bake programme and press Timer to set the operation time according to actual needs.

Programme Specifications

Settings & Functions

		Programme	Loaf Size	Default Time	Crust Color	Yeast	Fruits & Nuts	Time Adjust	Delay Start	Pre-heat	Keep Warm	Function
1	Bread Mode	Soft Bread	500 g 750 g	4:38 4:40	●	●	●	●	●	○	●	To make fluffy & moist bread (for recipes using bigger amount of dairy products)
2		Basic Bread	500 g 750 g	3:23 3:26	●	●	●	●	●	○	●	To make basic white bread
3		Whole Wheat Bread	500 g 750 g	3:54 3:58	●	●	●	●	●	●	●	For recipes using whole wheat or rice flour
4		French Bread	500 g 750 g	3:33 3:35	●	●	●	●	●	○	●	To make French-style bread with crispy crust
5		Sweet Bread	500 g 750 g	3:21 3:25	●	●	●	●	●	○	●	To make sweet bread (for recipes using bigger amount of sugar)
6		European Bread	/	3:30	○	●	●	●	●	○	●	To make crusty, soft European-style bread
7	Special Mode	Sticky Rice	/	1:23	○	○	○	○	○	○	○	To make Asian rice cake
8		Pasta	/	0:30	○	○	○	○	○	○	○	To create a pasta/noodle dough for cooking
9		Dough	/	1:30	○	●	○	●	●	○	○	To create a raw dough (blended & risen)
10		Jam	/	1:05	○	○	○	○	○	○	○	To made homemade jam

● Available ○ Unavailable

Programme Specifications

		Programme	Loaf Size	Default Time	Crust Color	Yeast	Fruits & Nuts	Time Adjust	Delay Start	Pre-heat	Keep Warm	Function
11	Function Mode	Slow Knead	/	0:10	○	○	○	●	○	○	○	To knead dough and develop gluten (short period of time)
12		Fast Knead	/	0:20	○	○	○	●	○	○	○	To knead dough and develop gluten (long period of time)
13		Rise	/	1:00	○	○	○	●	○	○	○	To rise a dough in suitable temperature
14		Bake	/	0:50	○	○	○	●	○	○	●	To bake a pre-knead & pre-risen dough

● Available ○ Unavailable

Suggested Recipe

Milk Bread	
Programme: (1) Soft Bread	
Portion:	750 g
Milk	225 ml
Condensed Milk	75 g
Egg (beaten)	1 pc
Sugar	15 g
Salt	8 g
Unsalted Butter	60 g
Bread Flour	420 g
Dried Yeast	6 g

White Toast	
Programme: (2) Basic Bread	
Portion:	750 g
Water	280 g
Sugar	20 g
Salt	6 g
Milk Powder	20 g
Unsalted Butter	20 g
Bread Flour	400 g
Dried Yeast	8 g

Whole Wheat Bread	
Programme: (3) Whole Wheat Bread	
Portion:	750 g
Water	255 g
Sugar	23 g
Salt	6 g
Unsalted Butter	30 g
Whole Wheat Flour	75 g
Bread Flour	300 g
Dried Yeast	4.5 g

The information provided in these recipes is for reference only. The actual outcome is subject to the type, quantity and quality of ingredients used.

Suggested Recipe

French Bread	
Programme: (4) French Bread	
Portion:	750 g
Water	230 g
Salt	5.4 g
Cake Flour	70 g
Bread Flour	260 g
Dried Yeast	2 g

Sweet Italian Bread	
Programme: (5) Sweet Bread	
Portion:	750 g
Egg (beaten)	1.5 pc
Milk & Egg (combined)	255 ml
Sugar	60 g
Salt	6 g
Unsalted Butter	90 g
Bread Flour	375 g
Dried Yeast	4.5 g

Cheese & Herb Bread	
Programme: (6) European Bread	
Portion:	750 g
Water	170 g
Sugar	23 g
Milk Powder	17 g
Salt	3 g
Unsalted Butter	21 g
Bread Flour	360 g
Dried Yeast	3 g
Grated Cheese	50 g
Herb	2 tea spoons

The information provided in these recipes is for reference only. The actual outcome is subject to the type, quantity and quality of ingredients used.

