



For Household Use Only

HOME BAKERY MINI

OPERATING INSTRUCTIONS & RECIPES

Model No. BB-HAQ10

Always follow basic safety precautions when using electrical appliances.

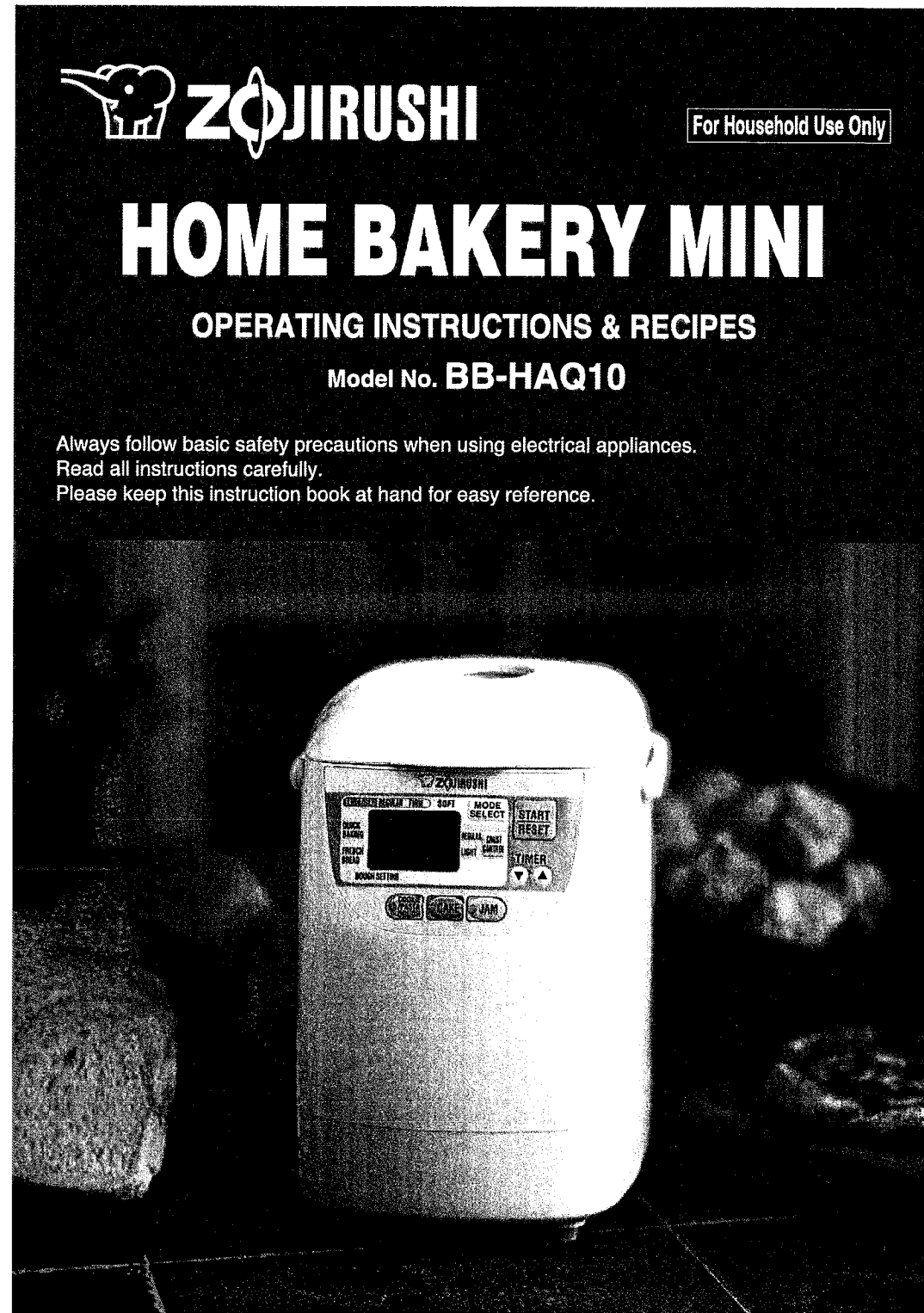
Read all instructions carefully.

Please keep this instruction book at hand for easy reference.



ZOJIRUSHI CORPORATION
OSAKA, JAPAN

BB-HAQ10_1 ©B



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IMPORTANT SAFEGUARDS

Before use ●These WARNINGS and CAUTIONS are intended to protect you and other persons from injuries and damages. To ensure safe operation, please follow them carefully.

WARNINGS

- **Do not modify the Home Bakery.** Only a repair technician may disassemble or repair this unit.
Attempting to do so may cause fire, electric shock or injury. Make any repair inquiries to the store you purchased the Home Bakery.
- **Use only an electrical outlet rated at 10 amperes minimum, and do not plug other devices into the same outlet.**
Plugging other devices into the same outlet may cause the electrical outlet to overheat, resulting in fire.
- **Do not allow children to use the Home Bakery unsupervised.** Keep it out of the reach of infants.
Children are at risk of burns, electric shock or injury.
- **Do not touch the Steam Vent.**
Doing so may cause burns or scalding. Take special precautions with children and infants.
- **Do not immerse the Home Bakery in water or splash it with water.**
Doing so may cause short circuit or electric shock.
- **Do not use a power source other than 220~230V AC.**
Use of any other power supply voltage may cause fire or electric shock.
- **Do not damage the Power Cord.** Do not bend, pull, twist, fold, or attempt to modify the Power Cord. Do not place it on or near high temperature surfaces or appliances, under heavy items or between objects.
A damaged Power Cord can cause fire or electric shock.
- **Insert the Power Plug completely and securely into the electrical outlet.**
A loosely inserted Power Plug may cause electric shock, short circuit, smoke or fire.
- **Do not use the Home Bakery if the Power Plug or Power Cord is damaged or if the Power Plug is loosely inserted into the electrical outlet.**
Doing so may cause electric shock, short circuit or fire.
- **Do not plug or unplug the Power Plug if your hands are wet.**
Doing so may cause electric shock or injury.
- **If the blades or surface of the Power Plug become soiled, wipe them clean.**
A dirty Power Plug may cause fire.

CAUTIONS

- **Always unplug the Home Bakery by holding the Power Plug, not by pulling the Power Cord.**
Pulling the Power Cord to unplug the Home Bakery may cause electric shock, short circuit or fire.
- **Do not place or use the Home Bakery on unstable surfaces or on surfaces that are vulnerable to heat.**
Doing so may cause fire.
- **Unplug the Power Plug from the outlet when the Home Bakery is not in use.**
Leaving the Power Plug in an outlet may cause the insulation to become damaged, resulting in electric shock, short circuit or fire.
- **Do not touch hot parts (the Main Body, the Baking Pan, inside of the Main Body and the Lid, and the Viewing Window) during use and a while after use.**
As they are very hot, they may cause burns.
- **Please allow the Home Bakery to cool down before cleaning.**
Touching hot parts may cause burns.
- **Do not use the Home Bakery near walls, furniture or beneath shelving.**
Steam or heat may damage, discolor or deform walls, furniture or shelving.

■ **If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.**

- Keep this Operating Instructions readily available for users to easily refer to at any time.
- The illustrations used in this Operating Instructions may vary from the actual product you have purchased.

IMPORTANT SAFEGUARDS

IMPORTANT

- **As the Baking Pan, inside of the Main Body, Kneading Blade, and inside of the Lid become hot after finish baking, be sure to use Oven Mittens or a cloth when removing the Baking Pan.**
It may cause burns.
- **When removing bread from the Baking Pan, hold the Handle for the Baking Pan firmly.**
Unstable holding of the Baking Pan may cause it to slip and may cause burns.
- **Do not use the Home Bakery at the following locations:**
 - The place where fire is used or humid. (It may cause the product to deform.)
 - The place where direct sunlight reaches. (It may cause a breakdown.)
 - Near the wall. (Placed nearer than 5cm from the wall) (Steam created may cause damages to the wall.)
- **Do not wash the whole Lid in water.**
Water may remain inside of the Lid and may cause bad odor, deformation of the Lid and may result in unsatisfactory baking results of bread.
- **Appliances are not intended to be operated by means of an external timer or separate remote-control system.**
- **During use, do not move the Home Bakery while holding the Handle for the Main Body.**
It may cause burns or injury.
- **Do not put your fingers into the Baking Pan Receptacle.**
It may cause injury.
- **Do not cover the Lid and the Steam Vent when using the Home Bakery.**
It may cause deformation and discoloration of the Home Bakery.
- **Be careful with the followings to avoid the breakdown of the Home Bakery.**
 - Be sure to remove foreign matters attached inside of the Baking Pan and on the surface of the Kneading Blade.
 - Do not use the product other than for baking bread & cake, and making jam & dough.
 - Do not put ingredients more than the set capacity.
 - Do not deform the Baking Pan.
 - Do not immerse the joint part of the Baking Pan and the Main Body in water.
(It may cause corrosion or the Rotating Shaft may fail to turn)
- **Be sure to clean the inside of the Main Body.**
Leaving food scraps and crumbs inside of the Main Body may cause scorching.

WARNING — THIS APPLIANCE MUST BE EARTHED

IMPORTANT

The wires in this mains lead are coloured in accordance with the following code:

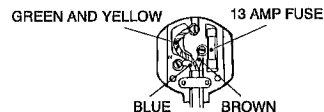
Green-and-yellow:Earth Brown:Live Blue:Neutral

If the colours of the wires in the mains lead of this appliance do not correspond with the coloured markings identifying the terminals in your plug, proceed as follows.

The wire which is coloured green-and-yellow must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol or coloured green or green-and-yellow. The wire which is coloured blue must be connected to the terminal which is marked with the letter N or coloured BLACK.

The wire which is coloured brown must be connected to the terminal which is marked with the letter L or coloured RED.

This appliance must be protected by a 13A fuse if a 13A (BS1363) plug is used or, if any other type of plug is used, by a 10A fuse either in the plug or adaptor or at the distribution board.



SPECIFICATIONS

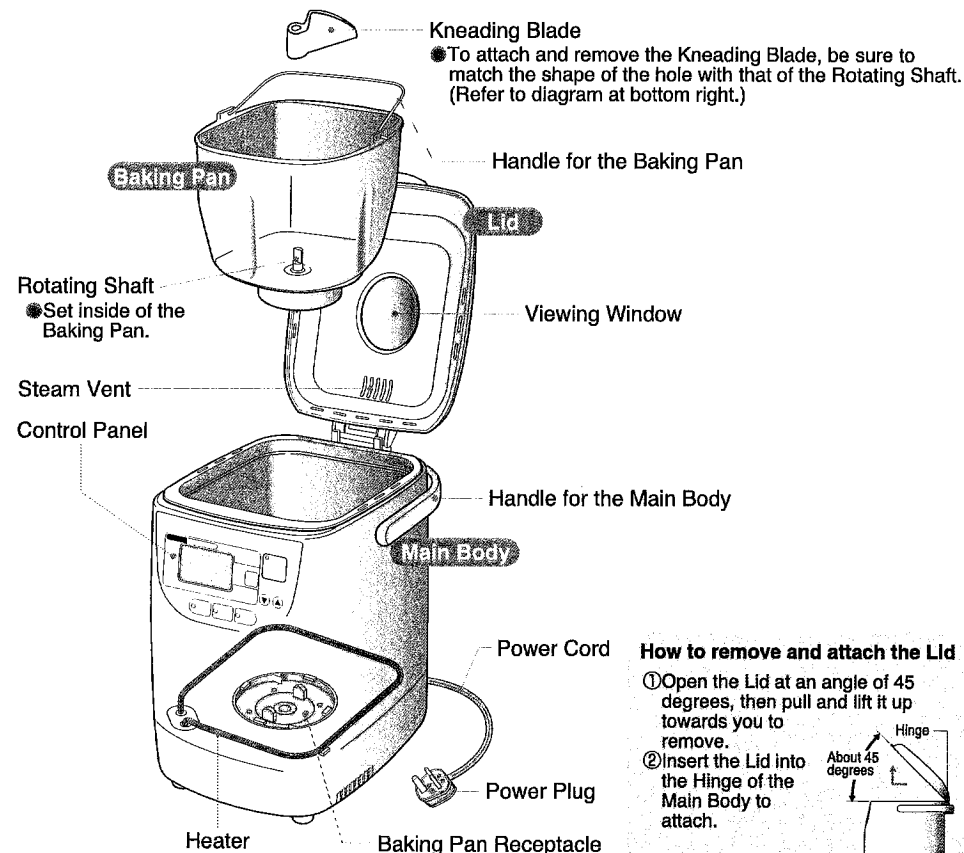
Power consumption: 412-450W

Power supply: AC220-230V, 50Hz

Dimensions: 21.5(W)x28.5(D)x31(H) cm

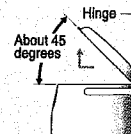
Weight: Approx. 5.7kg

PARTS NAMES AND HANDLING INSTRUCTIONS



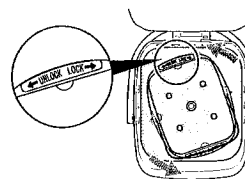
How to remove and attach the Lid

- ① Open the Lid at an angle of 45 degrees, then pull and lift it up towards you to remove.
- ② Insert the Lid into the Hinge of the Main Body to attach.



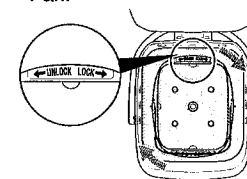
How to Remove the Baking Pan

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



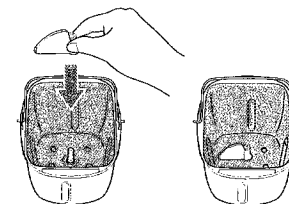
How to Attach the Baking Pan

- 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.

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.

COOKIE/PASTA DOUGH key

Setting for making cookie/pasta dough.

CAKE key

Setting for baking cake.

JAM key

Setting for making jam.

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	1:40*	1:20
(CRUST COLOR: LIGHT)	(3:30)	(3:20)	—	(1:53)	—	—	—	(1:30)*	—
TIMER	●	●	●	—	●	—	—	—	—
CRUST CONTROL	●	●	—	●	—	—	—	●	—
ADD INGREDIENTS BEFORE	●	●	●	●	●	—	●	●	—

*Cooking time does not include the time required to remove the flour from the sides of the Baking Pan into the dough.

HOW TO USE THE TIMER

You can use the Timer to complete baking at a desired time. The Timer can be set in 10-minute 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

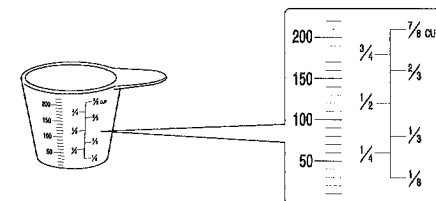
- The Timer can be used with only Basic, Soft and French courses.
- Do not use Timer settings for recipes that contain milk, juice, vegetables, eggs, etc. as they can easily spoil.

ACCESSORIES

Measuring Cup:

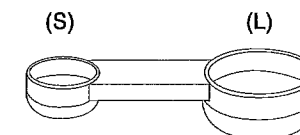
The supplied Measuring Cup is for measuring liquids only. It measures 1 cup when filled to the brim.

※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.

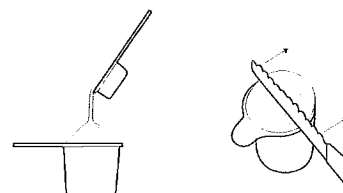
Liquid:

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.

Fill to overflow, then level.



