Always follow basic safety precautions when using electrical appliances. Read all instructions carefully. Please keep this instruction book at hand for easy reference.
INDEX

IMPORTANT SAFEGUARDS .......................... 3
BEFORE USE

PARTS NAMES AND
HANDLING INSTRUCTIONS ............. 5
CONTROL PANEL.......................... 6
HOW TO USE THE TIMER ............... 6
ACCESSORIES .......................... 7
BEFORE BAKING .......................... 8

HOW TO USE / MENU

BASIC BREAD (REGULAR) ............... 9
BASIC BREAD (FIRM) .................. 14
OTHER BASIC BREADS ............ 17~20
• SOFT COURSE .................. 18
• QUICK BAKING COURSE ......... 19
• FRENCH BREAD COURSE ....... 20

DOUGH SETTING COURSE
(BREADS / PIZZA) ............ 21~25
• BUTTER ROLL / DOUGHNUT .... 22
• BRIECHO / CINNAMON ROLL ..... 23
• CROISSANT / WHOLE WHEAT BUNS 24
• PIZZA (4 TYPES) / SOFT PRETZELS .... 25

COOKIE/PASTA DOUGH
SETTING COURSE ............ 26~29
• BASIC COOKIES / OATMEAL COOKIES
  / SUGAR COOKIES .................. 27
• HOME MADE PASTA / FETTUCCINE
  WITH TUNA AND BROCCOLI ......... 28
• LASAGNA / SCONE ............. 29

CAKE COURSE .................. 30~31
JAM COURSE .................. 32

TIPS ON USING YOUR HOME BAKERY

CLEANING AND MAINTENANCE ........ 33
Q&A FOR BAKING BREAD ............. 34
TROUBLESHOOTING GUIDE ............ 35

IMPORTANT SAFEGUARDS

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

1. Read all instructions carefully.
2. Do not touch hot surfaces. Use handles or knobs.
3. Do not close or clog the steam vent opening under any circumstances.
4. To protect against electrical shock, do not immerse cord, plug or baking machine in water or other liquids.
5. Close supervision is necessary when the appliance is used by or near children.
6. Unplug the power cord when the appliance is not in use or before cleaning.
7. It is advisable to cool before putting on or taking off any parts, and before cleaning the appliance.
8. Do not use or operate the appliance with a damaged cord or plug, after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility or dealer for examination, repair or adjustment.
9. The use of accessory attachments not recommended or sold by the appliance manufacturer may cause injuries.
10. Do not use outdoors.
11. Do not place the appliance on or near heat sources such as gas or electric stoves, ovens or burners.
12. Extreme caution must be given when moving the appliance containing hot contents or liquids.
13. To disconnect, press RESET and remove plug from wall outlet. Never pull on cord.
14. Do not use the appliance for other than intended or specified purposes.
15. Avoid moving parts.
16. Use only an electrical outlet rated at 15 amperes or more.
17. Use only 120-VOLT AC electrical current.
18. Do not scratch, damage, modify, forcefully bend, pull, twist or fold the power cord.
19. Do not place the appliance on unstable surfaces or on surfaces that are vulnerable to heat.
20. Do not move the appliance while in operation.
21. Hold the handle of the baking pan when removing the bread after cooking completion.
22. Do not immerse the lid in water when cleaning.

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

Note

A. A short power cord is provided to reduce the risk of becoming entangled in or tripping over.
B. Extension cords may be used if care is exercised in their use.
C. When an extension cord is used:

(1) The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and
(2) The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

SPECIFICATIONS

Power consumption: Heater: 450W
Power consumption: Motor: 95W
Power supply: 120V, 60Hz
Dimensions: 8”x11”x12”
Weight: 12lbs.
**IMPORTANTES MESURES DE SÉCURITÉ**

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

1. Lisez toutes les instructions.
2. Ne touchez pas les surfaces qui peuvent être chaudes.
3. Utilisez les poignées ou les boutons.
4. Pour se protéger de secousses électriques, n'immergez pas le câble, la fiche ou l'appareil à faire du pain dans de l'eau ou tout autre liquide.
5. Débranchez le câble d'alimentation secteur lorsque l'on n'utilise pas l'appareil, ou avant de le nettoyer.
6. Laissez l'appareil refroidir avant de le manipuler ou de retirer n'importe quelles pièces, et avant de le nettoyer.
7. Ne pas faire fonctionner l'appareil si le cordon ou la fiche sont endommagés, si l'appareil ne fonctionne pas correctement, s'il est tombé ou s'il a été endommagé. Confiez au service de réparation recommandé le plus proche tout examen, réparation ou réglage électrique ou mécanique de l'appareil.

**CONSERVEZ CES INSTRUCTIONS**

CET APPAREIL EST RÉSERVÉ À L'USAGE DOMESTIQUE.

**Nota**

A. Un câble d'alimentation secteur court est fourni pour diminuer les risques provenant d'un emmêlement ou d'un trébuchement sur un câble plus long.
B. Des câbles de rallonge sont disponibles et peuvent être utilisés si l'on prend garde lors de leur utilisation.
C. Lorsqu'on utilise un câble de rallonge, il faut que:

1. La fiche électrique indiquée sur le câble de rallonge convienne au service de l'appareil.

2. Le câble de rallonge ne doit être disposé de telle sorte qu'il ne recouvre pas le dessus d'un comptoir ou d'une table d'où il risquerait d'être tiré par un enfant ou sur lequel on pourrait trébucher involontairement.

**SPÉCIFICATIONS**

Puissance: Circuit chauffage: 450W
Consommation: Moteur: 30W
Tension: 120V, 60Hz
Dimensions: 21.5x28.5x31cm
Poids: 5.6 kg

---

**PARTS NAMES AND HANDLING INSTRUCTIONS**

How to remove and attach the Lid
1. Open the Lid at an angle of 45 degrees, then pull and lift it up towards you to remove.
2. Insert the Lid into the Hinge of the Main Body to attach.

How to attach and detach the Power Cord Holder
1. Align the hole of the Power Cord Holder to the projected part of the Main Body and press it down. Then press the bottom part of the holder towards the Main Body. Do the reverse to remove.

How to store the Power Cord
1. Fold the Power Cord and store at the Power Cord Holder.
2. Be sure to take out the Power Cord from the holder before use.
3. Do not forcefully pull the Power Cord when storing or unplugging.

How to remove the Baking Pan
1. Turn the Baking Pan counter-clockwise to release and remove.

How to attach the Baking Pan
1. Set the Baking Pan at the center of the Main Body.
2. Turn the Baking Pan clockwise to set the Baking Pan.

How to attach the Kneading Blade
1. Match the shape of the Kneading Blade with that of the Rotating Shaft to attach. Be sure to insert the Kneading Blade securely, otherwise it will not knead properly.
**CONTROL PANEL**

**DISPLAY**
Indicates the remaining time for baking completion, the crust color, etc. The display illustrated below shows at menus and information, which is for reference only and will not appear during actual use.

**START/RESET key**
Press this key to start a process or Timer operation. Press and hold the key slightly longer to cancel a process or when the program is completed. The operation lamp turns off while baking.

**CRUST CONTROL key**
For choosing the desired crust color: LIGHT and REGULAR (for BASIC (REGULAR / FIRM) Bread, QUICK BAKING and CAKE settings).
- LIGHT: Lighter crust setting.
- REGULAR: Regular crust setting.

