



USA CAN

Home Bakery Virtuoso® Plus Breadmaker

OPERATING INSTRUCTIONS

BB-PDC20

INDEX

BEFORE USE

IMPORTANT SAFEGUARDS	2
SPECIFICATIONS	5
PARTS NAMES AND FUNCTIONS	6
HOW TO SET THE CLOCK	9
ALERT TONES AND HOW TO CHANGE THEM	9
TIPS ON MAKING BREAD	10
INGREDIENTS TO USE	11
COURSE LIST	12

HOW TO USE

MAKING VARIOUS TYPES OF BREAD

HOW TO MAKE BASIC BREAD	14
SETTING THE TIMER	17
OTHER FUNCTIONS	18

MAKING DOUGH

HOW TO MAKE DOUGH	20
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MAKING SOURDOUGH STARTER

HOW TO MAKE SOURDOUGH STARTER	21
HOW TO MAKE SOURDOUGH BREAD	22

MAKING OTHER FOODS

HOW TO MAKE CAKES.....	23
HOW TO MAKE JAM	26

MAKING BREAD WITH YOUR OWN RECIPES

OVERVIEW OF THE HOMEMADE COURSE	28
BASICS OF USING THE HOMEMADE COURSE	29

TIPS ON USING THE PRODUCT

CLEANING AND MAINTENANCE	34
REPLACEMENT PARTS	35
Q&A FOR BAKING BREAD.....	36
WHEN THE RESULTS ARE NOT SATISFACTORY.....	37
TROUBLESHOOTING GUIDE	39

IMPORTANT SAFEGUARDS

Be sure to follow the instructions.

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 circumstance. 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 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.
- 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 and hold 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.

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 it.
- 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.

IMPORTANT SAFEGUARDS

Be sure to follow the instructions.

These WARNINGS and CAUTIONS are intended to prevent property damage or personal injury to you and others.

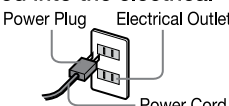
■ The degree of danger or damage by the misuse of this product is indicated as follows:

 WARNING Indicates risk of serious injury or death.	 CAUTION Indicates risk of injury, household or property damage if mishandled.
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■ Prohibited or required actions are indicated as follows:

 Indicates a prohibited operation.	 Indicates a requirement or instruction that must be followed.
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WARNING

 Do not modify the product. Only a repair technician may disassemble or repair this product. Attempting to do so may cause fire, electric shock or injury. Make any repair inquiries to Zojirushi Customer Service.	 Use only an electrical outlet rated at 15 amperes minimum, and do not plug other devices into the same outlet. Plugging other devices into the same outlet may cause the electrical outlet to overheat, resulting in fire. Insert the Power Plug completely and securely into the electrical outlet. A loosely inserted Power Plug may cause electric shock, short circuit, smoke or fire. Stop using immediately if you notice any of the following symptoms indicating malfunction or breakdown. Continued use of the product may cause smoke, fire, electric shock or injury. • The Power Plug or Power Cord has become very hot. • The Power Cord is deeply damaged or deformed. • There is a burning smell. • A part is cracked, rattling or loose. • You feel a tingle or slight electrical shock. • The electricity turns on and off when the Power Cord is touched or moved. If any of the above occurs, unplug the product immediately and return to Zojirushi Customer Service for check-ups and/or repairs. This product is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the product by a person responsible for their safety. Children should be supervised to ensure that they do not play with the product.
 Do not immerse in water or splash with water. Doing so may cause short circuit or electric shock.	
 Do not plug or unplug the Power Plug if your hands are wet. Doing so may cause electric shock or injury.	
 Do not touch the Steam Vent. Doing so may cause burns or scalding. Take special precautions with children and infants.	
 Do not allow children to use the product unsupervised. Keep it out of the reach of infants. Children and infants are at risk of burns, electric shock or injury.	
Do not use a power source other than 120V AC. Using any other power supply voltage may cause fire or electric shock. Do not use the product if the Power Cord or Power Plug is damaged or if the Power Plug is loosely inserted into the electrical outlet. Doing so may cause electric shock, short circuit or fire.  Do not damage the Power Cord. Do not bend, pull, twist, fold, or attempt to modify the Power Cord. Do not place it on or near high temperature surfaces or appliances, under heavy items or between objects. A damaged Power Cord can cause fire or electric shock.	

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

IMPORTANT SAFEGUARDS (cont.)

⚠ CAUTION

 Do not touch hot surfaces such as the Main Body, Baking Pan, Kneading Blades, inside of the Main Body, or the inside of the Lid during or for a while after use. Touching hot surfaces may cause burns.	 Unplug the Power Plug from the electrical outlet when the product is not in use. Leaving the Power Plug in an electrical outlet may cause the insulation to become damaged, resulting in electric shock, short circuit or fire.
 Do not use the product near walls or furniture. Place the product at least 2" (5cm) away from walls or furniture. Steam or heat may damage, discolor or deform walls or furniture. Do not place or use the product on unstable surfaces or on surfaces that are vulnerable to heat. Doing so may cause injury or fire.	 Always unplug the product by holding the Power Plug, not by pulling the Power Cord. Pulling the Power Cord to unplug the product may cause electric shock, short circuit or fire. Allow the product to cool down before cleaning. Touching hot surfaces may cause burns. If the Power Cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons to avoid hazards.

IMPORTANT

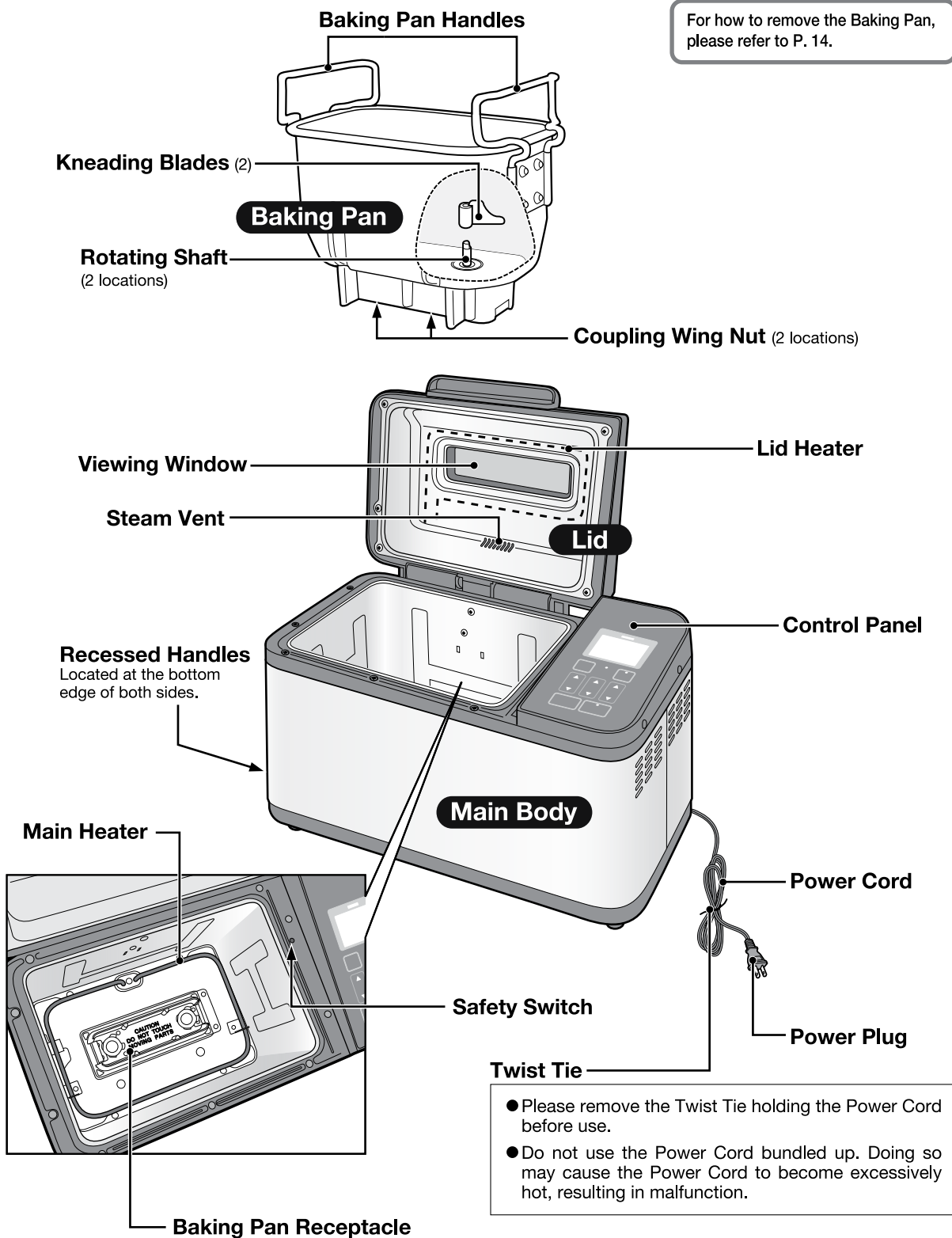
■ If the blades or surface of the Power Plug become soiled, wipe them clean. A dirty Power Plug may cause fire.	■ Do not use the product for any purpose other than to make bread, dough, sourdough starter, cake, jam, and the recipes listed in the Recipe Book and at zojirushi.com. Doing so may cause malfunction.
■ As the Main Body, Baking Pan, inside of the Main Body, Kneading Blades and inside of the Lid become hot after baking completes, be sure to use oven mitts when removing the Baking Pan. Not doing so may cause burns or scalding.	■ Do not put more ingredients in the product than the set capacity. Doing so may cause malfunction.
■ When removing the bread from the Baking Pan, firmly hold the Baking Pan with both hands. Not holding the Baking Pan securely may cause it to slip and may cause burns.	■ Do not submerge the bottom of the Baking Pan where the Coupling Wing Nut is located under water. Doing so may cause corrosion or the Rotating Shaft may fail to turn properly.
■ Do not use the product in the following locations: ● Where fire is being used or in damp locations. (Doing so may cause product deformation.) ● In direct sunlight. (Doing so may cause malfunction.) ● Where steam or heat builds up inside, such as kitchen storage cabinets. (Doing so may cause product deformation and discoloration.)	■ Make sure that all detachable parts, such as the Baking Pan, etc., are securely attached before use.
■ Do not move the product while it is in use. Doing so may cause burns or injury.	■ Be sure to keep the inside of the Main Body clean. Leaving food scraps and crumbs inside of the Main Body may cause scorching.
■ Do not put your fingers into the Baking Pan Receptacle. Doing so may cause injury.	■ Do not deform the Baking Pan. Doing so may cause malfunction.
■ Do not cover the Lid or the Steam Vent. Doing so may cause the Lid to deform or cause malfunction.	■ Do not place the product over direct flame (such as a gas stove top), or on top of electric or induction heating (IH) cookers. Doing so may cause fire, breakdown or damage to the product.
■ Be sure to remove foreign matter adhering to the inside of the Baking Pan and on the surface of the Kneading Blades. Not doing so may cause malfunction.	■ Do not hit the Viewing Window with anything or scratch the glass. Doing so may cause injury or damage.
■ This product is not intended to be operated by means of an external timer or separate remote-control system.	■ This product is intended for household use and similar applications listed below: ● Staff (employee) kitchen areas in shops, offices and other working environments. ※ This product is not intended for use by many unspecified people for a long period of time. This product must not be used in the following areas: • Farm houses, • By clients in hotels, motels and other residential type environments. • Bed and breakfast type environments.

