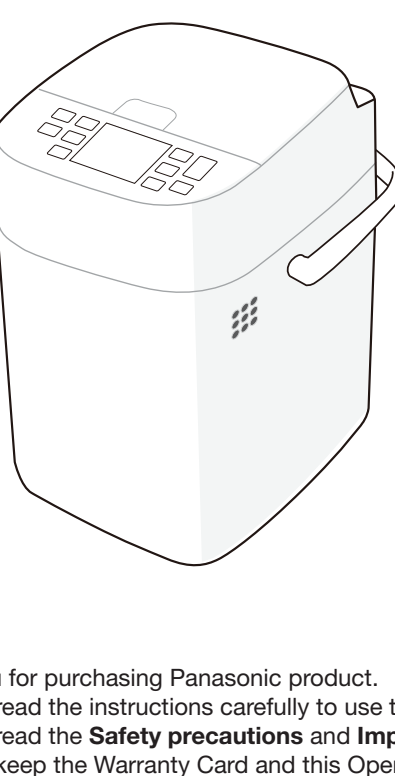




Panasonic®

Operating Instructions And Recipes

使用説明和食譜

Automatic Bread Maker (Household Use) 自動製麵包機 (家庭用)

Model No
型號 **SD-PM1003**

Thank you for purchasing Panasonic product.

- Please read the instructions carefully to use the product correctly and safely.
- Please read the **Safety precautions** and **Important information** of this instruction carefully before use.
- Please keep the **Warranty Card** and this **Operating Instructions** for future use.
- Panasonic will not accept any liability if the appliance is subject to improper use, or failure to comply with these instructions.
- The electronic version of the Operating Instructions for this product is available on the Panasonic official website.

Key points of bread-making and basic ingredients

Basic ingredients

Flour

(High-gluten flour, Low-gluten flour)

Mixed with water, the protein will be combined to form gluten.

- Generally, use high-gluten flour which has high protein content (12%-15%). Non-bread flour does not rise well. It will result in harder bread. Furthermore, self-raising flour is not suitable for bread making.
- See the ingredients list on the flour package.
- Flour sifting is not necessary.
- The rising may vary due to different protein contents.
- Use fresh ingredients.
- Keep in a cool and dry place.
- **Be sure to use a scale to measure by weight (g).**

Fats and oils

(Butter, unsalted butter, margarine and shortening)

It makes the bread texture fine, soft and moist.

- Use in solid form; softening is unnecessary.
- Unsalted butter is recommended.

Dairy products

(Milk powder, milk)

It improves bread's taste, aroma, and crust, and prevents hardening.

- Please reduce the same quantity of water if milk is used.
- Use skimmed milk powder or whole milk powder with natural nutritional content.

Salt

It gives flavor to bread and makes bread chewy. It can also avoid bacterial breeding.

Sugar

(Granulated sugar, brown sugar and honey)

Sugar is the nutrition for bread yeast which can stimulate the fermentation. It can also improve taste, smell and the crust of bread.

- Big sugar particles should be pulverised.
- Do not use rock sugar and other crystal sugar.
- Increase the amount of sugar to darken the crust; decrease the amount to lighten the crust.
- Do not use low - calorie sugar substitute.

Bread yeasts

Sugar is used as the source of nutrition to create carbon dioxide that makes the dough rise.

Bread texture → The dough rises with the carbon dioxide trapped inside.

- The yeast is alive.
- Freshness of yeast can affect the rising and fermenting conditions of dough. Therefore, please use yeast within the expiry date and be sure to seal it well and keep it in a refrigerator.
- If instant dry yeast gets wet, its fermentation ability will be reduced.

Instant dry yeast

In order to make a soft and delicious bread, it is better to use instant dry yeast that does not require advance fermentation.

- Do not use fresh yeast or baking powder.
- **Instant dry yeast rather than active dry yeast is recommended.**

Natural yeast (Raw)

Natural yeast made by natural food is used to make natural yeast bread which has a unique texture. "Natural yeast (fermented)" can be made through "Natural yeast fermentation".

- "Hoshiko" brand natural yeast is recommended for its stable fermentation.

Egg

Improves bread taste, smell and crust colour. It can also improve the elasticity of the bread.

Baking powder

Use for making brownies, scones and cakes.

- Even adding it into the bread and soft bread would not rise well.

Rice flour

(Contain gluten or not)

Rice flour does not contain the proteins necessary for dough rising. Therefore, it is impossible to make breads if only rice flour is added.

- As rice flour for bread contains wheat (gluten), it is not recommended for people who are allergic to wheat.
- Be sure to pay attention to the ingredients, cleaning methods, and maintenance. Use after consulting your doctor.
- About gluten

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

- Cold water is used for the following recipes (approx. 5 °C; the normal temperature of icy water)
- 120-minute bread - French bread
- Whole wheat bread - Danish
- Pineapple bread
- Other menus with temperature is above 25 °C
- Tomato and other 100% fruit juice
- Alkaline water is not applicable for making bread.
- Be sure to use the scale in weight (g) to measure it.
- Please use the water from a water dispenser. Water with a hardness of 50-200 mg/L is most suitable.
- Water hardness is calculated based on the amount of dissolved calcium and magnesium. Moderately hard water enhances dough elasticity and helps bread rise. If the hardness is too high, the bread will become tough.
- Distilled water is not conducive to bread rising and should not be used.

Basic weight of each spoon (level off with supplied measuring spoon)

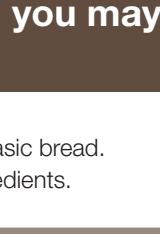
	Tablespoon	Teaspoon
Granulated sugar	Approx. 12 g	Approx. 4 g
Milk powder	Approx. 6 g	Approx. 2 g
Salt	—	Approx. 5 g
Instant dry yeast	—	Approx. 2.8 g
Natural yeast (raw)	Approx. 10 g	—
Natural yeast (fermented)	Approx. 12.5 g	—

In case of changes of recipe and type of ingredients

Ingredients	To increase	To decrease
Butter	May be increased by 150% (except for Danish)	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 omitted
Salt	—	May be omitted (50% for rice flour bread and natural yeast bread)

In case of adding eggs or milk

- Reduce the water in the same quantity of eggs or milk.
- Egg (1 at most)
 - Milk (half of water amount at most)
- Put egg and other ingredients into the cup and then add water for measurement.
 - Do not use timer.
- (Eggs or milk go rotten quickly if your room temperature is high.)



In addition to the basic ingredients, you may add your favourite ingredients to make various flavours of bread.

The ingredients and the amount are introduced based on the basic bread.

- Crust colour and height of fermentation pile vary with the ingredients.

