ZOJIRUSHI

For Household Use Only

HOME BAKERY MINI

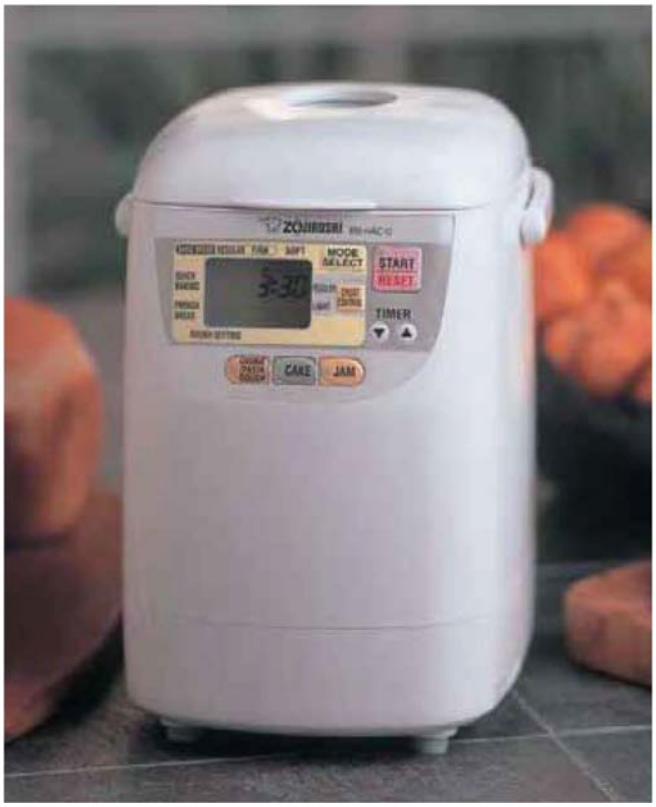
OPERATING INSTRUCTIONS & RECIPES

Model No. BB-HAC10

Always follow basic safety precautions when using electrical appliances.
Read all instructions carefully.
Please keep this instruction book at hand for easy reference.



INDEX



IMPORTANT SAFEGUARDS..... 3

BEFORE USE

PARTS NAMES AND HANDLING INSTRUCTIONS..... 5

CONTROL PANEL..... 6

HOW TO USE THE TIMER..... 6

ACCESSORIES..... 7

BEFORE BAKING..... 8

HOW TO USE / MENU

BASIC BREAD (REGULAR)..... 9

BASIC BREAD (FIRM)..... 14

OTHER BASIC BREADS..... 17～20

- ●SOFT COURSE..... 18
- ●QUICK BAKING COURSE..... 19
- ●FRENCH BREAD COURSE..... 20

DOUGH SETTING COURSE (BREADS / PIZZA)..... 21～25

- ●BUTTER ROLL / DOUGHNUT..... 22
- ●BRIOCHE / CINNAMON ROLL..... 23
- ●CROISSANT / WHOLE WHEAT BUNS..... 24
- ●PIZZA (4 TYPES) / SOFT PRETZELS..... 25

COOKIE/PASTA DOUGH SETTING COURSE..... 26～29

- ●BASIC COOKIES / OATMEAL COOKIES / SUGAR COOKIES..... 27
- ●HOME MADE PASTA / FETTUCCINE WITH TUNA AND BROCCOLI..... 28
- ●LASAGNA / SCONE..... 29

CAKE COURSE..... 30～31

JAM COURSE..... 32

TIPS ON USING YOUR HOME BAKERY

CLEANING AND MAINTENANCE..... 33

Q&A FOR BAKING BREAD..... 34

TROUBLESHOOTING GUIDE..... 35

TIMPORTANTSAFEGUARDS

WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED, INCLUDING THE FOLLOWING:

1 Read all instructions carefully.
2 Do not touch hot surfaces. Use handles or knobs.
Do not close or clog the steam vent opening under any circumstances.
3 To protect against electrical shock, do not immerse cord, plug or baking machine in water or other liquids.
4 Close supervision is necessary when the appliance is used by or near children.
5 Unplug the power cord when the appliance is not in use or before cleaning.
Allow to cool before putting on or taking off any parts, and before cleaning the appliance.
6 Do not use or operate the appliance with a damaged cord or plug, after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility or dealer for examination, repair or adjustment.
7 The use of accessory attachments not recommended or sold by the appliance manufacturer may cause injuries.
8 Do not use outdoors.
9 Do not let the power cord hang over the edge of a table or counter, or touch hot surfaces.
10 Do not place the appliance on or near heat sources such as gas or electric stoves, ovens or burners.
11 Extreme caution must be given when moving the appliance containing hot contents or liquids.
12 To disconnect, press RESET and remove plug from wall outlet. Never pull on cord.
13 Do not use the appliance for other than intended or specified purposes.
14 Avoid moving parts.
15 Use only an electrical outlet rated at 15 amperes or more.
16 Use only 120-VOLTAC electrical current.
17 Do not scratch, damage, modify, forcefully bend, pull, twist or fold the power cord.
18 Do not place the appliance on unstable surfaces or on surfaces that are vulnerable to heat.
19 Do not move the appliance while in operation.
20 Hold the handle of the baking pan when removing the bread after cooking completion.
21 Do not immerse the lid in water when cleaning.

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

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A. A short power cord is provided to reduce the risk of becoming entangled in or tripping over.
B. Extension cords may be used if care is exercised in their use.
C. When an extension cord is used:
(1)the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance,and
(2)the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

SPECIFICATIONS

Power consumption: Heater: 450W
Power consumption: Motor: 95W
Power supply: 120V, 60Hz
Dimensions: 8"x11"x12"
Weight: 12lbs.

IMPORTANTES MESURES DE SÉCURITE

POUR UTILISER DES APPAREILS ÉLECTRIQUES, IL FAUDRAIT TOUJOURS PRENDRE LES PRÉCAUTIONS DE BASE, Y COMPRIS LES SUIVANTES:

1 Lisez toutes les instruction.
2 Ne touchez pas les surfaces qui peuvent être chaudes.
Utilisez les poignées ou les boutons.
3 Pour se protéger de secousses électriques, n'immergez pas le câble, la fiche ou l'appareil à faire du pain dans de l'eau on tout autre liquide.
4 Surveiliez blen les enfants s'ils utilisent un appareil ou s'ils se trouvent à proximité d'un appareil en marche.
5 Débranchez le câble d'alimentation secteur lorsque l'on n'utilise pas l'appareil, ou avant de le nettoyer.
Laissez l'appareil refroidir avant de le manipuler ou de retirer n'importe quelles pièces, et avant de le nettoyer.
6 Appareils portatifs. Ne faites pas fonctionner l'appareil si le cordon ou la fiche sont endommagés, si l'appareil ne fonctionne pas correctement, s'il est tombé ou s'il a été endommagé. Confiez au service de réparation recommandé le plus proche tout examen, réparation ou réglage électrique ou mécanique de l'appareil.
7 L'utilisation d'équipements auxiliaires non recommandés ou vendus par le fabricant de l'appareil risque de provoquer des blessures.
8 N'utilisez pas l'appareil à l'exterieur.
9 Ne laissez pas le cordon pendre par-dessus le bord d'une table ou d'un comptoir et assurez-vous que le cordon n'est pas en contact avec des surfaces chaudes.
10 Ne placez pas l'appareil près d'un brûleur à gaz allumé ou d'un élément électrique ou tension ou dans un four allumé.
11 Soyez très prudent en déplacant un appareil qui contient du liquide chaud.
12 Commencez toujours par brancher le câble à l'appareil et seulement ensuite ce câble à la prise murale. Pour débrancher, appuyez sur la touche RESET et retirez la fiche de la prise murale. Ne tirez jamais sur le câble.
13 N'utilisez l'appareil que pour la fonction à laquelle il est destiné.
14 Eviter de toucher les pièces mobiles.
15 Utiliser un courant de 15 ampères ou plus.
16 N'utiliser qu'un courant électrique AC de 120 volts.
17 Ne pas gratter, endommager, modifier ou courber, tirer, plier et tordre de force le cordon d'alimentation.
18 Ne pas placer l'appareil sur des surfaces instables ou des surfaces vulnérables à la chaleur.
19 Ne pas transporter l'appareil en marche en tenant la poignée.
20 Tenez bien la poignée de la boîte à pain quand on retire un pain cuit.
21 Ne pas laver toutes les parties du couvercle.

CONSERVEZ CES INSTRUCTIONS

CET APPAREIL EST RÉSERVÉ À L'USAGE DOMESTIQUE.

Nota

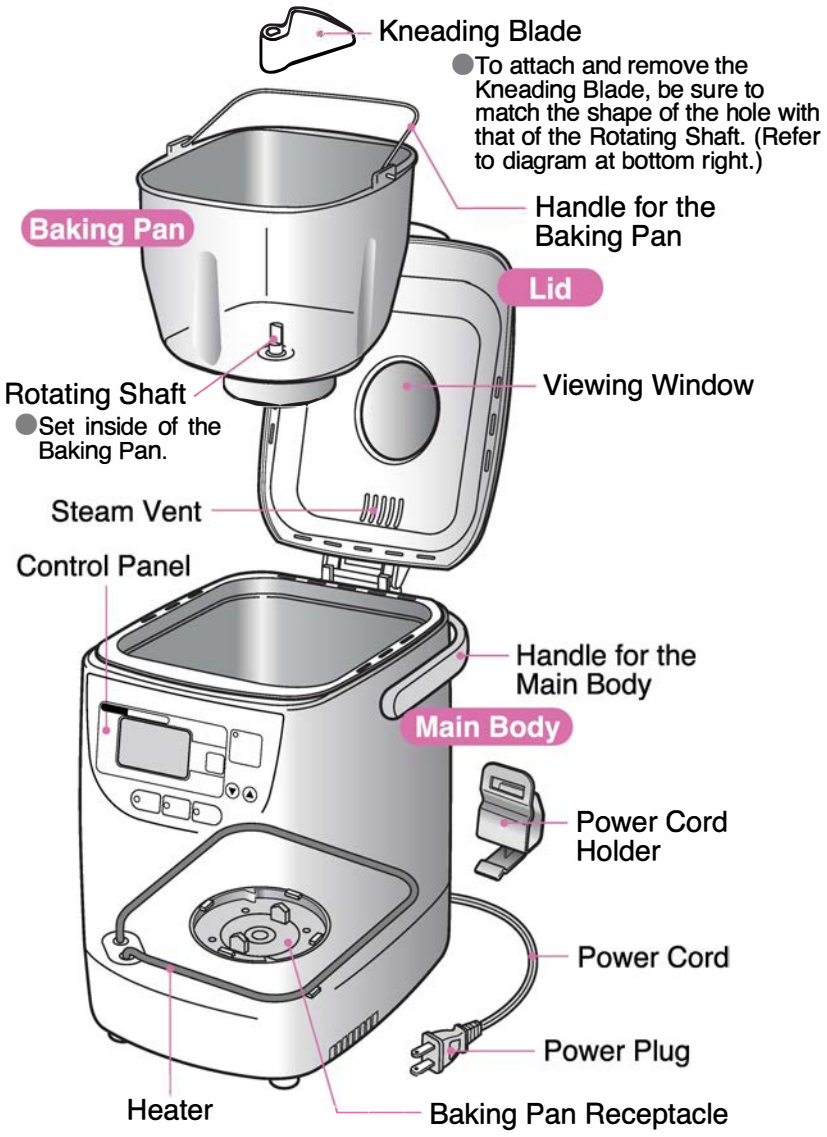
A. Un câble d'alimentation secteur court est fourni pour diminuer les risques provenant d'un emmêlement ou d'un trébuchement sur un câble plus long.
B. Des câbles de rallonge sont disponibles et peuvent être utilisés si l'on prend garde lors de leur utilisation.
C. Lorsqu'un câble de rallonge est utilisé:
(1) la puissance électrique indiquée sur le câble de rallonge cevra être au moins aussi élevée que celle de l'appareil, et.
(2) le câble de rallonge devra être disposé de telle sorte qu'il ne recouvre pas le dessus d'un comptoir ou d'une table d'ou il risquerait d'être tiré par un enfant ou sur lequel on pourrait trébucher involontairement.