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 "Active Dry Yeast" or "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 25°C, 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

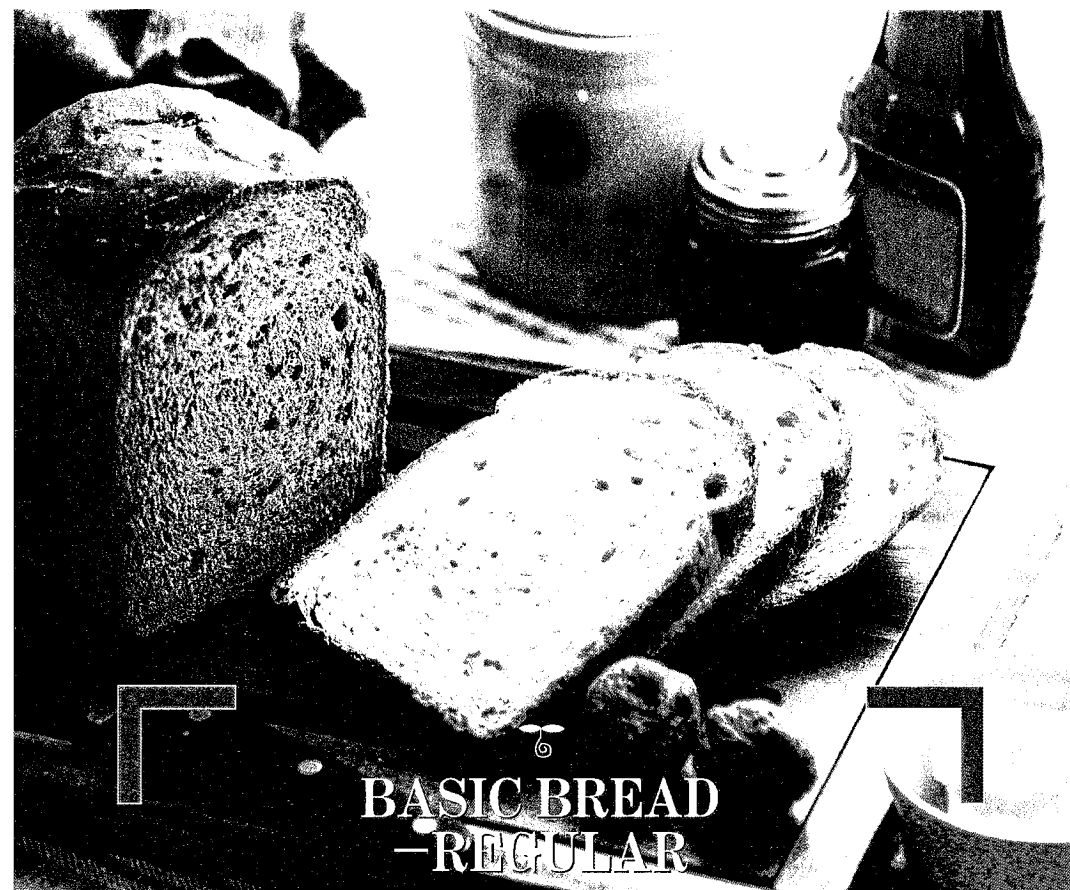
• Flour is vulnerable to moisture. Check the manufacturing date of flour when purchasing and try to use it up early.

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

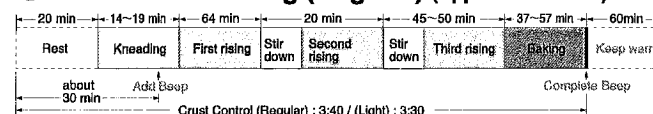
- When using dry fruits with seeds, remove the seeds in advance. Crush nuts to smaller than 5mm diameter before adding to the dough to prevent the bakery machine from breakdown.
- Ingredients may not easily mix depending on the type of ingredients you are using, humidity and/or season.



BASIC BREAD —REGULAR—

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

● Basic Bread Setting (Regular) (Approximate time)



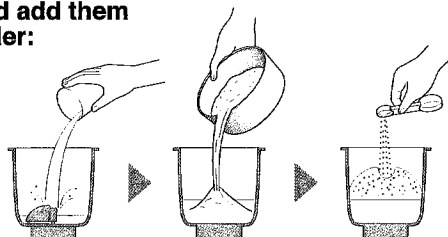
About 30 minutes after pressing the Start key, the beep will sound 5 times to tell you it's time to add additional ingredients. The ADD indicator will flash (30 seconds). When adding ingredients, be careful as dough will be mixing. Close the Lid after adding the ingredients.

BASIC STEPS

BASIC STEPS

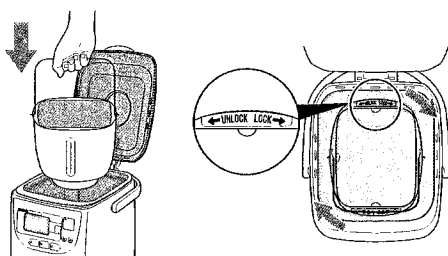
1 Attach the Kneading Blade to the Baking Pan, precisely measure the ingredients and add them to the Baking Pan in the following order:

- (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.

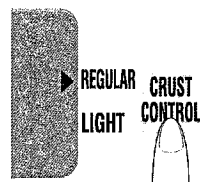
(The remaining time until completion will be indicated by 1 minute intervals)

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.

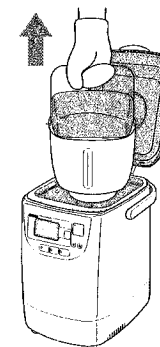


5 Remove the Baking Pan.

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

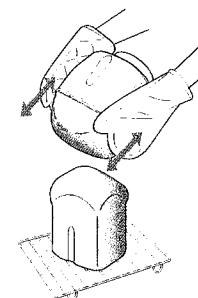
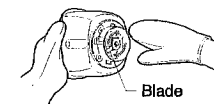
- ※As the bread machine will automatically Keep Warm for 60 minutes, if the bread is not removed immediately after baking completion, the bread may collapse or the crust may become thick and dark. Therefore, it is recommended to remove the Baking Pan after baking completion. (This only applies to BASIC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

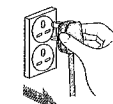
Turn the Baking Pan upside down, hold the Handle and shake the loaf out.
Place the bread on a rack to cool down and to release moisture from the bottom of the bread.

- ※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

2/3 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

TIMER

HONEY BREAD

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

TIMER

SUGAR FREE WHITE BREAD

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

TIMER

100% WHOLE WHEAT BREAD

3/4 cup — Water
2-1/4 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

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

TIMER

LIGHT RYE BREAD

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

TIMER

PUMPERNICKEL BREAD

7/8 cup — Water
1-1/3 cups — Bread Flour
1/2 cup — Whole Wheat Flour
3/4 cup — Rye Flour
1-1/2 Tbsp. — Molasses
1/2 tsp. — Salt
1-1/2 Tbsp. — 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

3/4 cup — Water
1-3/4 cups — Bread Flour
1/4 cup — Seven-Grain Cereal
1-1/2 Tbsp. — Sugar
1 Tbsp. — Dry Milk
1/4 tsp. — 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 tsp. — Active Dry Yeast
When beep sounds add:
1/4 cup — Dried Apple, Diced
1/4 cup —

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 — Cheddar 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

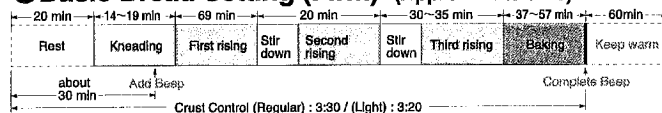
3/4 cup — Water
2 cups — Whole Wheat Flour
1-1/2 Tbsp. — Sugar
1 Tbsp. — Dry Milk
1/2 tsp. — Salt
1 Tbsp. — Butter
1/2 tsp. — Cinnamon
1 tsp. — Active Dry Yeast
When beep sounds add:
1/3 cup — Dried Apple, Diced

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)

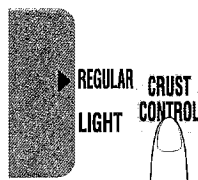


About 30 minutes after pressing the Start key, the beep will sound 5 times to tell you it's time to add additional ingredients. The ADD indicator will flash (30 seconds). When adding ingredients, be careful as dough will be mixing. Close the Lid after adding the ingredients.

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.
- (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 — Cheddar 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

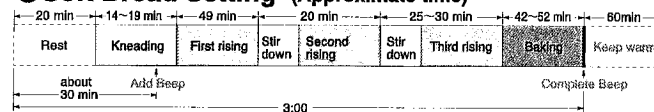
100% WHOLE WHEAT APPLE BREAD

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

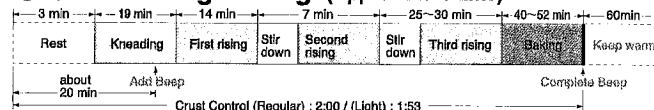
BASIC BREAD—OTHER BASIC BREADS

SOFT COURSE, QUICK BAKING COURSE & FRENCH BREAD COURSE

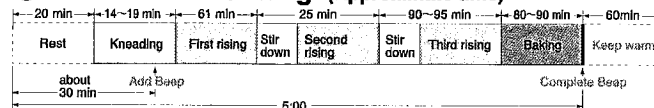
●Soft Bread Setting (Approximate time)



●Quick Baking Setting (Approximate time)



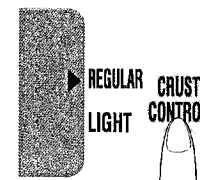
●French Bread Setting (Approximate time)



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

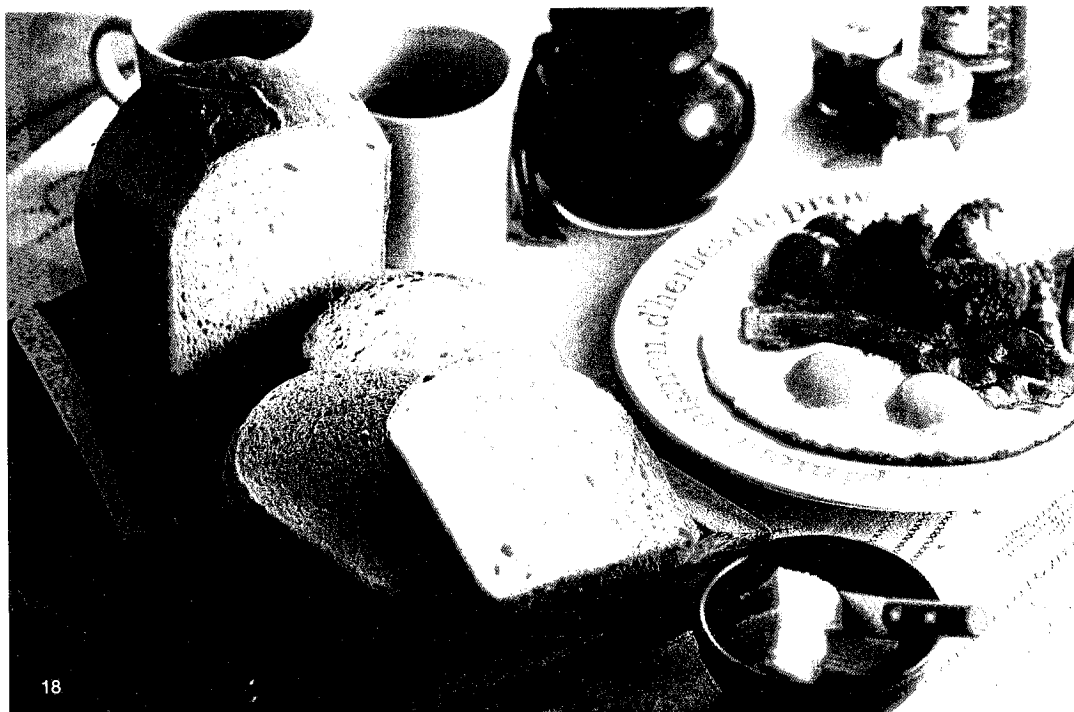
3/4 cup — Water
2 cups — Bread Flour
1-1/2 Tbsp. — Sugar
1-1/2 Tbsp. — Dry Milk
1 tsp. — Salt
1 Tbsp. — Butter
1 Tbsp. — Unsweetened Cocoa
1-1/2 tsp. — Rapid Rise Yeast
When beep sounds add:
1/3 cup — Chocolate Chips, crushed

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

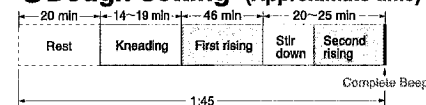
GARLIC FRENCH BREAD

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.

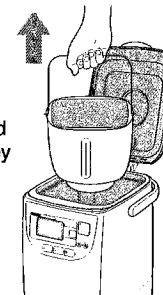


- (2) Press the START/RESET key.
A beep will sound. After the Resting process, kneading will start.
• During the Resting process, the Kneading Blade will not turn. The Dough setting will be completed in 1 hour and 45 minutes.
(The remaining time until completion will be displayed at 1 minute intervals.)

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

5 Remove the Baking Pan.

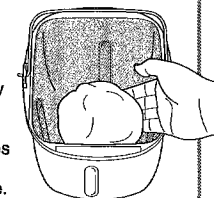
When the dough is completed, a beep will sound and "COMPLETE" will be displayed. Press and hold the START/RESET key and open the Lid.



6 Remove the dough.

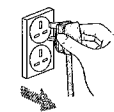
Prepare a lightly floured kneading board. Gather the dough at the center of the Baking Pan, then place the dough on the kneading board.

- 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.

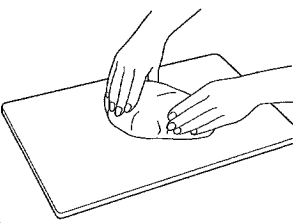
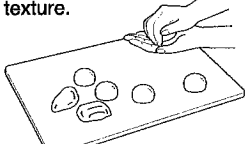
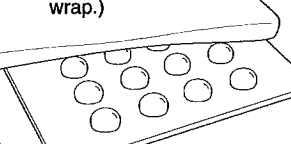
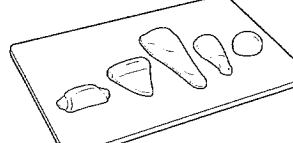
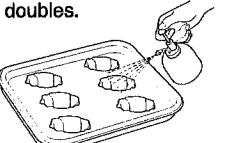
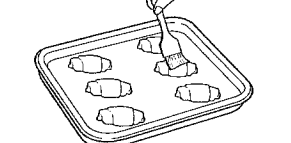


8 Shape the dough and bake.

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

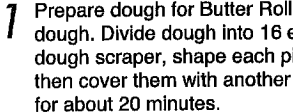
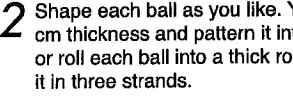
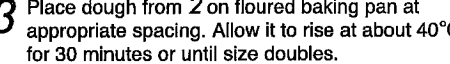
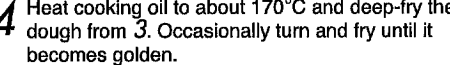
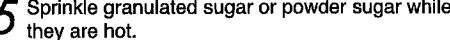
-  Knead the dough gently by hand to deflate.
-  Divide dough into 14 equal sizes using a dough scraper. Shape each piece into a smooth ball. Do not cut the dough by hand as it will damage the texture.
-  Place the rounded dough on a cloth and cover it with another cloth to allow resting for about 20 minutes. (If you do not have a cloth, use a plastic wrap.)
-  Flatten the dough into triangles using a kneading rod. Roll each triangle starting from the wide end as illustrated.
-  Place seam-side down on greased baking pan. Spray a little water and allow it to rise in a warm place (about 30-35°C) for 30-40 minutes or until size doubles.
-  Brush with egg glaze and bake preheated at about 180°C for 10-15 minutes.

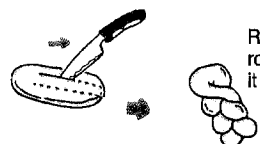
DOUGHNUT

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:

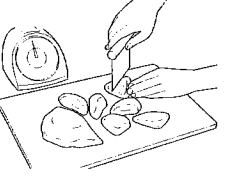
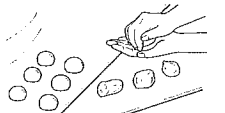
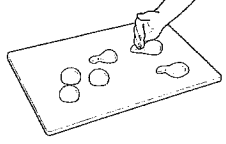
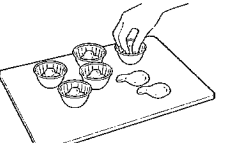

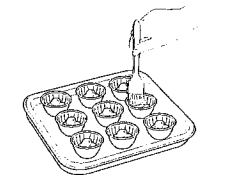
-  Prepare dough for Butter Roll. Then deflate the dough. Divide dough into 16 equal sizes using a dough scraper, shape each piece into a ball and then cover them with another cloth to allow resting for about 20 minutes.
-  Shape each ball as you like. You can roll into 1.5 cm thickness and pattern it into a doughnut shape or roll each ball into a thick rope shape and braid it in three strands.
-  Place dough from 2 on floured baking pan at appropriate spacing. Allow it to rise at about 40°C for 30 minutes or until size doubles.
-  Heat cooking oil to about 170°C and deep-fry the dough from 3. Occasionally turn and fry until it becomes golden.
-  Sprinkle granulated sugar or powder sugar while they are hot.



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

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		

-  Make dough, deflate it and divide it into 14 equal sizes using a dough scraper.
-  Shape each piece into a ball, place on cloth and cover it with another cloth to allow resting for about 20 minutes. (If you do not have a cloth, use a plastic wrap.)
-  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.
-  Put 3 into lightly oiled Brioche cups. Adjust the dough so the lump is on top.
-  Place Brioche cups from 4 on a baking pan. Allow it to rise at about 28°C for 40-50 minutes or until size doubles.
-  Brush with egg glaze and bake preheated at about 180°C for 15 minutes.

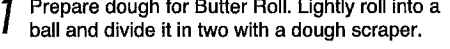
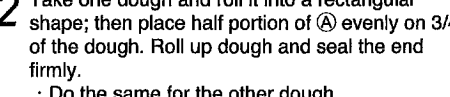
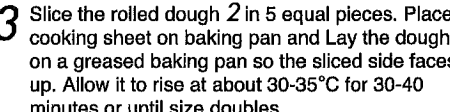
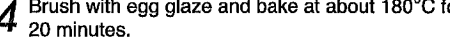
CINNAMON ROLL

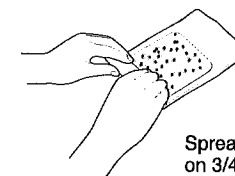
Use the same dough as Butter Roll.

