



HOW TO ENJOY YOUR HOME BAKERY VIRTUOSO[®] BREADMAKER

OPERATING INSTRUCTIONS & RECIPES
MODEL : BB-PAC20



Congratulations!

You are now the owner of this wonderful **Zojirushi Home Bakery Virtuoso® Breadmaker**. We are confident that it will give you top performance and optimum satisfaction for many years. To ensure this, please read and follow this instruction manual carefully. It is also filled with great recipes to get you started, from breads to cakes to even our **Meatloaf Miracle**. Enjoy!

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IMPORTANT SAFEGUARDS

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

- 1 Read all instructions thoroughly.
- 2 Avoid touching hot surfaces and do not close or clog the steam vent opening under any circumstances. The handles and knobs are provided for your safety and protection.
- 3 To prevent hazardous operation or electrical shock, do not immerse power cord, power plug, or baking machine (except baking pan) in water or other liquids.
- 4 Close supervision is recommended when the appliance is used by or near children.
- 5 Unplug from outlet when the appliance is not in use and before cleaning. Allow the appliance to cool before adding or removing parts, and before cleaning the appliance. Make sure appliance is OFF when not in use, before putting on or taking off parts, and before cleaning.
- 6 Do not use or operate the appliance with a damaged cord or plug. If the appliance malfunctions or has been damaged in any manner, unplug the appliance and return it to the nearest authorized service facility or dealer for examination, repair or adjustment.
- 7 The use of accessories or attachments not recommended by the appliance manufacturer may be hazardous or may cause malfunction.
- 8 Do not use outdoors.
- 9 Keep the power cord away from hot surfaces and do not let the cord hang over the edge of tables or counters.
- 10 Do not place the appliance on or near a heated surface such as a gas or electric stove, or in a heated oven.
- 11 Always use extreme caution when moving appliances containing hot contents or liquids.
- 12 To disconnect, press CANCEL and remove plug from wall outlet. Never pull on the cord.
- 13 Do not use the appliance for other than intended or specified purposes.
- 14 Avoid moving parts.
- 15 Use only an electrical outlet rated at 15 amperes or more.
- 16 Use only 120-VOLT AC electrical current.
- 17 Do not scratch, damage, modify, forcefully bend, pull, twist or fold the power cord.
- 18 Do not place the appliance on unstable surfaces or on surfaces that are vulnerable to heat.

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

Note

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

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

SPECIFICATIONS

Power Consumption: Body Heater: 600W
Power Consumption: Lid Heater: 40W
Power Consumption: Motor: 100W
Power Supply: 120V, 60Hz
Dimensions: 18" x 10.5" x 13" (45.5 x 26.5 x 32.5 cm)
Weight: 22.5 lbs. (10.2 kg)

IMPORTANTES MESURES DE SÉCURITÉ

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

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

CONSERVEZ CES INSTRUCTIONS

CET APPAREIL EST RÉSERVÉ À L'USAGE DOMESTIQUE.

Nota

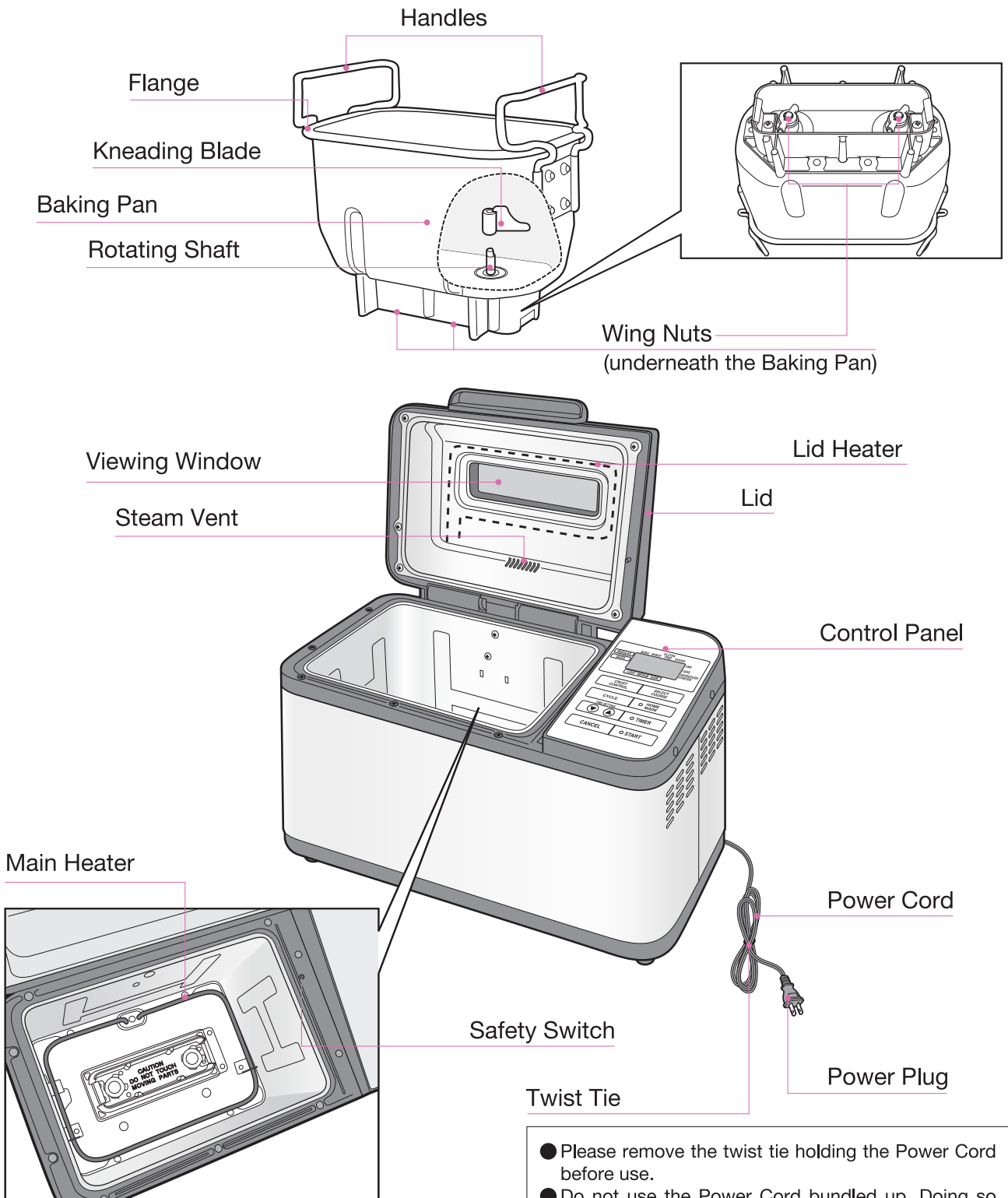
- A. Un câble d'alimentation court est fourni pour réduire les risques d'enchevêtrement ou de chute.
- B. Des câbles de rallonge sont disponibles et peuvent être utilisés si l'on prend garde lors de leur utilisation.
- C. Lorsqu'un câble de rallonge est utilisé:
 - (1) la puissance électrique indiquée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

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

SPÉCIFICATIONS

Consommation électrique : Corps de chauffe: 600 W
Consommation électrique : Couvercle de chauffe : 40 W
Consommation électrique : Moteur : 100 W
Tension : 120 V, 60 Hz
Dimensions : 18" x 10,5" x 13" (45,5 x 26,5 x 32,5 cm)
Poids : 22,5 lbs. (10,2 kg)

PARTS NAMES



- Please remove the twist tie holding the Power Cord before use.
- Do not use the Power Cord bundled up. Doing so may cause the Power Cord to become excessively hot, resulting in malfunction.

CONTROL PANEL

DISPLAY

The Display shows the clock, the setting and the time remaining until completion of the process. The illustration shows all possible displays and is for reference only. This display will not appear during actual use.

CRUST CONTROL button

Use to select the crust color from LIGHT, MEDIUM, or DARK. Crust control can be set for REGULAR BASIC, QUICK BASIC, GLUTEN FREE and CAKE courses only.

CYCLE button

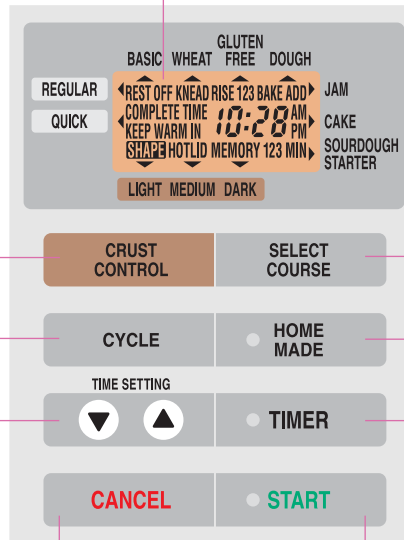
Use to select the cycle and to move on to the next cycle when setting up the HOME MADE course.

TIME SETTING button (TIME UP button/TIME DOWN button)

Use to set the current time, the time for each cycle of the HOME MADE course, and the Timer. The Timer can be set in 10-minute increments, up to 13 hours. Also use to display the current time during a process.

CANCEL button

Press and hold to cancel the current process, or press to cancel the setting.



START button

Use to start the process or to set the Timer.

START light

The light turns on while the process is ongoing, and it flashes when the time is preset.

SELECT COURSE button

Use to select the dough preparation/baking course.

REGULAR BASIC: For baking basic bread using active dry yeast.

QUICK BASIC: For baking basic bread more quickly using rapid rise yeast.

REGULAR WHEAT: For baking whole grain bread using active dry yeast.

QUICK WHEAT: For baking whole grain bread more quickly using rapid rise yeast.

GLUTEN FREE: For baking gluten free bread using active dry yeast.

REGULAR DOUGH: For preparing dough using active dry yeast.

QUICK DOUGH: For preparing dough more quickly using rapid rise yeast.

JAM: For making jam.

CAKE: For baking cakes.

SOURDOUGH STARTER: For making sourdough starter.

HOME MADE button

Use to select one of the 3 HOME MADE memories. See page 40.

HOME MADE light

Turns on when the HOME MADE course is set and the process is ongoing.

TIMER button

Press this button to set the Timer.

TIMER light

Turns on when the Timer is set.

● The illustrations used in this Operating Instructions may vary from the actual product you have purchased.

Course Chart

COURSE	REGULAR BASIC	QUICK BASIC	REGULAR WHEAT	QUICK WHEAT	GLUTEN FREE	REGULAR DOUGH	QUICK DOUGH	JAM	CAKE	SOURDOUGH STARTER	HOME MADE
TOTAL TIME	3:25 ※	2:25 ※	3:20	2:25	2:25 ※	1:50	0:50	1:20	1:50 ※	2:10	—
(REST OFF)	(2:54)※	(2:07)※	(2:49)	(2:10)	(1:52)※	(1:27)	(0:40)	—	—	(2:05)	—
TIMER	●		●								● (If SHAPE OFF)
CRUST CONTROL	●	●			●				●		
ADD BEEP	●	●	●	●	●	●	●		●		●

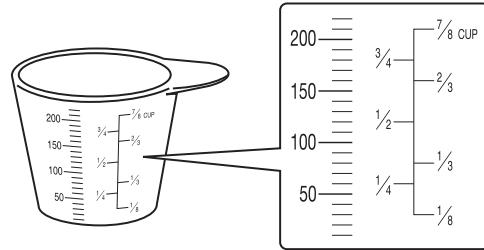
● Turning OFF the REST cycle shortens the total cooking time (see page 9).

※ This represents the total time with a MEDIUM crust setting. The time decreases by 10 minutes with a LIGHT crust setting, and increases by 10 minutes with a DARK crust setting.

ACCESSORIES

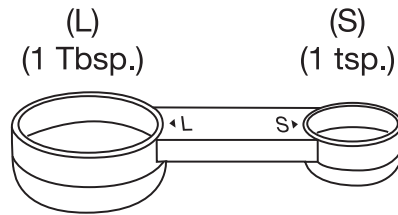
Measuring Cup:

The measuring cup provided is the same as a standard 8 oz. (240mL) measuring cup. Filled to the brim, it measures 1 cup. It may also be used to measure 1 cup of flour; however, for measuring dry ingredients (such as flour) less than 1 cup, please use a nested measuring cup (see below).



Measuring Spoon:

May be used to measure yeast, sugar, salt, dry milk and spices. The large side measures 1 tablespoon (14mL); the small side measures 1 teaspoon (4.5mL). The halfway mark on each measures one-half tablespoon and one-half teaspoon, respectively.



HOW TO MEASURE THE INGREDIENTS

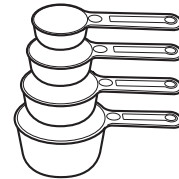
It is most important that you measure ingredients accurately for the best possible results. Please follow the guidelines below.

Please use a nested measuring cup that is 8 oz. (240mL) per cup.

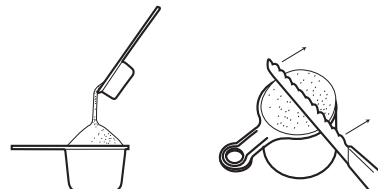
Dry Ingredients:

- Dry ingredients, especially flour need to be measured in nested measuring cups (not provided). They usually come in 1/4, 1/3, 1/2 and 1 cup sizes, and fit inside one another.
- Spoon the ingredient into the cup filling it to overflow. Do not press or pack the ingredients, or scoop the ingredients out of the container with the nested measuring cup. Doing so may pack too much ingredient in the cup or create air pockets inside the cup, causing inaccurate measurements.
- Level off by sweeping off the excess with a flat knife. To measure 3/4 cup, fill and level off the 1/2 and 1/4 measuring cups. Do not try to measure 3/4 cup in a 1 cup measuring cup.
- Spices and small amounts of dry ingredients may be measured in the provided measuring spoon. Be sure to level off.

Nested
Measuring
Cup



**Level Off for
Accurate Measurements**



Liquid Ingredients:

- Liquid ingredients may be measured in the provided plastic measuring cup or other measuring cups with lines marking the amount.
- The liquid should be poured into the cup while the cup is placed on a flat surface and measured at eye level.

TIPS FOR SUCCESSFUL BAKING

1. **Ingredients:** Always use fresh ingredients.
2. **Measurements:** Measure ingredients accurately. Bread and yeast are very delicate and will not rise and bake properly if the ingredients are measured inaccurately. Follow the measuring guidelines on page 7.
3. **Liquids First:** Always place liquid ingredients in the baking pan first to allow the Home Bakery to knead properly.
4. **Room Temperature:** If the room temperature is over 77°F (25°C), we recommend using refrigerated liquids. Flour should be fresh and at room temperature.
5. **Humidity:** Humidity tends to make dough moister. Try adding an extra tablespoon of flour to improve the dough consistency. Repeat if necessary until the dough forms a nice ball.
6. **High Altitude:** For baking in high altitudes, decrease the amount of yeast by approximately 1/2 teaspoon, and decrease the sugar slightly.

