





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。

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Please register your warranty information now !

For Warranty Terms & Conditions,  
please refer to the last page of these User Manual.

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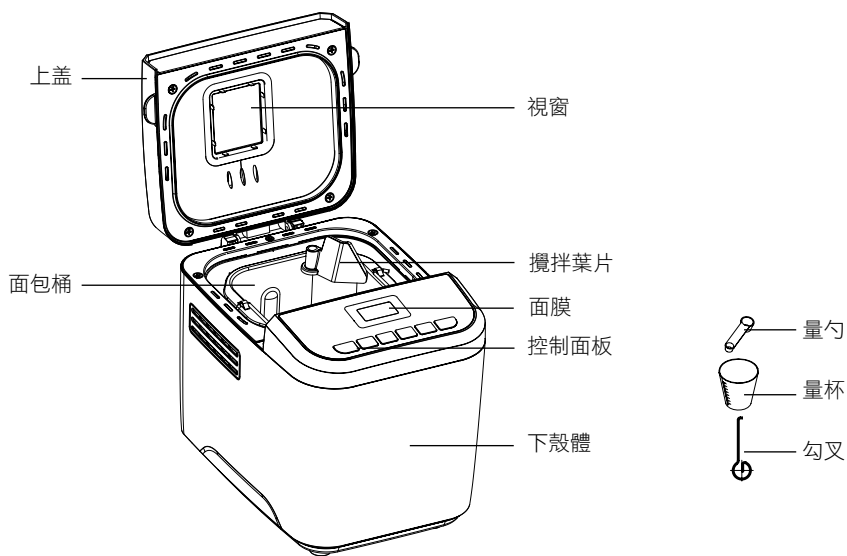
# 安全要點

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1. 使用前請仔細閱讀使用說明書。
2. 確認使用的電壓範圍是否與銘牌上標識的一致，且保證插座接地良好。
3. 任何電器部件發生故障時，不可繼續操作使用此產品，將它送到製造經銷商或特約服務部維修。
4. 若電源線損壞，須由專業維修人員進行電源線的更換，或生產商或者服務中心處的電源線更換。
5. 操作過程中不可接觸高溫表面，麵包烤完後使用手套操作。
6. 不可把電源線、插頭或麵包機浸入水或其他液體中，以防觸電。
7. 當不使用時或者清潔前，必須將麵包機開關關閉，然後再把電源插頭拔掉。
8. 不要將電源線懸掛在桌子邊緣或熱表面上。
9. 任何未經製造商推薦的附件不可使用。
10. 在未經過任何指導或者監護情況下，切勿讓兒童或殘弱人員操作。
11. 本產品不可放置於高溫的燃氣或電熱火爐上或旁邊使用。
12. 當麵包機內有高溫的油脂或液體時，移動時一定要十分小心。
13. 麵包機在工作時，不可觸摸或移動任何活動部件。
14. 金屬薄片或者其他導電材料不允許插入麵包機內，以防止火災或短路現象。
15. 麵包烘烤過程中所產生的熱量和蒸汽需要不斷排出，絕不可使用毛巾或其他物體來覆蓋麵包機，以免發生火災現象。
16. 拆卸麵包桶時，不可敲打麵包桶表面或邊緣，以免損壞。
17. 麵包桶沒有完全裝配到位時，不可啟動麵包機。
18. 本機適用的工作溫度範圍為15°C–34°C，若環境過高，麵包發酵會變酸，環境溫度太低則會影響麵包發酵效果。不同的環境溫度，製作出的麵包大小可能會有所差異。
19. 請勿使用此產品在其他用途中。
20. 本產品不可在戶外使用。
21. 保存好說明書以備將來使用。
22. 該器具不能使用額外的定時器或其他遙控系統操作。
23. 本器具适用于家用和 似用途，例如：
  - 在商鋪、辦公室和其他工作環境中使用的職工廚房。
  - 農場。
  - 客棧，汽車旅店和其他住宅型環境
  - 住宿加(次日)早餐環境。

# 產品示意圖

## 主機



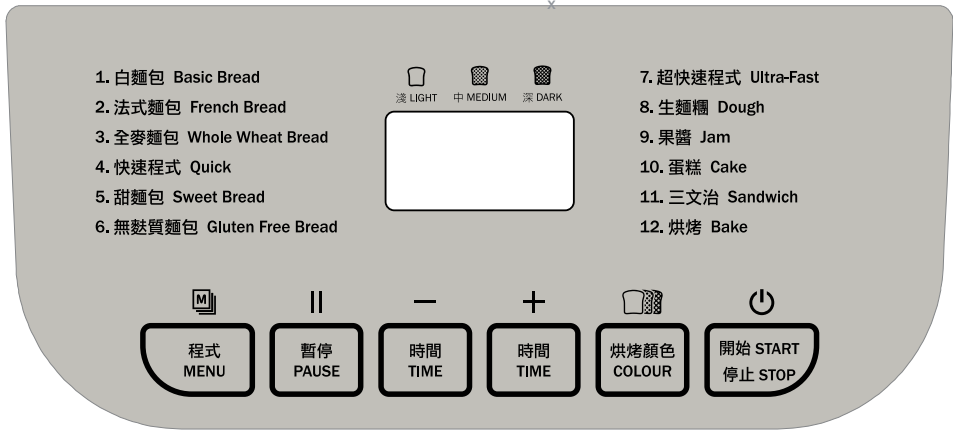
## 產品規格

產品型號	BMR-5045
額定電壓	220-240V/50Hz
額定功率	530W
最大定時時間	13小時
淨重	3.6kg

- 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](http://www.germanpool.com) 網上版為最新版本。

# 控制面板操作說明

## 控制面板



## 接通電源

接通電源後，會聽到“嗶”的蜂鳴聲，LCD顯示13:00  
如：圖1其中時間分隔符號“:”不會閃爍。

## 開始/停止

開始或停止所選擇的工作程式。

按“開始/停止”鍵約2秒，可聽到一聲“嗶”的蜂鳴提示音，選中程式開始工作。此時，時間分隔符號“:”開始閃爍，表示正在工作。工作過程中除開始/停止鍵外，其他鍵均不可操作。

按“開始/停止”鍵約2秒，可聽到一一聲“嗶”的蜂鳴提示音，選中程式停止工作。

## “暫停”按鍵

點觸此鍵可聽到一聲蜂鳴，可以在工作過程中的程式暫時停止，再次點觸此鍵可聽到一聲蜂鳴，則繼續運行暫時停止的工作程式。

## 程式

- 按“程式”，選擇不同的程式。
- 按一下“程式”鍵，程式號加1，共12個程式，程式號為12時，再按“程式”鍵，返回第1程式菜單，按此規律迴圈；
- 可選擇所需要的程式，以下分別對12個程式介紹：
  1. 白麵包：攪拌，發酵和烘烤普通麵包，可以添加果脯以增加風味。
  2. 法式麵包：攪拌，發酵和烘烤，發酵時間較長，適用於做麵包皮比較脆的麵包。
  3. 全麥麵包：工作流程和基本面包相同，但所放配料不同，有比較長的預熱時間以便讓全麥粉能充分地吸收水分而膨脹，內部組織鬆軟而富有彈性。建議此程式不要使用延時功能，以獲得較好的效果。