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

Mix ① well before adding dough.

How to prepare:

-  Prepare dough for Butter Roll. Lightly roll into a ball and divide it in two with a dough scraper.
-  Take one dough and roll it into a rectangular shape; then place half portion of ① evenly on 3/4 of the dough. Roll up dough and seal the end firmly.
· Do the same for the other dough.
-  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 30-35°C for 30-40 minutes or until size doubles.
-  Brush with egg glaze and bake at about 180°C for 20 minutes.



Spread half of ① evenly on 3/4 of the dough.

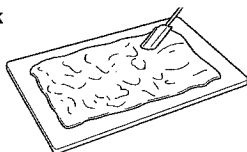
CROISSANT

- 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.

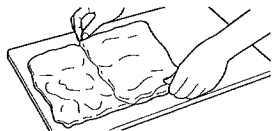


Ingredients — Yields 12 rolls			
1/2 cup	Water	2 tsp.	Active Dry Yeast
1	Large Egg	1/3-1/2 cup	Butter, softened (for kneading into dough)
2-1/4 cups	Bread Flour		
2-1/2 Tbsp.	Sugar		Egg Glaze:
2-1/2 Tbsp.	Dry Milk	1	Large Egg, beaten
1/2 tsp.	Salt	4 tsp.	Water
2-1/2 Tbsp.	Butter		

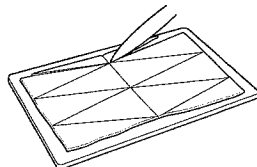
- 2** Roll dough into 5mm thick rectangle. Spread 1/3 of softened "additional butter" on one end of dough, leaving 1/3 of the dough unbuttered.



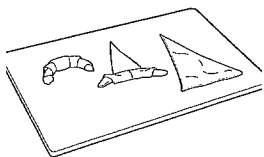
- 3** Fold dough into thirds and repeat procedure 2, folding the dough into thirds two more times. Pack in plastic wrap and place in refrigerator for 20 minutes.



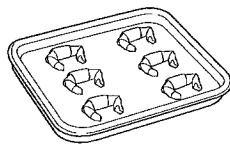
- 4** Roll dough into 5mm thick rectangle. Cut dough into 12 triangles with the wide end at 12cm.



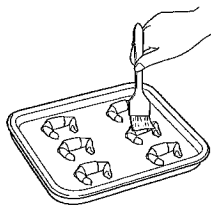
- 5** Roll each triangle loosely starting from the wide end. Lay seam-side down and curve ends.



- 6** Place on greased baking pan and allow it to rise in a place cooler than 28°C for 40-50 minutes or until size doubles.



- 7** Brush with egg glaze and bake preheated at 190-200°C 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

How to prepare:

- 1** Make dough, deflate it and divide it into 10 equal size pieces. Cover dough with cloth to allow resting for about 20 minutes.
• Use plastic wrap if cloth is not available.
- 2** Roll each piece into a ball. Cover again with cloth and allow it to rise at 30-35°C 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 about 200°C for 15-20 minutes.

Ingredients — Yields 10 rolls			
3/4 cup	Water		
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		
1 tsp.	Active Dry Yeast		

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

THIN-CRUST PIZZA

- With lightly floured hands, shape dough into a ball.
 - Divide ball in half. Press each half of dough into greased, 30cm pizza pan, forming a 2.5 cm edge.
 - Brush crust with oil. Cover and let it stand for 15 minutes.
 - Spoon tomato or pizza sauce over dough, top with cheese and toppings of your choice.
 - Bake for 25 to 30 minutes or until cheese is bubbly and crust is golden brown.
- Makes two 30cm pizzas.

THICK-CRUST PIZZA

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

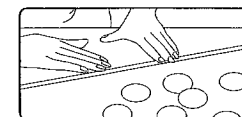
METHOD

- Remove dough from Baking Pan.
- Preheat your oven to about 200°C for most shaping variations.
- Select shaping variation of your choice. Brush lightly with vegetable oil. Cover dough and allow it to stand for 15 minutes.
- Bake each variation as directed in recipe.

SOFT PRETZELS

Prepare Pizza Dough with Beer recipe.

- Place dough onto a lightly floured board and divide dough into 4 equal portions.
 - Cut each quarter into 8 equal portions. Roll each piece of dough into a thin rope about 50cm long and pencil-thin.
 - To shape into pretzel, pick up ends of rope in each hand and curve into a circle, crossing ends at top.
 - Twist ends once and lay it down over bottom of circle.
 - Invert pretzels so ends are underneath and place about 2.5cm apart on well greased baking sheet. Then brush with beaten egg and sprinkle lightly with coarse salt, poppy seeds, or sesame seeds.
 - Bake at about 200°C for 10 to 12 minutes.
 - 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.
 - For soft and chewy pretzels, serve warm with mustard.
- Makes 32 pretzels.



1. Roll each piece of dough into a rope about 50cm 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 2.5cm 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)	

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 5mm thickness.
- 3 Preheat the oven and bake at 160°C 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)

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



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 5mm in thickness, and cut out with cookie cutters. Place cookies on a baking sheet.
- 3 Bake in oven preheated at 160°C 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 3mm 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 1 liter of hot water.
- 5 Drain pasta, sprinkle olive oil and mix well so the pasta does not stick.

4 servings

HOME MADE PASTA 2

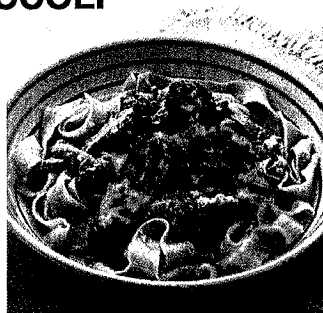
2 cups	Semolina
3	Large Egg
2 Tbsp.	Olive Oil
1/2 tsp.	Salt

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 3mm 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 1~1.3cm 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
A 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, A 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 5cm squares)	
■ Meat Sauce :	
Olive oil	2 Tbsp.
Garlic (chopped)	1 piece
A Onion (chopped)	small size 1 piece
Ground beef	200g
Shiitake-mushroom (chopped)	3-4 pieces
Tomato purée	200g
B Soup stock (in cube, chopped)	1 piece
Wine	3 Tbsp.
Sage, thyme, bay leaf, pepper	to taste
Salt	1 tsp.
Bread crumbs	4 Tbsp.

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 A.
- 3 Put B 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.)

Ingredients	4 servings
■ Béchamel sauce :	
Butter, olive oil	2 Tbsp. each
All purpose flour	5 Tbsp.
C Soup (soup stock 1 piece and water)	1 cup
Milk	1 cup
D White wine	3 Tbsp.
Bay leaf	2 pieces
Black pepper	to taste
Mozzarella cheese (or mixed natural cheese)	100g

- 5 Turn off the stove, slowly add C into 4 and stir well until it becomes smooth.
- 6 Add D 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 about 220°C for 20 minutes. Once the top becomes brown, it is ready to serve.

SCONE

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 about 220°C for 12-14 minutes.

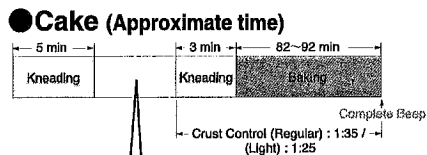
Scone Variations

※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

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

CAKE COURSE



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 press the CAKE 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 it 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

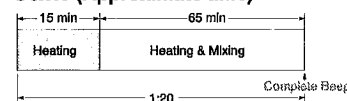
- | | |
|-----------------------|----------------------------|
| 2 | Large Eggs, beaten lightly |
| 1/8 cup | Butter, melted |
| 1 cup | All Purpose Flour |
| 1 tsp. | Baking Powder |
| 1/2 tsp. | Baking Soda |
| 1/3 cup | Sugar |
| 1/4 tsp. | Salt |
| 1/4 tsp. | Allspice |
| 1/2 tsp. | Cinnamon |
| 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

Net 300g — Strawberries, crushed
2/3 cup — Sugar
1 Tbsp. — Lemon Juice

BLUEBERRY JAM

Net 300g — Blueberries, crushed
2/3 cup — Sugar
1/2 Tbsp. — Lemon Juice

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

APPLE JAM

Net 300g — Apples (see preparation below)
2/3 cup — Sugar
1 Tbsp. — Lemon Juice

Preparation

Peel the apple and take out the core, then grate.

TIPS:

- The amount of jam which can be made at one time is about one cup. Because homemade jam has no preservatives, it cannot be kept long; therefore, this amount should be appropriate. If the jam, properly sealed, is stored in a refrigerator, it may last up to one week.
- The finished jam may be softer than desired. If you prefer thicker jam, add about 5g 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.

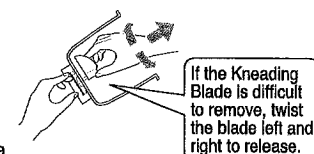
※Do not soak or leave water inside of the Baking Pan for too long. (It may cause rust or the Kneading Blade may not turn smoothly.)

- 2 Wash with a sponge with kitchen detergent.

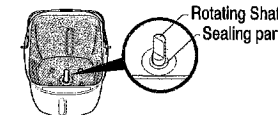
※Do not wash the bottom part of the Baking Pan with water. Wipe with a well wrung cloth. (Otherwise it may cause rust and malfunction.)

- 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.

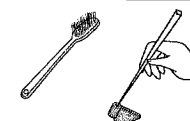


If the Kneading Blade is difficult to remove, twist the blade left and right to release.



KNEADING BLADE:

- Wash with sponge.
- ※If the hole is clogged, soak in water or lukewarm water, and remove the object with a chopstick, a toothpick 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 20°C.

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.

■ ABNORMAL CONDITIONS

Status	Condition Cause
The Display shows "HOT".	The temperature inside the Main Body is over 40°C. 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.

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.

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.

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.

		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
		CORRECTIONS:										
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.	●		●	●						
MECHANICAL		Used wrong type at wrong setting.	●	●	●	●						
		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.

※The size of the baked bread may vary depending on the brands of the yeast and the flour used.



本產品只適合家庭使用

家庭麵包機MINI

使用說明書及食譜

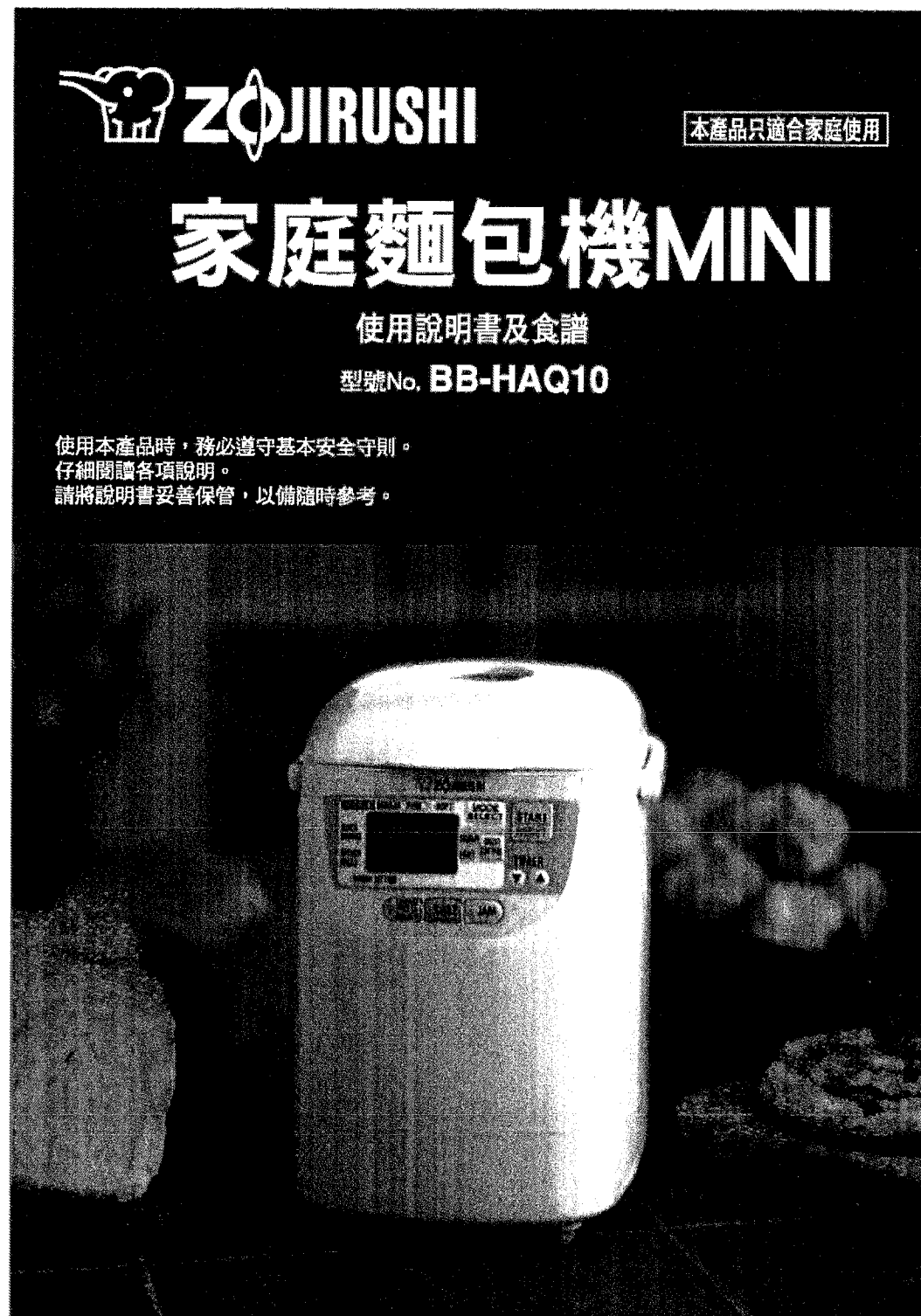
型號No. BB-HAQ10

使用本產品時，務必遵守基本安全守則。
仔細閱讀各項說明。
請將說明書妥善保管，以備隨時參考。



ZOJIRUSHI CORPORATION
OSAKA, JAPAN

BB-HAQ10_2 ©B



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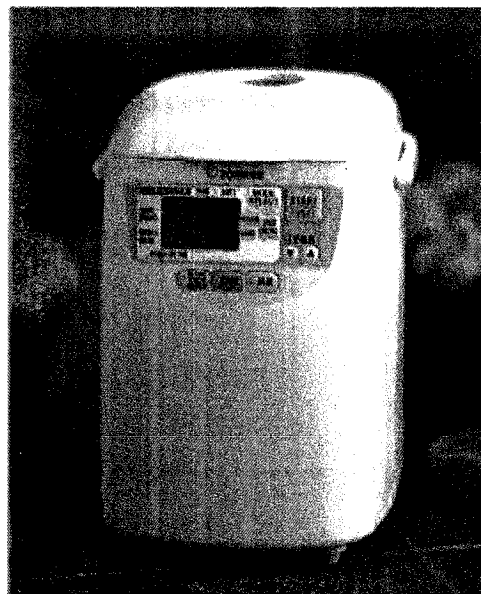
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安全注意事項

