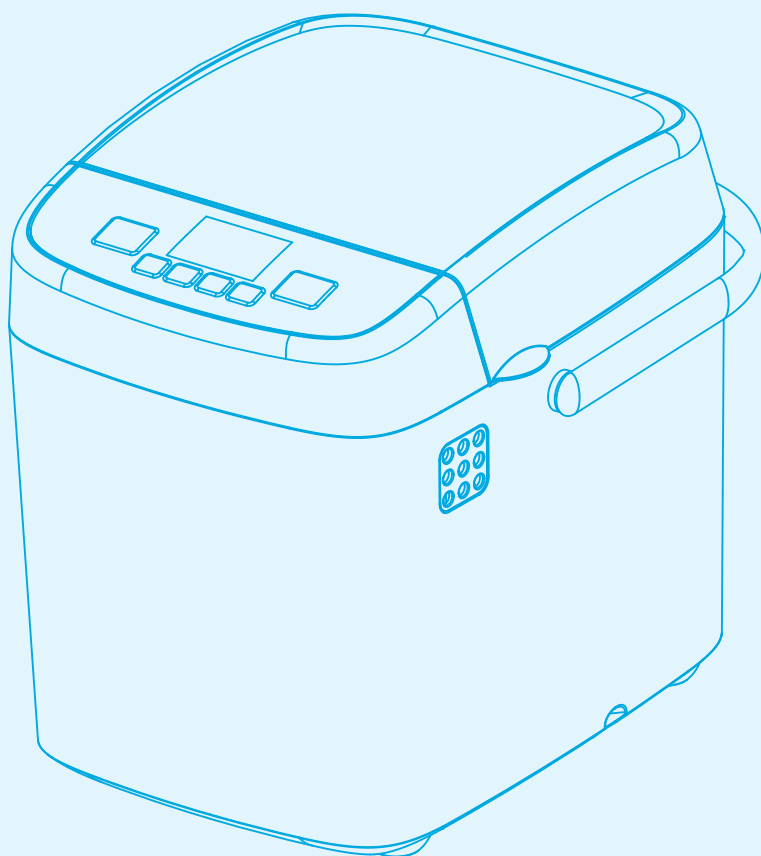origo

全 自 動 麵 包 機
Automatic Bread Maker

ABM-015B

使用說明書
INSTRUCTION MANUAL

* 使用本產品前，請先細閱使用說明，並請妥善保存以便將來翻閱。

** 本說明書可於本公司網站下載 www.origin.hk。

* Read all instructions carefully before using the appliance, and keep this instruction for furture reference when necessary.

** This instruction manual can be acquired at www.origin.hk.

● 本機不是為體質、感覺或智力有障礙人士包括小孩或缺乏經驗及知識者使用，除非他們曾經接受負責安全人士的監督或指示。大人應指導小孩不可把玩電器。
This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible or their safety. Children should be supervised to ensure that they do not play with the appliance.

● 本產品是家用或在類似環境使用，例如：商店內部、辦事處以及其他類似工作環境的廚房區域、農舍、客戶在旅館、汽車旅館和其他住宅類型的環境。
This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, office and other working environments; farmhouses; by clients in hotels; motels and other residential type environments; bed and breakfast type environments.

● 本機不能用於附加外置的時計或控制器。
Appliances are not intended to be operated by means of an external timer or separate remote-control system.

● 使用時確保本品放置於安全、平穩的表面上。
Ensure the appliance is placed on a stable, secure surface to eliminate thepossibility of tipping over or avoid any water in the set.

● 使用本產品前，請確定規格標貼上所示的額定電壓與當地供電電壓相同。如有疑問可向供應商查詢。
Before using the appliance, check if the voltage marked on the rating label corresponds to the mains at your home.

220-240V~ 50/60 Hz
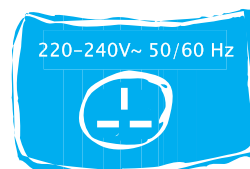
● 電源線或保險線損壞時，不應自行更換。應到指定維修中心更換相同或更高規格的電源線或更換保險線。
To prevent the risk of electric shock, DO NOT USE the set with broken power supply wires, broken fuse or broken plug. All repair works must be made by a professional (authorized distributor). NEVER TRY TO REPAIR the cable or plug by yourself. Please take the damaged set to your local authorized maintenance center.

● 本產品不應使用延長線與標稱小於13A的插座，必須使用與原裝同規格之電線。
Use of an extension cord is not recommended as it may overheat and cause risk of fire. Must use the same specification power cord with the original power cord.

● 打開包裝，檢查產品。如發現產品有損壞，請勿使用及即時聯絡供應商。
Open the package and ensure that the appliance is undamaged. In case of doubt do not use the appliance and contact your supplier.
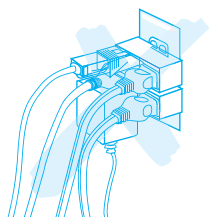
- 請使用獨立插座。不應使用萬能插頭或拖板或標稱小於13安培保險絲的插座。
  Do not use extension cord. Always operate this Bread Maker on the socket with at least 13A fuse.

- 麵包機應放於平穩、耐熱的表面上。
  Please operate this Bread Maker on a flat and heat-resistant surface.

- 麵包機使用時不應靠近牆角,其周圍40cm內不應放置其他易燃物品,免溫度過高引起爆裂、變形、變色等。
  In order to prevent any accident, do not operate this Bread Maker near water sources or flammable liquids within 40cm.

