

*Rosewill*<sup>®</sup>



**2-Pound Bread Maker**  
**RHBM-15001**

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**User Manual**

Read this booklet thoroughly before using your Bread Maker,  
and save it for future reference.



## **CONTENTS**

<b>IMPORTANT SAFEGUARDS.....</b>	<b>2</b>
<b>KNOW YOUR BREAD MAKER.....</b>	<b>3</b>
<b>INTRODUCTION TO THE CONTROL PANEL .....</b>	<b>4-6</b>
<b>KEEP WARM FUNCTION .....</b>	<b>6</b>
<b>AUTOMATIC DISPENSER FUNCTION .....</b>	<b>6</b>
<b>MEMORY .....</b>	<b>6</b>
<b>OPERATING ENVIRONMENT.....</b>	<b>6</b>
<b>WARNING DISPLAY .....</b>	<b>7</b>
<b>FOR THE FIRST USE .....</b>	<b>7</b>
<b>HOW TO MAKE BREAD .....</b>	<b>7-8</b>
<b>SPECIAL INTRODUCTION.....</b>	<b>8-9</b>
<b>CLEANING AND MAINTENANCE .....</b>	<b>9</b>
<b>INTRODUCTION TO BREAD’S INGREDIENTS.....</b>	<b>9-11</b>
<b>MEASURING INGREDIENTS.....</b>	<b>11-12</b>
<b>BREAD MAKER COOKBOOK .....</b>	<b>12-14</b>
<b>TROUBLE SHOOTING .....</b>	<b>15-18</b>
<b>SPECIFICATIONS.....</b>	<b>19</b>

## IMPORTANT SAFEGUARDS

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

1. READ ALL INSTRUCTIONS.
2. Before using, check that the voltage of wall outlet corresponds to that shown on the rating plate.
3. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or if it is dropped or damaged in any manner. Return the appliance to manufacturer or the nearest authorized service agent for examination, repair, or electrical or mechanical adjustment.
4. Do not touch hot surfaces.
5. To protect against electric shock, do not immerse cord, plugs, or housing in water or other liquid.
6. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
7. Do not let cord hang over the edge of a table or hot surface.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not place on or near a hot gas or electric burner, or in a heated oven.
10. Do not touch any moving or spinning parts of the machine when baking.
11. Never switch on the appliance without bread pan inserted properly and filled with ingredients.
12. Never strike the bread pan on the top or edge to remove it as this may damage the bread pan and prevent safe use of it thereafter.
13. Metal foils or other materials must not be inserted into the bread maker as this can give rise to the risk of a fire or short circuit.
14. Never cover the bread maker with a towel or any other material – heat and steam must be able to escape freely. A fire can be caused if it is covered by or comes into contact with combustible material.
15. Do not operate the appliance for anything other than its intended use.
16. Always use the appliance on a secure, dry, level surface.
17. Do not use outdoors.
18. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
19. To avoid damaging the appliance, do not operate the unit without bread pan placed in the chamber.