Basic ingredients + your favourite ingredients → Put the ingredients in the bread pan at the beginning.

Vegetable

Approx. 15-20% of flour weight (Standard: 50 g)

e.g. ● Carrot → grated

● Pumpkin → boil until softened, mashed and cooled

● Spinach → boil, shredded and cooled

Cereals

Approx. 10-20% of flour weight (Standard: 30 g)

e.g. ● Rice flour

● Glutinous rice flour

● Rye

● Whole wheat flour

● Beans powder

● Sesame

Juice

Cannot exceed the amount of water

e.g. ● Orange juice

● Apple juice

● Tomato and other 100% fruit juice

→ Keep in a refrigerator in advance

Flour quantity

(Remain the same)

Water quantity

Deduct 80% of vegetable weight

e.g. ● Cooked pumpkin 50 g

— Water 150 g (mL)

190 g (mL) - 80% of 50 g (mL)

(Remain the same)

Decrease the amount of juice

e.g. ● Orange juice 100 g (Approx. 100 mL)

— Water 90 g (mL)

190 g (mL) - 100 g (mL)

● Do not use timer function.

List of bread types and baking options

- Required time and time for adding yeasts depend on room temperature, crust colour, timer and other conditions

Menu number (Reference page)	Menu	Available functions	Time required (approx.)	Menu number (Reference page)	Menu	Available functions	Time required (approx.)
		Raises Crust colour Timer				Raises Crust colour Timer	
1	Bread	🍞 🍞 ⏰	4 h	16	Dumpling Skin Dough	— — —	15 min
2	60 min Rapid	— — —	1 h	17	Udon/Pasta Dough	— — —	15 min
3	120 min Rapid	🍞 🍞 —	2 h	18	Japanese Ramen Dough	— — —	15 min
4	Soft Bread	🍞 🍞 ⏰	4 h 20 min	19	Brownie	— — —	1 h 20 min
5	French Bread	🍞 — ⏰	5 h	20	Cake	— 🍞 —	1 h 30 min
6	Whole Wheat Bread	🍞 — ⏰	5 h	21	Scone	— 🍞 —	54 min
7	Pineapple Bread	🍞 — —	2 h 15 min	22	Chocolate	— — —	17 min
8	Rice Bread	🍞 🍞 ⏰	4 h	23	Jam	— — —	1 h 30 min - 2 h 30 min
9	Rice Flour Bread	🍞 🍞 ⏰	2 h 30 min	24	Compote	— — —	60 min - 120 min
10	Natural Yeast Bread	🍞 🍞 ⏰	7 h (+24 h *)	25	Mochi	— — —	1 h (+30 min *)
11	Danish Bread	— — —	3 h	26	Bake	— — —	5 min - 50 min
12	Bread Dough	🍞 — —	1 h	27	Rise	— — —	5 min - 2 h
13	Natural Yeast Bread Dough	🍞 — —	4 h (+24 h *)	28	Manual Bread Dough	— — —	30 min - 3 h 15 min
14	Natural Yeast Rise	— — —	24 h	29	Ice Cream [†]	— — —	25 min
15	Pizza Dough	— — —	45 min				

*1 It takes 24 hours to complete natural yeast fermentation.

*2 Wash the glutinous rice in advance, and then drain the rice on a sieve for 30 minutes.

*3 Requires use with the SD-9F01 Ice cream container.

Baking Basic Bread

Menu 1 Bread

Crispy crust and delicious taste

Time required: approx. 4 h

High-gluten flour	250 g
Butter	10 g
Granulated sugar	18 g (1½ tbsp)
Milk powder	6 g (1 tsp)
Salt	5 g (1 tsp)
Water ^{*1}	190 g (mL)
Instant dry yeast	2.8 g (1 tsp)

*1 Use 5 °C cold water and reduce the amount of water by 10 g (mL) if the room temperature is above 25 °C.

- Completion time preset range: after 4 - 13 hours.
- The time for adding additional ingredients: approx. 1 hour 5 minutes-1 hour 35 minutes

Indicates additional ingredients such as raisin, nut can be added automatically or manually.

Indicate bread crust colour can be selected: Medium, Dark, Light.

Indicate the completion time of bread can be preset.

- The small icons in the front of all menu ingredients, the meanings is as follows:

- 🍞 Should be placed into bread pan.
- 🍞 Should be placed into yeast dispenser.
- 🍞 Additional ingredients that can be added in raisin and nut dispenser directly.
- 🍞 Add ingredients or additional ingredients, or do manual operations.

Preparation

- Place the appliance on a firm, dry, clean flat heatproof worktop.
- Open the lid, rotate the bread pan anticlockwise and remove it. Place the kneading blade into the shaft. (See Illustration 1 2)
- After installation, there is 3 cm clearance. It shall be free from any dough around.
- Place the ingredients with bread pan icon into the bread pan in the order listed in the recipes. (See Illustration 3)
- Put the bread pan into the main unit by turning it clockwise, then close the lid.
- Place on the ingredients on the other into the bread pan like a clock, and add the water along the periphery.
- The handle of bread pan will stand up. (To make it convenient for taking out the pan.) There is no need to press it down to the bottom.
- Open the dispenser lid, add instant dry yeast into the yeast dispenser. Then close the dispenser lid and plug in. (See Illustration 4)
- To prevent instant dry yeast from getting wet or being unable to fall into bread pan due to static electricity, make sure the dispenser lid and dispenser are dry before putting in.
- The yeast dispenser is wet, please use tissue to absorb the moisture instead of wiping. (Static electricity will be generated by wiping)
- Yeast cannot drop from the yeast dispenser will cause bread with poor fermentation.
- Please use instant dry yeast.
- Do not open the lid, otherwise the instant dry yeast will spill out.

Method

- Press the menu $\wedge \vee$ button to change the menu number. (See Illustration 5)
- Select menu "1", then choose to set following convenient function. (Available functions of each menu are indicated by the following icons next to the recipe.)
- Press "🍞" button to choose whether to add additional ingredients. (Default: No)
- Additional ingredients can be added automatically, choose Yes (Illustration ①)
- Additional ingredients should be added manually, choose Yes $\triangleright$ (Illustration ②), the appliance will make a beep sound to remind adding ingredients. The display Yes $\triangleright$ is flashing.
- Choose No if do not add additional ingredients.
- Press "🍞" button to choose bread crust colour. (Default: Medium, Illustration ③)
- Press "⏰" button to preset the completion time of bread. (Default: The time after the start of the current time, Illustration ④)

For more details of the above convenience functions, please refer to P4-5.

