



**gemini**  
ITALY

## Bread Maker

MODEL NO.: GBM750W  
550W



A GILMAN GROUP BRAND

# IMPORTANT SAFEGUARDS

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

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

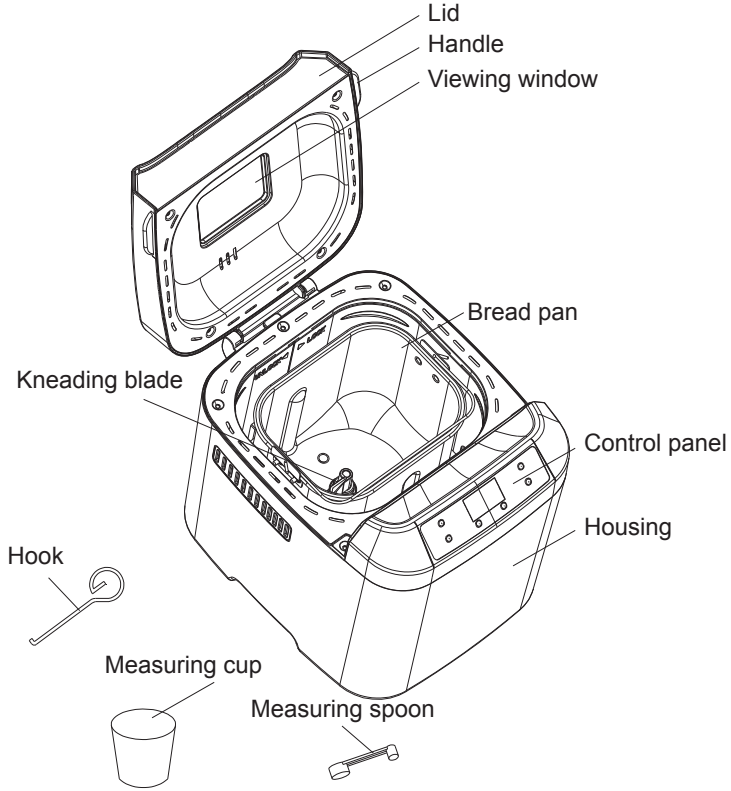
21. This appliance is intended to be used in household and similar applications such as:

- Staff kitchen areas in shops, offices and other working environments;
- Farm houses;
- By clients in hotels, motels and other residential type environments;

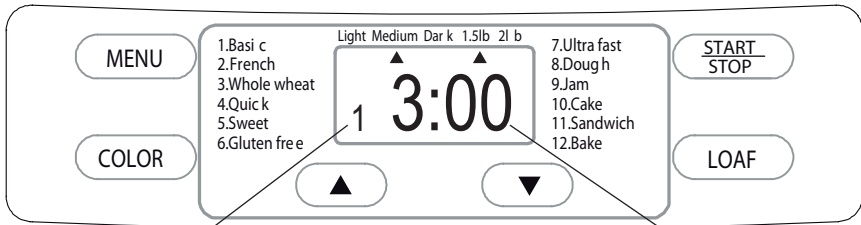
22. The appliance is not intended to be operated by means of an external timer or separate remote-control system.

23. Do not operate the unit without bread pan placed in the chamber to avoid damaging the appliance.

# PARTS



# INTRODUCTION OF CONTROL PANEL



This indicated the program you have chosen

This operation time for each program

# AFTER POWER-UP

As soon as the bread maker is plugged into the power supply, a beep will be heard and “3:00” appears in the display after a short time. But the two dots between the “3” and “00” don’t flash constantly. The arrow points to 2lb and **MEDIUM**. It is the default setting.

## START/STOP

The button is used for starting and stopping the selected baking program.

To start a program, press the **START/STOP** button once. A short beep will be heard and the two dots in the LCD begin to flash, the working light illuminates and the program starts. Any other button is inactivated except the **START/STOP** button after a program has begun. This feature will help to prevent any unintentional disruption to the operation of program.

To stop the program, press the **START/STOP** button for approx. 2 seconds, then a beep will be heard, the working light will be extinguished, it means that the program has been switched off.

## PAUSE function

After procedure starts up, you can press **START/STOP** button once to interrupt at any time, the operation will be paused but the setting will be memorized, the working time will be flashed on the LCD. Touch **START/STOP** button again or within 10 min without touching any button, the program will continue.

## MENU

It is used to set different programs. Each time it is pressed (accompanied by a short beep) the program will vary. Press the button continuously, the 12 menus will be cycled to show on the LCD display. Select your desired program. The functions of 12 menus will be explained as below.

1. **Basic:** kneading, rise and baking normal bread. You may also add ingredients to increase flavor.
2. **French:** kneading, rise and baking within a longer rise time. The bread baked in this menu usually will have a crisper crust and light texture.
3. **Whole wheat:** kneading, rise and baking of whole wheat bread. It is not advised to use the delay function as this can produce poor results.
4. **Quick:** kneading, rise and baking loaf within the time less than Basic bread. But the bread baked on this setting is usually smaller with a dense texture.
5. **Sweet:** kneading, rise and baking sweet bread. You may also add ingredients to add flavor.
6. **Gluten free:** kneading, rise and baking gluten free bread. You may also add ingredients to add flavor.
7. **Ultra fast:** kneading, rise and baking in a shortest time. Usually the bread made is smaller and rougher than that made with Quick program.
8. **Dough:** kneading and rise, but without baking. Remove the dough and use for making bread rolls, pizza, steamed bread, etc.
9. **Jam:** boiling jams and marmalades. Fruit or vegetables must be chopped before putting them into the bread pan.
10. **Cake:** kneading, rise and baking, rise with soda or baking powder.
11. **Sandwich:** kneading, rise and baking sandwich. For baking light texture bread with a thinner crust.
12. **Bake:** only baking, no kneading and rise. Also used to increase the baking time on selected settings.

