Hamilton Beach 汉美驰®

Bread and Dough Maker
全自动面包机
/和面发面机

IMPORTANT SAFEGUARDS

This product is intended for household use only.

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. Read all instructions.
2. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety.
3. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
4. Do not touch hot surfaces. Use handles or knobs. Always use oven mitts to handle hot bread pan or hot bread.
5. Do not put hand inside oven chamber after bread pan is removed. Heating unit will still be hot.
6. To protect against electrical shock, do not immerse cord, plug, or breadmaker in water or other liquid.
7. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, or before cleaning the appliance.
8. Do not operate any appliance with a damaged supply cord, or after the appliance malfunctions or is dropped or damaged in any manner. All repairs must be conducted by the manufacturer, its service agent, or similarly qualified persons in order to avoid a hazard. Call the customer service number provided for further information on examination, repair, or electrical or mechanical adjustments.
9. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
10. Do not use outdoors.
11. Do not let cord hang over edge of table or counter or touch hot surfaces.
12. Do not place on or near a hot gas or electric burner or in a heated oven.
13. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
14. To disconnect, turn all controls off (**O**/STOP); then remove plug from wall outlet.
15. Use extreme caution when removing bread pan.
16. To turn breadmaker OFF, press and hold the START/STOP button for 2 seconds. See "Control Panel" section for more information.
17. Do not place eyes or face in close proximity with tempered glass viewing window, in the event that the safety glass breaks.
18. Do not use appliance for other than intended use.
19. Clean oven interior carefully. Do not scratch or damage heating element tube.
20. **CAUTION**: Risk of Electric Shock. Cook only in removable Bread Pan.
21. **CAUTION**: In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

SAVE THESE INSTRUCTIONS!
Other Consumer Safety Information

The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in or tripping over a longer cord. If a longer cord is necessary, an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the appliance. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

To avoid an electrical circuit overload, do not use another high-wattage appliance on the same circuit with this appliance.
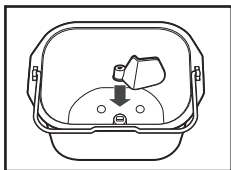
2

Quick-Start Guide

See "Detailed Instructions" on page 10 for additional information.

**BEFORE FIRST USE**: Wash and dry bread pan and kneading paddle.

NOTE: Do not use metal utensils in bread pan since they may damage the nonstick surface.

⚠ **CAUTION** **Falling Object Hazard.** Breadmaker can wobble and walk during kneading cycle. Always position it in the center of the counter away from the edge.

1 Add Ingredients

FIRST: Liquid ingredients
SECOND: Dry ingredients (sugar, salt, shortening, flour)
LAST: Yeast. MUST be separate from wet ingredients

▶ Place kneading paddle on shaft, pushing down as far as it will go, making sure flat surfaces are lined up.
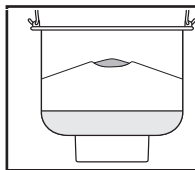
▶ Carefully measure and add ingredients to the bread pan in the EXACT order given in the recipe. Add any fruit or nuts to the fruit and nut dispenser.

TIP: Premeasure all ingredients, including add-ins (nuts, raisins), prior to beginning.
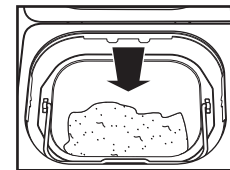
▶ Place bread pan in the breadmaker, and press down on the rim until the bread pan clicks firmly in place. Close cover.

NOTE: Bread pan must lock into place for proper mixing and kneading.

2 Select Menu

▶ Press MENU button until desired program number appears on the digital display.

▶ To program a Time Delay, use the + or – buttons to add up to 15 hours before Cycle will start. **NOTE:** Using perishable ingredients such as milk, eggs, or cheese is not recommended when using Time Delay.

▶ Press CRUST and SIZE buttons to ADJUST to desired setting (not adjustable in some menus).
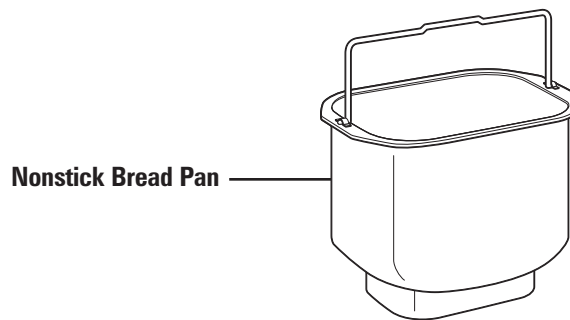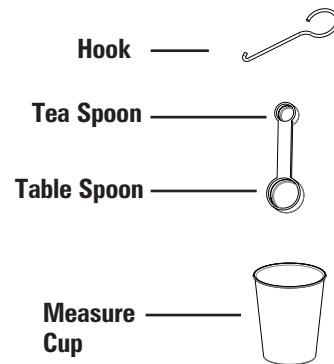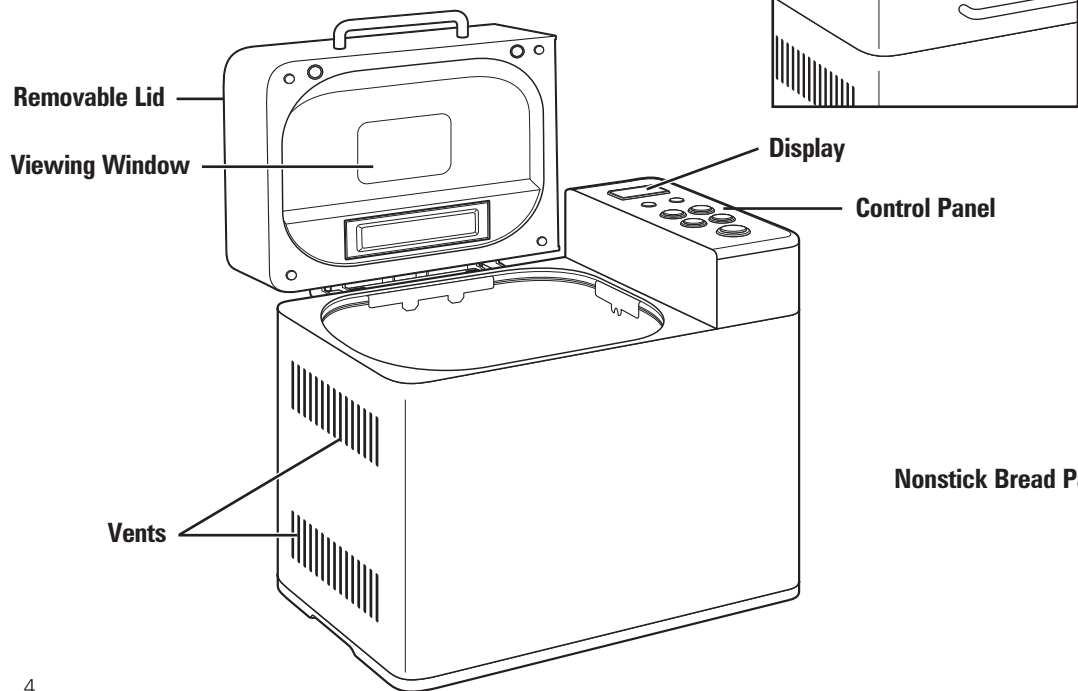
3 Start Making Bread

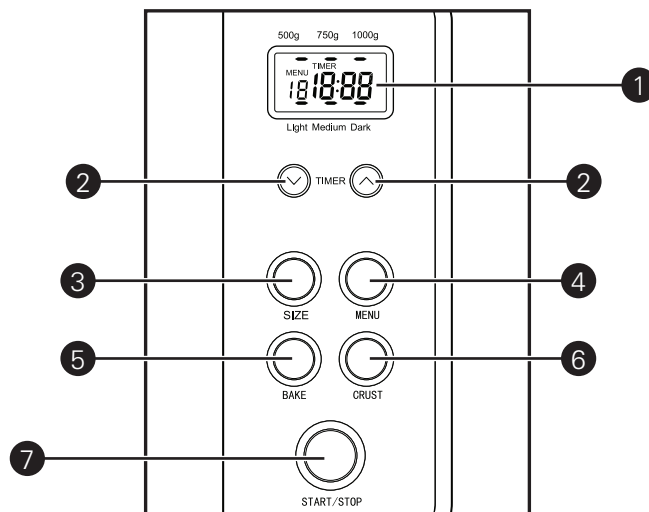▶ Press START/STOP. The digital display will show the time remaining in the cycle.

▶ Once complete, breadmaker will beep and begin Keep Warm cycle for up to 1 hour.
Press START/STOP button for 2 seconds to cancel the Keep Warm cycle.

▶ Open the lid using oven mitts. Rotate handle towards the front of machine and pull/rock pan towards front of machine and then rotate handle towards rear of machine and pull/rock pan towards rear of machine. Repeat as necessary until pan feels loose, then rotate handle vertically and pull pan out vertically. Still using oven mitts, shake loaf from pan and let cool for 10 minutes. If kneading paddle remains in the bread, gently pry it out using a spatula or small utensil. When not in use or when operation is complete, unplug the power cord.

Parts and Features

Automatic Fruit and Nut Dispenser

Hook

Tea Spoon

Table Spoon

Measure Cup

Removable Lid

Viewing Window

Display

Control Panel

Kneading Paddle

Nonstick Bread Pan

Vents

Control Panel

1. **Display**
   The display scrolls through the menu setting, crust color, and loaf size. The window will indicate the hours and minutes of the cycle.

2. **Timer Buttons**
   Press the UP or DOWN arrows to increase/decrease the time in 10-minute intervals.

3. **Size Button**
   Press the "∧" or "∨" to increase/decrease the time in 10-minute intervals.

4. **Menu Button**
   Default menu is 1. Use the menu button to scroll through the menu selections 1–13. See "Program Cycles" on page 6 for more information about each menu choice.

5. **Bake Button**
   This is used for the Bake Only menu setting. Use the timer buttons to adjust baking time.

6. **Crust Button**
   Press the CRUST button to move the indicator line to desired setting: Light, Medium, or Dark crust.

7. **Start/Stop Button**
   Press the START/STOP button once to start a cycle. A short beep will be heard, the colon in the time display will begin to flash, and the cycle will start. To remove bread, press the START/STOP button to end the baking cycle.

   To cancel a cycle, press and hold the START/STOP button for 2–3 seconds.

5

Program Cycles

1. **Basic**
   For white bread and mixed breads consisting mainly of basic bread flour.

2. **Basic Turbo**
   For quick-bread recipes that do not use yeast for rising and instead may use baking powder or soda. Kneading, rising, and baking loaf in less time than for basic bread. This cycle takes about 1 hour and is for 1000g loaves only.

3. **Wheat**
   For breads with heavy varieties of flour that require a longer phase of kneading and rising (whole wheat flour, rye flour). Bread will be more compact and heavy. Cycle starts with preheat. Does not start mixing immediately.

4. **Wheat Turbo**
   Same as Basic Turbo cycle. For whole grain quick-bread recipes that do not use yeast for rising and instead may use baking powder or soda. Kneading, rising, and baking loaf in less time than for wheat cycle. Bread will be more compact and heavy. This cycle takes about 1 hour and is for 1000g loaves only.

5. **French**
   For light breads made from fine flour. Normally, the bread is fluffy and has a crispy crust. This is not a suitable setting for recipes requiring butter, margarine, or milk.

6. **French Turbo**
   Same as Basic Turbo cycle. For French-style quick bread recipes that do not use yeast for rising and instead may use baking powder or soda. Kneading, rising, and baking loaf in less time than for French cycle. Bread will be more compact and heavy. This cycle takes about 1 hour and is for 1000g loaves only.

7. **Sweet**
   For breads with ingredients such as fruit juices, grated coconut, raisins, dry fruits, chocolate, or added sugar. Due to a longer rising phase, the bread will be light and airy. We recommend the Light crust setting.

8. **Yeast-Free, Gluten-Free Bread Mix**
   For yeast-free or gluten-free **store-bought bread** mixes, plus yeast-free recipes.

9. **Rye**
   For breads with rye flour that require a longer phase of kneading and rising. Bread will be more compact and heavy, but more moist than a whole grain bread. Cycle starts with preheat. Does not start mixing immediately.

10. **Gluten-Free Recipe**
    For gluten-free bread recipes. Cycle starts with 8-minute preheat and will start mixing after that.

11. **Dough**
    This cycle prepares the yeast dough for buns, pizza crust, etc., to be baked in a conventional oven. There is no baking in this cycle.

12. **Artisan-Style Dough**
    For artisan-style bread recipes made with fresh herbs and organic flours. This cycle has a long rising time for fluffier loaves and a cool temperature setting to create artisan-style flavors. This is not a suitable setting for recipes using sugars or fats. Full cycle is about 5 hours.

13. **Jam**
    For making jams with fresh fruit. The jam cycle can also be used to make marmalades, preserves, chutneys, and ketchup.

Bake Only – Additional Setting
Ideal for when additional baking of breads is needed because a loaf is too light or not baked through. There is no kneading or resting.

Program Timetable and Settings

Menus vary according to the various rising times, the number of kneads, and the temperature setting.

Menu	Type	Crust	Size	PREH	KND1	KND2	RISE1	KND3	RISE2	KND4	RISE3	Bake	Total	Extras	Warm	Delay
1	Basic	Light	500g	NA	3M	31M	26M	30S	35M	30S	55M	0:37	3:08	0:20	1:00	15:00
			750g									0:40	3:11	0:20	1:00	15:00
			1000g									0:43	3:14	0:20	1:00	15:00
		Medium	500g									0:45	3:16	0:20	1:00	15:00
			750g									0:50	3:21	0:20	1:00	15:00
			1000g									0:55	3:26	0:20	1:00	15:00
		Dark	500g									1:00	3:31	0:20	1:00	15:00
			750g									1:05	3:36	0:20	1:00	15:00
			1000g									1:10	3:41	0:20	1:00	15:00
2	Basic Turbo	Medium	1000g	NA	3M	9M	NA				8M	0:48	1:08	NA	1:00	NA
3	Wheat	Light	500g	30M	3M	25M	80M	30S	41M	30S	46M	0:40	4:26	0:44	1:00	15:00
			750g									0:44	4:30	0:44	1:00	15:00
			1000g									0:48	4:34	0:44	1:00	15:00
		Medium	500g									0:45	4:31	0:44	1:00	15:00
			750g									0:50	4:36	0:44	1:00	15:00
			1000g									0:55	4:41	0:44	1:00	15:00
		Dark	500g									0:54	4:40	0:44	1:00	15:00
			750g									1:00	4:46	0:44	1:00	15:00
			1000g									1:04	4:50	0:44	1:00	15:00
4	Wheat Turbo	Medium	1000g	NA	3M	9M	NA				8M	0:48	1:08	NA	1:00	NA

Program Timetable and Settings (cont.)

Menu	Type	Crust	Size	PREH	KND1	KND2	RISE1	KND3	RISE2	KND4	RISE3	Bake	Total	Extras	Warm	Delay
5	French	Light	500g	NA	3M	30M	32M	30S	40M	30S	55M	0:42	3:23	0:19	1:00	15:00
			750g									0:53	3:34	0:19	1:00	15:00
			1000g									1:04	3:45	0:19	1:00	15:00
		Medium	500g									1:02	3:43	0:19	1:00	15:00
			750g									1:06	3:47	0:19	1:00	15:00
			1000g									1:10	3:51	0:19	1:00	15:00
		Dark	500g									1:05	3:46	0:19	1:00	15:00
			750g									1:12	3:53	0:19	1:00	15:00
			1000g									1:14	3:55	0:19	1:00	15:00
6	French Turbo	Medium	1000g	NA	3M	9M	NA				8M	0:48	1:08	NA	1:00	NA
7	Sweet	Light	500g	NA	3M	31M	31M	30S	40M	30S	50M	0:52	3:28	0:20	1:00	15:00
			750g									0:54	3:30	0:20	1:00	15:00
			1000g									0:56	3:32	0:20	1:00	15:00
		Medium	500g									0:54	3:30	0:20	1:00	15:00
			750g									0:57	3:33	0:20	1:00	15:00
			1000g									1:00	3:36	0:20	1:00	15:00
		Dark	500g									0:58	3:34	0:20	1:00	15:00
			750g									1:01	3:37	0:20	1:00	15:00
			1000g									1:04	3:40	0:20	1:00	15:00
8	Yeast-Free, Gluten-Free Bread Mix	Medium	1000g	NA	3M	20M	NA					1:45	2:08	0:18	0:22	15:00

Program Timetable and Settings (cont.)