使用前 ●以下事項分為“警告”及“注意”兩種，以防給使用者及他人帶來危害及損害。為確保能夠安全地操作，務須遵守以下事項。

警告

■請勿改造。除了本公司技術人員以外，請勿拆或擅自修理。

否則，會有造成火災、觸電、受傷的危險。需要修理時，請洽詢零售商。

■請勿浸水或灑水在機身上。

否則，會有短路、觸電之危險。

■請勿使用交流220-230伏特以外的電源。

否則，會有引起火災、觸電之危險。

■請勿損壞電源線。

不可過度屈曲、拉扯、扭轉、捆扎或嘗試修改電源線。不可將電源線放在熱源上或附近。不可將電源線放在重物下或夾在物件間。損壞了的電源線會有引起火災及觸電之危險。

■手濕時請勿插拔電源插頭。

否則，有可能會導致觸電或受傷。

■電源插頭及前端有灰塵沾附時，應仔細擦拭。否則，會有引起火災的危險。

■應單獨使用額定10安培以上的插座。

若與其他器具共同使用，會有因異常發熱而引起火災的危險。

■請勿讓兒童單獨使用，請勿放在嬰幼兒摸得到的地方。

否則會有燒傷、觸電、受傷之危險。

■請勿觸摸蒸氣口。

否則會導致燒傷或燙傷。尤其應注意勿讓兒童及嬰幼兒觸摸。

■務必把電源插頭固定地完全插入插座。

否則，會有導致觸電、短路、冒煙、火災之危險。

■電源線、插頭損傷時或插座鬆動時，請勿使用。

否則，會有導致觸電、短路、火災之危險。

注意

■拔下電源插頭時，務必手持插頭，請勿拉扯電源線。

否則，會有導致觸電、短路、火災之危險。

■不使用時，請將電源線拔離插座。

否則，有可能損壞絕緣體而導致觸電、短路、火災。

■待機冷卻後再進行清理。

否則，觸碰到高溫部位會有導致燒傷的危險。

■請勿放在不穩定的地方或不耐熱的墊子上使用。否則，會有導致火災的危險。

■在使用中或剛使用後請勿觸碰高溫部（主體及其內側部份、烘箱、麵包機上蓋及觀察視窗）

否則，可能會導致燒傷。

■請勿在牆壁、傢俱附近或架下使用。

否則，蒸氣及散熱可能會導致牆壁、傢俱及架損壞、變色或變形。

■若電源線損壞時，必須由製造廠或其服務處或具有類似資格的人員更換以避免危險。

●閱讀後，請保管在使用者隨時都可取閱的地方。
●您所購買的商品與本說明書的插圖可能會有不相同之處。

安全注意事項

敬請注意

■ 烘烤完成後，烘箱、主體內部、揉刀、上蓋內部會很熱，取出烘箱時，緊記應使用焗爐隔熱手套或隔熱布。

否則，可能會導致燒傷。

■ 要從烘箱拿出麵包時，請務必緊握烘箱的手柄。

若沒握緊，烘箱可能會滑落而導致燒傷。

■ 請勿在以下場所使用家庭麵包機：

- 有火源或潮濕的地方。（會導致變形）
- 陽光直曬的地方。（會導致故障）
- 牆壁附近。（即距離牆壁5厘米之內）（噴出的蒸氣可能會損毀牆壁）

■ 請勿將整個麵包機上蓋放入水中清洗。

若水殘留於麵包機上蓋中，可能會散發異味，麵包機上蓋變形，可能會導致麵包烘烤效果不佳。

■ 使用時，請勿握持主體把手來移動家庭麵包機。

否則，可能會導致燒傷或受傷。

■ 本機器不適用於外置計時器及遙控系統。

■ 請勿將手指放入烘箱插座。

否則，可能會導致受傷。

■ 使用時請勿覆蓋麵包機上蓋和蒸氣口。

否則，可能會導致麵包變形和變色。

■ 為避免家庭麵包機故障，請遵守以下事項。

- 請務必除去沾附在烘箱和揉刀表面的異物。
- 除了烘烤麵包及蛋糕及製作果醬及麵團外，請勿使用於其他用途。
- 材料不可超出規定的容量。
- 請勿令烘箱變形。
- 請勿將烘箱與本體連接處浸泡於水中。（否則，會導致腐蝕或使轉動軸無法轉動）

■ 請務必將主體內部清理乾淨。

食物殘渣和麵包碎屑殘留於主體內部可能會產生燒焦。

注意：本電器必須接通地線

重要說明

本產品電線內導線，按下列規定以顏色標記：

綠色及黃色：地線 棕色：火線 藍色：水線

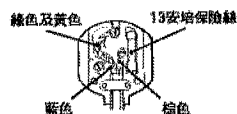
如這種標記規定與所用插頭上的標記不一致，請按下列方式接線。

綠色及黃色須接至插頭上標有E地線標記或是接到標有綠色或黃色及黃色的接線端。

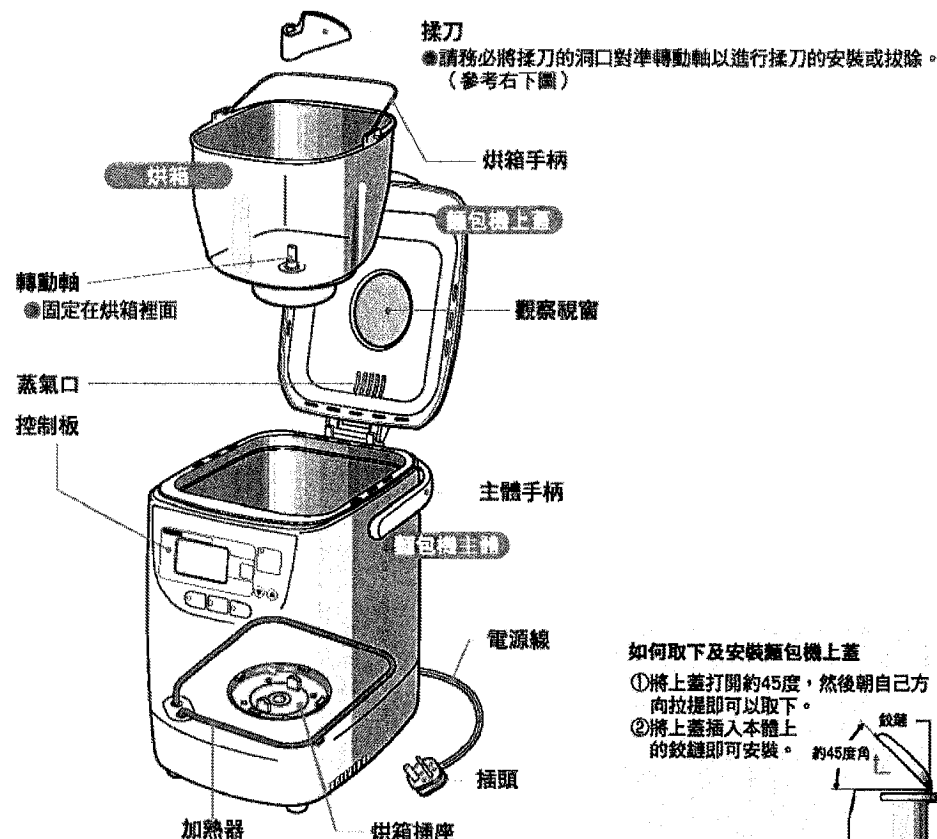
藍色線須接至插頭上標有N或標有黑色的接線端。

棕色線須接至插頭上標有L或標有紅色的接線端。

本電器須使用13安培保險絲（BS1363）的插頭，或在配電板、轉接器上使用10安培保險絲插頭。



零件名稱及操作說明



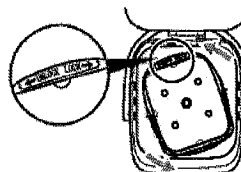
如何取下及安裝麵包機上蓋

- ① 將上蓋打開約45度，然後朝自己方向拉提即可以取下。
- ② 將上蓋插入本體上的紋縫即可安裝。



如何取出烘箱

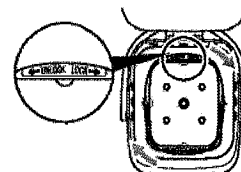
逆時鐘往UNLOCK（鬆開）方向旋轉烘箱，即可取出。



如何安裝烘箱

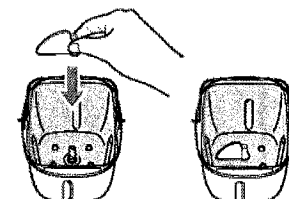
1 將烘箱放置於麵包機主體的中央。
※ 小心不要碰撞加熱器。

2 順時鐘往LOCK（鎖定）方向轉動以固定烘箱。



如何安裝揉刀

將揉刀洞口對準於轉動軸上即可安裝。請務必準確的插入揉刀，否則將無法正確地搓揉麵團。



規格

功率：412-450W

電源：交流220-230V，50Hz

尺寸：21.5（寬）×28.5（深）×31（高）厘米

重量：約5.7公斤

控制板

顯示器 (DISPLAY)

會顯示烘烤完成前的剩餘時間以及麵包皮顏色等資訊。下列圖示同時顯示所有功能選擇單和資訊，僅供參考，實際操作時不會出現。

曲奇/意大利麵條麵團鍵 (COOKIE/PASTA DOUGH key)

按此鍵設定製作曲奇/意大利麵條麵團。

蛋糕鍵 (CAKE key)

按此鍵設定烘蛋糕。

果醬鍵 (JAM key)

按此鍵設定製作果醬。

模式選擇鍵 (MODE SELECT key)

按此鍵選擇喜歡的麵團製作程序或烘烤程序。
基本 (正常/堅實) BASIC (REGULAR/FIRM) 此設定可使用活性乾酵母烘基本麵包。
柔軟 (SOFT) 此設定可使用活性乾酵母烘柔軟麵包。
快速烤烘 (QUICK BAKING) 此設定可使用快速發酵的酵母烤烘基本麵包。
法式麵包 (FRENCH BREAD) 此設定可使用活性乾酵母烘法式麵包。
製作麵包設定 (DOUGH SETTING) 此設定可用活性乾酵母製作麵包麵團。

程序	基本麵包		柔軟	快速烤烘	法式麵包	製作麵包	曲奇/意大利麵條麵團	蛋糕	果醬
	正常	堅實							
標準時間	3:40	3:30	3:00	2:00	5:00	1:45	0:13	1:40	1:20
(麵包皮顏色淺)	(3:30)	(3:20)		(1:53)				(1:30)	
定時器	●	●	●	—	●	—	—	—	—
麵包皮控制	●	●	—	●	—	—	—	●	—
添加配料提示燈	●	●	●	●	●	—	●	●	—

※不包含途中加入麵粉的時間。

如何使用定時器

可以使用定時器來設定烘烤完成的時間。定時器以十分鐘為單位，最高可設定到13小時。

1. 按模式選擇鍵 (MODE SELECT key)，選擇模式。
2. 按定時器鍵 (TIMER key)，設定需要的時間。
3. 按開始/重設鍵 (START/RESET key)，確認操作指示燈亮著。可以看到時間顯示以一分鐘為單位遞增。

開始/重設鍵 (START/RESET key)

按此鍵可啟動製作程序和計時器。取消製作程序或當製作程序完成時，可按此鍵片刻。烘烤時操作燈亮著。

麵包皮控制鍵 (CRUST CONTROL key)

按此鍵可以選擇麵包外層顏色的深淺：淺色 (LIGHT) 和正常 (REGULAR)。
(針對基本麵包 (正常/堅實)、快速烤烘及蛋糕程序)。

- 淺色 (LIGHT)
淺色麵包皮製作
- 正常 (REGULAR)
正常麵包皮製作

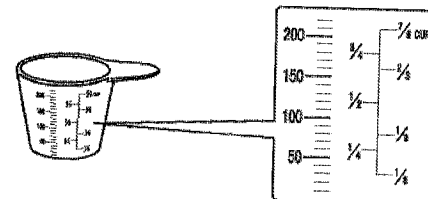
定時器鍵 (TIMER key)

按此鍵可設定麵包完成製作時間。根據目前時間與您預定麵包出爐時間的時間差來設定計時器。每按 ▲ 鍵一次，則增加10分鐘。每按 ▼ 鍵一次，則減少10分鐘。當時間設定超過最高點13:00 (13小時) 時，定時器就會回歸到最初點。

其他附件

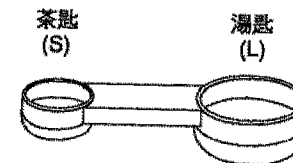
量杯：

內附的量杯只可測量液體。裝至杯口為一杯。
※測量乾的食材時請使用量匙。(見下圖)



量匙：

內附的量匙可以用來量取酵母、糖、鹽、奶粉及香料。大端可裝一湯匙，小端可裝一茶匙。裝到半高線時，容量分別為半湯匙和半茶匙。



如何量取材料

乾的食材：

1. 將乾的食材用湯匙放入量杯，直至其溢出，無須按壓或搖動。
2. 用直的東西，像小刀的背面，將表面多餘的食材刮掉。量取3/4杯的麵粉時，請先量取1/2杯的麵粉再量取1/4杯的麵粉即可，請勿直接倒一杯麵粉來取3/4的量。其他調味料或少量乾材及液體原料請用本產品所附的量匙量取。記得要用相同方式把表面刮平。

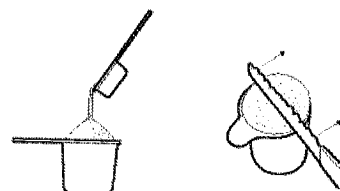
液體：

1. 將液體注入量杯並置於水平桌面，測量時注意刻度需與眼同高。

量取材料

食材的量取需準確，才可烤出效果良好的麵包。
乾的食材如麵粉、砂糖，請務必使用已有固定份量的套裝量杯來量取。份量有1/4、1/3、1/2及1杯。
液體的量杯通常會使用透明玻璃或塑膠製造，印有刻度線來標示容量。本產品附有量杯及量匙。量杯只可用來量取液體。注滿容額時為一杯。量匙有小端和大端。大端裝滿是一湯匙，裝至半高線是1/2湯匙，小端裝滿是一茶匙，裝至半高線是1/2茶匙。

放至溢出，再刮平



- 定時器只適用於製作基本、柔軟及法式麵包。
- 若食譜中含有牛奶、果汁、蔬菜、蛋等時，由於它們容易腐壞，故不可使用定時器。

烤烘前

食材的特質

- 活性乾酵母（以下簡稱乾酵母）將糖份轉化而令麵團發酵膨大。乾酵母（即乾酵母顆粒）是由微細植物組成，可使食物中的糖質和澱粉變成二氧化碳氣泡。當這些氣泡膨脹時，麵包會增大。本麵包機所用的食譜是使用“乾酵母”或“快速發酵酵母（以下簡稱快速酵母）”。
- 乾酵母應存放在雪櫃或冰格。為烘出高品質的麵包請務必使用新鮮酵母，使用陳舊酵母會使烤出的麵包效果欠佳。
- 中筋麵粉是一種混合麵粉，尤其適合用於製作蛋糕、牛角包及薄餅。
- 高筋麵粉是指一種硬質小麥不去麩皮製成的小麥麵粉。由於高筋麵粉比中筋麵粉含有更多麩質和蛋白質成份，因此適用於發酵麵包。麩質使麵包具有更好結構和高度，因而比其他麵粉發得更好，烤出的麵包較高身、質地較粗。
- 牛油、食用油使發酵麵包的質地較軟。法式麵包由於沒有油，所以擁有獨特的麵包外皮和質地。然而，添加油份的新鮮度可維持較久。牛油應切成小塊，本麵包機所用的食譜是使用無鹽牛油。不過一般牛油或人造牛油也可替代無鹽牛油。
- 碾碎的麥粒塊*質地較粗，是麥粒切斷後形成的角狀碎粒。它可使全麥麵包有堅果的香味，並使麵包在咬嚼時能嚼到作響。
- 雞蛋使麵包更有光澤，質地更加柔軟。此麵包機專用食譜採用大號雞蛋。
- 果糖*是水果、莓和蜂蜜本身所含的天然糖份。果糖的味道和普通糖的味道是一樣的，但其甜度比一般糖高出1.5倍。飲食時必須注意果糖是碳水化合物。

- 麩質是一種存在於小麥麵粉中有彈性的蛋白質（所有麵粉都含有麩質），它使麵包有較好結構組織，因此是各種發酵麵包的重要成份。麩質含量高的麵粉是製作麵包的最佳材料。
- 均脂牛奶和白蘭牛奶可增加麵包的結構和口味。可用均脂牛奶和脫脂牛奶替代奶粉，但烤出來的麵包可能會比以奶粉為材料所烤烘的麵包較短，麵包外皮的顏色較深。
- 鹽是烤烘發酵麵包時必加之物。鹽不僅能增添麵包的風味，還可控制發酵酵母的生長。鹽放多會殺死酵母菌，但鹽放得太少會使麵團發得太快而在完成烤烘前塌下來。鹽還可以加長麵包的保鮮度。
- 七穀穀類混合**是經碾磨的小麥、燕麥、麩皮、燕麥、粟米片、亞麻籽和去殼小米混合而成。
- 砂糖不僅對於麵包的顏色和味道有重要的功用，還負責培育酵母生成。本麵包機專用食譜中要求使用砂糖時，除有特別說明外，請勿用糖粉或紅糖代替砂糖。
- 生命小麥麩質（也稱作生命麩質或小麥麩質）是指從蛋白質含量高的硬質小麥中將大部份澱粉洗離、乾燥後的麩皮蛋白質。將麩質加入麵包配方可改善麵包的強度和大小。在小麥麵包粉或低麩質麵粉的配方中尤其有用。
- 全麥麵粉完全由碾磨麥粒加工而成，更重、更富含營養。

*可在健康食品商店購得。

**可在健康食品商店或當地超級市場的熱門穀類加工食品部門購得。

使用麵包機的小技巧

製作獨特的發酵麵包

以下的食譜是由“象印”公司為家庭麵包機MINI專門研製的。每個食譜都有其獨特之處，成功地創造了不同特色的麵包。所有的麵包都已在本麵包機中試製過。欲自行製作發酵麵包食譜時，可以根據本手冊，將食譜材料比例改成家庭麵包機MINI用的比例。麵團的效果會較重及粗糙。