HOW TO SET THE CLOCK

1. Plug in the Power Cord.
The current time will show in the Display. (7:00 AM will blink at the time of purchase and after resetting.)
2. Use the TIME SETTING button to set the current time.
TIME UP button (▲): Each press advances the time in 1-minute increments.
TIME DOWN button (▼): Each press moves the clock in reverse by 1 minute. Press and hold either button to quickly adjust in 10-minute increments.
3. The time display will stop blinking after 3 seconds, indicating that the clock has been set.



- A blinking 7:00 AM in the Display (except at the time of purchase or after resetting) indicates that the stored lithium battery is out. Please set the clock following the steps above.

HOW TO USE THE TIMER

The Timer sets the Home Bakery to automatically complete the process by a specific time. The Timer can be set in 10-minute increments for up to 13 hours.

1. Use the SELECT COURSE button to choose the course.
2. Press the TIMER button and the START light begins to blink. Use the TIME UP (▲) button to advance the time in 10-minute increments, or the TIME DOWN (▼) button to set back in 10-minute increments. Press and hold either button to adjust the time more quickly. You can set the Timer up to 13 hours from the current time. Once it reaches 13 hours, it will automatically return to the minimum process time.
3. Press the START button and make sure that the TIMER light turns on. The completion time will show in the Display.



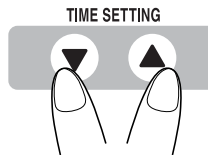
- Note**
- The Timer can be used only with the following courses: REGULAR BASIC, REGULAR WHEAT and HOME MADE (when SHAPE is turned off).
 - Do not use the Timer with recipes that use milk, juice, vegetables, eggs or other ingredients that may spoil easily.
 - The add beeps that indicate when to add additional ingredients will not sound when the Timer is set.

CONVENIENT FUNCTIONS

■ HOW TO TURN THE REST CYCLE OFF

The REST cycle is designed to stabilize the temperature of the ingredients prior to kneading. Before you turn the REST cycle OFF, please keep in mind that your dough may not rise well if the ingredients or the room temperature is too cold.

- To turn the REST cycle OFF, first select the course, then press and hold the TIME UP button and TIME DOWN button together for at least 3 seconds until REST OFF appears in the Display.



- Once the START button is pressed, REST OFF will disappear from the Display, and the Home Bakery will begin the course.
- JAM, CAKE and HOME MADE courses do not include a REST cycle, and therefore cannot be turned off.
- To turn the REST cycle back ON, press and hold the TIME UP button and TIME DOWN button together for at least 3 seconds until REST OFF disappears from the Display.

■ CHARACTERISTICS OF INGREDIENTS

• **Dry yeast** feeds on sugar and ferments it, thus causing dough to rise. Dry yeast (simply dried granules of yeast) is made of tiny plants that change food (especially gluten and sugar) into bubbles of carbon dioxide. As these bubbles expand, the bread rises. The recipes developed for the Home Bakery used "Fleischmann's active dry yeast" or "Fleischmann's rapid rise yeast". Dry yeast should be kept in the freezer or refrigerator. Please be sure that fresh yeast is used. Using old yeast is not recommended and may adversely affect the outcome of your bread.

• **Bread flour** is a type of wheat flour made from hard wheat that includes all of the gluten from the grain. Since bread flour has a higher gluten and protein content than all purpose flour, it is well-suited for use in yeast breads. Gluten gives structure and height to the loaf, thus bread flour rises better than other flours. It produces a higher loaf and bread that has a coarser texture.

• **Gluten** is an elastic protein found mainly in wheat flour (all flour contains some gluten). Gluten is an important element in all yeast breads, as it gives bread its structure or framework. Flours with a high gluten content make the best bread flours.

• **Whole wheat flour**, ground from the entire wheat kernel, is heavier, and richer in nutrients.

• **All purpose flour** is a blend of refined wheat flour especially suitable for making cake, croissants and pizza.

• **Sugar** is important for the color and flavor of breads, as well as to feed the yeast. Recipes that call for sugar require granulated sugar. Do not substitute with powdered sugar, brown sugar or other sweeteners unless indicated.

• **Salt** adds flavor and stabilizes the gluten in the dough. It also controls the growth of yeast.

• **Butter** makes breads soft and glossy. Measure and cut into small pieces. The recipes in this manual were developed using unsalted butter. Salted butter and margarine may be used, but we recommend the use of unsalted butter.

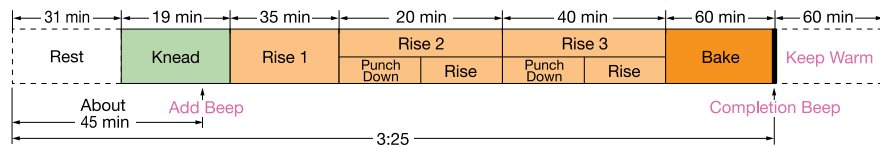
• **Dairy (milk, dry milk, etc.)** adds texture and flavor, and helps keep breads softer. You may substitute milk or buttermilk for dry milk, but the loaf may come out shorter and the crust may be darker than dry milk breads. The Timer cannot be used if milk or buttermilk is substituted for dry milk.

• **Eggs** add richness and velvety texture to bread dough. Use large-size eggs in these recipes.

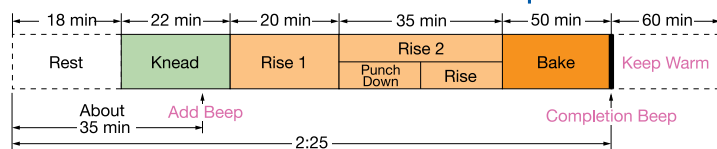


REGULAR BASIC / QUICK BASIC COURSE

● Regular Basic Course: Use Active Dry Yeast



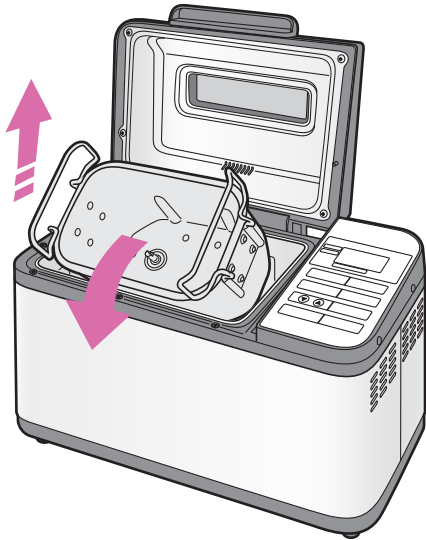
● Quick Basic Course: Use Rapid Rise Yeast



REGULAR BASIC / QUICK BASIC COURSE

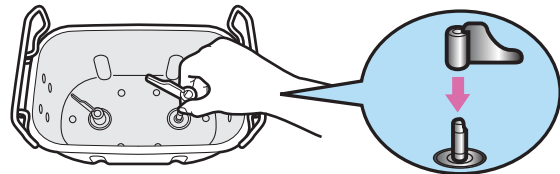
1 Remove the Baking Pan from the Home Bakery.

- Open the Lid, hold the Handles, tilt the Baking Pan toward you to unlatch, then lift to remove.

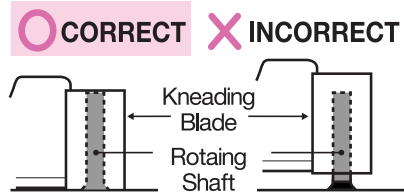


2 Attach the Kneading Blades to the Baking Pan.

- Attach each Kneading Blade to the Rotating Shaft and push down firmly.



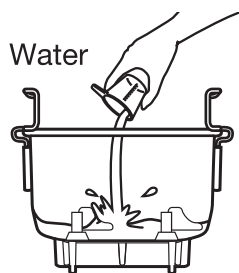
Note Be sure to attach the Kneading Blades securely.



3 Measure and add the ingredients.

Precisely measure the ingredients and add them into the Baking Pan in the following order (please find recipes on the following pages):

- (1) Water (liquid).
- (2) Flour.
 - Make a mound of flour.
- (3) Sugar, dry milk, salt and butter.
- (4) Make a depression in the middle of the flour and place the yeast.



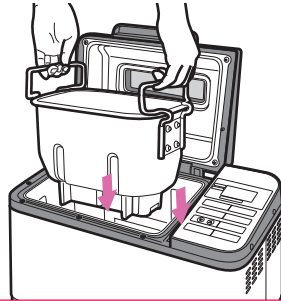
Note

Make sure the yeast does not touch the liquid. If dry yeast comes into contact with liquid, the dough may not rise sufficiently.

REGULAR BASIC / QUICK BASIC COURSE

4 Insert the Baking Pan into the Home Bakery and close the Lid.

Hold the handles, place the Baking Pan in the center of the oven cavity, press down until it clicks into place, and then close the Lid.

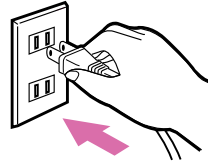


Note

Be sure to install the Baking Pan securely.

5 Plug in the Power Cord.

The current time will show in the Display.



6 Select the course, crust setting and press the START button.

- (1) Use the SELECT COURSE button to set the arrow (▲) to REGULAR BASIC or QUICK BASIC.
- (2) Use the CRUST CONTROL button to set the arrow (▼) to LIGHT, MEDIUM or DARK.
- (3) Press the START button.

- The START light will turn on and the first cycle (e.g., REST) will be displayed.
- As the process continues, the indication advances from REST, KNEAD, RISE then to BAKE.
- The Display will first show the completion time, then 30 minutes prior to the completion time, the time remaining until completion in 1-minute increments.
- Make sure that the Lid is closed securely. LID will blink in the Display and the process will not start if the Lid is open.
- The Home Bakery will stop operating while the Lid is open. Leaving the Lid open for a prolonged period of time may delay the completion of the process.
- When add beeps sound and ADD blinks in the Display, open the Lid and add the additional ingredients according to the recipe. The add beeps will sound for 30 seconds.
- To cancel a process, press and hold the CANCEL button for 1 second until the current time appears in the Display and the START light turns off.



Note

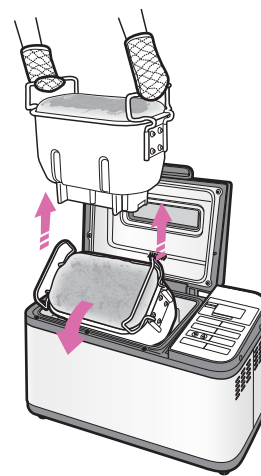
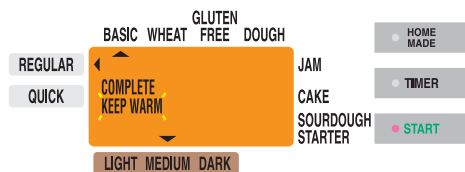
Depending on the room temperature, the Viewing Window may become fogged and difficult to see through.



The Home Bakery and the Lid will become extremely hot during baking. Please be careful not to burn yourself.

7 When baking completes, remove the Baking Pan.

- (1) When baking completes, beeps will sound and COMPLETE will be displayed.
- (2) Press and hold the CANCEL button until it beeps, then open the Lid.
 - If the CANCEL button is not pressed, the Home Bakery will automatically keep the bread warm for 60 minutes. During Keep Warm, the sides of the bread may concave or the crust may become harder or darker. The bread may also become soggy.
- (3) Remove the Baking Pan using oven mitts. Open the Lid, hold the Handles, tilt the Baking Pan toward you to unlatch, then Lift to remove.

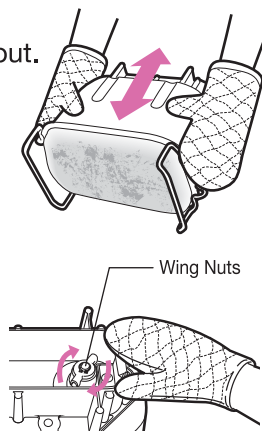


- The Home Bakery, the Baking Pan and the air inside the Home Bakery will be very hot. Please be careful not to burn yourself when opening the Lid.
- Do not place the hot Baking Pan on top of the Home Bakery, or on surfaces or materials vulnerable to heat. Doing so may damage the Home Bakery, surface or material.

8 Remove the bread.

Turn the Baking Pan over and shake the loaf out.

- If the bread is difficult to remove, turn the Baking Pan on its side and wiggle the Wing Nuts at the bottom of the Baking Pan a few times. (Wiggling too much may result in a large hole at the bottom of the bread.)
- If the Kneading Blade remains in the bottom of the loaf, allow the loaf to cool and then remove the Blade using a plastic spoon or rubber spatula.



Be careful not to burn yourself.

9 Unplug the Power Cord.

Always unplug the Power Cord after use.

To use the Timer, please see “HOW TO USE THE TIMER” on page 8.

REGULAR BASIC / QUICK BASIC VARIATIONS



Recipes listed in this section were prepared for the REGULAR BASIC course. By changing the amounts of some ingredients, these recipes can also be used for the QUICK BASIC course. Ingredient amounts for the REGULAR BASIC course are indicated in red and those for the QUICK BASIC course in blue. Select the appropriate amounts depending on the course you've chosen.

TIMER Indicates that the Timer is available. The Timer cannot be used for QUICK BASIC course.

Please use a nested measuring cup that is 8 oz. (240mL) per cup.

