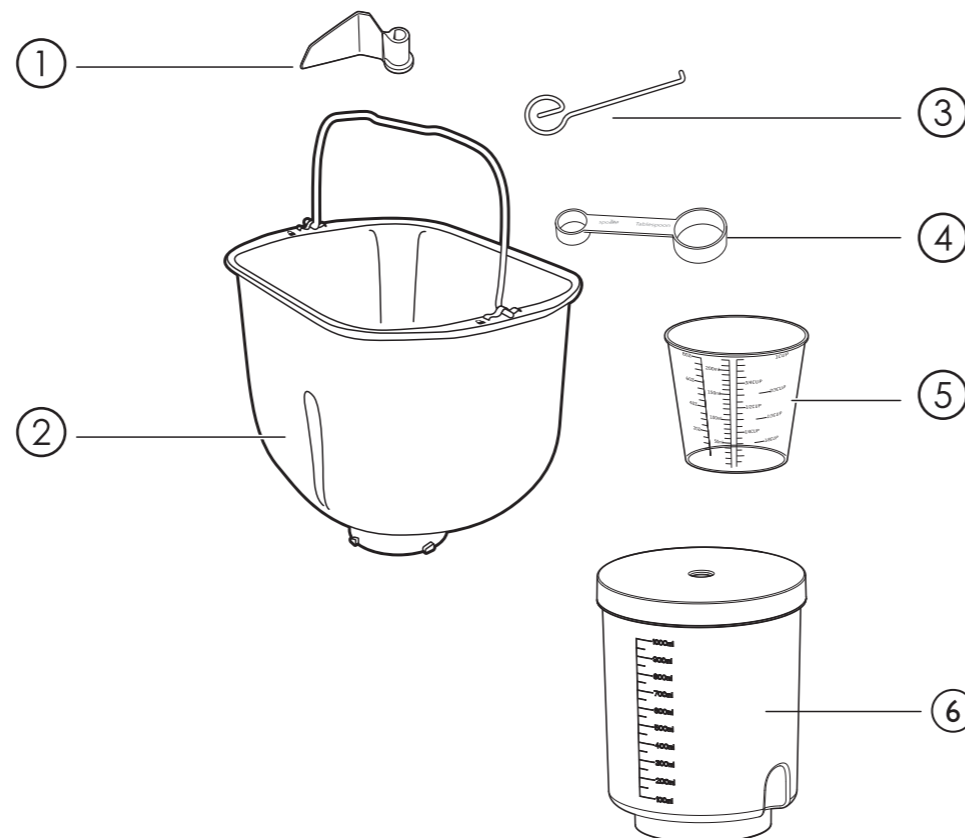


EN User manual ZH-HK/ZH-TW 使用手册

PHILIPS



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HD9015_HD9016_HK_UM_V2.0

4240 002 0312

English

1 Important

Read this user manual carefully before you use the appliance, and save the user manual for future reference.

Danger

- Never immerse the body of the breadmaker in water or any other liquid, nor rinse it under the tap.
- Do not cover the steam and air vents while the breadmaker is operating.

Warning

- 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.
- Keep the appliance and its cord out of reach of children less than 8 years. Do not let the mains cord hang over the edge of the table or worktop on which the appliance stands.
- If the mains cord is damaged, you must have it replaced by Philips, a service centre authorised by Philips or similarly qualified persons in order to avoid a hazard.
- The appliance is not intended to be operated by means of an external timer or a separate remote control system.
- The accessible surfaces may become hot during use.
- Do not put over 560 g flour, and 9 g, 12 g, 14 g yeast for general bread, super rapid bread, and easter cake programs respectively.
- Check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance.
- Only connect the appliance to an earthed wall socket. Always make sure that the plug is inserted firmly into the wall socket.
- Do not use the appliance if the plug, the mains cord, the body of the appliance or the bread pan is damaged.
- Make sure that the heating element, the rotating shaft of the bread pan and the outside of the bread pan are clean and dry before you put the plug in the wall socket.
- Do not use the appliance for any other purpose than described in this manual.
- Do not plug in the appliance or operate the control panel with wet hands.
- Do not come near the steam and air vents with your face or hands when the appliance is operating.
- Do not open the lid during the baking process, as this may cause the dough or bread to collapse.
- During the baking process, the appliance itself and the lid become extremely hot. Be careful not to burn yourself.
- Do not remove the bread pan from the appliance during use.
- Never use any utensils to mix the ingredients in the bread pan during a baking program.
- Only put ingredients in the bread pan. Do not put or spill any ingredients and/or additives in the inside of the appliance to avoid damage to the heating element.
- When you remove jam from the bread pan, lift the bread pan with both hands in oven mitts to pour out the hot jam.