- 麵包機使用時其內壁表面及麵包桶會發出高溫。
  The inner surface of main body and the baking bowl may get hot when the Bread Maker is operating .

- 提出麵包桶或將麵包倒出時,請帶上隔熱手套或使用隔熱墊。
  Take out the baking bowl or remove the bread from the bowl, please use potholder or oven gloves.

- 如須移動麵包機,請先拔除插頭切斷電源。
  Always disconnected the Bread Maker from the power supply when moving it from one location to another.

- 非使用麵包機時請拔除插頭,切斷電源。
  Do not leave the Bread Maker unattended. Always unplug the Bread Maker when not in use.

- 警告:開/關鍵不應作為切斷電源的用途。
  WARNING: The Start/Stop switch should not be used as the sole means of disconnecting power. Always unplug the power cord before servicing or moving the unit.

- 請保持麵包機清潔以維持處於良好狀態 (詳細請參閱清理及維護部份)。
  Keep the Bread Maker to maintain in good condition (refer to maintenance section).

- 在清潔本產品前,必須先關掉本機及拔除電源插頭。
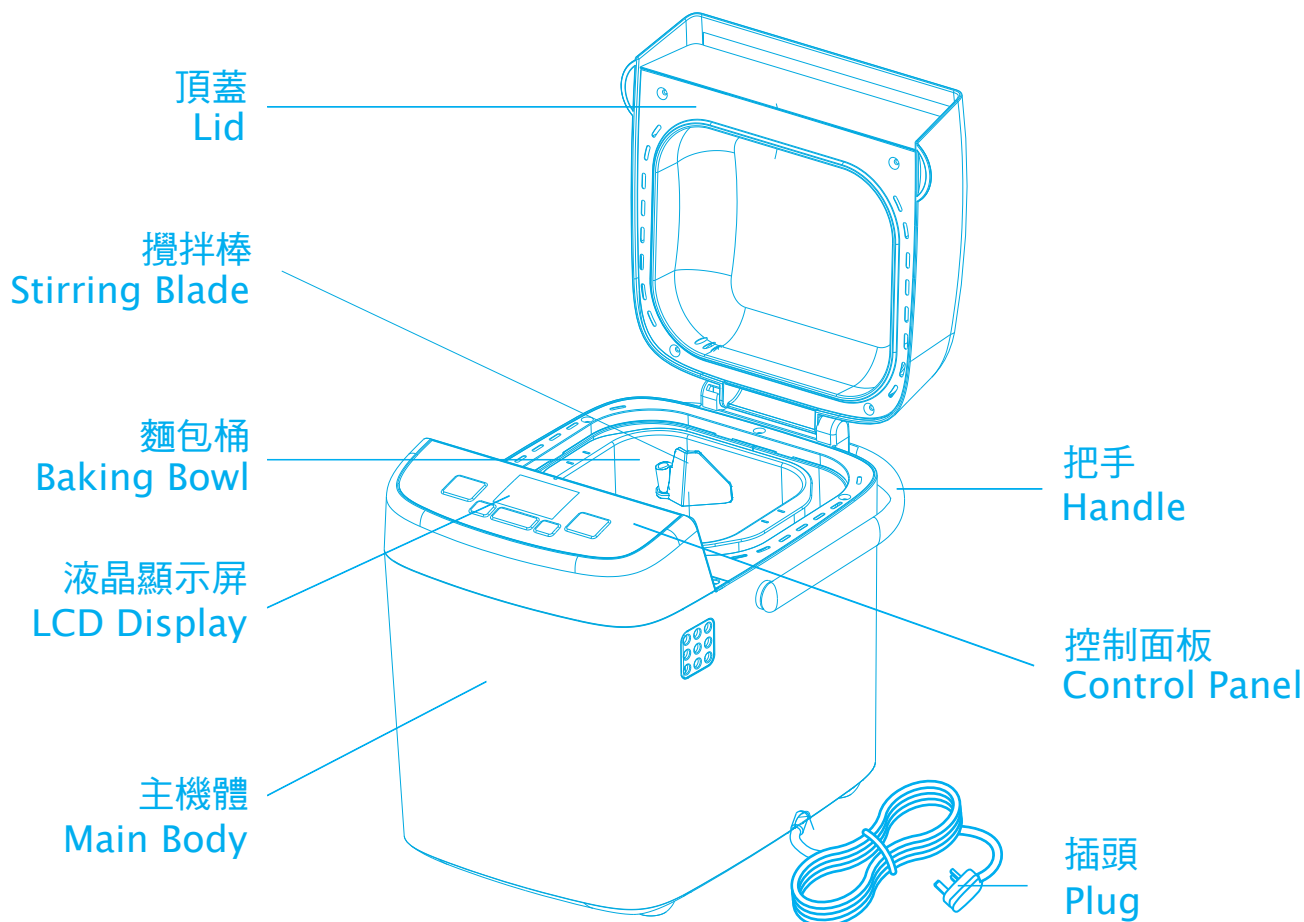 Always unplug before cleaning.

- 如本產品的電源線有損壞痕跡,為保障安全,請立即停止使用並聯絡供應商更換。
  If the supply cord is damaged, it must be replaced by manufacturer, its service agent or similary qualified persons in order to avoid a hazard.
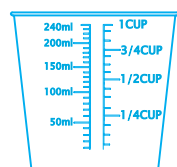
- 本產品含有可回收材料,不可把本產品作為未分類廢物。請聯繫當地就近指定回收點。
  This product contains recyclable materials. Do not dispose this product as unsorted municipal waste. Please contact your local municipality for the nearest collection .