TIMER

BASIC WHITE BREAD

1-1/3 cups	320mL	Water
4-1/4 cups	544g	Bread Flour
4 Tbsp.	46g	Sugar
2 Tbsp.	8g	Dry Milk
2 tsp.	11.2g	Salt
2-1/2 Tbsp.	35g	Butter
2-1/2 tsp.	7g	Active Dry Yeast
2-1/2 tsp.	7.5g	Rapid Rise Yeast

TIMER

ITALIAN HERB BREAD

1-1/3 cups	320mL	Water
4-1/4 cups	544g	Bread Flour
3 Tbsp.	35g	Sugar
2 tsp.	11.2g	Salt
2 Tbsp.	26g	Olive Oil
1 tsp.	0.8g	Dried Basil
2-1/2 tsp.	7g	Active Dry Yeast
2-1/2 tsp.	7.5g	Rapid Rise Yeast

TIMER

HONEY BREAD

1-1/4 cups	300mL	Water
4-1/4 cups	544g	Bread Flour
4 Tbsp.	80g	Honey
2 tsp.	11.2g	Salt
2-1/2 Tbsp.	35g	Butter
2-1/2 tsp.	7g	Active Dry Yeast
2-1/2 tsp.	7.5g	Rapid Rise Yeast

CHEESE 'N' ONION BREAD

1-1/4 cups	300mL	Water
4-1/4 cups	544g	Bread Flour
2 Tbsp.	23g	Sugar
2 tsp.	11.2g	Salt
2-1/2 Tbsp.	35g	Butter
1-1/8 cups	126g	American Cheese, shredded
1/3 cup	40g	Red Onion, minced
2-1/2 tsp.	7g	Active Dry Yeast

SWEET BREAD

1-1/8 cups	270mL	Milk
1	50g	Large Egg, beaten
4-1/4 cups	544g	Bread Flour
4 Tbsp.	46g	Sugar
2 tsp.	11.2g	Salt
2-1/2 Tbsp.	35g	Butter
1 tsp.	2g	Dried Orange Peel
2-1/2 tsp.	7g	Active Dry Yeast

CHOCOLATE BREAD

1-1/4 cups	300mL	Milk
1	50g	Large Egg, beaten
4-1/4 cups	544g	Bread Flour
2 Tbsp.	23g	Sugar
1-1/2 tsp.	8.4g	Salt
2-1/2 Tbsp.	35g	Butter
1 Tbsp.	5g	Unsweetened Cocoa
2/3 cup	107g	Chocolate Chips
2-1/2 tsp.	7g	Active Dry Yeast

RAISIN BREAD

1-1/3 cups	320mL	Water
4-1/4 cups	544g	Bread Flour
3 Tbsp.	35g	Sugar
2 Tbsp.	8g	Dry Milk
1-1/2 tsp.	8.4g	Salt
2-1/2 Tbsp.	35g	Butter
1 tsp.	2g	Cinnamon
2-1/2 tsp.	7g	Active Dry Yeast
When beeps sound add:		
1 cup	140g	Raisins, separate before adding
<hr/>		
2-1/2 tsp.	7.5g	Rapid Rise Yeast

RUSSIAN KULICH

1-1/8 cups	270mL	Milk
2	100g	Large Eggs, beaten
1 tsp.	4g	Almond Extract
4-1/4 cups	544g	Bread Flour
2 Tbsp.	23g	Sugar
1-1/2 tsp.	8.4g	Salt
2-1/2 Tbsp.	35g	Butter
1/3 cup	40g	Slivered Almonds
2-1/2 tsp.	7g	Active Dry Yeast
When beeps sound add:		
1/2 cup	60g	Dried Fruit, chopped
<hr/>		
2-1/2 tsp.	7.5g	Rapid Rise Yeast

APPLE OAT BREAD

1-2/3 cups	400mL	Apple Juice
4-1/4 cups	544g	Bread Flour
2 Tbsp.	23g	Sugar
1-1/2 tsp.	8.4g	Salt
2-1/2 Tbsp.	35g	Butter
1 tsp.	2g	Cinnamon
1/2 cup	40g	Rolled Oats
2-1/2 tsp.	7g	Active Dry Yeast
When beeps sound add:		
1/2 cup	40g	Dried Apple, chopped

FAT FREE APPLE OAT BREAD

1-2/3 cups	400mL	Apple Juice
4-1/4 cups	544g	Bread Flour
2 Tbsp.	23g	Sugar
1-1/2 tsp.	8.4g	Salt
1 tsp.	2g	Cinnamon
1/2 cup	40g	Rolled Oats
2-1/2 tsp.	7g	Active Dry Yeast
When beeps sound add:		
1/2 cup	40g	Dried Apple, chopped

BASIC WHITE BREAD (1.5 lbs. SIZE)

1 cup	240mL	Water
3-1/4 cups	416g	Bread Flour
3 Tbsp.	35g	Sugar
1-1/2 Tbsp.	6g	Dry Milk
1-1/2 tsp.	8.4g	Salt
2 Tbsp.	28g	Butter
1-1/2 tsp.	4.2g	Active Dry Yeast
<hr/>		
1-1/2 tsp.	4.5g	Rapid Rise Yeast

RAISIN BREAD (1.5 lbs. SIZE)

1 cup	240mL	Water
3-1/4 cups	416g	Bread Flour
3 Tbsp.	35g	Sugar
1-1/2 Tbsp.	6g	Dry Milk
1 tsp.	5.6g	Salt
2 Tbsp.	28g	Butter
1/2 tsp.	1g	Cinnamon
1-1/2 tsp.	4.2g	Active Dry Yeast
When beeps sound add:		
3/4 cup	105g	Raisins, separate before adding
<hr/>		
1-1/2 tsp.	4.5g	Rapid Rise Yeast

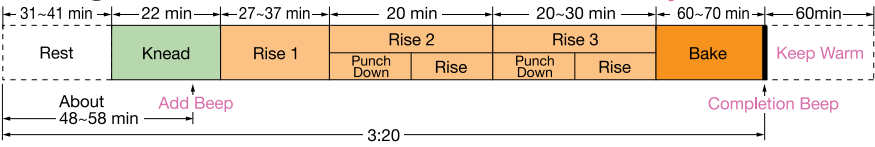
TIMER





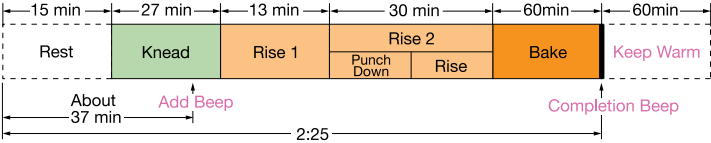
REGULAR WHEAT / QUICK WHEAT COURSE

● Regular Wheat Course: Use Active Dry Yeast



■ The times of the Rest, First Rise, Third Rise and Bake cycles may vary depending on the room temperature.

● Quick Wheat Course: Use Rapid Rise Yeast



REGULAR WHEAT / QUICK WHEAT COURSE

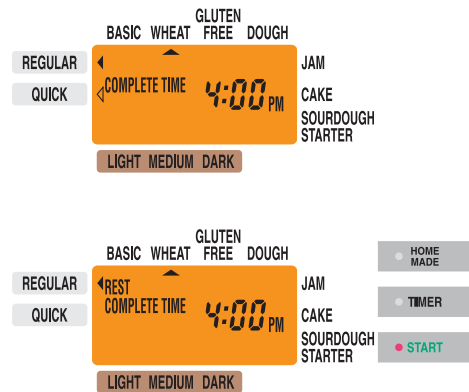
1-5 Follow steps 1-5 for **REGULAR BASIC / QUICK BASIC COURSE** on pages 11-12.

6 Select the course and press the **START** button.

(1) Use the **SELECT COURSE** button to set the arrow (▲) to **REGULAR WHEAT** or **QUICK WHEAT**.

(2) Press the **START** button.

- The **START** light will turn on and the first cycle (e.g., **REST**) will be displayed.
- As the process continues, the indication advances from **REST**, **KNEAD**, **RISE** then to **BAKE**.
- The Display will first show the completion time, then 30 minutes prior to the completion time, the time remaining until completion in 1-minute increments.
- Make sure that the Lid is closed securely. LID will blink in the Display and the process will not start if the Lid is open.
- The Home Bakery will stop operating while the Lid is open. Leaving the Lid open for a prolonged period of time may delay the completion of the process.
- When add beeps sound and **ADD** blinks in the Display, open the Lid and add the additional ingredients according to the recipe. The add beeps will sound for 30 seconds.
- To cancel a process, press and hold the **CANCEL** button for 1 second until the current time appears in the Display and the **START** light turns off.



The Home Bakery and the Lid will become extremely hot during baking. Please be careful not to burn yourself.

7-9 Follow steps 7-9 for **REGULAR BASIC / QUICK BASIC COURSE** on page 13.

To use the Timer, please see “**HOW TO USE THE TIMER**” on page 8.

REGULAR WHEAT / QUICK WHEAT VARIATIONS

Recipes listed in this section were prepared for the REGULAR WHEAT course. By changing the amounts of some ingredients, these recipes can also be used for the QUICK WHEAT course. Ingredient amounts for the REGULAR WHEAT course are indicated in red and those for the QUICK WHEAT course in blue. Select the appropriate amounts depending on the course you've chosen.

TIMER Indicates that the Timer is available. The Timer cannot be used for QUICK WHEAT course.

Please use a nested measuring cup that is 8 oz. (240mL) per cup.



TIMER

100% WHOLE WHEAT BREAD

- 1-7/8 cups 450mL Water
- 4-3/4 cups 570g Whole Wheat Flour
- 4 Tbsp. 46g Sugar
- 1 Tbsp. 20g Molasses
- 2 Tbsp. 8g Dry Milk
- 2 tsp. 11.2g Salt
- 4 Tbsp. 32g Vital Wheat Gluten
- 2 Tbsp. 28g Butter
- 2 tsp. 5.6g Active Dry Yeast
- 2-1/2 tsp. 7.5g Rapid Rise Yeast

TIMER

100% WHOLE WHEAT NUT BREAD

- 1-7/8 cups 450mL Water
- 4-3/4 cups 570g Whole Wheat Flour
- 4 Tbsp. 46g Sugar
- 1 Tbsp. 20g Molasses
- 2 Tbsp. 8g Dry Milk
- 2 tsp. 11.2g Salt
- 4 Tbsp. 32g Vital Wheat Gluten
- 2 Tbsp. 28g Butter
- 2 tsp. 5.6g Active Dry Yeast
- When beeps sound add:
- 2/3 cup 73g Walnuts, chopped
- 2-1/2 tsp. 7.5g Rapid Rise Yeast

100% WHOLE WHEAT APPLE BREAD

- 1-7/8 cups 450mL Water
- 4-3/4 cups 570g Whole Wheat Flour
- 3 Tbsp. 35g Sugar
- 1 Tbsp. 20g Molasses
- 2 Tbsp. 8g Dry Milk
- 2 tsp. 11.2g Salt
- 4 Tbsp. 32g Vital Wheat Gluten
- 2 Tbsp. 28g Butter
- 1 tsp. 2g Cinnamon
- 2 tsp. 5.6g Active Dry Yeast
- When beeps sound add:
- 3/4 cup 60g Dried Apple, chopped

100% WHOLE WHEAT FRUIT BREAD

- 1-7/8 cups 450mL Water
- 4-3/4 cups 570g Whole Wheat Flour
- 3 Tbsp. 35g Sugar
- 1 Tbsp. 20g Molasses
- 2 Tbsp. 8g Dry Milk
- 2 tsp. 11.2g Salt
- 4 Tbsp. 32g Vital Wheat Gluten
- 2 Tbsp. 28g Butter
- 1 tsp. 1.6g Allspice
- 2 tsp. 5.6g Active Dry Yeast
- When beeps sound add:
- 2/3 cup 80g Dried Fruit, chopped

TIMER

100% WHOLE WHEAT BREAD (1.5 lbs. SIZE)

- 1-1/3 cups 320mL Water
- 3-1/2 cups 420g Whole Wheat Flour
- 3 Tbsp. 35g Sugar
- 1/2 Tbsp. 10g Molasses
- 1-1/2 Tbsp. 6g Dry Milk
- 1 tsp. 5.6g Salt
- 3 Tbsp. 24g Vital Wheat Gluten
- 1-1/2 Tbsp. 21g Butter
- 1-1/2 tsp. 4.2g Active Dry Yeast
- 1-1/2 tsp. 4.5g Rapid Rise Yeast

100% WHOLE WHEAT APPLE BREAD (1.5 lbs. SIZE)

- 1-1/3 cups 320mL Water
- 3-1/2 cups 420g Whole Wheat Flour
- 2 Tbsp. 23g Sugar
- 1/2 Tbsp. 10g Molasses
- 1-1/2 Tbsp. 6g Dry Milk
- 1 tsp. 5.6g Salt
- 3 Tbsp. 24g Vital Wheat Gluten
- 1-1/2 Tbsp. 21g Butter
- 1/2 tsp. 1g Cinnamon
- 1-1/2 tsp. 4.2g Active Dry Yeast
- When beeps sound add:
- 1/2 cup 40g Dried Apple, chopped

TIMER

LIGHT RYE BREAD

1-1/2 cups	360mL	Water
4-1/4 cups	544g	Bread Flour
2/3 cup	80g	Rye Flour
2 Tbsp.	23g	Sugar
1-1/2 tsp.	8.4g	Salt
2 Tbsp.	28g	Butter
1 Tbsp.	7g	Caraway Seed
2 tsp.	5.6g	Active Dry Yeast
2-1/2 tsp.	7.5g	Rapid Rise Yeast

TIMER

SEVEN-GRAIN BREAD

1-1/2 cups	360mL	Water
4-1/4 cups	544g	Bread Flour
2/3 cup	109g	Seven-Grain Cereal
2 Tbsp.	23g	Sugar
2 Tbsp.	8g	Dry Milk
1-1/2 tsp.	8.4g	Salt
2 Tbsp.	28g	Butter
2 tsp.	5.6g	Active Dry Yeast
2-1/2 tsp.	7.5g	Rapid Rise Yeast

TIMER

HONEY WHEAT BREAD

1-1/3 cups	320mL	Water
4-1/4 cups	544g	Bread Flour
1/2 cup	89g	Cracked Wheat
3 Tbsp.	60g	Honey
1-1/2 tsp.	8.4g	Salt
2 Tbsp.	28g	Butter
2 tsp.	5.6g	Active Dry Yeast

TIMER

FAT FREE BASIC WHEAT BREAD

1-2/3 cups	400mL	Water
2-2/3 cups	341g	Bread Flour
2 cups	240g	Whole Wheat Flour
2 Tbsp.	23g	Sugar
1-1/2 tsp.	8.4g	Salt
2 tsp.	5.6g	Active Dry Yeast
2-1/2 tsp.	7.5g	Rapid Rise Yeast

TIMER

ITALIAN WHEAT BREAD

1-1/2 cups	360mL	Water
2-2/3 cups	341g	Bread Flour
2 cups	240g	Whole Wheat Flour
2 Tbsp.	23g	Sugar
1-1/2 tsp.	8.4g	Salt
2 Tbsp.	26g	Olive Oil
1 tsp.	0.8g	Dried Basil
2 tsp.	5.6g	Active Dry Yeast
2-1/2 tsp.	7.5g	Rapid Rise Yeast

TIMER

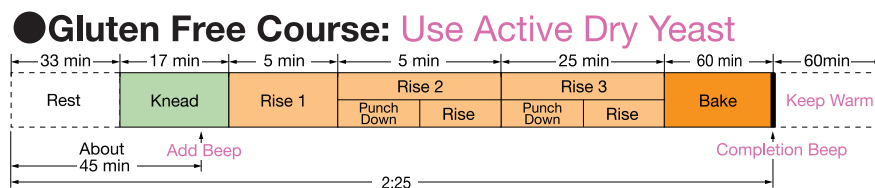
PUMPERNICKEL BREAD

1-1/3 cups	320mL	Water
2 cups	256g	Bread Flour
1 cup	120g	Whole Wheat Flour
1 cup	120g	Rye Flour
4 Tbsp.	32g	Cornmeal
3 Tbsp.	60g	Molasses
2 tsp.	11.2g	Salt
2 Tbsp.	26g	Vegetable Oil
2 tsp.	2g	Instant Coffee
2 Tbsp.	10g	Unsweetened Cocoa
3 Tbsp.	24g	Vital Wheat Gluten
2 tsp.	5.6g	Active Dry Yeast





GLUTEN FREE COURSE



Gluten free breads contain no gluten (wheat protein) and are developed for those with celiac disease or are gluten intolerant. This course was developed specifically to bake gluten free breads with ease.

Please visit www.zojirushi.com or call Zojirushi Customer Service at 1-800-733-6270 for more gluten free recipes.