**TIMER key**
Use this key when you would like to delay the completion of your program. To set the Timer, determine when you would like your bread to be ready, then set the Timer to reflect the time difference between the present time and the time you determined. Each press of (g) advances in increments by 10 minutes, and each press of (h) moves time backwards by 10 minutes. Once the set time exceeds the maximum time of 13:00 (13 hours), the Display returns to the minimum time.

**COOKIE/PASTA DOUGH key**
Setting for making cookie/pasta dough.

**CAKE key**
Setting for baking cake.

**JAM key**
Setting for making jam.

**MODE SELECT key**
Press this key to choose the dough preparation/baking course you desire. BASIC (REGULAR / FIRM) This setting is for baking a basic bread using active dry yeast.
SOFT: This setting is for baking a soft bread using active dry yeast.

**QUICK BAKING**
This setting is used for quickly baking a basic bread using rapid rise yeast.
FRENCH BREAD: This setting is for baking a french bread using active dry yeast.

**DOUGH SETTING**
This setting is ideal for making bread-style dough using active dry yeast.

<table>
<thead>
<tr>
<th>COURSE</th>
<th>BASIC BREAD</th>
<th>SOFT</th>
<th>QUICK BAKING</th>
<th>FRENCH BREAD</th>
<th>DOUGH SETTING</th>
<th>CAKE</th>
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**ACCESSORIES**

**Measuring Cup:**
The supplied Measuring Cup is for measuring liquids only. It measures 1 cup when filled to the brim.
*Please use a nested measuring cup to measure dry ingredients (see below).*

**Measuring Spoon:**
The supplied Measuring Spoon may be used to measure yeast, sugar, salt, dry milk, and spices. The large side measures 1 tablespoon; the small side measures 1 teaspoon. The halfway mark on each measures one-half tablespoon and one-half teaspoon, respectively.

**How to Measure the Ingredients**

**Dry Ingredients:**
1. Spoon the dry ingredients into the cup, filling it to overflow. Do not press or shake down.
2. Level with a straight edge object such as the back of a knife by sweeping off the excess ingredients. To measure 3/4 cup of flour, fill and level the 1/2 cup and the 1/4 measuring cups. DO NOT attempt to measure 3/4 cup of flour by filling a 1 cup measuring cup to the 3/4 line. Spices and small amounts of dry and liquid ingredients are measured in the Measuring Spoon which comes with the Home Bakery. Be sure to level off the same way.

**Liquid:**
1. The liquid should be poured into the cup while the cup is placed on a flat surface and measured at eye level.

**Measuring Ingredients**
It is important that you measure accurately and correctly every time to bake bread for the best possible result. Dry ingredients such as flour and sugar need to be measured in “nested” measuring cups (the type that fit inside each other). They come as 1/4, 1/3, 1/2, and 1 cup. Liquid measuring cups are usually made of transparent glass or plastic with lines marking the gradations. The Home Bakery comes equipped with a measuring cup and spoon. USE THE MEASURING CUP FOR LIQUIDS ONLY. It measures up to 1 cup when filled to the very brim. The measuring spoon has a small and large side. The large side measures 1 tablespoon to the top and 1/2 tablespoon or 1-1/2 teaspoons to the halfway mark on that side. The smaller side of the measuring spoon measures 1 teaspoon to the top and 1/2 teaspoon to the half mark.
**BEFORE BAKING**

**Characteristics of Ingredients**

- **Active Dry Yeast** feeds on sugar and ferments it, thus causing dough to rise. Active Dry Yeast (singly dried granules of yeast) is made of tiny plants that change food (especially sugar and starch) into bubbles of carbon dioxide. As these bubbles expand, the bread rises.

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

- **Butter and Oil** tend to make the texture of yeast breads, French bread gets its unique crust and texture from the lack of added oil. However, bread that calls for oil stay flunter longer. Butter should be measured and cut into small pieces. The recipes developed for the Home Bakery use unsalted butter; however, regular butter or margarine can be substituted for unsalted butter.

- **Cracked Wheat** is very coarse in texture. It comes from wheat kernels cut into angular fragments. It gives whole grain breads a nutty flavor and crunchy texture).

- **Eggs** add richness and volume to yeast bread. You can also use white or whole eggs in these recipes.

- **Fructose** is naturally occurring sugar found in fruits, berries, and honey. The taste of fructose is similar to that of common sugar.

The added benefit that it is 1-1/2 sweeter than sugar. Fructose is a carbohydrate which must be accounted for in the diet.

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

- **Homogenized Milk** & Buttermilk add butter and flavor. You may substitute homogenized milk or buttermilk for dry milk, but the loaf may come out shorter and the crust may be darker than dry milk breads.

- **Salt** is necessary when making yeast breads. It not only adds flavor but controls the growth of yeast, which helps the bread rise. Too much salt can still the yeast, but too little lets the dough rise so fast it may fall before baking is complete. Salt also keeps bread from getting stale too quickly.

- **Seven Grain Cereal** is a blend of cracked wheat, oats, bran, rye, corn meal, flax seeds and rolled oats.

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

- **Whole Wheat Flour** is stone-ground from the entire wheat kernel, is heavier, and richer in nutrients.

**Tips on Using Your Home Bakery**

Creating Your Own Yeast Breads

The recipes on the following pages are unique and were created for the Home Bakery Mini by Zojirushi. Each oven features ingredients that best complement a particular kind of bread and each was tested in our machines. When creating your own yeast bread recipes or baking an all-purpose, use this book as a guide for converting portions from your recipe to the Home Bakery. These portion guidelines will result in a heavier and somewhat coarser dough.

- **Liquid** should be placed into the Baking Pan first, then the dry ingredients. The yeast should be added last and sprinkled on the dry ingredients so that the yeast does not come in contact with any liquids.

- **Again**, check our recipes for guidelines on how much of these ingredients you can add to your dough. Be aware that additions like bran tend to make dough heavier and somewhat coarser in texture.

- **If the room temperature is above 77°F, it is recommended to use refrigerated liquids.** You should be kept in a room at a room temperature.

- **Changes in humidity or baking in high altitudes may require ingredient adjustments, humidity tends to make dough moister. High altitudes tend to make the base rise too quickly. For humidity, try adding an extra tablespoon of flour to improve the consistency. Repeat it necessary until the dough forms a nice ball. For high altitudes, decrease the amount of yeast by approximately 1/2 teaspoon, and decrease the sugar slightly.**

- **For recipes using liquid yeast, milk or eggs, substitutions should not be used for food safety reasons.**

**Tips on Dark Breads**

Breads made with whole grain flours, such as whole wheat or rye, require a bit more tender loving care to ensure that they achieve the height of deliciousness. Notice that some whole grain breads may also call for substantial amounts of bread flour. This is because the darker flours need to be “lightened” with white flour for the best-textured, best-looking loaf.

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1 Attach the Kneading Blade to the Baking Pan, precisely measure the ingredients and add them to the Baking Pan in the following order:

(1) Water (or other liquids)
(2) Bread flour, sugar, dry milk, salt and butter.
(3) Make a depression in the middle of the flour and sprinkle yeast in it.
Make sure the yeast does not touch any liquid.

2 Set the Baking Pan and close the Lid.

(1) Set the Baking Pan into the bread machine.
(2) Turn the Baking Pan clockwise to lock in position.
(3) Fold down the Handle and close the Lid.

