

Panasonic®

使用说明书 自动制面包机（家庭用） Operating Instructions Automatic Bread Maker(Household Use)

国家标准：
GB4706.1-2005
GB4706.14-2008
企业标准：
Q/XMJS010-2012

National standard:
GB4706.1-2005
GB4706.14-2008
Enterprise standards:
Q/XMJS010-2012

非常感谢您购买Panasonic的产品

- 请仔细阅读本使用说明书，以确保正确安全使用本产品。
- 本产品只限于家庭使用。
- 使用前请务必仔细阅读“安全注意事项”（P.6~7）。
- 保修证请与本使用说明书一起妥善保管。

Thank you for purchasing Panasonic product.

- Please read these instructions carefully to use the product correctly and safely.
- This product is intended for household use only.
- Please carefully read the “Safety Precautions” (P.50~51) of this Manual before use.
- Please keep the Warranty Card and this Operating Instructions for future use.

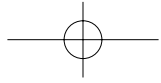
保修证另附

The Warranty Card is attached.

型号 **SD-P104**
Model No.



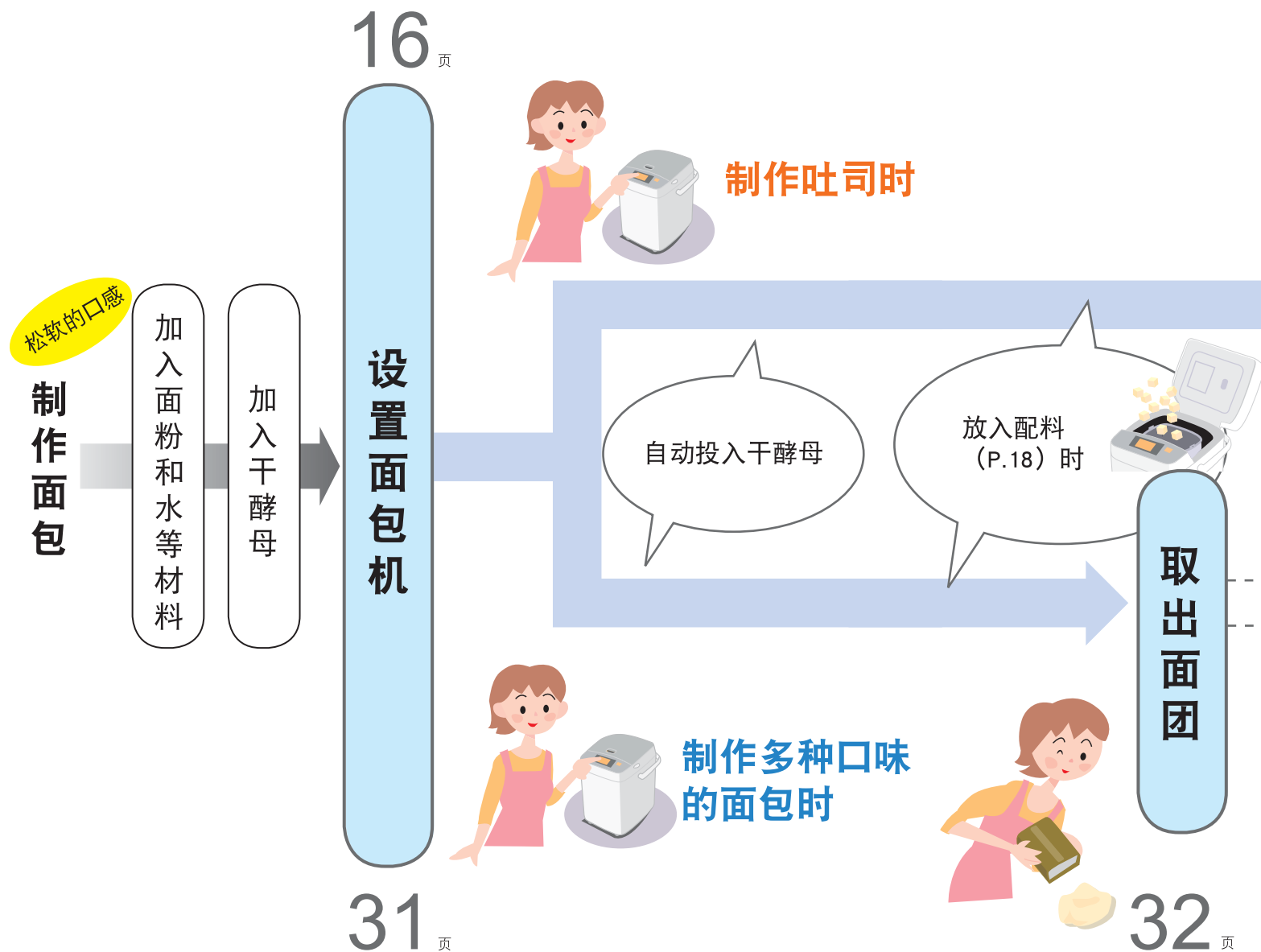
红豆饭面包 (P.25)
Red bean rice bread (P.69)



制作面包的流程和要领

准备

制作面团



顺利制作面包的要领！



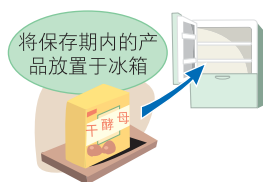
膨胀程度和形状每次都会改变的手工面包

在制作面包时，很容易受温度、湿度、材料及预约时间等影响。即使是一直以相同的做法烘烤，但条件稍稍变化时，形状和膨胀程度就会发生变化。



材料的新鲜程度有很大影响！是否妥善保存？

使面包发酵和膨胀的酵母 (P.13) 是和鱼肉类一样的生鲜品。干酵母必须在冰箱内冷藏保存！开封后不要忘记把干酵母密封保存！





烘烤



取出面包

成形

发酵

用烤箱等烘烤

取出面包



夏季或室温较高时请事先冷却水

水对膨胀有很大影响。夏季或室温超过25℃时，材料的温度也会上升，因此在水中加入冰块，使水的温度冷却到5℃左右。（取出冰块后再使用）



炎热时冷却

（冰块要取出）

面粉以“重量”称量是基本！

面粉必须用称以重量称量。（附属的计量杯是液体称量）（专用的，请不要使用！）请使用可称1g单位的称正确称量。



仅限称量水等液体！

用称称量！

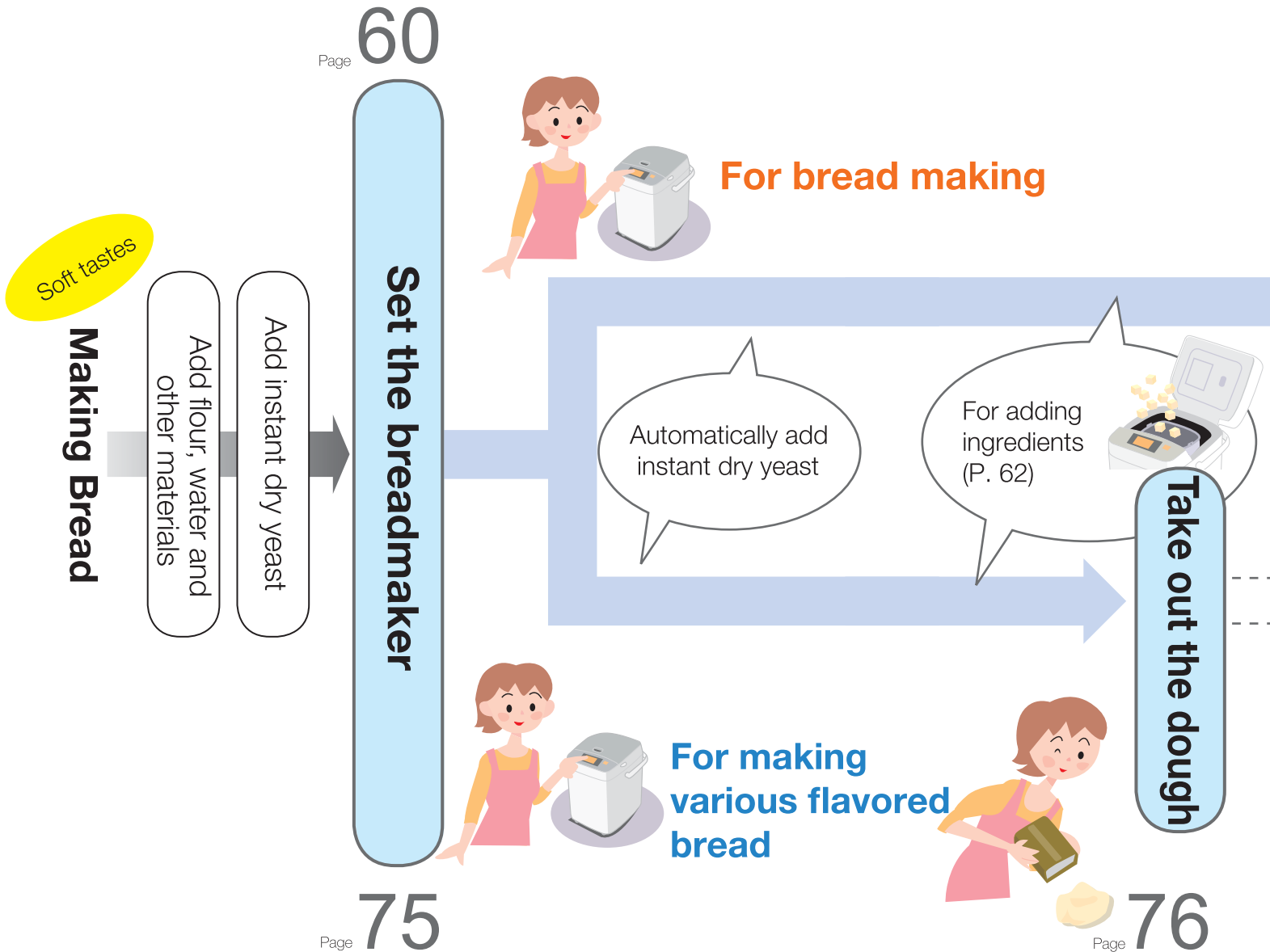
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Procedures and key points of

Preparations

Making Dough



Key points for successful bread-making!

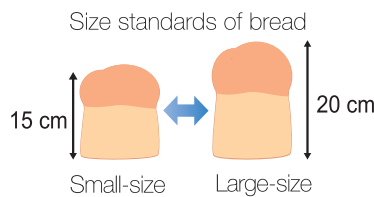


Home made bread change swelling condition and shape every time

Bread-making process is highly vulnerable to temperature, humidity, ingredients and setting time. Conditions of shapes and swelling extents would change slightly even if the same baking method is applied.

The freshness of ingredients is critical! Is it properly kept?

Yeast that contribute to the fermentation and swelling of breads (P. 57) are fresh stuff like fish and meats. Dry yeast must be kept in a refrigerator! Remember to seal the dry yeasts for storage after it is opened!

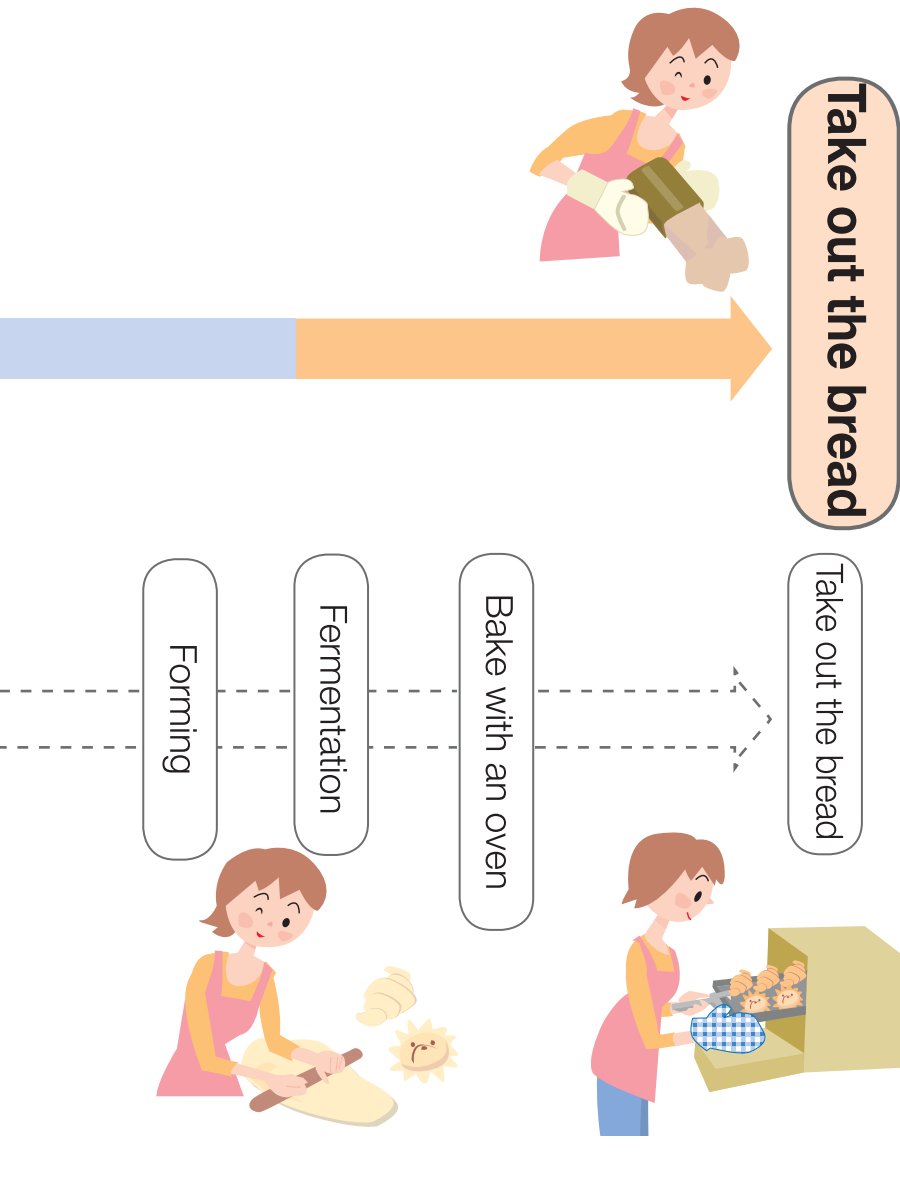


Keep in a refrigerator and use it before the expiration date.



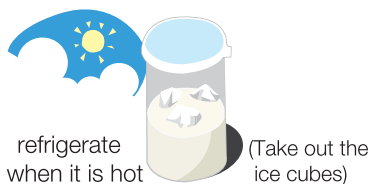
Making Bread

Baking



Please refrigerate the water first in case of summer or high room temperature.

Water substantially affects swelling conditions. The temperature of ingredients will rise when it is summer or the room temperature is over 25°C. For that reason, please add ice cubes in water and bring temperature down to 5°C. (use it after the ice cubes are taken out.)



Measure flour in weight.

Flour must be measured in weight (the accessorized measuring cup is dedicated to liquid measurement. Do not use it!). Please correctly weigh the flour with a scale in an accuracy of 1g.

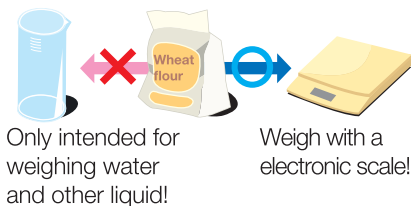


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安全注意事项

请务必遵守

为了避免危害使用者以及给他人造成财产损失，特此说明下列务必遵守的事项。


■采用了错误使用方法时产生的危害以及损失的程度，予以区分说明。

 **警告** 有可能导致死亡或重伤的事项。

 **注意** 有可能发生人身伤害或损害财产的事项。

■针对务必要遵守的事项，用以下符号予以区分说明。

 **禁止事项。**

 **务必做到的事项。**

警告



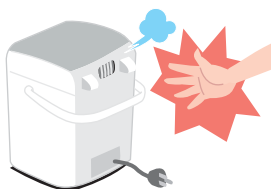
为了避免出现
火灾、烫伤、
触电等



请不要用手触摸蒸汽口



- 请特别注意小孩。
(可能导致烫伤)

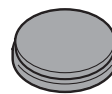


请小心使用锂电池

(为了避免发热、着火、破裂)



- 请勿充电、短路、加热、投入火中。
- 请勿与其他金属、电池混用。



- 请放置在儿童触摸不到的地方。
 - ▶不小心吞下时，请及时咨询医生。
- 请用胶带等缠绕做好绝缘措施后废弃、保存。



正确使用电源插头和电源线



- 请勿超额使用插座和配线用具，以及使用交流电220V以外的电源。
(因多条配电线路超出额定功率时，会造成异常发热。)

- 不要损伤电源线和电源插头。

请勿损伤、加工、接近发热器具、强行弯曲、扭转、拉伸、承重、捆扎

(否则会因触电或短路引起火灾)

- 电源线损伤、插座松开时不要使用。
(否则会因触电或短路引起火灾)

▶如果电源线损坏，为了避免危险，必须由制造商、其维修部或类似部门的专业人员更换。

- 请勿用潮湿的手插拔电源插头。
(否则可能导致触电)



- 电源插头应插到底部为止。
(否则会造成触电、发热，引发火灾)

- 请定期清除电源插头上的灰尘。
(特别要注意的是，若插头的插片积存了灰尘，则会因湿气等原因造成绝缘不良，引发火灾)

▶拔出电源插头，用干布擦拭。

发生异常、故障时立即停止使用，并拔出电源插头



(否则可能导致冒烟、起火、触电、烫伤)

异常和故障事例

- 电源插头和电源线异常发热。
 - 电源线破损、无法接通电源。
 - 本体变形、异常发热。
 - 使用过程中有异常的转动声。
- ▶请立即送往经销商检查、维修。

为了避免着火、烫伤、受伤等发生



注意

请在使用过程中以及使用后不久，某些表面的温度很高，均要注意避免被烫伤！



- 请不要触摸面包容器、本体、排气口、炉内、加热器、上盖内侧等高温部位。
(否则可能导致烫伤)
- ➔ 取出面包容器时务必戴上隔热手套。
- ※ 不要使用湿手套。
(容易导热，可能造成烫伤)

- 待冷却后再进行使用后的清洁保养。
(可能导致烫伤)

为了避免事故发生，请遵守以下事项

- 请放置于婴幼儿触摸不到的地方。
- 请勿让身体、视觉、智能等较弱的人（包括儿童）以及缺乏使用经验和知识的人使用本产品。除非有人为他们的安全承担责任，对他们的使用给予监督和指导。请注意不要让儿童在本产品上玩耍。
(可能导致烫伤、触电、受伤)



- 不要将水溅到或将水淋到本体上。
(否则会因触电或短路造成着火)

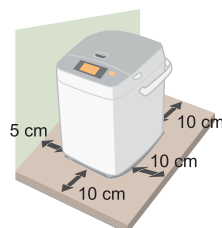


- 绝对不要自行拆解、修理和改装。
(可能导致火灾、触电、受伤)
- ➔ 请至经销商咨询维修事宜。



请不要在下列场所使用！

- 地毯等不耐热的物体上面。(可能导致火灾)
- 不平稳处和铺有桌布的桌面。(可能掉落或引起火灾)
※ 请注意发热的面包容器的放置场所。
- 沾有面粉、油脂、灰尘等容易滑落的场所。
(会造成本体滑落)
➔ 去除面粉等，距离10 cm以上。
- 墙壁和家具附近。
➔ 必须远离5 cm以上。(否则会造成变形变色)



正确使用电源插头

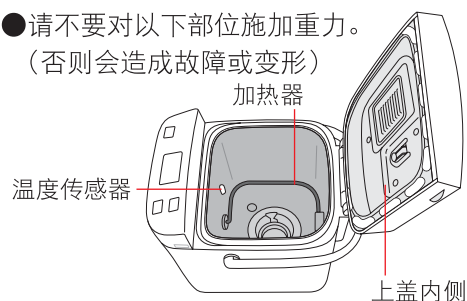
- 拔出电源插头时，必须手持电源插头。(否则会因触电或短路造成着火)
- 不使用时请从插座拔出电源插头。(否则会造成触电或漏电而引发火灾)

正确装入锂电池

- 不要弄错电池的 \oplus \ominus 极方向。(可能导致发热、着火、破裂 P.9)

使用方面的要求

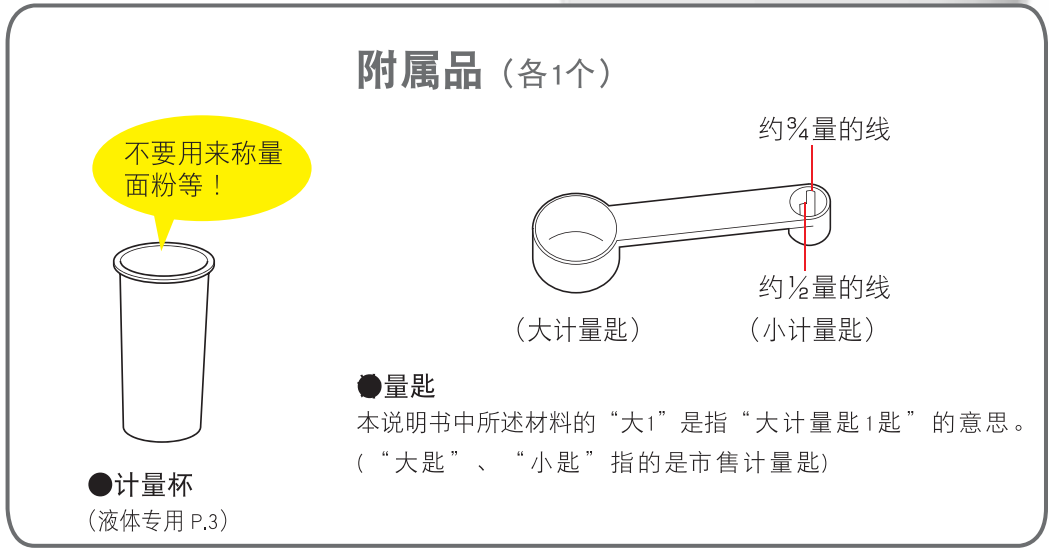
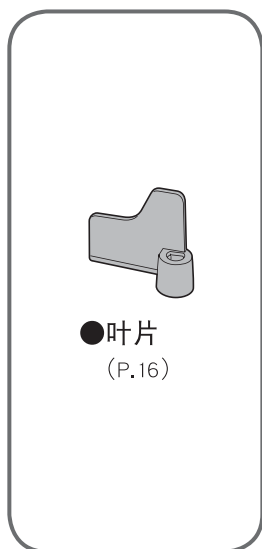
- 请不要把小毛巾等放在盖上。
(否则会造成故障或变形)
- 请不要对以下部位施加重力。
(否则会造成故障或变形)
- 请不要放在潮湿处或火源附近。
(否则会造成故障或变形)
- 食物过敏患者请咨询医生之后再使用。
- 该面包机不能在外接定时器或独立的遥控控制系统的方式下运行。

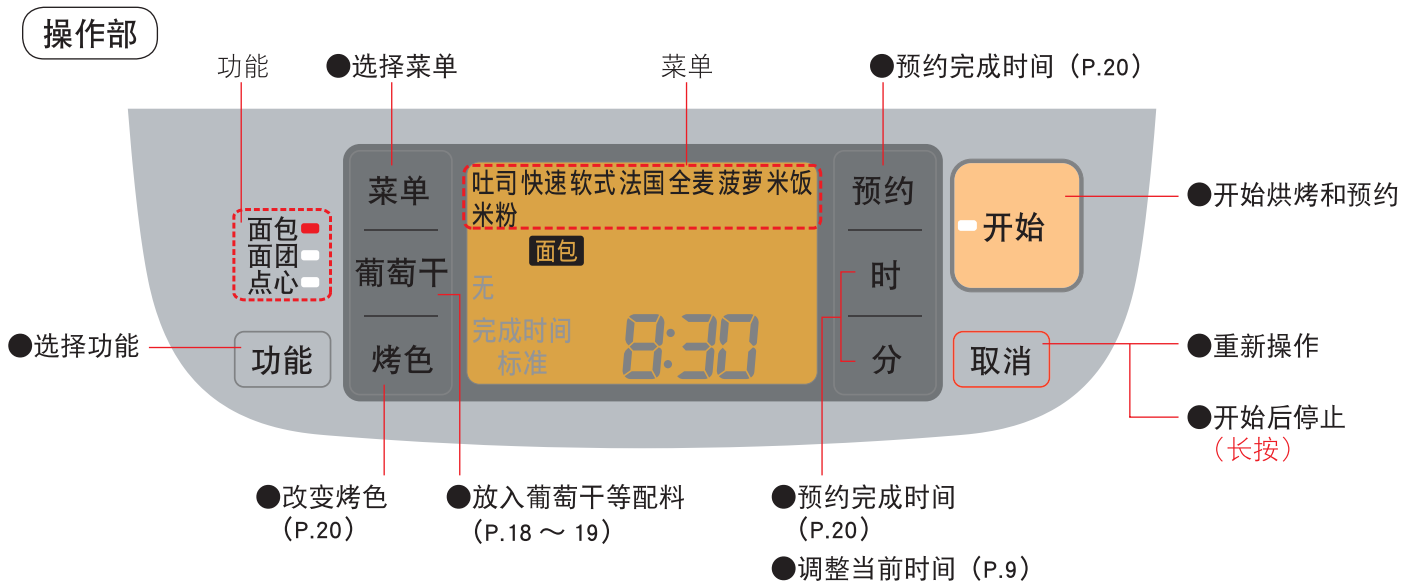
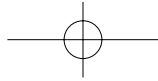


安全注意事项 / 使用方面的要求

各部的名称和附属品

■初次使用时, 请清洗面包容器、叶片、附属品等。(P.40)





时间调整 (时钟显示)

●事先拔出塑料隔板 (P.8)

①插入电源插头

※如果不插入则无法调整时间。

②按下“时”或“分” (时间显示闪烁)



③调整时间

(例：调整为下午3点30分时)

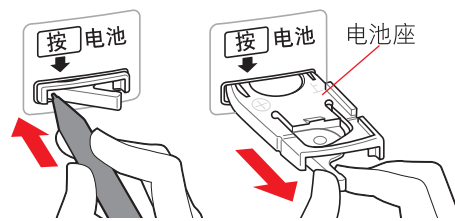


④拔出电源插头

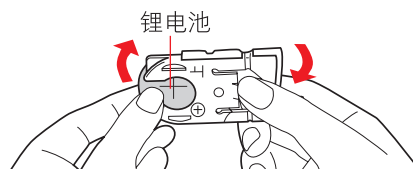
更换锂电池

※使用锂电池可使面包机记忆当前时间和上一次的设置等。

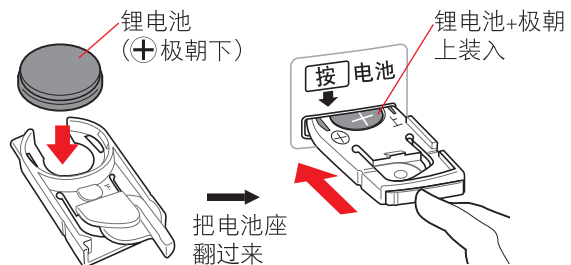
①取出电池座。



②左手固定电池，将电池座取至跟前。



②将电池座翻转过来装入电池，将电池座装回本体中。

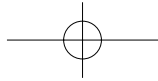


※即使没有装入锂电池也可以烘烤面包。

功能/菜单的使用区分

	功能	菜单	参照页	
制作面包	松软的口感 面包 (干酵母)	烘烤 面包	“吐司” 表皮松脆，口感扎实 P.16 “快速” 希望快速烤好 P.21 “软式” 表皮松软，纹理细腻 P.21 “法国” 皮较硬，体现面粉自身风味 P.22 “全麦” 表皮稍硬、芳香四溢、健康营养 P.21 “菠萝” 与松脆曲奇面皮构成两层面包 P.27	
		制作各种口味的面包	“米饭” 加入米饭，吃起来有嚼劲，口感扎实的面包 P.23 “米粉” 松软有嚼劲，米粉特有的香味 P.24	
			“面包” 想做成自己喜欢的形状 P.31 “披萨” 擀得薄薄的，松脆可口 P.34	
		制作面团	制作 饺子皮	“饺子皮” 轻松做饺子皮 P.35
			制作点心	烘烤 蛋糕
		制作 生巧克力		“巧克力” 轻松做生巧克力 P.38