GLUTEN FREE COURSE

1-5 Follow steps 1-5 for **REGULAR BASIC / QUICK BASIC COURSE** on pages 11-12.

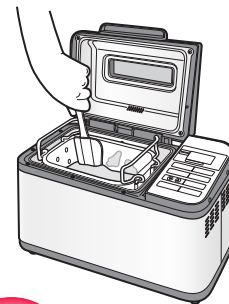
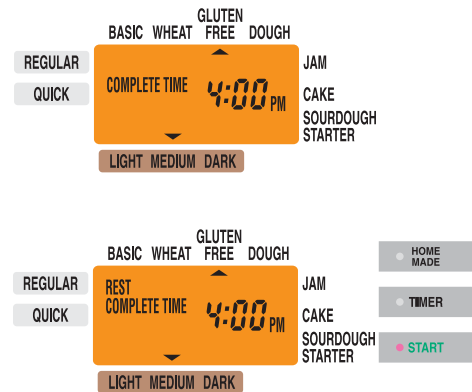
6 Select the **GLUTEN FREE** course, crust setting and press the **START** button.

(1) Use the **SELECT COURSE** button to set the arrow (▲) to **GLUTEN FREE**.

(2) Use the **CRUST CONTROL** button to set the arrow (▼) to **LIGHT**, **MEDIUM** or **DARK**.

(3) Press the **START** button.

- The **START** light will turn on and the first cycle (e.g., **REST**) will be displayed.
- As the process continues, the indication advances from **REST**, **KNEAD**, **RISE** then to **BAKE**.
- The Display will first show the completion time, then 30 minutes prior to the completion time, the time remaining until completion in 1-minute increments.
- Make sure that the Lid is closed securely. **LID** will blink in the Display and the process will not start if the Lid is open.
- The Home Bakery will stop operating while the Lid is open. Leaving the Lid open for a prolonged period of time may delay the completion of the process.
- When add beeps sound and **ADD** blinks in the Display, open the Lid and gently dislodge any flour that is left on the Baking Pan wall with a rubber spatula. Add the additional ingredients if required in the recipe. The add beeps will sound for 30 seconds.
 - Do not use a metal spatula or knife.
 - Add additional ingredients only after dislodging the flour.
 - Dislodging the flour allows the bread to bake evenly on the sides.
- To cancel a process, press and hold the **CANCEL** button for 1 second until the current time appears in the Display and the **START** light turns off.



The Home Bakery and the Lid will become extremely hot during baking. Please be careful not to burn yourself.

7-9 Follow steps 7-9 for **REGULAR BASIC / QUICK BASIC COURSE** on page 13.

GLUTEN FREE VARIATIONS

Recipes listed in this section were prepared for the GLUTEN FREE course.

Please use a nested measuring cup that is 8 oz. (240mL) per cup.

GLUTEN FREE BROWN RICE BREAD

1-1/2 cups	360mL	Milk
3	150g	Large Eggs, beaten
1 Tbsp.	14mL	Apple Cider Vinegar
3 Tbsp.	39g	Vegetable Oil
3 Tbsp.	60g	Honey
1-1/2 cups	222g	Brown Rice Flour
2-1/3 cups	327g	Potato Starch
1 Tbsp.	8g	Xanthan Gum
1-1/2 tsp.	8.4g	Salt
1 Tbsp.	8.5g	Active Dry Yeast

GLUTEN FREE SOYMILK BREAD

2/3 cup	160mL	Soy Milk
1 cup	240mL	Water
3	150g	Large Eggs, beaten
1 Tbsp.	14mL	Apple Cider Vinegar
3 Tbsp.	39g	Vegetable Oil
3 Tbsp.	60g	Honey
1-1/2 cups	222g	Brown Rice Flour
2-1/3 cups	327g	Potato Starch
1 Tbsp.	8g	Xanthan Gum
1-1/2 tsp.	8.4g	Salt
1 Tbsp.	8.5g	Active Dry Yeast

GLUTEN FREE CAFE AU LAIT BREAD

1-1/2 cups	360mL	Milk
3	150g	Large Eggs, beaten
1 Tbsp.	14mL	Apple Cider Vinegar
3 Tbsp.	39g	Vegetable Oil
3 Tbsp.	60g	Honey
1-1/2 cups	222g	Brown Rice Flour
2-1/3 cups	327g	Potato Starch
1 Tbsp.	8g	Xanthan Gum
1-1/2 tsp.	8.4g	Salt
1 Tbsp.	5g	Instant Coffee
1 Tbsp.	8.5g	Active Dry Yeast

GLUTEN FREE ITALIAN HERB BREAD

1-1/2 cups	360mL	Milk
3	150g	Large Eggs, beaten
1 Tbsp.	14mL	Apple Cider Vinegar
3 Tbsp.	39g	Olive Oil
3 Tbsp.	60g	Honey
1-1/2 cups	222g	Brown Rice Flour
2-1/3 cups	327g	Potato Starch
1 Tbsp.	8g	Xanthan Gum
1-1/2 tsp.	8.4g	Salt
1 tsp.	0.8g	Dried Basil
1 Tbsp.	8.5g	Active Dry Yeast

GLUTEN FREE FLAXSEED BREAD

1-2/3 cups	400mL	Milk
3	150g	Large Eggs, beaten
1 Tbsp.	14mL	Apple Cider Vinegar
3 Tbsp.	39g	Vegetable Oil
3 Tbsp.	60g	Honey
1-1/2 cups	222g	Brown Rice Flour
2-1/3 cups	327g	Potato Starch
1 Tbsp.	8g	Xanthan Gum
1-1/2 tsp.	8.4g	Salt
1/3 cup	40g	Flax Seed
1 Tbsp.	8.5g	Active Dry Yeast

GLUTEN FREE CORNMEAL BREAD

1-2/3 cups	400mL	Milk
3	150g	Large Eggs, beaten
1 Tbsp.	14mL	Apple Cider Vinegar
3 Tbsp.	39g	Vegetable Oil
3 Tbsp.	60g	Honey
1-1/2 cups	222g	Brown Rice Flour
2-1/3 cups	327g	Potato Starch
1 Tbsp.	8g	Xanthan Gum
1-1/2 tsp.	8.4g	Salt
1/3 cup	46g	Cornmeal
1 Tbsp.	8.5g	Active Dry Yeast

Note

The top of Gluten Free breads may not turn out as smooth as other breads. The texture also may not be as even as other breads due to the characteristic of its ingredients.

GLUTEN FREE RAISIN BREAD

1-2/3 cups	400mL	Milk
3	150g	Large Eggs, beaten
1 Tbsp.	14mL	Apple Cider Vinegar
3 Tbsp.	39g	Vegetable Oil
3 Tbsp.	60g	Honey
1-1/2 cups	222g	Brown Rice Flour
2-1/3 cups	327g	Potato Starch
1 Tbsp.	8g	Xanthan Gum
1-1/2 tsp.	8.4g	Salt
1 tsp.	2g	Cinnamon
1 Tbsp.	8.5g	Active Dry Yeast
When beeps sound add:		
1/2 cup	70g	Raisins, chopped

GLUTEN FREE WALNUT BREAD

1-2/3 cups	400mL	Milk
3	150g	Large Eggs, beaten
1 Tbsp.	14mL	Apple Cider Vinegar
3 Tbsp.	39g	Vegetable Oil
3 Tbsp.	60g	Honey
1-1/2 cups	222g	Brown Rice Flour
2-1/3 cups	327g	Potato Starch
1 Tbsp.	8g	Xanthan Gum
1-1/2 tsp.	8.4g	Salt
1 Tbsp.	8.5g	Active Dry Yeast
When beeps sound add:		
1/2 cup	55g	Walnuts, chopped

GLUTEN FREE CHOCOLATE BREAD

1-2/3 cups	400mL	Milk
3	150g	Large Eggs, beaten
1 Tbsp.	14mL	Apple Cider Vinegar
3 Tbsp.	39g	Vegetable Oil
3 Tbsp.	60g	Honey
1-1/2 cups	222g	Brown Rice Flour
2-1/3 cups	327g	Potato Starch
1 Tbsp.	8g	Xanthan Gum
1-1/2 tsp.	8.4g	Salt
1 Tbsp.	5g	Unsweetened Cocoa
1 Tbsp.	8.5g	Active Dry Yeast
When beeps sound add:		
1/2 cup	80g	Chocolate Chips

GLUTEN FREE APPLE OAT BREAD

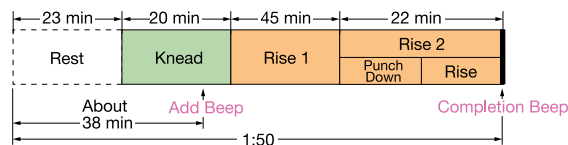
1-2/3 cups	400mL	Apple Juice
3	150g	Large Eggs, beaten
1 Tbsp.	14mL	Apple Cider Vinegar
3 Tbsp.	39g	Vegetable Oil
3 Tbsp.	60g	Honey
1-1/2 cups	222g	Brown Rice Flour
2-1/3 cups	327g	Potato Starch
1 Tbsp.	8g	Xanthan Gum
1-1/2 tsp.	8.4g	Salt
1/2 cup	40g	Gluten Free Rolled Oats
1 tsp.	2g	Cinnamon
1 Tbsp.	8.5g	Active Dry Yeast
When beeps sound add:		
1/2 cup	40g	Dried Apple, chopped





REGULAR DOUGH / QUICK DOUGH COURSE

● Regular Dough Course: Use Active Dry Yeast



● Quick Dough Course: Use Rapid Rise Yeast



REGULAR DOUGH / QUICK DOUGH COURSE

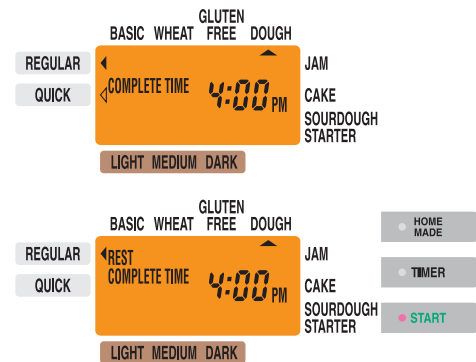
1-5 Follow steps 1-5 for **REGULAR BASIC / QUICK BASIC COURSE** on pages 11-12.

6 Select the course and press the **START** button.

(1) Use the **SELECT COURSE** button to set the arrow (▲) to **REGULAR DOUGH** or **QUICK DOUGH**.

(2) Press the **START** button.

- The **START** light will turn on and the first cycle (e.g., **REST**) will be displayed.
- As the process continues, the indication advances from **REST**, **KNEAD** then to **RISE**.
- The Display will first show the completion time, then 30 minutes prior to the completion time, the time remaining until completion in 1-minute increments.
- When add beeps sound and **ADD** blinks in the Display, open the Lid and add the additional ingredients according to the recipe. The add beeps will sound for 30 seconds.
- Make sure that the Lid is closed securely. **LID** will blink in the Display and the process will not start if the Lid is open.
- To cancel a process, press and hold the **CANCEL** button for 1 second until the current time appears in the Display and the **START** light turns off.



7 When the course completes, remove the Baking Pan.

(1) When the course completes, beeps will sound and **COMPLETE** will be displayed.

(2) Press and hold the **CANCEL** button until it beeps, then open the Lid.

(3) Remove the Baking Pan.

Open the Lid, hold the Handles, tilt the Baking Pan toward you to unlatch, then lift to remove.



8 Remove the dough.

Prepare a lightly floured board. Gather the dough at the center of the Baking Pan. Remove the dough carefully by raising it gently and place it on the board. If the Kneading Blade remains in the bottom of your dough, remove the Blade.

9 Unplug the Power Cord.

Do not tug on the Power Cord.

10 Shape the dough and bake.

Shape the dough as you like and let it rise. Bake in an oven.

REGULAR DOUGH/ QUICK DOUGH VARIATIONS

Recipes listed in this section were prepared for the REGULAR DOUGH course. By changing the amounts of some ingredients, these recipes can also be used for the QUICK DOUGH course. Ingredient amounts for the REGULAR DOUGH course are indicated in red and those for the QUICK DOUGH course in blue. Select the appropriate amounts depending on the course you've chosen.

Please use a nested measuring cup that is 8 oz. (240mL) per cup.

BUTTER ROLL

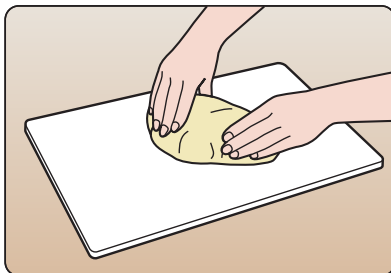
7/8 cup	210mL	Milk
1	50g	Large Egg, beaten
3-1/3 cups	427g	Bread Flour
4 Tbsp.	46g	Sugar
1 tsp.	5.6g	Salt
1/4 cup	57g	Butter
1-1/2 tsp.	4.2g	Active Dry Yeast
2 tsp.	6g	Rapid Rise Yeast
Egg Glaze:		
1	50g	Large Egg, beaten
4 tsp.	18mL	Water



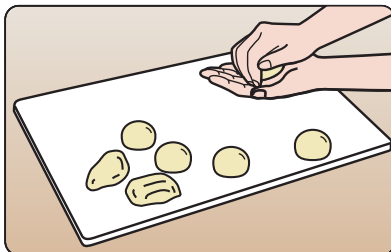
METHOD

Follow basic steps 1-7 for making dough (see page 25). Remove the dough from the Baking Pan.

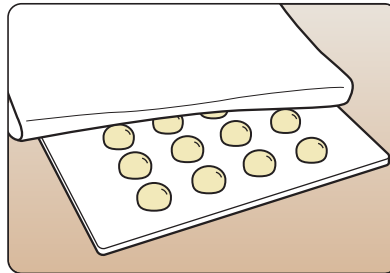
- 1 Knead the dough gently by hand to deflate.



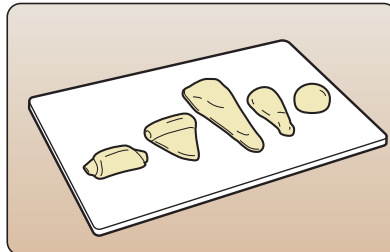
- 2 Divide the dough into 20 equal pieces using a dough scraper. Do not cut the dough by hand as it will damage the texture. Shape each piece into a smooth ball.



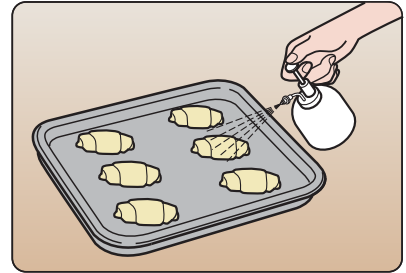
- 3 Place the rounded dough on a damp cloth and cover with another damp cloth and allow to rest for about 20 minutes. (If you do not have a damp cloth, use a plastic wrap.)