Caution

- This appliance is intended for household use only. If the appliance is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, the guarantee becomes invalid and Philips refuses any liability for damage caused.
- Never use any accessories or parts from other manufacturers or that Philips does not specifically recommend. If you use such accessories or parts, your guarantee becomes invalid.
- Do not touch the bread pan with sharp utensils to avoid damage.
- Do not expose the appliance to high temperatures, nor place it on a working or still hot stove or cooker.
- Always place the appliance on a stable, level and horizontal surface.
- Always put the bread pan in the appliance before you put the plug in the wall socket and switch on the appliance.
- Always unplug the appliance after use.
- Always let the appliance cool down before you clean or move it.

- Do not place the bread pan in a conventional oven to bake bread.
- The accessible surfaces may become hot when the appliance is operating. Always use oven mitts when you lift the bread pan by its handle or when you handle the hot bread pan, the kneading blade or the hot bread.
- Beware of the hot steam that comes out of the steam vents during baking or out of the breadmaker when you open the lid during or after the baking process.
- Do not lift and move the appliance while it is operating.
- Do not touch moving parts.
- Do not expose the appliance to direct sunlight.
- Do not insert metallic objects or alien substances into the steam vents.
- Do not use the bread pan if it is damaged.
- Always clean the appliance after use.
- Do not clean the appliance in the dishwasher.
- Do not use the appliance outdoors.
- Leave a free space of at least 10cm above, behind and on both sides of the appliance to prevent damage due to radiated heat.
- To avoid damage to the appliance, do not place the bread pan or any other object on top of the appliance.

Recycling

Your product is designed and manufactured with high quality materials and components, which can be recycled and reused.
When you see the crossed-out wheel bin symbol attached to a product, it means the product is covered by the European Directive 2002/96/EC.
Never dispose of your product with other household waste. Please inform yourself about the local rules on the separate collection of electrical and electronic products. The correct disposal of your old product helps prevent potentially negative consequences on the environment and human health.

Electromagnetic fields (EMF)

This Philips appliance complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

Power failure backup

This appliance has a backup function that remembers the status before a power failure, provided the power supply resumes within 10 minutes. If the power failure occurs during a cooking process, the countdown of the cooking time continues where it left off when the power supply resumes. If the power failure lasts longer than 10 minutes and the failure occurs during a cooking process, the breadmaker automatically resets to the preset setting when the power supply resumes. Open the breadmaker, remove its contents and start all over again. If you have set the timer and the preset cooking process has not yet started when a power failure occurs, the breadmaker automatically resets to the preset setting when the power supply resumes. Open the breadmaker, remove its contents and start all over again.

2 Introduction

Congratulations on your purchase and welcome to Philips! To fully benefit from the support that Philips offers, register your product at www.philips.com/welcome.

3 Your breadmaker

Main unit

① Viewing window	③ Control panel
② Cover lid	④ Mains plug

Control panel

① Timer increase	⑤ Loaf weight
② Timer decrease	⑥ Program menu
③ Crust color	⑦ Start/stop/cancel button
④ LCD status display	

Accessories

① Kneading blade	④ Measuring spoon
② Bread pan	⑤ Measuring cup
③ Hook	⑥ Yoghurt container with lid (HD9016 only)

4 Use your breadmaker

Before the first use

- Remove all packaging material from the appliance. Be careful not to throw away the kneading blade.
- Remove any labels from the body of the appliance.
- To remove any dust that may have accumulated on the appliance, wipe the outside of the appliance, the bread pan and the kneading blade with a damp cloth.

Note

- Never use scouring pads, abrasive cleaning agents or aggressive liquids such as petrol or acetone to clean the appliance.

- Dry all parts thoroughly before you start to use the appliance.

Prepare your breadmaker and ingredients

- Put your breadmaker on a stable, horizontal and level surface.
- Turn the bread pan anticlockwise and lift it out.
- Push the kneading blade firmly onto the shaft.
- Measure the ingredients for the recipe you want to prepare (see the recipes booklet).
 - Always measure ingredients accurately.
 - All ingredients should be at room temperature unless recipe suggests otherwise.
- Put ingredients in the bread pan in the order they are listed in the recipe.
 - Always add liquid ingredient first, and then add dry ingredients.
 - Do not let the yeast touch the salt.

Note

- Do not add more quantities than mentioned in the recipe as it may damage the breadmaker.
- Always use active dry yeast with this breadmaker.
- The yeast should be dry and separate from other ingredients when it is added to the bread pan.
- Butter and other fats should be cut into small pieces before putting in the bread pan to aid the mixing.
- If necessary, use a spatula to scrape down the sides of the bread pan to get the mixture sticking to the wall back to the mix.
- During the mixing stage, there will be beep sounds to alert you to add additional ingredients such as nuts if you wish.

- Put the bread pan in the appliance. Turn the bread pan clockwise until it locks into position.