SPECIFICATIONS

Model No.		BB-PDC20
Electrical Rating		AC 120V 60Hz
Electric Consumption	Main Heater	600W
	Lid Heater	40W
	Motor	100W
External Dimensions	(approx. inches)	18 (W) × 10-1/2 (D) × 12-7/8 (H)
	(approx. cm)	45.5 (W) × 26.5 (D) × 32.5 (H)
Weight		Approx. 24 lbs. (10.5kg)
Timer		Maximum approx. 13 hours
Length of the Power Cord		3'3" (1.0m)

- Even when the product is not operating, about 0.6W of power is consumed if the Power Plug is plugged into an electrical outlet.
- This product may not operate properly in certain environments or places with high altitudes or extreme weather conditions. Please avoid using this product in such areas.
- This product is not suitable for use in countries or regions with different power supply voltages or frequencies.

PARTS NAMES AND FUNCTIONS



PARTS NAMES AND FUNCTIONS (cont.)

Control Panel

DISPLAY

This illustration is for reference only. The actual display will not show all functions simultaneously during use.

HOMEMADE light

CRUST CONTROL button

Use to select the desired crust color from LIGHT, MEDIUM, or DARK.

CYCLE button

(▲ ▼)

Use to select the cycles in the HOMEMADE course.

COURSE button

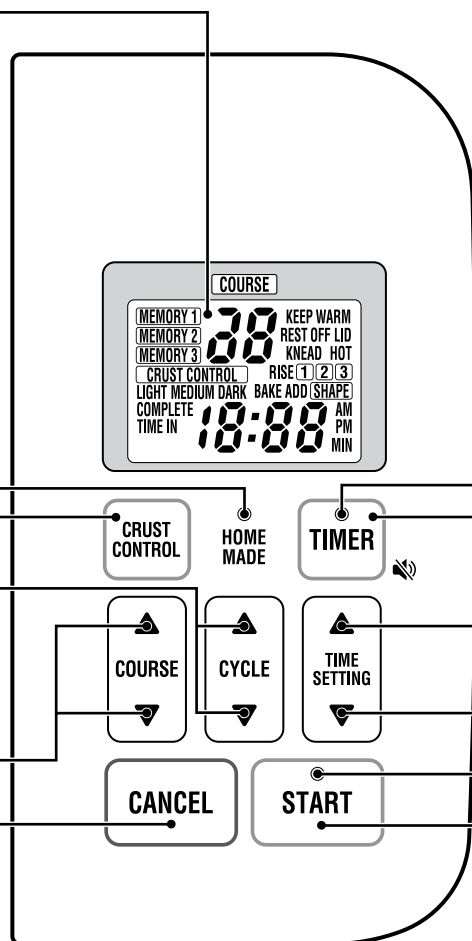
(▲ ▼)

Use to select the course.

CANCEL button

Use to cancel the settings you have made for an operation or to stop a function that is being performed.

● Press and hold for more than 1 second to cancel a process while the machine is in operation, while bread is being kept warm after baking has completed, or during timer operation.
(Pressing the CANCEL button briefly by accident will not cancel settings or stop operation.)



TIMER light

TIMER button

Use to set the timer.

TIME SETTING button

(▲ ▼)

Use to set the current time, the times of each cycle in the HOMEMADE course, and the timer setting.

START light

START button

Use to start the course or timer operation.

Course List

List of courses that can be selected using the **COURSE** button.

COURSES							
1 WHITE	2 WHOLE WHEAT	3 EUROPEAN	4 MULTIGRAIN	5 GLUTEN FREE	6 SALT FREE	7 SUGAR FREE	8 VEGAN
9 RAPID WHITE	10 RAPID WHOLE WHEAT	11 DOUGH	12 SOURDOUGH STARTER	13 CAKE	14 JAM	15 HOMEMADE (MEMORY 1/2/3)	

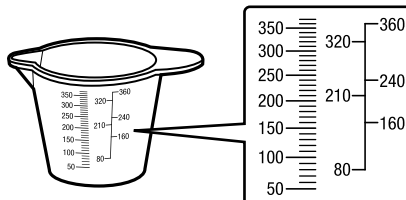
PARTS NAMES AND FUNCTIONS (cont.)

Accessories

Liquid Measuring Cup: 1 pc.

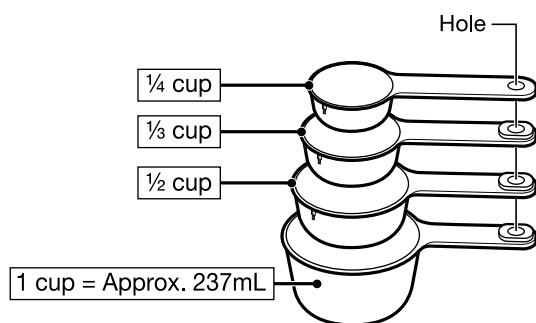
Use to measure water and other liquids.

- Do not use Liquid Measuring Cup to measure flour or other dry ingredients.
- Measures in approx. 10mL increments.



Nested Measuring Cups: 4 pcs.

Use to measure dry ingredients, such as bread flour.

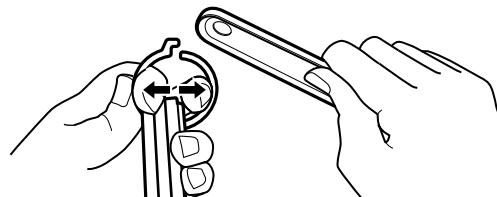


Ring: 1 pc.



How to Remove

Expand the ring slightly with your fingers to remove each nested measuring cup individually.



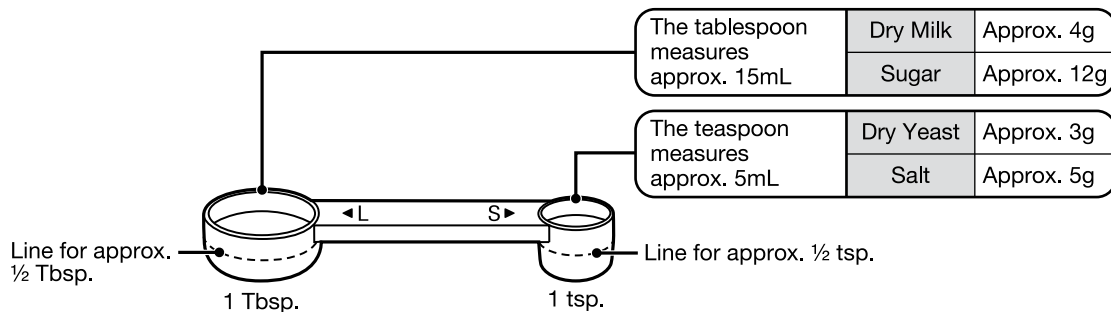
- Attach the measuring cups in the same way.

IMPORTANT

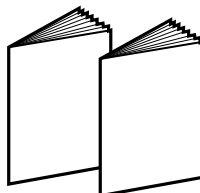
Do not apply excessive force to the ring or hang the ring from a hook or the like. Doing so may cause deformation or damage.

Measuring Spoon: 1 pc.

Use to measure dry yeast, salt, sugar, and other ingredients.



Recipe Book: English 1 pc. French 1 pc.



For how to use the Liquid Measuring Cup, Nested Measuring Cups, and Measuring Spoon, please refer to "TIPS" (P. 10-11).

HOW TO SET THE CLOCK

- 1 Insert the Power Plug into an electrical outlet.
The current time appears on the Display.

- 2 Press the  button to set the current time on the Display.

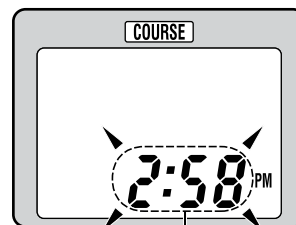
The time display will start to blink.

- ▲ button: Each press advances the time in 1-minute increments.
- ▼ button: Each press moves the clock in reverse by 1 minute.

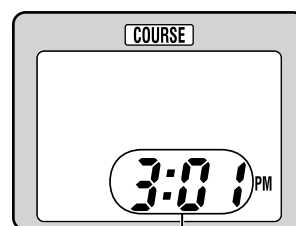
- Press and hold either button to quickly adjust in 10-minute increments.

- 3 The time display will stop blinking after 3 seconds, indicating that the time has been set.

- If the display shows a blinking “7:00 AM” when the Power Plug is inserted, the built-in lithium battery has run out. You may continue using the product and set the clock each time the Power Plug is plugged in. (To replace the battery → P. 39)



Blinks



Stays on

ALERT TONES AND HOW TO CHANGE THEM

- This product has a notification feature that uses beeps. You can switch between beeps and silent.

Types of Alert Tones and When You Will Hear Them:

When \ Type	Beep	Silent *2
When the operation starts	Short single beep	
When the timer is set	Short single beep	
When extra ingredients are to be added	Short double beeps (for 30 seconds) *1	No alert sound
When the dough is ready to be shaped by hand (HOMEMADE course)	Short single beep x 10	No alert sound
When the operation completes	Long beep x 5	No alert sound

- ★ 1: No alert sound when the timer is set.
- ★ 2: Silent is useful to mute the alert tone for adding extra ingredients, shaping the dough by hand, and when the course ends. However, the buttons will still beep when pressed.

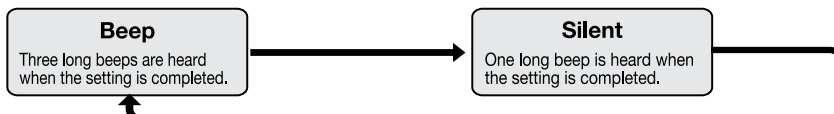
To Change:

- ① Insert the Power Plug into an electrical outlet.
- ② Hold the  button for more than 3 seconds.
- ③ When the setting completion tone for the newly selected alert tone is played, the setting is complete.