Menu	Type	Crust	Size	PREH	KND1	KND2	RISE1	KND3	RISE2	KND4	RISE3	Bake	Total	Extras	Warm	Delay
9	Rye	Medium	1000g	30M	3M	25M	80M	30S	31M	30S	46M	0:55	4:31	NA	1:00	15:00
10	Gluten-Free Recipe	Medium	750g	8M	4M	19M	48M	NA				1:35	2:54	0:17	1:00	15:00
			1000g									1:40	2:59	0:17	1:00	15:00
11	Dough	NA			3M	27M	60M	NA					1:30	0:16	NA	15:00
12	Artisan Dough	NA			5M	45M	110M	30S	85M	30S	70M	NA	5:16	0:36	NA	15:00
13	Jam	NA			18M	7M	60M					1:10	1:25	NA	0:20	15:00
	Bake	NA										0:10 ~1:30	0:10	NA	1:00	NA

Detailed Instructions

BEFORE FIRST USE:
• Check for any missing or damaged parts.
• Clean all the parts according to "Cleaning" on page 31.
• Set the breadmaker on Bake mode and bake empty for about 10 minutes. Let unit cool down and clean all the detached parts again.

The appliance may emit a little smoke and/or odor when you turn it on for the first time. This is normal and will subside after the first or second use. Make sure the appliance has sufficient ventilation.
• Dry all parts thoroughly. The appliance is ready for use.
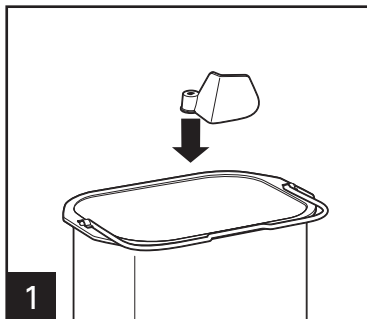
1

Insert kneading paddle and make sure it is in the upright position.

2
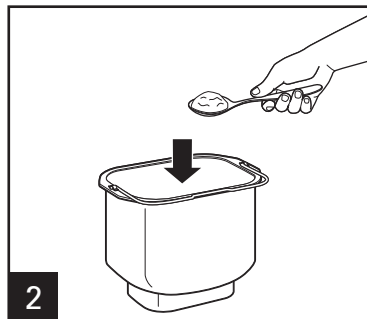
Add the ingredients to the bread pan in the order listed in the recipe. First, add the liquids; then sugar, salt, shortening, and flour; and last the yeast. **NOTE:** Make sure that yeast does not come into contact with salt or liquids.
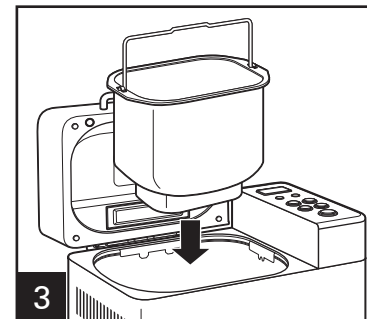
3

Place the bread pan into the appliance and press down on the rim until the bread pan clicks firmly in place.
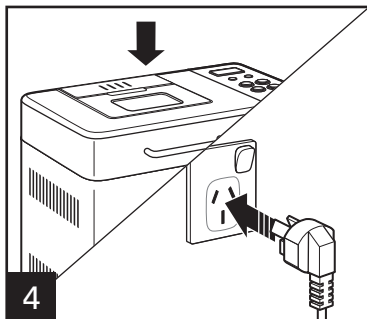
4

Close the lid. Plug in the appliance.
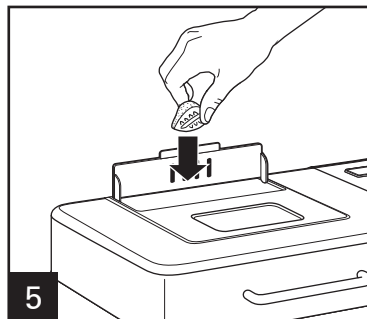
5

If required, add fruit and nuts to the automatic fruit and nut dispenser.
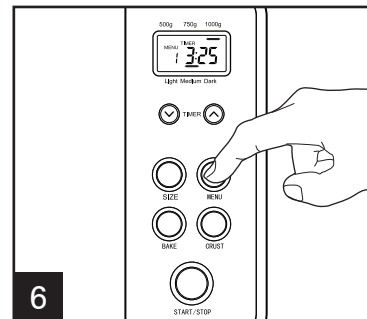
6

Press MENU button to select your program cycle. Continue to press the MENU button to scroll through the menu choices.

10

Detailed Instructions (cont.)

7	8	9	10
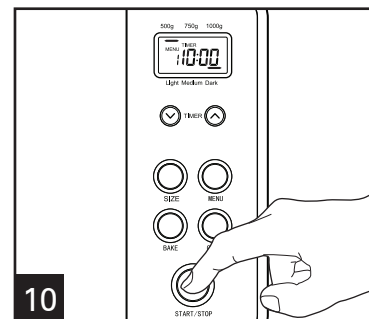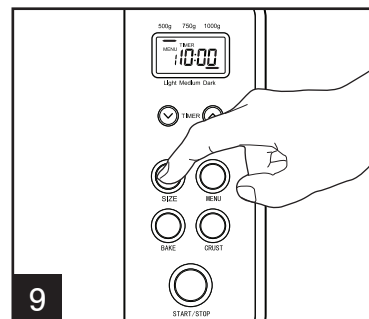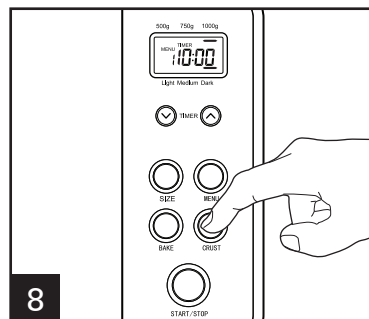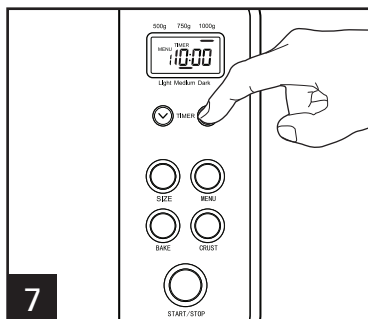
To set time delay, press the UP or DOWN buttons to set the number of hours and minutes. Press the CRUST button to move the indicator line to desired setting: Light, Medium, or Dark crust. **NOTE:** Turbo, Dough, Artisan Dough, Jam, and Bake Only menus do not have the option to choose a crust color.

Press the SIZE button to choose 500g, 750g, or 1000g loaf size. **NOTE:** Turbo, Rye, Gluten-Free, Dough, Artisan Dough, and Jam menus do not have the option to choose loaf size. Press the START/STOP button to begin the cycle. To change the menu selection, hold down the START/STOP button for 2–3 seconds. Once the timer has cleared, the program can be set again.

11	12	13	14
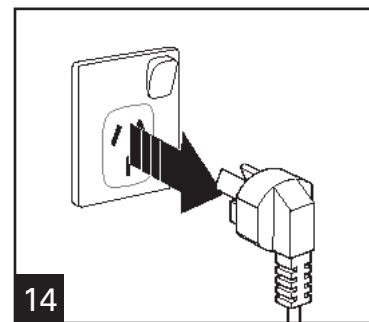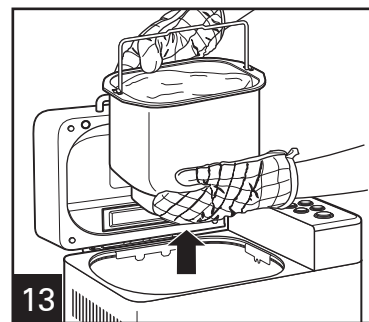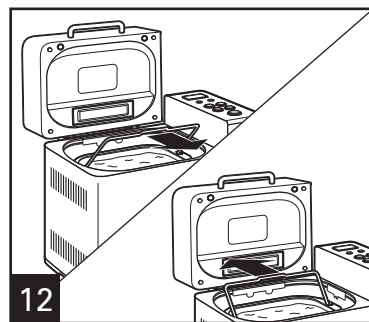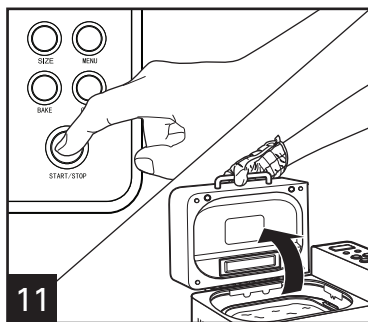
When the bread is done, the breadmaker will beep 10 times and shift to the Keep Warm cycle for 1 hour. Press START/STOP for 2 seconds to stop the machine. Rotate handle towards the front of machine and pull/rock pan towards front of machine and then rotate handle towards rear of machine and pull/rock pan towards rear of machine. Repeat as necessary until pan feels loose, then rotate handle vertically and pull pan out vertically.

Unplug unit and allow to cool completely.

Detailed Instructions (cont.)

NOTES:

• There is no Keep Warm cycle for the Dough, Artisan Dough, Jam, and Bake Only cycles.

• After 10 minutes, use oven mitts to turn the bread pan upside down (with the bread pan handle folded down) onto a wire cooling rack or clean cooking surface and gently shake until bread falls out. Use a nonstick spatula to gently loosen the sides of the bread from the bread pan.

• If kneading paddle remains in the bread, gently pry it out using a spatula or small utensil. When not in use or when operation is complete, unplug the power cord.

• Store remaining bread in a sealed plastic bag for up to three days at room temperature. To store for a longer time, place sealed plastic bag in refrigerator for up to 10 days.

Bake Only Menu

This setting is used for immediate baking and can be flexible in the time set up to 1 hour and 30 minutes. If your bread is not done or you would like a darker crust, this setting is beneficial. Press the START/STOP button to control the function at any time; you may want to check every few minutes.

1. Press the BAKE button. Press the TIMER buttons (up or down arrows) to adjust the desired time.
2. Press the START/STOP button.

Delay Time

Request Delay time function, press timer button "∧" or"∨" to request working time. Delay working time=Cycle time+delay time.

Power Interruption Program Protection

There is a 7-minute power interruption protection to protect the program memory in case of a power outage. During the power outage, the breadmaker will keep the memory intact for 7 minutes. When power returns, the breadmaker will continue baking.

Throw away ingredients if the power outage is more than 7 minutes and start again. If the power outage happens during baking or baking is almost done, the Bake Only cycle can be used to finish baking.

Fruit and Nut Dispenser

During the second kneading cycle, the breadmaker will automatically dispense dry ingredients into the dough. The ingredients that are placed into the fruit and nut dispenser need to be whole and not crushed. The fruit and nut dispenser will automatically dispense fruits and nuts into the dough. The fruit and nut dispenser is not an option on Turbo, Rye, Jam, and Bake Only menu cycles.

Tips: Bread Basics

Ingredients

Two things can ensure a perfect loaf of bread: using fresh, quality ingredients and measuring them accurately.

Flour

All-Purpose Flour

Flour that contains no baking powder, suitable for "quick" breads or bread made with the Quick settings. Bread flour is better suited for yeast breads.

Bread Flour

Bread flour is the most important ingredient of making bread and is recommended in most yeast-bread recipes. It has a high gluten content and can keep the size of the bread from collapsing after rising. Flour varies by region. For example, American flour is milled from hard spring wheat; Canadian flour is milled from hard winter wheat.

Self-Rising Flour

Flour that contains baking powder, used especially for making cakes. Do not use self-rising flour in combination with yeast.

Whole-Wheat Flour

Whole-wheat flour is ground from the entire wheat kernel. Bread made with all or part whole-wheat flour will have higher fiber and nutritional content. Whole-wheat flour is heavier and, as a result, loaves may be smaller in size and have a heavier texture.

> **Tip**
>
> To check whether the yeast is fresh and active:
> - Pour 1 cup (237 ml) hot tap water into the measuring cup.
> - Add 1 teaspoon (5 ml) white sugar and 1 tablespoon (15 ml) yeast.
> - Place the measuring cup in a warm place for about 5 minutes.
> - Fresh, active yeast will begin to bubble or "grow." If it does not, the yeast is dead or inactive.

Other Ingredients

Egg

Eggs can improve bread texture and make the bread larger in size. The egg must be whisked in with the other liquid ingredients.

Salt

Salt is necessary to improve the bread flavor and crust color. It is also used to restrain yeast activity.

Shortening, Butter, and Vegetable Oil

Shortening and butter should be cut into small pieces before adding to liquid.

Sugar

Sugar is "food" for the yeast and also increases the sweet taste and color of bread. It is a very important element of making the bread rise. White sugar is normally used; however, brown sugar, powdered sugar, or cotton sugar may also be called for in some recipes.

Water and Other Liquids (always added first)

Water is an essential ingredient for making bread. Generally speaking, water should be at room temperature. Some recipes may call for milk or other liquids. Never use dairy with the Time Delay option.

Yeast

Yeast is a living organism and should be kept in the refrigerator to remain fresh. It needs carbohydrates found in sugar and flour as nourishment.

Yeast used in breadmaker recipes will be sold under several different names: Bread machine yeast (preferred), active-dry yeast, and instant yeast.

Before using, check the expiration date of the yeast. Return to refrigerator immediately after each use.

13

Tips: Use Exact Measurements

One of the most important steps of making good bread is the proper measurement of ingredients. Measure each ingredient carefully and add to your bread pan in the order given in the recipe.

Adding Sequence

Always add ingredients in the order given in the recipe.

FIRST: Liquid ingredients
SECOND: Dry ingredients
LAST: Yeast

The yeast should only be placed on the dry flour and never come in contact with the liquid or salt.

When you use the Time Delay function for a long time, never add perishable ingredients such as eggs, milk, or cheese.

Liquid Ingredients

Water, fresh milk, or other liquids should be measured with a glass measuring cup with clear markings and a spout. Set the cup on the counter and lower yourself to check the liquid level. When measuring cooking oil or other ingredients, clean the measuring cup thoroughly in between.

Liquid Measurement Conversion Chart

Fluid Ounce(s)	Cup	Tablespoon(s)	Teaspoons
8	1	16	48
7	7/8	14	42
6	3/4	12	36
5	5/8	10	30
4	1/2	8	24
3	3/8	6	18
2	1/4	4	12
1	1/8	2	6
1/2	1/16	1	3
1/4	1/32	1/2	1 1/2

Dry Measurements

Measure dry ingredients by gently spooning flour, etc., into the measuring cup and then, once filled, leveling off with a knife. Never use the measuring cup to scoop your dry ingredients directly from a container as this could add up to one tablespoon of extra ingredients. Do not tap the bottom of the measuring cup or pack down.

HINT: Before measuring, stir the flour to aerate it.

When measuring small amounts of dry ingredients, such as salt or sugar, use a measuring spoon, making sure it is leveled off.

Weighing dry ingredients with a digital scale will provide better baking results.
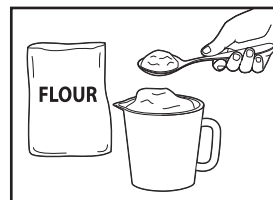
Dry Measurement Weight Equivalents

1 cup of:	Ounces	Grams
All-purpose flour	4.4	125
Bread flour	4.5	128
Whole-wheat flour	4.2	119
Rye flour	3.6	102

Frequently Asked Questions

May I use a sugar substitute in place of sugar?
Sugar is necessary for the yeast to produce a light loaf with a good height. Results may vary with the type and amount of sugar substitute used. If you are going to use an artificial sweetener, choose one that is aspartame-based rather than saccharin-based.

May I omit the salt or sugar from the recipe?
No, both the sugar and salt play an important role in the breadmaking process. Salt prevents the yeast from overreacting and the bread from overrising. The combination of sugar, salt, and yeast is a key part of the breadmaking process. Remember that the total sugar and salt amounts are divided among all the slices, so the amount of sugar and salt per serving is small.

When do I add raisins, nuts, etc., to the bread?
This breadmaker has an automatic fruit and nut dispenser. Add your raisins or other add-ins to the dispenser when you add all your other ingredients into the breadmaker, and the machine will add in these items at the correct time for the cycle you have chosen.

Can I open the lid while the breadmaker is operating?
This breadmaker is designed with a window in the lid to let you watch your bread's progress. Quick checks are OK in the early stages of kneading and to add ingredients when the beeper sounds. However, the temperature in the baking chamber adjusts for the Rising and Baking stages. Opening the lid during these steps could cause the loaf to fall or not bake properly. Sometimes condensation forms on the window after initial mixing and kneading. It usually disappears once the baking cycle starts so you should be able to get a clear view of your loaf.

