Panasonic

# 使用說明書
## 自動製麵包機（家庭用）
# Operating Instructions
## Automatic Bread Maker(Household Use)

型號
Model No. **SD-P104**



非常感謝您購買Panasonic的產品。
●請仔細閱讀本使用說明書，以確保正確安全使用本產品。
●本產品只限於家庭使用。
●**使用前請務必仔細閱讀“安全注意事項”（P. 6~7）。**
●保用證請與本使用說明書一起妥善保管。

Thank you for purchasing Panasonic product.
●Please read these instructions carefully to use the prouduct correctly and safely.
●This product is intended for household use only.
●**Please carefully read the “Safety Precautions” (P.50~51) of this Manual before use.**
●Please keep the Warranty Card and this Operating Instructions for future use.

**保用證另附**
The Warranty Card is attached.



紅豆飯麵包（P. 25）
Red bean rice bread (P. 69)

# 製作麵包的流程和要領

準備 | 製作麵糰

16 頁



製作麵包時

鬆軟的口感

製作麵包

加入麵粉和水等材料

加入即溶酵母

設置麵包機

自動投入即溶酵母

放入配料（P. 18）時



取出麵糰



製作多種口味的麵包時



31 頁

32 頁

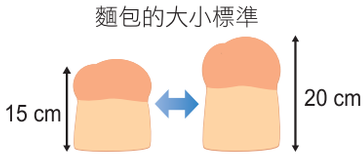
## 順利製作麵包的要領！



### 膨脹程度和形狀每次都會改變的手工麵包

在製作麵包時，很容易受溫度、濕度、材料及預約時間等影響。
即使是一直以相同的做法烘烤，但條件稍稍變化時，形狀和膨脹程度就會發生變化。

麵包的大小標準

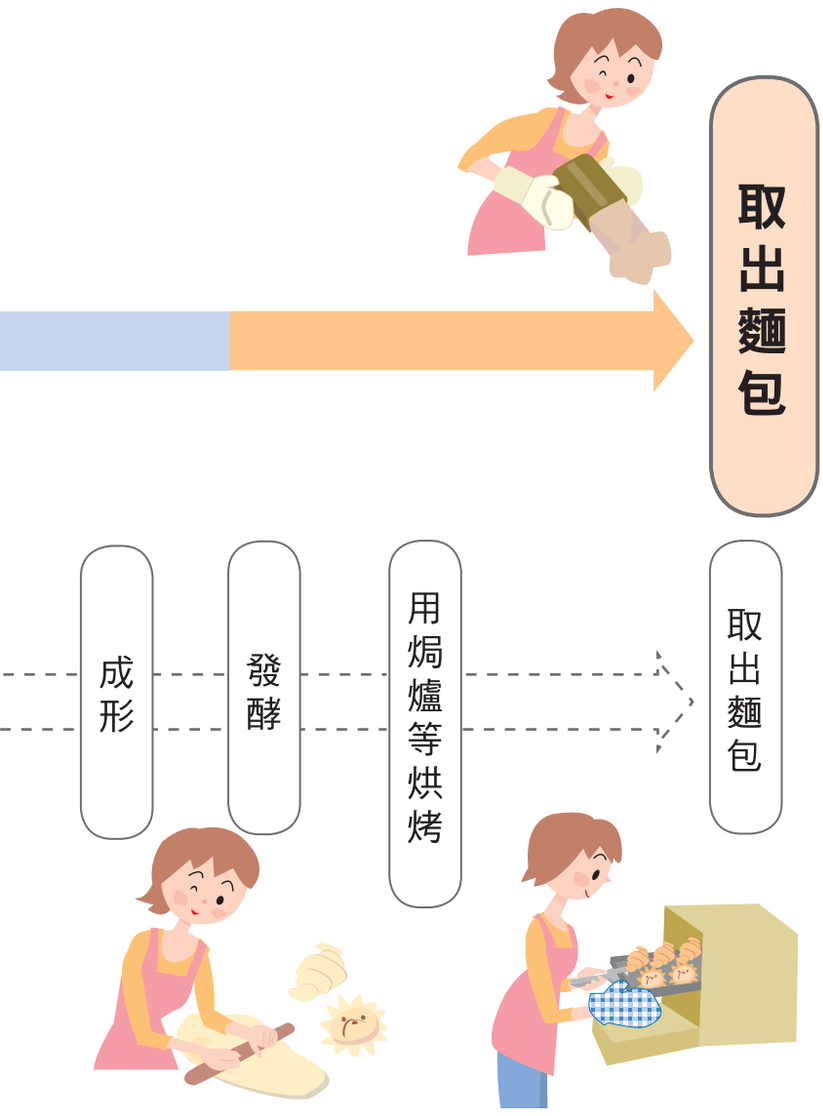



### 材料的新鮮程度有很大影響！是否妥善保存？

使麵包發酵和膨脹的酵母（P. 13）是和魚肉類一樣的新鮮品。即溶酵母必須在雪櫃內冷藏保存！開封後不要忘記把即溶酵母密封保存！



烘烤




## 夏季或室溫較高時請事先冷卻水

水對膨脹有很大影響。夏季或室溫超過25 ℃時，材料的溫度也會上升，因此在水中加入冰塊，使水的溫度冷卻到5 ℃左右。（取出冰塊後再使用）




## 麵粉以“重量”稱量是基本！

麵粉必須用秤以重量稱量。（附屬的計量杯是液體稱量專用的，請不要使用！）請使用可以1 g為單位的秤正確稱量。




# 目錄


| | | 頁 |
|---|---|---|
| 確認與注意事項 | 安全注意事項/使用方面的要求 | 6 |
| | 各部的名稱和配件 | 8 |
| | ●時間調整（時鐘顯示） | 9 |
| 使用方法 | 不同食譜的程序表看這里！ 功能/食譜的使用區分 | 10 |
| | 麵包的基本材料 | 12 |
| | 關於材料的準備 | 15 |
| | 試著烘烤基本的麵包 | 16 |
| | 便利的功能 ●葡萄乾 | 18 |
| | ●烤色/預約 | 20 |
| | 烘烤麵包 | 21 |
| | ●快速麵包/軟式麵包/全麥麵包 | 21 |
| | ●法式麵包 | 22 |
| | ●米飯麵包 | 23 |
| | ●米粉麵包 | 24 |
| | ●各種口味的麵包配方 | 25 |
| | ●菠蘿麵包 | 27 |
| | ●使用“菠蘿”製作各種喜愛的麵包 | 29 |
| | 製作麵包麵糰 | 31 |
| | 各種口味的麵包 | 32 |
| | 製作餃子皮 | 35 |
| | 烘烤蛋糕 | 36 |
| | 製作朱古力 | 38 |
| 必要時 | 清潔保養 | 40 |
| | 麵包的形狀異常 | 42 |
| | 常見問題 | 45 |
| | 錯誤操作的補救措施 | 47 |
| | 故障診斷 | 48 |
| | 出現如下顯示 | 49 |
| | 規格 | 94 |

# Procedures and key points of

## Preparations

## Making Dough

Page 60

Soft tastes

**Making Bread**

Add flour, water and other materials

Add instant dry yeast

**Set the breadmaker**



**For bread making**

Automatically add instant dry yeast

For adding ingredients (P. 62)



**Take out the dough**



**For making various flavored bread**



Page 75

Page 76

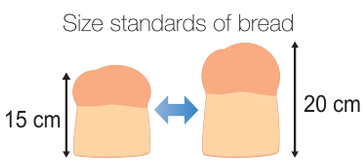
**Key points for successful bread-making!**



### Home made bread change swelling condition and shape every time

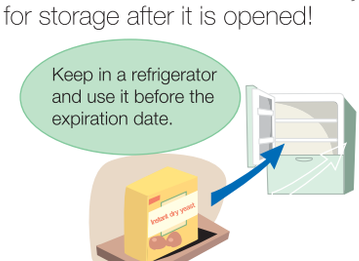
Bread-making process is highly vulnerable to temperature, humid - ity, ingredients and setting time. Conditions of shapes and swelling extents would change slightly even if the same baking method is applied.

Size standards of bread



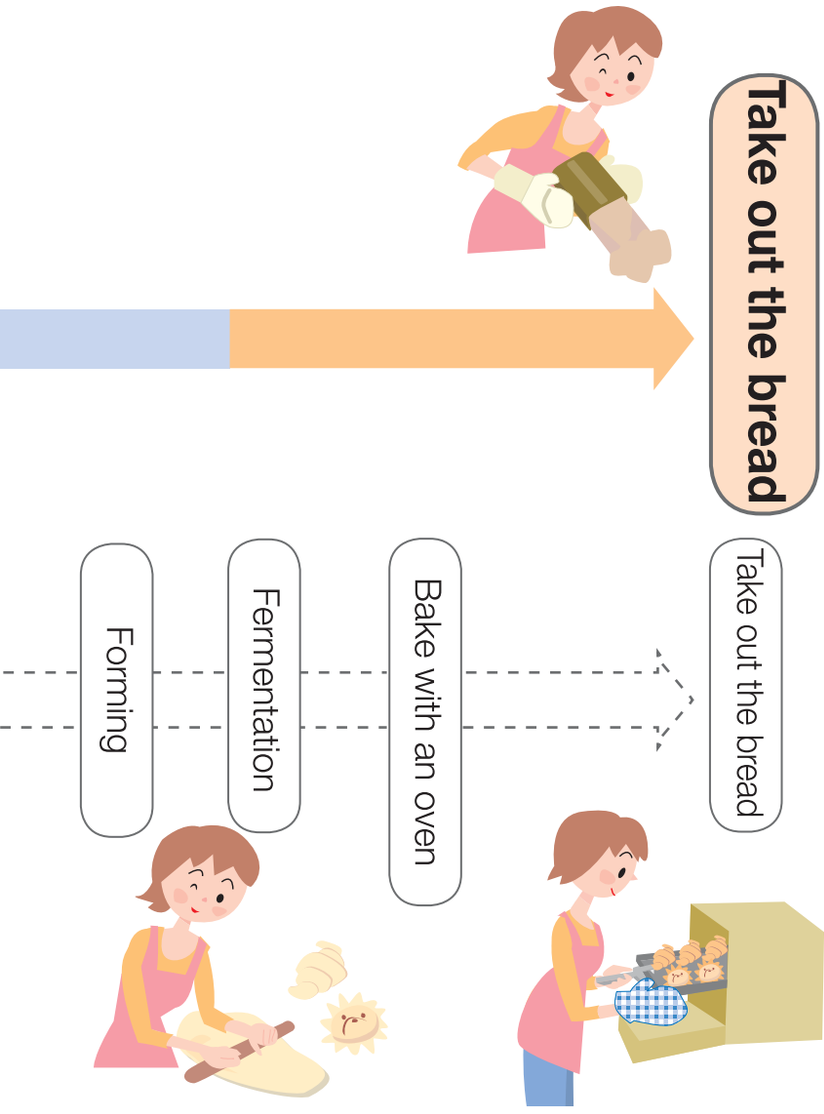

### The freshness of ingredients is critical! Is it properly kept?

Yeast that contribute to the fermentation and swelling of breads (P. 57) are fresh stuff like fish and meats.
Instant dry yeast must be kept in a refrigerator!
Remember to seal the instant dry yeasts for storage after it is opened!



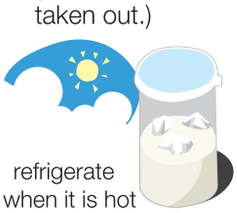
# Making Bread

## Baking




### Please refrigerate the water first in case of summer or high room temperature.

Water substantially affects swelling conditions. The temperature of ingredients will rise when it is summer or the room temperature is over 25 ℃. For that reason, please add ice cubes in water and bring temperature down to 5 ℃. (use it after the ice cubes are taken out.)



refrigerate when it is hot (Take out the ice cubes)

### Measure flour in weight.

Flour must be measured in weight (the accessorized measuring cup is dedicated to liquid measurement.Do not use it!).Please correctly weigh the flour with a scale in an accuracy of 1g.




Only intended for weighing water and other liquid!

Weigh with a electronic scale!

## Table of Contents


Page

**Confirmations and precautions**

| | |
|---|---|
| Safety precautions/Operating requirements | 50 |
| Parts names and accessories | 52 |
| ● Current time (clock displays) adjustment | 53 |

**Operating methods**

| | |
|---|---|
| See here for the procedures of different recipes! Differentiation in use of functions/menu | 54 |
| Bread-making ingredients | 56 |
| Ingredients preparations | 59 |
| Baking basic bread | 60 |
| Convenient functions ●Raisin | 62 |
| ● Crust colour/timer | 64 |
| Baking Bread | 65 |
| ●Rapid bread/Soft bread/Whole wheat bread | 65 |
| ●French bread | 66 |
| ●Rice bread | 67 |
| ●Rice flour bread | 68 |
| ●Recipes of various flavored bread | 69 |
| ●Pineapple bread | 71 |
| ●Use “pineapple bread” to make breads of various flavors | 73 |
| Making Bread dough | 75 |
| Various flavored bread | 76 |
| Making Dumpling skin | 79 |
| Baking Cake | 80 |
| Making chocolate | 82 |

**If necessary**

| | |
|---|---|
| Cleaning | 84 |
| Abnormal shape of the bread | 86 |
| FAQ | 89 |
| Remedies for misoperations | 91 |
| Troubleshooting | 92 |
| In case of the following displays | 93 |

| | |
|---|---|
| Specifications | 95 |

# 安全注意事項 請務必遵守

為了避免危害使用者以及給他人造成財產損失，特此說明下列務必遵守的事項。

■採用了錯誤使用方法時產生的危害以及損失的程度，予以區分說明。

| ⚠ 警告 | 有可能導致死亡或重傷的事項。 |
|---|---|
| ⚠ 注意 | 有可能導致人身傷害或財產損失的事項。 |

■針對務必需要遵守的事項，用以下符號予以區分說明。

| | |
|---|---|
| 禁止事項。 | 務必做到的事項。 |

## ⚠ 警告






### 請不要用手觸摸蒸氣口

●請特別注意小孩。
（可能導致燙傷）



### 正確使用電源插頭和電源線

●請勿超額使用插座和配線用具，以及使用交流電220V以外的電源。
（因多條配電線路超出額定功率時，會造成異常發熱。）

●不要損壞電源線和電源插頭。

請勿損壞、加工、將其放在熱的用具附近、強行彎曲、扭轉、拉伸、施加重力、捆扎

（否則會因觸電或短路引起火災）

●電源線損壞、插座鬆開時不要使用。
（否則會因觸電或短路引起火災）

➡ 如果電源線損壞，為了避免危險，必須由製造商、其維修部或類似部門的專業人員更換。

●請勿用潮濕的手插拔電源插頭。
（否則可能導致觸電）

●電源插頭應插到底部為止。
（否則會造成觸電、發熱，引起火災）

●請定期清除電源插頭上的灰塵。
（特別要注意的是，若插頭的插片積存了灰塵，則會因濕氣等原因造成絕緣不良，引起火災）

➡ 拔出電源插頭，用乾布擦拭。

### 請小心使用鋰電池

（為了避免發熱、著火、破裂）



●請勿充電、短路、加熱、投入火中。

●請勿與其他金屬、電池混用。

●請放置在兒童觸摸不到的地方。

➡ 不小心吞下時，請及時諮詢醫生。

●請用膠帶等纏繞做好絕緣措施後廢棄、保存。



### 發生異常、故障時立即停止使用，並拔出電源插頭

（否則可能導致冒煙、起火、觸電、燙傷）

異常和故障事例

●電源插頭和電源線異常發熱。
●電源線破損、無法接通電源。
●本體變形、異常發熱。
●使用過程中有異常的轉動聲。

➡請立即送往經銷商檢查、維修。




## 為了避免事故發生，請遵守以下事項

- ●請放置於嬰幼兒觸摸不到的地方。
- ●請勿讓患有殘障、智障或精神障礙的人士、缺乏經驗及常識者（包括兒童）使用本產品，除非負責其安全的人士在場監督和指導，請勿讓兒童將產品當作玩具。

（可能導致燙傷、觸電、受傷）



- ●不要將水濺到或將水淋到本體上。

（否則會因觸電或短路造成著火）



- ●絕對不要自行拆解、修理和改裝。

（可能導致火災、觸電、受傷）

➡ 請至經銷商諮詢維修事宜。



## ⚠ 注意

### 麵包機工作期間，某些表面的溫度很高！






- ●請不要觸摸麵包容器、本體、排氣口、爐內、加熱器、上蓋內側等高溫部位。使用中表面會變熱。（否則可能導致燙傷）

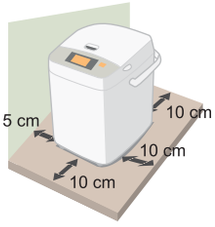
➡取出麵包容器時務必戴上隔熱手套。

※不要使用濕手套。（容易導熱，可能造成燙傷）

- ●待冷卻後再進行使用後的清潔保養。（可能導致燙傷）

### 請不要在下列場所使用！

- ●地毯等不耐熱的物體上面。（可能導致火災）
- ●不平穩處和鋪有桌布的桌面。（可能掉落或引起火災）
  ※請注意發熱的麵包容器的放置場所。
- ●沾有麵粉、油脂、灰塵等容易滑落的場所。（會造成本體滑落）
  ➡ 清除掉麵粉等，距離桌子邊緣10 cm以上。
- ●牆壁和家具附近。
  ➡ 必須遠離5 cm以上。（否則會造成變形變色）




### 正確使用電源插頭

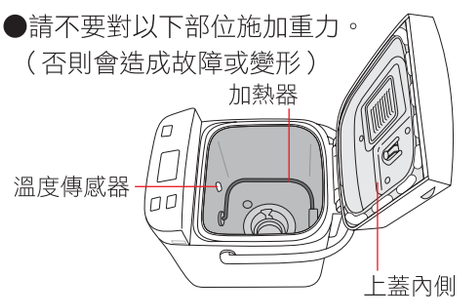
- ●拔出電源插頭時，必須手持電源插頭。（否則會因觸電或短路引起著火）
- ●不使用時請從插座拔下電源插頭。（否則會造成觸電或漏電而引起火災）

### 正確裝入鋰電池

- ●不要弄錯電池的⊕⊖極方向。（可能導致發熱、著火、破裂 P.9）

# 使用方面的要求

- ●請不要把小毛巾等放在蓋上。（否則會造成故障或變形）
- ●請不要對以下部位施加重力。（否則會造成故障或變形）




- ●請不要放在潮濕處或火源附近。（否則會造成故障或變形）
- ●食物過敏患者請諮詢醫生之後再使用。
- ●本麵包機不能以外接定時器或獨立的遙控控制系統操作。

# 各部的名稱和配件

■初次使用時，請清洗麵包容器、葉片、配件等。(P. 40)

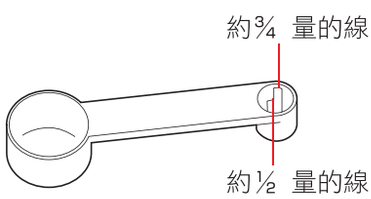



●葉片
(P. 16)

**配件**(各1個)




●計量杯
(液體專用 P. 3)



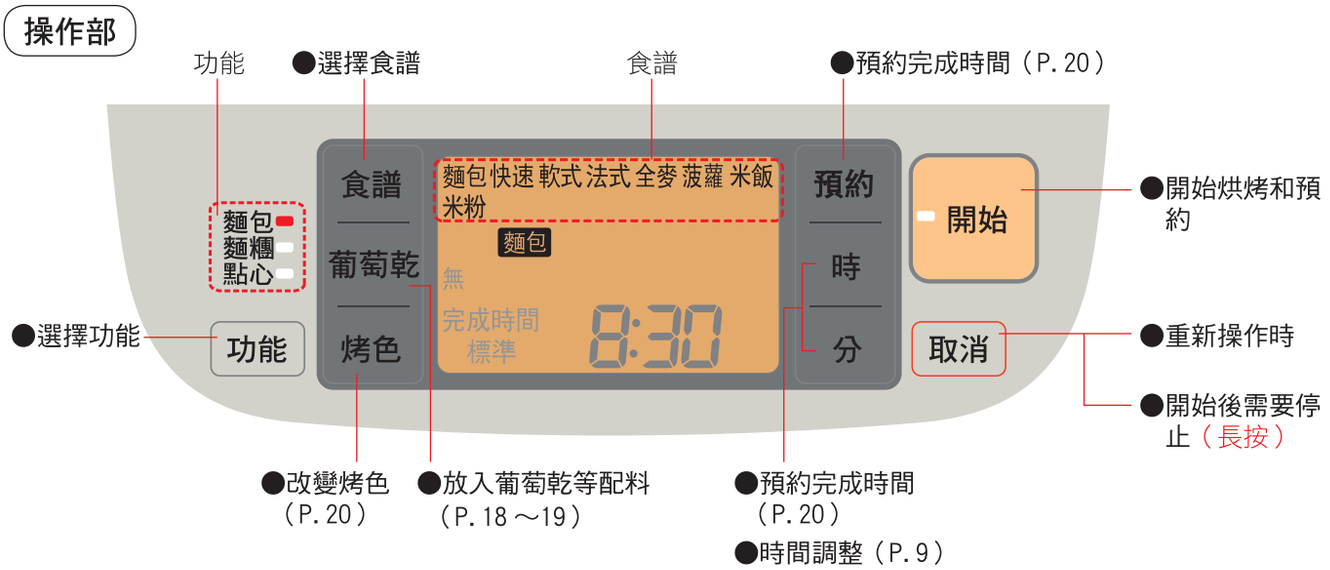

(大計量匙)　(小計量匙)

●計量匙

本說明書中所述材料的“大1”是指“大計量匙1匙”的意思。

(“大匙”、“小匙”指的是市售計量匙。)

## 操作部




## 時間調整（時鐘顯示）

●事先拔出膠片（P. 8）

①插入電源插頭

※如果不插入則無法調整時間。

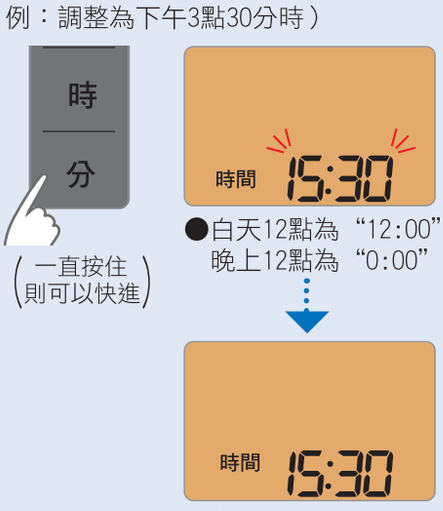
②按下“時”或“分”（時間顯示閃爍）




●聽見“嗶”一聲後，放開手指。

③調整時間

（例：調整為下午3點30分時）




●白天12點為“12:00”，晚上12點為“0:00”。

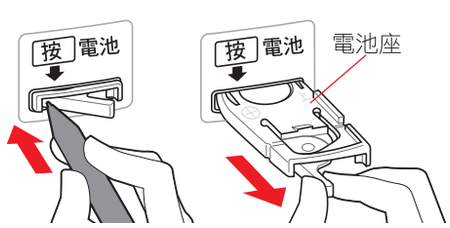
●等待5秒後，閃爍停止。（已調整好時間）

④拔出電源插頭

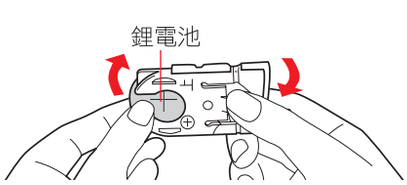
## 更換鋰電池

※使用鋰電池可使麵包機記憶當前時間和上一次的設置等。

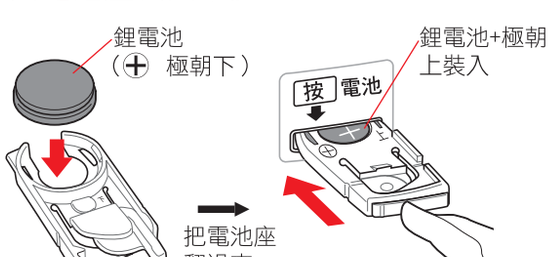
①取出電池座。




②左手固定電池，將電池座取至跟前。




②將電池座翻轉過來裝入電池，將電池座裝回本體中。




※請確認電池沒有掉落。

※即使沒有裝入鋰電池也可以烘烤麵包。

# 功能/食譜的使用區分



| 功能 | 食譜 | | 參照頁 |
|---|---|---|---|
| 製作麵包 | 鬆軟的口感 **麵包**（即溶酵母） / 烘烤**麵包** | 麵包 | **“麵包”** | 表皮鬆脆，口感扎實 | P.16 |
| | | | **“快速”** | 希望快速烤好 | P.21 |
| | | | **“軟式”** | 表皮鬆軟，紋理細膩 | P.21 |
| | | | **“法式”** | 皮較硬，體現麵粉自身風味 | P.22 |
| | | | **“全麥”** | 表皮稍硬、芳香四溢、營養豐富 | P.21 |
| | | | **“菠蘿”** | 與鬆脆曲奇麵皮構成2層麵包 | P.27 |
| | | | **“米飯”** | 加入米飯，吃起來有嚼勁<br>口感扎實的麵包 | P.23 |
| | | | **“米粉”** | 鬆軟有嚼勁<br>米粉特有的香味 | P.24 |
| 製作麵糰 | 製作**各種口味的麵包** | 麵糰 | **“麵包”** | 想做成自己喜歡的形狀 | P.31 |
| | | | **“薄餅”** | 擀得薄薄的，鬆脆可口 | P.34 |
| | 製作**餃子皮** | | **“餃子皮”** | 輕鬆做餃子皮 | P.35 |
| 製作點心 | 烘烤**蛋糕** | 點心 | **“蛋糕”** | 輕鬆做蛋糕 | P.36 |
| | 製作**朱古力** | | **“朱古力”** | 輕鬆做朱古力 | P.38 |

※1　預約時，只有“揉麵”在預約後立即進行，然後待機。
※2　預約時，在下個過程開始之前保持待機。最長可待機11小時。
※3　可能被省略。
※4　可能被省略，可能連續“揉麵”。

▼ 即溶酵母添加時間標準。
▼ 葡萄乾等配料添加時間標準。（聲音提示）

| 可使用功能 | | | 所需時間（大約） | 麵包機製作過程 |
|---|---|---|---|---|
| 葡萄乾 | 烤色 | 預約 | | （所需時間及酵母添加時間因室溫、烤色、預約等條件而變化） |
| ● | ● | ● | 4小時 | 揉麵※1 → 醒麵※2 → 醒麵 → 揉麵 → 發酵 → 烘烤 |
| ● | ● | — | 2小時 | 揉麵 → 醒麵※3 → 揉麵 → 發酵 → 揉麵 → 發酵 → 烘烤 |
| ● | ● | ● | 4小時20分鐘 | 醒麵※2 → 揉麵 → 醒麵 → 揉麵 → 醒麵 → 揉麵 → 發酵 → 烘烤 |
| ● | — | ● | 5小時 | 揉麵※1 → 醒麵※2 → 醒麵 → 揉麵 → 發酵 → 烘烤 |
| ● | — | ● | 5小時 | 揉麵※1 → 醒麵※2 → 醒麵 → 揉麵 → 發酵 → 烘烤 |
| ● | — | — | 2小時15分鐘 | 揉麵 → 醒麵 → 揉麵 → 發酵 → 揉麵 → 發酵 → 麵糰添加 → 發酵 → 烘烤（開始55分鐘後手動添加曲奇麵糰） |
| ● | ● | ● | 4小時 | 揉麵※1 → 醒麵※2 → 醒麵 → 揉麵 → 發酵 → 烘烤 |
| ● | ● | ● | 2小時30分鐘 | 醒麵※2 → 醒麵 → 揉麵 → 發酵 → 烘烤 |
| ● | — | — | 1小時 | 揉麵 → 醒麵※4 → 揉麵 → 發酵 |
| — | — | — | 45分鐘 | 揉麵 → 發酵 → 揉麵 → 發酵 |
| — | — | — | 15分鐘 | 揉麵 |
| — | ● | — | 1小時30分鐘 | 揉麵 → 清除麵粉 → 揉麵 → 醒麵※3 → 烘烤 → 追加烘烤（開始12分鐘後用橡膠鏟等清除周圍的餘粉） |
| — | — | — | 17分鐘 | 攪拌 → 追加攪拌 |

