INSTRUCTION MANUAL
AUTOMATIC HOME BAKERY

HB-B101

IMPORTANT: READ SAFETY REGULATIONS CAREFULLY
AND UNDERSTAND THEM BEFORE USING
YOUR HOME BAKERY.
SAVE THIS INSTRUCTION MANUAL

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When using your Home Bakery, basic safety precautions should always be followed, including the following:

1. Read all instructions. Use Home Bakery as described in this manual.
2. Do not touch hot surface. Use handles.
3. Close supervision is necessary when Home Bakery is used by or near children.
4. Electrical shock can result from contact with water or other liquids.
   a. Do not use on a wet floor or in places that Home Bakery can be splashed with water.
   b. Do not immerse cords, plugs or main body of Home Bakery in water.
   c. Do not place in dishwasher.
5. Do not operate with damaged electrical cord, plug or after Home Bakery malfunctions or has been damaged in any way. Return Home Bakery to the nearest authorized service facility for examination, repair, or adjustment.
6. To prevent fire, do not use on a vinyl tablecloth, carpet or other surface resistant to heat.
7. Injuries may result from the use of accessory attachments not recommended by manufacturer for Home Bakery.

**WARNING**

8. Unplug from receptacle when not in use and before cleaning. Allow to cool before cleaning, installing or removing parts.
9. Do not use outdoors. Damage to Home Bakery could result.
10. Do not let cord hang over, edge of table or counter, or touch hot surfaces.
11. Do not place Home Bakery on or near a hot gas or electric burner, other surfaces, or in a heated oven; Home Bakery will be damaged.
12. Plug cord into the receptacle. To disconnect, turn control to “OFF”, then remove plug from receptacle by pulling on the wall plug itself.
13. Extreme caution must be used when moving Home Bakery containing hot liquid.
14. Do not use Home Bakery for other than intended use. (Household use only.
15. Preheating of Home Bakery is not necessary.
16. **SAVE THESE INSTRUCTIONS.**
### IMPORTANT SAFEGUARDS

#### WARNING

- Keep the bread maker away from babies and children; they may touch control buttons, and the bread maker will be hot during operation.
- Do not immerse the bread maker in water. It will cause electric shock or malfunction.
- Plug it into a properly wired wall outlet.
  - *A.G.120 only*
  - Never use an extension-cord receptacle placed on a table, nor connect it to a two-way receptacle.
- Do not use the bread maker where it is unstable.
- Do not use the bread maker on a covering not resistant to heat, where it is exposed to direct sunlight, or where it is exposed to a source of heat.
- During baking:
  - The bread maker will be hot. Do not place your face or hands near the bread maker.
- Do not open the lid or remove the bread pan during operation.
- When baking is finished:
  - Remove the bread pan using mittens or dishcloth, as the bread pan, oven area, mixing blade, lid, etc., are hot.
**CAUTION**

- Do not place a dishcloth over the bread maker, as it may cause deformation or discoloration of the lid.

  The bread maker will be very hot. Do not place your face or hands near the bread maker.

- Use only for bread making.

  Rice cake or sweet drink made from fermented rice or yogurt cannot be made.

- Be sure that the oven area is always kept clean. If you do not, crumbs may be burnt.

- Do not immerse the bread pan in water and create odor. It may cause malfunction of the shaft.

- Place the bread maker allowing at least 4 inches (10 cm) of clearance on counter (etc).

  If you do not, surrounding walls may become discolored, because hot air blows from the openings of the unit.

- Do not deform the bread pan. The bread maker can not make a good loaf of bread, as accurate temperature sensing can not be done.

- Be sure that the bread maker is always kept clean, and especially that there is no foreign objects in the bread pan.

- Do not use the ingredients exceeding prescribed amount or beneath it.

  It may cause some changes in the quality of bread, and bread may stick to inside of the lid or viewing window.
FEATURES

Home bakery size for small (7 oz/200g of loaf bread), medium (14 oz/395g of loaf bread) and large loaves (1.3 lb/590g of loaf bread).

You can bake loaves to suit the size of your family. A small loaf is what you need? No problem! You can choose the size that suits you best.

TIMER

Just set it in the evening.............. and it's ready in the morning!
The digital timer allows you to choose the time you want the bread to be ready (BREAD-basic loaf bread recipe only).

You can choose from 4 recipes:

**BREAD (basic loaf bread)**
- Start off with basic loaf bread, and you can soon look forward to adding other ingredients such as whole grain flour and sprouted seeds.

- Preset the program depending on your ingredients, and your home bakery does the rest; you can also set the delay timer.

**BREAD RAPID**
- A speedy recipe for bread which is needed in a hurry.

- It can be baked in 2 hours and 50 minutes.

- The timer’s delay feature cannot be used.

**MIX BREAD**
- For the preparation of raisin or nut loaf or other breads.

- A beeper tells you when it’s time to add additional ingredients.