# 控制面板操作說明

4. 快速程式：攪拌、發酵和烘烤（加發酵粉和蘇打）。製作時間較基本麵包要短，麵包的內部組織一般比較稠密。
5. 甜麵包：攪拌、發酵和烘烤，烘烤溫度較低。製作的麵包比較甜且表皮較脆。
6. 無麩質麵包：使用特有的不含麩質配料製作麵包。可以稱為“發酵麵包” 麵糰通常更濕潤，像麵糊。重要的是不要過度混合或過度攪拌無麩質麵糰。
7. 超快速程式：在最短的時間內攪拌，發酵和烘烤麵包。通常製作的麵包比快速麵包小且粗糙。
8. 生麵糰：攪拌和發酵，但不烘烤，取出麵糰並塑造它做麵包卷，比薩，饅頭等。
9. 果醬：製作果醬。在放入麵包桶前，水果或蔬菜必須切開。
10. 蛋糕：攪拌、發酵和烘烤，使用蘇打或泡打粉製作蛋糕。
11. 三文治：攪拌、發酵和烘烤，烘烤時間短，製作的麵包皮一般比較薄，質地軟，適合於烤三文治麵包。
12. 烘烤：僅烘烤，沒有攪拌和發酵過程。用來增加其他程式的烘烤時間。

## 顏色

- 按此鍵選擇所需的麵包燒色：淺燒色、中燒色、深燒色。
- 以下程式按“顏色”鍵無效：生麵糰，果醬。

## 延時（預約）功能

- 如果你不想立即啟動麵包機工作，可以按此鍵進行延時設置。
- 可以通過按“時間+”鍵或“時間-”鍵設置麵包多長時間後可以完成。
- 請注意：延時時間包括烘烤程式時間。當延時結束，麵包也製作完成。
- 延時功能設置如下：
  1. 首先選擇菜單程式、燒色顏色。
  2. 按“時間+”、“時間-”設置延時時間，每按“時間+”/“時間-”一次增加/減少10分鐘，最大延時時間13:00。  
例如：現在時間是晚上8:30，如果你想麵包在第二天早上7:00製作完成。延時時間為10小時30分鐘。選擇好菜單、燒色後，按“時間+”、“時間-”直到螢幕時間顯示為10:30，按“開始/停止”啟動延時程式。此時時間分隔符號“:”開始閃爍，剩餘的工作時間將顯示在螢幕上。你將在第二天早上7:00得到烤好的麵包，如果你不想立即取用，麵包機將自動保溫一小時。

### 注：

1. 以下菜單無延時功能：無筋麵包，超快速程式、果醬。
2. 使用延時功能時不要使用易變質的配料，如雞蛋、鮮奶等。

## 保溫

- 在製作好麵包好，麵包機會自動保溫一小時。
- 如果想取出麵包，可以按“開始/停止”鍵關閉麵包程式。

### 注：

- 以下菜單無保溫功能：生麵糰、果醬。

## 掉電記憶功能

- 在麵包機工作過程中，如果電源突然斷開且斷開時間不超過10分鐘，程式將在恢復通電後按斷電前狀態自動工作。
- 如果斷電時間過長，掉電記憶功能將不可用。麵包需要重新製作。

## 適用環境

本機適用的工作溫度範圍為15°C-34°C，若環境過高，麵包發酵會變酸，環境溫度太低則會影響面包發酵效果。不同的環境溫度，製作出的麵包大小可能會有所差異。



# 警告提示

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1. 按“開始/停止”，螢幕顯示“HH”（伴隨持續的蜂鳴聲），表示機內溫度過高。  
按“開始/停止”停止程式，拔下電源，打開上蓋待本機完成冷卻後再重新開始工作。
2. 按“開始/停止”，螢幕顯示“LLL”（伴隨持續的蜂鳴聲），表示機內溫度過低。待環境溫度達到所  
工作環境溫度在重新開始工作。
3. 按“開始/停止”，螢幕顯示“EE0”或“EE1”，表明機內故障，麵包機需要維護。

## 首次使用

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首先將麵包機從包裝箱中取出，除去所有的包裝材料，檢查所有附件是否齊全。

### 注意

首次使用麵包機時會出現一陣異味或冒煙現象，是在發熱管上塗一層保護膜而引起的，屬正常現象。

1. 製作麵包之前請按“清潔與保養”的說明清洗麵包機。
2. 將麵包桶裝到位，然後插上電源按一下“啟動/停止”鍵，選擇烘烤模式空燒10分鐘。此目的是為了去  
除發熱管及麵包桶的異味。
3. 拔掉電源，待充分冷卻後再清洗一次。

## 操作步驟

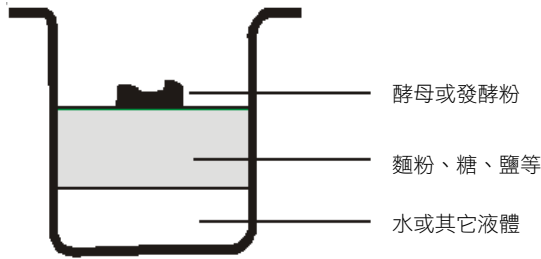
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1. 將麵包機放在穩固工作平面上。
2. 準備配料。
3. 把麵包桶放到麵包機內，對齊位置按下然後順時針旋合到位。再將攪拌葉安裝到麵包桶底部的轉軸上。  
為了避免麵糰粘攪拌葉，建議裝攪拌葉時，在攪拌葉的孔內塗上一些油。
4. 按順序放入配料。一般先加入水或液體物質，其次加糖、鹽、麵包粉，最後加入酵母或發酵粉。

### 注意：

加入麵粉時，儘量讓麵粉覆蓋整個水面；在放發酵粉之前，用手指在麵粉上按出一個小窩，然後把發酵粉放入小窩內，並保證發酵粉不與鹽或其他液體配料接觸。

# 操作步驟



## 注意

麵包粉最大用量不超過280g，發酵粉最大用量不超過9g。

5. 蓋好上蓋，接通電源。
6. 按“程式 +”或“程式 -”設置所需要的程式。
7. 按“顏色”設置燒色。
8. 按“時間+”或“時間-”設置延時。如果要麵包機立即開始工作，可跳過此步。
9. 按“開始/停止”約3秒，啟動工作。
10. 麵包製作完成後，可聽到10聲蜂鳴聲。按“開始/停止”約2秒，停止麵包機工作。戴上手套，打開上蓋，緊抓麵包機提手，逆時針旋出麵包桶。