3 Plug the bread machine into an outlet.

4 Start baking.

(1) Check that the arrow (▲) is set to BASIC BREAD REGULAR.
Press the CRUST CONTROL key to choose the desired crust color:
Regular or Light.
(2) Press the START/RESET key.
A beep will sound and the Operation lamp will turn on. After the resting process has completed, kneading will start.
During the resting process the Kneading Blade will not turn.
The completion time will depend on the selected crust color.
Regular: 3 hours 40 minutes, Light: 3 hours 30 minutes.
(The remaining time until completion will be indicated by 1 minute intervals.)
Please refer to p.6 when using the Timer.
When the ADD indicator flashes and beeps sound, add additional ingredients such as raisins or nuts.

5 Remove the Baking Pan.
When baking is complete, a beep will sound and “COMPLETE” will be displayed. Press and hold the START/RESET key until you hear a beep and then open the Lid. Use oven mitts to hold the Handle. Turn the Baking Pan counterclockwise to remove.

- When the START/RESET key is not pressed
  ※ As the bread machine will automatically Keep Warm for 60 minutes, if the bread is not removed immediately after baking completion, the bread may collapse or the crust may become thick and dark. Therefore, it is recommended to remove the Baking Pan after baking completion. (This only applies to BASIC BREAD, SOFT BREAD, FRENCH BREAD and QUICK BAKING courses.)
  ※ Do not place the hot Baking Pan on place mats that are vulnerable to heat as they get damaged.

6 Remove the Bread.

Turn the Baking Pan upside down, hold the Handle and shake the loaf out.
Place the bread on a rack to cool down and to release moisture from the bottom of the bread.

※ Be careful not to burn yourself.
※ Some breads might be difficult to remove depending on the condition of completion.
※ If the Kneading Blade becomes stuck in the bread, use a rubber spatula to remove, as the Kneading Blade may still be hot.
※ When removing breads with hard crusts like French bread, twist the blade under the Baking Pan several times.

7 After use.
Unplug the unit from the electrical outlet by holding the Power Plug.
### Basic Bread — Regular Variations

#### How to prepare:
- Add the ingredients into the Baking Pan in the order listed. Then select the "BASIC BREAD REGULAR" cycle by using the MODE SELECT key.
- Make sure the yeast does not touch any liquid and to sprinkle it on the center of the floor.
- The timed function is available.

<table>
<thead>
<tr>
<th>Bread</th>
<th>Ingredients</th>
<th>Timers</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Basic White Bread</strong></td>
<td>Water, Bread Flour, Sugar, Dry Milk, Salt, Butter, Active Dry Yeast</td>
<td>2/3 cup, 2 tsp.</td>
</tr>
<tr>
<td><strong>Honey Bread</strong></td>
<td>Water, Sugar, Honey, Salt, Filled, 2 tsp.</td>
<td>2/3 cup, 1 tsp.</td>
</tr>
<tr>
<td><strong>Granola Bread</strong></td>
<td>Water, Sugar, Salt, Filled, 1 tsp.</td>
<td>2/3 cup, 1/2 tsp.</td>
</tr>
<tr>
<td><strong>Raisin Bread</strong></td>
<td>Water, Sugar, Salt, Filled, 1 tsp.</td>
<td>2/3 cup, 1 tsp.</td>
</tr>
<tr>
<td><strong>Walnut Bread</strong></td>
<td>Water, Sugar, Salt, Filled, 1 tsp.</td>
<td>2/3 cup, 1 tsp.</td>
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</tbody>
</table>

#### Sugar Free White Bread

<table>
<thead>
<tr>
<th>Ingredients</th>
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<tbody>
<tr>
<td>2/3 cup, 2 tsp. Water, Bread Flour, Sugar, Salt, Butter, Active Dry Yeast</td>
<td>2/3 cup, 1 tsp.</td>
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</tbody>
</table>

#### 100% Whole Wheat Bread

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Timers</th>
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</thead>
<tbody>
<tr>
<td>3/4 cup, 2 tsp. Water, Whole Wheat Flour, Sugar, Dry Milk, Salt, Filled, 1 tsp.</td>
<td>2/3 cup, 1/2 tsp.</td>
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</tbody>
</table>

#### Fat Free Basic Wheat Bread

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<th>Ingredients</th>
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<tbody>
<tr>
<td>3/4 cup, 1 tsp. Water, Bread Flour, Sugar, Dry Milk, Salt, Filled, 1 tsp.</td>
<td>1/3 cup, 1/2 tsp.</td>
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#### Chocolate Bread

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Timers</th>
</tr>
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<tbody>
<tr>
<td>3/4 cup, 1/2 tsp. Water, Bread Flour, Sugar, Dry Milk, Salt, Filled, 1 tsp.</td>
<td>1/3 cup, 1/2 tsp.</td>
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</tbody>
</table>

#### 100% Whole Wheat Apple Bread

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Timers</th>
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<tbody>
<tr>
<td>3/4 cup, 1/2 tsp. Water, Whole Wheat Flour, Sugar, Dry Milk, Salt, Filled, 1 tsp.</td>
<td>1/3 cup, 1/2 tsp.</td>
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#### Gluten Free Brown Rice Bread

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<tr>
<th>Ingredients</th>
<th>Timers</th>
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</table>

#### Apple Oat Bread

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<th>Ingredients</th>
<th>Timers</th>
</tr>
</thead>
<tbody>
<tr>
<td>3/4 cup, 2 tsp. Water, Bread Flour, Sugar, Salt, Filled, 1 tsp.</td>
<td>1/3 cup, 1/2 tsp.</td>
</tr>
</tbody>
</table>

#### Cheese 'N' Onion Bread

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Timers</th>
</tr>
</thead>
<tbody>
<tr>
<td>3/4 cup, 1/2 tsp. Water, Bread Flour, Sugar, Salt, Filled, 1 tsp.</td>
<td>1/3 cup, 1/2 tsp.</td>
</tr>
</tbody>
</table>

#### Fat Free Apple Oat Bread

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Timers</th>
</tr>
</thead>
<tbody>
<tr>
<td>3/4 cup, 1/2 tsp. Water, Bread Flour, Sugar, Salt, Filled, 1 tsp.</td>
<td>1/3 cup, 1/2 tsp.</td>
</tr>
</tbody>
</table>
Basic Bread—Firm Variations

How to prepare:
Add the ingredients into the Baking Pan in the order listed. Then select the "BASIC BREAD FIRM" course by using the MODE SELECT key.
- Make sure the yeast does not touch any liquid and to sprinkle it on the center of the flour.
- Timer indicates that the Timer function is available.

For cooking process 1-3, please refer to p.10 of BASIC BREAD (REGULAR).

4 Start baking.
(1) Press the MODE SELECT key to select "BASIC BREAD FIRM" course.
- Timer function is available (refer to p.6).

(2) Press the CRUST CONTROL key to choose the desired crust color: Regular or Light.

(3) Press the START/RESET key. The completion time will depend on the selected crust color. Regular: 3 hours 30 minutes, Light: 3 hours 20 minutes.

Before pressing the START/RESET key, be sure that the ingredient measurements and the course selection are correct. Otherwise the dough may not rise properly.

During the baking process, the Main Body and Lid will get extremely hot. Be careful not to burn yourself.

To cancel during a process, press and hold the START/RESET key until you hear a beep.

For cooking process 5-7, please refer to p.11 of BASIC BREAD (REGULAR).
BASIC BREAD—OTHER BASIC BREADS
SOFT COURSE, QUICK BAKING COURSE & FRENCH BREAD COURSE

Soft Bread Setting (Approximate time)

- Real
- Kneading
- First ramp
- Slip down
- Second ramp
- Slip down
- Third ramp
- Baking
- Complete

Quick Baking Setting (Approximate time)

- Real
- Kneading
- First ramp
- Slip down
- Second ramp
- Slip down
- Third ramp
- Baking
- Complete

French Bread Setting (Approximate time)

- Real
- Kneading
- First ramp
- Slip down
- Second ramp
- Slip down
- Third ramp
- Baking
- Complete

For cooking process 1-3, please refer to p.10 of BASIC BREAD (REGULAR).