▶ ● “各種口味的麵包”（P. 32）
▶ ● “製作薄餅”（P. 34）

揉麵　葉片旋轉，攪拌麵糰（會有聲音產生）
醒麵　麵粉和水融合（不動作）
發酵　進行溫度管理，使麵糰發酵（幾乎不動作）
烘烤　烘烤麵糰

# 麵包的基本材料

除了基本材料，還可以添加喜歡的食材，製成各種口味的麵包。
（根據麵包種類不同，材料和份量會有所改變）

## 麵粉
（高筋麵粉、麵粉）




**作用** 與水一起揉和，能使蛋白質結合並生成麩質。

**要點**
- ●不必篩麵粉。
- ●蛋白質的量有差異，因此要根據類別使用不同的發酵膨脹方法。
- ●務必使用秤按“重量”稱量。（不要用計量杯稱量）



**製作麵包時**

最好使用蛋白質含量多（12~15%）的高筋麵粉。

※成份表記載於袋子上。

## 油脂
（牛油、無鹽牛油、人造牛油、起酥油）




**作用** 使麵包細膩、鬆軟濕潤
吃起來更有嚼勁。

- ●在固體形狀下使用，無需融化。
  ※推薦使用無鹽牛油。

## 乳製品
（奶粉、牛奶）




**作用** 改善麵包的口感和香味，使麵包的色澤更加誘人。
還能防止麵包變硬。

**要點**
- ●使用牛奶時，要扣除與添加量同量的水。

## 水

**作用** 添加在麵粉中攪拌後生成麩質。

**要點**
- ●下面的食譜使用冷水（約5 ℃：差不多冰水的溫度）。
  - · 快速麵包
  - · 法式麵包
  - · 全麥麵包
  - · 菠蘿麵包
  - · 室溫25 ℃以上時
- ●鹼性水不適用。

## 糖
（砂糖、紅糖、蜂蜜）




**作用** 為製作麵包的酵母提供營養，且加速發酵完成。還能改善麵包口味、香味和表皮的烤色。

- ● 顆粒較大的要研碎成細小顆粒。

**要點**
- ●增加用量，則烤色變深，減少用量則烤色變淺。
- ●不能使用低卡路里的甜味劑。

## 食鹽




**作用** 除調味外，能使麵包口感有嚼勁。
還能防止細菌繁殖。

## 蛋

**作用** 改善麵包的味道、香味和色澤。也具有增加麵包彈性的作用。

## 麵包專用酵母

**作用**　以糖分為營養來源，產生二氧化碳而使麵包膨脹。



麵包組織　　包裹著產生的二氧化碳而膨脹

**要點**

●酵母是活的。
新鮮程度不同，膨脹發酵程度也有差異，因此請使用保存期內的酵母並務必密封存放於雪櫃。

●即溶酵母一旦吸收濕氣，膨脹能力就會急劇下降。

## 即溶酵母

想做出鬆軟可口的麵包，一般使用無需提前發酵的即溶酵母。




※不能使用新鮮酵母和泡打粉。

●建議使用即溶乾酵母（Instant Dry Yeast），效果比活性乾酵母（Active Dry Yeast）更好。

## 米粉

**要點**　不含有使麵包膨脹所需的蛋白質，所以只添加米粉無法製作麵包。
根據不同食譜，必須區別使用米粉。

※因為米粉麵包中含有小麥成分（麩質），所以對小麥過敏的人不能食用。

※請務必注意材料和清潔保養方法，諮詢醫生後再使用。



## 泡打粉

用於製作蛋糕。
※即使加入麵包和軟式麵包中也不會使其膨脹。

※所謂麩質
麵粉加水揉和，麵粉中的蛋白質結合而成的物質。
麩質包裹着麵包專用酵母活動產生的二氧化碳而膨脹，產生麵包組織。

# 麵包的基本材料（續）

## 配件計量匙每1匙的重量基準

| | 大計量匙 | 小計量匙 |
|---|---|---|
| 砂糖 | 約12 g | 約4 g |
| 奶粉 | 約6 g | 約2 g |
| 食鹽 | — | 約5 g |
| 即溶酵母 | — | 約2.8 g |

## 想改變材料配方和種類時

以下列分量為基準，根據個人口味調配。

| 材料 | 想增加 | 想減少 |
|---|---|---|
| 牛油 | 可增加至2.5倍 | 可減少至½ |
| 砂糖 | 可增加至2倍 | 可減少至½ |
| 奶粉 | 可增加至2倍 | 可以不加 |
| 食鹽 | —— | 可以不加<br>（米粉麵包可減少至½） |

●若增加砂糖的分量，會使烤色變深。減少用量烤色會變淺，高度也會變低。

●如果不加鹽，口感稍差。
如果沒有加鹽，酵素活動較少，麵糰不成形，無法做出鬆軟麵包。

●也可以用人造牛油代替牛油，用蜂蜜代替砂糖，用牛奶代替奶粉。（P.12）
- 蜂蜜最多不超過25 g
- 奶粉大1相當於70 mL牛奶

## 想添加蛋或牛奶時

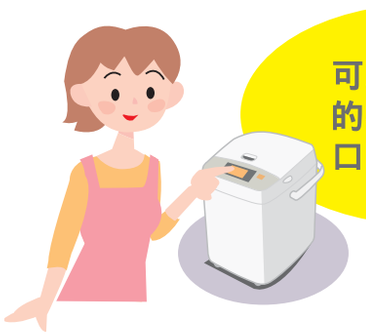
減少相當於蛋或牛奶分量的水。
- 蛋（最多1個）
- 牛奶（最多添加水量的一半）

●把蛋等放入計量杯後再加水稱量。

●不要使用預約。
（在夏季可能會變質）



# 關於材料的準備



可以用自己喜歡的材料製作多種口味的麵包

**以基本的麵包為基準，為您介紹搭配的材料（P. 16）和分量的基準。**

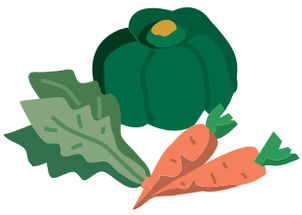
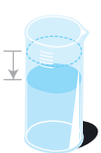
除了基本材料，還可以添加喜歡的食材，
製成各種口味的麵包。

在基本材料中




添加自己喜歡的材料




| | 蔬菜 | 穀物類 | 果汁 |
|---|---|---|---|
| |  |  |  |
| | ：約為麵粉重量的15~20%<br>（標準：50 g）<br>例）・紅蘿蔔→研碎<br>・南瓜→煮軟搗碎後冷卻<br>・菠菜→煮後切碎冷卻 | ：約為麵粉重量的10~20%<br>（標準：30 g）<br>例）・米粉　・燕麥片<br>・糯米粉・全麥粉・黑麥<br>・黃豆粉・芝麻 | ：不超過水的用量<br>例）・橙　・蘋果<br>・番茄等100%果汁<br>→事先放入雪櫃內充分冷藏 |
| 麵粉的量  | （保持不變） | 扣除穀物類的重量<br>例）黑麥　30 g（250 g的12%）<br>小麥粉 220 g | （保持不變） |
| 水的量  | 扣除蔬菜重量的80%<br>例）煮過的南瓜　50 g<br>水 140 mL<br>（180 mL－50 g的80%） | （保持不變） | 扣除果汁的量<br>例）橙汁 100 mL<br>水　80 mL<br>（180 mL－100 mL） |
| | ●不要使用預約功能 | | ●不要使用預約功能 |

# 試著烘烤基本的麵包

## 放入材料

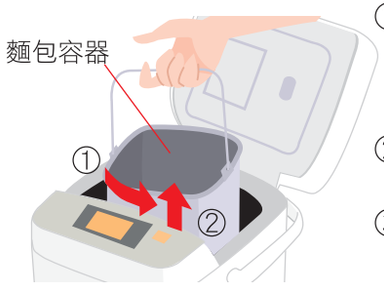








## 1 取出麵包容器 裝好葉片




①按照箭頭方向轉動麵包容器。

②向上取出。

③將葉片放入裝好。




| **麵包** | 181kcal（切成6片 1片的量） |
|---|---|
| 高筋麵粉 | 250 g |
| 牛油 | 10 g |
| 砂糖 | 大2（24 g） |
| 奶粉 | 大1（6 g） |
| 食鹽 | 小1（5 g） |
| 水※ | 190 mL |
| 即溶酵母 | 小1（2.8 g） |

※室溫高於25 ℃時，可將約5 ℃的冷水減少10 mL

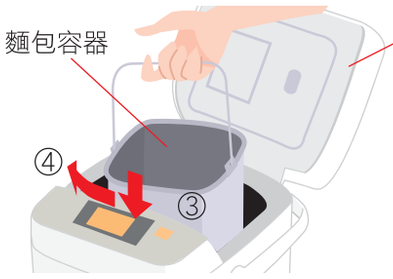
●軟式麵包等的基本搭配➡P. 21～

## 2 在麵包容器裏，放入即溶酵母以外的 高筋麵粉和水等材料



①將高筋麵粉等（即溶酵母除外）堆高放入。

②沿著四周加水。



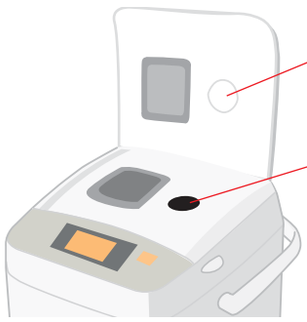

③放回麵包容器。

④朝箭頭方向轉並固定好。

⑤關閉蓋子。

※麵包容器的把手中途會停止。（為了方便取出麵包容器）不需要壓到最下方。

## 3 在酵母容器裏 加入即溶酵母




※擦拭將產生靜電，即溶酵母會附在容器壁上。

所需時間：約4小時

## 設置




## 取出



### 4 選擇“麵包”




### 5 選擇“麵包”



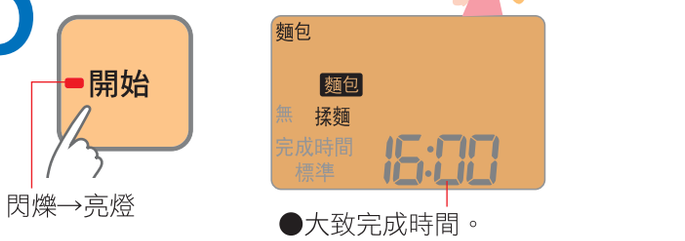

■選擇其他麵包種類時 ➡ 食譜（P. 21）

■放入葡萄乾等配料時 ➡ 葡萄乾（P. 18）

■選擇烤色時 ➡ 烤色（P. 20）

■預約完成時間時 ➡ 預約（P. 20）

### 6 開始







●大致完成時間。

●開始後，請不要打開蓋子。即溶酵母會溢出來。
但是，手動加入配料時（P. 19），已加入即溶酵母，因此可以打開蓋子。

### 7 烘烤結束後（嗶嗶聲）切斷電源




①按下“取消”
②拔出電源插頭。

### 8 在鋪有小毛巾的平枱上取出麵包容器，取出時，請使用隔熱手套。冷卻（約2分鐘）

※請注意放置麵包容器的地方。
（麵包容器會發熱）
※如果超出時間，麵包會收縮下塌。

### 9 取出麵包，散熱




抓住把手，用力搖晃數次
※取出時，不要使用小刀、叉子、筷子。
（會損壞氟素塗層）

●取出後，確認麵包容器內是否有葉片。如果沒有，是因為插入了麵包中（底部），請取出。




（如果葉片在麵包內未取出而直接切麵包，將損壞葉片。）

# 便利的功能

## 製作含有自己喜歡的配料的麵包 “葡萄乾”

葡萄乾和核桃等自己喜歡的配料，可通過設定自動添加。
香蕉和朱古力等無法自動添加的配料（P. 19），請在發出嗶嗶聲後手動放入。

請遵照各食譜的調配比例與配料用量。若不遵守，配料可能會從麵包容器中飛出，被加熱器烤焦，發出異味或煙霧。

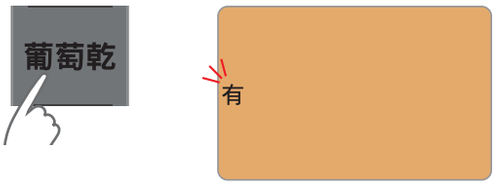
### 自動投料（由麵包機完成）

**準備** 先把您喜歡的配料放入葡萄乾、堅果容器。

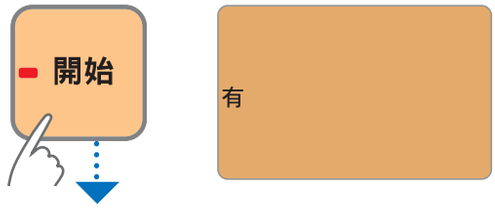
放入容器的總量不可超過60 g




**① 按下 “葡萄乾” 選擇 “有”（使 “有” 閃爍）**




**② 開始**




（自動投入配料）

※ “揉麵” 暫時停止。

- 有時在葡萄乾、堅果容器內會沾有少量的配料。
- 表面有砂糖的水果，在夏季或者預約烘烤時，可能會因砂糖融化粘在容器上而無法投放。

### 可自動投入的材料
### 乾燥的配料、不易融化的配料

**水果乾**（不超過60 g）
葡萄乾、西梅、陳皮等



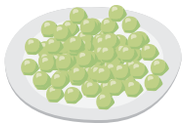
➡ 切成5 mm以下的小塊

**堅果類**（不超過40 g）
腰果、核桃等



➡ 打碎為5 mm以下的小塊

**豌豆**※（不超過30 g）



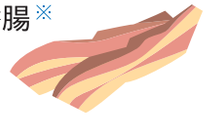
➡ 將水分擦拭乾淨

**橄欖**※（不超過20 g）



➡ 去核，切成¼大小並將水分擦拭乾淨

**火腿、煙肉、香腸**※（不超過50 g）



➡ 切成10 mm寬度

※預約烘烤麵包時，請不要添加配料。
（尤其夏季等會造成變質）



### 投放配料時，請注意以下材料！

- 添加較硬的材料，可能會使麵包容器等的氟素塗層剝落。
  請注意使用。

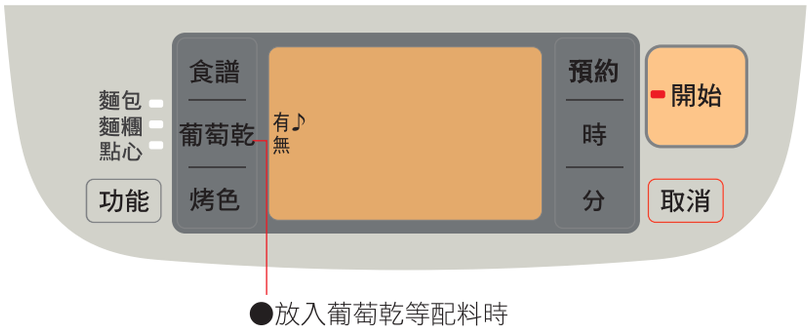
※誤食剝落的氟素塗層，並不會對人體造成影響。

- 穀物
- 水果麥片
- 上糖衣的堅果類
- 楓糖塊
- 珍珠糖
- 冰糖

等

選擇功能、食譜後…




●放入葡萄乾等配料時

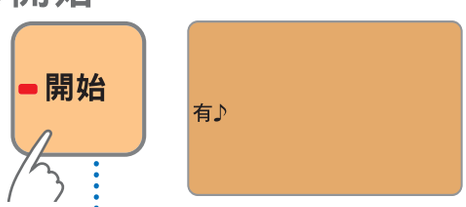
## ■請手動投放無法自動投入的配料

### 發出蜂鳴聲（♪）後手動投入

**① 按下“葡萄乾”選擇“有♪”**（使“有♪”閃爍）




**② 開始**




**③ 發出嗶嗶聲後，打開蓋子**




**④ 把配料放入麵包容器，關閉蓋子**（在3分鐘內）

3分鐘後
（步驟③發出嗶嗶聲之後）

蜂鳴聲結束，自動重新開始

●葡萄乾、堅果容器一直保持開啟狀態。


麵包容器

●添加富含蛋白質分解酵素的鮮果時，麵包不會膨脹。

- 蜜瓜，哈蜜瓜
- 奇異果
- 無花果
- 芒果
- 菠蘿
- 木瓜

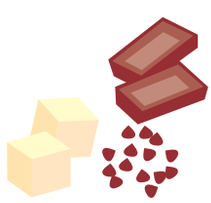
等

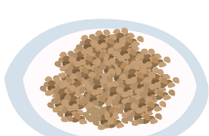
### 無法自動投入的材料（黏在容器上、難以投入）
**水分多、有黏性的材料、易融化的材料**

酒漬水果、洋葱等切碎的蔬菜



芝士、朱古力等





※芝麻等細小的材料應在最開始就放入麵包容器。（不超過麵粉重量的約20%）

●放入的材料越多，麵包的膨脹效果越差。

●有的材料可能不會保持原來的形狀。

### ■製作帶餡麵包時，放入配料的時間是…

發出嗶嗶聲的時間因食譜與室溫的不同而異。

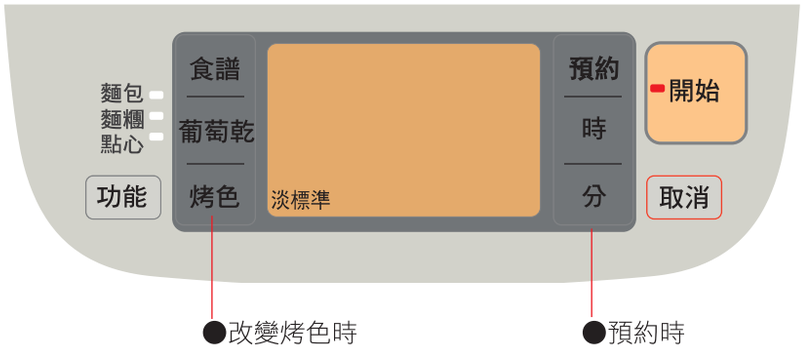
“麵包”功能
- 麵包　：約55分鐘～1小時25分鐘後
- 快速　：約30分鐘之後
- 軟式　：約1小時40分鐘～2小時5分鐘後
- 法式　：約30分鐘～1小時15分鐘後
- 全麥　：約1小時25分鐘～2小時45分鐘後
- 菠蘿　：約35分鐘後
- 米飯　：約55分鐘～1小時25分鐘後
- 米粉　：約35～55分鐘後

“麵糰”功能
- 麵包麵糰　：約15～30分鐘後

# 便利的功能

選擇功能、食譜後…

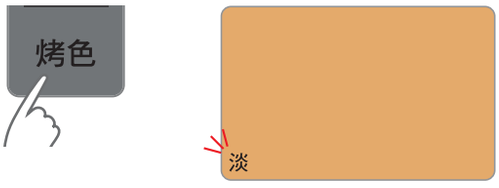



## 烘烤出自己喜歡的顏色的“烤色”

烤色可以設置為“淡”和“標準”兩種。

### ①按下“烤色”選擇您喜歡的烤色




● 可以設置“烤色”的功能 （P. 11）

## 在指定時間完成烘烤的“預約”

早上想吃剛烤好的麵包時可以使用本功能。

### ①確認當前時間是否準確

### ②按下“預約”




### ③設置烘烤完成的時間




（一直按住則可以快進）

### ④開始（預約完成）




● 使用“葡萄乾”和“烤色”功能時

①設置“葡萄乾”、“烤色”

②設置“預約”

● 可預約的時間標準

“麵包”功能

- 麵包　：4小時10分鐘～13小時後
- 軟式　：4小時30分鐘～13小時後
- 法式　：5小時10分鐘～13小時後
- 全麥　：5小時10分鐘～13小時後
- 米飯　：4小時10分鐘～13小時後
- 米粉　：2小時40分鐘～13小時後

※有的食譜無法使用預約功能。
※超出預約的時間無法設置。

# 烘烤麵包

快速麵包　軟式麵包　全麥麵包

**準備**（P.16）
①在麵包容器內安裝葉片。
②放入（除即溶酵母外的）麵粉和水等材料。
③把麵包容器裝入本體內，將即溶酵母放入酵母容器。

所需時間：快速麵包　約2小時
軟式麵包　約4小時20分
全麥麵包　約5小時

## 材料

**快速麵包**　200kcal（切6片 1片的量）

| | |
|---|---|
| 高筋麵粉 | 280 g |
| 牛油 | 10 g |
| 砂糖 | 大2（24 g） |
| 奶粉 | 大1（6 g） |
| 食鹽 | 小1（5 g） |
| 冷水（5 ℃）※ | 210 mL |
| 即溶酵母 | 小1½（4.2 g） |

※ 室溫超過25 ℃時，減少10 mL。

**軟式麵包**　187kcal（切6片 1片的量）

| | |
|---|---|
| 高筋麵粉 | 250 g |
| 牛油 | 15 g |
| 砂糖 | 大2（24 g） |
| 奶粉 | 大1（6 g） |
| 食鹽 | 小1（5 g） |
| 水※ | 190mL |
| 即溶酵母 | 小1（2.8 g） |

※室溫超過25 ℃時，將5 ℃左右的冷水減少10 mL。

**全麥麵包（全麥麵粉50%）**　173kcal（切6片 1片的量）

| | |
|---|---|
| 全麥麵粉（麵包用）※1 | 125 g |
| 高筋麵粉 | 125 g |
| 牛油 | 10 g |
| 砂糖 | 大2（24 g） |
| 奶粉 | 大1（6 g） |
| 食鹽 | 小1（5 g） |
| 冷水（5 ℃）※2 | 210 mL |
| 即溶酵母 | 小1（2.8 g） |

※1　不能使用點心專用（低筋類）的全麥麵粉。
※2　室溫超過25 ℃時，減少10 mL。

●室溫超過30 ℃時做出的麵包品質較差。

1 功能　選擇“麵包”

2 食譜　選擇“快速”、“軟式”或“全麥”

3 開始　開始




4 發出嗶嗶聲後，按下“取消”，取出麵包容器冷卻約2分鐘後
取出麵包




■全麥麵粉佔總麵粉量的比例為
30～100%。（麥麩的比例為30～40%）

➡比例不足30%時請用“麵包”功能烘烤。
※全麥麵粉比例越大，麵包高度越低。
※麵包的形狀和膨脹程度因全麥麵粉的種類而異。

# 烘烤麵包

## 法式麵包



所需時間：約5小時




●重新操作時

●開始後需中止時
（長按）

**準備** ① 在麵包容器內安裝葉片。

（P. 16） ② 放入（除即溶酵母外的）麵粉和水等材料。

③ 把麵包容器裝入本體內，將即溶酵母放入酵母容器。

**相比其他食譜烘烤出的麵包，法式麵包有時較難取出。請按照下述步驟4取出麵包。**

### 材料

| 法式麵包 | 153kcal（切6片 1片的量） |
|---|---|
| 高筋麵粉 | 225 g |
| 低筋麵粉 | 25 g |
| 食鹽 | 小1（5 g） |
| 冷水（5 ℃）※ | 190 mL |
| 即溶酵母 | 小½（1.4 g） |

※室溫超過25 ℃時，減少10 mL。

●室溫超過30 ℃時做出的麵包品質較差。



### 1 選擇“麵包”

功能

麵包
麵糰
點心

### 2 選擇“法式”

食譜

麵包 快速 軟式 法式 全麥 菠蘿 米飯 米粉
麵包
無
完成時間 17:00

■放入葡萄乾等配料時 ➡ 葡萄乾 （P. 18）

■預約完成時間時 ➡ 預約 （P. 20）

### 3 開始

開始

法式
麵包
無 揉麵
完成時間 17:00




### 4 發出嗶嗶聲後，按下“取消”，取出麵包容器冷卻約2分鐘後

### 取出麵包

■取出法式麵包…

在下面鋪上毛巾等，用力向下甩，甩的同時應用手抵住柄子。（參照右圖）



# 米飯麵包



所需時間：約4小時




●重新操作時

●開始後需中止時（長按）

**準備** ①在麵包容器內安裝葉片。

（P. 16） ②放入（除即溶酵母外的）麵粉和水等材料。

③把麵包容器裝入本體內，將即溶酵母放入酵母容器。

## 材料

| 米飯麵包 | 189kcal（切6片 1片的量）（米飯為120 g時） |
|---|---|
| 高筋麵粉 | 230 g |
| 放涼的米飯（白米） | 100～120 g |
| 牛油 | 10 g |
| 砂糖 | 大2（24 g） |
| 奶粉 | 大1（6 g） |
| 食鹽 | 小1（5 g） |
| 水※ | 160 mL |
| 即溶酵母 | 小¾（2.1 g） |

※室溫超過25 ℃時，將5 ℃左右的冷水減少10 mL。

- 也可以使用糙米或藏紅花飯代替白米。
- 米飯的量越多，烘烤出的麵包越柔軟。
- 室溫超過30 ℃以上時，要放在雪櫃中冷卻。
- 可以使用預約功能，但請勿使用煮熟（或解凍後）超過1天的米飯。



●有時候飯粒會保持原狀。

## 1 選擇“麵包”




## 2 選擇“米飯”




■放入葡萄乾等配料時 ➡ 葡萄乾 （P. 18）

■選擇烤色時 ➡ 烤色 （P. 20）

■預約完成時間時 ➡ 預約 （P. 20）

## 3 開始







## 4 發出嗶嗶聲後，按下“取消”，取出麵包容器冷卻約2分鐘後

## 取出麵包

●米飯麵包含有較多水分，容易變質，因此請盡早食用。（夏天：當天;冬天：到第二天）

# 烘烤麵包

## 米粉麵包



所需時間：約2小時30分鐘




**準備** ①在麵包容器內安裝葉片。

（P. 16） ②放入（除即溶酵母外的）米粉和水等材料。

③把麵包容器裝入本體內，將即溶酵母放入酵母容器。

| **米粉麵包** | 192kcal（切6片 1片的量） |
|---|---|
| 米粉 | 50 g |
| 高筋麵粉 | 200 g |
| 牛油 | 20 g |
| 砂糖 | 大2（24 g） |
| 奶粉 | 大1（6 g） |
| 食鹽 | 小1（5 g） |
| 水※ | 200 mL |
| 即溶酵母 | 小1½（4.2 g） |

※室溫超過25 ℃時，使用約5 ℃的冷水。

●室溫超過25 ℃時，使用預約功能會使麵包品質變差。（P. 44）

●室溫超過25 ℃時，請務必將麵粉等材料放入雪櫃冷藏。

### 1 選擇“麵包”




### 2 選擇“米粉”




■放入葡萄乾等配料時 ➡ 葡萄乾（P. 18）

■選擇烤色時 ➡ 烤色（P. 20）

■預約完成時間時 ➡ 預約（P. 20）

### 3 開始




### 4 發出嗶嗶後，按下“取消”，取出麵包容器冷卻約2分鐘後 取出麵包



# 各種口味的麵包配方

●熱量標準　切6片　1片的量

## 橄欖麵包

… 使用“麵包”、“軟式”　185kcal

| | |
|---|---|
| 高筋麵粉 | 250 g |
| 牛油 | 10 g(軟式麵包為15 g) |
| 砂糖 | 大2(24 g) |
| 奶粉 | 大1(6 g) |
| 食鹽 | 小1(5 g) |
| 乾香草 | 少許 |
| 水※ | 180 mL |
| 即溶酵母 | 小1(2.8 g) |
| ＊青橄欖 | 20 g |

※室溫超過25 ℃時，減少10 mL。(5 ℃的冷水)

＊使用“葡萄乾”功能。(P.18)

## 葵花籽蜂蜜麵包

… 使用“麵包”、“軟式”　218kcal

| | |
|---|---|
| 高筋麵粉 | 250 g |
| 牛油 | 15 g |
| 砂糖 | 大2(24 g) |
| 奶粉 | 大1(6 g) |
| 食鹽 | 小1(5 g) |
| 蜂蜜 | 大匙1(21g) |
| 水※ | 180 mL |
| 即溶酵母 | 小1(2.8 g) |
| ＊葵花籽 | 20 g |

※室溫超過25 ℃時，減少10 mL。(5 ℃的冷水)

＊使用“葡萄乾”功能。(P.18)

## 果汁麵包

… 使用“快速”　220kcal

| | |
|---|---|
| 高筋麵粉 | 250 g |
| 牛油 | 25 g |
| 砂糖 | 大1(12 g) |
| 奶粉 | 大2(12 g) |
| 食鹽 | 小¾(3.8 g) |
| 蛋(打勻) | M寸1個(50 g) |
| 100%番茄果汁(放入雪櫃冷藏)※ | 120 mL |
| 即溶酵母 | 小1¾(4.9 g) |
| ＊什錦蔬菜(水煮後瀝乾水分，冷卻至室溫) | 70 g |

※室溫超過25 ℃時，減少10 mL。

＊使用“葡萄乾”功能。(P.18)

## 紅豆飯麵包

… 使用“米飯”　199kcal

| | |
|---|---|
| 高筋麵粉 | 230 g |
| 紅豆飯(放涼) | 100 g |
| 酥油 | 10 g |
| 砂糖 | 大2(24 g) |
| 食鹽 | 小1(5 g) |
| 黑芝麻 | 5 g |
| 水※ | 160 mL |
| 即溶酵母 | 小¾(2.1 g) |

※室溫超過25 ℃時，減少10 mL。

## 潘妮朵尼(意大利麵包)

… 使用“快速”　234kcal

| | |
|---|---|
| 高筋麵粉 | 250 g |
| 牛油 | 25 g |
| 砂糖 | 大1(12 g) |
| 奶粉 | 大2(12 g) |
| 食鹽 | 小1(5 g) |
| 蛋(打勻) | M寸1個(50 g) |
| 冷水(5 ℃)※ | 130mL |
| 即溶酵母 | 小1¾(4.9 g) |
| ＊您喜歡的水果乾 | 60 g |

※室溫超過25 ℃時，減少10 mL。(5 ℃的冷水)

＊使用“葡萄乾”功能。(P.18)

## 香腸起司麵包

… 使用“麵包”、“軟式”　254kcal

| | |
|---|---|
| 基本配方(麵包或軟式麵包) | |
| ＊香腸 | 30 g |
| ＊芝士 | 20 g |

＊ 使用“葡萄乾”功能。(P.18)

## 咖喱飯麵包

… 使用“米飯”　236kcal

| | |
|---|---|
| 高筋麵粉 | 210 g |
| 放凉的米飯(白米) | 100 g |
| 牛油 | 20 g |
| 砂糖 | 大2(24 g) |
| 奶粉 | 大1(6 g) |
| 食鹽 | 小1(5 g) |
| 咖哩粉 | 5 g |
| 精製芝士(切成小塊) | 30 g |
| 黑胡椒粉 | 小匙½(3 g) |
| 水※ | 110 mL |
| 即溶酵母 | 小¾(2.1 g) |
| ＊馬鈴薯(切成小塊，水煮但不煮爛) | 20 g |
| ＊紅蘿蔔(切成小塊，水煮但不煮爛) | 20 g |
| ＊煙肉 | 20 g |