圖片只供參考，一切以實物為準
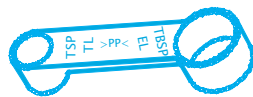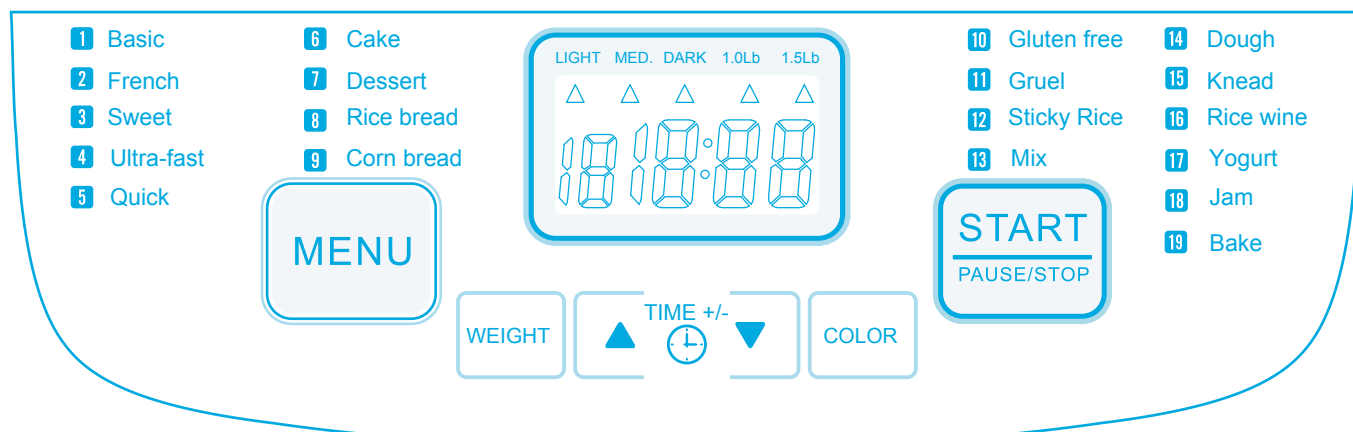The picture is for reference only, everything in kind shall prevail.

頂蓋
Lid

攪拌棒
Stirring Blade

麵包桶
Baking Bowl

液晶顯示屏
LCD Display

主機體
Main Body

把手
Handle

控制面板
Control Panel

插頭
Plug

配件
Accessories

量杯
Measuring Cup

量勺
Measuring Spoon

勾
Hook

1 Basic	6 Cake			10 Gluten free	14 Dough
2 French	7 Dessert			11 Gruel	15 Knead
3 Sweet	8 Rice bread			12 Sticky Rice	16 Rice wine
4 Ultra-fast	9 Corn bread			13 Mix	17 Yogurt
5 Quick					18 Jam
					19 Bake

LIGHT　MED.　DARK　1.0Lb　1.5Lb

MENU

START
PAUSE/STOP

WEIGHT　　▲　TIME +/-　▼　　COLOR

圖片只供參考，一切以實物為準 The picture is for reference only, everything in kind shall prevail.

START
PAUSE/STOP
在設置狀態下按此鍵進入工作狀態；在工作狀態下按此鍵及維持3秒即返回設置狀態；在保溫狀態下按此鍵即返回設置狀態。

Under setting status, press this button to start. Under working status, press and hold for 3 seconds to stop and back to setting status. Under keep warm status, press this button to stop and back to setting status.

MENU
在設置狀態下按此鍵選擇不同工作模式。
Under setting status, press this button for choosing different working mode.

WEIGHT
按此鍵可選擇2種不同重量(1.0磅、1.5磅)。
Press this button for choosing 2 different weight(1.0Lb、1.5Lb).

COLOR
按此鍵可選擇3種不同烤色(淺、中、深)。
Press this button for choosing 3 different crust colour(Light, Medium, Dark).

▲
按此2鍵可增加/減少完成時間。
完成時間(最長15小時) = 預約自動開始時間 + 製作時間

▼
Press these 2 buttons to increase or decrease the timer.
Timer(Up to 15 hours) = Preset starting time + Working time

圖片只供參考，一切以實物為準 The picture is for reference only, everything in kind shall prevail.

1. 首次使用 / FIRST TIME USE

注意：當第一次使用本產品，可能會出現少量冒煙及氣味。因為本產品在生產時帶有一層保護油，是正常現象。

Caution: As of grease inside, smoke and burnt smell may come out from the body during the first time operation.

1.1 製作麵包前請參閱(清理及維護)部份，按說明清洗麵包機。

1.1 Please clean all the parts before first time use (refer to maintenance section).

1.2 加入小量清水到麵包桶內後接上電源，按 " MENU " 鍵選擇 "19~Bake" 功能(按 ▼ " 鍵設定時間10分鐘)，以去除發熱管及麵包桶的異味。

1.2 Add a small amount of water to the baking bowl then connect the power. Press " MENU " button and select "19~Bake" mode (Press " ▼ " button to set the time at 10 minutes) to remove the smell on heating tube and baking bowl.