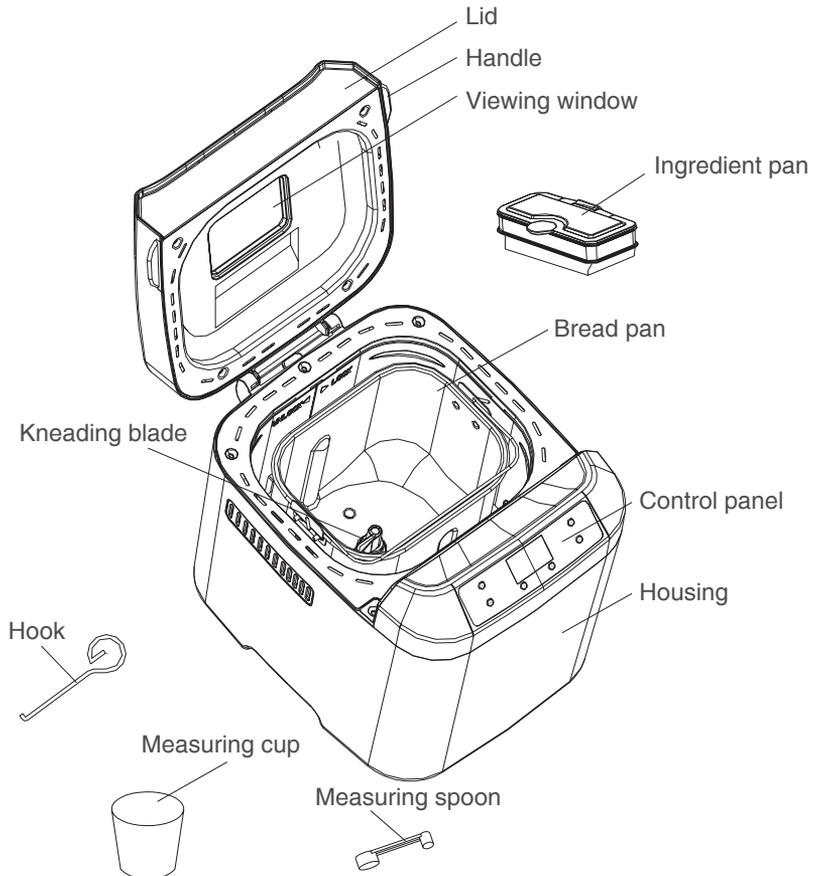
## SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY



### NOTES ON THE ELECTRICAL CORD:

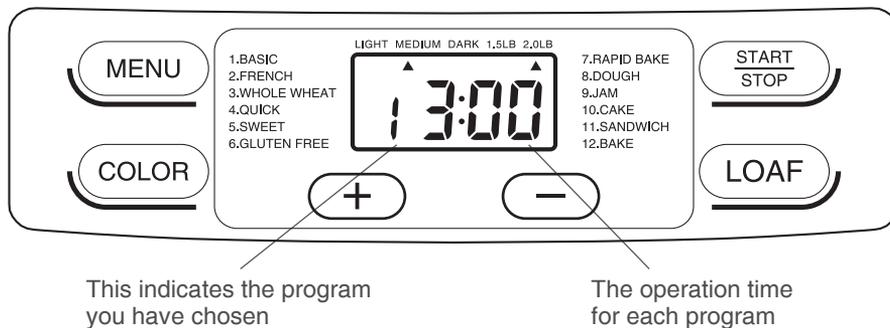
This appliance has a polarized electrical plug. To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

## KNOW YOUR BREAD MAKER



## INTRODUCTION TO THE CONTROL PANEL

• (The screen is subject to change without prior notice.)



### AFTER POWER-UP

As soon as the bread maker is plugged into the power supply, a beep will be heard and "3:00" appears in the display after a short time. But the two dots between the "3" and "00" don't flash constantly. The arrow points to 1.5LB and **MEDIUM**. This is the default setting.

### START/STOP

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

To start a program, press the **START/STOP** button once. A short beep will be heard and the two dots on the LCD screen will begin to flash, the working light will illuminate and the program will start. After a program has begun, all buttons will be deactivated except the **START/STOP** button. This feature will help to prevent any unintentional disruption to the operation of program.

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

### PAUSE FUNCTION

After a program begins, press the **START/STOP** button once to interrupt it at any time. The program will be paused but the setting will be saved and the cooking time will flash on the LCD screen. Press the **START/STOP** button again (or within 10 minutes) without touching any other button and the program will continue.

## MENU

The Menu button is used to select a program. Each time it is pressed, the program will vary. Press the button repeatedly to cycle through the 12 programs on the LCD display. Select your desired program. The functions of 12 menus are explained below.