4 Start baking.

(1) Press the MODE SELECT key and choose the course you desire.
- Timer function is available for SOFT and FRENCH BREAD courses only. It is not available for QUICK BAKING course (refer to p.9).

(2) Press the CRUST CONTROL key to choose the desired crust color: Regular or Light. Crust Control function is not available for SOFT and FRENCH BREAD courses.

(3) Press the START/RESET key. The completion time will depend on the selected course and crust color. “QUICK BAKING” course with Regular crust: 2 hours, with Light crust: 1 hour 53 minutes. “SOFT” course: 3 hours, “FRENCH BREAD” course: 5 hours.

- Before pressing the START/RESET key, be sure that the ingredient measurements and the course selection are correct. Otherwise the dough may not rise properly.

- During the baking process, the Main Body and Lid will get extremely hot. Be careful not to burn yourself.
- To cancel during a process, press and hold the START/RESET key until you hear a beep.

For cooking process 5-7, please refer to p.11 of BASIC BREAD (REGULAR).
Other Basic Breads
— Soft Course Variations

How to prepare:
Add the ingredients into the Baking Pan in the order listed.
Then select the "SOFT" course by using the MODE SELECT key.
- Make sure the yeast does not touch any liquid and to sprinkle it on the center of the flour.

Indicates that the Timer function is available.

BASIC BREAD
- Water: 3¼ cups
- Bread Flour: 2 cups
- All Purpose Flour: 2 Tbsp.
- Sugar: 1 tsp.
- Dry Milk: 1 tsp.
- Butter: 1 tsp.
- Active Dry Yeast: ¼ tsp.

BANANA BREAD
- Milk: 1
- Large Egg: 2
- Bread Flour: 2 Tbsp.
- Sugar: 1 tsp.
- Salt: 1 tsp.
- Butter: 1 tsp.
- Banana, mashed: 1/3 cup
- Active Dry Yeast: 1 tsp.

MILK BREAD
- Water: 1¼ cup
- Milk: 1/2 cup
- Large Egg: 1
- Bread Flour: 2 Tbsp.
- Sugar: 1 tsp.
- Salt: 1 tsp.
- Butter: 1 tsp.
- Active Dry Yeast: 1/2 tsp.

BASIC WHITE BREAD
- Water: 7/8 cup
- Bread Flour: 2-1/3 cups
- All Purpose Flour: 1-1/2 Tbsp.
- Sugar: 1 tsp.
- Salt: 1 tsp.

HONEY BREAD
- Water: 7/8 cup
- Bread Flour: 2-1/3 cups
- Honey: 1-1/2 Tbsp.
- Dry Milk: 1 tsp.
- Salt: 1 tsp.
- Rapid Rise Yeast: 1 tsp.

SUGAR FREE WHITE BREAD
- Water: 7/8 cup
- Bread Flour: 2-1/3 cups
- Fructose: 1 tsp.
- Salt: 1 tsp.
- Rapid Rise Yeast: 1/2 tsp.

100% WHOLE WHEAT BREAD
- Water: 1 cup
- Whole Wheat Flour: 2-3/4 cups
- Dry Milk: 1/2 tsp.
- Salt: 1 Tbsp.

LIGHT RYE BREAD
- Water: 7/8 cup
- Bread Flour: 1-3/4 cups
- Rye Flour: 3/4 cup
- Dry Milk: 1-1/2 Tbsp.
- Salt: 1 tsp.
- Butter: 1 tsp.
- Rapid Rise Yeast: 1 tsp.

CHEESE 'N ONION BREAD
- Water: 2/3 cup
- Bread Flour: 2-1/4 cups
- Dry Milk: 1-1/2 Tbsp.
- Salt: 1 tsp.
- Cheese: 1/3 cup
- Onion, minced: 1/4 cup

CHOCOLATE BREAD
- Water: 3/4 cup
- Bread Flour: 2 cups
- Dry Milk: 1-1/2 Tbsp.
- Salt: 1 tsp.
- Unsweetened Cocoa: 1 tsp.
- Unbaked: 1 tsp.
- Chocolate Chips, crushed: 1/3 cup

RAISIN BREAD
- Water: 7/8 cup
- Bread Flour: 2-1/3 cups
- Dry Milk: 1-1/2 Tbsp.
- Salt: 1 tsp.
- Cinnamon: 1/2 tsp.
- Rapid Rise Yeast: 1 tsp.

WALNUT BREAD
- Water: 7/8 cup
- Bread Flour: 2-1/3 cups
- Sugar: 1-1/2 Tbsp.
- Dry Milk: 1 tsp.
- Salt: 1 tsp.
- Butter: 1 tsp.
- Rapid Rise Yeast: 1 tsp.
Other Basic Breads
—French Bread Course Variations

How to prepare:
Add the ingredients into the Baking Pan in the order listed.
Then select the "FRENCH BREAD" course by using the MODE SELECT key.
- Make sure the yeast does not touch any liquid and to sprinkle it on the center of the flour.
- Timer Indicates that the Timer function is available.

**BASIC FRENCH BREAD**
- 7/8 cup Water
- 2-1/4 cups Bread Flour
- 1/3 cup All Purpose Flour
- 1/2 Tbsp. Sugar
- 1 tsp. Salt
- 1 tsp. Active Dry Yeast

**RYE FRENCH BREAD**
- 3/4 cup Water
- 2 cups Bread Flour
- 1/3 cup Rye Flour
- 1/2 Tbsp. Sugar
- 1 tsp. Salt
- 1 tsp. Active Dry Yeast

**WHEAT FRENCH BREAD**
- 3/4 cup Water
- 1-1/2 cups Bread Flour
- 3/4 cup Whole Wheat Flour
- 1/2 Tbsp. Sugar
- 1 tsp. Salt
- 1 tsp. Active Dry Yeast

**CHEESE ’N’ ONION FRENCH BREAD**
- 2/3 cup Water
- 2 cups Bread Flour
- 1/2 Tbsp. Sugar
- 1 tsp. Salt
- 1/3 cup Cheddar Cheese, crumbled
- 1/4 cup Red Onion, minced
- 1 tsp. Active Dry Yeast

**GARLIC FRENCH BREAD**
- 7/8 cup Water
- 2 cups Bread Flour
- 1/3 cup All Purpose Flour
- 1/2 Tbsp. Sugar
- 1 tsp. Salt
- 1 tsp. Active Dry Yeast

When beep sounds add up to 1 tsp. Garlic Powder

**DOUGH SETTING COURSE—BREADS / PIZZA**

*Dough Setting (Approximate time)*

| Mode | Kneading | First rising | Second rising | Completion
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Heat</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

(1) Press the MODE SELECT key and select the "DOUGH SETTING" course. 1:45 will appear on the Display.
- Crust Control and the Timer functions are not available.

(2) Press the START/RESET key. A beep will sound. After the Resting process, kneading will start.
- During the Resting process, the Kneading Blade will not turn. The Dough setting will be completed in 1 hour and 45 minutes.
- The remaining time until completion will be displayed at 1 minute intervals.

※ To cancel during a process, press and hold the START/RESET key until you hear a beep.