- The alert tone cannot be changed during operation.
- If unable to change the alert tone, retry from step ①.

Setting Completion Tones:

- Every time the **TIMER** button is pressed and held for more than 3 seconds, the alert tone will change.



- The alert tone you select is stored in memory even after the product is unplugged.

TIPS ON MAKING BREAD

The height and shape of finished bread will differ each time, even when using the same course. For the best results, follow these guidelines.

POINT 1

Use fresh ingredients.

- Select ingredients with the most recent manufacturing dates and use them as soon as possible after opening.
- Always store yeast in the refrigerator.



POINT 2

Measure ingredients accurately.

- Ingredients are most accurately measured by weight. If possible, we recommend the use of a kitchen scale.
- We recommend using a digital scale (that measures in 0.1g increments).
- Do not use the supplied Liquid Measuring Cup to measure flour and other dry ingredients. The supplied Liquid Measuring Cup is for liquids only.
- When using the supplied Nested Measuring Cups and Measuring Spoon, make sure to fill to the brim with the ingredient and level off. Do not tap or tightly pack ingredients into the spoon. Doing so will cause inaccurate measurement.



POINT 3

Adjust the water temperature in accordance with season or room temperature.

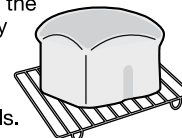
- If the bread rises too high or collapses (causing a dent in the center) due to high room temperatures (77°F/25°C or higher), use colder water (about 41°F/5°C). (Use water chilled in the refrigerator.)
- If the bread does not rise as desired due to low room temperatures (50°F/10°C or lower), use warmer water (about 68°F/20°C).



POINT 4

Remove the bread from the Baking Pan immediately after baking completes.

- Be sure to wear oven mitts to remove the bread, and place the bread on a cooling rack or something similar to elevate the bread and allow excess heat and moisture to escape from its bottom. If the bread is not removed immediately after baking completes, the sides of the bread may collapse or the crust may become thick or dark.
- Since it is difficult to slice bread immediately after baking, slice the bread with a bread knife after it cools.



- Make sure to observe the maximum capacity and size of ingredients that go into the Baking Pan. If exceeded, the ingredients may overflow out of the Baking Pan, causing them to be burned by the heater and produce a burning odor or smoke.
- If you place large, hard ingredients in the Baking Pan, you may damage the nonstick coating of the Baking Pan and Kneading Blades.

TIPS

Measure ingredients using a kitchen scale.

- A kitchen scale measures ingredients accurately for better baking results.
- We recommend using a digital scale (that measures in 0.1g increments).



Follow the recipes in the supplied Recipe Book. Results may not be satisfactory if you deviate from the prescribed ingredients and their amounts.

If you do not have a kitchen scale:

For measuring liquids (such as water):

Use the supplied Liquid Measuring Cup.



For measuring dry ingredients (such as flour):

Use the supplied Nested Measuring Cups. (1 cup = Approx. 237mL)

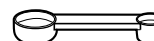


Do not measure dry ingredients using the Liquid Measuring Cup.



For measuring small amounts:

Use the supplied Measuring Spoon. (Can be used for both liquids and dry ingredients.)



INGREDIENTS TO USE

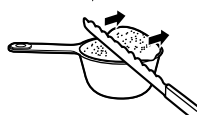
 Dry yeast becomes active when the appropriate amounts of water and sugar are added at a suitable temperature, and the carbon dioxide it produces is what causes bread to rise. Dry yeast is alive, so it should be used before the manufacturer's recommended best-by date and stored in the refrigerator in a sealed container after opening the package. The condition of dry yeast will greatly affect baking results.	 Vital wheat gluten is a powdered additive useful for improving the elasticity of flours low in protein, such as whole wheat flour. It helps bread rise.
 Bread flour is a type of flour made by grinding hard flour, and it contains a large amount of protein. For making bread, use high-protein bread flour rather than all purpose flour.	 Sugar helps yeast ferment, improves color and flavor, and keeps breads soft. The recipes in the Recipe Book use granulated sugar. Do not substitute granulated sugar with powdered sugar, brown sugar, or other artificial sweeteners unless indicated.
When water is added to flour and the dough is kneaded, gluten is formed from the protein in flour. Gluten is both gluey and elastic. Gluten works to trap the carbon dioxide bubbles produced during fermentation in the dough. This makes it a very important component in breads made with yeast.	 Salt adds flavor and stabilizes the gluten in the dough. It also keeps the dough from fermenting too much.
 Whole wheat flour is ground from the entire wheat kernel, and it can be used to make hearty and nutritious breads.	 Butter makes breads soft and glossy. Measure and cut it into small pieces. The recipes in the Recipe Book use unsalted butter.
 All purpose flour is a blend of refined wheat flour.	 Dairy products, such as milk and dry milk, improve flavor and keep breads soft.
 Gluten free flour can be made by grinding various ingredients that lack gluten, such as brown rice and potato starch.	 Eggs add richness and velvety texture to bread dough. The recipes in the Recipe Book use large-size eggs.

When using the supplied Nested Measuring Cups:

① Loosely fill the measuring cup.



② Level off with the back of a knife, etc.



Do not tap.



Do not shake.

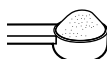


Do not scoop directly with the measuring cup.

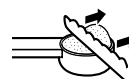


When using the supplied Measuring Spoon:

① Scoop a heaping spoonful.



② Level off with the back of a knife, etc.



COURSE LIST

Course		Course No.	Rest Off	Timer	Crust Control	
BREAD	WHITE	1	●	●	●	
	WHOLE WHEAT	2	●	●	—	
	EUROPEAN	3	—	●	—	
	MULTIGRAIN	4	—	●	●	
	GLUTEN FREE	5	●	—	●	
	SALT FREE	6	—	●	●	
	SUGAR FREE	7	—	●	—	
	VEGAN	8	—	—	●	
	RAPID WHITE	9	●	—	●	
	RAPID WHOLE WHEAT	10	●	—	—	
DOUGH		11	●	—	—	
OTHER	SOURDOUGH STARTER	12	●	—	—	
	CAKE	13	—	—	●	
	JAM	14	—	—	—	
HOMEMADE		15	—	● (When the SHAPE cycle is set to "OFF")	—	

What is the Add Beep? The Add Beep notifies you of when it is time to add extra ingredients during operation.

- "Time Required" indicates the time required when MEDIUM is selected for the crust color.
- The time in parentheses indicates the time required when REST OFF is selected. (→ P. 19)

Course Overview	Time Required	Keep Warm
	3:25 (2:54)	1:00
	3:20 (2:49)	1:00
	3:15	1:00
	3:25	1:00
	2:25 (1:52)	1:00
	3:25	1:00
	4:15	1:00
	3:25	1:00
	2:25 (2:07)	1:00
	2:25 (2:10)	1:00
	1:50 (1:27)	—
	2:10 (2:05)	—
	1:50	—
	1:20	—

- Allows you to customize the bread-making cycles.
- You can set up to 3 Homemade Memory settings (1, 2, 3).
- Refer to P. 28.

HOW TO MAKE BASIC BREAD

Learn how to bake a Basic White Bread using the WHITE course as an example.

Basic White Bread

Ingredients		
320g (Approx. 320mL)		Water
553g	4-1/4 cups	Bread Flour
48g	4 Tbsp.	Sugar
8g	2 Tbsp.	Dry Milk
10g	2 tsp.	Salt
35g	2-1/2 Tbsp.	Unsalted Butter
6g	2 tsp.	Rapid Rise Yeast

For how to measure the ingredients, please refer to P. 10-11.

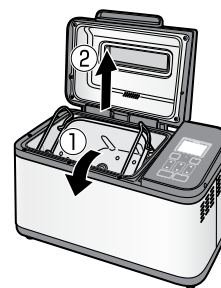
● For other types of breads and for breads that use extra ingredients, please refer to the Recipe Book.

How to Prepare

1

Remove the Baking Pan from the Main Body.

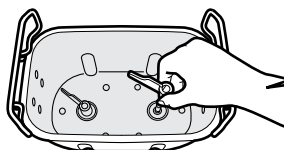
- ① Hold the Baking Pan Handles and then tilt the Baking Pan toward you to unlatch.
- ② Then lift the Baking Pan to remove it.



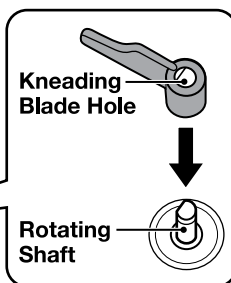
2

Attach the Kneading Blades to the Rotating Shafts in the Baking Pan.

Match the shape of the Kneading Blade Hole with that of the Rotating Shaft, and then securely attach the blade.

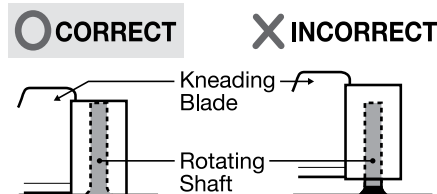


It is normal for the blades to loosely move in either direction.



Note

Confirm that the Kneading Blades have been attached correctly.



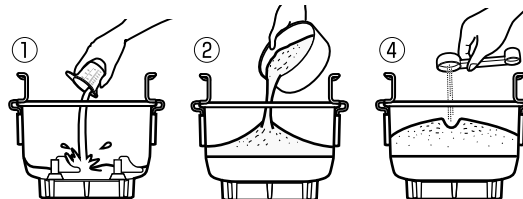
3

Add the ingredients to the Baking Pan.

Carefully and accurately measure the ingredients and add them in the order listed.

- ① Water (liquids).
- ② Bread Flour.
 - Add them to the Baking Pan piled up in the center.
- ③ Sugar, dry milk, salt and unsalted butter.
- ④ Make a depression in the middle of the bread flour and pour the dry yeast inside.

● Make a depression in the middle of the flour and sprinkle the yeast in it so that the yeast does not come into contact with water or any liquid. If the dry yeast comes in contact with water (liquids), the bread may not bake as intended.

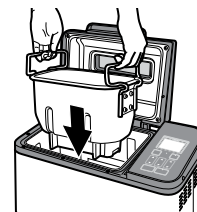


HOW TO MAKE BASIC BREAD (cont.)

4

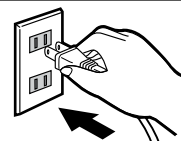
Set the Baking Pan into the Main Body and close the Lid.

Hold the Baking Pan Handles, push the Baking Pan fully into the Receptacle until it latches into place, and then close the Lid.



5

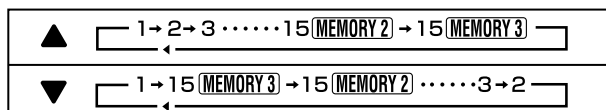
Insert the Power Plug into an electrical outlet.