1.3 拔掉電源，待充分冷卻後重複步驟(1.2)一次。

1.3 Unplug the power cord, repeat the step (1.2) after the Bread Maker completely cool down.

2. 麵包製作 / BREAD

參閱有關配方後，可按以下步驟進行：
Refer to the recipe, proceed as follows:

圖片只供參考，一切以實物為準
The picture is for reference only, everything in kind shall prevail.

2.1 逆時針旋轉麵包桶並將麵包桶從主機體取出。

2.1 Turning the baking bowl anti-clockwise and lifting out the baking bowl from the main body.

2.2 將攪拌棒放入麵包桶內旋轉軸的半圓位置上。

2.2 Place the stirring blade onto the shaft inside the baking bowl.

2.3 將水或牛奶加入麵包桶。

2.3 Pour water or milk into the baking bowl.

2.4 如需加入雞蛋，應減去同等份量的水。

2.4 If eggs are needed, shall be reduced by the same amount of water.

2.5 將鹽或糖加入於麵包桶一角。

2.5 Add salt or sugar at the corner of baking bowl.

2.6 將油或牛油加入麵包桶。

2.6 Add oil or butter into the baking bowl.
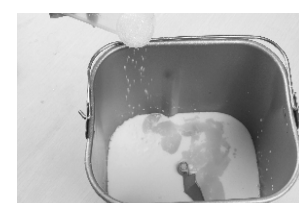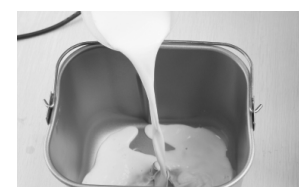
2.6 加入麵粉，並將麵粉覆蓋整個水面。
2.6 Add in flour and cover the entire surface of water.

2.7 使用量勺在麵粉表面挖出小坑，並將酵母加進小坑內。
　　請保持酵母乾燥及不可與水接觸。
2.7 Grub a small pit by the measuring spoon and add yeast into the pit. Please keep the yeast dry and not contact with water.

2.8 將麵包桶放入主機體內，順時針方向旋轉至鎖緊。
2.8 Insert the baking bowl into the main body and turn clockwise until it locked into place.

圖片只供參考，一切以實物為準 The picture is for reference only, everything in kind shall prevail.

2.9 蓋上頂蓋，按 " MENU " 鍵設定不同工作模式(1-19)。
2.9 Close the lid and press " MENU " button to choose the desired mode(1-19).

2.10 按 " WEIGHT " 鍵設定2種不同重量（1.0磅、1.5磅）。
2.10 Press " WEIGHT " button to choose the desired weight(1.0Lb, 1.5Lb).

2.11 按 " COLOR " 鍵設定3種不同烤色(淺、中、深)。
2.11 Press " COLOR " button to choose the desired colour(Light, Medium, Dark).

2.12 按 "▲ 或 ▼ " 鍵設定預約自動開始時間。
2.12 Press " ▲ or ▼ " button to set the preset starting time.

2.13 按 " START PAUSE/STOP " 鍵，麵包機開始工作。
2.13 Press " START PAUSE/STOP " button to start working.

2.14 當到達完成時間，"0:00" 將出現於液晶顯示屏。麵包機停止工作及發出10次響聲提示，並自動進入一小時的保溫狀態。
2.14 When the timer stops, the LCD will display "0:00". The machine will alarm 10 times and stop working. Then, it will switch to keep warm mode (1 hour) automatically.

2.15 按 " START PAUSE/STOP " 鍵及維持3秒可停止保溫功能。
2.15 Press " START PAUSE/STOP " button and hold for 3 seconds to stop the keep warm function.

2.16 完成後，用耐熱手套逆時針旋轉麵包桶並將麵包桶從主機體取出。
2.16 After finishing, use heat-resistant gloves to turn the baking bowl anti-clockwise and lifting out the baking bowl from the main body.

注意:受溫度、濕度、材料、預約時間等條件的影響，麵包的形狀和蓬鬆度都會發生變化。
Note: Shape and swelling conditions vary according to temperature, humidity, ingredient and timer conditions.

3. 糯米麵團 / Sticky Rice(12)

3.1 使用隔水器皿沖洗糯米後，將糯米留在隔水器皿上脫水30分鐘。

3.1 Rinse the sticky rice with strainer and leave the sticky rice on the strainer about 30 minutes for dehydration.

3.2 30分鐘後，將已脫水的糯米放入已加水的麵包桶內。

3.2 After 30 minutes, pour water and dehydrated sticky rice into the baking bowl.

3.3 蓋上頂蓋，按 " [MENU] " 鍵選擇 "12~Sticky Rice" 模式。

3.3 Close the lid and press " [MENU] " button to choose the "12~Sticky Rice" mode.

3.4 按 " [START PAUSE/STOP] " 鍵，麵包機開始工作，預設時間為1小時20分鐘。

3.4 Press " [START PAUSE/STOP] " button to start working, the default time is 1hour 20 minutes.

糯米/Sticky Rice	250g
水/Water	270g

4. 慢速和麵 / Mix(13)

將材料加入麵包桶後蓋上頂蓋，按 " [MENU] " 鍵選擇 "13~Mix" 模式。按 " [START PAUSE/STOP] " 鍵，麵包機開始工作，預設時間為15分鐘。

Add all ingredients into the baking bowl and close the lid. Press " [MENU] " button to choose the "13~Mix" mode. Then, press " [START PAUSE/STOP] " button to start working, the default time is 15 minutes.

– 此菜單用於混合麵團。 主要準備餃子皮等。

– This menu use to mix dough. It mainly prepares for dumpling wrapper or noodle etc.