Taking out

- Press "🍞" button, the display will show the approximate time of completion.
- Sound will be heard while the instant dry yeast is falling through the yeast dispenser.
- If "function Yes $\triangleright$ " is selected, please open the lid when beeper sounds, add the additional ingredients manually into the bread pan. Then press "🍞" again. (As instant dry yeast has been added at this moment, lid can be opened.)
- After menu programme is completed, beep sounds will be heard.
- After confirming the completion of baking, press "🍞" button and unplug.
- Take out the bread pan by using dry thick oven gloves and place it on a table with kitchen cloth to cool down. (See Illustration 4 7 8)
- Pay attention to the rest place of the bread pan. (The bread pan is really hot.)
- The bread will deform or shrink, if it is left inside the machine for a while.
- Do not use a knife etc to take bread out.
- After bread is taken out, confirm if the bread blade is embedded into the bread. If yes, take it out. (The bread blade will be damaged if you cut the bread directly.)
- Please don't touch the bottom of bread pan. (Bread blade rotation may damage bread shape.)

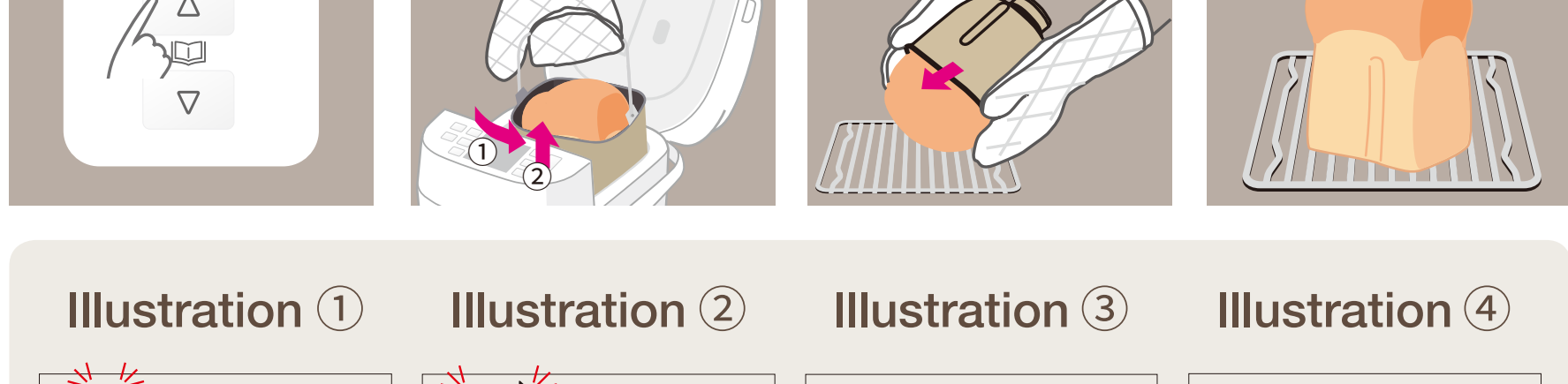


Illustration ①

Yes Menu 1 16:00 Min Medium Knead Rest Mix Rise Bake

Illustration ②

Yes Menu 1 16:00 Min Medium Knead Rest Mix Rise Bake

Illustration ③

No Menu 1 16:00 Min Medium Knead Rest Mix Rise Bake

Illustration ④

No Menu 1 16:00 Min Medium Knead Rest Mix Rise Bake

Menu 2 60 min Rapid

Ultra-short required time

Time required: approx. 1 h

Warm water ^{*1}	30 g (mL)
Dry yeast	4.2 g (1½ tsp)
High-gluten flour	280 g
Butter	25 g
Granulated sugar	24 g (2 tbsp)
Milk powder	12 g (2 tsp)
Salt	5 g (1 tsp)
Eggs (evenly mixed)	25 g
Warm water ^{*1}	150 g (mL)

*1 Warm water temperature: 35 °C - 40 °C.

Method

- Select menu "2"
- choose preferred function
- Press "🍞" button
- Press "🍞" button when you hear beep sounds. Take out the bread pan and cool it for approx. 2 minutes. Then take out the bread

Tips

- *1 Dissolve 4.2 g (1½ tsp) dry yeast thoroughly in 30 g (mL) warm water, stirring until no lumps remain.
- *2 Install the bread paddle into the bread pan.
- *3 Add all ingredients (except mixture ① and warm water) into the bread pan.
- *4 Insert the bread pan into the machine, then add mixture ① and warm water.

Menu 3 120 min Rapid

Speed up the whole baking progress

Time required: approx. 2 h

High-gluten flour	280 g
Butter	10 g
Granulated sugar	18 g (1½ tbsp)
Milk powder	6 g (1 tsp)
Salt	5 g (1 tsp)
Cold water (5 °C) ^{*1}	210 g (mL)
Instant dry yeast	4.2 g (1½ tsp)

*1 Reduce by 10 g (mL) when the room temperature is above 25 °C.

Method

- Select menu "3"
- choose preferred function
- Press "🍞" button
- Press "🍞" button when you hear beep sounds. Take out the bread pan and cool it for approx. 2 minutes. Then take out the bread

Tips

- *1 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:
- Shake the bread pan downward little hard on a small towel with your hands against the table.
- Please confirm the bread blade is not embedded in the bottom of bread.

Menu 4 Soft Bread

With soft and fine crust

Time required: approx. 4 h 20 min

High-gluten flour	250 g
Butter	15 g
Granulated sugar	18 g (1½ tbsp)
Milk powder	6 g (1 tsp)
Salt	5 g (1 tsp)
Water ^{*1}	190 g (mL)
Instant dry yeast	2.8 g (1 tsp)

*1 Use 5 °C cold water and reduce the amount of water by 10 g (mL) if the room temperature is above 25 °C.

- Completion time preset range: after 4 hours 20 minutes - 13 hours.
- The time for adding additional ingredients: approx. 1 hour 55 minutes - 2 hours 15 minutes

Method

- Select menu "4"
- choose preferred function
- Press "🍞" button
- Press "🍞" button when you hear beep sounds. Take out the bread pan and cool it for approx. 2 minutes. Then take out the bread

Tips

- *1 When using timer function, it starts from resting of dough, so bread blade won't rotate immediately after start.

Menu 5 French Bread

With crispy & crunchy crust

Time required: approx. 5 h

High-gluten flour	225 g
Low-gluten flour	25 g
Salt	5 g (1 tsp)
Cold water (5 °C) ^{*1}	190 g (mL)
Instant dry yeast	1.4 g (½ tsp)

*1 Reduce by 10 g (mL) when the room temperature is above 25 °C.