6

Press the  button and select Course 1 (WHITE course).

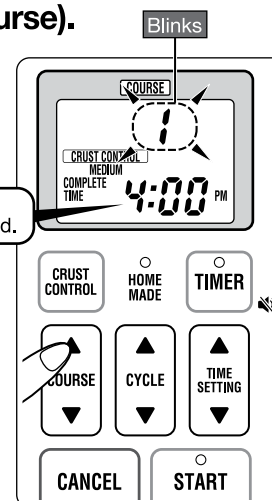
Each press of ▲ or ▼ changes the course number, and the course number and its completion time will be displayed.



- The course used last is stored in memory even after the product is unplugged.

To change the crust color Press the  button (→ P. 18)

The completion time is displayed.



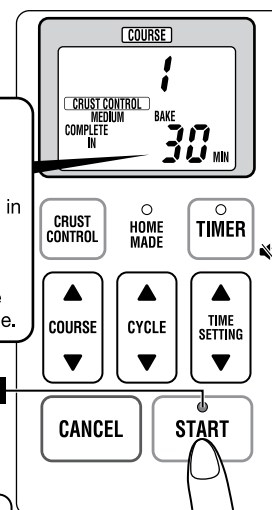
7

Press the  button.

- The START light will turn on, and the first cycle "REST" will be displayed.
- 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. The safety switch will engage if the Lid is not securely closed. This will cause "LID" to blink on the Display and operation will not start.
- The product will stop operating while the Lid is open. Leaving the Lid open for a prolonged period of time may delay completion.
- Depending on the room temperature, the Viewing Window may become fogged and difficult to see through.
- During BAKE, the Main Body and Lid will become extremely hot. Be careful not to burn yourself.

The remaining time until completion is displayed, counting down in 1-minute increments beginning 30 minutes before completion time.

Turns on



- When Add Beep sounds and "ADD" blinks on the Display, open the Lid and add the extra ingredients according to the recipe. The Add Beep will sound for 30 seconds.

To cancel during operation Press and hold the  button for more than 1 second. (The current time appears on the Display.)

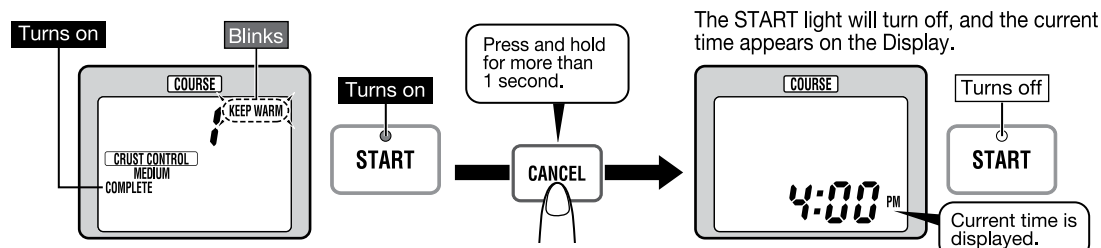
HOW TO MAKE BASIC BREAD (cont.)

8

When the Complete Beep sounds, press and hold the

CANCEL

button for more than 1 second to end the operation.



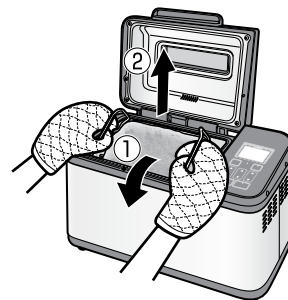
- If the **CANCEL** button is not pressed, the product automatically keeps the bread warm for 1 hour. If the bread is not removed immediately after it completes baking, the sides of the bread may collapse or the crust may become thick or dark. To prevent this, press the **CANCEL** button as quickly as possible and remove the bread from the Baking Pan immediately after baking completes. ("COMPLETE" will turn on and "KEEP WARM" will blink on the Display while the bread is being kept warm after baking has completed.)
- When the keep warm period (1 hour) has elapsed, "KEEP WARM" will turn off and only "COMPLETE" will be displayed. Press and hold the **CANCEL** button for more than 1 second until the current time appears on the Display.

9

Open the Lid and remove the Baking Pan.

- ① Hold the Baking Pan Handles and then tilt the Baking Pan toward you to unlatch.
- ② Then lift the Baking Pan to remove it.

- The Main Body, the Baking Pan, the inside of the Main Body and other parts will be extremely hot. Be careful not to burn yourself when opening the Lid.
- Be sure to wear oven mitts, etc. when removing the Baking Pan.



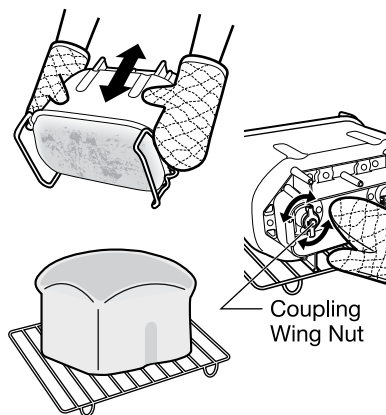
10

Remove the bread from the Baking Pan.

- ① Turn the Baking Pan over and shake the loaf out.

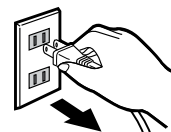
- If the bread is difficult to remove, wiggle the Coupling Wing Nuts on the underside of the Baking Pan back and forth a few times. (Wiggling too much may result in a large hole at the bottom of the bread.)
- If one or both of the Kneading Blades remains in the bottom of the loaf, allow the loaf to cool and then remove the Blade(s) using a plastic spoon or rubber spatula. Do not use rigid utensils such as knives or forks.
- Be careful not to burn yourself.

- ② Place the bread on a cooling rack or something similar to cool and release moisture from the bottom of the bread.



11

After use, unplug the Power Plug from the electrical outlet.



To set the timer, please refer to "Timer" (P. 17).

SETTING THE TIMER

- The timer function allows you to set the completion time up to 13 hours in the future in 10-minute increments.
- Do not use the timer function if the recipe uses ingredients that can easily spoil such as milk, juice, vegetables, or eggs.
- The Add Beep will not sound when the timer function is set.

1 Prepare the ingredients and select the desired course and crust color.

■ Courses for which the timer function can be set:

BREAD	WHITE, WHOLE WHEAT, EUROPEAN, MULTIGRAIN, SALT FREE, SUGAR FREE, HOMEMADE *
-------	---

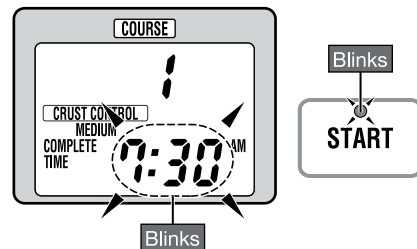
* When the **SHAPE** cycle is set to "OFF".

To change the crust color Press the  button (→ P. 18)

2 Press the button.

The minimum required time for completion and the START light will blink.

3 Press the button to set the time at which you want baking to be completed.



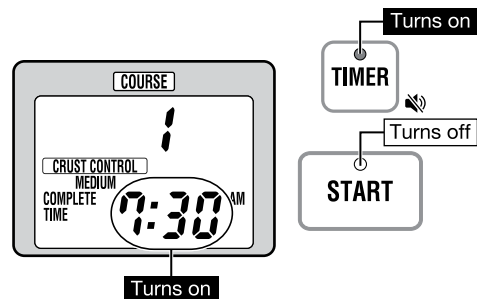
- ▲ button: Each press advances the time in 10-minute increments.
- ▼ button: Each press moves the clock in reverse by 10 minutes.

- Press and hold either button to quickly adjust in 10-minute increments.

4 Press the button.

The **TIMER** light turns on, the **START** light turns off, and the course completion time appears on the Display.

- Make sure to press the **START** button. Otherwise, the timer function will not be activated.



OTHER FUNCTIONS

■ Crust Color Setting

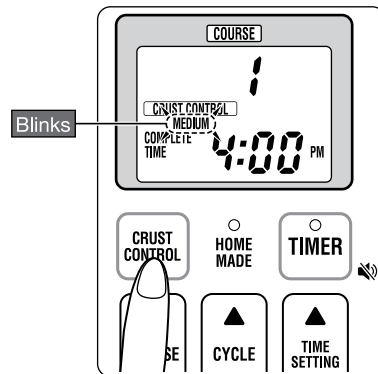
After selecting a course, adjust your settings before pressing the START button.

CRUST CONTROL To change the crust color of the bread

Press the **CRUST CONTROL** button.

Each press of the **CRUST CONTROL** button switches the indicator between “**LIGHT**”, “**MEDIUM**” and “**DARK**” on the Display.

- The default crust color is “**MEDIUM**”.



■ Courses for which the crust color can be changed to “**DARK**” and “**LIGHT**”:

BREAD	WHITE, MULTIGRAIN, GLUTEN FREE, SALT FREE, VEGAN, RAPID WHITE
OTHER	CAKE

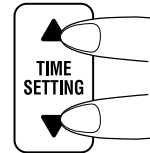
- The crust color cannot be changed for WHOLE WHEAT, EUROPEAN, SUGAR FREE, RAPID WHOLE WHEAT and HOMEMADE courses.

OTHER FUNCTIONS (cont.)

■ Rest Off Setting

The REST cycle is designed to stabilize the temperature of the ingredients prior to kneading. If you select REST OFF, the dough may not rise well because the temperature of the ingredients will not have stabilized.

First select the course, and then press and hold the TIME SETTING buttons (▲ and ▼) for at least 3 seconds.



“REST OFF” will appear on the Display.

- Once the **START** button is pressed, “REST OFF” will disappear from the Display, and the course starts.
- To turn the REST cycle back ON, press and hold the **TIME SETTING** buttons (▲ and ▼) for at least 3 seconds until “REST OFF” disappears from the Display.
- The Rest Off setting will be saved once set.

For courses for which REST OFF can be set, please refer to P. 12.

HOW TO MAKE DOUGH

How to Prepare

- The timer function is not available for the DOUGH course.

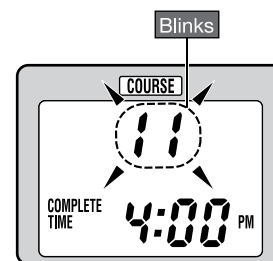
For steps **1-7**, please refer to “HOW TO MAKE BASIC BREAD” (P. 14-15).

- In step **3**, when adding ingredients, make sure to add the ingredients in the order listed, as some recipes require the flour to be added first.
- In step **6**, press the **COURSE** button (▲ or ▼) to select Course 11 (DOUGH course).

- The dough completion time appears on the Display.

To cancel during operation

Press and hold the **CANCEL** button for more than 1 second.
(The current time appears on the Display.)