1. **Basic:** Kneading, rising and baking normal bread. You may also add ingredients to increase flavor.
2. **French:** Kneading, rising and baking with a longer rise time. The bread baked in this menu will usually have a crispier crust and lighter texture.
3. **Whole Wheat:** Kneading, rising and baking of whole wheat bread. It is not advisable to use the delay function as this can produce poor results.
4. **Quick:** Kneading, rising and baking using less time than the Basic setting. The bread baked on this setting is usually smaller and has a denser texture.
5. **Sweet:** Kneading, rising and baking sweet bread. You may also add ingredients to alter the flavor.
6. **Gluten-free:** Kneading, rising and baking gluten-free bread. You may also add ingredients to add flavor.
7. **Rapid Bake:** Kneading adding, rising and baking in the shortest amount of time. Usually the bread made is smaller and rougher than that made using the **Quick** program.
8. **Dough:** Kneading and rising, but without baking. Remove the dough and use for making bread rolls, pizza, steamed bread, etc.
9. **Jam:** Boiling jams and marmalades. Fruits and vegetables must be chopped before putting them into the bread pan.
10. **Cake:** Kneading, rising and baking. Use baking soda and/or baking powder.
11. **Sandwich:** Kneading, rising and baking sandwiches. For baking light-texture bread with a thinner crust.
12. **Bake:** Only baking, no kneading or rising. Also used to increase the baking time on selected settings.

## COLOR

Use the Color button to select a **LIGHT**, **MEDIUM** or **DARK** color for the crust. This button is not applicable for the Dough or Jam programs.

## LOAF SIZE

Press this button to select the desired size of the loaf. Please note the total operation time may vary among loaf sizes. This button is not applicable for the Quick, Dough, Jam, Cake or Bake programs.

## DELAY FUNCTION

Use this button to delay the start time for your desired program.

Begin by determining the when a freshly baked loaf of bread is desired, then press the + and – buttons to set the required time in 10-minute increments. Please note: Total time should include the delay time and the baking time of the selected program. In other words, at the completion of the total delay time, hot bread will be ready. Maximum delay time is 13 hours.

**Example:** At 8:30 p.m, if you would like your bread to be ready in the next morning at 7 a.m., i.e. in 10 hours and 30 minutes, select your menu, color, and loaf size, then press the “+” or “–” to add the time until “10:30” appears on the LCD screen. Then press the **STOP/START** button to activate this program. The dot will flash and the display will count down, showing the remaining time. You will get fresh bread at 7 o'clock in the morning. If you don't want to take out the bread immediately, the keep warm time of 1 hour will begin automatically.

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

## KEEP WARM FUNCTION

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

## AUTOMATIC DISPENSER FUNCTION

Put the fruit or nut into ingredient pan before start the program, when making bread ,the program will put the ingredient in bread bucket automatically.

## MEMORY

If the power supply is interrupted during the course of bread making, the bread making process will be continued automatically within 10 minutes, even without pressing the **START/STOP** button. If the break time exceeds 10 minutes, the memory will not be saved and the bread maker must be restarted. However, if the dough is no further than the kneading phase when the power supply breaks off, press the “**START/STOP**” to restart the program from the beginning.

## OPERATING ENVIRONMENT

The machine may work well in a wide range of temperatures, but there could be a difference in loaf size between a very warm room and a very cold room. We suggest the room temperature be between 59 and 94°F (15 and 34°C).

**⚠ WARNING DISPLAY:**

1. If the display shows “HHH” (accompanied by 5 beep sounds) after the program has been started, the temperature inside is still too high. In this case, the program has to be stopped. Open the lid and let the bread maker cool down for 10 to 20 minutes.
2. If the display shows “LLL” (accompanied by 5 beep sounds) after pressing the START/STOP button (except on the Bake program), the temperature inside is too low. Press the START/STOP button, open the lid, and let the machine rest for 10 to 20 minutes to return to room temperature.
3. If the display shows “EE0” after you have pressed **START/STOP**, the temperature sensor is disconnected. Please have the sensor checked by an authorized expert.

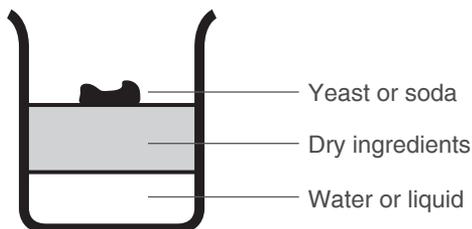
**FOR THE FIRST USE**

1. Please ensure all parts and accessories are complete and free of damage.
2. Clean all parts according to the section “**Cleaning and Maintenance**” below.
3. Set the bread maker in “Bake” mode and bake empty for about 10 minutes. After allowing it to cool down, clean once more.
4. Dry all parts thoroughly and reassemble. The appliance is now ready for use.

