

Rasonic
樂信牌

RBM-H12

麵包機 Bread Maker



僅供家庭使用
For household use only

使用說明書 OPERATION MANUAL

- 在使用本產品前，請仔細閱讀本說明書，閱讀後小心收藏，以備日後查閱。
Please read the operation manual carefully before using. Keep it in a safe place for future reference.
- 本說明書中的圖示可能有與實物不同的地方，僅供參考。
The images in the operation manual may not match with the real object and are for reference only.

非常感謝您選購樂信牌麵包機，為了使我們的產品能全心全意的為您服務，在使用前請先詳細閱讀本說明書，並保存以備日後參考。



目錄

1. 安全注意事項
2. 產品規格
3. 產品說明
4. 製作時間及代碼
5. 使用方法
 - 5.1 基本麵包(基本麵包•牛奶麵包•全麥麵包•法式麵包•燕麥麵包•快速麵包)
 - 5.2 西式蛋糕
 - 5.3 麵糰製作
 - 5.4 麵糰發酵
 - 5.5 果醬製作
 - 5.6 乳酪製作
 - 5.7 烘烤翻熱
6. 其他功能
 - 6.1 預約功能
 - 6.2 保溫功能
 - 6.3 斷電記憶功能
 - 6.4 暫停及取消功能
 - 6.5 查看功能代碼
 - 6.6 溫度保護功能
7. 清潔及保養
8. 儲存
9. 故障排除
10. 特別聲明
11. 售後服務

1. 安全注意事項

使用本產品時，必須遵守下列安全預防措施：

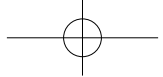
下圖表示由於錯誤操作而引起不同程度的危險等級。













	警告： 此標誌表示可能造成傷亡。
	注意： 此標誌表示可能造成傷害或財物損失。

以下不同標誌區分各種必須遵守的指示。

	此標誌表示禁止。
	此標誌表示必須遵守。

 警告			
	切勿讓小孩單獨使用麵包機或把其當作玩具。請放於小孩不能接觸的地方。		切勿與其他高功率電器共用同一電源插座；或超額使用電線拖板；或使用 220-240V 以外的電源，以免因電力負荷過重而導致火災。
	此麵包機並不是為體質、感覺或智力有障礙人士或缺乏經驗或相關知識的人士(包括小孩)使用，除非他們曾經接受負責安全人士的監督或指示。		如麵包機或電源線發生以下異常或故障時，為避免危險，請立即停止使用，並聯絡信興電器服務中心有限公司安排檢查及維修： <ul style="list-style-type: none"> — 本體變形或異常發熱 — 電源插頭或電源線破損或異常發熱 — 使用中 有異聲
	切勿把麵包機、電源線或插頭浸入水中，或被水濺濕，以免造成觸電及火災。		此麵包機只供家庭使用或類似環境使用，如商場內部、辦事處和其他工作環境的廚房區域；汽車旅館和其他住宿類型的環境。
	手濕時切勿接觸、插入或拔除電源插頭，否則可構成觸電的危險。		請確保麵包機連接於帶接地綫的插座。為避免發生危險，請勿在麵包機加裝定時開關或獨立的遙控系統來操作。
	切勿擅自改裝麵包機或使用非原裝生產商提供的零件修理麵包機，如需維修，應聯絡信興電器服務中心有限公司。		使用後，應將插頭從插座內拔出，以免因絕緣老化而發生漏電。
	切勿使用有殘缺或鬆動的插座。使用前，確保電源插頭已充分乾燥及插到底。		



 注意			
	切勿在電源線纏結的情況下使用或將電源線懸掛在桌子、櫥櫃的邊緣或讓它接觸發熱的表面，否則可能造成電源線的損耗。		接觸灼熱部分時，務必使用隔熱手套，以免燙傷。
	請勿在接近桌子邊緣使用麵包機，以免意外掉落。		不可在電源線上放重物、夾住、改裝、用力拉扯或扭曲電源線。
	在插入或拔除插頭時，應用手握穩插頭本身，不要抓住電源線。		切勿使用任何物品蓋著麵包機表面或遮擋排氣口，這樣會造成故障或變形。
	切勿在以下場所使用麵包機： <ul style="list-style-type: none"> — 潮濕或近水的環境中 — 靠近熱源如電焗爐、電磁爐及火源 — 不平穩的表面上 — 易燃物料或不耐熱物品附近使用(如檯布上、棉毛地毯上、窗簾、毛巾等) — 沾有麵粉、油脂、灰塵等容易滑落的場所 		請保持麵包機與周邊物件至少有10厘米距離，以確保麵包機有足夠的散熱空間。切勿放在接近牆壁、傢俱或櫥櫃下使用，避免因熱氣導致變色或變形。
	使用後，請拔出插頭及待冷卻後才移動、清潔或檢查麵包機。		使用中或剛使用後，切勿用手或身體任何部份接觸或靠近灼熱部分如麵包容器、本體、烤腔、排氣口、加熱管及上蓋等，以免燙傷。
	如有食物殘渣或麵包碎屑留在烤腔內，請務必清理，以免產生燒焦。		

2. 產品規格

型號	RBM-H12
額定電壓	220-240 伏特 ~ 50 赫茲
額定功率	600-720 瓦
麵包重量	約 500/750 克 (約 1/1.5 磅)
淨重	5.6 公斤
產品尺寸(闊 x 深 x 高)	282 x 354 x 285 毫米

Rasonic 樂信牌

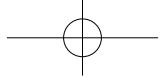
3. 產品說明



(以上產品圖片僅供參考，請以實物為準。)

面板操作





4. 製作時間及代碼

功能	功能代碼	麵包重量	時間	製作過程 (麵包的製作時間會因室溫、烤色、預約等條件而變化。)
基本麵包	C-1	500克	3小時17分鐘	* 各麵包功能的發酵及烘烤時間會有所不同。 揉麵 醒麵 揉麵 發酵* + 揉麵 烘烤* 投料提示聲♪ C-1至C-5：啓動25分鐘後 C-6：啓動16分鐘後
		750克	3小時22分鐘	
牛奶麵包	C-2	500克	3小時27分鐘	
		750克	3小時32分鐘	
全麥麵包	C-3	500克	3小時26分鐘	
		750克	3小時31分鐘	
法式麵包	C-4	500克	3小時22分鐘	
		750克	3小時27分鐘	
燕麥麵包	C-5	500克	3小時17分鐘	
		750克	3小時22分鐘	
快速麵包	C-6	500克	2小時05分鐘	
		750克	2小時10分鐘	
西式蛋糕	C-7	—	1小時10分鐘	烘烤
麵糰製作	C-8	—	25分鐘	揉麵
麵糰發酵	C-9	—	1小時25分鐘	揉麵 發酵
果醬製作	C-10	—	1小時20分鐘	加熱+攪拌
香濃乳酪	C-11	—	6-10小時	乳酸菌培養
烘烤翻熱	C-12	—	10分鐘-2小時	烘烤

5. 使用方法

5.1 基本麵包

基本麵包 • 牛奶麵包 • 全麥麵包 • 法式麵包 • 燕麥麵包 • 快速麵包

- 取出麵包容器，並裝好揉刀。
 - 握住麵包容器的手柄並逆時針往烤腔內【REMOVE】的方向旋轉後提起取出麵包容器。
 - 將揉刀的軸孔對準麵包容器中央的轉軸放入裝好。
- 將材料按以下次序放進麵包容器內：
 - 水(或其他液體如牛奶)。
 - 糖、鹽、奶粉及牛油。
 - 將麵粉堆高成為一個小山丘，在中間壓一個凹陷處。將快速乾酵母倒入凹陷處中。
 - ※ 必須確保快速乾酵母不會與任何液體接觸，否則會影響發酵效果。
 - ※ 活性乾酵母不適用於此麵包機。

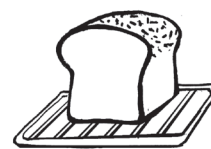


Rasonic

樂信牌

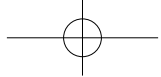
3. 將麵包容器裝回機內，並關上上蓋。
 - (1) 將麵包容器放回主體中，順時針往烤腔內【LOCK】的方向轉動直至鎖定。
 - (2) 把麵包容器手柄放下，再關上上蓋。
4. 將麵包機的電源插頭插入插座。連接電源後，顯示窗會顯示【----】，表示麵包機處於待狀態。
5. 按【功能】鍵選擇所需功能，顯示窗會顯示功能的代碼。數秒後，會自動轉為顯示功能的預設烹調時間。
6. 選擇麵包的重量及烤色。
 - (1) 按【重量】鍵選擇需烘烤的麵包重量。如烘烤1磅麵包，請選擇500克；如烘烤1.5磅麵包，請選擇750克。
 - (2) 按【烤色】鍵選擇麵包的【淺】或【深】烤色。