**For cooking process 1-3, please refer to p.10 of BASIC BREAD (REGULAR). (For the amount of ingredients, please refer to each recipe.)**

**4 Start preparation.**

(1) Press the MODE SELECT key and select the "DOUGH SETTING" course. 1:45 will appear on the Display.
- Crust Control and the Timer functions are not available.

(2) Press the START/RESET key. A beep will sound. After the Resting process, kneading will start.
- During the Resting process, the Kneading Blade will not turn. The Dough setting will be completed in 1 hour and 45 minutes.
- The remaining time until completion will be displayed at 1 minute intervals.

**5 Remove the Baking Pan.**

When the dough is completed, a beep will sound and "COMPLETE" will be displayed. Press and hold the START/RESET key and open the Lid.

**6 Remove the dough.**

Prepare a lightly floured kneading board. Gather the dough at the center of the Baking Pan, then place the dough on the kneading board.
- Remove the dough carefully by raising it gently from the bottom.
- If the Kneading Blade comes off along with the dough, remove the Kneading Blade.

**7 After use.**

Unplug the unit from the electrical outlet by holding the Power Plug.

**8 Shape the dough and bake.**

Shape the dough as you like, let it rise and bake.
**BUTTER ROLL**

**Ingredients**

<table>
<thead>
<tr>
<th>1/2 cup</th>
<th>Milk</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Butter</td>
</tr>
<tr>
<td>2-1/3 cups</td>
<td>Bread Flour</td>
</tr>
<tr>
<td>2 Tbsp.</td>
<td>Sugar</td>
</tr>
<tr>
<td>1/2 tsp.</td>
<td>Salt</td>
</tr>
</tbody>
</table>

**Yields 14 rolls**

1 Knead the dough gently by hand to deflate.

2 Divide dough into 14 equal sizes using a dough scraper. Shape each piece into a smooth ball. Do not cut the dough by hand as it will damage the texture.

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

4 Flatten the dough into triangles using a kneading rod. Roll each triangle starting from the wide end as illustrated.

5 Place seam-side down on greased baking pan. Spray a little water and allow it to rise in a warm place (86-95°F) for 30-40 minutes or until size doubles.

6 Brush with egg glaze and bake preheated at 350°F for 10-15 minutes.

**DOUGHNUT**

Use the same dough as Butter Roll.

**How to prepare:**

1 Prepare dough for Butter Roll. Then deflate the dough. Divide dough into 16 equal sizes using a dough scraper, shape each piece into a ball and then cover them with another canvas to allow resting for about 20 minutes.

2 Shape each ball as you like. You can roll into 3/4 inch thickness and pattern it into a doughnut shape or roll each ball into a thick rope shape and braid it in three strands. Roll each into a thick rope shape and braid it in three strands.

3 Place dough from 2 on floured baking pan at appropriate spacing. Allow it to rise at about 104°F for 30 minutes or until size doubles.

4 Heat cooking oil to 340°F and deep-fry the dough from 3. Occasionally turn and fry until it becomes golden.

5 Sprinkle granulated sugar or powder sugar while they are hot.

**CINNAMON ROLL**

Use the same dough as Butter Roll.

**Ingredients**

<table>
<thead>
<tr>
<th>1/4 cup</th>
<th>Milk</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 tsp.</td>
<td>Active Dry Yeast</td>
</tr>
<tr>
<td>2-1/3 cups</td>
<td>Bread Flour</td>
</tr>
<tr>
<td>1 Tbsp.</td>
<td>Sugar</td>
</tr>
<tr>
<td>1/2 tsp.</td>
<td>Salt</td>
</tr>
<tr>
<td>1/3 cup</td>
<td>Butter</td>
</tr>
</tbody>
</table>

**Yields 14 rolls**

1 Make dough, deflate it and divide it into 14 equal sizes using a dough scraper.

2 Shape each piece into a ball, place on canvas and cover it with another canvas to allow resting for about 20 minutes. (If you do not have a canvas, use a plastic wrap.)

3 Shape each dough into an oval shape and use the side of your hand to make an indentation to create a small lump on one side.

4 Put 3 into lightly oiled Brioche cups. Adjust the dough so the lump is on top.

5 Place Brioche cups from 4 on a baking pan. Allow it to rise at about 83°F for 40-50 minutes or until size doubles.

6 Brush with egg glaze and bake preheated at 350°F for 15 minutes.

**Ingredients**

<table>
<thead>
<tr>
<th>1 Tbsp.</th>
<th>Milk</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 tsp.</td>
<td>Egg Glaze</td>
</tr>
<tr>
<td>2-1/3 cups</td>
<td>Bread Flour</td>
</tr>
<tr>
<td>1 Tbsp.</td>
<td>Sugar</td>
</tr>
<tr>
<td>1/2 tsp.</td>
<td>Salt</td>
</tr>
<tr>
<td>1/3 cup</td>
<td>Butter</td>
</tr>
</tbody>
</table>

**Yields 14 rolls**

1 Prepare dough for Butter Roll. Lightly roll it into a ball and divide it in two with a dough scraper.

2 Take one dough and roll it into a rectangular shape; then place half portion of 1 evenly on 3/4 of the dough. Roll up dough and seal the end firmly.

3 Do the same for the other dough.

4 Brush with egg glaze and bake at 350°F for 20 minutes.

5 Mix 6 before adding dough.

6 Spread half of 6 evenly on 3/4 of the dough.
**CROISSANT**

When dough becomes ready, press the dough gently by hand to deflate. Shape dough into a ball and put into greased bowl. Cover with plastic wrap, place in refrigerator and allow it to rest for 20 minutes.

**Ingredients — Yields 12 rolls**

- 1/2 cup **Water**
- 2 1/2 tbsp. **Active Dry Yeast**
- 1 **Large Egg**
- 1/3 cup **Butter** (softened)
- 3-1/2 tsp. **Sugar**
- 1 tsp. **Egg Glaze**
- 2-1/2 tsp. **Dry Mix**
- 1/2 tsp. **Salt**
- 1/2 tsp. **Water**

2 Roll dough into 1/4 inch thick rectangle. Spread 1/3 of softened "additional butter" on one end of dough, leaving 1/3 of the dough unbuttered.

3 Fold dough into thirds and repeat procedure 2 folding the dough into thirds two more times. Pack in plastic wrap and place in refrigerator for 20 minutes.

4 Roll dough into 1/4 inch thick rectangle. Cut dough into 12 triangles with the wide end at 5 inches.

5 Roll each triangle loosely starting from the wide end. Lay seam-side down and curve ends.

6 Place on greased baking pan and allow it to rise in a place cooler than 83°F for 40-50 minutes or until size doubles.

7 Brush with egg glaze and bake preheated at 375-400°F for 13-15 minutes.

- During summer time, butter may become too soft and it may be difficult to mix the softened additional butter into dough. In that case, place dough in refrigerator to cool down.

**WHOLE WHEAT BUNS**

**How to prepare:**

1 Make dough, deflate it and divide it into 10 equal size pieces. Cover dough with canvas to allow resting for about 20 minutes.

2 Use plastic wrap if canvas is not available.

3 Roll each piece into a ball. Cover again with canvas and allow it to rise at 86-95°F for 30-40 minutes or until size doubles.

4 Place dough on greased baking pan and make cuts on top of the roll with a sharp knife to give it patterns.

5 Bake in oven preheated at 400°F for 15-20 minutes.

**SOFT PRETZELS**

1 Roll each piece of dough into a rope about 20 inches long and as thin as a pencil.

2 To shape pretzel, pick up one end of rope in each hand and curve into a circle, crossing ends at top.

3 Twist ends once and lay down over bottom of circle.

4 Invert pretzel so ends are underneath and place about 1 inch apart on well greased baking sheet. Brush with beaten egg and sprinkle lightly with coarse salt, poppy seeds, or sesame seeds.