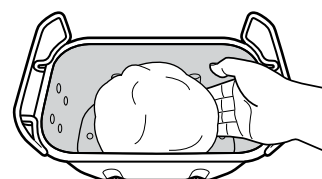
8

When the Complete Beep sounds, press and hold the **CANCEL** button for more than 1 second, then open the Lid and remove the Baking Pan.

9

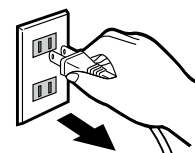
Remove the dough from the Baking Pan.

- ① Lightly flour working surface.
 - ② Gather the dough in the center of the Baking Pan, then remove it and place it on the working surface.
- Remove the dough carefully by placing your hand beneath it and gently lifting it out of the Baking Pan.
 - If the Kneading Blades come out along with the dough, remove the Kneading Blades.



10

After use, unplug the Power Plug from the electrical outlet.



11

Use the prepared dough to make bread, etc., as you like.

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

HOW TO MAKE SOURDOUGH STARTER

Promptly make Light Sourdough Bread after you have made the Sourdough Starter.

Sourdough Starter

Ingredients		
360g (Approx. 360mL)		Water
260g	2 cups	Bread Flour
6g	2 tsp.	Active Dry Yeast

- When making sourdough starter, clean the Baking Pan and preparation area as much as possible.

How to Prepare

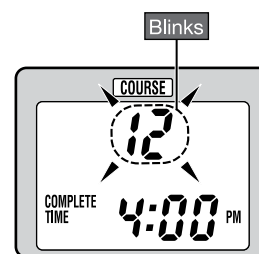
- The timer function is not available for the SOURDOUGH STARTER course.

For steps **1-5**, please refer to “HOW TO MAKE BASIC BREAD” (P. 14-15).

6

Press the  button and select Course 12 (SOURDOUGH STARTER course).

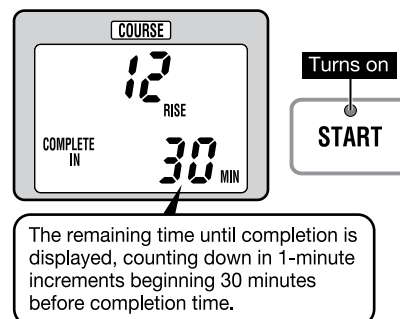
- The sourdough starter completion time appears on the Display.



7

Press the  button.

- The START light will turn on, and the first cycle “REST” will be displayed.
- 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. The safety switch will engage if the Lid is not securely closed. This will cause “LID” to blink on the Display and operation will not start.



To cancel during operation

Press and hold the  button for more than 1 second. (The current time appears on the Display.)

8

When the Complete Beep sounds, press and hold the  button for more than 1 second, then open the Lid and remove the Baking Pan.

- Both sourdough starter and sourdough bread are very sensitive. Baking results may vary depending on the room temperature and location.

For how to make sourdough bread, please refer to “HOW TO MAKE SOURDOUGH BREAD” (P. 22).

HOW TO MAKE SOURDOUGH BREAD

Light Sourdough Bread

Additional Ingredients		
38g (Approx. 38mL)	2-1/2 Tbsp.	Apple Cider Vinegar *
23g (Approx. 23mL)	1-1/2 Tbsp.	Lemon Juice
390g	3 cups	Bread Flour
24g	2 Tbsp.	Sugar
7.5g	1-1/2 tsp.	Salt
6g	2 tsp.	Active Dry Yeast

* If the contents have settled, shake the entire bottle first.

How to Prepare

● When making sourdough bread, do not use the timer function.

For steps **1-8**, make the sourdough starter according to the instructions in “HOW TO MAKE SOURDOUGH STARTER” (P. 21).

9

Add the **Additional Ingredients** to the Baking Pan with the sourdough starter in the order listed.

10

Set the Baking Pan into the Main Body and close the Lid.

Hold the Baking Pan Handles, push the Baking Pan fully into the Receptacle until it latches into place, and then close the Lid.

11

Press the  button and select Course 1 (WHITE course).

For the subsequent steps, please refer to “HOW TO MAKE BASIC BREAD” (P. 15-16).

HOW TO MAKE CAKES

Pound Cake

Ingredients		
150g	3	Large Eggs (beaten)
80g (Approx. 80mL)		Milk
114g	4.0 oz.	Unsalted Butter
5g (Approx. 5mL)	1 tsp.	Vanilla Extract
206g	1 cup	Sugar
260g	2 cups	All Purpose Flour
10.5g	3-1/2 tsp.	Baking Powder } A

- Melt the unsalted butter and allow it to cool to room temperature.
- Sift ingredients from **A** together.
- Make sure to add the ingredients in the order listed.

How to Prepare

- The timer function is not available for the CAKE course.

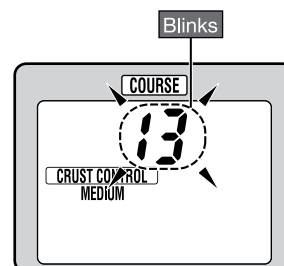
For steps **1-5**, please refer to “HOW TO MAKE BASIC BREAD” (P. 14-15).

6

Press the  button and select Course 13 (CAKE course).

- The completion time does not appear on the Display.

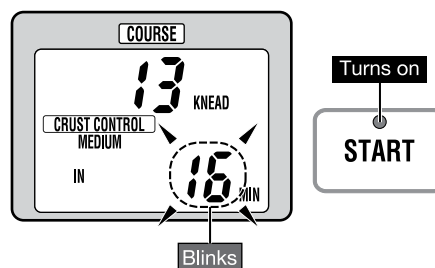
To change the crust color Press the  button (→ P. 18)



7

Press the  button.

- The START light will turn on, and the first cycle “KNEAD” will be displayed.
- The remaining time until the Add Beep sounds for adding extra ingredients (16 minutes) will blink on the Display.
- Make sure that the Lid is closed securely. The safety switch will engage if the Lid is not securely closed. This will cause “LID” to blink on the Display and operation will not start.



To cancel during operation Press and hold the  button for more than 1 second. (The current time appears on the Display.)

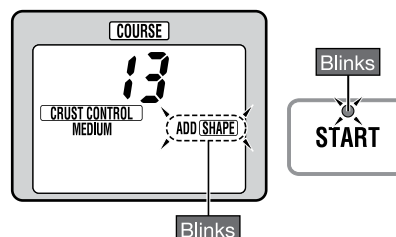
HOW TO MAKE CAKES (cont.)

8

When the Add Beep sounds for adding extra ingredients, open the Lid and scrape down the flour.

16 minutes after pressing the **START** button, the Add Beep will sound for adding extra ingredients, the **START** light will blink and “**ADD**” and “**SHAPE**” will blink on the Display.

- ① Open the Lid.
- ② Thoroughly scrape down the flour and other ingredients from the sides of the Baking Pan to the bottom using a rubber spatula or other utensil.
 - Do not use rigid utensils such as metal spatulas or knives. (Using rigid utensils may damage the nonstick coating of the Baking Pan.)
 - First, scrape down the flour on the sides of the Baking Pan, and then add the extra ingredients.
 - Make sure to thoroughly scrape down the flour, so that the sides of the baked cake will have a smooth finish.
- ③ Close the Lid.

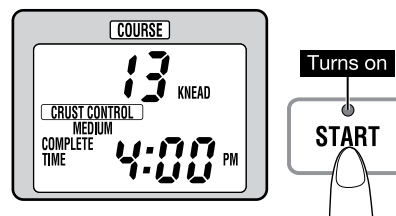


9

After scraping down the flour and adding extra ingredients,

Press the  button to resume kneading.

- The **START** light turns on.
- If the **START** button is not pressed, the product automatically resumes operation 20 minutes after the Add Beep sounds. However, the product will not resume operation if the Lid is open.
- When operation resumes, 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.
- During **BAKE**, the Main Body and Lid will become extremely hot. Be careful not to burn yourself.



10

When the Complete Beep sounds, press and hold the  button for more than 1 second, then open the Lid and remove the Baking Pan.

- The Main Body, the Baking Pan, the inside of the Main Body and other parts will be extremely hot. Be careful not to burn yourself when opening the Lid.
- Be sure to wear oven mitts, etc. when removing the Baking Pan.

HOW TO MAKE CAKES (cont.)

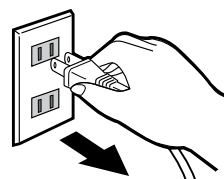
11

Remove the cake from the Baking Pan.

- Carefully remove the cake from the Baking Pan. If shaken forcefully, the cake may break or crumble.
- If the Kneading Blades remains in the bottom of the cake, allow the cake to cool then use a plastic spoon or rubber spatula to remove the blades.
- Be careful not to burn yourself.
- Place the cake on a cooling rack or something similar to elevate the cake and allow excess heat and moisture to escape from its bottom.

12

After use, unplug the Power Plug from the electrical outlet.



HOW TO MAKE JAM

Strawberry Jam

Ingredients		
300g	3 cups	Strawberries * (net weight)
137g	2/3 cup	Sugar
15g (Approx. 15mL)	1 Tbsp.	Lemon Juice

* Remove the stem, quarter or halve the strawberries, then lightly mash before adding to the Baking Pan.

How to Prepare

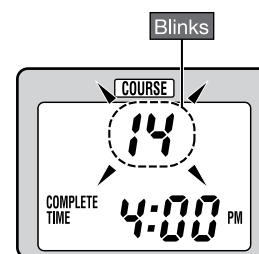
- The timer function is not available for the JAM course.

For steps **1-5**, please refer to “HOW TO MAKE BASIC BREAD” (P. 14-15).

6

Press the  button and then to select Course 14 (JAM course).

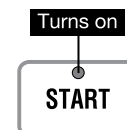
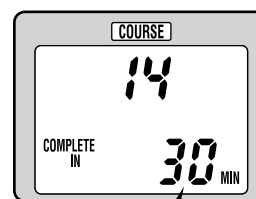
- The jam completion time appears on the Display.



7

Press the  button.

- 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. The safety switch will engage if the Lid is not securely closed. This will cause “LID” to blink on the Display and operation will not start.
- During the JAM course, the Main Body and Lid will become extremely hot. Be careful not to burn yourself.



The remaining time until completion is displayed, counting down in 1-minute increments beginning 30 minutes before completion time.

To cancel during operation

Press and hold the  button for more than 1 second.
(The current time appears on the Display.)

8

When the Complete Beep sounds, press and hold the  button for more than 1 second, then open the Lid and remove the Baking Pan.

- The Main Body, the Baking Pan, the inside of the Main Body and other parts will be extremely hot. Be careful not to burn yourself when opening the Lid.
- Be sure to wear oven mitts, etc. when removing the Baking Pan.