Note

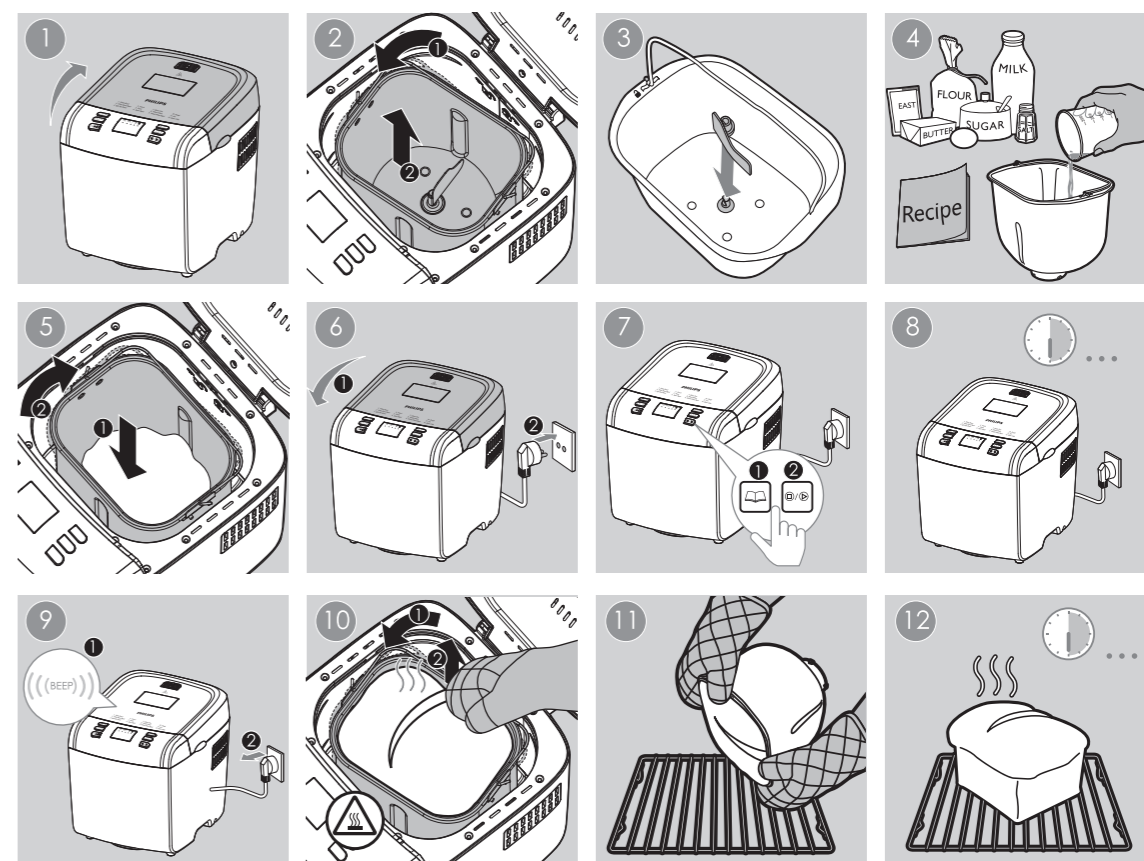
- If the bread pan is not assembled properly, the kneading blade does not turn.

- Put down the handle of the bread pan and close the lid of the appliance.
- Put the mains plug in the wall socket.

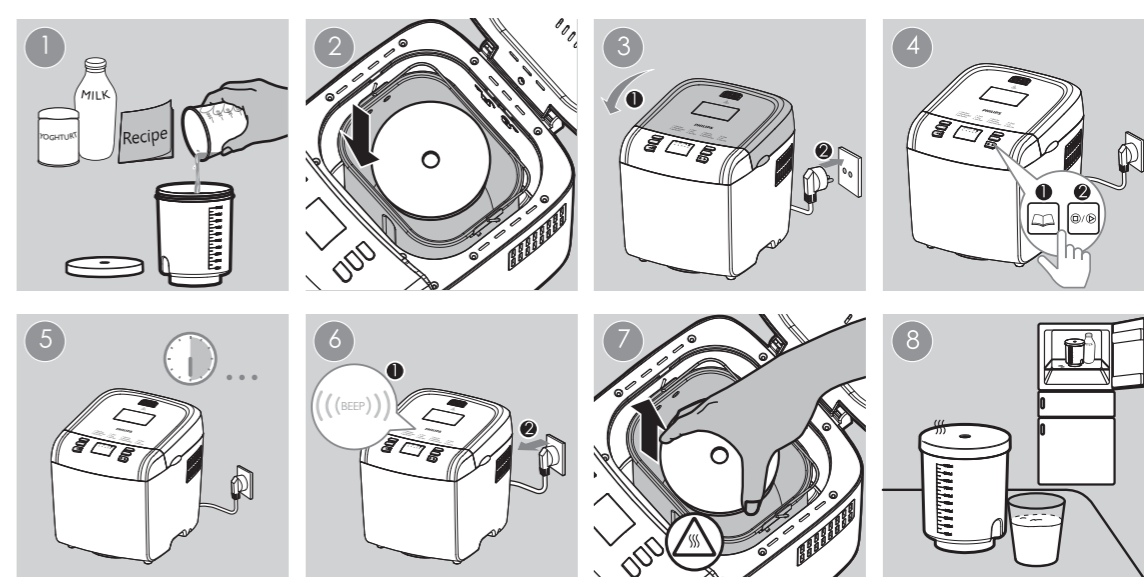
↳ The appliance beeps and '1' and '3:55' appear on the display, which refers to the 'White' program.

