CITIZEN

Instruction Manual
Please read carefully and keep for reference

THE CITIZEN HELPLINE
TOLL FREE 1-800-663-5954
CALL US IF YOU HAVE ANY PROBLEMS OR
QUESTIONS WITH YOUR NEW CITIZEN PRODUCT
9am - 5pm (TORONTO TIME) MONDAY TO FRIDAY

Model No. : J5746

Jutan International Limited
Toronto, Canada
PARTS AND INSTALLATION

NAMES AND FUNCTIONS OF PARTS

- Lid
- Dough Blade: kneads dough.
- Inner Pot: where making dough, dough rising, baking and heat removal are all performed within.
- Direction of inner pot lock.
- Air Exhaust: where air is vented through these outlets.
- Direction of inner pot removal.
- Control Panel: where operations are centrally controlled by a microcomputer.
- Shaft: rotates the dough blade.
- Heater: bakes bread.
- Inner Pot Pedestal: where the inner pot is mounted on.

CONTROL PANEL

1. Mode indicators
   - MED. (MEDIUM) - For normal baked.
   - DARK - For well baked for darker crust.
   - LIGHT - For less baked for lighter crust.
   - MANUAL - Setting for choosing the kneading only option.
2. START pad - Begins the bread making process.
3. SELECT pad - For choosing Medium, Dark, Light (crust), or Manual (kneading only).
4. CLEAR pad - For turning the unit off and for reprogramming.
5. PROGRAM TIMER set pad - For programming the unit to make bread up to 12 hours later.
MOUNTING THE INNER POT

1. Place the inner pot into the main unit with the arrow facing the front, and turn clockwise to lock into place securely. Turn the inner pot counterclockwise for removal.

2. Attach the dough blade to the shaft.

Notes:
- Make sure all bread crumbs are removed after each use and firmly attach to the shaft.
- Wash the dough blade and the inner pot before use with a soft sponge. Be sure to rinse well with water after each use.
- Make sure the oven cavity is cleaned after each use by wiping out with a clean cloth dampened with hot water and mild dish-washing liquid.
- Never pour water into the oven cavity.
- Whenever touching the inner pot during or after baking, always use oven mitts to avoid getting burned.

MENU SELECTION

1. Plug the power cord into an AC outlet. The Mode indicator (MED.) will light.

2. Press the SELECT pad to choose desired cycle.

Notes:
- Medium, Dark, Light and Manual can be selected.
- Medium, Dark and Light refer to the color of the crust or the "doneness" of the baked bread.
- Manual Cycle is used only for making dough. Bread will not bake. Use this setting to make dough for example pizza, table rolls, croissants, etc.
MAKING BREAD

FULL AUTO CYCLE

Use this program for automatically making bread from start to end, including the warmth cycle. The delicious recipes included in the Recipe Booklet make it even easier.

1. Place the dough blade on the shaft in the inner pot.
2. Prepare and add the ingredients in the order given in your recipe.

Notes:
- **Adding the Dry Yeast**
  For better baking results, first add the dry yeast near the edge of the inner pot, then add the other ingredients into the inner pot.

![Illustration of Dry Yeast, Water, and Flour](image)

- All ingredients, except water, must be at room temperature.
- Never add too many ingredients at the same time.

3. Add the specified quantity of water at 20°C-30°C (70°F-85°F).
4. Place the inner pot on the inner pot pedestal and turn clockwise.
5. Press the SELECT pad to select the desired darkness of the crust: Medium, Dark, Light.

6. Press the START pad for immediate baking. The display on the control panel will tell you the number of minutes remaining until the bread will be ready.

<table>
<thead>
<tr>
<th>Recipe Level</th>
<th>Baking Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Medium</td>
<td>2 hours 15 minutes</td>
</tr>
<tr>
<td>Dark</td>
<td>2 hours 22 minutes</td>
</tr>
<tr>
<td>Light</td>
<td>2 hours 8 minutes</td>
</tr>
</tbody>
</table>

Notes:
- The unit beeps 10 times 25 minutes after the START pad has been pressed to indicate that other ingredients like raisins, nuts and etc. can be added if raisins or other types of bread are being made.
- If an error was made and you wish to stop this program, press the CLEAR pad holding down for more than 1 second.