※室溫超過25 ℃時，減少10 mL。

＊使用“葡萄乾”功能。(P.18)

## 海帶麵包

… 使用“米飯”　烤色“淡”　212kcal

| | |
|---|---|
| 高筋麵粉 | 230 g |
| 放凉的米飯(白米) | 100 g |
| 酥油 | 10 g |
| 砂糖 | 大2(24 g) |
| 食鹽 | 小1(5 g) |
| 白芝麻 | 5 g |
| 水※ | 160 mL |
| 即溶酵母 | 小¾(2.1 g) |
| ＊海帶 | 10 g |

※室溫超過25 ℃時，減少10 mL。

＊使用“葡萄乾”功能。(P.18)

# 烘烤麵包

## 各種口味的麵包配方

●熱量標準　切6片　1片的量




### 意大利風味麵包 … 使用“法式” 195kcal

| | |
|---|---|
| 高筋麵粉 | 225 g |
| 低筋麵粉 | 25 g |
| 食鹽 | 小1(5 g) |
| 橄欖油 | 大匙2 (24 g) |
| 冷水(5 ℃)※ | 170 mL |
| 即溶酵母 | 小½(1.4 g) |

※室溫超過25 ℃時，減少10 mL。

根據您的喜好，也可以放入切碎成5 mm小塊的紅辣椒（或番茄乾）20 g和橄欖20 g（或羅勒乾葉 小匙1）
使用 ➡ “葡萄乾”功能。（P.18）



### 法式鄉村麵包 … 使用“法式” 150kcal

| | |
|---|---|
| 高筋麵粉 | 200 g |
| 全麥麵粉 | 50 g |
| 食鹽 | 小1(5 g) |
| 冷水(5 ℃)※ | 190 mL |
| 即溶酵母 | 小½(1.4 g) |

※室溫超過25 ℃時，減少10 mL。



### 小魚乾海帶米粉麵包 … 使用“米粉” 199kcal

| | |
|---|---|
| 高筋麵粉 | 200 g |
| 米粉 | 50 g |
| 牛油 | 20 g |
| ＊小魚乾（乾炒） | 20 g |
| 奶粉 | 大1(6 g) |
| 食鹽 | 小1(5 g) |
| 水※ | 200 mL |
| 即溶酵母 | 小1½(4.2 g) |
| ＊乾海帶（水發後擦乾） | 4 g（乾燥重量） |

※室溫超過25 ℃時，使用約5 ℃的冷水。

＊使用“葡萄乾”功能。➡ 手動放入（P.19）



### 橙香米粉麵包 … 使用“米粉” 201kcal

| | |
|---|---|
| 高筋麵粉 | 200 g |
| 米粉 | 50 g |
| ＊鮮橙果醬 | 20 g |
| 牛油 | 20 g |
| 奶粉 | 大1(6 g) |
| 食鹽 | 小1(5 g) |
| 水※ | 170 mL |
| 即溶酵母 | 小1½(4.2 g) |

※室溫超過25 ℃時，使用約5 ℃的冷水。

＊於開始時放入麵包容器。

# 菠蘿麵包



所需時間：約2小時15分鐘




**準備** ①**製作曲奇麵糰後放入雪櫃。**（P. 28 ①～⑥）

（P. 16） ②在麵包容器內安裝葉片。

③放入（除即溶酵母外的）麵粉和水等材料。

④把麵包容器裝入本體內，將即溶酵母放入酵母容器。

## 材料

| **菠蘿麵包** | 289kcal（切6片 1片的量） |
|---|---|
| 高筋麵粉 | 150 g |
| 牛油 | 15 g |
| 砂糖 | 大2（24 g） |
| 奶粉 | 大1（6 g） |
| 食鹽 | 小½（2.5 g） |
| 冷水（5 ℃） | 100 mL |
| 即溶酵母 | 小¾（2.1 g） |

| **曲奇麵糰（菠蘿麵包的外皮）** | |
|---|---|
| 牛油 | 50 g |
| 砂糖 | 40 g |
| 蛋（打勻） | M寸 ½個（25 g） |
| 低筋麵粉 | 100 g |
| 泡打粉 | 3 g |
| 雲呢拿油 | 少許 |

●請務必遵守上述分量。
用量過多可能導致麵包從麵包容器中溢出、烤焦、發出異味或冒煙。

■在步驟4誤按了“取消”時在10分鐘內按下“開始”即可恢復。
（僅限1次。按其他按鍵無效）

■步驟4經過15分鐘後，即使操作尚未完成也會發出蜂鳴聲，自動重新開始。

■在步驟4中（15分鐘）添加不同配料，可以做出各種口味的麵包。
➡ P. 29

## 1 選擇“麵包”

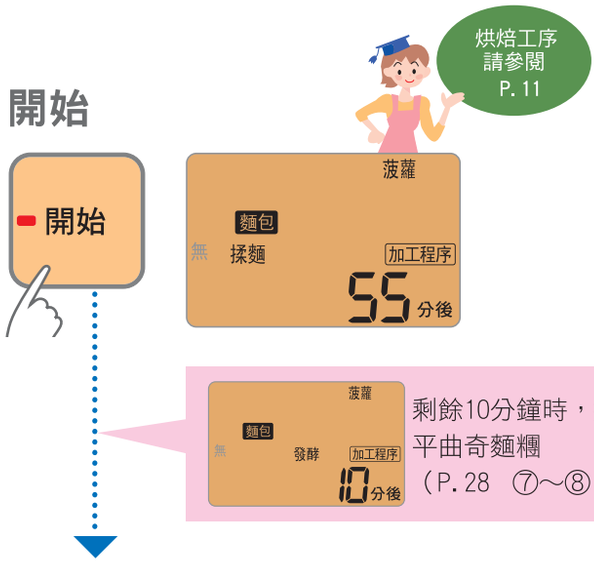



## 2 選擇“菠蘿”




■放入葡萄乾等配料時 ➡ 葡萄乾（P. 18）

## 3 開始



# 烘烤麵包 菠蘿麵包（續）



## 4 發出嗶嗶聲後，打開蓋子
## 放入曲奇麵糰

在15分鐘內

**①重新把麵包麵糰放在麵包容器中央**

**②把塗了蛋液的一面朝下，將曲奇麵糰放在麵包麵糰上**

**③輕輕按壓麵糰四周（不要用力按壓）**

● 不要按“取消”







## 5 關閉蓋子
## 再次開始




## 6 發出嗶嗶聲後，按下“取消”，取出麵包容器冷卻約2分鐘後
## 取出麵包

※取出時如用力過大會破壞麵包形狀。

## 曲奇麵團的製作方法

### 製作麵糰

①把低筋麵粉和泡打粉混合後過篩。

②用木鏟等工具將恢復至室溫的牛油攪拌成奶油狀。

③加入少量的砂糖（分2～3次），每加一次都要攪拌牛油，直至牛油顏色偏白且光滑。




④把蛋液分3～4次少量加入，每加一次都要充分攪拌。最後加入雲呢拿油。
※蛋液預留½小匙

⑤加入①過篩的粉，用輕快下切的方式拌勻，直至粉粒感消失。




⑥麵糰做好後，製成光滑的圓盤形狀，包上保鮮膜放入雪櫃醒麵20分鐘以上。




### 擀平

⑦用擀麵棒擀成直徑為14～15 cm的圓形。
※用保鮮紙包裹住麵糰，易於擀平。




⑧用預留的蛋液（小匙½）塗抹麵糰的其中一面。

### 製作菠蘿麵包的秘訣！

●也可以在曲奇麵糰上劃出格子花紋。

用竹簽淺淺地劃出深度不超過1 mm的花紋。
（花紋過深可能會使曲奇麵糰碎裂滑落）

●曲奇麵糰達到可以柔韌彎曲的硬度後再放入，就能做出漂亮的菠蘿麵包。



使用“菠蘿”

# 製作各種喜愛的麵包



## 肉桂卷

### 材料

1554kcal

| | | |
|---|---|---|
| A | 高筋麵粉 | 200 g |
| | 牛油 | 15 g |
| | 砂糖 | 大3(36 g) |
| | 奶粉 | 大1(6 g) |
| | 食鹽 | 小¾(3.8 g) |
| | 蛋(打勻) | M寸½個(25 g) |
| | 冷水(5 ℃) | 110 mL |
| 即溶酵母 | | 小1 ¼(3.5 g) |
| **配料** | | |
| 水果乾(稍酒醃漬) | | 100 g |
| 牛奶 | | 小匙1(5 mL) |
| 肉桂糖 | | 適量 |
| **製作糖霜用** | | |
| B | 砂糖 | 25 g |
| | 水 | 小匙½ |

### 選擇“菠蘿”製作麵包麵糰

①將A放入裝有葉片的麵包容器中，再安裝到本體中。

②將即溶酵母放入酵母容器中，選擇“菠蘿”，按下 開始 。

操作應在15分鐘內完成！

### 取出麵糰

③發出嗶嗶聲後，打開蓋子，從麵包容器中取出麵糰。

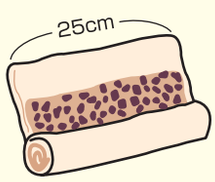
●不要按“取消”

### 擀平

④把麵糰擀成（寬）15 cm×（長）25 cm的麵餅。

### 成形

⑤在靠近身體一側的3/4麵餅上塗牛奶，撒上肉桂糖和水果乾。




⑥從靠近身體一側開始捲起。

⑦平均切成4段，放入麵包容器。





### 烘烤(再次按下 開始 )

### 製作糖霜

⑧把B放入碗中，用60 ℃的水隔水加熱同時攪拌，製作糖霜。

### 最後加工

⑨烘烤完成後，從麵包容器中取出，把糖霜塗在麵包上。

麵糰黏手，難以擀平時在手和擀麵棒上撒上高筋麵粉，可以輕鬆擀平麵糰。



**製作各種喜愛的麵包時**

**麵包麵糰和配料的總重量不得超過600 g！**

※配料過多，麵包可能無法膨脹，或者烘烤不足。

**避免使用含水量大的配料！**

（經過熬煮等加工的材料應瀝乾水分，並冷卻至常溫）

※否則會影響麵包麵糰發酵

**配料應事先準備好！**

※操作時間為15分鐘。

# 使用“菠蘿” 製作各種喜愛的麵包（續）



## 抹茶黑豆麵包卷

**材料** 206kcal（切6片 1片的量）

| | | |
|---|---|---|
| A | 高筋麵粉 | 200 g |
| | 牛油 | 15 g |
| | 砂糖 | 大2（24 g） |
| | 奶粉 | 大1（6 g） |
| | 食鹽 | 小¾（3.8 g） |
| | 抹茶 | 小匙1（2 g） |
| | 蛋（打勻） | M寸 ½個（25 g） |
| | 冷水（5℃） | 110 mL |
| 即溶酵母 | | 小1¼（3.5 g） |
| **配料** | | |
| 糖煮黑豆 | | 120 g |

### 選擇“菠蘿”製作麵包麵糰

①將A放入裝有葉片的麵包容器中，再安裝到本體中。

②將即溶酵母放入酵母容器中，選擇“菠蘿”按下 開始 。

### 取出麵糰

③發出嗶嗶聲後，打開蓋子，從麵包容器中取出麵糰，拆下葉片。

● 不要按“取消”

### 擀麵

④將麵糰擀成略小於麵包容器寬度的細長形狀。

### 放入配料，使麵包成形

⑤均勻撒入瀝乾水分的黑豆。

⑥從靠近身體一側開始捲起。

⑦放入麵包容器。

### 烘烤

（按下 開始 ）

用可可粉代替抹茶。
加入朱古力塊和杏仁片
就是很受小朋友歡迎
的朱古力杏仁麵包卷。





## 餡料麵包

**材料** 1134kcal（不含配料）

| | | |
|---|---|---|
| A | 高筋麵粉 | 200 g |
| | 牛油 | 35 g |
| | 砂糖 | 大2（24 g） |
| | 奶粉 | 大1（6 g） |
| | 食鹽 | 小¾（3.8 g） |
| | 蛋（打勻） | M寸 ½個（25 g） |
| | 冷水（5 ℃） | 100 mL |
| 即溶酵母 | | 小1¼（3.5 g） |
| 餡料 | | 12個（15 g/個） |

### 選擇“菠蘿”製作麵包麵糰

①將A放入裝有葉片的麵包容器中，再安裝到本體中。

②將即溶酵母放入酵母容器中，選擇“菠蘿”按下 開始 。

### 取出麵糰

③發出嗶嗶聲後，打開蓋子，從麵包容器中取出麵糰，拆下葉片。

●不要按“取消”

### 成形

④將麵糰分成12等分。

### 包入配料

⑤將配料逐個包入切好的麵糰中。

⑥放入麵包容器。

### 烘烤

（再次按下 開始 ）

選擇自己喜歡的配料
（禁止帶有水分！）

咖喱（熬煮收汁）、肉丸、
馬鈴薯沙律、香腸、吞拿魚
（瀝乾水分）、芝士（切粒）

等等



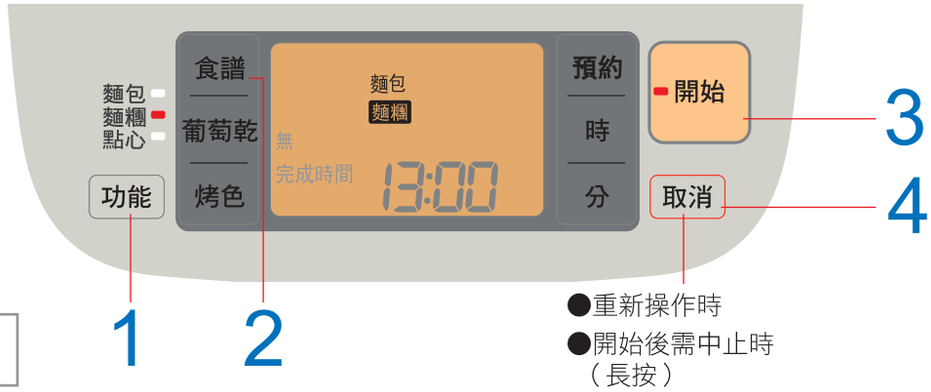
# 製作麵包麵糰

麵包麵糰　薄餅麵糰

通過製作麵包麵糰和薄餅麵糰，就可以製作牛角麵包（P. 33）和硬麵包圈（P. 34）等各種口味的麵包。



所需時間：麵包麵糰　約1小時
　　薄餅麵糰　約45分鐘




**準備**（P. 16）
①在麵包容器內安裝葉片。
②放入（除即溶酵母外的）麵粉和水等材料。
③把麵包容器裝入本體內，將即溶酵母放入酵母容器。

## 材料

**“麵包麵糰”**

| | |
|---|---|
| 高筋麵粉 | 280 g |
| 牛油 | 50 g |
| 砂糖 | 大3（36 g） |
| 奶粉 | 大2（12 g） |
| 食鹽 | 小1（5 g） |
| 蛋 | M寸 ½個（25 g） |
| 水※ | 160 mL |
| 即溶酵母 | 小1（2.8 g） |

※室溫超過25 ℃時，使用約5 ℃的冷水。

**“薄餅麵糰”**

| | |
|---|---|
| 高筋麵粉 | 280 g |
| 牛油 | 15 g |
| 砂糖 | 大1（12 g） |
| 奶粉 | 大1（6 g） |
| 食鹽 | 小1（5 g） |
| 水※ | 190 mL |
| 即溶酵母 | 小1（2.8 g） |

※室溫超過25 ℃時，使用約5 ℃的冷水。

## 1 選擇“麵糰”




## 2 選擇“麵包”或者“薄餅”




※選擇麵包麵糰時　※選擇薄餅麵糰時

■放入葡萄乾等配料時 ➡ 葡萄乾（P. 18）
（僅限麵包麵糰）

## 3 開始



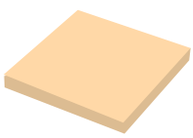

## 4 發出嗶嗶聲後，按下“取消”立即取出麵糰

※靜置麵糰，還能繼續發酵。
※改變麵糰材料的比例可能導致發酵速度變慢。（P. 46）

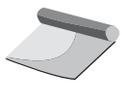
# 各種口味的麵包

使用麵包麵糰

## 使用麵糰製作麵包時使用的工具

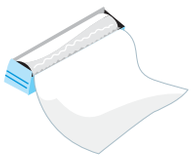

●揉麵板


●秤（1 g單位）


●刮板


●擀麵棒


●小毛巾
（浸濕後擰乾）


●牛油紙


● 噴霧器


●毛刷


●焗爐

**製作時可能使用的工具**
●廚房剪刀
●麵包模具
●保鮮紙
●溫度計　等



材料（12個的量）

135kcal（1個的量）

| | |
|---|---|
| 麵包麵糰（P.31） | 1次的量 |
| 蛋液（蛋汁） | M寸½個（25 g） |

# 奶油卷

## 成形

①用刮板將麵糰分割成約45 g的大小（12等分），搓成圓球狀，蓋上小毛巾後放置約15分鐘。

②搓成橢圓形，再蓋上小毛巾放置10～15分鐘，靜置。

③用手輕輕按壓，再用擀麵棒擀薄。

④抓住麵糰一端，向靠近身體的方向拉伸，同時緊緊的捲起來。

**（如果沒有捲緊的話，發酵時容易橫向脹起）**

## 發酵

⑤把收口朝下放置，並噴灑水。

⑥在30～35 ℃溫度條件下，使麵糰發酵40～60分鐘（膨脹到大約2倍大小為止）塗上蛋液。

## 烘烤

⑦在預熱到170～200 ℃的焗爐內烘烤大約15分鐘。剩下的麵糰放在雪櫃內避免過度發酵。

①


②


③


④


⑥




### 豆沙麵包

①（在奶油卷步驟①後）將麵糰擀成直徑10 cm的麵餅。
②用①製作好的麵餅，將豆沙餡包起來，揉成糰，將中間壓的比周邊低。
③排放好②，噴灑水，在30～35 ℃溫度條件下，使麵糰發酵20～30分鐘（膨脹到大約2倍大小為止）。
④塗上蛋液（蛋汁），撒上白芝麻，在預熱到170～190 ℃的焗爐內烘烤大約15分鐘。

# 牛角麵包



**材料**（12個的量）

●使用即溶酵母

**麵包麵糰**　201kcal（1個的量）

| | | |
|---|---|---|
| | 高筋麵粉 | 225 g |
| | 低筋麵粉 | 55 g |
| | 牛油 | 15 g |
| | 砂糖 | 大3（36 g） |
| ※ | 奶粉 | 大1（6 g） |
| 1 | 食鹽 | 小1（5 g） |
| | 蛋汁 | M寸½個（25 g） |
| | 水 | 140 mL |
| | 即溶酵母 | 小1（2.8 g） |
| 牛油（切成1 cm厚） | | 140 g |
| 蛋液（蛋汁） | | M寸½個（25 g） |

※ 按照P.31的步驟製作。

## 加入牛油

①把麵糰放在碗中，用保鮮紙封住，放入雪櫃冷藏30～60分鐘。
（室溫較高時，延長冷藏時間）



②在牛油上塗抹麵粉，放在保鮮紙上，擀成20×20 cm的正方形，放入雪櫃冷藏15～30分鐘。



③用擀麵棒敲打按壓麵糰，擀成30×30 cm的正方形。



④用麵餅包裹②做好的牛油，再包上保鮮紙，放入雪櫃冷藏10～20分鐘。



⑤用擀麵棒敲打按壓，讓麵糰稍微變薄，並擀平。

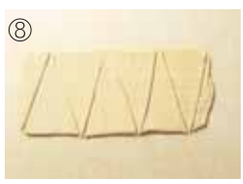
⑥把麵餅摺三折，包上保鮮紙，放入雪櫃冷藏10～20分鐘。



⑦重複⑤和⑥兩次，冷藏30～60分鐘。

## 成形

⑧把麵糰2等分，分別擀成18×40 cm的長方形，平均分成6个等腰三角形。



⑨抓住麵糰的一端卷起來。

⑩把收口朝下放置。

## 發酵

●噴灑水后用保鮮紙封住，在室溫環境下發酵40～60分鐘（膨脹到大約2倍大小為止）後，塗上蛋液。



## 烘烤

●在預熱到200～220 ℃的焗爐內烘烤大約10分鐘。剩下的麵糰放在雪櫃內避免過度發酵。







### 甜甜圈

①把麵糰分成每個約35 g，揉成糰，蓋上小毛巾後放置10～20分鐘。
②擀成薄薄的圓形，用甜甜圈模子壓在麵餅上。
③在30～35 ℃溫度条件下，使麵糰發酵20～30分鐘（膨脹到大約2倍大小為止）。
④用約170 ℃的油炸，最後撒上加了肉桂的精製白糖。

# 各種口味的麵包

使用麵包麵糰　使用薄餅麵糰



**材料**（8個的量）
151kcal（1個的量）

**麵包麵糰**

| | | |
|---|---|---|
| A | 高筋麵粉 | 280 g |
| | 砂糖 | 大3（36 g） |
| | 食鹽 | 小1（5 g） |
| 菜油 | | 小匙2 |
| 水 | | 180 mL |
| 即溶酵母 | | 小1（2.8 g） |



硬麵包圈
可直接食用，但如果把麵包圈橫切成兩半，夾入生菜、火腿、芝士、果醬等一起吃會更美味！

## 硬麵包圈

### 製作麵包麵糰

①按順序將 A ➡ 菜油 ➡ 水放入裝有葉片的麵包容器中，把即溶酵母放入酵母容器。

② 按照“製作麵包麵糰”（P. 31）的步驟製作麵糰。

### 成形

③把取出的麵糰分成每個約60 g（8等分），揉成糰，蓋上小毛巾後放置10分鐘。

④用手指按入麵糰中央，並轉動使中間的洞變大，形成甜甜圈狀。

### 發酵

⑤放在撒了麵粉的牛油紙上，在30　35 ℃溫度條件下，使麵糰發酵約40分鐘（膨脹到大約2倍大小為止）。




### 水煮

⑥用開水將兩面各煮30秒，瀝乾水分。

### 烘烤

⑦放在鋪有牛油紙的烤盤上，在預熱到170　190 ℃的焗爐內烘烤大約15　20分鐘。




# 製作薄餅



**材料**（2個直徑25 cm 的薄餅的量）
1,120kcal（1個的量）

| | |
|---|---|
| 薄餅麵糰（P. 31） | 1次的量 |
| 薄餅調味汁 | 大匙4（72 g） |
| 薄餅用芝士 | 200 g |
| **配料（例）** | |
| 洋蔥（切薄片） | 小1個 |
| 香腸（切薄片） | 10片 |
| 煙肉 | 2片 |
| 蘑菇（切薄片） | 6個 |
| 青椒（切薄片） | 2個 |

## 薄餅

### 成形

①用刮板將麵糰2等分，揉成糰。
（如果是薄批就分成3等分）




②蓋上小毛巾後放置10～20分鐘。

③放在牛油紙上，擀成25 cm直徑的大小。




④用叉子在麵餅上戳洞。

### 添加配料

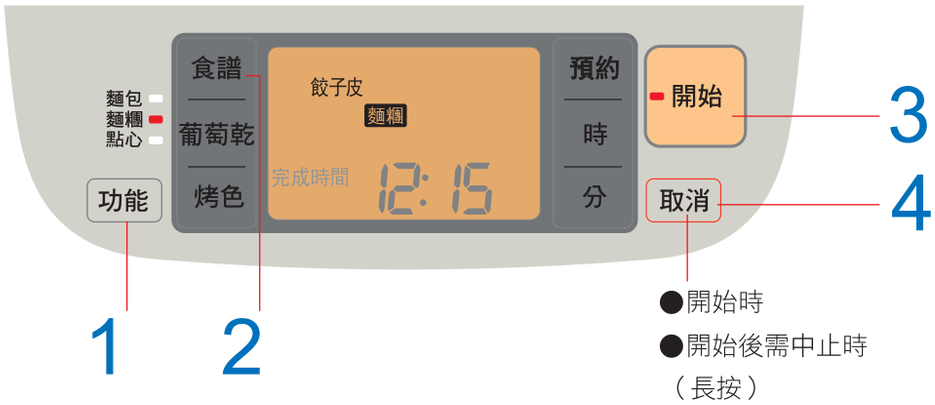
⑤塗上薄餅調味汁，加調料，再放上薄餅芝士。

### 烘烤

⑥在預熱到180～200 ℃的焗爐內烘烤大約15分鐘。剩下的麵糰放在雪櫃內避免過度發酵。

# 製作餃子皮






●開始時
●開始後需中止時
（長按）

所需時間：約15分鐘

**準備** ①在麵包容器內安裝葉片。
（P. 16） ②放入材料。
③把麵包容器裝入本體內。

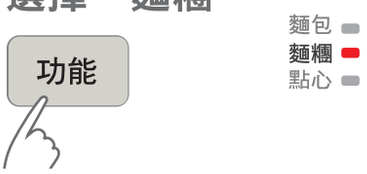
## 材料

| | |
|---|---|
| 餃子粉 | 280 g |
| 溫水（35 ℃左右） | 150 mL |

或

| | |
|---|---|
| 高筋麵粉 | 140 g |
| 低筋麵粉 | 140 g |
| 溫水（35 ℃左右） | 170 mL |

## 1 選擇“麵糰”




## 2 選擇“餃子皮”




## 3




## 4 發出嗶嗶聲後，按下“取消”，立即取出麵糰



**材料** （30～40個的量） 54kcal（1個的量）

| | |
|---|---|
| 花生油 | 大匙1（15 g） |
| 八角 | 5 g |
| 韭菜 | 125 g |
| 五花肉 | 250 g |
| 食鹽 | 2 g |
| 味精 | 2 g |
| 五香粉 | 6 g |
| 醬油 | 大匙1（18 g） |

（可根據需要，自行調整配方）

# 水餃

## 製作水餃餡

①用花生油油炸八角，將油炸八角的油冷卻後，與韭菜混合攪拌均勻（防止韭菜滲水），再與五花肉以及調味料混合攪拌均勻即可。

## 擀麵

②取出麵糰後，切成每段3 cm長、2 cm寬。用擀面棒將切好的麵糰擀成直徑約9–10 cm的圓形。
※每個餃子皮大約重9 g，大約可製成30～40個餃子。

## 製作餃子

③將餃子餡置於餃子皮中，製成餃子。
※ 可根據個人喜好將餃子製成月牙形或三角形等。

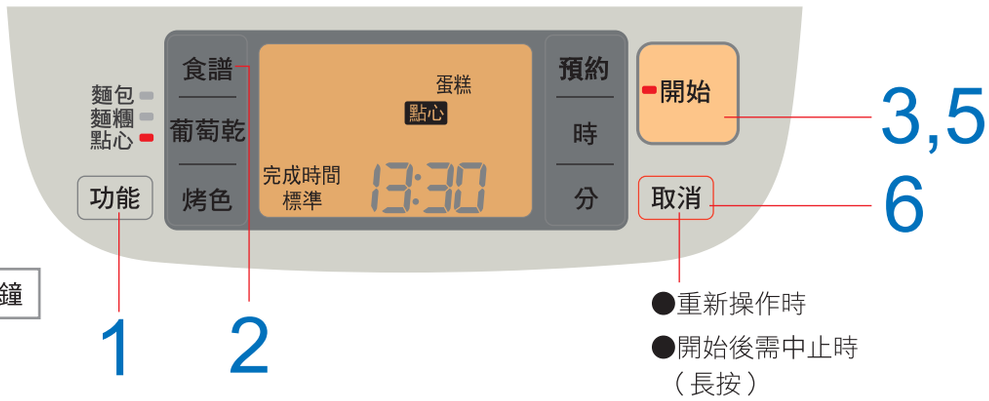
## 製作水餃

④盛上半鍋水燒開，然後將餃子置於沸水中，等再次沸騰後向鍋中加入半碗冷水，依次，重複3次。（此動作可以提高餃子皮的韌性、彈性）

# 烘烤蛋糕



所需時間：約1小時30分鐘




**準備** ①在麵包容器內安裝葉片。
②按順序把牛油、砂糖、牛奶、蛋放入麵包容器。
③放入一起過篩後的A。

**材料**

| **牛油蛋糕** | 256kacl（8分之1） |
|---|---|
| 無鹽牛油※ | 110 g |
| 砂糖 | 100 g |
| 牛奶 | 大匙1（15 mL） |
| 蛋（打勻） | M 寸2個（100 g） |
| A ┌低筋麵粉 | 180 g |
| A └泡打粉 | 7 g |

※切成1 cm的小塊，恢復至常溫 。

■可以搭配喜歡的材料和餡料！

（固體材料應在清除麵粉時均勻放入）



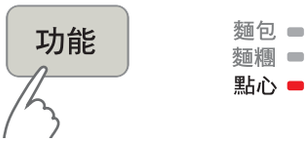
可可粉（15 g）　朱古力塊（50 g）　紅茶（格雷伯爵）（4 g）　核桃（40 g）

■在步驟4誤按了“取消”時
在10分鐘內按下“開始”即可恢復。
（僅限1次。按其他按鍵無效）

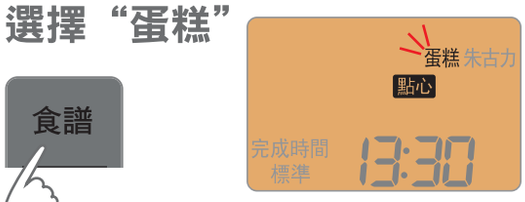
■步驟4經過15分鐘後
發出蜂鳴聲，自動開始“揉麵”。
（如果不清除麵粉，烤好的蛋糕表面會殘留麵粉）