Set your breadmaker

- Press (menu button) repeatedly to select the program.
 - The select program number and processing time are displayed.
 - For detailed program description, see the Breadmaker recipe supplied.
- Press (crust color button) repeatedly to select the crust color.



1. White Bread 4:00	2. White Bread Rapid X1 → 2:50	3. Light Rye Bread X2 → 4:00	4. French X3 → 3:55
5. Sweet X4 → 3:25	6. Super Rapid X5 → 0:58	7. Gluten Free X6 → 2:59	8. Whole Wheat X7 → 4:00
9. Whole-Wheat Rapid X8 → 2:49	9. Yoghurt X8 → 8:00	10. Dough X9 → 1:30	11. Jam X10 → 1:00
12. Easter Cake X11 → 12:00			



- The selected crust color can be changed from light to dark.
- Press (loaf weight button) repeatedly to select the loaf weight.
 - Make sure the selected weight is appropriate for the amount of ingredients of the selected recipe. See the Breadmaker recipe supplied.

- Press (Start/stop button) to start bread making process.

Caution

- During the baking process, the breadmaker itself and the lid become extremely hot. Be careful not to burn yourself.
- The display counts down the processing time until the bread is ready.
- When the baking process is finished, the breadmaker beeps and goes to the keep-warm mode (for 60 minutes).

Preset time for delayed baking

You can use the timer if you want the bread to be ready at a later time. The maximum delay time that can be set is 13 hours.

Note

- Do not use the timer function with recipes that require fresh ingredients that may go bad, for instance eggs, fresh milk, sour cream or cheese.

- Put all ingredients in the bread pan.
- Select the appropriate program, loaf size and crust color for your recipe.
 - The total processing time is shown on the display.
- Press (timer increase and timer decrease button) to choose the desired preset time.
 - The breadmaker enters preset mode.
 - For example, if the current time is 19:00 and you want your bread ready at 7:00 next morning (12 hours later), you can set the preset time to 12:00.
 - If you keep the button pressed, the time increases more quickly.
 - If the time on the display reaches 13 hours and you still keep the timer button pressed, the display goes back to the baking time of the set program.
- Press (start/stop/cancel button).
 - The timer counts down the set time in minutes.
 - The bread is ready when the timer has counted down to 0:00 and the breadmaker beeps.

Finish the baking process

Caution

- The inside of the breadmaker, the bread pan, the kneading blade and the bread are very hot.
- Always use oven mitts when you remove the bread pan at the end of the baking cycle or at any time during the keep-warm mode.

- To power off the breadmaker, remove the mains plug from the wall socket.
- Using pot holders or oven mitts, open the lid and turn the bread pan anticlockwise.
- Grab the bread pan by its handle and lift it out.
- Turn the pan upside down, hold the handle and shake the bread out.

Note

- Do not use metal utensils to remove the bread, as these may damage the non-stick coating of the bread pan.
- Be careful, the bread pan and the bread are hot.

- Use the hook supplied to remove the kneading blade from the shaft/bread.
 - Always make sure that the kneading blade does not stay inside the bread, otherwise you may damage the kneading blade when you slice the bread.
- Let the breadmaker cool down before you clean it.

Making Yoghurt (HD9016 only)

Note

- Ensure the yoghurt container is thoroughly washed with warm water and soap, and it is dried before making yoghurt.
- Full fat, skim, or 2% milk can be used.
- Make sure the yoghurt is fresh and thus the culture starter is active.

- The milk and yoghurt mixture proportion is 10:1 (For example: 400ml milk with 40ml yoghurt).
- Pour milk into the yoghurt container.
- Add yoghurt into the yoghurt container, and mix well.
- Close and tighten the lid.
- Start the yoghurt program.
 - Yoghurt will be ready in 8 hours.

5 Cleaning and Maintenance

 Note
<ul style="list-style-type: none">Uplug the breadmaker before starting to clean it. Wait until the breadmaker has cooled down sufficiently before cleaning it. Never immerse the appliance in water or any other liquid,nor rinse it under the tap. Never use scouring pads,abrasive cleaning agents or aggressive liquids such as petrol or acetone to clean the appliance. For maximum safety,keep the appliance clean and free of grease and food residues.

Interior
Inside of the cover and the main body: <ul style="list-style-type: none">Wipe with wrung out and damp cloth. Make sure to remove all the food residues stuck to the breadmaker:
Heating element: <ul style="list-style-type: none">Wipe with wrung out and damp cloth. Remove food residues with wrung out and damp cloth or toothpicks.