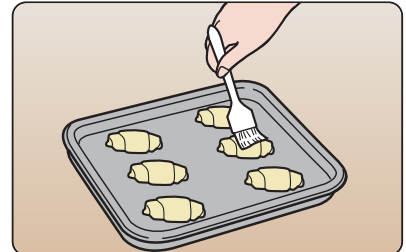
- 4 Roll the dough into a cone shape, then flatten into triangles using a rolling pin. Roll each triangle starting from the wide end as illustrated.



- 5 Place the dough seam-side down on a greased baking sheet. Spray the dough with water and allow to rise in a warm place (86°F to 95°F / 30°C to 35°C) for 30 to 40 minutes or until size doubles.



- 6 Brush with egg glaze and bake in an oven preheated at 350°F (180°C) for 10 to 15 minutes. Makes 20 rolls.

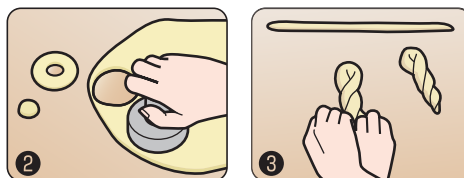


BUTTER ROLL DOUGH VARIATIONS

DOUGHNUT

Prepare the dough for Butter Roll on page 26.

- 1 Place the dough on a lightly floured board and divide into half. Shape one half of the dough into a ball, which will be used to make ring doughnuts. Divide the other half of the dough into 5 equal pieces and shape each into a ball. These will be used to make twist doughnuts. Cover with a damp cloth and allow to rest for 20 minutes.
 - 2 Take the large roll of dough, and roll it out into 1/2" (1 cm) thickness using a rolling pin. Cut out the doughnuts using a doughnut cutter.
 - 3 Take the smaller rolls of dough, and roll each of them out into 12" (30 cm) length strips. Fold in half and twist. Seal the edge.
 - 4 Place the dough from steps 2 and 3 on a greased baking sheet. Allow to rise in a warm place until size doubles – about 30 minutes.
 - 5 Heat cooking oil to 340°F (170°C) and deep-fry the dough from step 4. Occasionally turn and fry until they become golden.
 - 6 Sprinkle granulated sugar or powdered sugar while they are hot. Makes 10 ring doughnuts and 5 twist doughnuts.
- ◆ Melt chocolate and top the doughnut to make chocolate doughnuts.



TRADITIONAL LOAF

Prepare the dough for Butter Roll on page 26.

- 1 Place the dough on a lightly floured board and divide into 3 pieces. Shape each piece into loaves.
- 2 Place in 3 greased 5-1/2" x 3" (14 cm x 8 cm) loaf pans.
- 3 Brush with egg glaze if desired.
- 4 Cover dough, allow to rise in a warm place until size doubles – about 40 minutes to an hour.
- 5 Bake in an oven preheated at 375°F (190°C), 25 to 35 minutes. Makes 3 small loaves.

CLOVERLEAF ROLLS

Prepare the dough for Butter Roll on page 26.

- 1 Place the dough on a lightly floured board and divide into quarters. Divide each quarter into 6 pieces. Cut each piece into 3 sections. Shape each into a ball with palms of hands. Place 3 balls together in each of 24 greased muffin cups.
- 2 Brush with egg glaze if desired.
- 3 Cover dough, allow to rise in a warm place until size doubles – about 40 minutes to an hour.
- 4 Bake in an oven preheated at 375°F (190°C), 10 to 20 minutes. Makes 24 rolls.

PAN ROLLS

Prepare the dough for Butter Roll on page 26.

- 1 Place the dough on a lightly floured board and divide into equal quarters. Divide each quarter into 6 pieces. Shape each piece into a ball.
- 2 Place 1 ball in each of 24 greased muffin cups.
- 3 Brush with egg glaze if desired.
- 4 Cover dough, allow to rise in a warm place until size doubles – about 40 minutes to an hour.
- 5 Bake in an oven preheated at 375°F (190°C), 10 to 20 minutes. Makes 24 rolls.

BREADSTICKS

Prepare the dough for Butter Roll on page 26.

- 1 Place the dough on a lightly floured board and divide into 24 equal pieces. Roll each piece of dough into thin lines, 16" (40 cm) in length. Arrange lines about 1" (2.5 cm) apart on a greased baking sheet. Allow to rise 30 minutes.
- 2 Brush with 1 beaten egg white and 1 Tbsp. water. Sprinkle with poppy seeds, sesame seeds or coarse salt if desired.
- 3 Bake in an oven preheated at 400°F (200°C), 10 to 15 minutes. Makes 24 sticks.

REGULAR DOUGH / QUICK DOUGH VARIATIONS

CROISSANTS

2/3 cup	160mL	Water
2	100g	Large Eggs, beaten
2-1/4 cups	288g	Bread Flour
1 cup	130g	All Purpose Flour
3 Tbsp.	35g	Sugar
3 Tbsp.	12g	Dry Milk
1 tsp.	5.6g	Salt
3 Tbsp.	42g	Butter
1-1/2 tsp.	4.2g	Active Dry Yeast

2 tsp. 6g Rapid Rise Yeast

For kneading into dough:

1 cup 227g Butter, softened

Egg Glaze:

1 50g Large Egg, beaten

4 tsp. 18mL Water

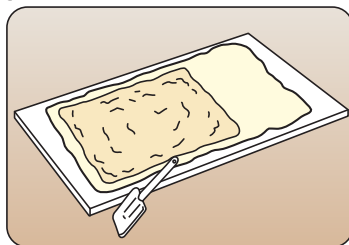


METHOD

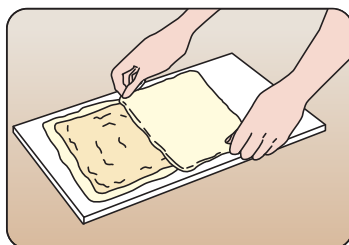
Follow basic steps **1-7** for making dough (see page 25).

1 Remove the dough from the Baking Pan. Place in a greased bowl and cover with plastic wrap. Place in refrigerator and allow to rest 30 minutes.

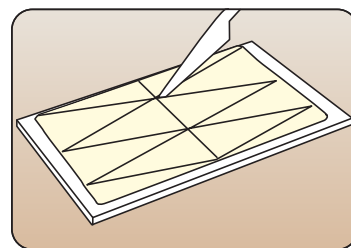
2 On a lightly floured surface, roll dough into 20" x 14" (50 cm x 35 cm) rectangle. Using about 1/3 cup of the softened butter, butter 2/3 of the dough while leaving 1/3 unbuttered.



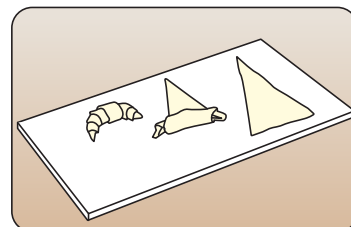
3 Fold dough into thirds and repeat step 2 twice more. Add flour to rolling surface as needed to prevent sticking. Cover completely with plastic wrap and place in refrigerator for 1 to 2 hours or overnight.



4 Cut dough into 3 and roll each piece into 1/4" (5 mm) in thickness. Cut dough into 8 triangles (see illustration). The base of the triangle should be about 3-1/2" (9 cm) wide.



5 Roll each triangle loosely starting from the base, lay with seam-side down. Curve ends.



6 Place on greased baking sheet. Allow to rise for 40 to 50 minutes or until size doubles.



7 Brush lightly with egg glaze.

8 Bake in an oven preheated at 375°F (190°C) for 10 to 15 minutes, or until golden brown and flaky. Makes 24 croissants.



PIZZA VARIATIONS

TRADITIONAL PIZZA DOUGH

1-1/4 cups	300mL	Water
1-1/2 Tbsp.	20g	Olive Oil
3-3/4 cups	480g	Bread Flour
1-1/2 Tbsp.	17g	Sugar
1 tsp.	5.6g	Salt
1-1/2 tsp.	4.2g	Active Dry Yeast
2 tsp.	6g	Rapid Rise Yeast

PIZZA DOUGH WITH BEER

1-1/3 cups	320mL	Flat Beer
3-3/4 cups	488g	All Purpose Flour
3 Tbsp.	35g	Sugar
1-1/2 tsp.	8.4g	Salt
1-1/2 Tbsp.	21g	Butter
1-1/2 tsp.	4.2g	Active Dry Yeast
2 tsp.	6g	Rapid Rise Yeast

- METHOD**
- Follow basic steps **1-7** for making dough (see page 25). Remove dough from Baking Pan.
 - Select shape variation of your choice from below.

THIN-CRUST PIZZA

- Divide the dough into quarters and shape into balls. Cover with a damp cloth and allow to rest 20 minutes.
- Place one of the balls on a parchment paper and roll into a 12" (30 cm) circle using a rolling pin. Place onto a baking sheet along with the parchment paper, and use a fork to make holes.
- Spoon tomato or pizza sauce over dough, top with cheese and topping of your choice.
- Bake 25 to 30 minutes in an oven preheated at 400°F (200°C) or until cheese becomes bubbly and crust is golden brown. Makes four 12" (30 cm) pizzas.

THICK-CRUST PIZZA

- Divide the dough in half and shape into balls. Cover with a damp cloth and allow to rest 20 minutes.
- Press each dough into greased, 12" (30 cm) pizza pan, forming a high crust, and use a fork to make holes.
- 3-4**
Follow steps 2-4 for the Thin-Crust Pizza recipe. Makes two 12" (30 cm) pizzas.

REGULAR DOUGH / QUICK DOUGH VARIATIONS



BAGELS

1-1/4 cups	300mL	Water
3-3/4 cups	480g	Bread Flour
2 Tbsp.	23g	Sugar
1 tsp.	5.6g	Salt
1-1/2 tsp.	4.2g	Active Dry Yeast
<hr/>		
2 tsp.	6g	Rapid Rise Yeast
<hr/>		
Egg Glaze:		
1	50g	Large Egg, beaten
4 tsp.	18mL	Water
<hr/>		
Topping:		
3.5 oz.	100g	Cream Cheese, softened
8 slices		Smoked Salmon
to taste		Lettuce
to taste		Onion, sliced

- Add 1 Tbsp. of sesame seed to the dough to make sesame bagels.
- For a sweeter tasting bagel sandwich, mix in your favorite fruit jam with cream cheese.

METHOD Follow basic steps **1-7** for making dough (see page 25).

- 1 Remove the dough from the Baking Pan and divide into 10 equal portions. Shape each dough into a ball, place on a greased baking sheet, cover with a cloth and allow to rest for 20 minutes.
- 2 Take each dough ball and use thumb to make a 1/2" to 1" (1 cm to 2.5 cm) hole in the center.
- 3 Cut 10 sheets of parchment paper, place on a baking sheet, and place dough onto each parchment paper. Lightly spray water on the dough and allow to rise at 95°F (35°C) for 30 to 40 minutes, or until size doubles.
- 4 Bring 3 quarts of water to a boil, place dough from 3 in the boiling water along with the parchment

paper, and boil each side for 30 seconds. The parchment paper will come off during boiling.

- 5 Grease baking sheet, place dough from step 4 and lightly brush egg glaze.
- 6 Bake in an oven preheated at 350°F to 400°F (180°C to 200°C) for 15 to 20 minutes.
- 7 Slice the bagel in two, spread cream cheese and add toppings. Makes 10 bagels.

BAGUETTE

1-1/4 cups	300mL	Water
3-3/4 cups	480g	Bread Flour
1 tsp.	5.6g	Salt
1 tsp.	5mL	Lemon Juice
1-1/2 tsp.	4.2g	Active Dry Yeast

2 tsp. 6g Rapid Rise Yeast

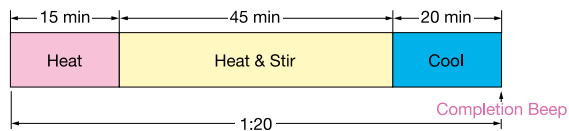
METHOD Follow basic steps **1-7** for making dough (see page 25).

- 1 Remove the dough from the Baking Pan, divide into two, and shape into a ball. Cover with a canvas and let rest for 20 minutes.
- 2 Flatten each dough to about a 6" x 8" (15 cm x 20 cm) oval. Fold the dough in half lengthwise, and seal the edges. Flatten it slightly, and fold and seal again. With the seam-side down, cup your fingers and gently roll the dough into a 12" (30 cm) log.
- 3 Place the logs onto a baking pan (lightly greased or parchment-lined), cover with a canvas and allow the loaves to rise until they have doubled in size (about 40 to 60 minutes). Preheat your oven to 470°F (240°C). Using a sharp knife, make 3 to 5 slashes on each baguette and spritz with water. Bake for 30 minutes. Makes 2 baguettes.



JAM COURSE

● Jam Course:



1,2 Follow steps 1 and 2 for **REGULAR BASIC / QUICK BASIC COURSE** on page 11.

3 Precisely measure ingredients and add them to the Baking Pan.

4,5 Follow steps 4 and 5 for **REGULAR BASIC / QUICK BASIC COURSE** on page 12.

6 Select the JAM course and press the START button.

- (1) Use the SELECT COURSE button to set the arrow (▶) to JAM.
- (2) Press the START button.
 - The START light will turn on.
 - The Display will first show the completion time, then 30 minutes prior to the completion time, the time remaining until completion in 1-minute increments.
 - Make sure that the Lid is closed securely. LID will blink in the Display and the process will not start if the Lid is open.
 - To cancel a process, press and hold the CANCEL button for 1 second until the current time appears in the Display and the START light turns off.



The Home Bakery and the Lid will become extremely hot while making jam. Please be careful not to burn yourself.

7 When the course completes, remove the Baking Pan.

- (1) When the course completes, beeps will sound and COMPLETE will be displayed.
- (2) Remove the Baking Pan using oven mitts.
Open the Lid, hold the Handles, tilt the Baking Pan toward you to unlatch, then lift to remove.

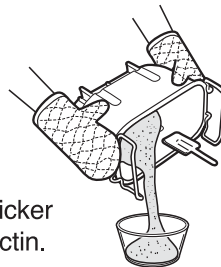


- The Home Bakery, the Baking Pan and the air inside the Home Bakery will be very hot. Please be careful not to burn yourself when opening the Lid.
- Do not place the hot Baking Pan on top of the Home Bakery, or on surfaces or materials vulnerable to heat. Doing so may damage the Home Bakery, surface or material.

8 Remove the jam.

Carefully remove the jam from the Baking Pan using a rubber spatula. If the Kneading Blade remains in your jam, use a plastic spoon or rubber spatula to remove the Blade.

※ The jam will thicken when refrigerated. For thicker jam, add 1 package (up to 2 oz. / 55 g) of fruit pectin.



Be careful not to burn yourself.

9 Unplug the Power Cord.

Do not tug on the Power Cord.



JAM VARIATIONS



STRAWBERRY JAM

3 cups	300g	Strawberry, cut into 2 to 4 portions each
3/4 cup	149g	Sugar
1 Tbsp.	14mL	Lemon Juice

Lightly mash strawberries before adding to Baking Pan.