Can I use my favorite bread recipes in my breadmaker?
Yes, but you will need to experiment to get the right proportion of ingredients. Become familiar with the unit and make several loaves of bread with recipes provided before you begin experimenting. Never exceed a total amount of 4 1/4 cups (1 L) of dry ingredients (that includes flours, oats, cornmeal, etc.). Use the recipes in this book to help determine the ratio of dry ingredients to liquid and amounts of yeast, sugar, salt, and butter/margarine to use.

What will happen if I leave the bread in the bread pan after baking?
This unit has a 60-minute Keep Warm cycle that lets you leave the bread in the pan for up to an hour after baking is complete. Once the warming cycle is over, it is best to remove the bread immediately or the bottom of your loaf will absorb moisture and become soggy.

Can the recipe be cut in half?
No, it is not recommended. The ingredient proportions work better in the full amounts.

How can bread mixes be used in the machine and at what setting?
The package instructions will list the amount of water and amount of yeast to use. Be sure to add liquid, then dry ingredients, followed by yeast. Do not allow the yeast to sit in the liquid. The bread type setting is dependent upon the type of bread mix being used (i.e., White bread uses the Basic bread setting; Sweet Bread setting is for use with dried fruit, cheese, or nuts; whole-wheat or multigrain should use the Whole Grain setting; Crust setting, either Light or Dark, is a personal preference). Do not use bread mixes that exceed 2-lb. (907-g) loaf size.

Bread Settings

The following are instructions for settings 1 (basic), 3 (wheat), 5 (French), 7 (sweet), 8 (yeast-free), 9 (rye), and 10 (gluten-free recipe).
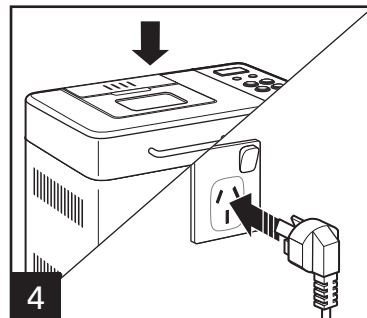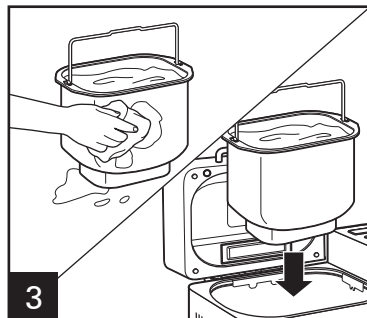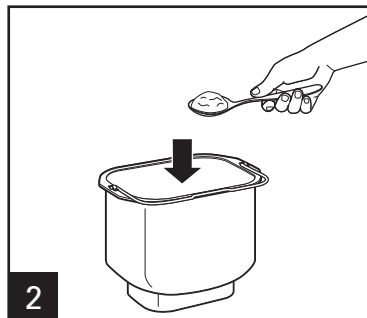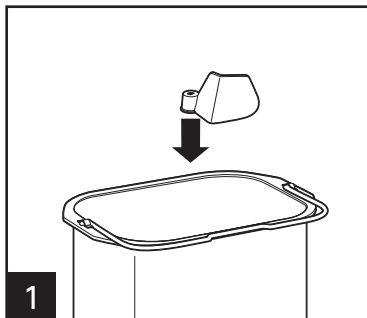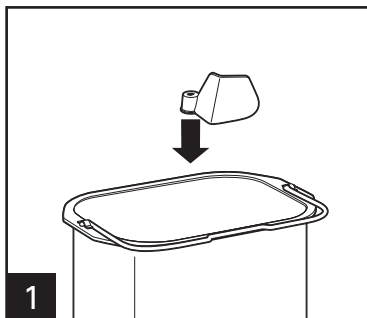

Insert kneading paddle and make sure it is in the upright position. Add the ingredients to the bread pan in the order listed in the recipe. If required, add fruit and nuts to the automatic fruit and nut dispenser. If there are any spills on the outside of the bread pan, wipe them up. Place the bread pan into the appliance and press down firmly on the rim. Close lid. Plug in the appliance.
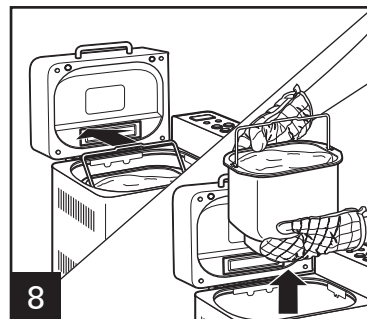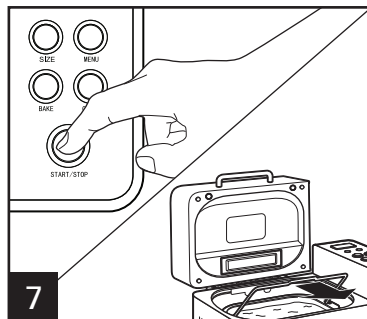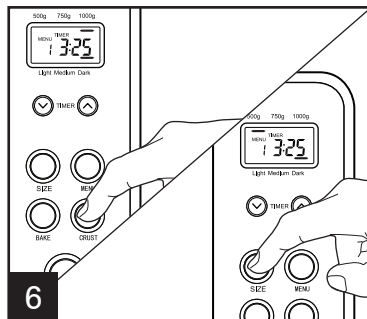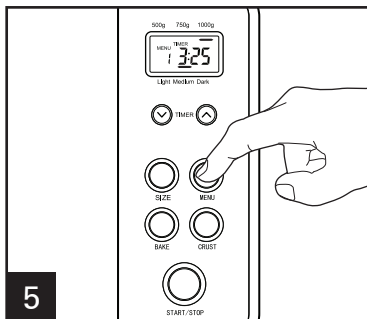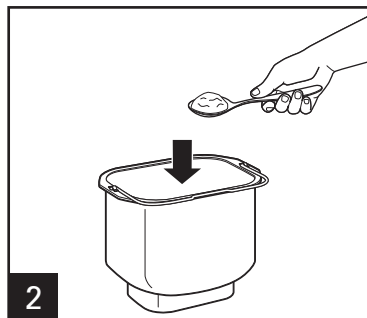

Select program cycle by pressing the MENU button. To use the Time Delay function, press the UP or DOWN buttons to set the number of hours and minutes. Press CRUST button to select the crust color and press SIZE button to select the loaf size. Press START. When bread is done baking, open the lid using oven mitts. Rotate handle towards the front of machine and pull/rock pan towards front of machine and then rotate handle towards rear of machine and pull/rock pan towards rear of machine. Repeat as necessary until pan feels loose, then rotate handle vertically and pull pan out vertically. Let cool for 10 minutes; then place on a wire rack. If kneading paddle remains in the bread, gently pry it out using a spatula or small utensil. Unplug the appliance.
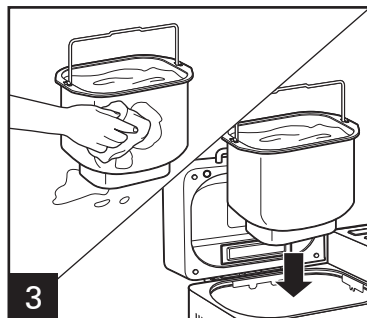
Basic/Basic Turbo (Turbo Water Temp 45°C–50°C):

Ingredients:	Large (1000g) (Turbo)	Regular (750g)	Small (500g)
Water	370 ML	270 ML	190 ML
Oil	2 Tbsp (30g)	2 Tbsp (30g)	1 Tbsp (15g)
Salt	1 Tsp (4.5g)	1 Tsp (4.5g)	1/2 Tsp (2.5g)
Sugar	3 Tbsp (45g)	2 Tbsp (30g)	1 Tbsp (15g)
Milk Powder	2 Tbsp (30g)	1 Tbsp (15g)	1 Tbsp (15g)
Flour Powder	4 cups (560g)	3 cups (420g)	2 cups (280g)
Yeast Powder	1 Tsp (4.5g) **(*4 Tsp/18g)**	1 Tsp (4.5g)	1 Tsp (4.5g)

*For Basic Turbo only

Wheat/Wheat Turbo (Turbo Water Temp 45°C–50°C):

Ingredients:	Large (1000g) (Turbo)	Regular (750g)	Small (500g)
Water	380 ML	280 ML	220 ML
Oil	3 Tbsp (45g)	2 Tbsp (30g)	1.5 Tbsp (23g)
Salt	1.5 Tsp (6–7g)	1 Tsp (4.5g)	1 Tsp (4.5g)
Brown Sugar	3 Tbsp (45g)	3 Tbsp (45g)	3 Tbsp (45g)
Milk Powder	3 Tbsp (45g)	2 Tbsp (30g)	2 Tbsp (30g)
Flour Powder	3 Cups (420g)	3 Cups (420g)	2 Cups (280g)
Whole Wheat Flour	1 Cup (140g)	3/4 Cup (90–100g)	1/4 Cup (35g)
Yeast Powder	1 Tsp (4.5g) **(*4Tsp/18g)**	1 Tsp (4.5g)	1 Tsp (4.5g)

*For Wheat Turbo only

French/French Turbo (Turbo Water Temp 45°C–50°C):

Ingredients:	Large (1000g) (Turbo)	Regular (750g)	Small (500g)
Lemon Juice	1 Tsp (4.5g)	1 Tsp (4.5g)	1 Tsp (4.5g)
Water	370 ML	270 ML	190 ML
Oil	2 Tbsp (30g)	2 Tbsp (30g)	1 Tbsp (15g)
Salt	2 Tsp (9g)	1+1/4 Tsp (5.5g)	1 Tsp (4.5g)
Sugar	2 Tbsp (30g)	2 Tbsp (30g)	1 Tbsp (15g)
Flour Powder	4 Cups (560g)	3 Cups (420g)	2 Cups (280g)
Yeast Powder	1 Tsp (4.5g) **(*4Tsp/18g)**	1 Tsp (4.5g)	1 Tsp (4.5g)

*For French Turbo only

Sweet:

Ingredients:	Large (1000g)	Regular (750g)	Small (500g)
Water	320 ML	210 ML	140 ML
Egg	1 unit	1 unit	1 unit
Oil	2 Tbsp (30g)	1 Tbsp (15g)	1 Tbsp (15g)
Salt	1.5 Tsp (6.5g)	1 Tsp (4.5g)	1/2 Tsp (2.5g)
Sugar	1/2 Cup (70g)	1/3 Cup (45g)	1/4 Cup (35g)
Milk Powder	2 Tbsp (30g)	2 Tbsp (30g)	1 Tbsp (15g)
Flour Powder	4 Cups (560g)	3 Cups (420g)	2 Cups (280g)
Yeast Powder	1 Tsp (4.5g)	1 Tsp (4.5g)	1 Tsp (4.5g)

Yeast-Free/Gluten-Free Mix (Water Temp 40°C–45°C): (1000g)

Ingredients:	Regular (1000g)
Water	350 ML
Oil	2 Tbsp (30g)
Salt	1 Tsp (4.5g)
Sugar	2 Tbsp (30g)
Milk Powder	2 Tbsp (30g)
Flour Powder	4 Cups (560g)
Yeast Powder	3 Tsp (13.5g)

Rye: (1000g)

Ingredients:	Regular (1000g)
Water	380 ML
Oil	2 Tbsp (30g)
Salt	1.5 Tsp (6.5g)
Brown Sugar	3 Tbsp (45g)
Milk Powder	3 Tbsp (45g)
Flour Powder	2 Cups (280g)
Rye Flour	2 Cups (280g)
Yeast Powder	1 Tsp (4.5g)

Gluten-Free:

Ingredients:	Large (1000g)	Regular (750g)
Water (40ºC–45ºC)	310 ML	250 ML
Oil	3 Tbsp (45g)	3 Tbsp (45g)
Salt	1.5 Tsp (6.5g)	1.5 Tsp (6.5g)
Sugar	3 Tbsp (45g)	3 Tbsp (45g)
Egg	3 pcs	3 pcs
Vinegar	1 Tsp (4.5g)	1 Tsp (4.5g)
Mix Flour	450g	390g
Xanthan Gum	1 Tbsp (15g)	1 Tbsp (15g)
Dried Yeast	1.5 Tsp (6.5g)	1.5 Tsp (6.5g)

Bread Settings (cont.)

The following are instructions for settings 2 (basic turbo), 4 (wheat turbo), and 6 (French turbo). This setting is only used for 1000g recipes, medium crust color, and cannot use the fruit and nut dispenser. If recipes call for fruit and/or nuts, ingredients will have to be added by hand to the pan (add before the flour).
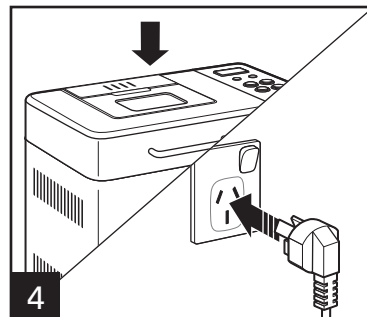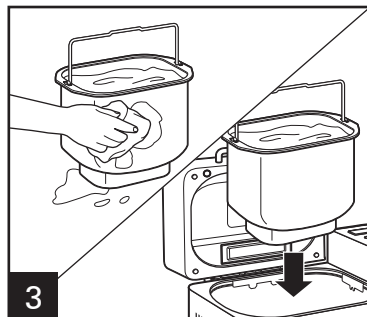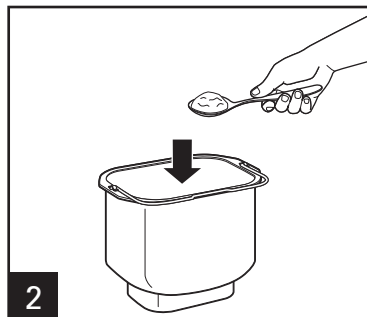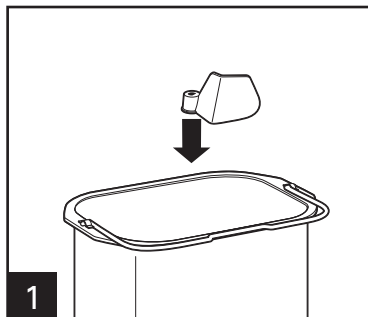
1

2

3

4

Insert kneading paddle and make sure it is in the upright position. Add the ingredients to the bread pan in the order listed in the recipe. If required, add fruit and nuts by hand before the flour is added. If there are any spills on the outside of the bread pan, wipe them up. Place the bread pan into the appliance and press down firmly on the rim. Close lid. Plug in the appliance.

5

6

7

8

Select program cycle by pressing the MENU button. To use the Time Delay function, press the UP or DOWN buttons to set the number of hours and minutes. Press START. When bread is done baking, open the lid using oven mitts. Rotate handle towards the front of machine and pull/rock pan towards front of machine and then rotate handle towards rear of machine and pull/rock pan towards rear of machine. Repeat as necessary until pan feels loose, then rotate handle vertically and pull pan out vertically. Let cool for 10 minutes; then place on a wire rack. If kneading paddle remains in the bread, gently pry it out using a spatula or small utensil. Unplug the appliance.

Bread Setting – Dough

1

Insert kneading paddle and make sure it is in the upright position.

2

Add the ingredients to the bread pan in the order listed in the recipe.

3

If there are any spills on the outside of the bread pan, wipe them up. Place the bread pan into the appliance and press down firmly on the rim.

4

Close lid. Plug in the appliance.

5

6
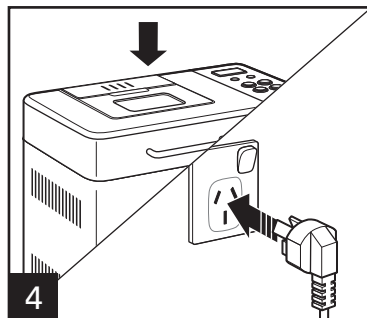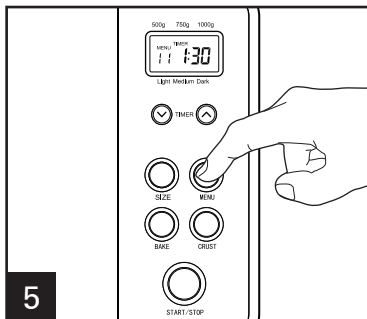
Select menu 11 (Dough) by pressing the MENU button. To use the Time Delay function, press the UP or DOWN buttons to set the number of hours and minutes. Press START.
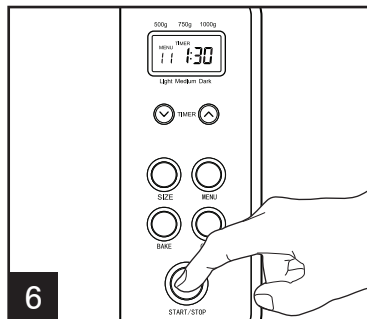
Follow instructions given after each recipe.