- The timer’s delay feature cannot be used.

**DOUGH**
- A recipe with which you can make a variety of bread types such as dinner rolls or French bread.

- The timer’s delay feature cannot be used.

Light or dark crust setting

You can set the color setting to “light,” “medium” or “dark,” depending on the type of crust you prefer.

Lock button blocks the other settings

When you have set the bread maker and pressed the “START” button, push the “LOCK” button to block any other unwanted variations.

This means that it is impossible to accidentally press the “OFF” button....
BEFORE STARTING TO BAKE

**INGREDIENTS USED FOR BAKING:**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>DRY YEAST</strong></td>
<td>This is what causes the bread to rise and the most important ingredient in bread baking. The yeast for the bread maker does not need preliminary fermentation. When combined with sugar and water at the right temperature, the yeast generates carbon dioxide and makes the dough rise. Fresh yeast is recommended. Once a package is opened, store it in the refrigerator to keep it active longer.</td>
</tr>
<tr>
<td><strong>FLOUR</strong></td>
<td>Bread flour is highly desirable because of its high protein content. (For some types of bread, all-purpose flour may also be added). When flour is kneaded with water, gluten is formed for dough to rise better.</td>
</tr>
<tr>
<td><strong>SALT</strong></td>
<td>Controls the action of the yeast, helps produce a firm dough, and prevents over-rising.</td>
</tr>
<tr>
<td><strong>SUGAR</strong></td>
<td>Enhances the action of the yeast and flavor, makes the crust brown, and the bread soft.</td>
</tr>
<tr>
<td><strong>BUTTER</strong></td>
<td>Adds flavor, and makes the bread softer and glossier.</td>
</tr>
<tr>
<td><strong>DRY MILK</strong></td>
<td>Powdered milk enhances the gloss and flavor, and makes the bread richer and softer.</td>
</tr>
<tr>
<td><strong>WATER</strong></td>
<td>Water is a key ingredient. It is added to flour to form the gluten and puts life into your bread. Water is a major factor in the success of your bread baking.</td>
</tr>
</tbody>
</table>
IMPORTANT NOTICE

Compounding Ratio between Bread Flour and Water (or Milk)

The compounding ratio between bread flour and water (or milk) shall be kept at the volume of the instruction manual or the cookbook.

In the case of putting an excessive volume of the bread flour into the bread pan compared with the volume of water (or milk), it will make some changes in the quality of the homemade bread, or it may cause malfunction due to the locking of the mixing blade.

Ingredients for Bread

The raisins, walnuts, vegetables, and other additional ingredients for bread shall be added at 4 (four) minutes before the kneading process is finished, it beeps 3 (three) times to tell you to add these ingredients.

Remove the seeds, shells and other hard foreign objects from the ingredients.

In the case of putting the hard foreign objects, such as candy sugar, crystal sugar, frozen butter, ice and other solid ingredients into the bread pan, the fluorocarbon resin coating will be scratched.

MAKING HOMEMADE BREAD WITH THE BREAD MAKER

Time shown below varies somewhat depending on room temperature.
**DESCRIPTION**

- **HANDLE**
- **REMOVABLE LID**
- **AIR EXHAUST OPENING**
- **VIEWING WINDOW** Allows you to check what is going on inside.
- **GUIDE**
- **CONTROL PANEL**
- **MIXING BLADE** Install the mixing blade on the shaft.
- **BREAD PAN**
- **SHAFT**
- **APPLIANCE HANDLE** For easy transport.
- **CORD**
- **PLUG**

**ACCESSORIES**

<table>
<thead>
<tr>
<th>Combination measuring spoon</th>
<th>Measuring cup - for water and bread flour</th>
<th>Bread knife</th>
<th>Cook book</th>
</tr>
</thead>
<tbody>
<tr>
<td>Medium (M)</td>
<td>Large (L)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Small (S)</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Use:**
- Small (S) - for salt
- Medium (M) - for dry yeast (Teaspoon, approx. 5ml)
- Large (L) - for dry milk (Tablespoon, approx. 15ml) and sugar

**Note:**
It is recommended that the amount of bread flour is measured by weight method. The measuring cup is just reference for bread flour.
**CONTROL PANEL AND FUNCTION**

![Control Panel Diagram]

"START" light

This light goes on when the "START" button is pressed, and goes off when the "OFF" button is pressed.