**HOW TO MAKE BREAD**

1. Place the pan in position and turn it clockwise until it clicks into correct position. Insert the kneading blade onto the drive shaft. It is recommended to fill holes with heat-resistant margarine prior to installing the kneaders; this prevents the dough from sticking below the kneaders and the kneaders can be more easily removed from bread.
2. Place ingredients into the bread pan. Please follow the order as outlined in the recipe. Usually the water or liquid substance should be added first, then sugar, salt and flour; always add yeast or baking powder as the final ingredient.

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



**Note:** The maximum quantity of flour and yeast separately is 17oz (490g) and 0.2oz (6g).

3. Use your finger to make a small indentation on one side of the flour. Add yeast to indentation. Make sure yeast does not come into contact with the liquid ingredients or salt.
4. Close the lid gently and plug the power cord into a wall outlet.
5. Press the Menu button until your desired program is selected.
6. Press the **COLOR** button to select the desired crust color.
7. Press the **LOAF** button to select the desired size – 1.5LB or 2.0LB.
8. Set the delay time by pressing the + or – buttons. This step may be skipped if you want the bread maker to start working immediately.
9. Press the **START/STOP** button to start working, the working light will illuminate.
10. For the Basic, French, Whole Wheat, Quick, Sweet, Rapid Bake, Cake and Sandwich programs, 10 beep sounds will be heard during operation. This is to prompt you to add ingredients. It is possible that steam will escape through the vent slits in the lid during baking. This is normal.
11. Once the process has been completed, 10 beep sounds will be heard, and the working light will extinguish. Press **START/STOP** button for approx. 2 seconds to stop the process and remove bread. Open the lid and while using oven mitts, firmly grasp the bread pan handle. Turn the pan counter-clockwise and gently pull the pan straight up and out of the machine.
12. Use non-stick spatula to gently loosen the sides of the bread from the pan.  
**Caution: The Bread pan and bread may be very hot! Always handle with care and use oven mitts.**
13. Turn bread pan upside down onto a clean cooking surface and gently shake until bread falls out onto rack.
14. Remove the bread carefully from the pan and cool for about 20 minutes before slicing.
15. If you are out of the room or have not pressed **START/STOP** button at the end of operation, the bread will be kept warm automatically for 1 hour. If you would like to take the bread out, switch the program off with the START/STOP button.
16. When not in use, unplug the power cord.  
**Note: Before slicing the loaf, use the hook to remove the kneading blade hidden on the bottom of loaf. The loaf will be hot – never use bare hands to remove the kneading blade.**

## SPECIAL INTRODUCTION

### 1. For Quick breads

Quick breads are made with baking powder and baking soda that activates by moisture and heat. For perfect quick breads, it is suggested that all liquids be placed in the bottom of the bread pan and dry ingredients on top. During the initial mixing of quick bread, batter

and dry ingredients may collect in the corners of the pan, so it may be necessary to help machine mix to avoid flour clumps. If so, use a rubber spatula.

## **2. About Rapid Bake program**

The bread maker can bake a loaf within 1 hour on the Rapid Bake program. This setting can bake bread in 58 minutes; the bread will be a little denser in texture than bread baked on the normal Bake setting. Please note: water should be hot – in the range of 118 - 122°F (48 - 50°C) when added. Use a cooking thermometer to measure the temperature. The water temperature is very critical to the baking performance. If the water temperature is too low the bread will not be rise to expected size; if the water temperature is too high it will kill the yeast prior to rising, which also will largely affect the baking performance.

## **CLEANING AND MAINTENANCE**

Unplug the machine and let it cool down prior to cleaning.