Bread Setting – Artisan-Style Dough
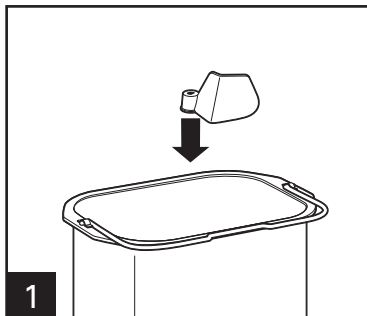
1

Insert kneading paddle and make sure it is in the upright position.
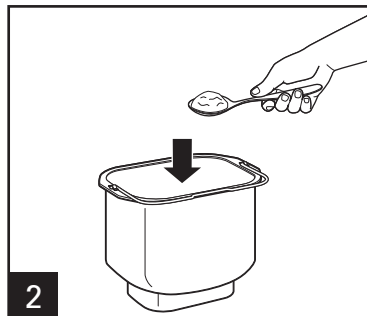
2

Add the ingredients to the bread pan in the order listed in the recipe.

3

If there are any spills on the outside of the bread pan, wipe them up. Place the bread pan into the appliance and press down firmly on the rim.

4

Close lid. Plug in the appliance.

5

6
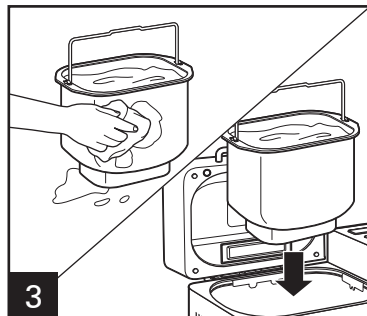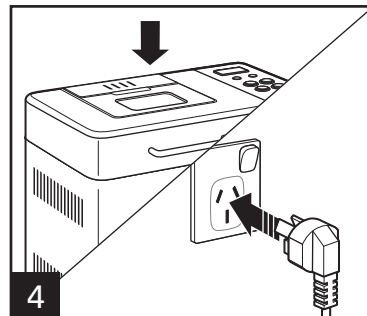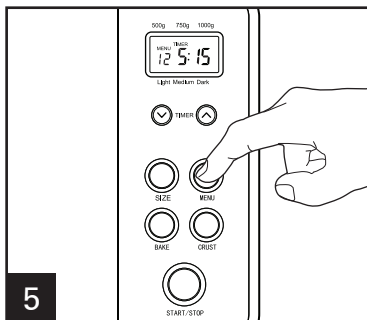
Select menu 12 (Artisan-Style Dough) by pressing the MENU button. To use the Time Delay function, press the UP or DOWN buttons to set the number of hours and minutes. Press START.

7

8
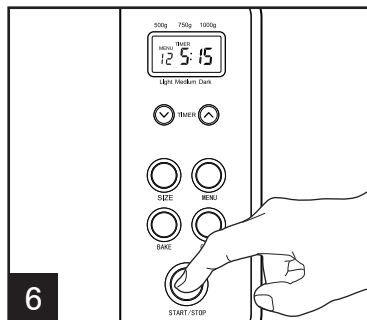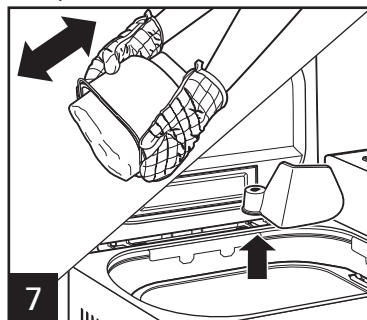
When dough is done, remove the dough from the breadmaker. If kneading paddle remains in the bread, gently pry it out using a spatula or small utensil. Place dough on a lightly floured surface. Shape dough as desired.
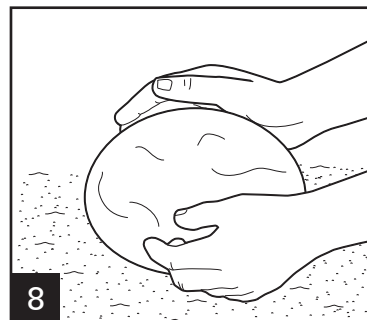
Bread Setting – Artisan-Style Dough (cont.)

9
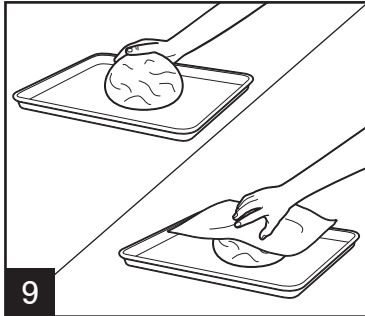
Place the dough on greased oven trays. Cover. Allow the dough to rise for about 30 minutes.

10

Glaze.

11
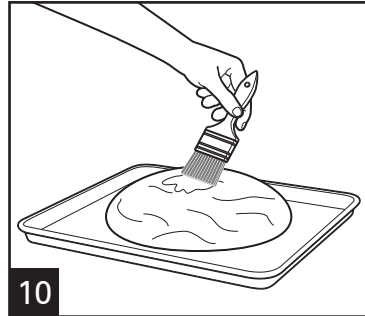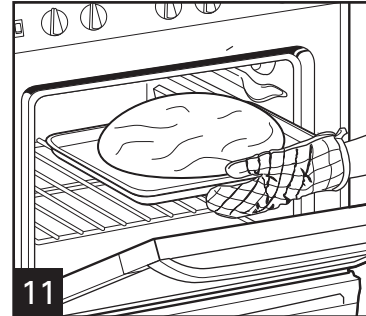
Bake until the bread is golden brown.

Dough/Artisan Dough:

Ingredients:

Water	390 ml
Oil	2 Tbsp (30g)
Salt	1.5 Tsp (6.5g)
Sugar	2 Tbsp (30g)
Milk Powder	2 Tbsp (30g)
Flour Powder	3 1/2 Cups (790g)
Yeast Powder	1.5 Tsp (6.5g)

Bread Setting – Jam

1
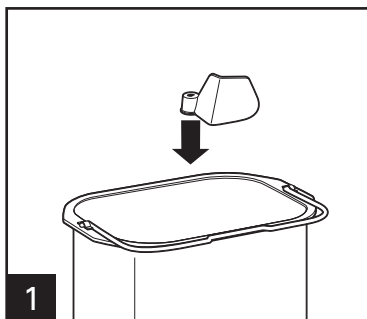
Insert kneading paddle and make sure it is in the upright position.

Prepare the fruit as instructed. Add the ingredients to the bread pan in the order listed in the recipe.
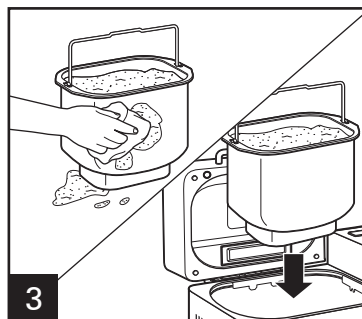
3

4

If there are any spills on the outside of the bread pan, wipe them up. Place the bread pan into the appliance and press down firmly on the rim. Close lid. Plug in the appliance.

5

6

7

8
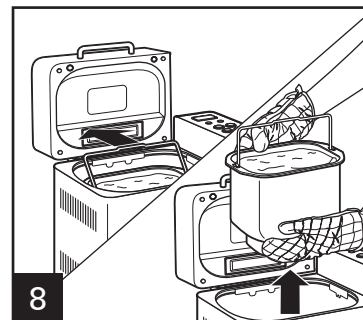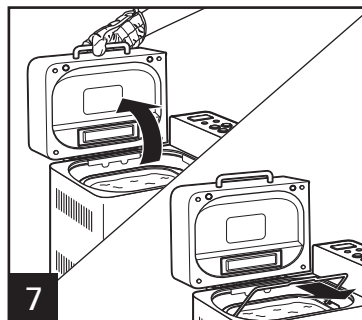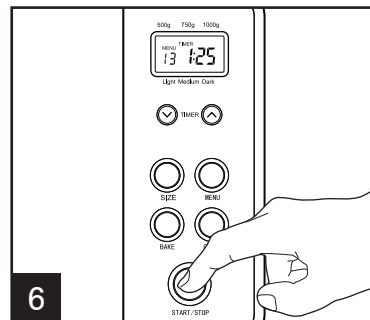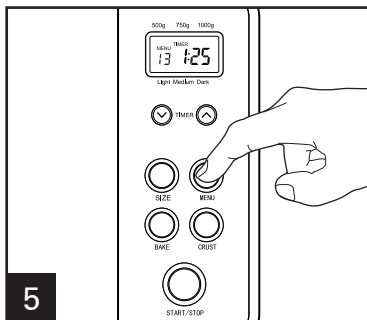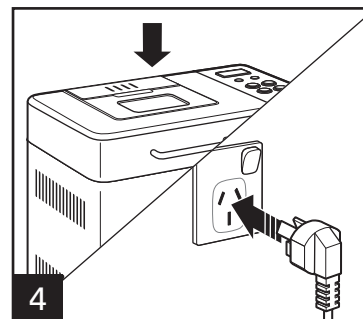
Turn the power ON. Select menu 13 (Jam) by pressing the MENU button. To use the Time Delay function, press the UP or DOWN buttons to set the number of hours and minutes. Press START. When jam is done, open the lid using oven mitts. Rotate handle towards the front of machine and pull/rock pan towards front of machine and then rotate handle towards rear of machine and pull/rock pan towards rear of machine. Repeat as necessary until pan feels loose, then rotate handle vertically and pull pan out vertically. Jam should be stored in sterilized jars and sealed immediately. Before refrigerating, make sure the jam is cooled to room temperature.

Jam:

Ingredients:

Lemon Juice	2 Tbsp (30g)
Sugar	8 Tbsp (100g)
Jam (pectin/corn flour)	1 Tbsp (15g)
Orange (Fruit)	450g

Fruit cut into small pieces by Blender/Food Processor.
In a large mixing bowl, combine all ingredients. Put into
bread pan. Start breadmaker. After cycles has finished,
Jam transferring into storage containers and cool to room
temperature before store in refrigerator

Cleaning
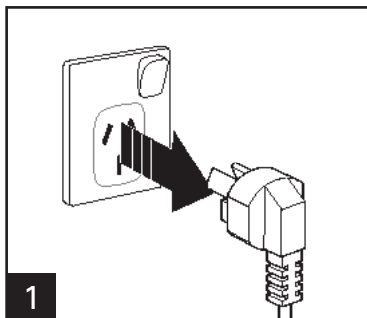
1

Unplug. Allow to cool completely.
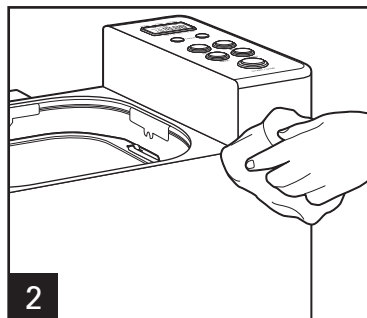
2

Wipe exterior and cord with a damp cloth or sponge. To remove stubborn spots, use a mild, nonabrasive cleanser.
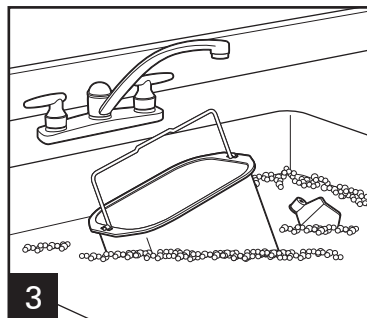
3

Wash in warm, soapy water.
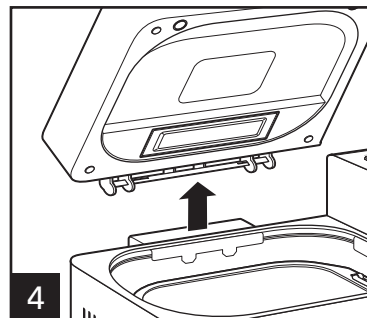
4

Tilt the lid approximately 70º and, while holding the base, lift the lid out of the hinge.
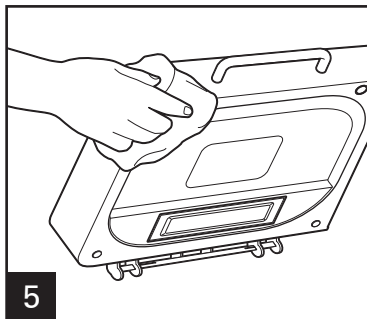
5

Wipe interior and exterior of lid with a damp cloth or sponge.
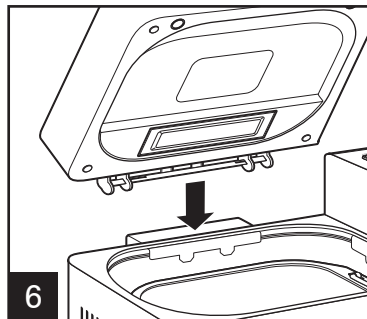
6

Replace lid.

NOTES:
• DO NOT wash any part of your breadmaker in a dishwasher.
• DO NOT immerse the breadmaker in water.
• Make sure the breadmaker is completely cooled and dry before storing. Store the breadmaker with the lid closed. Do not place heavy objects on top of the lid.

31

Troubleshooting

PROBLEM	PROBABLE CAUSE/SOLUTION
Why are the ingredients not mixed well?	• After ingredients are added, make sure the kneading paddle is in the upright position.
What causes the height and shape of each loaf to differ?	• The height and shape of each loaf depends on the ingredients, the measurements of those ingredients, and the room temperature.
Why does the kneading paddle come out with the bread?	• The kneading paddle removes easily for cleaning purposes. A nonmetal utensil is recommended to remove the paddle from the loaf. **CAUTION**: The kneading paddle might be hot. Let cool for 10 minutes; then place on a wire rack before removing.
Why does the bread have floured corners?	• Flour may not have been mixed completely into the dough. The bread should be checked about 10 minutes into the kneading cycle to check if this happening. To incorporate the flour into the dough, use a silicon spatula to remove the flour from the sides of the bread pan. • Pan might not be inserted properly. Place the bread pan into the appliance and press down on the rim until the bread pan clicks firmly in place. Insert kneading paddle and make sure it is in the upright position.
Can the ingredients be split in half or doubled?	• No. The kneading will not be done well if there is too little of the ingredients in the bread pan. The bread may rise above the bread pan if there is too much of the ingredients added.
Is it okay to use fresh milk instead of powered milk?	• Yes. The water amount will have to be decreased to equal the liquid substitution. When using the time delay, do not use fresh milk because it may spoil.

