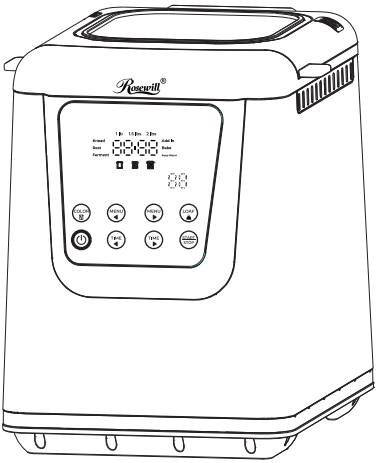
25 IN 1 AUTOMATIC BREAD MAKER MACHINE

User Manual



Explore more at **www.rosewill.com**

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⚠ IMPORTANT SAFEGUARDS

Important

Before using this product, please read and understand this instruction manual carefully, and keep it in a safe place; this product is only for use in homes or similar places.
To ensure safe operation and prevent injury or property damage to yourself and others, please adhere to the following safety precautions. Failure to comply with these warnings may result in accidents.

Danger

Do not immerse the main unit in water or any other liquid, and do not rinse under the tap.

Warnings

- READ ALL INSTRUCTIONS, PRODUCT LABELS, AND WARNINGS BEFORE USING THIS BREAD MAKER.
- Do not touch hot surfaces. Always carry the unit by its plastic base. Use oven mitts when handling hot materials, and allow metal parts to cool before cleaning. Ensure the bread maker has cooled completely before installing or removing parts.
- Unplug the bread maker from the electrical outlet when not in use and before cleaning. Allow it to cool fully before assembling or disassembling.
- To prevent electric shock, do not immerse the appliance, power cord, or plug in water or any other liquid.
- Always supervise children or individuals with limited capabilities when the appliance is in use.

⚠ Warnings

- Do not place objects on the power cord. Avoid placing the cord in areas where it may be tripped over. Unplug the bread maker when not in use, before extended absences, or when leaving the house for long periods.
- Do not use the appliance if the power cord or plug is frayed or damaged, or if the unit has malfunctioned, been dropped, or otherwise damaged. Refer all repairs to an authorized service center.
- Keep the cord away from table or counter edges, hot surfaces, and unstable or cloth-covered surfaces.
- Avoid contact with moving parts during operation.
- Use only manufacturer-recommended attachments. Unauthorized accessories may cause fire, electric shock, injury, or damage, and will void the warranty.
- This appliance is for indoor household use only. Not for commercial or outdoor use.
- Keep the appliance away from hot burners, heated ovens, or other heat sources.
- Do not allow the power cord to come into contact with hot surfaces of the bread maker.
- Do not place flammable materials on the hot surface of the appliance.
- Maintain a minimum clearance of 2 inches (5 cm) between the bread maker and walls or other objects.
- Use only for its intended purpose.
- When plugging or unplugging, avoid touching the metal prongs of the plug.
- Before unplugging, cancel any active program by pressing and holding the START/STOP button for 2–3 seconds. Then grasp the plug—not the cord—to disconnect from the outlet.

⚠ Warnings

- Use of an extension cord is not recommended. If necessary, use only an extension cord with an electrical rating equal to or greater than that of the appliance. Ensure the cord is properly arranged to avoid tripping hazards or contact with children.
- If the electrical circuit is overloaded with other appliances, the bread maker may not operate correctly. It should be used on a dedicated circuit.
- Do not operate the appliance in an enclosed space such as an appliance garage or under a wall cabinet. When storing in a garage, always unplug the unit to prevent fire hazards.
- For household use only.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience or knowledge, unless supervised by someone responsible for their safety.
- Supervise children to ensure they do not play with the appliance.
- This appliance is not designed to be operated by an external timer or remote-control system.