Cet appareil a une fiche polarisée (une des lames est plus large que l'autre). Par mesure de sécurité, cette fiche ne s'adapte dans une prise polarisée que d'un seul côté. Si la fiche es peut s'adapter complètement dans la prise de courant, l'inverser. Si elle ne peut encore s'y adapter, contacter un électricien qualifié. Ne jamais tenter de détruire ou de modifier ce dispositif de sécurité.

SPÉCIFICATIONS

Puissance: Circuit de chauffage: 450W
Consommation: Moteur: 95W
Tension: 120V, 60Hz
Dimensions: 21.5x28.5x31cm
Poids: 5.6 kg

PARTS NAMES AND HANDLING INSTRUCTIONS



How to remove and attach the Lid

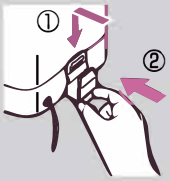
①Open the Lid at an angle of 45 degrees, then pull and lift it up towards you to remove.

②Insert the Lid into the Hinge of the Main Body to attach.



How to attach and detach the Power Cord Holder

●Affix the hole of the Power Cord Holder to the projected part of the Main Body and press it down. Then press the bottom part of the holder towards the Main Body. Do the reverse to remove.

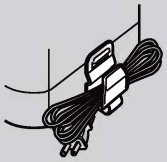


How to store the Power Cord

●Fold the Power Cord and store at the Power Cord Holder.

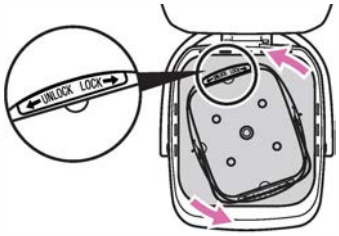
※Be sure to take out the Power Cord from the holder before use.

※Do not forcefully pull the Power Cord when storing or unplugging.



How to Remove the Baking Pan

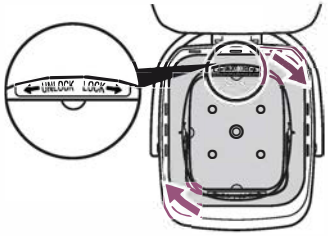
Turn the Baking Pan counter-clockwise to release and remove.



How to Attach the Baking Pan

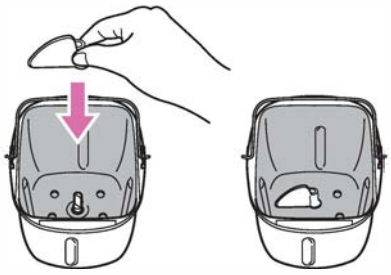
1 Set the Baking Pan at the center of the Main Body.
※Be careful not to hit the Heater.

2 Turn the Baking Pan clockwise to set the Baking Pan.



How to Attach the Kneading Blade

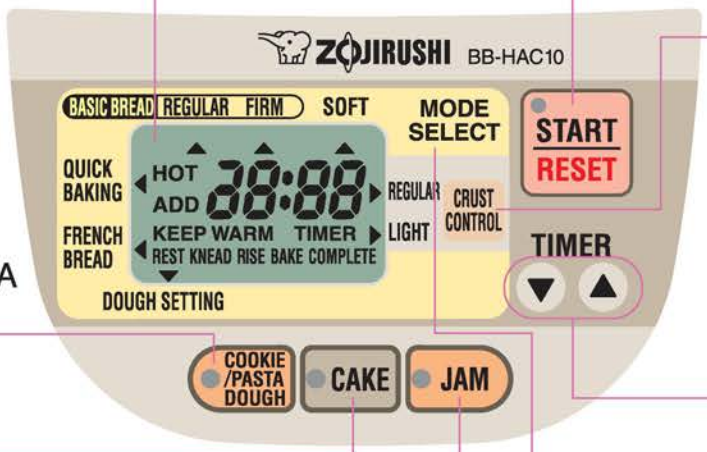
Match the shape of the Kneading Blade's hole with that of the Rotating Shaft to attach. Be sure to insert the Kneading Blade securely; otherwise it will not knead properly.



CONTROL PANEL

DISPLAY

Indicates the remaining time for baking completion, the crust color, etc. The display illustrated below shows all menus and information, which is for reference only and will not appear during actual use.



START/RESET key

Press this key to start a process or Timer operation. Press and hold the key slightly longer to cancel a process or when the process is completed.
The operation lamp turns on while baking.

CRUST CONTROL key

For choosing the desired crust color : LIGHT and REGULAR (for BASIC (REGULAR / FIRM) Bread, QUICK BAKING and CAKE settings).

- LIGHT
  Lighter crust setting.
- REGULAR
  Regular crust setting.

COOKIE/PASTA DOUGH key

Setting for making cookie/pasta dough.

CAKE key

Setting for baking cake.

JAM key

Setting for making jam.

TIMER key

Use this key when you would like to delay the completion of your bread. To set the Timer, determine when you would like your bread to be ready, then set the Timer to reflect the time difference between the present time and the time you determined. Each press of (▲) advances in increments by 10 minutes, and each press of (▼) moves time backwards by 10 minutes. Once the set time exceeds the maximum time of 13:00 (13 hours), the Display returns to the minimum time.

MODE SELECT key

Press this key to choose the dough preparation / baking course you desire.

BASIC (REGULAR / FIRM)
This setting is for baking a basic bread using active dry yeast.

SOFT
This setting is for baking a soft bread using active dry yeast.

QUICK BAKING
This setting is used for quickly baking a basic bread using rapid rise yeast.

FRENCH BREAD
This setting is for baking a french bread using active dry yeast.

DOUGH SETTING
This setting is ideal for making bread-style dough using active dry yeast.

COURSE	BASIC BREAD		SOFT	QUICK BAKING	FRENCH BREAD	DOUGH SETTING	COOKIE/PASTA DOUGH	CAKE	JAM
	REGULAR	FIRM							
STANDARD TIME	3:40	3:30	3:00	2:00	5:00	1:45	0:13	1:45	1:20
(CRUST COLOR: LIGHT)	(3:30)	(3:20)	——	(1:53)	——	——	——	(1:35)	——
TIMER	●	●	●	——	●	——	——	——	——
CRUST CONTROL	●	●	——	●	——	——	——	●	——
ADD INGREDIENTS BEEP	●	●	●	●	●	——	●	●	——

HOW TO USE THE TIMER

You can use the Timer to complete baking at a desired time. The Timer can be set in 10-minutes intervals for a maximum setting of up to 13 hours.

1. Press the MODE SELECT key to choose the setting.
2. Use the TIMER key to set your desired time.
3. Press the START/RESET key and make sure that the operation lamp turns on. The Display reads time in units of 1 minute increments.

Note

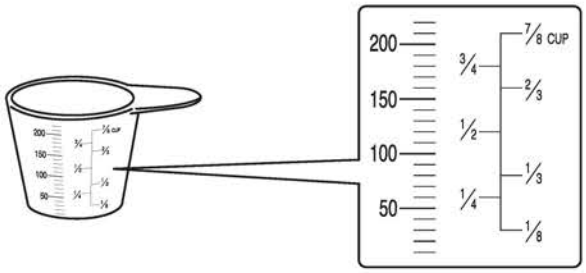
- The Timer can be used with only Basic, Soft and French courses.
- Do not use Timer settings for recipes that contain milk, juice, vegetables, eggs, etc. as they can easily spoil.

ACCESSORIES

Measuring Cup:

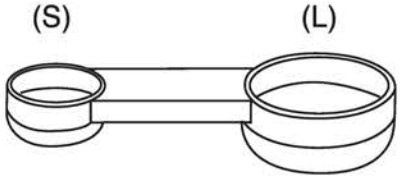
The supplied Measuring Cup is for measuring liquids only. It measures 1 cup when filled to the brim.

※Please use a nested measuring cup to measure dry ingredients (please see below).



Measuring Spoon:

The supplied Measuring Spoon may be used to measure yeast, sugar, salt, dry milk and spices. The large side measures 1 tablespoon; the small side measures 1 teaspoon. The halfway mark on each measures one-half tablespoon and one-half teaspoon, respectively.

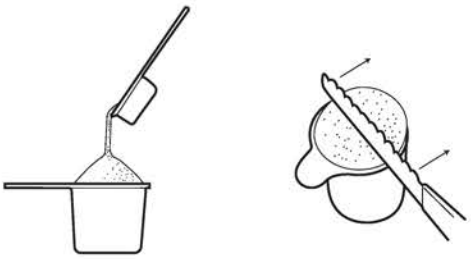


How to Measure the Ingredients

Dry Ingredients:

1. Spoon the dry ingredients into the cup, filling it to overflow. Do not press or shake down.
2. Level with a straight object such as the back of a knife by sweeping off the excess ingredients. To measure 3/4 cup of flour, fill and level the 1/2 cup and the 1/4 measuring cups. DO NOT attempt to measure 3/4 cup of flour by filling a 1 cup measuring cup to the 3/4 line. Spices and small amounts of dry and liquid ingredients are measured in the Measuring Spoon which comes with the Home Bakery. Be sure to level off the same way.

Fill to overflow, then level.



Liquid:

1. The liquid should be poured into the cup while the cup is placed on a flat surface and measured at eye level.

Measuring Ingredients

It is important that you measure accurately and correctly every time to bake bread for the best possible result. Dry ingredients such as flour and sugar need to be measured in "nested" measuring cups (the type that fit inside each other). They come as 1/4, 1/3, 1/2, and 1 cup. Liquid measuring cups are usually made of transparent glass or plastic with lines marking the gradations. The Home Bakery comes equipped with a measuring cup and spoon. USE THE MEASURING CUP FOR LIQUIDS ONLY: it measures up to 1 cup when filled to the very brim. The measuring spoon has a small and large side. The large side measures 1 tablespoon to the top and 1/2 tablespoon or 1-1/2 teaspoons to the halfway mark on that side. The smaller side of the measuring spoon measures 1 teaspoon to the top and 1/2 teaspoon to the half mark.

BEFORE BAKING

Characteristics of Ingredients

- **Active Dry Yeast** feeds on sugar and ferments it, thus causing dough to rise. Active Dry Yeast (simply dried granules of yeast) is made of tiny plants that change food (especially gluten and sugar) into bubbles of carbon dioxide. As these bubbles expand, the bread rises.
  The recipes developed for the Home Bakery uses "Fleischmann's Active Dry Yeast" or "Fleischmann's Rapid Rise Yeast".
  Active Dry Yeast should be kept in the freezer or refrigerator.
  Please be sure that fresh yeast is used. Using old yeast is not recommended and may adversely affect the outcome of your bread.
- **All Purpose Flour** is a blend of refined wheat flour especially suitable for making cakes, croissants and pizzas.
- **Bread Flour** is a type of wheat flour made from hard wheat that includes all of the gluten from the grain. Since bread flour has a higher gluten and protein content than all purpose flour, it is well-suited for use in yeast breads. Gluten gives structure and height to the loaf, thus bread flour rises better than other flours. It produces a higher loaf and bread that has a coarser texture.
- **Butter and Oil** tenderize the texture of yeast breads. French bread gets its unique crust and texture from the lack of added oils. However, breads that call for oils stay fresh longer. Butter should be measured and cut into small pieces. The recipes developed for the Home Bakery uses unsalted butter; however, regular butter or margarine can be substituted for unsalted butter.
- **Cracked Wheat*** is very coarse in texture. It comes from wheat kernels cut into angular fragments. It gives whole grain breads a nutty flavor and crunchy texture.
- **Eggs** add richness and velvety texture to bread dough. Use large-size eggs in these recipes.
- **Fructose*** is a naturally occurring sugar found in fruits, berries, and honey. The taste of fructose is identical to that of common sugar with the added benefit that it is 1-1/2 sweeter than sugar.
  Fructose is a carbohydrate which must be accounted for in the diet.
- **Gluten** is an elastic protein found mainly in wheat flour (all flour contains some gluten). Gluten is an important element in all yeast breads, as it gives bread its structure or framework. Flours with a high gluten content make the best bread flours.
- **Homogenized Milk & Buttermilk** add texture and flavor. You may substitute homogenized milk or buttermilk for dry milk, but the loaf may come out shorter and the crust may be darker than dry milk breads.
- **Salt** is necessary when making yeast breads. It not only adds flavor but controls the growth of yeast, which helps the bread rise. Too much salt can kill the yeast, but too little lets the dough rise so fast it may fall before baking is complete. Salt also keeps bread from getting stale too quickly.
- **Seven-Grain Cereal Blend**** is a blend of cracked wheat, oats, bran, rye, corn meal, flax seeds and hulled millet.
- **Sugar** is important for the color and flavor of breads, as well as to feed the yeast. Recipes that call for sugar require granulated sugar. Do not substitute powdered sugar or brown sugar unless indicated.
- **Vital Wheat Gluten** (also called vital gluten or wheat gluten) is the dried gluten protein obtained from high protein, hard-wheat flour by rising off most of the starch. Adding gluten to bread recipes helps improve the strength, texture and height of the loaf. It is especially useful in recipes that call for wheat bread flour or low-gluten flours.
- **Whole Wheat Flour,** ground from the entire wheat kernel, is heavier, and richer in nutrients.