重要安全说明

本产品建议于家庭使用。

当使用电器时，应始终遵守基本的安全防范措施，以减少火灾、触电和/或人身伤害的风险，包括以下内容：

1. 阅读所有相关说明。
2. 本电器不适合以下人群（包括儿童）使用：行动不便者、精神或智商缺陷者、缺少经验和常识者，除非他们在监护人的密切监督和指导下使用，以确保安全。
3. 当电器由儿童使用或距离儿童较近时，需有成人看护。请勿将本电器用于儿童玩耍。
4. 请勿接触设备热表面。应使用手柄或旋钮。务必戴上烤箱手套处理热面包桶或热面包。
5. 请勿在面包桶移出后将手放入面包机内部。加热元件很烫。
6. 为防止触电，请勿将电源线、插头或面包机放入水或其他液体中。
7. 不使用与清洁前，请从插座拔下电源。安装或拆解部件或清洁该电器前，请先将其冷却。
8. 在下列情况下，请勿使用电器：电源线破损、电器出现故障后、电器曾跌落或已经出现任何形式的损坏。所有维修必须由制造商、维修代理商或同等资质的人员进行，以避免险情。请拨打我们的客户服务电话，咨询有关电器检查、修理或电气或机械调整的相关信息。如果电源软线损坏，为了避免危险，必须由制造商、其维修部或类似部门的专业人员更换。

9. 使用非本电器制造商推荐的配套附件可能会导致受伤。
10. 请勿户外使用。
11. 请勿将电源线搭置在桌台边缘上以及与发热表面接触。
12. 请勿置于燃气、电炉、热烤箱上面或附近。
13. 当移动含有热油或其他热液体的电器时，应特别小心。
14. 断开电源前，关闭所有的控制器，然后从电源插座上拔下插头。
15. 当取出面包桶时应十分小心。
16. 要关闭面包机，按住启动/停止按钮2秒。更多信息，请参阅"控制面板"章节。
17. 请勿让脸部或眼睛靠近钢化玻璃视窗，以防安全玻璃破裂。
18. 请勿将该装置用于非预期用途。
19. 小心清洁面包机内部。请勿刮伤或损坏加热元件。
20. **小心：** 触电危险。应仅在可取下的面包桶中烹饪。
21. **小心：** 为了避免由于热熔断器的意外重置导致的危险,本电器不能在外接定时器或独立的遥控控制系统的方式下运行。

请妥善保管这些说明！
其他用户安全信息

此电器电源线的长度设计考虑减少长电源线缠绕或绊倒的危险。倘若需要更长的电源线，可使用有认证的电源延长线。电源延长线的额定功率必须等于或大于此电器的额定功率。电源延长线使用时需特别注意，以防将其搭设在工作台或桌台上，造成儿童扯拉或绊倒他人。

为防电路过载，请勿在此电器的同一电路上使用其他高功率电器。

快速入门指南

更多信息，请参阅第41页的"详细操作说明"。

首次使用前： 清洗并擦干面包桶和揉面棒。

注意： 请勿在面包桶中使用金属器具，因为它们会损坏不粘涂层。

⚠ **小心** **物体下落危险。** 在揉面期间面包机可能会摇晃和移动。务必将其放置在台面的中心位置，远离桌角。

1 添加食材
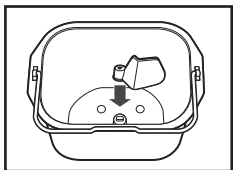
将揉面棒装到旋转轴上，按下到位，确保平坦面对齐。

▶

首先：液体食材
其次：干燥固体食材(糖、盐、油、面粉)
最后：酵母粉。必须与湿的食材分开。
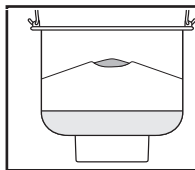
根据食谱中给定的准确用量，小心量取食材并添加到面包桶中。添加您喜爱的水果和坚果到自动投撒果料盒中。

小贴士： 在开始之前，预先准备所有的食材，包括添加果料（坚果、葡萄干）。

▶
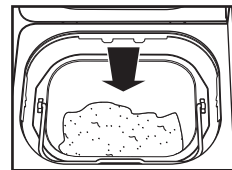
将面包桶放入面包机中，然后按下桶沿直到面包桶完全装入到位。合上上盖。

注意： 面包桶必须固定到适合混合揉面的位置。

2 选择菜单

按菜单按钮直到数字显示屏上出现所需的程序编号。

▶

如果要编程预约时间，在启动前按+或−按钮增加到最大15小时。
注意： 在使用时间预约时，不推荐使用易变质的食材，如牛奶，鸡蛋或奶酪。

▶

按面包颜色和重量按钮调节所需的设置(某些菜单不可调节)。

3 开始做面包

按启动/停止按钮。数字显示屏将显示当前所用程序的剩余时间。

▶

一旦完成，面包机将发出蜂鸣声，并开始启动保温程序1小时。

长按启动/停止按钮2秒钟取消保温功能

▶

戴上烤箱手套打开上盖，握住面包桶手柄向前并往上提，再向后往上提，反复向前向后提拉，直到感觉面包桶已经从面包机底座松脱，然后手柄垂直向上提出面包桶。面包桶拿出来后，把面包晃动出来，让其冷却10分钟。如果揉面棒还在面包中，使用附带的辅助钩将其撬出。不使用或操作完成后，拔掉电源线。

部件和功能

自动投撒果料盒

辅助钩 ——

量勺 (茶匙) ——

量勺 (汤匙) ——

量杯 ——

可拆卸上盖 ——

透明可视窗口 ——

显示屏

控制面板

揉面棒 ——

不粘涂层面包桶 ——

通风孔
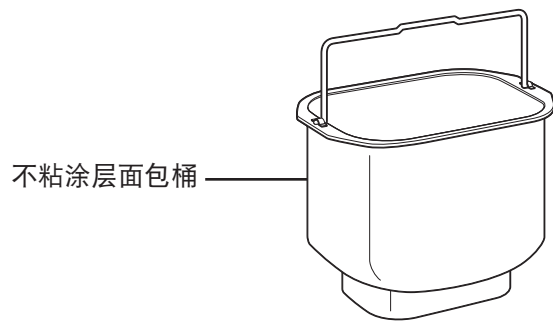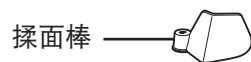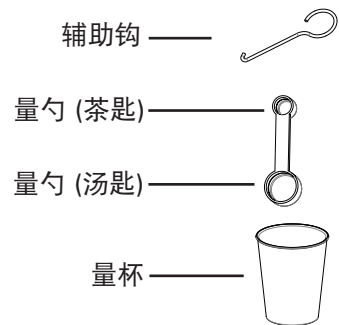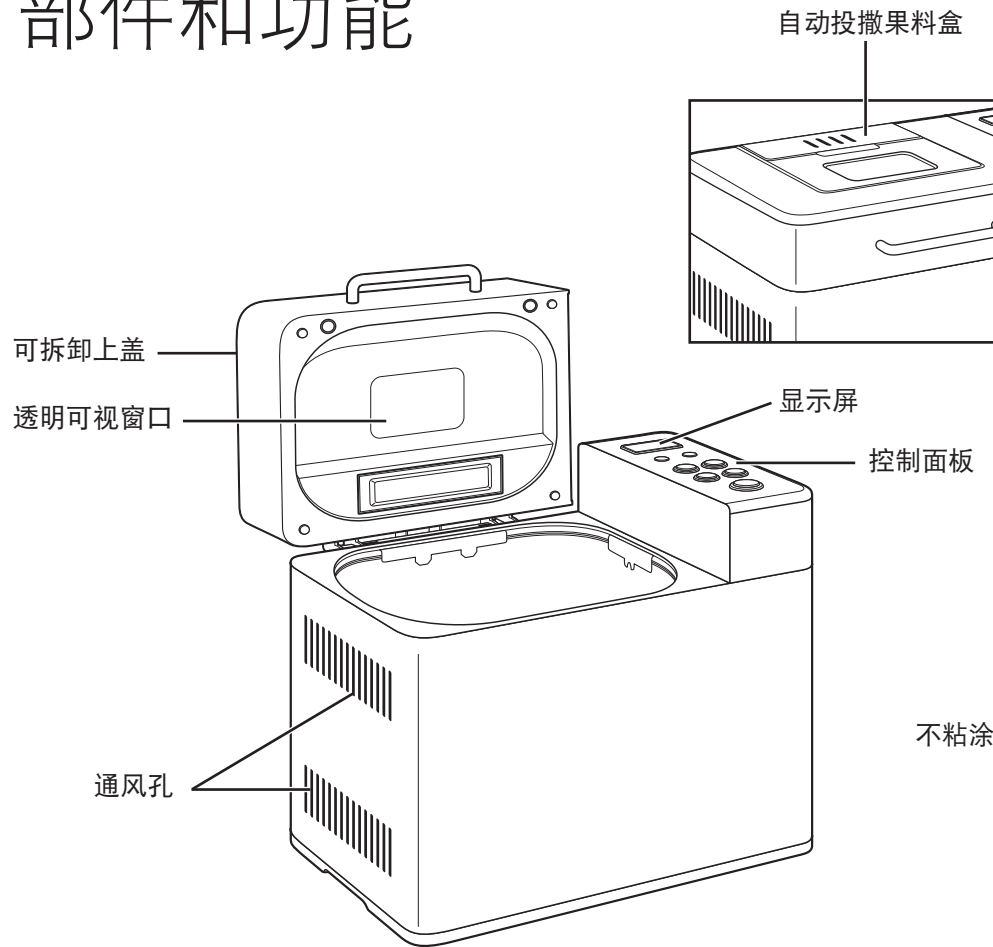
控制面板
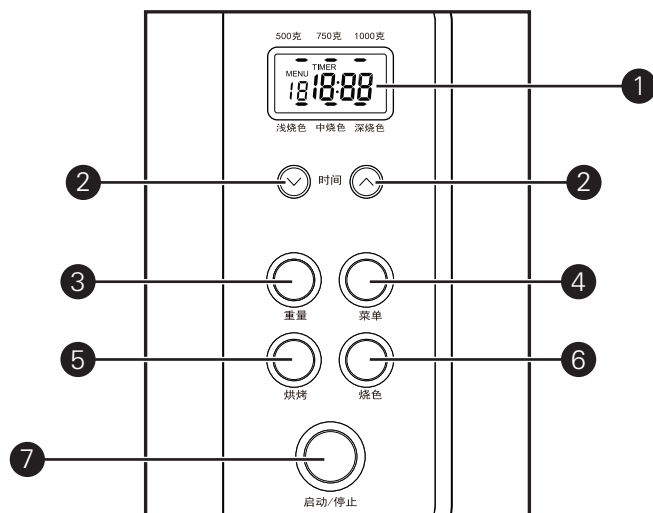
1. 显示屏
显示屏显示菜单设置、面包颜色和面包重量。该显示窗口将指示程序的时间和分钟。

2. 定时器按钮
按 "∧" 或 "∨" 以十分钟的间隔增加/减小时间。

3. 重量按钮
按重量按钮可以选择500克、750克或1000克面包重量。

4. 菜单按钮
默认菜单为1。使用菜单按钮选择菜单选项1–13进行选择。有关每个菜单选项的更多信息，请参阅第37页的"编程程序"。

5. 烘烤按钮
此按钮用于仅烘烤设置。使用定时按钮选择烘烤时间。

6. 面包颜色按钮
按面包颜色按钮选择所需烘烤的颜色：浅烧色、中烧色和深烧色。

7. 启动/停止按钮
按启动/停止按钮启动所选程序。会听到短暂的蜂鸣声，显示屏上的时间的 ":" 将开始闪烁，标示程序已经开始。要取出面包时，按启动/停止按钮结束烘烤程序。
要取消程序，长按启动/停止按钮2-3秒。

编程程序

1. 普通面包

适用于主要由普通面包粉制成的白面包和混合面包。

2. 快速普通面包

适用于快速面包食谱，不使用酵母粉进行发酵，可以使用泡打粉或苏打粉。相比普通面包程序，揉面、发酵和烘烤需要的时间更少。此程序需要约1小时，并且仅用于制做1000克重量的面包。

3. 全麦面包

适用于含有各种粗面粉的面包，需要较长的揉面和发酵时间（全麦面粉、黑麦面粉）。制作的面包体积小而重。此程序需要先预热，再进行揉面混合。

4. 快速全麦面包

与快速普通面包程序相同。适用于全谷物快速面包食谱，不使用酵母粉进行发酵，可以使用泡打粉或苏打粉。相比全麦面包程序，揉面、发酵和烘烤需要的时间更少。制作的面包体积小而重。此程序需要约1小时，并且仅用于制做1000克重量的面包。

5. 法式面包

适用于由细面粉制作的轻质面包。通常情况下，这种面包蓬松且脆。此程序不适合需要添加黄油、人造黄油或牛奶的面包食谱。

6. 快速法式面包

与快速普通面包程序相同。适用于快速法式面包食谱，不使用酵母粉进行发酵，可以使用泡打粉或苏打粉。相比法式面包程序，揉面、发酵和烘烤需要的时间更少。制作的面包体积小而重。此程序需要约1小时，并且仅用于制做1000克重量的面包。

7. 甜面包

适用于含有果汁、椰子粉、葡萄干、干果、巧克力或添加糖的面包。由于发酵时间较长，这种面包比较松软。我们建议将面包颜色设置为浅烧色。

8. 无酵母、无麸质的混合面包

适用于无酵母、无麸质的混合面包，附带无酵母面包食谱。

9. 黑麦面包

适用于含有黑麦面粉的面包，需要较长的揉面和发酵时间。这种面包体积小而重，但是比全谷物面包湿度更大。此程序需要先预热。请勿立即启动混合。

10. 无麸质面包

适用于无麸质面包食谱。此程序需要8分钟预热，然后开始混合。

11. 面团

此程序用于制作可在传统烤箱中烘烤的面包、比萨等所需发酵的面团。此程序不带烘烤功能。

12. 手工面团

适用于由新鲜香草和有机面粉制作的手工面包配方。此程序需要较长的发酵时间以及常温制作。此程序不适合含有糖或脂肪的面包食谱。整个程序需要约5个小时。

13. 果酱

适合于含有新鲜水果的果酱。此果酱程序也可用于制作柑桔酱、蜜饯、酸辣酱和番茄酱。

仅烘烤 – 附加设置

特别适合用于面包颜色太淡或者未烘烤好的再次烘烤程序。无需揉面或中间停顿。

编程时间表和设置

根据各种发酵时间、揉面次数以及温度设置，菜单可能有所不同。

菜单	类型	面包颜色	重量	预热	揉面1	揉面2	发酵1	揉面3	发酵2	揉面4	发酵3	烘烤	总时间	撒果料	保温	预约
1	普通面包	浅	500克	不适用	3分	31分	26分	30秒	35分	30秒	55分	0:37	3:08	0:20	1:00	15:00
			750克									0:40	3:11	0:20	1:00	15:00
			1000克									0:43	3:14	0:20	1:00	15:00
		中	500克									0:45	3:16	0:20	1:00	15:00
			750克									0:50	3:21	0:20	1:00	15:00
			1000克									0:55	3:26	0:20	1:00	15:00
		深	500克									1:00	3:31	0:20	1:00	15:00
			750克									1:05	3:36	0:20	1:00	15:00
			1000克									1:10	3:41	0:20	1:00	15:00
2	快速普通面包	中	1000克	不适用	3分	9分	不适用				8分	0:48	1:08	不适用	1:00	不适用
3	全麦面包	浅	500克	30分	3分	25分	80分	30秒	41分	30秒	46分	0:40	4:26	0:44	1:00	15:00
			750克									0:44	4:30	0:44	1:00	15:00
			1000克									0:48	4:34	0:44	1:00	15:00
		中	500克									0:45	4:31	0:44	1:00	15:00
			750克									0:50	4:36	0:44	1:00	15:00
			1000克									0:55	4:41	0:44	1:00	15:00
		深	500克									0:54	4:40	0:44	1:00	15:00
			750克									1:00	4:46	0:44	1:00	15:00
			1000克									1:04	4:50	0:44	1:00	15:00
4	快速全麦面包	中	1000克	不适用	3分	9分	不适用				8分	0:48	1:08	不适用	1:00	不适用

编程时间表和设置 (续)

菜单	类型	面包颜色	重量	预热	揉面1	揉面2	发酵1	揉面3	发酵2	揉面4	发酵3	烘烤	总时间	撒果料	保温	预约
5	法式面包	浅	500克	不适用	3分	30分	32分	30秒	40分	30秒	55分	0:42	3:23	0:19	1:00	15:00
			750克									0:53	3:34	0:19	1:00	15:00
			1000克									1:04	3:45	0:19	1:00	15:00
		中	500克									1:02	3:43	0:19	1:00	15:00
			750克									1:06	3:47	0:19	1:00	15:00
			1000克									1:10	3:51	0:19	1:00	15:00
		深	500克									1:05	3:46	0:19	1:00	15:00
			750克									1:12	3:53	0:19	1:00	15:00
			1000克									1:14	3:55	0:19	1:00	15:00
6	快速法式面包	中	1000克	不适用	3分	9分	不适用				8分	0:48	1:08	不适用	1:00	不适用
7	甜面包	浅	500克	不适用	3分	31分	31分	30秒	40分	30秒	50分	0:52	3:28	0:20	1:00	15:00
			750克									0:54	3:30	0:20	1:00	15:00
			1000克									0:56	3:32	0:20	1:00	15:00
		中	500克									0:54	3:30	0:20	1:00	15:00
			750克									0:57	3:33	0:20	1:00	15:00
			1000克									1:00	3:36	0:20	1:00	15:00
		深	500克									0:58	3:34	0:20	1:00	15:00
			750克									1:01	3:37	0:20	1:00	15:00
			1000克									1:04	3:40	0:20	1:00	15:00
8	无酵母，无麸质混合面包	中	1000克	不适用	3分	20分	不适用					1:45	2:08	0:18	0:22	15:00

编程时间表和设置 (续)