## COLOR

With the button you can select a LIGHT, MEDIUM or DARK color for the crust. Press this button to select your desired color. This button is not applicable for the programs Dough and Jam.

## LOAF SIZE

Press this button to select the Loaf size of the bread. Please note the total operation time may vary with the different loaf size. This button is not applicable for the program Quick, Dough, Jam, Cake and Bake.

## DELAY function

If you want the appliance do not start working immediately you can use this button to set the delay time.

You must decide how long it will be before your bread is ready by pressing the ▲ or ▼. Please note the delay time should include the baking time of program. That is, at the completion of delay time, there is hot bread can be serviced. At first the program and degree of browning must be selected, then pressing “▲” or “▼” to increase or decrease the delay time at the increment of 10 minutes. The maximum delay is 13 hours.

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

**Note:** 1. *This button is not applicable for the programs Ultra fast, Jam and Bake.*  
2. *For time delayed baking, do not use any easily perishable ingredients such as eggs, fresh milk, fruits, onions, etc.*

## KEEP WARM

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

## MEMORY

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

## ENVIRONMENT

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

## WARNING DISPLAY

1. If the display shows “HHH” after the program has been started, the temperature inside is still too high (accompanied by 5 beep sounds). Then the program has to be stopped. Open the lid and let the machine cool down for 10 to 20 minutes.
2. If the display shows “LLL” after pressing the **START/STOP** button ( except the programs BAKE), it means the temperature inside is too low (accompanied by 5 beep sounds), stop sound by pressing the **START/STOP** button, open the lid and let the machine rest for 10 to 20 minutes to return to room temperature.
3. If the display shows “EE0” after you have pressed **START/STOP**, the temperature sensor is disconnected please check the sensor carefully by Authorized expert.

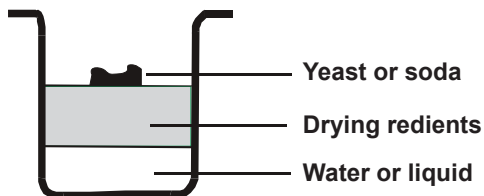
## FOR THE FIRST USE

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

## HOW TO MAKE BREAD

1. Place the pan in position and turn it clockwise until it clicks in correct position. Insert the kneading blade onto the drive shaft. It is recommended to fill holes with heat-resisting margarine prior to placing the kneaders, this avoids the dough to stick below the kneaders and the kneaders could be removed from bread easily.
2. Place ingredients into the bread pan. Please keep to the order mentioned in the recipe. Usually the water or liquid substance should be put firstly, then add sugar, salt and flour, always add yeast or baking powder as the last ingredient.

**Note: the maximum quantities of the flour and yeast which may be used refer to the recipe.**



**Note: The maximum quantity of flour and yeast separately is 490g and 6g.**

3. With finger make a small indentation on one side of the flour. Add yeast to indentation, Make sure it does not come into contact with the liquid ingredients or salt.
4. Close the lid gently and plug the power cord into a wall outlet.
5. Press the Menu button until your desired program is selected.
6. Press the **COLOR** button to select the desired crust color.
7. Press the **LOAF** button to select the desired size (1.5lb or 2lb ).
8. Set the delay time by pressing ▲ or ▼ button. This step may be skipped if you want the bread maker to start working immediately.

9. Press the **START/STOP** button to start working, and the working light comes on.
10. For the program of Basic, French, Whole wheat, Quick, Sweet, Ultra fast, Cake and Sandwich, 10 beep sound will be heard during operation. This is to prompt you to add ingredients. Open the lid and put in some ingredients. It is possible that steam will escape through the vent slits in the lid during baking. This is normal.
11. Once the process has been completed 10 beeps sound will be heard, and the working light will extinguish. You can press **START/STOP** button for approx. 2 seconds to stop the process and take out the bread. Open the Lid and while using oven mitts, firmly grasp the bread pan handle. Turn the pan anti-clockwise and gently pull the pan straight up and out of the machine.
12. Use non-stick spatula to gently loosen the sides of the bread from the pan.

**Caution: the Bread pan and bread may be very hot! Always handle with care and use oven mitts.**

13. Turn bread pan upside down onto a clean cooking surface and gently shake until bread falls out onto rack.
14. Remove the bread carefully from the pan and cool for about 20 minutes before slicing.
15. 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 you would like to take the bread out, switch the program off with the **START/STOP** button.
16. When do not use or completely operation, unplug the power cord.

