

GERMAN
POOL



德國寶

自家製麵包機 | BMR-6100
Homemade Bread Maker



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 user manual.**

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For English instructions, please refer to P.17.
英文版說明書請參閱 P.17。

注意事項

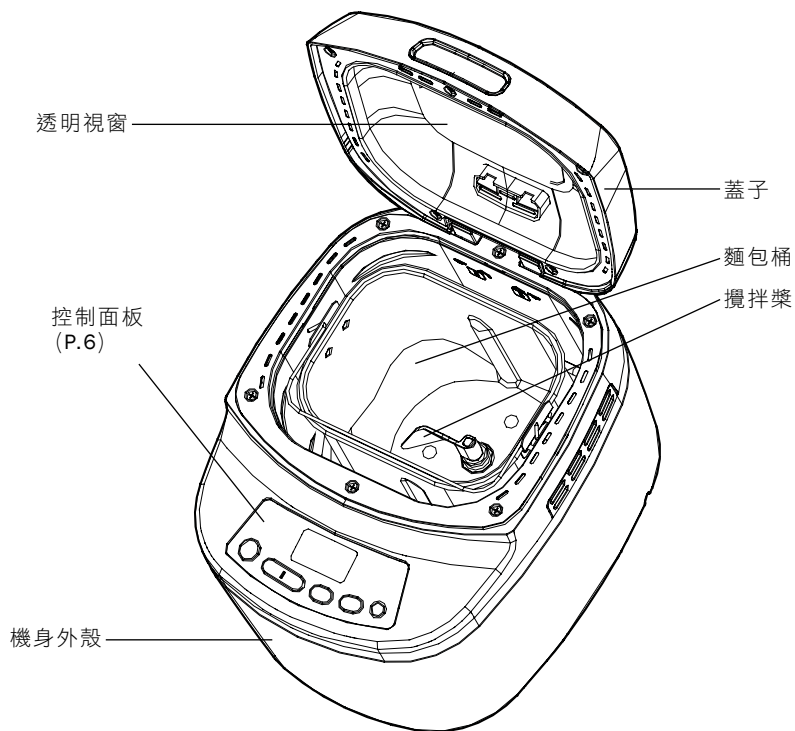
重要安全指引

為安全起見，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。

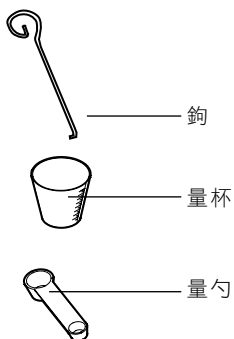
1. 請仔細閱讀本說明書。
2. 使用前請檢查安裝於牆壁上的電源插座的電壓是否與銘牌上顯示的電壓一致。
3. 設備的電源線或插頭如有損毀，或設備有所故障，或以任何方式毀壞後，切勿操作該設備，應將該設備送返生產商或代理商檢查、維修或進行機電方面的調整。
4. 不要接觸設備的熱表面。
5. 為了防止觸電，請勿將電源線，電源插頭或者外殼放置水中或其他液體中。
6. 不使用設備時、安裝或拆卸配件前，以及在清潔前請將插頭拔出。
7. 不要將電源線放置在桌面邊緣或者熱表面上。
8. 使用非廠家建議使用的配件可能會導致傷害。
9. 不要將麵包機放置在熱氣源、電爐或者使用後的烤箱上。
10. 烤焗麵包時不要觸摸任何轉動的機件。
11. 設備運作時，機器的表面溫度可能會很高。
12. 未有妥善放置裝有材料的麵包桶時，請勿啟動麵包機。
13. 移取麵包桶時請勿敲打麵包桶的頂部或邊緣，以免損毀麵包桶。
14. 不要將錫紙等材料放入麵包機內，以免造成火災或觸電。
15. 8歲以上的孩童方可使用該設備。體能上，感官上或精神上能力缺失，或缺少相關使用經驗、知識的人士可在正確的指導下安全使用該設備。使用者須知悉使用麵包機或會導致的危險。孩童不可玩耍該設備。不應讓孩童清潔與維護麵包機。
16. 將麵包機及其電源線放置在8歲以下孩童接觸不到的地方。
17. 禁止在麵包機上蓋放毛巾或其他物料，以確保熱量和蒸氣能順利排放。麵包機表面被覆蓋或接觸易燃物料時可能引發火災。
18. 不能將麵包機用於其他用途。
19. 使用時請將麵包機放置在穩固、乾燥及水平的平面。
20. 不要在戶外使用麵包機。
21. 麵包機附設接地插頭，請確保所用的家庭插座妥為接地。
22. 麵包機專為家庭或類似的場所所用，如：
 - 商場、辦公室或其他工作場所的員工廚房；
 - 農舍；
 - 在酒店、旅館或者其他寄宿型場所中的顧客可用；
 - 住宿加早餐型旅館。
23. 麵包機不能用外置計時器或分離式遙控系統操作。
24. 不要在沒有放置麵包桶的情況下運作麵包機，以免損毀設備。
25. 請妥善保存本說明書。