- ※1 预约时，只有“揉面”在预约后立即执行，然后待机。
- ※2 预约时，在下一个行程开始之前保持待机。最长可待机11小时。
- ※3 可能被省略。
- ※4 可能被省略，可能连续“揉面”。



- ▼ 干酵母添加时间标准。(声音提示)
- ▼ 葡萄干等配料添加时间标准。(声音提示)

可使用功能 所需时间 (大约) **面包机制作过程**

(所需时间及酵母添加时间因室温、烤色、预约等条件而变化)

葡萄干	烤色	预约	所需时间 (大约)	制作过程	备注
●	●	●	4 小时	揉面 ×1 → 醒面 ×2 → 醒面 → 揉面 → 发酵 → 烘烤	
●	●	—	2 小时	揉面 → 醒面 ×3 → 揉面 → 发酵 → 揉面 → 发酵 → 烘烤	
●	●	●	4 小时20 分钟	醒面 ×2 → 揉面 → 醒面 → 揉面 → 醒面 → 揉面 → 发酵 → 烘烤	
●	—	●	5 小时	揉面 ×1 → 醒面 ×2 → 醒面 → 揉面 → 发酵 → 烘烤	
●	—	●	5 小时	揉面 ×1 → 醒面 ×2 → 醒面 → 揉面 → 发酵 → 烘烤	
●	—	—	2 小时15 分钟	揉面 → 醒面 → 揉面 → 发酵 → 揉面 → 发酵 → 面团添加 → 发酵 → 烘烤	(开始55分钟手动添加曲奇面团)
●	●	●	4 小时	揉面 ×1 → 醒面 ×2 → 醒面 → 揉面 → 发酵 → 烘烤	
●	●	●	2 小时30 分钟	醒面 ×2 → 醒面 → 揉面 → 发酵 → 烘烤	
●	—	—	1 小时	揉面 → 醒面 ×4 → 揉面 → 发酵	▶ ● “各种口味的面包” (P.32)
—	—	—	45 分钟	揉面 → 发酵 → 揉面 → 发酵	▶ ● “制作披萨” (P.34)
—	—	—	15 分钟	揉面	
—	●	—	1 小时30 分钟	揉面 → 清除面粉 → 揉面 → 醒面 ×3 → 烘烤 → 追加烘烤	(开始12分钟后用橡胶铲等清除周围的余粉)
—	—	—	17 分钟	搅拌 → 追加搅拌	

- 揉面** 叶片旋转，搅拌面团 (会有声音产生)
- 醒面** 面粉和水融合 (不动作)
- 发酵** 进行温度管理，使面团发酵 (几乎不动作)
- 烘烤** 烘烤面团

功能 / 菜单的使用区分

面包的基本材料

除了基本材料，还可以添加喜欢的食材，制成各种口味的面包。
(根据面包种类不同，材料和分量会发生改变)

面粉

(高筋面粉、面粉)



作用

与水一起揉和，能使蛋白质结合并生成面团。

要点

- 不必筛面粉。
- 蛋白质的量有差异，因此要根据类别使用不同的发酵膨胀方法。
- 务必使用称按“重量”称量。
(不要用计量杯称量)



制作面包时

最好使用蛋白质含量多(12~15%)的高筋面粉。

※成分表记载于袋子上。

水

作用

添加在面粉中搅拌后生成面团。

要点

- 下面的菜单使用冷水(约5℃:差不多冰水的温度)。
 - 快速面包
 - 法国面包
 - 全麦面包
 - 菠萝面包
 - 室温25℃以上时
- 碱性水不适用。

糖

(砂糖、红糖、蜂蜜)



作用

为制作面包的酵母提供营养，且加速发酵完成。还能改善面包口味、香味和表皮的烤色。

要点

- 颗粒较大的要研碎成细小颗粒。
- 增加用量，则烤色变深，减少用量则烤色变浅。
- 不能使用低热量甜味剂。

油脂

(黄油、无盐黄油、人造黄油、起酥油)



作用

使面包细腻、松软湿润吃起来更有嚼劲。

- 在固体形状下使用，无需溶化。
※推荐使用无盐黄油。

食盐



作用

除调味外，能使面包口感有嚼劲。还能防止细菌繁殖。

乳制品

(脱脂奶粉、牛奶)



作用

改善面包的口感和香味，使面包的色泽更加诱人。还能防止面包变硬。

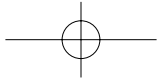
要点

- 使用牛奶时，要扣除与添加量同量的水。

蛋

作用

改善面包的味道、香味和色泽。也具有增加面包弹性的作用。



面包专用酵母

作用

以糖分为营养源活动，产生二氧化碳而使面包膨胀。



面包组织

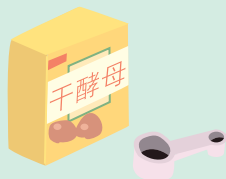
包入产生的二氧化碳而膨胀

要点

- 酵母是活的。新鲜程度不同，膨胀发酵程度也有差异，因此请使用保存期内的酵母并务必密封存放于冰箱。
- 干酵母一旦吸收湿气，膨胀能力就会急剧下降。

干酵母

想做出松软可口的面包，一般使用无需提前发酵的干酵母。



※不能使用新鲜酵母和泡打粉。

● 推荐安琪酵母公司的干酵母（真空包装产品）

米粉

要点

不含有使面包膨胀所需的蛋白质，所以只添加米粉无法制作面包。根据不同菜单，必须区别使用米粉。

※因为米粉面包中含有小麦成分（面筋），所以对小麦过敏的人不能食用。

※请务必注意材料和清洁保养方法，咨询医生后再使用。



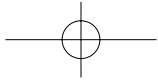
泡打粉

用于制作蛋糕。

※即使加入吐司和软式面包中也不会使其膨胀。

※所谓面筋

面粉加水揉和，面粉中的蛋白质结合而成的物质。面筋包裹着面包专用酵母活动产生的二氧化碳而膨胀，产生面包组织。



面包的基本材料 (续)

附属计量匙每1匙的重量基准

	大计量匙	小计量匙
砂糖	约8.5 g	约3 g
脱脂奶粉	约6 g	约2 g
食盐	—	约5 g
干酵母	—	约2.8 g

想改变材料配方和种类时

以下列分量为基准，根据个人口味调配。

材料	想增加	想减少
黄油	可增加至2.5倍	可减少至 $\frac{1}{2}$
砂糖	可增加至2倍	可减少至 $\frac{1}{2}$
脱脂奶粉	可增加至2倍	可以不加
食盐	—	可以不加 (米粉面包可减少至 $\frac{1}{2}$)

●若增加砂糖的分量，会使烤色变深。减少用量烤色会变浅，高度也会变低。

●如果不加盐，口感稍差。
如果没有加盐，酵素活动，面筋不成形，无法做出松软面包。

●也可以用人造黄油代替黄油，用蜂蜜代替砂糖，用牛奶代替脱脂奶粉。(P.12)

- 蜂蜜最多不超过25 g
- 脱脂奶粉大1相当于70 mL牛奶

想添加蛋或牛奶时

减少相当于蛋或者牛奶分量的水。

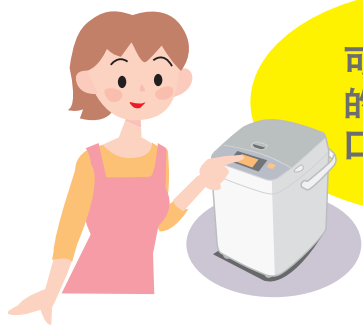
- 蛋 (最多1个)
- 牛奶 (最多添加水量的一半)

●把蛋等放入计量杯后再加水称量。

●不要使用预约。
(在夏季可能会变质)



关于材料的准备

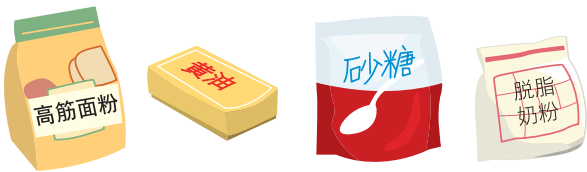


可以用自己喜欢的材料制作多种口味的面包

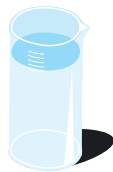
以基本的吐司为基准，向您介绍搭配的材料 (P.16)和分量的基准。

除了基本材料，还可以添加喜欢的食材，制成各种口味的面包。

在基本材料中



添加自己喜欢的材料



开始就放入面包容器里！



面包的基本材料 / 关于材料的准备

蔬菜



：约为面粉重量的15~20%
(标准：50 g)
例) · 胡萝卜→研碎
· 南瓜→煮软捣碎后冷却
· 菠菜→煮后切碎冷却

米粉等谷物类



：约为面粉重量的10~20%
(标准：30 g)
例) · 米粉 · 燕麦粉
· 糯米粉 · 全麦粉 · 黑麦
· 豆粉 · 芝麻

果汁



：不超过水的用量
例) · 橙 · 苹果
· 番茄等100%果汁
→事先放入冰箱内充分冷藏

面粉的量



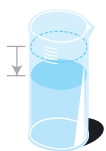
(保持不变)

扣除谷物类的重量

例) 黑麦 30 g (250 g 的12%)
小麦粉 220 g

(保持不变)

水的量



扣除蔬菜重量的80%

例) 煮过的南瓜 50 g
水 140 mL
(180 mL - 50 g 的80%)

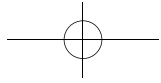
(保持不变)

扣除果汁的量

例) 橙汁 100 mL
水 80 mL
(180 mL - 100 mL)

●不要使用预约功能

●不要使用预约功能

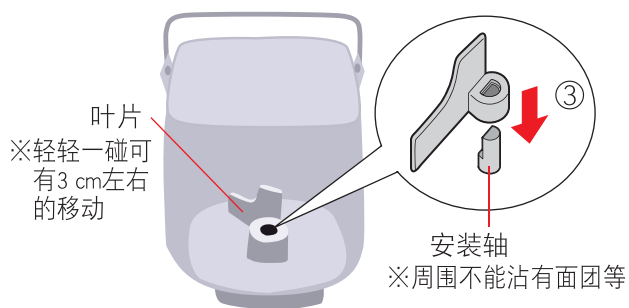
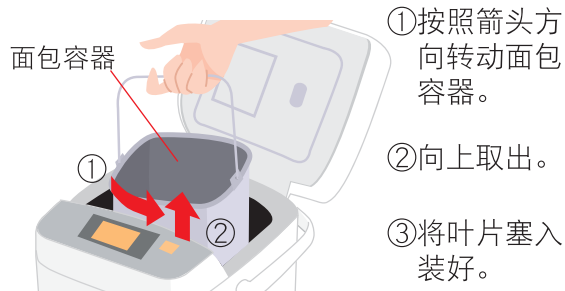


试着烘烤基本的面包

放入材料



1 取出面包容器 装好叶片

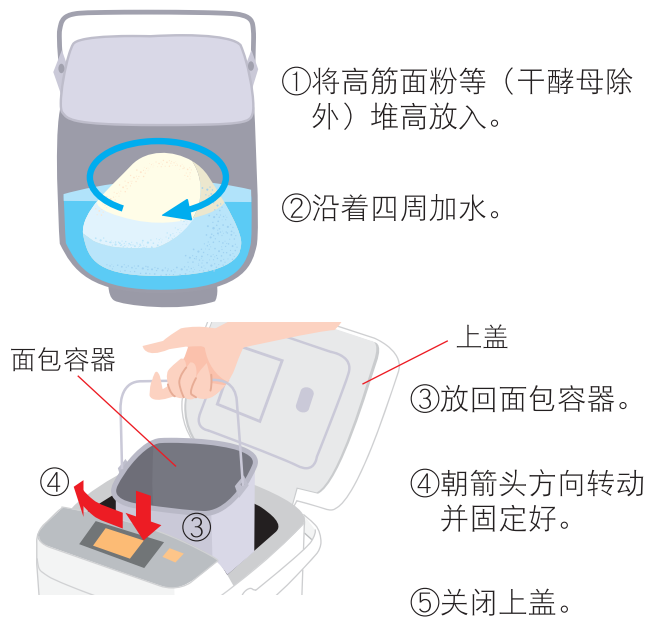


吐司	181kcal (切成6片 1片的量)
高筋面粉	250 g
黄油	10 g
砂糖	大2 (17 g)
脱脂奶粉	大1 (6 g)
食盐	小1 (5 g)
水※	190 mL
干酵母	小1 (2.8 g)

※室温高于25 °C时, 可将约5 °C的冷水减少10 mL

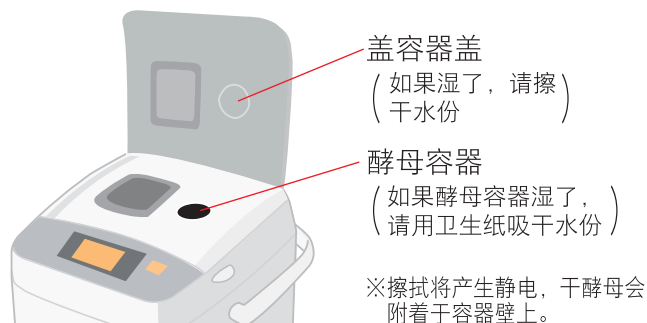
●软式面包等的基本搭配 ▶ P.21~

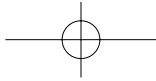
2 在面包容器里, 放入干酵母以外的高筋面粉和水等材料



※面包容器的把手中途会停止。(为了方便取出面包容器) 不需要压到最下方。

3 向酵母容器里 加入干酵母





所需时间：约4小时

设置

取出



4 选择“面包”



- 面包 ■
- 面团 ■
- 点心 ■

5 选择“吐司”



- 选择其他面包种类时 → 菜单 (P.21)
- 放入葡萄干等配料时 → 葡萄干 (P.18)
- 选择烤色时 → 烤色 (P.20)
- 预约完成时间时 → 预约 (P.20)

6 开始



闪烁→亮灯



● 大致完成时间。

● 开始后，请不要打开上盖。干酵母会溢出来。但是，手动加入配料时 (P.19)，已加入干酵母，因此可以打开上盖。

烘焙工序
请参阅
P.11

7 烘烤结束后（哔哔声） 切断电源

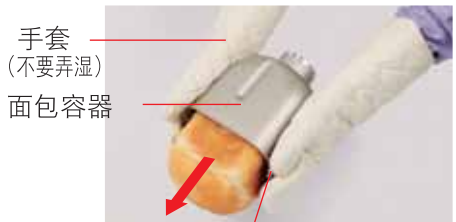
- 取消 ① 按下“取消”
- ② 拔出电源插头。

8 冷却（约2分钟）

※ 请注意放置面包容器的场所。
(面包容器会发热)

※ 如果超出时间，吐司会收缩下塌。

9 取出面包， 散热



抓住把手，用力摇晃数次
※ 取出时，不要使用小刀、叉子、筷子。
(会划伤氟素涂层)

- 取出后，确认面包容器内是否有叶片。如果没有，是因为插入了面包中（底部），请取出。



(如果叶片在面包内未取出而直接切面包，将损伤叶片。)

试着烘烤基本的面包

便利的功能

制作含有自己喜欢的配料的面包“葡萄干”

葡萄干和核桃等自己喜欢的配料，可通过设定自动添加。
香蕉和巧克力等无法自动添加的配料（P.19），请在发出哔哔声后自行放入。

请遵照各菜单的调配比例与配料用量。若不遵守，配料可能会从面包容器中飞出，被加热器烤焦，发出臭味或冒烟。

自动投料（由自动制面包机完成）

准备 先把您喜欢的配料放入葡萄干、坚果容器。

放入容器的总量不可超过60 g

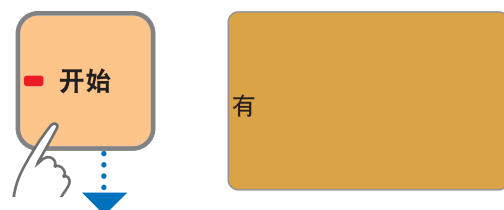


葡萄干、坚果容器

① 按下“葡萄干”
选择“有”（使“有”闪烁）



② 开始



（自动投入配料）

※“揉面”暂时停止。

● 有时在葡萄干、坚果容器内会沾有少量的配料。

● 表面有砂糖的水果，在夏季或者预约烘烤时，可能会因砂糖融化粘在容器上而无法投放。

可以自动投料的材料 干燥的配料、不易溶化的配料

干果类
（不超过60 g）
葡萄干、西梅、陈皮等



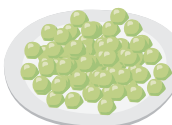
▶ 切成5 mm以下的小块

坚果类
（不超过40 g）
腰果、核桃等



▶ 打碎为5 mm以下的小块

豌豆※
（不超过30 g）



▶ 将水分擦拭干净

橄榄※
（不超过20 g）



▶ 去核，切成1/4大小并将水分擦拭干净

火腿、培根、香肠※
（不超过50 g）



▶ 切成10 mm宽度

※预约烘烤面包时，请不要添加配料。
（尤其夏季等会造成变质）

投放配料时，请注意以下材料！



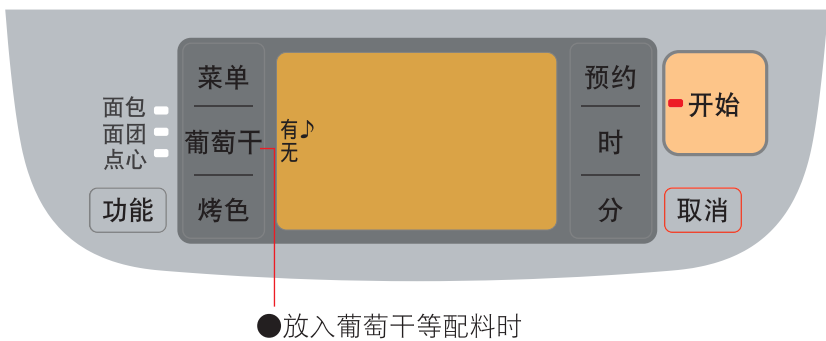
● 添加较硬的材料，可能会使面包容器等的氟素涂层剥落。
请注意使用。

※误食剥落的氟素涂层，并不会对人体造成影响。

- 谷物
- 水果麦片
- 裹糖坚果类
- 枫糖块
- 珍珠糖
- 糖粒

等

选择菜单、功能后…



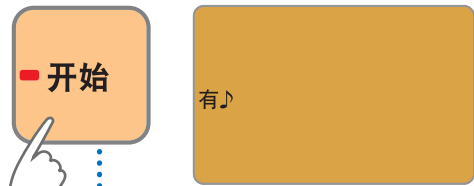
■请手动投放无法自动投入的配料

发出蜂鸣声 (♪) 后手动投入

① 按下“葡萄干”
选择“有♪” (使“有♪”闪烁)



② 开始



③ 发出哔哔声后,
打开上盖



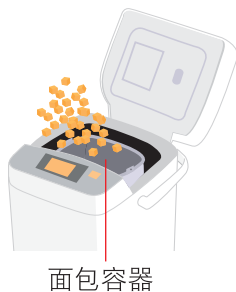
④ 把配料放入
面包容器, 关闭上盖

在3分钟内

3分钟后
(步骤③发出哔哔声之后)

发出蜂鸣声,
自动重新开始

●葡萄干、坚果容器
一直保持开启状态。



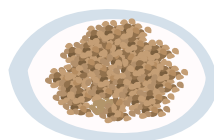
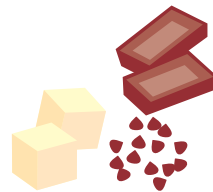
面包容器

无法自动投入的材料 (粘在容器上、难以投入) 水分多、有粘性的材料、易融化的材料

酒渍水果、洋葱等切碎的蔬菜



起司、巧克力等



※芝麻等细小的材料应在最开始就放入面包容器。
(不超过面粉重量的约20%)

●放入的材料越多, 面包的膨胀效果越差。

●有的材料可能不会保持原来的形状。

便利的功能

■制作带馅面包时, 放入配料的时间是…

发出哔哔声的时间因菜单与室温的不同而异。

“面包”功能

- 吐司 : 约55分钟~1小时25分钟后
- 快速 : 约30分钟之后
- 软式 : 约1小时40分钟~2小时5分钟后
- 法国 : 约30分钟~1小时15分钟后
- 全麦 : 约1小时25分钟~2小时45分钟后
- 菠萝 : 约35分钟后
- 米饭 : 约55分钟~1小时25分钟后
- 米粉 : 约35~55分钟后

“面团”功能

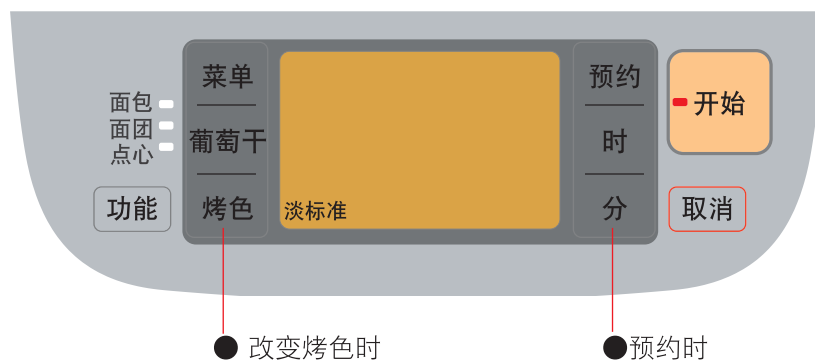
- 面包面团 : 约15~30分钟后

●添加富含蛋白质分解酵素的鲜果时, 面包不会膨胀。

- 甜瓜
 - 猕猴桃
 - 无花果
 - 芒果
 - 菠萝
 - 木瓜
- 等

便利的功能

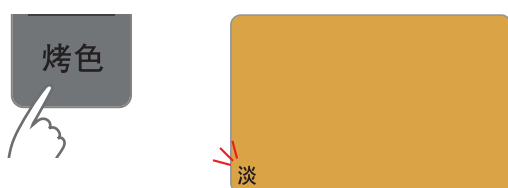
选择功能、菜单后…



烘烤出自己喜欢的颜色的“烤色”

烤色可以设置为“淡”和“标准”两种。

- ① 按下“烤色”
选择您喜欢的烤色



- 可以设置“烤色”的功能 (P.11)

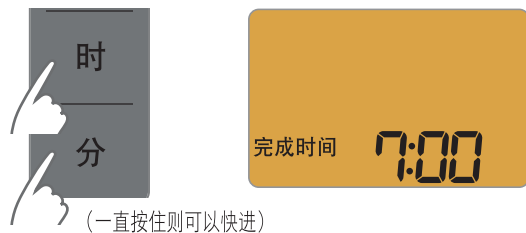
在指定时间完成烘烤的“预约”

早上想吃刚烤好的面包时可以使用本功能。

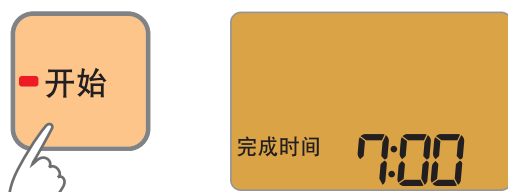
- ① 确认当前时间是否准确
- ② 按下“预约”



- ③ 设置烘烤完成的时间



- ④ 开始 (预约完成)



- 使用“葡萄干”和“烤色”功能时

- ① 设置“葡萄干”、“烤色”
- ② 设置“预约”

- 可预约的时间标准

“面包”功能

- 吐司 : 4小时10分钟~13小时后
- 软式 : 4小时30分钟~13小时后
- 法国 : 5小时10分钟~13小时后
- 全麦 : 5小时10分钟~13小时后
- 米饭 : 4小时10分钟~13小时后
- 米粉 : 2小时40分钟~13小时后

※有的菜单无法使用预约功能。

※超出预约的时间无法设置。

烘烤面包

快速面包

软式面包

全麦面包

- 准备**
- ①在面包容器内安装叶片。
 - (P.16) ②放入(除干酵母外的)面粉和水等材料。
 - ③把面包容器装入本体内,将干酵母放入酵母容器。

所需时间: 快速面包 约2小时
软式面包 约4小时20分钟
全麦面包 约5小时

材料

快速面包

200kcal (切6片 1片的量)

高筋面粉	280 g
黄油	10 g
砂糖	大2 (17 g)
脱脂奶粉	大1 (6 g)
食盐	小1 (5 g)
冷水 (5 °C)*	210 mL
干酵母	小1½ (4.2 g)

※ 室温超过25 °C时, 减少10 mL。

软式面包

187kcal (切6片 1片的量)

高筋面粉	250 g
黄油	15 g
砂糖	大2 (17 g)
脱脂奶粉	大1 (6 g)
食盐	小1 (5 g)
水*	190mL
干酵母	小1 (2.8 g)

※ 室温超过25 °C时, 将5 °C左右的冷水减少10 mL。

全麦面包 (全麦面粉50%)

173kcal (切6片 1片的量)

全麦面粉 (面包用)*1	125 g
高筋面粉	125 g
黄油	10 g
砂糖	大2 (17 g)
脱脂奶粉	大1 (6 g)
食盐	小1 (5 g)
冷水 (5 °C)*2	210 mL
干酵母	小1 (2.8 g)

※1 除点心用(低筋类)及小麦以外的全麦面粉不能用于烘烤面包。

※2 室温超过25 °C时, 减少10 mL。

● 室温超过30 °C时做出的面包品质较差。

1

功能

选择“面包”



2

菜单

选择“快速”、“软式”或“全麦”



3

开始

开始



4

发出哔哔声后, 按下“取消”, 取出面包容器冷却约2分钟后, 取出面包



全麦面包

■ 全麦面粉占总面粉量的比例为

30 ~ 100%。 (麸皮的比例为30 ~ 40%)

▶ 比例不足30%时请用“吐司”功能烘烤。

※ 全麦面粉比例越大, 面包高度越低。

※ 面包的形状和膨胀程度因全麦面粉的种类而异。

便利的功能

烘烤面包

烘烤面包

法国面包



所需时间：约5小时

- 准备**
- ① 在面包容器内安装叶片。
 - (P.16) ② 放入（除干酵母外的）面粉和水等材料。
 - ③ 把面包容器装入本体内，将干酵母放入酵母容器。

相比其他菜单烘烤出的面包，法国面包有时较难取出。请按照下述步骤4取出面包。

材料

法国面包	153kcal (切6片 1片的量)
高筋面粉	225 g
低筋面粉	25 g
食盐	小 1 (5 g)
冷水 (5 °C) ※	190 mL
干酵母	小 ½ (1.4 g)

※室温超过25 °C时，减少10 mL。

●室温超过30 °C时做出的面包品质较差。



1 选择“面包”



面包 ■
面团 ■
点心 ■

2 选择“法国”



■放入葡萄干等配料时 → 葡萄干 (P.18)

■预约完成时间时 → 预约 (P.20)