※ 如未能及時輸入，麵包機將自動回到待機狀態。
7. 按【啟動/取消】鍵開始製作麵包。
 - ※ 麵包功能1至5(基本麵包•牛奶麵包•全麥麵包•法式麵包•燕麥麵包)啟動25分鐘後，麵包機會發出“嗶嗶聲”投料提示聲，此時可添加附加配料如葡萄乾或堅果等，但不可加入含蛋白質分解酵素的鮮果(如蜜瓜、芒果及奇異果等)，因為這些食材會令麵包不膨脹。
 - ※ 麵包功能6(快速麵包)啟動16分鐘後會發出“嗶嗶聲”提示投放附加配料。
 - ※ 建議投入的附加配料份量不超過50克，否則會影響麵包的膨脹效果。
8. 完成後，麵包機會發出“嗶嗶聲”提示聲，按【啟動/取消】鍵回到待機狀態，顯示窗會顯示【----】。使用後，請拔出電源插頭。
9. 取出麵包散熱。
 - (1) 打開上蓋，用提取勾勾起麵包容器的手柄。
 - (2) 請使用隔熱手套握住麵包容器的手柄，並逆時針往烤腔內【REMOVE】的方向旋轉後提起取出。
 - (3) 握緊手柄，將麵包容器倒置及用力搖動將麵包倒出。
 - (4) 讓麵包置於有腳的網架上冷卻約10分鐘，待麵包的濕氣散發後便會有更鬆軟的口感及可防止表面收縮。



注意事項：

- ※ 接觸灼熱部份時，必須使用隔熱手套，以免燙傷。
- ※ 如想較容易取出硬皮麵包(如法式麵包)，可扭動麵包容器底部的轉座數次。
- ※ 取出麵包時，切勿使用刀具、叉子、尖銳或硬的器具刮出麵包，這樣會損害麵包容器的防黏塗層。脫落的塗層不會影響健康，但可能會影響烘烤效果。經長期使用後，塗層表面可能因烤烘時的濕氣和蒸氣引致表面變色，此乃正常現象並且不會影響麵包機的功能。
- ※ 取出麵包後，請檢查揉刀是否在麵包容器內或是黏在麵包中。必須取出揉刀後才可切麵包，否則會損壞揉刀。



~參考食譜~

基本白麵包

	500克	750克
冷水(約5°C)	140毫升	200毫升
糖	24克(1 2/3大)	35克(2 1/3大)
鹽	5克(3/4小)	7克(1小)
奶粉	10克(1大)	25克(2 1/2大)
高筋麵粉	250克	370克
牛油	20克	35克
快速乾酵母	5克(1小)	7.5克(1 1/2小)

牛奶麵包

	500克	750克
冷水(約5°C)	70毫升	100毫升
牛奶	70毫升	100毫升
糖	24克(1 2/3大)	35克(2 1/3大)
鹽	5克(3/4小)	7克(1小)
奶粉	7克(2/3大)	10克(1大)
高筋麵粉	250克	370克
牛油	20克	35克
快速乾酵母	5克(1小)	7.5克(1 1/2小)

全麥麵包

	500克	750克
冷水(約5°C)	140毫升	200毫升
糖	24克(1 2/3大)	35克(2 1/3大)
鹽	5克(3/4小)	7克(1小)
奶粉	7克(2/3大)	10克(1大)
全麥麵粉	125克	180克
高筋麵粉	125克	180克
牛油	20克	30克
快速乾酵母	5克(1小)	7.5克(1 1/2小)

法式麵包

	500克	750克
冷水(約5°C)	190毫升	260毫升
鹽	2克(1/3小)	3克(2/5小)
低筋麵粉	40克	50克
高筋麵粉	300克	410克
快速乾酵母	2.5克(1/2小)	5克(1小)

燕麥麵包

	500克	750克
冷水(約5°C)	140毫升	200毫升
糖	24克(1 2/3大)	35克(2 1/3大)
鹽	5克(3/4小)	7克(1小)
奶粉	10克(1大)	20克(2大)
高筋麵粉	250克	370克
牛油	20克	35克
Granola燕麥	30克	45克
快速乾酵母	5克(1小)	7.5克(1 1/2小)

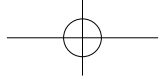
- ※ 食譜內“小”表示量匙的小匙，“大”則表示量匙的大匙。
- ※ 除法式麵包外，其他麵包食譜均可應用快速麵包功能，只需將食譜中的快速乾酵母份量調整至原來份量的1.5倍即可。
- ※ 請遵照各食譜的調配比例與配料用量，特別注意麵粉及快速乾酵母的使用量不可超過各食譜內的最多份量。若不遵守，配料可能會從麵包容器中飛出，被加熱器烤焦、發出異味及煙霧。
- ※ 室溫超過30°C時做出的麵包品質較差。
- ※ 以上食譜的份量是專為此麵包機而設。用戶可嘗試參照坊間食譜製作各式麵包，但使用其他份量製作，效果可能不好。

5.2 西式蛋糕

使用西式蛋糕功能前，請預先準備好蛋糕糊才倒進麵包容器進行烘烤。切勿將原材料直接倒進麵包容器內烹調。

準備蛋糕糊：

1. 將牛油隔溫水溶化。
2. 將蛋白及蛋黃分開。
3. 將一半份量的糖加入蛋黃內，並隔溫水(約38°C)用打蛋器攪拌至糊狀。
4. 將牛油加入蛋黃漿內，用打蛋器攪拌至均勻。
5. 將低筋麵粉及泡打粉過篩撒在蛋黃漿表面，用膠製刮刀輕柔及快速地攪拌，以保持氣泡在蛋糊內。
6. 將餘下的糖加入蛋白內，並隔溫水(約38°C)用打蛋器攪拌，直到形成挺身及幼細的泡沫。
 - ※ 請確保糖在發打過程中已充分溶化。
7. 將蛋白糊分兩次倒進的蛋黃漿中，用膠製刮刀快速地攪拌直至均勻。



設定麵包機：

1. 取出麵包容器並將揉刀拆除。在麵包容器內壁均勻地塗上一層牛油，然後將蛋糕糊倒進麵包容器內。
2. 用刮刀將蛋糕糊表面撫平。將麵包容器裝回主體內及關上上蓋。
3. 按【功能】鍵選擇【西式蛋糕】功能，顯示窗會顯示【C-7】及預設烹調時間【1:10】。
4. 按【啟動/取消】鍵開始。
5. 完成後，麵包機會發出“嗶嗶聲”，請按【啟動/取消】鍵回到待機狀態，並拔出電源插頭。
6. 取出蛋糕冷卻約10分鐘後，便可享受。

～參考食譜～

西式蛋糕	
雞蛋	6隻(中)
低筋麵粉	120克
牛油	50克
糖	100克
泡打粉 ¹	5克(選擇性添加)
抹茶粉或可可粉 ²	15克(選擇性添加)

- 1 泡打粉可令蛋糕更膨脹鬆軟。
 - 2 如要製作成抹茶蛋糕或朱古力蛋糕，可將抹茶粉或可可粉與低筋麵粉一併篩入蛋黃漿內。
- ※ 用戶可參照坊間食譜製作各式蛋糕。

5.3 麵糰製作

用戶可根據不同食譜製作麵糰，再經過加工烹調為餃子、曲奇或麵條等不同風味的食物。

設定麵包機：

1. 取出麵包容器，並裝好揉刀。
2. 將材料按食譜順序倒進麵包容器內，把麵包容器裝回主體內，並關上上蓋。
3. 按【功能】鍵選擇【麵糰製作】功能，顯示窗會顯示【C-8】及預設揉麵時間【0:25】。
4. 按【啟動/取消】鍵開始。
5. 完成後，麵包機會發出“嗶嗶聲”，請按【啟動/取消】鍵回到待機狀態，再拔出電源插頭。
6. 取出麵糰並加工烹調成為不同的食物。

～參考食譜～

蕎麥麵糰	
2人份	
水	80毫升
蕎麥麵粉	140克
高筋麵粉	35克
抹茶粉 ¹	5克(選擇性添加)

- 1 可加抹茶粉，便可製成綠茶蕎麥麵。

Rasonic 樂信牌

冷蕎麥麵製作方法：

1. 將麵糰分成2等份及揉成球狀。每等份可做一人份的蕎麥麵。
※ 請用保鮮紙包妥麵糰，以免變乾。
2. 在揉板上撒少許蕎麥麵粉，用揉桿把麵糰揉至2毫米厚及約35x20厘米的長方形。
3. 在麵糰的表面撒少許蕎麥麵粉，再切成2毫米闊的麵條。
4. 將麵條撒開放進熱水中(4公升或以上)煲煮40-50秒。用篩子取出麵條並用冷水沖洗。
5. 將麵條浸在冰水約10秒後撈起，瀝乾水後便可享用。