產品結構

主機



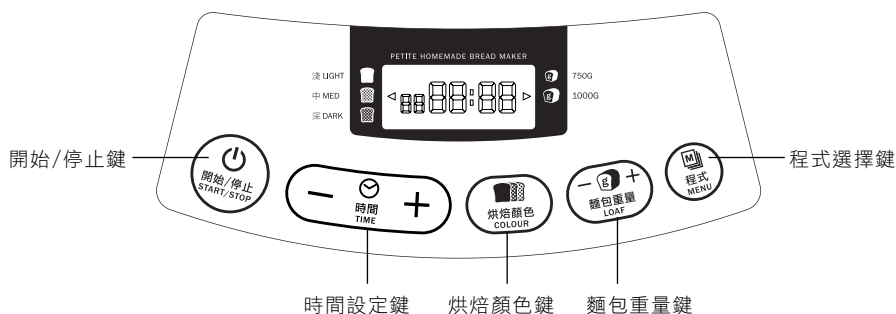
隨機配件



*產品圖片僅供參考，外觀以實物為準。

操作說明

I. 操控面板及按鍵說明



開始/停止鍵

- 開始及停止所選的程式時使用。
- 開始一個程式時，按一次「開始/停止」按鈕。此時會聽到短暫的蜂鳴聲，時間顯示幕上的兩個點會開始閃爍，程式開始。
- 程式開始後，除「開始/停止」按鈕外，其他按鈕都不能啟動。
- 停止程式時，長按「開始/停止」按鈕2秒以上，直到蜂鳴聲長鳴，即表示程式已經關閉。

烘焙顏色鍵

- 按此按鈕可以選擇外皮的烘焙程度：淺色、中等或深色。
- 請注意烘焙時間會根據麵糰的大小而有所不同。
- 按此按鈕選擇您所需烘焙的色澤。
- 此按鈕不適用於「生麵糰」和「果醬」程式。

時間設定鍵

- 如果不是開機即用，按此按鈕可選擇延遲啟動時間。
- 按鍵前，請決定好麵包需要在何時完成製作。
- 請注意延遲時間包含了程式的烘焙時間（即麵包的完成時間就是延遲結束之時間）。
- 首先，程式與烘焙程度須提前選定，然後按「+」鍵，每按一次增加10分鐘（伴隨短蜂鳴聲）。最長的延遲時間為13小時。

例子：現在是晚上8:30，如果想翌日早上7:00製成麵包（即10小時30分鐘後），請在選擇烘焙程度及麵糰大小後按「+」鍵直至LCD屏幕上出現10:30字樣。然後按「開始/停止」按鈕啟動延遲功能。此時螢幕上的兩個點開始閃爍，然後LCD屏幕上會即時顯示倒數時間，早上7:00即可享用新鮮麵包。如非立即取出麵包，麵包機將自動保溫1小時。

麵包重量鍵



- 按此按鈕可以選擇麵糰的大小（750克或1000克）。
- 請注意烘焙時間會根據麵糰的大小而有所不同。
- 此按鈕不適用於快速程式、生麵糰、果醬，蛋糕和烘烤程式。

程式選擇鍵



- 功能表用於設置不同程式。
- 每按一次（伴隨短蜂鳴聲），程式會更改一次。
- 連續按功能表按鈕，12種程式會重覆顯示在LCD屏幕上。
- 選擇所需程式，12種程式的功能將會在下方顯示：

程式	描述
1. 白麵包	搓揉、發酵並烘烤普通麵包。您可以通過增加材料來改變麵包口味。
2. 法式麵包	搓揉、發酵並烘烤（發酵時間較長）。此程式烤出來的麵包外脆內軟。
3. 全麥麵包	搓揉、發酵並烘烤全麥麵包。此設定預熱時間較長，使穀物充分吸收水分並膨脹。因此不建議使用延遲功能，以免影響效果。
4. 甜麵包	搓揉、發酵並烘烤甜麵包。專用於烘焙酥脆甜麵包。
5. 無麩質麵包	製作無筋麵以及烘烤麵糰。無筋麵粉水分吸收時間較長，有不同的發酵性能。
6. 快速程式	搓揉、發酵並烘烤（配以酵母）。此程式製作出來的麵包一般較小，口感稠密。
7. 超快速程式	搓揉、發酵，並以最短時間烘烤（配以酵母）。用此程式製作出來的麵包通常比快速麵包更小，口感較粗糙。
8. 生麵糰	取出麵糰，然後揉成麵包糰、薄餅或饅頭等形狀。
9. 果醬	煮果醬。
10. 蛋糕	搓揉、發酵並烘烤。以泡打粉發酵。
11. 三文治	搓揉、發酵並烘烤，以製作三文治。製作出來的三文治外皮脆薄，口感鬆軟。
12. 烘烤	僅有烘烤功能，不搓揉及發酵，也可以自行增加烘烤時間。

II. 顯示屏幕及指示燈說明



通電之後

麵包機插上電源後，LCD屏會變亮，並伴隨蜂鳴聲。螢幕上會顯示「13:00」，箭頭會指向「1000G」和「中等」（見控制面板）。此為默認設置。

III. 其他功能

保溫功能

麵包在烘焙後可自動保溫60分鐘。如要取出麵包，按開始/停止按鈕關閉程式。自動保溫功能不適用於「果醬」和「生麵糰」程式。

記憶功能

如果麵包機在麵包製作過程中突然斷電，即使不按開始/停止按鈕，麵包機會在10分鐘內自動恢復工作。如果停歇的時間超過10分鐘，記憶功能失效，須重新開機。此時建議重新放入材料。