- 先將液體食材倒入烘箱，再放入乾性食材。酵母應最後撒在乾性食材上，必須避免酵母與液體接觸。
- 參閱附贈的食譜指南便可了解該加多少原料至麵團中。但這些添加物可能會使麵團變重，質地也會變得較為粗糙。
- 如室温高於攝氏25°C時，建議使用冷藏液體食材，請使用新鮮麵粉，溫度為室溫。
- 溫度的變化或在高海拔處烤烘麵包時，可能需要調整材料的用量。溫度過高會使麵團變得潮濕，而高海拔會使麵包發得太快。為調節溫度的影響，可先試加一湯匙麵粉以改善麵團的稠度。必要時再加一湯匙麵粉，直至麵團呈光滑的球狀。對於高海拔的影響，可減少約半茶匙的酵母量，並稍微減少砂糖的份量。
- 使用定時器（TIMER）烤烘麵包時，基於食物安全的理由，請勿使用牛奶、雞蛋等容易腐壞的食材。

烘製深色麵包的小技巧

在使用全麵粉，例如全麥或燕麥時須格外小心，以確保能烤烘出美味的麵包。烘製全麥麵包時，有時需大量的高筋麵粉，因為黑色的全麥麵粉需加入一些白色的高筋麵粉，以將黑色沖淡，使麵包既好吃又好看。

麵包的特殊修飾

可由下述沾料中選擇一種來改變麵包的外觀，為剛出爐的麵包作特殊修飾。

- 蛋糊：將一顆大雞蛋和四茶匙水混合，充份塗抹於麵包皮之上。
- 融化牛油：將牛油融化後塗在剛出爐的麵包上可使其表面柔軟及酥鬆。
- 牛奶：用於使麵包皮柔軟有光澤。將牛奶或牛油塗在剛出爐的麵包上。

使用新鮮的原料

- 麵粉很容易受潮。購買時須留意製造日期並且儘早用完。

如何儲存（麵包和蛋糕）

- 烤烘後假如無法立即食用，請將其保存於塑膠袋中以防止水分流失。
- 待其冷卻後，再用保鮮膜或裝於塑膠袋中後，放入冰格。
- 儲存麵團時，要先壓一壓，將其分成幾份，捲圓後再包上保鮮膜保存於冰格中。烤烘前一天從冰格取出放在雪櫃，待其軟化後，再揉搓，再次發酵後再進行烤烘。

其他

- 當使用有種子、水果乾時，請先去殼種子。堅果加入麵團前要先將其壓碎至直徑約5mm大小以免麵包機故障損壞。
- 由於原料的類型、濕度或季節性不同，有時不易攪拌均勻。



基本麵包 (正常)

現在開始準備烤烘美味的麵包！

●基本麵包設定（正常）（大約時間）

20分鐘	14~19分鐘	64分鐘	20分鐘	45~50分鐘	37~37分鐘	60分鐘
預熱	攪拌	第一次發酵	攪拌	第二次發酵	攪拌	第三次發酵
大約30分鐘						
麵包皮控制（正常）：3:40/（淡色）：3:30						

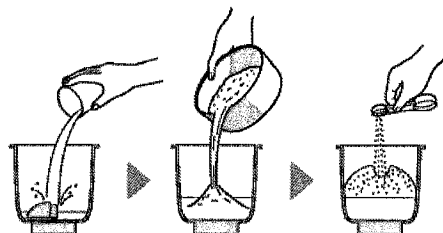
按開始鍵（START key）約30分鐘後，嗶嗶聲會響5次提醒您該添加材料。
添加指示會閃爍（30秒）。因麵團正在混合，故添加材料時務必小心。
添加材料後請關上麵包機上蓋。

基本步驟

基本步驟

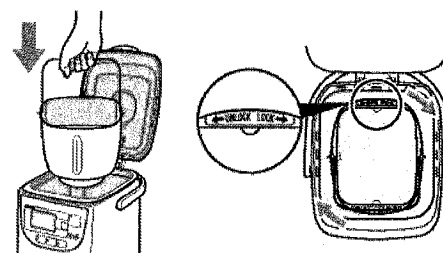
1 把揉刀安裝至烘箱內，精確地計量原料並按照下列順序加進烘箱內：

- (1) 水（或其它液體）
- (2) 麵粉、糖、奶粉、鹽和牛油
- (3) 在麵粉堆中壓一個凹陷處，將酵母灑於其中，並確保酵母不會與任何液體接觸。



2 安裝好烘箱並關上麵包機上蓋。

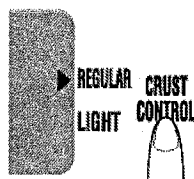
- (1) 將烘箱安裝至麵包機內。
- (2) 將烘箱依順時鐘方向轉往LOCK（鎖定）以固定烘箱。
- (3) 將手柄折下並關上麵包機上蓋。



3 將麵包機的插頭插入插座。

4 開始烤烘。

- (1) 檢查箭頭記號 ▲ 是否設定在基本麵包正常（BASIC BREAD REGULAR）按麵包皮控制鍵（CRUST CONTROL key）選擇喜好的麵包皮色：正常（REGULAR）或淺色（LIGHT）
- (2) 按開始/重設鍵（START/RESET key）。聽到嗶一聲後工作指示燈會亮起，預熱操作程序完成後，開始混合搓揉。預熱操作時揉刀將不會轉動。
 - 依選擇麵包外皮的顏色來決定完成所需要的時間。
 - 正常（REGULAR）：3小時40分，淺色（LIGHT）：3小時30分（至烤烘完成所需時間將以一分鐘為間隔倒數顯示。）
 - 請參閱P.6如何使用定時器（TIMER）。
 - 加料指示閃爍及發出嗶嗶聲響時，請添加附加材料如葡萄乾或堅果等。



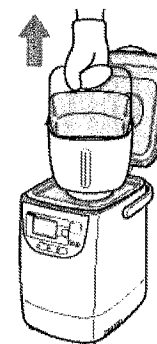
※進行烤烘時，麵包機主體和上蓋會變得非常燙，請小心不要燙傷。
 ※在烤烘進行中欲取消時，請按著開始/重設鍵（START/RESET key）直至聽到一聲嗶響為止。

5 取出烘箱

烤烘完成時，會聽到一聲嗶響，液晶顯示器顯示完成“COMPLETE”後，請按著開始/重設鍵（START/RESET key）直到聽到一聲嗶響後，打開麵包機蓋。請使用焗爐隔熱手套握住烘箱手柄，將烘箱朝逆時鐘“鬆開”（UNLOCK）方向旋轉後提起拿出。

不按開始/重設鍵（START/RESET key）時

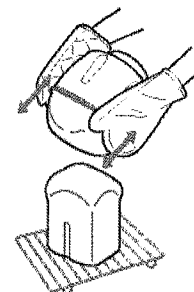
※麵包機可自動保溫60分鐘，若烤烘完成後不立即將麵包取出，麵包可能會塌陷或外皮變厚顏色變暗。故建議烤烘完成後將烘箱提出。（這只適用於基本麵包、柔軟麵包、法式麵包和快速烤烘程序。）
 ※請勿將烘箱放置在塑膠墊等不耐熱的地方上，否則會導致變形。



6 取出麵包

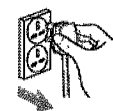
將烘箱倒置，握住手柄輕輕搖動烘箱將麵包搖出。讓麵包置於架上冷卻，使麵包底部的濕氣釋放。

※請小心燙傷。
 ※依製作完成情況不同，有時麵包會很難取出。
 ※揉刀與麵包底部相黏時，因當時揉刀還很燙，故可用橡膠刮刀將揉刀移出來。
 ※要取出硬皮麵包，如法式麵包時，須先扭轉烘箱底部的葉片數次才取出。



7 使用結束後

請從插座上拔下插頭，拔出時手握插頭。



基本麵包 正常 各式各樣的 製作程序



製作方法：
按照下列順序將原料加入烘箱中後，使用模式選擇鍵（MODE SELECT key）選定“基本麵包正常”（BASIC BREAD REGULAR）製作程序。
・將酵母灑在麵粉的回陷處中並確保酵母不會與任何液體接觸。
TIMER 表示可執行定時器功能。

TIMER

基本白麵包

2/3杯	——	水
2杯	——	高筋麵粉
1又1/2湯匙	——	砂糖
1又1/2湯匙	——	奶粉
1/2茶匙	——	鹽
1湯匙	——	牛油
1茶匙	——	乾酵母

TIMER

蜜糖麵包

2/3杯	——	水
2杯	——	高筋麵粉
2湯匙	——	蜜糖
1又1/2湯匙	——	奶粉
1/2茶匙	——	鹽
1湯匙	——	牛油
1茶匙	——	乾酵母

蘋果燕麥麵包

3/4杯	——	蘋果汁
2又1/4杯	——	高筋麵粉
2茶匙	——	砂糖
1/3茶匙	——	鹽
1湯匙	——	牛油
1/4杯	——	燕麥
1/3茶匙	——	肉桂
1茶匙	——	乾酵母
在啤聲響時加入：		
1/4杯	——	碎蘋果乾

芝士洋蔥麵包

1/2杯	——	水
2杯	——	高筋麵粉
1又1/2湯匙	——	砂糖
1又1/2湯匙	——	奶粉
1/2茶匙	——	鹽
1湯匙	——	牛油
1茶匙	——	乾酵母
在啤聲響時加入：		
1/4杯	——	車打芝士碎片
2湯匙	——	切碎的紅洋蔥

脫脂蘋果燕麥麵包

3/4杯	——	蘋果汁
2又1/2杯	——	高筋麵粉
1又1/2茶匙	——	砂糖
1/3茶匙	——	鹽
1/3杯	——	燕麥
1/3茶匙	——	肉桂
1茶匙	——	乾酵母
在啤聲響時加入：		
1/4杯	——	碎蘋果乾

格蘭諾拉燕麥麵包

2/3杯	——	水
2杯	——	高筋麵粉
1又1/2湯匙	——	砂糖
1又1/2湯匙	——	奶粉
1/2茶匙	——	鹽
1湯匙	——	牛油
1茶匙	——	乾酵母
在啤聲響時加入：		
1/4杯	——	碎格蘭諾拉燕麥（Granola）

葡萄乾麵包

2/3杯	——	水
2杯	——	高筋麵粉
1又1/2湯匙	——	砂糖
1又1/2湯匙	——	奶粉
1/2茶匙	——	鹽
1湯匙	——	牛油
1/2茶匙	——	肉桂
1茶匙	——	乾酵母
在啤聲響時加入：		
1/4杯	——	葡萄乾

核桃麵包

2/3杯	——	水
2杯	——	高筋麵粉
1又1/2湯匙	——	砂糖
1又1/2湯匙	——	奶粉
1/2茶匙	——	鹽
1湯匙	——	牛油
1茶匙	——	乾酵母
在啤聲響時加入：		
1/3杯	——	碎核桃

TIMER

無糖白麵包

2/3杯	——	水
2杯	——	高筋麵粉
1湯匙	——	果糖
1/2茶匙	——	鹽
1湯匙	——	牛油
1茶匙	——	乾酵母

TIMER

100%全麥白麵包

3/4杯	——	水
2又1/4杯	——	全麥麵粉
2湯匙	——	砂糖
1湯匙	——	奶粉
1/2茶匙	——	鹽
1湯匙	——	牛油
1茶匙	——	乾酵母

TIMER

脫脂小麥麵包

3/4杯	——	水
1又1/2杯	——	高筋麵粉
2/3杯	——	全麥麵粉
1湯匙	——	砂糖
1/4茶匙	——	鹽
1茶匙	——	乾酵母

朱古力麵包

2/3杯	——	水
1又3/4杯	——	高筋麵粉
1/2湯匙	——	無糖可可粉
1又1/2湯匙	——	砂糖
1又1/2湯匙	——	奶粉
1/2茶匙	——	鹽
1湯匙	——	牛油
1茶匙	——	乾酵母
在啤聲響時加入：		
1/4杯	——	碎朱古力片

100%全麥蘋果麵包

3/4杯	——	水
2杯	——	全麥麵粉
1又1/2湯匙	——	砂糖
1湯匙	——	奶粉
1/2茶匙	——	鹽
1湯匙	——	牛油
1/2茶匙	——	肉桂
1茶匙	——	乾酵母
在啤聲響時加入：		
1/3杯	——	碎蘋果乾

無糖質糙米麵包

3/4杯	——	牛奶
2顆	——	蛋
1又1/2茶匙	——	蘋果醋
2湯匙	——	植物油
1湯匙	——	蜜糖
1又2/3杯	——	糙米粉
1/4杯	——	粟粉（Corn Starch）
2湯匙	——	馬鈴薯澱粉（太白粉）
1/2茶匙	——	鹽
1又1/2茶匙	——	黃原膠
1茶匙	——	乾酵母

TIMER

淺色黑麥麵包

3/4杯	——	水
1又1/2杯	——	高筋麵粉
2/3杯	——	黑麥粉
1又1/2湯匙	——	砂糖
1又1/2湯匙	——	奶粉
1/2茶匙	——	鹽
1湯匙	——	牛油
1茶匙	——	乾酵母

TIMER

德國黑麥麵包

7/8杯	——	水
1又1/3杯	——	高筋麵粉
1/2杯	——	全麥麵粉
3/4杯	——	黑麥粉
1又1/2湯匙	——	糖蜜（Molasses）
1/2茶匙	——	鹽
1又1/2湯匙	——	植物油
2湯匙	——	玉米粉（Cornmeal）
1茶匙	——	即溶咖啡
1湯匙	——	無糖可可粉
2湯匙	——	生命蘇打
1茶匙	——	乾酵母

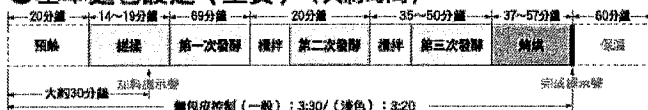
TIMER

七穀麵包

3/4杯	——	水
1又3/4杯	——	高筋麵粉
1/4杯	——	七穀
1又1/2湯匙	——	砂糖
1湯匙	——	奶粉
1/4茶匙	——	鹽
1湯匙	——	牛油
1茶匙	——	乾酵母

基本麵包（堅實）

●基本麵包設定（堅實）（大約時間）

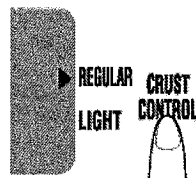


按開始鍵（START）約30分鐘後，嗶嗶聲會響5次提醒您該添加材料。
添加指示會閃爍（30秒）。因麵糰正在混合，故添加材料時請務必小心。
添加材料後關上麵包機上蓋。

烘焙步驟1~3，請參閱P.10基本麵包（正常）。

4 開始烘焙。

- 按模式選擇鍵（MODE SELECT key）選擇“基本麵包堅實”製作程序（BASIC BREAD FIRM）。
·可執行定時器的功能（請參閱P.6）
- 按麵包皮控制鍵（CRUST CONTROL key）選擇喜好的麵包外皮顏色：正常（REGULAR）或淺色（LIGHT）
- 按開始／重設鍵（START/RESET key）。
依麵包皮的顏色來決定完成所需要的時間。
正常（REGULAR）：3小時30分，淺色（LIGHT）：3小時20分



·按開始／重設鍵（START/RESET key）之前，請務必確定原料測量及製作程序的選擇正確無誤，否則麵包無法順利發酵。

※進行烘焙時，麵包機主體和上蓋會變得非常燙，請小心避免燙傷。
※在烘焙進行中欲取消時，請按著開始／重設鍵（START/RESET key）直至聽到一聲嗶響為止。

烘焙步驟5~7，請參閱P.11基本麵包（正常）。

基本麵包 堅實 各式各樣的 製作程序



製作方法：

按照下列順序將原料加入烘箱中後，使用模式選擇鍵（MODE SELECT key）選定“基本麵包堅實”（BASIC BREAD FIRM）製作程序。

·將酵母灑在麵粉的凹陷處中並確保酵母不會與任何液體接觸。

■表示可執行定時器功能。

TIMER

基本白麵包

7/8杯	——	水
2又1/3杯	——	高筋麵粉
1又1/2湯匙	——	砂糖
1又1/2湯匙	——	奶粉
1茶匙	——	鹽
1湯匙	——	牛油
1茶匙	——	乾酵母

TIMER

蜜糖麵包

3/4杯	——	水
2又1/3杯	——	高筋麵粉
2湯匙	——	蜜糖
1又1/2湯匙	——	奶粉
1茶匙	——	鹽
1湯匙	——	牛油
1茶匙	——	乾酵母

TIMER

無糖白麵包

7/8杯	——	水
2又1/3杯	——	高筋麵粉
1湯匙	——	果糖
1/2茶匙	——	鹽
1湯匙	——	牛油
1茶匙	——	乾酵母

TIMER

七穀麵包

7/8杯	——	水
2杯	——	高筋麵粉
1/3杯	——	七穀
1又1/2湯匙	——	砂糖
1湯匙	——	奶粉
1/2茶匙	——	鹽
1湯匙	——	牛油
1茶匙	——	乾酵母