曲奇麵糰	20件份量
軟身牛油	200克
糖霜	70克
低筋麵粉	150克
粟粉	45克
雲呢拿油	1小

※ 揉麵時，麵粉可能會黏在麵包容器的內壁。如有需要，用戶可在揉麵途中打開上蓋並用膠製抹刀刮去麵粉，讓揉麵更均勻。

曲奇製作方法：

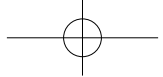
1. 將一張焗爐紙放於烤盤上。
2. 把曲奇麵糰放入唧袋，並在焗爐紙上唧花。
3. 預熱焗爐至160°C後，焗15分鐘即可。烤焗後，建議冷卻5分鐘後才享用。

5.4 麵糰發酵

此功能可製作需發酵的麵糰，然後加工烹飪成為饅頭及薄餅等美味的食物。

設定麵包機：

1. 取出麵包容器，並安裝好揉刀。
2. 把材料按食譜順序倒進麵包容器內，把麵包容器裝回主體內，並關上上蓋。
3. 按【功能】鍵選擇【麵糰發酵】功能，顯示窗會顯示【C-9】及預設烹調時間【1:25】。
4. 按【啟動/取消】鍵開始。
5. 完成後，麵包機會發出“嗶嗶聲”，請按【啟動/取消】鍵回到待機狀態，再拔出電源插頭。
6. 取出麵糰並加工烹調成為不同的食物。



~參考食譜~

饅頭麵糰	
牛奶	160毫升
糖	30克(2大)
鹽	2.5克(1/3小)
高筋麵粉	120克
低筋麵粉	220克
快速乾酵母	2.5克(1/2小)

饅頭製作方法：

1. 在揉板及麵糰上撒少許麵粉，用揉桿將麵糰內的空氣完全擠壓出，並揉成約3毫米厚的長方形。
2. 在麵糰表面抹一層薄薄的水，再由長邊捲起成為條狀，切成8等份及放在牛油紙上。
3. 預熱蒸籠約10分鐘後關機。5-10分鐘後(待溫度下降至30-40度)，將饅頭放進蒸籠內進行第二次發酵，可放一塊乾布在蒸籠上蓋以免水滴在饅頭上。
※ 第二次發酵時，如蒸籠內的溫度過高，會殺死快速乾酵母。
4. 在蒸籠內發酵30分鐘後，再次開啟蒸籠蒸煮約10-12分鐘。
5. 蒸煮後，請待饅頭冷卻5分鐘後享用。

5.5 果醬製作

設定麵包機：

1. 取出麵包容器，並安裝揉刀。
2. 將材料倒進麵包容器內，把麵包容器裝回主體內，並關上上蓋。
3. 按【功能】鍵選擇【果醬製作】功能，顯示窗會顯示【C-10】及預設烹調時間【1:20】。
4. 按【啟動/取消】鍵開始。
5. 完成後，麵包機會發出“嗶嗶聲”，請按【啟動/取消】鍵回到待機狀態，再拔出電源插頭。
6. 取出麵包容器，用膠製刮刀將果醬取出。

~參考食譜~

藍莓果醬	
藍莓(切碎)	300克
糖	65克
檸檬汁	5克
果膠	5克(選擇性添加)

菠蘿果醬	
菠蘿(去皮及切碎)	300g
糖	65克
檸檬汁	5克
果膠	5克(選擇性添加)

- ※ 果膠可提升果醬的黏度，可根據個人喜好調整份量。
- ※ 新鮮果醬因沒添加防腐劑，請存放在雪櫃冷藏及盡快享用完。

Rasonic

樂信牌

5.6 乳酪製作

設定麵包機：

1. 取出麵包容器，折除揉刀。用100度熱水消毒麵包容器。
2. 將材料倒進麵包容器內。將麵包容器裝回主體內，並關上上蓋。
3. 按【功能】鍵選擇【乳酪製作】功能，顯示窗會顯示【C-11】及預設烹調時間【8:00】，用戶可按【+】或【-】鍵調校製作時間(可調時間為6 - 10小時)，每按一次，時間會遞增或減少10分鐘。
4. 按【啟動/取消】鍵開始。
5. 完成後，麵包機會發出“嗶嗶聲”，請按【啟動/取消】鍵回到待機狀態，再拔出電源插頭。
6. 取出麵包容器，用膠製刮刀將乳酪取出。

～參考食譜～

乳酪	
乳酪 (含活性乳酸菌)	125毫升
牛奶	1000毫升
糖	30克 (2大)

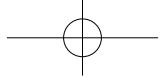
- ※ 新鮮乳酪因沒添加防腐劑，請存放在雪櫃冷藏及盡快享用完。
- ※ 可在冷凍的乳酪加入鮮果享用。

5.7 烘烤翻熱

此功能可烘烤已加工的麵糰或翻熱麵包。

設定麵包機：

1. 取出麵包容器，折除揉刀。
2. 將麵糰或麵包放入麵包容器並裝回主體內，關上上蓋。
3. 按【功能】鍵選擇【烘烤翻熱】功能，顯示窗會顯示【C-12】及預設烹調時間【0:10】，用戶可按【+】或【-】鍵調校加熱時間(可調時間為10分鐘 - 2小時)。每按一次，時間會遞增或減少10分鐘。
4. 按【啟動/取消】鍵開始。
5. 完成後，麵包機會發出“嗶嗶聲”，請按【啟動/取消】鍵回到待機狀態，再拔出電源插頭。
6. 取出麵包容器後，將麵包倒出，待麵包散熱後即可享用。



6. 其他功能

6.1 預約功能

用戶可用此功能設定麵包機完成烹調的時間。預約功能只適用於六種麵包功能、麵糰製作及麵糰發酵功能。

設定麵包機：

1. 按**5.1 基本麵包**的步驟1至6設定麵包機。
2. 按【預約】鍵，預約指示燈會閃亮，默認預約時間為15小時(最長預約時間)。如有需要，可按【+】或【-】鍵調整預約時間。每按一次，時間會遞增或減少10分鐘。如預約5小時，顯示窗會顯示【5:00】，表示麵包機會於5小時後完成烹調程序。
※ 注意：預約時間必須長於功能的預設烹調時間。
3. 按【啟動/取消】鍵開始預約功能，預約指示燈會轉為長亮。麵包機會處於待機模式，直至倒數至功能的預設烹調時間，才正式開始烹調。
4. 烹調完成後，麵包機會發出“嗶嗶聲”提示聲，請按【啟動/取消】鍵回到待機狀態，再拔出電源插頭。
5. 取出麵包容器後，將麵包或麵糰取出。

6.2 保溫功能

1. 麵包功能(基本麵包•牛奶麵包•全麥麵包•法式麵包•燕麥麵包•快速麵包)在完成烹調後會自動進入保溫狀態，顯示窗會顯示【0:00】及啟動/取消指示燈會閃動，表示已完成烹調及正處於保溫狀態。
2. 保溫時間最長為1小時，如到達最長保溫時間，顯示窗的【0:00】會轉為長亮，表示保溫完結。

6.3 斷電記憶功能

如使用途中，出現供電不正常、插頭被不小心拔掉或需移動麵包機位置等情況，用戶只需在10分鐘內重新連接電源，便可繼續斷電前的功能。

6.4 暫停及取消功能

1. 如需在烹調時暫停工作，可按【啟動/取消】鍵暫停，啟動/取消指示燈及顯示窗的時間會閃動。
2. 暫停後，必須在10分鐘內按【啟動/取消】鍵恢復工作，否則麵包機會自動取消運作，並回復待機狀態。
3. 如需在烹調時停止或取消運作，可長按【啟動/取消】鍵2秒，麵包機會回復待機狀態。

Rasonic 樂信牌

6.5 查看功能代碼

如運作時需查看使用中的功能，可按【功能】鍵，顯示窗會有5秒顯示功能代碼。

6.6 溫度保護功能

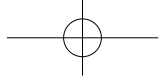
此麵包機設有溫度保護裝置，以確保麵包、麵糰及乳酪的製作過程可在適當的溫度中進行。如溫度保護功能啟動，請參閱9.故障排除的處理方法。