BLUEBERRY JAM

3 cups	360g	Blueberry
3/4 cup	149g	Sugar
1 Tbsp.	14mL	Lemon Juice

Lightly mash blueberries before adding to Baking Pan.

KIWI JAM

2 cups	300g	Kiwi Fruit, peel and slice into 1/4" (5 mm) thickness and cut into quarters
3/4 cup	149g	Sugar
1/2 Tbsp.	7mL	Lemon Juice

Lightly mash kiwi fruit before adding to Baking Pan.

APPLE JAM

3 cups	330g	Apple, peeled and chopped
3/4 cup	149g	Sugar
1 Tbsp.	14mL	Lemon Juice

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

DOUBLE BERRY JAM

2 cups	200g	Strawberry, cut into 2 to 4 portions each
1 cup	120g	Blueberry
3/4 cup	149g	Sugar
1 Tbsp.	14mL	Lemon Juice

Lightly mash strawberries and blueberries before adding to Baking Pan.

MANGO JAM

2 cups	340g	Mango, peeled, pitted and cut into 1/2" to 1" (1 cm to 2.5 cm) cubes
3/4 cup	149g	Sugar
1 Tbsp.	14mL	Lemon Juice

Lightly mash mangos before adding to Baking Pan.

ORANGE MARMALADE

2		Oranges
3/4 cup	149g	Sugar
1 Tbsp.	14mL	Lemon Juice
1/2 Tbsp.	7mL	Brandy

Rinse orange well, peel and cut the peel in julienne strips. Boil the peels in water and drain, repeat this process 3 times. Remove the skin from the flesh and discard, then divide flesh into 2 to 3 portions each.

Note

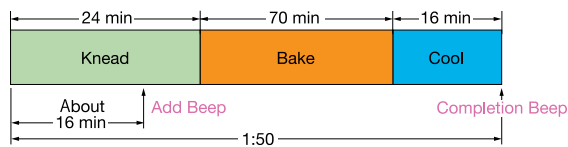
- Please limit the amount of fruits to 3 cups (about 1 to 2 cups when completed) at a time. The jam can be stored in the refrigerator for up to a week.
- The finished jam may be softer than desired. To thicken, add 1 package (up to 2 oz. / 55 g) of fruit pectin to the ingredients. ✖ Pectin is a type of sugar contained in fruits and adds thickness to jam.
- If using frozen fruit, defrost before use.

Please use an 8 oz. (240mL) measuring cup.



CAKE COURSE

● Cake Course:



- 1,2** Follow steps 1 and 2 for REGULAR BASIC / QUICK BASIC COURSE on page 11.
- 3** Precisely measure ingredients and add them to the Baking Pan.
- 4,5** Follow steps 4 and 5 for REGULAR BASIC / QUICK BASIC COURSE on page 12.

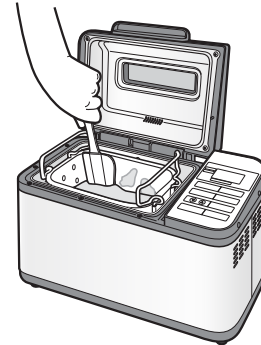
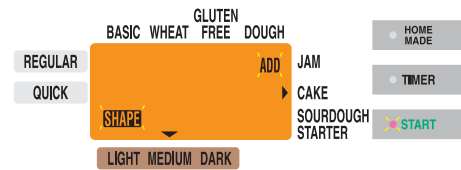
6 Select the **CAKE** course, crust setting and press the **START** button.

- (1) Use the SELECT COURSE button to set the arrow (▶) to **CAKE**.
- (2) Use the CRUST CONTROL button to set the arrow (▼) to **LIGHT, MEDIUM or DARK**.
- (3) Press the **START** button.
 - The **START** light will turn on and the first cycle **KNEAD** will be displayed.
 - The time remaining until the add beep will blink in the Display in 1-minute increments.
 - Make sure that the Lid is closed securely. **LID** will blink in the Display and the process will not start if the Lid is open.
 - To cancel a process, press and hold the **CANCEL** button for 1 second until the current time appears in the Display and the **START** light turns off.



7 When add beeps sound, open the Lid and gently dislodge any flour that is left on the Baking Pan wall with a rubber spatula.

- (1) Open the Lid when the add beeps sound. The START light will blink and KNEAD disappears. ADD and SHAPE will blink in the Display.
- (2) Gently dislodge any flour that is left on the Baking Pan wall with a rubber spatula.
 - Do not use a metal spatula or knife.
 - Add additional ingredients only after dislodging the flour.
 - Dislodging the flour allows the cake to bake evenly on the sides.
 - The Home Bakery will stop operating while the Lid is open. Leaving the Lid open for a prolonged period of time may delay the completion of the process.
- (3) Close the Lid.



8 Press the START button to restart the kneading process.

- Make sure the START light turns on.
- If the START button is not pressed, the Home Bakery will automatically restart in 20 minutes. If the Lid is open, the process will not restart.
- The Display will first show the completion time, then 30 minutes prior to the completion time, the time remaining until completion in 1-minute increments.



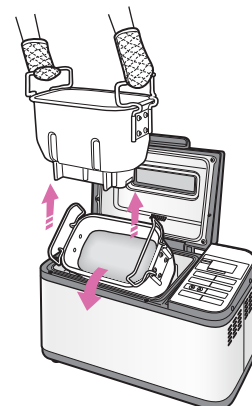
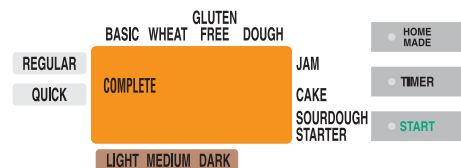
The Home Bakery and the Lid will become extremely hot during baking. Please be careful not to burn yourself.

9 When baking completes, remove the Baking Pan.

- (1) When baking completes, beeps will sound and COMPLETE will be displayed.
- (2) Press and hold the CANCEL button until it beeps, then open the Lid.
- (3) Remove the Baking Pan using oven mitts. Open the Lid, hold the Handles, tilt the Baking Pan toward you to unlatch, then lift to remove.

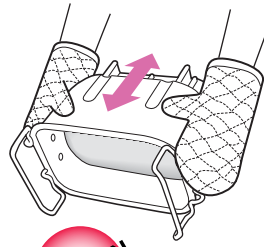


- The Home Bakery, the Baking Pan and the air inside the Home Bakery will be very hot. Please be careful not to burn yourself when opening the Lid.
- Do not place the hot Baking Pan on top of the Home Bakery, or on surfaces or materials vulnerable to heat. Doing so may damage the Home Bakery, surface or material.



10 Remove the cake.

Turn the Baking Pan over and gently shake the cake out. If the Kneading Blade remains in the bottom of the cake, allow the cake to cool then use a plastic spoon or rubber spatula to remove the blade. **Please be careful when removing the cake from the Baking Pan for it may crumble or break.**



Be careful not to burn yourself.

11 Unplug the Power Cord.

Do not tug on the Power Cord.



CAKE VARIATIONS



Please use a nested measuring cup that is 8 oz. (240mL) per cup.

POUND CAKE

3	150g	Large Eggs, beaten
1/3 cup	80mL	Milk
2 cups	260g	All Purpose Flour
3 tsp.	11g	Baking Powder
1/2 cup	114g	Butter, melted
1 cup	198g	Sugar
1 tsp.	4g	Vanilla Extract

LEMON CAKE

3	150g	Large Eggs, beaten
1/3 cup	80mL	Milk
2 cups	260g	All Purpose Flour
3 tsp.	11g	Baking Powder
1/2 cup	114g	Butter, melted
1-1/3 cups	264g	Sugar
1 tsp.	4g	Vanilla Extract
2		Lemon Zest, grated or thinly sliced then finely chopped

TEA CAKE

3	150g	Large Eggs, beaten
1/3 cup	80mL	Milk
2 cups	260g	All Purpose Flour
3 tsp.	11g	Baking Powder
1/2 cup	114g	Butter, melted
1 cup	198g	Sugar
2 Tbsp.	10g	Tea Leaves
1 tsp.	4g	Vanilla Extract

CHOCOLATE CAKE

3	150g	Large Eggs, beaten
1/2 cup	120mL	Milk
2 cups	260g	All Purpose Flour
3 tsp.	11g	Baking Powder
1/2 cup	114g	Butter, melted
1 cup	198g	Sugar
7 Tbsp.	35g	Unsweetened Cocoa
1 tsp.	4g	Vanilla Extract
When beeps sound add:		
1/2 cup	80g	Chocolate Chips

DUTCH APPLE CAKE

3	150g	Large Eggs, beaten
1/4 cup	60mL	Milk
2 cups	260g	All Purpose Flour
3 tsp.	11g	Baking Powder
1 tsp.	5g	Baking Soda
1/2 cup	114g	Butter, melted
1 cup	198g	Sugar
1/2 tsp.	2.8g	Salt
1/2 tsp.	0.8g	Allspice
2 tsp.	4g	Cinnamon
1 tsp.	4g	Vanilla Extract
When beeps sound add:		
1-1/2 cups	165g	Apple, peeled and chopped

●“LIGHT” CRUST CONTROL recommended



CORNMEAL BREAD

3	150g	Large Eggs, beaten
1/3 cup	80mL	Milk
1-1/2 cups	195g	All Purpose Flour
1/2 cup	75g	Cornmeal
3 tsp.	11g	Baking Powder
1/2 cup	114g	Butter, melted
1 cup	198g	Sugar

●“LIGHT” CRUST CONTROL recommended

BANANA BREAD

3	150g	Large Eggs, beaten
1 cup	240g	Bananas, ripe and mashed
2 cups	260g	All Purpose Flour
3 tsp.	11g	Baking Powder
1 tsp.	5g	Baking Soda
1/2 cup	114g	Butter, melted
3/4 cup	148g	Sugar
1/2 tsp.	2.8g	Salt
1 tsp.	4g	Vanilla Extract
When beeps sound add:		
1/2 cup	55g	Walnuts, chopped

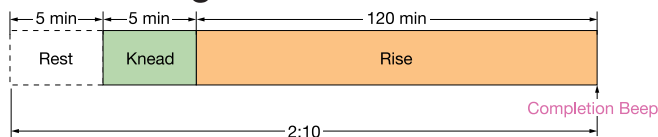
●“LIGHT” CRUST CONTROL recommended

SPICED ZUCCHINI BREAD

3	150g	Large Eggs, beaten
1/4 cup	60mL	Milk
2 cups	260g	All Purpose Flour
3 tsp.	11g	Baking Powder
1 tsp.	5g	Baking Soda
1/2 cup	114g	Butter, melted
3/4 cup	148g	Sugar
1/2 tsp.	2.8g	Salt
1/2 tsp.	0.8g	Allspice
2 tsp.	4g	Cinnamon
1 tsp.	2g	Dried Orange Peel
When beeps sound add:		
1 cup	96g	Shredded Zucchini
1/2 cup	55g	Walnuts, chopped

SOURDOUGH STARTER COURSE

● Sourdough Starter Course:



SOURDOUGH STARTER

<Starter>

1-1/2 cups	360mL	Water
2 cups	256g	Bread Flour
2 tsp.	5.6g	Active Dry Yeast

What is Sourdough Starter?

Sourdough starter is a mixture of flour, water, sugar and natural leaven. This batter is one in which both yeast and bacteria grow in a perfectly balanced condition. The yeast actually helps and feed the lactobacilli organism. In other words, sourdough starter is a traditional form of the original “leaven” for bread.

Please use a nested measuring cup that is 8 oz. (240mL) per cup.

1-5 Follow steps 1-5 for REGULAR BASIC / QUICK BASIC COURSE on pages 11-12.

6 Select the SOURDOUGH STARTER course and press the START button.

(1) Use the SELECT COURSE button to set the arrow (▶) to SOURDOUGH STARTER.

(2) Press the START button.

- The START light will turn on and the first cycle (e.g., REST) will be displayed.
- As the process continues, the indication advances from REST, KNEAD then to RISE.
- The Display will first show the completion time, then 30 minutes prior to the completion time, the time remaining until completion in 1-minute increments.
- Make sure that the Lid is closed securely. LID will blink in the Display and the process will not start if the Lid is open.
- To cancel a process, press and hold the CANCEL button for 1 second until the current time appears in the Display and the START light turns off.



7 When the course completes, remove the Baking Pan.

(1) When the starter is ready, beeps will sound and COMPLETE will be displayed.

(2) Press and hold the CANCEL button until it beeps, then open the Lid.

(3) Remove the Baking Pan.

Open the Lid, hold the Handles, tilt the Baking Pan toward you to unlatch, then lift to remove.



Note

- Both sourdough starter and bread are very sensitive to the environment. Baking results may vary depending on the season and location.
- Try to keep the area and the Baking Pan as clean as possible while the starter is leavening.
- When leavening for more than 10 days, feed the starter with 1 tsp. of sugar and 2 Tbsp. of bread flour once every 3-4 days.
- To bake another bread while the starter is leavening, transfer the starter to a non-corrosive bowl (we recommend glass, ceramic or stainless) and cover with a plastic wrap with holes.

SOURDOUGH STARTER VARIATIONS



TRADITIONAL SOURDOUGH BREAD

<Additional Ingredients>		
3 cups	384g	Bread Flour
2 Tbsp.	23g	Sugar
1-1/2 tsp.	8.4g	Salt
2 tsp.	5.6g	Active Dry Yeast

1 Follow steps 1-7 for SOURDOUGH STARTER on page 38 to prepare the starter.

2 Remove the Baking Pan with the starter and keep at room temperature for 7-10 days.

- (1) Cover the Baking Pan with plastic wrap and puncture several holes with a fork.
- (2) To ensure that the temperature is as steady as possible, wrap the Baking Pan with a towel.
 - In colder areas, we recommend using the 12 hour RISE1 cycle of the HOME MADE course to keep the starter at the optimum temperature. Please be sure to cover the Baking Pan with plastic wrap and puncture several holes before placing in the Home Bakery.
- (3) Stir the starter 2-3 times every day.

3 Prepare the starter for baking.

When the starter looks ready in about 7-10 days, feed the starter 1 tsp. of sugar and 2 Tbsp. of bread flour and mix lightly. In about an hour, you will see bubbles on the surface that indicate that the starter is active.

4 Add additional ingredients and bake.

Add the additional ingredients to the starter, and bake the bread using the REGULAR BASIC course.

LIGHT SOURDOUGH BREAD

<Additional Ingredients>		
2-1/2 Tbsp.	35mL	Apple Cider Vinegar
1-1/2 Tbsp.	21mL	Lemon Juice
3 cups	384g	Bread Flour
2 Tbsp.	23g	Sugar
1-1/2 tsp.	8.4g	Salt
2 tsp.	5.6g	Active Dry Yeast

1 Add additional ingredients and bake.

When the sourdough starter is complete, remove the Baking Pan and add the additional ingredients to bake a Light Sourdough Bread. Bake the bread using the REGULAR BASIC course.