*When buttons are pressed, the control panel beeps.*

<table>
<thead>
<tr>
<th>1</th>
<th><strong>MENU</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Press the select button for the type of bread you want, i.e. BREAD, BREAD RAPID, MIX BREAD or DOUGH. Each time you press this button, the next selection appears. (When the power goes on, the first selection shown is always BREAD.)</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>2</th>
<th><strong>BREAD COLOR</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Press this button if you want to change the degree of browning. When this button is pressed, the browning stage switches to LIGHT or DARK. The light goes out when the setting returns to MEDIUM. <em>Unless the setting is changed, the bread will be baked on MEDIUM.</em></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>3</th>
<th><strong>LOCK</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>If you want to block the setting button after the START button has been pressed, simply press the LOCK button. When the LOCK button has been pressed, the control light goes on, and all of the other buttons are blocked. When the baking process has finished the BAKE/FINISH light goes on, and the lock function is automatically turned off. If you wish to release the lock-function, press the LOCK button once more for at least ½ a second.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>4</th>
<th><strong>TIMER</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>The delay time can be set on the timer by means of the arrows pointing up and down. The delay time can be set from 4 hours and 20 minutes up to 13 hours. When you press the button with the arrow pointing up, the time 4:20 appears. Each press of the button moves the time on by 10 minutes, up to 13:00. When you press the button with the arrow pointing down, press of the button moves the time back by 10 minutes, down to 4:20. If you keep the button pressed down, the timer settings run through quickly. <em>The timer can only be used for the BREAD setting. It cannot be used in conjunction with the settings BREAD RAPID, MIX BREAD and DOUGH.</em></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>5</th>
<th><strong>START</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Press the START button when you want to start baking immediately or to start the timer function with a preset delay time.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>6</th>
<th><strong>OFF</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Press the OFF button if you have accidentally pressed a wrong button, and want to cancel or change the delay time on the timer, or want to cut off the power supply to the bread maker. (If the lock-function has been activated, this must be cancelled first-see 3 &quot;LOCK&quot; above before pressing the OFF button.) <em>The BREAD setting continues to show after the OFF button has been pressed.</em></td>
<td></td>
</tr>
</tbody>
</table>
# How to Use

**Baking Bread**  
Press (MENU) button → BREAD  
From start to finish 4 hrs and 10 min.

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Large (1.3 lb/590g of loaf bread)</th>
<th>Medium (13.9 oz/395g of loaf bread)</th>
<th>Small (7.1 oz/200g of loaf bread)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>1⅔ measuring cups (9.1 fl oz/270ml)</td>
<td>¾ measuring cup (6.1 fl oz/180ml)</td>
<td>¾ measuring cup (3.4 fl oz/100ml)</td>
</tr>
<tr>
<td>Bread flour</td>
<td>3 measuring cups (13.2 oz/375g)</td>
<td>2 measuring cups (8.8 oz/250g)</td>
<td>1 measuring cup (4.4 oz/125g)</td>
</tr>
<tr>
<td>Salt</td>
<td>1⅔ (S) spoon (0.2 oz/6g)</td>
<td>1 (S) spoon (0.15 oz/4g)</td>
<td>½ (S) spoon (0.07 oz/2g)</td>
</tr>
<tr>
<td>Sugar</td>
<td>3 (L) spoon (0.8 oz/21g)</td>
<td>2 (L) spoon (0.5 oz/14g)</td>
<td>1 (L) spoon (0.3 oz/7g)</td>
</tr>
<tr>
<td>Dry milk</td>
<td>1⅓ (L) spoon (0.3 oz/8g)</td>
<td>1 (L) spoon (0.2 oz/5g)</td>
<td>½ (L) spoon (0.1 oz/3g)</td>
</tr>
<tr>
<td>Butter</td>
<td>1⅓ (L) spoon (0.8 oz/23g)</td>
<td>1 (L) spoon (0.5 oz/15g)</td>
<td>½ (L) spoon (0.3 oz/8g)</td>
</tr>
<tr>
<td>Dry yeast</td>
<td>1−1⅔ (M) spoon (0.1 oz/3g)</td>
<td>1⅓ (M) spoon (0.1 oz/3g)</td>
<td>½ (M) spoon (0.05 oz/1.5g)</td>
</tr>
</tbody>
</table>

- Teaspoon can be used for measuring instead of (S) spoon or (M) spoon.  
- Tablespoon can be used for measuring instead of (L) spoon.  
- 1 (M) spoon (0.1 oz) of dry yeast is standard for a large loaf. However, should the bread not rise sufficiently, the yeast amount can be increased to 1½ (M) spoons (0.15 oz).

Be sure to use the spoon and cup included with this unit for all measuring!  
For best results, measure each ingredient precisely.  
(1 measuring spoon means 1 level measuring spoon)

**Spoon level (not heaping)**

Up to the "⅓" mark in the middle.

---

1 Remove the bread pan from the bread maker and install the mixing blade:

1. Open the lid and remove the bread pan by lifting the handle.  
2. Install the mixing blade on the shaft inside the bread pan as the following figure shows.  
3. Make sure the mixing blade is securely attached. If the mixing blade releases during operation, the dough will not be kneaded properly.
2 Place all ingredients in the bread pan:

[NO DELAY]

1 Place all ingredients in the bread pan, then go to instruction 3.

[DELAYED BAKING]

2 Pour water into the bread pan, add the flour, salt, sugar, butter, and dry milk, then place the DRY yeast on top of the DRY flour. Do not mix.