●做出的蛋糕接近牛油蛋糕。
（但與市場銷售的海綿蛋糕並不完全相同）

## 1 選擇“點心”

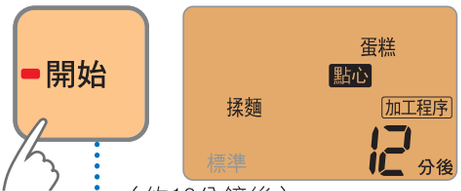



## 2 選擇“蛋糕”




■選擇烤色 → 烤色 （P. 20）

## 3 開始




（約12分鐘後）




發出嗶嗶聲後，

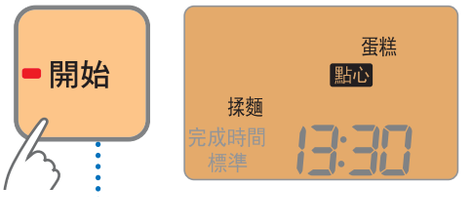
在15分鐘內

## 4 打開蓋子 清除麵粉



●用橡膠鏟等清除周圍的餘粉。
（使用金屬鏟等工具會破損塗層）
●不要按“取消”

## 5 關閉蓋子，再次按下開始




## 6 發出嗶嗶聲後，按下“取消”
## 取出蛋糕

●取出時如用力過大會破壞蛋糕形狀。



## 烘烤不足時“追加烘烤”

烘烤完成後可追加烘烤2次。
※烘烤完成後約15分鐘之內可以再開始“追加烘烤”。
當本體內溫度降低時則無法繼續烘烤。

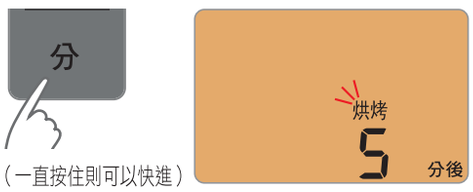
### ① 選擇“點心”




### ② 選擇“蛋糕”



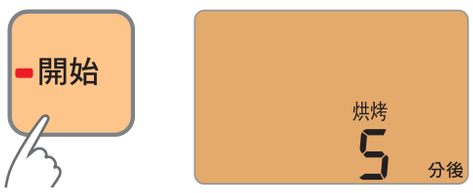

### ③ 設置烘烤時間




（一直按住則可以快進）

● 可以設定在1分鐘～20分鐘範圍內。

### ④ 開始




■取消繼續烘烤時 ➡ 長按“取消”

●熱量標準　8等分之1



**檸檬蛋糕** 261kcal

| | |
|---|---|
| 無鹽牛油（切成1 cm的小塊） | 110 g |
| 砂糖 | 100 g |
| 牛奶 | 大匙1（15 mL） |
| 蛋（打勻） | M寸2個（100 g） |
| 冧酒（或白蘭地） | 大匙1 |
| A 低筋麵粉 | 180 g |
| A 泡打粉 | 7 g |
| ※檸檬皮（研碎） | 1個的量 |

※清除麵粉時放入

**朱古力蛋糕** 298kcal

| | |
|---|---|
| 無鹽牛油（切成1 cm的小塊） | 100 g |
| 砂糖 | 100 g |
| 蛋（打勻） | M寸2個（100g） |
| A 可可粉 | 大匙2 ½(15 g) |
| A 低筋麵粉 | 180 g |
| A 泡打粉 | 7 g |
| ※朱古力塊 | 50 g |
| ※橙皮(切成5 mm～1 cm的小塊) | 40 g |

※清除麵粉時放入

**南瓜蛋糕** 230kcal

| | |
|---|---|
| 無鹽牛油（切成1 cm的小塊） | 100 g |
| 砂糖 | 80 g |
| 牛奶 | 大匙2(30 mL) |
| 蛋（打勻） | M寸2個（100 g） |
| 南瓜(切成2 cm的小塊並使其鬆軟) | 50 g |
| A 低筋麵粉 | 180 g |
| A 泡打粉 | 7 g |

**抹茶紅豆蛋糕** 256kcal

| | |
|---|---|
| 無鹽牛油（切成1 cm的小塊） | 80 g |
| 砂糖 | 100 g |
| 蛋（打勻） | M寸3個（150 g） |
| A 抹茶 | 小匙1 ½(3 g) |
| A 低筋麵粉 | 180 g |
| A 泡打粉 | 7 g |
| ※紅豆洗淨煮熟並瀝乾（切成5 mm左右大小） | 50 g |

※清除麵粉時放入

# 製作朱古力



所需時間：約17分鐘




**準備** ①在麵包容器內安裝葉片。
②把朱古力塊掰碎放入麵包容器中。
③放入淡忌廉、蜂蜜。

**材料**（約長13 cm×寬13 cm×高1 cm的量）

| **牛奶朱古力** | 1303kcal |
|---|---|
| 牛奶朱古力（市售的朱古力塊） | 3片（165～174 g） |
| 淡忌廉（乳脂含量約35%） | 50 mL |
| 蜂蜜 | 10 g |

| **白朱古力** | 1186kcal |
|---|---|
| 白朱古力（市售的朱古力塊） | 4片（160～180 g） |
| 淡忌廉（乳脂含量約35%） | 50 mL |
| 蜂蜜 | 10 g |

| **黑朱古力** | 1416kcal |
|---|---|
| 黑朱古力（市售的朱古力塊） | 3片（165～174 g） |
| 淡忌廉（乳脂含量約35%） | 70 mL |
| 蜂蜜 | 10 g |

※使用乳脂含量超過41%的淡忌廉時，請將淡忌廉總量中的10 mL改為牛奶。

【例】黑朱古力
淡忌廉：60 mL，牛奶：10 mL

●請務必遵守上述分量。
否則可能導致油脂分離，或朱古力過軟。

■可以自由搭配！
- 水果等材料
→應搗成果醬
- 水果乾和核桃等堅果類材料
→應在追加攪拌時放入

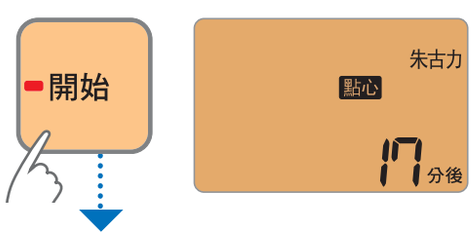
## 1 選擇“點心”




## 2 選擇“朱古力”




## 3 開始







## 4 用手拆下葉片

發出嗶嗶聲後，按下“取消”，取出麵包容器，用橡膠鏟清除粘附在葉片上的朱古力後

●朱古力未全部融化時，應進行“追加攪拌”。（P. 39）
●使用金屬鏟或鉗子等工具可能會損毀葉片。

## 5 用橡膠鏟倒入

在鋪有保鮮紙和牛油紙的托盤等平底容器內

## 6 冷卻凝固

放置在雪櫃2小時以上

## 7 切成適度大小

●也可以在切好的朱古力上灑上可可粉或糖粉。



## 攪拌不足時“追加攪拌”

攪拌完成後可追加攪拌2次。

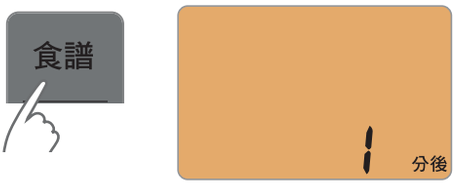
※ 攪拌完成約5分鐘後可以再開始“追加攪拌”。
當本體內溫度降低時則無法追加攪拌。

※ 在“追加攪拌”前用橡膠鏟清除麵包機內黏附的朱古力，可以順利完成攪拌。

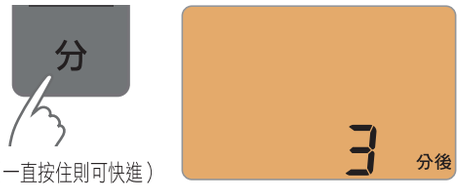
### ① 選擇“點心”




### ② 選擇“朱古力”



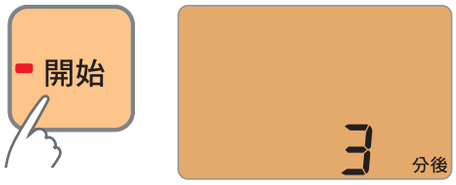

### ③ 設置攪拌時間




（一直按住則可快進）

●可以在1分鐘～5分鐘範圍內設置。

### ④ 開始




■取消繼續攪拌時 ➡ 長按“取消”

●熱量標準

**草莓朱古力** 1136kcal

| | |
|---|---|
| 白朱古力（板） | 4片（160 g） |
| 牛油 | 20 g |
| 蜂蜜 | 10 g |
| 草莓（搗成果醬狀） | 40 g |



**玉米脆片朱古力** （一口一個約20個的量） 1279kcal

| | | |
|---|---|---|
| A | 黑朱古力（板） | 2片（116 g） |
| | 淡忌廉 | 40 mL |
| | 蜂蜜 | 10 g |
| 玉米脆片 | | 100 g |

①使用A製作朱古力。（P.38）
②把①與玉米脆片攪拌好。
③用湯匙將朱古力分放到牛油紙上，大小可按個人喜好，放置雪櫃，使其凝固。

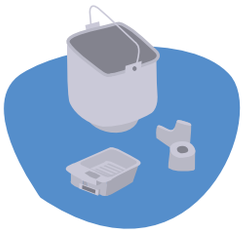


**朱古力慕斯** （約5個玻璃杯的量） 1733kcal

| | | |
|---|---|---|
| A | 黑朱古力（板） | 2片（116 g） |
| | 淡忌廉（乳脂含量約35%） | 60 mL |
| | 蜂蜜 | 10 g |
| 淡忌廉 | | 180 mL |
| 您喜歡的水果（裝飾用） | | 適量 |

①使用A製作朱古力。（P.38）
②使淡忌廉充分發泡。
③把熱熱的①與②攪拌。
④盛入玻璃杯等容器中待其冷卻，並裝飾上您喜歡的水果。
●根據個人喜好，也可以放入切碎的朱古力和堅果（10～20 g）。

# 清潔保養



**為了不損壞麵包容器塗層…**

- 請盡快清洗麵包容器！
  （切勿把沒洗乾淨或沾有水的麵包容器放入本體）
- 用柔軟的海綿布清洗！
  （切勿用去污粉、金屬刷、海綿布的尼龍面、包在尼龍網里的海綿塊、洗碗機來清洗麵包容器）



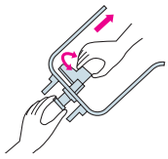
## 麵包容器、葉片

### 清除剩餘麵糰後，再用水清洗



① 在麵包容器內加入少量熱水浸一會。

- 如果難以取下，請先把葉片左右轉動一下再取出。



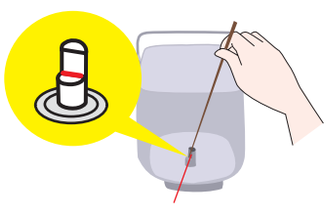


② 用水清洗麵包容器和葉片

- 安裝軸周圍不可殘留麵糰等，否則會損壞麵包容器的氟素塗層。



③ 可用竹簽清除黏在葉片和安裝軸上的麵糰等。



- 如果麵糰殘留在安裝軸上，易造成葉片脫落、或殘留於麵包中。
- 如果容器及葉片非常骯髒，可用廚房清潔劑（中性）清洗。

## 蓋子

用擰乾的
### 濕毛巾擦拭

- 用濕毛巾擦去黏在開閉閥上的即溶酵母后，須確認投放即溶酵母的孔已關閉。





## 上蓋

### 取下後用水清洗







●打開上蓋75度，將右側向上拉。

## 酵母容器

用扭乾的

### 濕毛巾擦拭，讓容器自然風乾



**不能用乾布擦拭酵母容器！**

否則靜電會導致即溶酵母不易落下




## 葡萄乾、堅果容器

取下後用廚房清潔劑（中性）

### 水洗



●向上拉。





●按下，打開開閉板。

●不要殘留油脂。

## 本體

用扭乾的

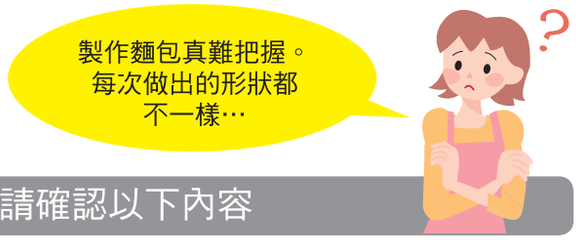
### 濕毛巾擦拭

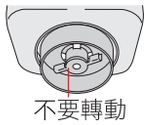
●清除散落在爐內的麵粉、即溶酵母和配料等。



# 麵包的形狀異常

| 出現以下狀況時 | 請確認以下內容 | |
|---|---|---|
| **麵包（膨脹）** | | |
| **膨脹不足**<br>  <br>高度標準<br>（麵包、軟式麵包<br>米飯麵包）<br>  <br>15 cm 不足<br>（米粉麵包）<br>  <br>14 cm 不足<br>（快速、法式、全麥※1）<br>  <br>13 cm 不足<br>※1 含有50%全麥麵粉<br>（全麥麵包※2）<br>  <br>11 cm 不足<br>※2 含有100%全麥麵粉<br>（法式麵包、菠蘿麵包）<br>  <br>10 cm 不足 | ●形狀和膨脹會因溫度、濕度、材料和預約時間等條件而改變。<br>●葡萄乾等配料是否放入太多？<br>●室溫是否太高？（室溫過高時，形狀會改變）<br>➡請把麵粉等放入雪櫃裏冷藏保存。 | |
| | 麵粉 | ●是否用秤來量重？<br>（不能使用附屬的計量杯）<br>●是否使用了蛋白質含量超過12～15%的麵粉？<br>●使用高筋麵粉了嗎？<br>●是否使用了過期的麵粉？<br>＜法式麵包…＞<br>●高筋麵粉和低筋麵粉的比例是否錯誤？ |
| | 水 | ●是否太少呢？<br>＜快速麵包、法式麵包、全麥麵包、菠蘿麵包…＞<br>●是否一直使用5 ℃左右的冷水？<br>＜室溫超過25 ℃時…＞<br>●是否使用5 ℃左右的冷水？ |
| | 砂糖 | ●是否太少呢？ |
| | 即溶酵母 | ●是否使用了無需提前發酵的即溶酵母？<br>●是否放入酵母容器中？<br>●是否太少呢？<br>●是在雪櫃保存的嗎？（P.2）<br>●是否使用已經過期的即溶酵母呢？ |
| **過度膨脹**<br>  <br>高度標準<br>  <br>20 cm 以上 | 麵粉 | ●是否太多呢？ |
| | 水 | ●是否太多呢？ |
| | 即溶酵母 | ●是否太多呢？<br>➡如果在指定用量下發生過度膨脹，請試著將即溶酵母或砂糖減少¼ ～ ½。<br>●在海拔超過1,000 m的地區，有時會出現過度膨脹。 |
| **麵包（形狀）** | | |
| **完全不膨脹**<br>（整體偏白、像個丸子）<br>  | 即溶酵母 | ●是否忘記即溶酵母？<br>●是否使用了保存不好、或過期的酵母？ |
| | | ●是否忘記裝葉片了？<br>●中途是否出現停電情況？ |




| | 出現以下狀況時 | 請確認以下內容 |
|---|---|---|
| 麵包（形狀） | 每次做出的形狀和膨脹程度都不同 | ●手工製作的麵包因下列條件，每次做出的形狀和膨脹程度會不同！<br>室溫：<br>▪夏季等室溫較高時<br>▪運轉中室溫發生變化時（中途關閉空調等等）<br>材料的種類和性質：<br>▪使用蛋白質含量較少的麵粉烘烤時<br>使用保存狀態不善、超過保存期限的即溶酵母時 |
| | 底部發黏，側面收縮下塌  | ●是否將烤好的麵包迅速從麵包容器中取出，並放在烤網上散熱呢？<br>●室溫較高時，將水量減少10 mL效果較好。 |
| | 上部凹陷（外皮烤焦）<br>上部平坦<br>呈四方形凹陷  | ●麵粉是否太少呢？<br>●水分是否過多呢？<br>＜全麥麵包...＞<br>●全麥麵粉比例較高，或不同種類的麵粉，容易出現這種的情況。 |
| | 底部凹陷<br>大坑，<br>直立不起  | ●留下葉片的形狀。<br>●取出麵包時，是否碰到麵包容器底部了？<br>（有時因葉片轉動而弄壞麵包）  <br>不要轉動 |
| | 周圍有多餘的麵粉 | ●麵粉是否過多呢？<br>●水分是否太少呢？ |
| 麵包（其他） | 不能烤出自己希望的麵包顏色<br>麵包上部可能會烤焦 | ●請改變烤色（P. 20），或改變砂糖的用量。<br>減少砂糖用量則烤色變淺，增加則烤色變深。 |
| | 麵包外皮太硬 | ●冷卻到人體的皮膚溫度左右，再放入保鮮袋，麵包皮會變軟。 |
| | 成形、發酵後的麵糰發黏 | ●發酵過久會使麵包鬆弛，呈現發黏現象。<br>發酵時間視麵包的種類而定，通常如果用手指輕按膨起的麵糰側面，它能慢慢復原就表示發酵完成。 |
| | 牛角麵包做不好 | ●牛油如果融化，就難以包覆在麵糰中。<br>請將麵糰放入雪櫃充分冷卻後再包入牛油。<br>※特別是室溫較高時牛油容易融化，應延長冷卻時間。  |
| | 菠蘿麵包的曲奇麵糰偏向一邊 | ●是否重新把麵包麵糰放在中央？ |
| | 菠蘿麵包的曲奇麵糰裂開 | ●是否充分攪拌了曲奇麵糰？<br>●是否把曲奇麵糰的表面揉至光滑？<br>●是否強行將曲奇麵糰捲入麵包麵糰？<br>※只需把曲奇麵糰放在麵包麵糰上。（輕輕按壓使兩個麵糰貼合即可做出漂亮的形狀。）<br>●是否用力壓入格子模具？ |

# 麵包的形狀異常

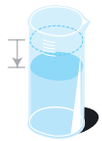
| | 出現以下狀況時 | 請確認以下內容 |
|---|---|---|
| 麵包（其他） | 菠蘿麵包的曲奇麵糰變得軟綿綿的 | ●原因在於牛油在軟化時融化了，使麵糰液體含量過多。<br>※如果牛油融化，即使將麵糰冷卻還是會鬆軟易碎。 |
| | 菠蘿麵包的曲奇麵糰不在上面 | ●曲奇麵糰是否冷卻過度變硬？<br>※根據“加工程序剩餘10分鐘時”的提示將曲奇麵糰從雪櫃取出，用擀面棒擀壓麵糰直至曲奇麵糰可以柔韌彎曲即可。 |
| | 菠蘿麵包的曲奇麵糰溢出麵包容器 | ●放入曲奇麵糰時，是否輕輕按壓四周？<br>※按壓過度會導致烤好的曲奇麵糰表面裂開。 |
| | 預約烘烤做出的米粉麵包形狀很糟糕 | ●是否在室溫超過25℃時進行了預約？<br>※室溫較高時，材料溫度上升過多，導致形狀變差。<br>請不要設置過長的預約時間。 |
| | 米飯麵包中的飯粒很顯眼 | ●請把米飯和水放入別的容器，將米飯充分軟化後再放入麵包容器。 |
| 蛋糕 | 膨脹不足 | ●材料的分量是否正確？<br>●加入泡打粉了嗎？<br>●是否先篩過低筋麵粉和泡打粉之後再放進去呢？ |
| | 上面殘留有牛油 | ●是否把牛油切成1 cm的小塊？<br>●是否把牛油恢復為常溫？<br>●材料的投入次序是否正確？ |
| | 周圍帶有麵粉 | ●是否清除餘粉了？<br>●材料的投入次序是否正確？ |
| | 做出的蛋糕與預期的不一樣 | ●做出的蛋糕類似牛油蛋糕，但不能達到和市售海綿蛋糕同樣的烘烤程度。<br>把低筋麵粉減少至160 g，蛋糕會變得鬆軟些。 |
| 朱古力 | 淡忌廉和朱古力無法融合 | ●乳脂肪含量高（41%以上）的淡忌廉和可可含量高的朱古力，可能無法融合。<br>多加10 mL牛奶有助於二者融合。 |
| | 太軟 | ●牛奶成分多的朱古力會變軟。<br>請將淡忌廉的量減少10～20 mL。 |
| | 朱古力黏附在麵包容器內部四周 | ●請在5分鐘內用橡膠鏟清除麵包容器中的朱古力，再次攪拌2～3分鐘。 |

# 常見問題

## 關於材料

**可以使用其他材料代替牛油和奶粉嗎？**

可以。請使用相同份量的人造牛油、或固體油脂代替。
奶粉（大計量匙1匙）等於70 mL牛奶。
●使用牛奶時，請減少與牛奶等量的水。



**可以按照市售烹飪書中的份量嗎？**

本書中的份量適用於本自動製麵包機，若使用其他份量製作，效果可能不好。



**可以做半斤的麵包嗎？**

雖然採用一半材料，但由於“揉麵”和“排出空氣”的力度都難以掌握，無法與自動制麵包機的製作程序配合，因此不行。

**可以使用自製的天然酵母嗎？**

發酵能力不穩定，無法順利做出麵包。

**即溶酵母如何保存？**

請放入雪櫃保存。（開封後務必密封好，並盡早用完）
●請在保質期（未開封且按照指示的保存方法進行保存的期限）前使用。

**菠蘿麵包的曲奇麵糰冷凍後還能使用嗎？**

可以使用。
請預先使曲奇麵糰自然解凍，以免放在麵包麵糰上太硬。

**撒乾麵粉時使用什麼麵粉？**

建議使用高筋麵粉。

**什麼樣的米飯可以製作米飯麵包？**

放涼後的米飯，溫度應在30 ℃以下。保存在雪櫃中的米飯也可以使用，米飯變硬難以軟化時，可預先用一定量的水使其鬆軟再放入，易於混合。（P. 44）
冷凍的米飯應解凍並恢復至室溫再使用。
保溫不超過12小時的米飯應冷卻後再使用。

# 常見問題

## 關於烘烤完成後

### 麵包可以烤成方形嗎？

自動製麵包機因烘烤時麵糰膨脹向上擴展形成“鍋底”狀的山形麵包。



### 如何切好麵包？

剛烤好的時候不好切，建議待30分鐘或以上再切，味道也會更佳。

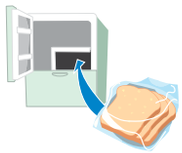
●把麵包放倒，前後移動麵包刀切開麵包。



### 麵包和麵糰可以冷凍保存嗎？

**麵包**

切成薄片，用保鮮紙一片片包好後放於急凍室。
盡可能將剛烤好的麵包放於急凍室，味道會更好。



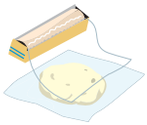
**奶油捲**

把成形、發酵好的麵糰擺放在托盤里，覆上保鮮紙後放於急凍室，冷凍後一并放入塑料袋內保存。
烘烤時，用30～35 ℃解凍，塗上蛋液（蛋汁）再烘烤。
●時間較緊時，就在冷凍狀態下塗上蛋液，把烘烤時間延長約5分鐘。



**薄餅**

把擀好的麵糰包上保鮮紙後放於急凍室。
烘烤時，在冷凍狀態下放上配料再烘烤。



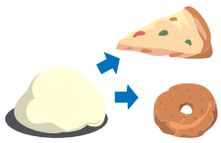
### 做失敗的麵糰還能再使用嗎？

例　麵糰沒有烘烤
…等等

可以用來做甜甜圈、薄餅等食品。
請確認停止在以下哪種狀態，再按照之後的做法進行操作。

●酵母容器中還有即溶酵母時
➡按照“薄餅麵糰”功能再次開始製作麵糰，做成甜甜圈（P. 33）和薄餅（P. 34）！

●酵母容器中沒有即溶酵母時
➡取出麵糰，做成甜甜圈（P. 33）和薄餅（P. 34）！



### 麵包麵糰食譜做出的麵包麵糰很軟？

請減少5～10 mL水量。
撒上麵粉易於操作。

### 麵包麵糰食譜執行過程中不怎麼發酵？

發酵的程度可能因比例不同而變慢。
麵包麵糰食譜結束後，不打開上蓋，繼續放置可以繼續發酵。
（標準：20～30分鐘）

### 麵包麵糰食譜執行過程中即溶酵母無充分揉進麵糰?

只要已揉入麵糰中，即溶酵母會在分割、成形和二次發酵中發揮作用，沒有問題。

### 無法順利取出麵包？

取出麵包容器冷卻約2分鐘後仍難以取出麵包時，請再次將麵包容器放入本體，放置5～10分鐘後再取出。
●如果放置時間過長，麵包會收縮下塌。
●請勿使用餐刀、叉子、筷子等取出麵包。（否則會損壞氟素塗層）

# “錯誤操作”的補救措施

**忘了放材料就按了開始！**

以下的材料，可在以下時間內放入。
但是，由於在最初的“揉麵”工序中沒有充分攪拌材料，可能無法成功做出麵包。

| 忘記投放的材料 | 可投放時間 |
|---|---|
| 牛油<br>砂糖<br>奶粉<br>食鹽 | 在自動投入即溶酵母之前，放進麵包容器中。<br>“麵包”功能<br>▪“米粉”……35分鐘以內<br>▪其他食譜 ……20分鐘以內<br>“麵糰”功能<br>▪“薄餅”……1分鐘以內<br>※盡量以小的幅度打開蓋子，防止即溶酵母掉出。 |
| 即溶酵母 | 在自動投入即溶酵母之前，放進酵母容器中。<br>▪“薄餅麵糰” …… 1分鐘以內<br>▪“麵包麵糰” ……10分鐘以內<br>▪ 其他食譜 …… 20分鐘以內<br>▪“米粉” …… 35分鐘以內 |

**選錯食譜、葡萄乾和烤色就按了開始！**

如果才剛開始，可以重新選擇。請長按“取消”中止運轉，選擇正確的功能、食譜※、葡萄乾、烤色後重新開始。
※請勿變更為“米粉麵包”。（最初的工序不同）

**拔下電源插頭！**

只要在拔下電源插頭的10分鐘內重新插上即可恢復。
※請勿按“開始”。

**中途錯誤按了“取消”！**

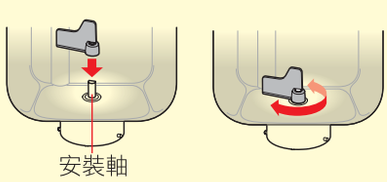
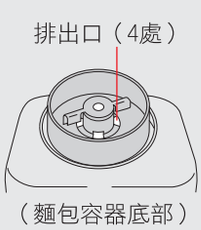
在10分鐘內按下“開始”即可恢復。
※僅限1次有效。請勿按其他按鍵。

■做失敗的麵糰可以重新利用做成甜甜圈和薄餅。（P. 33, 34, 46）

# 故障診斷

請先確認以下事項，
如果仍有異常，請立即聯絡Panasonic客戶諮詢服務中心。

| 出現以下狀況時 | 原　因 | 修理方法 |
|---|---|---|
| **無法進行按鍵操作** | ●電源插頭是否脫落？ | 插上電源插頭。 |
| **按下開始但不運轉**<br>（不揉麵） | ●“米粉”功能從“醒麵”工序開始，最初並不運轉。 | |
| **即溶酵母不落下** | ●自動投放即溶酵母的時間因功能和室溫的不同而異。 | |
| | ●酵母容器潮濕或帶靜電。 | 用扭乾的毛巾擦拭後，自然風乾。 |
| | ●即溶酵母是否受潮？ | 使用新的即溶酵母。 |
| **中途運轉停止**<br>（顯示當前時間） | ●運轉中如果發生超過10分鐘以上的停電，則停止運轉。 | 如果在麵糰狀態下停止，麵糰可以再利用。（P. 46） |
| **不能設置為想要預約的時間** | ●是否想設置為無法預約的時間？<br>烘烤完成所需的時間因食譜不同而異。<br><br>【可設置的時間例】<br>食譜：麵包<br>當前時間：晚上8點30分<br>（液晶面板顯示的時間為“20:30”）<br>可設置的時間：早上0點40分 ～ 9點30分<br>（“0:40”～“9:30”）<br>※無法設置為上述以外的時間。 | 請設置在以下範圍內。<br>當前時間的<br>● “麵包”<br>4小時10分鐘～13小時後<br>● “軟式麵包”<br>4小時30分鐘～13小時後<br>● “法式麵包”<br>5小時10分鐘～13小時後<br>● “全麥麵包”<br>5小時10分鐘～13小時後<br>● “米飯麵包”<br>4小時10分鐘～13小時後<br>● “米粉麵包”<br>2小時40分鐘～13小時後 |
| **預約後馬上開始揉麵** | ●使用即溶酵母功能的“麵包”、“法式麵包”、“全麥麵包”，在預約後僅立即執行最初的“揉麵”工序。（P. 11） | |
| **使用和預約過程中發出聲音** | 發出以下聲音並非異常現象。<br>●進行麵糰的“揉麵”、“排氣”時<br>▪ “吱吱”“啪嗒啪嗒” ……揉麵糰時的聲音<br>▪ “嗡嗡” ……馬達轉動聲<br>●把即溶酵母和葡萄乾、堅果容器的材料投入到麵包容器中時<br>▪ “哐啷” ……打開開閉閥、開閉板的聲音 | |
| **中途運轉停止**<br>（葉片不轉） | ●因材料過多或葉片被堅硬材料卡住，造成馬達負擔過重而啟動保護裝置，中途轉動停止。<br>（完成之後仍為粉狀，沒有烘烤）<br>※請諮詢Panasonic客戶諮詢服務中心。 | |

| 出現以下狀況時 | 原　因 | 修理方法 |
|---|---|---|
| 葉片咯嗒咯嗒響 | ●由於葉片與主軸之間有縫隙。（前端活動3 cm左右） | |
| 當前時間顯示顏色很淡、消失 | ●鋰電池已到用盡（約2年）。<br>※到更換電池前，只要插上電源插頭即可繼續使用。但是，應事先安裝電池座。（否則可能有異物等進入）<br>※每次使用定時器都應對準當前時間。 | 拆下電池並更換。（P. 9） |
| 仍然是粉狀，沒有烘烤 | ●是否忘記裝葉片了？ | 裝好葉片。（P. 16） |
| | ●麵包容器內部的葉片安裝軸是否過緊、無法轉動？ | 如果在裝上葉片的情況下，葉片的安裝軸不轉動，要更換主軸軸承。<br>（請諮詢Panasonic客戶諮詢服務中心）<br>  <br>安裝軸 |
| 麵包容器底部有麵糰漏出 | ●在使用過程中，有少量麵包從麵包容器排出口漏出。（為了不妨礙轉動，進入到轉動部位的麵糰會被排出）這並不是異常，請確認葉片是否處於轉動狀態。<br>  <br>排出口（4處）<br>（麵包容器底部） | |
| 麵包容器底部變黑 | ●麵包容器底部可能會因為揉麵時的摩擦而變黑。底部變黑時，請用浸濕的廚房紙巾擦拭。 | |

●開始使用時可能會冒煙或發出異味，但這些現象會隨着繼續使用而消失。不影響使用。

# 出現如下顯示

| | |
|---|---|
| 電源中斷 顯示 | ●告知您在使用過程中出現了電源中斷的情況。如果中斷不超過10分鐘，在恢復供電後即自動繼續運轉。（有時會做出不良麵包）<br>●在使用中拔下再插入電源插頭仍然會顯示。 |
| U50 顯示 | ●由於連續使用，爐內達到高溫（40℃以上）。 → 打開蓋子，使爐內充分散熱。（烘烤結束後冷卻1小時左右） |
| H01・H02 顯示 | ●故障。<br>※請與Panasonic客戶諮詢服務中心聯絡修理事宜。 |

# Safety precautions

**Please make sure to follow these instructions.**

In order to prevent accidents or injuries to the user, other people, and damage to property, please follow the instructions below.