TIMER

淺色黑麥麵包

7/8杯	——	水
1又2/3杯	——	高筋麵粉
3/4杯	——	黑麥粉
1又1/2湯匙	——	砂糖
1又1/2湯匙	——	奶粉
1茶匙	——	鹽
1湯匙	——	牛油
1茶匙	——	乾酵母

TIMER

100%全麥白麵包

1杯	——	水
2又3/4杯	——	全麥麵粉
2湯匙	——	砂糖
1湯匙	——	奶粉
1/2茶匙	——	鹽
1湯匙	——	牛油
1茶匙	——	乾酵母

TIMER

脫脂小麥麵包

7/8杯	——	水
1又3/4杯	——	高筋麵粉
3/4杯	——	全麥麵粉
1湯匙	——	砂糖
1/2茶匙	——	鹽
1茶匙	——	乾酵母

基本麵包 堅實 各式各樣的 製作程序



蘋果燕麥麵包

7/8杯	——	蘋果汁
2又1/2杯	——	高筋麵粉
2茶匙	——	砂糖
1/3茶匙	——	鹽
1湯匙	——	牛油
1/3杯	——	燕麥
1/3茶匙	——	肉桂
1茶匙	——	乾酵母
在啤聲響時加入：		
1/4杯	——	碎蘋果乾

芝士洋蔥麵包

2/3杯	——	水
2又1/4杯	——	高筋麵粉
1又1/2湯匙	——	砂糖
1又1/2湯匙	——	奶粉
1茶匙	——	鹽
1湯匙	——	牛油
1/3杯	——	車打芝士碎片
1/4杯	——	切碎的紅洋蔥
1茶匙	——	乾酵母

朱古力麵包

3/4杯	——	水
2杯	——	高筋麵粉
1又1/2湯匙	——	砂糖
1又1/2湯匙	——	奶粉
1茶匙	——	鹽
1湯匙	——	牛油
1湯匙	——	無糖可可粉
1茶匙	——	乾酵母
在啤聲響時加入：		
1/3杯	——	碎朱古力粒

格蘭諾拉燕麥麵包

7/8杯	——	水
2又1/3杯	——	高筋麵粉
1又1/2湯匙	——	砂糖
1又1/2湯匙	——	奶粉
1茶匙	——	鹽
1湯匙	——	牛油
1茶匙	——	乾酵母
在啤聲響時加入：		
1/3杯	——	碎格蘭諾拉燕麥 (Granola)

葡萄乾麵包

7/8杯	——	水
2又1/3杯	——	高筋麵粉
1又1/2湯匙	——	砂糖
1又1/2湯匙	——	奶粉
1茶匙	——	鹽
1湯匙	——	牛油
1/2茶匙	——	肉桂
1茶匙	——	乾酵母
在啤聲響時加入：		
1/2杯	——	葡萄乾

核桃麵包

7/8杯	——	水
2又1/3杯	——	高筋麵粉
1又1/2湯匙	——	砂糖
1又1/2湯匙	——	奶粉
1茶匙	——	鹽
1湯匙	——	牛油
1茶匙	——	乾酵母
在啤聲響時加入：		
1/2杯	——	碎核桃

100%全麥蘋果麵包

1杯	——	水
2又1/2杯	——	全麥麵粉
1又1/2湯匙	——	砂糖
1湯匙	——	奶粉
3/4茶匙	——	鹽
1湯匙	——	牛油
1/2茶匙	——	肉桂
1茶匙	——	乾酵母
在啤聲響時加入：		
1/2杯	——	碎蘋果乾

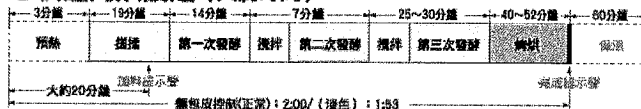
基本麵包 · 其他基本麵包

柔軟製作程序，快速烤烘製作程序 & 法式麵包製作程序

●柔軟麵包設定 (大約時間)



●快速烤烘設定 (大約時間)



●法式麵包設定 (大約時間)



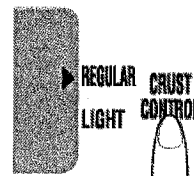
烤烘步驟1~3，請參閱P.10基本麵包 (正常)。

4 開始烤烘。

(1) 按模式選擇鍵 (MODE SELECT key) 選擇喜歡的製作程序。
· 只有柔軟和法式麵包可使用定時器的功能。快速烤烘製作程序不可使用。
(請參閱P.6)

(2) 按麵包皮控制鍵 (CRUST CONTROL key) 選擇喜好的麵包皮色：正常 (REGULAR) 或淺色 (LIGHT)。
· 麵包皮控制功能不適用於柔軟和法式麵包製作程序。

(3) 按開始/重設鍵 (START/RESET key)。
依麵包皮的顏色來決定完成所需要的時間。
“快速烤烘”製作程序正常成：2小時，淺色皮：1小時53分，“柔軟製作程序”：3小時，“法式麵包製作程序”：5小時。



· 按開始/重設鍵 (START/RESET key) 之前，請務必確認原料的測量及製作程序選擇是否正確無誤，否則麵包可能無法順利發酵。

※在烤烘進行中，麵包機主體和上蓋會變得非常燙，請小心燙傷。
※在烤烘進行中欲取消時，請按著開始/重設鍵 (START/RESET key) 直至聽到一聲啤響為止。

烤烘步驟5~7，請參閱P.11基本麵包 (正常)。

其他 基本麵包 各式各樣的柔軟 麵包製作程序

製作方法：
按照下列順序將原料加入烘箱中後，使用模式選擇鍵 (MODE SELECT key) 選定“柔軟” (SOFT course) 製作程序。
• 將酵母灑在麵粉的凹陷處中並確保酵母不會與任何液體接觸。
TIMER 表示可執行定時器功能。

其他 基本麵包 各式各樣的快速 烤烘製作程序

製作方法：
按照下列順序將原料加入烘箱中後，使用模式選擇鍵 (MODE SELECT key) 選定“快速烤烘” (QUICK BAKING course) 製作程序。
• 將酵母灑在麵粉的凹陷處中並確保酵母不會與任何液體接觸。

TIMER

基本麵包

3/4杯 —— 水
2杯 —— 高筋麵粉
2湯匙 —— 中筋麵粉
1又1/2湯匙 —— 砂糖
2又1/2湯匙 —— 奶粉
1茶匙 —— 鹽
1又1/2湯匙 —— 牛油
1茶匙 —— 乾酵母

香蕉麵包

1/3杯 —— 牛奶
1顆 —— 大雞蛋
2又1/4杯 —— 高筋麵粉
2湯匙 —— 中筋麵粉
1又1/2湯匙 —— 砂糖
1茶匙 —— 鹽
1又1/2湯匙 —— 牛油
1/3杯 —— 香蕉 (搗成糊狀)
1茶匙 —— 乾酵母

牛奶麵包

1/4杯 —— 水
1/2杯 —— 牛奶
1顆 —— 大雞蛋
2又1/4杯 —— 高筋麵粉
2湯匙 —— 中筋麵粉
1又1/2湯匙 —— 砂糖
1茶匙 —— 鹽
2又1/3湯匙 —— 牛油
1茶匙 —— 乾酵母

基本白麵包

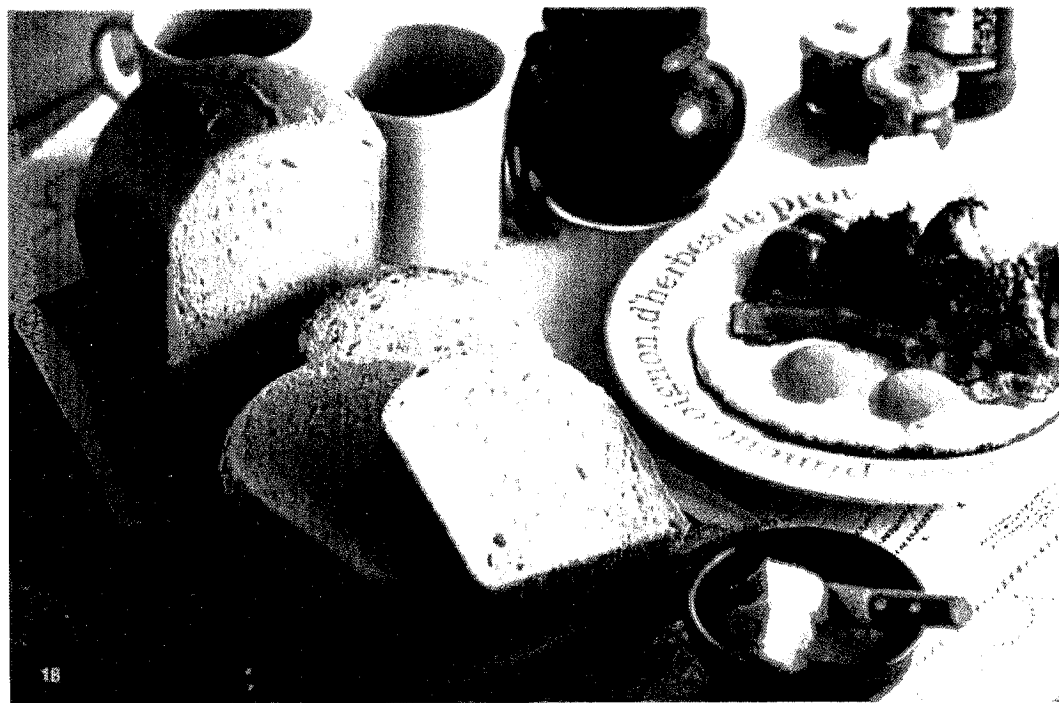
7/8杯 —— 水
2又1/3杯 —— 高筋麵粉
1又1/2湯匙 —— 砂糖
1又1/2湯匙 —— 奶粉
1茶匙 —— 鹽
1湯匙 —— 牛油
1又1/2茶匙 —— 快速酵母

蜜糖麵包

7/8杯 —— 水
2又1/3杯 —— 高筋麵粉
2又1/2湯匙 —— 蜜糖
1又1/2湯匙 —— 奶粉
1茶匙 —— 鹽
1湯匙 —— 牛油
1又1/2茶匙 —— 快速酵母

無糖白麵包

7/8杯 —— 水
2又1/3杯 —— 高筋麵粉
1湯匙 —— 果糖
1/2茶匙 —— 鹽
1湯匙 —— 牛油
1又1/2茶匙 —— 快速酵母



100%全麥白麵包

1杯 —— 水
2又3/4杯 —— 全麥麵粉
2湯匙 —— 砂糖
1湯匙 —— 奶粉
1/2茶匙 —— 鹽
1湯匙 —— 牛油
1又1/2茶匙 —— 快速酵母

淺色黑麥麵包

7/8杯 —— 水
1又2/3杯 —— 高筋麵粉
3/4杯 —— 黑麥粉
1又1/2湯匙 —— 砂糖
1又1/2湯匙 —— 奶粉
1茶匙 —— 鹽
1湯匙 —— 牛油
1又1/2茶匙 —— 快速酵母

芝士洋蔥麵包

2/3杯 —— 水
2又1/4杯 —— 高筋麵粉
1又1/2湯匙 —— 砂糖
1又1/2湯匙 —— 奶粉
1茶匙 —— 鹽
1湯匙 —— 牛油
1/3杯 —— 車打芝士碎片
1/4杯 —— 切碎的紅洋蔥
1又1/2茶匙 —— 快速酵母

朱古力麵包

3/4杯 —— 水
2杯 —— 高筋麵粉
1又1/2湯匙 —— 砂糖
1又1/2湯匙 —— 奶粉
1茶匙 —— 鹽
1湯匙 —— 牛油
1湯匙 —— 無糖可可粉
1又1/2茶匙 —— 快速酵母
在響聲時加入：
1/3杯 —— 碎朱古力粒

葡萄乾麵包

7/8杯 —— 水
2又1/3杯 —— 高筋麵粉
1又1/2湯匙 —— 砂糖
1又1/2湯匙 —— 奶粉
1茶匙 —— 鹽
1湯匙 —— 牛油
1/2茶匙 —— 肉桂
1又1/2茶匙 —— 快速酵母
在響聲時加入：
1/2杯 —— 葡萄乾

核桃麵包

7/8杯 —— 水
2又1/3杯 —— 高筋麵粉
1又1/2湯匙 —— 砂糖
1又1/2湯匙 —— 奶粉
1茶匙 —— 鹽
1湯匙 —— 牛油
1又1/2茶匙 —— 快速酵母
在響聲時加入：
1/2杯 —— 碎核桃

其他 基本麵包 各式各樣的法式 麵包製作程序

製作方法：
按照下列順序將原料加入烘箱後，使用模式選擇鍵 (MODE SELECT key) 選定“法式麵包” (FRENCH BREAD course) 製作程序。
· 將酵母灑在麵粉的凹陷處中並確保酵母不會與任何液體接觸。
TIMER 表示可執行定時器功能。

TIMER

基本法式麵包

7/8杯 —— 水
2又1/4杯 —— 高筋麵粉
1/3杯 —— 中筋麵粉
1/2湯匙 —— 砂糖
1茶匙 —— 鹽
1茶匙 —— 乾酵母

TIMER

黑麥法式麵包

3/4杯 —— 水
2杯 —— 高筋麵粉
1/3杯 —— 黑麥粉
1/2湯匙 —— 砂糖
1茶匙 —— 鹽
1茶匙 —— 乾酵母

TIMER

小麥法式麵包

3/4杯 —— 水
1又2/3杯 —— 高筋麵粉
3/4杯 —— 全麥麵粉
1/2湯匙 —— 砂糖
1茶匙 —— 鹽
1茶匙 —— 乾酵母

芝士洋蔥法式麵包

2/3杯 —— 水
2杯 —— 高筋麵粉
1/2湯匙 —— 砂糖
1茶匙 —— 鹽
1/3杯 —— 車打芝士碎片
1/4杯 —— 切碎的紅洋蔥
1茶匙 —— 乾酵母

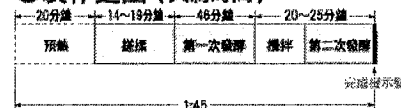
大蒜法式麵包

7/8杯 —— 水
2杯 —— 高筋麵粉
1/3杯 —— 中筋麵粉
1/2湯匙 —— 砂糖
1茶匙 —— 鹽
1茶匙 —— 乾酵母
在響聲時加入：
1茶匙或以下 —— 大蒜粉



製作麵團程序 · 麵包/薄餅

●製作麵團 (大約時間)



烘焙步驟1~3，請參閱P.10基本麵包（正常）。
（原料的份量，請參照食譜）

4 開始準備。

(1) 請按模式選擇鍵 (MODE SELECT key) 選擇“製作麵團” (DOUGH SETTING) 程序。
液晶顯示會顯示1:45。
· 不可執行麵包皮控制 (CRUST CONTROL) 和定時器的功能。

MODE
SELECT

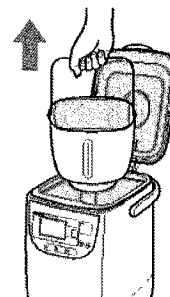


(2) 按開始/重設鍵 (START/RESET key)。
· 響聲時，進行預熱後，開始揉麵團。
· 預熱進行時，揉刀不會轉動。麵團製作將於1小時45分鐘後完成。
（至烤烘完成所需時間將以一分鐘為間隔倒數顯示。）

※在進行中欲取消時，請按著開始/重設鍵 (START/RESET key) 直至聽到一聲響聲為止。

5 提出烘箱。

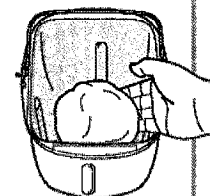
當麵團完成，會聽到響一聲，液晶顯示會顯示完成“COMPLETE”。按著開始/重設鍵 (START/RESET key) 後，打開麵包機上蓋。



6 取出麵團。

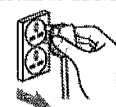
揉板上輕撒少許麵粉。將麵團集中在烘箱的中央，然後將麵團放在揉板上。

· 小心地將麵團輕輕從底部往上取出。
· 如揉刀黏在麵團上，應將揉刀取出。



7 使用結束後。

請從插座上拔下插頭，拔出時手握插頭。



8 麵團造型和烤烘。

將麵團塑成喜歡的形狀，讓其發酵後開始烘培。

牛油捲

原料 —— 14個份			
1/2杯	牛奶	1/4杯	牛油
1顆	大雞蛋	1茶匙	乾酵母
2又1/3杯	高筋麵粉	蛋糊：	
2湯匙	砂糖	1顆	大雞蛋(打散)
1/2茶匙	鹽	4茶匙	水

牛油軟包(Brioche)

原料 —— 14個份			
1/2杯	牛奶	1茶匙	乾酵母
2顆	大雞蛋	蛋糊：	
2又1/2杯	高筋麵粉	1顆	大雞蛋(打散)
2湯匙	砂糖	4茶匙	水
1/2茶匙	鹽		
1/3杯	牛油		