## 注意

麵包桶和麵包溫度較高，操作時要十分小心。

11. 將麵包桶倒過來，輕輕震動麵包桶，直到麵包掉下。再用木製或塑膠的刮刀輕輕地把麵包桶內側刮乾淨。

## 注意

如果攪拌葉粘在麵包中，請用勾叉將其取出，不可直接用手取攪拌刀，以免燙傷。

由於製作的麵包中不含防腐劑，一般比市場上的麵包貯存時間要短。如果製作的麵包沒有吃完，建議將剩餘的麵包裝入保鮮袋或容器內，室溫下一般可貯存3天。如果需要貯存更長的時間，請用保鮮袋裝好後放入冰箱內，這樣最多可貯存10天。

12. 麵包製作完成後，若沒有關閉程式，本機會自動進入保溫狀態並保溫1小時。保溫過程中可隨時按“開始/停止”鍵2秒結束保溫。
13. 當結束或不使用時，請拔掉電源線。

# 特別說明

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## 1. 快速程式

使用快速麵包菜單，麵包機能用更短的時間製作麵包（加發酵粉或蘇達）。為取得更好的快速麵包，所有液體配料請放在麵包桶下層，幹的配料放在麵包桶上層，在初始攪拌過程中，一些幹的配料可能粘在麵包桶的角落，形成麵團、面塊，可以用木質或塑膠抹刀鏟落以便於做出好的麵包。

## 2. 超快速程式

使用特快麵包菜單，麵包機能用最短的時間製作麵包，同時麵包組織較緊湊。製作特快麵包，水溫特別重要。如果水溫太低，麵包將不會發酵到預設大小。如果水溫太高，發酵粉就會失去活性一般。請注意：保持水溫在48-50°C左右。所以在製作特快麵包時，要用溫度計測量水溫。

# 清潔與保養

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1. 清潔前拔掉電源，並待麵包機完全冷卻下來。
2. 麵包桶：用濕布擦拭裏外，不要使用摩擦性清洗物或有害清洗劑擦拭，以免損壞不粘塗層。
3. 攪拌刀：若攪拌刀很難拔出，清洗前將麵包桶裝溫水浸泡30分鐘左右，拔出之後再用濕布輕輕擦拭。
4. 上蓋和觀察窗：用濕布清潔上蓋內外表面，但不可把上蓋浸泡水中沖洗。
5. 機身：用柔軟的濕布蘸取少量中性清潔劑擦拭，再用乾布擦乾，嚴禁將機身浸泡水中清洗。
6. 麵包機使用或保存前，必須將所有部件清洗並擦乾後裝配回原位以備下次使用。

# 麵包材料說明

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## 1. 麵包粉

麵包粉是一個高麵筋麵粉（有時稱作高筋麵粉或強力麵粉, 蛋白質含量高），在麵包發酵時，能保持麵糰體積膨脹後的強度，不會向下塌陷，麵包粉和普通麵粉相比較，含有較多的麵筋，製作的麵包體積大，內部纖維組織好，是製作麵包最重要的配料。

## 2. 通用麵粉

通用麵粉，是高精度軟、硬小麥混合製成的麵粉，適合於製作快速麵包和蛋糕。

## 3. 全麥麵粉

全麥麵粉是由整個麥粒磨製而成的，包含有麥皮和麩質，全麥粉比通用麵粉重，且更富有營養，用全麥粉製作麵包比白麵包重，通常體積較小，許多配方是將全麥麵粉和麵包粉混合使用，來做出高質量的麵包。

## 4. 黑麥麵粉

黑麥麵粉是一種類似於全麥麵粉的高纖維麵粉，也稱為粗麵粉。它必須與很高比例的麵包粉混合使用，才能在製作麵包時體積發得比較大。

## 5. 蛋糕粉

蛋糕粉是由軟麥或者說是低蛋白質含量的小麥磨製而成，專門用作蛋糕的配料。和麵粉看上去很相似，其實，因小麥的產地、生長季節、磨製工藝，儲存期不同，麵粉的發酵性能、吸水性能有較大的差異，你可以在當地選擇不同商標的麵粉試驗比較，根據自己的經驗判斷，選擇哪種品牌麵粉製作麵包能得到最佳效果。

## 6. 玉米粉和燕麥粉

玉米粉和燕麥粉是製作粗麵包的添加配料，分別是由玉米和燕麥磨制加工而成的，用於增強麵包的風味和質地。

## 7. 糖

糖對於增加麵包的甜味和著色是很重要的。同時，它還是酵母的養料來支持麵包的發酵。一般用白砂糖即可，特殊要求的有用紅糖、粉糖或綿糖。

## 8. 酵母

酵母的作用是通過麵糰的發酵過程，產生二氧化碳氣體，使麵包的體積增大，內部組織鬆軟。酵母的快速繁殖，需要糖和麵粉中的碳水化合物為養料，通常有三類不同的酵母：新鮮酵母、活性乾酵母和即發酵母。麵包機通常用的是即發酵母，若要麵包發酵取得更佳的效果，也可用傳統活性乾酵母，即發酵母比活性乾酵母的速度快，用量較少。

- 1小勺活性乾酵母=3/4小勺即發酵母。
- 1.5小勺活性乾酵母=1小勺即發酵母。
- 2小勺活性乾酵母=1.5小勺即發酵母。

酵母必須放在冰箱裏保鮮，過高的溫度會殺死酵母，使用前應檢查酵母生產日期和存放期，開封用完後應儘快放進冰箱，通常麵包發酵不良都是由於酵母失效而引起的，以下方法可以驗證你的酵母是否新鮮和有活性。

- (1) 將二分之一杯45-50°C的溫水倒進量杯。
- (2) 將1小勺白砂糖放入水中攪拌溶化，再將2小勺酵母撒在水面上。
- (3) 將杯放在溫暖的地方約10分鐘，放置過程中不要攪動水杯。
- (4) 酵母發酵產生的氣泡應該達到1“杯”的標記處，如果達不到，則你的酵母可能比較陳舊或已經沒有了活性。

# 麵包材料說明

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## 9. 鹽

鹽對於改善麵包的口味，以及提高燒色是非常必要的，但鹽也會抑制酵母的繁殖，在配方中不能加入太多的鹽，若你的配方裏不喜歡加鹽，可以省去，但麵包發酵可能比正常情況要大一點。