7. After baking, the unit will beep and enter into the warmth cycle automatically for approximately 1 hour.

Notes:
- It is preferable to take the bread out of the unit immediately after baking. Keeping bread in the unit even after the completion of the warmth cycle may affect the bread, causing it to become soggy.
- If you take bread out of the unit before the end of the warmth cycle, press the CLEAR pad holding down for more than 1 second to turn the unit off.
- Do not operate the unit immediately after baking is completed. Allow the unit to cool to room temperature.
REMOVING THE BREAD

CAUTION: After baking, the unit is extremely hot. When handling metal parts (oven cavity, inner pot and dough blade) be sure to use an oven mitt.

1. Turn the inner pot counterclockwise to remove it from the unit.

2. Place the inner pot upside down to carefully remove the baked bread.

3. Using a plastic utensil, gently remove the dough blade which is stuck to the bottom of bread.

4. Slice the bread as desired.
MANUAL CYCLE FOR KNEADING ONLY

The process of making dough only is performed with this cycle. The Manual cycle is used for only making dough which then can be used to make pizza, table rolls, croissants or other breads which will be hand shaped and baked in an oven.

1. Place the dough blade on the shaft in the inner pot.
2. Prepare and add the ingredients in the order given in your recipe.

Notes:

- **Adding the Dry Yeast**
  For better baking results, first add the dry yeast near the edge of the inner pot, then add the other ingredients into the inner pot.

- All ingredients, except water, must be at room temperature.
- Never add too many ingredients at the same time.

3. Add the specified quantity of water at 20°C–30°C (70°F–85°F).
4. Place the inner pot on the inner pot pedestal and turn clockwise.
5. Press the SELECT pad to select the MANUAL cycle.

6. Press the START pad to begin kneading dough.
Dough will be ready in about 50 minutes. The display on the control panel will tell you the number of minutes remaining until the bread will be ready.

Notes:

- The unit beeps 10 times 25 minutes after the START pad has been pressed to indicate that other ingredients like raisins, nuts and etc. can be added if raisins or other types of bread are being made.
- If an error was made and you wish to stop this program, press the CLEAR pad holding down for more than 1 second.

7. Dough is made completely when the unit beeps for 5 minutes.

Note:

- If you wish to mute the beep sound, press the CLEAR pad holding down for more than 1 second.

8. When the dough is ready, remove it from the inner pot.

9. Proceed with the instructions given in your recipe.
USING THE PROGRAM TIMER TO MAKE BREAD OR DOUGH

1. Place the dough blade on the shaft in the inner pot.

2. Prepare and add the ingredients in the order given in your recipe.

Notes:

* Adding the Dry Yeast
  For better baking results, first add the dry yeast near the edge of the inner pot, then add the other ingredients into the inner pot.

* All ingredients, except water, must be at room temperature.
* Never add too many ingredients at the same time.

3. Add the specified quantity of water at 20°C~30°C (70°F~85°F).

4. Place the inner pot on the inner pot pedestal and turn clockwise.

5. Press the SELECT pad to select the desired darkness of the crust: Medium, Dark, Light.

6. Determine the time you want your bread or dough to be ready. Now count the number of hours remaining from the current time of day to the finished time you desire. Enter the number of hours and minutes remaining.

For example:
It is presently 1:00 PM and you want a loaf of baked bread at 6:10 PM.

1. Press the TIMER (△) pad until the display reads 5:10 (which means 5 hours and 10 minutes).
   The numbers will flash on and off.
2. Press the START pad to lock in the programmed amount of time.

Notes:

* To cancel, press the CLEAR pad holding the pad down for longer than one second in order to deactivate.
* The same procedure applies for just making dough with the manual mode.
* The program timer can only be adjusted in 10 minute increments.
* Programmable time is as follows:

<table>
<thead>
<tr>
<th></th>
<th>Programmable Time</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Min.</td>
</tr>
<tr>
<td>Full Auto Course</td>
<td>2-1/2 hours</td>
</tr>
<tr>
<td>(MED., LIGHT, DARK)</td>
<td></td>
</tr>
<tr>
<td>Manual Course</td>
<td>1 hour</td>
</tr>
</tbody>
</table>

* Do not use the program timer when making bread or dough containing ingredients that can easily spoil, such as eggs or milk, or ingredients that rapidly absorb liquids such as oats and other grains.
SAFETY PRECAUTIONS

BAKING PROCESS
- Do not touch the lid since it becomes extremely hot when the unit is baking, and immediately after baking is done. Take special care if infants and children are nearby. Always use oven mitts when taking out fresh-baked bread. Especially be careful that flammable objects are never placed on the top of the unit as fire may be caused.