3 开始



烘焙工序
请参阅
P.11



4 发出哔哔声后，按下“取消”，取出面包容器冷却约2分钟后，取出面包

■取出法国面包 …

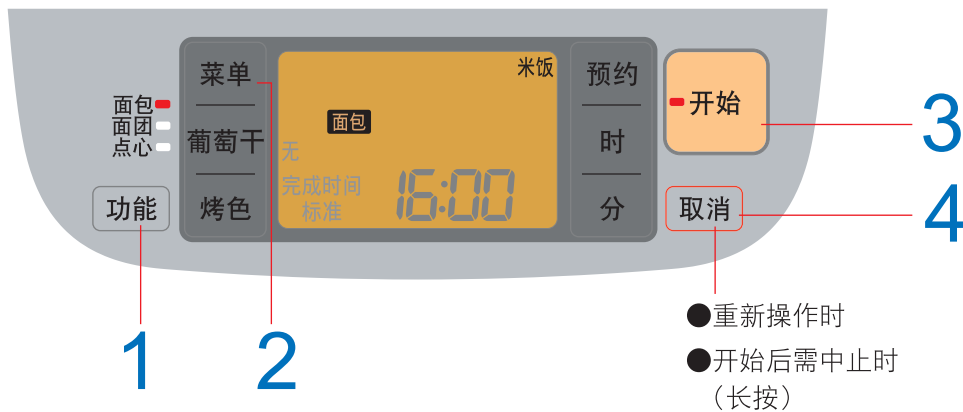
在下面铺上毛巾等，用力向下甩，甩的同时应用手抵住台子。（参照右图）



米饭面包



所需时间：约4小时



- 准备**
- ①在面包容器内安装叶片。
 - ②放入（除干酵母外的）面粉和水等材料。
(P.14)
 - ③把面包容器装入本体内，将干酵母放入酵母容器。

材料

米饭面包		220kcal (切6片 1片的量) (米饭为150g时)
高筋面粉	230 g	
放凉的米饭(白米)	100~150 g	
黄油	10 g	
砂糖	大2 (17 g)	
脱脂奶粉	大1 (6 g)	
食盐	小1 (5 g)	
水※	160 mL	
干酵母	小¾ (2.1 g)	

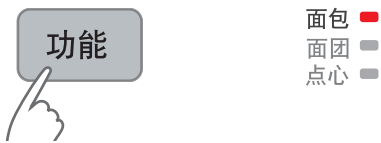
※室温超过25℃时，将5℃左右的冷水减少10 mL。

- 也可以使用糙米或藏红花饭代替白米。
- 米饭的量越多，烘烤出的面包越柔软。
- 室温超过30℃以上时，要放在冰箱中冷却。
- 可以使用预约功能，但请勿使用煮熟（或解冻后）超过1天的米饭。



- 有时候饭粒会保持原状。

1 选择“面包”

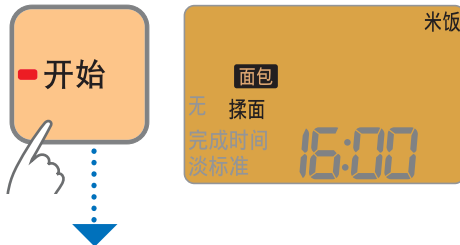


2 选择“米饭”



- 放入葡萄干等配料时 → 葡萄干 (P.18)
- 选择烤色时 → 烤色 (P.20)
- 预约完成时间时 → 预约 (P.20)

3 开始



烘焙工序
请参阅
P.11

4 发出哔哔声后，按下“取消”，取出面包冷却约2分钟后，取出面包

- 米饭面包含有较多水分，容易变质，因此请尽早食用。
(夏天：当天；冬天：到第二天)

烘烤面包

烘烤面包

米粉面包



所需时间：约2小时30分钟

- 重新操作时
- 开始后需中止时 (长按)

- 准备**
- ①在面包容器内安装叶片。
 - (P.16) ②放入 (除干酵母外的) 米粉和水等材料。
 - ③把面包容器装入本体内, 将干酵母放入酵母容器。

米粉面包

192kcal (切6片 1片的量)

米粉	50 g
高筋面粉	200 g
黄油	20 g
砂糖	大2 (17 g)
脱脂奶粉	大1 (6 g)
食盐	小1 (5 g)
水※	200 mL
干酵母	小1½ (4.2 g)

※室温超过 25 °C 时, 使用约 5 °C 的冷水。

- 室温超过 25 °C 时, 使用预约功能会使面包品质变差。(P.44)
- 室温超过 25 °C 时, 请务必将面粉等材料放入冰箱冷藏。

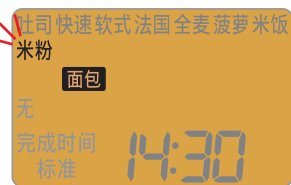
1 选择“面包”

功能

- 面包
- 面团
- 点心

2 选择“米粉”

菜单



- 放入葡萄干等配料时 → 葡萄干 (P.18)
- 选择烤色时 → 烤色 (P.20)
- 预约完成时间时 → 预约 (P.20)

3 开始

开始



烘焙
工序请参阅
P.11



4 发出哔哔声后, 按下“取消”, 取出面包容器冷却约2分钟后取出面包



各种口味的面包配方

●热量标准 切6片 1片的量

橄榄吐司

… 使用“吐司”、“软式” 185kcal

高筋面粉	250 g
黄油	10 g (软式面包为15 g)
砂糖	大2 (17 g)
脱脂奶粉	大1 (6 g)
食盐	小1 (5 g)
干香草	少许
水※	180 mL
干酵母	小1 (2.8 g)
* 青橄榄	20 g

※室温超过25℃时, 减少10 mL。(5℃的冷水)

* 使用“葡萄干”功能。(P.18)

葵花籽蜂蜜面包

… 使用“吐司”、“软式” 218kcal

高筋面粉	250 g
黄油	15 g
砂糖	大2 (17 g)
脱脂奶粉	大1 (6 g)
食盐	小1 (5 g)
蜂蜜	大匙1 (21 g)
水※	180 mL
干酵母	小1 (2.8 g)
* 葵花籽	20 g

※室温超过25℃时, 减少10 mL。(5℃的冷水)

* 使用“葡萄干”功能。(P.18)

果汁面包

… 使用“快速” 220kcal

高筋面粉	250 g
黄油	25 g
砂糖	大1 (8.5 g)
脱脂奶粉	大2 (12 g)
食盐	小 $\frac{3}{4}$ (3.8 g)
蛋(打匀)	M寸1个 (50 g)
100%番茄果汁(放入冰箱冷藏)※	120 mL
干酵母	小 $1\frac{3}{4}$ (4.9 g)
* 什锦蔬菜 (水煮后沥干水分, 冷却至室温)	70 g

※室温超过25℃时, 减少10 mL。

* 使用“葡萄干”功能。(P.18)

红豆饭面包

… 使用“米饭” 199kcal

高筋面粉	230 g
红豆饭(放凉)	100 g
酥油	10 g
砂糖	大2 (17 g)
食盐	小1 (5 g)
黑芝麻	5 g
水※	160 mL
干酵母	小 $\frac{3}{4}$ (2.1 g)

※室温超过25℃时, 减少10 mL。

潘妮朵尼

… 使用“快速” 234kcal

高筋面粉	250 g
黄油	25 g
砂糖	大1 (8.5 g)
脱脂奶粉	大2 (12 g)
食盐	小1 (5 g)
蛋(打匀)	M寸1个 (50 g)
冷水(5℃)※	130 mL
干酵母	小 $1\frac{3}{4}$ (4.9 g)
* 您喜欢的干果	60 g

※室温超过25℃时, 减少10 mL。(5℃的冷水)

* 使用“葡萄干”功能。(P.18)

香肠起司面包

… 使用“吐司”、“软式” 254kcal

基本配方(吐司或软式面包)	
* 香肠	30 g
* 起司	20 g

* 使用“葡萄干”功能。(P.18)

咖喱饭面包

… 使用“米饭” 236kcal

高筋面粉	210 g
放凉的米饭(白米)	100 g
黄油	20 g
砂糖	大2 (17 g)
脱脂奶粉	大1 (6 g)
食盐	小1 (5 g)
咖喱粉	5 g
精制干酪(切成小块)	30 g
黑胡椒粉	小匙 $\frac{1}{2}$ (3 g)
水※	110 mL
干酵母	小 $\frac{3}{4}$ (2.1 g)
* 马铃薯(切成小块, 水煮但不煮烂)	20 g
* 胡萝卜(切成小块, 水煮但不煮烂)	20 g
* 培根	20 g

※室温超过25℃时, 减少10 mL。

* 使用“葡萄干”功能。(P.18)

海带面包

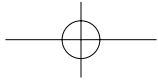
… 使用“米饭”
烤色“淡” 212kcal

高筋面粉	230 g
放凉的米饭(白米)	100 g
酥油	10 g
砂糖	大2 (17 g)
食盐	小1 (5 g)
白芝麻	5 g
水※	160 mL
干酵母	小 $\frac{3}{4}$ (2.1 g)
* 海带	10 g

※室温超过25℃时, 减少10 mL。

* 使用“葡萄干”功能。(P.18)

烘烤面包



烘烤面包

各种口味的面包配方

●热量标准 切6片 1片的量



含红辣椒、橄榄

意大利风味面包 … 使用“法国” 195kcal

高筋面粉	225 g
低筋面粉	25 g
食盐	小1(5 g)
橄榄油	大匙2(24 g)
冷水(5℃)※	170 mL
干酵母	小½(1.4 g)

※室温超过25℃时, 减少10 mL。



法式乡村面包 … 使用“法国” 150kcal

高筋面粉	200 g
全麦面粉	50 g
食盐	小1(5 g)
冷水(5℃)※	190 mL
干酵母	小½(1.4 g)

※室温超过25℃时, 减少10 mL。

根据您的喜好, 也可以放入切碎成5 mm小块的红辣椒(或番茄干) 20 g和橄榄20 g(或罗勒干叶 小汤匙1) 使用 → “葡萄干”功能。(P.18)



小鱼干海带米粉面包 … 使用“米粉” 199kcal

高筋面粉	200 g
米粉	50 g
黄油	20 g
* 小鱼干(干炒)	20 g
脱脂奶粉	大1(6 g)
食盐	小1(5 g)
水※	200 mL
干酵母	小1½(4.2 g)
* 海带干(水发后拧干)	4 g(干燥重量)

※室温超过25℃时, 使用约5℃的冷水。

* 使用“葡萄干”功能。 ➡ 手动放入(P.19)



桔香米粉面包 … 使用“米粉” 201kcal

高筋面粉	200 g
米粉	50 g
* 桔子果酱	20 g
黄油	20 g
脱脂奶粉	大1(6 g)
食盐	小1(5 g)
水※	170 mL
干酵母	小1½(4.2 g)

※室温超过25℃时, 使用约5℃的冷水。

* 最开始即放入面包容器。

菠萝面包



所需时间：约2小时15分钟

1 2

●重新操作时
●开始后需中止时
(长按)

准备 ①制作曲奇面团后放入冰箱。(P.28 ①~⑥)

- (P.16) ②在面包容器内安装叶片。
③放入(除干酵母外的)面粉和水等材料。
④把面包容器装入本体内,将干酵母放入酵母容器。

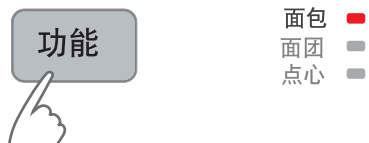
材料

菠萝面包		289kcal (切6片 1片的量)
高筋面粉	150 g	
黄油	15 g	
砂糖	大2 (17 g)	
脱脂奶粉	大1 (6 g)	
食盐	小½ (2.5 g)	
冷水 (5 °C)	100 mL	
干酵母	小¾ (2.1 g)	

曲奇面团 (菠萝面包的外皮)	
黄油	50 g
砂糖	40 g
蛋 (打匀)	M寸½个 (25 g)
低筋面粉	100 g
泡打粉	3 g
香草精	少许
精制白糖 (最后加工用)	小匙2~3

- 请务必遵守上述分量。
用量过多可能导致面包从面包容器中溢出、烤焦、发出臭味或冒烟。
- 在步骤4误按了“取消”时在10分钟内按下“开始”即可恢复。
(仅限1次。按其他按键无效)
- 步骤4经过15分钟后,即使操作尚未完成也会发出蜂鸣声,自动重新开始。
- 在步骤4中(15分钟)添加不同配料,可以做出各种口味的面包。
▶ P.29

1 选择“面包”



2 选择“菠萝”



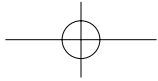
■放入葡萄干等配料时 ▶ 葡萄干 (P.18)

3 开始



烘烤面包

烘焙工序
请参阅
P.11



烘烤面包

菠萝面包

(续)



4 发出哔哔声后，打开上盖 放入曲奇面团

在15分钟内

- ①重新把面包面团放在面包容器中央
- ②把涂了蛋液的一面朝下，将曲奇面团放在面包面团上
- ③轻轻按压面团四周（不要用力按压）
- ④从上方撒入精制白糖

- 不要按“取消”



5 关闭上盖 再次开始



6 发出哔哔声后，按下“取消”，取出面包 取出面包

※取出用力过猛时会破坏面包形状。

曲奇面团的制作方法

制作面团

- ①把低筋面粉和泡打粉混合后过筛。
- ②用木铲等工具将恢复至室温的黄油搅拌成奶油状。
- ③加入少量地砂糖（分2~3次），每加一次都要搅拌黄油，直至黄油颜色偏白且光滑。
- ④把蛋液分3~4次少量加入，每加一次都要充分搅拌。最后加入香草精。
※蛋液预留1/2小匙



- ⑤加入①过筛的粉，用轻快下切的方式拌匀，直至粉粒感消失。



- ⑥面团做好后，制成光滑的圆盘形状，包上保鲜膜放入冰箱醒面20分钟以上。



擀平

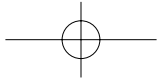
- ⑦用擀面杖擀成直径为14~15 cm的圆形。
※用保鲜膜包裹住面团，易于擀平。
- ⑧用预留的蛋液（小匙1/2）涂抹面团的其中一面。



制作菠萝面包的诀窍！

- 也可以在曲奇面团上划出格子花纹。
用竹签浅浅地划出深度不超过1 mm的花纹。
（花纹过深可能会使曲奇面团碎裂滑落）
- 曲奇面团达到可以柔韧弯曲的硬度后再放入，就能做出漂亮的菠萝面包。





使用“菠萝”

制作各种口味的面包




材料

1554kcal

高筋面粉	200 g
黄油	15 g
砂糖	大3 (25.5 g)
A 脱脂奶粉	大1 (6 g)
食盐	小 $\frac{3}{4}$ (3.8 g)
蛋(打匀)	M寸 $\frac{1}{2}$ 个 (25 g)
冷水(5℃)	110 mL
干酵母	小 $1\frac{1}{4}$ (3.5 g)
配料	
干果(朗姆酒腌渍)	100 g
牛奶	小匙1 (5 mL)
肉桂糖	适量
制作糖霜用	
B 砂糖粉	25 g
水	小匙 $\frac{1}{2}$

肉桂卷

● 选择“菠萝”制作面包面团

- ①将A放入装有叶片的面包容器中，再安装到本体中。
- ②将干酵母放入酵母容器中，选择“菠萝”，按下 。

操作应在15分钟内完成！

● 取出面团

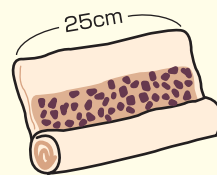
- ③发出哔哔声后，打开上盖，从面包容器中取出面团。
● 不要按“取消”

● 擀平

- ④把面团擀成(宽)15 cm × (长)25 cm的面饼。

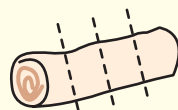
● 成形

- ⑤在近身的 $\frac{3}{4}$ 面饼上涂抹牛奶，撒上肉桂糖和干果。



- ⑥从靠近身体一侧开始卷起。

- ⑦平均切成4段，放入面包容器。



● 烘烤(再次按下)

● 制作糖霜

- ⑧把B放入碗中，用60℃的水隔水加热同时搅拌，制作糖霜。

● 最后加工

- ⑨烘烤完成后，从面包容器中取出，把糖霜倒在面包上。

面团发粘难以擀平时，在手和擀面杖上撒上高筋面粉，可以轻松擀平面团。



制作各种口味的面包时

面包面团和配料的总重量不得超过600 g！

※配料过多，面包可能无法膨胀，或者烘烤不足。

避免使用含水量大的配料！

(经过熬煮等加工的材料应沥干水分，并冷却至常温)

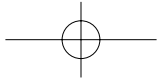
※否则会影响面包面团发酵

配料应事先准备好！

※操作时间为15分钟。

烘烤面包

使用“菠萝”制作各种口味的面包



使用“菠萝”

制作各种口味的面包 (续)




材料 206kcal (切6片 1片的量)

A	高筋面粉	200 g
	黄油	15 g
	砂糖	大2 (17 g)
	脱脂奶粉	大1 (6 g)
	食盐	小 $\frac{3}{4}$ (3.8 g)
	抹茶	小匙1 (2 g)
	蛋(打匀)	M寸 $\frac{1}{2}$ 个(25 g)
	冷水(5°C)	110 mL
干酵母	小1 $\frac{1}{4}$ (3.5 g)	
配料		
糖煮黑豆	120 g	

抹茶黑豆面包卷

● 选择“菠萝”制作面包面团

- ①将A放入装有叶片的面包容器中，再安装到本体中。
- ②将干酵母放入酵母容器中，选择“菠萝”按下 。

● 取出面团

- ③发出哔哔声后，打开上盖，从面包容器中取出面团，拆下叶片。
● 不要按“取消”

● 擀面

- ④将面团擀成略小于面包容器宽度的细长形状。

● 放入配料，使面包成形

- ⑤均匀撒入沥干水分的黑豆。
- ⑥从靠近身体一侧开始卷起。
- ⑦放入面包容器。

● 烘烤

(按下 )

用可可粉代替抹茶。
加入巧克力块和杏仁片
就是很受小朋友欢迎的
巧克力杏仁面包卷。




材料 1134kcal (不含配料)

A	高筋面粉	200 g
	黄油	35 g
	砂糖	大2 (17 g)
	脱脂奶粉	大1 (6 g)
	食盐	小 $\frac{3}{4}$ (3.8 g)
	蛋(打匀)	M寸 $\frac{1}{2}$ 个(25 g)
冷水(5°C)	100 mL	
干酵母	小1 $\frac{1}{4}$ (3.5 g)	
内馅配料	12个(15 g/个)	

馅料面包

● 选择“菠萝”制作面包面团

- ①将A放入装有叶片的面包容器中，再安装到本体中。
- ②将干酵母放入酵母容器中，选择“菠萝”按下 。

● 取出面团

- ③发出哔哔声后，打开上盖，从面包容器中取出面团，拆下叶片。
● 不要按“取消”

● 成形

- ④将面团分成12等分。

● 包入配料

- ⑤将配料逐个包入切好的面团中。
- ⑥放入面包容器。

● 烘烤

(再次按下 )

选择自己喜欢的配料
(禁止带有水分!)
咖喱(熬煮收汁)、肉丸
马铃薯沙拉、香肠、金枪鱼
(沥干水分)、奶酪(切丁)

等等



制作面包面团

面包面团

披萨面团

透过制作面包面团和披萨面团，就可以制作牛角面包（P.33）和硬面包圈（P.34）等各种口味的面包。



所需时间：面包面团 约1小时
披萨面团 约45分钟



- 重新操作时
- 开始后需中止时（长按）

- 准备**
- ①在面包容器内安装叶片。
 - ②放入（除干酵母外的）面粉和水等材料。
(P.16)
 - ③把面包容器装入本体内，将干酵母放入酵母容器。

材料

面包面团

高筋面粉	280 g
黄油	50 g
砂糖	大3 (25.5 g)
脱脂奶粉	大2 (12 g)
食盐	小1 (5 g)
蛋	M寸½个(25 g)
水※	160 mL
干酵母	小1 (2.8 g)

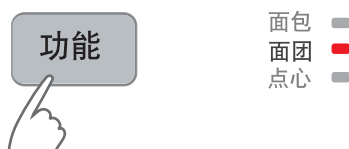
※室温超过 25 °C 时，使用约 5 °C 的冷水。

披萨面团

高筋面粉	280 g
黄油	15 g
砂糖	大1 (8.5 g)
脱脂奶粉	大1 (6 g)
食盐	小1 (5 g)
水※	190 mL
干酵母	小1 (2.8 g)

※室温超过 25 °C 时，使用约 5 °C 的冷水。

1 选择“面团”



2 选择“面包”或者“披萨”



※选择面包面团时

※选择披萨面团时

■放入葡萄干等配料时 → 葡萄干 (P.18)
(仅限面包面团)

3 开始



4 发出哔哔声后，按下“取消”立即取出面团

※静置面团，还能继续发酵。
※改变面团材料的比例可能导致发酵速度变慢。
(P.46)

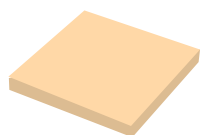
使用“菠萝”制作各种口味的面包

制作面包面团

各种口味的面包

使用面包面团

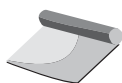
使用面团制作面包时使用的工具



●揉面板



●秤 (1 g单位)



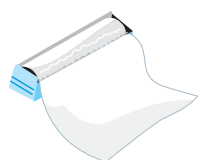
●刮板



●擀面杖



●小毛巾
(浸湿后拧干)



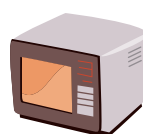
●烹饪纸



●喷雾器



●毛刷



●烤箱

制作时可能使用的工具

- 厨房剪刀
- 面包模具
- 保鲜膜
- 温度计 等



材料 (12个的量) 135kcal (1个的量)

面包面团 (P.31)	1次的量
蛋液 (蛋汁)	M寸½个 (25g)

奶油卷

成形

- ①用刮板将面团分割成约45 g的大小 (12等分), 搓成圆球状, 盖上小毛巾后放置约15分钟。
- ②搓成椭圆形, 再盖上小毛巾放置10~15分钟, 静置。
- ③用手轻轻按压, 再用擀面杖擀薄。
- ④抓住面团一端, 向靠近身体的方向拉伸, 同时紧紧的卷起来。
(如果没有卷紧的话, 发酵时容易横向胀起)



发酵

- ⑤把收口朝下放置, 并喷洒水。
- ⑥在30~35 °C温度条件下, 使面团发酵40~60分钟 (膨胀到大约2倍大小为止) 涂上蛋液。



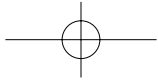
烘烤

- ⑦在预热到170~200 °C的烤箱内烘烤大约15分钟。剩下的面团放在冰箱内避免过度发酵。



豆沙面包

- ①(在奶油卷步骤①后) 将面团擀成直径10 cm的面饼。
- ②用①制作好的面饼, 将豆沙馅包起来, 揉成团, 将中间压的比周边低。
- ③排放好②, 喷洒水, 在30~35 °C温度条件下, 使面团发酵20~30分钟 (膨胀到大约2倍大小止)。
- ④涂上蛋液 (蛋汁), 撒上白芝麻, 在预热到170~190 °C的烤箱内烘烤大约15分钟。



材料 (12个的量)

●使用干酵母

面包面团		201kcal	(1个的量)
高筋面粉	225 g		
低筋面粉	55 g		
黄油	15 g		
砂糖	大3(25.5 g)		
※ 脱脂奶粉	大1(6 g)		
1 食盐	小1(5 g)		
蛋汁	M寸½个 (25 g)		
水	140 mL		
干酵母	小1(2.8 g)		
黄油 (切成1 cm厚)	140 g		
蛋液 (蛋汁)	M寸½个(25 g)		

※ 1 按照P.31的步骤制作。

牛角面包

加入黄油

- ①把面团放在碗中，用保鲜膜封住，放入冰箱冷藏30~60分钟。
(室温较高时，延长冷藏时间)
- ②在黄油上涂抹面粉，放在保鲜膜上，擀成20 × 20 cm的正方形，放入冰箱冷藏15~30分钟。
- ③用擀面杖敲打按压面团，擀成30 × 30 cm的正方形。
- ④用面饼包裹②做好的黄油，再包上保鲜膜，放入冰箱冷藏10~20分钟。
- ⑤用擀面杖敲打按压，让面团稍微变薄，并擀平。
- ⑥把面饼折三折，包上保鲜膜，放入冰箱冷藏10~20分钟。
- ⑦重复⑤和⑥两次，冷藏30~60分钟。

成形

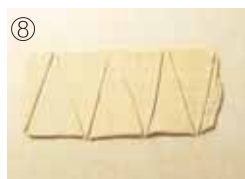
- ⑧把面团2等分，分别擀成18 × 40 cm的长方形，平均分成6个等腰三角形。
- ⑨抓住面团的一端卷起来。
- ⑩把收口朝下放置。

发酵

- 喷水后用保鲜膜封住，在室温环境下发酵40~60分钟(膨胀到大约2倍大小为止)后，涂上蛋液。

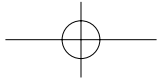
烘烤

- 在预热到200~220℃的烤箱内烘烤大约10分钟。剩下的面团放在冰箱内避免过度发酵。



甜甜圈

- ①把面团分成每个约35 g，揉成团，盖上小毛巾后放置10~20分钟。
- ②擀成薄薄的圆形，用甜甜圈模子压在面饼上。
- ③在30~35℃温度条件下，使面团发酵20~30分钟(膨胀到大约2倍大小为止)。
- ④用约170℃的油炸，最后撒上加了肉桂的精制白糖。



各种口味的面包

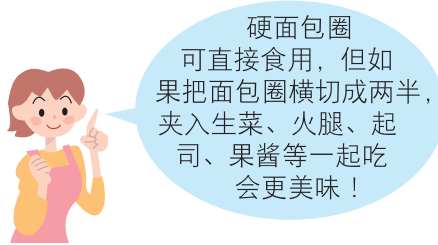
使用面包面团

使用披萨面团



材料 (8个的量) 151kcal (1个的量)

面包面团	
A 高筋面粉	280 g
砂糖	大3 (25.5 g)
食盐	小1 (5 g)
色拉油	小匙2
水	180 mL
干酵母	小1 (2.8 g)



硬面包圈

制作面包面团

- ①按顺序将 A → 色拉油 → 水放入装有叶片的面包容器中，把干酵母放入酵母容器。
- ②按照“制作面包面团” (P.31) 的步骤制作面团。

成形

- ③取出面团分成约60 g (8等分)，揉成团，盖上小毛巾后放置10分钟。
- ④用手指按入面团中央，并转动使中间的洞变大，形成甜甜圈状。

发酵

- ⑤放在撒了面粉的烹饪纸上，在30~35 °C温度条件下，使面团发酵约40分钟 (膨胀到大约2倍大小为止)。

水煮

- ⑥用开水将两面各煮30秒，沥干水分。

烘烤

- ⑦放在铺有烹饪纸的烤盘上，在预热到170~190 °C的烤箱内烘烤大约15~20分钟。



制作披萨



材料 (2个直径25 cm 的披萨的量) 1,120kcal (1个的量)

披萨面团 (P.31)	1次的量
披萨调味汁	大匙4(72 g)
披萨用起司	200 g
配料 (例)	
洋葱 (切薄片)	小1个
香肠 (切薄片)	10片
培根	2片
蘑菇 (切薄片)	6个
青椒 (切薄片)	2个

披萨

成形

- ①用刮板将面团2等分，揉成团。
(如果是薄披萨面团就分成3等分)
- ②盖上小毛巾后放置10~20分钟。
- ③放在烹饪纸上，擀成25 cm直径的大小。



- ④用叉子在面饼上戳洞。

添加配料

- ⑤涂上披萨调味汁，加调料，再放上披萨起司。

烘烤

- ⑥在预热到180~200 °C的烤箱内烘烤大约15分钟。
剩下的面团放在冰箱内避免过度发酵。

制作饺子皮



所需时间：约15分钟

- 准备**
- ① 把叶片装入面包容器。
 - ② 放入材料。
 - ③ 把面包容器装入主机。

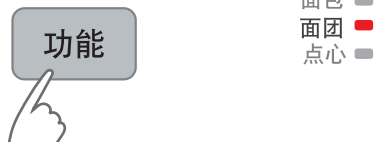
材料

饺子粉	280 g
温水 (35 °C左右)	150 mL

或

高筋面粉	140 g
低筋面粉	140 g
温水 (35 °C左右)	170 mL

1 选择“面团”



2 选择“饺子皮”