- Bread quality can be poor when the room temperature is above 30 °C.
- 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:
- Shake the bread pan downward little hard on a small towel with your hands against the table.
- Please confirm the bread blade is not embedded in the bottom of bread.

Method

- Select menu "5"
- choose preferred function
- Press "🍞" button
- Press "🍞" button when you hear beep sounds. Take out the bread pan and cool it for approx. 2 minutes. Then take out the bread

Tips

- *1 The low-gluten flour for cake or the whole wheat flour other than from a wheat cannot be used.
- *2 Reduce water by 10 g (mL) when the room temperature is above 25 °C.
- *3 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:
- Shake the bread pan downward little hard on a small towel with your hands against the table.
- Please confirm the bread blade is not embedded in the bottom of bread.

Menu 6 Whole Wheat Bread

Healthy and nutritious

Time required: approx. 5 h

(whole wheat flour 50%)

Whole wheat flour (for breads) ^{*1}	125 g
High-gluten flour	125 g
Butter	10 g
Granulated sugar	18 g (1½ tbsp)
Milk powder	6 g (1 tsp)
Salt	5 g (1 tsp)
Cold water (5 °C) ^{*2}	210 g (mL)
Instant dry yeast	2.8 g (1 tsp)

*1 The low-gluten flour for cake or the whole wheat flour other than from a wheat cannot be used.

*2 Reduce water by 10 g (mL) when the room temperature is above 25 °C.

- Bread quality can be poor when the room temperature is above 30 °C.
- Bread shape and rising degree vary according to the types of whole wheat flour.

Method

- Select menu "6"
- choose preferred function
- Press "🍞" button
- Press "🍞" button when you hear beep sounds. Take out the bread pan and cool it for approx. 2 minutes. Then take out the bread

Tips

- *1 The low-gluten flour for cake or the whole wheat flour other than from a wheat cannot be used.
- *2 Reduce water by 10 g (mL) when the room temperature is above 25 °C.
- *3 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:
- Shake the bread pan downward little hard on a small towel with your hands against the table.
- Please confirm the bread blade is not embedded in the bottom of bread.

Menu 7 Pineapple Bread

Two-layered bread with a crispy cookie crust

Time required: approx. 2 h 15 min



Tips

- Be sure to observe the foregoing amount. Excessive amount may cause the bread to spill out of the bread pan, overcooked, burning smell and smoke.
- If **""** is accidentally pressed in **Step 3**, press **""** within 10 minutes to recover it. (This can only be performed once. Invalid if any other button is pressed)
- Under step 3, even the process hasn't been completed, beep sounds will be heard and the machine will restart operation after 15 minutes.
- Add different ingredients to make bread of different flavours at Step 3 (15 minutes).
- Do not over-exert to avoid bread deformation when removing bread.

Cookie dough (crust of pineapple bread)	
Low-gluten flour	110 g
Baking powder	5 g
Butter	60 g
Granulated sugar	30 g (2½ tbsp)
Eggs (evenly mixed)	25 g
Vanilla essence	Small quantity
Granulated sugar	2 - 3 tsp

Method

Making Dough

- Mix low-gluten flour and baking powder and shift them together.
- Use a wooden spoon to mix the butter at room temperature till it become creamy.
- Add granulated sugar in small quantities 2 - 3 times. Mix the butter after each addition till the butter becomes whitish and smooth.
- Add eggs in small quantities 3 - 4 times. Fully mix after each addition. Then, add the vanilla essence.
 - Reserve ½ teaspoon of egg.
- Add the powder mix from Step ① and evenly mix them till the granules of powder disappear.
- Make the dough a round shape, cover with cling film and put it in the refrigerator for over 20 minutes.

Rolling flat

- Use a rolling pin to roll the dough into a flat circle with a diameter of 14 - 15 cm.
 - Cover the dough with a cling film for the convenience of rolling.
 - Coat one side of the dough with the reserved egg (½ teaspoon).

Crust of pineapple bread (see below)

High-gluten flour	150 g
Butter	15 g
Granulated sugar	18 g (1½ tbsp)
Milk powder	6 g (1 tbsp)
Salt	2.5 g (½ tsp)
Cold water (5 °C)	100 g (mL)
Instant dry yeast	2.1 g (¼ tsp)

- The time for adding additional ingredients: approx. 35 - 40 minutes

Preparation

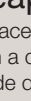
- Put cookie dough in the refrigerator after it is made.

Method

- Select menu "7"
- Press **""** button
 - after 55 minutes
 - Roll the cookie dough flat when only 10 minutes of process work are left. (Method of cookie dough making **(7)** - **(8)**)
- Open the lid when you hear the beep sounds.

Within 15 minutes

Add the cookie dough.

 - Replace the bread dough in the middle of the bread pan again.
 - Place the cookie dough on the bread dough with the egg-coated side facing downwards.
 - Slightly press the sides of the dough (do not press hard)
 - Sprinkle granulated sugar on top of the cookie dough.
 - Do not press **""** button.
- Close the lid, Press **""** button and restart.
- Press **""** when you hear beep sounds. Take out the bread pan and cool it for approx. 2 minutes. Then take out the bread.

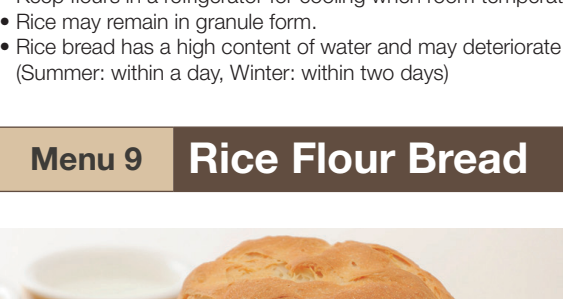
Tips for making pineapple bread!

- 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 slide down if the patterns are cut too deep.)
- Do not put in the cookie dough before it is flexible and bendable enough. This helps the cookie dough to form a better shape.