POWER SUPPLY
- Only use correctly wired power outlets.
- Never share the same outlet with other appliances.
- Remove the plug if the unit will not be used for an extended period of time.
- Your product is equipped with a polarized alternating current line plug (a plug having one blade wider than the other). This plug will fit into the power outlet only one way. This is a safety feature. If you are unable to insert the plug fully into the outlet, try reversing the plug. If the plug should still fail to fit, contact your electrician to replace your obsolete outlet. Do not defeat the safety purpose of the polarized plug.

SUITABLE USE LOCATIONS
- Do not obstruct the air intake opening which is located on the bottom of the unit.
- Do not use the unit near any fire-causing objects, in places exposed to rain or direct sunlight, or other inappropriate places, as it may cause the unit to malfunction or be damaged.
- Do not allow the power cord to hang over the edge of the counter where it may be grabbed by children or become entangled with the user.

MAIN UNIT
- Do not wash the main unit with water, as this could lead to electrical shock, electrical shorts, or other malfunctions.
HANDLING THE UNIT

- Do not drop or transmit strong shocks to the unit as malfunctions could result.
- This unit is exclusively designed for bread and dough making. Do not place any ingredients other than those used for bread making into the unit.

IF POWER GOES OFF DURING USE

- If the power is cut during use, due to a power failure or unplugging the unit, the bread making process will end. In this case, remove the ingredients from the inner pot, replace them with fresh ingredients, and start over from the beginning.
- The same applies when using the programmable timer. If power is lost or the unit accidentally unplugged when using the timer, the program will automatically end and the unit will revert back to the auto course. If the unit has already begun to make bread, remove all the ingredients from the inner pot, replace them with fresh ingredients and reset the timer. If the timer had not yet been activated and the bread making process not begun, you need only reset the timer.

OVEN CAVITY

- Never pour water into the oven cavity.
- Flour, bread crumbs or any foreign matter accumulated in the oven cavity may make it impossible to insert the inner pot.
- Flour and other substances scattered on the heater may cause some smoke to be generated during baking.

Consult Qualified Service Personnel:

- If damage or an abnormality is found in the power cord.
- If the unit operates improperly.
- If the temperature of the plug increases alarmingly during use.
- If unusual conditions occur.
CARING FOR YOUR AUTO HOME BAKER

MAIN UNIT

- Unplug the power cord from the AC outlet before cleaning.
- Gently wipe off dirt with a damp sponge or soft cloth. Wipe dry with a clean cloth.
- Never use any chemical cleaners abrasive powders or scouring pads.
- Non-kitchen detergents or bleaches should not be used.

OVEN CAVITY

- Remove flour and bread crumbs and all foreign matter from the oven cavity with a damp cloth.

SHAFT

- Remove all crumbs after each use. Use a sponge or cloth to wipe clean.

INNER POT AND DOUGH BLADE

- Clean these parts thoroughly using a sponge or soft cloth dampened in lukewarm water and mild dish-washing liquid. After cleaning, dry them completely and store them inside the main unit.
- To avoid washing off the grease around the shaft on the outside bottom of the inner pot. Wash the outside bottom of the inner pot quickly when needed.
- The inner pot is coated with fluorine resin. Use only plastic utensils to avoid scratching or damaging this coating.
BEFORE ASKING FOR SERVICE...

Concerning the items with * mark, refer to "TIPS AND SUGGESTIONS FOR BETTER BREAD" on the Recipe Booklet for more details.