7. 清潔及保養

1. 使用後，必須先拔出電源插頭，並待麵包機完全冷卻後才進行清潔。
2. 每次使用後，必須清潔麵包容器及揉刀。
 - 將溫水注入麵包容器內浸泡一會，讓殘餘麵糰及麵包屑軟化後，把揉刀移除。如移除揉刀時有困難，可稍為轉動再取出。
 - 用海棉或軟布沾上水擦拭麵包容器、揉刀及揉刀軸。
 - 切勿用水沖洗麵包容器底部，以免生銹及影響正常運作。
 - 如麵糰堵塞在揉刀軸孔內，可用竹籤或軟刷子清除。
 - 請抹乾麵包容器及揉刀，並確保麵包容器底部乾透後，才可使用。
3. 如麵包容器、揉刀及配件(如量杯及量匙)太骯髒，可用海綿或軟抹布沾上中性清潔劑清洗，然後用水清洗。切勿使用有毒或含腐蝕性清潔劑進行清潔。
4. 切勿使用百潔布或其他硬物質擦洗麵包機或其配件。
5. 清潔本體及上蓋時，可用扭乾的軟抹布清潔後再擦乾。切勿將本體浸在水中或直接用水沖洗，以免發生故障或造成觸電危險。
6. 切勿將麵包容器、揉刀及配件放入洗碗機內清洗。

8. 儲存

1. 必須待麵包機完全冷卻並清潔後才能儲存。
2. 儲存時，請將麵包機放入紙箱，然後放置在乾燥的環境中。
3. 儲存時，切勿將電源線纏繞在麵包機四周或壓住電源線，避免造成電源線磨損。



9. 故障排除

	問題	原因	解決方法
麵包	麵包膨脹不足	<ul style="list-style-type: none"> 麵包形狀及膨脹會因室溫、濕度、材料及預約時間不同而變化。 附加配料或鹽太多。 快速乾酵母或糖太少。 使用了保存不當或過期的快速乾酵母。 	<ul style="list-style-type: none"> 室溫超過25°C時，請使用約5°C的冷水。 減少附加配料或鹽的份量。 適量增加快速乾酵母或糖的份量。 使用前，確保快速乾酵母在保質期內。 將快速乾酵母封存在雪櫃內。經開封的酵母，應盡早用完。
	麵包完全不膨脹	<ul style="list-style-type: none"> 忘了放快速乾酵母。 使用了保存不當或過期的快速乾酵母。 	<ul style="list-style-type: none"> 加入適量的快速乾酵母。 使用前，確保快速乾酵母在保質期內。 將快速乾酵母封存在雪櫃內。經開封的酵母，應盡早用完。
	麵包過度膨脹	<ul style="list-style-type: none"> 麵粉、水或快速乾酵母的份量過多。 	<ul style="list-style-type: none"> 減少麵粉、水或快速乾酵母的份量。
	麵包頂部或側面下陷	<ul style="list-style-type: none"> 未有及時將麵包取出散熱。 水份過多。 麵粉太少。 	<ul style="list-style-type: none"> 烘烤完成後，應即時取出麵包並放在網架上散熱。 減少水量。 增加麵粉的份量。
	麵包表面黏有麵粉	<ul style="list-style-type: none"> 麵粉太多。 水太少。 	<ul style="list-style-type: none"> 減少麵粉的份量。 增加水量。
麵包機	使用時有煙冒出	<ul style="list-style-type: none"> 第一次使用，發熱管表面有保護油。 材料或麵包屑掉進烤腔中。 	<ul style="list-style-type: none"> 第一次使用時，空烤10分鐘清除保護油。 拔出電源插頭，待麵包機冷卻後清理烤腔。
	使用時有雜聲	<ul style="list-style-type: none"> 麵包機在揉麵時，摩打發出聲響。 麵包容器或揉刀未裝好。 	<ul style="list-style-type: none"> 操作時，麵包機的摩打發出聲響是正常的，並非故障。 按【啟動/取消】鍵停止運作，拔出電源插頭，並重新安裝麵包容器及揉刀後再使用。
	顯示窗顯示【C:HH】	<ul style="list-style-type: none"> 烤腔溫度過高，溫度保護裝置啟動。 	<ul style="list-style-type: none"> 按【啟動/取消】鍵停止運作，拔出電源插頭。取出麵包容器並保持上蓋打開，待麵包機冷卻後再使用。
	顯示窗顯示【C:LL】	<ul style="list-style-type: none"> 烤腔溫度過低，溫度保護裝置啟動。 	<ul style="list-style-type: none"> 請立即停止使用，並聯絡信興電器服務中心有限公司安排檢查維修。
	顯示窗顯示【E:01】或【E:02】	<ul style="list-style-type: none"> 溫度感應器損壞。 	<ul style="list-style-type: none"> 請立即停止使用，並聯絡信興電器服務中心有限公司安排檢查維修。

Rasonic 樂信牌

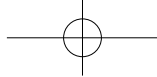
10. 特別聲明

1. 本說明書所有內容經過認真核對，如有任何印刷或內容上的誤解，本公司將保留解釋權。
2. 本產品若有技術改進，會編進新版說明書中，恕不另行通知；產品外觀及規格以廠方生產資料為準。

11. 售後服務

由購買收據日期起之一年保修期內，經信興電器服務中心有限公司之服務人員證實產品故障屬於正常使用之情況下發生者，本公司將提供免費維修或更換零件服務。經更換之任何損壞零件，將歸屬本公司所有。保修範圍不包括修理或更換損耗性零件如麵包容器、揉刀及配件等。如不當使用，或作為(半)商業用途，或未依照說明書使用，保修服務將無效，本公司將不會承擔任何損壞的維修責任及賠償。

用戶請於維修時出示購買收據／換購收據及蓋有銷售點／換購中心印章的保修證，如有任何疑問，請致電信興電器服務中心有限公司熱線查詢：2406 5666。



Thank you for choosing Rasonic Bread Maker. Please read the operation manual carefully before using and well keep for your later reference.

Contents

1. Important Safeguards
2. Product Specification
3. Product Description
4. Operation Time and Code
5. Operation Instruction
 - 5.1 Basic Breads
(Basic Bread • Milk Bread • Wheat Bread • French Bread • Oats Bread • Quick Bread)
 - 5.2 Cake
 - 5.3 Kneading
 - 5.4 Fermentation
 - 5.5 Jam Making
 - 5.6 Yogurt Making
 - 5.7 Bake and Reheat
6. Other Functions
 - 6.1 Preset Function
 - 6.2 Keep Warm Function
 - 6.3 Cut-off Memory Function
 - 6.4 Pause and Cancel Function
 - 6.5 Check Function Code
 - 6.6 Temperature Protection Device
7. Cleaning & Maintenance
8. Storage
9. Trouble Shooting
10. Special Avowal
11. After Sales Service

Rasonic 樂信牌

1. Important Safeguards

When using the bread maker, please follow the below safety precautions:

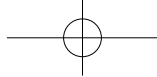
The following chart indicates the degree of damage caused by wrong operation.













	Warning: Indicates that may cause death or serious injury.
	Caution: Indicates hazards that may cause human injuries or property damages.

The following symbols can distinguish the instruction types that need to be strictly followed.

	These symbols mean prohibition.
	These symbols mean requirement that must be followed.

Warning			
	Never allow children to operate the appliance alone or play as toy. Please put the appliance in a place not reachable by children.		Do not use the same socket with other high wattage appliance or use the extension cord beyond its capacity. Never use power supply other than 220-240V to avoid power overload and fire.
	The 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 have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.		When the appliance or power cord has below abnormal conditions or breakdown, please stop using immediately to avoid hazards and contact Shun Hing Electric Service Centre Limited for checking and repairing: <ul style="list-style-type: none"> - Main body is deformed or abnormally hot - The plug or power cord is damaged or abnormally hot - Abnormal sound during operation
	Never immerse the appliance, power cord or plug into water or let them wet, it is to avoid electric shock and fire.		The appliance is intended to be used in household or similar applications such as staff kitchen, office and other working environments; by clients in hotels, motels and other residential type environments.
	Do not touch, plug in or remove the plug with wet hands, it can cause electric shock.		Please make sure the appliance is connected to an earthed socket. To avoid hazards, never connect the appliance to a timer switch or a separate remote control system.
	Do not attempt to modify the appliance by yourself or repair with any parts that are not authorized. If repair is needed, please contact Shun Hing Electric Service Centre Limited.		Always unplug the appliance from the power socket after use to avoid electric leakage due to insulation parts degeneration.
	Do not use deficient or loosen socket. Before use, make sure the plug is dry and inserted firmly.		