HOW TO MAKE JAM (cont.)

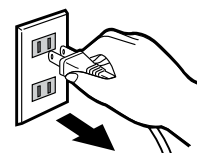
9

Remove the jam from the Baking Pan.

Carefully remove the jam from the Baking Pan using a rubber spatula or other plastic or rubber utensil.

10

After use, unplug the Power Plug from the electrical outlet.



TIPS

- After washing the fruit, wipe off all excess moisture.
- To store: Place in a clean container and store in the refrigerator. Consume within one week.
- The finished jam may be thinner than jam found in stores. For a thicker jam, add pectin with the other ingredients.

What is pectin?

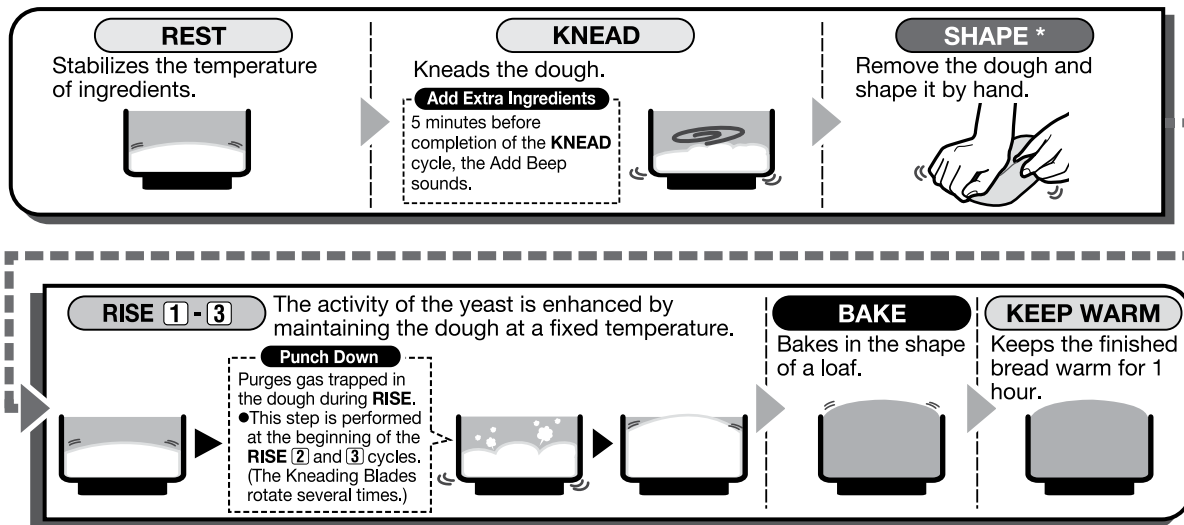
Pectin is a type of sugar contained in fruits that jells the jam (adds thickness).

OVERVIEW OF THE HOMEMADE COURSE

HOMEMADE Course

- Allows you to customize the bread-making cycles.
- You can set up to 3 Homemade Memory settings (1, 2, 3).

About the HOMEMADE Course



About Each Cycle

	Min and Max Time
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.
RISE 2	OFF or 1 min. – 2 hrs.
RISE 3	OFF or 1 min. – 2 hrs.
BAKE	OFF or 1 min. – 1 hr. 30 min.
KEEP WARM	OFF or 1 hr.

* SHAPE

When the **SHAPE** cycle is turned on, the bread-making operation is temporarily interrupted after kneading has completed, allowing you to remove the dough from the Baking Pan and shape it before rising. When shaping is completed, return the dough to the Baking Pan, and press the **START** button again. The remaining cycles (**RISE** to **BAKE**) already programmed are performed automatically.

- To shape the dough by hand, set **SHAPE** cycle to "1:00".

1:00 **SHAPE cycle ON**
 OFF **SHAPE cycle OFF**

The product will automatically resume operation after 1 hour.

- If you are not going to shape the dough by hand, set the **SHAPE** cycle to "OFF".

When using your own recipes:

- Please note that we cannot guarantee the results of recipes not included in these Operating Instructions or the Recipe Book including changes made to the amount of ingredients or ingredient substitutions. This also applies to the HOMEMADE course in which the cycle times can be changed.
- Be careful in the following situations as doing so may overload the motor. An overloaded motor will cause a malfunction.
 - The amount of moisture is reduced.
 - The amount of flour is increased.
- Placing large, hard ingredients in the Baking Pan may damage the nonstick coating of the Baking Pan and Kneading Blades.
- Using milk and eggs as a substitute for water will darken the crust color and the results may not be satisfactory.
- Using a lot of sugar will darken the crust color.
- Using raw fruits with strong enzymes that break down proteins such as fig, kiwifruit, pineapple, etc., will cause the bread to not rise well.

BASICS OF USING THE HOMEMADE COURSE

Using the HOMEMADE Course for the First Time (Setting the Cycle Times)

First, learn how to bake a Basic White Bread by recreating the WHITE course by programming the cycle times.

Recreating cycle times for a Basic White Bread for WHITE course

- Since no default cycle times are programmed for the HOMEMADE course, the product will not operate even if you select the HOMEMADE course.

REST	KNEAD	SHAPE	RISE ①	RISE ②	RISE ③	BAKE	KEEP WARM	TOTAL
0:30	0:20	OFF	0:35	0:20	0:40	1:00	OFF	3:25

1

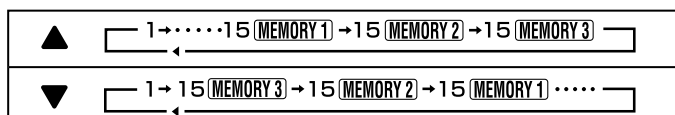
Prepare ingredients.

Refer to steps 1-5 of “HOW TO MAKE BASIC BREAD” (P. 14-15).

2

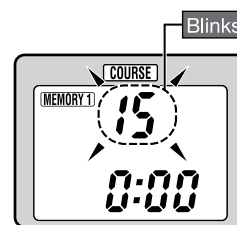
Press the button and select Course 15

(HOMEMADE course, MEMORY 1).



The total course time of “0:00”, which is the default at the time of purchase, appears on the Display and the HOMEMADE light turns on.

- The HOMEMADE course has 3 programmable memories. You can program cycle times in these memories by selecting HOMEMADE MEMORY 2 or MEMORY 3.



To cancel the setting

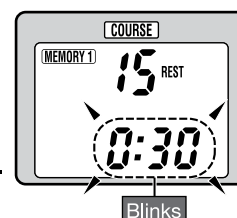
Press the  button.
(The current time appears on the Display.)

3

Set the time (0:30) for “REST”.

- ① Press the  button. The “REST” time setting appears.
- ② Press the **TIME SETTING** button ( or ) to change the time to “0:30”.

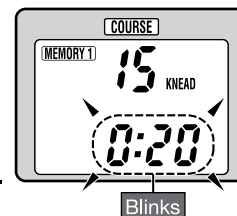
- Each press of the **CYCLE** button ( or ) changes the cycle on the Display.



4

Set the time (0:20) for “KNEAD”.

- ① Press the  button. The “KNEAD” time setting appears.
- ② Press the **TIME SETTING** button ( or ) to change the time to “0:20”.

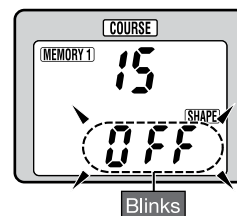


5

Set the “SHAPE” cycle to “OFF”.

- ① Press the  button. The “SHAPE” time setting appears.
- ② Press the **TIME SETTING** button ( or ) to set the SHAPE cycle to “OFF”.

- The default setting of the **SHAPE** cycle is “OFF”.
- The **SHAPE** cycle can be set to “1:00” or “OFF”.

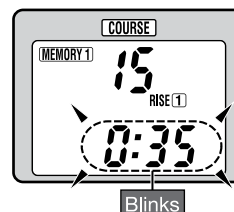


BASICS OF USING THE HOMEMADE COURSE (cont.)

6

Set the time (0:35) for “RISE 1”.

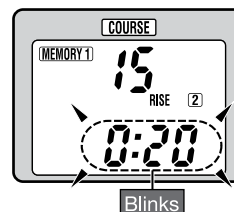
- ① Press the  button. The “RISE 1” time setting appears.
- ② Press the **TIME SETTING** button (▲ or ▼) to change the time to “0:35”.



7

Set the time (0:20) for “RISE 2”.

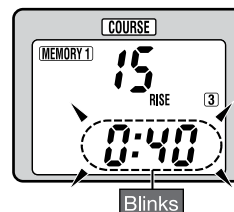
- ① Press the  button. The “RISE 2” time setting appears.
- ② Press the **TIME SETTING** button (▲ or ▼) to change the time to “0:20”.



8

Set the time (0:40) for “RISE 3”.

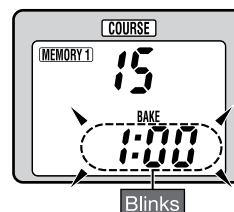
- ① Press the  button. The “RISE 3” time setting appears.
- ② Press the **TIME SETTING** button (▲ or ▼) to change the time to “0:40”.



9

Set the time (1:00) for “BAKE”.

- ① Press the  button. The “BAKE” time setting appears.
- ② Press the **TIME SETTING** button (▲ or ▼) to change the time to “1:00”.

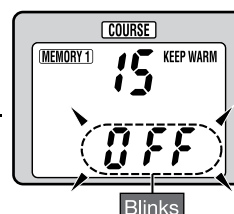


10

Set the “KEEP WARM” cycle to “OFF”.

- ① Press the  button. The “KEEP WARM” time setting appears.
- ② Press the **TIME SETTING** button (▲ or ▼) to set the **KEEP WARM** cycle to “OFF”.

● The **KEEP WARM** cycle can be set to “1:00” or “OFF”.



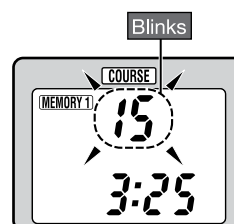
11

Check the total course time (3:25).

Press the  button. Total course time you have just set for the course is displayed.

If the display shows “3:25”, the settings were entered correctly.

● If the display does not show “3:25”, press the **CYCLE** button (▲) again and retry from the **REST** cycle.



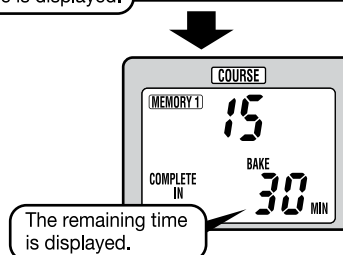
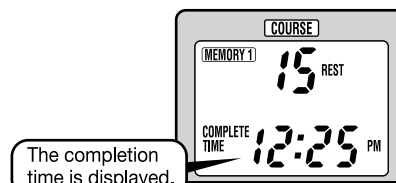
BASICS OF USING THE HOMEMADE COURSE (cont.)