1. Bread pan: Rub inside and outside with a damp cloth. Do not use any sharp or abrasive agents in order to protect the non-stick coating. The pan must be dried completely prior to use.
2. Kneading blade: If the kneading bar is difficult to remove from the axle, fill the container with warm water and allow it to soak for approx. 30 minutes. The kneader can then be easily removed for cleaning. Also, wipe the blade carefully with a cotton damp cloth. Please note: both the bread pan and kneading blade are dishwasher-safe components.
3. Lid and window: Clean the lid's inside and outside with a slightly damp cloth.
4. Housing: Gently wipe the outer surface of housing with a wet cloth. Do not use any abrasive cleaner to clean as this would degrade the high polish of the surface. Never immerse the housing in water for cleaning.
5. Before the bread maker is packed away for storage, ensure that it has completely cooled down and is clean and dry; put the spoon and the kneading blade in the drawer and close lid.

## **INTRODUCTION TO BREAD'S INGREDIENTS**

### **1. Bread flour**

Bread flour has a high gluten content, so it can be also be called high-gluten flour – also containing high protein content. It has an elastic texture and the bread retains its size after rising. Since the gluten content is higher than regular flour, it can be used for making larger loaves of bread with better inner fiber. Bread flour is the most important ingredient in making bread.

### **2. Plain flour**

Flour that contains no baking powder is better for making extouch bread.

### 3. Whole-wheat flour

Whole-wheat flour is ground from grain. It contains wheat skin and gluten. Whole-wheat flour is heavier and more nutritious than common flour. The bread made by whole-wheat flour is usually smaller in size. Many recipes therefore combine whole-wheat flour with plain bread flour to achieve the best result.

### 4. Black wheat flour

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

### 5. Self-rising flour

A type of flour that contains baking powder, self-rising flour is often used for making cakes.

### 6. Corn flour and Oatmeal flour

Corn flour and oatmeal flour are ground from corn and oatmeal. They are the additive ingredients in making “rough” bread, used for enhancing flavor and texture.

### 7. Sugar

Sugar is a very important ingredient in bread as it sweetens the taste and enhances the color. It also nourishes the yeast in bread. White sugar is largely used. Brown sugar, powdered sugar, or cotton sugar may also be used in certain recipes.

### 8. Yeast

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

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

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

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

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

The steps below will determine whether your yeast is fresh and active.

- (1) Pour 1/2 cup warm water 113 - 122°F (45 - 50°C) into a measuring cup.
- (2) Put 1 tsp. white sugar into the cup and stir, then sprinkle 2 tsp. yeast over the water.
- (3) Place the measuring cup in a warm place for about 10 minutes. Do not stir the water.
- (4) The mixture should produce up to 1 cup of froth. If not, the yeast is dead or inactive.

### 9. Salt

Salt is necessary to improve bread's flavor and crust color. But salt can restrain yeast from rising. Never use too much salt in a recipe. Loaf size will be larger without salt.

### **10. Eggs**

Eggs can improve bread texture, make the bread more nourishing, and increase size. Eggs must be peeled and stirred evenly.

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

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

### **12. Baking powder**

Baking powder aids rising in breads and cakes on the Rapid Bake setting. Since it does not need prolonged rising time, and it can produce air bubbles, the chemical composition of baking powder will soften the texture of bread.

### **13. Soda**

Soda powder is similar to baking powder and can also be used in combination with it.

### **14. Water and other liquids**

Water is an essential ingredient for making bread. Generally speaking, water temperature between 68 and 77°F (20 and 25°C) is the best. Water may be replaced with fresh milk or a mix of water 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.

## **MEASURING INGREDIENTS**

One important step for making good bread is the proper amount of ingredients. For best results, it is strongly recommended that you use a measuring cup or measuring spoon to obtain accurate amounts.

### **1. Weighing liquid ingredients**

Water, fresh milk, or a milk/powder solution should be measured with measuring cups. Carefully measure liquid ingredients on a level surface. When you measure cooking oil or other ingredients, clean the measuring cup thoroughly without any other ingredients.