5. 麵團發酵 / Dough(14)

將麵團放入麵包桶後蓋上頂蓋，按 " [MENU] " 鍵選擇 "14~Dough Ferment" 模式。按 " [START PAUSE/STOP] " 鍵，麵包機開始工作，預設時間為1小時30分鐘。

Add the dough into the baking bowl and close the lid. Press " [MENU] " button to choose the "14~Dough Ferment" mode. Then, press " [START PAUSE/STOP] " button to start working, the default time is 1hour 30 minutes.

– 此菜單用於準備發麵，麵包或披薩的酵母麵團。

– For prepare the yeast dough for buns, pizza or plaits.

6. 自訂和麵 / Knead(15)

將麵團放入麵包桶後蓋上頂蓋，按 " [MENU] " 鍵選擇 "15~Knead" 模式。按 " [START PAUSE/STOP] " 鍵，麵包機開始工作，完成時間(最長45分鐘) = 預約自動開始時間(37分鐘) + 製作時間(8分鐘)。

Add the dough into the baking bowl and close the lid. Press " [MENU] " button to choose the "15~Knead" mode. Then, press " [START PAUSE/STOP] " button to start working, the timer(Up to 45 mins) = Preset starting time(37 mins) + Working time(8 mins).

– 它具有慢速和麵擴展功能，可以根據所需的麵團數量和效果調整時間。

– It is Mix extended fuction, it can adjust the time according to the desired amount and effect of dough.

7. 糯米酒 / Fermented Glutinous Rice Wine(16)

7.1 將500克糯米清理乾淨，然後放入1500克水放入碗中，浸泡16小時，直到可以輕鬆地將米捏碎。

7.1 Take 500g glutinous rice clean up, then put into the bowl with 1500g water, soak 16 hours, until you can crumb the rice in your fingers easily.

7.2 將浸過的糯米放入蒸鍋中，鍋底用紗布鋪好，瀝乾水分，用高蒸汽蒸約15分鐘。然後冷卻至溫暖(約35℃)，使所有米粒不粘在一起。

7.2 Put the soaked glutinous rice into the steamer, which bottom is pave with a gauze, drain water, high-heat-steam about 15 minutes. Then cool down to warm (about 35℃) to let all rice grains not stick together.

7.3 加入5克蒸餾酒酵母和200克冷水，攪拌均勻，然後將混合的糯米放入桶中，壓勻。

7.3 Add 5g distiller's yeast and 200g cool water, Stir evenly, then put the mixed glutinous rice into barrel, press and even it.

7.4 蓋上頂蓋，按 " MENU " 鍵選擇"16~Rice Wine"模式。

7.4 Close the lid and press " MENU " button to choose the "16~Rice Wine" mode.

7.5 按 " START PAUSE/STOP " 鍵，麵包機開始工作。

7.5 Press " START PAUSE/STOP " button to start working.

糯米/Sticky Rice	500g
水/Water	1500g
冷水/ Cold Water	200g
蒸餾酒酵母/Distiller's Yeast	5g
預設時間/ Default Time	48(小時/Hours)
可設定製作時間/Settable production time	24至72(小時/Hours)

8. 乳酪 / Yogurt(17)

8.1 把攪拌棒取出，將100℃滾水注入麵包桶內，給麵包桶清洗及消毒。

8.1 Remove the stirring blade and pour 100℃ boiling water into the baking bowl for wash and sterilize.

8.2 消毒後將水倒出，注入已加熱牛奶(約40℃)及乳酸菌於麵包桶內後蓋上頂蓋，按 " MENU " 鍵選擇"17~Yogurt" 模式。

8.2 Pour out water after sterilization. Add warm milk (around 40℃) and lactic acid bacteria into the baking bowl. Close the lid and press " MENU " button to choose the "17~Yogurt" mode.

8.3 按 " START PAUSE/STOP " 鍵，麵包機開始工作。

8.3 Press " START PAUSE/STOP " button to start working.

乳酸菌/Lactic acid bacteria	60ml
牛奶/Milk	600ml
預設時間/ Default Time	8(小時/Hours)
可設定製作時間/Settable production time	5(分鐘/Mins)至12(小時/Hours)

9. 果醬 / Jam(18)

將材料加入麵包桶後蓋上頂蓋，按 " MENU " 鍵選擇 "18~Jam" 模式。按 " START PAUSE/STOP " 鍵，麵包機開始工作。

Add all ingredients into the baking bowl and close the lid. Press " MENU " button to choose the "18~Jam" mode. Then, press " START PAUSE/STOP " button to start working.

切碎的新鮮水果/Shredded Fresh Fruit	3.0(杯/Cup)
糖/Sugar	1.0(杯/Cup)
玉米粉/Cornflour	0.5(杯/Cup)
預設時間/ Default Time	40(分鐘/Mins)
可設定製作時間/Settable production time	5(分鐘/Mins)至1(小時/Hours)20(分鐘/Mins)

注意：果醬通常具有高甜度，並含有大量糖，糖尿病患者要注意食用。
Note: Jam generally with hight-sweetness, and contains great sugar, diabetic patients pay attention to the consumption.

10. 烘烤 / Bake(19)

將已發酵麵團放入麵包桶後蓋上頂蓋，按 " MENU " 鍵選擇 "19~Bake" 模式。按 " START PAUSE/STOP " 鍵，麵包機開始工作。

Add the fermented dough into the baking bowl and close the lid. Press " MENU " button to choose the "19~Bake" mode. Then, press " START PAUSE/STOP " button to start baking.