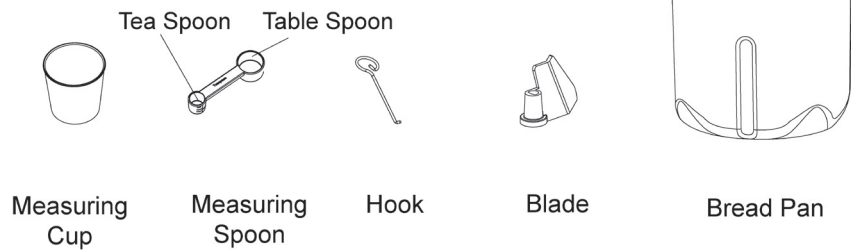
 Caution			
	Do not operate the appliance when the power cord is tangle or hang the power cord over the edge of table, counter-top or touch any hot surface, it may cause deterioration of the power cord.		Always wear oven gloves when touch the hot parts to avoid burns.
	Do not put the appliance near the edge of table when in use to avoid falling by accident.		Do not place heavy objects on the power cord. Never clip, modify, stretch or twist the power cord.
	Be sure to grasp the plug itself when plug in or remove the plug. Do not grasp the power cord.		Never cover the appliance surface or block the air vents with any objects, it can cause breakdown or deformation.
	Do not operate the appliance in following places: <ul style="list-style-type: none"> - Humid environment or near water - Near heat sources such as electric oven, induction cooker and fire - Unstable surface - Near inflammable or non-resistant to heat objects (e.g. table cloth, cotton carpet, curtain and towel etc.) - Place contaminated with flour, grease or dust which makes the appliance easy to fall 		Please keep a distance of at least 10cm between the appliance and the surrounding objects for good ventilation. Do not use near wall, furniture or under shelf, it is to avoid discoloration or deformation due to hot air.
	After use, remove the plug and make sure the appliance completely cools down before moving, cleaning or checking.		When in use or just after use, do not touch or get close to the hot parts such as the bread pan, main body, cavity, air vents, heat elements and lid etc, with hands or any parts of your body in order to avoid burns.
	If food or bread residue remains in the cavity, please remove them to avoid burning.		

2. Product Specification

Model	RBM-H12
Rated Voltage	220-240V~ 50Hz
Rated Power	600-720 W
Bread Weight	Approx. 500/750 g (Approx. 1/1.5 lb)
Net Weight	5.6 kg
Product Dimension (W x D x H)	282 x 354 x 285 mm

Rasonic 樂信牌

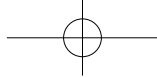
3. Product Description



(The product image is for reference only, please refer to the actual product.)

Control Panel





4. Operation Time and Code

Function	Code	Bread Weight	Time	Process (The bread making time is varied with different condition of room temperature, crust color and preset time.)					
Basic Bread	C-1	500g	3 hr 17 min	* Fermentation and baking time are different for different bread functions. <table border="1" style="margin: 10px auto;"> <tr> <td style="background-color: #cccccc;">Kneading</td> <td style="background-color: #cccccc;">Soaking</td> <td style="background-color: #cccccc;">Kneading</td> <td style="background-color: #cccccc;">Fermentation* + Kneading</td> <td style="background-color: #cccccc;">Baking*</td> </tr> </table> Adding Ingredients Signal 🎵 C-1 to C-5: After operated 25 minutes C-6: After operated 16 minutes	Kneading	Soaking	Kneading	Fermentation* + Kneading	Baking*
		Kneading	Soaking		Kneading	Fermentation* + Kneading	Baking*		
750g	3 hr 22 min								
Milk Bread	C-2	500g	3 hr 27 min						
		750g	3 hr 32 min						
Wheat Bread	C-3	500g	3 hr 26 min						
		750g	3 hr 31 min						
French Bread	C-4	500g	3 hr 22 min						
		750g	3 hr 27 min						
Oats Bread	C-5	500g	3 hr 17 min						
		750g	3 hr 22 min						
Quick Bread	C-6	500g	2 hr 05 min						
		750g	2 hr 10 min						
Cake	C-7	—	1 hr 10 min	Bake					
Knead	C-8	—	25 min	Knead					
Fermentation	C-9	—	1 hr 25 min	Knead Fermentation					
Jam	C-10	—	1 hr 20 min	Heating + Mixing					
Yogurt	C-11	—	6 - 10 hr	Cultivation					
Bake / Reheat	C-12	—	10 min - 2 hr	Bake					

5. Operation Instruction

5.1 Basic Breads

Basic Bread • Milk Bread • Wheat Bread • French Bread • Oats Bread • Quick Bread

- Take out the bread pan and install the blade.
 - Grasp the bread pan handle and rotate anti-clockwise towards the **【REMOVE】** mark on the cavity, then lift up the bread pan.
 - Install the blade onto the rotary shaft in the centre of bread pan.
- Put the ingredients into the bread pan in below order:
 - Water (or other liquid such as milk).
 - Sugar, salt, milk powder and butter.
 - Stack up the flour to hill shape, press down the top slightly to form a dented hole. Put the instant dry yeast into the dented hole.
 - ※ The instant dry yeast must not contact with any liquid, otherwise it will affect the fermentation performance.
 - ※ Active dry yeast is not applicable to the bread maker.



Rasonic

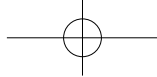
樂信牌

3. Install the bread pan into the bread maker and close the lid.
 - (1) Put the bread pan into the main body and rotate clockwise towards the **【LOCK】** mark on the cavity until it is fixed securely.
 - (2) Fold down the handle and close the lid.
4. Plug the bread maker into the socket. When it is connected to power, the display window will show **【----】** which means the bread maker is in stand-by mode.
5. Press **【Function】** key to select function, the display window will show the corresponding function code. After few seconds, it will show the default cooking time.
6. Set the bread weight and crust color.
 - (1) Press **【Weight】** key to choose the required bread weight. If bake 1lb bread, please select 500g. If bake 1.5lb bread, please select 750g.
 - (2) Press **【Crust Color】** to set the bread color in **【light】** or **【dark】**.
 - ※ If no input for a long time, the bread maker will return to stand-by mode.
7. Press **【Start / Cancel】** key to start making bread.
 - ※ For the bread functions 1 to 5 (Basic Bread • Milk Bread • Wheat Bread • French Bread • Oats Bread), there will be beep sounds after operated for 25 minutes, additional ingredients such as raisins or nuts can be added when signal is heard. Fresh fruit (e.g. melon, mango and kiwi fruit etc.) with a rich content of protein-degradation cannot be added as it makes the dough not rise.
 - ※ For the bread function 6 (Quick Bread), there will be beep sounds for adding additional ingredients after operated for 16 minutes.
 - ※ The amount of additional ingredients should not be over 50g, otherwise it may affect the swelling extent.
8. After cooking is finished, beep sounds will be heard. Press **【Start / Cancel】** key to return to stand-by mode, the display window will display **【----】**. Please remove the plug after use.
9. Take out the bread to cool down.
 - (1) Open the lid, use the hook to lift up the bread pan handle.
 - (2) Wear the oven gloves and grasp the bread pan handle, turn anticlockwise towards the **【REMOVE】** mark on the cavity, then lift up the bread pan.
 - (3) Hold the handle, put the bread pan upside down and shake it forcefully to take out the bread.
 - (4) Let the bread cool down for 10 minutes on a rack, wait the moisture release from the bread in order to have a softer texture and prevent surface shrinking.



Notes:

- ※ Always wear oven gloves when touching the hot parts to avoid burns.
- ※ To remove bread with harder surface (such as French bread) more easily, you can twist the rotational base at the bottom of the bread pan few times.
- ※ When remove the bread, do not use knife, fork, sharp or hard tools, this will damage the coating of the bread pan. However the detached coating is not harmful to health but may affect the baking effect. After long-term usage, the coating color may change due to moisture and steam created during cooking. This is absolutely normal and has no effect to the bread maker function.
- ※ After taking out the bread, please check whether the blade is in the bread pan or inside the bread. The blade must be removed before cutting the bread, otherwise the blade will be damaged.



~ Recipe for Reference ~

Basic White Bread

	500g	750g
Cold water (about 5°C)	140ml	200ml
Sugar	24g (1 2/3 tbsp)	35g (2 1/3 tbsp)
Salt	5g (3/4 tsp)	7g (1 tsp)
Milk powder	10g (1 tbsp)	25g (2 1/2 tbsp)
High-gluten flour	250g	370g
Butter	20g	35g
Instant dry yeast	5g (1 tsp)	7.5g (1 1/2 tsp)

Milk Bread

	500g	750g
Cold water (about 5°C)	70ml	100ml
Milk	70ml	100ml
Sugar	24g (1 2/3 tbsp)	35g (2 1/3 tbsp)
Salt	5g (3/4 tsp)	7g (1 tsp)
Milk powder	7g (2/3 tbsp)	10g (1 tbsp)
High-gluten flour	250g	370g
Butter	20g	35g
Instant dry yeast	5g (1 tsp)	7.5g (1 1/2 tsp)

Whole Wheat Bread

	500g	750g
Cold water (about 5°C)	140ml	200ml
Sugar	24g (1 2/3 tbsp)	35g (2 1/3 tbsp)
Salt	5g (3/4 tsp)	7g (1 tsp)
Milk powder	7g (2/3 tbsp)	10g (1 tbsp)
Whole wheat flour	125g	180g
High-gluten flour	125g	180g
Butter	20g	30g
Instant dry yeast	5g (1 tsp)	7.5g (1 1/2 tsp)