**Note: Before slicing the loaf, use the hook to remove out the kneading blade hidden on the bottom of loaf. The loaf is hot, never use hand to remove the kneading blade.**

## SPECIAL INTRODUCTION

### 1. For Quick breads

Quick breads are made with baking powder and baking soda that activated by moisture and heat. For perfect quick breads, it is suggested that all liquids be placed in the bottom of the bread pan, dry ingredients on top. During the initial mixing of quick bread, batters and dry ingredients may collect in the corners of the pan, it may be necessary to help machine mix to avoid flour clumps. If so, use a rubber spatula.

### 2. About Ultra fast program

The bread maker can bake loaf within 1 hour with ultra fast program. This setting can bake bread in 58 minutes, the bread is a little more dense in texture. Please noted ingredient of water should be hot water in the range of 48—50°C, you must use a cooking thermometer to measure the temperature. The water temperature is very critical to the performance of baking. If the water temperature is too low the bread will not be rise to expected size; if the water temperature is too high it will kill the yeast prior to rising, which also will largely affect the baking performance.



# CLEANING AND MAINTENANCE

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

1. Bread pan: Rub inside and outside with a damp cloth. Do not use any sharp or abrasive agents for the consideration of protecting the non-stick coating. The pan must be dried completely prior to installing.
2. Kneading blade: If the kneading bar is difficult to remove from the axle, in such an event fill the Container with warm water and allow it to soak for approx.30minutes. The kneader can then be easily removed for cleaning. Also wipe the blade carefully with a cotton damp cloth, Please note both the bread pan and kneading blade are dishwashing safe components.
3. Lid and 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, is clean and dry, and put the spoon and the kneading blade in the drawer, and the lid is closed.

# 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 extouch bread.

## 3. Whole-wheat flour

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

## 4. Black wheat flour

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

## 5. Self-rising flour

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

## 6. Corn flour and oatmeal flour

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

## **7. Sugar**

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

## **8. Yeast**

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

1 tsp. active dry yeast = 3/4 tsp. instant yeast

1.5 tsp. active dry yeast = 1 tsp. instant yeast

2 tsp. active dry yeast = 1.5 tsp. instant yeast

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

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

(1) Pour 1/2 cup warm water (45-50°C) into a measuring cup.

(2) Put 1 tsp. white sugar into the cup and stir, then sprinkle 2 tsp. yeast over the water.

(3) Place the measuring cup in a warm place for about 10min. Do not stir the water.

(4) The froth should be up to 1 cup. Otherwise the yeast is dead or inactive.

## **9. Salt**

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

## **10. Egg**

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

## **11. Grease, butter and vegetable oil**

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

## **12. Baking powder**

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

## **13. Soda**

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

## **14. Water and other liquid**

Water is essential ingredient for making bread. Generally speaking, water temperature between 20°C and 25°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 use measuring cup or measuring spoon to obtain accurate amount, otherwise the bread will be largely influenced.

## 1. Weighing liquid ingredients

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

## 2. Dry measurements

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

## 3. Adding sequence

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

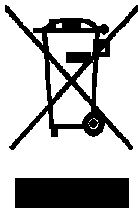
## TROUBLE SHOOTING

No.	Problem	Course	Solution
1	Smoke from ventilation hole when baking	Some ingredients adhere to the heat element or nearby, for the first use, oil remained on the surface of heat element	Unplug the bread maker and clean the heat element, but be careful not to burn you, during the first use, dry operating and open the lid.
2	Bread bottom crust is too thick	Keep bread warm and leave bread in the bread pan for a long time so that water is losing too much	Take bread out soon without keeping it warm
3	It is very difficult to take bread out	Kneader adheres tightly to the shaft in bread pan	After taking bread out, put hot water into bread pan and immerge kneader for 10 minutes, then take it out and clean.
4	Stir ingredients not evenly and bake badly	1.selected program menu is improper	Select the proper program menu
		2.after operating, open cover several times and bread is dry, no brown crust color	Don't open cover at 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 the authorized service facility.
5	Display "H HH" 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 size is so large as to push 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 properly the amount according to the true reasons
8	Bread size is too small or bread has no rise	No yeast or the amount of yeast is not enough, moreover, yeast may have a poor activity as water temperature is too high or yeast is mixed together with salt, or the environment temperature is lower.	Check the amount and performance of yeast, increase the environment temperature properly.
9	Dough is so large to overflow bread pan	The amount of liquids is so much as to make dough soft and yeast is also excessive.	Check the amount and performance of yeast, increase the environment temperature properly.
10	Bread collapses in the middle parts when baking dough	1.used flour is not strong powder and can't make dough rise	Use bread flour or strong powder.
		2.yeast rate is too rapid or yeast temperature is too high	Yeast is used under room temperature
		3.Excessive water makes dough too wet and soft.	According to the ability of absorbing water, adjust water on recipe
11	Bread weight is very large and organization construct is too dense	1.too much flour or short of water	Reduce flour or increase water
		2.too many 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 properly water or yeast and check salt
		2.water temperature is too high	Check water temperature
13	Bread surface is adhered to dry powder	1.there is strong glutinosity ingredients in bread such as butter and bananas etc.	Do not add strong glutinosity ingredients into bread.
		2.stir not adequately for short of water	Check water and mechanical construct of bread maker