## 10. 雞蛋

加入雞蛋可以改善麵包纖維組織，並富有營養使麵包發得更大，具有特殊的蛋香味，加入之前，應去殼，並攪拌均勻。

## 11. 油脂、黃油和植物油

油脂的加入，能使麵包的質地更軟，使麵包的保鮮期延長，加入黃油（牛油）時應先熔化，從冰箱裏取出時，或切成小粒狀，以便於攪拌均勻。

## 12. 泡打粉

泡打粉主要用於製作快速麵包和蛋糕，這種發酵劑無需發酵時間，它是利用化學原理產生氣體使麵包或蛋糕疏鬆的。

## 13. 蘇打

與泡打粉的作用原理相同，也可與泡打粉同時加入，無需發酵時間，加熱時利用化學原理使食物疏鬆。

## 14. 水和其他液態配料

- 水是麵包料中不可缺少的，製作麵包的水溫在20-25°C較合適，製作快速麵包需要溫水45-50°C，是為了提高發酵速度。水也可以用鮮牛奶，或加2%奶粉的水替代，可以增加麵包的風味和改善麵包的燒色。
- 有些麵包的配料還需要加入果汁，例如桔子汁、蘋果汁、橙汁、檸檬汁，主要是增強麵包的風味。

# 配料的稱量

---

麵包製作配料的一個最重要步驟是配料的稱量，應使用專用量杯、量勺精確量取，配料稱量和放置不當，可能引起麵包製作效果很差。

## 1. 液體配料的稱量

- 水、鮮奶、奶粉的溶液應用量杯測量，應用眼睛平視量杯的刻度線讀數。
- 食油或添料配料，用量杯量取時，應清洗乾淨，不應粘有其他粉料。

1Lb	450G
水	1杯=250g
油	1大匙=10g
鹽	1小匙=6.5g
紅糖/白糖	1杯=220g
糖	1大匙=12g
牛奶	1杯=250g

# 配料的稱量

## 2. 乾粉配料的量取

用量杯或量勺量取乾粉配料，粉料應保持在自然鬆散狀態的密度，用刀口刮平杯口，保證量取準確。

高筋麵包粉	1杯=150g
酵母	1小匙=3g
脫脂奶粉	1大匙=7g

## 3. 配料的放置順序

配料的放置要注意順序，一般來說，先放置液體配料，雞蛋再放置食鹽、奶粉等配料。麵粉放置時不要全部與液體接觸，再將酵母放置在乾的麵粉上，特別注意，酵母不能與鹽接觸，果料是在麵包攪拌一段時間後，有蜂鳴器有急促的提示時才加入，過早地加入果料，攪拌時間過長，會失去果料的風味。使用較長時間的延時功能，請勿加入易變質的配料，例如雞蛋、果料等。

# 常見故障及處理方法

序號	存在問題	原因分析	解決措施
1	烘烤時有煙從散熱孔處冒出	有配料粘在電熱管上或附近，第一次使用，電熱管表面有保護油。	拔掉插頭，清潔電熱管，注意不要燙傷。
2	麵包中部下陷，底部皮很厚	麵包做完後保溫及保留在麵包桶內時間太長，水份揮發太多。	麵包製作完成後就取出，一般無須保溫過程。
3	麵包取出困難	攪拌刀與麵包桶內的軸粘緊了。	取出麵包後，用熱水放入麵包桶內泡10分鐘，取出攪拌刀，並清洗乾淨。
4	配料攪拌不充分，麵包烘烤不好	程式選擇不合適。	檢查你用的配方是否適用選用的菜單程式製作
		麵包機啟動後，按了啟動/停止鍵，程式被中斷。	若麵糰時間過長，重新配料，啟動麵包機再做，若在30分中內，可直接選擇程式啟動。
		機器啟動後，多次打開了上蓋，麵包發乾、不黃。	在最後一次發酵時，請不要打開上蓋。
		攪拌阻力大，幾乎阻轉，麵糰攪拌不充分。	檢查攪拌刀的孔是否損壞，取出麵包桶，拔叉空轉是否正常，若不正常，請聯繫用戶服務人員。
5	麵包機在按一下啟動/停止鍵時顯示“H HH”	麵包機烤箱內溫度過高，不能啟動製作麵包。	按一下啟動/停止鍵，拔掉插頭，取出麵包桶，打開上蓋，將機器冷卻下來再啟動。
6	可以聽到電機在轉動，但麵糰未攪拌	麵包桶未安放好，或麵糰過大，攪不動。	檢查麵包桶是否正確安放，麵糰是否按配方配製，稱量是否準確。

# 常見故障及處理方法

序號	存在問題	原因分析	解決措施
7	麵包發酵體積過大，頂住上蓋	加入太多的酵母，或麵粉的量過多，水量過多，氣溫過高。	檢查前面幾個因素，適當減少酵母、麵粉的量。
8	麵包發酵體積太小，或沒有發酵	是否放了酵母，量是否夠，酵母的活性，是否水溫過高或酵母與鹽混合在一起。	檢查酵母的量及酵母的發酵性能。
9	麵糰發得過大周邊有溢出麵包桶	液體加的量過多，麵糰太軟，並且酵母過多。	減少液體的加入量，提高麵糰的硬度，適當減少酵母。
10	麵糰發酵之後烘烤，中間塌陷	使用的麵粉不是高筋麵粉，沒有發酵力。	使用麵包粉，或強力粉
		發酵速度太快，發酵溫度過高	使用的配料應在室溫內
		水放得太多，麵糰太濕，太軟。	根據麵粉的吸水性，按配方可調減加水量
11	麵包很重，組織結構緻密	麵粉太多，水放得不夠。	減少麵粉，增加水
		加果料太多，或全麥粉太多。	減少相應配料的量，增加酵母
12	切開麵包後，中間有太多的空洞	水量加得太多，或沒有加鹽。	適當減少水量，檢查是否加鹽
		水溫太高。	檢查加水的溫度
13	麵包外表面粘有乾粉	配料裏粘性很強未溶化的配料，如黃油、香蕉等。	不要加入粘性很強的配料
		攪拌不充分，水量過少。	檢查加水量是否合適，攪拌機構傳動是否有異常
14	烤制蛋糕或加糖過多的食物時，表皮燒色太深，皮太厚	不同配方、配料對燒色有很大影響，加糖多的燒色深。	對於加糖過多的配方，若燒色過深，可提前5-10分鐘關閉程式，不打開上蓋保溫20分鐘後取出。

備註：

- 1、由於實際使用的麵粉濕度可能不一樣，根據實際情況可適量增減水量。
- 2、對於不同的氣溫，不同的酵母活性，根據麵包實際發酵大小可適量增減酵母用量，以達到滿意的麵包效果。