(When using the bread mix, pour water into the bread pan first, then bread mix and place the DRY yeast on top of the DRY flour.)

NOTE: If you plan to use the timer's delay feature, the yeast must be kept dry away from water. (See instruction 2-3)

If the yeast gets wet, it will ferment in advance and the dough will not rise when supposed to.

3 Placing the bread pan into the bread maker:

1 Put the bread pan into the bread maker, making sure the guide projection fits into the guide on the bread maker.

2 Push the bread pan down as indicated in the figure below, and it will click into place. Push the handle down and back.

- If the bread pan is not inserted properly, baking will not start even when the START button has been pushed. The display shows "-:0."

4 Closing the lid:

Using the handle, close the lid until it clicks audibly.

- If the lid is not properly closed, your bread will not bake properly.
5 Plug the bread maker in:
Plug the bread maker in:
The BREAD light is on.

6 Stating the bread maker:

**NO DELAY**
Push the START button.

**PRE-KNEAD**
Notice the START light is on and the unit is running.
Notice the timer left for the bread to be finished is displayed and is counting down.

**REST**

**KNEAD**

**FIRST RISE**
The timer counts down by the minute.
Timer to go.

**GAS SQUEEZE OUT**

**SECOND RISE**

**BAKE**

**FINISH**
The BAKE/FINISH light flashes quickly and cooling starts.

**COMPLETE**
When the baking process has been completed, the BAKE/FINISH light stops flashing to stay lit, and the beeper will sound 3 times telling you the bread is done. Notice on the timer display.

- If you would like to alter the degree of browning, simply press the BREAD COLOR button. The bread will bake on the MEDIUM setting, if the BREAD COLOR button is not activated. The degree of browning can be altered after starting up, if you press the BREAD COLOR button before the BAKE stage has been reached. If you have pressed the LOCK button, press it again to release the buttons and then select the browning setting you require.

- Press the LOCK button to block the setting functions after the START button has been pressed.

- If the bread maker does not start to work after the START button has been pressed, check the trouble shooting guide on pages 25 and 26.

- Remember that the bread maker remains hot until the BAKE/FINISH light has stopped flashing.
NOTE: When the FINISH light flashes quickly, it means that the baking process has ended. You may remove the bread pan while the finish light is still flashing. First, push the OFF button, then use a pot holder or a dish towel to lift the lid and remove the bread pan. (Be careful: the bread maker and the bread pan are very hot!) Then take the bread out of the pan, and place it on a wire rack to cool, if you do not want to cut it warm.

**USING THE DELAY TIMER**

Set the timer for however long you want to wait before the bread is finished (from 4 hours and 20 minutes to 13 hours, in 10-minute intervals). The time you set will be the time that the bread is baked and ready to serve.

**EXAMPLE**: It is 9:00 pm now. You would like to have the bread ready at 6:30 am the next morning. Set the timer for 11 hours, because there are 9 hours and 30 minutes between 9:00 pm and 6:30 am.

1. Pressing the button once will cause to appear.

2. Continue pressing the button until is shown flashing.

3. Push the START button. The display is no longer flashing, and the timer is set.

The timer cannot be used in conjunction with the BREAD RAPID, MIX BREAD and DOUGH settings.

The use of the button.
- If you pass the time that you wanted, push button to go back.
- If you keep pressing button, will be displayed. This is the longest time that the timer can be set.
- Keep the button pressed down, the timer will run back in 10-minute intervals.

The timer counts down by the minute.
7 When baking has been completed, remove the bread pan from the bread maker.

After the beeping sound stops, push the OFF button, open the lid, and pull the pan out by the handle.

Be sure to use pot holders or a dish towel, because the bread maker is very hot, especially inside.

8 Removing the bread

Turn the bread pan upside down and shake until the bread comes loose.

If you have baked a small loaf, it may stick to the mixing blade and may become hard to shake out. In this case, wait until the bread pan is cooled off sufficiently to allow it to be handled. You can then put your finger between the loaf and the bread pan to lift it out.

- If you do not push the OFF button after the beeping sound stops, the ventilator will run for 30 minutes to keep the bread from getting soggy from the cooled steam.
- Do not put the hot bread pan on the lid of the bread maker or any other item that may be damaged or discolored from the heat!

9 After use

Always unplug the bread maker after each use.

- If the mixing blade comes out attached to the bread, remove it with tongs or a towel.
  WARNING: It is hot!
- If the mixing blade remains inside the bread pan, see page 19. "Maintenance" for further information.