*Available at health food stores.
**Available at health food stores or in your local supermarket's hot cereal department.

Tips on Using Your Home Bakery

Creating Your Own Yeast Breads

The recipes on the following pages are unique and were created for the Home Bakery Mini by Zojirushi. Each one features ingredients that best complement a particular loaf of bread, and each was tested in our machines. When creating your own yeast bread recipes or baking an old favorite, use this book as a guide for converting portions from your recipe to the Home Bakery. These portion guidelines will result in a heavier and somewhat coarser dough.

・Liquid ingredients should be placed into the Baking Pan first, then the dry ingredients. The yeast should be added last and sprinkled on the dry ingredients so that the yeast does not come in contact with any liquid.

・Again, check our recipes for guidelines on how much of these ingredients you can add to your dough. Be aware that additions like these tend to make doughs heavier and somewhat coarser in texture.

・If the room temperature is above 77°F, it is recommended to use refrigerated liquids. Flour should be fresh and at room temperature.

・Changes in humidity or baking in high altitudes may require ingredient adjustments. Humidity tends to make dough moister. High altitudes tend to make the loaves rise too quickly. For humidity, try adding an extra tablespoon of flour to improve the consistency. Repeat if necessary until the dough forms a nice ball. For high altitudes, decrease the amount of yeast by approximately 1/2 teaspoon, and decrease the sugar slightly.

・For recipes using the timer cycle, milk or eggs or other perishables should not be used for food safety reasons.

Tips on Dark Breads

Breads made with whole grain flours, such as whole wheat or rye, require a bit more tender loving care to insure that they achieve the height of deliciousness. Notice that some whole grain breads may also call for substantial amounts of bread flour, too. That's because the darker flours need to be "lightened" with white flour for the best-tasting, best-looking loaf.

Special Glazes for Yeast Breads

Give your just-baked bread a professional finish. Select one of these special glazes to enhance your bread.

Egg Glaze: Beat 1 large egg and 4 teaspoons of water together and brush generously over the top crust of bread.

Melted Butter: Brush melted butter over just-baked bread for a softer, tender crust.

Milk Glaze: For a softer, shinier crust, brush just-baked bread with milk or cream.

Use Fresh Ingredients

・Flour is vulnerable to moisture. Check the manufacturing date of flour when purchasing and try to use it up early.

How to Store (Breads and Cakes)

・If you do not eat them immediately after baking, store them in a plastic bag to prevent from drying.

・When you store them in a freezer, allow them to cool down, then pack in a plastic wrap or in a plastic bag.

・When storing dough, allow it to deflate, divide them into appropriate sizes, round them and pack in a plastic wrap and store in a freezer. Remove from the freezer to the refrigerator one day prior to the baking. After it becomes soft enough, shape it, allow the second rise and then bake it.

Others

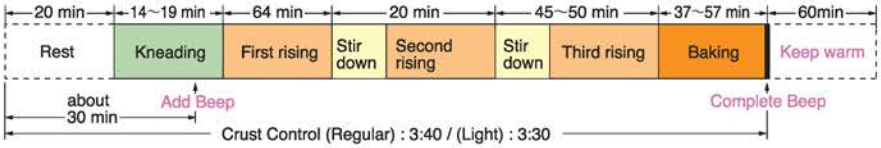
・When using dry fruits with seeds, remove the seeds in advance. Crush nuts to smaller than 1/5 inch diameter before adding to the dough to prevent the bakery machine from breakdown.

・Ingredients may not easily mix depending on the type of ingredients you are using, humidity and/or season.



Now you're ready to bake a delicious loaf of bread!

●Basic Bread Setting (Regular) (Approximate time)

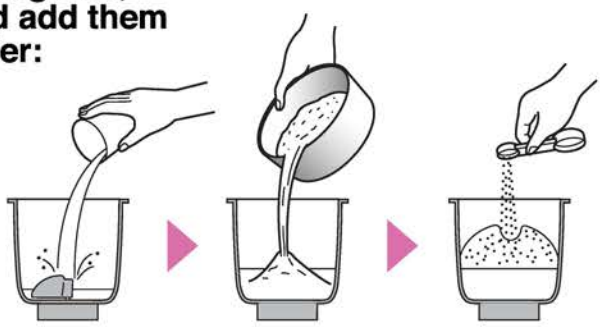


About 30 minutes after pressing the Start key, the beep will sound 5 times to tell you it's time to add additional ingredients. The ADD indicator will flash (30 seconds). When adding ingredients, be careful as dough will be mixing.
Close the Lid after adding the ingredients.

BASIC STEPS

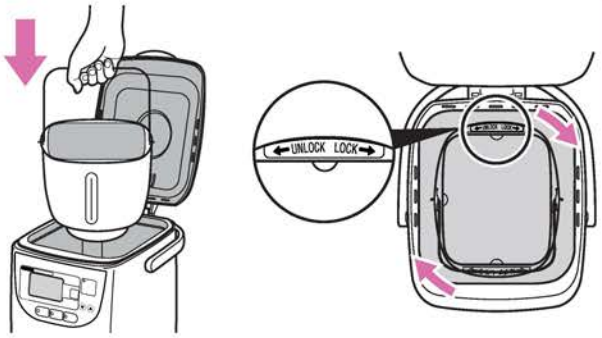
1 Attach the Kneading Blade to the Baking Pan, precisely measure the ingredients and add them to the Baking Pan in the following order:

(1)Water (or other liquids)
(2)Bread flour, sugar, dry milk, salt and butter.
(3)Make a depression in the middle of the flour and sprinkle yeast in it.
Make sure the yeast does not touch any liquid.



2 Set the Baking Pan and close the Lid.

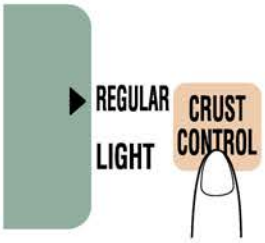
(1)Set the Baking Pan into the bread machine.
(2)Turn the Baking Pan clockwise to lock in position.
(3)Fold down the Handle and close the Lid.



3 Plug the bread machine into an outlet.

4 Start baking.

(1)Check that the arrow (▲) is set to BASIC BREAD REGULAR.
Press the CRUST CONTROL key to choose the desired crust color: Regular or Light.
(2)Press the START/RESET key.
A beep will sound and the Operation lamp will turn on. After the resting process has completed, kneading will start.
・During the resting process the Kneading Blade will not turn.
・The completion time will depend on the selected crust color.
Regular : 3 hours 40 minutes, Light : 3 hours 30 minutes.
(The remaining time until completion will be indicated by 1 minute intervals)
・Please refer to p.6 when using the Timer.
・When the ADD indicator flashes and beeps sound, add additional ingredients such as raisins or nuts.



※During the baking process, the Main Body and Lid will get extremely hot. Be careful not to burn yourself.
※To cancel during a process, press and hold the START/RESET key until you hear a beep.

5 Remove the Baking Pan.

When baking is complete, a beep will sound and "COMPLETE" will be displayed. Press and hold the START/RESET key until you hear a beep and then open the Lid. Use oven mitts to hold the Handle. Turn the Baking Pan counterclockwise to remove.



When the START/RESET key is not pressed

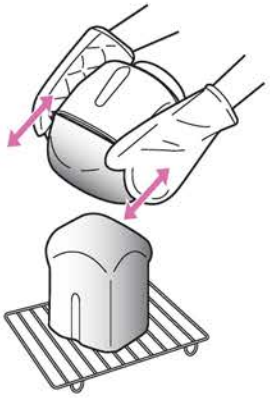
※As the bread machine will automatically Keep Warm for 60 minutes, if the bread is not removed immediately after baking completion, the bread may collapse or the crust may become thick and dark. Therefore, it is recommended to remove the Baking Pan after baking completion. (This only applies to BASIC BREAD, SOFT BREAD, FRENCH BREAD and QUICK BAKING courses.)

※Do not place the hot Baking Pan on place mats that are vulnerable to heat as they get damaged.

6 Remove the Bread.

Turn the Baking Pan upside down, hold the Handle and shake the loaf out.

Place the bread on a rack to cool down and to release moisture from the bottom of the bread.

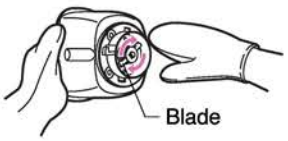


※Be careful not to burn yourself.

※Some breads might be difficult to remove depending on the condition of completion.

※If the Kneading Blade becomes stuck in the bread, use a rubber spatula to remove, as the Kneading Blade may still be hot.

※When removing breads with hard crusts like French bread, twist the blade under the Baking Pan several times.



7 After use.

Unplug the unit from the electrical outlet by holding the Power Plug.



Basic Bread —Regular Variations



How to prepare:
Add the ingredients into the Baking Pan in the order listed. Then select the "BASIC BREAD REGULAR" course by using the MODE SELECT key.

- **Make sure the yeast does not touch any liquid and to sprinkle it on the center of the flour.**

TIMER **Indicates that the Timer function is available.**

TIMER

BASIC WHITE BREAD

2/ 3cup	Water
2 cups	Bread Flour
1- 1/ 2Tbsp.	Sugar
1- 1/ 2Tbsp.	Dry Milk
1/ 2tsp.	Salt
1 Tbsp.	Butter
1 tsp.	Active Dry Yeast

TIMER

HONEY BREAD

2/ 3cup	Water
2 cups	Bread Flour
2 Tbsp.	Honey
1- 1/ 2Tbsp.	Dry Milk
1/ 2tsp.	Salt
1 Tbsp.	Butter
1 tsp.	Active Dry Yeast

TIMER

SUGAR FREE WHITE BREAD

2/ 3cup	Water
2 cups	Bread Flour
1 Tbsp.	Fructose
1/ 2tsp.	Salt
1 Tbsp.	Butter
1 tsp.	Active Dry Yeast

TIMER

100% WHOLE WHEAT BREAD

3/ 4cup	Water
2- 1/ 4cups	Whole Wheat Flour
2 Tbsp.	Sugar
1 Tbsp.	Dry Milk
1/ 2tsp.	Salt
1 Tbsp.	Butter
1 tsp.	Active Dry Yeast

TIMER

FAT FREE BASIC WHEAT BREAD

3/ 4cup	Water
1- 1/ 2cups	Bread Flour
2/ 3cup	Whole Wheat Flour
1 Tbsp.	Sugar
1/ 4tsp.	Salt
1 tsp.	Active Dry Yeast

TIMER

LIGHT RYE BREAD

3/ 4cup	Water
1- 1/ 2cups	Bread Flour
2/ 3cup	Rye Flour
1- 1/ 2Tbsp.	Sugar
1- 1/ 2Tbsp.	Dry Milk
1/ 2tsp.	Salt
1 Tbsp.	Butter
1 tsp.	Active Dry Yeast

TIMER

PUMPERNICKEL BREAD

7/ 8cup	Water
1- 1/ 3cups	Bread Flour
1/ 2cup	Whole Wheat Flour
3/ 4cup	Rye Flour
1- 1/ 2Tbsp.	Molasses
1/ 2tsp.	Salt
1- 1/ 2Tbsp.	Vegetable Oil
2 Tbsp.	Cornmeal
1 tsp.	Instant Coffee
1 Tbsp.	Unsweetened Cocoa
2 Tbsp.	Vital Wheat Gluten
1 tsp.	Active Dry Yeast

TIMER

SEVEN GRAIN BREAD

3/ 4cup	Water
1- 3/ 4cups	Bread Flour
1/ 4cup	Seven- GrainCereal
1- 1/ 2Tbsp.	Sugar
1 Tbsp.	Dry Milk
1/ 4tsp.	Salt
1 Tbsp.	Butter
1 tsp.	Active Dry Yeast