環境溫度

麵包機能在一般溫度環境下順暢運作。但在太熱或太冷的情況下，麵糰的大小可能會有變化。建議室溫保持在15°C至34°C之間。

警示

1. 如果在按下開始/停止按鈕後，螢幕上出現「EE1」的字樣，並伴隨蜂鳴聲，即表明麵包機內的溫度過高。此時應打開蓋子讓機身冷卻10至20分鐘。
2. 如果在按下開始/停止按鈕後，螢幕上出現「EE12」的字樣，並伴隨蜂鳴聲，即表明麵包桶內的溫度太低。除了「烘烤」程式外，其他程式一律均不能啟動。此時建議應將麵包機放在室溫較高的環境使用。
3. 如果在按下開始/停止按鈕後，螢幕上出現「EE4」的字樣，並伴隨蜂鳴聲，即表明溫感器開路，按開始/停止按鈕以暫停蜂鳴聲，但LCD顯示幕上的「EE4」會繼續閃爍，請讓專業技工檢查感測器。如果螢幕上顯示「EE3」，即表明溫感器短路。

初次使用

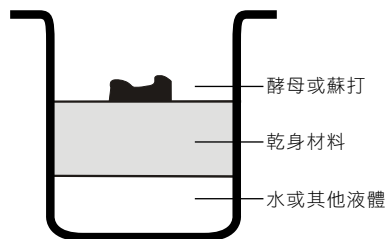
初次通電使用時，麵包機可能會釋放少量煙霧及特殊氣味。這屬於正常現象並很快將會消失。請確保麵包機附近通風良好。

1. 將所有配件的外包裝拆除，並將包裝紙或發泡膠移除。
2. 請仔細檢查所有的配件是否完整無缺。
3. 按照下文「清潔與保養」章節清洗所有配件。
4. 將麵包機設置成「烘烤」程式，空烤約10分鐘。冷卻後再重新清潔一次。
5. 擦乾所有配件並重新組裝後即可使用。

使用麵包機

1. 將麵包機放在穩固的平面上。
2. 在製作麵包前，用磅將所需的配料秤好。
3. 將麵包桶放入機內，順時針方向將攪拌槳妥為放置在轉動軸上。建議在放攪拌槳前塗抹耐熱牛油在轉動配件上，以免麵糰粘在攪拌槳上或難以取出麵包。
4. 將材料放在麵包桶內。通常先放水或者其他液體材料，然後加糖、鹽及麵粉，最後加酵母或者發酵粉。（見圖4）

注意：加入材料時，建議加入不多於600克麵粉（4小杯），加入的酵母不應超過6g（2茶匙）。



圖(4)

5. 用手指在麵粉的一側按壓一下，在凹陷位加入酵母，確保酵母不會接觸到液體食材或鹽。輕輕合上蓋子。
6. 將電源插頭插在牆面插座上。
7. 按程式選擇鍵選擇所需程式。
8. 按烘焙顏色鍵選擇所需麵包外皮烘焙顏色。（如適用）
9. 按麵包重量鍵選擇所需的麵包大小（750克或1000克）。（如適用）
10. 按時間設定鍵設置延遲時間。如果需要馬上製作麵包的話可跳過此步驟。
11. 按開始/停止鍵2秒以上啟動麵包機。當麵包機攪拌到某一階段時，螢幕上將會顯示相應數位（如攪拌階段1或更高）。
12. 當麵包機運作時會聽到提示聲，提醒您添加水果配料。此情況只適用於烘烤、法式麵包、快速程式、超快速程式、甜麵包、全麥麵包、無麩質麵包、蛋糕及三文治程式中。

注意：當選擇延遲功能時，以上提及到的程式均沒有提示。

13. 程式完成後，就保溫適用的程式而言，麵包機將會響十聲，然後進入保溫模式，若需停止保溫，按「開始/停止鍵」3秒以上。對於保溫功能不適用的程式，程式結束後會聽到一聲長鳴。拔出電源插頭並將麵包取出。戴上手套，打開蓋，將麵包桶以逆時針方向旋轉至解鎖位置，然後從麵包機中取出麵包。

注意：在取出麵包桶之前，先讓其完全冷卻。

14. 用不粘刮刀輕輕將麵包邊緣刮離麵包桶內側。

注意：麵包桶和麵包可能很熱，請小心操作並使用隔熱手套。

15. 將麵包桶倒置在乾淨的工作臺上，輕輕晃動並倒出麵包。

16. 小心自麵包桶取出麵包，切片前靜置冷卻20分鐘。

17. 如果您暫時沒有空間放置麵包或者在程式結束後沒有按「開始/停止鍵」，麵包機會自動保溫一小時（如適用）。保溫結束後會聽到蜂鳴聲。

18. 當不使用或者使用完麵包機時，拔掉電源。

注意：在切麵包前，用鉤將麵包底部的攪拌槳鉤出。不要用手移除攪拌槳，因麵包還很燙手。

如果不能一次食用完麵包，建議將剩下的麵包放在密封的膠袋或容器內。室溫環境下麵包可儲存大約三天的時間。如果需要儲存更長時間，密封保存在膠袋或容器內，然後放入冰箱裡。最長儲存時間為十天。

清潔與保養

在清潔之前請先斷電並讓其冷卻。

1. 麵包桶

以逆時針方向旋轉麵包桶，提起其把手將麵包桶取出。用濕布將麵包桶內外擦拭乾淨。為了保護其不粘塗層，請勿用刺激性或腐蝕性的清潔劑清洗。在下次安裝使用前，必須讓麵包桶完全晾乾才使用。