<table>
<thead>
<tr>
<th>PROBLEM</th>
<th>POSSIBLE CAUSE</th>
<th>SOLUTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>The unit does not start.</td>
<td>✷ Is the power cord plugged in?</td>
<td>✷ If not, plug the power cord in securely.</td>
</tr>
<tr>
<td></td>
<td>✷ Does the timer display indicate OE:01?</td>
<td>✷ The unit will not operate if the oven's interior temperature is above 55°C (131°F) — such as immediately after baking. Open the lid and let cool down.</td>
</tr>
<tr>
<td></td>
<td>✷ Does the timer display indicate OE:02 or EH:HH?</td>
<td>✷ If so, contact qualified service personnel.</td>
</tr>
<tr>
<td>Dough does not knead or mix.</td>
<td>✷ Is the dough blade attached correctly?</td>
<td>✷ If not, remove the inner pot, take out ingredients, and attach the dough blade correctly.</td>
</tr>
<tr>
<td>Smoke is generated during baking.</td>
<td>✷ Have flour or other ingredients spilled on the heating element?</td>
<td>✷ If so, clean the oven cavity. If smoke results from any other cause, unplug the power cord and contact qualified service personnel.</td>
</tr>
<tr>
<td>Bread cannot be baked with the program timer.</td>
<td>✷ Does the display flash?</td>
<td>✷ Press START pad.</td>
</tr>
<tr>
<td></td>
<td>✷ Is the program timer set correctly?</td>
<td>✷ Carefully read instruction for setting the program timer on page 9.</td>
</tr>
<tr>
<td></td>
<td>✷ Does the display show <em>Auto-MED</em> mode?</td>
<td>✷ A power failure may have occurred. Remove ingredients and start all over.</td>
</tr>
<tr>
<td>The program timer cannot be set.</td>
<td>✷ Is the program timer set correctly?</td>
<td>✷ Carefully read the instructions for setting the program timer on page 9. Press the START pad to start the timer once the desired time is set.</td>
</tr>
<tr>
<td>PROBLEM</td>
<td>POSSIBLE CAUSE</td>
<td>SOLUTION</td>
</tr>
<tr>
<td>---------</td>
<td>----------------</td>
<td>-----------</td>
</tr>
<tr>
<td>* Dough does not rise enough.</td>
<td>• Is the amount of water used correct? Is the temperature of the water correct?</td>
<td>• Use the right amount of water. (Approximately 20-30°C (70°-85°F))</td>
</tr>
<tr>
<td></td>
<td>• Was bread flour used? Were all ingredients measured correctly and at room temperature with the exception of the water?</td>
<td>• The use of bread flour is highly recommended. Measure all ingredients carefully and make sure they are at room temperature.</td>
</tr>
<tr>
<td></td>
<td>• Is the dry yeast you are using old or has it been left for a long time with the package opened? Has it been stored incorrectly?</td>
<td>• Use fresh dry yeast from an unopened package.</td>
</tr>
<tr>
<td></td>
<td>• Is the bread being baked where the temperature is excessively high or low?</td>
<td>• Use the unit in locations where the temperature is normal (15-25°C (60°-75°F)).</td>
</tr>
<tr>
<td>* Bread cannot be baked.</td>
<td>• Is the Manual cycle being used?</td>
<td>• The Manual cycle is designed just for dough making and the unit will not enter the baking process. Remove the ingredients, replace with new ingredients, and start the unit in the correct cycle. Be sure to press the CLEAR pad first.</td>
</tr>
<tr>
<td></td>
<td>• Is the dough blade properly attached? Was the lid opened during baking?</td>
<td>• If not, attach the dough blade correctly. Keep the lid closed during baking.</td>
</tr>
<tr>
<td>* Bread rises too much or collapses.</td>
<td>• Is it very hot and/or humid? Are you using anything other than dry yeast?</td>
<td>• If the dough is very moist, reduce dry yeast by 1/4-1/2 tsp and/or water by 1-2 Tbsp next time.</td>
</tr>
<tr>
<td></td>
<td>• Have there been radical changes in the weather? Is the water warmer than 30°C (85°F)?</td>
<td>• If the dough is very dry, add 1-2 Tbsp of water once the unit begins the second kneading. If dough appears too dry 3 minutes after the kneading has been completed, add 1-2 Tbsp of water.</td>
</tr>
<tr>
<td>* Bread collapses or texture is coarse.</td>
<td>• Make sure water is not warmer than 30°C (85°F).</td>
<td></td>
</tr>
<tr>
<td></td>
<td>• Flours is very absorbent. During changes in weather flour will absorb excess humidity causing dough to be too moist. If the dough is very moist, reduce water by 1-2 Tbsp next time.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>• If the dough is very dry, add 1-2 Tbsp of water once the unit begins the second kneading. If dough appears too dry 3 minutes after the kneading has been completed, add 1-2 Tbsp of water.</td>
<td></td>
</tr>
</tbody>
</table>
White Bread

**Recipe**

- 1 1/2 teaspoons Dry Yeast .......... 3.5–5 g
- 2 cups plus 2 tablespoons Flour .......... 300 g
- 1 teaspoon Salt ................. 5 g
- 1 tablespoon Sugar ............ 15 g
- 1 tablespoon Dry Skim Milk ......... 75 g
- 1 tablespoon Shortening or 
  Sweet Butter .............. 15 g
- 1/4 cup plus 4 teaspoons Water ...... 198 g