French Bread

	500g	750g
Cold water (about 5°C)	190ml	260ml
Salt	2g (1/3 tsp)	3g (2/5 tsp)
Low-gluten flour	40g	50g
High-gluten flour	300g	410g
Instant dry yeast	2.5g (1/2 tsp)	5g (1 tsp)

Oats Bread		
	500g	750g
Cold water (about 5°C)	140ml	200ml
Sugar	24g (1 2/3 tbsp)	35g (2 1/3 tbsp)
Salt	5g (3/4 tsp)	7g (1 tsp)
Milk powder	10g (1 tbsp)	20g (2 tbsp)
High-gluten flour	250g	370g
Butter	20g	35g
Granola oats	30g	45g
Instant dry yeast	5g (1 tsp)	7.5g (1 1/2 tsp)

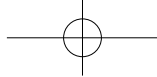
- ※ In the recipes, "tsp" represents tea spoon while "tbsp" represents table spoon of the measuring spoon.
- ※ Except French bread, quick bread function can be used for all the bread recipes, however the instant dry yeast needs to be 1.5 times of the original quantity.
- ※ Please follow the ratio and amount of ingredients of various recipes, be careful that the amount of flour and instant dry yeast cannot exceed the maximum amount in the recipes. Otherwise, the ingredients may fly out from the bread pan, become cooked by the heater and consequently give out odors or smokes.
- ※ Bread has a relatively poor quality when the room temperature is above 30°C.
- ※ The above recipes are tailor-made for the bread maker. User may try other recipes available in the market, but the cooking effects may be not good if other amount of ingredients is used.

5.2 Cake

Before using the cake function, please premix the cake batter and pour into the bread pan for baking. Do not put the ingredients in the bread pan directly for cooking.

Prepare the cake batter:

1. Melt the butter in a bowl bathed in warm water.
2. Separate the egg white and egg yolk.
3. Place half of the sugar into the egg yolk. Use a hand mixer to beat the egg yolk in a bowl bathed in warm water (about 38°C) until becoming paste.
4. Add butter in the blended egg yolk mixture, then beat it until well combined.
5. Sift the low-gluten flour and baking powder over the egg yolk mixture. Stir it gently and quickly by a rubber spatula in order to keep the air in the mixture.
6. Place the rest sugar into the egg white. Use a hand mixer to beat the egg white mixture in a bowl bathed in warm water (about 38°C) until it becomes stiff and fluffy.
 - ※ Make sure the sugar is well blended and melted in the mixture.
7. Pour egg white mixture in twice times into the egg yolk mixture. Use the rubber spatula to blend the mixture quickly until well combined.



Set the bread maker:

1. Take out the bread pan and remove the blade. Spread a butter layer on the bread pan evenly. Then pour the cake batter into the bread pan.
2. Use a rubber spatula to make the surface of cake batter smooth. Install the bread pan to the main body and close the lid.
3. Press **[Function]** key to select **[Cake]** function, the display window will show **[C-7]** and then the default cooking time **[1:10]**.
4. Press **[Start / Cancel]** key to start.
5. After cooking is completed, beep sounds will be heard. Press **[Start / Cancel]** key to return to stand-by mode, then remove the plug.
6. Take the out cake to cool down for 10 minutes before served.

~ Recipe for Reference ~

Cake	
Egg	6 pcs (medium size)
Low-gluten flour	120g
Butter	50g
Sugar	100g
Baking powder ¹	5g (optional)
Green tea or coco powder ²	15g (optional)

- ¹ Baking powder is used for increasing the volume and lightening the texture of cake.
 - ² To make green tea cake or chocolate cake, green tea powder or coco powder can be sifted together with the low-gluten flour to the egg yolk mixture.
- ※ User may try other recipes available in the market.

5.3 Kneading

User can make dough according to different recipes. The dough can be reprocessed to different foods such as stuffed dumplings, cookies or noodles etc.

Set the bread maker:

1. Take out the bread pan, install the blade.
2. Put the ingredients in order of the recipe to the bread pan. Install the bread pan into the main body and close the lid.
3. Press the **[Function]** key to select **[Knead]** function, the display window will show **[C-8]** and the default kneading time **[0:25]**.
4. Press **[Start / Cancel]** key to start.
5. After cooking is completed, beep sounds will be heard. Press **[Start / Cancel]** key to return to stand-by mode, then remove the plug.
6. Take out the dough and reprocess to different foods.

~ Recipe for Reference ~

Soba dough	2-person portion
Water	80ml
Buckwheat flour	140g
High-gluten flour	35g
Green tea powder ¹	5g (optional)

- ¹ Green tea powder can be added to make green tea soba.

Rasonic

樂信牌

Steps for making cold soba:

1. Divide the dough into 2 equal portions and shape each piece into a ball. Each piece of dough can make soba for one person.
※ Cover the dough with a plastic wrap to avoid becoming dry.
2. Sprinkle some buckwheat flour on the rolling board, then use a rolling pole roll the dough to a 2mm-thick and 35 x 20mm large rectangle shape.
3. Spread some buckwheat flour on the dough, then cut into 2mm-wide noodle.
4. Boil the noodle in hot water (4L or above) for 40-50 seconds. Drain the noodle in a sieve and rinse with cold water.
5. Soak the noodle in ice water for 10 seconds, then drain it and serve.

Cookie batter	20 Cookies portion
Soft butter	200g
Icing sugar	70g
Low-gluten flour	150g
Corn flour	45g
Vanilla extract	1 tsp

- ※ Flour may stick on the bread pan surfaces during kneading. User can open the lid during kneading and scrap off the stuck flour with a rubber spatula when needed.

Steps for making cookies:

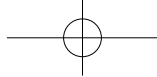
1. Lay a baking sheet on the bake tray.
2. Transfer the cookie batter into an icing bag. Pipe the batter on the baking paper.
3. Preheat the oven to 160°C and bake for 15 minutes. After baked, please cool down for 5 minutes before served.

5.4 Fermentation

This function can make dough which needs fermentation. The dough can be reprocessed to different kinds of food such as bun and pizza etc.

Set the bread maker:

1. Take out the bread pan, then install the blade.
2. Put the ingredients in order of the recipe to the bread pan. Install the bread pan into the main body and close the lid.
3. Press the **[Function]** key to select **[Fermentation]** function, the display window will show **[C-9]** and the default making time **[1:25]**.
4. Press **[Start / Cancel]** key to start.
5. After cooking is completed, beep sounds will be heard. Press **[Start / Cancel]** key to return to stand-by mode, then remove the plug.
6. Take out the dough and reprocess to different foods.



~ Recipe for Reference ~

Bun dough	
Milk	160 ml
Sugar	30g (2 tbsp)
Salt	2.5g (1/3 tsp)
High-gluten flour	120 g
Low-gluten flour	220 g
Instant dry yeast	2.5g (1/2 tsp)

Steps for making bun:

1. Slightly flour the dough and the rolling board, knead the dough to release the trapped air by rolling pole, then roll it to a 3mm-thick rectangle shape.
2. Sprinkle water on the dough surface and fold up the dough starting from the length side to become a roll. Then cut the roll into 8 portions and lay on individual pieces of wax paper.
3. Preheat the steamer for about 10 minutes then turn off. After 5-10 minutes (the temperature decline to 30-40°C), put the buns into the steamer and proceed the second stage of fermentation. A piece of cloth can be put on top of the steamer to prevent water drops over the bun.
 - ※ If the temperature is too high during the second stage of fermentation, it could kill the instant dry yeast.
4. After 30 minutes of fermentation in the steamer, turn on the steamer again and steam for 10-12 minutes.
5. After steam, let the bun cool down for 5 minutes before served.

5.5 Jam Making

Set the bread maker:

1. Take out the bread pan, then install the blade.
2. Put the ingredients into the bread pan. Install the bread pan into the main body and close the lid.
3. Press the **【Function】** key to select **【Jam】** function, the display window will show **【C-10】** and the default making time **【1:20】**.
4. Press **【Start / Cancel】** key to start.
5. After cooking is completed, beep sounds will be heard. Press **【Start / Cancel】** key to return to stand-by mode, then remove the plug.
6. Take out the bread pan and use a rubber spatula to remove the jam.

~ Recipe for Reference ~

Blueberry jam	
Blueberry (crushed)	300g
Sugar	65g
Lemon juice	5g
Fruit pectin	5g (optional)

Pineapple jam	
Pineapple (skinned and crushed)	300g
Sugar	65g
Lemon juice	5g
Fruit pectin	5g (optional)

- ※ Fruit pectin can make thicker jam. User may adjust the amount based on personal preference.
- ※ The fresh fruit jam has no preservative, please freeze it in refrigerator and consume as soon as possible.