14	Crust is too thick and baking color is too dark when making cakes or food with excessive sugar	Different recipes or ingredients have great effect on making bread, baking color will become very dark because of much sugar	If baking color is too dark for the recipe with excessive sugar, press start/stop to interrupt the program ahead 5-10min of intended finishing time. Before removing out the bread you should keep the bread or cake in bread pan for about 20 minutes with cover closed
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## ENVIRONMENT FRIENDLY DISPOSAL



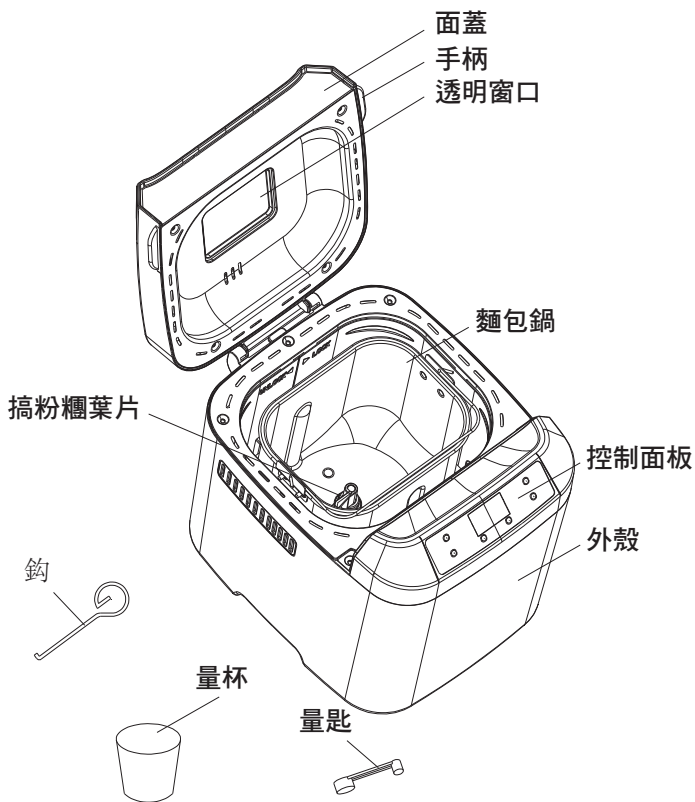
You can help protect the environment!  
 Please remember to respect the local regulations: hand in the non-working electrical equipments to an appropriate waste disposal center.

## 重要事項

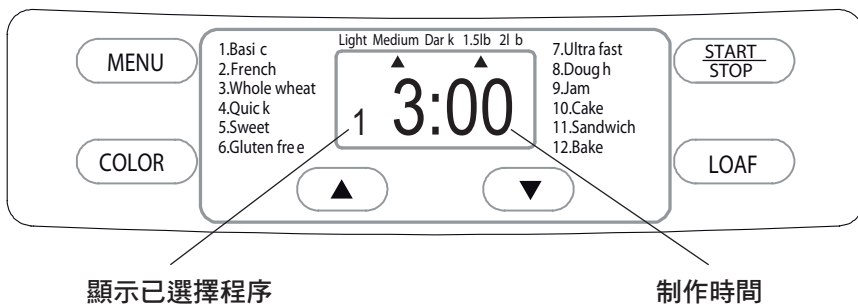
當使用電器產品,都必須注意一般的基本安全守則,包括以下各項:

1. 使用前請先仔細閱此說明書。
2. 在將產品接通電源前,先檢查產品所標示的電壓是否與當地的電壓相符。
3. 電源線或插頭損壞,或本產品跌落地上,或發生任何故障後,不要操作本產品,請把本產品送回最近的授權維修點檢查和維修。
4. 切勿觸摸高溫表面,請使用手柄和旋鈕。
5. 為避免觸電,請勿將電源線、插頭或外殼浸泡於水中或其他液體中。
6. 如不使用,放入或拿取零件前,和清潔前請先拔除電源插頭。
7. 請勿讓電源線懸掛在餐桌邊緣或高溫表面。
8. 請不要使用隨產品附送以外的配件,這可能會導致傷害。
9. 不要放置或靠近熱氣或電熱火爐,或已加熱的焗爐。
10. 移動載有熱油或其他液體的麵包機時,必須格外小心。
11. 如麵包桶內沒有盛載食材時,切勿開啟此產品。
12. 拿出麵包桶時切勿敲擊桶面或桶邊,如此可能會導致麵包桶損壞。
13. 切勿將錫箔紙其他物料放入麵包機中,如此可能導致火災或短路。
14. 在由確認安全使用產品的人士從旁監督,並且負責其安全下,本產品適用於8歲以上的兒童和身體感官或心智能力退化者,或是經驗與使用知識缺乏者(包括兒童)使用,本產品不可給兒童作玩具,清潔和保養不可由兒童進行除非必須他已8歲或以上,並得到監督。
15. 避免8歲或以下兒童接觸到本產品和其電源線
16. 請勿將毛巾或任何其他物品蓋在麵包機上,熱氣和蒸汽才得以排出。如此蓋在麵包機上或接觸到易燃物品,可能會導致產品損壞或造成火災。
17. 請勿將此產品用於超出其用途。
18. 在穩固,平坦和乾燥的地方使用。
19. 此產品只供室內使用。
20. 本產品有地線,電源插座必須有接地插位。
21. 本產品具適用於家用和類似的用途,例如:
  - 在商鋪、辦公室和其他工作環境中使用的職工廚房。
  - 農場。
  - 酒店和其他住宅類型環境中的客戶端。
22. 本產品不能通過外部定時器或遠程控制系統來操作。
23. 切勿操作沒有麵包桶的麵包機,以免導致損壞。