HOME MADE COURSE

- The HOME MADE course allows you to program each cycle, such as KNEAD, RISE and BAKE, to adapt better to your favorite bread recipes.

Learn how to use the Home Made Course.



P41-43

Use the Home Made Course to make menus such as meatloaf and pasta dough.



P44-45

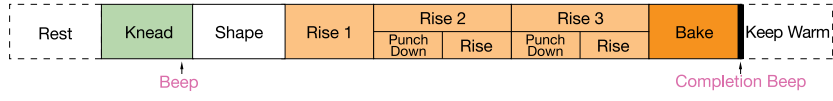
Use the Shape feature to make unique and fun breads.



P46-48

HOME MADE COURSE

● Home Made Course:



■ About the Home Made Course

REST Stabilizes the temperature of ingredients.

KNEAD Mixes and kneads the dough.

Adding Ingredients
The add beeps will sound 5 minutes prior to the completion of the kneading process.

SHAPE Allows you to remove the dough and shape as desired.

RISE (1~3) Keeps the dough at a set temperature to allow the dough to rise.

Punch Down
The dough is punched down to release the gas that fills in the dough during the rising process. Dough is punched down before the second and third rising process. (The Kneading Blades will rotate several times.)

BAKE Bakes the dough.

KEEP WARM The baked bread is kept warm.

■ About Each Cycle

	Min and Max Time	Temperature
REST	OFF or 1-30 min.	—
KNEAD	OFF or 5-30 min.	—
SHAPE	OFF or 1 hr.	—
RISE 1	OFF or 1 min.-12 hrs.	about 91°F (33°C)
RISE 2	OFF or 1 min.-2 hrs.	about 91°F (33°C)
RISE 3	OFF or 1 min.-2 hrs.	about 95°F (35°C)
BAKE	OFF or 1-90 min.	about 248°F to 302°F (120°C to 150°C)
KEEP WARM	OFF or 1 hr.	about 230°F (110°C)

Regarding the SHAPE cycle

When SHAPE is turned ON, the Home Bakery will stop after the kneading cycle to allow the dough to be removed and shaped before baking. When done, return the dough to the Baking Pan and press the START button to restart. The Home Bakery will continue with the rest of the cycles (from RISE to BAKE) automatically.

• If the START button is not pressed, the Home Bakery will automatically restart 1 hour later.

※Some settings of the HOME MADE setting are different from the BASIC setting.
 ※When the time setting for RISE 2 and RISE 3 are less than 2 minutes, the Home bakery will only PUNCH DOWN without the RISE, and move onto the following process.

- When using your own recipes:
- Please note that we cannot guarantee the results of recipes not included in this instruction manual, including making changes to the amount of ingredients or ingredient substitutions. This also applies to the HOME MADE course in which the cycle times can be changed.
 - Please make sure not to place too much load on the motor, as this may damage the Home Bakery. Please be especially careful when you:
 - Decrease the amount of water
 - Increase the amount of flour
 - Add large or hard ingredients

1-5 Follow steps 1-5 for REGULAR BASIC / QUICK BASIC COURSE on pages 11-12.

6 Select one of the 3 HOME MADE courses, and program each cycle.

Please follow when SHAPE is OFF and when SHAPE is ON.

- (1) Press the HOME MADE button to select one of the 3 HOME MADE courses.
 - The HOME MADE light will turn on and MEMORY 1, 2 or 3 will show in the Display.
 - The total time will show in the Display.
- (2) Press the CYCLE button to select the cycle. The first cycle is REST.
- (3) Use the TIME SETTING button (▲) (▼) to change the time of the cycle.
 - The time will blink in the Display.
 - The time will advance in 1-minute increments.
 - The factory default settings are all OFF.
- (4) Press the CYCLE button to display the next cycle, and use the TIME SETTING button (▲) (▼) to change the time of that cycle. Repeat this step to program all cycles.
 - SHAPE OFF: Set the SHAPE cycle to OFF.
 - SHAPE ON: Set the SHAPE cycle to 1:00.
 - Press the HOME MADE button while programming each cycle to check the total time of the course in the Display.
- (5) After all the cycles are programmed, press the CYCLE button to check the total time of the course.
 - Total cooking time does not include the time for manual shaping and keeping the bread warm.
- (6) Press the START button to start the process.
 - The START light will turn on and the first cycle will be displayed.
 - As the process continues, the indication advances to the next cycle.
 - SHAPE OFF: The Display will first show the completion time, then 30 minutes prior to the completion time, the time remaining until completion in 1-minute increments.
 - SHAPE ON: The Display will show the time remaining until the SHAPE cycle in 1-minute increments.
 - Make sure that the Lid is closed securely. LID will blink in the Display and the process will not start if the Lid is open.
 - When add beeps sound and ADD blinks in the Display, open the Lid and add the additional ingredients according to the recipe. The beeps will not sound if the Timer is set or if the time set for the KNEAD cycle is 0 minutes.
- (7) SHAPE ON: Shape the dough when indicated and restart.
 - 1 Beeps will sound, the START light will blink, and SHAPE will blink in the Display when the Home Bakery reaches the SHAPE cycle. Remove the dough, shape it, and place the dough back in the Baking Pan.
 - 2 Restart the Home Bakery.
 - Press the START button to restart the Home Bakery. If the START button is not pressed, the Home Bakery will automatically restart in one hour. Make sure the START light turns on.
 - The Display will first show the completion time, then 30 minutes prior to the completion time, the time remaining until completion in 1-minute increments.
 - Make sure that the Lid is closed securely. LID will blink in the Display and the process will not start if the Lid is open.



SHAPE appears in the Display only when the SHAPE cycle is turned ON.



The Home Bakery and the Lid will become extremely hot during baking. Please be careful not to burn yourself.

7-9,10 Follow steps 7-9 for **REGULAR BASIC / QUICK BASIC COURSE** on page 13. If making dough, follow steps 7-10 for **REGULAR DOUGH / QUICK DOUGH COURSE** on page 25.

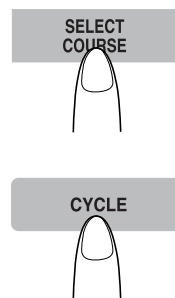
To use the Timer, please see “**HOW TO USE THE TIMER**” on page 8.
The Timer can be set when the total cooking time is displayed after all the cycles are programmed and the **CYCLE** button is pressed.
The Timer cannot be set if **SHAPE** is turned ON.

The Home Bakery will remember up to 3 of your settings. To use a previously programmed setting:

- (1) Use the HOME MADE button and select either MEMORY 1, 2, or 3.
- (2) Press the START button to start the process.

Cancel a Cycle During That Cycle:

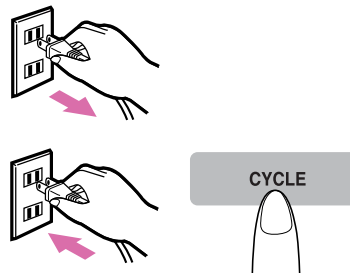
- (1) Press the **SELECT COURSE** button to display the ongoing cycle and the remaining time. (The display automatically returns to the original state after 5 seconds.)
 - (2) While the remaining time is displayed, press and hold the **CYCLE** button to cancel that cycle and move on to the next cycle.
 - Holding the **CYCLE** button while the time display is blinking completes this process. The display will show the time remaining until completion after two seconds and resume operation.
- ※ If a cycle is cancelled, the Home Bakery will record the shortened cycle in its memory for your next bake.



Erase All Settings:

To erase all memory settings in the HOME MADE course:

1. Unplug the Power Cord from the outlet.
2. Plug the Power Cord into the outlet while holding the **CYCLE** button. The HOME MADE memory will be erased and reset to all OFF.



HOME MADE VARIATIONS

Please use a nested measuring cup that is 8 oz. (240mL) per cup.

CRUSTY FRENCH BREAD

1-1/3 cups	320mL	Water
4-1/4 cups	544g	Bread Flour
1-1/2 tsp.	8.4g	Salt
1 Tbsp.	14g	Butter
2 tsp.	5.6g	Active Dry Yeast

CRUSTY FRENCH BREAD (1.5 lbs. SIZE)

1 cup	240mL	Water
3-1/4 cups	416g	Bread Flour
1 tsp.	5.6g	Salt
1/2 Tbsp.	7g	Butter
1-1/2 tsp.	4.2g	Active Dry Yeast

■ Suggested Cycle Time for CRUSTY FRENCH BREAD:

REST	KNEAD	SHAPE	RISE 1	RISE 2	RISE 3	BAKE	KEEP WARM	TOTAL TIME
0:22	0:18	OFF	0:35	0:50	OFF	1:10	(1:00)	3:15

The time shown in brackets is not included in the total process time.

■ The top of the Crusty French Bread may not turn out as smooth as other breads. If the top of the Crusty French Bread falls, reduce the amount of water by 1 Tbsp. If the bread does not rise high enough, increase the amount of yeast, or use Rapid Rise Yeast.

8 servings

MEATLOAF MIRACLE

1	Medium Onion, chopped
2 lbs. (900 g)	Ground Sirloin
1 cup	Mushrooms, sliced
2 tsp.	Salt
2 Tbsp.	Fresh Parsley, chopped
1 tsp.	Garlic Powder
1/4 tsp.	Coarse Black Pepper
1 cup	Bread Crumbs
2	Large Eggs, beaten
Glaze:	
1/2 cup	Ketchup or Barbecue Sauce
1 Tbsp.	Brown Sugar
1 tsp.	Prepared Mustard



METHOD

- 1 In a large bowl, combine all ingredients except for glaze and mix well.
- 2 Remove Kneading Blades from Baking Pan. Press meat mixture into the Baking Pan. Insert the Baking Pan into the Home Bakery and close the Lid.
- 3 Program the time for each cycle and start baking.
- 4 While meatloaf bakes, combine glaze ingredients in a small bowl and set aside.
- 5 30 minutes prior to the end of baking time, open the Lid and pour the glaze mixture on top of the meatloaf. Close the Lid and continue baking.
- 6 When baking completes, allow the meatloaf to cool slightly, drain juices, and remove from the Baking Pan. Slice and serve.



Be careful when opening the Lid as the Home Bakery and the Baking Pan will be very hot.

■ Suggested Cycle Time for MEATLOAF MIRACLE :

REST	KNEAD	SHAPE	RISE 1	RISE 2	RISE 3	BAKE	KEEP WARM	TOTAL TIME
OFF	OFF	OFF	OFF	OFF	OFF	1:10	OFF	1:10

4 servings

HOME MADE PASTA

1/4 cup	60mL	Water
1/2 tsp.	2.8g	Salt
2	100g	Large Eggs, beaten
1 cup	160g	Semolina Flour
1 cup	130g	All Purpose Flour
1 Tbsp.	13g	Olive Oil

4 servings

HOME MADE TOMATO PASTA

1/3 cup	100g	Tomato Puree
2	100g	Large Eggs, beaten
1 cup	160g	Semolina Flour
1 cup	130g	All Purpose Flour
1 Tbsp.	13g	Olive Oil

4 servings

HOME MADE SPINACH PASTA

1.8 oz.	50g	Boiled Spinach, chopped
2 Tbsp.	28mL	Water
1/2 tsp.	2.8g	Salt
2	100g	Large Eggs, beaten
1 cup	160g	Semolina Flour
1 cup	130g	All Purpose Flour
1 Tbsp.	13g	Olive Oil

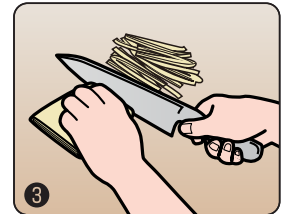
Boil the spinach leaf (about 2.8 oz. / 80 g), drain, squeeze tightly and finely chop.

Suggested Cycle Time for HOME MADE PASTA:

REST	KNEAD	SHAPE	RISE 1	RISE 2	RISE 3	BAKE	KEEP WARM	TOTAL TIME
OFF	0:20	OFF	OFF	OFF	OFF	OFF	OFF	0:20

METHOD

- Remove the dough from the Baking Pan. Roll dough into ball, cover with plastic wrap and let it rest for an hour in the refrigerator.
- Place dough on a lightly floured board and divide into quarters. Then roll into 1/16" (1 mm) in thickness.
- Lightly flour the dough, fold in 3 and cut into 1/16" (1 mm) width. (For Fettuccine cut into 1/2" (1 cm to 1.3 cm) width.)
- Boil pasta with plenty of salted water for 3 to 5 minutes.
 - Add 1 Tbsp. of salt per quart of water.
- Drain pasta, sprinkle olive oil (not included in ingredients) and mix well so the pasta does not stick.



4 servings

FETTUCCINE WITH TUNA & BROCCOLI

4 servings	Home Made Pasta, cut into 1/2" (1 cm to 1.3 cm) width
1 bunch	Broccoli, divide into small bunches
2 Tbsp.	Butter
1/2	Onion, minced
1 can	Canned Tuna in Oil (12 oz. / 336 g), drained
1/4 cup	Corn Kernels
1/2 cup	Fresh Cream
1/2 cup	Milk
1/2 piece	Cube Bouillon
to taste	Coarse Black Pepper

METHOD

- Boil broccoli in advance.
- Heat butter and onion over medium heat.
- Add tuna, corn, A and broccoli from step 1, then stir fry over low heat for 3 minutes.
- Pour the sauce over cooked pasta.



HOME MADE VARIATIONS



CINNAMON ROLL BREAD

1 cup	240mL	Milk
2	100g	Large Eggs, beaten
4-1/4 cups	544g	Bread Flour
4 Tbsp.	46g	Sugar
2 tsp.	11.2g	Salt
2-1/2 Tbsp.	35g	Butter
2 tsp.	5.6g	Active Dry Yeast
Topping:		
As needed		Milk
1/3 cup	66g	Sugar
1 tsp.	2g	Cinnamon } A
Icing:		
1/2 cup	55g	Powdered Sugar
1 tsp.	4.5mL	Water

METHOD

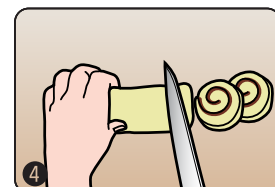
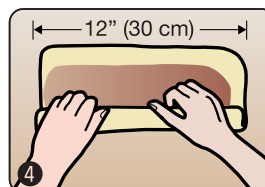
- When the “SHAPE” buzzer beeps, remove the dough from the Baking Pan, divide it into two equal pieces, and shape each piece into a ball. Cover with a damp cloth and allow to rest for 30 minutes.
- Roll out one of the balls of dough into a 12” x 12” (30 cm x 30 cm) square using a rolling pin.
- Brush milk on 3/4 of the dough from the near end and sprinkle half the amount of A.

Suggested Cycle Time for CINNAMON ROLL BREAD:

REST	KNEAD	SHAPE	RISE 1	RISE 2	RISE 3	BAKE	KEEP WARM	TOTAL TIME
OFF	0:20	(1:00)	0:45	0:25	0:55	0:55	(1:00)	3:20

The time shown in brackets is not included in the total process time.