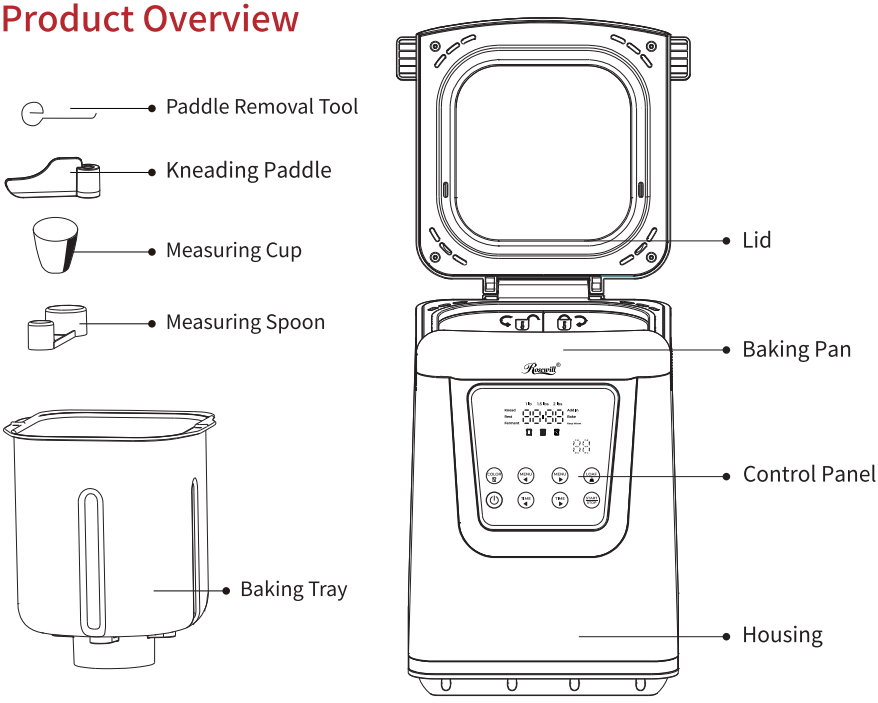
PRODUCT DESCRIPTION

Direction of use: A bread maker automates homemade bread baking. Just add ingredients, choose a setting, and it mixes, kneads, rises, and bakes fresh bread. It offers programs for multiple bread types and even dough. Perfect for easy, preservative-free bread at home with minimal effort.

Specification

Model	RHBM-26002BK、RHBM-26002WH、RHBM-26002BL、RHBM-26002GN、RHBM-26002PK
Voltage	120V~60Hz
Rated Power	700W
Capacity	2 lb
Dimensions	L x W x H : 12.8 x 9.6 x 12.0 inch
Weight	8.8 lbs

Product Overview



Control Panel Operation



A. MENU Button - Selects a program; refer to the program list below.
B. COLOR Button - Selects light, medium, or dark crust.

Light: Medium: Dark:

C. LOAF Button - Selects loaf size: 1 lb, 1.5 lb, or 2 lb.
D. START / STOP Button - Starts and stops the bread-making process. Also controls the pause function.
E. TIME Button - Adjust time for the bake program and set the delay start timer.

NOTE: Some program selections are limited to specific crust colors and loaf sizes, which will be indicated correspondingly on the LCD display. If a program does not display loafsize options, it means the recipe uses a fixed ingredient weight that does not exceed 2 lb(1000g).

HOW TO USE

Intended Use

- **Primary Functions:** This appliance is designed for transforming raw ingredients into baked bread, dough, and yogurt.
- **Usage Scope:** This product is strictly intended for household use only and is not suitable for commercial applications.
- **Operating Environment:** This device is designed to be operated exclusively in dry, indoor environments.
- **Liability Disclaimer:** The manufacturer accepts no liability for any damages resulting from improper use, modifications, or failure to follow the instructions outlined in this manual.

Before First Use

Please read and follow these steps carefully before using the appliance for the first time:

- **Inspect & Unpack:** Check the unit for any signs of transport damage. Remove all packaging materials from the appliance and accessories.
- **Verify Power Supply:** Before connecting to a power source, verify that the local power supply voltage and current rating match the specifications clearly indicated on the product's rating label.
- **Initial Burn-off (Removing Residue):** To eliminate any manufacturing residues or odors, switch on the appliance and allow it to **run empty** (without ingredients) for approximately **10 minutes**. Afterwards, turn it off, let it cool down completely, and perform a final cleaning.
- **Pre-use Cleaning:** Clean all applicable parts of the product before its initial use. Ensure all components are thoroughly dried before reassembly.
- **Proper Placement:** Position the unit on a **stable, level, and heat-resistant** surface, ensuring adequate clearance for ventilation

⚠ DANGER **CHOKING & SUFFOCATION HAZARD**

Keep all plastic packaging materials (bags, wraps, etc.) out of reach of infants and children. These materials are not toys and present a serious risk of suffocation.

STEP 1: Adding Ingredients and Power On

- Open the lid.
- Place the bread pan in the baking compartment and turn it clockwise until it clicks in position.
- Place the kneading paddle onto the drive shaft. Match the indentation on the kneading paddle hole to the one on the drive shaft. The base of the kneading paddle should rest on the bottom of bread pan.
- Add the liquid ingredients first.