### **2. Dry measurements**

Dry measuring must be done by gently spooning ingredients into a measuring cup. Once filled, level off with a straight edge. Scooping or tapping a measuring cup with more than is required can alter a recipe. Measurements must be level, not heaped, as this small difference may affect the critical balance of the recipe. When measuring small amounts of dry ingredients, a measuring spoon must be used.

### **3. Adding sequence**

The uniform sequence of adding ingredients should be followed. Generally speaking, the sequence is: liquid ingredient, eggs, salt, milk powder – then any remaining ingredients.

When adding ingredients, do not let the flour become completely moistened by the liquid. Yeast can only be placed on dry flour. Furthermore, yeast mustn't contact salt. When using the delay function for long periods of time, do not add perishable ingredients such as eggs, fresh fruits, etc.

## BREAD MAKER COOKBOOK

### 1. BASIC BREAD:

Ingredients	1.5LB Loaf		2.0LB Loaf	
	1. Water	280 ml	280g	340 ml
2. Oil	2 Tablespoons	24g	3 Tablespoons	36g
3. Salt	1 teaspoons	7g	1.5 teaspoons	10g
4. Sugar	2 Tablespoons	24g	3 Tablespoons	36g
5. Flour	3 cups	420g	3 1/2 cups	490g
6. Yeast	0.5 teaspoons	1.5g	0.5 teaspoons	1.5g

### 2. FRENCH BREAD:

Ingredients	1.5LB Loaf		2.0LB Loaf	
	1. Water	280 ml	280g	340 ml
2. Oil	2 Tablespoons	24g	3 Tablespoons	36g
3. Salt	1.5 teaspoons	10g	2 teaspoons	14g
4. Sugar	1.5 Tablespoons	18g	2 Tablespoons	24g
5. Flour	3 cups	420g	3 1/2 cups	490g
6. Yeast	0.5 teaspoons	1.5g	0.5 teaspoons	1.5g

### 3. WHOLE-WHEAT BREAD:

Ingredients	1.5LB Loaf		2.0LB Loaf	
	1. Water	260 ml	260g	340 ml
2. Oil	2 Tablespoons	24g	3 Tablespoons	36g
3. Salt	4 teaspoons	7g	2 teaspoons	14g
4. Whole wheat flour	1 cups	110g	2 cups	220g
5. Plain flour	2 cups	280g	2 cups	280g
6. Brown sugar	2 Tablespoons	18g	2.5 Tablespoons	23g
7. Milk powder	2 Tablespoons	14g	3 Tablespoons	21g
8. Yeast	0.5 teaspoons	1.5g	0.5 teaspoons	1.5g

#### 4. QUICK BREAD:

Ingredients	2.0LB Loaf	
1. Warm water 104-122°F (40-50°C)	320 ml	320g
2. Oil	2 Tablespoons	24g
3. Salt	1.5 teaspoons	10g
4. Sugar	2 Tablespoons	24g
5. Flour	3 1/2 cups	490g
6. Yeast	2 teaspoons	6g

#### 5. SWEET BREAD:

Ingredients	1.5LB Loaf		2.0LB Loaf	
1. Water	280 ml	260g	340 ml	340g
2. Vegetable Oil	2 Tablespoons	24g	3 Tablespoons	36g
3. Salt	1.5 teaspoon	10g	2 teaspoon	14g
4. Sugar	3 Tablespoons	36g	4 Tablespoons	48g
5. Flour	3 cups	420g	3 1/2 cups	490g
6. Milk powder	2 Tablespoons	14g	2 Tablespoons	14g
7. Yeast	0.5 teaspoons	1.5g	0.5 teaspoons	1.5g

#### 6. GLUTEN-FREE:

Ingredients	1.5LB Loaf	2.0LB Loaf
1. Water	280 ml	340 ml
2. Oil	2 Tablespoons	3 Tablespoons
3. Salt	1	1 1/2
4. Gluten-free flour	3 cups	4 cups
5. Sugar	2 Tablespoons	2 Tablespoons
6. Yeast	2 teaspoon	1.5 teaspoon