△ CAUTION

- For safety reasons, be sure to unplug the bread maker after each use.
If you only push the OFF button, the BREAD indicator light stays on and the START button could be pushed by accident.
If you want to bake bread in a hurry. Select the BREAD RAPID (MENU button) setting

- Add extra dry yeast:

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Large 1.3 lb/590g of loaf bread</th>
<th>Medium 1.4 oz/395g of loaf bread</th>
<th>Small 7 oz/200g of loaf bread</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>1 1/4 measuring cups (9.1 fl oz/270ml)</td>
<td>3/4 measuring cup (6.1 fl oz/180ml)</td>
<td>3/4 measuring cup (3.4 fl oz/100ml)</td>
</tr>
<tr>
<td>Bread flour</td>
<td>3 measuring cups (13.2 oz/375g)</td>
<td>2 measuring cups (8.8 oz/250g)</td>
<td>1 measuring cup (4.4 oz/125g)</td>
</tr>
<tr>
<td>Salt</td>
<td>1 1/2 (S) spoons (0.2 oz/6 g)</td>
<td>1 (S) spoon (0.15 oz/4 g)</td>
<td>1/2 (S) spoon (0.1 oz/2 g)</td>
</tr>
<tr>
<td>Sugar</td>
<td>3 (L) spoons (0.8 oz/21 g)</td>
<td>2 (L) spoons (0.5 oz/14 g)</td>
<td>1 (L) spoon (0.3 oz/7 g)</td>
</tr>
<tr>
<td>Dry milk</td>
<td>1 1/2 (L) spoons (0.3 oz/9 g)</td>
<td>1 (L) spoon (0.2 oz/5 g)</td>
<td>1/2 (L) spoon (0.1 oz/3 g)</td>
</tr>
<tr>
<td>Butter</td>
<td>1 1/2 (L) spoons (0.8 oz/23 g)</td>
<td>1 (L) spoon (0.2 oz/6 g)</td>
<td>1 (L) spoon (0.3 oz/9 g)</td>
</tr>
<tr>
<td>Dry yeast (no prefermentation type)</td>
<td>2 (M) spoons (0.2 oz/6 g)</td>
<td>2 (M) spoons (0.2 oz/6 g)</td>
<td>1 (M) spoon (0.1 oz/3 g)</td>
</tr>
</tbody>
</table>

- Teaspoon can be used for measuring instead of (S) spoon or (M) spoon. Tablespoon can be used for measuring instead of (L) spoon.
- Bread with added fruit cannot be baked on the RAPID BREAD setting.
- The timer cannot be used in conjunction with the BREAD RAPID setting.

From removing the bread pan to plugging the bread maker in, follow the same procedures for BREAD. (1 thru 5 only—page 9 to 11)

6 Starting the bread maker:

1. Select the BREAD RAPID setting

   - HB-810T

   [BREAD](COLOR) LIGHT DARK KNEAD/BAKE/END (O) [CLOCK]

2. Press the START button

   - PRE-KNEAD
   - REST
   - KNEAD

   The START light goes on, the time to end of baking time appears, and the bread maker starts kneading.

   The timer counts down by the minutes.

   The process from rising to the end of baking is the same as that shown under BREAD. When the bread is finished, it can be removed from the bread pan in the same way.
How to make raisin bread

Select the MIX BREAD (MENU button) setting
From start to finish 4 hours and 10 minutes

- Use the same ingredients as for normal bread, and add the fruit to the dough during the KNEAD phase.

<table>
<thead>
<tr>
<th>Loaf size</th>
<th>Large</th>
<th>Medium</th>
<th>Small</th>
</tr>
</thead>
<tbody>
<tr>
<td>Amount of raisins</td>
<td>1/2 measuring cup (3.2oz)</td>
<td>1/4 measuring cup (2.1oz)</td>
<td>1/6 measuring cup (1.1oz)</td>
</tr>
</tbody>
</table>

NOTE: The timer's delay feature cannot be used for MIX BREAD setting.

From removing the bread pan to plugging the bread maker in, follow the same procedures for BREAD (1 thru 5 only-page 9 to 11).

Starting the bread maker

1. Select the MIX BREAD (MENU button) setting.
2. Press the START button.

- Add the raisins evenly. If you add all the raisins at the same time, they will all be in one clump when the bread is finished.
- Do not add the raisins before the 5 beeping sound.
- If you prefer some of the raisins to be crushed, these should be added to the ingredients at the start of the BREAD phase and will be automatically baked. (The color of the finished bread will be darker).

The process from rising to end of baking is the same as that shown under BREAD. When the bread is finished, it can be removed from the bread pan in the same way.
Preparing the dough

Select the DOUGH (MENU button) setting
From start to finish 1 hour and 40 minutes

- Please check with the enclosed "COOK BOOK" for information on preparing ingredients for various types of bread and doughs that can be made using the DOUGH setting.

NOTE: The timer's delay feature cannot be used for DOUGH setting.

From removing the bread pan to plugging the bread maker in, follow the same procedures for BREAD. (1 thru 5 only—page 9 to 11)

6 Starting the bread maker.

1. Select the DOUGH (MENU button) setting.

2. Press the START button.

PRE-KNEAD

The START light goes on, the time, to end of the first rise time appears, and the bread maker starts kneading.