Exterior
Surface of the cover lid and outside of the main body: <ul style="list-style-type: none">Wipe with a cloth damped with soap water. ONLY use soft and dry cloth to wipe the control panel. Make sure to remove all the food residues around the control buttons.

Accessories
Bread pan: <ul style="list-style-type: none">Clean the bread pan with a soft cloth moistened with hot water or washing-up liquid. Do not immerse the bread pan in water and do not clean it in the dishwasher.
Kneading blade, measuring spoon and cup, and hook: <ul style="list-style-type: none">Soak in hot water and clean with sponge.
Yoghurt container with lid: <ul style="list-style-type: none">Thoroughly wash with warm water and soap. Make sure it is dried before use.

 Tip
<ul style="list-style-type: none">After baking,immediately remove the kneading blade from the bread pan to prevent it from getting stuck.

6 Storage

Store your breadmaker in a safe and dry place.

7 Bread ingredients

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.

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.

Rye flour
Rye flour has high fiber level but it has lower gluten content than wheat flour. Rye bread usually has darker color and stronger taste than white and wheat bread. It should be used with bread flour in this breadmaker.

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

All purpose flour
It has weaker gluten than bread flour. In our recipes, it can be used for Easter cake, cake, steam bun and fried bread sticks.

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.

Yeast
After yeasting process, the yeast will produce carbon dioxide. The carbon dioxide will expand bread and make the inner fiber softer. For this breadmaker, please use active dry 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.

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.

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

Grease, butter and vegetable oil
Grease can make bread softening and delay storage life. Butter should be melted or chopped to small particles before using.

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.

8 Environment

Do not throw away the appliance with normal household waste at the end of its life, but hand it in at an official collection point for recycling. By doing this, you can help to preserve the environment.

9 Guarantee and service

If you need service or information, or if you have a problem, visit the Philips website at **www.philips.com** or contact the Philips Customer Care Center in your country. You can find its phone number in the worldwide guarantee leaflet. If there is no Customer Care Center in your country, go to your local Philips dealer.

繁體中文

1 重要事項

使用本產品前請先閱讀本用戶手冊，並保管以作將來參考。

- 危險事項**
- 請勿將製麵包機浸入水中或任何液體中，也不要放在水龍頭下沖洗。
- 請勿在製麵包機運作期間蓋住蒸氣和排氣孔。

- 警告**
- 此產品可供八歲及以上兒童，體能、感官或心智能力低下人仕，或缺乏知識及經驗人仕使用，如該等人仕已就使用本產品給予監督或有關安全使用本產品的指導及明白本產品的使用所涉及的危險。
- 請勿讓孩童將本產品當成玩具。請勿在沒有監督的情況下，或是讓未滿 8 歲的兒童清潔和維護產品。

- 請勿讓未滿 8 歲的兒童使用電器及其電線。請勿讓電源線懸掛於放置產品的桌面或工作檯邊緣。
- 如電線受損，您必需經由 Philips，Philips 認可的服務中心，或是同樣受認可人仕更換以避免危險。
- 本產品不得以外部計時器或獨立遙控系統操作使用。
- 使用期間，可接觸的表面或會變熱。
- 製作一般麵包、超快速麵包和復活節蛋糕時，最多可放入 560 克的麵粉，以及分別是 9 克、12 克和 14 克的酵母。
- 在連接本產品前，請檢查產品註明的指示電壓與當地電源電壓是否對應。
- 請務必將本產品連接至接地電源插座。務必確保插頭已穩固插入電源插座。
- 如果插頭、電源線、產品機身或麵包盤受損，請勿使用本產品。
- 將插頭插入電源插座前，請確認加熱元件、麵包盤轉軸以及麵包盤外側的清潔與乾燥。
- 請勿將本產品使用於用戶手冊所描述以外的目的。
- 拔除產品電源插頭或使用控制面板前，請先將雙手擦乾。
- 產品運作期間，請勿將面部或雙手靠近蒸氣和排氣孔。
- 烘烤進行期間請勿打開蓋子，因為這可能導致麵團或麵包製作失敗。
- 烘烤進行期間，產品和蓋子會變得非常熾熱。請小心以免燙傷。
- 產品使用期間，請勿移除麵包盤。
- 烘烤期間，請勿在麵包盤中使用任何餐具。
- 麵包盤中只能放入食材。請勿在產品內部放入或潑濺任何食材和/或添加物，以避免損壞加熱元件。
- 從麵包盤取出出糞時，請戴上隔熱手套，以雙手小心取出麵包盤，然後再到出熱果醬。