# 麵包機各部件名稱和配件



## 控制面板



## 開啟電源後

麵包機插上電源後，會聽到“嗶”一聲，過一會顯示屏上會出現“3:00”。在“3”和“00”之間的兩個點“:”不會不斷地閃爍。箭頭會指向至2lb 和**中等**。這是默認的設置。



## 啟動/ 停止

啟動和停止所選擇的烘焙程序。啟動程序，按“**START / STOP**”按鈕一次。會聽到短促的蜂鳴聲和在顯示屏上的兩個點會開始閃爍，程序啟動。程序啟動後，其他按鈕都不能操作，除了“**START / STOP**”的按鈕。如要停止該程序，請按“**START / STOP**”按鈕約2秒鐘，直至聽到“嗶”一聲確保程序已被關閉。此功能可預防程序操作時出現任何無故的損壞。

## 暫停

當程序啟動之後可在任何時間按下“**START / STOP**”鍵中斷程序，系統將自動記憶當前烹飪狀態，剩餘烹飪時間將會在LCD顯示屏上閃爍。再次按下“**START / STOP**”鍵，或10分鐘都沒有按制，程序將繼續運作。

## 功能選單

選單內有不同程式可供選擇。如要更改選單內的功能選擇，只需按下選單按鈕一次，(麵包機會發出“嗶”一聲)，麵包機會跳轉到另一個功能選擇，而LCD顯示會出現已改變的功能選擇。連續按下按鈕便可瀏覽共12個功能選擇。

以下會有12種功能選擇的詳細說明。

1. **基本:** 揉、發酵及烘焙普通麵包。亦可因應不同口味加入不同材料。
2. **法式:** 揉、發酵及以較長時間烘焙麵包。用此功能烘焙的麵包，外皮會較脆及質感較輕。
3. **全麥:** 揉、發酵及烘焙全麥麵包。此功能的預熱時間較長，從而令穀粒吸水及膨脹。不建議使用延遲功能，會令效果欠佳。
4. **快速:** 揉、發酵及烘焙加入蘇打或發粉的麵包。用此功能烘焙的麵包會比較小及高密度。
5. **甜麵包:** 揉、發酵及烘焙甜麵包。用於烘焙較脆及甜的麵包。
6. **無麩質麵包:** 揉、發酵及烘焙無麩質麵包。用於烘焙較脆及無麩質麵包。
7. **超快速:** 以最短時間揉、發酵及烘焙麵包。於此功能的製作時間會較快速而功能少，而製造出來的麵包亦較快速功能粗糙。
8. **生麵粉糰:** 揉及發酵麵包，沒有烘焙功能。此功能用於製做生麵粉糰來製作麵包卷、薄餅、蒸包等等。
9. **果醬:** 用於煮果醬。
10. **蛋糕:** 揉、發酵及以烘焙功能，以蘇打及發粉發酵。
11. **三文治:** 揉、發酵及以烘焙三文治。此功能適用於烘焙質感較輕及薄皮的麵包。
12. **烘焙:** 只有烘焙功能。可用於在已選擇功能中增加烘焙時間。

## 顏色選單

此按鈕適用於選擇麵包皮的顏色 - 淺、中、深，在生麵粉糰和果醬功能中不能使用。

## 尺寸選單

此按鈕適用於選擇麵包的大小。製作時間會因應麵包的大小而有所變動，在快速，生麵粉糰，果醬，蛋糕和烘焙中不能使用。

## 延遲

如不想立刻啟動麵包機，可按此按鈕來設定延遲啟動時間。設定延遲時間時，請先決定麵包預備時間。按“▲” or “▼”來設定所需時間。延遲時間包括功能內的烘焙時間，即：於延遲時間已到，麵包機內必須有預備好的麵包。首先，選擇功能及顏色，然後按“▲” or “▼”來增加或減少延遲時間，每按一下按鈕時間會增加或減少10分鐘。最大延遲時間為13小時。

例子:現在是晚上8時30分,如麵包可於明天早上7時預備好,即10小時30分鐘後,先選擇功能、顏色及麵包大小,然後按“▲” or “▼”來增加延遲時間,直至LCD顯示“10:30”。接著按“STOP/ START”按鈕來啟動延遲功能。於延遲功能啟動後,光點會閃動而LCD顯示會倒數並顯示餘下時間。新鮮麵包便會於明天7時製作完成。如不想立即取出麵包,保溫功能會開啟1小時。