Menu 8 Rice Bread

With high water content and soft by adding rice

Time required: approx. 4 h



Tips

- Use 5 °C cold water and reduce the amount of water by 10 g (mL) if the room temperature is above 25 °C.
- You may also use brown rice or multigrain rice to substitute rice.
- The height and taste of bread may vary depending on rice quantity.
- The more the rice is, the bread will have more elasticity. (Please follow the above list for the portion besides rice.)
- You may use timer function. But do not use cooked rice that has been stored (or defrosted) for more than one day.
- Keep flours in a refrigerator for cooling when room temperature is above 30 °C.
- Rice may remain in granule form.
- Rice bread has a high content of water and may deteriorate easily. Please eat it as soon as possible. (Summer: within a day, Winter: within two days)

High-gluten flour	230 g
Cooled rice (white rice)	100-150 g
Butter	10 g
Granulated sugar	18 g (1½ tbsp)
Milk powder	6 g (1 tbsp)
Salt	5 g (1 tsp)
Water *1	160 g (mL)
Instant dry yeast	2.1 g (¼ tsp)

- Completion time preset range: after 4 - 13 hours.
- The time for adding additional ingredients: approx. 1 hour 5 minutes - 1 hour 35 minutes

Method

- Select menu "8"
- Press **""** button
- Press **""** when you hear beep sounds. Take out the bread pan and cool it for approx. 2 minutes. Then take out the bread

Menu 9 Rice Flour Bread

High water content and soft and chewy

Time required: approx. 2 h 30 min



Tips

- Use cold water at a temperature of approx. 5 °C when the room temperature is above 25 °C.
- Using timer would deteriorate the bread quality when the room temperature is above 25 °C.
- Be sure to store rice flour and other ingredients in the refrigerator when the room temperature is above 30 °C.

Rice flour	50 g
High-gluten flour	200 g
Butter	20 g
Granulated sugar	18 g (1½ tbsp)
Milk powder	6 g (1 tbsp)
Salt	5 g (1 tsp)
Water *1	190 g (mL)
Instant dry yeast	4.2 g (1½ tsp)

- Completion time preset range: after 2 hours 30 minutes - 13 hours.
- The time for adding additional ingredients: approx. 45 minutes - 1 hour

Method

- Select menu "9"
- Press **""** button
 - choose preferred function
- Press **""** when you hear beep sounds. Take out the bread pan and cool it for approx. 2 minutes. Then take out the bread

Menu 10 Natural Yeast Bread

With high water content and soft by adding rice

Time required: approx. 7 h



Tips

- Measure the weight after mixing the natural yeast (fermented).
- Use cold water at a temperature of approx. 5 °C when the room temperature is above 25 °C.
- Bread quality can be poor when the room temperature is above 30 °C.

Natural yeast (fermented) *1	25 g (2 tbsp)
High-gluten flour	300 g
Granulated sugar	18 g (1½ tbsp)
Salt	5 g (1 tsp)
Water *2	190 g (mL)

- Completion time preset range: after 7 - 10 hours.
- The time for adding additional ingredients: approx. 3 hours 30 minutes - 3 hours 35 minutes

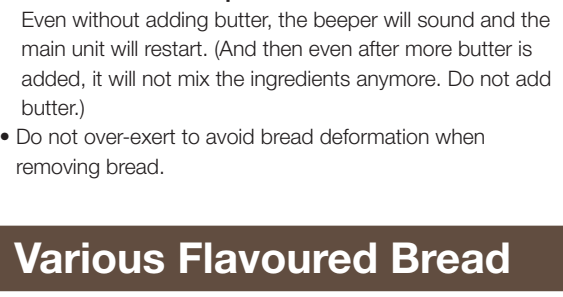
Preparation

- First, prepare the natural yeast (raw) using the bread maker. (Requires 24 hours)

Menu 11 Danish Bread

Rich butter taste!

Time required: approx. 3 h



Tips

- Bread quality can be poor when the room temperature is above 30 °C.
- If you want to add raisin and others ingredients, add them together with frozen butter manually.
- If **""** is accidentally pressed in **Step 3**, press **""** within 10 minutes to recover it. (This can only be performed once. Invalid if any other button is pressed)
- 10 minutes after Step 3 is started. Even without adding butter, the beeper will sound and the main unit will restart. (And then even after more butter is added, it will not mix the ingredients anymore. Do not add butter.)
- Do not over-exert to avoid bread deformation when removing bread.

High-gluten flour	230 g
Low-gluten flour	50 g
Butter	15 g
Granulated sugar	24 g (2 tbsp)
Milk powder	6 g (1 tbsp)
Salt	5 g (1 tsp)
Eggs (evenly mixed)	25 g
Cold water (5 °C)	170 g (mL)
Instant dry yeast	2.8 g (1 tsp)
Frozen butter (for adding later)	110 g

Preparation

- Prepare the day before and add the butter the following day!
 - Cut the butter (for adding later) into 1 cm cubes.
 - Wrap the butter with a cling film or put them in a closed container to avoid the cream stick together.
 - Be sure to keep them in a refrigerator at least one night (10 hours).

Method

- Select menu "11"
- Press **""** button
 - after 25 minutes
- Open the lid when you hear the beep sounds.

Within 10 minutes

Unwrap the cling film and add in cut frozen butters.

 - Do not press **""** button.
- Close the lid and restart.
- Press **""** when you hear beep sounds. Take out the bread pan and cool it for approx. 2 minutes. Then take out the bread

Various Flavoured Bread

High-gluten flour	250 g
Butter	10 g (15 g for soft bread)
Granulated sugar	18 g (1½ tbsp)
Milk powder	6 g (1 tbsp)
Salt	5 g (1 tsp)
Dried vanilla	Small quantity
Water *1	180 g (mL)
Instant dry yeast	2.8 g (1 tsp)
Green olive	20 g

Sunflower seed honey bread

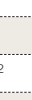
High-gluten flour	250 g
Butter	15 g
Granulated sugar	18 g (1½ tbsp)
Milk powder	6 g (1 tbsp)
Salt	5 g (1 tsp)
Honey	21 g (1 tbsp)
Water *1	180 g (mL)
Instant dry yeast	2.8 g (1 tsp)
Sunflower seed	20 g

Menu 5

Italian bread

Containing red pepper and olive

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

- 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) by using **""** function.

French countryside bread

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

High-gluten flour	230 g
Cooled rice	100 g
Shortening	10 g
Granulated sugar	18 g (1½ tbsp)
Salt	5 g (1 tsp)
White sesame	5 g
Water *2	160 g (mL)
Instant dry yeast	2.1 g (¼ tsp)
Sunflower seed	10 g

Curry rice bread

High-gluten flour	210 g
Cooled rice	100 g
Butter	20 g
Granulated sugar	18 g (1½ tbsp)
Milk powder	6 g (1 tbsp)
Salt	5 g (1 tsp)
Curry powder	5 g
Refined cheese (cut into small cubes)	30 g
Black pepper powder	3 g (½ tsp)
Water *2	110 g (mL)
Instant dry yeast	2.1 g (¼ tsp)

Potato (cut into small cubes; boiled to a moderate degree)	20 g
Carrot (cut into small cubes; boiled to a moderate degree)	20 g
Bacon	20 g

Tips

- Use 5 °C cold water and reduce the amount of water by 10 g (mL) if the room temperature is above 25 °C.
- Reduce by 10 g (mL) when the room temperature is above 25 °C.
- Added when adding "Frozen butter".
- Use cold water at a temperature of approx. 5 °C when the room temperature is above 25 °C.