3 开始



4 发出哔哔声后，按下“取消”，立即取出面团



材料 (30~40个的量) 54kcal

花生油	大匙1 (15 g)
八角	5 g
韭菜	125 g
五花肉	250 g
食盐	2 g
味精	2 g
五香粉	6 g
酱油	大匙1 (18 g)

(可根据需要，自行调整配方)

水饺

制作水饺馅

①用花生油炸八角，将油炸八角的油冷却后，与韭菜混合搅拌均匀(防止韭菜渗水)，再与五花肉以及调味料混合搅拌均匀即可。

擀面

②取出面团后，搓成直径3 cm的长条，并切成2 cm宽。用擀面杖将制成的面团，擀成直径约8 cm的圆形。

※每个饺子皮大约重9 g，大约可制成30~40个饺子。

制作饺子

③将饺子馅置于饺子皮中，制成饺子。

※可根据个人喜好将饺子制成月牙形或三角形等。

制作水饺馅

④盛上半锅水烧开，然后将饺子置于沸水中，等再次沸腾后向锅中加入半碗冷水，依次重复3次。(此动作可以提高饺子皮的韧性、弹性)

各种口味的面包

制作饺子皮

烘烤蛋糕



所需时间：约1小时30分钟

1 2

开始 3,5
取消 6

- 重新操作时
- 开始后需中止时 (长按)

- 准备**
- ①在面包容器内安装叶片。
 - ②按顺序把黄油、砂糖、牛奶、蛋放入面包容器。
 - ③放入一起过筛后的A。

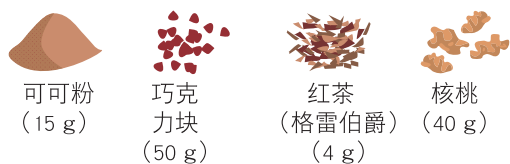
材料

奶油蛋糕		256kcal (8等分之1)
无盐黄油※	110 g	
砂糖	100 g	
牛奶	大匙1 (15 mL)	
蛋(打匀)	M寸2个(100 g)	
A		
└ 低筋面粉	180 g	
└ 泡打粉	7 g	

※切成1 cm的小块，恢复至常温。

■可以搭配喜欢的材料和馅料！

(固体材料应在清除余粉时均匀放入)



■在步骤4误按了“取消”时
在10分钟内按下“开始”即可恢复。
(仅限1次。按其他按键无效)

■步骤4经过15分钟后
发出蜂鸣声，自动开始“揉面”。
(如果不清除余粉，烤好的蛋糕表面
会变残留面粉)

●做出的蛋糕接近奶油蛋糕。
(但与市售的海绵蛋糕并不完全相同)

1 选择“点心”



2 选择“蛋糕”



3 开始



发出哔哔声后，

打开上盖 **清除余粉**

- 用橡胶铲等清除周围的余粉。
(使用金属铲等工具会损伤氟素涂层)
- 不要按“取消”

4

5 关闭上盖，再次按下开始



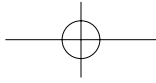
6

发出哔哔声后，按下“取消”
取出蛋糕

- 取出用力过猛时会破坏蛋糕形状。

烘焙工序
请参阅
P.11





烘烤不足时“追加烘烤”

烘烤完成后可追加烘烤2次。

※ 烘烤完成约15分钟之内可以开始“追加烘烤”。

库内温度降低则无法继续烘烤。

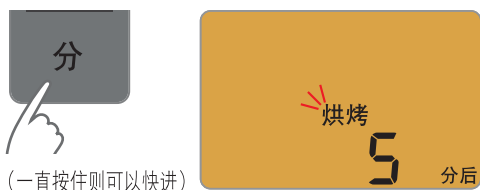
① 选择“点心”



② 选择“蛋糕”



③ 设置烘烤时间



●可以在1分钟~20分钟范围内设置。

④ 开始



■取消继续烘烤时 ➡ 长按“取消”

●热量标准 8等分之一



柠檬蛋糕

261kcal

无盐黄油 (切成1 cm的小块)	110 g
砂糖	100 g
牛奶	大匙1 (15 mL)
蛋 (打匀)	M寸2个 (100 g)
朗姆酒 (或白兰地)	大匙1
A [低筋面粉	180 g
[泡打粉	7 g
※柠檬皮 (研碎)	1个的量

※清除余粉时放入

巧克力蛋糕

298kcal

无盐黄油 (切成1 cm的小块)	100 g
砂糖	100 g
蛋 (打匀)	M寸2个 (100 g)
[可可粉	大匙2 1/2 (15 g)
A [低筋面粉	180 g
[泡打粉	7 g
※巧克力块	50 g
※橙皮 (切成5 mm~1 cm的小块)	40 g

※清除余粉时放入

南瓜蛋糕

230kcal

无盐黄油 (切成1 cm的小块)	100 g
砂糖	80 g
牛奶	大匙2 (30 mL)
蛋 (打匀)	M寸2个 (100 g)
南瓜 (切成2 cm的小块并使其松软)	50 g
A [低筋面粉	180 g
[泡打粉	7 g

抹茶红豆蛋糕

256kcal

无盐黄油 (切成1 cm的小块)	80 g
砂糖	100 g
蛋 (打匀)	M寸3个 (150 g)
[抹茶	小匙1 1/2 (3 g)
A [低筋面粉	180 g
[泡打粉	7 g
※红豆洗净煮熟并沥干 (切成5 mm左右大小)	50 g

※清除余粉时放入

制作生巧克力



所需时间：约17分钟

- 准备**
- ①在面包容器内安装叶片。
 - ②把巧克力板掰碎放入面包容器中。
 - ③放入奶油、蜂蜜。

材料 (约长13 cm×宽13 cm×高1 cm的量)

生巧克力 (牛奶巧克力)		1303kcal
牛奶巧克力 (市售的巧克力板)	3片 (165~174 g)	
鲜奶油 (乳脂含量约35%)	50 mL	
蜂蜜	10 g	

生巧克力 (白巧克力)		1186kcal
白巧克力 (市售的巧克力板)	4片 (160~180 g)	
鲜奶油 (乳脂含量约35%)	50 mL	
蜂蜜	10 g	

生巧克力 (黑巧克力)		1416kcal
黑巧克力 (市售的巧克力板)	3片 (165~174 g)	
鲜奶油 (乳脂含量约35%)	70 mL	
蜂蜜	10 g	

※使用乳脂含量超过41%的奶油时，请将奶油总量中的10 mL改为牛奶。

【例】黑巧克力
鲜奶油：60 mL，牛奶：10 mL

●请务必遵守上述分量。否则可能导致油脂分离，或巧克力过软。

- 可以自由搭配！
- 水果等材料
→应捣成果泥
 - 干果和核桃等坚果类材料
→应在追加搅拌时放入

1 选择“点心”



2 选择“巧克力”



3 开始



4 发出哔哔声后，按下“取消”，取出面包容器，用橡胶铲清除粘附在叶片上的巧克力后用手拆下叶片

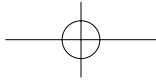
- 巧克力未全部融化时，应进行“追加搅拌”。(P.39)
- 使用金属铲或钳子等工具可能会损伤叶片。

5 向铺有保鲜纸和烹饪纸的托盘等平底容器里用橡胶铲倒入

6 放置在冰箱2小时以上冷却凝固

7 切成适度大小

- 也可以在切好的生巧克力上撒上可可粉或者糖粉。



搅拌不足时“追加搅拌”

搅拌完成后追加搅拌2次。

※ 搅拌完成约5分钟之后可以开始“追加搅拌”。

库内温度降低则无法追加搅拌。

※ 在“追加搅拌”前用橡胶铲清除面包机内粘附的巧克力，可以顺利完成搅拌。

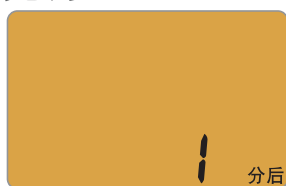
① 选择“点心”

功能

面包 ■
面团 ■
点心 ■

② 选择“巧克力”

菜单



③ 设置搅拌时间

分



(长按加快数字增加速度)

● 可以在1分钟~5分钟范围内设置。

④ 开始

开始



■ 取消继续搅拌时 ➔ 长按“取消”

● 热量标准

草莓生巧克力

1136kcal

白巧克力(板)	4片(160g)
黄油	20g
蜂蜜	10g
草莓 (捣细/果泥状)	40g



玉米脆片巧克力

(一口一个约20个的量)

1279kcal

黑巧克力(板)	2片(116g)
A 鲜奶油	40mL
蜂蜜	10g
玉米脆片	100g

① 使用A制作生巧克力。(P.38)

② 搅拌①与玉米脆片。

③ 用汤匙将巧克力分放到烹饪纸上，大小可按个人喜好，放置冰箱，使其凝固。



慕斯巧克力

(约5个玻璃杯的量)

1733kcal

黑巧克力(板)	2片(116g)
A 鲜奶油 (乳脂含量约35%)	60mL
蜂蜜	10g
鲜奶油	180mL
您喜欢的水果(装饰用)	适量

① 使用A制作生巧克力。(P.38)

② 使奶油充分发泡。

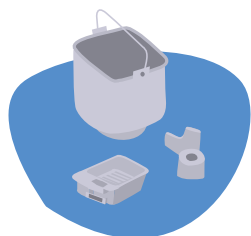
③ 把热热的①与②搅拌。

④ 盛入玻璃杯等容器中待其冷却，并装饰上您喜欢的水果。

● 根据个人喜好，也可以放入切碎的巧克力和坚果(10~20g)。

制作生巧克力

清洁保养



为了不损伤
氟素涂层…

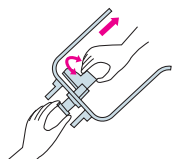
- 请尽快清洗擦干！
(不可在没洗干净或沾有水的情况下放置)
- 柔软的海绵块清洗！
(不要用去污粉、金属刷、海绵块的尼龙面、包在尼龙网里的海绵块、洗碗干燥机来清洗)



清除剩余面团后，再用水清洗



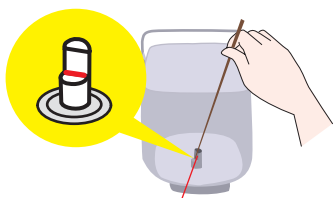
- ① 在面包容器里加入少量热水，放置一会儿。
- 如果难以取下，先把叶片左右转动一下再取下。



- ② 用水清洗面包容器和叶片
- 安装轴周围不能残留面团等。面团等残留下来会损伤面包容器的氟素涂层。



- ③ 用竹签清除粘在叶片和安装轴上的面团等。



- 如果面团残留在安装轴上，会造成叶片容易脱落、容易留在面包里。
- 脏污很严重时，使用厨房清洁剂（中性）清洗。

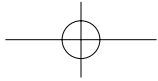
上盖

用拧干的湿毛巾擦拭



- 用湿毛巾擦去粘在双位阀上的干酵母后，确认用于投放干酵母的孔已关闭。





盖容器盖

取下后用水清洗

【拆卸方法】



●打开75度，将右侧向上拉。



酵母容器

用拧干的
湿毛巾擦拭，自然风干



**不能用干布
擦拭酵母容器！**

否则静电会导致干酵母
不易落下

葡萄干、坚果容器

取下后用厨房清洁剂（中性）
水洗



●向上拉。



- 按下，
打开开闭板。
- 不要残留
油脂。



本体

用拧干的
湿毛巾擦拭

- 清除散落在炉内的面
粉、干酵母和配料等。



清洁保养

面包的形状异常

出现以下状况时

请确认以下内容

面包 (膨胀)

面包 (形状)

膨胀不足



高度标准

(吐司、松软面包)
米饭面包



(米粉面包)



(快速、法国、全麦^{※1})



※1 含有50%全麦面粉

(全麦面包^{※2})



※2 含有100%全麦面粉

(法国面包、菠萝面包)



过度膨胀



高度标准



完全不膨胀

(整体偏白、像个丸子)



- 形状和膨胀因温度、湿度、材料和预约时间等条件而改变。
- 葡萄干等配料是否放入太多了？
- 室温是否太高？（室温过高时，形状会改变）
- ▶请把面粉等放入冰箱里冷藏保存。

面粉

- 是否用秤来量重？
(不能使用附属的计量杯)
- 是否使用了蛋白质含量超过12~15%的面粉？
- 使用高筋面粉了吗？
- 是否使用了过期的面粉？
- <法国面包...>
- 高筋面粉和低筋面粉的比例是否错误？

水

- 是否太少呢？
- <快速面包、法国面包、全麦面包、菠萝面包...>
- 是否一直使用5℃左右的冷水？
- <室温超过25℃时...>
- 是否使用5℃左右的冷水？

砂糖

- 是否太少呢？

干酵母

- 是否使用了无需提前发酵的干酵母？
- 是否放入酵母容器中？
- 是否太少呢？
- 是在冰箱保存的吗？(P.2)
- 是否使用已经过期的干酵母呢？

面粉

- 是否太多呢？

水

- 是否太多呢？

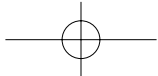
干酵母

- 是否太多呢？
- ▶如果在指定用量下发生过度膨胀，请试着将干酵母/生酵母或砂糖减少 $\frac{1}{4}$ ~ $\frac{1}{2}$ 。
- 在海拔超过1,000 m的地区，有时会出现过度膨胀。

干酵母

- 是否忘记放干酵母？
- 是否使用了保存不好、超过保质期的酵母？

- 是否忘记装叶片了？
- 中途是否出现停电情况？



制作面包真难把握。
每次做出的形状都不一样…



面包（形状）

出现以下状况时

请确认以下内容

每次做出的形状和膨胀程度都不同

●手工制作的面包因下列条件，每次做出的形状和膨胀程度会不同！

室 温

- 夏季等室温较高时
- 运转中室温发生变化时（中途关闭空调等等）

材料的种类和性质

- 使用蛋白质含量较少的面粉烘烤时
- 使用保存状态不善、超过保存期限的干酵母时

底部发粘，侧面收缩下塌



- 是否将烤好的面包迅速从面包容器中取出，并放在烤网上散热呢？
- 室温较高时，将水量减少10 mL效果较好。

上部凹陷（外皮烤焦）

上部平坦呈四方形凹陷

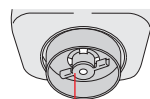


- 面粉是否太少呢？
 - 水分是否过多呢？
- <全麦面包...>
- 全麦面粉比例较高，或不同种类的面粉，容易出现这样的情况。

底部凹陷大坑，直立不起



- 留下叶片的形状。
- 取出面包时，是否碰到面包容器底部了？（有时因叶片转动而弄坏面包）



不要转动

周围有多余的面粉

- 面粉是否过多呢？
- 水分是否太少呢？

不能烤出自己希望的面包颜色
面包上部可能会烤焦

- 请改变烤色（P.20），或调解砂糖的用量。
减少砂糖用量则烤色变浅，增加则烤色变深。
- 若面包溢出面包容器以外的话，请减少酵母和水的量。
- 若面包上部超出面包容器太多的话，有可能造成剥离等现象。

面包外皮太硬

- 冷却到人体的皮肤温度左右，再放入塑料袋，面包皮会变软。

成形、发酵后的面团发粘

- 发酵过久会使面团松弛，呈现发粘现象。
发酵时间视面包的种类而定，通常如果用手指轻按膨起的面团侧面，它能慢慢复原就表示发酵完成。

牛角面包做不好

- 黄油如果融化，就不能很好地包覆在面团中。
请将面团放入冰箱充分冷却后再包入黄油。
※特别是室温较高时黄油容易融化，应延长冷却时间。



菠萝面包的曲奇面团偏向一边

- 是否重新把面包面团放在中央？

菠萝面包的曲奇面团开裂

- 是否充分搅拌了曲奇面团？
- 是否把曲奇面团的表面揉至光滑？
- 是否强行将曲奇面团卷入面包面团？
※只需把曲奇面团放在面包面团上。（轻轻按压使两个面团贴合即可做出漂亮的形状。）
- 是否用力压入格子模具？

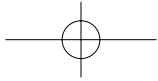
面包（其他）

面包的形状异常



面包的形状异常

	出现以下状况时	请确认以下内容
面包 (其他)	菠萝面包的曲奇面团变得软绵绵的	●原因在干黄油在软化时出现了融化，使面团液体含量过多。 ※如果黄油融化，即使将面团冷却也还是松软易碎。
	菠萝面包的曲奇面团不在上面	●曲奇面团是否冷却过度变硬？ ※根据“加工作业10分钟后”的提示将曲奇面团从冰箱取出，用擀面杖擀压面团。直至曲奇面团可以柔韧弯曲即可。
	菠萝面包的曲奇面团溢出面包容器	●放入曲奇面团时，是否轻轻按压四周？ ※按压过度会导致烤好的曲奇面团表面开裂。
	预约烘烤做出的米粉面包形状很糟糕	●是否在室温超过25℃时进行了预约？ ※室温较高时，材料温度上升过多，导致形状变差。请勿预约较长的时间。
	米饭面包中的饭粒很显眼	●请把米饭和水放入别的容器，将米饭充分软化后再放入面包容器。
蛋糕	膨胀不足	●材料的分量是否正确？ ●加入泡打粉了吗？ ●是否先过筛低筋面粉和泡打粉之后再放进去呢？
	上面残留有黄油	●是否把黄油切成1 cm的小块？ ●是否把黄油恢复为常温？ ●材料的投入顺序是否正确？
	周围带有面粉	●是否清除余粉了？ ●材料的投入顺序是否正确？
	做出的蛋糕与预想的不一樣	●做出的蛋糕类似于黄油蛋糕，但不能达到和市售海绵蛋糕同样的烘烤程度。把低筋面粉减少至160 g，可以做出稍微松软的蛋糕。
生巧克力	奶油和巧克力无法融合	●乳脂肪含量高（41%以上）的奶油和可可含量高的巧克力，可能无法融合。多加10 mL牛奶有助于二者融合。
	太软	●牛奶成分多的巧克力会变软。 请将奶油的量减少10~20 mL。
	巧克力粘附在面包容器内部四周	●请在5分钟内用橡胶铲清除面包容器中的巧克力，再次搅拌2~3分钟。

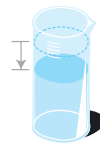


常见问题

可以使用其他材料代替黄油和脱脂奶粉吗？

可以。请使用相同份量的人造黄油、酥油等固体油脂代替黄油。脱脂奶粉（大计量匙1匙）相当于70 mL牛奶。

●使用牛奶时，请减少与牛奶等量的水。



可以按照市售烹饪书中的份量吗？

本书中的份量适用于本自动制面包机，若使用其他份量制作，效果可能不好。



可以做半斤的面包吗？

虽然采用一半材料，但由于“揉面”和“排出空气”的力度都太难掌握，无法与自动制面包机的制作程序配合，因此不行。

可以使用自制的天然酵母吗？

发酵能力不稳定，无法顺利做出面包。

干酵母如何保存？

请放入冰箱保存。（开封后务必密封好，并尽早用完）

●请在保质期（未开封且按照指示的保存方法进行保存的期限）前使用。

●请勿保存在冰箱冷冻室中。

（干酵母可能会结露，无法从酵母容器中落下）

菠萝面包的曲奇面团冷冻后还能使用吗？

可以使用。

请预先使曲奇面团自然解冻，放在面包面团上时注意不要太硬。

撒干面粉时使用什么面粉？

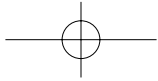
建议使用高筋面粉。

什么样的米饭可以制作米饭面包？

冷掉的米饭，温度应在30℃以下。保存在冰箱中的米饭也可以使用，米饭变硬难以软化时，预先用一定量的水使其松软再放入，易于混合。（P.44）

冷冻的米饭应解冻并恢复至常温再使用。

保温不超过12小时的米饭应冷却后再使用。

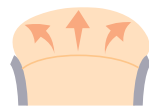


常见问题

关于烘烤完成后

面包可以烤成方形吗？

自动制面包机因烘烤时面团膨胀向上扩展形成“锅底”状的山形面包。



如何切好面包？

刚烤好的时候不好切，要稍后再切。
●把面包放倒，前后移动面包刀切开面包。

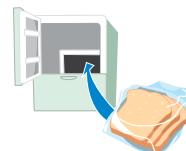


面包和面团可以冷冻保存吗？

吐司

切成薄片，用保鲜膜一片片包好后冷冻。尽可能将刚烤好的面包冷冻起来，味道会更好。

●冷冻吐司可以保持美味约2个月。



奶油卷

把成形、发酵好的面团摆放在托盘里，覆上保鲜膜后冷冻，冻好后一并放入塑料袋内保存。

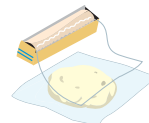
烘烤时，用30~35℃解冻，涂上蛋液（蛋汁）再烘烤。

●时间较紧时，就在冷冻状态下涂上蛋液，把烘烤时间延长约5分钟。



披萨

把擀好的面团包上保鲜膜后冷冻。烘烤时，在冷冻状态下放上配料再烘烤。

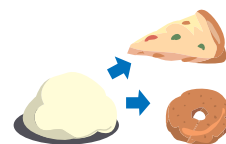


做失败的面团还能再使用吗？

① 面团没有烘烤
…等等

可以用来做甜甜圈、披萨等食品。请确认停止在以下哪种状态，再按照之后的做法进行操作。

- 酵母容器中还有干酵母时
 - ▶按照“披萨面团”功能再次开始制作面团，做成甜甜圈（P.33）和披萨（P.34）！
- 酵母容器中没有干酵母时
 - ▶取出面团，做成甜甜圈（P.33）和披萨（P.34）！



面包面团菜单做出的面包面团很软？

请减少5~10 mL水量。撒上面粉易于操作。

面包面团菜单执行过程中不怎么发酵？

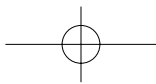
发酵的程度可能因比例不同而变慢。面包面团菜单结束后，不打开上盖，继续放置可以继续发酵。（标准：20~30分钟）

面包面团菜单执行过程中干酵母无充分揉进面团？

只要和入面团中，干酵母会在分割、成形和二次发酵中发挥作用，没有问题。

无法顺利取出面包？

取出面包容器冷却约2分钟后仍难以取出面包时，请再次将面包容器放入本体，放置5~10分钟后再取出。
●如果放置时间过长，面包会收缩下塌。
●请勿使用餐刀、叉子、筷子等取出面包。（否则会损伤氟素涂层）



“错误操作” 的补救措施

忘了放材料就按了开始！

以下的材料，可在以下时间内放入。
但是，由于在最初的“揉面”工序中没有充分搅拌材料，可能无法成功做出面包。

忘记投放的材料	可投放时间
黄油 砂糖 脱脂奶粉 食盐	在放入干酵母之前，放进面包容器中。 “面包”功能 ▪ “米粉” 35分钟以内 ▪ 其他菜单 20分钟以内 “面团”功能 ▪ “披萨” 1分钟以内 ※以尽量小的幅度打开上盖，防止干酵母掉出。
干酵母	在放入干酵母之前，放进酵母容器中。 ▪ “披萨面团” 1分钟以内 ▪ “面包面团” 10分钟以内 ▪ 其他菜单 20分钟以内 ▪ “米粉” 35分钟以内

选错菜单、葡萄干和烤色就按了开始！

如果才刚开始，可以重新选择。请长按“取消”中止运转，选择正确的功能、菜单※、葡萄干、烤色后重新开始。
※请勿变更为“米粉面包”。（最初的工序不同）

拔下电源插头！

只要在拔下电源插头的10分钟内重新插上即可恢复。
※请勿按“开始”。

中途错误按了“取消”！

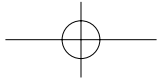
在10分钟内按下“开始”即可恢复。
※仅限1次有效。请勿按其他按键。

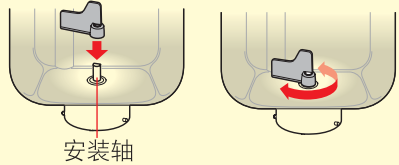
■做失败的面团可以重新利用做成甜甜圈和披萨。（P.33,34,46）

故障诊断

请先确认以下事项，
如果仍有异常，请立即联系Panasonic客户咨询服务中心。

出现以下状况时	原因	修理方法
无法进行按键操作	● 电源插头是否脱落？	插上电源插头。
按下开始但不运转 (不揉面)	● “米粉”功能从“醒面”工序开始，最初并不运转。	
干酵母不落下	● 自动投放干酵母的时间因功能和室温的不同而异。	
	● 酵母容器潮湿或带静电。	用拧干的毛巾擦拭后，自然风干。
干酵母不落下	● 干酵母是否受潮？	使用新的干酵母。
	● 运转中如果发生超过10分钟以上的停电，则停止运转。	如果在面团状态下停止，面团可以再利用。(P.46)
中途运转停止 (显示当前时间)	● 是否想设置为无法预约的时间？ 烘烤完成所需的时间因菜单不同而异。	请设置在以下范围内。 当前时间的
不能设置为想要预约的时间	【可设置的时间例】 菜单：吐司 当前时间：晚上8点30分 (液晶面板显示的时间为“20:30”) 可设置的时间：早上0点40分~9点30分 (“0:40”~“9:30”) ※无法设置为上述以外的时间。	● “吐司” 4小时10分钟~13小时后
		● “软式面包” 4小时30分钟~13小时后
		● “法国面包” 5小时10分钟~13小时后
		● “全麦面包” 5小时10分钟~13小时后
		● “米饭面包” 4小时10分钟~13小时后
		● “米粉面包” 2小时40分钟~13小时后
预约后马上开始揉面	● 使用干酵母的“吐司”、“法国面包”、“全麦面包”、功能，在预约后仅立即执行最初的“揉面”工序。(P.11)	
使用和预约过程中发出声音	发出以下声音并非异常现象。 ● 进行面团的“揉面”、“排出空气”时 ▪ “吱吱”“啪嗒啪嗒”……揉面团时的声音 ▪ “嗡嗡”……马达转动声 ● 把干酵母和葡萄干、坚果容器的材料投入到面包容器中时 ▪ “哐啷”……打开开闭阀、开闭板的声音	
中途运转停止 (叶片不转)	● 因材料过多或叶片被坚硬材料卡住，造成马达负担过重而启动保护装置，中途转动停止。 (完成之后仍为粉状，没有烘烤) ※请咨询Panasonic客户咨询服务中心。	



出现以下状况时	原因	修理方法
叶片咯嗒咯嗒响	●由于叶片与主轴之间有缝隙。（前端活动3 cm左右）	
当前时间显示颜色很淡、消失	●锂电池已到使用寿命（约2年）。 ※到更换电池前，只要插上电源插头即可继续使用。但是，应事先安装电池座。（否则可能有异物等进入） ※每次使用定时器都应对准当前时间。	拆下电池并更换。（P.9）
仍然是粉状，没有烘烤	●是否忘记装叶片了？	装好叶片。（P.16）
面包容器底部有面团漏出	●面包容器内部的叶片安装轴是否过紧、无法转动？ ●在使用过程中，有少量面团从面包容器排出口漏出。 （为了不妨碍转动，进入到转动部位的面团会被排出）这并不是异常，请确认叶片是否处于转动状态。  （面包容器底部）	如果在装上叶片的情况下，叶片的安装轴不转动，要更换主轴轴承。 （请咨询Panasonic客户咨询服务中心） 
面包容器底部变黑	●面包容器底部可能会因为揉面时的摩擦而变黑。底部变黑时，请用浸湿的厨房纸巾擦拭。	

●开始使用时可能会冒烟或发出臭味，但这些现象会随着继续使用而消失。不影响使用。

出现如下显示


停电发生 显示	●告知您在使用过程中出现了停电的情况。如果停电不超过10分钟，在恢复供电后即自动继续运转。（有时会做出不良面包） ●在使用中拔下再插入电源插头时仍然会显示。
U50 显示	●由于连续使用，炉内达到高温（40℃以上）。 打开上盖，使炉内充分散热。（烘烤结束后冷却1小时左右）
H01·H02 显示	●故障。 ※请与Panasonic客户咨询服务中心联系修理事宜。

Safety precautions Please make sure to follow these instructions.