#### 7. Rapid Bake BREAD:

Ingredients	1.5LB Loaf	
1. Warm water 104-122°F (40-50°C)	270 ml	270g
2. Oil	2 Tablespoons	24g
3. Salt	1 teaspoon	7g
4. Sugar	3 Tablespoons	36g
5. Flour	3 cups	420g
6. Yeast	2 teaspoon	6g

**8. DOUGH:**

Ingredients		
1. Water	360 ml	360g
2. Oil	2 Tablespoons	24g
3. Salt	1.5 teaspoons	10g
4. Refined flour	4 cups	560g
5. Sugar	2 Tablespoons	24g
6. Yeast	0.5 teaspoons	1.5g

**9. JAM:**

Ingredients		
1. Crushed strawberries	4 cups	
2. Sugar	1 cup	230g
3. Pudding powder	1 cup	150g

**10. CAKE:**

Ingredients		
1. Cake oil	2 Tablespoons	24g
2. Sugar	8 Tablespoons	96g
3. Egg	6	270g
4. Self-rising flour	1 cup	250g
5. Flavoring essence/extract	1 teaspoon	2g
6. Lemon juice	1.3 Tablespoons	10g
7. Yeast	1 teaspoons	3g

**11. SANDWICH BREAD:**

Ingredients	1.5LB Loaf		2.0LB Loaf	
1. Water	270 ml	270g	360 ml	360g
2. Butter or margarine	1.5 Tablespoons		2 Tablespoons	
3. Salt	1.5 teaspoons	10g	2 teaspoons	14g
4. Sugar	1.5 Tablespoons	18g	2 tablespoon	24g
5. Dry milk	1.5 Tablespoons	10g	2 tablespoon	14g
6. Bread flour	3 cups	420g	4 cups	560g
7. Dry Yeast	1 teaspoons	3g	1 teaspoons	3g

**12. BAKE:** only baking, no kneading and rise. Also used to increase the baking time on selected settings, there is no proportioning table.

### 13. TROUBLESHOOTING

	Problem	Cause	Solution
<b>Trouble-shooting Issues with Your Bread Maker</b>	Smoke comes out of the baking compartment or of the vents	The ingredients stick to the baking compartment or on the outside of the baking pan	Pull out the plug and clean the outside of the baking pan or the baking compartment.
	Bread is sunken in the middle and is moist on the bottom	The bread was left too long in the pan after baking and warming.	Take the bread out of the baking pan before the warming function is over.
	It is difficult to take the bread out of the baking pan.	The bottom of the loaf is stuck to the kneading blade	Clean the kneading blade and shafts after the baking. If necessary, fill the baking pan with warm water for 30 minutes, then the kneading blade can be easily removed and cleaned.
	The ingredients are not mixed or the bread is not baked correctly	Incorrect program setting	Check the selected menu and the other settings
		The START/STOP button was touched while the machine was working	Discard used ingredients and start over again
		The lid opened several times while the machine was working	Do not open the lid frequently unless it is necessary, such as to add ingredients. Make sure the lid was closed well after being opened.
		Long blackout while the machine was working	Discard used ingredients and start over again.
		The rotation of the kneading blade is blocked	Check if the kneading blade is blocked by grains, etc. Pull out the baking pan and check whether the drivers turn. If not, contact customer service.
	The appliance does not start. The display shows HHH	The appliance is still hot after the previous baking procedure	Unplug device, take out the baking pan and leave it to cool at room temperature. Then insert the plug and start again.

	<b>Problem</b>	<b>Cause</b>	<b>Solution</b>
<b>For the Following Issues, Please Refer to the Key at the Bottom of this Table</b>	Bread rises too fast	Too much yeast, too much flour, not enough salt, or combination of these causes	A, B
	Bread does not rise at all or not enough	No yeast at all or too little	A, B
		Old or stale yeast	E
		Liquid too hot	C
		The yeast has come into contact with the liquid	D
		Wrong flour type or stale flour	E
		Too much or not enough liquid	A, B, G
		Not enough sugar	A, B
	The dough rises too much and spills over the baking pan	If the water is too soft the yeast ferments more	F
		Too much milk affects the fermentation of the yeast	C
	The bread goes down in the middle	The dough volume is larger than the pan and the loaf is malformed.	A, F
		Fermentation too short or too fast due to excessive temperature of the water or baking chamber or due to excessive moisture	C, H, I