Rasonic

樂信牌

5.6 Yogurt Making

Set the bread maker:

1. Take out the bread pan, remove the blade. Sterilize the bread pan with 100°C hot water.
2. Put the ingredients into the bread pan. Install the bread pan into the main body and close the lid.
3. Press the **【Function】** key to select **【Yogurt】** function, the display window will show **【C-11】** and the default making time **【8:00】**. Adjust the cooking time by pressing **【+】** or **【-】** key (the time can be adjusted from 6 to 10 hours). Each press will increase or decrease the cooking time by 10 minutes.
4. Press **【Start / Cancel】** key to start.
5. After cooking is completed, beep sounds will be heard. Press **【Start / Cancel】** key to return to stand-by mode, then remove the plug.
6. Take out the bread pan and use a rubber spatula to remove the yogurt.

~ Recipe for Reference ~

Yogurt	
Yogurt (with live cultural bacteria)	125ml
Milk	1000ml
Sugar	30g (2 tbsp)

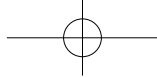
- ※ The fresh yogurt has no preservative, please freeze it in refrigerator and consume as soon as possible.
- ※ Fresh fruit can be added to the refrigerated yogurt.

5.7 Bake and Reheat

Dough after processed can be baked or bread can be reheated by applying this function.

Set the bread maker:

1. Take out the bread pan, remove the blade.
2. Put the dough or bread into the bread pan and install back to the main body, close the lid.
3. Press the **【Function】** key to select **【Bake / Reheat】** function, the display window will show **【C-12】** and the default baking time **【0:10】**. Adjust the cooking time by pressing **【+】** or **【-】** key (the time can be adjusted from 10 minutes to 2 hours). Each press will increase or decrease the cooking time by 10 minutes.
4. Press **【Start / Cancel】** key to start.
5. After cooking is completed, beep sounds will be heard. Press **【Start / Cancel】** key to return to stand-by mode, then remove the plug.
6. Take out the bread pan and remove the bread. Wait for the bread to cool down before served.



6. Other Functions

6.1 Preset Function

User can use this function to set the cooking completion time of the bread maker. The preset function can only apply on six bread functions, kneading and fermentation function.

Set the bread maker:

1. Set the bread maker according to the steps 1-6 in **5.1 Basic bread**.
2. Press **【Preset】** key, the preset indication light will flash, the default setting is 15 hours (the maximum preset time). Adjust the preset time if needed by pressing **【+】** or **【-】** key, each press will increase or decrease the preset time by 10 minutes. If preset 5 hours, the display window will show **【5:00】**, the bread maker will complete the cooking process after 5 hours.
※ Note: The preset time must be longer than function default cooking time.
3. Press **【Start / Cancel】** key to start the preset function, the preset indication light will keep lighting up. The bread maker will be in stand-by mode and start cooking until it counts down to the function default cooking time.
4. After cooking is completed, beep sounds will be heard. Press **【Start / Cancel】** key to return to stand-by mode, then remove the plug.
5. Take out the bread pan, remove the bread or dough.

6.2 Keep Warm Function

1. When using the bread functions (Basic Bread • Milk Bread • Wheat Bread • French Bread • Oats Bread • Quick Bread), the bread maker will turn to keep warm status automatically after cooking is completed. The **【0:00】** showed on the display window and start / cancel indication light will flash, it means the cooking process is completed and the bread maker is in keep warm status.
2. The maximum keep-warm time is 1 hour. When it reaches the maximum keep-warm time, the **【0:00】** showed on the display window will keep lighting up which means the keep warm function ends.

6.3 Cut-off Memory Function

Under the situation of abnormal power supply, plug being removed by accident or moving the bread maker during operation, the bread maker can resume the process if it is re-connected to the power within 10 minutes.

6.4 Pause and Cancel Function

1. To pause the bread maker during cooking, user can press **【Start / Cancel】** key to pause the operation, the start / cancel indication light and the displayed cooking time will flash.
2. After pause, **【Start / Cancel】** key must be pressed within 10 minutes to resume working, otherwise the bread maker will cancel the function automatically and return to stand-by mode.
3. To stop or cancel the operating function during cooking, user can long press **【Start / Cancel】** key for 2 seconds, the bread maker will return to stand-by mode.

Rasonic

樂信牌

6.5 Check Function Code

To check the function applied during operation, user can press **【function】** key, the display window will show the function code for 5 seconds.

6.6 Temperature Protection Device

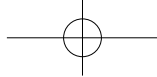
The bread maker is equipped with a temperature protection device, it is to ensure the process of making bread, dough and yogurt can be conducted under a suitable temperature. When the protection is triggered, please refer to **9. Trouble Shooting** for the solutions.

7. Cleaning and Maintenance

1. Before cleaning, be sure to unplug the bread maker and let it cool down completely.
2. After every use, the bread pan and blade must be cleaned.
 - Fill warm water in the bread pan and soak for a while, let the dough and bread residue soften, then remove the blade. If it is hard to remove the blade, rotate it slightly and remove.
 - Rub the bread pan, blade and blade shaft with wet sponge or soft cloth.
 - Never rinse the bread pan bottom with water, it is to avoid rusting and affecting the normal function.
 - If dough is stuck inside the blade shaft hole, use a bamboo stick or soft brush to remove.
 - Rub the bread pan and blade dry and make sure the bottom of bread pan is dry before use again.
3. If the bread pan, blade and accessories (e.g. measuring cup and spoon) is too dirty, please clean with sponge or soft cloth soaked with mild detergent, then rinse with water. Do not use poisonous or corrosive detergent to clean.
4. Never clean the bread maker or accessories with scouring pad or other hard cleaning tools.
5. When clean the main body and lid, clean with a wrung soft cloth and rub them dry. Never immerse the main body in water or rinse with water directly, it is to avoid unit break down or the risk of electric shock.
6. Never put the bread pan, blade and accessories into dish washing machine for cleaning.

8. Storage

1. Be sure the bread maker is cooled down before it is stored.
2. When store, put the bread maker into a box and store in a dry place.
3. When store, never wrap the power cord round the bread maker or clip the power cord, it prevents the power cord from deterioration.



9. Trouble Shooting

	Problem	Cause	Solution
Bread	Bread expands not enough	<ul style="list-style-type: none"> Bread shape and expansion is varied with different room temperature, humidity, ingredients and preset time. Too much additional ingredients or salt is added. Too little instant dry yeast or sugar is added. The instant dry yeast is stored improperly or expired. 	<ul style="list-style-type: none"> When room temperature exceeds 25°C, please use cold water at about 5°C. Reduce the amount of additional ingredients or salt. Increase the instant dry yeast or sugar to proper amount. Before use, make sure the instant dry yeast is not expired. Store the instant dry yeast in the refrigerator. Once it is unsealed, use it up as soon as possible.
	Bread has no expansion	<ul style="list-style-type: none"> Forget to put instant dry yeast. The instant dry yeast is stored improperly or expired. 	<ul style="list-style-type: none"> Add proper amount of instant dry yeast. Before use, make sure the instant dry yeast is not expired. Store the instant dry yeast in the refrigerator. Once it is unsealed, use it up as soon as possible.
	Bread expands too much	<ul style="list-style-type: none"> Too much flour, water or instant dry yeast is added. 	<ul style="list-style-type: none"> Reduce the amount of flour, water or instant dry yeast.
	The top or side surface of bread shrinks	<ul style="list-style-type: none"> Fail to take out the bread to cool down promptly. Too much water is added. Too little flour is added. 	<ul style="list-style-type: none"> After baking, take out the bread and cool down on a rack promptly. Reduce the amount of flour or water. Increase the flour to proper amount.
	Flour stuck on bread surface	<ul style="list-style-type: none"> Too much flour is added. Too little water is added. 	<ul style="list-style-type: none"> Reduce the flour amount. Increase the water amount.
Bread Maker	Smoke comes out during use	<ul style="list-style-type: none"> When first use, there is protective oil on the heat elements. The ingredients or the bread crumbs fall into the cavity. 	<ul style="list-style-type: none"> For first use, heat the bread maker empty for 10 minutes to eliminate the protective oil. Unplug the bread maker, clean the cavity after it cools down.
	Noise heard during use	<ul style="list-style-type: none"> The motor may make noise during the kneading process. The bread pan or blade is installed improperly. 	<ul style="list-style-type: none"> It is normal to have the motor noise during the kneading process, it does not indicate any malfunction. Press 【Start / Cancel】 key to stop the operation and unplug the bread maker. Install the bread pan and blade again.
	Display window shows 【C:HH】	<ul style="list-style-type: none"> The cavity temperature is too high and the temperature protection device is triggered. 	<ul style="list-style-type: none"> Press 【Start / Cancel】 key to stop the operation and unplug the bread maker. Remove the bread pan and keep the lid open. Let the bread maker cool down, then use again.
	Display window shows 【C:LL】	<ul style="list-style-type: none"> The cavity temperature is too low and the temperature protection device is triggered. 	<ul style="list-style-type: none"> Please stop using immediately and contact Shun Hing Electric Service Centre Limited for checking and repair.
	Display window shows 【E:01】 or 【E:02】	<ul style="list-style-type: none"> Temperature sensor is damaged. 	<ul style="list-style-type: none"> Please stop using immediately and contact Shun Hing Electric Service Centre Limited for checking and repair.