菜单	类型	面包颜色	重量	预热	揉面1	揉面2	发酵1	揉面3	发酵2	揉面4	发酵3	烘烤	总时间	撒果料	保温	预约
9	黑麦面包	中	1000克	30分	3分	25分	80分	30秒	31分	30秒	46分	0:55	4:31	不适用	1:00	15:00
10	无麸质面包	中	750克	8分	4分	19分	48分	不适用				1:35	2:54	0:17	1:00	15:00
			1000克									1:40	2:59	0:17	1:00	15:00
11	面团	不适用			3分	27分	60分	不适用					1:30	0:16	不适用	15:00
12	手工面团	不适用			5分	45分	110分	30秒	85分	30秒	70分	不适用	5:16	0:36	不适用	15:00
13	果酱	不适用			18分	7分	60分					1:10	1:25	不适用	0:20	15:00
	烘烤	不适用										0:10~1:30	0:10	不适用	1:00	不适用

详细操作
说明

首次使用前：
- 检查是否有缺失或损坏的部件。
- 根据第62页的"清洁"说明清洁所有部件。
- 开启面包机的烘烤模式，先空烘烤10分钟。让机器冷却然后再次清洁所有可拆卸的部

件。首次使用时，本机可能会冒出少许烟雾或发出异味。
这属于正常现象，首次或再次使用后将渐渐消失。确保本机的使用环境足够通风。
- 彻底擦干所有部件。本机已可准备使用。

1

插入揉面棒，并确保它位于垂直位置。

2
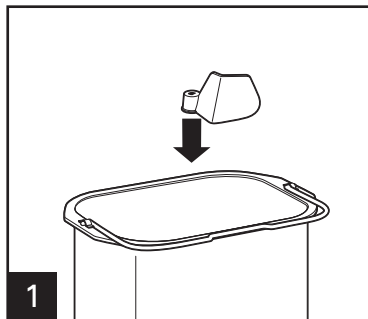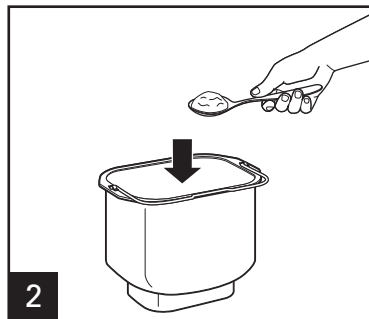
根据食谱中给定的准确用量将食材添加到面包桶中。首先，添加液体，然后添加糖、盐、油、面粉，最后添加酵母粉。**注意：**确保酵母粉不与盐或液体接触。
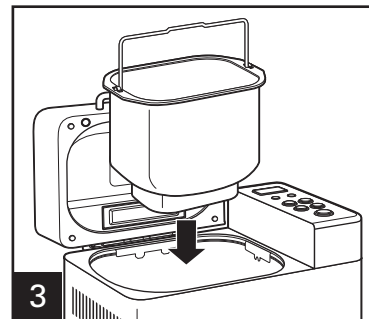
3

将面包桶放入面包机中，然后按下桶沿直到面包桶完全装入到位。
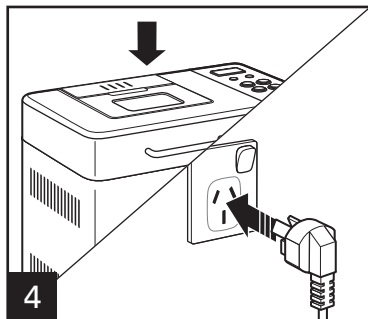
4

关闭上盖。插上本机电源插头。
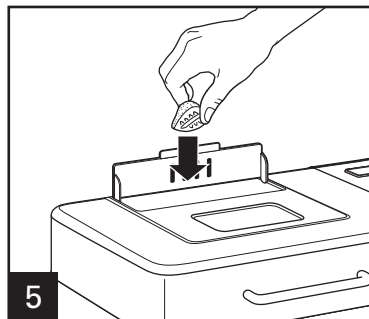
5

如果需要，添加任意水果和坚果到自动撒料盒中。
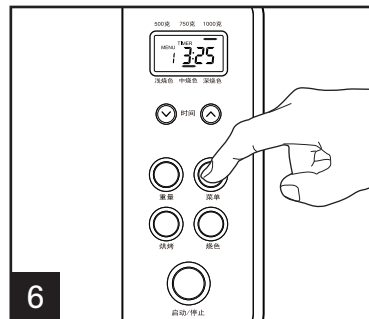
6

按菜单按钮选择需要的程序。

详细操作说明 (续)

7
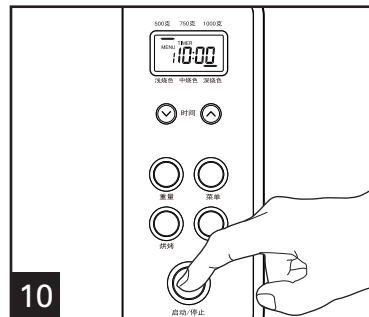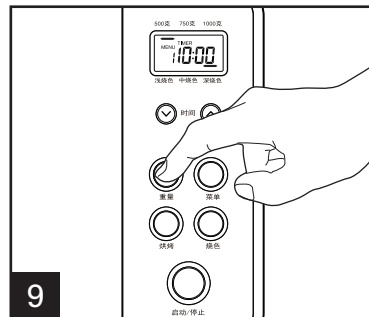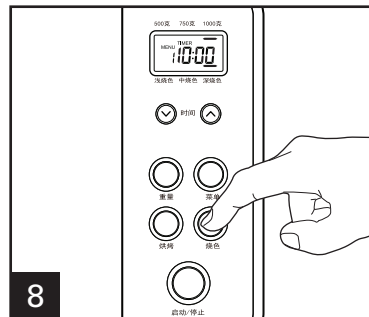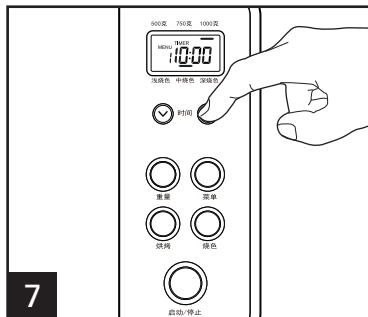
要设置预约延迟时间时，按上或下按钮设置小时或分钟。按面包颜色按钮设置所需的颜色，浅烧色、中烧色和深烧色。**注意：**快速面包、面团、手工面团、果酱和仅烘烤菜单无面包颜色选项。

8

9

按重量按钮选择500克、750克或1000克面包重量。**注意：**快速面包、黑麦面包、无麸质、面团、手工面团和果酱菜单无面包重量选项。按启动/停止按钮开始此程序。要更改一个菜单选项，长按启动/停止按钮2-3秒。如果定时器被清零，可再次设置编程。

10

11

12
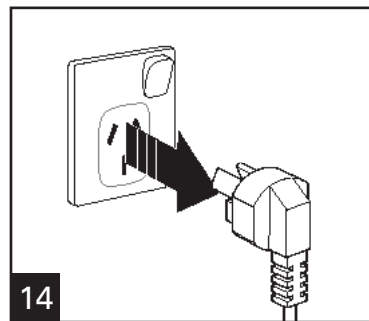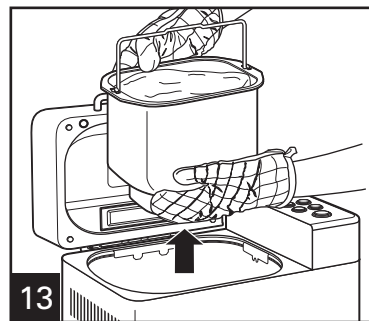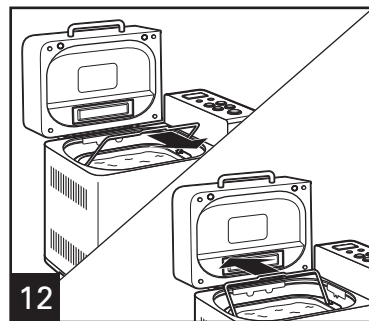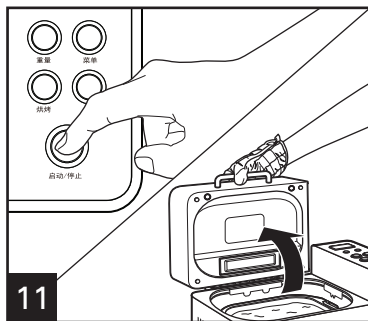
面包制作完成，面包机将发出10次蜂鸣声并开始1小时保温程序。长按启动/停止按钮2秒钟停止本机。戴上烤箱手套打开上盖，握住面包桶手柄向前并往上提，再向后往上提，反复向前向后提拉，直到感觉面包桶已经从面包机底座松脱，然后手柄垂直向上提出面包桶。

13

14

拔掉电源插头让本机完全冷却。

详细操作说明 (续)

注意：

• 面团、手工面团、果酱及仅烘烤程序无保温选项。

• 10分钟后，戴上烤箱手套旋转面包桶使其翻转(面包桶手柄向下折叠)放在一个金属冷却架上，或者清洁的盘子上然后轻轻晃动使面包自然下落。使用不粘性锅铲从面包桶的锅边轻轻松动面包的侧面。

• 如果揉面棒仍粘附在面包中，使用附带的辅助钩将其撬出来。当不再使用或操作完成时，拔掉电源线。

• 将剩余的面包存放在密封的塑料袋中，室温下保存并在三天内食用。如果要存储更长的时间，将面包装入密封的塑料袋放入冰箱中最多可存放10天。

仅烘烤菜单

此设置用于立即烘烤，时间最多可设置为1小时30分钟。如果您的面包还未烘烤好，或者想让面包颜色更深，可使用此设置。按启动/停止按钮可随时控制功能；也可以每隔几分钟检查以下。

1. 按烘烤按钮。按时间按钮（上或下箭头）调节所需的时间。

2. 按启动/停止按钮。

预约功能

如需要选用预约功能，按动时间按键 "∧" 或 "∨" 调整工作时间至所需时间。计算方法：工作时间＝菜单所需时间＋预约时间。

断电保护

本机提供长达7分钟的断电保护，可记忆断电时的设置程序。在断电期间，面包机将记忆当前所使用的程序7分钟。当电力恢复时，面包机将继续工作。

如果断电时间长于7分钟以上，应将桶内的食材舍弃，并再次开始准备制作。如果在烘烤期间或烘烤几乎完成时发生断开，可采用仅烘烤程序完成最终的面包烘烤。

自动撒料盒

在第二次揉面过程中，面包机将自动将水果或坚果撒到面团中。放入自动撒果料盒的食材必须整粒未压碎的。自动撒果料盒会自动将水果和坚果撒到面团中。自动投撒果料选项在快速面包、黑麦面包、果酱以及仅烘烤菜单程序中不可用。

小贴士:基本面包

食材

确保制作最佳面包的两个方面:一是使用要使用新鲜优质的食材,二是要用量准确。

面粉

通用面粉

不含泡打粉的面粉,适合"快速"面包或采用快速设置制作的面包。面包粉比较适合发酵面包。

面包面粉

面包面粉是制作面包最重要的食材,推荐在大多数酵母面包食谱中采用。它含有麸质,发酵后面团不易塌陷。面粉因所在区域而异。例如:美国面粉是采用硬质春小麦磨制,而加拿大面粉是采用硬质冬小麦磨制。

自发性面粉

含有泡打粉的面粉,专用于制作蛋糕。请勿将自发性面粉与酵母混合使用。

全麦面粉

全麦面粉是由全麦籽粒磨制。完全或部分采用全麦面粉制作的面包含有较高的膳食纤维和营养成分。全麦面粉质地较重,因此制作的面包具有体积小而质地重的特点。

小贴士:

要检查酵母是否新鲜具有活性:

- 倒入1杯 (237毫升)热水进入量杯中。
- 加入1茶匙 (5毫升)白糖和1汤匙 (15毫升)酵母。
- 将量杯放在一个保温的地方约5分钟。
- 新鲜活性的酵母将开始冒泡或"生长"。如果未出现此状况,则酵母为非新鲜的或不具有活性的。

其他食材

鸡蛋

鸡蛋能提高面包的质地,让面包体积更大。鸡蛋必须与其他液体食材一起搅匀。

盐

盐是改善面粉口味及面包颜色的必需品。也用于抑制酵母活动。

起酥油、黄油和植物油

在添加到液体之前,起酥油和黄油需切成小块。

糖

糖是酵母的"食物",也用于增加面包的甜味和颜色。它是让面包膨松非常重要的元素。通常使用白糖,但是红糖、糖粉或棉花糖在一些面包食谱中也可使用。

水和其他液体(务必首先添加)

水是制作面包的必需品。通常,应采用室温的水。有些食谱可能需要添加牛奶或其他液体。当使用预约延迟时间功能时,禁止使用奶制品。

酵母

酵母是一种有机体,应存放在冰箱中保鲜。它需要糖和面粉中的碳水化合物作为补给品。

面包机食谱中所使用的酵母在销售店有多种不同名称:面包机酵母(Bread machine yeast)(优选)、活性干酵母(active-dry yeast)、速发酵母(instant yeast)

使用前,检查酵母是否过期。每次使用后,应立即放回冰箱中保存。

小贴士:使用准确用量

制作上等面包最重要的步骤之一是准确量取食材。小心量取每种食材，并按照所用食谱的顺序添加到面包桶。

添加顺序

务必按照食谱中给定的顺序添加食材。

首先：液体食材

其次：干食材

最后：酵母

酵母应放在干面粉的上层，而且不要与液体或盐接触。

当长时间使用预约延迟时间功能时，禁止添加易变质的食材，如牛奶、鸡蛋或奶酪。

液体食材

水、鲜奶或其他液体应使用带有清晰刻度和倾倒口的玻璃量杯进行测量。将量杯放置在台面上，重心下移检查液位。当量取烹饪油或其他食材时，量取不同食材前应彻底清洁量杯。

液体量取对照表

液体盎司	杯	汤匙	茶匙
8	1	16	48
7	7/8	14	42
6	3/4	12	36
5	5/8	10	30
4	1/2	8	24
3	3/8	6	18
2	1/4	4	12
1	1/8	2	6
1/2	1/16	1	3
1/4	1/32	1/2	1 1/2

干食材量取

用量勺舀取面粉等放入量杯中，量杯满后，用餐刀沿着杯口划去多余的食材，使其刚好一满杯。禁止使用量杯直接从食材容器中舀取干食材，这种量取结果会多于一汤匙的食材量。请勿敲击量杯的底部，或按压食材。

提示：量取前，摇匀面粉使其松散。

当量取少量干食材时，例如：盐、糖，请使用量勺，并确保每次量取是一平勺。

使用电子称称重食材会获得更好的烘烤效果。

干食材量取重量换算表

1杯：	盎司	克
通用面粉	4.4	125
面包面粉	4.5	128
全麦面粉	4.2	119
黑麦面粉	3.6	102

常见问题解答(FAQ)

我可以使用糖的替代品来代替糖吗?
糖是酵母的必需品，用于制作膨松、松软的面包。根据所用糖替代品的类型和数量其结果可能有所不同。如果使用人造甜味剂，请选择阿斯巴甜糖，而不是糖精。

我可以不使用食谱中的盐或糖吗?
不可以，糖和盐在制作面包过程中起着非常重要的作用。盐可以抑制酵母反应过度，防止面包过度发酵。糖、盐和酵母组合是制作面包过程中的一个关键部分。请记住：总的糖和盐的量被分配到面包片中，因此每块面包中的糖和盐量是很少的。

我何时可以把葡萄干、坚果等添加到面包中?
此面包机有一个自动投撒果料盒。当您添加所有食材到面包机中时，将葡萄干或其他坚果也添加到自动投撒果料盒中，面包机将根据您所选的程序，在正确的时刻自动添加这些食材。

当面包机正在运行时，我可以打开上盖吗?
面包机上的上盖上有一个视窗，可以查看面包制作进程。在揉面的开始阶段和听到蜂鸣声添加食材的时候，打开上盖快速检测是可以的。但是烘烤室的温度会根据发酵和烘烤状态进行调节，在这些步骤期间如果打开上盖，可能会导致面包干瘪或烘烤不彻底。在初始混合和揉面阶段可能会在视窗上出现冷凝现象。通常，一旦开启烘烤，视窗上的冷凝液将消失，您就可以清晰地观察到面包的状态了。

我可以在面包机中使用我喜爱的面包食谱吗?
当然可以，但您需要验证以获得正确的食材使用比例。一旦熟悉使用本机后，您可以设计自己的食谱制作各种面包。禁止添加超过总量为4 1/4杯 (1升) 的干食材 (包括面粉、燕麦、玉米粉等)。本说明书提供的食谱已确定干食材和液体食材的比例，以及酵母、糖、盐、黄油/人造黄油的用量。