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# IMPORTANT SAFEGUARDS

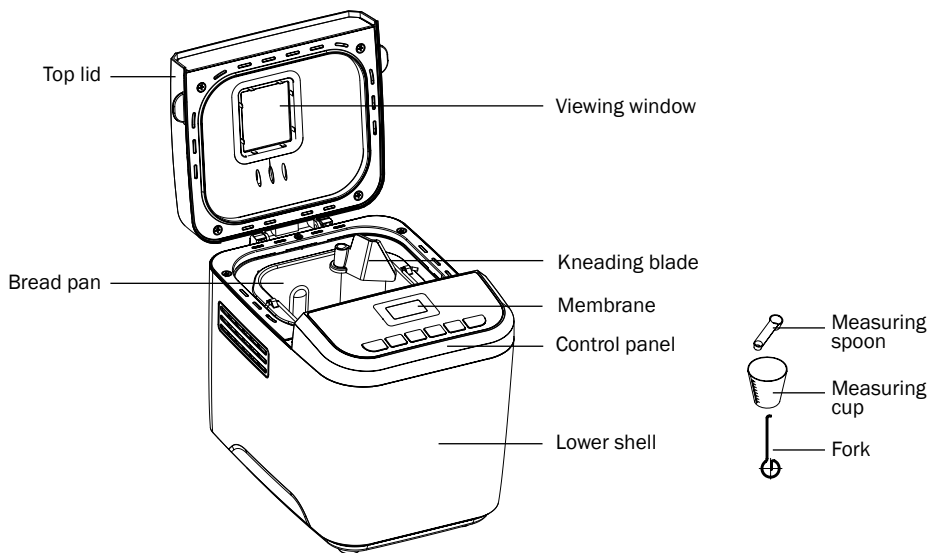
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Before using the electrical appliance, the following basic precautions should always be followed:

1. READ ALL INSTRUCTIONS.
2. Before using check that the voltage of wall outlet corresponds to that shown on the rating plate.
3. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or it is dropped or damaged in any manner. Return the appliance to manufacturer or the nearest authorized service agent for examination, repair or electrical or mechanical adjustment.
4. Do not touch hot surfaces.
5. To protect against electric shock, do not immerse cord, plugs, or housing in water or other liquid.
6. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
7. Do not let cord hang over edge of table or hot surface.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not place on or near a hot gas or electric burner, or in a heated oven.
10. Do not touch any moving or spinning parts of the machine when baking.
11. Never switch on the appliance without properly placed bread pan filled with ingredients.
12. Never beat the bread pan on the top or edge to remove the pan as this may damage the bread pan.
13. Metal foils or other materials must not be inserted into the bread maker as this can give rise to the risk of a fire or short circuit.
14. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
15. Keep the appliance and its cord out of reach of children less than 8 years.
16. Never cover the bread maker with a towel or any other material, heat and steam must be able to escape freely. A fire can be caused if it is covered by, or comes into contact with combustible material.
17. Do not operate the appliance for other than its intended use.
18. Always use the appliance on a secure, dry level surface.
19. Do not use outdoors.
20. This appliance has been incorporated with a grounded plug. Please ensure the wall outlet in your house is well earthed.
21. This appliance is intended to be used in household and similar applications such as:
  - Staff kitchen areas in shops, offices and other working environments;
  - Farm houses;
  - By clients in hotels, motels and other residential type environments;
  - Bed and breakfast type environments.
22. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
23. Do not operate the unit without bread pan placed in the chamber to avoid damaging the appliance.

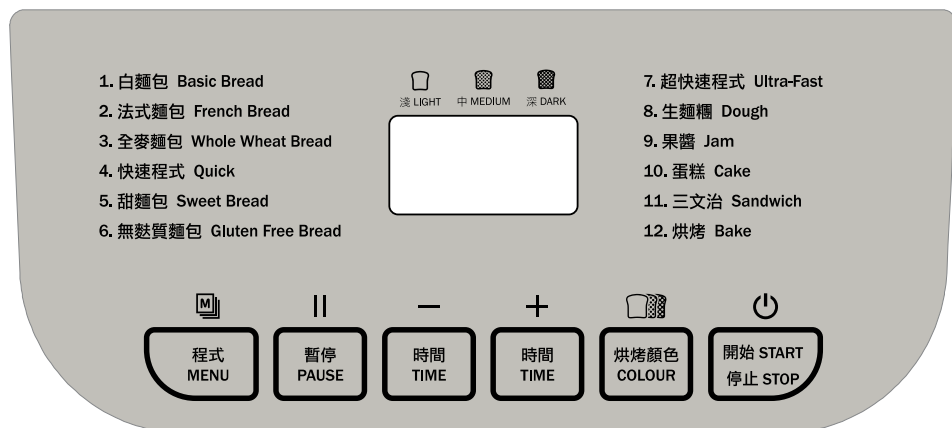
# KNOW YOUR BREAD MAKER

## 主機



# INTRODUCTION OF CONTROL PANEL

The silkscreen may be subject to change without prior notice.



# DELAY FUNCTION (TIME)

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## AFTER POWER-UP

As soon as the bread maker is plugged in, LCD will be illuminated while a beep will be heard, after a short time, "1, 3:00" appears in the display screen and the arrow point to MEDIUM (see the fig.1). It is the default setting.

## START / STOP

- For starting and stopping the selected baking program
- To start a program, touch the "START/STOP" button for approx. 2s. A short beep will be heard and the two dots in the time display begin to flash, the program starts.
- To stop the program, touch the "START/STOP" button for greater than or equal to 2 seconds until a beep confirms that the program has been switched off, the program back to initial state before the current menu starting( program, crust color keep in setting state, time back to default setting).

## PAUSE

After procedure starts up, touch PAUSE button to interrupt at any time, the operation will be paused but the setting will be memorized, the working time will be flashed on the LCD. Touch PAUSE button again or within 10 minutes without touching any button, the program will continue.

## MENU

It is used to set different programs. The program to be touched (accompanied by a short beep) each time will vary. Touch the button continuously, the 12 menus will cycle to be shown on the LCD. Select your desired program. The functions of 12 menus will be explained below.

1. BASIC: kneading, rising and baking normal bread. You may also add ingredients to add flavor.
2. FRENCH: kneading, rising and baking with a longer rise time. The bread baked in this menu usually will have a crisper crust and light texture.
3. WHOLE WHEAT: kneading, rising and baking of whole wheat bread. This setting has longer preheating time to allow the grain to soak up the water and expand. It is not advised to use the delay function as this can produce poor results.
4. QUICK: kneading, rising and baking loaf with baking soda or baking powder. Bread baked on this setting is usually smaller with a dense texture.
5. SWEET: kneading, rising and baking the sweat bread. For baking the crisp and sweet bread.
6. GLUTEN FREE : The ingredients to create gluten-free breads are unique. While they are "yeast breads," the dough is generally wetter and more like a batter. It is also important not to over-mix or over-knead gluten-free dough. There is only one rise, and due to the high moisture content, baking time is increased. Mix-ins must be added at the very beginning of the cycle with other basic ingredients.
7. ULTRA FAST: kneading, rising and baking loaf in a shortest time. Usually the bread made is smaller and rougher than that made with QUICK program.
8. DOUGH: kneading and rising, but without baking. Remove the dough and shaping it to make bread rolls, pizza, steamed bread, etc.
9. Jam: boiling jams and marmalades. Fruit or vegetables must be chopped before putting them into the bread pan.