Menu 11 Danish with sweet potatoes and sesame

High-gluten flour	230 g
Low-gluten flour	50 g
Butter	15 g
Granulated sugar	24 g (2 tbsp)
Milk powder	6 g (1 tbsp)
Salt	5 g (1 tsp)
Eggs (evenly mixed)	25 g
Cold water (5 °C)	170 g (mL)
Instant dry yeast	2.8 g (1 tsp)
Frozen butter	110 g

Sweet potatoes (cut into 1 cm pieces) *1	50 g
Black sesame seeds *1	10 g (1 tbsp)

Menu 9

Rice flour bread with small dried fish and kelp

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

Small dried fish (str-fried without oil)	20 g
Dried kelp (dried through wringing after water soaking)	4 g (dry weight)

Rice flour bread with orange flavour

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

Various Flavoured Bread

High-gluten flour	200 g
Butter	15 g
Granulated sugar	24 g (2 tbsp)
Milk powder	6 g (1 tbsp)
Salt	3.8 g (¾ tsp)
Eggs (evenly mixed)	25 g
Cold water (5 °C)	110 g (mL)
Instant dry yeast	3.5 g (1¼ tsp)

Dried fruits (pickled with rum)	100 g
Milk	5 g (1 tsp)
Cinnamon sugar	An appropriate quantity

For icing	
Granulated sugar	25 g
Water	2.5 g (½ tsp)

Method

- Select menu "7" to make bread dough
 - Put A into the blade-installed bread pan and install the bread pan into the main unit.
 - Add instant dry yeast into the yeast dispenser, select menu "12" and press **""**.

The process of step 2 - 4 shall be completed within 15 minutes!
- Take out the dough
 - When you hear beep sounds, open the lid and take out the dough from the bread pan. Remove the bread blade.
 - Do not press **""** button.
- Rolling flat
 - Roll the dough into a size of 15 cm x 25 cm (W x L).
- Forming
 - Coat milk on ¾ of dough near to you and sprinkle cinnamon sugar and dried fruits on it.
 - Start rolling from the side close to you.
 - Cut it into four even pieces and make them face up and place in the bread pan separately.
- Making icing
 - Place B in a bowl and mix them on another bowl with 60 °C hot water inside.
- Final processing
 - Upon completion of baking, take the bread out from the bread pan and coat the bread with the icing.

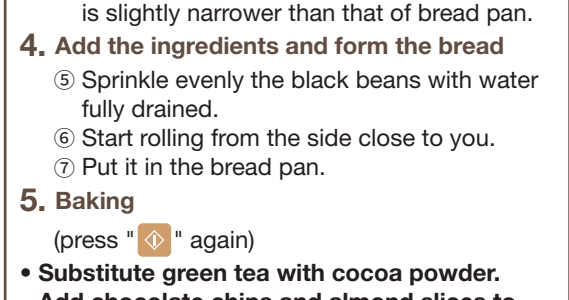
Matcha black bean roll

High-gluten flour	200 g
Butter	15 g
Granulated sugar	18 g (1½ tbsp)
Milk powder	6 g (1 tbsp)
Salt	3.8 g (¾ tsp)
Green tea	2 g (1 tsp)
Eggs (evenly mixed)	25 g
Cold water (5 °C)	110 g (mL)
Instant dry yeast	3.5 g (1¼ tsp)

Ingredients	
Black beans boiled with sugar	120 g

Method

- The process of step 2 - 4 shall be completed within 15 minutes!
- 2. Same as the method on the left.
- Dough rolling
 - Roll the dough into a slender shape which is slightly narrower than that of bread pan.
- Add the ingredients and form the bread
 - Sprinkle evenly the black beans with water fully drained.
 - Start rolling from the side close to you.
 - Put it in the bread pan.
- Baking (press **""** again)
 - Substitute green tea with cocoa powder. Add chocolate chips and almond slices to make the chocolate almond bread rolls that are kids' favourites.



Stuffed bread

High-gluten flour	200 g
Butter	35 g
Granulated sugar	18 g (1½ tbsp)
Milk powder	6 g (1 tbsp)
Salt	3.8 g (¾ tsp)
Eggs (evenly mixed)	25 g
Cold water (5 °C)	100 g (mL)
Instant dry yeast	3.5 g (1¼ tsp)

Stuffing ingredients	12 pieces (15 g / piece)
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Method

2. Same as the method on the left.
- Forming
 - Divide the dough into 12 even pieces.
- Fill in the stuffing
 - Fill the stuffing into each dough.
 - Put it in the bread pan.
- Baking (press **""** again)
 - Select your favourite stuffing ingredients (Ingredients with liquid is not allowed!) Curry (cook till the sauce becomes thick), meat ball, potato salad, sausage, tuna (with water fully drained) and cheese (cut into small cubes) and many more.

The process of step 2 - 4 shall be completed within 15 minutes!

- If the dough is sticky and it is hard to roll it flat, sprinkle some high-gluten flour on hands and the rolling pin to make it easier for dough rolling.
- To make various flavoured bread on menu "8"
 - 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.

Menu 12 Bread Dough

Time required: approx. 1 h

Tips

- Use cold water at a temperature of approx. 5 °C when the room temperature is above 25 °C.
- Through the making of bread dough, you can also make bagels, croissants, and other various flavoured bread.

High-gluten flour	280 g
Butter	50 g
Granulated sugar	24 g (2 tbsp)
Milk powder	12 g (2 tsp)
Salt	5 g (1 tsp)
Eggs (evenly mixed)	25 g
Water *1	160 g (mL)
Instant dry yeast	2.8 g (1 tsp)

- The time for adding additional ingredients: approx. 20 - 35 minutes

Method

- Select menu "12"
- Press **""** button
 - choose preferred function
- Press **""** when you hear beep sounds. Take out the dough right away.
- If you leave it in the bread pan, fermentation will proceed further.
- Changing the ratio of dough ingredients may slow down the fermentation process.

Menu 13 Natural Yeast Bread Dough

Time required: approx. 4 h

Tips

- Measure the weight after mixing the natural yeast (fermented).
- Use cold water at a temperature of approx. 5 °C when the room temperature is above 25 °C.
- You can make various natural yeast bread with the dough.
 - If the bread dough is sticky (The dough made with natural yeast (fermented) is stickier than that made with instant dry yeast.)
 - Put the dough in a metal bowl, cover it with a cling film and place it in a refrigerator for 30 - 60 minutes.
 - Sprinkle high-gluten flour (Sprinkle some high-gluten flour on the dough rolling board, the rolling pin and the dough.)
 - If the dough is sticky, sprinkle more high-gluten flour.
- First, add the natural yeast (raw), then add the flour, water, and other ingredients.