注意

- 此產品只適合家居使用。若本產品未正確使用、使用於職業或半職業目的、未根據用戶手冊內的指示使用，保證書即失效，飛利浦不為造成的損害承擔責任。

- 請勿使用任何其他廠商製造而非 Philips 特別建議使用的配件或零件。如使用該等配件或零件，您的保障將會失效。
- 請勿使用尖銳的餐具觸碰麵包盤，以避免造成損壞。
- 請勿將產品暴露於高溫之中，也不要放置於正在使用或仍然燙熱的爐子或廚具上。
- 請務必在乾燥、穩定、平滑和水平表面上使用本產品。
- 在將插頭插入電源插座並開啟本產品前，請務必先將麵包盤放入本產品內。
- 使用本產品後必須拆除電源。
- 清潔或移動本產品之前，務必讓本產品冷卻下來。
- 請勿將麵包盤放入傳統烤箱中烘烤麵包。
- 產品運作期間，可接觸的表面或會變熱。握住把手拿起麵包盤，或是處理熾熱的麵包盤、搓粉刀片或熱麵包時，請務必戴上隔熱手套。
- 烘烤期間請小心蒸氣孔排出的蒸氣，烘烤期間或烘烤後打開蓋子時，亦請小心製麵包機冒出的蒸氣。
- 產品運作時，請勿將其抬起或移動。
- 請勿觸碰可移動的部件。
- 請勿將產品暴露於直射陽光下。
- 請勿將金屬物件或異物插入蒸氣氣孔。
- 麵包盤如果受損，請勿繼續使用。
- 使用後請清潔本產品。
- 請勿將本產品放在洗碗機內清洗。
- 請勿在室外使用本產品。
- 請在本產品的上方、後方和兩面各保留至少 10 厘米的距離空間，以避免散發的熱氣造成損壞。
- 為了避免損害本產品，請勿將麵包盤或任何其他物品放在產品的上方。

環保
產品採用高品質的材料和組件進行設計和製造，可循環再利用。當產品上貼有此劃去的回收商標符號，則表示產品符合歐洲規格 (European Directive 2002/96/EC)。

切不可同家居廢物一起處理產品。請瞭解當地電子及電器產品與電池的分類回收相關法規。正確處理廢棄產品有助於避免對環境和人類健康帶來負面影響。

電磁場 (EMF)
這款 Philips 產品符合一切有關電磁場 (EMF) 之安全標準。在現存的科學證明下，本產品如按照本用戶手冊指示正確地使用，使用是安全的。

斷電備份功能
本產品有備份功能，可記住斷電前的狀態，不過電力必須在 10 分鐘內回復。如果烹調時停電，當電力回復時產品就會繼續烹調，且時間掣也會繼續倒數。如果斷電時間超過 10 分鐘，且斷電是在烹調時發生，當電力回復時，製麵包機就會自動重設為預校設定。請打開製麵包機，將內容物取出，然後重新開始製作。如果您已設定時間掣，而在斷電時預設的烹調程序尚未開始，那麼在電力回復時，製麵包機就會自動重設為預校設定。請打開製麵包機，將內容物取出，然後重新開始製作。

2 簡介

恭喜你購買 Philips 產品，歡迎來到 Philips 世界！ 要享受 Philips 為您提供的全面支援，請在以下網站 **www.philips.com/welcome** 註冊您的產品。

3 您的製麵包機

主裝置				
<table> <tbody><tr> <td>① 透視玻璃窗</td> <td>③ 控制面板</td></tr> <tr> <td>② 蓋子</td> <td>④ 電源插頭</td></tr> </tbody></table>	① 透視玻璃窗	③ 控制面板	② 蓋子	④ 電源插頭
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控制面板								
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配件						
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4 使用製麵包機

第一次使用前

- 除下產品的所有包裝。請注意不要誤丟搓粉刀片。
- 從產品機身除下所有標籤。
- 要清除產品上的灰塵，請擦拭產品外側，並以濕布擦拭麵包盤和搓粉刀片。

 提示
<ul style="list-style-type: none">切勿使用白潔布、磨蝕性清潔劑或汽油或丙酮等腐蝕性液體清潔產品。

- 開始使用本產品前，請徹底擦乾所有部件。

準備製麵包機和食材

- 將製麵包機放在穩定平坦的水平表面上。
- 以逆時針方向轉動麵包盤，然後將麵包盤取出。
- 將搓粉刀片牢固裝在轉軸上。

- 按照所要的食譜測量食材份量（請參閱食譜）。
 - 務必精準測量食材份量。
 - 所有食材都應以室溫存放，除非食譜另有說明。

- 請按照食譜上所列順序，將食材放入麵包盤中。
 - 請務必先加入液態食材，然後再加入乾燥的食材。
 - 請勿讓酵母接觸鹽。

 提示
<ul style="list-style-type: none">請按照食譜中說明的份量製作，否則可能損壞您的製麵包機。

- 此製麵包機只能使用乾燥的活性酵母。
- 在麵包盤中放入酵母前，酵母應為乾燥，且與其他食材分開放置。
- 牛油和其他油脂應於放入麵包盤內前切成小塊，以便攪拌混合。
- 必要時，請使用抹刀刮抹麵包盤四邊，刮下沾在盤壁上的麵糊。
- 混合食材期間，產品會發出嗶聲來通知您加入其他食材，如果您喜歡，您可放入堅果等。