# DELAY FUNCTION (TIME)

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10. Cake: kneading, rise and baking. Rise with soda or baking powder.
11. Sandwich: kneading, rise and baking sandwich, for baking light texture bread with a thinner crust.
12. BAKE: only baking, no kneading and rising. Also used to increase the baking time on selected settings

## COLOUR

With the button you can select LIGHT, MEDIUM or DARK color for the crust. Touch this button to select your desired color. Exceptionally, it is inactive for the programs of JAM and DOUGH.

## DELAY FUNCTION (“TIME+” or “TIME-”)

If you want the appliance do not start working immediately, you can use this button to set the delay time. You must decide how long it will be before your bread is ready by pressing the “TIME+” or “TIME-”. Please note the delay time should include the baking time of program. That is, at the completion of delay time, there is hot bread can be serviced. At first the program and degree of browning must be selected, then pressing “TIME+” or “TIME-” to increase or decrease the delay time at the increment of 10 minutes. The maximum delay is 13 hours.

Example: Now it is 8:30p.m, if you would like your bread to be ready in the next morning at 7 o'clock, i.e. in 10 hours and 30 minutes. Select your menu, color, loaf size then press the “TIME+” or “TIME-” to add the time until 10:30 appears on the LCD. Then press the START/STOP button to activate this delay program. You can see the dot flashed and LCD will count down to show the remaining time. You will get fresh bread at 7:00 in the morning, if you don't want to take out the bread immediately, the keeping warm time of 1hour starts.

### NOTE:

1. This button is not applicable for the programs Gluten free, Ultra Fast and Jam.
2. Do not use the timer function when working with easy spoiling ingredients such as eggs, milk, cream or cheese.

# KEEP WARM

---

Bread can be automatically kept warm for 60 minutes after baking. If you would like to take the bread out, switch the program off with the START/STOP button.

### NOTE

The programs of DOUGH and JAM do not have the function of keep warm.

# MEMORY

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If the power supply has been broken off in the course of bread making, the process will be continued automatically within 10 minutes, even without touching “START/STOP” button. If the break time exceeds 10 minutes the memory cannot be kept and the bread maker must be restarted, but if the dough is no further than the kneading phase when the power supply breaks off, touch the “START/STOP” straight to continue the program from the beginning.

# ENVIRONMENT

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The machine may work well in a wide range of temperature, but there could be a difference in loaf size between a very warm room and a very cold room. We suggest the room temperature should be between 15°C and 34°C .

## WARNING DISPLAY

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1. If the display shows “HHH” after touching the START/STOP button, it means the temperature inside is still too high (accompanied by continuous beep sounds. For the programs JAM and BAKE, open the lid and let the machine cool down for 10 to 20 minutes; for other programs, stop sound by touching the START/STOP button, open the lid and let the machine cool down for 10 to 20 minutes).
2. If the display shows “LLL” after touching the START/STOP button (except the programs JAM and BAKE), it means the temperature inside is too low (accompanied by continuous beep sounds), stop sound by touching the START/STOP button, open the lid and let the machine rest for 10 to 20 minutes to return to room temperature.
3. If the display shows “E E0” or “E E1” after the START/STOP has been touched, the temperature sensor is under malfunction, please check the sensor carefully by authorized expert.

## FOR THE FIRST USE

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The appliance may emit a little smoke and a characteristic smell when turning it on for the first time. This is normal and will soon stop. Make sure the appliance has sufficient ventilation.

1. Please check if all parts and accessories are “complete and free of damage”.
2. Clean all the parts according to the latter section “Cleaning and Maintenance”.
3. Set the bread maker in baking mode and bake empty for about 10 minutes. After cooling it down, clean once more.
4. Dry all parts thoroughly and reassemble them, the appliance is ready for use.

# USING YOUR BREAD MAKER

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1. Lay the appliance on the firm and even surface.

2. Before making bread, weigh the ingredients you need respectively with the scale.

3. Place the pan in position, turn it clockwise until it clicks in correct position. Fix the kneading blade onto the drive shafts. It is recommended to fill holes with heat-resisting margarine prior to placing the kneaders, this avoids the dough to stick below the kneaders and the kneaders could be removed from bread easily.

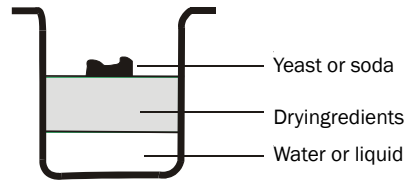


Fig.2

4. Place ingredients into the bread pan. Usually the water or liquid substance should be put firstly, then add sugar, salt and flour, always add yeast or baking powder as the last ingredient. (See fig.2)

5. With finger make a small indentation on one side of the flour. Add yeast to indentation, ensure it does not come into contacting with the liquid ingredients or salt. Close the lid gently.

6. Plug the power cord into a wall outlet.

7. Touch the MENU button until your desired program is selected.

8. Touch the COLOR button to select the desired crust color.

9. Set the delay time by pressing "TIME+" or "TIME-" button. This step may be skipped if you want the bread maker to start working immediately.

10. Touch the START/STOP button for approx. 3s to start working.

11. Once the process has been completed 10 beeps sound will be heard. Touch START/STOP button for approx. 2 seconds to stop the process and take out the bread. Open the lid with wearing oven mitts, firmly grasp the bread pan handle. Turn the pan anti-clockwise and gently pull the pan straight up and out of the machine.

## NOTE

Before replacing the bread pan, allow it cooling down completely.

12. Use non-stick spatula to gently loosen the sides of the bread from the pan.

## CAUTION

The Bread pan and bread may be very hot! Always handle with care and use oven mitts.

13. Turn bread pan upside down onto a clean countertop and gently shake until bread falling out onto rack.

14. Remove the bread carefully from the pan and cool for about 20 minutes before slicing.

15. If leaving the room or not to touch START/STOP button at the end of operation, the bread will be kept warm automatically for one hour.

# USING YOUR BREAD MAKER

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16. When in not use or after complete operation, unplug the power cord.

## CAUTION

Before slicing the loaf, use the hook to remove out the kneading blade hidden on the bottom of loaf. Never use the hand to remove the kneading blade as the loaf is hot.

## NOTE

If bread has not been completely eaten up, it is advised to store the remained bread in sealed plastic bag or vessel. Bread can be stored for about three days during room temperature, if need more days for storage, pack it with sealed plastic bag or vessel and then place it in the refrigerator, storage time is at most ten days. As bread made by ourselves without adding preservative, generally the storage time is no longer than that for bread in market.

## SPECIAL INTRODUCTION

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### 1. For Quick program

With Quick program, the bread maker can finish making a loaf within shorter period with baking powder or soda in place of yeast. To obtain perfect quick bread, it is suggested that all liquid ingredients shall be placed at the bottom of the bread pan and dry ingredients on the top, but during the initial kneading, some dry ingredients may collect in the corners of the pan, so in order to avoid flour clumps, you may use a rubber spatula to help to knead dough.