12

Press the  **START** button.

The START light turns on and the course starts.

- When the course starts, the completion time (total course time added plus the current time) will appear on the Display.
(The illustration on the right shows the completion time when the total course time is 3 hrs. and 25 min. and the course starts at 9 o'clock.)
- Make sure that the Lid is closed securely. The safety switch will engage if the Lid is not securely closed. This will cause “**LID**” to blink on the Display and operation will not start.
- The product will stop operating while the Lid is open. Leaving the Lid open for a prolonged period of time may delay completion.
- During **BAKE**, the Main Body and Lid will become extremely hot. Be careful not to burn yourself.
- The remaining time until completion is displayed, counting down in 1-minute increments beginning 30 minutes before completion time.
(When the total course time is less than 30 min., the remaining time is displayed in 1-minute increments from the beginning of operation.)
- For steps for what to do after baking is complete, refer to steps 8-11 of “HOW TO MAKE BASIC BREAD” (P. 16).
- For steps for what to do after dough making is complete, refer to steps 8-11 of “HOW TO MAKE DOUGH” (P. 20).



To cancel during operation

Press and hold the  **CANCEL** button for more than 1 second.
(The current time appears on the Display.)

To shape the dough manually using the SHAPE cycle:

For steps **1- 12**, please refer to “BASICS OF USING THE HOMEMADE COURSE” (P. 29-31).

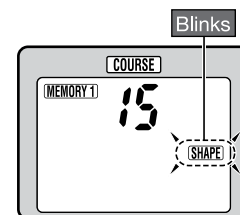
- In step **5**, set the **SHAPE** cycle to “1:00” (**SHAPE** cycle on). Although the **SHAPE** cycle is set to “1:00”, pressing the **START** button will allow you to move on to the next cycle even if it has been less than 1 hour.
- In step **11**, if “**SHAPE**” appears on the Display, the **SHAPE** cycle has been programmed correctly (turned on). If “**SHAPE**” does not appear on the Display, readjust the settings.
- The total course time does not include the time for the **SHAPE** cycle.
- In step **12**, the Display will show the countdown time until the **SHAPE** cycle.

13

The **SHAPE** alert beeps (10 short single beeps) will notify you when the course has reached the **SHAPE** cycle. Open the Lid, remove the Baking Pan and shape the dough.

“**SHAPE**” on the Display starts blinking.

- When the **KNEAD** cycle is programmed, the Add Beep will sound with short double beeps (for 30 seconds) before the **SHAPE** Beep. Be sure not to confuse the two.
- Do not press the **CANCEL** button when the **SHAPE** Beep sounds.
- Finish the **SHAPE** process within 1 hour. When the **SHAPE** process is finished, press the **START** button again.
(If the **START** button is not pressed, the product automatically resumes operation after 1 hour.)
- Close the Lid after removing the Baking Pan.



14

Place the Baking Pan into the Main Body and close the Lid.

Press the  **START** button again.

When operation is resumed, the completion time will appear on the Display.

For steps for what to do after baking is complete, refer to steps 8-11 of “HOW TO MAKE BASIC BREAD” (P. 16).

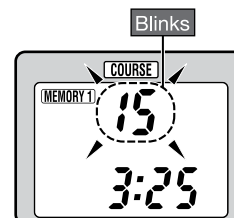
BASICS OF USING THE HOMEMADE COURSE (cont.)

Setting Cycle Times for Future Use

1 Prepare ingredients.

Press the  button and select Course 15 (HOMEMADE course, MEMORY 1).

- Selecting the HOMEMADE course MEMORY 2 or MEMORY 3, will display the previously set total course time for that memory.



To bake bread using the same settings as last time

2 Press the  button.

To change the settings

2 Set the desired cycle times.

Refer to steps 3-11 of “BASICS OF USING THE HOMEMADE COURSE” (P. 29-30) to set the desired time for each cycle.

- The product stores the previously-programmed cycle times in its memory and will recall these settings when they are selected again. To change the settings, program the desired time for all cycles again. If there is a particular cycle you do not wish to reprogram the time for, press the **CYCLE** button to skip to the next cycle.

3 Press the  button.

Using the Timer

- You can use the timer function only when the **SHAPE** cycle is set to “OFF”.

1-11 Prepare the ingredients and set the desired time for each cycle.

Refer to steps 1-11 of “BASICS OF USING THE HOMEMADE COURSE” (P. 29-30).



12 Press the  button.

Press the **TIME SETTING** button (▲ or ▼) to change the time at which you want the course to be completed.

(For details on how to set the timer, refer to P. 17.)

- Press the **TIMER** button when the total course time is shown on the Display.

13 Press the  button.

The **TIMER** light will turn on and the **START** light will turn off. The course completion time will appear on the Display.

- Make sure to press the **START** button. Otherwise, the timer function will not be activated.

BASICS OF USING THE HOMEMADE COURSE (cont.)

To interrupt the cycle during operation:

- ① Press the **COURSE** button (▲) and the current cycle and remaining time will appear on the Display (the Display will return to the previous screen after 5 seconds).



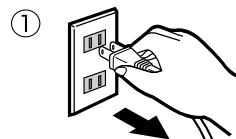
- ② While the remaining time is displayed, press and hold the **CYCLE** button (▲) to interrupt the cycle and proceed to the next cycle.



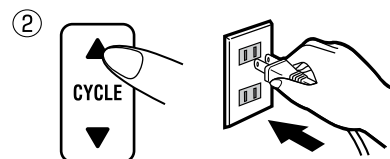
- When the cycle is interrupted, that setting is saved, and next time the course will use the shortened cycle.

To completely erase all saved settings:

- ① Unplug the Power Plug from the electrical outlet.



- ② Plug in the Power Plug to the electrical outlet while pressing the **CYCLE** button (▲). MEMORY 1, MEMORY 2, and MEMORY 3 of the HOMEMADE course will be completely erased, and the product will be reset to the factory default state.



Guidelines for Cycle Time Adjustment

- Changing the time for each cycle allows you to change baking results.

Decrease the time	Cycle	Increase the time
—	REST	● When you want to stabilize the temperature of ingredients
● When you want a shorter bread ● When bread is rising too much due to high room or water temperatures	KNEAD	● When you want to increase the rise of bread ● When the room or water temperature is low and the bread does not rise well
● When you want a shorter bread ● When bread is rising too much due to high room or water temperatures	RISE 1 - 3	● When you want to increase the rise of bread ● When the room or water temperature is low and the bread does not rise well
● When you want bread with a lighter crust color	BAKE	● When you want bread with a darker crust color

- This table is intended only as a guideline to help you adjust the cycle times. How a loaf of bread bakes varies depending on the ingredients used and their amounts, and room and water temperatures.

CLEANING AND MAINTENANCE

- Unplug the Power Plug and allow the Main Body and Baking Pan to cool before cleaning.

IMPORTANT

- Clean the product after every use.
- Do not splash the product or immerse it in water. Doing so may cause an electric shock or malfunction.
- Do not use the following:
 - Detergents other than mild kitchen detergent, such as thinner, benzene and bleach. Doing so may cause discoloration, cracks, degradation or corrosion.
 - Polishing powder, nylon brushes, scrub brushes, anything made with metal, eraser pads, hard nylon sponges and abrasive cleaners. Doing so may cause corrosion.
- When using chemically treated cloths, do not rub too hard or leave them on the product for a long time as the surface of the product may become damaged from chemical reactions.
- Do not use a dishwasher or a dish-dryer.

Main Body and Lid

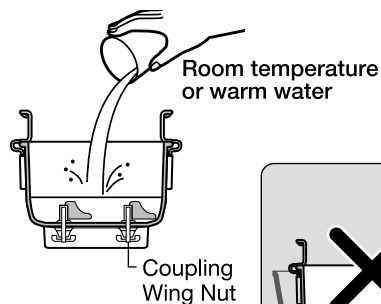
Wipe with a well-wrung soft cloth.

- Remove or wipe off breadcrumbs or any other debris remaining inside the Main Body as quickly as possible.

Baking Pan

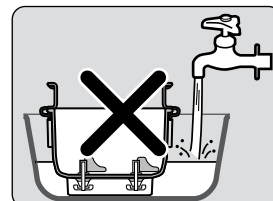
1 Fill the Baking Pan with room temperature or warm water to soften the dough stuck to the Rotating Shaft and Kneading Blades.

- Do not leave water inside the Baking Pan for too long or immerse the Baking Pan in water. (Doing so may cause corrosion or cause the Kneading Blades to cease turning.)



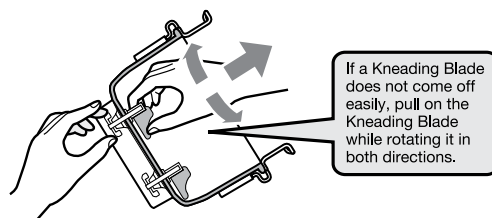
2 Dispose of the water and remove the Kneading Blades.

- If a Kneading Blade is difficult to remove, hold the Coupling Wing Nut under the Baking Pan and pull the Kneading Blade while rotating it in both directions.

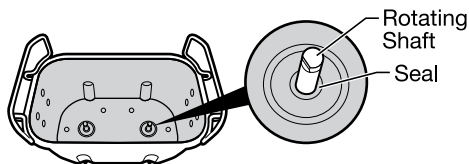


3 Use a mild kitchen detergent and soft sponge.

- Do not use hard nylon sponges or brushes to clean the Baking Pan.
- Do not immerse the bottom of the Baking Pan containing the Coupling Wing Nuts in water. (Doing so may cause corrosion or malfunction.) Wipe the Coupling Wing Nuts with a well-wrung soft cloth.



4 Use a soft sponge to carefully remove baked crumbs stuck to the Rotating Shaft. Make sure not to damage the seal.



CLEANING AND MAINTENANCE (cont.)

Kneading Blade

Use a mild kitchen detergent and soft sponge to wash the Kneading Blades.

- Do not use hard nylon sponges or brushes to clean the Kneading Blades.
- If the hole is clogged, soak in room temperature or warm water, and remove the debris with a bamboo skewer or similar utensil.
- Be sure to attach the Kneading Blades in the Baking Pan after every cleaning so you will not lose them.



Measuring Cups and Measuring Spoon

Use a mild kitchen detergent and soft sponge or cloth to wash the Measuring Cups and Measuring Spoon.