5 Bake at 400°F for 10 to 12 minutes.

6 For crispy, dry, crunchy pretzels, place cooked pretzels in cool oven on an ungreased baking sheet. Allow it to stand for 3 hours or overnight. This process allows pretzels to become dry and crunchy.

7 For soft and chewy pretzels, serve warm with mustard. Makes 32 pretzels.

**METHOD**

1. Remove dough from Baking Pan.
2. Preheat your oven to 400°F for most shaping variations.
3. Select shaping variation of your choice. Brush lightly with vegetable oil. Cover dough and allow it to stand for 15 minutes.
4. Bake each variation as directed in recipe.

**SOFT PRETZELS**

1. With lightly floured hands, press dough into a ball.
2. Divide ball in half. Press each half of dough into greased, 12 inch pizza pan, forming a 1 inch edge.
3. Brush crust with oil. Cover and let it stand for 15 minutes.
4. Spoon tomato or pizza sauce over dough, top with cheese and toppings of your choice.
5. Bake for 25 to 30 minutes or until cheese is bubbly and crust is golden brown.

**THICK-CRUST PIZZA**

1. With lightly floured hands, press dough into a lightly greased 12 inch pizza pan, forming a high edge.
2. Brush crust with oil. Cover and let it stand for 15 minutes.
3. Spoon tomato or pizza sauce over dough.
4. Top with cheese and desired toppings.
5. Bake for 25 to 30 minutes or until cheese is bubbly and crust is golden brown.

**TRADITIONAL PIZZA DOUGH**

1 cap **Water**
1 tsp. **Olive Oil**
2-1/2 cups **Bread Flour**
1 tsp. **Sugar**
1 tsp. **Salt**
1 tsp. **Active Dry Yeast**
Vegetable Oil

**THIN-CRUST PIZZA**

1 cap **Flour**
2 1/2 cups **All Purpose Flour**
2 tsp. **Sugar**
1 tsp. **Salt**
1 tsp. **Active Dry Yeast**
Vegetable Oil

**PIZZA DOUGH WITH BEER (Soft Pretzels)**

1 cap **Water**
1-1/2 cups **Beer**
1 tsp. **Sugar**
1 tsp. **Salt**
1 tsp. **Active Dry Yeast**
Vegetable Oil

**Ingredients — Yields 10 rolls**

- 3/4 cup **Water**
- 1-2/3 cups **Bread Flour**
- 3/4 cup **Whole Wheat Flour**
- 1 tsp. **Sugar**
- 1-1/2 tsp. **Dry Mix**
- 1/2 tsp. **Salt**
- 2 tsp. **Butter**
- 1 tsp. **Active Dry Yeast**
COOKIE/PASTA DOUGH SETTING COURSE

Cookie/Pasta Dough Setting (Approximate time)

1 stage: 8 min
2 stage: 5 min

When the beep sounds, gently disengage any flour that has been stuck on the sides of the Baking Pan with a rubber spatula and press the START/RESET key. If the START/RESET key is not pressed, the machine will automatically start 20 minutes later.

How to prepare:
1 Attach the Kneading Blade to the Baking Pan, precisely measure the ingredients and add them to the Baking Pan.
   (1) Sift all purpose flour and baking powder together and prepare lightly beaten egg and butter at room temperature.
   (2) Put beaten egg, sugar, and other ingredients in the Baking Pan. (Put liquids in the Baking Pan first. This will make it easier to scrape off the flour later.)

For cooking process 2-3, please refer to p.10 of BASIC BREAD (REGULAR).

4 Start the course.
   (1) Press the COOKIE/PASTA DOUGH key.
   The COOKIE/PASTA DOUGH lamp will start to blink. At this stage, the time will not be displayed.
   The Timer function is not available.
   (2) Press the START/RESET key.
      - It will knead for 8 minutes. (The remaining time for kneading will be displayed.)
      - When the beep sounds after 8 minutes, open the Lid and scrape off the flour on the sides of the Baking Pan using a rubber spatula.
   (3) After scraping off the flour and adding additional ingredients, press the START/RESET key to re-start. (If the START/RESET key is not pressed, the machine will automatically start 20 minutes later.) It will continue to knead for an additional 5 minutes. (The remaining time until cooking completion will show in 1 minute intervals.)

※To cancel during a process, press and hold the START/RESET key until you hear a beep.

For cooking process 5-8, please refer to p.21 of DOUGH SETTING COURSE-BREADS / PIZZA.

BASIC COOKIES

Ingredients  Yields 20 cookies
1
1/4 cup Large Egg, beaten lightly (at room temperature)*
1-1/4 cups All Purpose Flour
1 tsp. Baking Powder
1 tsp. Sugar
1 tsp. Vanilla Extract
1 tsp. Sifted (Not Mixed)

How to prepare:
1 Roll dough into ball.
2 Prepare a baking sheet. Scoop dough into 1 tablespoon sized balls and place on the baking sheet. Flour your hands lightly and then flatten the dough to 1/4 inch thickness.
3 Preheat the oven and bake at 325°F for 20 minutes.

OATMEAL COOKIES

Ingredients  Yields 15 cookies
1
1/3 cup Brown Sugar
1/3 cup Granulated Sugar
1 tsp. Vanilla Extract
1/2 cup All Purpose Flour
1 tsp. Sugar
1 tsp. Cinnamon
1 tsp. Sifted (Not Mixed)
1/3 cup Oats
1/3 cup Raisins
1/3 cup Walnuts

How to prepare:
1 Roll dough into ball.
2 Prepare a baking sheet. Scoop dough into 1 tablespoon sized balls and place on the baking sheet. Flour your hands lightly and then flatten the dough to 1/4 inch thickness.
3 Preheat the oven and bake at 325°F for 20 minutes.

Cookie Variations
※When the beep sounds after 8 minutes, open the Lid and add additional ingredients,

Menu  Additional Ingredients
Chocolate chip cookies  1/2 cup
Nut cookies  3/4 cup (chopped)
Raisin cookies  1/2 cup (chopped)

SUGAR COOKIES

Ingredients
1
1/4 cup Large Egg, beaten lightly (at room temperature)*
1-1/4 cups All Purpose Flour
1 tsp. Baking Powder
1 tsp. Sugar
1 tsp. Vanilla Extract
1 tsp. Sifted (Not Mixed)

How to prepare:
1 Roll dough into ball, cover with plastic wrap and let it rest for 20-30 minutes in the refrigerator.
2 Lightly flour the kneading board, roll out dough until 1/4 inch in thickness, and cut out with cookie cutters. Place cookies on a baking sheet.
3 Bake in oven preheated at 325°F for 15 minutes.
**HOME MADE PASTA**

*4 servings*

**HOME MADE PASTA 1**

1/2 cup Water
1/3 cup Bread Flour
2 cups All Purpose Flour
1 tsp. Salt
1 Tbsp. Olive Oil

**HOME MADE PASTA 2**

2 cups Semolina
3 Large Egg
2 Tbsp. Olive Oil
1/2 tsp. Salt

How to prepare:
1. Roll dough into ball, cover with plastic wrap and let it rest for 30 minutes in the refrigerator.
2. Place 1 on a lightly floured kneading board and roll out until 1/10 inch in thickness.
3. Cut the dough (refer to recipes below and on page 29).
4. Boil 3 with enough amount of salted hot water for 2-3 minutes.
5. Add 1 Tbsp of salt to every quart of hot water.
6. Drain pasta, sprinkle olive oil and mix well so the pasta does not stick.