烤色/Color	桶內溫度 / Temperature in barrel
淺/Light	160℃
中/Medium	180℃
深/Dark	200℃

預設時間/ Default Time	1(小時/Hours)
可設定製作時間/Settable production time	20(分鐘/Mins)至2(小時/Hours)

- 可以選擇 "14~Dough Ferment" 菜單來控制所需的攪拌和發酵時間，然後使用 "19~Bake" 菜單來控制所需的烘烤時間。
- It can choose "14~Dough Ferment" menu for control your desired stir and ferment time, then use "19~Bake" manu to control the baking time you want.

––––––––不同牌子的食材做出的效果亦有所不同，以下食譜僅供參考 / Different brands of ingredients have different effects, the above recipes are for reference only ––––––––

1. 基本麵包 / Basic Bread/ 2. 法式麵包 / French Bread		
材料/Ingredient	1.0Lb	1.5Lb
水/Water	150ml	200ml
油/Oil	1.5(大勺/Large Spoon)	2.0(大勺/Large Spoon)
鹽/Salt	0.5(小勺/Small Spoon)	0.7(小勺/Small Spoon)
糖/Sugar	2.0(大勺/Large Spoon)	3.0(大勺/Large Spoon)
高筋麵粉/ High gluten Flour	1.5(杯/Cup)(210g)	2.2(杯/Cup)(300g)
酵母/Yeast	0.8(小勺/Small Spoon)	1.0(小勺/Small Spoon)
預設時間/ Default Time	1. 基本麵包 / Basic Bread 2(小時/Hours)55(分鐘/Mins) 2.法式麵包 / French Bread 3(小時/Hours)55(分鐘/Mins)	1. 基本麵包 / Basic Bread 3(小時/Hours) 2.法式麵包 / French Bread 4(小時/Hours)

3. 甜麵包 / Sweet Bread		
材料/Ingredient	1.0Lb	1.5Lb
水/Water	150ml	200ml
油/Oil	1.5(大勺/Large Spoon)	2.0(大勺/Large Spoon)
鹽/Salt	0.5(小勺/Small Spoon)	0.7(小勺/Small Spoon)
糖/Sugar	4.0(大勺/Large Spoon)	6.0(大勺/Large Spoon)
奶粉/Milk Powder	1.5(大勺/Large Spoon)	2.0(大勺/Large Spoon)
高筋麵粉/ High gluten Flour	1.5(杯/Cup)(210g)	2.2(杯/Cup)(300g)
酵母/Yeast	0.8(小勺/Small Spoon)	1.0(小勺/Small Spoon)
預設時間/ Default Time	3(小時/Hours)40(分鐘/Mins)	3(小時/Hours)45(分鐘/Mins)

注意:受溫度、濕度、材料、預約時間等條件的影響，麵包的形狀和蓬鬆度都會發生變化。
Note: Shape and swelling conditions vary according to temperature, humidity, ingredient and timer conditions.

––––––––不同牌子的食材做出的效果亦有所不同，以下食譜僅供參考 / Different brands of ingredients have different effects, the above recipes are for reference only ––––––––

4. 特快麵包 / Ultra-fast Bread	
水/Water	180ml
油/Oil	1.5(大勺/Large Spoon)
鹽/Salt	0.7(小勺/Small Spoon)
糖/Sugar	2.5(大勺/Large Spoon)
高筋麵粉/ High gluten Flour	2.0(杯/Cup)(280g)
酵母/Yeast	3.5(小勺/Small Spoon)
預設時間/ Default Time	1(小時/Hours)

5. 快速麵包 / Quick Bread		
材料/Ingredient	1.0Lb	1.5Lb
水/Water	150ml	200ml
油/Oil	1.5(大勺/Large Spoon)	2.0(大勺/Large Spoon)
鹽/Salt	0.5(小勺/Small Spoon)	0.7(小勺/Small Spoon)
糖/Sugar	2.0(大勺/Large Spoon)	3.0(大勺/Large Spoon)
高筋麵粉/ High gluten Flour	1.5(杯/Cup)(210g)	2.2(杯/Cup)(300g)
酵母/Yeast	3.0(小勺/Small Spoon)	3.5(小勺/Small Spoon)
預設時間/ Default Time	1(小時/Hours)55(分鐘/Mins)	2(小時/Hours)

注意:受溫度、濕度、材料、預約時間等條件的影響，麵包的形狀和蓬鬆度都會發生變化。
Note: Shape and swelling conditions vary according to temperature, humidity, ingredient and timer conditions.

6. 蛋糕 / Cake	
水/Water	30ml
雞蛋/Egg	3隻/3pcs
油/Oil	2.0(大勺/Large Spoon)
糖/Sugar	0.5(杯/Cup)(280g)
自發粉/Self-rising Flour	2.0(杯/Cup)(280g)
酵母/Yeast	1.0(小勺/Small Spoon)
預設時間/ Default Time	2(小時/Hours)20(分鐘/Mins)

------不同牌子的食材做出的效果亦有所不同，以下食譜僅供參考 / Different brands of ingredients have different effects, the above recipes are for reference only --------

7. 歐式甜點 / Dessert	
雞蛋/Egg	2隻/2pcs
牛奶/Milk	1.0(杯/Cup)
熟米飯/Cooked Rice	1.5(杯/Cup)
糖/Sugar	0.5(杯/Cup)
葡萄乾/Raisin	0.5(杯/Cup)
預設時間/ Default Time	1(小時/Hours)20(分鐘/Mins)