APPLE OAT BREAD

3/4 cup	Apple Juice
2-1/4 cups	Bread Flour
2 tsp.	Sugar
1/3 tsp.	Salt
1 Tbsp.	Butter
1/4 cup	Oats
1/3 tsp.	Cinnamon
1 tsp.	Active Dry Yeast
When beep sounds add:	
1/4 cup	Dried Apple, Diced

CHEESE 'N' ONION BREAD

1/2 cup	Water
2 cups	Bread Flour
1-1/2 Tbsp.	Sugar
1-1/2 Tbsp.	Dry Milk
1/2 tsp.	Salt
1 Tbsp.	Butter
1 tsp.	Active Dry Yeast
When beep sounds add:	
1/4 cup	Chedder Cheese, Shredded
2 Tbsp.	Red Onion, Minced

FAT FREE APPLE OAT BREAD

3/4 cup	Apple Juice
2-1/2 cups	Bread Flour
1-1/2 tsp.	Sugar
1/3 tsp.	Salt
1/3 cup	Oats
1/3 tsp.	Cinnamon
1 tsp.	Active Dry Yeast
When beep sounds add:	
1/4 cup	Dried Apple, Diced

GRANOLA BREAD

2/3 cup	Water
2 cups	Bread Flour
1-1/2 Tbsp.	Sugar
1-1/2 Tbsp.	Dry Milk
1/2 tsp.	Salt
1 Tbsp.	Butter
1 tsp.	Active Dry Yeast
When beep sounds add:	
1/4 cup	Granola, crushed

RAISIN BREAD

2/3 cup	Water
2 cups	Bread Flour
1-1/2 Tbsp.	Sugar
1-1/2 Tbsp.	Dry Milk
1/2 tsp.	Salt
1 Tbsp.	Butter
1/2 tsp.	Cinnamon
1 tsp.	Active Dry Yeast
When beep sounds add:	
1/4 cup	Raisins

WALNUT BREAD

2/3 cup	Water
2 cups	Bread Flour
1-1/2 Tbsp.	Sugar
1-1/2 Tbsp.	Dry Milk
1/2 tsp.	Salt
1 Tbsp.	Butter
1 tsp.	Active Dry Yeast
When beep sounds add:	
1/3 cup	Walnuts, chopped

CHOCOLATE BREAD

2/3 cup	Water
1-3/4 cups	Bread Flour
1/2 Tbsp.	Unsweetened Cocoa
1-1/2 Tbsp.	Sugar
1-1/2 Tbsp.	Dry Milk
1/2 tsp.	Salt
1 Tbsp.	Butter
1 tsp.	Active Dry Yeast
When beep sounds add:	
1/4 cup	Chocolate Chips, crushed

100% WHOLE WHEAT APPLE BREAD

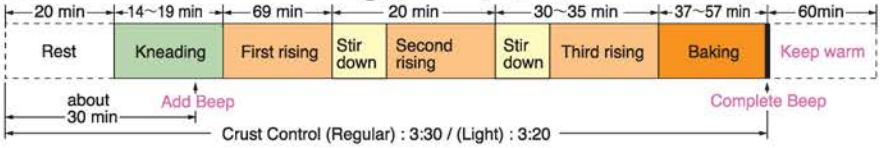
3/4 cup	Water
2 cups	Whole Wheat Flour
1-1/2 Tbsp.	Sugar
1 Tbsp.	Dry Milk
1/2 tsp.	Salt
1 Tbsp.	Butter
1/2 tsp.	Cinnamon
1 tsp.	Active Dry Yeast
When beep sounds add:	
1/3 cup	Dried Apple, Diced

GLUTEN FREE BROWN RICE BREAD

3/4 cup	Milk
2	Eggs
1-1/2 tsp.	Cider Vinegar
2 Tbsp.	Vegetable Oil
1 Tbsp.	Honey
1-2/3 cups	Brown Rice Flour
1/4 cup	Corn Starch
2 Tbsp.	Potato Starch
1/2 tsp.	Salt
1-1/2 tsp.	Xanthan Gum
1 tsp.	Active Dry Yeast

BASIC BREAD–FIRM

●Basic Bread Setting (Firm) (Approximate time)



About 30 minutes after pressing the Start key, the beep will sound 5 times to tell you it's time to add additional ingredients. The ADD indicator will flash (30 seconds). When adding ingredients, be careful as dough will be mixing.
Close the Lid after adding the ingredients.

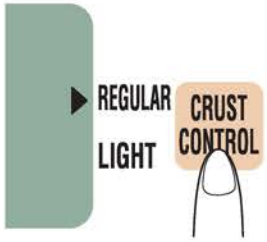
For cooking process 1-3, please refer to p.10 of BASIC BREAD (REGULAR).

4 Start baking.

(1)Press the MODE SELECT key to select "BASIC BREAD FIRM" course.
・ Timer function is available (refer to p.6).



(2)Press the CRUST CONTROL key to choose the desired crust color: Regular or Light.



(3)Press the START/RESET key. The completion time will depend on the selected crust color. Regular : 3 hours 30 minutes, Light : 3 hours 20 minutes.



・ Before pressing the START/RESET key, be sure that the ingredient measurements and the course selection are correct. Otherwise the dough may not rise properly.

※During the baking process, the Main Body and Lid will get extremely hot. Be careful not to burn yourself.
※To cancel during a process, press and hold the START/RESET key until you hear a beep.

For cooking process 5-7, please refer to p.11 of BASIC BREAD (REGULAR).

Basic Bread —Firm Variations



How to prepare:
Add the ingredients into the Baking Pan in the order listed. Then select the "BASIC BREAD FIRM" course by using the MODE SELECT key.

- **Make sure the yeast does not touch any liquid and to sprinkle it on the center of the flour.**

TIMER **Indicates that the Timer function is available.**

TIMER

BASIC WHITE BREAD

7/8 cup	———	Water
2-1/3 cups	———	Bread Flour
1-1/2 Tbsp.	———	Sugar
1-1/2 Tbsp.	———	Dry Milk
1 tsp.	———	Salt
1 Tbsp.	———	Butter
1 tsp.	———	Active Dry Yeast

TIMER

HONEY BREAD

3/4 cup	———	Water
2-1/3 cups	———	Bread Flour
2 Tbsp.	———	Honey
1-1/2 Tbsp.	———	Dry Milk
1 tsp.	———	Salt
1 Tbsp.	———	Butter
1 tsp.	———	Active Dry Yeast

TIMER

SUGAR FREE WHITE BREAD

7/8 cup	———	Water
2-1/3 cups	———	Bread Flour
1 Tbsp.	———	Fructose
1/2 tsp.	———	Salt
1 Tbsp.	———	Butter
1 tsp.	———	Active Dry Yeast

TIMER

SEVEN GRAIN BREAD

7/8 cup	———	Water
2 cups	———	Bread Flour
1/3 cup	———	Seven-Grain Cereal
1-1/2 Tbsp.	———	Sugar
1 Tbsp.	———	Dry Milk
1/2 tsp.	———	Salt
1 Tbsp.	———	Butter
1 tsp.	———	Active Dry Yeast

TIMER

LIGHT RYE BREAD

7/8 cup	———	Water
1-2/3 cups	———	Bread Flour
3/4 cup	———	Rye Flour
1-1/2 Tbsp.	———	Sugar
1-1/2 Tbsp.	———	Dry Milk
1 tsp.	———	Salt
1 Tbsp.	———	Butter
1 tsp.	———	Active Dry Yeast

TIMER

100% WHOLE WHEAT BREAD

1 cup	———	Water
2-3/4 cups	———	Whole Wheat Flour
2 Tbsp.	———	Sugar
1 Tbsp.	———	Dry Milk
1/2 tsp.	———	Salt
1 Tbsp.	———	Butter
1 tsp.	———	Active Dry Yeast

TIMER

FAT FREE BASIC WHEAT BREAD

7/8 cup	———	Water
1-3/4 cups	———	Bread Flour
3/4 cup	———	Whole Wheat Flour
1 Tbsp.	———	Sugar
1/2 tsp.	———	Salt
1 tsp.	———	Active Dry Yeast

Basic Bread —Firm Variations



APPLE OAT BREAD

7/8 cup ——— Apple Juice
2-1/2 cups ——— Bread Flour
2 tsp. ——— Sugar
1/3 tsp. ——— Salt
1 Tbsp. ——— Butter
1/3 cup ——— Oats
1/3 tsp. ——— Cinnamon
1 tsp. ——— Active Dry Yeast
When beep sounds add:
1/4 cup ——— Dried Apple, diced

CHEESE 'N' ONION BREAD

2/3 cup ——— Water
2-1/4 cups ——— Bread Flour
1-1/2 Tbsp. ——— Sugar
1-1/2 Tbsp. ——— Dry Milk
1 tsp. ——— Salt
1 Tbsp. ——— Butter
1/3 cup ——— Chedder Cheese, Shredded
1/4 cup ——— Red Onion, minced
1 tsp. ——— Active Dry Yeast

CHOCOLATE BREAD

3/4 cup ——— Water
2 cups ——— Bread Flour
1-1/2 Tbsp. ——— Sugar
1-1/2 Tbsp. ——— Dry Milk
1 tsp. ——— Salt
1 Tbsp. ——— Butter
1 Tbsp. ——— Unsweetened Cocoa
1 tsp. ——— Active Dry Yeast
When beep sounds add:
1/3 cup ——— Chocolate Chips, crushed

GRANOLA BREAD

7/8 cup ——— Water
2-1/3 cups ——— Bread Flour
1-1/2 Tbsp. ——— Sugar
1-1/2 Tbsp. ——— Dry Milk
1 tsp. ——— Salt
1 Tbsp. ——— Butter
1 tsp. ——— Active Dry Yeast
When beep sounds add:
1/3 cup ——— Granola, crushed

RAISIN BREAD

7/8 cup ——— Water
2-1/3 cups ——— Bread Flour
1-1/2 Tbsp. ——— Sugar
1-1/2 Tbsp. ——— Dry Milk
1 tsp. ——— Salt
1 Tbsp. ——— Butter
1/2 tsp. ——— Cinnamon
1 tsp. ——— Active Dry Yeast
When beep sounds add:
1/2 cup ——— Raisins

WALNUT BREAD

7/8 cup ——— Water
2-1/3 cups ——— Bread Flour
1-1/2 Tbsp. ——— Sugar
1-1/2 Tbsp. ——— Dry Milk
1 tsp. ——— Salt
1 Tbsp. ——— Butter
1 tsp. ——— Active Dry Yeast
When beep sounds add:
1/2 cup ——— Walnuts, chopped

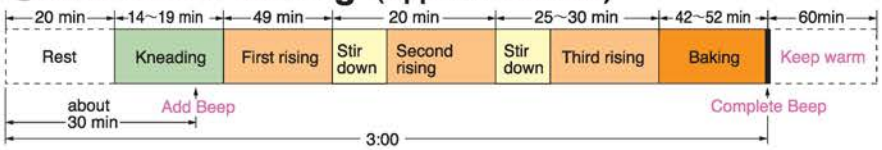
100% WHOLE WHEAT APPLE BREAD

1 cup ——— Water
2-1/2 cups ——— Whole Wheat Flour
1-1/2 Tbsp. ——— Sugar
1 Tbsp. ——— Dry Milk
3/4 tsp. ——— Salt
1 Tbsp. ——— Butter
1/2 tsp. ——— Cinnamon
1 tsp. ——— Active Dry Yeast
When beep sounds add:
1/2 cup ——— Dried Apple, diced

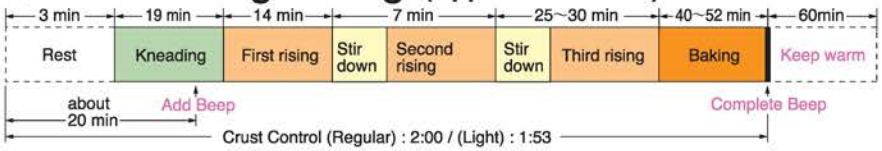
BASIC BREAD—OTHER BASIC BREADS

SOFT COURSE, QUICK BAKING COURSE & FRENCH BREAD COURSE

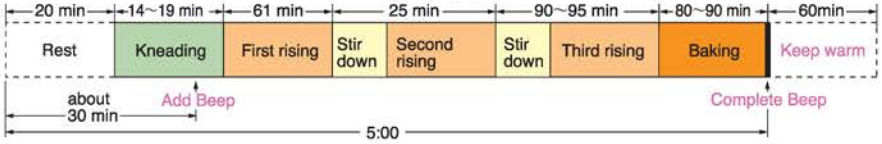
●Soft Bread Setting (Approximate time)



●Quick Baking Setting (Approximate time)



●French Bread Setting (Approximate time)

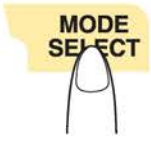


For cooking process 1-3, please refer to p.10 of BASIC BREAD (REGULAR).