注意：將麵包桶放置在正確的位置上，然後向下壓。如果不能順利放入，調整麵包桶的位置，直到放置在正確的位置上，再向下壓。

2. 攪拌槳

如果攪拌槳難以從轉軸上移除，請用在麵包桶加入溫水，浸泡30分鐘左右。即能順利拆除攪拌槳，以作清洗。請用濕棉布仔細清洗攪拌槳。

注意：麵包桶、攪拌槳及材料盒可放在洗碗機內清洗。

3. 蓋子與透明視窗

用微濕的布擦拭蓋子內外。

4. 機身外殼

請用濕布擦拭機身外殼。請勿使用腐蝕性的清潔劑，因為這會損毀表面的光滑度。請勿將外殼直接浸入水中清洗。

5. 存放麵包機前，請確保麵包機已冷卻、清潔及擦乾。將量勺及攪拌槳放在麵包桶內，關上蓋子。

麵包材料介紹

1	高筋麵粉	高筋麵粉（富含蛋白質）有很好的彈性，並能在發酵後保持原有的形狀大小。由於所含筋性高於一般的麵粉，因此可用於製作有嚼感的大麵包。高筋麵粉是製作麵包最重要的材料。
2	中筋麵粉	不含發酵粉的麵粉，可快速簡易製作麵包。
3	全麥麵粉	全麥麵粉由小麥製成，內含麩皮及小麥蛋白，一般麵粉重且更有營養。由全麥麵粉製成的麵包通常較小。將全麥麵粉混合其他麵粉可達到最佳製作效果。
4	黑麥麵粉	黑麥麵粉也可稱「粗加工麵粉」，黑麥麵粉是一種類似全麥麵粉的高纖麵粉。為了使麵粉達到最大的發酵程度，必須混合高比例的麵粉。
5	自發粉	自發粉是一種含有發酵粉的麵粉，用於製作蛋糕類食品。
6	粟米粉與燕麥粉	粟米粉與燕麥粉分別是從粟米及燕麥中製成，是製作粗麵包的添加配料，用以提高麵包口感和風味。
7	糖	糖是提高麵包甜度及改變麵包色澤的重要配料。通常會使用白糖。特殊情況下會使用紅糖、糖粉或棉花糖。
8	酵母	<p>發酵後，酵母會釋放二氧化碳。二氧化碳能使麵包變得鬆軟。然而，酵母需要糖和麵粉中的碳水化合物作為營養介質。</p> <p>1茶匙活性乾酵母=3/4茶匙的速發酵母 1.5茶匙活性乾酵母=1茶匙的速發酵母 2茶匙活性乾酵母=1.5茶匙的速發酵母</p> <p>酵母必須儲存在冰箱，因酵母菌在高溫環境下會被殺死。使用前，請檢查其生產日期與保質期。每次使用完後立即將其放回冰箱儲存。麵包不能發酵成功通常歸因於酵母過期。</p> <p>請用以下方法檢驗酵母是否新鮮。</p> <p>(1) 在量杯中放入半杯溫水（45℃至50℃）。</p> <p>(2) 在溫水中放入一茶匙的白糖，然後搖勻。再在水面上灑2茶匙酵母。</p> <p>(3) 將量杯放置在溫暖的環境中約10分鐘。不要晃動水。</p> <p>(4) 泡沫將會升至杯面，否則酵母已不新鮮。</p>
9	鹽	鹽是改善麵包味道及色澤的重要配料。但鹽亦能抑制酵母的活性。製作時請勿放太多鹽。不添加鹽的時候麵包會較大。

10	雞蛋	雞蛋可以增強麵包的口感，使麵包更有營養及更大。雞蛋必須剝殼及均勻攪拌。
11	油脂及牛油	油脂可以使麵包口感更軟及延長儲存時間。在使用前需要軟化牛油或把牛油切成小塊。
12	泡打粉	泡打粉不需要發酵，特別適用於製作蛋糕，而且能產生氣體，氣體會蛋糕內產生氣泡，使蛋糕的口感更加鬆軟。
13	水及其他液體	水是製作麵包的必須材料。一般來說，理想水溫在20°C 在25°C 之間，用家也可用鮮奶或者含2%奶粉的水代替純水，這樣會改善麵包風味及色澤。也可按食譜用蘋果汁、橙汁、檸檬汁等代替純水製作麵包。

材料測量

能否成功製作麵包的首要條件是控制好材料份量。建議使用量杯或量勺來量度，以免影響麵包口味。

1. 液體配料的稱量

水、鮮奶或奶粉溶液應該要用量杯來稱量。目測量杯的水平面。當稱量食用油或其他配料時，請先將量杯清洗乾淨。

2. 乾燥配料的稱量

稱量乾燥配料時需要量勺稱量，裝滿後，用小刀將高於量勺水平線的配料刮掉。此為標準一量勺的份量。若配料多於標準，會影響麵包的製作效果。當稱量少量乾燥配料時，須用量勺。稱量時需保持量勺上的配料均勻放置，切勿堆積在一處。配料在份量上的小差異會影響整個食譜。

3. 添加順序

必須嚴格按照順序添加材料。一般來說，添加的順序為：液態配料、雞蛋、鹽和奶粉等。當添加配料時，麵粉不能完全與水融合。酵母只能用於乾麵粉上。而且放鹽的時候不能接觸酵母。當使用延長功能時，不要放入易變壞的配料（如雞蛋、水果等）。