**Baking Process**

1. Dissolve the yeast in the inner pot.

2. Add all the remaining ingredients except water.

3. Carefully pour water in the inner pot.

4. Press the SELECT pad for "MED".

5. Press the START pad. (When using the program timer, refer to the instruction manual).

6. After baking is completed, take the bread out of the inner pot, slice it as desired.

**Time Chart**

<table>
<thead>
<tr>
<th><em>Kneading</em></th>
<th><em>Rising</em></th>
<th><em>Baking</em></th>
<th><em>Cool Down</em></th>
</tr>
</thead>
<tbody>
<tr>
<td>Primary</td>
<td>Secondary</td>
<td>Secondary</td>
<td>Final</td>
</tr>
<tr>
<td>rising</td>
<td>rising</td>
<td>shaping</td>
<td>rising</td>
</tr>
<tr>
<td>5 mins.</td>
<td>15 mins.</td>
<td>20 mins.</td>
<td>2 seconds</td>
</tr>
<tr>
<td>15 mins.</td>
<td>20 mins.</td>
<td>20 mins.</td>
<td>55 mins.</td>
</tr>
<tr>
<td>30 mins.</td>
<td>60 mins.</td>
<td>60 mins.</td>
<td></td>
</tr>
</tbody>
</table>

**Notes:**

- For best results, use fresh yeast.
- Adjust the amount of water based on the desired moisture level.
- The baking time may vary depending on the oven and bread type.
- Always check bread internal temperature with a thermometer to ensure it reaches the desired temperature.
**Whole wheat bread**

**RECIPE**

- 1 1/2 Tablespoons Dry Yeast .......... 35 - 5 g
- 1 1/2 Cups Flour ................. 210 g
- 1/2 Cup Whole Wheat Flour ....... 60 g
- 1 Tablespoon Salt .................. 5 g
- 1 Tablespoon Sugar .......... 5 g
- 1 Tablespoon Dry Skim Milk .... 75 g
- 1 Tablespoon Shortening or Sweet Butter .......... 15 g
- 3/4 Cup or 2 1/2 Tablespoons Water .... 188 g

**Baking Process**

1. Insert yeast in the inner pot.
2. Add all the remaining ingredients except water.
3. Carefully pour water in the inner pot.
4. Press the SELECT pad for "MED".
5. Press the START pad. (When using the program timer, refer to the instruction manual.)
6. After baking is completed, take the bread out of the inner pot, slice it as desired.

**Chart**

<table>
<thead>
<tr>
<th>Kneading</th>
<th>Rising</th>
<th>Baking</th>
<th>Cool Down</th>
</tr>
</thead>
<tbody>
<tr>
<td>Primary</td>
<td>Secondary</td>
<td>Secondary</td>
<td>Loaf</td>
</tr>
<tr>
<td>drying</td>
<td>kneading</td>
<td>rising</td>
<td>shaping</td>
</tr>
<tr>
<td>mins.</td>
<td>15 mins.</td>
<td>20 mins.</td>
<td>2 seconds</td>
</tr>
</tbody>
</table>
**Raisin bread**

**RECIPE**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 - 1 1/2 Teaspoons Dry Yeast</td>
<td>3.5 - 5 g</td>
</tr>
<tr>
<td>2 Cups plus 2 Tablespoons Flour</td>
<td>300 g</td>
</tr>
<tr>
<td>1 Teaspoon Salt</td>
<td>5 g</td>
</tr>
<tr>
<td>1 Tablespoon Sugar</td>
<td>15 g</td>
</tr>
<tr>
<td>1 1/2 Teaspoons Cinnamon</td>
<td>3 g</td>
</tr>
<tr>
<td>1 Tablespoon Dry Skim Milk</td>
<td>75 g</td>
</tr>
<tr>
<td>1 Tablespoon Shortening or</td>
<td>15 g</td>
</tr>
<tr>
<td>Sweet Butter</td>
<td></td>
</tr>
<tr>
<td>1/4 Cup plus 4 Teaspoons Water</td>
<td>196 g</td>
</tr>
<tr>
<td>1/3 Cup Raisins</td>
<td>75 g</td>
</tr>
</tbody>
</table>

**Baking Process**

1. Add yeast in the inner pot. Add the remaining ingredients except water and raisins.
2. Carefully pour water in the inner pot.
3. Press the SELECT pad for "MED".
4. Press the START pad. (Do not use the program timer for making this bread).
5. The unit beeps 10 times 25 minutes after the START pad has been pressed to indicate that raisins can be added. At this signal, add the raisins.
6. After baking is completed, take the bread out of the inner pot, slice it as desired.

