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> siroca SHB-212 Home Bakery Instruction Manual

siroca SHB-212

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Model: SHB-212 | Brand: siroca

INTRODUCTION

Thank you for purchasing the siroca SHB-212 Home Bakery. This automatic bread maker is designed to simplify the process of baking fresh bread at home, offering a variety of programs including options for rice flour bread, sweet bread, and even jam and mochi. Please read this manual thoroughly before using the appliance to ensure safe and optimal operation. Keep this manual for future reference.

SAFETY PRECAUTIONS

To prevent accidents, injury, or property damage, always follow these basic safety precautions:

- Always connect the appliance to a grounded power outlet.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep the appliance out of reach of children.
- Do not operate the appliance if the power cord or plug is damaged.
- Ensure proper ventilation around the appliance during operation.
- Avoid touching hot surfaces. Use oven mitts (one is included) when handling the bread pan or hot bread.
- Unplug the appliance when not in use and before cleaning.
- Do not use accessories not recommended by the manufacturer.

PACKAGE CONTENTS

Verify that all items are present in the package:

- siroca SHB-212 Home Bakery Unit
- Bread Pan
- Kneading Blade

- Measuring Cup (x1)
- Measuring Spoon (x1)
- Blade Removal Tool (x1)
- Oven Mitten (x1)
- Instruction Manual / Warranty Card (x1)



Image: siroca SHB-212 Home Bakery with its accessories, including a measuring cup, spoon, and oven mitt.

PRODUCT FEATURES

The siroca SHB-212 Home Bakery offers a range of features for versatile home baking:

- **13 Automatic Menus:** Choose from a variety of programs including basic bread, sweet bread, French bread style, whole wheat bread, soft bread, quick bake, rice flour bread, mochi, jam, bread dough, pizza dough, kneading, baking, and fermentation.

- **Rice Flour Bread Course:** Specifically designed to bake delicious and chewy rice flour bread.
- **Adjustable Loaf Size:** Capable of baking 1-loaf, 1.5-loaf, and 2-loaf sizes to suit your needs.
- **Up to 13-Hour Delay Timer:** Set the timer to have fresh bread ready exactly when you want it.
- **Compact Design:** Fits easily on kitchen countertops.



Image: Examples of bread types and other items made with the SHB-212, such as standard bread, sweet bread, French bread, whole wheat bread, rice flour bread, and quick bread.



Image: Additional menu options for the SHB-212, showing mochi, jam, bread dough, and pizza dough.

SETUP

1. **Unpacking:** Carefully remove the home bakery and all accessories from the packaging.
2. **Initial Cleaning:** Before first use, wash the bread pan and kneading blade with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the main unit with a damp cloth.
3. **Placement:** Place the home bakery on a stable, flat, heat-resistant surface, away from direct sunlight and heat sources. Ensure there is adequate space around the unit for ventilation.

4. **Install Kneading Blade:** Insert the kneading blade onto the shaft inside the bread pan.
5. **Insert Bread Pan:** Place the bread pan into the main unit, ensuring it is securely locked in place.
6. **Power Connection:** Plug the power cord into a 100V grounded electrical outlet. The display will light up.



Image: The SHB-212 Home Bakery on a kitchen counter, demonstrating its compact size and capacity for different loaf sizes.

OPERATING INSTRUCTIONS

Basic Bread Making Steps:

1. **Add Ingredients:** Add liquid ingredients (water, milk, eggs) first, followed by dry ingredients (flour, sugar, salt, butter/oil). Make a small indentation in the flour and add yeast there, ensuring it does not come into direct contact with liquid or salt initially. Refer to a recipe for precise measurements.
2. **Select Menu:** Close the lid. Press the **MENU** button to select your desired program (e.g., "1. Bread" for basic bread).
3. **Select Loaf Size:** Press the **SIZE** button to choose the loaf size (1, 1.5, or 2 loaves).
4. **Set Timer (Optional):** If you wish to delay the start, use the **TIMER** buttons (up/down arrows) to set the desired delay time. The maximum delay is 13 hours.
5. **Start Baking:** Press the **START/STOP** button to begin the program. The machine will automatically knead, rise, and bake the bread.
6. **After Baking:** Once the program is complete, the machine will beep. Press the **START/STOP** button to stop the machine. Carefully remove the bread pan using the included oven mitten.
7. **Remove Bread:** Invert the bread pan and shake gently to release the bread. If the kneading blade remains in the bread, use the blade removal tool to carefully extract it.
8. **Cooling:** Place the hot bread on a wire rack to cool completely before slicing.



Image: Control panel of the SHB-212, highlighting the menu selection, size options, timer controls, and start/stop button.

MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and hygienic operation of your home bakery.

- **Before Cleaning:** Always unplug the appliance and allow it to cool completely before cleaning.
- **Bread Pan and Kneading Blade:** Wash these parts with warm, soapy water. Use a soft sponge to avoid scratching the non-stick coating. Do not use abrasive cleaners or metal scouring pads. Rinse thoroughly and dry completely.
- **Main Unit Exterior:** Wipe the exterior with a soft, damp cloth. Do not use harsh chemicals or abrasive cleaners.
- **Interior:** Use a soft brush or damp cloth to remove any crumbs or flour residue from the baking chamber.
- **Storage:** Store the appliance in a clean, dry place when not in use.

TROUBLESHOOTING

If you encounter issues with your siroca SHB-212 Home Bakery, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Bread does not rise	Expired yeast, incorrect water temperature, too much salt, or yeast came into direct contact with liquid/salt.	Check yeast expiration date. Use lukewarm water (35-40°C). Ensure yeast is added last, in a small well in the flour.
Bread is too dense	Too much flour, too little liquid, or insufficient kneading.	Measure ingredients precisely. Ensure the kneading blade is properly installed.
Loud noise during operation	Bread pan not securely seated, or ingredients are too stiff.	Ensure the bread pan is locked firmly in place. Check ingredient ratios.
Bread pan difficult to remove	Residue buildup or pan is still hot.	Allow the unit to cool completely. Clean the exterior of the bread pan and the interior of the baking chamber regularly.

If the problem persists after trying these solutions, please contact customer support.

SPECIFICATIONS

Model Number	SHB-212
Brand	siroca (Aucsale)
Dimensions (W x D x H)	26.6 cm x 36.8 cm x 32 cm (approx. W10.5 x D14.5 x H12.6 inches)
Main Unit Weight	4.15 kg (approx. 9.15 lbs)
Package Weight	5.7 kg (approx. 12.57 lbs)
Materials	Main Unit: Plastic (PP), Bread Pan: Aluminum
Rated Voltage	100V
Rated Power Consumption	Heater: 500W, Motor: 50W

Cord Length	Approx. 1.4 m (approx. 4.6 ft)
Timer	Up to 13 hours
Temperature Fuse	157°C
Country of Origin	China

WARRANTY AND SUPPORT

This siroca SHB-212 Home Bakery comes with a **1-year warranty** from the date of purchase. Please retain your proof of purchase for warranty claims.

For technical support, service, or warranty inquiries, please refer to the contact information provided on your warranty card or visit the official siroca website. Do not attempt to repair the appliance yourself, as this may void the warranty and pose safety risks.