註:1,在超快速,果醬和烘焙中不能使用 2,使用延遲功能時,請勿使用易變壞的材料如雞蛋、鮮奶、水果或洋等等。

## 保溫

麵包機會於烘焙後自動為麵包保溫60分鐘。如要取出麵包,按下“START/ STOP”按鈕關掉功能便可。

## 環境

麵包機可於廣泛的溫度幅度下操作,但於非常熱及非常冷的室內使用麵包機,麵包的大小會有不同。建議於15°C至34°C下使用麵包機。

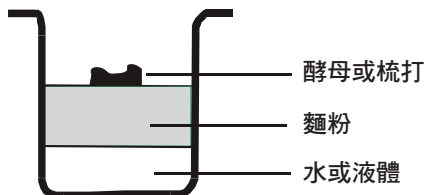
## 顯示屏警告提示

1. 如果按下「啟動/停止」按鈕後,顯示屏顯示“HHH”(並伴隨連續5次的“嗶”聲警示),表示麵包桶內溫度過高,請按下「啟動/停止」按鈕關閉程序,警示音會停止。接著打開頂蓋,讓麵包機冷卻10~20分鐘。
2. 如果按下「啟動/停止」按鈕後,顯示屏顯示“LLL”(除了烘焙程序),表示麵包桶內溫度過低(並伴隨連續5次的“嗶”聲警示),此時需要按下「啟動/停止」,警示音會停止,接著打開頂蓋,讓麵包機冷卻10~20分鐘。
3. 如果按下「啟動/停止」按鈕後,顯示屏顯示“EE0”,表示溫度感應器故障,此時需要按下「啟動/停止」,警示音會停止,並聯絡專業技師。

## 如何烘焙麵包

1. 將鍋放進麵包機內,然後將旋鈕逆時針轉,直至旋鈕卡到正確位置。安裝製作麵包用的葉片在主動軸上,順時針轉動葉片直至卡到正確位置。建議於安裝葉片前,將耐熱人造油填滿洞口,以防止生麵粉糰塞到葉片下,及方便於葉片內取出麵包。
2. 把材料放進麵包鍋。請根據食譜依次序製作。水或液體物質會先放內,然後糖、鹽及麵粉,最後放下酵母或發粉。如需要加入黑麥或全麥而較重的生麵粉糰,建議倒轉加入材料次序,即加入乾酵母及麵粉,最後於液體以達至最佳較果。

註:根據食譜,製作時可能需要最大份量的麵粉及酵母。



3. 用手指頭於麵粉的一邊弄個小凹口，並於凹口上加酵母。確保酵母不會接觸到液體或鹽。
4. 小心地蓋上面蓋及插上電源。
5. 按功能選單來選擇所需功能。
6. 按顏色選單來選擇所需表皮顏色。
7. 按尺寸選單來選擇麵包大小。
8. 按“▲ or ▼”按鈕設定延遲時間。如需要立刻啟動麵包機，可跳過此步驟。
9. 按“**START/STOP**”按鈕來開始製作。
10. 於基本、法式、全麥、甜麵包及三文治功能，在製成時會有長“嗶”一聲來提示需要加上材料。打開面蓋並加入材料。於烘焙時在排氣孔會有蒸氣漏出，此乃正常現象。
11. 製作完成後，麵包機會有10次“嗶”聲。按下“**START/STOP**”按鈕並維持2秒來停止程序，打開面蓋，然後用手套握住麵包鍋，並輕輕垂直把鍋拉出。注意：高溫！請小心處理麵包鍋及麵包。
12. 取出麵包前，請先冷卻麵包鍋。然後用不黏的鏟輕輕將麵包由麵包鍋鬆脫下來。
13. 將麵包鍋倒轉，放在煮食架或煮食面上，並輕搖直至麵包跌落架上。
14. 小心地將麵包從麵包鍋內取出，並於切片前冷卻約20分鐘。
15. 於製作完成後沒有按下“**START/STOP**”按鈕，麵包機會自動內保溫麵包1小時然後關掉。
16. 於用完後或不再使用時，請拔掉電源線。

註：於切麵包前，用鉤移除藏於麵包底的葉片。麵包烘焙後會非常熱，切勿用手移除葉片。

## 特別簡介

### 1. 快速製作麵包

快速製作麵包是用發粉和蘇打來製作麵包，由水分和熱量來激活。為求令快速製作的麵包效果更完美，建議所有液體配料都放置在麵包鍋的底部，乾配料放於上面。麵糰和乾配料開始在鍋裡混合時可能會傾向一角，如有需要可用橡膠刀/鏟輕撥麵粉以避免麵粉不能融合，並分開做數件麵糰。

### 2. 超快速程序

麵包機的超快速程序可於一小時內烘焙麵包。這2個設置可以在58分鐘內烘焙麵包，麵包密度會較高。請注意配料應用熱水而溫度則在48-50°C範圍內，並使用烹飪用溫度計來測溫度。水的溫度對烘烤效果是十分關鍵的。如果水溫太低會令麵包不能膨脹到預計的大小；如果水溫過高，膨脹前酵母會被殺死，這樣會大大影響到烘烤的效果。

## 清潔和保養

清潔前應把產品的電源截斷並冷卻。

1. 麵包鍋: 使用濕布輕擦鍋的內部和外部。切勿使用任何尖銳、粗糙材質或研磨劑，以免破壞不黏塗層。安裝前必須完全風乾。
2. 製作麵包用的葉片: 如果揉棒很難從軸承拔出，在這種情況下，將容器載上溫水，並浸泡約30分鐘。葉片才較容易拆掉清洗。然後可使用較軟材質的濕棉布小心地擦拭葉片。請注意，麵包鍋和葉片可於洗碗機內清洗。
3. 面蓋和窗口: 可拔除面蓋來清洗。首先打開面蓋提起至45度，然後把面蓋向外拉直到它脫離。用輕微沾濕的布清潔面蓋的內部和外部。清洗完後，放回原位。首先固定面蓋的左側，然後把右側推到對面的插槽直到它進入在正確的位置。
4. 外殼: 用濕布輕輕擦拭外殼的表面。切勿使用研磨清潔劑來清潔，因為這會使外殼表面變得暗淡。切勿把外殼浸泡在水中來清洗。
5. 包裝麵包機前，請確保它已完全冷卻，清潔和風乾，並蓋好面蓋。