- 將麵包盤放入本產品中。以順時針方向轉動麵包盤，直到麵包盤固定到位。

 提示
<ul style="list-style-type: none">如果沒有正確安裝麵包機，搓粉刀片就不會轉動。

- 放下麵包盤的把手，然後關上產品的蓋子。
- 將插頭插入電源插座。
 - 產品會發出嗶聲，而「1」和「3:55」會顯示在屏幕上，這表示此為「白麵包」模式。

設定製麵包機

- 重複按 （功能表按鈕）以選擇模式。
 - 選擇的模式編號和處理時間就會顯示。
 - 詳細的模式描述，請參閱提供的麵包機食譜。
- 重複按 （表面顏色按鈕）以選擇表面顏色。
 - 選擇的表面顏色可從淡色改為深色。
- 重複按 （麵包重量按鈕）以選擇麵包重量。
 - 請確認選擇的重量不超過所選食譜的食材份量。請參閱提供的麵包機食譜。
- 按 （開始/停止按鈕）以開始製作麵包的程序。

 注意
<ul style="list-style-type: none">烘烤進行期間，製麵包機和蓋子會變得非常熾熱。請小心以免燙傷。

- 屏幕會顯示處理倒數時間，直到麵包製作完成為止。
- 烘烤程序結束時，製麵包機會發出嗶聲，然後進入保溫模式（60 分鐘）。

預校時間以延時烹飪

如果要讓麵包稍後再製作，您可以使用時間掣。延時時間最長可設定為 13 小時。

 提示
<ul style="list-style-type: none">如果是需要使用新鮮食材的食譜，且食材容易腐壞（例如雞蛋、鮮奶、酸味忌廉或芝士），請勿使用時間掣功能。

- 將所有食材放入麵包盤中。
- 按照食譜選擇合適的模式、麵包重量和表面顏色。
 - 總共所需的處理時間會顯示在屏幕上。
- 按 + （時間掣增加及時間掣減少按鈕）選擇所需預設時間。
 - 製麵包機就會進入預校模式。
 - 例如，如果目前時間是 19:00，而您希望麵包在隔日早上 7:00（12 個小時後）做好，您就可以將預校時間設為 12:00。
 - 如果持續按住此按鈕，時間增加的速度就會變快。
 - 如果滿足的時間已達 13 小時，而您持續按住時間掣按鈕，產品就會顯示回已設模式的烘烤時間。
- 按 （開始/停止/取消按鈕）。
 - 已設時間的時間掣倒數會以分鐘顯示。
 - 當時間掣倒數至 0:00 時，麵包已經完成，且製麵包機亦會發出嗶聲。

 注意
<ul style="list-style-type: none">製麵包機的內部、麵包盤、搓粉刀片和麵包會非常熱。 烘烤結束，或在保溫模式期間要取出麵包時，請務必戴上隔熱手套。

- 要將製麵包機關機，請從電源插座拔下電源插頭。
- 請使用隔熱夾或隔熱手套，打開蓋子然後以逆時針方向轉動麵包盤。
- 請握住麵包盤把手，然後取出麵包盤。
- 翻轉麵包盤，握住把手，然後搖晃麵包盤以取出麵包。

 提示
<ul style="list-style-type: none">請勿使用金屬餐具來取出麵包，因為這些物品可能會損壞麵包盤的不黏底塗層。 請小心，麵包盤和麵包都非常燙。

- 請使用隨附的掛勾，從轉軸上/麵包中取出搓粉刀片。
 - 請務必確保搓粉刀片沒有留在麵包內，否則可能在切麵包時損壞搓粉刀片。
- 清潔前請先等候製麵包機冷卻。

製作乳酪/優格 (限 HD9016)
 提示
<ul style="list-style-type: none">製作乳酪/優格前，請先確認乳酪/優格容器已使用溫水和肥皂徹底清洗，並完全乾燥。 可使用全脂奶、脫脂奶或 2% 牛奶。 確保乳酪/優格新鮮，發酵劑運作正常。

- 鮮奶和乳酪/優格攪拌的比例是 10:1（例如 400 毫升鮮奶加 40 毫升乳酪/優格）。
- 將鮮奶倒入乳酪/優格容器中。
- 將乳酪/優格加入乳酪/優格容器中，然後攪拌均勻。
- 蓋上並鎖緊蓋子。
- 開始執行乳酪/優格式。
 - 乳酪/優格在 8 小時內就會製作完畢。

5 清潔與保養

 提示
<ul style="list-style-type: none">開始清潔前，先拔除製麵包機的插頭。 等待製麵包機完全冷卻才清潔。 請勿將本產品浸入水中或任何液體中，也不要放在水龍頭下沖洗。 切勿使用白潔布、磨蝕性清潔劑或汽油或丙酮等腐蝕性液體清潔產品。 為了確保安全起見，請保持本產品清潔，沒有油脂或食物殘渣。