4 Start baking.

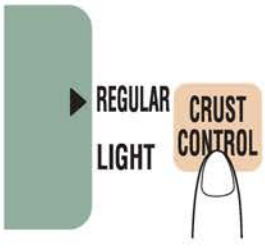
(1)Press the MODE SELECT key and choose the course you desire.

- Timer function is available for SOFT and FRENCH BREAD courses only. It is not available for QUICK BAKING course (refer to p.6).



(2)Press the CRUST CONTROL key to choose the desired crust color: Regular or Light.

- Crust Control function is not available for SOFT and FRENCH BREAD courses.



(3)Press the START/RESET key. The completion time will depend on the selected course and crust color. "QUICK BAKING" course with Regular crust: 2 hours, with Light crust: 1 hour 53 minutes, "SOFT" course: 3 hours, "FRENCH BREAD" course: 5 hours.



- Before pressing the START/RESET key, be sure that the ingredient measurements and the course selection are correct. Otherwise the dough may not rise properly.

※During the baking process, the Main Body and Lid will get extremely hot. Be careful not to burn yourself.
※To cancel during a process, press and hold the START/RESET key until you hear a beep.

For cooking process 5-7, please refer to p.11 of BASIC BREAD (REGULAR).

Other Basic Breads —Soft Course Variations

How to prepare:
Add the ingredients into the Baking Pan in the order listed.
Then select the "SOFT" course by using the MODE SELECT key.
- **Make sure the yeast does not touch any liquid and to sprinkle it on the center of the flour.**

TIMER **Indicates that the Timer function is available.**

TIMER

BASIC BREAD

3/4 cup	———	Water
2 cups	———	Bread Flour
2 Tbsp.	———	All Purpose Flour
1-1/2 Tbsp.	———	Sugar
2-1/2 Tbsp.	———	Dry Milk
1 tsp.	———	Salt
1-1/2 Tbsp.	———	Butter
1 tsp.	———	Active Dry Yeast

BANANA BREAD

1/3 cup	———	Milk
1	———	Large Egg
2-1/4 cups	———	Bread Flour
2 Tbsp.	———	All Purpose Flour
1-1/2 Tbsp.	———	Sugar
1 tsp.	———	Salt
1-1/2 Tbsp.	———	Butter
1/3 cup	———	Banana, mashed
1 tsp.	———	Active Dry Yeast

MILK BREAD

1/4 cup	———	Water
1/2 cup	———	Milk
1	———	Large Egg
2-1/4 cups	———	Bread Flour
2 Tbsp.	———	All Purpose Flour
1-1/2 Tbsp.	———	Sugar
1 tsp.	———	Salt
2-1/3 Tbsp.	———	Butter
1 tsp.	———	Active Dry Yeast



Other Basic Breads —Quick Baking Course Variations

How to prepare:
Add the ingredients into the Baking Pan in the order listed. Then select the "QUICK BAKING" course by using the MODE SELECT key.

- **Make sure the yeast does not touch any liquid and to sprinkle it on the center of the flour.**

BASIC WHITE BREAD

7/8 cup	Water
2-1/3 cups	Bread Flour
1-1/2 Tbsp.	Sugar
1-1/2 Tbsp.	Dry Milk
1 tsp.	Salt
1 Tbsp.	Butter
1-1/2 tsp.	Rapid Rise Yeast

HONEY BREAD

7/8 cup	Water
2-1/3 cups	Bread Flour
2-1/2 Tbsp.	Honey
1-1/2 Tbsp.	Dry Milk
1 tsp.	Salt
1 Tbsp.	Butter
1-1/2 tsp.	Rapid Rise Yeast

SUGAR FREE WHITE BREAD

7/8 cup	Water
2-1/3 cups	Bread Flour
1 Tbsp.	Fructose
1/2 tsp.	Salt
1 Tbsp.	Butter
1-1/2 tsp.	Rapid Rise Yeast

100% WHOLE WHEAT BREAD

1 cup	Water
2-3/4 cups	Whole Wheat Flour
2 Tbsp.	Sugar
1 Tbsp.	Dry Milk
1/2 tsp.	Salt
1 Tbsp.	Butter
1-1/2 tsp.	Rapid Rise Yeast

LIGHT RYE BREAD

7/8 cup	Water
1-2/3 cups	Bread Flour
3/4 cup	Rye Flour
1-1/2 Tbsp.	Sugar
1-1/2 Tbsp.	Dry Milk
1 tsp.	Salt
1 Tbsp.	Butter
1-1/2 tsp.	Rapid Rise Yeast

CHEESE 'N' ONION BREAD

2/3 cup	Water
2-1/4 cups	Bread Flour
1-1/2 Tbsp.	Sugar
1-1/2 Tbsp.	Dry Milk
1 tsp.	Salt
1 Tbsp.	Butter
1/3 cup	Cheddar Cheese, shredded
1/4 cup	Red Onion, minced
1-1/2 tsp.	Rapid Rise Yeast

CHOCOLATE BREAD

3/4 cup	Water
2 cups	Bread Flour
1-1/2 Tbsp.	Sugar
1-1/2 Tbsp.	Dry Milk
1 tsp.	Salt
1 Tbsp.	Butter
1 Tbsp.	Unsweetened Cocoa
1-1/2 tsp.	Rapid Rise Yeast
When beep sounds add:	
1/3 cup	Chocolate Chips, crushed

RAISIN BREAD

7/8 cup	Water
2-1/3 cups	Bread Flour
1-1/2 Tbsp.	Sugar
1-1/2 Tbsp.	Dry Milk
1 tsp.	Salt
1 Tbsp.	Butter
1/2 tsp.	Cinnamon
1-1/2 tsp.	Rapid Rise Yeast
When beep sounds add:	
1/2 cup	Raisins

WALNUT BREAD

7/8 cup	Water
2-1/3 cups	Bread Flour
1-1/2 Tbsp.	Sugar
1-1/2 Tbsp.	Dry Milk
1 tsp.	Salt
1 Tbsp.	Butter
1-1/2 tsp.	Rapid Rise Yeast
When beep sounds add:	
1/2 cup	Walnuts, chopped

Other Basic Breads —French Bread Course Variations

How to prepare:
Add the ingredients into the Baking Pan in the order listed.
Then select the "FRENCH BREAD" course by using the MODE SELECT key.
- **Make sure the yeast does not touch any liquid and to sprinkle it on the center of the flour.**

TIMER **Indicates that the Timer function is available.**

TIMER

BASIC FRENCH BREAD

7/8 cup	———	Water
2-1/4 cups	———	Bread Flour
1/3 cup	———	All Purpose Flour
1/2 Tbsp.	———	Sugar
1 tsp.	———	Salt
1 tsp.	———	Active Dry Yeast

TIMER

RYE FRENCH BREAD

3/4 cup	———	Water
2 cups	———	Bread Flour
1/3 cup	———	Rye Flour
1/2 Tbsp.	———	Sugar
1 tsp.	———	Salt
1 tsp.	———	Active Dry Yeast

TIMER

WHEAT FRENCH BREAD

3/4 cup	———	Water
1-2/3 cups	———	Bread Flour
3/4 cup	———	Whole Wheat Flour
1/2 Tbsp.	———	Sugar
1 tsp.	———	Salt
1 tsp.	———	Active Dry Yeast

CHEESE 'N' ONION FRENCH BREAD

2/3 cup	———	Water
2 cups	———	Bread Flour
1/2 Tbsp.	———	Sugar
1 tsp.	———	Salt
1/3 cup	———	Cheddar Cheese, shredded
1/4 cup	———	Red Onion, minced
1 tsp.	———	Active Dry Yeast

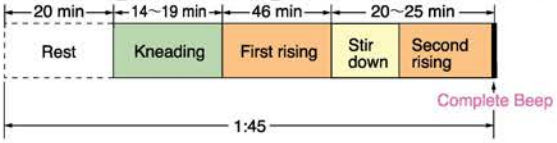
GARLIC FRENCH BREAD

7/8 cup	———	Water
2 cups	———	Bread Flour
1/3 cup	———	All Purpose Flour
1/2 Tbsp.	———	Sugar
1 tsp.	———	Salt
1 tsp.	———	Active Dry Yeast
When beep sounds add:		
up to 1 tsp.	———	Garlic Powder



DOUGH SETTING COURSE—BREADS / PIZZA

●Dough Setting (Approximate time)



For cooking process 1-3, please refer to p.10 of BASIC BREAD (REGULAR). (For the amount of ingredients, please refer to each recipe.)

4 Start preparation.

(1)Press the MODE SELECT key and select the "DOUGH SETTING" course.
1:45 will appear on the Display.



・Crust Control and the Timer functions are not available.



(2)Press the START/RESET key.
A beep will sound. After the Resting process, kneading will start.

・During the Resting process, the Kneading Blade will not turn. The Dough setting will be completed in 1 hour and 45 minutes.
(The remaining time until completion will be displayed at 1 minute intervals.)

※To cancel during a process, press and hold the START/RESET key until you hear a beep.

5 Remove the Baking Pan.

When the dough is completed, a beep will sound and "COMPLETE" will be displayed. Press and hold the START/RESET key and open the Lid.



6 Remove the dough.

Prepare a lightly floured kneading board. Gather the dough at the center of the Baking Pan, then place the dough on the kneading board.

・Remove the dough carefully by raising it gently from the bottom.
・If the Kneading Blade comes off along with the dough, remove the Kneading Blade.



7 After use.

Unplug the unit from the electrical outlet by holding the Power Plug.



8 Shape the dough and bake.

Shape the dough as you like, let it rise and bake.

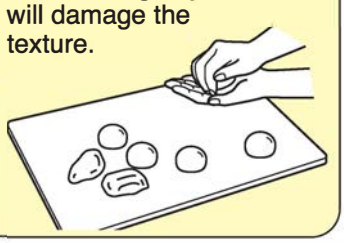
BUTTER ROLL

Ingredients —— Yields 14 rolls			
1/2 cup	Milk	1/4 cup	Butter
1	Large Egg	1 tsp.	Active Dry Yeast
2-1/3 cups	Bread Flour	Egg Glaze:	
2 Tbsp.	Sugar	1	Large Egg, beaten
1/2 tsp.	Salt	4 tsp.	Water

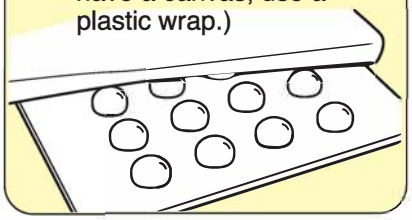
1 Knead the dough gently by hand to deflate.



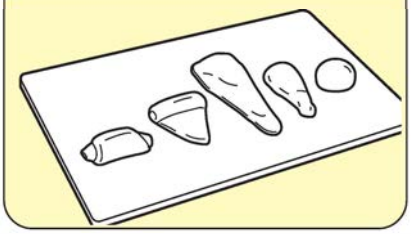
2 Divide dough into 14 equal sizes using a dough scraper. Shape each piece into a smooth ball. Do not cut the dough by hand as it will damage the texture.



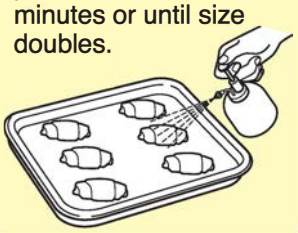
3 Place the rounded dough on a canvas and cover it with another canvas to allow resting for about 20 minutes. (If you do not have a canvas, use a plastic wrap.)



4 Flatten the dough into triangles using a kneading rod. Roll each triangle starting from the wide end as illustrated.



5 Place seam-side down on greased baking pan. Spray a little water and allow it to rise in a warm place (86-95°F) for 30-40 minutes or until size doubles.



6 Brush with egg glaze and bake preheated at 350°F for 10-15 minutes.



DOUGHNUT

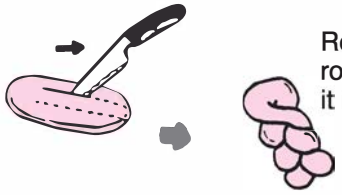
· Use the same dough as Butter Roll.