## 麵包成分簡介

1. 麵粉  
麵粉具有高含量麵筋(也可以稱為高筋麵粉，它含有高蛋白質)，它具有好的彈性，從膨脹到收縮亦能保持麵包的大小。由於麵筋含量高於普通麵粉，可用於大尺寸和更好的纖維麵包。麵粉是製作麵包的主要成份。
2. 中筋麵粉  
中筋麵粉是由軟和硬的小麥混合而成，適用於快速製作麵包或蛋糕。
3. 全麥麵粉  
全麥麵粉由全麥磨製而成的，它含有小麥的皮和麵筋。全麥麵粉較普通麵粉重，更有營養。由全麥麵粉製成的麵包體積通常較小。因此，許多食譜通常都會結合全麥麵粉和麵包粉，以達到最佳效果。
4. 黑麥麵粉  
黑麥麵粉，也叫“粗麵粉”，是一種高纖維麵粉，類似全麥麵粉。如要膨脹後也達到大尺寸，必須使用結合高比例的麵粉。
5. 低筋麵粉  
低筋麵粉是由軟小麥或低蛋白小麥磨製而成的，特別用於製作蛋糕。不同種類的麵粉，看似是相似的，但其實酵母效果或吸收各種麵粉的增長產區、增長因數、磨製過程和貯存時間大有不同。你可以選擇市場上不同的品牌的麵粉來測試，口味和比較，並選擇其中最好結果的，根據自己的經驗和口味。
6. 玉米粉和燕麥麵粉  
玉米粉和燕麥粉是由玉米和燕麥片磨製而成的，它們都是添加劑用來是製作粗麵包，用於提高風味和質感。
7. 糖  
糖是非常重要的成分，添加甜味和麵包的顏色。有助於酵母作為養份。製作麵包主要用白砂糖。可特別要求用黑糖、糖粉或棉糖。

## 8. 酵母

酵母通過麵糰發酵的過程，然後產生二氧化碳，使麵包膨脹和內部纖維軟化。然而，酵母快速繁殖需要糖份裡的碳水化合物和麵粉作為養料。

1 茶匙活性乾酵母=3/4 茶匙速發酵母

1.5 茶匙活性乾酵母=1 茶匙速發酵母

2 茶匙活性乾酵母=1.5 茶匙速發酵母

酵母必須存放在冰箱內，否則它會被高溫殺死，使用前須檢查酵母的生產日期和貯存壽命。每次使用後須盡快放回冰箱內。麵包製作失敗的原因一般都是酵母變壞而造成。以下方法可用作檢查酵母是否新鮮和是否活躍。

(1)把1/2 杯溫水(45-50°C)倒入量杯

(2)將1茶匙白砂糖倒入杯中，攪拌均勻，再在水上撒上2 茶匙酵母。

(3)將量杯放置在溫暖的地方，約10分鐘。不要攪動水分。

(4)泡沫將升高達1杯高度。否則，酵母即是變壞或不活躍。

## 9. 鹽

鹽是必要的，以改善麵包的風味和麵包皮的顏色。但鹽會抑制酵母膨脹。切勿使用過多的鹽分。如果你不想使用鹽，可以省略，而麵包則變得較大。

## 10. 雞蛋

雞蛋可以改善麵包的質感，使麵包變得更滋養和較大，添加特別蛋味於麵包中。使用時必須剝殼去皮和攪拌均勻。

## 11. 油脂，牛油，植物油

油脂可以使麵包柔軟和延遲貯存時間。牛油從冰箱拿出來，使用前應等它熔化或切碎成小顆粒，然後攪拌均勻。

## 12. 發粉

發粉主要是用於膨脹超快速麵包和蛋糕。因為這不會增加所需要的時間和產生的氣體，這個會透過化學的原理形成泡沫或軟化麵包的質感。

## 13. 蘇打

與上述原理相同。它也可以結合發粉一起使用。

## 14. 水和其他液體

水是基本的配料用於製作麵包。一般來說，水的溫度介乎於20°C 和25°C之間最為合適。但是水的溫度應該在45°C-50°C之間達到超快速麵包的速度。可用鮮牛奶或2%奶粉與水混合來代替水，這樣能夠加強麵包的味道和改善外皮的顏色。某些食譜，會用果汁增加麵包的味道，如：蘋果汁，橙汁，檸檬汁等等。