### 2. For Ultra fast program

With Ultra fast program, the bread maker can finish making a loaf within shortest period, so the loaf may be a little denser in texture. For Ultra fast bread, water temperature is very critical for fermentation performance, if water temperature is too low, the loaf will not rise to the expected size; if water temperature is too high, yeast is likely to lose activity so as to affect fermentation performance. Please note water temperature should be controlled in the range of 48–50°C, so before making Ultra fast bread, you must use a thermometer to measure water temperature.

## CLEANING AND MAINTENANCE

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Disconnect the machine from the power and let it cool down prior to cleaning.

### 1. Bread pan

Rub inside and outside with a damp cloth. Do not use any sharp or abrasive agents for the consideration of protecting the non-stick coating. The pan must be dried completely prior to installing.

### 2. Kneading blade

If the kneading blade is difficult to remove from the axle, in such an event fill the container with warm water and allow it to soak for approx.30minutes.The kneading blade can then be easily removed for cleaning. Also wipe the blade carefully with a damp cotton cloth. Please note that the bread pan, kneading blade and ingredient box are dishwashing safe components.

# CLEANING AND MAINTENANCE

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Disconnect the machine from the power and let it cool down prior to cleaning.

1. Bread pan: Rub inside and outside with a damp cloth. Do not use any sharp or abrasive agents for the consideration of protecting the non-stick coating. The pan must be dried completely prior to installing.
2. Kneading blade: If the kneading blade is difficult to remove from the axle, in such an event fill the container with warm water and allow it to soak for approx.30minutes.The kneading blade can then be easily removed for cleaning. Also wipe the blade carefully with a damp cotton cloth. Please note that the bread pan, kneading blade and ingredient box are dishwashing safe components.
3. Lid and view window: Clean the lid inside and outside with a slightly damp cloth.
4. Housing: Gently wipe the outer surface of housing with a wet cloth. Do not use any abrasive cleaner to clean as this would degrade the high polish of the surface. Never immerse the housing into water for cleaning.
5. Before the bread maker is packed away for storage, ensure that it has completely cooled down, clean and dry, put the spoon and the kneading blade in the pan, and close the lid.

## INTRODUCTION OF BREAD INGREDIENTS

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### 1. Bread flour

Bread flour has high content of high gluten (so it can be also called high-gluten flour which contains high protein), it has good elastic and can keep the size of the bread from collapsing after rise. As the gluten content is higher than the common flour, so it can be used for making bread with large size and better inner fiber. Bread flour is the most important ingredient of making bread.

### 2. Plain flour

Flour that contains no baking powder, it is applicable for making extouch bread.

### 3. Whole-wheat flour

Whole-wheat flour is ground from grain. It contains wheat skin and gluten. Whole-wheat flour is heavier and more nutrient than common flour. The bread made by whole-wheat flour is usually small in size. So many recipes usually combine the whole -wheat flour or bread flour to achieve the best result.

### 4. Black wheat flour

Black wheat flour, also named as“rough flour”, it is a kind of high fiber flour, and it is similar with whole-wheat flour. To obtain the large size after rising, it must be used in combination with high proportion of bread flour.

### 5. Self-rising flour

A type of flour that contains baking powder, it is used for making cakes specially.

### 6. Corn flour and oatmeal flour

Corn flour and oatmeal flour are ground from corn and oatmeal separately. They are the additive ingredients of making rough bread, which are used for enhancing the flavor and texture.



# INTRODUCTION OF BREAD INGREDIENTS

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## 7. Sugar

Sugar is very important ingredient to increase sweet taste and color of bread. And it is also considered as nourishment in the yeast bread. White sugar is largely used. Brown sugar, powder sugar or cotton sugar may be called by special requirement.

## 8. Yeast

After yeasting process, the yeast will produce carbon dioxide. The carbon dioxide will expand bread and make the inner fiber soften. However, yeast fast breeding needs carbohydrate in sugar and flour as nourishment.

- 1 tsp. active dry yeast =3/4 tsp. instant yeast
- 1.5 tsp. active dry yeast =1 tsp. instant yeast
- 2 tsp. active dry yeast =1.5 tsp. instant yeast

Yeast must be stored in the refrigerator, as the fungus in it will be killed at high temperature, before using, check the production date and storage life of your yeast. Store it back to the refrigerator as soon as possible after each use. Usually the failure of bread rising is caused by the bad yeast.

The ways described below will check whether your yeast is fresh and active.

- (1) Pour 1/2 cup warm water (45-50°C) into a measuring cup.
- (2) Put 1 tsp. white sugar into the cup and stir, then sprinkle 2 tsp. yeast over the water.
- (3) Place the measuring cup in a warm place for about 10min. Do not stir the water.
- (4) The froth should be up to 1 cup. Otherwise the yeast is dead or inactive.

## 9. Salt

Salt is necessary to improve bread flavor and crust color. But salt can also restrain yeast from rising. Never use too much salt in a recipe. But bread would be larger if without salt.

## 10. Egg

Eggs can improve bread texture, make the bread more nourish and large in size, the egg must be peeled and stirred evenly.

## 11. Grease, butter and vegetable oil

Grease can make bread soften and delay storage life. Butter should be melted or chopped to small particles before using.

## 12. Baking powder

Baking powder is used for rising the Ultra Fast bread and cake. As it does not need rise time, and it can produce the air, the air will form bubble to soften the texture of bread utilizing chemical principle.

## 13. Soda

It is similar with baking powder. It can also used in combination with baking powder.

## 14. Water and other liquid

Water is essential ingredient for making bread. Generally speaking, water temperature between 200°C and 250°C is the best. The water may be replaced with fresh milk or water mixed with 2% milk powder, which may enhance bread flavor and improve crust color. Some recipes may call for juice for the purpose of enhancing bread flavor, e.g. apple juice, orange juice, lemon juice and so on.

# INGREDIENTS MEASUREMENT

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One of important step for making good bread is proper amount of ingredients. It is strongly suggested that use measuring cup or measuring spoon to obtain accurate amount, otherwise the bread will be largely influenced.

## 1. Weighing liquid ingredients

Water, fresh milk or milk powder solution should be measured with measuring cups. Observe the level of the measuring cup with your eyes horizontally. When you measure cooking oil or other ingredients, clean the measuring cup thoroughly without any other ingredients.

## 2. Dry measurements

Dry measuring must be done by gently spooning ingredients into the measuring cup and then once filled, leveling off with a knife. Scooping or tapping a measuring cup with more than is required. This extra amount could affect the balance of the recipe. When measuring small amounts of dry ingredients, the measuring spoon must be used. Measurements must be level, not heaped as this small difference could throw out the critical balance of the recipe.

## 3. Adding sequence

The sequence of adding ingredients should be abided, generally speaking, the sequence is: liquid ingredient, eggs, salt and milk powder etc. When adding the ingredient, the flour can't be wetted by liquid completely. The yeast can only be placed on the dry flour. And yeast can't touch with salt. When you use the delay function for a long time, never add the perishable ingredients such as eggs, fruit ingredient.