- 1 用手輕揉麵團將空氣擠出。
- 2 用刮板將麵團分成14個大小相同的麵團，搓揉成小球狀。為免損壞麵團質地請勿以手扯分麵團。
- 3 將麵團放在帆布上然後蓋上另一張帆布，靜放約20分鐘。(如果沒有帆布時可用保鮮膜代替)
- 4 使用桿麵棍將麵團壓平成三角形。由三角形的底部向前捲起，如圖示。
- 5 將接頭處朝下放在已抹油的烤盤上。噴灑一些水後置於暖的地方(攝氏30~35℃)中使其發酵，約放置30~40分鐘，直至其體積增大1倍。
- 6 塗上蛋糊，焗爐預熱攝氏約180℃溫度，烤烘10~15分鐘。

- 1 製作麵團，輕揉麵團將空氣擠出並用刮板將麵團分成14等分。
- 2 搓成小球狀。將圓形的麵團放在帆布上後蓋上另一張帆布，靜放約20分鐘。(如沒有帆布時可用保鮮膜代替。)
- 3 將麵團捏塑成橢圓形後用手掌邊緣壓凹陷處，使另一邊隆起。
- 4 把步驟3的麵團放入已塗抹少許油的牛油軟包專用餅模杯中，調整麵團將隆起處朝上。
- 5 把步驟4的牛油軟包專用餅模杯放在烤盤上。在攝氏約28℃使其發酵40~50分鐘或直至其體積增大1倍。
- 6 塗上蛋糊，在預熱攝氏約180℃的焗爐烤10~15分鐘。

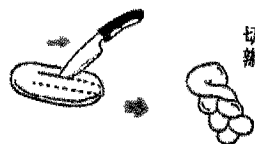
冬用

使用與製作牛油捲相同的麵團

原料 —— 16個份	
適量	牛油捲的麵團
適量	煮食油
適量	小顆粒狀的砂糖
適量	糖粉

製作方法：

- 1 準備製作牛油捲的麵團。揉壓麵團。用刮板將麵團分成16等分，搓揉成小球狀。將圓形的麵團放在帆布上後，再蓋上另一張帆布，靜放約20分鐘。
- 2 將小球搓揉成喜歡的形狀，可以將它壓平成1.5cm的厚度做成冬用，或將小球壓成粗繩狀，再切成厚的三條，扭成像辮子一樣。
- 3 把步驟2放在已灑上麵粉的烤盤上，麵團之間留有一定空間，在攝氏40℃讓其發酵30分鐘或直至其體積增大1倍。
- 4 將煮食油加熱至攝氏約170℃，把步驟3的麵團油炸。偶而要翻轉直至炸成金黃色。
- 5 趁熱撒上小顆粒狀的砂糖或糖粉。



切成厚的長條狀像辮子一樣。

肉桂捲

使用與製作牛油捲相同的麵團

原料 —— 10個份	
2湯匙	牛油捲的麵團
1茶匙	小顆粒狀的砂糖
1/4杯	肉桂
	葡萄乾

將④混合好後再加入麵團。

製作方法：

- 1 準備製作牛油捲的麵團。輕輕搓成小球狀，用麵團刮板將它分成2份。
- 2 取1份麵團將它壓成長方形；然後將已調配好④材料的一半均勻地撒在麵團上，留1/4不撒。再將麵團捲起，並牢牢封住尾端。
另一份麵團也是相同作法。
- 3 把步驟2捲起的麵團切成大小相同的薄片5片。在烤盤上鋪上烤烘墊紙並將麵團平放已塗上油的烤盤上，橫切面朝上。在攝氏30~35℃下讓它發酵30~40分鐘或直至其體積增大1倍。
- 4 塗上蛋糊，在攝氏180℃溫度的焗爐烤約20分鐘。



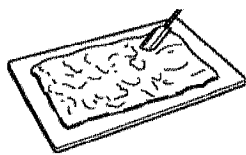
如圖示：麵團3/4的部份均勻撒上一半的④材料。

牛角包

1 當麵團準備妥當後，輕揉麵團將空氣擠出，搓成球狀後放入抹了油的碗內。用保鮮膜包起來後放入雪櫃冷藏20分鐘。



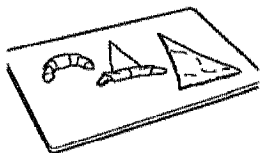
2 把麵團捲成5mm厚的長方形。將1/3已軟化的牛油塗抹於麵團上，並留下1/3地方不塗抹。



3 把麵團捲成三層接著重複步驟2，再把麵團捲成三層二次。用保鮮膜包起來放入雪櫃冷藏20分鐘。



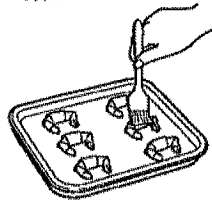
5 從三角形的底部向前輕鬆地捲。接頭處朝下，再將兩頭彎曲。



6 將捲好的麵團平放已塗上油的烤盤上。讓它在低於攝氏28℃下發酵40~50分鐘或直至其體積增大1倍。



7 塗上蛋糊，在已預熱190~200℃溫度的焗爐烤13~15分鐘。



• 夏天期間，牛油若因變得太軟而不易混入麵團時，請先將麵團放入雪櫃讓其冷卻。

全麥小麵包

製作方法：

- 1 製作麵團，揉搓後分成10等份，用帆布蓋住靜放20分鐘。
• 沒帆布時可用保鮮膜代替。
- 2 把每塊麵團揉搓成球狀。再用帆布蓋住，在攝氏30~35℃溫度下，發酵30~40分鐘或直至其體積增大1倍。
- 3 平放在已塗油的烤盤上，用銳利的刀子在小麵包球上刻劃作出造型。
- 4 在預熱約200℃溫度的焗爐烤15~20分鐘。

原料——12個份			
1/2杯	水	2茶匙	乾酵母
1顆	大雞蛋	1/3又1/2杯	已軟化的牛油(塗抹及混合於麵團中)
2又1/4杯	高筋麵粉	蛋糊：	
2又1/2湯匙	砂糖	1顆	大雞蛋(打散)
2又1/2湯匙	奶粉	4茶匙	水
1/2茶匙	鹽		
2又1/2湯匙	牛油		

原料——10個份			
3/4杯	水		
1又2/3杯	高筋麵粉		
3/4杯	全麥麵粉		
1又1/2湯匙	砂糖		
1又1/2湯匙	奶粉		
1/2茶匙	鹽		
2湯匙	牛油		
1茶匙	乾酵母		

傳統薄餅

1杯	水
1湯匙	橄欖油
2又1/2杯	高筋麵粉
1湯匙	砂糖
1茶匙	鹽
1茶匙	乾酵母
	植物油

啤酒薄餅(椒鹽卷餅)

1杯	跑了氣的啤酒
2又1/2杯	中筋麵粉
2湯匙	砂糖
1茶匙	鹽
1湯匙	牛油
1茶匙	乾酵母
	植物油

薄皮薄餅

1. 手上沾少許麵粉，將麵團搓揉成球狀。
2. 將麵團分為兩份，壓扁後放入已塗油的30cm披薩專用扁鍋，邊厚2.5cm。
3. 薄薄塗上一層植物油，將麵團蓋好，靜置15分鐘。
4. 用調羹將蕃茄醬或薄餅專用調味醬抹在麵團上，再放上芝士或喜歡的食材。
5. 烤烘25~30分鐘或直到芝士起泡或其表面呈金黃色為止。

厚皮薄餅

1. 手上沾少許麵粉，將麵團壓扁後放入已塗油的30cm薄餅專用扁鍋，邊稍厚些。
2. 薄薄塗上一層植物油，將麵團蓋好，靜置15分鐘。
3. 用調羹將蕃茄醬或薄餅專用調味醬抹在麵團上。
4. 上面再放上芝士或喜歡的食材。
5. 烤烘25~30分鐘或直到芝士起泡或其表面呈金黃色。

椒鹽卷餅

■方法■

1. 將麵團從烘箱中拿出。
2. 將焗爐預熱至攝氏約200℃，可配合各形狀薄餅的烘烤需要。
3. 將麵團作成喜歡的形狀，薄薄地塗上一層植物油，將麵團蓋好，靜放15分鐘。
4. 按不同形狀薄餅的食譜進行烘烤。

按啤酒薄餅麵團的食譜製作麵團。

1. 將麵團放在撒有少許麵粉的面板上，分成4等份。
2. 將每份再切成8等份，搓成鉛筆般粗的50cm長的細條。
3. 用雙手提起細條的兩頭，作成圓圈，並在上面交叉。
4. 將兩端繞一下，放至圓圈的底部。
5. 將其翻轉，使端頭在下面。然後把它放入已塗過足夠油的烤板上，相互間隔2.5cm。將雞蛋調勻，拌入粗鹽，將鹽漿或芝麻輕輕撒在上面。
6. 在預熱攝氏約200℃溫度的焗爐烘烤10~12分鐘。
7. 如希望完成後的椒鹽卷餅較脆，可將做好的椒鹽卷餅放入未塗油的烤板上，再放入冷的焗爐裡，讓其靜置3小時或過夜。這樣椒鹽卷餅就變得又乾又脆。
8. 如希望完成的椒鹽卷餅能又軟又有嚼勁，可和芥末一起在焗爐加熱。

作成32個椒鹽卷餅。



1. 搓成鉛筆般粗的50cm長的細條。



2. 用雙手提起細條的兩頭，作成圓圈，並在上面交叉。



3. 將兩端繞一下，放至圓圈的底部。



4. 翻過來，使端頭在下面。然後放入已塗過足夠油的烤板上，相互間隔2.5cm。將雞蛋調勻，拌入粗鹽，並將鹽漿或芝麻輕輕撒在上面。



5. 如希望椒鹽卷餅又軟又有嚼勁，可和芥末一起在焗爐加熱。

曲奇/意大利麵條麵團製作程序

●曲奇/意大利麵條麵團製作程序（大約時間）



發出嗶嗶聲後立即加入添加物，用橡膠製的小鏟輕輕將黏在烘箱邊緣的麵粉刮入，接著按開始/重設鍵（START/RESET key）。如果沒按開始/重設鍵（START/RESET key），20分鐘後機器會自動啟動。

製作方法：

1 將揉刀安裝好，精確地計量原料後，加入烘箱內。

- (1) 中筋麵粉先過篩後和泡打粉加在一起，並把打好的雞蛋與牛油放置於室溫下。
- (2) 把打好的雞蛋，牛油和其它材料放入烘箱內。
(烘箱內先放入液體，之後將黏在邊緣的麵粉刮入時會比較容易)

烤烘步驟2~3，請參閱P.10基本麵包（正常）。

4 開始操作程序。

- (1) 按曲奇/意大利麵條麵團鍵（COOKIE/PASTA DOUGH key）。
曲奇/意大利麵條麵團鍵的指示燈會閃爍。在這階段不會顯示時間。
不可執行定時器的功能
- (2) 按開始/重設（START/RESET key）。
會揉拌8分鐘。（液晶顯示會顯示揉拌完成的剩餘時間。）
8分鐘後會發出嗶嗶聲，打開麵包機上蓋用橡膠製的小鏟輕輕將黏在烘箱邊緣的麵粉刮入。
- (3) 麵粉刮入後加入添加物，按開始/重設鍵（START/RESET key）再啟動。（如果沒按開始/重設鍵，20分鐘後機器會自動啟動。）
它會繼續揉拌5分鐘。（完成剩餘時間以1分鐘為間隔倒數顯示。）



※進行中途取消，請按著開始/重設鍵（START/RESET key）不放，直至聽到一聲嗶嗶聲為止。

烤烘步驟5~8，請參閱P.21麵團製作程序・麵包/薄餅

普通曲奇

原料 —— 20個份	
1個	大雞蛋（打好後置於室溫）
1/4杯	牛油（置於室溫）※
1又1/4杯	中筋麵粉
1茶匙	泡打粉
1/3杯	砂糖
1茶匙	香草精
※ 軟化（非融化）	

製作方法：

- 1 把麵團揉成球狀
- 2 準備一張烤烘紙。
將麵團挖1茶匙大小，整成球狀置於烤烘紙上。
用手輕沾些麵粉，擠壓麵團除去空氣至5mm厚。
- 3 在預熱攝氏160℃的焗爐中烘20分鐘。

各式各樣的曲奇

※8分鐘到會發出嗶嗶聲，打開麵包機上蓋加入添加物

選單	添加物
●朱古力粒曲奇	1/2杯
●堅果曲奇	3/4杯（剝碎）
●葡萄乾曲奇	1/2杯（剝碎）

燕麥曲奇

原料 —— 15個份	
1個	大雞蛋（打好後置於室溫）
1/3杯	牛油（置於室溫）
1/3杯	赤砂糖
1/4杯	小顆粒狀的砂糖
1茶匙	香草精
1/2杯	中筋麵粉
1茶匙	烤烘蘇打粉
1/2茶匙	肉桂
在嗶嗶聲時加入：	
1杯	燕麥
1/3杯	葡萄乾
1/3杯	核桃



甜曲奇

原料	
1個	大雞蛋（打好後置於室溫）
1/4杯	牛油（置於室溫）※
1又1/4杯	中筋麵粉
1茶匙	泡打粉
1/3杯	砂糖
1茶匙	香草精
※ 軟化（非融化）	

製作方法：

- 1 把麵團揉成球狀，用保鮮膜蓋上後放置雪櫃內20~30分鐘。
- 2 揉板上撒一些麵粉，把麵團揉成5mm厚，再用曲奇餅模切開。
將曲奇放在烤烘紙上。
- 3 在預熱攝氏160℃的焗爐中烘15分鐘。

自製意大利麵條

4人份

自製意大利麵1

1/2杯	——	水
1/3杯	——	高筋麵粉
2杯	——	中筋麵粉
1茶匙	——	鹽
1湯匙	——	橄欖油

製作方法：

- 1 將麵團搓揉成球狀，用保鮮膜蓋上後，放置雪櫃內30分鐘。
- 2 將冷藏後的麵團放在已撒些麵粉的揉板上，揉成3mm厚。
- 3 將麵團切開（請參閱下面及P29的食譜）。
- 4 將步驟3的麵團放入加有（每1升水加1湯匙鹽）鹽的熱水中煮約2~3分鐘。
- 5 把意大利麵瀝乾，灑上橄欖油攪拌均勻以防止麵條黏在一起。

4人份

自製意大利麵2

2杯	——	粗粒小麥粉(Semolina)
3個	——	大雞蛋
2湯匙	——	橄欖油
1/2茶匙	——	鹽

製作方法：

- 1 把麵團搓揉成球狀，用保鮮膜蓋上後，放置雪櫃內1小時。
- 2 揉板上撒些麵粉，用擀麵棍把麵團擀成3mm厚。
- 3 將麵團切開（請參閱P.29的食譜）。
- 4 麵團上輕撒些麵粉以防止黏在一起。意大利麵間各預留些空間後放置一旁，讓其乾燥1小時。
- 5 把步驟4的麵條放入加有鹽的熱水中煮約2~3分鐘。
- 6 把意大利麵瀝乾，灑上橄欖油攪拌均勻以防止黏在一起。

意式千層麵 (Lasagna)

原料	4人份	原料	4人份
自製意大利麵4人份 (切成5cm寬)		■白醬汁：	
■肉醬汁：		牛油，橄欖油	各2湯匙
橄欖油	2湯匙	中筋麵粉	5湯匙
大蒜(切碎)	1塊	① 湯料(塊狀1塊，水)	1杯
② 洋蔥(切碎)	1小個	牛奶	1杯
碎牛肉	200克	① 白酒	3湯匙
冬菇(切碎)	3~4個	桂葉	2片
蕃茄醬(Tomato Purée)	200克	黑胡椒	依個人口味調整
湯料(塊狀，切碎)	1塊	意大利莫隆里拉芝士(Mozzarella)	100克
葡萄酒	3湯匙	(或混合的天然芝士)	
鼠尾草，百里香，桂葉，胡椒	依個人口味調整		
鹽	1茶匙		
麵包屑	4湯匙		

製作方法：

- 1 把自製意大利麵煮熟瀝乾。灑上橄欖油攪拌均勻以防止黏在一起。
- 2 調製肉醬汁。將橄欖油和切碎的大蒜放入鍋中，用中火拌炒然後加入②配料。
- 3 把②配料放入步驟2中。用中火烹調5分鐘。加入麵包屑，攪拌均勻後，關閉爐火。
- 4 調製白醬汁。將牛油和橄欖油放入鍋中，添加中筋麵粉後，用中火拌炒。（請小心不要燙傷。）
- 5 關閉爐火。慢慢地把①配料加進步驟4中攪拌至均勻順滑。
- 6 將①配料加進步驟5中用中火熬煮，不時以木製的調和匙攪拌。等液體變成乳脂色後，關閉爐火。
- 7 把意大利麵，肉醬汁和白醬汁放在已塗有牛油或油脂的烤盤上。堆成3層2~3次。白醬汁必須在上面。撒上意大利莫隆里拉芝士後在預熱攝氏約220℃的焗爐烘20分鐘。表面變金棕色後就可上桌。