**LASAGNA**

*4 servings*

**Homemade pasta for 4 servings**

*Cut into 2 inch squares*

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>4 servings</th>
</tr>
</thead>
<tbody>
<tr>
<td>Olive oil</td>
<td>2 Tbsp.</td>
</tr>
<tr>
<td>Garlic</td>
<td>1 piece</td>
</tr>
<tr>
<td>Onion</td>
<td>1 piece</td>
</tr>
<tr>
<td>Shiitake-mushroom</td>
<td>1 piece</td>
</tr>
<tr>
<td>Tomato purée</td>
<td>1 piece</td>
</tr>
<tr>
<td>Soup stock (in cube, chopped)</td>
<td>1 piece</td>
</tr>
<tr>
<td>Sage, thyme, bay leaf, pepper, Salt</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Bread crumbs</td>
<td>4 Tbsp.</td>
</tr>
</tbody>
</table>

**Meat Sauce**

*2 Tbsp. each*

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>5 Tbsp.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Butter, olive oil</td>
<td>1 cup</td>
</tr>
<tr>
<td>All purpose flour</td>
<td>1 cup</td>
</tr>
<tr>
<td>Milk</td>
<td>1 cup</td>
</tr>
<tr>
<td>White wine</td>
<td>1 cup</td>
</tr>
<tr>
<td>Black pepper</td>
<td>1 cup</td>
</tr>
<tr>
<td>Mozzarella cheese (or mixed natural cheese)</td>
<td>3.5 oz.</td>
</tr>
</tbody>
</table>

How to prepare:
1. Roll dough into ball, cover with plastic wrap and let it rest for 1 hour in a refrigerator.
2. Lightly flour kneading board and roll the dough out until 1/10 inch in thickness using a kneading rod.
3. Cut the dough (refer to recipes below and on page 29).
4. Lightly flour the dough so that it will not stick to each other. Leave some space between pasta and allow it to dry for 1 hour.
5. Boil 4 with enough amount of salted hot water for 2-3 minutes.
6. Drain pasta, sprinkle olive oil and mix well so the pasta does not stick.

**FETTUCCINE WITH TUNA AND BROCCOLI**

**Scone**

*Yields 12 scones*

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>1/2 cup</th>
</tr>
</thead>
<tbody>
<tr>
<td>Milk</td>
<td>2 cups</td>
</tr>
<tr>
<td>All Purpose Flour</td>
<td>1/3 cup</td>
</tr>
<tr>
<td>Baking Powder</td>
<td>1/4 cup</td>
</tr>
</tbody>
</table>

**How to prepare:**
1. Roll dough into ball.
2. Divide ball in 12 equal portions. Round them with hands and place on a baking sheet. Lightly flour your hands if the balls are too sticky. If you find it difficult to handle the dough, cool it down in a refrigerator, then try again.
3. Bake in preheated oven at 425°F for 12-14 minutes.

**Scone Variations**

*When the beep sounds after 8 minutes, open the Lid and add additional ingredients.*

<table>
<thead>
<tr>
<th>Menu</th>
<th>Additional Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>Raisin scone</td>
<td>Raisins (chopped) 1/4 cup</td>
</tr>
<tr>
<td>Tea flavored scone</td>
<td>Tea leaves (finely ground) 1 tsp.</td>
</tr>
<tr>
<td>Corn scone</td>
<td>Corn (dry w/ paper towel) 1/4 cup</td>
</tr>
</tbody>
</table>
1. Attach the Kneading Blade to the Baking Pan, precisely measure the ingredients and add them to the Baking Pan.

   (1) Sift all-purpose flour and baking powder together. Melt butter and let it cool down.
   (2) Put eggs, milk, basic ingredients and other ingredients into the Baking Pan. (First put in liquids. This will make it easier to scrape off the flour later.)

For cooking process 2-3, please refer to p.10 of BASIC BREAD (REGULAR).

4. Start the course.

   (1) Press the CAKE key. The CAKE lamp will start to blink. At this stage, the time will not be displayed.
   - The Timer function is not available.
   (2) Press the CRUST CONTROL key and select Regular or Light.
   (3) Press the START/RESET key.
   - It will knead for 5 minutes. (The remaining time for kneading will be displayed)
   - When the beep sounds after 5 minutes, open the Lid and scrape off the flour on the sides of the Baking Pan using a rubber spatula.
   (4) After scraping off the flour and adding additional ingredients, press the START/RESET key to re-start. (If the START/RESET key is not pressed, the machine will automatically start 20 minutes later)
   - The completion time for regular crust is 1 hour and 35 minutes and 1 hour and 25 minutes for light crust.
   (The remaining time until cooking completion will show in 1 minute intervals.)
   ※ During the baking process, the Main Body and Lid will get extremely hot. Be careful not to burn yourself.

To cancel during a process, press and hold the START/RESET key until you hear a beep.

For cooking process 5-7, please refer to p.11 of BASIC BREAD (REGULAR).

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**CAKE COURSE**

- **CAKE (Approximate time)**
  - Kneading: 5 min.
  - Rising: 3 min.
  - Baking: 80 min.
  - Cooling: 10 min.

When the beep sounds to add additional ingredients, gently dislodge any flour that has been stuck on the sides of the Baking Pan and press the START/RESET key. If the START/RESET key is not pressed, the machine will automatically start 20 minutes later.

---

**Cake Variations**

How to prepare:
Add the ingredients into the Baking Pan in the order listed.
Then select the "CAKE" course by using the MODE SELECT key.
When the beep sounds after 5 minutes, open the Lid and scrape off the flour on the sides of the Baking Pan using a rubber spatula.
- For menus with additional ingredients, please remember to add them when the add beeps sound. Then close Lid and press the START/RESET key to re-start.
- Beat eggs before adding.
- The cake may easily break while hot; remove and serve after it has cooled down.

---

**CHOCOLATE CAKE**

| 2 | Large Eggs, beaten lightly | 1/4 cup | Large Eggs, beaten lightly | 1/4 cup |
| 1/2 tsp | All Purpose Flour | 1 cup | Milk |
| 1/4 cup | Baking Powder | 1/2 tsp | Salt |
| 1/2 tsp | Butter, melted | 1/2 cup | Sugar |
| 1/2 tsp | Unsweetened Cocoa | 1/2 cup | Milk |
| 1 tsp | Vanilla Extract | 1/4 cup | Baking Powder |
| 1 tsp | When beep sounds add: | 1/2 cup | Butter, melted |
| 1/4 cup | Chocolate Chips | 1/4 cup | Sugar |

**BANANA NUT CAKE**

| 2 | Large Eggs, beaten lightly | 1/4 cup | Large Eggs, beaten lightly | 1/4 cup |
| 1-1/2 cups | All Purpose Flour | 1/2 tsp | All Purpose Flour |
| 3 tsp | Baking Powder | 1/2 tsp | Baking Powder |
| 1/2 cup | Butter, melted | 1/2 cup | Butter, melted |
| 1/2 cup | Sugar | 1/2 cup | Sugar |
| 1/2 cup | Banana, mashed | 1/4 cup | Sour Cream |
| 1/2 cup | 1/4 cup | 1/2 tsp | Vanilla Extract |
| 1/4 tsp | When beep sounds add: | 1/2 tsp | Vanilla Extract |
| 1/2 tsp | When beep sounds add: | 1/3 cup | Walnuts, chopped |