REST

KNEAD

FIRST RISE

COMPLETE

The timer counts down by the minutes.

When the first rise is finished, the BAKE/FINISH light goes on and the beeper sounds 3 times to let you know. The timer shows "0":

7 To take dough out:

1. Push the OFF button, open the lid and pull the pan out by the handle.

2. Gently take the dough out. Now carefully remove the mixing blade.

CAUTION

- Be sure to unplug this unit after each use.

Now you can shape the dough as you wish. Let it rise in a warm place and bake it in your oven.
1 Use only fresh ingredients
Store the flour in place free from moisture. Use the package as quickly as possible after opening.

Yeast
Use only dry yeast which does not need preliminary fermentation. The low bread may be baked according to the type of dry yeast.

After opening a package, store unused yeast in your refrigerator.

2 Measure the ingredients accurately:
- Accurate measurements are essential to making delicious bread.

For better results, use a scale which can calibrate grams or ounces rather than a measuring cup. (Use a scale for cooking)

When using the spoon included, measure an even spoonful of ingredients. Do not pack the ingredients into the spoon.

An even spoonful of ingredients.

3 To ensure tasty bread:
- When eating:
  Enjoy it toasted or freshly sliced. Refer to cook book included to enjoy variety of home baking recipes.

- When eating later:
  Wrap the bread in a plastic bag to prevent it from drying out.

When storing
After cooling the bread completely, wrap in foil or a plastic bag.

For 2 or 3 days' storage, wrap well and store homemade bread in a refrigerator.

For longer storage, wrap well and store it in a freezer.
### DISPLAY INDICATIONS

#### When the START button is pressed:

<table>
<thead>
<tr>
<th>Display</th>
<th>Cause</th>
<th>How to reset</th>
</tr>
</thead>
<tbody>
<tr>
<td><img src="image1.png" alt="Image" /></td>
<td>There is no bread pan in the bread maker, or the bread pan has not been properly positioned.</td>
<td>Put the bread pan in the bread maker again: you should clearly hear a click. Check that the display <strong>-E</strong> is no longer showing, and press the START button again.</td>
</tr>
<tr>
<td><img src="image2.png" alt="Image" /></td>
<td>The oven area is hot (above 100°F/38°C). This may occur during continuous use.</td>
<td>Open the lid to cool the oven area for 30 minutes to 1 hour. If the ventilating is finished, START can be set after 5–10 minutes again. When the <strong>-H</strong> indication goes out, press the START button.</td>
</tr>
<tr>
<td><img src="image3.png" alt="Image" /></td>
<td>The oven area is cool (under 14°F/-10°C)</td>
<td>Remove the unit to warm place. When the <strong>-L</strong> indication goes out, press the START button.</td>
</tr>
</tbody>
</table>

#### When the interruption in the power supply is caused:

<table>
<thead>
<tr>
<th>Display</th>
<th>Cause</th>
<th>How to reset</th>
</tr>
</thead>
<tbody>
<tr>
<td><img src="image4.png" alt="Image" /></td>
<td>The timer display flashes on and off, without showing the time.</td>
<td>There has been an interruption in the power supply for more than 10 minutes during operation. Remove the dough and start again using all new ingredients. If the interruption in the power supply is momentary, the operation will not be affected.</td>
</tr>
<tr>
<td><img src="image5.png" alt="Image" /></td>
<td>Only the &quot;BREAD&quot; menu display is showing.</td>
<td>There has been an interruption in the power supply for more than 1 hour during operation.</td>
</tr>
</tbody>
</table>
**FIRST STEP**

- Be sure to disconnect power by pulling out the plug, and allow the main body to cool down enough before initiating maintenance.

**METHOD OF DETACHING THE MIXING BLADE**

- The mixing blade may become hard to detach from the shaft as it sticks.
- Immediately after removing the baked bread, pour water or tepid water into the bread pan. Leave it for 30 minutes to loosen, then detach the mixing blade.
  (If you leave the mixing blade in the bread pan, it becomes harder to detach.)
- If the mixing blade can not be detached, pour hot water in the bread pan and leave it for more than 30 minutes to loosen and detach the mixing blade.

**MAIN BODY, LID**

- Wipe with well wrung dishcloth. Do not immerse in water or splash water, as they may become the cause of malfunction or electric shock.
- You can remove the lid by opening it up to 45 degrees of angle and pull it upward.

**CAUTION!**

- Avoid using any cleaning agent other than tableware detergent, such as benzine, thinner, polishing powder and scrubbing brush, for they are harmful to the surface finish.

- Do not immerse this bottom in water. Wipe with well wrung dishcloth.

- Be sure that the oven area is always kept clean.
- Do not use the bread maker without rubber packing inside the inner case.