当面包烘烤完成后，如果不从面包机中取出面包会发生什么?
本机具有60分钟保温程序，可以让面包在烘烤后继续在面包桶中保温一小时。一旦过了保温周期，最好立即取出面包，否则面包的底部将吸收湿气变软。

可以按照食谱的一半用量来制作面包吗?
不可以，不推荐这样做。按原食谱全量配比食材效果更好。

如何使用面包粉，如何设置?
食材包装说明上列有水和和酵母的用量。务必首先添加液体，然后添加干食材，最后添加酵母。请勿让酵母浸入液体中。面包类型设置取决于所用的面包粉类型 (例如：白面包使用普通面包设置；甜面包设置用于干果、奶酪或坚果；全麦或杂粮面包应使用全麦面包设置；面包颜色，淡或暗，根据个人偏好进行设置。) 请勿使用超过2磅 (907克) 的面包重量。

面包设置

下列为设置1 (普通面包)、3 (全麦面包)、5 (法式面包)、7 (甜面包)、8 (无酵母面包)、9 (黑麦面包) 及10 (无麸质面包) 的操作说明。
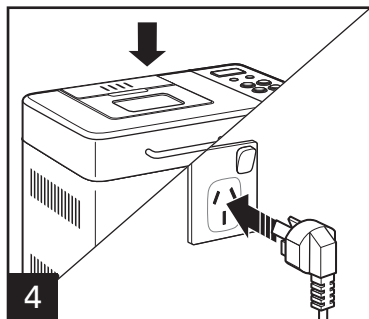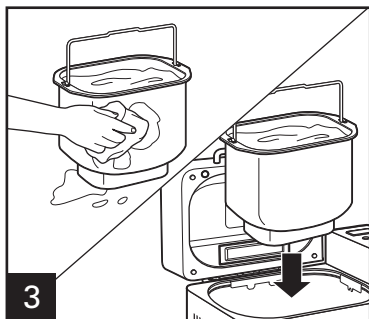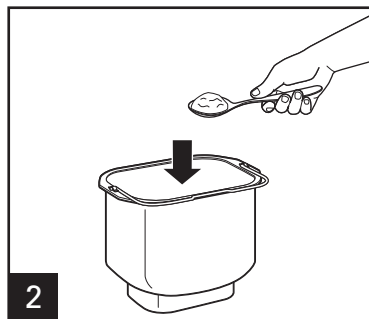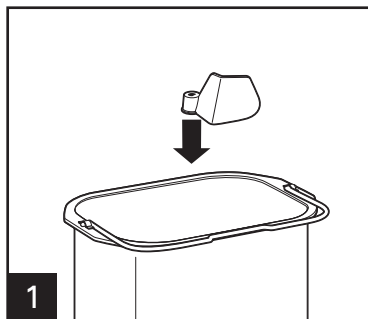
插入揉面棒，并确保它位于垂直位置。如果有食材溢出面包桶，将其擦拭干净。根据食谱中给定的准确用量将食材添加到面包桶中。将面包桶放入面包机中，并按下桶沿使其卡住到位。如果需要，添加任意水果和坚果到自动撒果料盒中。盖上上盖。如果插上本机电源插头。
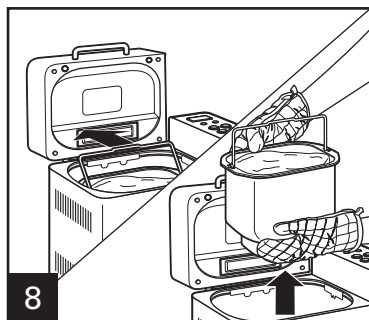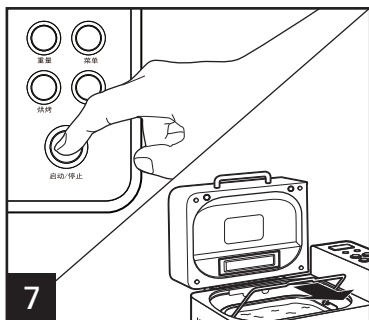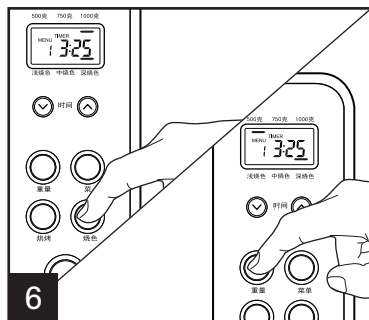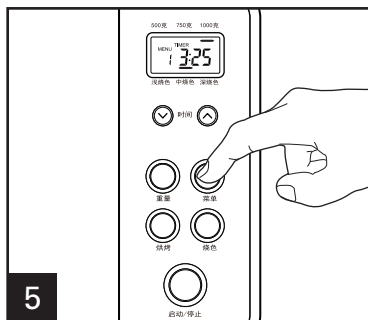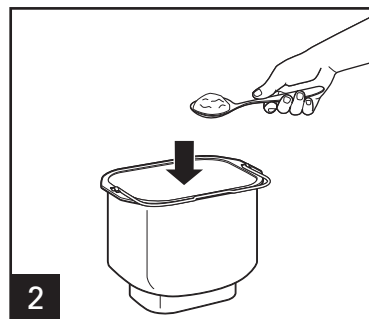

按菜单按钮选择程序。要设置预约延迟时间功能，按上或下按钮设置小时或分钟。按面包颜色按钮选择颜色，并按重量按钮选择面包重量。按启动按钮。当烘烤完成时，戴上烤箱手套打开上盖，握住面包桶手柄向前并往上提，再向后往上提，反复向前向后提拉，直到感觉面包桶已经从面包机底座松脱，然后手柄垂直向上提出面包桶。让其冷却10分钟；将面包倒出，放到金属架上或盘子上。如果揉面棒仍粘附在面包中，使用附带的辅助钩将其撬出来。拔下本机的电源插头。
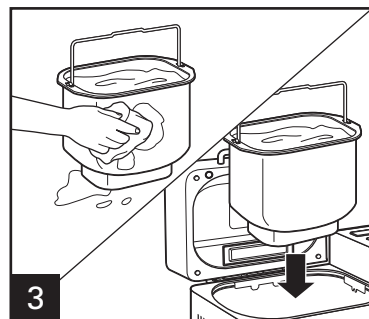
47

普通面包/快速普通面包 (快速面包使用45℃–50℃的温水):

食材:	大号 (1000克) (快速面包)	中号 (750克)	小号 (500克)
水	370毫升	270毫升	190毫升
油	2汤匙 (30克)	2汤匙 (30克)	1汤匙 (15克)
盐	1茶匙 (4.5克)	1茶匙 (4.5克)	1/2茶匙 (2.5克)
糖	3汤匙 (45克)	2汤匙 (30克)	1汤匙 (15克)
奶粉	2汤匙 (30克)	1汤匙 (15克)	1汤匙 (15克)
面粉	4杯 (560克)	3杯 (420克)	2杯 (280克)
酵母粉	1茶匙 (4.5克) **(*4茶匙/18克)**	1茶匙 (4.5克)	1茶匙 (4.5克)

*只适用于快速普通面包

全麦面包/快速全麦面包 (快速面包使用45°C–50°C的温水):

食材:	大号 (1000克) (快速面包)	中号 (750克)	小号 (500克)
水	380毫升	280毫升	220毫升
油	3汤匙 (45克)	2汤匙 (30克)	1.5汤匙 (23克)
盐	1.5茶匙 (6–7克)	1茶匙 (4.5克)	1茶匙 (4.5克)
红糖	3汤匙 (45克)	3汤匙 (45克)	3汤匙 (45克)
奶粉	3汤匙 (45克)	2汤匙 (30克)	2汤匙 (30克)
面粉	3杯 (420克)	3杯 (420克)	2杯 (280克)
全麦粉	1杯 (140克)	3/4杯 (90–100克)	1/4杯 (35克)
酵母粉	1茶匙 (4.5克) **(*4茶匙/18克)**	1茶匙 (4.5克)	1茶匙 (4.5克)

*只适用于快速全麦面包

法式面包/快速法式面包 (快速面包使用45°C–50°C 的温水):

食材:	大号 (1000克) (快速面包)	中号 (750克)	小号 (500克)
柠檬汁	1茶匙 (4.5克)	1茶匙 (4.5克)	1茶匙 (4.5克)
水	370毫升	270毫升	190毫升
油	2汤匙 (30克)	2汤匙 (30克)	1汤匙 (15克)
盐	2茶匙 (9克)	1+1/4茶匙 (5.5克)	1茶匙 (4.5克)
糖	2汤匙 (30克)	2汤匙 (30克)	1汤匙 (15克)
面粉	4杯 (560克)	3杯 (420克)	2杯 (280克)
酵母粉	1茶匙 (4.5克) (*4茶匙/18克)	1茶匙 (4.5克)	1茶匙 (4.5克)

*只适用于快速法式面包

甜面包:

食材:	大号 (1000克)	中号 (750克)	小号 (500克)
水	320毫升	210毫升	140毫升
鸡蛋	1个	1个	1个
油	2汤匙 (30克)	1汤匙 (15克)	1汤匙 (15克)
盐	1.5茶匙 (6.5克)	1茶匙 (4.5克)	1/2茶匙 (2.5克)
糖	1/2杯 (70克)	1/3杯 (45克)	1/4杯 (35克)
奶粉	2汤匙 (30克)	2汤匙 (30克)	1汤匙 (15克)
面粉	4杯 (560克)	3杯 (420克)	2杯 (280克)
酵母粉	1茶匙 (4.5克)	1茶匙 (4.5克)	1茶匙 (4.5克)

无酵母/无麸质混合面包 (水温40℃–45℃):

食材:	普通 (1000克)
水	350毫升
油	2汤匙 (30克)
盐	1茶匙 (4.5克)
糖	2汤匙 (30克)
奶粉	2汤匙 (30克)
面粉	4杯 (560克)
酵母粉	3茶匙 (13.5克)

黑麦面包: (1000克)

食材:	普通 (1000克)
水	380毫升
油	2汤匙 (30克)
盐	1.5茶匙 (6.5克)
红糖	3汤匙 (45克)
奶粉	3汤匙 (45克)
面粉	2杯 (280克)
黑麦粉	2杯 (280克)
酵母粉	1茶匙 (4.5克)

无麸质面包:

食材:	大号 (1000克)	中号 (750克)
水(40ºC–45ºC)	310毫升	250毫升
油	3汤匙 (45克)	3汤匙 (45克)
盐	1.5茶匙 (6.5克)	1.5茶匙 (6.5克)
糖	3汤匙 (45克)	3汤匙 (45克)
鸡蛋	3个	3个
醋	1茶匙 (4.5克)	1茶匙 (4.5克)
混合粉	450克	390克
黄原胶	1汤匙 (15克)	1汤匙 (15克)
干酵母	1.5茶匙 (6.5克)	1.5茶匙 (6.5克)

面包设置 (续)

下列为设置2 (快速普通面包)、4 (快速全麦面包)和6 (快速法式面包)的具体说明。此设置仅用于制作1000克面包、面包颜色为中度的食谱，并且自动撒料系统不可用。如果食谱需要水果或坚果，必须手动将食材添加到面包桶中(在添加面粉之前添加)。

1

2

3

4
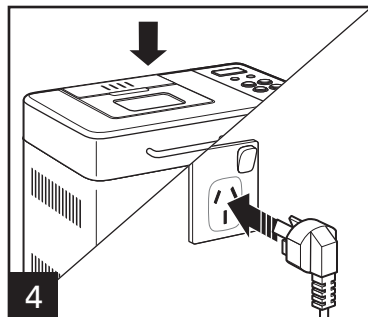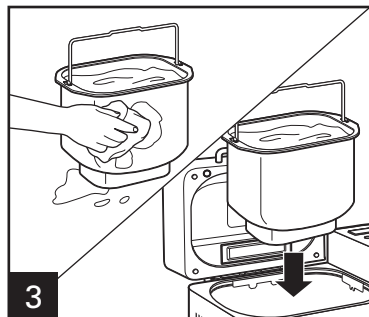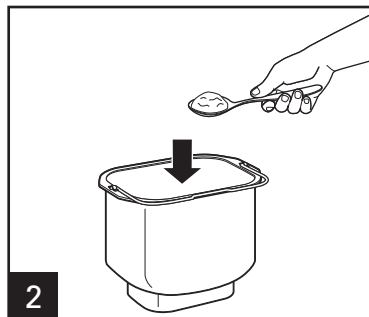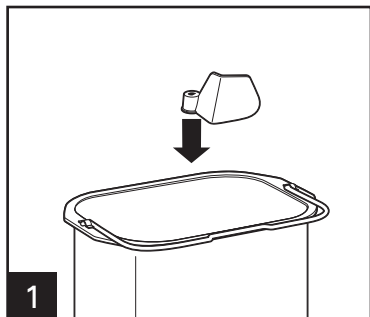
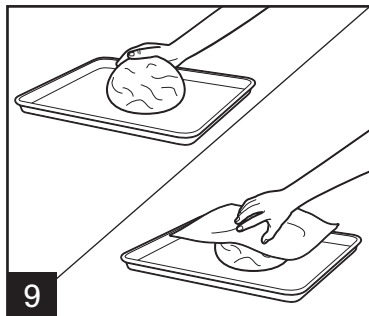插入揉面棒，并确保它位于垂直位置。根据食谱中给定的准确用量将食材添加到面包桶中。必要时，在添加面粉之前手动添加水果和坚果。如果有食材溢出面包桶，将其擦拭干净。将面包桶放入面包机中，并按下桶沿使其卡住到位。关闭上盖。插上本机电源插头。

5

6

7

8
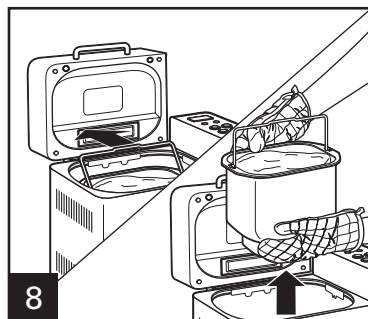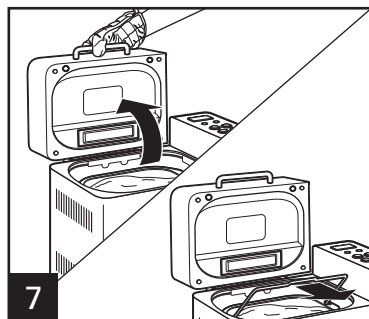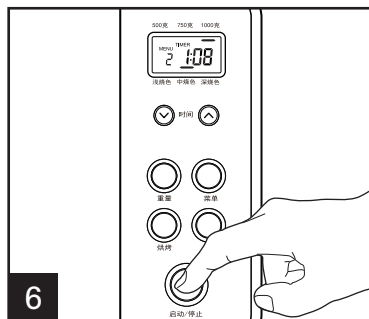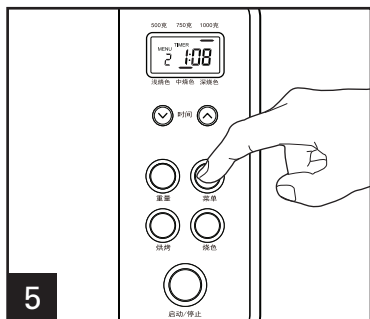
按菜单按钮选择程序。要设置预约延迟时间功能，按上或下按钮设置小时或分钟。按启动按钮。当烘烤完成时，戴上烤箱手套打开上盖，握住面包桶手柄向前并往上提，再向后往上提，反复向前向后提拉，直到感觉面包桶已经从面包机底座松脱，然后手柄垂直向上提出面包桶。让其冷却10分钟；将面包倒出，放到金属架上或盘子上。如果揉面棒仍粘附在面包中，使用附带的辅助钩将其撬出来。拔下本机的电源插头。

面包设置 – 面团

1

插入揉面棒，并确保它位于垂直位置。

2

根据食谱中给定的准确用量将食材添加到面包桶中。

3

如果有食材溢出面包桶，将其擦拭干净。将面包桶放入面包机中，并按下桶沿使其卡住到位。

4

盖上上盖。插上本机电源插头。

5
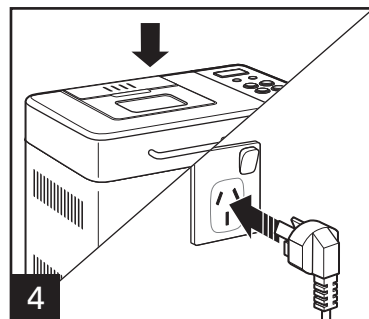
按菜单按钮选择菜单11 (面团)。要设置预约延迟时间功能，按上或下按钮设置小时或分钟。按启动按钮。