常見問題及處理方法

序號	問題	原因	解決方案
1	烘焙時通風口冒煙	某些配料放在發熱元件的附近，初次使用時，油會積聚在發熱元件的表面	拔掉電源並清潔發熱元件，但請小心防止燙傷。在初次使用時空燒麵包機，打開蓋子
2	麵包底皮太厚	對麵包保溫的時間過長，致水分流失	製作完成後即取出麵包
3	難以取出麵包	攪拌槳緊黏轉動軸	在取出麵包後，放入熱水到桶內，水要沒過攪拌槳，浸泡10分鐘後即可拿出清洗
4	配料不能充分混合，烘焙出來的麵包效果差	1.選擇的程式錯誤	選擇合適的程式
		2.運作後，多次打開麵包機蓋，導致麵包水分減少，沒有焦糖色外皮	不要頻繁打開蓋子
		3.攪拌阻力過大以致攪拌槳不能旋轉及攪拌	檢查揉面內孔，然後將麵包桶取出，手動旋轉攪拌槳，如果不能正常旋轉，請聯繫專業技工
5	按開始 / 結束按鈕後顯示E01	麵包機的溫度過高	按開始/結束按鈕然後拔掉電源。將麵包桶取出，打開蓋直到麵包機冷卻
6	馬達在運作，但麵糰沒有攪動	麵包桶位置放置不正確，或生麵糰太大以致不能轉動	檢查麵包桶放置的位置是否正確，或檢查麵包是否嚴格按照比例製作
7	麵包太大，難以關上蓋子	酵母太多/麵粉過量/水過量/室溫過高	根據實際情況適當減少配料的份量
8	麵包太小，或者麵包沒有膨脹	沒放酵母或者酵母的份量太少。再者，酵母在室溫太高或太低情況下或與鹽混合後活性將降低	檢查酵母的份量及活性是否正確，適當地調整環境溫度
9	生麵糰太大以致溢出麵包桶	加水量過多/酵母過多	適當減少液體的份量以提高麵糰的硬度

10	在烘焙生麵糰時 麵包倒塌不成形	1.使用的麵粉不是高筋麵粉，不能使麵糰膨脹	使用專門的麵包粉或者高筋麵粉
		2.酵母培植速度過快，或酵母所處溫度太高	在室溫環境下使用酵母
		3.過量的水分使麵糰太濕太軟	根據麵粉的吸水性酌量添加水
11	麵包重量過重 口感太硬	1.麵粉份量太多/水的份量不夠	減少麵粉的量/增加水量
		2.加了太多的水果配料或全麥麵粉	減少相應的配料及增加酵母的份量
12	麵包是空心的	1.過多的水/酵母或沒有加鹽	減少水/酵母的份量，檢查是否加鹽
		2.水溫過高	檢查水溫是否過高
13	麵包表面沾有乾粉	1.麵包內有粘性強的配料，如黃油，香蕉等	不要加入粘性強的配料
		2.因缺水致攪拌不均勻	檢查水量，以及麵包機的機件是否運轉正常
14	麵包皮太厚，當烘焙蛋糕或其他事物時加入太多的糖導致烘焙的顏色太深	不同的食譜或配料對於製作麵包有很大的影響。加入過多的糖會導致烘焙成品的色澤過深	對於要添加大量糖製作而成的麵包/蛋糕，在約定結束時間前5-10分鐘按開始/停止按鈕。在取出麵包前先蓋上蓋子，讓麵包/蛋糕在桶內燜焗20分鐘

警告

任何售後服務需要由專業的授權代理進行。

產品的正確處置方法	
 	該標誌標明該產品在歐盟不能以處理家庭垃圾的方法處理該設備。為避免損害自然環境或人體健康，請盡可能回收該產品，以提高資源的可持續利用。退返使用過的設備時，請利用使用及回收系統或者聯繫當時購買產品的銷售商。銷售商能確保廢棄設備的環保回收。

技術規格

型號	BMR-6100
電壓/頻率	220V-240V ~ 50Hz
額定功率	600W
機身尺寸	(H)260mm (W)310mm (D)265 mm
淨重	5.1kg

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，一概以英文版為準。

本產品使用說明書以www.germanpool.com網上版為最新版本。

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Notice Before Use

Important

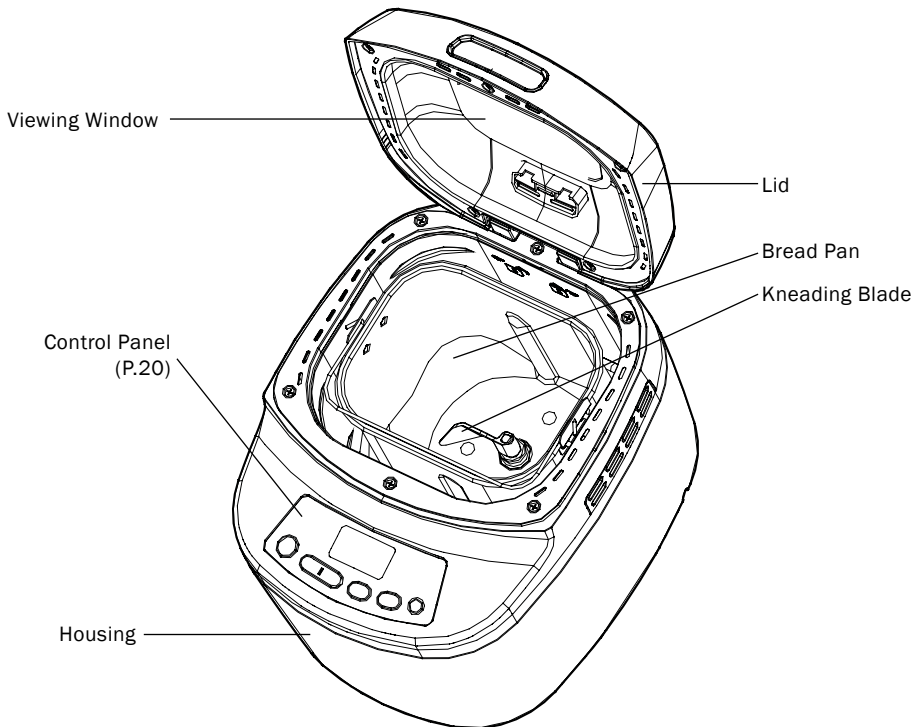
For safety purpose, you should read the instructions carefully before using the appliance. Retain the instructions for future reference.