Suggested Recipe

Rice Cake		
Programme: (7) Sticky Rice		
Water	380 g	1. Rinse glutinous rice grain. Drain. 2. Put rice and water in Baking Pan. 3. Select "Sticky Rice" programme. Press "Start".
Glutinous Rice Grain	560 g	

Udon Noodles		
Programme: (8) Pasta		
Water	150 g	1. Add all ingredients. 2. Select "Pasta". Press "Start". 3. Remove dough. Let sit for 30 min. 4. Roll out. Cut into thin strips.
Plain Flour	300 g	
Salt	12 g	

Pizza Dough	
Programme: (9) Dough	
Portion:	4 thick pies
Water	210 g
Sugar	10 g
Salt	5 g
Milk Powder	8 g
Olive Oil	20 g
Bread Flour	330 g
Dried Yeast	3 g

Strawberry Jam	
Programme: (10) Jam	
Strawberry	350 g
Sugar	120 g
Lemon Juice	1/2 pc

The information provided in these recipes is for reference only. The actual outcome is subject to the type, quantity and quality of ingredients used.

Troubleshooting

I. Bread Making

Phenomenon	Possible causes & solutions	
The crust colour is too dark	Dried Yeast	Bread does not rise and becomes darker if not enough yeast.
	Sugar	Too much sugar and milk used will darken the crust colour. Different kinds of sugar vary in their weight even at the same volume. Measure the right quantity by means of a scale.
	Milk Powder	
	Water	Too little water will make dough harder and darken the crust colour.
	Temperature	Residual heat will darken the bread. Take out bread from the unit once done.
The crust colour is too light	Dried Yeast	Too much yeast will make bread over rise and lighten crust colour.
	Sugar	Too little sugar and milk powder will lighten crust colour. * French bread does not contain sugar & milk powder, so it has light crust colour.
	Milk Powder	
	Salt	If no salt added bread will over rise and have lighter crust colour.
The bread does not rise	Dried Yeast	Not enough yeast or the yeast used is too old
		Rise of bread will be affected when yeast contacts directly with water, sugar or salt.
	Flour	Bread does not rise if flour used is too much and too old, or flour used is of poor quality.
	Sugar	Too little sugar will take longer to rise. Artificial sugar cannot nurture yeast, hence is not suitable for making bread.
	Salt	Too much salt will hinder rising.
The bread has risen too much	Dried Yeast	Too much yeast produces too much gas and makes bread over rise.
	Sugar	Too much sugar produces too much gas and makes bread over rise.
	Salt	Too little salt will make the bread rise too much
	Room Temperature	Bread may over rise if room temperature is higher than 30 °C.

Troubleshooting

Phenomenon	Possible causes & solutions	
The bread is full of air holes	Dried Yeast	Too much yeast produces too much gas and makes coarse texture.
	Sugar	Too much sugar produces too much gas and makes coarse texture.
	Room Temperature	Bread may over rise and has coarse texture if room temperature is higher than 30 °C.
The crust is wrinkly	Butter	Ingredients cannot be mixed well if frozen butter is used. Let butter sit in room temperature and cut into small cubes before use.
The heights and shapes of bread is different every time	Conditions/ Ingredients	The heights and shapes of bread vary even when the same programme is used. Room temperature, quantity and quality of ingredients, delay-start time, all these factors will affect the rise and crust color of bread.
The bread overflows the baking pan	Check the recipe and measure the right quantity by using a scale. Use right quantity of yeast. Too much yeast will make the bread over rise and overflow the baking pan.	
Can fresh yeast be used for making bread?	Fresh yeast takes longer time to rise, hence is not suitable to be used in Bread Maker. Instant dried yeast is used in this guide.	

Troubleshooting

II. Operation

If you encounter the following common troubles, please solve according to the following instructions. If the problem cannot be solved or a cause cannot be found, please contact our customer service centre.

Note: For safety purpose, do not dismantle the product for repair by yourself.

Phenomenon	Possible causes	Solutions
Programme cannot be started	Whether the power plug is loosely connected	Whether the power plug is connected properly
	Whether Start / Stop button is pressed	Press Start / Stop button to start operation after selecting programme, loaf size and crust colour
Programme cannot be stopped	Whether Start / Stop button is pressed and held for at least 3 second	Press and hold Start / Stop button for at least 3 second
	Whether Start / Stop button is pressed with gloves on	Take off the gloves and press Start / Stop button again
LCD display shows E01	Whether the appliance has been operated for too long	Take out the baking pan and let the appliance cool down completely
LCD display shows E00	The temperature of operation area is lower than -5 °C	Use the appliance in an area with temperature higher than -5 °C before re-start
LCD display shows EEE	Whether none of the functions can be activated	Temperature sensor failure which requires repair by the manufacturer
LCD display shows HHH		
Smoke and smell come out from ventilation holes	Whether any ingredients are stuck on the heating elements	Ingredients of tiny size may be stuck on the heating elements, which can be cleaned after the appliance has been completely cooled down
Socket is removed unintentionally or power failure occurs	Whether it happens within 7 minutes	The appliance can operate at the previous setting if it is reconnected with power within 7 minutes, or else programme reset is required

Care & Maintenance

Attention:

- Always ensure that the appliance and heating elements have been completely cooled down and disconnected from power before cleaning.
- Do not immerse the appliance and baking pan into any liquid.