In order to prevent accidents or injuries to the user, other people, and damage to property, please follow the instructions below.

■ The following charts indicate the degree of damage caused by wrong operation.

 **Warning** Indicates serious injury or death.

 **Caution** Indicates risk of injury or property damage.

■ The symbols are classified and explained as follows.

 This symbol indicates prohibition.

 This symbol indicates requirement that must be followed.

Warning



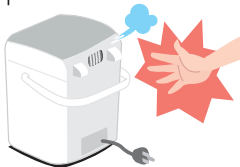
In order to avoid fire, burns and electric shocks



Do not touch, block or cover the steam vent during use.



- Especially pay attention to children. (It may cause burns.)

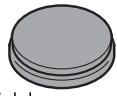


Please use the lithium battery carefully.

(In order to avoid heating, fire and crack.)



- Charging, short circuit, heating and throwing it into fire are forbidden.
- Do not mix with other metals and batteries.



- Please keep it away from children.
 - ➔ Please consult your doctor if it is swallowed accidentally.

- Please wind it with adhesive tapes and keep it properly insulated before rejection or storage.



Properly use the power plug and the power cord.



- Do not use the sockets and wiring devices beyond their capacity. Do not use any power supply other than 220V AC.

(Because overheating may happen if the rated power of multiple circuits is exceeded.)

- Do not damage the power cord and the power plug.

Do not damage, modify and approach hot devices. Do not bend, twist, stretch, load or bundle the cord in force.

(Otherwise it may cause fire due to electric shock or short circuit.)

- Do not use when the power cord is damaged and the socket is loosened.

(Otherwise it may cause fire due to electric shock or short circuit.)

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

- Do not plug or unplug the power cord with wet hands. (It may cause an electric shock.)



- Insert the power plug firmly. (Otherwise it may cause electric shock, heating and fire.)

- Please clean away dusts on the power plug regularly.

(Take special care to see if the pins have too many dusts on them. Poor insulations and fire will take place due to moistures if so.)

- ➔ Unplug the power plug, and wipe with the dry cloth.

When abnormal incident or malfunction take place, stop using the appliance immediately and pull the plug out from the electrical outlet.



(Otherwise it may cause smoke, fire, electric shock or burns.)

- Abnormal or breaking down
- The power plug and the power cord become abnormally hot.
 - The power cord is damaged or power failure.
 - The main body is deformed or is abnormally hot.
 - The appliance makes abnormal turning noise during use.

- ➔ Unplug the appliance immediately and contact the service centre for the check or the repair.



In order to avoid fire, burns and injury



Caution

Pay attention to avoid burns, high temperature on some surfaces during or right after the use!



- Do not touch the bread pan, the main unit, the air vent, inner part of the appliance, the heater, the inner side of the lid and other high-temperature parts. (Otherwise it may cause burns.)

- ➔ Use gloves to take out the bread pan. * Do not use wet gloves. (They are highly conductive and may cause burns.)



- Do not clean and maintain until bread pan cools down. (Burns may be caused.)

Please observe the following instructions to avoid any accident



- Please keep it away from infants and children.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

(May cause burns, electric shock and injury.)



- Do not splash or sprinkle water on the main unit.

(Otherwise it may cause electric shock or fire due to short circuit.)



- Do not disassemble, repair or modify this appliance by yourself. (It may cause fire, electric shock and injury.)

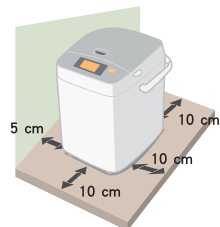
- ➔ Please consult service centre on repairs. *



Do not use the appliance on the following places!



- On carpets and other objects that are non-resistant to heats. (It may cause fire.)
- Unstable surfaces and desktops covered with a tablecloth. (It may cause falling or fire.)
 - * Be careful to find an appropriate place to accommodate the hot bread pan.
- Places that are contaminated with flour, greases, dusts and other easily-falling articles. (It may cause the appliance to slip and fall from the worktop.)
 - ➔ Remove flour and keep away from the table edge by over 10 cm.
- Near walls and furniture.
 - ➔ Must keep away from it by over 5 cm. (It may cause deformation and discoloration.)



Properly use the power plug.



- Make sure to hold the power plug when unplugging the power plug. (Otherwise it may cause electric shock or fire due to short circuit.)
- Unplug the power plug when the appliance is not in use. (Otherwise it may cause electric shock, or fire due to electric leakage.)

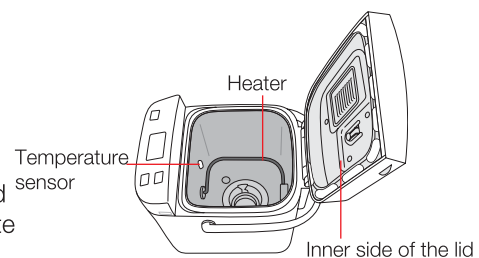
Install the lithium battery correctly.



- Do not reverse the anode and cathode of the battery. (It may cause heating, fire and crack P.53)

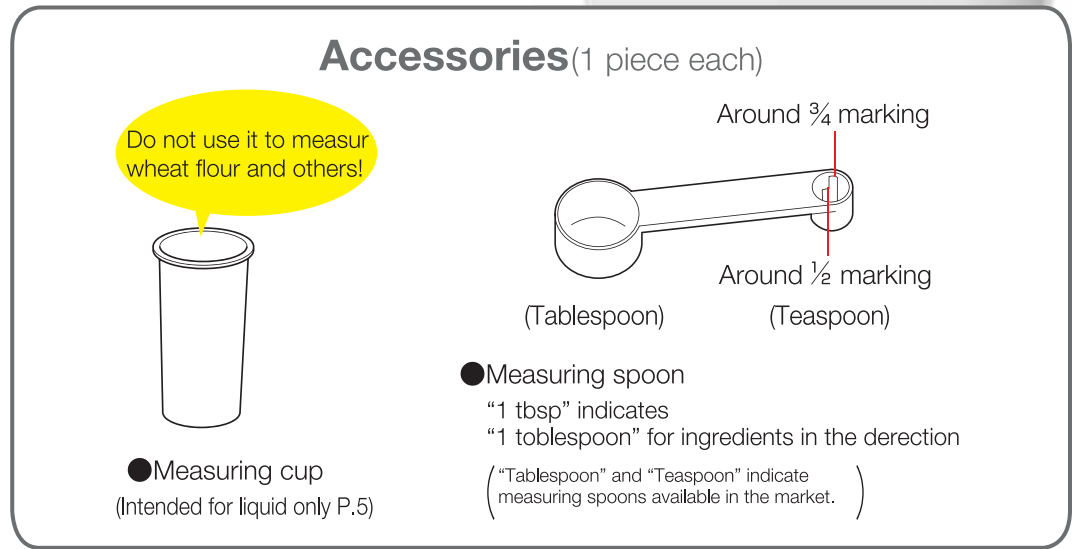
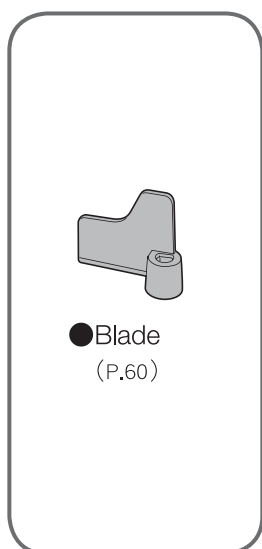
Operation requirements

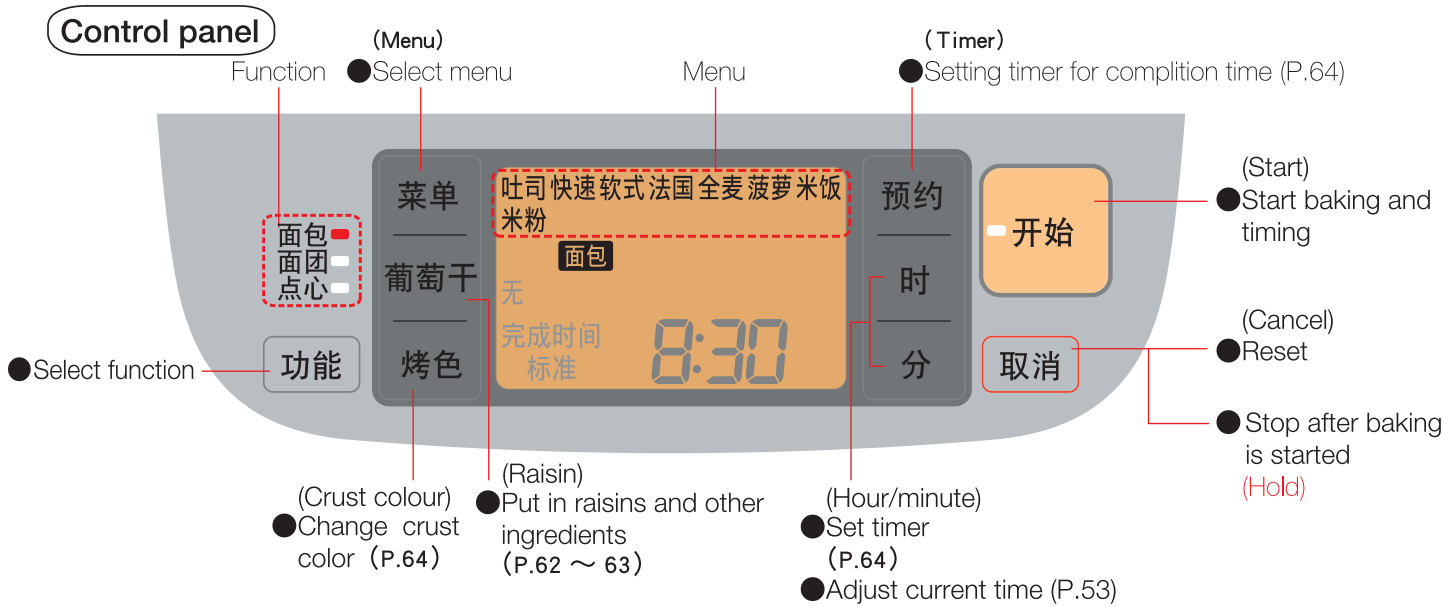
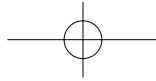
- Do not put any towel on the lid. (It may cause a malfunction or deformation.)
- Do not use excessive force on the parts illustrated below. (It may cause a malfunction or deformation.)
- Do not put it near place that is wet or near fire source. (The unit may cause a malfunction or deformation.)
- Please consult your doctor before use if you are allergic to any food.
- Appliance is not intended to be operated by means of an external timer or separate remote control system.



Parts names and accessories

■ Please clean the bread pan, blades and accessories before initial use (P.84)





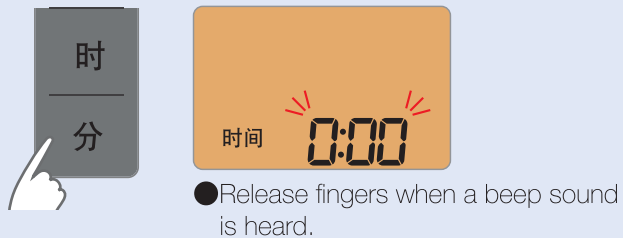
Current time (clock displays) adjustment

● Pull out the insulating film in advance (P.52)

① Plug in the plug

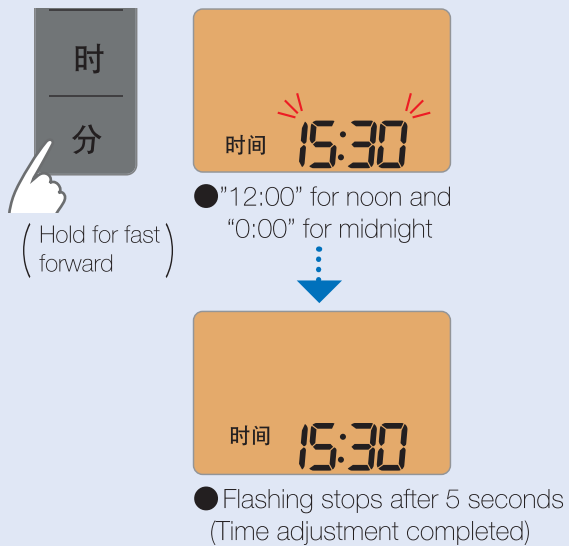
* You can not adjust time if it is not plugged in.

② Press 时 (H) or 分 (M) (flashing time)



③ Adjust time

(E.g. adjust the time to 3:30 p.m.)

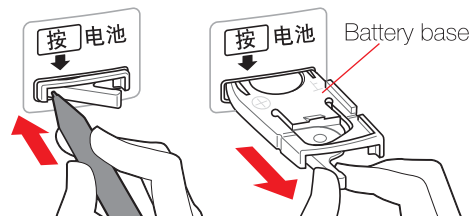


④ Pull out the plug

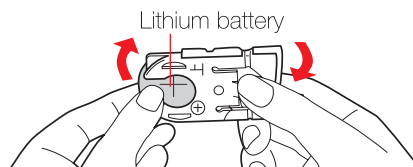
Replace lithium battery

* Use the lithium battery to enable the bread maker to memorize current time and previous settings.

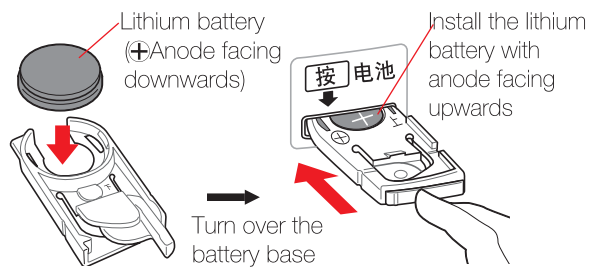
① Take out the battery base



② Secure the battery with left hand and remove the battery base.



③ Turn the battery base upside down and install the battery. Install the battery base back in the main unit.



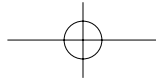
* Please confirm that the battery does not drop down.

* Baking can be started even if the lithium battery is not installed.

Differentiation in use of functions/Menu

	Functions	Menu	Reference page			
Making Bread	Soft tastes Bread (dry yeast)	Baking Bread	Bread	“吐司” (Bread)	Crispy and chewy crusts	P.60
				“快速” (Rapid Bread)	For fast baking	P.65
				“软式” (Soft Bread)	Soft crust with fine textures	P.65
				“法国” (French Bread)	Hard crusts that maintain original flavors of flour	P.66
				“全麦” (Whole wheat)	Slightly hard crust that are fragrant, healthy and nutritious	P.65
				“菠萝” (Pineapple Bread)	Two-layered bread with a crispy cookie crust	P.71
Make dough	Make breads of various flavors	Dough	“米饭” (Cooked Rice)	Added with cooked rice to make a chewy bread	P.67	
			“米粉” (Rice Flour)	Soft and chewy with special aroma	P.68	
			“面包” (Bread)	Make dough in the shape you prefer	P.75	
Others	Make dumpling skins	Snacks	“披萨” (Pizza)	Thin, crispy and delicious	P.78	
			“饺子皮” (Dumpling Skin)	Make dumpling skins easily	P.79	
			“蛋糕” (Cake)	Make cakes easily	P.80	
	Make nama chocolates		“巧克力” (Chocolate)	Make nama chocolates easily	P.82	

- * A When timer is set, only “kneading” is executed immediately after timer setting is completed, then it enters standby mode.
- * B When timer is set, standby mode is always maintained before the next process is started. Standby period of maximum 11 hours.
- * C It may be skipped.
- * D It may be skipped, continuous “kneading” may take place.



- ▼ Standard time for adding dry yeast
- ▼ Standard time for adding raisins and other ingredients (with beep sound)

Available functions	Time required (appr.)	Processes
Raisins Crust color Timer		(Required time and time for adding yeasts depend on room temperature, crust colour, timer and other conditions)
● ● ●	4h	1* _A 2* _B 2 1 3 4
● ● —	2h	1 2* _C 1 3 1 3 4
● ● ●	4h and 20min	2* _B 1 2 1 2 1 3 4
● — ●	5h	1* _A 2* _B 2 1 3 4
● — ●	5h	1* _A 2* _B 2 1 3 4
● — —	2h and 15min	1 2 1 3 1 3 5 3 4 (Manually add cookie dough 55 minutes later)
● ● ●	4h	1* _A 2* _B 2 1 3 4
● ● ●	2h and 30min	2* _B 2 1 3 4
● — —	1h	1 2* _D 1 3 ▶ ● "Various flavored bread" (P.76)
— — —	45min	1 3 1 3 ▶ ● "Make pizza" (P.78)
— — —	15min	1
— ● —	1h and 30min	1 6 1 2* _C 4 4 (Use rubber spatula to eliminate remaining flour on the side of bread pan around 12 minutes after startup)
— — —	17min	7 7

Differentiation in use of functions/menu

- | | |
|--|---|
| 1. Kneading Blade rotation and dough mixing (audible) | 5. Adding cookie dough |
| 2. Soaking Flour and water mingle (no action) | 6. Clear remaining flour |
| 3. Fermentation Control temperature to allow dough fermentation (virtually no action) | 7. Additional mixing |
| 4. Baking Baking dough | |

Bread-making ingredients

Other ingredients may also be added in addition to the basic ones in order to make breads of various flavors. (Ingredient types and quantities may vary depending on the type of bread.)

Flour

(High-gluten flour, flour)



Effects

When kneading flour with water combine proteins and produce gluten.

Key points

- Flour sifting is unnecessary.
- Quantities of proteins may be different. Swelling of the bread will be different, depend on amount of protein.
- Be sure to use a scale to measure it in "weight".



For making bread

High-gluten flours with a high content of proteins are recommended (12-15%).

* Please see the bag for the schedule of ingredients.

Water

Effects

Gluten is produced by adding water in flour.

Key points

- Cold water is used for the following recipes (about 5 °C: almost the temperature of icy water)
 - Rapid bread
 - French bread
 - Whole wheat bread
 - Pineapple bread
 - Room temperature above 25 °C
- Alkaline water is not applicable.

Sugar

(Granulated sugar, brown sugar and honey)



Effects

Provide nutrition to bread-making yeasts and accelerates the process of fermentation. It can also improve taste, smell and crust color of bread.

Key points

- Large particles shall be pulverized.
- Increase amount of sugar to darken the crust color and decrease amount of sugar to lighten the crust color.
- Do not use low-kcalory sweetening

Fat and oils

(Butter, unsalted butter, margarine and shortning)



Effects

It makes the bread texture fine, soft moist.

- Applicable to solid form, unnecessary to be softened.
 - * Saltless butters are recommended.

Salt

Effects

It can make the bread chewier in addition to adjust the tastes. It can also avoid bacterial propagation.

Dairy products

(Skim milk powder, milk)



Effects

It can improve the taste and smell of bread and crust color. It can avoid hardening of bread.

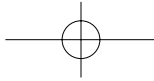
Key points

- Deduct the same quantity of water if milk is added as a substitute.

Egg

Effects

Improve bread taste, smell and crust color. It can also improve the texture of the bread.



Yeast for making bread

Effects

Sugar are used as the source of nutrition to create carbon dioxides that make the dough rise.



Bread textures

The dough rise with the carbon dioxides trapped inside.

Key points

- The yeast is alive. Different degrees of freshness of the yeast will vary the expanding condition while the dough is swelling or fermenting. Therefore, please use yeast within the expiration date and be sure to seal it well and keep them in a refrigerator.
- Dry yeast will sharply decrease the swelling ability once it becomes wet.

Dry yeast

Normally dry yeast that do not require advance fermentation are used in order to make soft and delicious bread.



* Do not use fresh yeast and baking powder.

* Dry yeast rather than active dry yeast is recommended.

Rice flour bread

Key points

Rice flour does not have protein for dough swelling. Therefore, it is impossible to make breads if only rice flour are added. It is necessary to use suitable flour properly according to the recipe.

- * As rice flour bread contains wheat (gluten), it is not recommended for people who are allergic to wheat.
- * Be sure to pay attention to the ingredients and the cleaning and maintenance methods. Consult the doctor before using.



Baking powder

To make cakes

* Even adding it into bread and soft bread would not make it swell.

* About gluten

The substances resulted from combinations of the proteins in flour and water. Bread-making yeast generates carbon dioxides to inspire the extension of the dough, hence finally generates the textures of the bread.

Bread-making ingredients (Continued)

Basic weight of each spoon (Supplied measuring spoon)

	Tablespoon	Teaspoon
Granulated sugar	Approx.8.5 g	Approx.3 g
Skim milk powder	Approx.6 g	Approx.2 g
Common salt	—	Approx.5 g
Dry yeast	—	Approx.2.8 g

In case of changes of recipe and type of ingredients

Adjust according to personal preferences based on the following quantities.

Ingredients	To increase	To decrease
Butter	May be increased by 150%	May be decreased by 50%
Granulated sugar	May be increased by 100%	May be decreased by 50%
Skim milk powder	May be increased by 100%	May be exempted
Salt	—	May be exempted (May be reduced by 50% for rice flour bread)

- Increasing the amount of sugars will darken the crusts. Decreasing the amount will lighten the crusts and reduce the height.
- The breads will have less texture without salts. Without salts, ferment acts less frequently, glutes will not form and breads will not be soft.
- Margarine may be used to substitute butter, honey to substitute sugar and milk to substitute milk powder (P.56)
 - Honey shall not exceed 25 g
 - One tablespoon of milk powders is equivalent to 70 mL milk

In case of adding eggs or milk

Reduce the water in the same quantity of eggs or milk.

- Egg (1 at the most)
- Milk (half of water quantity at the most)

- Put egg and others into the measuring cup and add water for measurement.
- Do not use timer.
(May deteriorate in summer)



Ingredients preparations



You may use your favorite ingredients to make various flavored bread.

The ingredients (P.60) and the amount are introduced based on the basic bread.

You may also add your favorite ingredients in addition to the basic ingredients in order to make various flavored bread.

Put the ingredients in the bread pan at the beginning!

Among the basic ingredients



Add your favorite ingredients



Vegetable	Rice flour and other cereals	Fruit juice
<p>: about 15-20% of flour weights (Standard: 50 g) E.g. • carrot → grated • Pumpkin → boil until softened, pound into pieces and cool down • Spinach → boil, cut into pieces and cool down</p>	<p>: about 10-20% of flour weights (Standard: 30 g) E.g. • Rice flour • Oat meal • Glutinous rice flour • Rye • Whole wheat flour • Bean powder • Sesame</p>	<p>: not to exceed the quantity of water E.g. orange, apple • Tomato and other 100% fruit juice → Fully cool in a refrigerator in advance</p>

<p>Flour quantity</p>	(Remain the same)	<p>Decrease the weight of cereals</p> <p>E.g. Rye 30 g (12% of 250 g) Flour 220 g</p>	(Remain the same)
<p>Water quantity</p>	<p>Deduct 80% of vegetable weights</p> <p>E.g. Cooked pumpkins 50 g Water 140 mL (180 mL - 80% of 50 g)</p>	(Remain the same)	<p>Decrease fruit juice amount</p> <p>E.g. Orange juice 100 mL Water 80 mL (180 mL - 100 mL)</p>

● Do not use timer function.

● Do not use timer function.

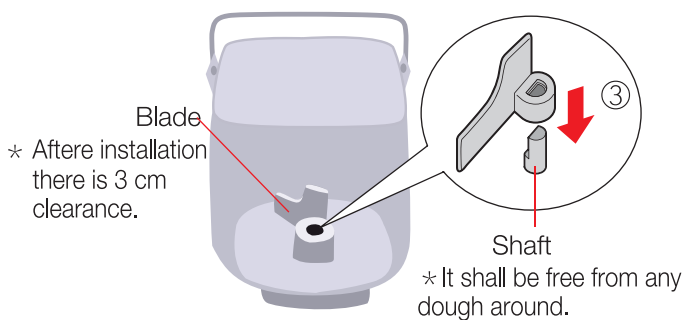
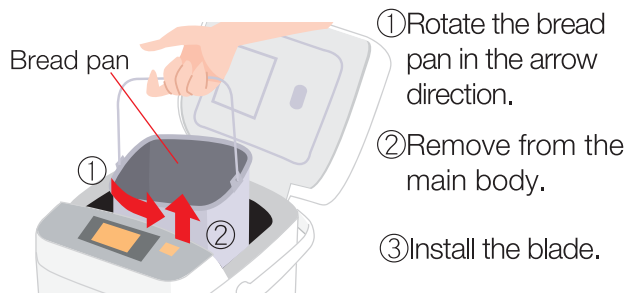
Break-making ingredients / Ingredient preparations

Baking basic bread

Add the ingredients



1 Remove the bread pan and Set the kneading blade

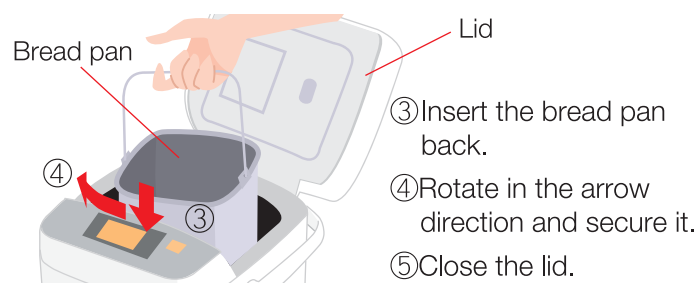


Bread		181kcal (1 of the 6 pieces cut)
High-gluten flour	250 g	
Butters	10 g	
Granulated sugar	2 tbsp (17 g)	
Skim milk powder	1 tbsp (6 g)	
Salt	1 tsp (5 g)	
Water*	190 mL	
Dry yeast	1 tsp (2.8 g)	

* You may reduce about 5 °C cold water by 10 mL when the room temperature is above 25 °C.

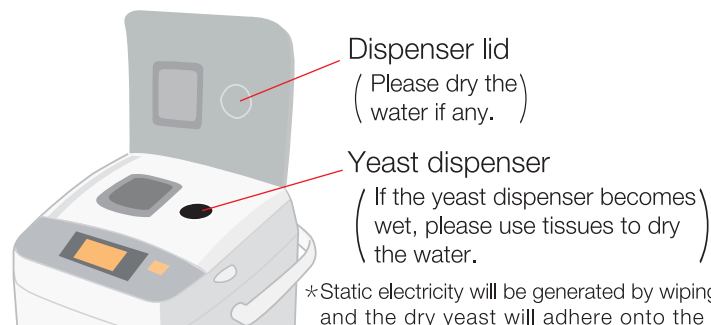
● Basic recipes of soft bread ▶ P.65~

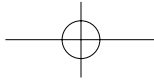
2 Add the ingredients other than the dry yeasts in the bread pan high-gluten flours, water and other ingredients



* The handle of bread pan will stop after push. (To make it convenient for extraction of the bread pan) There is no need to press it down to the bottom.

3 Add dry yeast into the yeast dispenser

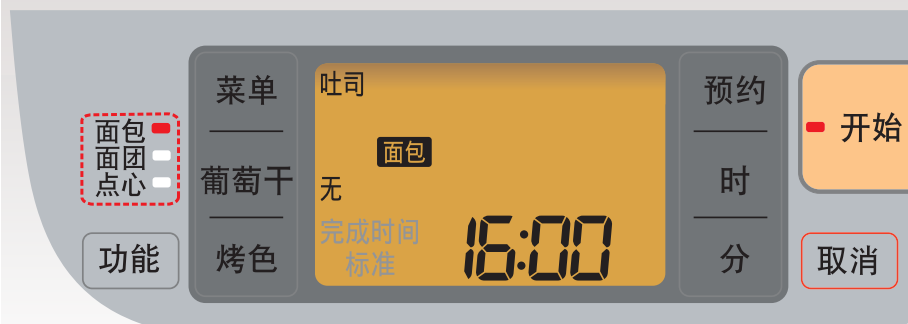




Time required: about 4h

Setting

Take out



4 Select 面包 (bread)



- 面包 ■
- 面团 ■
- 点心 ■

5 Select 吐司 (bread)



- To select other types of toast → **菜单** (P.65)
- To put in the raisins and other ingredients → **葡萄干** (P.62)
- To select crust color → **烤色** (P.64)
- Setting timer for completion time → **预约** (P.64)

6 Press 开始 (Start)



Flash → luminated



● Approximate time of completion

- Do not open the lid after it is started. The dry yeast will spill out.
However, the dry yeasts have been added during manual addition of ingredients (P. 63). Therefore, you may open the lid.