The appliance is designed for domestic use only, and may only be installed and operated in accordance with this user manual.

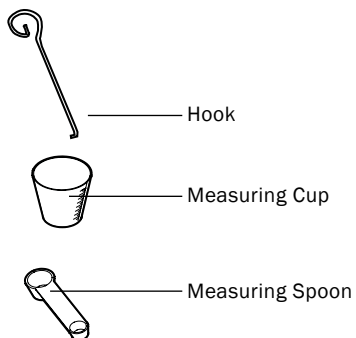
1. Read all instructions.
2. Before using check that the voltage of wall outlet corresponds to that shown on the rating plate.
3. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or it is dropped or damaged in any manner. Return the appliance to manufacturer 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. The temperature of accessible surfaces may be high when the appliance is operating.
12. Never switch on the appliance without having placed properly a bread pan that is filled with ingredients.
13. Never knock or beat the bread pan on the top or edge to remove the pan as this may damage the bread pan.
14. Metal foils or other materials must not be inserted into the bread foils maker as this can give rise to the risk of fire or cause short circuit.
15. 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.
16. Keep the appliance and its cord out of reach of children less than 8 years old.
17. 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.
18. Do not operate the appliance for any purposes other than its intended use.
19. Always use the appliance on a secure, dry and level surface.
20. Do not use outdoors.
21. This appliance has been incorporated with a grounded plug. Please ensure the wall outlet in your house is well earthed.
22. 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;
23. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
24. Do not operate the unit without bread pan placed in the chamber to avoid damaging the appliance.
25. Save these instructions.

Product Structure

Main Body



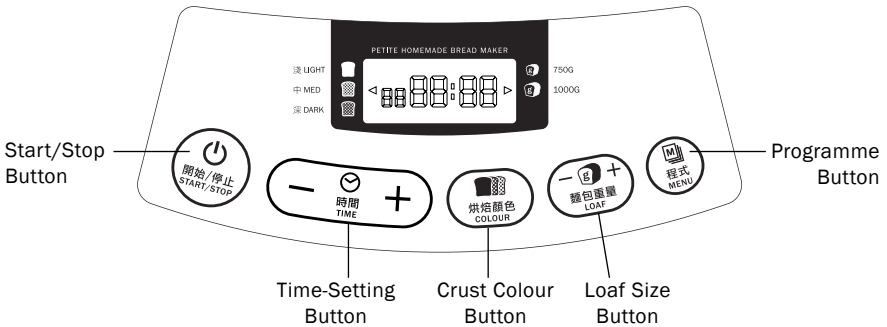
Accessories



**The images shown may differ from the actual product*

Operating Instructions

I. Control Panel & Buttons



Start/Stop Button

- For starting and stopping the selected programme.
- To start a programme, touch the “START/STOP” button once. A short beep will be heard and two dots in the time display begin to flash, the programme starts.
- Any other button is inactivated except the START/STOP button after a programme has begun.
- To stop the programme, touch the “START/STOP” button for more than 2 seconds until a long beep confirms that the programme has been switched off.

Crust Colour Button

- With the button you can select LIGHT, MEDIUM or DARK colour for the crust.
- Please note the total operation time may vary with different loaf sizes.
- Touch this button to select your desired colour.
- Additionally, this button is inactive for the programmes of DOUGH & JAM.

Time-Setting Button

- If you do not want the appliance to start immediately, you can set the delay time using this button.
- Before pressing the button, decide when you would like your bread to be ready.
(Please note the delay time should include the baking time of programme. That is, at the completion of delay time, the hot bread can be served.)
- You should select the programme and the crust colour first. Then, press “+”, every press equals a 10-minute increment *(accompanied by a short beep)*. The longest delay time 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 the menu for colour, loaf size then touch the “+” to add the time until 10:30 appears on the LCD. Then touch the START/STOP button to activate this delay programmes. The dots on the LCD (refer to the CONTROL PANEL) are flashing and the remaining time will be counted down to show in the LCD. The fresh bread will be ready at 7:00 in the morning. If the bread is not taken out immediately, the keep warm time of one hour will start.

Loaf Size Button



- Touch this button to select the loaf size of bread (750g or 1000g).
- Please note the total operation time may vary with different loaf sizes.
- Additionally, this button is inactive for the programmes of QUICK, DOUGH, JAM, CAKE and BAKE.

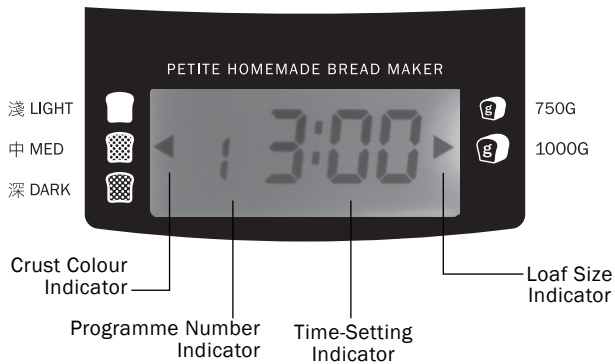
Programme Button




- It is used to set different programmes.
- Every press changes the programme, and is accompanied by short beep.
- Touch the button continuously, the 12 programmes will be cycled to be shown repeatedly on the LCD.
- Select your desired programmes. The functions of 12 programmes will be explained below:

Programme	Descriptions
1. BASIC BREAD	Kneading, rising and baking normal bread. You may also add ingredients to add flavour.
2. FRENCH BREAD	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 BREAD	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. SWEET BREAD	Kneading, rising and baking the sweat bread. For baking the crisp and sweet bread.
5. GLUTEN-FREE	For breads of gluten-free flours and baking mixtures. Gluten-free flours require longer for the uptake of liquids and have different rising properties.
6. QUICK	Kneading, rising and baking loaf with yeast. Bread baked on this setting is usually smaller with a dense texture.
7. ULTRA-FAST	Kneading, rise and baking loaf in the shortest time with yeast. 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	Making jams and marmalades.
10. CAKE	Kneading, rising and baking. Rise with baking powder.
11. SANDWICH	Kneading, rise and baking bread for making sandwich, for baking light texture bread with a thinner crust.
12. BAKE	Only baking, no kneading or rising. Also used increase the baking time of other programmes.

II. LCD Display & Indicators



AFTER POWER-UP

- As soon as the bread maker is plugged in, the LCD will be illuminated while a beep will be heard,  appears in the display screen. The arrow points to "1000G and MED" (see control panel). This is the default setting.

III. Other Functions

KEEP WARM

Bread can be automatically kept warm for 60 minutes after baking. If you would like to take the bread out, switch the programme off with the START/STOP button. Keep warm function is inactive for the programmes of JAM & DOUGH.

MEMORY

If the power supply breaks off during the course of bread making, the process will resume automatically within 10 minutes of the power cut, without the need to touch the "START/STOP" button. If the power cut time exceeds 10 minutes, the programme memory cannot be kept and the bread maker must be restarted. It is suggested to put in new ingredients again.

ENVIRONMENT

The machine may work well in a wide range of temperature, but there could be a difference in loaf sizes 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

1. If the display shows “EE1” after you have pressed the START/STOP button, beeps will be heard, it prompts that the temperature inside the bread maker is still too high. Open the lid and let the machine cool down for 10 to 20 minutes.
2. If the display shows “EE2” after you have pressed the START/STOP button, beeps will be heard, it means that the temperature inside the bread pan is too low. And the programmes will not be performed (Except the programme of BAKE). The bread maker shall be placed in an environment with a higher room temperature.
3. If the display shows “EE4” after you have pressed the START/STOP button, beeps will be heard, it means the temperature sensor open circuit, press START/STOP button to stop beeps sound, but the “EE4” in the LCD will continue flashing, please ask an authorised technician to check the sensor carefully. If the display shows “EE3”, it means the temperature sensor has short circuited.

For The First Use

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

1. Unpack all the parts and accessories and remove all the flammable materials such as paper or polystyrene foam which are used for packing.
2. Please check if all parts and accessories are complete and free of damage.
3. Clean all the parts according to the latter section “Cleaning and Maintenance”.
4. Set the bread maker to BAKE mode and bake empty for about 10 minutes. After cooling it down, clean once more.
5. Dry all parts thoroughly and reassemble them, the appliance is ready for use.

Using Your Bread Maker

1. Lay the appliance on a firm and even surface.
2. Before making bread, weigh the ingredients you need respectively with a 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 grease moving parts with heat-resisting margarine prior to placing the kneading blade, this avoids the dough from sticking onto the kneading blade and allow the kneading blade to be removed from the bread easily.

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

Note: When adding the ingredients, please be advised that the maximum amount of the flour is 600g (4 cups), and the maximum amount of the yeast is 6g (2 teaspoons).

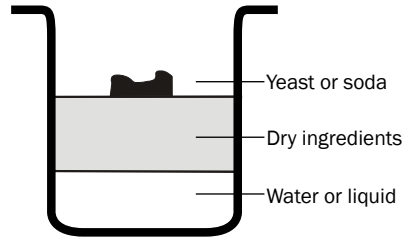


Fig. 4

5. With a finger make a small indentation on one side of the flour. Add yeast to indentation, ensure it does not come into contact with the liquid ingredients or salt. Close the lid gently.
6. Plug the power cord into a wall outlet.
7. Press the MENU button until your desired programme is selected.
8. Press the COLOUR button to select the desired crust colour. (if applicable).
9. Press the LOAF button to select the desired size (750g or 1000g). (if applicable).
10. Set the delay time by pressing the TIME button. This step may be skipped if you want the bread maker to start working immediately.
11. Press the START/STOP button for more than 2s to start working. The two dots will flash, and the letter of corresponding phase on the LCD, such as knead 1 or rise, will be illuminated when the appliance is operated at the phase.
12. During operating, beep sound will be heard to remind you to add fruit ingredients manually. (Only suitable for the programmes of BAKE, FRENCH BREAD, WHOLE WHEAT BREAD, QUICK, SWEET BREAD, ULTRA-FAST, GLUTEN FREE, CAKE and SANDWICH.)
NOTE: There is no prompt for the above mentioned programmes when choosing the delay time function.
13. Once the process has been completed, 10 beeps will be heard for the programmes which have the function of keeping warm. Then the appliance will enter keep warm mode, press START/STOP button for more than 3 seconds to stop the process. For the programs which do not have the function of keeping warm, one long beep will be heard. Unplug the power cord and take out the bread. Wearing oven mitts, open the lid, turn the bread pan anti-clockwise to the unlock position, then take it out from the bread maker.

NOTE: Before replacing the bread pan, allow it cool down completely.

14. 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.