# TROUBLE SHOOTING GUIDE

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	Problem	Cause	Solution
Questions & Answers on Bread maker	Smoke comes out of the baking compartment or of the vents	The ingredients stick to the baking compartment or on the outside of the baking pan	Pull out the plug and clean the outside of the baking pan or the baking compartment.
	The bread goes down in the middle and is moist on the bottom	The bread is left too long in the pan after baking and warming.	Take the bread out of the baking pan before the warming function is over.
	It is difficult to take the bread out of the baking pan.	The bottom of the loaf is stuck to the kneading blade	Clean the kneading blade and shafts after the baking. If necessary, fill the baking pan with warm water for 30 minutes, then the kneading blade can be easily removed and cleaned.
	The ingredients are not mixed or the bread is not baked correctly	Incorrect program setting	Check the selected menu and the other settings.
The START/STOP button was touched while the machine was working		Do not use the ingredients and start over again	

# TROUBLE SHOOTING GUIDE

	Problem	Cause	Solution
Questions & Answers on Bread maker	The ingredients are not mixed or the bread is not baked correctly	The lid opened several times while the machine was working	Never open the lid frequently, unless it is necessary such as add ingredients. And make sure that lid was closed well after being opened.
		Long blackout while the machine was working	Do not use the ingredients and start over again.
		The rotation of the kneading blade is blocked	Check that the kneading blade is blocked by grains, etc. Pull out the baking pan and check the driver is turning. If this is not the case, send the appliance to the customer service.
	The appliance does not start. The display shows “HHH”	The appliance is still hot after the previous baking procedure	Pull out the plug, take out the baking pan and leave it to cool at room temperature, then insert the plug and start again.
Error with the recipes	The bread rises too fast.	Maybe, too much yeast, too much flour, not enough salt.	a/b
		or several of these causes	
	The bread does not rise at all or not enough.	No yeast at all or too little	a/b
		old or stale yeast	e
		liquid too hot	c
		the yeast has come into contacting with the liquid	d
		wrong flour type or stale flour	e
		too much or not enough liquid	a/b/g
		not enough sugar	a/b
	The dough rises too much and spills over the baking pan.	If the water is too soft the yeast ferments more	f
		too much milk affects the fermentation of the yeast	c
	The bread goes down in the middle.	The dough volume is larger than the pan and the bread goes down.	a/f
		The fermentation is too short or too fast owing to the excessive temperature of the water or the baking chamber or to the excessive moisture.	c/h/i

# TROUBLE SHOOTING GUIDE

	Problem	Cause	Solution
Error with the recipes	The dough rises too much and spills over the baking pan.	If the water is too soft the yeast ferments more	f
		too much milk affects the fermentation of the yeast	c
	The bread goes down in the middle.	The dough volume is larger than the pan and the bread goes down.	a/f
		The fermentation is too short or too fast owing to the excessive temperature of the water or the baking chamber or to the excessive moisture.	c/h/i
	Heavy, lumpy structure	too much flour or not enough liquid.	a/b/g
		not enough yeast or sugar	a/b
		too much fruit, wholemeal or of one of the other ingredients	b
		old or stale flour, warm liquids make the dough rise too quickly and loaf fall in before baking	e
		no salt or not enough sugar	
		too much liquid	
	The bread is not baked in the center	too much or not enough liquid	a/b/g
		too much humidity	h
		recipes with moist ingredients, e.g. yogurt	g
	Open or coarse structure or too many holes	too much water	g
		no salt	b
		great humidity, water too hot	h/i
		too much liquid	c
	Mushroom-like, unbaked surface	bread volume too big for the pan	a/f
		too much flour, especially for white bread	f
		too much yeast or not enough salt	a/b
		too much sugar	a/b
		sweet ingredients besides the sugar	b

# TROUBLE SHOOTING GUIDE

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	Problem	Cause	Solution
Error with the recipes	The slices are uneven or there are clumps in the middle	bread not cooled enough (the vapor has not escaped)	j
	Flour deposits on the bread crust	the flour was not worked well on the sides during the kneading	g/i

- a) Measure the ingredients correctly.
- b) Adjust the ingredient doses and check that all the ingredients have been added.
- c) Use another liquid or leave it to cool at room temperature, add the ingredients specified in the recipe in the right order, make a small ditch in the middle of the flour and put in the crumbled yeast or the dry yeast, avoid letting the yeast and the liquid come into direct contact.
- d) Use only fresh and correctly stored ingredients.
- e) Reduce the total amount of the ingredients, do not use more than the specified amount of flour. Reduce all the ingredients by 1/3.
- f) Correct the amount of liquid. if ingredients containing water are used, the dose of the liquid to be added must be duly reduced.
- g) In case of humid weather, remove 1-2 tablespoons of water.
- h) In case of warm weather do not use the timing function. Use cold liquids.
- i) Take the bread out of the pan immediately after baking and leave it on the grid to cool for at least 15 minutes before cutting it.
- j) Reduce the amount of yeast or of all the ingredient doses by 1/4.
- k) Never grease the pan!
- l) Add a tablespoon of wheat gluten to the dough.

# PRODUCT SPECIFICATION

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Model No.	BMR-5045
Voltage	220-240V/50Hz
Power	530W
Max.Timer	13hours
Net Weight	3.6kg

- 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](http://www.germanpool.com) for the most up-to-date version of the Operating Instructions.

如欲獲取更多有關本產品最新資訊，歡迎瀏覽本公司網站。  
For additional product information, please visit our website.

[www.germanpool.com](http://www.germanpool.com)

請填妥以下表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-5045**

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壹年保用(自購買日起計算)。

\* 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](http://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)。

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：
  - 上門安裝、檢驗、維修或更換零件之人工以及一切運輸費用；
  - 因天然與人為意外造成的損壞 (包括運輸及其他)；
  - 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；
  - 機身編號被擅自塗改、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。

## 客戶服務及維修中心

德國寶(香港)有限公司  
香港九龍紅磡暢通道1號  
中旅貨運物流中心8樓  
電話：+852 2333 6249  
傳真：+852 2356 9798  
電郵：repairs@germanpool.com

## 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).

\* 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](http://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. 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 on-site installation, check-up, repair, replacement of parts and other transportation costs;
  - damages caused by accidents of any kind (including transport and others);
  - 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.

## Customer Service & Repair Centre

German Pool (Hong Kong) Limited  
8/F, China Travel (Cargo) Logistics Centre  
1 Cheong Tung Road  
Hung Hom, Kowloon, Hong Kong  
Tel : +852 2333 6249  
Fax : +852 2356 9798  
Email : repairs@germanpool.com

此保用只適用於香港

This warranty is valid only in Hong Kong

GERMAN  
POOL



德國寶

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[www.germanpool.com](http://www.germanpool.com)