- If you remove the rubber packing, it will cause noise. Wash the rubber packing with soft material like sponge and let it dry.
- After using, unplug and gently wipe out crumbs or dust in the oven area with well wrung dishcloth.

Coupling: clean soiling with a tissue paper.
BREAD PAN
• Wash the shaft with soft material like sponge, to prevent damage to the seal packing and let it dry.

MIXING BLADE TREATED WITH FLUOROCARBON
• Wash with a soft material like sponge, and let it dry.
• After immersing it in water for a while, clean it by using a soft toothbrush.

If the aperture in the mixing blade is blocked, the blade should be immersed in water for a short time and then cleaned with a toothbrush or the like.

BREAD PAN AND MIXING BLADE
IN ORDER TO PREVENT DAMAGE TO THE FLUOROCARBON RESIN COATING
• Metallic scoop, knife or fork, etc., should not be used.
• Be sure to keep clean after each use. After continued use, some slight amount of discoloration may take place due to the action from the moisture and steam. This will not make any changes in ease of use or in the quality of the baked bread.

STORING THE BREAD MAKER
Be sure that the body has cooled completely before storing.
Be sure that all moisture inside the unit has dried completely.
Be sure to close the lid.
Do not place a heavy object on the lid. This may damage the seal.
Q & A FOR HOME BAKERY

Q1 Why the height and shape of bread differ in each use?

A1 The height and shape of bread differ depending on the room temperature and resting time (when using timer). Also, accurate measurement of ingredients is essential to make delicious bread.

Q2 Why the bread didn’t rise?

A2 If you forget to add the yeast or to install the mixing blade, the bread does not rise. Also, if the yeast is not enough or is stale, a small loaf may result. A small loaf may result according to type, amount and freshness of yeast.

Q3 The bread has an offensive odor, why?

A3 Because stale ingredients may have been used, or the yeast may have been added too much. The BREAD RAPID setting requires the use of a larger amount of yeast, and this can lead to the development of a strong smell. We recommend using fresh ingredients. Accurate measurement of ingredients is essential to make delicious bread.

Q4 The structure of the bread is coarse, why?

A4 The bread is cottage loaf shaped, not long like most commercial loaves. The shape of the bread pan means that it has to rise and be baked vertically, and this gives it a different structure from commercially baked bread.

Q5 Why there is a big hole in the center of the loaf?

A5 During kneading air has collected in this spot and has not been expelled during gas squeeze-out process. The bread was baked with this air bubble inside.
Q6 The mixing blade comes out with the bread.

A6 It is not abnormal as the mixing blade is detachable. Use a non-metallic skewer, chopsticks or tongs to remove it. Caution: The mixing blade will be hot.

Q7 The timer can be set only for 4 hours and 20 minutes up to 13 hours.

A7 Bread making takes a minimum of 4 hours and 10 minutes. Any ingredient may be spoiled, if the timer setting exceeds 13 hours.

Q8 Why raisins are not added with all the other ingredients?

A8 The purpose is to keep the shape of the raisins without smashing, and dough that contains raisin in one clamp may not rise sufficiently. Add them in the middle of kneading process at the 5 beeping sounds. (Refer to how to make raisin bread on page 13.)

Q9 The timer cannot be used for MIX BREAD setting, why?

A9 Because you have to open the lid and add raisins in the middle of kneading process. Egg is not recommended when using the timer, because it may spoil while sitting in the bread pan.

Q10 The timer cannot be used for DOUGH setting, why?

A10 Because dough may spoil while sitting in the bread pan.
Q & A FOR HOME BAKERY

INGREDIENTS

Q11 Can 1/2 or double ingredients of prescribed amount be used?

A11 Home bakery sizes are: Small (7oz/200g of loaf bread), medium (14oz/395g of loaf bread) and large loaves (1.3lb/590g of loaf bread).

If it is too little, the mixing blade may come off.

If it is too much, bread swells out from the bread pan.

Q12 Can fresh milk be used in place of dry milk?

A12 Yes. Be sure to deduct the same amount from the water measure.

Fresh milk is not recommended when using the timer, because it may spoil while sitting in the bread pan.

OTHERS

Q13 The bread maker makes a noise at night when using the timer, why?

A13 Because the bread maker starts kneading at night to make fresh bread the next morning.

It is the noise of the mixing motor and ventilator.

Q14 The bread maker was unplugged during operation by accident.

A14 If the interruption in the power supply is momentary within 10 minutes, (according to lower room temperature, it becomes shorter), the operation will not be affected. Plug in again, and the operation will continue. Do not press the OFF button during operation, because it cancels all operations and shuts off all power, and then pressing the START button starts with the first kneading process. This is why it is advisable to use the LOCK function after starting.
Q15 What will happen if the bread is not removed from the bread pan after baking?

What's happening in there?