1. Clean the appliance surface and back side of the lid using a soft, wet cloth and neutral detergent. Do not clean with hard brush or rough surface cloth.
2. Do not immerse the baking pan into any liquid to avoid improper operation.
3. Clean the kneading blade, outer and inner baking pan and dispensers, as well as ingredients splashed on the inside of the appliance using soft, wet cloth or sponge and leave the parts to dry.
4. Pour warm or hot water into the baking pan to the level close to the height of kneading blade for easy cleaning of the residual dough stuck on the kneading blade and inside the baking pan.
5. Turn the kneading blade to the right and pull it out for easy cleaning. If it is difficult to take it out, turn the rotary shaft at the baking pan base slightly, and then turn the kneading blade to the right and pull it out.

Technical Specifications

Model no	BMR-7076
Voltage	220-240 V
Frequency	50 Hz
Power	710W
Dimensions	(H) 326 mm(W) 235 mm(D) 325 mm
Net weight	8.2 kg

Specifications are subject to change without prior notice.

If there is any inconsistency or ambiguity between the English version and the Chinese version, the Chinese version shall prevail.

Refer to www.germanpool.com for the most up-to-date version of the Operating Instructions.

請填妥以下空格並與發票一併保存，以便維修時核對資料。用戶提供本公司之所有資料必須正確無誤，否則免費保用將會無效。
Please fill out the form below. This information and the purchase invoice will be required for any repairs. Warranty will be invalid if information provided is found to be inaccurate.

型號 Model No. : **BMR-7076**

機身號碼 Serial No. : _____ 發票號碼 Invoice No. : _____

購買商號 Purchased From : _____ 購買日期 Purchase Date : _____

保用條款

此保用提供德國寶產品之機件在正常使用下一年保用(自購買日起計算)。

Warranty Terms & Conditions

Under normal operations, the product will receive a 1-year full warranty provided by German Pool (effective starting from the date of purchase).

* 貴戶須在購機十天內，以下列其中一種方式向本公司登記資料，保用手續方正式生效：

- 1) 填妥本公司網頁內之保用登記表格 www.germanpool.com/warranty。
- 2) 填妥保用登記卡，並連同購機發票之副本一併郵寄到客戶服務部 (本公司將不發還發票副本或登記卡)。

* This warranty is not valid until Customer's registration information is returned to and received by our Service Centre within 10 days of purchase via one of the following methods:

- 1) Visit our website and register online: www.germanpool.com/warranty.
- 2) Complete all fields on the attached Warranty Card and mail it back to our Customer Service Centre along with a photocopy of the purchase invoice (Warranty Card and invoice copy will not be returned to Customer).

1. 未能出示購買發票正本者，將不獲免費維修服務。
2. 用戶應依照說明書的指示操作。本保用並不包括：
 - 安裝、上門檢驗、更換零件之人工或運輸費用等；
 - 因天然與人為意外造成的損壞 (包括運輸及其他)；
 - 任何塑膠附件及輔助裝置。
 - 電源接合不當、不依說明書而錯誤或疏忽使用本機所引致之損壞。

3. 於下列情況下，用戶之保用資格將被取消：
 - 購買發票有任何非認可之刪改；
 - 產品被用作商業或工業用途；
 - 產品經非認可之技術人員改裝或加裝任何配件；
 - 機身編號被撞自塗改、破壞或刪除。

4. 總代理有權選擇維修或更換配件或其損壞部份。

5. 產品一經被轉讓，其保用即被視作無效。

1. Customer who fails to present original purchase invoice will be disqualified for free warranty.
2. Customer should always follow the operating instructions. This warranty does not apply to:
 - labour costs for installation, on-site check-up, replacement of parts and other transportation costs;
 - damages caused by accidents of any kind (including transport and others);
 - Plastic parts and accessories
 - operating failures resulted from incorrect voltage, improper operations and unauthorized installations or repairs.
3. This warranty is invalid if:
 - purchase invoice is modified by unauthorized party;
 - product is used for any commercial or industrial applications;
 - product is repaired or modified by unauthorized personnel, or unauthorized parts are installed;
 - serial number is modified, damaged or removed from the product.
4. German Pool will, in its discretion, repair or replace any defective part.
5. This warranty will be void if there is any transfer of ownership from the original purchaser.

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