Ingredients —— Yields 16 doughnuts		
		Dough for Butter Roll
to taste	——	Cooking Oil
to taste	——	Granulated sugar
to taste	——	Powder sugar

How to prepare:

1 Prepare dough for Butter Roll. Then deflate the dough. Divide dough into 16 equal sizes using a dough scraper, shape each piece into a ball and then cover them with another canvas to allow resting for about 20 minutes.

2 Shape each ball as you like. You can roll into 3/4 inch thickness and pattern it into a doughnut shape or roll each ball into a thick rope shape and braid it in three strands.



Roll each into a thick rope shape and braid it in three strands.

3 Place dough from 2 on floured baking pan at appropriate spacing. Allow it to rise at about 104°F for 30 minutes or until size doubles.

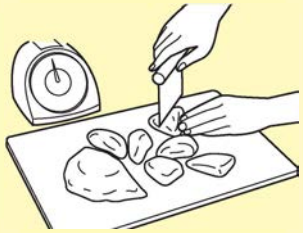
4 Heat cooking oil to 340°F and deep-fry the dough from 3. Occasionally turn and fry until it becomes golden.

5 Sprinkle granulated sugar or powder sugar while they are hot.

BRIOCHE

Ingredients —— Yields 14 rolls			
1/2 cup	Milk	1 tsp.	Active Dry Yeast
2	Large Eggs	Egg Glaze:	
2-1/2 cups	Bread Flour	1	Large Egg, beaten
2 Tbsp.	Sugar	4 tsp.	Water
1/2 tsp.	Salt		
1/3 cup	Butter		

1 Make dough, deflate it and divide it into 14 equal sizes using a dough scraper.



2 Shape each piece into a ball, place on canvas and cover it with another canvas to allow resting for about 20 minutes. (If you do not have a canvas, use a plastic wrap.)



3 Shape each dough into an oval shape and use the side of your hand to make an indentation to create a small lump on one side.



4 Put *3* into lightly oiled Brioche cups. Adjust the dough so the lump is on top.



5 Place Brioche cups from *4* on a baking pan. Allow it to rise at about 83°F for 40-50 minutes or until size doubles.



6 Brush with egg glaze and bake preheated at 350°F for 15 minutes.



CINNAMON ROLL

· Use the same dough as Butter Roll.

Ingredients —— Yields 10 rolls		
	Dough for Butter Roll	
2 Tbsp.	Granulated sugar	Ⓐ
1 tsp.	Cinnamon	
1/4 cup	Raisin	

Mix Ⓐ well before adding dough.

How to prepare:

1 Prepare dough for Butter Roll. Lightly roll into a ball and divide it in two with a dough scraper.

2 Take one dough and roll it into a rectangular shape; then place half portion of Ⓐ evenly on 3/4 of the dough. Roll up dough and seal the end firmly.
· Do the same for the other dough.

3 Slice the rolled dough *2* in 5 equal pieces. Place a cooking sheet on baking pan and Lay the dough on a greased baking pan so the sliced side faces up. Allow it to rise at about 86-95°F for 30-40 minutes or until size doubles.

4 Brush with egg glaze and bake at 350°F for 20 minutes.



Spread half of Ⓐ evenly on 3/4 of the dough.

CROISSANT

Ingredients —— Yields 12 rolls			
1/2 cup	Water	2 tsp.	Active Dry Yeast
1	Large Egg	1/3-1/2 cup	Butter, softened (for kneading into dough)
2-1/4 cups	Bread Flour		
2-1/2 Tbsp.	Sugar	Egg Glaze:	
2-1/2 Tbsp.	Dry Milk	1	Large Egg, beaten
1/2 tsp.	Salt	4 tsp.	Water
2-1/2 Tbsp.	Butter		

1 When dough becomes ready, press the dough gently by hand to deflate. Shape dough into a ball and put into greased bowl. Cover with plastic wrap, place in refrigerator and allow it to rest for 20 minutes.



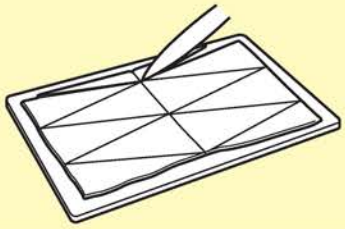
2 Roll dough into 1/4 inch thick rectangle. Spread 1/3 of softened "additional butter" on one end of dough, leaving 1/3 of the dough unbuttered.



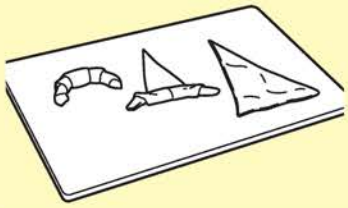
3 Fold dough into thirds and repeat procedure 2, folding the dough into thirds two more times. Pack in plastic wrap and place in refrigerator for 20 minutes.



4 Roll dough into 1/4 inch thick rectangle. Cut dough into 12 triangles with the wide end at 5 inches.



5 Roll each triangle loosely starting from the wide end. Lay seam-side down and curve ends.



6 Place on greased baking pan and allow it to rise in a place cooler than 83°F for 40-50 minutes or until size doubles.



7 Brush with egg glaze and bake preheated at 375-400°F for 13-15 minutes.



- During summer time, butter may become too soft and it may be difficult to mix the softened additional butter into dough. In that case, place dough in refrigerator to cool down.

WHOLE WHEAT BUNS

Ingredients —— Yields 10 rolls			
3/4 cup	Water	1 tsp.	Active Dry Yeast
1-2/3 cups	Bread Flour		
3/4 cup	Whole Wheat Flour		
1-1/2 Tbsp.	Sugar		
1-1/2 Tbsp.	Dry Milk		
1/2 tsp.	Salt		
2 Tbsp.	Butter		

How to prepare:

1 Make dough, deflate it and divide it into 10 equal size pieces. Cover dough with canvas to allow resting for about 20 minutes.
- Use plastic wrap if canvas is not available.

2 Roll each piece into a ball. Cover again with canvas and allow it to rise at 86-95°F for 30-40 minutes or until size doubles.

3 Place dough on greased baking pan and make cuts on top of the roll with a sharp knife to give it patterns.

4 Bake in oven preheated at 400°F for 15-20 minutes.

TRADITIONAL PIZZA DOUGH

1 cup	Water
1 Tbsp.	Olive Oil
2-1/2 cups	Bread Flour
1 Tbsp.	Sugar
1 tsp.	Salt
1 tsp.	Active Dry Yeast
	Vegetable Oil

PIZZA DOUGH WITH BEER (Soft Pretzels)

1 cup	Flat Beer
2-1/2 cups	All Purpose Flour
2 Tbsp.	Sugar
1 tsp.	Salt
1 Tbsp.	Butter
1 tsp.	Active Dry Yeast
	Vegetable Oil

■ METHOD ■

1. Remove dough from Baking Pan.
2. Preheat your oven to 400°F for most shaping variations.
3. Select shaping variation of your choice. Brush lightly with vegetable oil. Cover dough and allow it to stand for 15 minutes.
4. Bake each variation as directed in recipe.

THIN-CRUST PIZZA

1. With lightly floured hands, shape dough into a ball.
2. Divide ball in half. Press each half of dough into greased, 12 inch pizza pan, forming a 1 inch edge.
3. Brush crust with oil. Cover and let it stand for 15 minutes.
4. Spoon tomato or pizza sauce over dough, top with cheese and toppings of your choice.
5. Bake for 25 to 30 minutes or until cheese is bubbly and crust is golden brown.

Makes (2) 12 inch pizzas.

THICK-CRUST PIZZA

1. With lightly floured hands, press dough into a lightly greased 12 inch pizza pan, forming a high edge.
2. Brush crust with oil. Cover and let it stand for 15 minutes.
3. Spoon tomato or pizza sauce over dough.
4. Top with cheese and desired toppings.
5. Bake for 25 to 30 minutes or until cheese is bubbly and crust is golden brown.

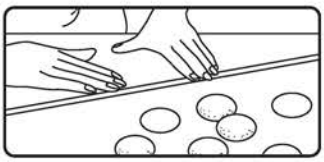
Makes (1) 12 inch pizza.

SOFT PRETZELS

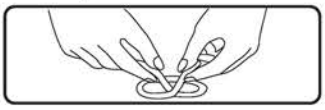
Prepare Pizza Dough with Beer recipe.

1. Place dough onto a lightly floured board and divide dough into 4 equal portions.
2. Cut each quarter into 8 equal portions. Roll each piece of dough into a thin rope about 20 inches long and pencil-thin.
3. To shape into pretzel, pick up ends of rope in each hand and curve into a circle, crossing ends at top.
4. Twist ends once and lay it down over bottom of circle.
5. Invert pretzels so ends are underneath and place about 1 inch apart on well greased baking sheet. Then brush with beaten egg and sprinkle lightly with coarse salt, poppy seeds, or sesame seeds.
6. Bake at 400°F for 10 to 12 minutes.
7. For crispy, dry, crunchy pretzels, place cooked pretzels in cool oven on an ungreased baking sheet. Allow it to stand for 3 hours or overnight. This process allows pretzels to become dry and crunchy.
8. For soft and chewy pretzels, serve warm with mustard.

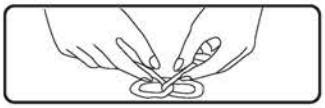
Makes 32 pretzels.



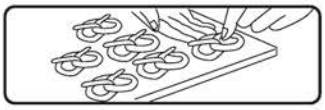
1. Roll each piece of dough into a rope about 20 inches long and as thin as a pencil.



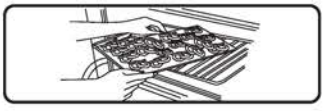
2. To shape pretzel, pick up one end of rope in each hand and curve into a circle, crossing ends at top.



3. Twist ends once and lay down over bottom of circle.



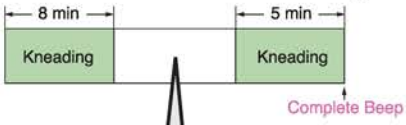
4. Invert pretzel so that ends are underneath. Place on greased baking sheets 1-inch apart. Brush lightly with beaten egg and sprinkle with your choice of coarse salt or poppy or sesame seeds.



5. For soft pretzels, serve warm from the oven with mustard.

COOKIE/PASTA DOUGH SETTING COURSE

●Cookie/Pasta Dough Setting (Approximate time)



When the beep sounds to add ingredients, gently dislodge any flour that has been stuck on the sides of the Baking Pan with a rubber spatula and press the START/RESET key. If the START/RESET key is not pressed, the machine will automatically start 20 minutes later.

How to prepare:

1 Attach the Kneading Blade to the Baking Pan, precisely measure the ingredients and add them to the Baking Pan.

(1)Sift all purpose flour and baking powder together and prepare lightly beaten egg and butter at room temperature.
(2)Put beaten egg, butter and other ingredients in the Baking Pan.
(Put liquids in the Baking Pan first. This will make it easier to scrape off the flour later.)

For cooking process 2-3, please refer to p.10 of BASIC BREAD (REGULAR).

4 Start the course.

(1)Press the COOKIE/PASTA DOUGH key.
The COOKIE/PASTA DOUGH lamp will start to blink. At this stage, the time will not be displayed.
・The Timer function is not available.



(2)Press the START/RESET key.
・It will knead for 8 minutes. (The remaining time for kneading will be displayed.)
・When the beep sounds after 8 minutes, open the Lid and scrape off the flour on the sides of the Baking Pan using a rubber spatula.

(3)After scraping off the flour and adding additional ingredients, press the START/RESET key to re-start. (If the START/RESET key is not pressed, the machine will automatically start 20 minutes later.) It will continue to knead for an additional 5 minutes. (The remaining time until cooking completion will show in 1 minute intervals.)

※To cancel during a process, press and hold the START/RESET key until you hear a beep.

For cooking process 5-8, please refer to p.21 of DOUGH SETTING COURSE-BREADS / PIZZA.