6
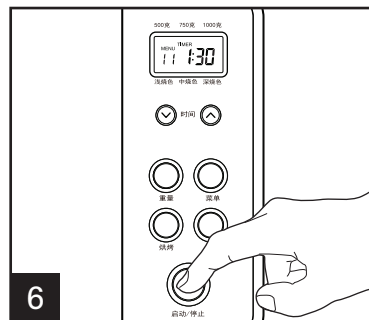
遵照每个食谱的操作说明。

面包设置 – 手工面团
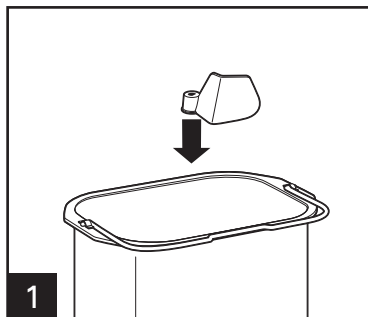
1

插入揉面棒，并确保它位于垂直位置。
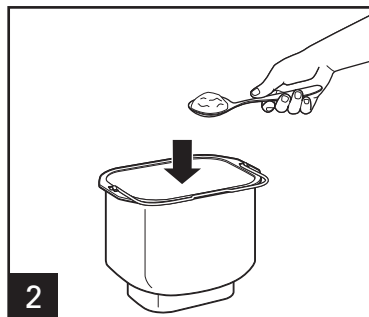
2

根据食谱中给定的准确用量将食材添加到面包桶中。

3

如果有食材溢出面包桶，将其擦拭干净。将面包桶放入面包机中，并按下桶沿使其卡住到位。

4
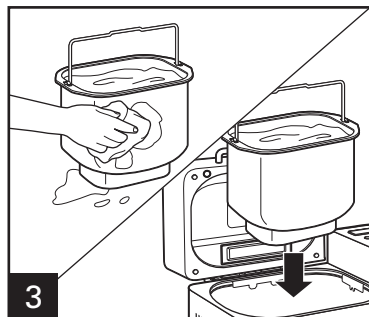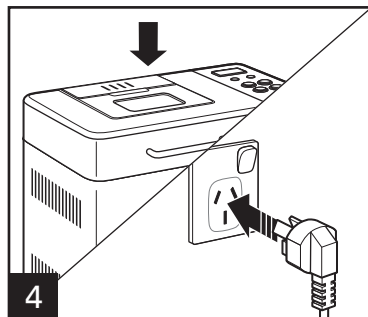
盖上上盖。插上本机电源插头。
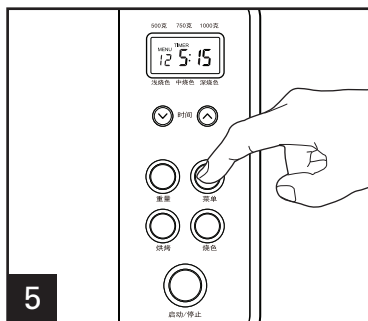
5

按菜单按钮选择菜单12 (手工面团)。要设置预约延迟时间功能，按上或下按钮设置小时或分钟。按启动按钮。

6
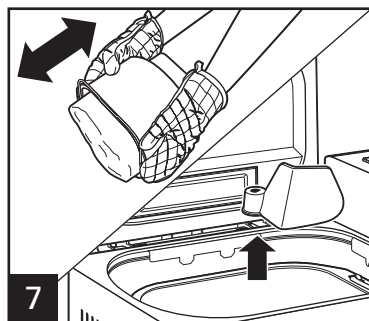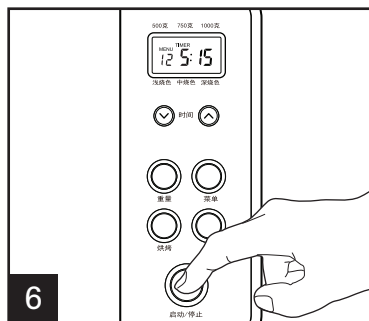
7

当面团做好后，从面包机中取出面团。如果揉面棒仍粘附在面包中，使用附带的辅助钩将其撬出来。将面团放在洒有面粉的台面上。根据需要将面团制作成各种形状。

8

57

面包设置 – 手工面团 (续)

9

10

11
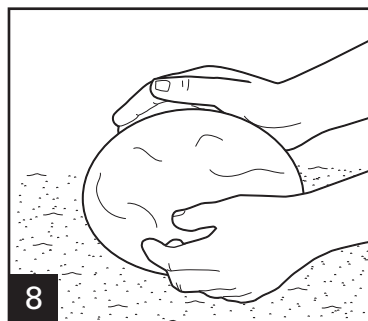
将面团放在洒油的烤盘上，包上保鲜膜，让面团发酵约30分钟。
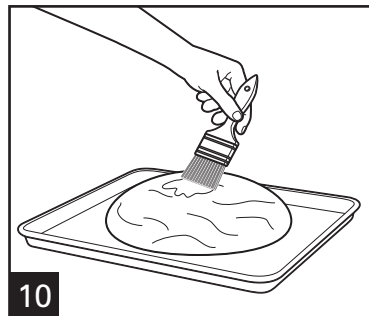
在面团上刷油。
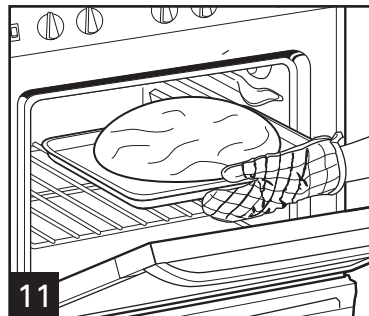
烘烤面包团直到达到金黄色。

面团/手工面团：

食材：

水	390毫升
油	2汤匙 (30克)
盐	1.5茶匙 (6.5克)
糖	2汤匙 (30克)
奶粉	2汤匙 (30克)
面粉	3 1/2杯 (790克)
酵母粉	1.5茶匙 (6.5克)

面包设置 – 果酱

1
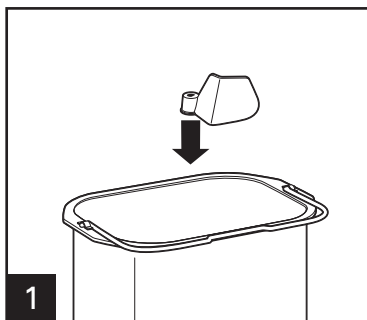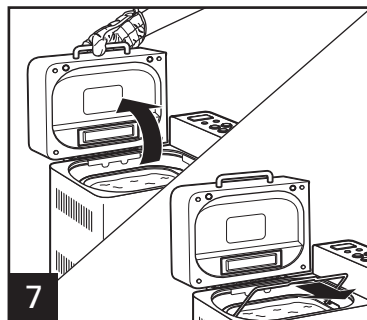
插入揉面棒，并确保它位于垂直位置。

根据说明准备水果食材。根据食谱中给定的准确用量将食材添加到面包桶中。

3

4
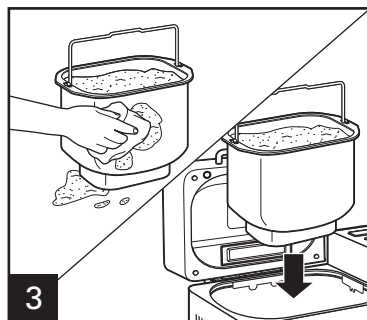
如果有食材溢出面包桶，将其擦拭干净。将面包桶放入面包机中，并按下桶沿使其卡住到位。盖上上盖。插上本机电源插头。

5

6

7

8
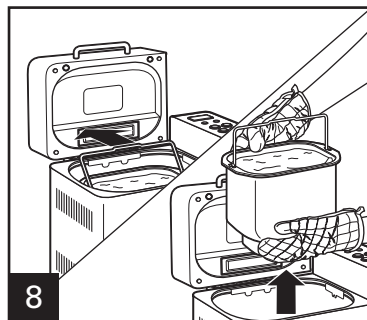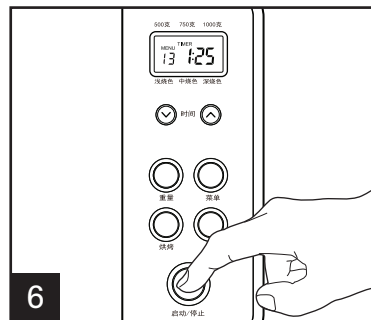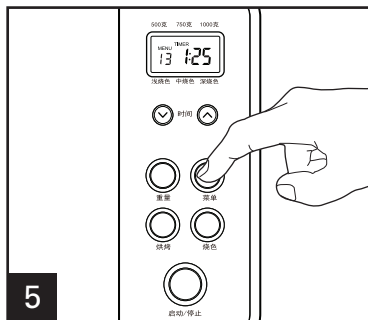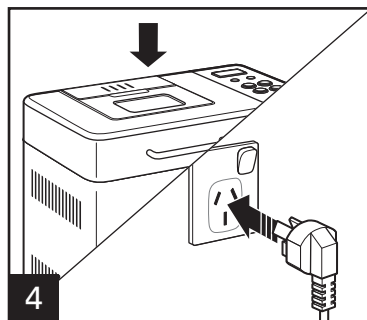
开机。按菜单按钮选择菜单13 (果酱)。要设置预约延迟时间功能，按上或下按钮设置小时或分钟。按启动按钮。当果酱制作好后，戴上烤箱手套打开上盖，握住面包桶手柄向前并往上提，再向后往上提，反复向前向后提拉，直到感觉面包桶已经从面包机底座松脱，然后手柄垂直向上提出面包桶。果酱应存放在消毒过的罐子中，并立即密封。冷冻前，确保果酱冷却至室温。
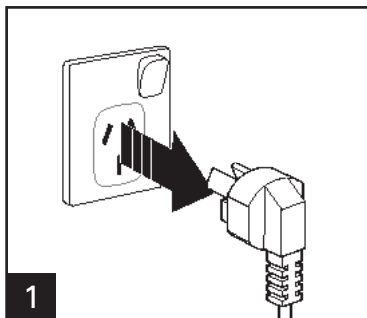
果酱：

食材：

柠檬汁	2汤匙 (30克)
糖	8汤匙 (100克)
果酱(果胶/玉米粉)	1汤匙 (15克)
橙子(水果)	450克

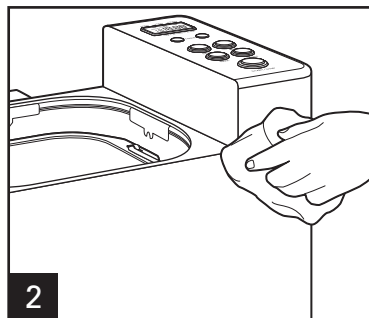使用食物料理机将水果切成小块后，将所有食材放入一个大碗中混合一起再倒入面包桶中。开启面包机的果酱功能。面包机停止工作后，将果酱存放在消毒过的密封罐子中。冷藏前，确保果酱冷却至室温。
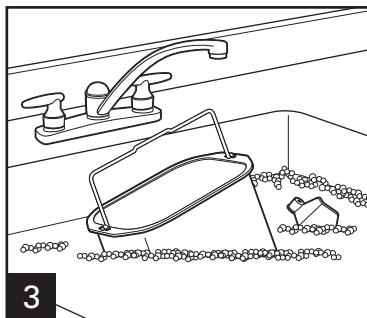
清洁

⚠ **警告** | **电击危险：**
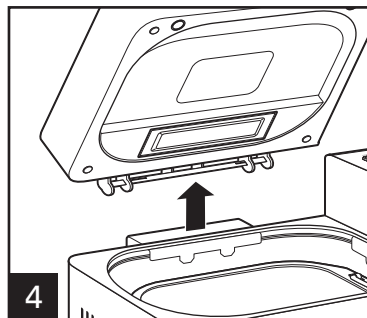
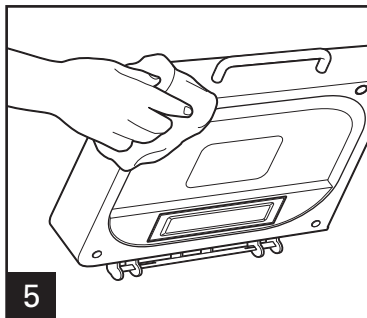清洁前断开电源。请勿将电源线、插头或机身浸在任何液体中。清洁前，让面包机完全冷却。

1

拔掉电源插头。让机器完全冷却。

2

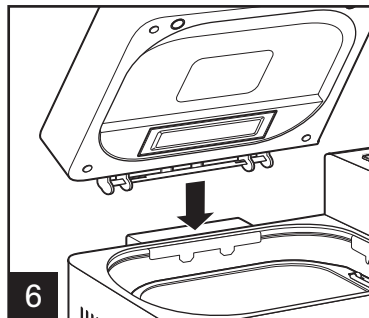用湿布或海绵擦拭机体外部和电源线。若要去除顽固的斑点，请使用温和的防磨损清洁剂。

3

使用温和的带清洁剂的水清洗。

4

倾斜上盖约70°，然后固定住机器，上提上盖与铰链扣脱离。

5

用湿布或海绵擦拭上盖的内部和外部。

6

重新装上上盖。

注意：

• 请勿在洗碗机中清洗面包机的任何部件。

• 请勿将面包机浸入水中。

• 存储前，确保面包机完全冷却。盖上上盖后再存储面包机。请勿将任何重物放置在机盖上。

故障排除

问题	可能的原因/解决方案
为什么食材混合不均匀?	• 添加食材后,确保揉面棒处于垂直位置。
导致每个面包高度和形状不同的原因是什么?	• 每个面包高度和形状取决于食材、食材的量取以及室温。
为什么把揉面棒从面包中取出?	• 取出揉面棒易于清洁目的。推荐使用非金属器具从面包中取出揉面棒。**小心:**揉面棒可能很热。取下前让其冷却10分钟;然后放在金属架上。
为什么面包有些角仍带有面粉?	• 面粉可能未完全混合揉成面团。揉面10分钟后应检查是否发生这种现象。如果要让面粉融入面团中,使用硅胶锅铲从面包桶边上清除面粉。 • 面包桶可能未正确装好。将面包桶放入面包机中,然后按下桶沿直到面包桶完全装入到位。插入揉面棒,并确保它位于垂直位置。
食材可以减半或者加倍使用吗?	• 不可以,如果面包桶中食材太少,揉面效果可能不好。如果面包桶中食材太多,可能会因膨胀而溢出。
可以使用鲜奶代替奶粉吗?	• 可以根据液体替代物的量,水量必须相应减少。当使用预约时间时,请勿使用鲜奶,因为可能会变质。

产品中有害物质的名称及含量
Name and content of hazardous substances in product

部件名称 (Component name)	有害物质(hazardous substance)					
	铅 Lead （Pb）	汞 Mercury （Hg）	镉 Cadmium （Cd）	六价铬 Hexavalent Chromium （Cr(VI)）	多溴联苯 Polybrominated biphenyls （PBB）	多溴二苯醚 Polybrominated diphenyl ethers（PBDE）
控制面板(Control PCB)	X	O	O	O	O	O
电源板(Power PCB)	X	O	O	O	O	O

本表格依据 SJ/T 11364 的规定编制。

This table is prepared in accordance with the provisions of SJ/T 11364.

O：表示该有害物质在该部件所有均质材料中的含量均在 GB/T 26572 规定的限量要求以下。

Indicates that the said hazardous substance contained in all the homogeneous materials for this component is below the limit requirement in GB/T 26572.

X：表示该有害物质至少在该部件的某一均质材料中的含量超出 GB/T 26572 规定的限量要求。这是由于目前技术或经济等的原因暂时无法实现替代。

Indicates that the said hazardous substance contained in at least one of the homogeneous materials used for this component is above the limit requirement in GB/T 26572. Due to technological and/ or economic reasons, these hazardous substances cannot be easily replaced at this time.

这是环保使用标志。标志内的数字代表在正常使用状态下，产品的环保使用推荐年限。

This is the logo of environmental protection use. The number inside indicates the environmental protection use recommended period (Year) of product in normal use.

Model/型号:	Type/类别:	Capacity/容积:	Rating/规格:
29883-CN	BM08	1000克	220-240V, 50/60Hz, 450W

以上内容如有改动，恕不预先通知

添加官方微博　微信
开启美食人生

840254203