15. Turn bread pan upside down onto a clean countertop and gently shake until the bread falls onto the rack.

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

17. If you are out of the room or have not pressed START/STOP button at the end of operation, the bread will be kept warm automatically for 1 hour (if applicable), when keep warm is finished, beeps will be heard.

18. When not in use or after operation is complete, 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.

Cleaning And Maintenance

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

1. Bread pan

Remove the bread pan by turning it in anti-clockwise, then pull the handle to remove it, wipe inside and outside of pan with a damp cloth, do not use any sharp or abrasive agents to protect the non-stick coating. The pan must be dried completely before using.

NOTE: Insert the bread pan in the correct position, and then press it down. If it cannot be inserted, adjust the pan slightly to make sure that it is on the correct position, then press it down.

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. 30 minutes. 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

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 express 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 additional ingredients of making rough bread, which are used for enhancing the flavor and texture.
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	<p>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.</p> <p>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</p> <p>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.</p> <p>The ways described below will check whether your yeast is fresh and active.</p> <p>(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.</p>

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 and butter	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	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

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

1. Weighing liquid ingredients

Water, fresh milk or milk powder solution should be measured with measuring cups. Observe the level of the measuring cup 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. Any 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 soaked by liquid completely. The yeast can only be placed on the dry flour. And yeast can't be put in contact with salt. When you use the delay function for a long time, never add any perishable ingredients such as eggs or fruit.



Troubleshooting

No.	Problem	Cause	Solution
1	Smoke from ventilation hole when baking	Some ingredients are stuck to the heating element or near it. For the first use, oil remained on the surface of heating element.	Unplug the bread maker and clean the heating element, but be careful not to burn yourself. During the first use, dry operate it with the lid open.
2	Bread bottom crust is too thick	Keep bread warm and leave bread in the bread pan for too long. The bread is dehydrated.	Take bread out sooner without keeping it warm for too long.
3	It is very difficult to take bread out	Kneader is stuck to the shaft in the bread pan.	After taking bread out, put hot water into bread pan and submerge the kneader for 10 minutes, then take it out and clean it.
4	Stir ingredients not evenly and bake badly	1.Selected programme is unsuitable.	Select a suitable programme.
		2.After operating, open cover several times and bread is dry, no brown crust color.	Don't open cover during the last rise.
		3.Stir resistance is too large so that kneader almost can't rotate and stir adequately.	Check kneader hole, then take bread pan out and operate without load, if not normal, contact with authorized service facility.
5	Display "E01" after pressing "START/STOP" button	The temperature in bread maker is too high to make bread.	Press "START/STOP" button and unplug bread maker, then take bread pan out and open cover until the bread maker cools down.
6	Hear the motor noises but dough isn't stirred	Bread pan is fixed improperly or dough is too large to be stirred.	Check whether bread pan is fixed properly and dough is made according to recipe and the ingredients is weighed accurately.
7	Bread is so large it pushes the cover	Yeast is too much or flour is excessive or water is too much or environment temperature is too high.	Check the above factors, reduce the amounts accordingly.
8	Bread size is too small or bread has not risen	No yeast or the amount of yeast is not enough, moreover, yeast may have poor activity as water temperature is too high or yeast is mixed together with salt, or the environment temperature is too low.	Check the amount and performance of yeast, increase the environment temperature accordingly.
9	Dough is so large that it is overflowed	Too much liquid or yeast	Reduce the amount of liquids to improve dough rigidity.

10	Bread collapses in the middle parts during baking	1.The flour used is not bread flour or that it is not strong enough.	Use bread flour or stronger flour.
		2.Yeast growth rate is too rapid or the temperature at which the yeast is exposed to is too high.	Yeast is used under room temperature.
		3.Excessive water makes dough too wet and soft.	Adjust water on recipe.
11	Bread weight is very large and organization construct is too dense	1.Too much flour or not enough water.	Reduce flour or increase water.
		2.Too much fruit ingredients or too much whole wheat flour.	Reduce the amount of corresponding ingredients and increase yeast.
12	Middle parts are hollow after cutting bread	1.Excessive water or yeast or no salt.	Reduce water or yeast accordingly and check salt.
		2.Water temperature is too high.	Check water temperature.
13	Dry powder on bread surface	1.There is sticky ingredients in bread such as butter and bananas etc.	Do not add ingredients that are too sticky.
		2.Inadequate mixing due to insufficient water.	Check water content and whether the bread maker is operating normally.
14	Crust is too thick and baking colour is too dark when making cakes or food with excessive sugar	Different recipes or ingredients can greatly affect the bread, the crust can become very dark because of excessive sugar.	If the colour is too dark for the recipe with excessive sugar, press START/ STOP to interrupt the program 5-10min ahead of intended finishing time. Before removing the bread you should keep the bread or cake in the bread pan for about 20 minutes with lid closed.

Warning

Any other servicing should be performed by an authorized service representative.

Correct Disposal of this product	
 	<p>This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.</p>

Specifications

Model	BMR-6100
Voltage/ Frequency	220V-240V ~ 50Hz
Rated Power	600W
Product Dimensions	(H)260mm (W)310mm (D)265 mm
Net Weight	5.1kg

Specifications are subject to change without notice.

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

Refer to www.germanpool.com for the most up-to-date version of the User Manual.

請填寫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-6100**

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)。

* 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，並連同購機發票傳真至客戶服務部。

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：
 - 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
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中旅貨運物流中心8樓
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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.
- 2) Complete all fields on the attached Warranty Card and fax it back to our Customer Service Centre along with the purchase invoice.

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:
 - 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

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Hung Hom, Kowloon, Hong Kong
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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



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