Please see P.55 for the baking procedure.

7 Cut off the power supply

取消

- ① Press 取消 (cancel)
- ② Pull out the plug.

8 Take out the bread pan and place it on a towel.

8 Cool down (about 2min)

Remember to wear gloves to take out the bread pan

- * Pay attention to the rest place of the bread pan. (The bread pan gives out heats)
- * The bread will cave in and shrink after a while

9 Take out the bread for heat radiation

Gloves (Do not get wet)

Bread pan



Hold the handle and shake it forcefully several times
* Do not use a knife, a fork or chopsticks to take it out. (It will scratch the fluorine coating.)

- Make sure blade is in the bread pan after bread is taken out.

The kneading blade maybe inside of the bread (at the bottom). Please take it out.



Baking grille or others

Make sure that the blade is not stuck on it.

(The blade will be damaged if you cut the bread before the blade is taken out from it.)

Baking basic bread

Convenient functions

“Raisin” for making bread that contains your favorite ingredients

You may set it to automatically add your favorite ingredients, E.g. raisins and nuts.

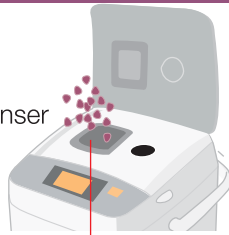
Please add bananas, chocolates and other ingredients (P.63) that can not be automatically be added by manually when you hear the beep sound.

Please follow the ratio and amount of ingredients of various recipes. Otherwise, the ingredients may fly out from the bread pan, become coked by the heater and consequently give out odors or smokes.

Adding Automatically (completed by the automatic bread maker)

Preparations Put your favorite ingredients into the raisin and nut dispenser

The total weight in the dispenser shall not exceed 60 g



Raisin and nut dispenser

- ① Press 葡萄干 (Raisin)
Select 有 (Yes) (make it flash)



- ② Press 开始 (Start)



(Automatic adding of ingredients)

* “Kneading” temporarily stopped.

- A small quantity of ingredients will cling to the walls of the raisin and nut dispenser sometimes.
- The fruits with sugar on the surface may not be add because the sugar melt down and stick to the dispenser in case of summer or timed baking.

Ingredients that can be automatically added Dry ingredients and ingredients that hardly melt

Dry fruits
(Not over 60 g)

Raisin, plum, orange peel, etc



➔ Cut into small pieces less than 5 mm

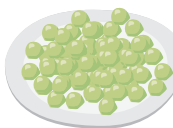
Nuts
(Not over 40 g)

Cashew, walnut and others



➔ Cut into small pieces less than 5 mm

Green bean *
(Not over 30 g)



➔ Wipe away water

Olive *
(Not over 20 g)



➔ Stoneless, cut it into 1/4 and wipe away the water.

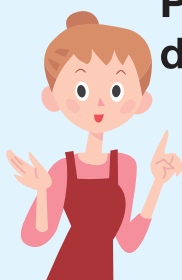
Ham, bacon and sausage *
(Not over 50 g)



➔ Cut it into pieces of 10 mm wide

* Do not add ingredients if the timer function is on.
(In particular, deterioration may occur in summer)

Please pay attention to the following ingredients during adding!



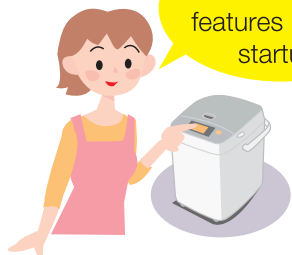
● Addition of hard ingredients may damage the fluorine coatings inside the bread pan.

Please use it carefully.

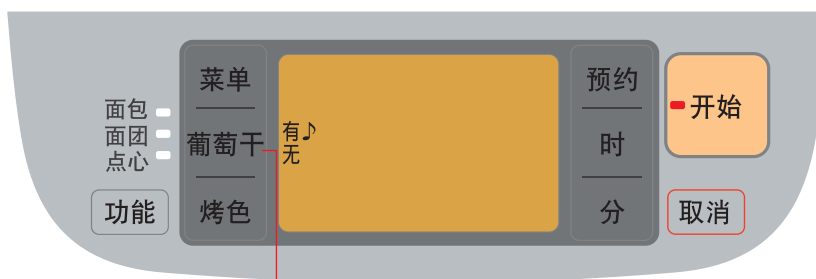
* Accidentally eating the fluorine coating will not harm your health.

- Cereal
- Fruit oatmeal
- Sugar-coated nut
- Maple sugar cube
- Pearl sugar
- Sugar cubes and others

After selecting function and menu...



Set the convenient features before startup!



● To add raisin and other ingredients

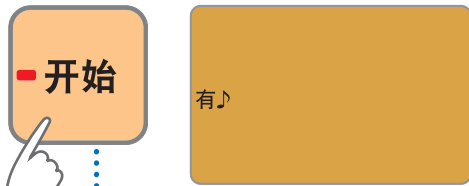
■ Please manually add ingredients that can not add automatically

Manually add when you hear beep sounds (♪)

① Press 葡萄干 (Raisin) and select 有♪ (Yes♪)(make it flash)



② Start



③ After hearing beep sounds Open the lid



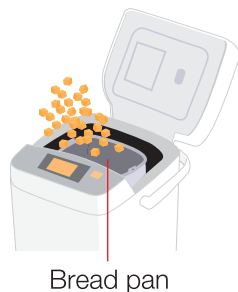
④ Add ingredients into the bread pan, then close the lid

After 3min (After beep sounds are heard on step ③)

After beep sounds, restart automatically

● Raisin and nut dispenser'flap will always remain open.

Within 3 min



Bread pan

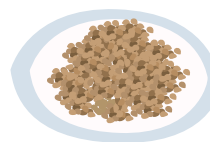
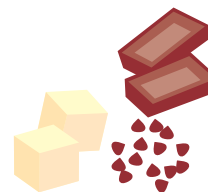
Ingredients that can't be automatically added (stuck onto walls of dispenser, hard to be add)

Ingredients that are sticky, easily melt or have a high content of water

Macerated fruits, onions and other chipped vegetables



Cheese, chocolate, etc



※ Sesames and other small ingredients ought to be added in the bread pan before beginning (Not over about 20% of flour weights)

● The more ingredient added, the poorer swelling of bread.

● Some ingredients may not keep their original shapes.

Convenient functions

■ Proper time for adding ingredients when making stuffed breads ...

The time when beep sounds are heard varies with recipe and room temperature.

面包 (Bread) functions

- Bread: after about 55min ~ 1h and 25min
- Rapid: after about 30min
- Soft: after about 1h and 40min ~ 2h and 5min
- French: after about 30min ~ 1h and 15min
- Whole wheat: after about 1h and 25min ~ 2h and 45min
- Pineapple: after about 35min
- Rice: after about 55min ~ 1h and 25min
- Rice flour: after about 35 ~ 55min

面团 (Dough) functions

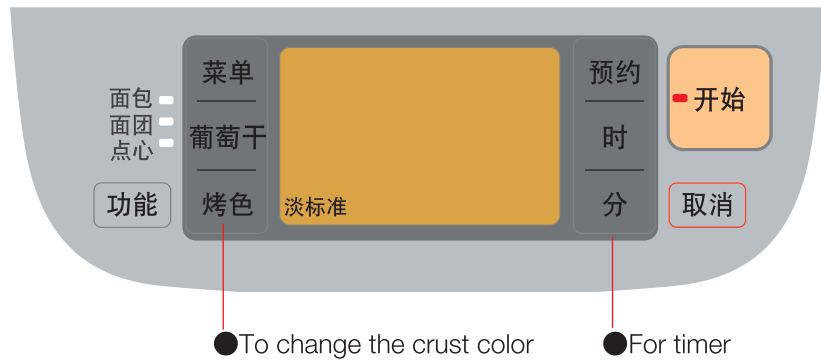
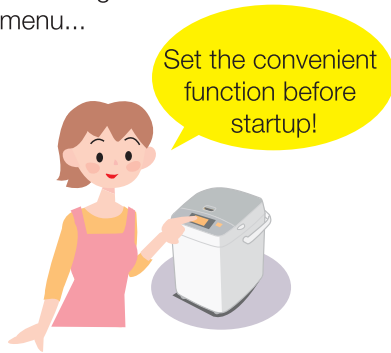
- Bread dough : after about 15 ~ 30min

● The dough won't rise if any fresh fruit that have a rich content of protein-degradation is added.

- Melon
- Kiwi fruit
- Fig
- Mango
- Pineapple
- Papaya
- Others

Convenient functions

After selecting function and menu...

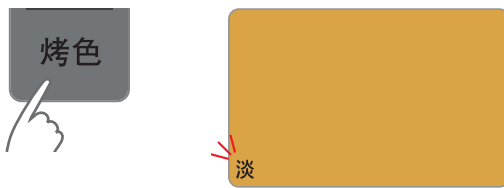


Bake your favorite "Crust color"

Set the crust color as 淡 (Light) or 标准(Standard).

① Press **烤色 (Crust color)** to select your favorite crust color

● Available function for crust color setting (P.55)



Use (Timer) to complete baking on specified time

Use this feature if you want to enjoy freshly-baked bread in the morning.

① Confirm if the current time is correct

● For 葡萄干 (Raisin) and 烤色 (Crust color)

② Press **预约 (Timer)**

- ① Set 葡萄干 (Raisin) and 烤色 (Crust color)
- ② Set 预约 (Timer)



③ Set the time for completion of baking

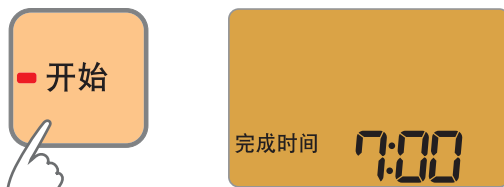
● Standards on timer



Functions of 面包 (Bread)

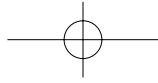
- Rapid : after 4h and 10min ~ 13h
- Soft : after 4h and 30min ~ 13h
- French : after 5h and 10min ~ 13h
- Whole wheat : after 5h and 10min ~ 13h
- Rice bread : after 4h and 10min ~ 13h
- Rice flour : after 2h and 10min ~ 13h

④ Start (timer setting completed)



* Timer is not available for some menu.

* You can not set a time that is beyond the timer limit.



Baking bread

Rapid bread

Soft bread

Wholemeal bread

- Preparations**
- ① Install blade in the bread pan.
 - ② Add in flour, water and other ingredients (except dry yeast).
 - ③ Put the bread pan into the main body and place dry yeast in the yeast dispenser.

Time required :
 Rapid bread: about 2 h
 Soft bread: about 4 h and 20 min
 Whole wheat bread: about 5 h

Ingredients

Rapid bread 200kcal (1 of the 6 pieces cut)

High-gluten flour	280 g
Butter	10 g
Granulated sugar	2 tbsp (17 g)
Skim milk powder	1 tbsp (6 g)
Salt	1 tsp (5 g)
Cold water (5 °C)*	210 mL
Dry yeast	1½ tsp (4.2 g)

* Reduce by 10mL when the room temperature is above 25 °C.

Soft bread 187kcal (1 of the 6 pieces cut)

High-gluten flour	250 g
Butter	15 g
Granulated sugar	2 tbsp (17 g)
Skim milk powder	1 tbsp (6 g)
Salt	1 tsp (5 g)
Water*	190 mL
Dry yeast	1 tsp (2.8 g)

* Reduce cold water at a temperature of about 5 °C by 10mL when the room temperature is above 25 °C.

Whole wheat bread (whole wheat flour 50%) 173kcal (1 of the 6 pieces cut)

Whole wheat flour (for breads)*1	125 g
High-gluten flour	125 g
Butter	10 g
Granulated sugar	2 tbsp (17 g)
Skim milk powder	1 tbsp (6 g)
Salt	1 tsp (5 g)
Cold water (5 °C) *2	210 mL
Dry yeast	1 tsp (2.8 g)

*1 Do not use the whole wheat flour which is exclusive for making dim sum bread (low-gluten flour).

*2 Reduce by 10 mL when the room temperature is above 25 °C.

● Bread has a relatively poor quality when the room temperature is above 30 °C.

1

功能

Select 面包 (Bread)



2

菜单

Select 快速 (Rapid), 软式 (Soft bread) or 全麦 (Whole wheat bread)



3

-开始

Start



Please see P.55 for the baking procedure.

4

Press 取消 (Cancel) when you hear the beep sound. Take out the bread pan and cool it for about 2 minutes. Then **take out the bread**



全麦面包 (whole wheat bread)

■ Ratio of whole wheat flour is 30% ~ 100% of total flour quantity. (Bran accounts for about 30% ~ 40%)

➡ Please use the 吐司 (Bread) feature if it is less than 30%.

* The higher the ratio of whole wheat flour, the lower the bread will rise.

* Bread shape and swelling degree vary according to the types of whole wheat flour.

Convenient functions

Baking bread

Baking bread French bread



Time required: about 5h

- Preparations**
- ① Install blade in the bread pan.
 - (P.60) ② Add in flour, water and other ingredients (except dry yeast).
 - ③ Put the bread pan into the main body and place dry yeast in the yeast dispenser.

Compared with other bread, French bread may be hard to be taken out from the bread pan. Please take out the bread according to the following Step 4.

Ingredients

French bread

153kcal (1 of the 6 pieces cut)

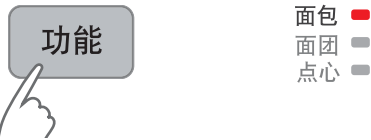
High-gluten flour	225 g
Low-gluten flour	25 g
Salt	1 tsp (5 g)
Cold water (5 °C)*	190 mL
Dry yeast	½ tsp (1.4 g)

* Reduce by 10 mL when the room temperature is above 25 °C.

- Bread has a relatively poor quality when the room temperature is above 30 °C.



1 Select 面包 (Bread)

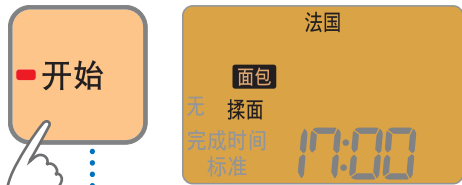


2 Select 法国 (French)



- To add raisins and other ingredients → 葡萄干 (P.62)
- Setting timer for completion time → 预约 (P.64)

3 Start



Please see P.55 for the baking procedure.



4 Press 取消 (Cancel) when you hear the beep sound. Take out the bread pan and cool it down for about 2 minutes. Then take out the bread

- Take out the French bread
Tap the bread pan on a towel.

(See the figure on the right)



Rice bread



Time required: about 4h



Preparations

- ① Install blade in the bread pan.
- ② Add in flour, water and other ingredients (except dry yeast).
- ③ Put the bread pan into the main body and place dry yeast in the yeast dispenser.

Ingredients

Rice bread	
220kcal (1 of the 6 pieces cut) (When rice is 150 g in weight)	
High-gluten flour	230 g
Cooled rice	100 ~ 150 g
Butter	10 g
Granulated sugar	2 tbsp (17 g)
Skim milk powder	1 tbsp (6 g)
Salt	1 tsp (5 g)
Water*	160 mL
Dry yeast	¾ tsp (2.1 g)

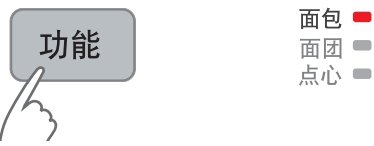
* Reduce about 5°C cold water by 10 mL when the room temperature is above 25°C.

- You may also use brown rice or saffron rice to substitute rice.
- The more the rice is, the softer the baked bread will be.
- The rice shall be cooled down in the refrigerator when the room temperature is over 30°C.
- You may use timer function. But do not use cooked rice that has been stored (or defrosted) for more than one day.



- Sometimes the rice will remain their original shape.

1 Select 面包 (Bread)

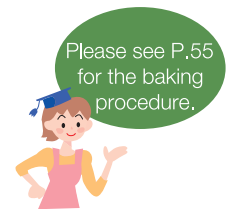


2 Select 米饭 (Rice)



- To add raisins and other ingredients → 葡萄干 (P.62)
- To select crust color → 烤色 (P.64)
- Setting timer for completion time → 预约 (P.64)

3 Start

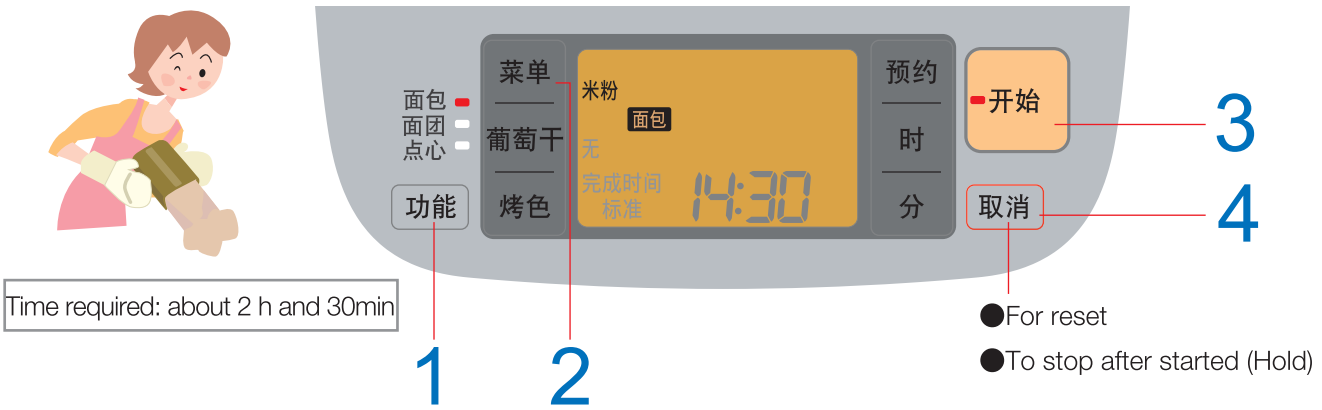


4 Press 取消 (Cancel) when you hear the beep sound. Take out the bread pan and cool it for about 2minutes. Then take out the bread

- Rice bread has a high content of water and may deteriorate easily. Please eat it as soon as possible.
(Summer: on the same day Winter: within two day)

Baking bread

Rice flour bread



Preparations

(P.60)

- ① Install blade in the bread pan.
- ② Add in flour, water and other ingredients (except dry yeast).
- ③ Put the bread pan into the main body and place dry yeast in the yeast dispenser.

Ingredients

Rice flour bread

192kcal (1 of the 6 pieces cut)

Rice flour	50 g
High-gluten flour	200 g
Butter	20 g
Granulated sugar	2 tbsp(17 g)
Skim milk powder	1 tbsp(6 g)
Salt	1 tsp(5 g)
Water *	200 mL
Dry yeast	1.5 tsp(4.2 g)

* Use cold water at a temperature of about 5 °C when the room temperature is over 25 °C.

- Using timer would deteriorate the bread quality when the room temperature is over 25 °C.(P.88)
- Be sure to store flour and other ingredients in the refrigerator when the room temperature is over 25 °C.

1 Select 面包 (Bread)

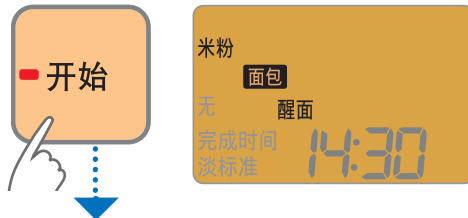


2 Select 米粉 (Rice flour)



- To add raisins and other ingredients → 葡萄干 (P.62)
- To select crust color → 烤色 (P.64)
- Setting timer for completion time → 预约 (P.64)

3 Start



Please see P.55 for the baking procedure.



- ## 4
- Press 取消 (Cancel) when you hear the beep sound. Take out the bread pan and cool it for about 2 minutes. Then
- ### take out the bread



Recipes of various flavors bread

• Calory of 1 of the 6 pieces cut

Olive bread

... Use 吐司(Bread) and 软式 (Soft) 185kcal

High-gluten flour	250 g
Butter	10g (15g for soft toasts)
Granulated sugar	2 tbsp (17 g)
Skim milk powder	1 tbsp (6 g)
Salt	1 tsp (5 g)
Dry vanilla	Small quantity
Water [※]	180 mL
Dry yeast	1 tsp (2.8 g)
* Green olive	20 g

※ Reduce by 10 mL when the room temperature is above 25°C.
(Cold water at a temperature of 5°C)

* Use 葡萄干(Raisin) feature (P.62)

Sunflower seed honey bread

... Use 吐司 (Bread) and 软式 (Soft) 218kcal

High-gluten flour	250 g
Butter	15 g
Granulated sugar	2 tbsp (17 g)
Skim milk powder	1 tbsp (6 g)
Salt	1 tsp (5 g)
Honey	1 tablespoon (21 g)
Water [※]	180 mL
Dry yeast	1 tsp (2.8 g)
* Sunflower seed	20 g

※ Reduce by 10 mL when the room temperature is above 25 °C.
(Cold water at a temperature of 5°C)

* Use 葡萄干 (Raisin) feature (P.62)

Fruit juice bread

... Use 快速 (Rapid) 220kcal

High-gluten flour	250 g
Butter	25 g
Granulated sugar	1 tbsp (8.5 g)
Skim milk powder	2 tbsp (12 g)
Salt	¾ tsp (3.8 g)
Egg (evenly mixed)	one of M size (50 g)
100% tomato fruit juice [※] (stored in a refrigerator)	120 mL
Dry yeast	1¾ tsp (4.9 g)
* Assorted vegetables (Dry it through trickling and cool down to room temperature)	70 g

※ Reduce by 10 mL when the room temperature is above 25 °C.

* Use 葡萄干(Raisin) feature (P.62)

Red bean rice bread

... Use 米饭 (Rice) feature 199kcal

High-gluten flour	230 g
Red bean rice (cooled)	100 g
Ghee	10 g
Granulated sugar	2 tbsp (17 g)
Salt	1 tsp (5 g)
Black sesame	5 g
Water [※]	160 mL
Dry yeast	¾ tsp (2.1 g)

※ Reduce by 10 mL when the room temperature is above 25 °C.

Panettone

... Use 快速 (Rapid) 234kcal

High-gluten flour	250 g
Butter	25 g
Granulated sugar	1 tbsp (8.5 g)
Skim milk powder	2 tbsp (12 g)
Salt	1 tsp (5 g)
Egg (evenly mixed)	One of M inches (50 g)
Cold water (5 °C) [※]	130 mL
Dry yeast	1¾ tsp (4.9 g)
* Your favorite dry fruits	60 g

※ Reduce by 10 mL when the room temperature is above 25°C.
(Cold water at a temperature of 5°C)

* Use 葡萄干(Raisin) feature (P.62)

Sausage cheese bread

... Use 吐司 (Bread) and 软式 (Soft) 254kcal

Basic recipe (toast or soft toast)	
* Sausage	30 g
* Cheese	20 g

* Use 葡萄干(Raisin) feature (P.62)

Curry rice bread

... Use 米饭 (Rice) 236kcal

High-gluten flour	210 g
Cold rice	100 g
Butter	20 g
Granulated sugar	2 tbsp (17 g)
Skim milk powder	1 tbsp (6 g)
Common salt	1 tsp (5 g)
Curry powder	5 g
Refined cheese (cut into small pieces)	30 g
black pepper powder	½ teaspoon (3 g)
Water [※]	110 mL
Dry yeast	¾ tsp (2.1 g)
* Potato (cut into small pieces; boiled to a moderate degree)	20 g
* Carrot (cut into small pieces; boiled to a moderate degree)	20 g
* Bacon	20 g

※ Reduce by 10 mL when the room temperature is above 25 °C.

* Use 葡萄干(Raisin) feature (P.62)

Salted kelp toast

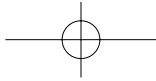
212kcal

... Use 米饭 (Rice), crust color 淡 (Light)

High-gluten flour	230 g
Cold rice	100 g
Ghee	10 g
Granulated sugar	2 tbsp (17 g)
Salt	1 tsp (5 g)
White sesame	5 g
Water [※]	160 mL
Dry yeast	¾ tsp (2.1 g)
* Salted seaweed	10 g

※ Reduce by 10 mL when the room temperature is above 25 °C.

* Use 葡萄干(Raisin) feature (P.62)



Baking bread

Various flavored bread

● Calory of 1 of the 6 pieces cut

Containing red pepper and olive



Italian bread

... Use 法国 (French)

195kcal

High-gluten flour	225 g
Low-gluten flour	25 g
Salt	1 tsp (5 g)
Olive oil	2 tbsp (24 g)
Cold water (5 °C)※	170 mL
Dry yeast	½ tsp(1.4 g)

※ Reduce by 10 mL when the room temperature is above 25 °C.

You may add 20 g red peppers (or dried tomatoes) chopped into small pieces of 5 mm and 20 g olive (or 1 teaspoonful of dried basil leaves) if you prefer. Use → 葡萄干 (Raisin) functions (P.62)



Small dried fish and kelp rice bread

199kcal

... Use 米粉 (Rice flour)

High-gluten flour	200 g
Rice flour	50 g
Butter	20 g
* Small dried fish (stir-fried without oil)	20 g
Skim milk powder	1 tbsp (6 g)
Salt	1 tsp (5 g)
Water ※	200 mL
Dry yeast	1½ tsp (4.2 g)
* Dried kelp (dried through wringing after water soaking)	4 g (dry weight)

※ Use cold water at a temperature of about 5 °C. When the room temperature is over 25 °C.

* Use 葡萄干 (Raisin) feature → Manual feeding (P.63)



French countryside bread

... Use 法国 (French)

150kcal

High-gluten flour	200 g
Wholemeal flour	50 g
Salt	1 tsp (5 g)
Cold water (5 °C)※	190 mL
Dry yeast	½ tsp (1.4 g)

※ Reduce by 10 mL when the room temperature is above 25 °C.



Orange flavor rice flour bread

201kcal

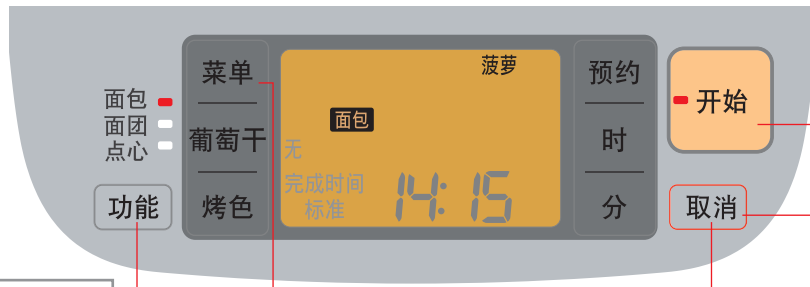
... Use 米粉 (Rice flour)

High-gluten flour	200 g
Rice flour	50 g
* Orange sauces	20 g
Butter	20 g
Skim milk powder	1 tbsp (6 g)
Salt	1 tsp (5 g)
Water ※	170 mL
Dry yeast	1½ tsp (4.2 g)

※ Use cold water at a temperature of about 5 °C. When the room temperature is over 25 °C.

* Put it in the bread pan at the very beginning.

Pineapple bread



Time required: about 2 h and 15 min.

1 2

3,5
6
● For reset
● To stop after started (Hold)

Preparations ① Put cookie dough in the refrigerator after it is made. (P.72 ①~⑥)

(P.60)

② Install blade in the bread pan.

③ Add in flour, water and other ingredients (except dry yeast).

④ Put the bread pan into the main body and place dry yeast in the yeast dispenser.