Important Do not exceed the maximum capacities below:

- Flour: 17.6 oz (500g / 5 cups)
- Yeast: 1 tsp (6g)

Exceeding these limits may damage the product or cause the dough to rise too much, resulting in overflow through the lid. Please measure carefully to avoid any issues.

STEP 2: Select the Desired Program

1. To select the program, press MENU button to select the program between the 25 programs in the program list below:

PROGRAMS

1. BASIC	6. GLUTEN-FREE	11. CAKE	16. JUICE BREAD	21. SOURDOUGH
2. FRENCH	7. TOAST	12. BAKING	17. KNEADING	22. MEAT FLOSS
3. WHOLE WHEAT	8. MULTI-GRAIN	13. SOFT BREAD	18. RISE ONLY	23. TOSS
4. ULTRA FAST	9. JAM	14. LOW CARB	19. KNEAD / RISE	24. DEFROST
5. SWEET	10. FRUIT BREAD	15. MILK BREAD	20. YOGURT	25. RICE CAKE

2. After select the program, you can also press COLOR and LOAF button to select the desired bread you want.

Color Setting	Browning Level
Light	
Medium	
Dark	

Loaf Size	Recommend Servings
1 lb	1~3
1.5 lb	3~4
2 lb	4~6

STEP 3：Completing Baking and Enjoy Your Meal

- To start the operation, press START / STOP button. The product starts operation in the settings you selected.
- To pause the operation, short press START / STOP button.
- To cancel the operation, long press START / STOP button for 2 seconds.

Delay Start Timer

- You can pre-program the bread maker to finish baking up to 15 hours in advance. For example, if you want your bread ready by 11 am., you can set the timer at 8 pm. the night before. Please set the completion time according to your schedule.
- IMPORTANT: Do not use perishable ingredients (e.g., milk, eggs, cheese, or yogurt) when using the Delay Start function.

To Set the Delay Start Timer:

- Place all ingredients into the bread pan.
- Select the desired program, crust color, and loaf size.
- Set the desired finishing time. Press the "+" or "-" buttons to adjust the time in 10-minute increments, up to 15 hours later.
- Press the START / STOP button to activate the delay countdown.

Keep Warm

Enjoy your bread warm for up to an hour after baking ends with the Keep Warm function. This feature also protects the crust from moisture, preventing sogginess if you can't remove the bread right away. Please note that some crusts may darken slightly while keeping warm.
For optimal results, remove the loaf promptly after the baking cycle ends and allow it to cool on a wire rack.

Removing the Kneading Paddle

You have the option to remove the kneading paddle and / or reshape the dough after the kneading cycle is complete. This is indicated by an audible signal (10 short beeps) before the final rise cycle. The display will also show "paddle" for one minute as a visual reminder.

To remove the paddle and/or reshape the dough:
a. Press START / STOP to pause the program.
b. Open the lid and remove the bread pan by its handle.
c. Take out the dough, remove the kneading paddle from it, and shape the dough into a smooth ball if desired.
d. Place the dough back into the bread pan, ensuring it is centered.
e. Reinsert the bread pan into the machine and turn it clockwise to lock it in place. Close the lid.
f. Press START / STOP to resume the program.

NOTE: If you wish to bake the dough in a conventional oven, this is the time to remove it. After transferring the dough to your own pan, press and hold the START / STOP button to cancel the current program and reset the machine.

To Remove the Bread:

CAUTION: Always use oven mitts, as the bread pan and kneading paddle will be extremely hot.

a. Open the lid. Use the provided pan hook to lift the handle. While wearing oven mitts, grasp the handle and turn the pan counter clockwise to unlock and remove it from the machine.

b. Hold the pan securely with oven mitts. Gently shake the pan upside down over a wire rack until the bread is released.



c. For best results and easier slicing, allow the loaf to cool on the wire rack for 20 to 30 minutes before cutting.

NOTE: If the kneading paddle remains in the loaf after baking, carefully remove it from the bottom of the bread, exercising extreme caution as it will be very hot.

Measuring Ingredients

Important Note: The most important rule for successful bread-making is using exact measurements.

Liquid Ingredients:

- Use a clear liquid measuring cup with clear gradations.
- Place the cup on a flat surface and check the amount at eye level to ensure accuracy.
- Most recipes require liquids to be at room temperature.