**Time Chart**

<table>
<thead>
<tr>
<th>Kneading</th>
<th>Rising</th>
<th>Baking</th>
<th>Cool Down</th>
</tr>
</thead>
<tbody>
<tr>
<td>Primary rising</td>
<td>Secondary kneading</td>
<td>Loaf shaping</td>
<td>Final rising</td>
</tr>
<tr>
<td>5 mins.</td>
<td>15 mins.</td>
<td>20 mins.</td>
<td>2 seconds</td>
</tr>
<tr>
<td>20 mins.</td>
<td>55 mins.</td>
<td>30 mins.</td>
<td>60 mins.</td>
</tr>
</tbody>
</table>
Bread

Recipe

- 1-1/2 Teaspoons Dry Yeast: 3.5 – 5 g
- 1 1/2 Cups Flour: 210 g
- 1/2 Cup Medium Rye Flour: 55.5 g
- 1 Teaspoon Salt: 5 g
- 1 Tablespoon Sugar: 15 g
- 1 Tablespoon Dry Skim Milk: 7.5 g
- 1 Tablespoon Shortening or Sweet Butter: 15 g
- 1 Teaspoon Caraway Seeds: 2 g
- 1/4 plus 2 Teaspoons Water: 183 g

Kneading Process

1) Knead in the inner pot.

2) Add all the remaining ingredients except water.

3) Carefully pour water in the inner pot.

4) Press the SELECT pad for "MED".

5) Press the START pad. (When using the program timer, refer to the instruction manual).

6) After baking is completed, take the bread out of the inner pot, slice it as desired.

<table>
<thead>
<tr>
<th></th>
<th>Rising</th>
<th>Baking</th>
<th>Cool Down</th>
</tr>
</thead>
<tbody>
<tr>
<td>Primary rising</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Secondary kneading</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Secondary rising</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Loaf shaping</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Final rising</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>15 mins.</td>
<td>20 mins.</td>
<td>2 seconds</td>
<td>55 mins.</td>
</tr>
<tr>
<td>30 mins.</td>
<td>60 mins.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Cooling off of bread
Baking Process

1) Put dry yeast in the inner pot. Add all the remaining ingredients except water, egg and the chilled butter.

2) Carefully pour water and egg in the inner pot.

3) Press the SELECT pad for "MANUAL".

4) Press the START pad. (Do not use the program timer for making this bread).

5) Beep sound lets you know that rising process has been finished. Take the dough out of the inner pot and flatten it in the rectangle shape. Put it in a greased pan and lap it then rest for 1 hour in a refrigerator.

6) Roll out the chilled dough. Cover dough with butter-paste. Fold the dough in three, then roll out. Fold it in four again. Lap the dough and rest it in a refrigerator for 1 hour.

7) Fold the dough in three, then roll out.

8) Roll dough gently until 1/8" thick. Cut it into triangles. Brush with beaten egg (water down) and roll up starting bottom to top. Form into horn shape and rise at 30°C (86°F) for 50 minutes.

9) Gently brush to glaze with the remaining beaten egg and bake for 15-20 minutes in a 190°C (375°F) preheated oven.
Recipe

- 1-1/2 teaspoons Dry Yeast .......... 35 - 5 g
- 1/4 Cup Flour ....................... 245 g
- 1/4 Teaspoon Salt ................... 3.8 g
- 3 Tablespoons Sugar ............... 45 g
- 1 Tablespoon Dry Skim Milk ....... 75 g
- 1 Tablespoon Sweet Butter ........ 15 g
- 1 Medium Egg ....................... 45 g
- 1/2 Cup plus 2 Teaspoons Water ... 129 g

Baking Process

1. Add dry yeast in the inner pot.

2. Add all the remaining ingredients except water and egg.

3. Carefully pour water and egg in the inner pot.

4. Press the SELECT pad for "LIGHT".

5. Press the START pad. (Do not use the program timer for making this bread).

6. After baking is completed, take the bread out of the inner pot, slice it as desired.

Chart

<table>
<thead>
<tr>
<th>Yeast</th>
<th>Primary Rising</th>
<th>Secondary Kneading</th>
<th>Secondary Rising</th>
<th>Loaf Shaping</th>
<th>Final Rising</th>
<th>Baking</th>
<th>Cool Down</th>
</tr>
</thead>
<tbody>
<tr>
<td>t</td>
<td>15 mins.</td>
<td>20 mins.</td>
<td>2 seconds</td>
<td>55 mins.</td>
<td>23 mins.</td>
<td></td>
<td>60 mins.</td>
</tr>
</tbody>
</table>
French bread

---

**RECIPE**

- 3 1/2 Teaspoons Dry Yeast ..... 35 – 5 g
- 2 Cups Flour .................. 290 g
- 1 Teaspoon Salt ....... 5 g
- 1 Teaspoon Sugar .......... 5 g
- 1 Teaspoon Shortening ...... 5 g
- 1 Cup Less 3 Tablespoons Water .... 192 g

---

**Baking Process**

1) Put dry yeast in the inner pot. Add all the remaining ingredients except water.