8. 米麵包 / Rice Bread / 9. 玉米麵包 / Corn Bread / 10. 無麩質麵包 / Gluten Free Bread

材料/Ingredient	1.0Lb	1.5Lb
水/Water	110ml	140ml
油/Oil	1.5(大勺/Large Spoon)	2.0(大勺/Large Spoon)
鹽/Salt	0.5(小勺/Small Spoon)	0.7(小勺/Small Spoon)
糖/Sugar	3.0(大勺/Large Spoon)	4.0(大勺/Large Spoon)
高筋麵粉/ High gluten Flour	1.3(杯/Cup)(180g)	1.7(杯/Cup)(240g)
酵母/Yeast	1.0(小勺/Small Spoon)	1.5(小勺/Small Spoon)

製作不同麵包(8/9/10)時需跟據以下份量:
According to the amount required to follow when making different bread(8/9/10):

熟飯/Cooked Rice (8)	50g(米麵包 / Rice Bread)	70g(米麵包 / Rice Bread)
玉米/Corn (9)	50g(玉米麵包 / Corn Bread)	70g(玉米麵包 / Corn Bread)
無麩質麵粉/ Gluten Free Flour (10)	50g (無麩質麵包 / Gluten Free Bread)	70g (無麩質麵包 / Gluten Free Bread)
預設時間/ Default Time	8. 米麵包 / Rice Bread 2(小時/Hours)40(分鐘/Mins) 9. 玉米麵包 / Corn Bread 2(小時/Hours)55(分鐘/Mins) 10. 無麩質麵包 / Gluten Free Bread 2(小時/Hours)55(分鐘/Mins)	8. 米麵包 / Rice Bread 2(小時/Hours)45(分鐘/Mins) 9. 玉米麵包 / Corn Bread 3(小時/Hours) 10. 無麩質麵包 / Gluten Free Bread 3(小時/Hours)

–––––––不同牌子的食材做出的效果亦有所不同，以下食譜僅供參考 / Different brands of ingredients have different effects, the above recipes are for reference only ––––––––

11. 八寶粥 / Eight Treasure Gruel	
8種食材/Dry 8 ingredients (江米、紅豆、花生米、栗子肉、蓮子、紅棗、桂圓肉、金糕) (Rice, Red Bean, Peanut, Chestnut Meat, Lotus Seed, Red Dates, Longan Meat, Golden Cake)	共120g Total 120g
水/Water	900ml
預設時間/ Default Time	40(分鐘/Mins)
可設定製作時間/ Settable production time	20(分鐘/Mins)至 1(小時/Hours) 50(分鐘/Mins)

清理及維護
Maintenance

警告：不使用麵包機時，經常保持拔除電源，及切勿將麵包機浸於水或其他液體中。清理前
　　　應確保麵包機處於冷卻狀態。
清理：清理時切勿將主機體浸於水或其他液體中。主機體使用濕潤軟布抹擦清潔，頑固污垢
　　　可用軟布沾上含肥皂的溫水抹擦。
　　　麵包桶及其他配件可以直接拆下進行清洗，但不宜使用鋼絲球類狀物進行磨擦。
注意：切勿使用含有腐蝕性的清潔劑或溶液清理麵包機。
儲存：連同使用說明，把麵包機存放於清涼及乾爽的地方。

WARNING: ALWAYS UNPLUG THE POWER CORD BEFORE MOVING OR SERVICING. DO NOT IMMERSE THE BREAD MAKER IN WATER! MAKE SURE THE APPLIANCE IS COMPLETELY COOL DOWN BEFORE CLEANING
CLEANING: Clean the main body of the Bread Maker with a soft cloth, to remove presistent dirt or grime wipe down with a cloth that has been dampened with warm soapy water.
Clean the baking bowl and accessories in water directly, do not use hard brush or scratchy materials for the cleaning purpose.
CAUTION: DO NOT use gasoline, benzene, thinner, harsh cleaners, etc., as they will damage the Bread Maker. NEVER use ALCOHOL or any other SOLVENTS.
STORAGE: Store the Bread Maker with these instructions in the original box in a cool and dry place.

型號 Model Number	ABM-015B
電源 Power Supply	220-240V~ 50/60Hz
額定功率 Rated Power	450W (加熱 / Heating)
	50W (馬達 / Motor)
麵包桶容量 Baking Bowl Capacity	1.6L (約/Approx.)
產品尺寸 Product Dimension	250 x 255 x 290 mm (約/Approx.)