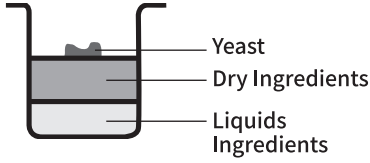
Dry Ingredients:

- Gently spoon ingredients into a dry measuring cup.
- Level off the excess with the straight edge of a knife or spatula. Do not pack down unless specified.
- Avoid scooping directly from the container, as this can compress the ingredient and add up to an extra tablespoon.

Loading Ingredients Into the Bread Pan

Add ingredients to the bread pan in the exact order your recipe calls for. The usual order is:

- **Liquids first –** water, milk, egg, etc.
- **Dry ingredients next –** flour, sugar, salt
- **Yeast last –** Make sure your yeast is fresh and does not come into contact with any liquid or salt too soon. A good way to avoid this is to make a small well in the center of the flour and place the yeast inside it.



Tips for Best Results:
Use ingredients at room temperature (about 75°F–90°F / 24°C–32°C) unless your recipe says otherwise. Extreme temperatures can interfere with rising and baking.
Never use hot water – it can kill the yeast and prevent the bread from rising.
For the best outcome, always start with fresh ingredients, especially flour and yeast.

COMMON PROBLEM ANALYSIS

Problem	Solution
The bread collapses in the middle and is moist on the pottom.	The bread is left too long in the bread pan after baking and warming. Take the bread out righ after the baking.
The ingredients are not mixed or the bread is not baked correctly	Incorrect program setting. Try another program.
	The lid was opened when baking. Do not open the lid.
	The kneading paddle is blocked. Clean the kneading paddle and drive shaft.
The dough rises too much and spills to the baking compartment	Too much milk.
	Too much yeast.
	Too much flour.
	Not enough salt.
The bread does not rise properly.	Not enough yeast.
	The yeast came into contact with the liquid when inserting the ingredients.
	Wrong type of flour or stale flour used.
	Wrong amount of liquid.
	Not enough sugar.
The bread is not baked in the centr.	Wrong amount of liquid.
	Too much humidity.
Flour deposits on the bread crust.	The ingredients were not added in the proper order.

NOTE: If the fault persists after following the solution steps above, please contact our customer service department. Do not attempt to disassemble the unit yourself, as this may void the warranty and cause safety hazards.

CLEANING AND MAINTANCE

SAFETY FIRST: Always unplug the unit before cleaning. Never immerse the main body, cord, or plug in water or dishwashers.

General Cleaning:

Do not use abrasive scrubbing pads, brushes, or harsh chemical cleaners. Use only a mild, non-abrasive cleaner for the exterior housing.

By Component:

- Bread Pan & Kneading Paddle: Hand wash with warm, soapy water. To preserve the non-stick coating, avoid using metal utensils.
- Baking Chamber: Wipe out crumbs with a slightly damp cloth or a soft pastry brush. Caution: Be careful not to bend or damage the internal heating element.
- Lid: Wipe the interior with a damp sponge or cloth. Do not immerse the lid in water.
- Control Panel: Wipe with a slightly damp cloth. Take care to prevent moisture from seeping under the buttons.

Helpful Tips:

- Stuck Kneading Paddle: Soak the bread pan in warm, soapy water for 10-15 minutes to loosen it.
- Baking Pan Discoloration: Normal over time due to steam and moisture. This does not affect performance.
- Maintenance Note: For any servicing not described above, please contact an authorized service representative.

WARRANTY

Register One (1) Year Limited Warranty

This One (1) Year Limited Warranty applies to purchases made from authorized retailers of Rosewill lnc. ("Rosewill") by the original appliance owner and is not transferable. Please visit www.rosewill.com to register your new Rosewill appliance. Failure to register your product will not diminish your warranty rights. You will be asked to provide the store name, date of purchase, model number (found on the back of your appliance) and serial number (found on the bottom of your appliance) along with your name and email address.

Warranty Service

To obtain warranty service, please contact our Consumer Care Department by email to techsupport@rosewill.com. We will try to contact you as soon as possible. If we are unable to resolve the problem, you may be asked to send your appliance to the Service Department for quality inspection. Rosewill is not responsible for shipping costs related to warranty service. When returning your appliance, please include your name, mailing address, email address, phone number, and proof of the original purchase date as well as a description of the problem you are encountering with the appliance.



Appliances need to be disposed of separately for scrap. Throwing them directly into the garbage is prohibited.



Technical Support Information

techsupport@rosewill.com www.rosewill.com

Thank you for purchasing a quality Rosewill product.
Please register your product at www.rosewill.com for complete warranty information and support for your product.