BASIC COOKIES

Ingredients —— Yields 20 cookies	
1	—— Large Egg, beaten lightly (at room temperature)
1/4 cup	—— Butter (at room temperature)※
1-1/4 cups	—— All Purpose Flour
1 tsp.	—— Baking Powder
1/3 cup	—— Sugar
1 tsp.	—— Vanilla Extract

※Softened (Not Melted)

OATMEAL COOKIES

Ingredients —— Yields 15 cookies	
1	—— Large Egg, beaten lightly (at room temperature)
1/3 cup	—— Butter (at room temperature)
1/3 cup	—— Brown Sugar
1/4 cup	—— Granulated Sugar
1 tsp.	—— Vanilla Extract
1/2 cup	—— All Purpose Flour
1 tsp.	—— Baking Soda
1/2 tsp.	—— Cinnamon
When beep sounds add:	
1 cup	—— Oats
1/3 cup	—— Raisins
1/3 cup	—— Walnuts

How to prepare:

1. Roll dough into ball.
2. Prepare a baking sheet. Scoop dough into 1 tablespoon sized balls and place on the baking sheet. Flour your hands lightly and then flatten the dough to 1/4 inch thickness.
3. Preheat the oven and bake at 325°F for 20 minutes.

Cookie Variations

※When the beep sounds after 8 minutes, open the Lid and add additional ingredients.

Menu	Additional Ingredients
●Chocolate chip cookies	1/2 cup
●Nut cookies	3/4 cup (chopped)
●Raisin cookies	1/2 cup (chopped)



SUGAR COOKIES

Ingredients	
1	—— Large Egg, beaten lightly (at room temperature)
1/4 cup	—— Butter (at room temperature)※
1-1/4 cups	—— All Purpose Flour
1 tsp.	—— Baking Powder
1/3 cup	—— Sugar
1 tsp.	—— Vanilla Extract

※Softened (Not Melted)

How to prepare:

1. Roll dough into ball, cover with plastic wrap and let it rest for 20-30 minutes in the refrigerator.
2. Lightly flour the kneading board, roll out dough until 1/4 inch in thickness, and cut out with cookie cutters. Place cookies on a baking sheet.
3. Bake in oven preheated at 325°F for 15 minutes.

HOME MADE PASTA

4 servings

HOME MADE PASTA 1

1/2 cup	———	Water
1/3 cup	———	Bread Flour
2 cups	———	All Purpose Flour
1 tsp.	———	Salt
1 Tbsp.	———	Olive Oil

How to prepare:

1. Roll dough into ball, cover with plastic wrap and let it rest for 30 minutes in the refrigerator.
2. Place *1* on a lightly floured kneading board and roll out until 1/10 inch in thickness.
3. Cut the dough (refer to recipes below and on page 29).
4. Boil *3* with enough amount of salted hot water for 2-3 minutes.
   · Add 1 Tbsp of salt to every quart of hot water.
5. Drain pasta, sprinkle olive oil and mix well so the pasta does not stick.

4 servings

HOME MADE PASTA 2

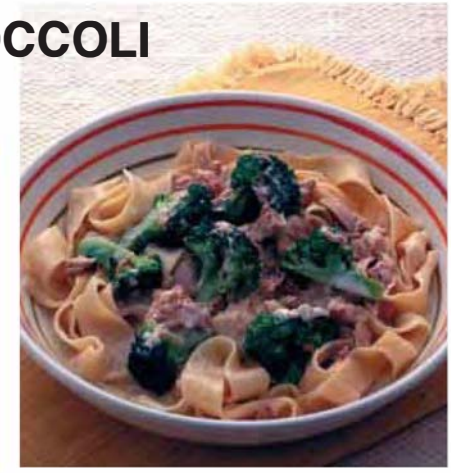
2 cups	———	Semolina
3	———	Large Egg
2 Tbsp.	———	Olive Oil
1/2 tsp.	———	Salt

How to prepare:

1. Roll dough into ball, cover with plastic wrap and let it rest for 1 hour in a refrigerator.
2. Lightly flour kneading board and roll the dough out until 1/10 inch in thickness using a kneading rod.
3. Cut the dough (refer to recipes below and on page 29).
4. Lightly flour the dough so that it will not stick to each other. Leave some space between pasta and allow it to dry for 1 hour.
5. Boil *4* with enough amount of salted hot water for 2-3 minutes.
6. Drain pasta, sprinkle olive oil and mix well so the pasta does not stick.

FETTUCCINE WITH TUNA AND BROCCOLI

Ingredients	4 servings
Homemade pasta for 4 servings (cut in 1/2 inch width)	
Broccoli (divide into small bunch)	1 bunch
Butter	2 Tbsp.
Onion (chopped)	2 Tbsp.
Canned tuna (in oil)	1 can
Ⓐ Fresh cream	1/2 cup
Ⓐ Milk	1/2 cup
Ⓐ Soup stock (in cube)	1/2 pieces
Ⓐ Black pepper (coarse)	to taste



How to prepare:

1. Boil broccoli in advance.
2. Stir fry butter and onion with medium heat. Add tuna, Ⓐ and *1*, then stir fry with low heat for 3 minutes.
3. Boil pasta. Pour *2* over pasta before serving.

LASAGNA

Ingredients	4 servings
Homemade pasta for 4 servings (cut into 2 inch squares)	
■Meat Sauce：	
Olive oil	2 Tbsp.
Garlic (chopped)	1 piece
Ⓐ Onion (chopped)	small size 1 piece
Ⓐ Ground beef	7 oz.
Ⓐ Shiitake-mushroom (chopped)	3-4 pieces
Ⓑ Tomato purée	7 oz.
Ⓑ Soup stock (in cube, chopped)	1 piece
Ⓑ Wine	3 Tbsp.
Ⓑ Sage, thyme, bay leaf, pepper	to taste
Ⓑ Salt	1 tsp.
Bread crumbs	4 Tbsp.

Ingredients	4 servings
■Béchamel sauce：	
Butter, olive oil	2 Tbsp. each
All purpose flour	5 Tbsp.
Ⓒ Soup (soup stock 1 piece and water)	1 cup
Ⓒ Milk	1 cup
Ⓓ White wine	3 Tbsp.
Ⓓ Bay leaf	2 pieces
Ⓓ Black pepper	to taste
Mozzarella cheese (or mixed natural cheese)	3.5 oz.

How to prepare:

1. Boil homemade pasta and drain. Sprinkle olive oil over pasta and mix well so the pasta does not stick.
2. Prepare meat sauce. Put olive oil and garlic into sauce pan, fry well in medium heat and then add Ⓐ.
3. Put Ⓑ into *2* and cook for another 5 minutes in medium heat. Add bread crumbs and stir. Turn off the stove.
4. Prepare Béchamel sauce. Put butter and olive oil into sauce pan and add all purpose flour. Fry well in medium heat. (Be careful not to burn.)
5. Turn off the stove, slowly add Ⓒ into *4* and stir well until it becomes smooth.
6. Add Ⓓ into *5* and simmer in medium heat while stirring occasionally with wooden spatula. Once it boils and becomes creamy, turn off the stove.
7. Place pasta, meat sauce and Béchamel sauce into a buttered or oiled oven-safe baking plate. Pile the 3 layers 2-3 times. Be sure to have the Béchamel sauce on top. Sprinkle mozzarella cheese and bake in the oven at 425°F for 20 minutes. Once the top becomes brown, it is ready to serve.

SCONE

Ingredients	Yields 12 scones
1/2 cup	Milk
2 cups	All Purpose Flour
3 tsp.	Baking Powder
1/3 cup	Butter (at room temperature)

How to prepare:

1. Roll dough into ball.
2. Divide ball in 12 equal portions. Round them with hands and place on a baking sheet. Lightly flour your hands if the balls are too sticky. If you find it difficult to handle the dough, cool it down in a refrigerator, then try again.
3. Bake in preheated oven at 425°F for 12-14 minutes.

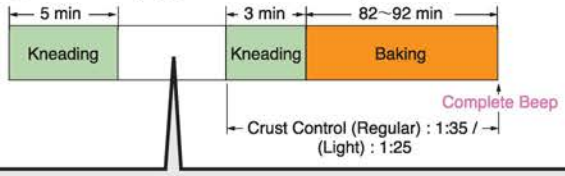
Scone Variations

※When the beep sounds after 8 minutes, open the Lid and add additional ingredients.

Menu	Additional Ingredients
●Raisin scone	Raisins (chopped) 1/4 cup
●Tea flavored scone	Tea leaves (finely ground) 1 tsp.
●Corn scone	Corn (dry w/ paper towel) 1/4 cup

CAKE COURSE

●Cake (Approximate time)



When the beep sounds to add additional ingredients, gently dislodge any flour that has been stuck on the sides of the Baking Pan and press the START/RESET key. If the START/RESET key is not pressed, the machine will automatically start 20 minutes later.

1 Attach the Kneading Blade to the Baking Pan, precisely measure the ingredients and add them to the Baking Pan.

(1)Sift all purpose flour and baking powder together. Melt butter and let it cool down.
(2)Put egg, milk, basic ingredients and other ingredients into the Baking Pan. (First put in liquids. This will make it easier to scrape off the flour later.)

For cooking process 2-3, please refer to p.10 of BASIC BREAD (REGULAR).

4 Start the course.



(1)Press the CAKE key. The CAKE lamp will start to blink. At this stage, the time will not be displayed.
・The Timer function is not available.
(2)Press the CRUST CONTROL key and select Regular or Light.
(3)Press the START/RESET key.
・It will knead for 5 minutes. (The remaining time for kneading will be displayed)
・When the beep sounds after 5 minutes, open the Lid and scrape off the flour on the sides of the Baking Pan using a rubber spatula.
(4)After scraping off the flour and adding additional ingredients, press the START/RESET key to re-start. (If the START/RESET key is not pressed, the machine will automatically start 20 minutes later.)
The completion time for regular crust is 1 hour and 35 minutes and 1 hour and 25 minutes for light crust.
(The remaining time until cooking completion will show in 1 minute intervals.)
※During the baking process, the Main Body and Lid will get extremely hot. Be careful not to burn yourself.

※To cancel during a process, press and hold the START/RESET key until you hear a beep.

For cooking process 5-7, please refer to p.11 of BASIC BREAD (REGULAR).

Cake Variations



How to prepare:
Add the ingredients into the Baking Pan in the order listed.
Then select the "CAKE" course by using the MODE SELECT key.
When the beep sounds after 5 minutes, open the Lid and scrape off the flour on the sides of the Baking Pan using a rubber spatula.

- **For menus with additional ingredients, please remember to add them when the add beeps sound. Then close Lid and press the START/RESET key to re-start.**
- **Beat eggs before adding.**
- **The cake may easily break while hot; remove and serve after is has cooled down.**

CHOCOLATE CAKE

2	Large Eggs, beaten lightly
1/4 cup	Milk
1 cup	All Purpose Flour
1-1/2 tsp.	Baking Powder
1/4 cup	Butter, melted
2/3 cup	Sugar
4 Tbsp.	Unsweetened Cocoa
1 tsp.	Vanilla Extract
When beep sounds add:	
1/4 cup	Chocolate Chips

BANANA NUT CAKE

2	Large Eggs, beaten lightly
1/4 cup	Milk
1-1/2 cups	All Purpose Flour
3 tsp.	Baking Powder
1/3 cup	Butter, melted
1/2 cup	Sugar
1/3 cup	Banana, mashed
1/4 cup	Sour Cream
1 tsp.	Vanilla Extract
When beep sounds add:	
1/3 cup	Walnuts, chopped

APPLE 'N' RAISIN CAKE

2	Large Eggs, beaten lightly
1/4 cup	Milk
1-1/2 cups	All Purpose Flour
3 tsp.	Baking Powder
1/3 cup	Butter, melted
1/3 cup	Sugar
1/4 tsp.	Salt
1 tsp.	Cinnamon
1 tsp.	Vanilla Extract
When beep sounds add:	
1 cup	Apple, peeled and chopped
1/4 cup	Raisins, chopped

CORN MEAL BREAD

2	Large Eggs, beaten lightly
7/8 cup	Milk
3/4 cup	All Purpose Flour
3 tsp.	Baking Powder
1/4 cup	Butter, melted
2 Tbsp.	Sugar
1/2 tsp.	Salt
3/4 cup	Corn Meal

SPICED ZUCCHINI BREAD

2	Large Eggs, beaten lightly
1/8 cup	Butter, melted
1 cup	All Purpose Flour
1 tsp.	Baking Powder
1/2 tsp.	Baking Soda
1/3 cup	Sugar
1/4 tsp.	Salt
1/4 tsp.	Allspice
1/2 tsp.	Cinnamon
1/2 tsp.	Orange Peel
When beep sounds add:	
1/2 cup	Zucchini, shredded
1/3 cup	Walnuts, chopped

JAM COURSE



1 **Attach the Kneading Blade to the Baking Pan, precisely measure the ingredients and add them to the Baking Pan. (For each amount of ingredients, please refer to each menu)**

Jam (Approximate time)

For cooking process 2-3, please refer to p.10 of BASIC BREAD (REGULAR).