A15 The bread will be cooled down and moisture taken out during the last process, and the ventilator will run for additional 30 minutes to keep the bread from getting soggy. For best results, then carefully remove the bread from the pan and cool on a wire rack.

Q16 The finish is sometimes light and sometimes dark, why?

Dark Light

A16 Use the BREAD COLOR button to choose the crust color you prefer, LIGHT, MEDIUM or DARK. You can choose your setting even after the START button has been pushed, but it must be before the BAKE light goes on. If you have activated the LOCK function, you must cancel this first to change your choice of color.

Q17 What should I do if the bread rises up to the lid and the viewing window?

A17 Use less dry yeast and/or sugar.

Q18 Why can't I bake fruit bread on the BREAD RAPID setting?

Take it easy please!

A18 The rising time is decreased in the BREAD RAPID setting. This means that the baking time is strongly influenced by the amount of ingredients and type of bread desired, and fruit bread doesn't apply to this setting.
<table>
<thead>
<tr>
<th>Unplugged</th>
<th>Does not operate</th>
<th>Smoke emitted from openings</th>
<th>Sides collapse and damp inside</th>
<th>Top inflated and browned</th>
<th>Bread loaf too short</th>
</tr>
</thead>
<tbody>
<tr>
<td>Display</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Please check the following:

- **Unplugged**: Display
- **Oven area is abnormal**: Display

Ingredients spilled on heating element or oven area.

Bread left in bread pan too long after baking.

<table>
<thead>
<tr>
<th>Measurement errors</th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Flour</strong></td>
<td>Too much</td>
<td>Not enough</td>
<td></td>
</tr>
<tr>
<td><strong>Yeast</strong></td>
<td>Too much</td>
<td>Not enough</td>
<td></td>
</tr>
<tr>
<td><strong>Sugar</strong></td>
<td>Too much</td>
<td>Not enough</td>
<td></td>
</tr>
<tr>
<td><strong>Water</strong></td>
<td>Too much</td>
<td>Not enough</td>
<td></td>
</tr>
</tbody>
</table>

Mixing blade not installed in bread pan.

Power outage. (Is the time flashing on and off, or is the display only showing BREAD?)

OFF button was pressed after starting.

Lid was open during operation.

<table>
<thead>
<tr>
<th>Type of flour</th>
<th>Whole wheat flour used</th>
<th>Self rising flour used</th>
</tr>
</thead>
</table>

Wrong type of yeast used.

Old flour, yeast used.

Bread sliced just after baking (Steam was not allowed to escape).

Accidentally chose the DARK setting.
<table>
<thead>
<tr>
<th>Floured</th>
<th>Under-</th>
<th>Coarse</th>
<th>Over-</th>
<th>Ill-</th>
<th>Slices</th>
</tr>
</thead>
<tbody>
<tr>
<td>top</td>
<td>baked</td>
<td>bread</td>
<td>baked</td>
<td>shaped</td>
<td>unevenly and</td>
</tr>
</tbody>
</table>

### REMEDY

1. Plug the bread maker in and press the **START** button.
2. Press the **START** button when oven area is normal.
   
   (14°F/−10°C to 100°F/38°C)
3. Put the bread pan in the bread maker again; you should clearly hear a click. Check that the display “—:—” is no longer showing, and press the “START” button again.
4. Start again wiping out crumbs or dust in oven area.
5. Remove the bread from the bread pan immediately after baking.
6. Start measuring the ingredients accurately again.
7. Start installing the mixing blade on the shaft again.
8. Start using all new ingredients again.
9. Start using all new ingredients again.
10. Start using all new ingredients again.
11. Start using bread flour again.
12. Start using yeast which does not need preliminary fermentation again.
13. Start using fresh flour and yeast again.
14. Cut bread after cooling it.
15. Start using all new ingredients again and choose the medium or light settings.
### SPECIFICATIONS

<table>
<thead>
<tr>
<th>Power supply</th>
<th>A.C. 120V, 60Hz</th>
</tr>
</thead>
<tbody>
<tr>
<td>Power Consumption</td>
<td>680W</td>
</tr>
<tr>
<td>Dimensions (W X D X H)</td>
<td>$9\frac{3}{4}'' \times 14\frac{3}{8}'' \times 13\frac{3}{8}''$ (25.2cm × 36.5cm × 34.5cm)</td>
</tr>
<tr>
<td>Weight</td>
<td>approx. 17 lbs (approx. 7.7kg)</td>
</tr>
<tr>
<td>Timer</td>
<td>4 hours and 20 minutes up to 13 hours (digital clock, runs backwards)</td>
</tr>
<tr>
<td>Power cord</td>
<td>47&quot; (1.4m)</td>
</tr>
<tr>
<td>Thermal fuse</td>
<td>378°F (192°C)</td>
</tr>
</tbody>
</table>

### AFTER SERVICE

When abnormality is recognized during use, ask the store you bought it from for repair instructions. Do not repair or work on it yourself.