■The following charts indicate the degree of damage caused by wrong operation.

| | |
|---|---|
| **⚠Warning** | Indicates serious injury or death. |
| **⚠Caution** | Indicates risk of injury or property damage. |

■The symbols are classified and explained as follows.

| | |
|---|---|
| This symbol indicates prohibition. | This symbol indicates requirement that must be followed. |

## ⚠Warning



**In order to avoid fire, burns and electric shocks**



### Do not touch, block or cover the steam vent during use.

- ●Especially pay attention to children.
  (It may cause burns.)



### Properly use the power plug and the power cord.

- ●Do not use the sockets and wiring devices beyond their capacity. Do not use any power supply other than 220V AC.
  (Because overheating may happen if the rated power of multiple circuits is exceeded.)
- ●Do not damage the power cord and the power plug.
  Do not damage, modify and approach hot devices. Do not bend, twist, stretch, load or bundle the cord in force.
  (Otherwise it may cause fire due to electric shock or short circuit.)
- ●Do not use when the power cord is damaged and the socket is loosened.
  (Otherwise it may cause fire due to electric shock or short circuit.)

➡ If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person in order to avoid a hazard.

- ●Do not plug or unplug the power cord with wet hands.
  (It may cause an electric shock.)
- ●Insert the power plug firmly.
  (Otherwise it may cause electric shock, heating and fire.)
- ●Please clean away dusts on the power plug regularly.
  (Take special care to see if the pins have too many dusts on them. Poor insulations and fire will take place due to moistures if so.)

➡ Unplug the power plug, and wipe with the dry cloth.

### Please use the lithium battery carefully.

(In order to avoid heating, fire and crack.)



- ●Charging, short circuit, heating and throwing it into fire are forbidden.
- ●Do not mix with other metals and batteries.
- ●Please keep it away from children.
  ➡ Please consult your doctor if it is swallowed accidentally.
- ●Please wind it with adhesive tapes and keep it properly insulated before rejection or storage.



### When abnormal incident or malfunction take place, stop using the appliance immediately and pull the plug out from the electrical outlet.

(Otherwise it may cause smoke, fire, electric shock or burns.)

Abnormal or breaking down

- ●The power plug and the power cord become abnormally hot.
- ●The power cord is damaged or power failure.
- ●The main body is deformed or is abnormally hot.
- ●The appliance makes abnormal turning noise during use.

➡ Unplug the appliance immediately and contact the service centre for the check or the repair.



**In order to avoid fire, burns and injury**

## Please observe the following instructions to avoid any accident

- Please keep it away from infants and children.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

(May cause burns, electric shock and injury.)



- Do not splash or sprinkle water on the main unit.

(Otherwise it may cause electric shock or fire due to short circuit.)



- Do not disassemble, repair or modify this appliance by yourself.

(It may cause fire, electric shock and injury.)

➡ Please consult service centre on repairs.



# ⚠ Caution

## The temperature of accessible surfaces may be high when the appliance is operating.





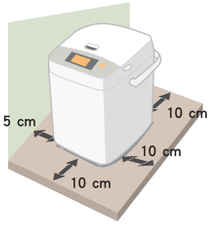

- Do not touch the bread pan, the main unit, the air vent, inner part of the appliance, the heater, the inner side of the lid and other high-temperature parts. The surfaces are liable to get hot during use.
(Otherwise it may cause burns.)

➡ Use gloves to take out the bread pan.
＊Do not use wet gloves.
(They are highly conductive and may cause burns.)

- Do not clean and maintain until bread pan cools down.
(Burns may be caused.)

## Do not use the appliance on the following places!

- On carpets and other objects that are non-resistant to heats.
(It may cause fire.)
- Unstable surfaces and desktops covered with a tablecloth.
(It may cause falling or fire.)
＊Be careful to find an appropriate place to accommodate the hot bread pan.
- Places that are contaminated with flour, greases, dusts and other easily-falling articles.
(It may cause the appliance to slip and fall from the worktop.)
➡ Remove flour and keep away from the table edge by over 10 cm.
- Near walls and furniture.
➡ Must keep away from it by over 5 cm.
(It may cause deformation and discoloration.)




## Properly use the power plug.

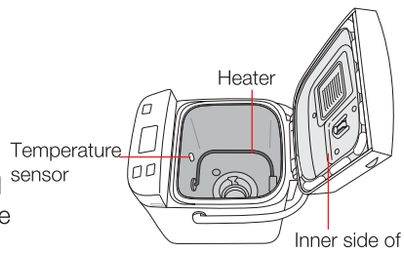
- Make sure to hold the power plug when unplugging the power plug.
(Otherwise it may cause electric shock or fire due to short circuit.)
- Unplug the power plug when the appliance is not in use.
(Otherwise it may cause electric shock, or fire due to electric leakage.)

## Install the lithium battery correctly.

- Do not reverse the anode and cathode of the battery.
(It may cause heating, fire and crack P.53)

# Operation requirements

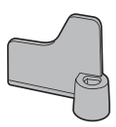
- Do not put any towel on the lid.
(It may cause a malfuction or deformation.)
- Do not put it near place that is wet or near fire source.
(The unit may cause a malfuction or deformation.)
- Please consult your doctor before use if you are allergic to any food.
- Appliance is not intended to be operated by means of an external timer or separate remote control system.
- Do not use excessive force on the parts illustrated below.
(It may cause a malfuction or deformation.)



# Parts names and accessories

■Please clean the bread pan, blade and accessories before initial use. (P.84)

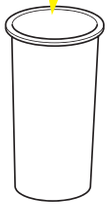


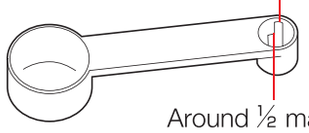
●Blade
(P.60)

## Accessories (1 piece each)

Do not use it to measure flour and others!



●Measuring cup
(For liquid only P.5)

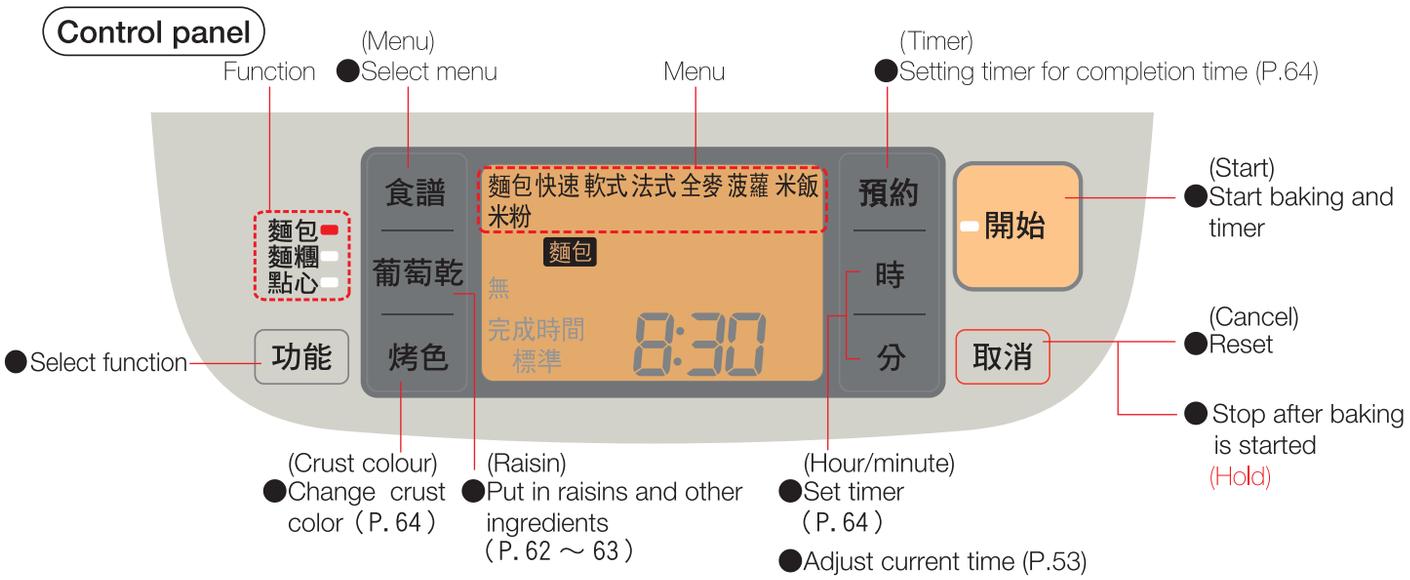



(Tablespoon) (Teaspoon)

●Measuring spoon

"1 tbsp" indicates
"1 tablespoon" for ingredients in the direction

("Tablespoon" and "Teaspoon" indicate measuring spoons available in the market.)




## Current time (clock displays) adjustment

●Pull out the insulating film in advance (P.52)

①Plug in

＊You cannot adjust time if it is not plugged in.

②Press 時 (H) or 分 (M) (flashing time)




●Release fingers when a beep sound is heard.

③Adjust time

(E.g. adjust the time to 3:30 p.m.)




●"12:00" for noon and "0:00" for midnight

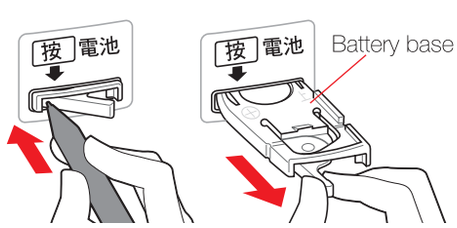
●Flashing stops after 5 seconds (Time adjustment completed)

④Pull out the plug

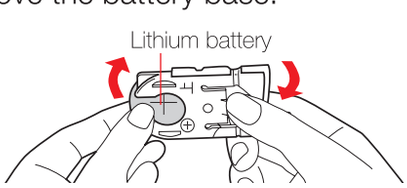
## Replace lithium battery

＊Use the lithium battery to enable the bread maker to memorise current time and previous settings.

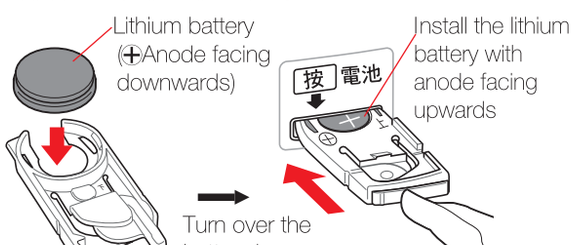
①Take out the battery base




②Secure the battery with left hand and remove the battery base.




②Turn the battery base upside down and install the battery. Install the battery base back in the main unit.




＊Please confirm that the battery does not drop.

＊Baking can be started even if the lithium battery is not installed.

# Differentiation in use of functions/Menu



| Functions | Menu | | Reference page |
|---|---|---|---|
| Making Bread | Baking **Bread** | Bread | “麵包” (Bread) | Crispy and chewy crusts | P.60 |
| | | | “快速” (Rapid) | For fast baking | P.65 |
| | | | “軟式” (Soft Bread) | Soft crust with fine textures | P.65 |
| | | | “法式” (French Bread) | Hard crusts that maintain original flavors of flour | P.66 |
| | | | “全麥” (Whole Wheat) | Slightly hard crust that are fragrant, healthy and nutritious | P.65 |
| | | | “菠蘿” (Pineapple Bread) | Two-layered bread with a crispy cookie crust | P.71 |
| | | | “米飯” (Rice Bread) | Added with cooked rice to make a chewy bread | P.67 |
| | | | “米粉” (Rice Flour Bread) | Soft and chewy with special aroma | P.68 |
| Make dough | Soft tastes **Bread** (Instant dry yeast) | | | | |
| | Make **breads of various flavors** | Dough | “麵包” (Bread) | Make dough in the shape you prefer | P.75 |
| | | | “薄餅” (Pizza) | Thin, crispy and delicious | P.78 |
| | Make **dumpling skins** | | “餃子皮” (Dumpling skin) | Make dumpling skins easily | P.79 |
| Others | Bake **cakes** | Snacks | “蛋糕” (Cake) | Make cakes easily | P.80 |
| | Make **chocolate** | | “朱古力” (Chocolate) | Make chocolates easily | P.82 |

＊A When timer is set, only “kneading” is executed immediately after timer setting is completed, then it enters standby mode.
＊B When timer is set, standby mode is always maintained before the next process is started. Standby period of maximum 11 hours.
＊C It may be skipped.
＊D It may be skipped, continuous “kneading” may take place.

▼ Standard time for adding instant dry yeast
▼ Standard time for adding raisins and other ingredients (with beep sound)

| Available functions: Raisins | Available functions: Crust colour | Available functions: Timer | Time required (appr.) | Processes (Required time and time for adding yeasts depend on room temperature, crust colour, timer and other conditions) |
|---|---|---|---|---|
| ● | ● | ● | 4 h | 1 ＊A · 2 ＊B · 2 · 1 · 3 · 4 |
| ● | ● | — | 2 h | 1 · 2 ＊C · 1 · 3 · 1 · 3 · 4 |
| ● | ● | ● | 4 h and 20 min | 2 ＊B · 1 · 2 · 1 · 2 · 1 · 3 · 4 |
| ● | — | ● | 5 h | 1 ＊A · 2 ＊B · 2 · 1 · 3 · 4 |
| ● | — | ● | 5 h | 1 ＊A · 2 ＊B · 2 · 1 · 3 · 4 |
| ● | — | — | 2 h and 15 min | 1 · 2 · 1 · 3 · 1 · 3 · 5 · 3 · 4 (Manually add cookie dough 55 minutes later) |
| ● | ● | ● | 4 h | 1 ＊A · 2 ＊B · 2 · 1 · 3 · 4 |
| ● | ● | ● | 2 h and 30 min | 2 ＊B · 2 · 1 · 3 · 4 |
| ● | — | — | 1 h | 1 · 2 ＊D · 1 · 3 ▶ ●“Various flavored bread” (P.76) |
| — | — | — | 45 min | 1 · 3 · 1 · 3 ▶ ●“Make pizza” (P.78) |
| — | — | — | 15 min | 1 |
| — | ● | — | 1 h and 30 min | 1 · 6 · 1 · 2 ＊C · 4 · 4 (Use rubber spatula to eliminate remaining flour on the side of bread pan around 12 minutes after startup) |
| — | — | — | 17 min | 7 · 7 |

1. Kneading — Blade rotation and dough mixing (audible)
2. Soaking — Flour and water mingle (no action)
3. Fermentation — Control temperature to allow dough fermentation (virtually no action)
4. Baking — Baking dough
5. Adding cookie dough
6. Clear remaining flour
7. Additional mixing

# Bread-making ingredients

Other ingredients may also be added in addition to the basic ones in order to make breads of various flavors.
(Ingredient types and quantities may vary depending on the type of bread.)

## Flour

(High-gluten flour, flour)




**Effects** Kneading flour with water will combine proteins and produce gluten.

**Key points**

- Flour sieving is unnecessary.
- Quantities of protein may be different. Swelling of the bread will differ depending on amount of protein.
- Be sure to use a scale to measure it in “weight”.



**For making bread**

High-gluten flour with a high content of proteins are recommended (12-15%).

＊Please check the package of the flour for the constituent.

## Fats and oils

(Butter, unsalted butter, margarine and shortening)




**Effects** It makes the bread texture fine,soft and moist.

- Applicable to solid form,unnecessary to be softened.

＊Saltless butters are recommended.

## Dairy products

(Milk powder, milk)




**Effects** It can improve the taste and smell of bread and crust colour.
It can avoid hardening of bread.

**Key points**

- Deduct the same quantity of water if milk is added as a substitute.

## Water

**Effects** Gluten is produced by adding water in flour

**Key points**

- Cold water is used for the following recipes (about 5 ℃: almost the temperature of icy water)
  - Rapid bread
  - French bread
  - Whole wheat bread
  - Pineapple bread
  - Room temperature above 25 ℃
- Alkaline water is not applicable.

## Sugar

(Granulated sugar, brown sugar and honey)




**Effects** Provides nutrition to bread-making yeast and accelerates the process of fermentation. It can also improve taste, smell and crust colour of bread.

- Large particles shall be pulverized.

**Key points**

- Increase amount of sugar to darken the crust colour and decrease amount of sugar to lighten the crust colour.
- Do not use low-calorie sweeteners

## Salt




**Effects** It can make the bread chewier in addition to adjust the tastes. It can also avoid bacterial propagation

## Egg

**Effects** Improve bread taste, smell and crust colour. It can also improve the texture of the bread.

## Yeast for making bread

**Effects**

Sugar are used as the source of nutrition to create carbon dioxides that make the dough rise.



Bread textures

The dough rise with the carbon dioxides trapped inside.

**Key points**

- The yeast is alive.
  Different degrees of freshness of the yeast will vary the expanding condition while the dough is swelling or fermenting. Therefore, please use yeast within the expiration date and be sure to seal it well and keep them in a refrigerator.
- Instant dry yeast will sharply decrease the swelling ability once it becomes wet.

## Instant dry yeast

Normally instant dry yeast that do not require advance fermentation are used in order to make soft and delicious bread.




∗ Do not use fresh yeast and baking powder.

∗ Instant dry yeast rather than active dry yeast is recommended.

## Rice flour bread

**Key points**

Rice flour does not have protein for dough swelling. Therefore, it is impossible to make breads if only rice flour are added. It is necessary to use suitable flour properly according to the recipe.

∗ As rice flour bread contains wheat (gluten), it is not recommended for people who are allergic to wheat.

∗ Be sure to pay attention to the ingredients and the cleaning and maintenance methods. Consult the doctor before using.



## Baking powder

To make cakes

∗ Even adding it into bread and soft bread would not make it swell.

∗ About gluten

The substances resulted from combinations of the proteins in flour and water.
Bread-making yeast generates carbon dioxides to inspire the extention of the dough, hence finally generates the textures of the bread.

# Bread-making ingredients (Continued)

## Basic weight of each spoon (Supplied measuring spoon)

| | Tablespoon | Teaspoon |
|---|---|---|
| Granulated sugar | Approx.12 g | Approx.4 g |
| Milk powder | Approx.6 g | Approx.2 g |
| Salt | — | Approx.5 g |
| Instant dry yeast | — | Approx.2.8 g |

## In case of changes of recipe and type of ingredients

Adjust according to personal preferences based on the following quantities.

| Ingredients | To increase | To decrease |
|---|---|---|
| Butter | May be increased by 150% | May be decreased by 50% |
| Granulated sugar | May be increased by 100% | May be decreased by 50% |
| Milk powder | May be increased by 100% | May be exempted |
| Salt | —— | May be exempted<br>(May be reduced by 50% for rice flour bread) |

- Increasing the amount of sugars will darken the crusts. Decreasing the amount will lighten the crusts and reduce the height.
- The breads will have less texture without salts. Without salts, ferment acts less frequently, glutens will not form and breads will not be soft.
- Margarine may be used to substitute butter, honey to substitute sugar and milk to substitute milk powder (P.56)
  - Honey shall not exceed 25 g
  - One tablespoon of milk powders is equivalent to 70 mL milk

## In case of adding eggs or milk

Reduce the water in the same quantity of eggs or milk.
- Egg (1 at the most)
- Milk (half of water quantity at the most)

- Put egg and others into the measuring cup and add water for measurement.
- Do not use timer. (May deteriorate in summer)



# Ingredients preparations



You may use your favorite ingredients to make various flavored bread.

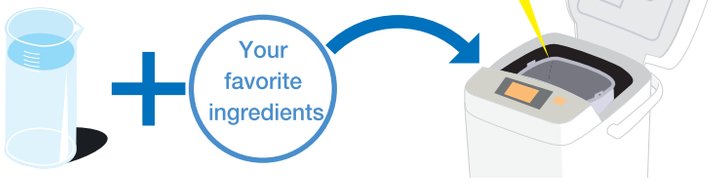
**The ingredients (P.60) and the amount are introduced based on the basic bread.**

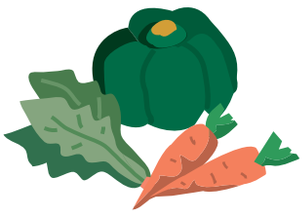
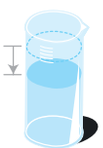
You may also add your favorite ingredients in addition to the basic ingredients in order to make various flavored bread.

Among the basic ingredients




Add in your favorite ingredients




| | Vegetable | Rice flour and other cereals | Fruit juice |
|---|---|---|---|
| |  |  |  |
| | : about 15-20% of flour weights (Standard: 50 g)<br>E.g. • carrot→ grated<br>• Pumpkin→ boil until softened, pound into pieces and cool down<br>•Spinach→ boil, cut into pieces and cool down | : about 10-20% of flour weights (Standard: 30 g)<br>E.g. •Rice flour •Oat meal<br>•Glutinous rice flour •Rye<br>•Whole wheat flour<br>•Bean powder<br>•Sesame | : not to exceed the quantity of water<br>E.g. orange, apple<br>•Tomato and other 100% fruit juice<br>→ Fully cool in a refrigerator in advance |
| Flour quantity  | (Remain the same) | Decrease the weight of cereals<br>E.g.┌ Rye 30 g（12% of 250 g）<br>└ Flour 220 g | (Remain the same) |
| Water quantity  | Deduct 80% of vegetable weights<br>E.g.┌ Cooked pumpkins 50 g<br>└ Water 140 mL<br>(180 mL - 80% of 50 g ) | (Remain the same) | Decrease fruit juice amount<br>E.g.┌ Orange juice100 mL<br>└ Water 80 mL<br>（180 mL－100 mL） |
| | ●Do not use timer function. | | ●Do not use timer function. |

# Baking basic bread

## Add the ingredients

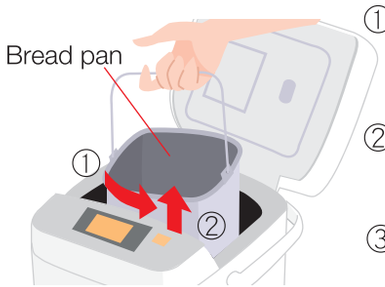








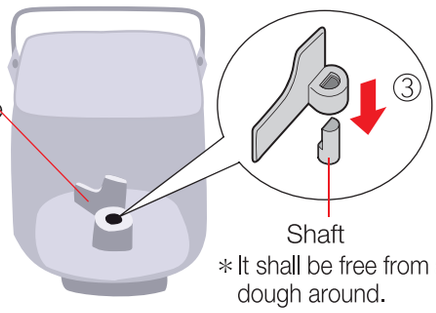
## 1 Remove the bread pan and Set the kneading blade




①Rotate the bread pan in the arrow direction.

②Remove from the main body.

③Install the blade.




| **Bread** | 181kcal (1 of the 6 pieces cut) |
|---|---|
| High-gluten flour | 250 g |
| Butter | 10 g |
| Granulated sugar | 2 tbsp (24 g) |
| Milk powder | 1 tbsp (6 g) |
| Salt | 1 tsp (5 g) |
| Water＊ | 190 mL |
| Instant dry yeast | 1 tsp (2.8 g) |

＊ You may reduce about 5 ℃ cold water by 10 mL when the room temperature is above 25 ℃.

●Basic recipes of soft bread ➡ P.65～

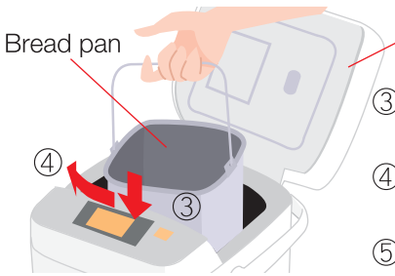
Add the ingredients other than the instant dry yeasts in the bread pan

## 2 high-gluten flour, water and other ingredients



①Stack up high-gluten flour and other ingredients (except instant dry yeast) and add them into the pan.

②Add water along the periphery.




③Insert the bread pan back.

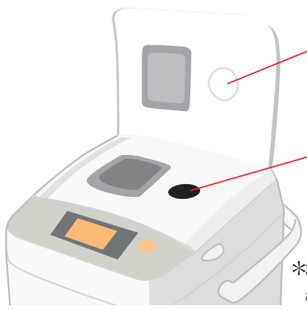
④Rotate in the arrow direction and secure it.

⑤Close the lid.

＊The handle of bread pan will stop after push.
(To make it convenient for extraction of the bread pan)
There is no need to press it down to the bottom.

## 3 Add instant dry yeast

into the yeast dispenser




＊Static electricity will be generated by wiping and the instant dry yeast will adhere onto the dispenser walls.

Time required: about 4h

## Setting




## Take out



Upon completion of baking (beep sound)

### 4 Select 麵包 (bread)

功能

麵包
麵糰
點心

### 5 Select 麵包 (bread)

食譜




- ■To select other types of bread ➡ 食譜 (P.65)
- ■To put in the raisins and other ingredients ➡ 葡萄乾 (P.62)
- ■To select crust colour ➡ 烤色 (P.64)
- ■Setting timer for competion time ➡ 預約 (P.64)

### 6 Press 開始 (Start)




開始

Flash→luminated




●Approximate time of completion

●Do not open the lid after it is started. The instant dry yeast will spill out.
However, the instant dry yeast have been added during manual addition of ingredients (P. 63). Therefore, you may open the lid.

### 7 Cut off the power supply

取消

①Press 取消 (cancel)
②Pull out the plug.

### 8 Cool down (about 2 min)

Take out the bread pan and place if on a towel.

Remember to wear gloves to take out the bread pan.

＊Pay attention to the rest place of the bread pan. (The bread pan gives out heats.)

＊The bread will cave in and shrink after a while

### 9 Take out the bread for heat radiation

Gloves
(Do not get wet)

Bread pan



Hold the handle and shake it forcefully several times

＊Do not use a knife, a fork or chopsticks to take it out. (It will scratch the fluorine coating.)

●Make sure blade is in the bread pan after bread is taken out.
The kneading blade maybe inside of the bread (at the bottom) . Please take it out.




The blade will be damaged if you cut the bread before the blade is taken out from it.

# Convenient functions

## “Raisin” for making bread that contains your favorite ingredients

You may set it to automatically add your favorite ingredients, E.g. raisins and nuts.
Please add bananas, chocolates and other ingredients (P.63) that cannot be automatically added manually when you hear the beep sound.

Please follow the ratio and amount of ingredients of various recipes. Otherwise, the ingredients may fly out from the bread pan, become cooked by the heater and consequently give out odors or smokes.

### Adding Automatically (completed by the automatic bread maker)

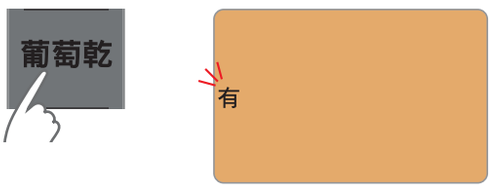
**Preparations** Put your favorite ingredients into the raisin and nut dispenser

The total weight in the dispenser shall not exceed 60 g

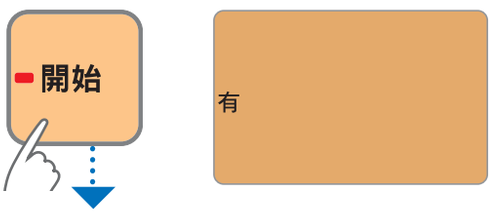


Raisin and nut dispenser

### ① Press 葡萄乾 (Raisin) Select 有 (Yes) (make it flash)




### ② Press 開始 (Start)




(Automatic adding of ingredients)

＊“Kneading” temporarily stop.