4 Start the course.



(1)Press the JAM key. The JAM lamp will start to blink.
1:20 will be displayed.
※The Timer function is not available.
(2)Press the START/RESET key.
Jam will be completed 1 hour and 20 minutes later. (The remaining time until cooking completion will show in 1 minute intervals.)
※During the cooking process, the Main Body and Lid will get extremely hot. Be careful not to burn yourself.

※To cancel during a process, press and hold the START/RESET key until you hear a beep.

5 Remove the Baking Pan.

When jam is completed, a beep will sound and "COMPLETE" will be displayed.
Press and hold the START/RESET key until you hear a beep, and open the Lid.
Use oven mitts when removing the Baking Pan.

6 Remove the Jam.

Remove the jam from the Baking Pan using a rubber spatula.

7 After use.

Unplug the unit from the electrical outlet by holding the Power Plug.

How to prepare:
Add the ingredients into the Baking Pan in the order listed.
Then select the "JAM" course.

STRAWBERRY JAM

1-1/2 cups	———	Strawberries, crushed
2/3 cup	———	Sugar
1 Tbsp.	———	Lemon Juice

BLUEBERRY JAM

2 cups	———	Blueberries, crushed
2/3 cup	———	Sugar
1/2 Tbsp.	———	Lemon Juice

※If using frozen blueberries, allow it to defrost at room temperature.

APPLE JAM

1-1/2 cups	———	Apples (see preparation below)
2/3 cup	———	Sugar
1 Tbsp.	———	Lemon Juice

Preparation
1. Place cut apples in a microwaveable container and cover with water. Cook at High for 5 to 10 minutes or until tender.
2. Drain and mash with a potato masher.

TIPS:

- The amount of jam which can be made at one time is about one cup. Because homemade jam has no preservatives, it can not be kept long; therefore, this amount should be appropriate. If the jam is stored in a refrigerator, it will last up to one week.
- The finished jam may be softer than desired. If you prefer thicker jam, add 1/2 package (up to 1 oz.) of fruit pectin as a part of the ingredients.

※Pectin is a type of sugar contained in fruits and it jellifies jam (adds thickness).

CLEANING AND MAINTENANCE

※Be sure to unplug the Power Plug and allow the Main Body to cool down.
※Be sure to perform cleaning as soon as cooking completes and after every use.

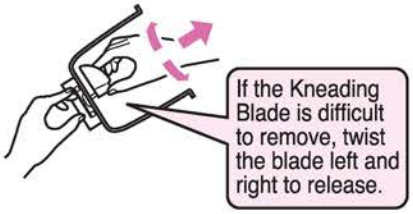
MAIN BODY & LID:

●Wipe with a well wrung cloth.
※Do not soak in water or splash it with water (it may cause the unit to malfunction).
※Although the Lid is detachable, do not wash it in water (water may go inside and cause odor, or prevent it from baking breads properly).
※Remove or wipe off bread crumbs or anything remaining inside of the Main Body.

! CAUTION !
Do not immerse the Main Body or Lid in water or any other liquid.

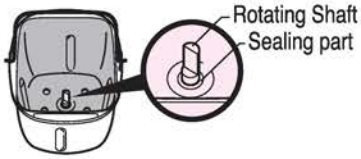
BAKING PAN:

1 Put water or lukewarm water into the Baking Pan and soften the dough stuck to the Kneading Blade. Remove the Kneading Blade.
※Do not soak or leave water inside of the Baking Pan for too long. (It may cause rust or the Kneading Blade may not turn smoothly.)



2 Wash with a sponge with kitchen detergent.
※Do not wash the bottom part of the Baking Pan with water. Wipe with a well wrung cloth. (Otherwise it may cause rust and malfunction.)

3 Wash Rotating Shaft with sponge. (Be careful not to damage the sealing part.)



! CAUTION !
Do not immerse the Baking Pan in water or any other liquid.

KNEADING BLADE:

●Wash with sponge.
※If the hole is clogged, soak in water or lukewarm water, and remove the object with a chopstick or a soft brush.
※Be sure to attach the Kneading Blade to the Main Body after every cleaning so that you will not lose it.



MEASURING CUP & MEASURING SPOON:

●Wash with sponge after every use.

ABOUT THE NONSTICK COATING ON THE BAKING PAN AND THE KNEADING BLADE:

To protect the nonstick coating:
●Do not use hard utensils such as metal spatulas, knives or forks.
●Do not use abrasive cleaners, scrubbing brushes, hard nylon sponges or metal brushes.
●Be sure to clean after every use.
※As time goes by, the color of the nonstick coating may change due to moisture or steam created during cooking. This is absolutely normal and has no effect on unit performance or use.

NOTE:

●Do not use benzene, thinner, abrasive cleaner or chemically treated cloth for cleaning. (It may damage the Main Body or the Baking Pan.)
●Do not place in dishwasher or dish-dryer. (It may cause malfunction, deformation or discoloration.)

WHEN STORING:

●Allow the unit to cool completely before storing it. Keeping the Lid open helps.
●Be sure to close the Lid. Do not place items (especially heavy items) on the Lid.
●Be sure to dry the Baking Pan and Kneading Blade well before storing.

Q&A FOR BAKING BREAD

Q1 Why is the crust of the Basic Bread harder?

A1 The Basic Bread course is programmed to provide texture. For a softer crust, store your bread in a plastic bag after it has cooled down to body temperature, or try using the Soft Course for breads with softer texture.

Q2 Why do the loaves sometimes vary in height and shape?

A2 Breads are very sensitive to its environment such as room temperature, weather, humidity, altitude, use of the Timer and fluctuations in household current. The bread shape can also be affected if fresh ingredients are not used or measured incorrectly.

Q3 How do the loaves vary in shape depending on the season?

A3 During summer, loaves may sometimes rise too high or collapse, causing a dent in the middle. During winter, you may have trouble getting the bread to rise. This may be solved by keeping the water temperature at about 68°F.

Q4 Why does flour occasionally stick to the side of the bread?

A4 During the initial mixing period, small amounts of flour may sometimes stick to the sides of the Baking Pan and baked onto the sides of the loaf. If this happens, scrape off that portion of the outer crust with a sharp knife.

Q5 Why does flour occasionally stick to the side of the cake baked using the CAKE setting?

A5 You may not have added the ingredients in the order listed. When the add beeps sound and it's time to add additional ingredients, be sure to remove flour that remains on the sides of the Baking Pan using a rubber spatula.

Q6 Why is the dough sometimes very sticky and difficult to work with?

A6 Dough may sometimes be sticky (or too wet) depending on the room and water temperatures. Try using colder water when making the dough and dust the kneading surface and your hands with flour more frequently.

Q7 Why is my croissant sometimes not as flaky?

A7 Butter may not fold into the dough well to form the flaky texture if the dough is not refrigerated well. Place the dough in the refrigerator to cool prior to folding in the butter.

Q8 Why does the top of the loaf sometimes look torn?

A8 Sometimes the dough rises too well, and the top of the loaf looks torn. However, the loaf will have a very soft texture.

Q9 Can I make breads using eggs in the Home Bakery?

A9 Yes. Reduce the amount of water and replace with eggs. Put the eggs in the Measuring Cup first; then add water to measure accurately. Do not use the Timer function when using eggs as they may spoil.

Q10 Can I use this Home Bakery for favorite bread recipes found in other cookbooks?

A10 The accompanying recipes were especially created for this Home Bakery; results may vary when using other recipes. Please refer to "Creating Your Own Yeast Breads" on Page 8 for guidelines.

Q11 Why can not the Timer be set for more than 13 hours?

A11 Ingredients may spoil and affect the quality of the dough if left out for an extended period. The Timer on the Home Bakery is set to the maximum of 13 hours for the best taste and performance.

Q12 Why does the bread sometimes have a strange odor?

A12 Too much active dry yeast or un-fresh ingredients (especially flour and water) may cause odors. Always measure ingredients accurately and use fresh ingredients for best results.

Q13 May I use home-ground or home-milled flour?

A13 Depending on how coarsely ground the home-milled flour is, results may not be satisfactory. We recommend using a blend of home-ground flour and regular bread flour for best results.

■ABNORMAL CONDITIONS

Status	Condition Cause
The Display shows "HOT".	The temperature inside the Main Body is over 104°F. This indication will appear if you attempt to use the unit continuously. → Open the Lid and allow the inside of the Main Body to cool.
The keys do not operate.	The Power Plug is disconnected from the outlet. → Plug the unit into the outlet securely.
The operation lamp turns on but the unit does not operate (kneading does not start).	The Home Bakery adjusts the temperature of the ingredients while the Display shows "REST". Kneading will begin after the Rest period. → This does not indicate any malfunction.
"3:40" flashes and the operation lamp turned off during baking/cooking.	Power supply has been discontinued due to power failure, disconnection of the Power Plug or by a defective fuse or circuit breaker. → Discard the unfinished bread and start the process again from the beginning using new ingredients.

Status	Condition Cause
The Home Bakery makes noise during use.	The noise you may hear is the noise of the motor during the kneading process. → This does not indicate any malfunction.
The Home Bakery rattles during operation.	The Baking Pan is not installed securely. → Install the Baking Pan securely. Please refer to Page 5.
Smoke comes out of the Steam Vent and there is a burning smell.	Ingredients or baked product such as breadcrumbs have collected on the Heating Element or inside the unit. → This does not indicate any malfunction. Make sure to clean the unit after each use. Unplug the unit and allow it to cool before cleaning.
The Display shows "E:01".	This indicates a malfunction of the temperature sensor. → Please contact the store you have purchased this Home Bakery or Zojirushi Customer Service at (800) 733-6270 and ask for repair.

TROUBLESHOOTING GUIDE

This guide was created to help you through any difficulties you may encounter as you learn to use your Home Bakery. Be patient. If at first, the results of your baking are not completely satisfactory, please consult this guide. In most cases, you will find the solution, as well as the answers to any questions you may have.

We also offer ZOJIRUSHI toll-free Customer Service as an additional source of help to ensure that you are happy with your baking. Please take advantage of this guide and Customer Service before returning your Home Bakery to the store.

		CORRECTIONS: \ RESULTS:	Loaf rises then falls	Loaf rises too high	Loaf does not rise enough	Loaf is short and heavy	Light crust	Uncooked	Over cooked	Not mixed	Smoke appears from vent	High altitude adjustment
MEASUREMENT	Water or Milk	Increase			1~2 Tbsp.							
		Decrease	1~2 Tbsp.	1~2 Tbsp.								1~2 Tbsp.
	Salt	Increase	1/4 tsp.	1/4 tsp.								
		Decrease			1/4 tsp.							
	Sugar or Honey	Increase			1/2 tsp.		1/2 tsp.					
		Decrease		1/2 tsp.					1/2 tsp.			1/2 tsp.
	Flour	Increase	1~2 Tbsp.									
		Decrease		1~2 Tbsp.								
	Yeast	Increase			1/8-1/4 tsp.							
		Decrease	1/8-1/4 tsp.	1/8-1/4 tsp.								1/8-1/4 tsp.
INGREDIENT	Liquid	Liquid used was too hot.	●	●								
	Flour	Flour used was old.	●		●	●						
		Wrong type of flour was used.	●		●	●						
	Yeast	No yeast was added.				●						
		Yeast may not be fresh.	●		●	●						
		Used wrong type at wrong setting.	●	●	●	●						
MECHANICAL	Unplugged or electrical failure.		●			●		●				
	Ingredients spilled on heating element.										●	
	Pan not placed properly into unit.									●		
	Kneading Blade installed incorrectly.									●		
	Incorrect Menu selection was used.						●	●	●			

Measurement adjustment:
According to the chart, first make the proper corrections for yeast. If the loaf is still not acceptable, make adjustments to liquids, then dry ingredients.

Kneading Blade:
The Kneading Blade should be pushed to the bottom of the Baking Pan.

Customer Service:
If you have any questions, please call ZOJIRUSHI Customer Service Dept. at (800)733-6270.



ZOJIRUSHI AMERICA CORPORATION
TEL : 800-733-6270
www.zojirushi.com

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