   Dry yeast

2) Carefully pour water in the inner pot.

3) Press the SELECT pad for "DARK".

4) Press the START pad. (When using the program timer, refer to the instruction manual).

5) OPTIONAL: When the display reads 00:42, slash top of the loaf with a knife or razor for split effect. A sharp knife or razor is used.

6) After baking is completed, take the bread out of the inner pot, slice it as desired.

---

**Time Chart**

<table>
<thead>
<tr>
<th></th>
<th>Kneading</th>
<th>Rising</th>
<th>Baking</th>
<th>Cool Down</th>
</tr>
</thead>
<tbody>
<tr>
<td>Primary</td>
<td>0 mins.</td>
<td>5 mins.</td>
<td>15 mins.</td>
<td>20 mins.</td>
</tr>
<tr>
<td>Secondary</td>
<td>Kneading</td>
<td>Rising</td>
<td>Loaf shaping</td>
<td>Final rising</td>
</tr>
</tbody>
</table>

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Baking Process

1. Place the yeast in the inner pot. Add the remaining ingredients except water, milk, egg, and raisins.

2. Carefully pour water, milk, and egg in the inner pot.

3. Press the SELECT pad for "MED".

4. Press the START pad. (Do not use the timer for making this bread.)

5. The unit beeps 10 times every 25 minutes after the START pad has been pressed to indicate that raisins can be added. At this signal, add the raisins.

6. After baking is completed, take the bread out of the inner pot, slice it as desired.

**Chart**

<table>
<thead>
<tr>
<th>Kneading</th>
<th>Primary rising</th>
<th>Secondary kneading</th>
<th>Secondary rising</th>
<th>Loaf shaping</th>
<th>Final rising</th>
<th>Baking</th>
<th>Cool Down</th>
</tr>
</thead>
<tbody>
<tr>
<td>minutes</td>
<td>15 mins.</td>
<td>20 mins.</td>
<td>2 seconds</td>
<td>55 mins.</td>
<td>30 mins.</td>
<td></td>
<td>60 mins.</td>
</tr>
</tbody>
</table>

**Recipe**

- 1 1/2 Teaspoons Dry Yeast .......... 35 - 5 g
- 2 1/2 Cups Flour .......................... 280 g
- 1/4 Teaspoon Salt .......................... 2.5 g
- 2 Tablespoons Sugar ...................... 30 g
- 2 Tablespoons Sweet Butter ............. 30 g
- 1 Medium Egg .............................. 45 g
- 1/4 Cup Less 1 Tablespoon Water ....... 44.3 g
- 1/6 Cup Milk ............................... 80 g
- 1 Cup Raisins .............................. 75 g
**Recipe**

- 1 Teaspoon Dry Yeast: 3.5 g
- 2 Cups Flour: 250 g
- 1/4 Teaspoon Salt: 6.3 g
- 1 Tablespoon Sugar: 15 g
- 1 Tablespoon Dry Skim Milk: 7.5 g
- 1 Tablespoon Sweet Butter: 15 g
- Mixture
  - Water
  - 1 Medium Egg: 45 g
  - 1 Egg Yolk: 15 g
- Total: 1 Cup Less 2 Tablespoons: 207 g

**Baking Process**

1) Place dry yeast in the inner pot.

2) Add all the remaining ingredients except water and eggs.

3) Break one egg in a one cup measuring cup. Add the egg yolk. Fill the measuring cup with water and then less 2 Tablespoons of water. Carefully pour it in the inner pot.

4) Press the SELECT pad for "MED".

5) Press the START pad. (Do not use the program timer for making this bread).

6) After baking is completed, take the bread out of the inner pot, slice it as desired.