吞拿魚西蘭花意大利闊麵

原料	4人份
自製意大利麵4人份(切成1~1.3cm寬)	
西蘭花(分成小束)	1束
洋蔥(切碎)	2湯匙
牛油	2湯匙
罐裝吞拿魚(含油)	1罐
② 鮮忌廉	1/2杯
牛奶	1/2杯
湯料(塊狀)	1/2塊
黑胡椒(粗粒)	依個人口味調整



製作方法：

- 1 先煮西蘭花。
- 2 以中火拌炒牛油及洋蔥後，加入吞拿魚，②和燙熟的西蘭花，然後用小火拌炒3分鐘。
- 3 把意大利麵煮熟。上桌時再將步驟2的拌料倒在意大利麵上即可。

烤餅

製作方法：

- 1 將麵團搓揉成球狀。
- 2 將球狀的麵團分成12等份。用手提圓後放置在烤烘墊紙上。若麵團太黏，可撒些麵粉在手上。若麵團很難拿取，請先將其置於雪櫃中冷卻後再進行搓揉。
- 3 在預熱攝氏約220℃的焗爐烘12~14分鐘。

原料	12個烤餅份
1/2杯	—— 牛奶
2杯	—— 中筋麵粉
3茶匙	—— 泡打粉
1/3杯	—— 牛油(於室溫)

各式各樣的烤餅

※8分鐘到後會發出嗶嗶聲，打開麵包櫃上蓋加入添加物。

選單	添加物
●葡萄乾烤餅	葡萄乾(切碎) 1/4杯
●茶香烤餅	茶葉(細粉) 1茶匙
●玉米烤餅	玉米(用紙巾瀝乾) 1/4杯

蛋糕製作程序

●蛋糕製作（大約時間）



發出嗶嗶聲後立即加入添加物，輕輕將沾黏在烘箱邊緣的麵粉刮入後按開始/重設鍵 (START/RESET key)。如果沒按開始/重設鍵 (START/RESET key)，20分鐘後機器將會自動啟動。

1 將揉刀安裝好後，精確地計量原料，加入烘箱內。

- (1) 中筋麵粉先過篩後和泡打粉加在一起，將牛油融化後讓其冷卻。
- (2) 將打好的雞蛋、牛油和其它原料放入烘箱內。
(烘箱內先放入液體，之後將黏在邊緣的麵粉刮入時會比較容易)

烘烤步驟2~3，請參閱P.10基本麵包（正常）。

4 開始操作程序。

- (1) 按蛋糕鍵 (CAKE key)。
蛋糕鍵的指示燈會閃爍。在這階段不會顯示時間。
• 不可執行定時器的功能
- (2) 按麵包皮控制鍵 (CRUST CONTROL key)
選擇正常 (REGULAR) 或淺色 (LIGHT)
- (3) 按開始/重設鍵 (START/RESET key)。
• 將揉搓5分鐘。(液晶面板會顯示揉搓完成的剩餘時間。)
• 當5分鐘到時會發出嗶嗶聲，打開麵包機上蓋用橡膠製的小鏟輕輕將黏在烘箱邊緣的麵粉刮入。
- (4) 麵粉刮入後加入添加物，按開始/重設鍵 (START/RESET key) 再次啟動。(如果沒按開始/重設鍵，20分鐘後機器會自動啟動。)
正常 (REGULAR) 顏色完成時間：1小時35分鐘
淺色 (LIGHT) 顏色完成時間：1小時25分鐘
(完成剩餘時間以1分鐘為間隔倒數顯示。)
※在烘烤進行中，麵包機本體和上蓋會變得非常燙，請小心燙傷。

※在烘烤進行中欲取消時，請按著開始/重設鍵 (START/RESET key) 直到聽到一聲嗶響為止。

烘烤步驟5~7，請參閱P.11基本麵包（正常）。

各式各樣的蛋糕



製作方法：

按照下列順序將原料加入烘箱中後，按蛋糕鍵 (CAKE key)。

5分鐘到後會發出嗶嗶聲，打開麵包機上蓋用橡膠製的小鏟輕輕將黏在烘箱邊緣的麵粉刮入。

- 依照食譜的添加物用量，聽到添加的嗶嗶指示聲響，立即加入添加物。關上麵包機上蓋按開始/重設鍵 (START/RESET key) 再啟動。
- 加入前先打蛋汁。
- 蛋糕剛烤好時較易破散，請先移開待冷卻後再食用。

朱古力蛋糕

2個	大雞蛋(打散)
1/4杯	牛奶
1杯	中筋麵粉
1又1/2茶匙	泡打粉
1/4杯	融化的牛油
2/3杯	砂糖
4湯匙	無糖可可粉
1茶匙	香草精
在嗶嗶響時加入：	
1/4杯	朱古力粒

香蕉堅果蛋糕

2個	大雞蛋(打散)
1/4杯	牛奶
1又1/2杯	中筋麵粉
3茶匙	泡打粉
1/3杯	融化的牛油
1/2杯	砂糖
1/3杯	香蕉(搗成糊狀)
1/4杯	酸忌廉
1茶匙	香草精
在嗶嗶響時加入：	
1/3杯	碎核桃

蘋果 & 葡萄乾蛋糕

2個	大雞蛋(打散)
1/4杯	牛奶
1又1/2杯	中筋麵粉
3茶匙	泡打粉
1/3杯	融化的牛油
1/3杯	砂糖
1/4茶匙	鹽
1茶匙	肉桂
1茶匙	香草精
在嗶嗶響時加入：	
1杯	蘋果(剝皮切碎)
1/4杯	葡萄乾

玉米粉麵包

2個	大雞蛋(打散)
7/8杯	牛奶
3/4杯	中筋麵粉
3茶匙	泡打粉
1/4杯	融化的牛油
2湯匙	砂糖
1/2茶匙	鹽
3/4杯	玉米粉(Corn Meal)

香草翠玉瓜麵包

2個	大雞蛋(打散)
1/8杯	融化的牛油
1杯	中筋麵粉
1茶匙	泡打粉
1/2茶匙	烤烘蘇打粉
1/3杯	砂糖
1/4茶匙	鹽
1/4茶匙	多香果
1/2茶匙	肉桂
1/2茶匙	橙皮
在嗶嗶響時加入：	
1/2杯	翠玉瓜碎條
1/3杯	碎核桃

果醬製作程序



- 1 將揉刀安裝好，精確地計量原料，加至烘箱內。
(原料的份量請參照每個選單)

果醬製作 (大約時間)



製作步驟2~3，請參閱P.10基本麵包 (正常)。

4 開始操作程序。

- (1) 按果醬鍵 (JAM key)。
果醬鍵的指示燈會閃爍。顯示1:20。
※不可執行定時器的功能
- (2) 按開始/重設鍵 (START/RESET key)。
果醬將於1小時20分鐘後製作完成。
(製作完成剩餘時間以1分鐘為間隔倒數顯示。)
※在製作進行中，麵包機本體和上蓋會變得非常燙，請小心燙傷。



※在製作進行中欲取消時，
請按著開始/重設鍵
(START/RESET key)
直到聽到一聲嗶響為止。

5 取出烘箱。

果醬製作完成後，會聽到一聲嗶響並顯示“完成”(COMPLETE)。
按著開始/重設鍵 (START/RESET key) 直到聽到一聲嗶響後，打開麵包機上蓋，使用烘爐隔熱手套取出烘箱。

6 取出果醬。

用橡膠製的揉刀將果醬從烘箱取出。

7 使用結束後。

請從插座上拔下插頭，拔出時手握插頭。

製作方法：
按照下列順序將原料加入烘箱中，然後選擇“果醬製作程序”(JAM course)。

士多啤梨果醬

淨重300克 —— 士多啤梨碎粒
2/3杯 —— 砂糖
1湯匙 —— 檸檬汁

藍莓果醬

淨重300克 —— 藍莓碎粒
2/3杯 —— 砂糖
1/2湯匙 —— 檸檬汁
※若使用冷凍藍莓時，須先在室溫下解凍。

蘋果果醬

淨重300克 —— 蘋果(見下列作法)
2/3杯 —— 砂糖
1湯匙 —— 檸檬汁
準備
蘋果削皮去芯後攪成泥

小知識

- 果醬每次只能製作1杯。因自製果醬無添加防腐劑，無法長期保存，所以須適量。若果醬封好後放於冷藏，則只能放1星期。
- 剛製作完成的果醬較軟，若希望果醬黏稠，可添加1/2包(大約5g)的果膠。
- ※果膠(Pectin)是糖的一種，存在水果中，能使果醬增加黏稠度。

清潔及保養

- ※使用後請務必拔掉插頭，讓本體冷卻。
- ※使用後，請務必立即清理乾淨。

主體及上蓋：

- 用溼乾的布擦拭
- ※請勿將本體浸泡在水中，或用水噴灑。可能會導致功能故障。
- ※雖然上蓋是可拿下的，也請勿在水中清洗。(水滲透進去會導致異味，或影響麵包的正常烤烘。)
- ※請清除麵包屑或任何殘留於機內的東西。

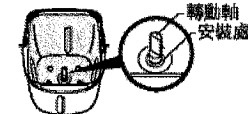
！注意！
請勿把主體或上蓋浸泡在水中或任何液體內。

烘箱：

- 1 將水或溫水放入鍋內，待殘餘麵團變軟之後，把揉刀移除。
※請勿浸泡或將水留在鍋裡太久。(可能會導致生鏽或揉刀不順。)
- 2 用海綿塊沾清潔劑清洗。
※請勿用水沖洗烘箱的底部。只需用乾布擦拭即可。(否則會導致生鏽或功能故障。)
- 3 用海綿塊清洗轉動軸。(請小心不要損壞到安裝處。)



若揉刀難以
移除，可輕
微扭轉刀身
使其鬆脫。



！注意！
請勿把烘箱浸泡在水中或任何液體內。

揉刀：

- 用海綿塊清洗。
- ※如果揉刀輪洞堵塞時，可浸在溫水裡，以筷子或軟刷子除去雜物。
- ※每次清洗結束，請將揉刀裝回主體內，以免遺失。



量杯及量匙：

- 使用後，請用海綿塊清洗。

烘箱內部及揉刀的防黏塗層：

- 為了防黏塗層：
- 請勿使用硬的器具，如金屬鏟、刀叉清洗
 - 請勿使用磨砂布，硬的尼龍海綿或金屬刷子
 - 每次使用後請務必清洗乾淨
 - ※配件經長期使用後其表面顏色可能會改變，這是因為烤烘時的潮氣和蒸氣所引起，不會影響麵包機的性能。

注意：

- 請勿使用含苯或其他化學成份的清潔用品清洗。(會傷到主體或烘箱)
- 請勿放進洗碗機或烘碗機內。(可能導致功能故障、變形或退色)

麵包機的存放：

- 存放前將麵包機的上蓋打開，讓其充分冷卻。
- 存放前要先確保麵包機內和揉刀的潮氣是否都已散發完。
- 最後將上蓋蓋好。請勿在上蓋上面放置重物。

有關烤烘麵包的問與答

問題1： 為什麼基本麵包的外皮烤出來較硬？

解答1： 基本麵包製作程序是針對它的質地來設計。若想要較軟的麵包外皮，可在麵包烤到常溫後，置於塑膠袋中，或使用質地較軟的柔軟麵包製作程序。

問題2： 為什麼烤出來的麵包有時候在高度或形狀上會不一樣？

解答2： 麵包本身對外在環境如溫度、天氣、濕度、海拔高度、計時器的使用、及電壓的供應很敏感。此外，食材是否新鮮，用量是否正確，也會影響其高度和形狀。

問題3： 麵包的形狀和季節有關係嗎？

解答3： 夏天，麵包有時會發得太高，或整個垮下來，或中間有凹痕。冬天，麵包則會較難發。只要把水溫維持在20°C，就可以解決這個問題。

問題4： 為什麼烤出來的麵包周圍會有些未調勻的麵粉？

解答4： 在一開始攪拌時，可能會有少量麵粉黏在烘箱內側，然後一起被烘烤出來。這時可以用利刀將該部份的麵包皮刮去即可。

問題5： 為什麼烤蛋糕時，麵粉有時會黏在烤好的蛋糕邊緣？

解答5： 可能是未按順序添加原料的原因。須等添加蛋糕粉時，才能放入填充物，並記得用橡皮鏟子刮入烘箱邊的殘餘麵粉。

問題6： 為什麼麵包有時候很黏，很難弄？

解答6： 麵包有時候很黏（或太濕），是因為溫度及水溫的關係。用較冷的水製作麵包，揉刀表面也要除去灰塵，手要隨時沾乾麵粉。

問題7： 為什麼我做的牛角包有時不夠鬆軟？

解答7： 如果麵包沒有冰好，牛油就無法均勻地拌入麵團形成鬆軟的質地。在拌入牛油之前，先將麵團放在雪櫃冷卻。

問題8： 為什麼烤好的麵包上層，會出現裂紋？

解答8： 有時候麵包發得太高，麵包上層就會出現裂痕。不過，這樣的麵包柔軟好吃。

問題9： 用本麵包機做麵包時，可以加蛋嗎？

解答9： 可以，但是要減少水量。先將蛋放在量杯，然後加水仔細量取。請勿用計時器，怕蛋會壞掉。

問題10： 市場上一般食譜可否用於本麵包機？

解答10： 麵包機附有本機專用食譜，如用其他食譜，效果可能有差異。請參閱P.8「製作獨特的發麵麵包」。

問題11： 為什麼定時器的時間限制在13小時？

解答11： 因為超過13小時會影響麵包品質及令材料變壞。本麵包機所設定最多為13小時是為了保持麵包最佳口感。

問題12： 為什麼麵包有時會有異味？

解答12： 可能是因為酵母過量或食材不新鮮（尤其是麵粉或水）。請用新鮮原料，並確保用量精確。

問題13： 我可用自作的粉狀麵粉或顆粒狀的麵粉嗎？

解答13： 要帶顆粒狀的麵粉有多粗，做出來的結果可能會不理想。我們建議用粉狀麵粉或普通麵粉，效果最好。

異常狀況

現象	造成原因及處理方法
液晶面板顯示“HOT”	主體內的溫度已超過40°C。如果還持續使用，該顯示就會出現。 →打開蓋子，讓主體內部冷卻。
按鍵失靈	插頭脫落。 →重新插好並確實插入。
操作燈亮，可是機體沒在運作。	麵包機在調節原料的溫度，這時液晶面板會顯示“REST”，不久，揉刀就會開始運作。 →並非故障。
烤烘時，“3:40”閃爍，而操作燈熄滅。	因保險絲或電路故障而導致停電或插頭脫落。 →將未完成的麵包丟棄，放入新的食材，再重做一次。

現象	造成原因及處理方法
使用時，機器發出噪音。	您聽到的是摩擦的聲音。 →並非故障。
操作時，麵包機噁噁作響。	烘箱沒裝好。 →把烘箱固定好，請參閱P.5
蒸氣口冒煙並有焦味	原料或之前的麵包屑掉在加熱器上。 →並非故障。每次使用後務必清理乾淨。清理前先拔掉插頭讓機體冷卻。
液晶面板顯示“E:01”	溫度調節器故障。 →請與零售店聯繫。

解決故障指南

解決故障指南將幫助您解決在使用本麵包機時所遇到的問題。如您對剛開始烤出來的麵包不是很滿意時，請仔細查閱本指南。一般都能找到解決方法。

故障現象		麵包發得太慢	麵包發得太快	麵包發得太小	麵包發得太重	麵包太小及太重	麵包太淡	未烤熟	烤烘過度	未烤勻	出氣口冒煙	高海拔地區的調整
原因和改善方法												
份量	水或牛奶	增		1~2湯匙								
		減	1~2湯匙	1~2湯匙								1~2湯匙
	鹽	增	1/4茶匙	1/4茶匙								
		減			1/4茶匙							
	糖或蜜糖	增			1/2茶匙		1/2茶匙					
		減		1/2茶匙				1/2茶匙				1/2茶匙
	麵粉	增	1~2湯匙									
		減		1~2湯匙								
	酵母	增			1/8-1/4茶匙							
		減	1/8-1/4茶匙	1/8-1/4茶匙								1/8-1/4茶匙
故障	液體	所用的液體太燙	●	●								
	麵粉	所用的麵粉不新鮮	●		●	●						
		使用錯誤的麵粉種類	●		●	●						
	酵母	未加酵母				●						
		酵母不新鮮	●		●	●						
		選購程式和酵母類型	●	●	●	●						
	插頭未插好或停電		●			●		●				
	原料掉落在加熱器上										●	
	烘箱未裝妥									●		
	揉刀安裝不正確									●		
	所選的食譜不妥						●	●	●			

用料的調節：

請按上表說明，先調整酵母的用量。若麵包仍未如期，再調整液體料的用量，最後調整乾食材的用量。

揉刀：

應套入烘箱底部。

※根據酵母及麵粉品種不同，會影響麵包烘烤完成後的大小。