	<b>Problem</b>	<b>Cause</b>	<b>Solution</b>
<p><b>For the Following Issues, Please Refer to the Key at the Bottom of this Table</b></p>	<p>Heavy, lumpy texture</p>	<p>Too much flour or not enough liquid</p>	<p>A, B, G</p>
		<p>Not enough yeast or sugar</p>	<p>A, B</p>
		<p>Too much fruit, whole meal flour or of one of the other ingredients</p>	<p>B</p>
		<p>Old or stale flour and warm liquids make the dough rise too quickly and loaf deforms before baking</p>	<p>E</p>
		<p>No salt or not enough sugar</p>	
		<p>Too much liquid</p>	
	<p>The bread is not fully baked in the center</p>	<p>Too much or not enough liquid</p>	<p>A, B, G</p>
		<p>Too much humidity</p>	<p>H</p>
		<p>Recipes with high-moisture ingredients, e.g. yogurt, applesauce</p>	<p>G</p>
	<p>Open or coarse texture or too many holes</p>	<p>Too much water</p>	<p>G</p>
		<p>No salt</p>	<p>B</p>
		<p>High humidity, water too hot</p>	<p>H, I</p>
		<p>Too much liquid</p>	<p>C</p>

	Problem	Cause	Solution
<b>For the Following Issues, Please Refer to the Key at the Bottom of this Table</b>	Mushroom-like, unbaked surface	Bread volume too big for the pan	A, F
		Too much flour, especially for white bread	F
		Too much yeast or not enough salt	A, B
		Too much sugar	A, B
		Sweet ingredients besides the sugar	B
	The slices are uneven or there are clumps in the middle	Bread not cooled enough (the vapor has not escaped)	J
	Flour deposits on the bread crust	The flour did not knead well on the sides	G, I

- A) Measure the ingredients correctly.
- B) Adjust the ingredient amounts and check that all the ingredients have been added.
- C) Use another liquid or leave it to cool at room temperature. Add the ingredients specified in the recipe in the right order, make a small impression in the middle of the flour and put in the crumbled yeast or the dry yeast, avoid letting the yeast and the liquid come into direct contact.
- D) Use only fresh and correctly stored ingredients.
- E) Reduce the total amount of the ingredients, do not use more than the specified amount of flour. Reduce all the ingredients by 1/3.
- F) Correct/adjust the amount of liquid. If ingredients containing water are used, the amount of the liquid to be added must be duly reduced.
- G) In the case of very humid weather, remove 1-2 Tablespoons of water.
- H) In the case of excessively warm weather, do not use the timing function. Use cold liquids.
- I) Take the bread out of the pan immediately after baking and leave it on a cooling/drying rack to cool for at least 15 minutes before cutting it.
- J) Reduce the amount of yeast – or of all the ingredient amounts – by 1/4.
- K) Never grease the pan
- L) Add a tablespoon of wheat gluten to the dough.

## Specifications

Item	2-Pound Bread Maker
Model	RHBM-15001
Dimensions (L x W x H)	10.2" x 12.2" x 11.0"
Voltage	120 V
Watts	550 W
Weight	9.48 lb.
Cord Length	27.56 Inches
Color	White
Materials / Finish	Plastic

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**Customer Service Department:** [1-800-575-9885](tel:1-800-575-9885) or [techsupport@rosewill.com](mailto:techsupport@rosewill.com)



Electric Household Cooking and Food Serving Appliances - UL 1026, 6th Edition, Rev. Jan. 27, 2012  
 Portable Electrical Motor-Operated and Heating Appliances: Particular Requirements for Portable Electric Cooking Appliances - CSA C22.2 No. 1335.2.9-93, Rev. 2008 (See also CSA-C22.2 No. 1335.1-93, Rev. 2008)