- A small quantity of ingredients will cling to the walls of the raisin and nut dispenser sometimes.
- The fruits with sugar on the surface may not be add because the sugar will melt and stick to the dispenser in case of summer or timed baking.

### Ingredients that can be automatically added
**Dry ingredients and ingredients that hardly melt**

Dried fruits
(Not over 60 g)
Raisin, plum, orange peel, etc



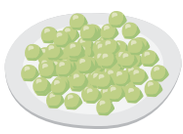
➡ Cut into small pieces less than 5 mm

Nuts
(Not over 40 g)
Cashew, walnut and others



➡ Cut into small pieces less than 5 mm

Green bean ＊
(Not over 30 g)



➡ Wipe away water

Olive ＊
(Not over 20 g)



➡ Stoneless, cut it into ¼ of size and wipe away the water.

Ham, bacon and sausage ＊
(Not over 50 g)



➡ Cut it into pieces of 10 mm wide

＊Do not add ingredients if the timer function is on. (In particular, deterioration may occur in summer)



### Please pay attention to the following ingredients during adding!

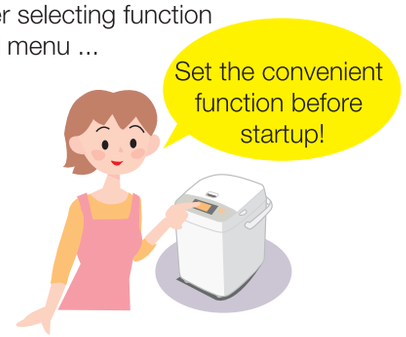
- Addition of hard ingredients may damage the fluorine coatings inside the bread pan.

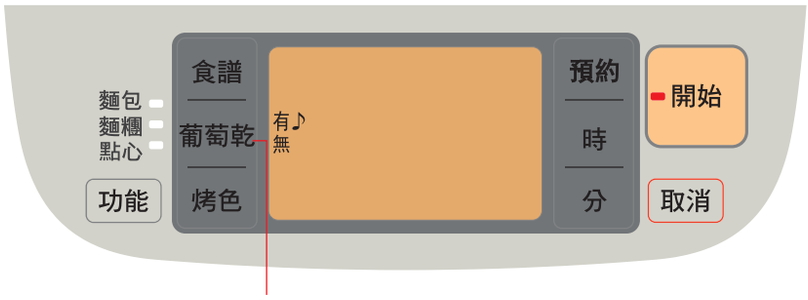
  Please use it carefully.

  ＊Accidentally eating the fluorine coating will not harm your health.

- Cereal
- Fruit oatmeal
- Sugar-coated nut
- Maple sugar cube
- Pearl sugar
- Sugar cubes and others

After selecting function and menu ...




●To add raisin and other ingredients

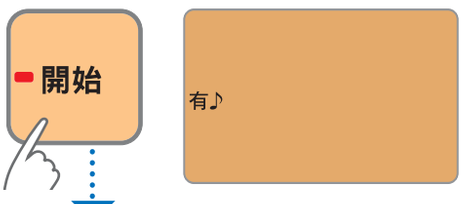
## ■Please manually put in ingredients that cannot be added automatically

**Manually add when you hear beep sounds (♪)**

### ① Press 葡萄乾 (Raisin) and select 有♪ (Yes♪)(make it flash)




### ② Start




### ③ After hearing beep sounds Open the lid




### ④ Add ingredients into the bread pan, then close the lid

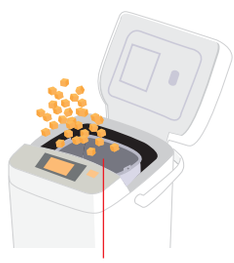
Within 3 min

After 3min

( After beep sounds are heard on step ③ )

After beep sounds, restart automatically

●Raisin and nut dispenser will always remain open.



Bread pan

●The dough will not rise if any fresh fruit that have a rich content of protein-degradation is added.

- Melon
- Kiwi fruit
- Fig
- Mango
- Pineapple
- Papaya

Others

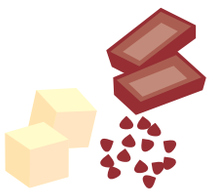
**Ingredients that can not be automatically added**
(stuck onto walls of dispenser, hard to be added)

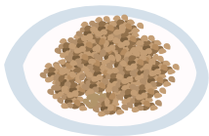
**Ingredients that are sticky, easily melt or have a high content of water**

Macerated fruits, onions and other chopped vegetables



Cheese, chocolate, etc





＊Sesames and other small ingredients ought to be added in the bread pan before startup
(Not over about 20% of flour weight)

●The more ingredients added, the poorer swelling of bread.

●Some ingredients may not keep their original shapes.

■Proper time for adding ingredients when making stuffed breads ...

The time when beep sounds are heard varies with recipe and room temperature.

麵包 (Bread) functions

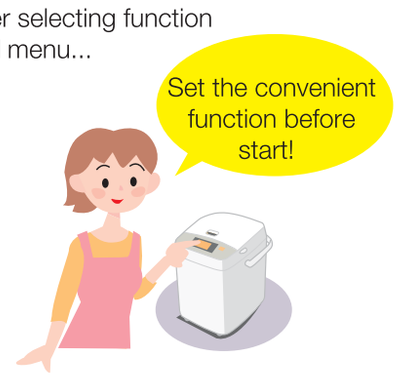
- Bread: after about 55 min ～ 1h and 25 min
- Rapid: after about 30 min
- Soft: after about 1h and 40 min ～ 2 h and 5 min
- French: after about 30 min ～ 1h and 15 min
- Whole wheat: after about 1h and 25 min ～ 2 h and 45 min
- Pineapple: after about 35 min
- Rice: after about 55 min ～ 1h and 25 min
- Rice flour: after about 35 ～ 55 min

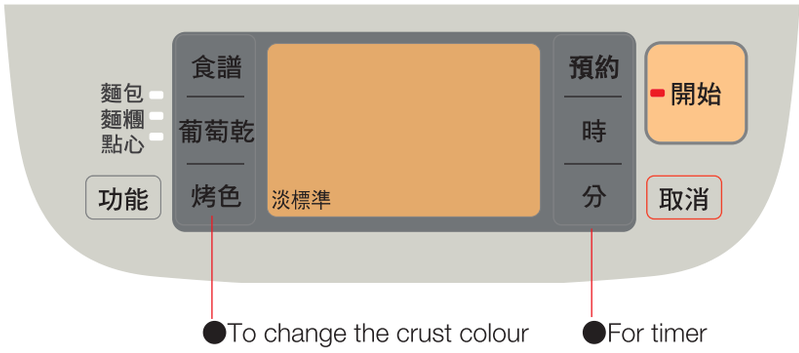
麵糰 (Dough) functions

- Bread dough : after about 15 ～ 30 min

# Convenient functions

After selecting function and menu...

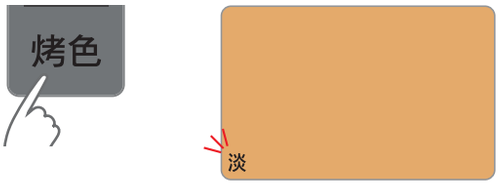



## Bake your favorite “Crust colour”

Set the crust colour as 淡 (Light) or 標準 (Standard).

### ① Press 烤色 (Crust colour) to select your favorite crust colour




● Available function for crust colour setting (P.55)

## Use (Timer) to complete baking on specified time

Use this feature if you want to enjoy freshly-baked bread in the morning.

### ① Confirm if the current time is correct

### ② Press 預約 (Timer)




### ③ Set the time for completion time of baking




(Hold it for fast forward)

### ④ Start (timer setting completed)




● For 葡萄乾 (Raisin) and 烤色 (Crust colour)

①Set 葡萄乾 (Raisin) and 烤色 (Crust colour)

②Set 預約 (Timer)

● Standards on timer

Functions of 麵包 (Bread)

- Bread ：after 4 h and 10 min ～ 13 h
- Soft ：after 4 h and 30 min ～ 13 h
- French ：after 5 h and 10 min ～ 13 h
- Whole wheat ：after 5 h and 10 min ～ 13 h
- Rice ：after 4 h and 10 min ～ 13 h
- Rice flour ：after 2 h and 10 min ～ 13 h

＊Timer function is not available for some menu.

＊You cannot set a time that is beyond the timer limit.

# Baking bread

Rapid bread | Soft bread | Whole wheat bread

**Preparations** (P.60)

①Install blade in the bread pan.

②Add flour, water and other ingredients (except instant dry yeast).

③Put the bread pan into the main body and place instant dry yeast in the yeast dispenser.

Time required :
Rapid bread: about 2 h
Soft bread: about 4 h and 20 min
Whole wheat bread: about 5 h

## Ingredient

**Rapid bread** 200kcal (1 of the 6 pieces cut)

| | |
|---|---|
| High-gluten flour | 280 g |
| Butter | 10 g |
| Granulated sugar | 2 tbsp (24 g) |
| Milk powder | 1 tbsp (6 g) |
| Salt | 1 tsp (5 g) |
| Cold water (5 ℃) * | 210 mL |
| Instant dry yeast | 1½tsp (4.2 g) |

* Reduce by 10mL when the room temperature is above 25 ℃.

**Soft bread** 187kcal (1 of the 6 pieces cut)

| | |
|---|---|
| High-gluten flour | 250 g |
| Butter | 15 g |
| Granulated sugar | 2 tbsp (24 g) |
| Milk powder | 1 tbsp (6 g) |
| Salt | 1 tsp (5 g) |
| Water* | 190 mL |
| Instant dry yeast | 1 tsp (2.8 g) |

*Reduce about 5 ℃ cold water by 10mL when the room temperature is above 25 ℃.

**Whole wheat bread (whole wheat flour 50%)**
173kcal (1 of the 6 pieces cut)

| | |
|---|---|
| Whole wheat flour (for breads)*1 | 125 g |
| High-gluten flour | 125 g |
| Butter | 10 g |
| Granulated sugar | 2 tbsp (24 g) |
| Milk powder | 1 tbsp (6 g) |
| Salt | 1 tsp (5 g) |
| Cold water (5 ℃) *2 | 210 mL |
| Instant dry yeast | 1 tsp (2.8 g) |

*1 Do not use the whole wheat flour which is exclusive for making dim sum bread (low-gluten flour).

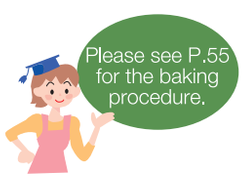
*2 Reduce by 10 mL when the room temperature is above 25 ℃.

●Bread has a relatively poor quality when the room temperature is above 30 ℃.

1 功能 **Select 麵包 (Bread)**

2 食譜 **Select 快速(Rapid), 軟式(Soft bread) or 全麥 (Whole wheat)**

3 開始 **Start**




4 Press 取消 (Cancel) when you hear the beep sound. Take out the bread pan and cool it for about 2 minutes. Then **take out the bread**




■Ratio of whole wheat flour is 30% ～ 100% of total flour quantity. (Bran accounts for about 30% ～ 40%)

➡ Please use the 麵包 (Bread) feature if it is less than 30%.

* The higher the ratio of whole wheat flour, the lower the bread will rise.

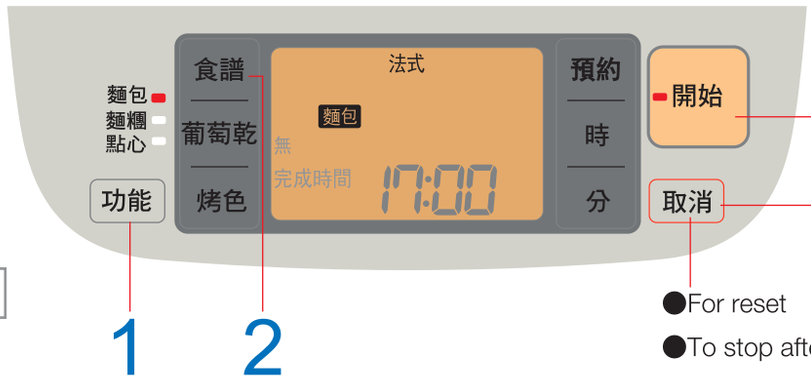
* Bread shape and swelling degree vary according to the types of whole wheat flour.

# Baking bread

French bread



Time required: about 5h




●For reset

●To stop after started (Hold)

## Preparations

(P.60)

① Install blade in the bread pan.

② Place flour, water and other ingredients (except instant dry yeast).

③ Put the bread pan into the main body and place instant dry yeast in the yeast dispenser.

**Compared with other bread, French bread may be hard to be taken out from the bread pan. Please take out the bread according to the following Step 4.**

## Ingredients

**French bread** 153kcal (1 of the 6 pieces cut)

| | |
|---|---|
| High-gluten flour | 225 g |
| Low-gluten flour | 25 g |
| Salt | 1 tsp (5 g) |
| Cold water (5 ℃)* | 190 mL |
| Instant dry yeast | ½tsp (1.4 g) |

*Reduce by 10 mL when the room temperature is above 25 ℃.

●Bread has a relatively poor quality when the room temperature is above 30 ℃.



## 1 Select 麵包 (Bread)







## 2 Select 法式 (French)







■To add raisins and other ingredients ➡ 葡萄乾 (P.62)

■Setting timer for completion time ➡ 預約 (P.64)

## 3 Start










## 4 Press 取消 (Cancel) when you hear the beep sound. Take out the bread pan and cool it down for about 2 minutes. Then take out the bread

■Take out the French bread

Tap the bread pan on a towel.

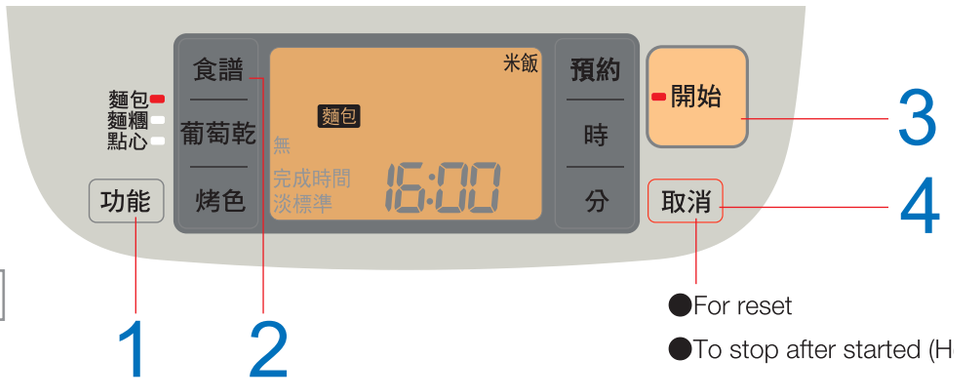
(See the figure on the right)



# Rice bread



Time required: about 4h




●For reset

●To stop after started (Hold)

## Preparations

(P.60)

① Install blade in the bread pan.

② Add flour, water and other ingredients (except instant dry yeast).

③ Put the bread pan into the main body and place instant dry yeast in the yeast dispenser.

## Ingredients

**Rice bread** 189kcal (1 of the 6 pieces cut)
(When rice is 120 g in weight)

| | |
|---|---|
| High-gluten flour | 230 g |
| Cooled rice | 100～120 g |
| Butter | 10 g |
| Granulated sugar | 2 tbsp (24 g) |
| Milk powder | 1 tbsp (6 g) |
| Salt | 1 tsp (5 g) |
| Water* | 160 mL |
| Instant dry yeast | ¾ tsp (2.1 g) |

＊Reduce about 5℃ cold water by 10 mL when the room temperature is above 25℃.

- You may also use brown rice or saffron rice to substitute rice.
- The more the rice is, the softer the baked bread will be.
- The rice shall be cooled down in the refrigerator when the room temperature is over 30℃.
- You may use timer function. But do not use cooked rice that has been stored (or defrosted) for more than one day.



- Sometimes the rice will remain their original shape.

## 1 Select 麵包 (Bread)




## 2 Select 米飯 (Rice)




■To add raisins and other ingredients ➡ 葡萄乾 (P.62)

■To select crust colour ➡ 烤色 (P.64)

■Setting timer for completion time ➡ 預約 (P.64)

## 3 Start







## 4 Press 取消 (Cancel) when you hear the beep sound.Take out the bread pan and cool it for about 2minutes.Then take out the bread

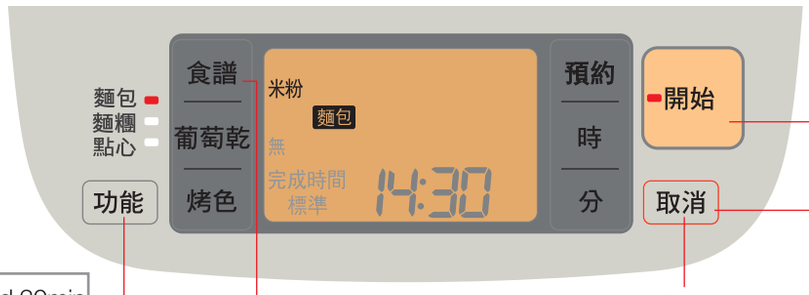
- Rice bread has a high content of water and may deteriorate easily. Please eat it as soon as possible.
(Summer: on the same day Winter: within two days)

# Baking bread

## Rice flour bread



Time required: about 2 h and 30min




●For reset

●To stop after started (Hold)

**Preparations** (P.60)

①Install blade in the bread pan.

②Add flour, water and other ingredients (except instant dry yeast).

③Put the bread pan into the main body and place instant dry yeast in the yeast dispenser.

### Ingredients

**Rice flour bread**

192kcal (1 of the 6 pieces cut)

| | |
|---|---|
| Rice flour | 50 g |
| High-gluten flour | 200 g |
| Butter | 20 g |
| Granulated sugar | 2 tbsp(24 g) |
| Milk powder | 1 tbsp(6 g) |
| Salt | 1 tsp(5 g) |
| Water * | 200 mL |
| Instant dry yeast | 1½tsp(4.2 g) |

*Use cold water at a temperature of about 5 ℃ when the room temperature is over 25 ℃.

●Using timer would deteriorate the bread quality when the room temperature is over 25 ℃.(P.88)

●Be sure to store flour and other ingredients in the refrigerator when the room temperature is over 25 ℃.

## 1 Select 麵包 (Bread)




## 2 Select 米粉 (Rice flour)




■To add raisins and other ingredients ➡ 葡萄乾 (P.62)

■To select crust colour ➡ 烤色 (P.64)

■Setting timer for completion time ➡ 預約 (P.64)

## 3 Start







## 4

Press 取消 (Cancel) when you hear the beep sound. Take out the bread pan and cool it for about 2 minutes. Then

**take out the bread**



# Recipes of various flavored bread

•Calory of 1 of the 6 pieces cut

## Olive bread

… Use 吐司(Bread) and 軟式 (Soft) 185kcal

| | |
|---|---|
| High-gluten flour | 250 g |
| Butter | 10 g (15 g for soft bread) |
| Granulated sugar | 2 tbsp (24 g) |
| Milk powder | 1 tbsp (6 g) |
| Salt | 1 tsp (5 g) |
| Dried vanilla | Small quantity |
| Water* | 180 mL |
| Instant dry yeast | 1 tsp (2.8 g) |
| *Green olive | 20 g |

*Reduce by 10 mL when the room temperature is above 25℃. (Cold water at a temperature of 5 ℃)

*Use 葡萄乾 (Raisin) function (P.62)

## Sunflower seed honey bread

… Use 吐司 (Bread) and 軟式 (Soft bread) 218kcal

| | |
|---|---|
| High-gluten flour | 250 g |
| Butter | 15 g |
| Granulated sugar | 2 tbsp (24 g) |
| Milk powder | 1 tbsp (6 g) |
| Salt | 1 tsp (5 g) |
| Honey | 1 tablespoon (21 g) |
| Water* | 180 mL |
| Instant dry yeast | 1 tsp (2.8 g) |
| *Sunflower seed | 20 g |

* Reduce by 10 mL when the room temperature is above 25 ℃. (Cold water at a temperature of 5 ℃)

* Use葡萄乾 (Raisin) function (P.62)

## Fruit juice bread

… Use 快速 (Rapid) 220kcal

| | |
|---|---|
| High-gluten flour | 250 g |
| Butter | 25 g |
| Granulated sugar | 1 tbsp (12 g) |
| Milk powder | 2 tbsp (12 g) |
| Salt | ¾ tsp (3.8 g) |
| Egg (evenly mixed) | 1 M size (50 g) |
| 100% tomato fruit juice * (stored in a refrigerator) | 120 mL |
| Instant dry yeast | 1¾ tsp (4.9 g) |
| *Assorted vegetables (Dry it through trickling and cool down to room temperature) | 70 g |

*Reduce by 10 mL when the room temperature is above 25 ℃.

*Use葡萄乾(Raisin) function (P.62)

## Red bean rice bread

… Use 米飯 (Rice) function 199kcal

| | |
|---|---|
| High-gluten flour | 230 g |
| Red bean rice (cooled) | 100 g |
| Ghee | 10 g |
| Granulated sugar | 2 tbsp (24 g) |
| Salt | 1 tsp (5 g) |
| Black sesame | 5 g |
| Water* | 160 mL |
| Instant dry yeast | ¾ tsp (2.1 g) |

*Reduce by 10 mL when the room temperature is above 25 ℃.

## Panettone

… Use 快速 (Rapid) 234kcal

| | |
|---|---|
| High-gluten flour | 250 g |
| Butter | 25 g |
| Granulated sugar | 1 tbsp (12 g) |
| Milk powder | 2 tbsp (12 g) |
| Salt | 1 tsp (5 g) |
| Egg (evenly mixed) | One of M size (50 g) |
| Cold water (5℃)* | 130 mL |
| Instant dry yeast | 1¾ tsp (4.9 g) |
| *Your favorite dried fruits | 60 g |

*Reduce by 10 mL when the room temperature is above 25℃. (Cold water at a temperature of 5 ℃)

*Use 葡萄乾 (Raisin) function (P.62)

## Sausage cheese bread

… Use 吐司 (Bread) and 軟式 (Soft) 254kcal

| | |
|---|---|
| Basic recipe (bread or soft bread) | |
| *Sausage | 30 g |
| *Cheese | 20 g |

*Use 葡萄乾 (Raisin) function (P.62)

## Curry rice bread

… Use 米飯 (Rice) 236kcal

| | |
|---|---|
| High-gluten flour | 210 g |
| Cooled rice | 100 g |
| Butter | 20 g |
| Granulated sugar | 2 tbsp (24 g) |
| Milk powder | 1 tbsp (6 g) |
| Salt | 1 tsp (5 g) |
| Curry powder | 5 g |
| Refined cheese (cut into small pieces) | 30 g |
| Black pepper powder | ½ teaspoon (3 g) |
| Water* | 110 mL |
| Instant dry yeast | ¾ tsp (2.1 g) |
| *Potato (cut into small pieces; boiled to a moderate degree) | 20 g |
| *Carrot (cut into small pieces; boiled to a moderate degree) | 20 g |
| *Bacon | 20 g |

*Reduce by 10 mL when the room temperature is above 25 ℃.

*Use 葡萄乾 (Raisin) function (P.62)

## Salted seaweed bread

212kcal

… Use 米飯 (Rice), crust colour 淡 (Light)

| | |
|---|---|
| High-gluten flour | 230 g |
| Cooled rice | 100 g |
| Ghee | 10 g |
| Granulated sugar | 2 tbsp (24 g) |
| Salt | 1 tsp (5 g) |
| White sesame | 5 g |
| Water* | 160 mL |
| Instant dry yeast | ¾ tsp (2.1 g) |
| *Salted seaweed | 10 g |

*Reduce by 10 mL when the room temperature is above 25 ℃.

*Use 葡萄乾 (Raisin) function (P.62)

# Baking bread

## Various flavored bread

●Calory of 1 of the 6 pieces cut




195kcal

### Italian bread

… Use 法式 (French)

| | |
|---|---|
| High-gluten flour | 225 g |
| Low-gluten flour | 25 g |
| Salt | 1 tsp (5 g) |
| Olive oil | 2 tablespoon (24 g) |
| Cold water (5℃)＊ | 170 mL |
| Instant dry yeast | ½ tsp (1.4 g) |

＊ Reduce by 10 mL when the room temperature is above 25 ℃.

You may add 20 g red peppers (or dried tomatoes) chopped into small pieces of 5 mm and 20 g olive (or 1 teaspoon of dried basil leaves) if you prefer. Use → 葡萄乾 (Raisin) function (P.62)



150kcal

### French countryside bread

… Use 法式 (French)

| | |
|---|---|
| High-gluten flour | 200 g |
| Whole wheat flour | 50 g |
| Salt | 1 tsp (5 g) |
| Cold water (5℃)＊ | 190 mL |
| Instant dry yeast | ½ tsp (1.4 g) |

＊ Reduce by 10 mL when the room temperature is above 25 ℃.



199kcal

### Small dried fish and seaweed rice bread

… Use 米粉 (Rice flour)

| | |
|---|---|
| High-gluten flour | 200 g |
| Rice flour | 50 g |
| Butter | 20 g |
| ＊ Small dried fish (stir-fried without oil) | 20 g |
| Milk powder | 1 tbsp (6 g) |
| Salt | 1 tsp (5 g) |
| Water ＊ | 200 mL |
| Instant dry yeast | 1½ tsp (4.2 g) |
| ＊ Dried seaweed (dried through wringing after water soaking) | 4 g (dry weight) |

＊ Use cold water at a temperature of about 5 ℃ when the room temperature is over 25 ℃.

＊ Use 葡萄乾 (Raisin) feature ➡ Manual feeding (P.63)



201kcal

### Orange flavor rice flour bread

… Use 米粉 (Rice flour)

| | |
|---|---|
| High-gluten flour | 200 g |
| Rice flour | 50 g |
| ＊ Orange sauces | 20 g |
| Butter | 20 g |
| Milk powder | 1 tbsp (6 g) |
| Salt | 1 tsp (5 g) |
| Water ＊ | 170 mL |
| Instant dry yeast | 1½ tsp (4.2 g) |

＊ Use cold water at a temperature of about 5 ℃ when the room temperature is over 25 ℃.

＊ Put it in the bread pan at the very beginning.

# Pineapple bread






Time required: about 2 h and 15 min.

**Preparations** ① **Put cookie dough in the refrigerator after it is made.** (P.72 ①～⑥)
(P.60) ② Install blade in the bread pan.
③ Add flour, water and other ingredients (except instant dry yeast).
④ Put the bread pan into the main body and place instant dry yeast in the yeast dispenser.

## Ingredients

| **Pineapple bread** | 289kcal (1 of the 6 pieces cut) |
|---|---|
| High-gluten flour | 150 g |
| Butter | 15 g |
| Granulated sugar | 2 tbsp (24 g) |
| Milk powder | 1 tbsp (6 g) |
| Salt | ½ tsp (2.5 g) |
| Cold water (5℃) | 100 mL |
| Instant dry yeast | ¾ tsp (2.1g) |

| **Cookie dough (crust of pineapple bread)** | |
|---|---|
| Butter | 50 g |
| Granulated sugar | 40 g |
| Egg (evenly mixed) | Half of M size (25 g) |
| Low-gluten flour | 100 g |
| Baking powder | 3 g |
| Vanilla essence | Small quantity |

●Be sure to observe the foregoing amount. Excessive amount may cause the bread to spill out from the bread pan, overcooked, smelly or cause smoking.

■If 取消 (Cancel) is accidentally pressed in Step 4, press 開始 (Start) within 10 minutes to recover it.
(Only for once; Invalid if any other button is pressed)

■Beep sound will be heard and it will restart 15 minutes later in Step 4 even if the operation is not yet completed.

■Add different ingredients to make bread of different flavors at Step 4 (15 minutes).
➡ P.73

## 1 Select 麵包 (Bread)

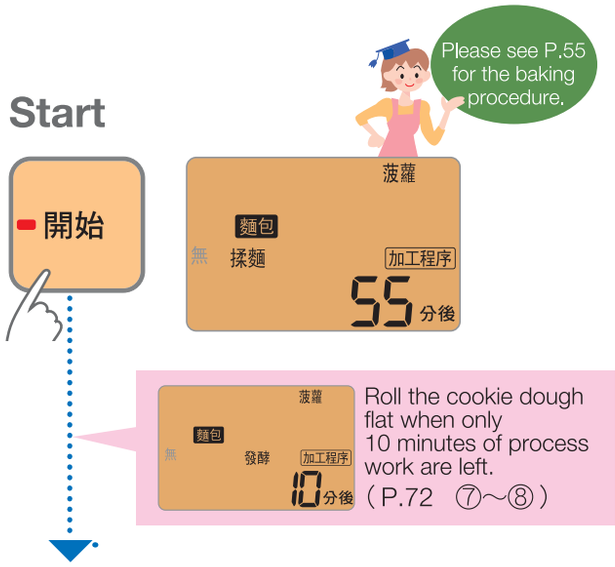



## 2 Select 菠蘿 (Pineapple)




■To add raisin and other ingredients ➡ 葡萄乾 (P.62)

## 3 Start




Roll the cookie dough flat when only 10 minutes of process work are left.
(P.72 ⑦～⑧)

# Baking bread

Pineapple bread



## 4 Add the cookie dough.

Open the lid when you hear the beep sound.