**Time Chart**

<table>
<thead>
<tr>
<th>0</th>
<th>5 mins.</th>
<th>15 mins.</th>
<th>20 mins.</th>
<th>2 seconds</th>
<th>55 mins.</th>
<th>30 mins.</th>
<th>60 mins.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Primary rising</td>
<td>Secondary rising</td>
<td>Secondary rising</td>
<td>Loaf shaping</td>
<td>Final rising</td>
<td>Baking</td>
<td>Cooling off of bread</td>
<td></td>
</tr>
</tbody>
</table>
Table rolls

**Recipe**
- 1 1/2 Teaspoons Dry Yeast .... 3.5 - 5 g
- 3 Cups plus 2 Tablespoons Flour .... 300 g
- 1 Teaspoon Salt .................. 5 g
- 1 Tablespoon Sugar ............. 15 g
- 1 Tablespoon Dry Skim Milk ..... 75 g
- 1 Tablespoon Sweet Butter ...... 30 g
- 1 Large Egg ...................... 50 g
- 3/4 Cup less 1 Tablespoon Water 143 g

Large Egg (beaten for the egg wash) ... 50 g

**Baking Process**

1. Press the START pad. (Do not use the program timer for making this bread).

2. Carefully pour water and egg in the inner pot.

3. Press the SELECT pad for "MANUAL".

4. Dry yeast

5. After beep sounds remove the dough and form them into 8 equal balls. Put balls on lightly greased pan, and cover the pan. Leave the pan in a warm place for 30 minutes for rising.

6. Form the balls into tear-drop shape and roll until 1/8" thick. Roll up strip starting from wide end to narrow. Return them to pan, and cover the pan. Leave the pan for 50 minutes for rising.

7. Brush rolls gently to glaze with beaten egg (water down).

8. Bake them in 190°C (375°F) preheated oven until they become golden brown (15-20 minutes).
TIPS AND SUGGESTIONS FOR BETTER BREAD

The recipe booklet and instruction manual of your AUTO BREAD BAKER can help you more to make better dough and loaves, whether you are expert or beginner. We recommend you to read them before making your desired dough and loaves. You are advised to follow these tips below:

INGREDIENTS

- All the ingredients must be fresh, especially yeast.
- Check the expiration date on the package when purchasing yeast.
- Open only new and not damaged package of yeast every time you use.
- As the rising strength of yeast is different for brand and type, if the dough does not rise well try to add a little yeast, or the dough over-rises try to reduce a little yeast the next time.
- Use bread flour or hard flour, which is higher in protein than all-purpose flour to make for a better loaf.
- The quality of bread flour used may affect the bread and it is different every time, even though you use the same brand of bread flour, because it will vary from harvest to harvest, from year to year.
- As the type/source of water used may affect the bread if it is extremely hard or soft, we recommend you use bottled spring water with a low mineral content.
- Always measure the ingredients carefully using standard measuring cups and spoons.
- When measuring flour never scoop it out of the bag or the canister with the measuring cup. Always spoon the flour into the cup. Insert a clean table knife into the flour a couple of times to eliminate clumps or air pockets. Level off the top of the cup with the knife. Never pack the flour down.

CONDITION

- The suitable room temperature for making dough and bread is 15–25°C (60–75°F). The suitable humidity is 50–60%.
- In high altitude areas, if the dough over-rises it may be necessary to reduce the amount of yeast and/or water being used so that the dough rises and bakes properly the next time.
- Use the proper quantity of water at approximately 20–30°C (70–85°F) as specified in this recipe booklet.

RISING

- If the humidity and/or the room temperature is too high, the dough may be very loose, sticky, moist and over-risen. In such a case, reduce water (approximately 1 to 2 tablespoons) and/or yeast (approximately 1/4 – 1/2 teaspoon) the next time.
- If the humidity and/or the room temperature is too low, the dough may be stiff, lumpy, dry and not rise well. In such a case, add water (approximately 1 to 2 tablespoons) once the unit begins the second kneading.

BAKING

- You can adjust the darkness of the crust as you desire. If you want the bread to be baked more dark, set to DARK with SELECT pad the next time. If you want the bread to be baked more light, set it to LIGHT.
- If the humidity and/or the room temperature is too high or low, the bread will be short, over-risen, collapsed or wrinkled during baking and crumb texture will be coarse. Follow the instructions in RISING section.

OTHER (AND MORE...)

- You can make many kinds of dough and bread not only shown in this recipe booklet but also shown in general recipe booklets with this AUTO BREAD BAKER.
- And also when you adjust/arrange your own recipe, you can make your original loaf.
- Keep in your mind always cleaning this AUTO BREAD BAKER referring to the instruction manual.

ENJOY MAKING DOUGH AND BREAD WITH THIS AUTO BREAD BAKER!!

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Toronto, Canada

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