Natural yeast (fermented) *1	25 g (2 tbsp)
High-gluten flour	300 g
Butter	10 g
Granulated sugar	18 g (1½ tbsp)
Salt	5 g (1 tsp)
Water *2	170 g (mL)

- The time for adding additional ingredients: approx. 3 hours 30 minutes - 3 hours 35 minutes

Method

- Select menu "13"
- Press **""** button
 - choose preferred function
- Press **""** when you hear beep sounds. Take out the dough right away.

Menu 14 Natural Yeast Rise

Time required: approx. 24 h

Tips

- Natural yeast culture vessel (Keep it clean since it is used for cultivating yeast)

- If the water temperature is too high or too low, it may be impossible to cultivate natural yeast (fermented) well.
- Natural yeast (fermented) is raw and freshened.
 - It must be stored in a refrigerator and used up within 1 week (It cannot ferment when frozen or under room temperature.)
- Do not mix new and old natural yeast (fermented) together.
- If it is made well, it smells sour like alcohol from distillers' grains. (If the room temperature is above 30 °C, it may not be well cultivated.)
- Incorrect menu selection may cause the natural yeast culture vessel to melt.

Menu 17

Udon / Pasta Dough

Time required: approx. 15 min

Tips

- *1 Warm water approx. 35 - 40 °C.
- *2 You can use starch or high-gluten flour instead of kneading flour.
- *3 Wheat flour only for pasta making can be purchased from general baking material stores easily.

■ You can also make colourful pasta!

- Boil the vegetables in short time, use food processor to mash them into paste and then pour them into the bread pan.
- Reduce the same amount of water by 10 - 30 g (mL) as that of additional ingredients.
 - Black sesame seed powder 1 tbsp
 -water quantity of 120 g (mL)
 - Tomato mush 47 g (3 tbsp)
 -water quantity of 90 g (mL)
 - Spinach mush 50 g
 -water quantity of 90 g (mL)

■ When storing

- Refrigerator (can be preserved for 2 - 3 days)
- Sprinkle kneading flour and then wrap it with a cling film.
- Freezer (can be preserved for a month)
- Cut it in width of noodle, and wrap it with a cling film. (see the following)

• The appearance, softness of dough and taste of pasta is different from those of the pasta available in the market.

Udon dough (3 - 4 servings)

(not for making Soba noodle and ramen dough)

A	High-gluten flour	150 g
	Low-gluten flour	150 g
B	Salt	10 g (2 tsp)
	Warm water *1	160 g (mL)
	Kneading flour *2	An appropriate quantity

Preparation

1. Select menu "17"

2. Press "⏻" button

- ➡ after 15 minutes

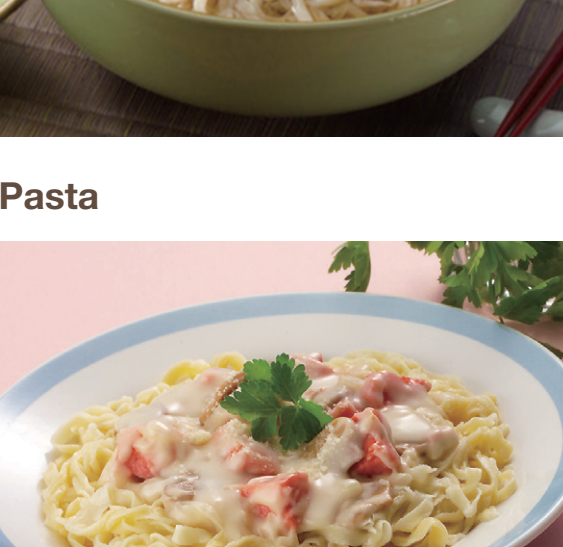
3. Press "⏻" when you hear beep sounds.

Take out the dough right away.

4. Let the smooth surface face up, shape it into a ball and then wrap it with cling film and place still.

- Udon noodles...it can be preserved approx. 2 hours in room temperature (keep in a refrigerator in hot weather).
- Pasta...keep in a refrigerator for approx. 1 hour.

Udon



Pasta



Tips

- *1 Kneading flour can be replaced by starch or high-gluten flour.
- You can make delicious Japanese ramen with following ingredients.
 - ◆ Char Siu: 2-3 slices
 - Soft boiled egg: ½ piece
 - Seaweed: 1 piece
 - Sweet corn kernels: An appropriate quantity
 - Chopped green onion: An appropriate quantity
 - Ramen soup: 1 bowl
- Soy sauce tonikotsu ramen soup is recommended.
- Char siu (barbecued pork) can be purchased online.

■ When storing

- Refrigerator (can be preserved for 2 - 3 days)
- Sprinkle kneading flour and then wrap it with a cling film.
- Freezer (can be preserved for a month)
- Cut it in width of noodles (as method described), and wrap it with a cling film.

Ramen Dough (3 - 4 servings)

(not for making Soba noodle and ramen dough)

A	High-gluten flour	150 g
	Low-gluten flour	150 g
B	Salt	3 g
	Water	130 g (mL)
	Egg	50 g
	Kneading flour *1	An appropriate quantity

Preparation

1. Install blade for noodles and mochi in the bread pan.

2. Mix A in a metal bowl or the like.

3. Mix B in another container.

4. Add A ➡ B in the bread pan sequentially.

Menu 18

Japanese Ramen Dough

Time required: approx. 15 min

Tips

- *1 Kneading flour can be replaced by starch or high-gluten flour.
- You can make delicious Japanese ramen with following ingredients.
 - ◆ Char Siu: 2-3 slices
 - Soft boiled egg: ½ piece
 - Seaweed: 1 piece
 - Sweet corn kernels: An appropriate quantity
 - Chopped green onion: An appropriate quantity
 - Ramen soup: 1 bowl
- Soy sauce tonikotsu ramen soup is recommended.
- Char siu (barbecued pork) can be purchased online.

■ When storing

- Refrigerator (can be preserved for 2 - 3 days)
- Sprinkle kneading flour and then wrap it with a cling film.
- Freezer (can be preserved for a month)
- Cut it in width of noodles (as method described), and wrap it with a cling film.