Within 15 minutes

**①Place the bread dough in the middle of the bread pan again.**

**②Place the cookie dough on the bread dough with the egg-coated side facing downward.**

**③Slightly press the sides of the dough (do not press hard)**

●Do not press 取消 (Cancel)







## 5 Restart

Close the lid







## 6 take out the bread

When you hear any beep sound, press 取消 (Cancel) and take out the bread.
After the bread pan is cooled down for about 2 minutes,

＊ The bread will be deformed upon over exertion.

## Method of cookie dough making

### Making Dough

①Mix low-gluten flour and baking powder and shift them together.

②Use a wooden spatula to mix the butter at room temperature till they become creamy.

③Add granulated sugar by small quantity in 2 ～ 3 times. Mix the butter after each addition till the butter become whitish and smooth.




④Add eggs by small quantities in 3 ～ 4 times. Fully mix after each addition. Finally, add the vanilla essences.
＊Reserve 1/2 teaspoon of egg liquids.

⑤Add the powder mix in Step ① and evenly mix them till the granules of powder disappear.




⑥Make the dough a round shape, cover with plastic wrap and put it in the refrigerator for over 20 minutes.




### Rolling flat

⑦Use a rolling pole to roll the dough into a flat circle with a diameter of 14 ～ 15 cm.
＊Cover the dough with a plastic wrap for the convenience of rolling.




⑧Coat one side of the dough with the reserved egg liquids (1/2 teaspoon).

## Tips for making pineapple bread!

●You may also cut patterns on the surface of the cookie dough.

Use a bamboo stick to cut patterns in a depth of not over 1 mm.
(The cookie dough may crack and break down if the patterns are cut too deep.)



●Do not put in the cookie dough before it is flexible and bendable enough.
That helps to make good-looking pineapple breads.

# Use 菠蘿 (Pineapple) To make breads of various flavors



## Ingredients

1554kcal

| | | |
|---|---|---|
| A | High-gluten flour | 200 g |
| | Butter | 15 g |
| | Granulated sugar | 3 tbsp (36 g) |
| | Milk powder | 1 tbsp (6 g) |
| | Salt | ¾ tsp (3.8 g) |
| | Egg (evenly mixed) | Half of M size (25 g) |
| | Cold water (5℃) | 110 mL |
| Instant dry yeast | | 1 ¼ tsp (3.5 g) |
| **Ingredients** | | |
| Dried fruits (pickled with rums) | | 100 g |
| Milk | | 1 teaspoon (5 mL) |
| Cinnamon sugar | | An appropriate quantity |
| **For icing** | | |
| B | Granulated sugar | 25 g |
| | Water | ½ tsp (3 g) |

## Cinnamon brioche

### Select 菠蘿 (Pineapple) to make bread dough

①Put A into the blade-installed bread pan and install the bread pan into the main body.

②Feed instant dry yeast into the yeast dispenser, select 菠蘿 (Pineapple) and press 開始 (start).

The operation shall be completed within 15 minutes!

### Take out the dough.

③When you hear beep sounds, open the lid and take out the dough from the bread pan.

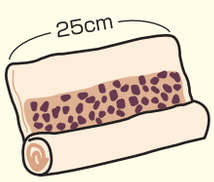
● Do not press 取消 (Cancel)

### Rolling flat

④Roll the dough into a size of 15 cm x 25 cm (W x L).

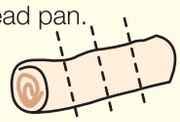
### Forming

⑤Coat milk on 3/4 of the dough near to you and sprinkle cinnamon sugar and dried fruits on it.




⑥Start rolling from the side close to you.

⑦Cut it into four even pieces and place them in the bread pan.





### Start baking (press 開始 (Start) again).

### Making icing

⑧Place B in a bowl and mix the bread. Place another bowl underneath with 60 ℃ hot water inside.

### Final processing

⑨Upon completion of baking, take the bread out from the bread pan and coat the bread with the icing.

**If the dough is sticky and it is hard to roll it flat,**

Sprinkle some high-gluten flours on hands and the rolling pole to make it easier for dough rolling.



**To make various flavored bread**

The total weight of the bread dough and the ingredients shall not exceed 600 g!

＊The dough may not rise or the baking may not be sufficient if there are too many ingredients.

Avoid using ingredients with a high content of water!
(Dry the boiled ingredients through trickling and cool them down to room temperature.
＊ Otherwise, the dough fermentation may be affected.

Prepare the ingredients in advance!

＊ The operation time is 15 minutes.

# Use 菠蘿 (Pineapple) To make breads of various flavors



## Ingredients

206kcal (1 of the 6 pieces cut)

| | | |
|---|---|---|
| A | High-gluten flour | 200 g |
| | Butter | 15 g |
| | Powder sugar | 2 tbsp (24g) |
| | Milk powder | 1 tbsp (6 g) |
| | Salt | ¾ tsp (3.8 g) |
| | Green tea | 1 teaspoon (2 g) |
| | Egg (evenly mixed) | Half of M size (25 g) |
| | Cold water (5℃) | 110 mL |
| Instant dry yeast | | 1¼ tsp (3.5 g) |
| **Contents** | | |
| Black beans boiled with sugar | | 120 g |

## Matcha black bean roll

### Select 菠蘿 (Pineapple) to make bread dough

①Put A into the blade-installed bread pan and install the bread pan into the main body.

②Add instant dry yeast into the yeast dispenser, select 菠蘿 (Pineapple) Press 開始 (start).

### Take out the dough.

③When you hear beep sounds, open the lid, take out the dough from the bread pan and remove the blade.

● Do not press 取消 (Cancel)

### Dough rolling

④Roll the dough into a slender shape that is slightly narrower than the bread pan.

### Add the contents and form the bread.

⑤Sprinkle evenly the black beans with water fully trickled.

⑥Start rolling from the side close to you.

⑦Put it in the bread pan.

### Baking

( Press 開始 (start) )

Substitute green tea with coco powder. Add chocolate cubes and almond slices to make the chocolate almond bread rolls that are kids' favorites.





## Ingredients

1134kcal (Without stuffing)

| | | |
|---|---|---|
| A | High-gluten flour | 200 g |
| | Butter | 35 g |
| | Granulated sugar | 2 tbsp (24 g) |
| | Milk powder | 1 tbsp (6 g) |
| | Salt | ¾ tsp (3.8 g) |
| | Egg (evenly mixed) | Half of M size (25 g) |
| | Cold water (5℃) | 100 mL |
| Instant dry yeast | | 1¼ tsp (3.5 g) |
| Stuffing ingredients | | 12 pieces (15 g/piece) |

## Stuffed bread

### Select 菠蘿 (Pineapple) to make bread dough

①Put A into the blade-installed bread pan and install it into the main body.

②Feed instant dry yeast into the yeast dispenser, select 菠蘿 (Pineapple) Press 開始 (start).

### Take out the dough.

③When you hear beep sounds, open the lid, take out the dough from the bread pan and remove the blade.

● Do not press 取消 (Cancel)

### Forming

④Divide the dough into 12 even pieces.

### Fill in the stuffing

⑤Fill the ingredients into each dough.

⑥Put it in the bread pan.

### Baking

(Press 開始 (start) again)

Select your favorite ingredients.
(Liquid is not allowed!)

Curry (cook till the sauce becomes thick), meat ball, potato salad, sausage, tuna (with water fully trickled) and cheese (cut into small pieces)

and many more

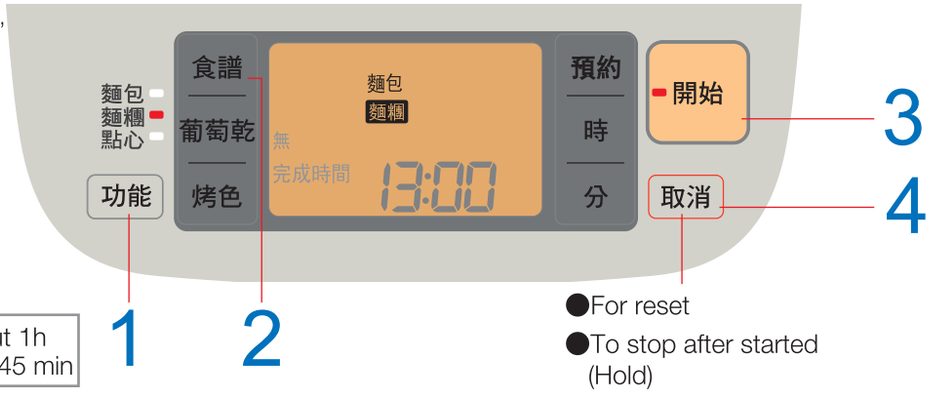


# Making bread dough

Bread dough | Pizza dough

Through the making of bread and pizza dough, you can also make croissant (P.77), bagels (P.78) and other various flavored bread.






Time required: Bread dough about 1h
Pizza dough about 45 min

**Preparations** (P.60)

①Install blade in the bread pan.
②Add in flour, water and other ingredients (except instant dry yeast).
③Put the bread pan into the main body and place instant dry yeast in the yeast dispenser.

## Ingredients

**Bread dough**

| | |
|---|---|
| High-gluten flour | 280 g |
| Butter | 50 g |
| Granulated sugar | 3 tbsp (36 g) |
| Milk powder | 2 tbsp (12 g) |
| Salt | 1 tsp (5 g) |
| Egg | Half of M size (25 g) |
| Water * | 160 mL |
| Instant dry yeast | 1 tsp (2.8 g) |

* Use cold water at a temperature of about 5 ℃ when the room temperature is over 25 ℃.

**Pizza dough**

| | |
|---|---|
| High-gluten flour | 280 g |
| Butter | 15 g |
| Granulated sugar | 1 tbsp (12 g) |
| Milk powder | 1 tbsp (6 g) |
| Salt | 1 tsp (5 g) |
| Water * | 190 mL |
| Instant dry yeast | 1 tsp (2.8 g) |

* Use cold water at a temperature of about 5 ℃ when the room temperature is over 25 ℃.

## 1 Select 麵糰 (dough)




## 2 Select 麵包 (Bread) or 薄餅 (Pizza)




* To select bread dough * To select pizza dough

■To add raisins and other ingredients (Only for bread dough) ➡ 葡萄乾 (Raisin) (P.62)

## 3 Start







## 4 Take out the dough right away.

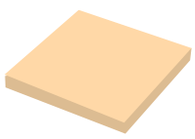
Press 取消 (Cancel) when you hear beep sounds.

* If you leave it in the bread pan, fermentation will proceed further.
* Changing the ratio of dough ingredients may slow down the fermentation process. (P.90)

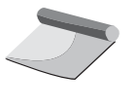
# Various flavored bread

Use bread dough

## Tools for bread-making with dough

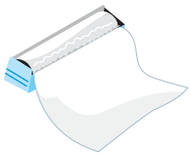

●Dough rolling board


●Scale (Unit: 1g)


●Scraper


●Rolling pole


●Small towel
(Soaked and wrung dry)


●Cooking paper


● Atomizer


●Brush


●Oven

**Other tools for making bread**
- ●Kitchen scissors
- ●Bread mold
- ●Plastic wrap
- ●Thermometer and others



Ingredients (12 pieces) 135kcal (1 piece)

| | |
|---|---|
| Bread dough (P.75) | Quantity at a time |
| Egg (evenly mixed) | Half of M size (25 g) |

## Rolls

### Forming

①Use the scraper to divide the dough into 12 even pieces with 45 g each, shape them into balls, cover them with the small towel and place them still for about 15 minutes.

②Shape them into ovals, cover them with the small towel and place them still for about 10 ～ 15 minutes.

③Press slightly with hands and use the rolling pole to roll the dough thin.

④Catch one end of the dough, stretch it towards your body and roll it up tightly.

(**The dough may rise horizontally upon fermentation if it is not rolled up tightly**)


①


②


③

### Fermentation

⑤Place them on the table with the closure facing downwards. Spray water on it.

⑥Allow the dough to ferment for 40 ～ 60 minutes (till it rises to double its original size) at a temperature of 30 ～ 35 ℃ and then apply egg liquids.


④

### Baking

⑦Bake them in an oven that is preheated to a temperature of 170 ～ 200 ℃ for about 15 minutes.


⑥



### Stuffed bread with sweetened bean paste

①(Following Step① of making rolls) roll the dough into a round plate with a diameter of 10 cm.

②Wrap sweetened bean pastes with the dough made from Step ①, shape it into balls and press the middle so that it caves in.

③Properly arrange the② , sprinkle water on it and allow it to ferment for 20 ～ 30 minutes (till it rises to double its original size) at a temperature of 30 ～ 35 ℃.

④Apply egg liquids, sprinkle poppy seeds and bake them in an oven that is preheated to a temperature of 170 ～ 190 ℃ for about 15 minutes.

# Croissant



**Ingredients** (for 12 pieces)

●Instant dry yeast will be used

| Bread dough | 201kcal | (1 piece) |
|---|---|---|
| | High-gluten flour | 225 g |
| | Low-gluten flour | 55 g |
| | Butter | 15 g |
| | Granulated sugar | 3 tbsp (36 g) |
| ＊ | Milk powder | 1 tbsp (6 g) |
| 1 | Salt | 1 tsp (5 g) |
| | Egg liquid (evenly-mixed) | Half of M size (25 g) |
| | Water | 140 mL |
| | Instant dry yeast | 1 tsp (2.8 g) |
| Butter (Cut into pieces that are 1cm thick) | | 140 g |
| Egg(evenly-mixed) | | Half of M size (25 g) |

＊1 Preceed according to the steps on P.75.

## Add in butter

①Put the dough in a bowl, cover it with a plastic wrap and place it in a refrigerator for 30 ～ 60 minutes.
(Prolong the refrigeration time when the room temperature is high)



②Apply flour on butter, place them on the plastic wrap, roll them into a 20 x 20 cm square shape and keep them in a refrigerator for 15 ～ 30 minutes.



③Use a rolling pole to strike and press the dough and roll it into a 30 x 30 cm square shape.



④Wrap the butter of Step ② with the dough cake, cover it with the plastic wrap and keep it in a refrigerator for 10 ～ 20 minutes.



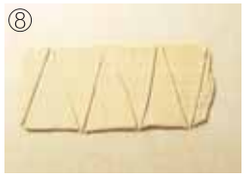
⑤Strike and press it with the rolling pole till the dough is thinner and roll it flat.

⑥Fold up the dough three times, cover it with a plastic wrap and keep it in a refrigerator for10 ～ 20 minutes.



⑦Repeat steps⑤ and ⑥ twice and keep it in a refrigerator for 30 ～ 60 minutes.

## Forming



⑧Divide the dough into two even pieces and roll them into a 18 x 40 cm rectangular shape. Divide them into 6 isoscele triangles.

⑨Hold one end of the dough and roll it up.

⑩Face the closure downwards.



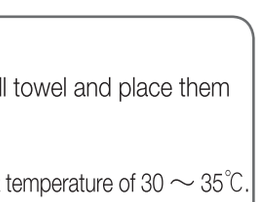
## Fermentation

⑪Sprinkle water on it and cover it with a plastic wrap. Allow it to ferment for 40 ～ 60 minutes (till it rises to double its original size) at the room temperature and apply egg liquids.



## Baking

⑫Bake it in an oven that is preheated to a temperature of 200 ～ 220 ℃ for about 10 minutes. Keep the remaining dough in a refrigerator to avoid excessive fermentation.







### Doughnut

①Divide the dough into small pieces that are 35 g each. Cover them with a small towel and place them still for 10 ～ 20 minutes.
②Roll them into thin round and press the dough with the doughnut mold.
③Allow the dough to ferment for 20 ～ 30 minutes (till it rises to double its original size) at a temperature of 30 ～ 35℃.
④Deep-fry them at an oil temperature of 170℃ and spill cinnamon and refined white sugar on them finally.

# Various flavored bread

Use bread dough | Use pizza dough



## Bagel

### Ingredients

(for 8 pieces) 151kcal (for 1 piece)

| | | |
|---|---|---|
| **Bread dough** | | |
| A | High-gluten flour | 280 g |
| | Granulated sugar | 3 tbsp (36 g) |
| | Salt | 1 tsp (5 g) |
| Vegetable oil | | 2 teaspoon |
| Water | | 180 mL |
| Dry yeast | | 1 tsp (2.8 g) |



Bagels are directly edible. But it would be more delicious to cut the bagel into half and add in fresh vegetables, hams,cheeses and jams.

### Making bread dough

①Place A ➡ Vegetable oil ➡ water into the bread pan that is installed with a blade in sequence and add dry yeast into the yeast dispenser.

②Make the dough according to the steps specified in “Making bread dough” (P.75).

### Forming

③Divide the dough into 8 small pieces that are 60 g each. Knead them into balls, cover them with a small towel and place them still for 10 minutes.

④Press the middle of the dough with one finger and rotate the dough till the hole becomes bigger and form the shape of a bagel.

### Fermentation

⑤Place them onto a cooking paper sprinkled with flour and allow the dough to ferment for about 40 minutes (till it rises to double its original size) at a temperature of 30 ～ 35 ℃.




### Water boiling

⑥Boil them in boiling water on both sides for 30 seconds each and fully trickle the water.




### Baking

⑦Put it on a baking pan covered with a cooking paper and bake it in an oven preheated to a temperature of 170 ～190 ℃ for 15 ～ 20 minutes.

# Making pizza



## Pizza

### Ingredients

1,120kcal (for 1 pizza)

(for 2 pizzas in a diameter of 25cm each)

| | |
|---|---|
| Pizza dough (P.75) | Quantity at one time |
| Pizza seasoning | 4 tablespoon (72 g) |
| Pizza cheeses | 200 g |
| **Ingredients (E.g.)** | |
| Onion (thin slices) | 1 small |
| Sausage (thin slices) | 10 pieces |
| Bacon | 2 pieces |
| Mushroom (thin slices) | 6 pieces |
| Green pepper (thin slices) | 2 pieces |

### Forming

①User the scraper to divide the dough into 2 pieces and shape them into balls.
(Divide it into three pieces for thin pizza dough)




②Cover them with towel and place it still for 10 ～ 20 minutes.

③Put it on the cooking paper and roll it into a round plate with a diameter of 25 cm.




④Make holes on the dough with a fork.

### Put ingredients

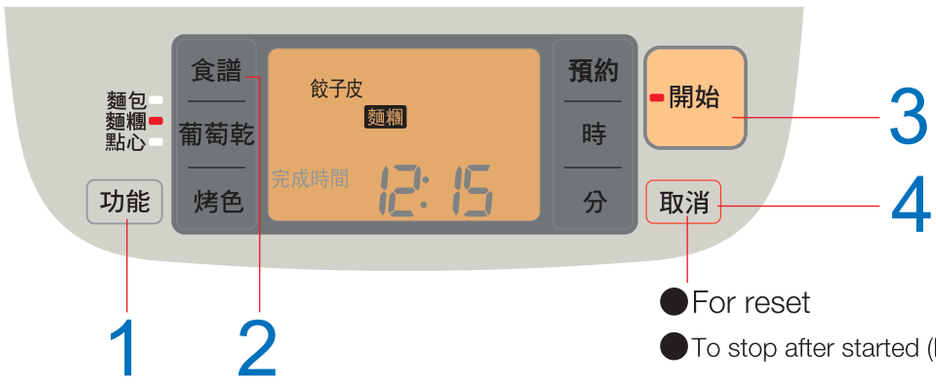
⑤Apply pizza sauces, add ingredients and cheeses for pizza.

### Baking

⑥Bake it in an oven that is preheated to a temperature of 180～200 ℃ for about 15 minutes.
Keep the remaining dough in a refrigerator to avoid excessive fermentation.

# Making dumpling skin






Time required: about 15min.

**Preparations** ①Install the blade into the bread pan. (P.60)
②Add ingredients into the bread pan.
③Put the bread pan into the main unit.

## Ingredients

| | |
|---|---|
| Powder for dumpling | 280 g |
| Warm water (about 35 ℃) | 150 mL |

or

| | |
|---|---|
| High-gluten flour | 140 g |
| Low-gluten flour | 140 g |
| Warm water (about 35 ℃) | 170 mL |

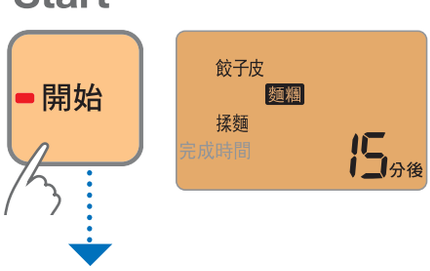
## 1 Select 麵糰 (Dough)




## 2 Select 餃子皮 (Dumpling skin)




## 3 Start




## 4 Press 取消 (Cancel) when you hear beep sounds.

## Take out the dough right away



## Ingredients

54kcal(for 1 dumpling)
(for 30~40 pieces)

| | |
|---|---|
| Peanut oil | 1 tablespoon (15 g) |
| Star aniseed | 5 g |
| Leeks | 125 g |
| Streaky pork | 250 g |
| Salt | 2 g |
| Gourner powder | 2 g |
| Spice powder | 6 g |
| Soy sauce | 1 tablespoon (18 g) |

(You can adjust the recipe based on your preference )

# Dumpling

## Making dumpling stuffing

①Fry star aniseeds with peanut oil. Allow the peanut oil to cool down and mix them with leeks (to prevent water from coming out from leeks). Then evenly mix them with streaky pork and seasonings.

## Rolling dough

②Take out the dough, shape it into long strips with a diameter of 3 cm and cut into 2cm-wide small pieces. Use the rolling pole to roll the dough into a round plate with a diameter of about 9-10 cm.
＊Each dumpling skin weighs about 9 g and 30~40 dumplings can be made in total.

## Making dumpling

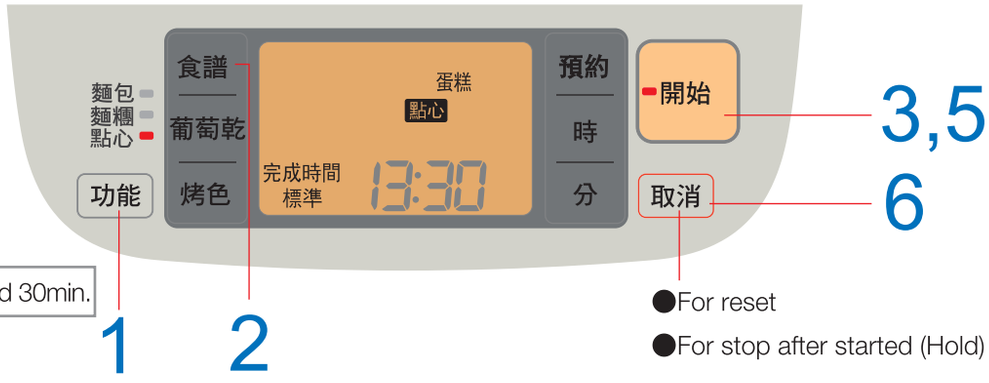
③Fill stuffing into the skin to make a dumpling.
＊You may make dumpling into a crescent or a triangle shape as you prefer.

## Boiling dumpling

④Boil half pot of water, pour the dumplings into the hot water. Wait till the water boils again before adding half bowl of cold water into the pot. Repeat this procedure 3 times. (This can improve the tenacity and elasticity of dumpling skins)

# Baking cake






Time required: about 1h and 30min.

●For reset

●For stop after started (Hold)

**Preparations** ①Install blade in the bread pan.
②Add butter, granulated sugar, milk and eggs into the bread pan in sequence.
③Add in the sieved A.

## Ingredients

| Cake | 256 kcal (1 of 8 even pieces) |
|---|---|
| Unsalted butter * | 110 g |
| Granulated sugar | 100 g |
| Milk | 1 tablespoon (15 mL) |
| Egg (evenly mixed) | 2 M size (100 g) |
| A Low-gluten flour | 180 g |
| A Baking powder | 7 g |

*Cool down to room temperature and cut it into small pieces of 1cm.

■You may add your favorite ingredients and stuffing!
(Solid ingredients must be added during cleaning of the residual flour)



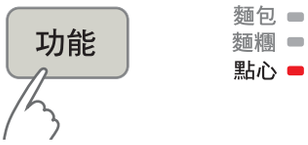
Coco powder (15 g) | Chocolate cube (50 g) | Black tea (Earl Grey tea) (4 g) | Walnut (40 g)

■If 取消 (Cancel) is erroneously pressed at Step 4
Press 開始 (Start) to recover within 10 minutes.
(Only for once; Invalid if any other key is pressed)

■15 minutes after Step 4 is started.
Beep sounds are heard and kneading is started automatically.
(The baked cake will become polluted on the surface if the remaining flour are not cleared.)

●The finished cake is similar to butter cake.
(But not totally the same as the sponge cake available in the market.)

## 1 Select 點心 (Snack)

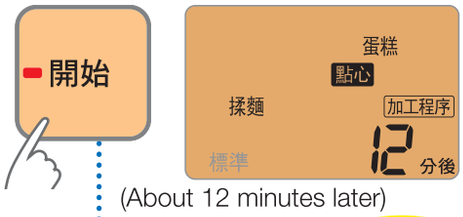


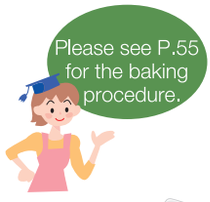

## 2 Select 蛋糕 (Cake)




To select crust colour ➡ 烤色 (crust colour)(P.64)

## 3 Start




(About 12 minutes later)

Beep sounds are heard.

Within 15 minutes

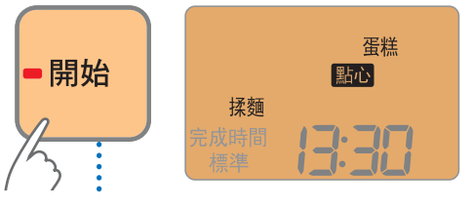
## 4 Open the lid and clean the remaining flour.

●Use a rubber spatula to clean the residual flour around.
(Using metal spatula and tools will damage the fluorine coatings)

●Do not press 取消 (Cancel)



## 5 Close the lid and Restart.




## 6 Press 取消 (Cancel) when you hear beep sounds.

## Take out the cake

●The cake may become deformed upon overexertion.



## Additional baking in case of insufficient baking

Additional baking is allowed for twice after baking is finished.

＊Start (Additional baking) within 15 minutes after baking is finished. Baking cannot be continued if the temperature of inner part of automatic bread maker has dropped.

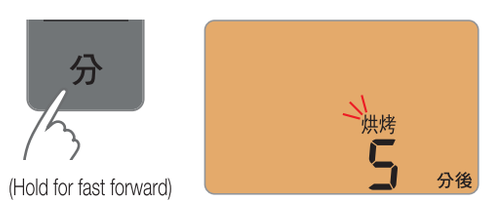
### ①Select 點心 (Snack)




### ②Select 蛋糕 (Cake)




### ③Set baking time




●Can be set from 1~20 minutes

### ④Start




■To discontinue baking ➡Hold 取消 (Cancel)

●Calory of 1 of the 8 pieces cut



**Lemon cake** 261kcal

| | |
|---|---|
| Unsalted butter (cut into small pieces of 1cm) | 110 g |
| Granulated sugar | 100 g |
| Milk | 1 tablespoon (15 mL) |
| Egg (evenly mixed) | 2 M size (100 g) |
| Rum (or Brandy) | 1 tablespoon |
| A Low-gluten flour | 180 g |
| A Baking powder | 7 g |
| ＊Lemon peel (grated) | For 1 piece |

＊To add in during the residual flour is cleared.

**Chocolate cake** 298kcal

| | |
|---|---|
| Unsalted butter (cut into small pieces of 1cm) | 100 g |
| Granulated sugar | 100 g |
| Egg (evenly mixed) | 2 M size (100 g) |
| A Coco powder | 2½ tablespoon (15 g) |
| A Low-gluten flour | 180 g |
| A Baking powder | 7 g |
| ＊Chocolate cube | 50 g |
| ＊Citrus peel (cut into small pieces 5 mm~1cm) | 40 g |

＊To add in during the residual flour is cleared.

**Pumpkin cake** 230kcal

| | |
|---|---|
| Unsalted butter (cut into small pieces of 1cm) | 100 g |
| Granulated sugar | 80 g |
| Milk | 2 tablespoon (30 mL) |
| Egg (evenly mixed) | 2 M size (100 g) |
| Pumpkin (cut into small pieces of 2cm and make it softer) | 50 g |
| A Low-gluten flour | 180 g |
| A Baking powder | 7g |

**Green tea red beans cake** 256kcal

| | |
|---|---|
| Saltless butter (cut into small pieces of 1cm) | 80 g |
| Granulated sugar | 100 g |
| Egg (evenly mixed) | 3 M size (150 g) |
| A Green tea | 1½ teaspoon (3 g) |
| A Low-gluten flour | 180 g |
| A Baking powder | 7 g |
| ＊Red beans (cut into pieces of about 5 mm) | 50 g |

＊To add in during the residual flour is cleared.

# Making chocolate






Time required: about 17min

●For reset

●To stop after started (Hold)

## Preparations

①Install blade in the bread pan.
②Break the chocolate and put them into the bread pan.
③Add in cream and honey.

## Ingredients

(for about 13 cm x 13 cm x 1 cm (L x W x H)

| Chocolate (milk chocolate) | 1303kcal |
|---|---|
| Milk chocolate (Chocolate plate available in the market) | 3pieces 165～174 g |
| Whipping cream (a butterfat content of about 35%) | 50 mL |
| Honey | 10 g |

| Chocolate (white chocolate) | 1186kcal |
|---|---|
| White chocolate (Chocolate plate available in the market) | 4pieces 160 ～ 180 g |
| Whipping cream (a butterfat content of about 35%) | 50 mL |
| Honey | 10 g |

| Chocolate (black chocolate) | 1416kcal |
|---|---|
| Black chocolate (Chocolate plate available in the market) | 3pieces 165 ～ 174 g |
| Whipping cream (a butterfat content of about 35%) | 70 mL |
| Honey | 10 g |

＊When cream with a butterfat content of over 41% is used, please substitute 10mL of cream with milk.