Ingredients

Pineapple bread		289kcal (1 of the 6 pieces cut)
High-gluten flour	150 g	
Butter	15 g	
Granulated sugar	2 tbsp (17 g)	
Skim milk powder	1 tbsp (6 g)	
Salt	½ tbsp (2.5 g)	
Cold water (5 °C)	100 mL	
Dry yeast	¾ tbsp (2.1g)	

Cookie dough (crust of pineapple bread)	
Butter	50 g
Granulated sugar	40 g
Egg (evenly mixed)	Half of M size (25 g)
Low-gluten flour	100 g
Baking powder	3 g
Vanilla essence	Small quantity
Granulated sugar (for final processing)	2 ~ 3 teaspoonfuls

● Be sure to observe the foregoing amount. Excessive amount may cause the bread to spill out from the bread pan, overcooked, smelly or cause smoking.

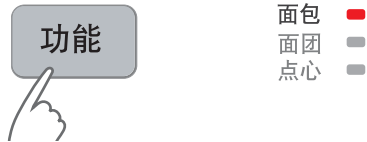
■ If 取消 (Cancel) is accidentally pressed in Step 4, press 开始 (Start) within 10 minutes to recover it. (Only for once; Invalid if any other button is pressed)

■ Beep sound will be heard and it will restarted 15 minutes later in Step 4 even if the operation is not yet completed.

■ Add different ingredients to make bread of different flavors at Step 4 (15 minutes).

➔ P.73

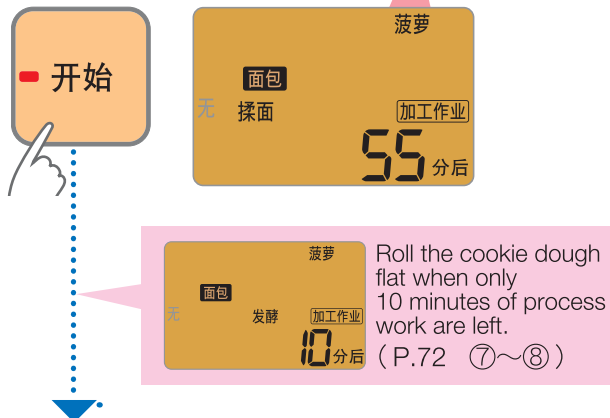
1 Select 面包 (Bread)



2 Select 菠萝 (Pineapple)



3 Start



Baking bread

Baking bread

Pineapple bread



4 Open the lid when you hear the beep sound. Within 15 minutes Add the cookie dough.

- ① Place the bread dough in the middle of the bread pan again.
- ② Place the cookie dough on the bread dough with the egg-coated side facing downward.
- ③ Slightly press the sides of the dough (do not press hard)
- ④ Spread power sugar from above.

● Do not press
取消 (Cancel)



5 Close the lid Restart



6 When you hear any beep sound, press 取消 (Cancel) and take out the bread. After the bread pan is cooled down for about 2 minutes, take out the bread

* The bread will be deformed upon over exertion.

Method of cookie dough making

Making Dough

- ① Mix low-gluten flour and baking powder and sift them together.
- ② Use a wooden spatula to mix the butter at room temperature till they become creamy.
- ③ Add granulated sugar by small quantity in 2 ~ 3 times. Mix the butter after each addition till the butter become whitish and smooth.
- ④ Add eggs by small quantities in 3 ~ 4 times. Fully mix after each addition. Finally, add the vanilla essences.
* Reserve 1/2 teaspoon of egg liquids.



- ⑤ Add the powder mix in Step ① and evenly mix them till the granules of powder disappear.

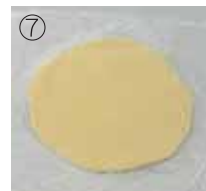


- ⑥ Make the dough a round shape, cover with plastic wrap and put it in the refrigerator for over 20 minutes.



Rolling flat

- ⑦ Use a rolling pole to roll the dough into a flat circle with a diameter of 14 ~ 15 cm.
* Cover the dough with a plastic wrap for the convenience of rolling.



- ⑧ Coat one side of the dough with the reserved egg liquids (1/2 teaspoon).

Tips for making pineapple bread!

- You may also cut patterns on the surface of the cookie dough.

Use a bamboo stick to cut patterns in a depth of not over 1 mm.

(The cookie dough may crack and break down if the patterns are cut too deep.)

- Do not put in the cookie dough before it is flexible and bendable enough.
That helps to make good-looking pineapple breads.



Use 菠萝 (Pineapple) To make breads of various flavors



Ingredients

1554kcal

A	High-gluten flour	200 g
	Butter	15 g
	Granulated sugar	3 tbsp (25.5 g)
	Skim milk powder	1 tbsp (6 g)
	Salt	¾ tsp (3.8 g)
	Egg (evenly mixed)	Half of M inches (25 g)
	Cold water (5 °C)	110 mL
	Dry yeast	1 ¼ tsp (3.5 g)

Ingredients

	Dry fruits (pickled with rums)	100 g
	Milk	1 teaspoon (5 mL)
	Sugar	An appropriate quantity

For icing

B	Powder sugar	25 g
	Water	½ tsp (3 g)

If the dough is sticky and it is hard to roll it flat,

Sprinkle some high-gluten flours on hands and the rolling pole to make it easier for dough rolling.



To make various flavored bread

The total weight of the bread dough and the ingredients shall not exceed 600 g!

* The dough may not rise or the baking may not be sufficient if there are too many ingredients.

Avoid using ingredients with a high content of water!
(Dry the boiled ingredients through trickling and cool them down) to room temperature.

* Otherwise, the dough fermentation may be affected.

Prepare the ingredients in advance!

* The operation time is 15 minutes.

Cinnamon brioche

Select 菠萝 (Pineapple) to make bread dough

- Put A into the blade-installed bread pan and install the bread pan into the main body.
- Feed dry yeast into the yeast dispenser, select 菠萝 (Pineapple) and press 开始 (start).

The operation shall be completed within 15 minutes!

Take out the dough.

- When you hear beep sounds, open the lid and take out the dough from the bread pan.

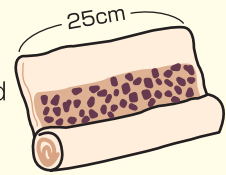
● Do not press 取消 (Cancel)

Rolling flat

- Roll the dough into a size of 15 cm x 25 cm (W x L).

Forming

- Coat milk on 3/4 of dough near to you and sprinkle cinnamon sugar and dried fruits on it.



- Start rolling from the side close to you.

- Cut it into four even pieces and place them in the bread pan.



Start baking (press 开始 (Start) again).

Making icing

- Place B in a bowl and mix the bread. Place another bowl underneath with 60 °C hot water inside.

Final processing

- Upon completion of baking, take the bread out from the bread pan and coat the bread with the icing.

Baking bread

Use "pineapple" to make breads of various flavors

Use 菠萝 (Pineapple) To make breads of various flavors



Ingredients 206kcal (1 of the 6 pieces cut)

A	High-gluten flour	200 g
	Butter	15 g
	Granulated sugar	2 tbsp (17 g)
	Skim milk powder	1 tbsp (6 g)
	Salt	¼ tsp (3.8 g)
	Green tea	1 teaspoon (2 g)
	Egg (evenly mixed)	Half of M size (25 g)
	Cold water (5 °C)	110 mL
	Dry yeast	1¼ tsp (3.5 g)

Contents

Black beans boiled with sugar	120 g
-------------------------------	-------

Matcha black bean roll

Select 菠萝 (Pineapple) to make bread dough

- Put A into the blade-installed bread pan and install it into the main body.
- Add dry yeast into the yeast dispenser, select 菠萝 (Pineapple) Press (start).

Take out the dough.

- When you hear beep sounds, open the lid, take out the dough from the bread pan and remove the blade.
 - Do not press (Cancel)

Dough rolling

- Roll the dough into a slender shape that is slightly narrower than the bread pan.

Add the contents and form the bread.

- Sprinkle uniform black beans whose water has been fully trickled.
- Start rolling from the side close to you.
- Put it in the bread pan.

Baking

(Press)

Substitute green tea with coco powder. Add chocolate cubes and almond slices to make the chocolate almond bread rolls that are kids' favorites.



Ingredients 1134kcal (Without stuffing)

A	High-gluten flour	200 g
	Butter	35 g
	Granulated sugar	2 tbsp (17 g)
	Skim milk powder	1 tbsp (6 g)
	Salt	¼ tsp (3.8 g)
	Egg (evenly mixed)	Half of M size (25 g)
	Cold water (5 °C)	100 mL
	Dry yeast	1¼ tsp (3.5 g)
	Stuffing ingredients	12 pieces (15 g/piece)

Select 菠萝 (Pineapple) to make bread dough

- Put A into the blade-installed bread pan and install it into the main body.
- Add dry yeast into the yeast dispenser, select 菠萝 (Pineapple) Press .

Take out the dough.

- When you hear beep sounds, open the lid, take out the dough from the bread pan and remove the blade.
 - Do not press (Cancel)

Forming

- Divide the dough into 12 even pieces.

Fill in the stuffing

- Fill the ingredients into each dough.
- Put it in the bread pan.

Baking

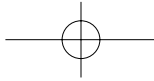
(Press again)

Select your favorite ingredients. (Liquid is not allowed!)

Curry (cook till the sauce becomes thick), meat ball, potato salad, sausage, tuna (with water fully trickled) and cheese (cut into small pieces)

and many more





Making bread dough

Bread dough

Pizza dough

Through the making of bread and pizza dough, you can also make croissant (P.77), bagels (P.78) and other various flavored bread.



Time required: Bread dough about 1h
Pizza dough about 45 min



- For reset
- To stop after started (Hold)

Preparations

- ① Install blade in the bread pan.
- ② Add in flour, water and other ingredients (except dry yeast).
- ③ Put the bread pan into the main body and place dry yeast in the yeast dispenser.

Use "pineapple" to make breads of various flavors

Making bread dough

Ingredients

Bread dough

High-gluten flour	280 g
Butter	50 g
Granulated sugar	3 tbsp (25.5 g)
Skim milk powder	2 tbsp (12 g)
Salt	1 tsp (5 g)
Egg	Half of M inches (25 g)
Water*	160 mL
Dry yeast	1 tsp (2.8 g)

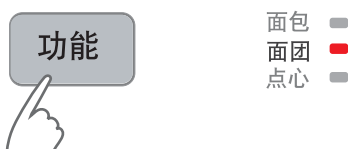
* Use cold water at a temperature of about 5 °C. when the room temperature is over 25 °C.

Pizza dough

High-gluten flour	280 g
Butter	15 g
Granulated sugar	1 tbsp (8.5 g)
Skim milk powder	1 tbsp (6 g)
Salt	1 tsp (5 g)
Water*	190 mL
Dry yeast	1 tsp (2.8 g)

* Use cold water at a temperature of about 5 °C. when the room temperature is over 25 °C.

1 Select 面团 (dough)



2 Select 面包 (Bread) or 披萨 (Pizza)



* To select bread dough * To select pizza dough

■ To add raisins and other ingredients → 葡萄干 (P.62)
(Only for bread dough)

3 Start



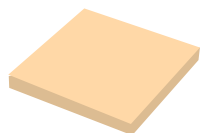
Please see P.55 for the baking procedure.

4 Press 取消 (Cancel) when you hear beep sounds. Take out the dough right away.

- * If you keep it left in the bread pan, fermentation will proceed further.
- * Changing the ratio of dough ingredients may slow down the fermentation process. (P.90)

Various flavored bread Use bread dough

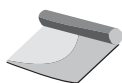
Tools used for bread-making with dough



● Dough rolling board



● Scale (Unit: 1g)



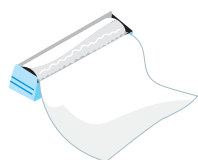
● Scraper



● Rolling pole



● Small towel
(Soaked and wrung dry)



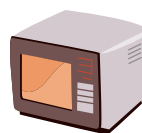
● Cooking paper



● Atomizer



● Brush



● Oven

Tools that may be used for making bread

- Kitchen scissors
- Bread mold
- Plastic wrap
- Thermometer and others



Ingredients (12 pieces) 135kcal (1 piece)

Bread dough (P.75)	Quantity at a time
Egg (evenly mixed)	Half of M inches (25 g)

Rolls

Forming

- ① Use the scraper to divide the dough into 12 even pieces with 45 g each, shape them into balls, cover them with the small towel and place them still for about 15 minutes.
- ② Shape them into ovals, cover them with the small towel and place them still for about 10 ~ 15 minutes.
- ③ Press slightly with hands and use the rolling pole to roll the dough thin.
- ④ Catch one end of the dough, stretch it towards your body and roll it up tightly.

(The dough may rise horizontally upon fermentation if it is not rolled up tightly)

Fermentation

- ⑤ Place them on the table with the closure facing downwards. Spray water on it.
- ⑥ Allow the dough to ferment for 40 ~ 60 minutes (till it rises to double its original size) at a temperature of 30 ~ 35 °C and then apply egg liquids.

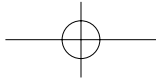
Baking

- ⑦ Bake them in an oven that is preheated to a temperature of 170 ~ 200 °C for about 15 minutes.



Stuffed bread with sweetened bean paste

- ① (Following Step ① of making rolls) roll the dough into a round plate with a diameter of 10 cm.
- ② Wrap sweetened bean pastes with the dough made from Step ①, shape it into balls and press the middle so that it caves in.
- ③ Properly arrange the ②, sprinkle water on it and allow it to ferment for 20 ~ 30 minutes (till it rises to double its original size) at a temperature of 30 ~ 35 °C.
- ④ Apply egg liquids, sprinkle poppy seeds and bake them in an oven that is preheated to a temperature of 170 ~ 190 °C for about 15 minutes.



Ingredients (for 12 pieces)

● Dry yeasts used

Bread dough		201kcal (1 piece)
High-gluten flour	225 g	
Low-gluten flour	55 g	
Butter	15 g	
Granulated sugar	3 tbsp (25.5 g)	
* Skim milk powder	1 tbsp (6 g)	
1 Salt	1 tsp (5 g)	
Egg liquid (evenly-mixed)	Half of M inches (25 g)	
Water	140 mL	
└ Dry yeast	1 tsp (2.8 g)	
Butter (Cut into pieces that are 1cm thick)	140 g	
Egg(evenly-mixed)	Half of M size (25 g)	

* 1 Make according to the steps in P.75.

Croissant

Add in butter

- Put the dough in a bowl, cover it with a plastic wrap and place it in a refrigerator for 30 ~ 60 minutes. (Prolong the refrigeration time when the room temperature is high)
- Apply flour on butter, place them on the plastic wrap, roll them into a 20 x 20 cm square shape and keep them in a refrigerator for 15 ~ 30 minutes.
- Use a rolling pole to strike and press the dough and roll it into a 30 x 30 cm square shape.
- Wrap the butter of Step ② with the dough cake, cover it with the plastic wrap and keep it in a refrigerator for 10 ~ 20 minutes.
- Strike and press it with the rolling pole till the dough is thinner and roll it flat.
- Fold up the dough three times, cover it with a plastic wrap and keep it in a refrigerator for 10 ~ 20 minutes.
- Repeat steps ⑤ and ⑥ twice and keep it in a refrigerator for 30 ~ 60 minutes.



Forming

- Divide the dough into two even pieces and roll them into a 18 x 40 cm rectangular shape. Divide them into 6 isosceles triangles.
- Hold one end of the dough and roll it up.
- Face the closure downwards.

Fermentation

- Sprinkle water on it and cover it with a plastic wrap. Allow it to ferment for 40 ~ 60 minutes (till it rises to double its original size) at the room temperature and apply egg liquids.

Baking

- Bake it in an oven that is preheated to a temperature of 200 ~ 220 °C for about 10 minutes. Keep the remaining dough in a refrigerator to avoid excessive fermentation.



Doughnut

- Divide the dough into small pieces that are 35 g each. Cover them with a small towel and place them still for 10 ~ 20 minutes.
- Roll them into thin round and press the dough with the doughnut mold.
- Allow the dough to ferment for 20 ~ 30 minutes (till it rises to double its original size) at a temperature of 30 ~ 35 °C.
- Deep-fry them at an oil temperature of 170 °C and spill cinnamon and refined white sugar on them finally.

Various flavored bread

Use bread dough

Use pizza dough



Ingredients

(for 8 pieces) 151kcal (for 1 piece)

Bread dough

A	High-gluten flour	280 g
	Powder sugar	3 tbsp (25.5 g)
	Salt	1 tsp (5 g)
	Vegetable oil	2 teaspoon
	Water	180 mL
	Dry yeast	1 tsp (2.8 g)



Bagels are directly edible. But it would be more delicious to cut the bagel into half and add in fresh vegetables, hams, cheeses and jams.

Bagel

Making bread dough

- ① Place A → Vegetable oil → water into the bread pan that is installed with a blade in sequence and add dry yeast into the yeast dispenser.
- ② Make the dough according to the steps specified in "Making bread dough" (P.75).

Forming

- ③ Divide the dough into 8 small pieces that are 60 g each. knead them into balls, cover them with a small towel and place them still for 10 minutes.
- ④ Press the middle of the dough with one finger and rotate the dough till the hole becomes bigger and form the shape of a bagel.

Fermentation

- ⑤ Place them onto a cooking paper sprinkled with flour and allow the dough to ferment for about 40 minutes (till it rises to double its original size) at a temperature of 30 ~ 35 °C.

Water boiling

- ⑥ Boil them in boiling water on both sides for 30 seconds each and fully trickle the water.

Baking

- ⑦ Put it on a baking pan covered with a cooking paper and bake it in an oven preheated to a temperature of 170 ~ 190 °C for 15 ~ 20 minutes.



Making pizza



Ingredients 1,120kcal (for 1 pizza)
(for 2 pizzas in a diameter of 25cm each)

Pizza dough (P.75)	Quantity at one time
Pizza seasoning	4 tablespoon 72 g
Pizza cheeses	200 g

Ingredients (E.g.)

Onion (thin slices)	1 small
Sausage (thin slices)	10 pieces
Bacon	2 pieces
Mushroom (thin slices)	6 pieces
Green pepper (thin slices)	2 pieces

Pizza

Forming

- ① Use the scraper to divide the dough into two pieces and shape them into balls. (Divide it into 3 pieces for thin pizza dough)

- ② Cover them with towel and place it still for 10 ~ 20 minutes.

- ③ Put it on the cooking paper and roll it into a round plate with a diameter of 25 cm.

- ④ Make holes on the dough with a fork.

Put ingredients.

- ⑤ Apply pizza sauces, put ingredients and cheeses for pizza.

Baking

- ⑥ Bake it in an oven that is preheated to a temperature of 180 ~ 200 °C for about 15 minutes.

Keep the remaining dough in a refrigerator to avoid excessive fermentation.



Making dumpling skin



Time required: about 15min.

- Preparations**
- ① Install the blade into the bread pan.
 - ② Add ingredients into the bread pan.
 - ③ Put the bread pan into the main unit.

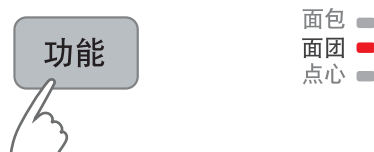
Ingredients

Powder for dumpling	280 g
Warm water (about 35 °C)	150 mL

or

High-gluten flour	140 g
Low-gluten flour	140 g
Warm water (about 35 °C)	170 mL

1 Select 面团 (Dough)



2 Select 饺子皮 (Dumpling skin)



3 Start



4 Press 取消 (Cancel) when you hear beep sounds. Take out the dough right away



Ingredients

54kcal(for 1 dumpling)
(for 30~40 pieces)

Peanut oil	1 tablespoon (15 g)
Star aniseed	5 g
Leeks	125 g
Streaky pork	250 g
Salt	2 g
Gourner powder	2 g
Spice powder	6 g
Soy sauce	1Tbsp (15 g)

(You can adjust the recipe based on your preference)

Dumpling

Making dumpling stuffing

- ① Fry star aniseeds with peanut oil. Allow the peanut oil to cool down and mix them with leeks (to prevent water from coming out from leeks). Then evenly mix them with streaky pork and seasonings.

Rolling dough

- ② Take the dough, shape it into long strips with a diameter of 3 cm and cut into 2cm-wide small pieces. Use the rolling pole to roll the dough into a round plate with a diameter of about 9-10 cm.
* Each dumpling skin weighs about 9 g and 30~40 dumplings can be made in total.

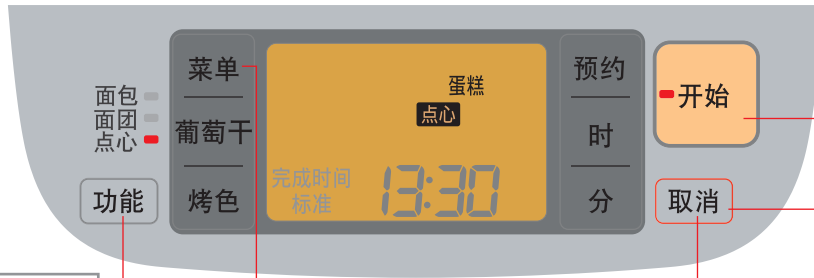
Making dumpling

- ③ Fill stuffing into the skin to make a dumpling.
* You may make dumpling into a crescent or a triangle shape as you prefer.

Boiling dumpling

- ④ Boil half pot of water, pour the dumplings into the hot water. Wait till the water boils again before adding half bowl of cold water into the pot. Repeat this procedure 3 times. (This can improve the tenacity and elasticity of dumpling skins)

Baking cake



Time required: about 1h and 30min.

1 2

● For reset
● For stop after started (Hold)

- Preparations**
- ① Install blade in the bread pan.
 - ② Add butter, granulated sugar, milk and eggs into the bread pan in sequence.
 - ③ Add in the sieved A.

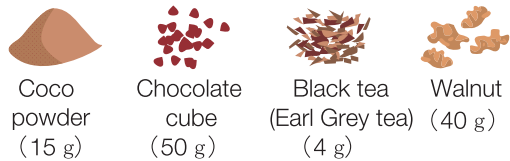
Ingredients

Cake		256 kcal (1 of 8 even pieces)
Unsalted butter*	110 g	
Granulated sugar	100 g	
Milk	1 tablespoon (15 mL)	
Egg (evenly mixed)	2 M inches size (100 g)	
A		
Low-gluten flour	180 g	
Baking powder	7 g	

*Cool down to room temperature and cut it into small pieces of 1cm.

■ You may add your favorite ingredients and stuffing!

(Solid ingredients must be added during cleaning of the residual flour)



■ If 取消 (Cancel) is erroneously pressed at Step 4 Press 开始 (Start) to recover within 10 minutes. (Only for once; Invalid if any other key is pressed)

■ 15 minutes after Step 4 is started. Beep sounds are heard and kneading is started automatically.

(The baked cake will become polluted on the surface if the remaining flour are not cleared.)

● The finished cake is similar to butter cake. (But not totally the same as the sponge) cake available in the market.

1 Select 点心 (Snack)



2 Select 蛋糕 (Cake)



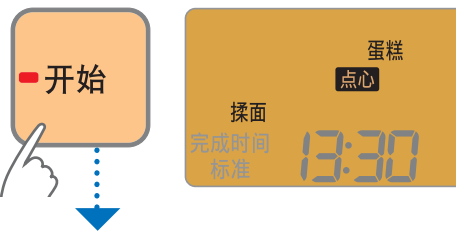
3 Start



4 eliminate the remaining powder.

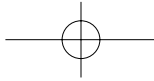
- Use a rubber spatula to clean the residual flour around. (Using metal spatula and tools will damage the fluorine coatings)
- Do not press 取消 (Cancel)

5 Close the lid and Restart.



6 Take out the cake

- The cake may become deformed upon overexertion.



追加烘烤 (Additional baking) in case of insufficient baking

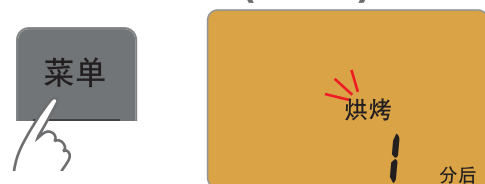
Additional baking is allowed for twice after baking is finished.

※ Start (Additional baking) within 15 minutes after baking is finished
Baking can't be continued if the temperature of inner of automatic bread maker is has dropped.

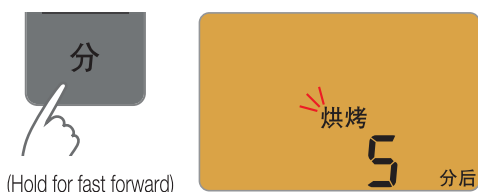
① Select 点心 (Snack)



② Select 蛋糕 (Cake)

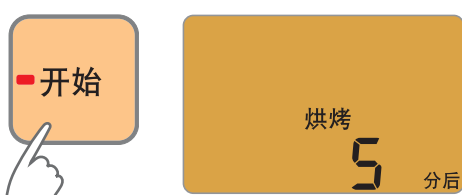


③ Set baking time



● Can be set from 1 to 20 minutes

④ Start



■ To discontinue baking → Hold 取消 (Cancel) baking

● Heat standard 1 of 8 even pieces



Lemon cake		261kcal
Unsalted butter (cut into small pieces of 1cm)	110 g	
Granulated sugar	100 g	
Milk	1 tablespoon (15 mL)	
Egg (evenly mixed)	2 M size (100 g)	
Rum (or Brandy)	1 tablespoon	
A		
└ Low-gluten flour	180 g	
└ Baking powder	7 g	
* Lemon peel (grated)	For 1 piece	

* To add in during the residual flour is cleared.

Chocolate cake		298kcal
Unsalted butter (cut into small pieces of 1cm)	100 g	
Granulated sugar	100 g	
Egg (evenly mixed)	2 M size (100 g)	
A		
└ Coco powder	2½ tablespoon (15 g)	
└ Low-gluten flour	180 g	
└ Baking powder	7 g	
* Chocolate cube	50 g	
* Citrus peel (cut into small pieces 5 mm~1cm)	40 g	

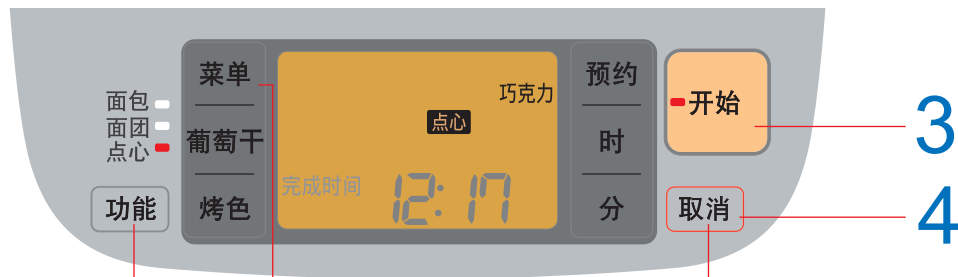
* To add in during the residual flour is cleared.

Pumpkin cake		230kcal
Unsalted butter (cut into small pieces of 1cm)	100 g	
Granulated sugar	80 g	
Milk	2 tablespoon (30 mL)	
Egg (evenly mixed)	2 M size (100 g)	
Pumpkin (cut into small pieces of 2cm and make it softer)	50 g	
A		
└ Low-gluten flour	180 g	
└ Baking powder	7g	

Green tea red beans cake		256kcal
Saltless butter (cut into small pieces of 1cm)	80 g	
Granulated sugar	100 g	
Egg (evenly mixed)	3 M size (150 g)	
A		
└ Green tea	1½ teaspoon (3 g)	
└ Low-gluten flour	180 g	
└ Baking powder	7 g	
* Red beans (cut into pieces of about 5 mm)	50 g	

* To add in during the residual flour is cleared.

Making nama chocolate



Time required: about 17min

- For reset
- To stop after started (Hold)

- Preparations**
- ① Install blade in the bread pan.
 - ② Break the chocolate and put them into the bread pan.
 - ③ Add in cream and honey.