Rasonic 樂信牌

10. Special Avowal

1. The contents in the operation manual has been checked. Our company reserves the hermeneutic power to any printing errors or misunderstanding on the content.
2. If there are technical improvements on the appliance, the operation manual will be updated in new version without prior notice. The product appearance and specification are subject to the information from the manufacturer.

11. After Sales Service

For any defect, in the judgment of technician from Shun Hing Electric Service Centre Limited, caused under normal use, our company is responsible for repairing or replacing any parts of the said electric appliance free of charge within one year guarantee period commencing from the date of purchase. Any defective part which has been replaced shall become our property. Guarantee service does not cover the repair or replacement of consumable parts such as bread pan, blade and accessories etc. If the appliance is used improperly, for commercial or semi-commercial use, or not following the instructions in the operation manual, the warranty becomes invalid and our company will refuse any liability and repairing cost for the damage caused.

Please present the official invoice and the guarantee certificate with the chop from the sales point or redemption center for free maintenance. For enquiries, please call Shun Hing Electric Service Centre Limited hotline at 2406 5666.



Rasonic 樂信牌

信興電工工程有限公司

SHUN HING ELECTRIC WORKS AND ENGINEERING CO., LTD.

辦公室：香港九龍尖沙咀東部加連威老道98號東海商業中心6樓601室

電話：2861 2767

圖文傳真：2865 6706

網址：<http://www.rasonic.com>

電郵：shew@shunhinggroup.com

Office: Room 601, 6/F., East Ocean Centre, 98 Granville Road, Tsimshatsui East, Kowloon, H.K.

Tel: 2861 2767

Fax: 2865 6706

Web Site: <http://www.rasonic.com>

E-mail: shew@shunhinggroup.com

保養及維修 Maintenance and Repair Service:

信興電器服務中心有限公司

SHUN HING ELECTRIC SERVICE CENTRE LTD.

香港新界葵涌勝耀街8號信興中心18樓

電話：2406 5666

圖文傳真：2408 0316

網址：<http://www.shunhing-service.com>

18th Floor, Shun Hing Centre, 8 Shing Yiu Street, Kwai Chung, N.T., H.K

Tel: 2406 5666

Fax: 2408 0316

Web Site: <http://www.shunhing-service.com>

消耗品 / 附件銷售熱線：2406 5555

Consumable / Accessories Sales Hotline: 2406 5555

香港客戶服務中心：

香港新界葵涌勝耀街 8 號信興中心 19 字樓

電話：(852) 2406 5439

傳真：(852) 2408 1389

澳門雅廉訪大馬路 56A 號東方花園地舖

電話：(853) 2852 6286

傳真：(853) 2852 7354

有關最新客戶服務中心資訊，請參閱信興服務中心網址：www.shunhing-service.com或致電維修服務熱線查詢。

Customer Service Centres:

19/F, Shun Hing Centre, 8 Shing Yiu Street, Kwai Chung, N.T.

Tel: (852) 2406 5439

Fax: (852) 2408 1389

Avenida do Ouvidor Arriaga, No.56A, R/C, Edf. Tong Fong

Tel: (853) 2852 6286

Fax: (853) 2852 7354

Garden, Macau.

For the latest information of customer service centres, please visit www.shunhing-service.com or call us at our hotline.

RBM-H12 麵包機

～附加食譜 1：意式薄餅～

設定麵包機：

1. 安裝揉刀後，將材料按表內順序倒入麵包容器內。
2. 按【功能】鍵選擇【麵糰發酵】功能，再按【啓動/取消】鍵開始。
3. 烹調完成後，麵包機會發出“嗶嗶聲”提示完成，然後取出麵糰加工。

製作方法：

1. 準備基本材料及可按個人喜好準備自選配料。
2. 將麵糰分成兩等份，蓋上乾布放置10-20分鐘。每個麵糰可製作1個薄餅。
3. 在桌上及麵糰表面撒少許麵粉，用揉幹揉平麵糰，再用叉子在麵餅上平均地刺孔。
4. 在麵餅上塗上一層茄膏，平均地鋪上配料，最後撒上芝士。
5. 放入預熱至200℃的焗爐內烘烤大約15分鐘。

薄餅麵糰

水	140毫升
糖	7克(1/2大匙)
鹽	3克(2/5小匙)
牛油	15克
高筋麵粉	250克
快速乾酵母	5克(1小匙)

基本材料

茄膏	適量
芝士	200克(切碎)

自選配料

洋蔥	1小個(切薄片)
青椒	1個(切薄片)
火腿	4-5片
香腸	10-15片
黑橄欖	5粒(切片)

～附加食譜 2：白菜豬肉餃～

設定麵包機：

1. 安裝揉刀後，將材料按表內順序倒入麵包容器內。
2. 按【功能】鍵選擇【麵糰製作】功能，再按【啓動/取消】鍵開始。
3. 烹調完成後，麵包機會發出“嗶嗶聲”提示完成，然後取出麵糰加工。

製作方法：

1. 用戶可按個人喜好準備餃子餡。
2. 取出麵糰後，將麵糰分成四等份，蓋上濕布，以保持麵糰濕潤。
3. 在桌上及麵糰表面撒少許麵粉，用揉幹揉平麵糰至厚度1mm的麵皮。
4. 用圓形模具(直徑約9-10cm)切割出餃子皮。
5. 將餃子餡包於餃子皮中，製成餃子。
6. 將餃子放入半鍋沸水烹煮，待鍋內的水再次沸騰後，加入半碗冷水，煮約8-10分鐘後，便可享用。

餃子麵糰

水(溫水)	160毫升
中筋麵粉	280克

餃子餡

白菜	150克(切碎)
腩肉	250克(攪碎)
麻油	適量
鹽	2.5克(1/3小匙)
胡椒粉	適量
醬油	1大匙

RBM-H12 Bread Maker

~Additional Recipe 1: Italian Pizza~

Set the bread maker:

1. Install the blade, then put the ingredients into the bread pan following the orders in the recipe.
2. Press **【Function】** key to select **【Fermentation】** function, then press **【Start / Cancel】** key to start.
3. When it is completed, beep sounds will be heard. Take out the dough for re-process.

Pizza dough

Water	140ml
Sugar	7g (1/2 tbsp)
Salt	3g (2/5 tsp)
Butter	15g
Hi-gluten flour	250g
Instant dry yeast	5g (1 tsp)

Cooking steps:

1. Prepare basic ingredients and pick your favourite toppings.
2. Divide the dough into 2 equal portions, then cover with a dry cloth and wait for 10-20minutes. Each portion can make one pizza.
3. Slightly flour the table and dough, roll the dough flat by rolling pole and poke the dough evenly with fork.
4. Spread a layer of tomato paste over the rolled dough and lay the toppings evenly, then spread the cheese.
5. Preheat the oven to 200°C, then bake the pizza for about 15 minutes.

Basic Ingredients

Tomato paste	proper amount
Cheese	200g (cut)

Toppings

Onion	1pc small (sliced)
Green pepper	1pc (sliced)
Ham	4-5 slices
Sausage	10-15 slices
Black Olive	5pcs (sliced)

~Additional Recipe 2 : Cabbage & Pork Dumpling~

Set the bread maker:

1. Install the blade, then put the ingredients into the bread pan following the orders in the recipe.
2. Press **【Function】** key to select **【Knead】** function, then press **【Start / Cancel】** key to start.
3. When it is completed, beep sounds will be heard. Take out the dough for re-process.

Cooking steps:

1. Prepare your favourite ingredients for the dumpling stuff.
2. Take out the dough and divide into 4 equal portions. Cover the doughs with wet cloth to keep them moist.
3. Slightly flour the table and dough, roll the dough to 1mm thick by rolling pole.
4. Use a round mold (diameter 9-10cm) and cut into dumpling wrapper.
5. Stuff the dumpling.
6. Cook the dumplings in a half pot of boiling water. When the water boils again, add half bowl of cold water and cook for 8-10 minutes, then the dumplings can be served.

Dumpling dough

Water (warm)	160ml
Plain flour	280g

Dumpling stuff (example)

Cabbage	150g (cut)
Pork	250g (chopped)
Sesame oil	proper amount
Salt	2.5g (1/3 tsp)
Pepper powder	proper amount
Soy sauce	1 tbsp