Nonstick Coating of the Baking Pan and Kneading Blades

To protect the nonstick coating from damage:

- Do not use rigid utensils such as metal spatulas, knives, or forks.
- Do not use the following:
 - Detergents other than mild kitchen detergent, such as thinner, benzene and bleach. Doing so may cause discoloration, cracks, degradation or corrosion.
 - Polishing powder, nylon brushes, scrub brushes, anything made with metal, eraser pads, hard nylon sponges and abrasive cleaners. Doing so may cause corrosion.
- Be sure to clean after every use.
- Do not leave baked-on ingredients or other debris inside the Baking Pan.

REMARKS:

The nonstick coating may wear out with use.

- The nonstick coating may eventually discolor or peel off. This will not affect the product performance or sanitary properties, and is harmless to your health.
- If the nonstick coating of the Baking Pan or Kneading Blades has begun to peel and your preference is to replace them, parts are available for purchase.

To Store the Product

- Always close the Lid. Do not place any object on the Lid.
- Dry the Baking Pan and Kneading Blades well before storing.

REPLACEMENT PARTS

- Replacement parts may be available for an additional charge. Please replace damaged parts only with new parts.
- When replacing parts, please record the model number and part name beforehand. Parts can be purchased through Zojirushi.com, by contacting Zojirushi Customer Service, or the store where you purchased the product.

Parts Names	Parts No.
Baking Pan	BX167810A-00
Kneading Blade	BX167083G-00
Liquid Measuring Cup	BX167086L-01
Nested Measuring Cups	BX167K04L-01
Measuring Spoon	BX167085L-01

Zojirushi Customer Service

1-800-733-6270 www.zojirushi.com

Q&A FOR BAKING BREAD

Baking Results

Q1 Why do the loaves sometimes vary in height and shape?

A1 Bread is very sensitive to its environment, such as room temperature, weather, humidity, altitude, use of the timer and fluctuations in household voltage. The bread shape can also be greatly affected if ingredients are not fresh or measured incorrectly. For more information, please refer to "TIPS ON MAKING BREAD" (→ P. 10).

Q2 Why do the baking results of the bread vary by season?

A2 If the room temperature is high, loaves may sometimes rise too much, crack or collapse, causing a depression in the top center of the baked bread. If the room temperature is low, you may have trouble getting the bread to rise. This problem can be solved by adjusting the water temperature. (→ P. 10)

Q3 Why does flour occasionally stick to the side of the bread?

A3 During the initial kneading period, small amounts of flour may fail to mix and stick to the sides of the Baking Pan, baking onto the sides of the loaf. If this happens, scrape off that portion of the outer crust with a sharp knife.

Q4 Why does flour occasionally stick to the side of the cake baked using the CAKE course?

A4 You may not have added the ingredients in the order listed. When the Add Beep sounds and it's time to add extra ingredients, be sure to scrape down the flour that is left on Baking Pan wall using a rubber spatula.

Q5 Why is the dough sometimes very sticky and difficult to work with?

A5 Dough may sometimes be sticky (too wet) depending on the room and water temperatures. Try using colder water (approx. 41°F/5°C) when making the dough, and apply flour to the kneading surface and your hands more frequently.

Q6 Why does the top of the bread sometimes look torn?

A6 Sometimes the dough rises too much and the top of the bread can develop tears. The finished bread may not have a satisfying appearance, however, the bread will have a very soft texture.

Q7 Why is the bread baked using the WHOLE WHEAT course shorter than bread baked using the WHITE course?

A7 Whole wheat flour does not rise as well as bread flour. The baking results of the WHOLE WHEAT course will be shorter and smaller than the WHITE course.

Ingredients

Q8 May I use home-milled flour?

A8 Depending on how coarsely ground the home-milled flour is, the baking results may not be satisfactory. We recommend commercially-sold bread flour for best results. When milling flour, do not grind the flour too coarse as it may damage the nonstick coating of the Baking Pan and Kneading Blades.

Q9 How come extra ingredients such as raisins and nuts don't mix into the dough well?

A9 Separate ingredients that may stick together (such as raisins or other fruits). When adding those ingredients, scatter them inside the Baking Pan.

Q10 Can I use decorative sugar or rock sugar as a substitute for sugar?

A10 Do not use coarse sugar such as decorative sugar or rock sugar. Using these types of sugar can cause the nonstick coating of the Baking Pan and Kneading Blades to become scratched or peel.

Other

Q11 Can I use the product to bake bread recipes found in other cookbooks?

A11 As much as possible, follow the ingredient amounts indicated for each recipe in the Recipe Book supplied with this product. If you bake bread with ingredient amounts unsuitable for this product, the results may not be satisfactory.

Q12 Why can't I set the timer for more than 13 hours?

A12 If the product is left sitting for an extended period of time, the baking results may be adversely affected due to spoiled ingredients or changes in the quality of the dough.

Q13 Why does the bread sometimes have a strange odor?

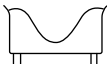
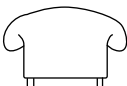
A13 Using too much dry yeast or old ingredients (flour or water) may give the bread an unpleasant odor. Always use fresh ingredients that have been accurately measured.

Q14 Can I use the product continuously?

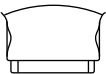
A14 Open the Lid and allow the inside of the Main Body to cool for about 1 hour before using the product again. The baking results may not be satisfactory if the Main Body is not allowed to cool sufficiently.

WHEN THE RESULTS ARE NOT SATISFACTORY

- If you encounter any of the following problems while using your product, please try the remedies listed below, one by one, beginning from the top.
- If none of these help, please contact Zojirushi Customer Service for additional assistance.

Baking Results	Causes
The bread has a depression on top The outside of the bread has risen, but there is a depression in the center. 	● Did you use too much water? ● Did you use enough flour? ● Was the flour you used old? ● Was the type of flour correct? ● Did you use too much yeast? ● Was the yeast you used old? ● Was the type of yeast correct? ● Were the ingredients warm or was the room temperature too high? Use cold ingredients and water (approx. 41°F/5°C) chilled in the refrigerator.
The bread rises too much The bread rises too much 	● Did you use too much water? ● Did you use too much flour? ● Did you use high gluten bread flour? ● Did you use too much sugar? ● Did you use enough salt? ● Did you use too much yeast? ● Was the type of yeast correct? ● Were the ingredients warm or was the room temperature too high? Use cold ingredients and water (approx. 41°F/5°C) chilled in the refrigerator.
The bread does not rise sufficiently The bread does not rise sufficiently 	● Did you use enough water? ● Did you use enough flour? ● Was the flour you used old? ● Was the type of flour correct? ● Did you use enough sugar? ● Did you use a low-calorie sweetener (artificial sweetener)? ● Did you use enough yeast? ● Was the yeast you used old? ● Was the type of yeast correct? ● The EUROPEAN, GLUTEN FREE, SALT FREE, SUGAR FREE and VEGAN courses may produce smaller loaves than the WHITE course.
Short loaves Loaf is short and heavy. 	● Did you forget to add yeast? ● Did a power failure of 5 minutes or longer occur during operation?
Crust color The color of the crust is too light. The color of the crust is too dark.	● Was the selected course correct? ● Did you select LIGHT? ● Was the selected course correct? ● Did you select DARK? ● Did you use too much sugar? Try reducing the amount of sugar or ingredients with sugar content. (Raisins, dried fruits, etc.) ● Did you remove the bread from the Baking Pan immediately after it was baked? If the bread is kept warm after baking is complete, the crust may darken. Be sure to remove the bread from the Baking Pan immediately after it has been baked.

WHEN THE RESULTS ARE NOT SATISFACTORY (cont.)

Baking Results	Causes
Sunken loaves  The sides of the loaves are sunken.	● Did you remove the bread from the Baking Pan immediately after it was baked? Be sure to remove the bread from the Baking Pan immediately after it has been baked.
Other The product did not work.	● The Power Plug is disconnected from the electrical outlet.
The ingredients were not mixed.	● Be sure that the Baking Pan is firmly attached to the Main Body. ● Securely attach the Kneading Blades.
The surface texture of the sliced bread is not smooth.	● Since it is difficult to slice bread immediately after baking, slice the bread with a bread knife after it cools.

Other

Cake and Jam Results	Causes
Cake The cake does not rise sufficiently.	● Did you use the right amount of the ingredients? ● Did you use baking powder? ● Did you sift the flour? ● Did you use too much of the extra ingredients?
Jam The jam is watery.	● The finished jam may be thinner than jam found in stores. For a thicker jam, add pectin with the other ingredients. (→ P. 27)

TROUBLESHOOTING GUIDE

Problem	Areas to Check
"LID" is blinking on the Display.	● Is the Lid open? → Close the Lid. (If the Lid is open, operation will be interrupted. If interruption is long, the course completion time may be delayed or the baking results may not be satisfactory.)
"HOT" appears on the Display.	● The temperature inside the Main Body is over 104°F (40°C). - This indication will appear if you attempt to use the product continuously. → Open the Lid and allow the Main Body to cool.
The Kneading Blades did not move during the KNEAD cycle.	● If the motor is used many times to continuously perform only the KNEAD cycle, the safety device will engage and stop the motor. Give the motor a break by stopping motor operation for about an hour after it has been used.
The buttons do not operate.	● The Power Plug is disconnected from the electrical outlet.
The START light turns on but kneading does not start.	● The first cycle on most courses is REST, which stabilizes the temperature of ingredients. - The motor does not operate during the REST cycle. → This does not indicate a malfunction.
The product makes noise during operation.	● The motor makes noises during the KNEAD cycle. → This does not indicate a malfunction.
The product rattles during operation.	● The Baking Pan is not installed securely. → Install securely.
During operation, only the current time is displayed.	● Was the power supply discontinued for more than about 5 minutes during operation due to a power failure? → Start from the beginning with new ingredients.
There is a discrepancy between the displayed completion time and the actual completion time.	● If the power supply was interrupted for about 5 minutes or less during operation due to a power failure, the actual completion time will be delayed. (The product will automatically resume operation after recovery from a power failure, although the baking results may not be satisfactory.) ● If you open the Lid during operation, the operation will be interrupted and the completion time may be delayed.
"7:00 AM" is blinking on the Display when the Power Plug of the product is plugged into an electrical outlet.	● The built-in lithium battery has run out. → Adjust the clock. You can use the product in the usual manner. Please contact Zojirushi Customer Service to have the lithium battery replaced. The lithium battery must be replaced by an authorized service personnel. (Fees will apply.)
Smoke comes from the Steam Vent and there is a burning smell.	● Ingredients or crumbs have collected on the Main Heater or inside the Main Body. → This does not indicate a malfunction. Make sure to clean the product after use. - Unplug the Power Plug and allow the product to cool before cleaning.
"E01" or "E02" appears on the Display.	● This indicates a malfunction. → Please contact Zojirushi Customer Service for repairs.



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FOR CALIFORNIA USA ONLY

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