- Roll the dough from the near end, seal the end firmly, and cut into 10 equal pieces. Repeat steps 2-4 for the other ball of dough.



- Remove the Kneading Blades, and place the cut pieces of dough from step 4 randomly in the Baking Pan.
 - Be sure to remove the Kneading Blades from the Baking Pan.
- Place the Baking Pan in the Home Bakery, close the lid and press the START button.
 - To make icing, mix the powdered sugar and water well in a bowl while warming the bowl itself over a pot of hot water. Once the bread completes baking, allow to cool slightly then decorate with icing. (Use of a pastry bag with a narrow tip will produce a nicer finish.)

HOME MADE VARIATIONS



PARTY BREAD

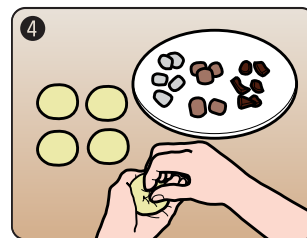
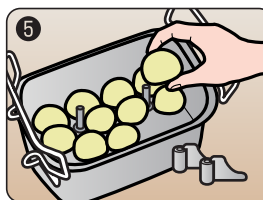
1/3 cup + 2 Tbsp.	108mL	Water
1	50g	Large Egg, beaten
2 cups	256g	Bread Flour
1-1/2 Tbsp.	17g	Sugar
1 Tbsp.	4g	Dry Milk
1 tsp.	5.6g	Salt
1 Tbsp.	14g	Butter
1 tsp.	2.8g	Active Dry Yeast
Filling:		
1.8 oz.	50g	Sausage, cut into 1/2" (1 cm) cubes
1.8 oz.	50g	Chocolate Bar, cut into 1/2" (1 cm) squares
1.8 oz.	50g	Cream Cheese, cut into small cubes

METHOD

- When the "SHAPE" buzzer beeps, remove the dough from the Baking Pan and shape it into a ball. Cover with a damp cloth and allow to rest for 20 minutes.
- Divide the dough into 15 equal pieces and shape each piece into a ball. Cover with a damp cloth and allow to rest for 10 minutes.
- Divide each filling ingredient into 5 equal portions.

- Roll out the balls of dough from step 2 using a rolling pin, and wrap the filling ingredients. Seal the ends firmly.
- Remove the Kneading Blades, and place 11 of the balls along the bottom of the Baking Pan and around the Rotating Shafts. Place the other 4 on top in a row in the middle.

• Be sure to remove the Kneading Blades from the Baking Pan.



- Place the Baking Pan in the Home Bakery, close the Lid and press the START button.
 - You can use any ingredient as a filling, but please avoid ingredients that are high in liquid, which could adversely affect the rising or baking of the bread.

Suggested Cycle Time for PARTY BREAD:

REST	KNEAD	SHAPE	RISE 1	RISE 2	RISE 3	BAKE	KEEP WARM	TOTAL TIME
OFF	0:20	(1:00)	0:20	0:10	0:45	0:40	(1:00)	2:15

The time shown in brackets is not included in the total process time.

HOME MADE VARIATIONS



MARBLE BREAD

1-1/4 cups	300mL	Water	
4-1/4 cups	544g	Bread Flour	
1/3 cup	66g	Sugar	
2 Tbsp.	8g	Dry Milk	
2 tsp.	11.2g	Salt	
2-1/2 Tbsp.	35g	Butter	
2-1/2 tsp.	7g	Active Dry Yeast	
Cocoa Paste:			
3 Tbsp.	15g	Unsweetened Cocoa	} A
2 Tbsp.	28mL	Water	
1 tsp.	4g	Vegetable Oil	

Combine A and mix well.

METHOD

- 1 See TABLE 1 and set it in MEMORY 1.
- 2 See TABLE 2 and set it in MEMORY 2.
- 3 Place the ingredients in the Baking Pan (except the Cocoa Paste) and start MEMORY 1.
- 4 When the process completes, remove the dough from the Baking Pan, divide it into two equal pieces, and shape each piece into a ball. Cover with a damp cloth and allow to rest for 10 minutes.
- 5 Place one of the balls of dough from step 4 and the ingredients for the Cocoa Paste in the Baking Pan and start MEMORY 2 to make the cocoa dough.

Suggested Cycle Time for MARBLE BREAD:

<TABLE 1>

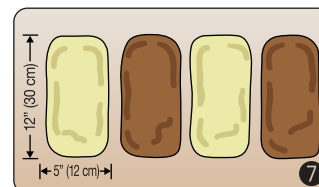
REST	KNEAD	SHAPE	RISE 1	RISE 2	RISE 3	BAKE	KEEP WARM	TOTAL TIME
OFF	0:20	OFF	OFF	OFF	OFF	OFF	OFF	0:20

<TABLE 2>

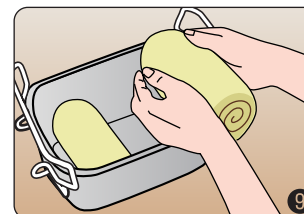
REST	KNEAD	SHAPE	RISE 1	RISE 2	RISE 3	BAKE	KEEP WARM	TOTAL TIME
OFF	0:10	(1:00)	0:45	0:25	1:00	1:00	(1:00)	3:20

The time shown in brackets is not included in the total process time.

- 6 When the “SHAPE” buzzer beeps, remove the cocoa dough from the Baking Pan, divide it into two equal pieces, and shape each into a ball.
- 7 Divide the other dough (white dough) into two equal pieces, and roll each piece out into a 12” x 5” (30 cm x 12 cm) rectangle using a rolling pin. Roll out each of the cocoa dough ball in the same manner and place it on top of the white dough.







- 8 Roll up the dough from the near end and seal the ends firmly.
- 9 Place both dough from step 8 in the Baking Pan with the sealed side down.
 - Do not remove the Kneading Blades as they are critical in making the marble pattern.
- 10 Place the Baking Pan in the Home Bakery, close the Lid and press the START button.



TROUBLESHOOTING GUIDE

- If you encounter any of the following problems while using your Home Bakery, please try the remedies listed below, one by one, beginning from the top.
- If none of these help, please call ZOJIRUSHI Customer Service toll-free for additional help.

ZOJIRUSHI Customer Service: 1-800-733-6270

		Loaf rises then falls.	Loaf rises too high.	Loaf does not rise high enough.	Loaf is short and heavy.	Top of the loaf cracks.	Light crust.	Dark crust.	Uncooked.	Not mixed.	High altitude adjustments.
											
MEASUREMENTS	Yeast	Increase		1/4~1/2 tsp.							
		Decrease	1/4~1/2 tsp.	1/4~1/2 tsp.							1/4~1/2 tsp.
	Water or Milk	Increase		1~2 Tbsp.		1~2 Tbsp.		1~2 Tbsp.			
		Decrease	1~2 Tbsp.	1~2 Tbsp.							1~2 Tbsp.
	Flour	Increase	1~2 Tbsp.								
		Decrease		1~2 Tbsp.			1~2 Tbsp.				
Salt	Increase	1/4 tsp.	1/4 tsp.								
	Decrease			1/4 tsp.							
Sugar or Honey	Increase			1/2 tsp.			1/2 tsp.				
	Decrease		1/2 tsp.					1/2 tsp.			1/2 tsp.
TEMPERATURE	Water or Milk	Raise to 68° F (20° C)		●		●		●			
		Lower to 40° F (5° C)	●	●							●
Room	Raise			●				●			
	Lower	●	●								●
INGREDIENTS	Flour	Flour used was old.	●		●	●					
		Wrong type of flour was used.	●		●	●					
	Yeast	No yeast was added.				●					
Yeast may not be fresh.		●		●	●						
Used wrong type for the setting.		●	●	●	●						
MECHANICAL	Unplugged or an electrical failure.		●			●			●		
	Pan not placed properly into unit.									●	
	Kneading Blade installed incorrectly.										●
	Incorrect Menu was selected.						●	●	●		
Other Suggestions				※1			※2	※2,3			

- ※1 For REGULAR BASIC / REGULAR WHEAT course, try using 2 tsp. of Rapid Rise Yeast instead of Active Dry Yeast.
- ※2 The Crust setting can be changed for REGULAR BASIC / QUICK BASIC / GLUTEN FREE courses. Please also try setting it to LIGHT or DARK.
- ※3 Remove the bread from the Baking Pan immediately after completion.

- Use of the following ingredients may have adverse effect on the outcome of the bread:
 - Recipes with high sugar contents may cause the bread to bake darker.
 - Recipes using fresh fruits with enzymes that break down protein such as fig, kiwi and pineapple may produce a shorter bread.
- If the sliced surface of the bread clumps up, allow the bread to cool to body temperature before slicing.

ABNORMAL CONDITIONS

Status	Condition / Cause	Status	Condition / Cause
HOT appears in the Display.	The temperature inside the Home Bakery is over 104°F (40°C). This indication will appear if you attempt to use the Home Bakery continuously. → Open the Lid and allow the interior to cool.	The Home Bakery rattles during operation.	The Baking Pan is not installed securely. → Install securely.
The motor does not operate during the KNEAD cycle.	The motor's protective device has been activated due to excessive load on the motor. → The Home Bakery will automatically restart after 30 minutes. Discard the unfinished dough and start the process again from the beginning using ingredients that put less load on the motor.	The START light turns off during cooking / baking, the current cycle indication disappears from the display and the present time appears.	The power supply has been discontinued for more than 6 minutes due to power failure, disconnected Power Plug, or a defective fuse or circuit breaker. → Discard the unfinished bread and start the process again from the beginning using new ingredients.
Buttons do not work.	The Power Plug is disconnected from the outlet.	Smoke comes out from the Steam Vent and a burning smell is generated.	Ingredients or crumbs have collected on the Main Heater or inside the Home Bakery. → This does not indicate a malfunction. Make sure to clean the Home Bakery after use. Unplug the Power Cord and allow the Home Bakery to cool before cleaning.
The START light turns on but the unit does not operate (kneading does not start).	The first cycle on most courses is REST, which stabilizes the temperature of ingredients. → This does not indicate any malfunction.	7:00 AM is blinking in the Display when the Home Bakery is plugged into an outlet.	The stored lithium battery is out. → The Home Bakery can be used as normal by resetting the time. To have the lithium battery replaced, please contact Zojirushi Customer Service (additional charges will apply).
Beeps keep sounding.	→ If the Home Bakery is on the KEEP WARM cycle, remove the baked bread and press the CANCEL button.		
The Home Bakery makes noise during use.	The motor makes noises during the KNEAD cycle. → This does not indicate any malfunction.		

CLEANING & STORAGE

- CAUTION**
- To avoid electrical shock, first unplug the Home Bakery and allow it to cool before cleaning.
 - Do not immerse the Home Bakery or the Baking Pan in water or any other liquid.

Dust and crumbs that collect inside the Home Bakery may cause scorching or uneven baking, so be sure to clean the Home Bakery and Baking Pan after each use, following these steps.

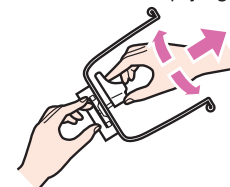
Outer Body and Lid

Wipe the Outer Body with a damp cloth. Wipe the Lid as well. Clean the Viewing Window with a moist paper towel, and wipe dry.

Baking Pan and Kneading Blade

Both the Baking Pan and Kneading Blade are nonstick coated. Harsh cleaners (such as abrasives and metal scrubbers) or utensils (such as forks, knives and metal spatulas) must not be used on these parts as they may become scratched. Over time, the nonstick surface may change color due to moisture and steam. This is absolutely normal and has no effect on performance or use.

Remove the Baking Pan from the Home Bakery prior to cleaning. Fill the empty Baking Pan with lukewarm water and mild dish washing liquid. Allow it to sit for 30 minutes before emptying the Pan and removing the Kneading Blade. If the Kneading Blade is difficult to remove, hold the Kneading Blade in one hand and use the other hand to grasp the Wing Nuts underneath the Pan. Turn both hands in opposite directions to free the Blade. Clean the inside of the Baking Pan with a soft sponge. You may use a very soft brush to dislodge baked-on crumbs around the Rotating Shaft and in the center of the Kneading Blade. Make sure to reattach the Kneading Blade to the Baking Pan after cleaning. Never use a dish washer or dryer, as doing so may result in deformation or discoloration of the components, or cause the Home Bakery to malfunction.



Allow the Home Bakery to cool completely before storing it. Keeping the Lid open helps. Clean it as described above. Carefully dry all components and wipe off any moisture inside. To avoid damage to the Home Bakery, do not place any heavy objects on top of the Lid.

QUESTIONS & ANSWERS

Q1 Why is the crust of the Regular Basic Bread harder?

A1 The REGULAR BASIC course is programmed to provide texture. For a softer crust, store your bread in a plastic bag after it has cooled down to body temperature.

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

A2 Breads are very sensitive to its environment such as room temperature, weather, humidity, altitude, use of the Timer and fluctuations in household current. The bread shape can also be affected if ingredients are not fresh or measured incorrectly. Please see "TIPS FOR SUCCESSFUL BAKING" on page 8 for further information.

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

A3 During summer, loaves may sometimes rise too high or collapse, causing a dent in the middle. During winter, you may have trouble getting the bread to rise. This may be solved by keeping the water temperature at about 68°F (20°C).

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

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

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

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

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

A6 Dough may sometimes be sticky (or too wet) depending on the room and water temperatures. Try using colder water when making the dough and dust the kneading surface and your hands with flour more frequently. If adding flour does not help, try reducing the amount of water by 1 to 2 Tbsp.

Q7 Why is my croissant sometimes not as flaky?

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

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

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

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

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

Q10 Can I use the Home Bakery to bake bread recipes found in other cookbooks?

A10 The accompanying recipes were specifically created for this Home Bakery; results may vary when using any other recipes. We recommend using the recipes in this book whenever possible.

Q11 Why can the Timer only be set up to 13 hours?

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

Q12 Why does the bread sometimes have a strange odor?

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

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

A13 Depending on how coarsely ground the home-milled flour is, results may not be satisfactory. We recommend using a blend of home-ground flour and regular bread flour for best results. When milling flour, do not grind the flour too coarse as it may damage the Baking Pan.

Q14 How come additional ingredients such as raisins and nuts don't mix into the dough well?

A14 Separate ingredients that may stick together (such as raisins or other fruits) before adding. Also add ingredients little by little to incorporate into the dough better.

Q15 Why is my whole wheat bread shorter than regular white bread?

A15 Whole wheat flour does not rise as well as bread flour. Especially 100% whole wheat breads turn out shorter and smaller than regular white bread.

Q16 Can I use the Home Bakery continuously?

A16 We recommend leaving the Home Bakery to cool down for about an hour with the Lid open before starting another process. If the Home Bakery is not cooled down properly, results may not be satisfactory.



ZOJIRUSHI AMERICA CORPORATION
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This product contains a CR Coin Lithium Battery which contains Perchlorate Material - special handling may apply
See www.dtsc.ca.gov/hazardouswaste/perchlorate