室內設計
蓋子內部和機身： <ul style="list-style-type: none">用掙乾的濕布擦拭。 確保清除所有黏在製麵包機上的所有食物殘渣。
加熱元件： <ul style="list-style-type: none">用掙乾的濕布擦拭。 用掙乾的濕布或牙籤清除食物殘渣。
外觀
外蓋表面和機身外部： <ul style="list-style-type: none">用沾有皂水的濕布擦拭。 請務必只用乾透的軟布擦拭控制面板。 確保清除控制按鈕附近的所有食物殘渣。

配件
麵包盤： <ul style="list-style-type: none">請使用沾過熱水或清潔劑的軟布清潔麵包盤。 請勿將麵包盤浸在水中，也不要將麵包盤放入洗碗機內清洗。
搓粉刀片、量匙量杯和掛勾： <ul style="list-style-type: none">放入熱水浸泡，用海綿清潔。

含蓋乳酪/優格容器： <ul style="list-style-type: none">請使用溫水和肥皂徹底清潔。 使用前請務必先徹底乾燥。
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 貼士/貼心小叮嚀
<ul style="list-style-type: none">烘烤後，請立即將搓粉刀從麵包盤上取下，以避免刀片黏在麵包盤上。

6 儲存

請將製麵包機存放在安全、乾燥的地方。

7 麵包成份

麵包麵粉
麵包麵粉中有高含量的穀蛋白黏膠質或麵筋（因此又可稱為高筋麵粉，且其中含有高量蛋白質），彈性好，可在麵包發酵後保留麵包的形狀而不會塌陷。由於這種麵粉的穀蛋白黏膠質比一般麵粉高，所以可用來製作大尺寸和內部纖維較好的麵包。麵粉是製作麵包使用的最重要材料。

全麥麵粉
全麥麵粉是由穀物研磨而成。這種麵粉含有麥皮和穀蛋白黏膠質。全麥麵粉比一般麵粉重，而且有更豐富的營養。以全麥麵粉製作的麵包通常尺寸較小。因此許多食譜都會將全麥麵粉和麵包麵粉混在一起，以做出最好的麵包。

裸麥麵粉
裸麥麵粉有高量纖維，但是穀蛋白黏膠質含量較全麥麵粉低。裸麥麵包的顏色通常會比白麵包和全麥麵包來得深，而且口味也比較重。使用此製麵包機時，如要使用裸麥麵粉，請與麵包麵粉混合搭配使用。

玉米粉和燕麥粉
玉米粉和燕麥粉分別是由玉米和燕麥研磨而成。這兩種都是製作粗麵包時能增加美味口感的材料，也多會用於豐富口感使用。

中筋麵粉
這種麵粉的穀蛋白黏膠質比麵包麵粉要來得少。在我們的食譜中，這種麵粉可用於製作復活節蛋糕、蛋糕、蒸麵包和炸麵包條。

砂糖
砂糖是提高麵包甜味和色澤的重要材料。而且，砂糖也是麵包酵母的養分。我們通常都會使用白糖。如果有特別需要，也可選擇使用紅糖、糖粉或霜糖。

酵母
經過發酵的程序後，酵母會產生二氧化碳。二氧化碳會讓麵包膨脹，並且讓麵包裡面的纖維變得柔軟。使用此製麵包機時，請使用活性乾酵母。
酵母必須存放在冰箱和有效日期內。每次使用後請儘快將酵母放回冰箱內存放。麵包發酵失敗的原因通常都是因為酵母的緣故。

鹽
鹽是增進麵包口味和表面顏色的必備材料。不過鹽也會抑制酵母發酵。請勿在製作麵包時放入過量的鹽。不過如果不放鹽，烤出來的麵包會比較大。

雞蛋
雞蛋可以提昇麵包的口感，讓麵包更有營養，而且尺寸也會比較大，不過請均勻攪拌雞蛋。

油脂、牛油和蔬菜油
油脂可讓麵包變得柔軟，而且可讓麵包存放較久。使用牛油前，請先讓牛油融化，或將牛油切成塊。

水和其他液體
水是製作麵包所需的必要材料。一般而言，20°C 和 25°C 之間的水溫是最適合用來製作麵包的水溫。您可使用鮮奶，或以 2% 的奶粉加水來取代水，這樣也可以增加麵包風味並讓麵包表面色澤更好看。部分食譜可能會使用果汁來增加麵包口味，例如蘋果汁、橙汁、檸檬汁等等。

8 環境

請勿在本產品使用壽命結束後當作一般家庭垃圾廢棄，應交給官方回收站作循環再利用。這樣做有助保護環境。

9 保養及服務

如果您需要服務或資訊，或如有任何問題，請瀏覽 Philips 網站 **www.philips.com** 或聯絡您所在國家/地區的 Philips 客戶服務中心。您可在全球保障單張內找到相關電話號碼。如果您的國家沒有客戶服務中心，請前往當地的 Philips 經銷商。