## 配料重量

使用適量的配料是製作美味的麵包的重要步驟之一。我們強烈建議使用量杯、量匙,以達至準確的重量,否則將會影響麵包的大小。

### 1. 量液體

水,鮮牛奶或奶粉應使用量杯來測量。量杯與眼睛成水平,然後觀察其刻度。當量度食用油或其他配料時,應徹底清潔量杯確保沒有任何其他成分。

### 2. 量乾麵粉

乾麵粉應保持在自然和鬆散狀態,水平的杯口輕輕地用刀片,以確保準確的測量。

### 3. 配料序列

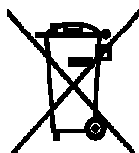
應遵守放置配料的順序,一般來說,順序是:放置液體配料,雞蛋,鹽和奶粉等。當放置配料時,麵粉不能完全地濕透。酵母只能放在乾麵粉上。酵母不能接觸到鹽分。麵粉被揉搓一段時間後會有“嗶”一聲提醒你放入水果配料。如果太早放入水果配料,經過一段長時間的混合後,水果的味道將被削弱。當使用延遲功能,延遲一段長的時間,切勿加入易腐的配料,如:雞蛋、水果配料。

## 故障排除指引

編號	問題	原因	解決方法
1	烘焙時排氣口冒煙	第一次使用有些配料會黏附 著發熱元表面或附近,或熱油的表面	拔掉麵包機的電源和清潔發熱部件,但要小心灼傷,在第一次使用時,在乾爽的環境下操作,並打開面蓋
2	麵包底部皮太厚	保持麵包溫暖和留在麵包桶裡一段很長時間,會使麵包失去過多的水分	不要保溫和迅速取出麵包
3	很難取出麵包	在麵包桶裡,葉片黏附軸承過緊	取出麵包後,倒入熱水浸泡麵包桶和葉片約10分鐘,然後取出和清洗。
4	攪拌配料不均勻,效果欠佳	1. 選擇程序菜單不當	選擇適當的程序菜單
		2. 操作系統後,打開面蓋和風乾,外皮沒有褐色	當膨脹時不要打開面蓋
		3. 攪拌阻力太大,捏合器不能旋轉和得以充分攪拌	檢查捏合孔,然後取出麵包桶和在無負荷下操作,如果不正常,請聯絡授權維修點檢查和維修。
5	按下“START/STOP”按鈕後出現“HHH”	製作時麵包機的溫度過高	按下“START/ STOP”按鈕,並拔掉麵包機電源,然後取出麵包桶,和打開面蓋,直到麵包機冷卻下來
6	聽到馬達有噪音,但沒有攪拌麵團	麵包桶固定不當或麵糰太大不能攪拌	檢查麵包桶是否正確固定和麵糰的配料是否根據食譜上份量稱量準確
7	麵包過大,推到面蓋	酵母過多或麵粉過多或水分太多或環境溫度過高	檢查以上因素,適當地減少分量根據正確的原因

8	麵包過小，或沒有膨脹	沒有酵母或酵母量不足。酵母可能因水溫過高而不活躍或酵母與鹽混合在一起，或環境溫度較低	檢查酵母的分量和效果，適當地提高環境的溫度
9	麵糰過大溢出麵包桶	液體的分量過多，以致麵糰鬆軟和酵母也過多	減少液體量和改善麵糰的堅硬性
10	烘焙麵糰時，中間部分出現倒塌/ 凹陷	1. 使用的麵粉不是高筋麵粉，和不能使麵糰膨脹	使用麵粉或高筋麵粉
		2. 發酵速度太快或酵母溫度過高	酵母須於在室溫下使用
		3. 過多的水分會使麵糰過濕和軟	據吸水的功能，調整水的分量
11	麵包非常重量，組織結構密度過高	1. 麵粉太多或缺少水分	減少麵粉或增加水分
		2. 水果配料太多，或太多的全麥麵粉	減少相應配料的分量和提高酵母數量
12	切開麵包後，中間部分是空心的	1. 過量的水分或酵母或無鹽	盡可能減少水分或酵母，和檢查鹽分
		2. 水溫過高	檢查水溫
13	麵包表面黏附乾燥粉	1. 麵包有強烈粘性的成分，如：牛油和香蕉等	不要加入強粘性的配料到麵包中
		2. 攪拌不足、缺少水分	檢查水分和麵包機的械結構
14	過多的糖分，製作出來的蛋糕或外皮太厚，烘焙顏色太深	不同的食譜或配料在製作麵包時會有很大的差別，過多的糖會使烘焙的顏色變深	如果烘焙顏色太深與過量的糖分，在預定完成的時間前 <b>5-10</b> 分鐘，按下“ <b>START/STOP</b> ”按鈕中斷程序。在取出麵包之前，麵包或蛋糕應留在桶內，然後關

## 環境處理



**請保護環境！**

**請緊記依照您所在地區的條例：把棄置沒用的電子產品放置於適當的廢棄物處置中心。**

請記錄下列產品資料

- 型號

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- 機身編號

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- 經銷商名稱

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- 購買日期

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本產品不斷改進中，如功能有所更改，恕不另行通知，如有疑問，請與客戶服務中心聯絡，不便之處，敬請原諒。

說明書內容以英文版本為準

**ToolBox Customer Service Centre 客戶服務中心：**  
4/F, DCH Building, 20 Kai Cheung Road, Kowloon Bay, Hong Kong  
香港九龍灣啓祥道20號大昌行集團大廈4樓

Customer Service Hotline 客戶服務熱線：(852) 8210 8210  
Service E-mail 電郵地址：8210service@gilman-group.com  
Please register now at 請即上網登記：www.toolbox.hk  
Website 網址：www.gilman-group.com



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