源澤地圖
Origin Map
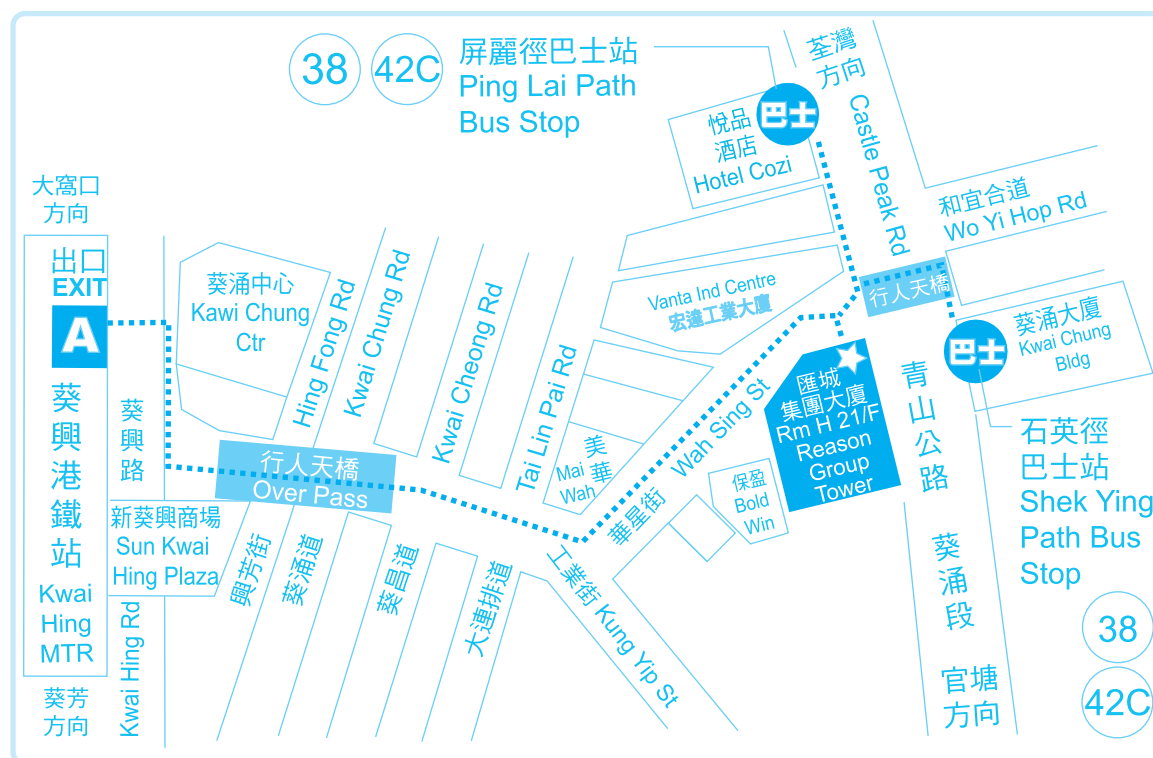
辦公時間
10:30am - 12:30pm (星期一至五)
02:30pm - 05:30pm (星期一至五)
10:30am - 12:30pm (星期六)
(星期日及公眾假期休息)

OFFICE HOURS
10:30am - 12:30pm (Mon to Fri)
02:30pm - 05:30pm (Mon to Fri)
10:30am - 12:30pm (Saturday)
(Closed on Sunday and Holiday)

產品保用証(一年自攜服務)

全自動麵包機 origo
Automatic Bread Maker

產品： 全自動麵包機

型號： ABM-015B

此產品由購買日期起計算，本公司將根據下列條款及細則，提供一年保養服務(商業用享為3個月):
1. 於購買後一年內，經本公司技術員判斷為正常運作下損壞之產品，可獲免費維修和/或零件更換。
2. 以下情況不被包括在保養範圍內：
　　– 若產品是因為濫用、錯誤使用、疏忽及/或意外而遭致損壞；
　　– 未經授權之自行處理、維修及/或改裝；
　　– 任何機殼、面蓋、麵包桶、攪拌棒、量杯、量勺、勾，以及配件。
3. 需要檢查或維修時，請將產品送往本公司服務中心，並於修理妥當後自行取回。
4. 更換後之任何損壞零件，均屬本公司所有。
5. 本保養服務只適用於香港特別行政區。
6. 顧客必須同時出示零售商之正式發票，方可得到免費維修服務。
*** 額外3個月保用：凡於購買產品後10天內完成網上登記，即可免費延長保用期3個月，即15個月免費保用(商業用途除外)。請即登入網站: www.origo.hk
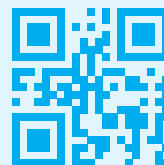
服務中心
源澤市務有限公司
香港新界葵涌青山公路403號(近華星街12號)匯城集團大廈21樓H室
電話: 2156 8238
www.origo.hk

www.origo.hk　　Find us on

Warranty Card(1 year carry-in)

Item ： Automatic Bread Maker

Model ： ABM-015B

This product is warranted for 1year (commercial use for 3 months) from the date of purchase under the following conditions:
1. For any defect, in the judgment of our technician, if it is caused under normal use, we are responsible for repairing the product, and/or replacing parts at free of charge.
2. This warranty DOES NOT apply to:
　　– If the product has been damaged through abuse, misuse, negligence or accidents;
　　– Unauthorized repair, alteration/modification;
　　– The housing, cover, baking bowl, stirring blade, measuring cup, measuring spoon, hook, or accessories, is excluded from this warranty.
3. The customer is requested to bring the unit to and from our Service Centre whenever service is needed.
4. Any defective parts, which had been replaced, shall be of our property.
5. This warranty is valid in H.K.S.A.R. only.
6. Please show the Invoice to get free service.
***Extra 3 months warranty: just complete Online Warranty Registration within 10 days from the date of receipt, free warranty will be extended to 15 months (not applicable to commercial use). Plaese enter our website: www.origo.hk

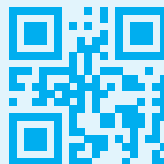Service Centre
ORIGIN MARKETING LIMITED
Unit H, 21/F., Reason Group Tower (nearby 12 Wah Sing Street), 403 Castle Peak Road, Kwai Chung, N.T., Hong Kong.
Tel: 2156 8238
www.origo.hk

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