(E.g.) Black chocolate
Whipping cream: 60 mL Milk: 10 mL

●Be sure to use the amount described in the above.
Otherwise, the grease may become separated or the chocolate will become too soft.

■You can match the ingredients freely!

- Fruits and other ingredients
  →Pound them into fruit jam
- Dried fruits, walnuts and other nut ingredients
  →To add upon additional mixing

## 1 Select 點心 (Snack)




## 2 Select 朱古力 (Chocolate)




## 3 Start




## 4

When you hear beep sounds, press 取消 (Cancel), take out the bread pan and use a rubber spatula to eliminate the chocolates stuck on the blade.

### Manually remove the blade.

●Perform Additional Mixing if the chocolate is not fully melted (P.83).
●Using a metal spatula or tong etc may damage the surface of blade.

## 5 Pour it with a rubber spatula

into a pan placed with a plastic wrap or a cooking paper.

## 6

Keep them in a refrigerator for more than 2 hours for **cooling until it sets**

## 7 Cut into appropriate sizes

●Sprinkle coco powder or sugar powder on the cut chocolates.



**Perform Additional mixing when the mixing is not sufficient.**

Additional mixing is allowed for twice after mixing is finished.

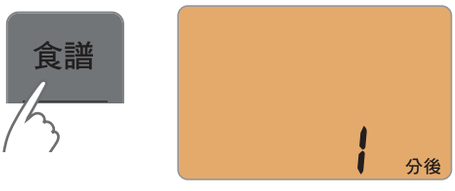
＊Start Additioned mixing within 5 minutes after mixing is finished. Additional mixing cannot be continued if the temperature of inner part of automatic bread maker has dropped.

＊Use a rubber spatula to eliminate the chocolates stuck in the bread pan before Additioned mixing for successful mixing.

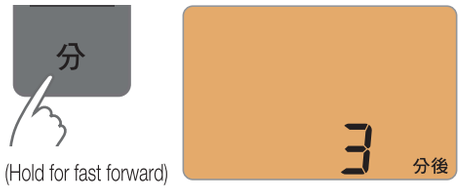
## ① Select 點心 (Snack)




## ② Select 朱古力 (Chocolate)




## ③ Set mixing time




(Hold for fast forward)

● It can be set from 1~5 minutes

## ④ Start




■To discontinue mixing ➡Hold **取消** (cancel).

● Calory standards

| **Strawberry chocolate** | 1136kcal |
|---|---|
| White chocolate (plate) | 4pieces (160 g) |
| Butter | 20 g |
| Honey | 10 g |
| Strawberry (pounded into jams) | 40 g |



**Corn chips chocolate**

(1 piece at each bite, about 20 pieces in total)

| | | 1279kcal |
|---|---|---|
| A | Black chocolate (plate) | 2pieces (116 g) |
| | Whipping cream | 40 mL |
| | Honey | 10 g |
| Corn chips | | 100 g |

①Use A for making chocolate. (P.82)
②Mix ① and corn chips.
③Use a spoon to discharge the chocolate onto a cooking paper for cooling in the refrigerator. You may freely decide the size.



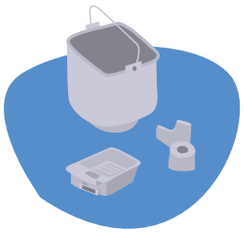
**Mousse chocolate**

(For about 5 glasses) 1733kcal

| | | |
|---|---|---|
| A | Black chocolate (plate) | 2pieces (116 g) |
| | Whipping cream (a butterfat content of about 35%) | 60 mL |
| | Honey | 10 g |
| Whipping cream | | 180 mL |
| Your favorite fruits (for decoration) | | An appropriate quantity |

①Use A for making chocolate. (P.82)
②Whip the cream.
③Mix hot① with②.
④Pour it into a glass or other container for cooling and decorate it with your favorite fruits.
●You may also add grated chocolates and nuts if you prefer (10~20 g).

# Cleaning



**In order to avoid damaging the fluorine coating of the bread pan …**

- Please clean and dry as quickly as possible!
  (Do not put an unclean or wet bread pan back into the body.)
- Clean with a soft sponge!
  (Do not use cleansers or metal brushes to clean the bread pan.
  And do not use the nylon face of a sponge,sponges wrapped in nylon net or dish dryer as well)



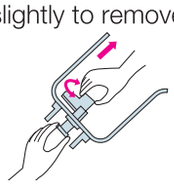
## Bread pan, blade

**Wash with water after the residual dough is cleared.**



① Add a small amount of hot water into the bread pan and keep it still for a while.

- If it is hard to remove, rotate the blade slightly to remove it.



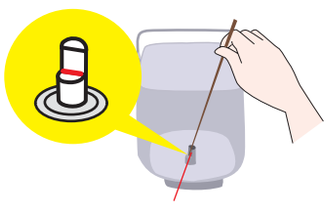


② Clean the bread pan and the blade with water.

- Do not leave any residual dough around the shaft or it may damage the fluorine coating.



③ Use a bamboo stick to remove the dough stucks on the blade and the shaft.



- Any residual dough on the shaft would cause the blade to be easily detached and left in the bread.
- Use kitchen detergents (neutral) for cleaning if it is very dirty.

## Lid

Wipe with

**a well-wrung cloth.**



- Use a well-wrung cloth to clean away the instant dry yeast on the flap valve and make sure that the vent of yeast dispenser is closed.



## Dispenser lid

### Remove and wash with water







●Raise the dispenser lid to an angle of approximately 75 degrees and pull it upwards on the right.

## Yeast dispenser

Wipe with

### a well-wrung cloth and air dry.



**Do not wipe the yeast dispenser with dry cloth!**

Qtherwise,it would be difficult to remove the dry yeastes due to the influences caused by the static electricity.




## Raisin and nut dispenser

After removal, use kitchen detergents (neutral)

### And wash with water



●Pull it upwards



●Press and open the dispenser flap.

●No residual grease is allowed.



## Main body

Wipe with

### a well-wrung cloth

●Clean away the flour, instant dry yeast and ingredients left in the main body.

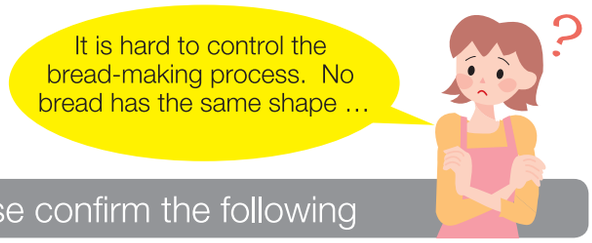


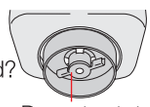
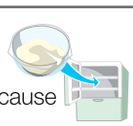
# Abnormal shape of the bread

Bread (swelling)

Bread (shape)

| When the following conditions happen | Please confirm the following | |
|---|---|---|
| **Insufficient swelling**<br>  <br>Height standards<br>(Bread, soft bread and rice bread)<br>  <br><br>(Rice flour bread)<br>  <br><br>(Rapid, French and whole wheat *1)<br>  <br><br>*1 Contain 50% whole wheat flour<br>(Whole wheat bread *2)<br>  <br><br>*2 Contain 100% whole wheat flour<br>(French bread, pineapple bread)<br>  <br> | ●Shape and swelling conditions vary according to temperature, humidity, ingredient and timer conditions.<br>●Are too many raisins and other ingredients added?<br>●Is the room temperature too high? (the shape will change if the room temperature is too high)<br>➡ Please store flour and other ingredients in the refrigerator. | |
| | Flour | ●Do you measure the weight with a scale? (Do not use the measuring cup supplied)<br>●Have you used flour with a protein content of over 12~15%?<br>●Have you used high-gluten flour?<br>●Have you used expired flour?<br><French bread…><br>●Is the ratio of high-gluten flour and low-gluten flour wrong? |
| | Water | ●Not enough?<br><Rapid, French bread,whole wheat, pineapple bread …><br>●Have you used cold water at a temperature of 5℃?<br><When room temperature exceeds 25℃><br>●Have you used cold water at a temperature of 5℃? |
| | Granulated sugar | ●Not enough? |
| | Instant dry yeast | ●Have you used the instant dry yeast that do not require advanced fermentation?<br>●Is it placed in the yeast dispenser?<br>●Not enough?<br>●Is it kept in the refrigerator? (P.4)<br>●Have you used expired instant dry yeast? |
| **Excessive swelling**<br>  <br>Height standards<br>  <br> | Flour | ●Too much? |
| | Water | ● Too much? |
| | Instant dry yeast | ● Too much?<br>➡ If excessive swelling happens upon stated amount, please try reducing the quantities of instant dry yeast or granulated sugars by 1/4~1/2.<br>●Excessive swelling may happen sometimes at the places of which the altitude is over 1,000 metres high. |
| **No swelling at all**<br>(Whole bread is whitish and look like a ball.)<br>  | Instant dry yeast | ●Have you forgotten to add the instant dry yeast?<br>●Have you used any improperly stored yeast or expired yeast? |
| | | ●Have you forgotten to install the blade?<br>●Has any power failure occurred during operation? |




| | When the following conditions happen | Please confirm the following |
|---|---|---|
| Bread (shape) | **The bread always has a different shape and swelling condition.** | ●Home made bread always has a different shape and swelling condition due to the following conditions!<br>Room temperature<br>・The room temperature is high in summer.<br>・The room ternperature has changed during operations. (the air-conditioner is shut down during operation etc.)<br>Types and properties of ingredients<br>・Flour with low protein content are used for baking.<br>・Improperly kept or overdue dry yeast are used. |
| | **Sticky bottom and distinct collapses on the sides**  | ●Have you rapidly taken the well-baked bread from the bread pan and put it on the griller for heat radiation?<br>●Reduce water quantity by 10 mL for better baking effects if the room temperature is high. |
| | **Cave-in on the top surface** (Coked crusts) **Flat and square top surface** **Cave-in**  | ●Not enough flour?<br>●Too much water?<br><Whole wheat …><br>●A high ratio of wholewheat flour or different types of flours will easily lead to such situations. |
| | **Bottom caves in so that the bread cannot stand upright.**  | ●Blade shape is visible.<br>●Have you touched the bottom of bread pan when you take out the bread? (Bread is damaged sometimes due to blade rotations)<br>  <br>Do not rotate |
| | **Are there remaining flour around?** | ●Too many flour?<br>●Not enough water? |
| Bread (others) | **Expected crust colour is not achieved.** | ●Please change crust colour (P.64) or adjust the amount of granulated sugar. Crust colour becomes lighter if amount of granulated sugar is reduced and darkened if the amount is increased. |
| | **Bread crust is too hard** | ●The bread would become soft if it is cooled down to human skin temperature and put in a plastic bag. |
| | **Dough becomes sticky after forming and fermentation** | ●Excessively long fermentation will make the dough loose and sticky. The fermentation time depends on the type of bread. Normally, the fermentation is finished if you touch the rising dough with a finger slightly and it can recover slowly. |
| | **It is hard to make croissants** | ●Melted butter cannot be well wrapped in a dough. Please keep the dough in a refrigerator for complete cooling before butter are wrapped in it.<br>＊Please prolong the cooling time when the room temperature is high because the butter may easily melt down .<br>  |
| | **The cookie dough of pineapple bread deflects on one side** | ●Have you repositioned the bread dough in the middle? |
| | **The cookie dough of pineapple bread cracks** | ●Have you fully mixed the cookie dough?<br>●Have you kneaded the surface of cookie dough till it becomes smooth?<br>●Have you forced the cookie dough into the bread dough?<br>＊You only need to place the cookie dough on the bread dough. (Slightly press it so that the two doughs stick together and make a good-looking shape)<br>●Have you pressed in the mold too much? |

# Abnormal shape of bread

| | When the following conditions happen | Please confirm the following |
|---|---|---|
| Bread (others) | The cookie dough of pineapple bread becomes soft. | ●The reason is that the butter melts so that the dough has too much liquid in it.<br>＊If the butter melts, the dough will become soft and fragile even if the dough is cooled down. |
| | The cookie dough of the pineapple bread is too hard. | ●Has the cookie dough been over cooled and become hardened?<br>＊Take out the cookie dough from the refrigerator according to the instruction of “10 minutes of process work are left” and roll the dough flat with a rolling pole. Till the cookie dough becomes flexible and soft. |
| | The cookie dough of the pineapple bread overflows the bread pan. | ●Did you slightly press the cookie dough on all sides when you put it in?<br>＊ Excessive pressing may cause the baked cookie dough to crack. |
| | The rice flour bread made through timer baking has a rather bad shape. | ●Have you used the timer at a room temperature of over 25 ℃?<br>＊ Ingredient temperature rises too much when the room temperature is high so that it becomes deformed. Excessively long timing is not recommended. |
| | The rice grains are notably visible in the rice bread. | ●Please put rice and water in another container. Fully soften the rice before putting it into the bread pan. |
| Cake | Insufficient swelling. | ●Is the amount of ingredients correct?<br>●Have you added any baking powder?<br>●Did you sieve the low-gluten flour and baking powder before feeding? |
| | Remaining butter are left on the cake. | ●Have you cut butter into small pieces of 1 cm?<br>●Have you recovered butter to the room temperature?<br>●Is the adding sequence of ingredients correct? |
| | There are remaining flour around cake. | ●Have you cleared the remaining flour?<br>●Is the adding sequence of ingredients correct? |
| | The finished cake is different from expected. | ●The finished cake looks like butter cake but is still different from the sponge cake available in the market in terms of baking conditions. Reduce low-gluten flour to 160 g to make softer cake. |
| Chocolate | Whipping cream and chocolates can not be merged together. | ●The cream with a high content of butterfat (over 41%) may not merge with chocolates with a high content of coco. Adding extra 10 mL of milk may help the two ingredients to merge better. |
| | Too soft. | ●Chocolates with a high content of milk will soften. Please reduce the dosage of whipping cream by 10~20 mL. |
| | Chocolates stick on the inner sides of the bread pan. | ●Please use a rubber spatula to clean away the chocolates in the bread pan within 5 minutes and mix for 2~3 more minutes. |

# FAQ

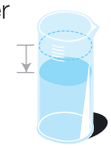


**Is it possible to use other ingredients to substitute butter and milk powder?**

Yes. Please use the same quantity of margarine, shortening and other solid grease to substitute butter.

Milk powder (1 tablespoon) is equivalent to 70 mL milk.

●Please reduce the same quantity of water if milk is used.



**Can I use the amount specified in the recipe books available in the market?**

The amount specified herein is applicable to this automatic bread maker. The cooking effects may be affected if any other amount is used.



**May I make half size of loaf?**

No. When half ingredients are used, the making procedures of the automatic bread maker can't be matched because it is very hard to control the conditions of "kneading" and "air discharges".

**Can I use self-made natural yeast?**

The fermentation conditions are instable and the bread may not be baked successfully.

**How to store instant dry yeast?**

Store them in a refrigerator. (Be sure to properly seal it and use it up as soon as possible after unpacking.)

●Please use them before expiry date (the expiry date of unpacked products which are stored according to instructions).

**Is the cookie dough of pineapple bread usable after refrigerated?**

Yes.

Please allow the cookie dough to thaw naturally in advance so that it is not so hard when it is placed on the bread dough.

**What kind of flour are used to sprinkle?**

High-gluten flour are recommended.

**What rice can be used to make rice bread?**

Cooled rice at a temperature below 30.℃

The rice kept in a refrigerator shall also be applicable. When the rice becomes hard which is not easily softened, use a certain amount of water to soften it before adding for the ease of mixing. (P.88)

Frozen rice shall be thawed and recovered to room temperature before use.

The rice kept warm for less than 12 hours shall be cooled down before use.

# FAQ

Upon completion of baking

**Can a bread be baked in a square shape?**

In the automatic bread maker, the dough rises to become hill-shaped (shape of the bottom of the bread pan) bread during baking.



**How to cut bread properly?**

It is not easy to cut the bread when it is freshly baked.It is recommended to wait for at least 30 minutes for easier cutting and better taste.

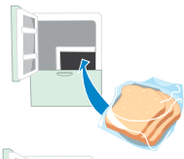
- Lay the bread horizontally, move the bread knife forward and backward.



**Can bread and dough be kept in a freezing condition?**

Bread

Cut it into thin pieces, wrap them with a plastic wrap one by one and keep them in a freezing condition.
Try to freeze the freshly-baked bread to make it more delicious.



Brioche

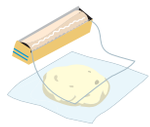
Place formed and fermented dough in a tray, cover it with a plastic wrap and keep it in a freezing condition. After freezing, place it into a plastic bag for storage.
Thaw at a temperature of 30 ～ 35 ℃ and apply egg liquids before baking.



- If time is limited, apply egg liquid when it is still frozen and prolong the baking time by about 5 minutes.

Pizza

Wrap the rolled dough with a plastic wrap and freeze it.
Add ingredients when the dough is still frozen before baking.

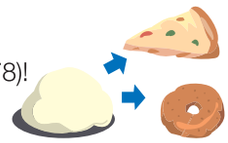


**Can failed dough be used again?**

(E.g) The dough is not baked.
…etc.

It can be used to make doughnut, pizza and other foods.
Please confirm at which status baking is stopped and resume the subsequent operations.

- When there is still instant dry yeast in the yeast dispenser
  - ➡ Start making dough again in the procedure of pizza dough to make doughnut (P.77) and pizza (P.78).
- When there is no instant dry yeast in the yeast dispenser
  - ➡ Take out the dough and make doughnut (P.77) and pizza (P.78)!



**The bread dough is too soft.**

Please reduce water amount by 5~10 mL.
Spill flour for the convenience of operations.

**The dough does not ferment thoroughly during execution of bread dough menu.**

Fermentation process may slow down due to different ratio of ingredients.
Do not open the lid after menu of bread dough is over. Keep it there for further fermentation. (Standard: 20~30 minutes)

**Is instant dry yeast not mixed during execution of bread dough menu?**

The instant dry yeast will work during separation, forming and secondary fermentation as long as it is mixed into the dough. No problem.

**Is it hard to take out the bread smoothly?**

If the bread can hardly be taken out when the bread pan has been cooled down for about 2 minutes, please place the bread pan into the main unit, keep it there for 5~10 minutes and then take it out again.

- The bread will shrink and cave in if it is kept there for too long.
- Do not use a knife, a fork or chopstick etc. to take out the bread. (Otherwise, the fluorine coating may be damaged.)

# Remedies for misoperations

**Pressed 開始 (Start) before adding any ingredients.**

Ingredients can be add at the following time.
However, the bread making process may fail if the ingredients are not fully mixed in the initial 揉麵 (kneading) procedure.

| Forgotten ingredients | Adding time |
|---|---|
| Butter<br>Granulated sugar<br>Milk powder<br>Salt | Feed into the bread pan before adding the instant dry yeast.<br>“Bread” functions<br>・米粉 (Rice flour)…… within 35 minutes<br>・Other menu …… within 20 minutes<br>“Dough” functions<br>・薄餅 (Pizza dough)…… within 1 minute<br>＊Open the lid to the minimum angle to avoid spill of dry yeasts. |
| Instant dry yeast | Add into the yeast dispenser before adding the instant dry yeast.<br>・薄餅麵糰(Pizza dough) …… within 1 minute<br>・麵包麵糰(Bread dough) …… within 10 minutes<br>・Other menu …… within 20 minutes<br>・米粉 (Rice flour)…… wthin 35 minutes |

**Pressed 開始 (Start) when the wrong menu, raisin and crust color are selected!**

Reselect if it is just started. Hold 取消 (Cancel) down to stop operation, select the correct functions, menu ＊, raisin and crust colour and restart.

＊Do not change it into 米粉麵包 (Rice flour bread). (The initial working procedure is different)

**Pull out the power plug!**

Plug in again within 10 minutes after unplugging and the operation will be resumed.

＊Do not press 開始 (Start)

**Pressed 取消 (Cancel) erroneously during operations!**

Press 開始 (Start) to recover within 10 minutes.

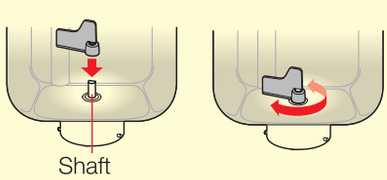
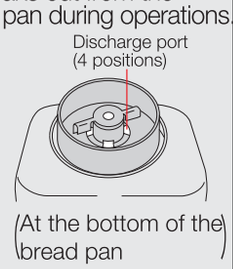
＊Only valid for once.Do not press other buttons.

■ Failed dough can be used again to make doughnut and pizza. (P.77,78,90)

# Troubleshooting

Please confirm the following issues first. If any anomaly is still identified, please contact Panasonic customer service centre immediately.

| When the following conditions happen | Causes | Solutions |
|---|---|---|
| **Key operation is disabled** | ●Is the power plug removed? | Plug in the power plug. |
| **Press Start but no operation** (No kneading) | ●“Rice flour” functions starts only from “Soak”. They don’t operate in the very beginning. | |
| **Instant dry yeast is not dispensed.** | ●The time that the instant dry yeast should be automatically added in depends on the funcfion you have selected and room temperatures as well. | |
| | ●Yeast dispenser is damp or has static electricity. | Wipe with a wrung cloth and air dry. |
| | ●Are the instant dry yeasts dampened? | Use new instant dry yeast. |
| **Operation stops** (Display current time) | ●Operation will be stopped if power fails for more than 10 minutes. | The dough can be used again if the operation stops in a dough state. (P.90) |
| **Timer cannot be set.** | ●Are you attempting to make an impossible timer setting?<br>The time needed to complete baking varies from different memu.<br><br>[Timer setting examples]<br>Menu: bread<br>Current time: 8:30 p.m.<br>(LCD screen displays 20:30)<br>Scope of time settings: 0:40 a.m. to 9:30 a.m.<br>(“0:40”〜“9:30”)<br>＊It is impossible to set the time beyond the range above. | Please make the setting within the following range:<br>●Bread<br>After 4 hours and 10 minutes 〜13 hours<br>●Soft bread<br>After 4 hours and 30 minutes 〜13 hours<br>●French bread<br>After 5 hours and 10 minutes 〜13 hours<br>●Whole wheat bread<br>After 5 hours and 10 minutes 〜13 hours<br>●Rice bread<br>After 4 hours and 10 minutes 〜13 hours<br>●Rice flour bread<br>After 2 hours and 40 minutes 〜13 hours |
| **Start kneading immediately after timer setting.** | ●For the bread, French bread oud the whole wheat functions that use instant dry yeast, only the initial “kneading" procedure will be started immediately after timer setting. (P.55) | |
| **Sounds are heard during operation and timing** | The following sounds are normal.<br>●When dough kneading and air discharge are going on,<br>・the sounds of kneading are heard.<br>・the sounds of motor running are heard.<br>●When instant dry yeast and the ingredients of the raisin and nut dispenser are added into the bread pan,<br>・the sounds of opening the flap valve and the dispenser flap are heard. | |
| **Stop halfway** (Blade does not work) | ●Since too many ingredients are put in and the blade is stucked by the hard ingredients, the motor is over worked and the protective device is hence activated, which may cause the operation stops immediately.<br>(Powder still remains upon completion and baking does not happen)<br>＊(Please consult Panasonic customer service centre.) | |

| When the following conditions happen | Causes | Solutions |
|---|---|---|
| **Abnormal sounds on the blade** | ●There is a clearance between the blade and the shaft. (The front end moves by 3 cm or so) | |
| **The current time is displayed in a fade colour and even disappears.** | ●The lithium battery is at the end of its working life (about 2 years).<br>＊Before replacement of battery, inserting the plug can continue the operations. However, it is necessary to install the battery base in advance. (Otherwise, foreign matters may enter)<br>＊Set the current time whenever you use the timer functions. | Remove and replace the battery. (P.53) |
| **Powders still remain and baking does not occur** | ●Have you forgotten to install the blade? | Install the blade. (P.60) |
| | ●Is the blade shaft excessively fastened in the bread pan so that it can't move. | **Please replace the main shaft bearing if the blade shaft does not rotate.** (please consult your Panasonic customer service centre)   |
| **Dough is leaking out at the bottom of the bread pan** | ●A small amount of dough leaks out from the discharge port of the bread pan during operations. **To avoid affecting the rotations, the dough that enters the rotational part will be discharged. This is normal. Please confirm if the blade is rotating.**   (At the bottom of the bread pan) | |
| **The bottom of the bread pan turns black** | ●The bottom of the bread pan may turn black due to frictions upon kneading. In that case, please wipe and clean with a damp kitchen towel. | |

●Smokes or odors may occur upon initial use. However, they will disappear some time after use. Operations are not affected.

# In Case Of The Following Displays

| | | |
|---|---|---|
| Display 電源中斷 | ●To notify you of any power shut-off during operations. If power fails for less than 10 minutes, the operations will resume when power supply is resumed. (Unsuccessful bread-making may take place sornetimes)<br>●It will still display when the power plug is plugged in after it is removed. | |
| Display U50 | ●The oven temperature rises high due to continuous use. (Above 40℃) | Open the lid for full heat radiation of the main body. (Cool down for about 1 hour after baking is finished. |
| Display H01 · H02 | ●Failure<br>＊Please contact with your local customer service center for repairs. | |

# 規格

| | | |
|---|---|---|
| 電源 | | 220 V～50 Hz |
| 功率 | 加熱器 | 360 W |
| | 摩打 | 80 W |
| 防止溫度過熱裝置 | | 溫度保險絲 |
| 尺寸（約） | 長 | 30.4 cm |
| | 寬 | 24.1 cm |
| | 高 | 32.2 cm |
| 淨重 | | （約）6.1 kg |
| 電源線長度 | | 0.9 m |
| 容量 | 麵包/麵包麵糰 | （麵粉）最大使用量：280 g　最小使用量：150 g |
| | 酵母容器 | （即溶酵母）最大使用量：4.2 g　最小使用量：1.4 g |
| | 葡萄乾、堅果容器 | （水果乾/堅果類）最大使用量：60 g　最小使用量：1 g |

| 功能 | 食譜 | 容量 | 預約 |
|---|---|---|---|
| 麵包 | 麵包 | （麵粉）最大：275 g　最小：250 g | 可預約至13小時 |
| | 快速 | （麵粉）最大：300 g　最小：280 g | — — |
| | 軟式 | （麵粉）最大：275 g　最小：250 g | 可預約至13小時 |
| | 法式 | （麵粉）最大：275 g　最小：250 g | 可預約至13小時 |
| | 全麥 | （麵粉）最大：275 g　最小：250 g | 可預約至13小時 |
| | 菠蘿 | （麵粉）最大：165 g　最小：150 g | — — |
| | 米飯 | 麵粉 230 g | 可預約至13小時 |
| | 米粉(含麵粉) | 米粉和麵粉 250~300 g | 可預約至13小時 |
| 麵糰 | 麵包麵糰 | （麵粉）最大：300 g　最小：280 g | — — |
| | 薄餅麵糰 | （麵粉）最大：300 g　最小：280 g | — — |
| | 餃子皮 | （麵粉）最大：308 g　最小：280 g | — — |
| 蛋糕 | | 麵粉 180 g | — — |
| 朱古力 | | 朱古力 160~180 g | — — |

# Specifications

| | | |
|---|---|---|
| Power supply | | 220 V ~ 50 Hz |
| Power consumption | Heater | 360 W |
| | Motor | 80 W |
| Overheat protector | | Thermal fuse |
| Dimensions (approx.) | Length | 30.4 cm |
| | Width | 24.1 cm |
| | Height | 32.2 cm |
| Net weight | | (Approx) 6.1 kg |
| Length of power cord | | 0.9 m |
| Capacity | Bread/Bread dough | (Flour) max. 280 g min. 150 g |
| | Yeast dispenser | (Instant dry yeast) max. 4.2 g min. 1.4 g |
| | Raisin and nut dispenser | (Dried fruits/nuts) max. 60 g min. 1 g |

| Function | Menu | Capacity | Timer |
|---|---|---|---|
| Bread | Bread | (Flour) max. 275 g min. 250 g | Timer for 13 hours |
| | Rapid | (Flour) max. 300 g min. 280 g | — — |
| | Soft | (Flour) max. 275 g min. 250 g | Timer for 13 hours |
| | French | (Flour) max. 275 g min. 250 g | Timer for 13 hours |
| | Whole wheat | (Flour) max. 275 g min. 250 g | Timer for 13 hours |
| | Pineapple | (Flour) max. 165 g min. 150 g | — — |
| | Rice | Flour 230 g | Timer for 13 hours |
| | Rice flour (containing wheat) | Rice flour & flour 250~300 g | Timer for 13 hours |
| Dough | Bread dough | (Flour)max. 300 g min. 280 g | — — |
| | Pizza dough | (Flour)max. 300 g min. 280 g | — — |
| | Dumpling skin | (Flour)max. 308 g min. 280 g | — — |
| Cake | | Flour 180 g | — — |
| Chocolate | | chocolate 160~180 g | — — |

# 售後服務 Aftersales services

Panasonic官方網站 Panasonic official website: http://panasonic.hk
Panasonic客戶服務中心Panasonic Customer Service Centre: 24065439

Panasonic Manufacturing (Xiamen)Co.,Ltd.
© Panasonic Manufacturing（Xiamen）Co.,Ltd. 2012
Printed in China

DZ50H172
Y0812L0