**APPLE 'N' RAISIN CAKE**

| 2 | Large Eggs, beaten lightly | 1/4 cup | Large Eggs, beaten lightly | 1/4 cup |
| 1-1/2 cups | All Purpose Flour | 1/2 tsp | All Purpose Flour |
| 3 tsp | Baking Powder | 1/2 tsp | Baking Powder |
| 1/3 cup | Butter, melted | 1/3 cup | Butter, melted |
| 1/3 cup | Sugar | 1/4 cup | Sour Cream |
| 1/3 cup | Salt | 1/4 tsp | Vanilla Extract |
| 1 tsp | When beep sounds add: | 1/2 tsp | Walnuts, chopped |

**CORN MEAL BREAD**

| 2 | Large Eggs, beaten lightly | 1/8 cup | Large Eggs, beaten lightly | 1/8 cup |
| 7/8 cup | All Purpose Flour | 1/4 tsp | All Purpose Flour |
| 3/4 cup | Baking Powder | 1/2 tsp | Baking Powder |
| 3 tsp | Butter, melted | 1/3 cup | Butter, melted |
| 1 tsp | 1/2 tsp | 1/2 tsp | 1/2 tsp |
| 2 tsp | Sugar | 1/4 tsp | Cinnamon |
| 1/2 tsp | Salt | 1/2 tsp | Orange Peel |
| 1/4 tsp | Almond | 1 tsp | When beep sounds add:
| 1/2 cup | Zucchini, shredded | 1/2 cup | Walnuts, chopped |
| 1/3 cup | Corn Meal | 1/4 cup | Walnuts, chopped |
CLEANING AND MAINTENANCE

When finished cooking, unplug the unit from the electrical outlet.

1. CLEANING AND MAINTENANCE
   - Be sure to unplug the Power Plug and allow the Main Body to cool down.
   - Be sure to perform cleaning as soon as cooking completes and after every use.

   **MAIN BODY & LID:**
   - Wipe with a wet, wrung out cloth.
   - Do not soak in water or splash with water (it may cause the unit to malfunction).
   - Although the Lid is detachable, do not wash it in water (water may go inside and cause odor, or prevent it from eating breads properly).
   - Remove or wipe off bread crumbs or anything remaining inside of the Main Body.
   - **CAUTION!**
     - Do not immerse the Main Body or Lid in water or any other liquid.

   **BAKING PAN:**
   - Put water or lukewarm water into the Baking Pan and soften the dough stuck to the Kneading Blade. Remove the Kneading Blade.
   - Do not soak or leave water inside of the Baking Pan for too long.
   - It may cause rust or the Kneading Blade may not turn smoothly.
   - Wash the bottom part of the Baking Pan with water. Wipe with a wet, wrung out cloth. (Otherwise it may cause rust and malfunction.)
   - **CAUTION!**
     - Do not immerse the Baking Pan in water or any other liquid.

   **KNEADING BLADE:**
   - Wash with sponge.
   - If the hole is clogged, soak in water or lukewarm water, and remove the object with a chopstick or a soft brush.
   - Be sure to attach the Kneading Blade to the Main Body after every cleaning so that you will not lose it.
   - **CAUTION!**
     - Do not immerse the Baking Pan in water or any other liquid.

   **MEASURING CUP & MEASURING SPOON:**
   - Wash with sponge after every use.

   **NOTE:**
   - Do not use benzene, thinner, abrasive cleaner, or chemically treated cloth for cleaning. (It may damage the Main Body or the Baking Pan.)
   - Do not place in dishwasher or dishtowel dryer. (It may cause malfunction, deformation, or discoloration.)

   **WHEN STORING:**
   - Allow the unit to cool completely before storing it. Keeping the Lid open helps.
   - Be sure to close the Lid. Do not place items (especially heavy items) on the Lid.
   - Be sure to dry the Baking Pan and Kneading Blade well before storing.
Q&A FOR BAKING BREAD

Q1: Why is the crust of the Basic Bread hard?
A1: The Basic Bread is programmed to provide texture. For a softer crust, store your bread in a plastic bag after it has cooled down to body temperature, or try using the Soft Cycle for breads with softer texture.

Q2: Why do the loaves sometimes vary in height and shape?
A2: Bread is very sensitive to its environment such as room temperature, weather, humidity, altitude, use of the Timer and fluctuations in household current. The bread shape can also be affected if fresh ingredients are not used or measured incorrectly.

Q3: How do the loaves vary in shape depending on the season?
A3: During summer, loaves may sometimes rise too high or collapse, causing a dent in the middle. During winter, you may have trouble getting the bread to rise. This may be solved by keeping the oven temperature at about 68°F.

Q4: Why does flour occasionally stick to the sides of the bread?
A4: During the initial rising period, small amounts of flour may sometimes stick to the sides of the Baking Pan and basing onto the sides of the loaf. If this happens, scrape off that portion of the outer crust with a sharp knife.

Q5: Why does flour occasionally stick to the sides of the cake baked using the CAKE setting?
A5: You may not have added the ingredients in the order listed. When the add beep sound and it is time to add additional ingredients, be sure to remove flour that remains on the sides of the Baking Pan using a rubber spatula.

Q6: Why is the dough sometimes very sticky and difficult to work with?
A6: Dough may sometimes be sticky (or too wet) depending on the room and water temperature. Try using colder water when making the dough and dust the kneading surface and your hands with flour more frequently.

ABNORMAL CONDITIONS

<table>
<thead>
<tr>
<th>Status</th>
<th>Condition Caused</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Display shows &quot;HOT&quot;</td>
<td>The temperature inside the Main Body is over 154°F. This temperature requirement may temporarily prevent the unit from proceeding further.</td>
</tr>
<tr>
<td>The keys do not operate,</td>
<td>The Power Plug is disconnected from the outlet,</td>
</tr>
<tr>
<td>The operation lamp turns off but the unit does not stop.</td>
<td>The power supply has been disconnected due to power failure, disconnection of the Power Plug, or by a defective fuse or circuit breaker.</td>
</tr>
<tr>
<td>&quot;4:00&quot; flashes and the oven door</td>
<td>Smoke comes out of the Steaming Vent and there is a burning smell</td>
</tr>
</tbody>
</table>

TROUBLESHOOTING GUIDE

This guide was created to help you through any difficulties you may encounter as you learn to use your Home Bakery. Be patient. At first, the results of your baking are not completely satisfactory, please consult this guide. In most cases, you will find the solution, as well as the answers to any questions you may have.

RESULTS:

| Water or Milk | Increase | 1-2 Tbsp. |
| Salt | Increase | 1/4 tsp. |
| Sugar or Honey | Increase | 1/2 tsp. |
| Yeast | Increase | 1/2-1 tsp. |
| Flour | Increase | 1/4-1/2 tsp. |
| Liquid | Increase | 0-1/4 tsp. |

MEASUREMENT:

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Measurement</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flour used was old.</td>
<td>Yes or No</td>
</tr>
<tr>
<td>Yeast</td>
<td>Yes or No</td>
</tr>
<tr>
<td>Yeast may not be fresh.</td>
<td>Yes or No</td>
</tr>
</tbody>
</table>

MACHANICAL CONDITION:

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Condition caused</th>
</tr>
</thead>
<tbody>
<tr>
<td>Unplugged or electrical failure,</td>
<td>Yes or No</td>
</tr>
<tr>
<td>Ingredients spoiled on heating element,</td>
<td>Yes or No</td>
</tr>
</tbody>
</table>

Customer Service:
If you have any questions, please call ZOJ/RUSHI Customer Service Dept. at (800) 733-6270.