Ingredients (for about 13 cm x 13 cm x 1 cm (L x W x H))

Nama chocolate (milk chocolate) 1303kcal	
Milk chocolate (Chocolate plate available in the market)	3pieces 165~174 g
Fresh cream (a butterfat content of about 35%)	50 mL
Honey	10 g

Nama chocolate (white chocolate) 1186kcal	
White chocolate (Chocolate plate available in the market)	4pieces 160 ~ 180 g
Fresh cream (a butterfat content of about 35%)	50 mL
Honey	10 g

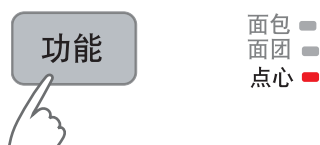
Nama chocolate (black chocolate) 1416kcal	
Black chocolate (Chocolate plate available in the market)	3pieces 165 ~ 174 g
Fresh cream (a butterfat content of about 35%)	70 mL
Honey	10 g

* When cream with a butterfat content of over 41% is used, please substitute 10mL of cream with milk.

(E.g.) Black chocolate
Whipping cream: 60 mL Milk: 10 mL

- Be sure to use the amount described in the above.
Otherwise, the grease may become separated or the chocolate will become too soft.
- You can match the ingredients freely!
 - Fruits and other ingredients
→ Pound them into fruit jam
 - Dried fruits, walnuts and other nut ingredients
→ To add upon additional mixing

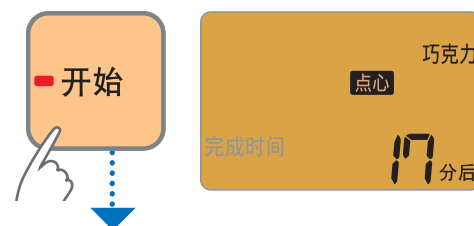
1 Select 点心 (Snack)



2 Select 巧克力 (Chocolate)



3 Start



4 When you hear beep sounds, press 取消 (Cancel), take out the bread pan and use a rubber spatula to eliminate the chocolates stuck on the blade.

Manually remove the blade.

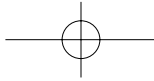
- Perform Additional Mixing if the chocolate is not fully melted (P.83).
- Using a metal spatula or tong etc may damage the surface of blade.

5 Pour it with a rubber spatula into a pan placed with a plastic wrap or a cooking paper.

6 Keep them in a refrigerator for more than 2 hours for cooling until it sets

7 Cut into appropriate sizes

- Sprinkle coco powder or sugar powder on the cut nama chocolates.



Perform additional mixing when the mixing is not sufficient.

Additional mixing is allowed for twice after mixing is finished.

*Start Added mixing within 5 minutes after mixing is finished.

Additional mixing cannot be continued if the temperature of inner part of automatic bread maker has dropped.

*Use a rubber spatula to eliminate the chocolates stuck in the bread pan before Added mixing for successful mixing.

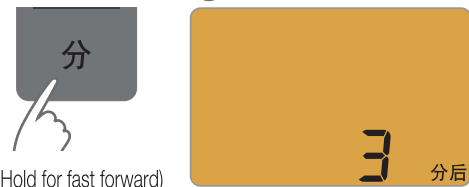
① Select 点心 (Snack)



② Select 巧克力 (Chocolate)



③ Set mixing time



(Hold for fast forward)

● It can be set from 1 ~ 5 minutes

④ Start



■ To discontinue mixing ➡ Hold down “取消” (cancel).

● Calory standards

Strawberry chocolate 1136kcal

White chocolate (plate)	4pieces (160 g)
Butter	20 g
Honey	10 g
Strawberry (pounded into jams)	40 g



Corn chips chocolate

(1 piece at each bite, about 20 pieces in total) 1279kcal

Black chocolate (plate)	2pieces (116 g)
A Fresh cream	40 mL
Honey	10 g
Corn chips	100 g

①Use A for making nama chocolate. (P.82)

②Mix ① and corn chips.

③Use a spoon to discharge the chocolate onto a cooking paper for cooling in the refrigerator. You may freely decide the size.



Mousse chocolate

(For about 5 glasses) 1733kcal

Black chocolate (plate)	2pieces (116 g)
A Whipping cream (a butterfat content of about 35%)	60 mL
Honey	10 g
Whipping cream	180 mL
Your favorite fruits (for decoration)	An appropriate quantity

①Use A for making nama chocolate. (P.82)

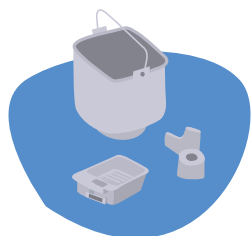
②Wrip of the cream.

③Mix hot① with②.

④Pour it into a glass or other container for cooling and decorate it with your favorite fruits.

● You may also add grated chocolates and nuts if you prefer (10 ~ 20 g).

Cleaning



In order to avoid damaging the fluorine coating of the bread pan ...

- Please clean and dry as quickly as possible!
(Do not put an unclean or wet bread pan back into the body.)
- Clean with a soft sponge!
(Do not use cleansers or metal brushes to clean the bread pan. And do not use the nylon face of a sponge, sponges wrapped in nylon net or dish dryer as well)

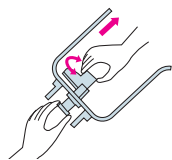


Bread pan, blade

Wash with water after the residual dough is cleared.



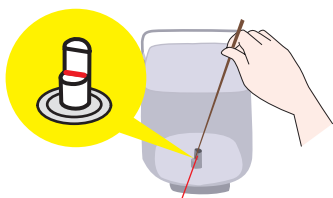
- ① Add a small amount of hot water into the bread pan and keep it still for a while.
- If it is hard to remove, rotate the blade slightly to remove it.



- ② Clean the bread pan and the blade with water.
- Do not leave any residual dough around the shaft or it may damage the fluorine coating.



- ③ Use a bamboo stick to remove the dough stuck on the blade and the shaft.



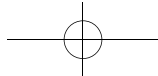
- Any residual dough on the shaft would cause the blade to be easily detached and left in the bread.
- Use kitchen detergents (neutral) for cleaning if it is very dirty.

Lid

Wipe with a well-wrung cloth.

- Use a well-wrung cloth to clean away the dry yeast on the flap valve and make sure that the vent of yeast dispenser is closed.





Dispenser lid

Remove and wash with water

[Removal method]



- Raise the dispenser lid to an angle of approximately 75 degrees and pull it upwards on the right.

Yeast dispenser

Wipe with
**a well-wrung cloth
and air dry.**



**Do not wipe the yeast
dispenser with dry cloth!**

Otherwise, it would be difficult to remove the dry yeastes due to the influences caused by the static electricity.

Raisin and nut dispenser

After removal, use kitchen detergents
(neutral)

And wash with water



- Pull it upwards



- Press and open the dispenser flap.

- No residual grease is allowed.



Main body

Wipe with
a well-wrung cloth

- Clean away the flour, dry yeast and ingredients left in the main body.



Abnormal shape of the bread

When the following conditions happen

Please confirm the following

Bread (swelling)

Insufficient swelling



Height standards
(Bread, soft bread
and rice bread)



(Rice flour bread)



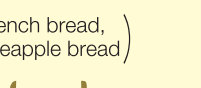
(Rapid, French and
whole wheat *1)



* 1 Contain 50%
whole wheat flour
(Whole wheat bread *2)



* 2 Contain 100%
whole wheat flour
(French bread,
pineapple bread)



Excessive swelling



Height standards



Bread (shape)

No swelling at all

(Whole bread is whitish and
look like a ball.



- Shape and swelling conditions vary according to temperature, humidity, ingredient and timer conditions.
- Are too many raisins and other ingredients added?
- Is the room temperature too high? (the shape will change if the room temperature is too high)
➔ Please store flour and other ingredients in the refrigerator.

Flour

- Do you measure the weight with a scale?
(Do not use the measuring cup supplied)
- Have you used flour with a protein content of over 12~15%?
- Have you used high-gluten flour?
- Have you used expired flour?
- <French bread...>
- Is the ratio of high-gluten flour and low-gluten flour wrong?

Water

- Not enough?
- <Rapid, French bread, whole wheat, pineapple bread ...>
- Have you used cold water at a temperature of 5°C?
- <When room temperature exceeds 25°C>
- Have you used cold water at a temperature of 5°C?

Granulated sugar

- Not enough?

Dry yeast

- Have you used the dry yeast that do not require advanced fermentation?
- Is it placed in the yeast dispenser?
- Not enough?
- Is it kept in the refrigerator? (P.4)
- Have you used expired dry yeast?

Flour

- Too much?

Water

- Too much?

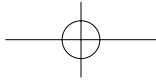
Dry yeast

- Too much?
➔ If excessive swelling happens upon stated amount, please try reducing the quantities of dry yeast or granulated sugars by 1/4~1/2.
- Excessive swelling may happen sometimes at the places of which the altitude is over 1,000 metres high.

Dry yeast

- Have you forgotten to add the dry yeast?
- Have you used any improperly stored yeast or expired yeast?

- Have you forgotten to install the blade?
- Has any power failure occurred during operation?



It is hard to control the bread-making process. No bread has the same shape ...



Bread (shape)

Bread (others)

When the following conditions happen

Please confirm the following

The bread always has a different shape and swelling condition.

- Home made bread always has a different shape and swelling condition due to the following conditions!
 - Room temperature
 - The room temperature is high in summer.
 - The room temperature has changed during operations. (the air-conditioner is shut down during operation etc.)
 - Types and properties of ingredients
 - Flour with low protein content are used for baking.
 - Improperly kept or overdue dry yeast are used.

Sticky bottom and distinct collapses on the sides



- Have you rapidly taken the well-baked bread from the bread pan and put it on the griller for heat radiation?
- Reduce water quantity by 10 mL for better baking effects if the room temperature is high.

Cave-in on the top surface
(Coked crusts)
Flat and square top surface
Cave-in

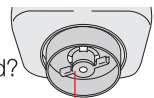


- Not enough flour?
- Too much water?
- <Whole wheat ...>
- A high ratio of wholewheat flour or different types of flours will easily lead to such situations.

Bottom caves in so that the bread cannot stand upright.



- Blade shape is visible.
- Have you touched the bottom of bread pan when you take out the bread? (Bread is damaged sometimes due to blade rotations)



Do not rotate

Are there remaining flour around?

- Too many flour?
- Not enough water?

Expected crust color is not achieved.

- Please change crust color (P.64) or adjust the amount of granulated sugar. Crust color becomes lighter if amount of granulated sugar is reduced and darkened if the amount is increased.

Bread crust is too hard

- The bread would become soft if it is cooled down to human skin temperature and put in a plastic bag.

Dough becomes sticky after forming and fermentation

- Excessively long fermentation will make the dough loose and sticky. The fermentation time depends on the type of bread. Normally, the fermentation is finished if you touch the rising dough with a finger slightly and it can recover slowly.

It is hard to make croissants

- Melted butter cannot be well wrapped in a dough. Please keep the dough in a refrigerator for complete cooling before butter are wrapped in it.
* Please prolong the cooling time when the room temperature is high because the butter may easily melt down.



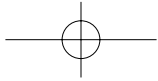
The cookie dough of pineapple bread deflects on one side

- Have you repositioned the bread dough in the middle?

The cookie dough of pineapple bread cracks

- Have you fully mixed the cookie dough?
- Have you kneaded the surface of cookie dough till it becomes smooth?
- Have you forced the cookie dough into the bread dough?
* You only need to place the cookie dough on the bread dough. (Slightly press it so that the two doughs stick together and make a good-looking shape)
- Have you pressed in the mold too much?

Abnormal shape of the bread



Abnormal shape of bread

When the following conditions happen

Please confirm the following

Bread (others)

The cookie dough of pineapple bread becomes soft.

- The reason is that the butter melts so that the dough has too much liquid in it.
- * If the butter melts, the dough will become soft and fragile even if the dough is cooled down.

The cookie dough of the pineapple bread is too hard.

- Has the cookie dough been over cooled and become hardened?
- * Take out the cookie dough from the refrigerator according to the instruction of "10 minutes of process work are left" and roll the dough flat with a rolling pole. Till the cookie dough becomes flexible and soft.

The cookie dough of the pineapple bread overflows the bread pan.

- Did you slightly press the cookie dough on all sides when you put it in?
- * Excessive pressing may cause the baked cookie dough to crack.

The rice flour bread made through timer baking has a rather bad shape.

- Have you used the timer at a room temperature of over 25 °C?
- * Ingredient temperature rises too much when the room temperature is high so that it becomes deformed. Excessively long timing is not recommended.

The rice grains are notably visible in the rice bread.

- Please put rice and water in another container. Fully soften the rice before putting it into the bread pan.

Insufficient swelling.

- Is the amount of ingredients correct?
- Have you added any baking powder?
- Did you sieve the low-gluten flour and baking powder before feeding?

Remaining butter are left on the cake.

- Have you cut butter into small pieces of 1 cm?
- Have you recovered butter to the room temperature?
- Is the adding sequence of ingredients correct?

There are remaining flour around cake.

- Have you cleared the remaining flour?
- Is the adding sequence of ingredients correct?

The finished cake is different from expected.

- The finished cake looks like butter cake but is still different from the sponge cake available in the market in terms of baking conditions. Reduce low-gluten flour to 160 g to make softer cake.

Whipping cream and chocolates can not be merged together.

- The cream with a high content of butterfat (over 41%) may not merge with chocolates with a high content of coco. Adding extra 10 mL of milk may help the two ingredients to merge better.

Too soft.

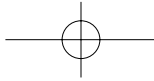
- Chocolates with a high content of milk will soften. Please reduce the dosage of whipping cream by 10~20 mL.

Chocolates stick on the inner sides of the bread pan.

- Please use a rubber spatula to clean away the chocolates in the bread pan within 5 minutes and mix for 2~3 more minutes.

Cake

Nama chocolate



FAQ

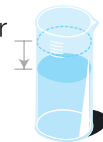
Ingredients

Is it possible to use other ingredients to substitute butter and skim milk powder?

Yes. Please use the same quantity of margarine, shortening and other solid grease to substitute butter.

Skim milk powder (1 tablespoon) is equivalent to 70 mL milk.

●Please reduce the same quantity of water if milk is used.



Can I use the amount specified in the recipe books available in the market?

The amount specified herein is applicable to this automatic bread maker. The cooking effects may be affected if any other amount is used.



May I make half size of loaf?

No. When half ingredients are used, the making procedures of the automatic bread maker can't be matched because it is very hard to control the conditions of "kneading" and "air discharges".

Can I use self-made natural yeast?

The fermentation conditions are instable and the bread may not be baked successfully.

How to store dry yeast?

Store them in a refrigerator. (Be sure to properly seal it and use it up as soon as possible after unpacking.)

●Please use them before expiry date (the expiry date of unpacked products which are stored according to instructions).

●Do not store them in a refrigerator.

(Dry yeast may condensate and won't fall down from the yeast dispenser)

Is the cookie dough of pineapple bread usable after refrigerated?

Yes.

Please allow the cookie dough to thaw naturally in advance so that it is not so hard when it is placed on the bread dough.

What kind of flour are used to sprinkle.

High-gluten flour are recommended.

What rice can be used to make rice bread?

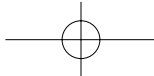
Cold rice at a temperature below 30°C.

The rice kept in a refrigerator shall also be applicable. Where the rice becomes hard which is not easily softened, use a certain amount of water to soften it before adding for the ease of mixing. (P.88)

Frozen rice shall be thawed and recovered to room temperature before use.

The rice which is heat-insulated for less than 12 hours shall be cooled down before use.

Abnormal shape of the bread\FAQ

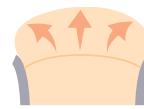


FAQ

Upon completion of baking

Can a bread be baked in a square shape?

In the automatic bread maker, the dough rises to become hill-shaped (shape of the bottom of the bread pan) bread during baking.



How to cut bread properly?

It is not easy to cut the bread when it is freshly baked. It is recommended to wait for at least 30 minutes for easier cutting and better taste.

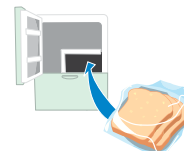


- Lay the bread horizontally, move the bread knife forward and backward.

Can bread and dough be kept in a freezing condition?

Bread

Cut it into thin pieces, wrap them with a plastic wrap one by one and keep them in a freezing condition. Try to freeze the freshly-baked bread to make it more delicious.



Brioche

Place formed and fermented dough in a tray, cover it with a plastic wrap and keep it in a freezing condition. After freezing, place it into a plastic bag for storage.

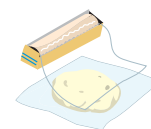


Thaw at a temperature of 30 ~ 35 °C and apply egg liquids before baking.

- If time is limited, apply egg liquid when it is still frozen and prolong the baking time by about 5 minutes.

Pizza

Wrap the rolled dough with a plastic wrap and freeze it. Add ingredients when the dough is still frozen before baking.

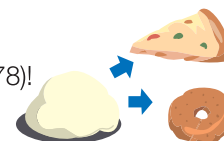


Can failed dough be used again?

(E.g) The dough is not baked. ...etc.

It can be used to make doughnut, pizza and other foods. Please confirm at which status baking is stopped and resume the subsequent operations.

- When there is still dry yeast in the yeast dispenser
 - ➔ Start making dough again in the procedure of pizza dough to make doughnut (P.77) and pizza (P.78).
- When there is no dry yeast in the yeast dispenser
 - ➔ Take out the dough and make doughnut (P.77) and pizza (P.78)!



The bread dough is too soft.

Please reduce water amount by 5~10 mL. Spill flour for the convenience of operations.

The dough does not ferment thoroughly during execution of bread dough menu.

Fermentation process may slow down due to different ratio of ingredients. Do not open the lid after menu of bread dough is over. Keep it there for further fermentation. (Standard: 20~30 minutes)

Is dry yeast not mixed during execution of bread dough menu?

The dry yeast will work during separation, forming and secondary fermentation as long as it is mixed into the dough. No problem.

Is it hard to take out the bread smoothly?

If the bread can hardly be taken out when the bread pan has been cooled down for about 2 minutes, please place the bread pan into the main unit, keep it there for 5~10 minutes and then take it out again.

- The bread will shrink and cave in if it is kept there for too long.
- Do not use a knife, a fork or chopstick etc. to take out the bread. (Otherwise, the fluorine coating may be damaged.)

Remedies for misoperations

Pressed 开始 Start before adding any ingredients.

Ingredients can be add at the following time.
However, the bread making process may fail if the ingredients are not fully mixed in the initial 揉面 (kneading) procedure.

Forgotten ingredients	Adding time
Butter Granulated sugar Skim milk powder Salt	Feed into the bread pan before adding the dry yeast. “Bread” functions • 米粉 (Rice flour)..... within 35 minutes • Other menu within 20 minutes “Dough” functions • 披萨 (Pizza dough)..... within 1 minute ※Open the lid to the minimum angle to avoid spill of dry yeasts.
Dry yeast	Add into the yeast dispenser before adding the dry yeast. • 披萨面团(Pizza dough) within 1 minute • 面包面团(Bread dough) within 10 minutes • Other menu within 20 minutes • 米粉 (Rice flour)..... within 35 minutes

Pressed 开始 (Start) when the wrong menu, raisin and crust color are selected!

Reselect if it is just started. Hold 取消 (Cancel) down to stop operation, select the correct functions, menu *, raisin and crust color and restart.
* Do not change it into 米粉面包 (Rice flour bread). (The initial working procedure is different)

Pull out the power plug!

Plug in again within 10 minutes after unplugging and the operation will be resumed.
* Do not press 开始 (Start)

Pressed 取消 (Cancel) erroneously during operations!

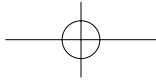
Press 开始 (Start) to recover within 10 minutes.
* Only valid for once.Do not press other buttons.

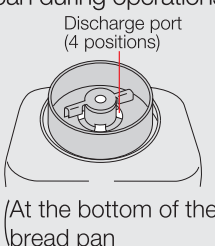
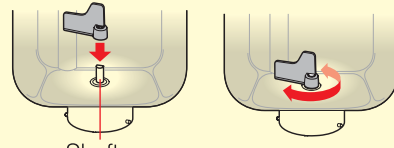
■ Failed dough can be used again to make doughnut and pizza. (P.77,78,90)

Troubleshooting

Please confirm the following issues first. If any anomaly is still identified, please contact Panasonic customer service centre immediately.

When the following conditions happen	Causes	Solutions
Key operation is disabled	● Is the power plug removed?	Plug in the power plug.
Press Start but no operation (No kneading)	● "Rice flour" functions starts only from "Soak". They don't operate in the very beginning.	
Dry yeast is not dispensed.	● The time that the instant dry yeast should be automatically added in depends on the function you have selected and room temperatures as well.	
	● Yeast dispenser is damp or has static electricity.	Wipe with a wrung cloth and air dry.
	● Are the dry yeasts dampened?	Use new dry yeasts.
Operation stops (Display current time)	● Operation will be stopped if power fails for more than 10 minutes.	The dough can be used again if the operation stops in a dough state. (P.90)
Timer can not be set.	<p>● Are you attempting to make an impossible time setting? The time needed to complete baking varies from different menu.</p> <p>[Timer setting examples] Menu: bread Current time: 8:30 p.m. (LCD screen displays 20:30) Scope of time settings: 0:40 a.m. to 9:30 a.m. ("0:40"~"9:30")</p> <p>* It is impossible to set the time beyond the range above.</p>	<p>Please make the setting within the following range:</p> <ul style="list-style-type: none"> ● Bread After 4 hours and 10 minutes ~13 hours ● Soft bread After 4 hours and 30 minutes ~13 hours ● French bread After 5 hours and 10 minutes ~13 hours ● Whole wheat bread After 5 hours and 10 minutes ~13 hours ● Rice bread After 4 hours and 10 minutes ~13 hours ● Rice flour bread After 2 hours and 40 minutes ~13 hours
Start kneading immediately after timer setting.	● For the bread, French bread and the whole wheat bread functions that use dry yeasts, only the initial "kneading" procedure will be started immediately after timer setting. (P.55)	
Sounds are heard during operation and timing	<p>The following sounds are normal.</p> <ul style="list-style-type: none"> ● When dough kneading and air discharge are going on, <ul style="list-style-type: none"> ▪ the sounds of kneading are heard. ▪ the sounds of motor running are heard. ● When dry yeast and the ingredients of the raisin and nut dispenser are added into the bread pan, <ul style="list-style-type: none"> ▪ the sounds of opening the flap valve and the dispenser flap are heard. 	
Stop halfway (Blade does not work)	<p>● Since too many ingredients are put in and the blade is stuck by the hard ingredients, the motor is over worked and the protective device is hence activated, which may cause the operation stops immediately. (Powder still remains upon completion and baking does not happen)</p> <p>* (Please consult Panasonic customer service centre.)</p>	



When the following conditions happen	Causes	Solutions
Abnormal sounds on the blade	<ul style="list-style-type: none"> ● There is a clearance between the blade and the shaft. (The front end moves by 3 cm or so) 	
The current time is displayed in a fade colour and even disappears.	<ul style="list-style-type: none"> ● The lithium battery is at the end of its working life (about 2 years). <ul style="list-style-type: none"> * Before replacement of battery, inserting the plug can continue the operations. However, it is necessary to install the battery base in advance. (Otherwise, foreign matters may enter) * Set the current time whenever you use the timer functions. 	Remove and replace the battery. (P.53)
Powders still remain and baking does not occur	<ul style="list-style-type: none"> ● Have you forgotten to install the blade? ● Is the blade shaft excessively fastened in the bread pan so that it can't move. 	Install the blade. (P.60)
Dough is leaking out at the bottom of the bread pan	<ul style="list-style-type: none"> ● A small amount of dough leaks out from the discharge port of the bread pan during operations. <p>(To avoid affecting the rotations, the dough that enters the rotational part will be discharged. This is normal. Please confirm if the blade is rotating.)</p>  <p>(At the bottom of the bread pan)</p> 	<p>Please replace the main shaft bearing if the blade shaft does not rotate.</p> <p>(please consult your Panasonic customer service centre)</p>  <p>Shaft</p>
(The bottom of the bread pan turns black)	<ul style="list-style-type: none"> ● The bottom of the bread pan may turn black due to frictions upon kneading. In that case, please wipe and clean with a damp kitchen towel. 	

● Smokes or odors may occur upon initial use. However, they will disappear some time after use. Operations are not affected.

In Case Of The Following Displays

Display 停电发生	<ul style="list-style-type: none"> ● To notify you of any power shut off during operations. If power fails for less than 10 minutes, the operations will resume when power supply is resumed. (Unsuccessful bread-making may take place sometimes) ● It will still display when the power plug is plugged in after it is removed.
Display U50	<ul style="list-style-type: none"> ● The oven temperature rises high due to continuous use. (above 40 °C) <p>Open the lid for full heat radiation of the oven. (Cool down for about 1 hour after baking is finished)</p>
Display H01 · H02	<ul style="list-style-type: none"> ● Failure * Please contact with your local customer service center for repairs.

规格

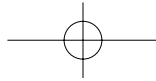
电源		220 V~50 Hz
功率	加热器	360 W
	电机	80 W
温度过高防止装置		温度保险丝
尺寸 (约)	长	30.4 cm
	宽	24.1 cm
	高	32.2 cm
净重		(约) 6.1 kg
电源线长度		0.9 m
容量	面包/面包面团	(面粉) 最大使用量: 280 g 最小使用量: 150 g
	酵母容器	(干酵母) 最大使用量: 4.2 g 最小使用量: 1.4 g
	葡萄干、坚果容器	(干果/坚果类) 最大使用量: 60 g 最小使用量: 1 g

功能	菜单	容量	预约
面包	吐司	(面粉) 最大: 275 g 最小: 250 g	可预约至13小时
	快速	(面粉) 最大: 300 g 最小: 280 g	— —
	软式	(面粉) 最大: 275 g 最小: 250 g	可预约至13小时
	法国	(面粉) 最大: 275 g 最小: 250 g	可预约至13小时
	全麦	(面粉) 最大: 275 g 最小: 250 g	可预约至13小时
	菠萝	(面粉) 最大: 165 g 最小: 150 g	— —
	米饭	面粉 210 g	可预约至13小时
	米粉(含面粉)	米粉 250~300 g	可预约至13小时
面团	面包面团	(面粉) 最大: 300 g 最小: 280 g	— —
	披萨面团	(面粉) 最大: 300 g 最小: 280 g	— —
	蛋糕	面粉 180 g	— —
	生巧克力	巧克力 160~180 g	— —

Specifications

Power supply		220 V ~ 50 Hz
Power rating	Heater	360 W
	Motor	80 W
Overheat protector		Thermal fuse
Dimensions (approx.)	Length	30.4 cm
	Width	24.1 cm
	Height	32.2 cm
weight		(about)6.1 kg
Length of power cord		0.9 m
Capacity	Bread/Bread dough	(Flour) max. 280 g min. 150 g
	Yeast dispenser	(Dry yeast) max. 4.2 g min. 1.4 g
	Raisin and nut dispenser	(Dry fruits/nuts) max. 60 g min. 1 g

Function	Recipe	Capacity	Timing
Bread	Bread	(Flour) max. 275 g min. 250 g	Timing for 13 hours
	Rapid	(Flour) max. 300 g min. 280 g	— —
	Soft	(Flour) max. 275 g min. 250 g	Timing for 13 hours
	French	(Flour) max. 275 g min. 250 g	Timing for 13 hours
	Whole wheat	(Flour) max. 275 g min. 250 g	Timing for 13 hours
	Pineapple	(Flour) max. 165 g min. 150 g	— —
	Rice	Flour 210 g	Timing for 13 hours
	Rice flour (containing wheat)	Rice flour 250~300 g	Timing for 13 hours
Dough	Bread dough	(Flour)max. 300 g min. 280 g	— —
	Pizza dough	(Flour)max. 300 g min. 280 g	— —
Cake		Flour 180 g	— —
Nama chocolate		chocolate 160~180 g	— —



售后服务 Aftersales services

Panasonic官方网站 Panasonic official website: <http://panasonic.cn>

Panasonic客户咨询服务中心 Panasonic client service center: 400-810-0781; 800-810-0781(固定电话)

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