Ramen Dough (3 - 4 servings)

(not for making Soba noodle and ramen dough)

A	High-gluten flour	150 g
	Low-gluten flour	150 g
B	Salt	3 g
	Water	130 g (mL)
	Egg	50 g
	Kneading flour *1	An appropriate quantity

Preparation

1. Install blade for noodles and mochi in the bread pan.

2. Mix A in a metal bowl or the like.

3. Mix B in another container.

4. Add A ➡ B in the bread pan sequentially.

Various Flavoured Bread

Use bread dough

Tools used for bread-making with dough

- Dough rolling board

● Scale (Unit: 1 g below)

● Scraper

● Rolling pin

● Small towel (soaked and wrung dry)

● Cooking paper

● Atomizer

● Brush

● Oven

Tools that may be used for making bread

- Kitchen scissors

● Bread molds

● Cling film

● Thermometer

and others
- Tools used for making bread dough should be separately bought by customer.

Rolls (for 12 pieces)

Bread dough	Quantity at a time
Egg (evenly mixed)	25 g

Method

1. Forming

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

② Shape them into ovals, cover them with a small towel and place them to set for 10 - 15 minutes.

③ Press gently with hands and use the rolling pin to roll the dough thin.

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

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

2. Rise

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

⑥ Allow the dough to ferment for 40 - 60 minutes (till it rises to double its original size) at a temperature of 30 - 35 °C and then coat with egg (evenly mixed).

3. Baking

⑦ Bake them in an oven that is preheated to a temperature of 170 - 200 °C for approx. 15 minutes. Keep the remaining dough in a refrigerator to avoid excessive fermentation.

Stuffed bread with sweetened bean paste

Method

① (After following Step ① of Roll method) roll the dough into a round plate with a diameter of 10 cm.

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

③ Properly place balls made as according to ②, sprinkle water on them and allow them to ferment for 20 - 30 minutes (till it rises to double their original size) at a temperature of 30 - 35 °C.

④ Coat with egg (evenly mixed), sprinkle poppy seeds and bake them in an oven that is preheated to a temperature of 170 - 190 °C for approx. 15 minutes.

Bagel (for 8 pieces)

A	High-gluten flour	280 g
	Granulated sugar	24 g (2 tbsps)
B	Salt	5 g (1 tsp)
	Vegetable oil	8 g (2 tsp)
	Water	180 g (mL)
	Instant dry yeast	2.8 g (1 tsp)

Method

1. Making bread dough

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

② Make the dough according to the steps specified in "Bread dough making".

2. Forming

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

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

3. Rise

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

4. Water boiling

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

5. Baking

⑦ Put them on a baking pan covered with a cooking paper and bake them in an oven preheated to a temperature of 170 - 190 °C for 15 - 20 minutes.

Various Flavoured Bread

Use bread dough

• Instant dry yeast used

High-gluten flour	225 g
Low-gluten flour	55 g
Butter	15 g
Granulated sugar	24 g (2 tbsps)
*1 Milk powder	6 g (1 tbsps)
Salt	5 g (1 tsp)
Eggs (evenly mixed)	25 g
Water	140 g (mL)
Instant dry yeast	2.8 g (1 tsp)
Butter (cut into 1 cm pieces)	140 g
Egg (evenly mixed)	25 g

*1 Make the dough according to the process of Menu 12.

• Natural yeast used

High-gluten flour	230 g
Low-gluten flour	50 g
Butter	15 g
Granulated sugar	24 g (2 tbsps)
*2 Milk powder	6 g (1 tbsps)
Salt	5 g (1 tsp)
Eggs (evenly mixed)	25 g
Water	130 g (mL)
Natural yeast (fermented)	25 g (2 tbsps)
Butter (cut into 1 cm pieces)	140 g
Egg (evenly mixed)	25 g

*2 Make the dough according to the process of Menu 13.

Doughnut

Method

① Divide the dough ("1" or "2") into small pieces that are 35 g each and shape them into balls. Cover them with a small towel and place them still for 10 - 20 minutes.

② Roll them into thin round shape and press the dough with the doughnut mold.

③ Allow the dough to ferment for 20 - 30 minutes (till it rises to double its original size) at a temperature of 30 - 35 °C.

④ Deep-fry them at an oil temperature of 170 °C and sprinkle them with cinnamon and refined white sugar.

Croissant (for 12 pieces)

Method

1. Add in butter

① Put the dough ("1" or "2") in a bowl, cover it with a cling film and place it in a refrigerator for 30 - 60 minutes. (Prolong the refrigeration time when the room temperature is high)

② Brush flour on butter, place them on the cling film, roll into a 20 x 20 cm square and keep them in refrigerator for 15 - 30 minutes.

③ Use a rolling pin to tap and press the dough and roll it into a 30 x 30 cm square.

④ Wrap the butter of Step ② with the dough of Step ③, cover it with the cling film and keep it in a refrigerator for 10 - 20 minutes.

⑤ Tap and press the dough of Step ④ with the rolling pin till the dough is thinner and roll it flat.

⑥ Fold up the dough three times, cover it with a cling film and keep it in a refrigerator for 10 - 20 minutes.

⑦ Repeat Steps ⑤ and ⑥ twice and keep it in a refrigerator for 30 - 60 minutes.

2. Forming

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

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

⑩ Face the closure downwards.

3. Rise

⑪ Sprinkle water on it and cover it with a cling film. Allow it to ferment for 40 - 60 minutes (till it rises to double its original size) at the room temperature and coat with egg (evenly mixed).

4. Baking

⑫ Bake it in an oven preheated to 200 - 220 °C for approx. 10 minutes. Keep the remaining dough in a refrigerator to avoid excessive fermentation.

Yogurt bread (for 10 pieces)

A	High-gluten flour	250 g
	Whole wheat flour	30 g
B	Granulated sugar	15 g
	Salt	5 g (1 ½ tbsps)
	Plain yogurt	150 g
	Milk	70 g (approx. 70 mL)
	Instant dry yeast	2.8 g (1 tsp)
	Egg (evenly mixed)	25 g

Method

1. Making bread dough

① Place A ➡ yogurt ➡ milk sequentially into the bread pan that is installed with a blade in sequence and add instant dry yeast into the yeast dispenser.

② Make the dough according to the steps specified in "Bread dough making".

2. Forming

③ Divide the dough into 10 equal portions (about 50 g each), shape into balls, cover with a cloth, and rest for 10 minutes.

④ Arrange the dough balls on a baking tray, make small slits on top, and lightly mist with water.

3. Rise

⑤ Ferment the dough at 30 - 35 °C for approx. 40 - 60 minutes (until doubled in size).

4. Baking

⑥ Brush with egg wash and bake in a preheated oven at 180 - 200 °C for about 15 minutes.

Menu 19

Brownie

Time required: approx. 1 h 20 min

Tips

- The taste of brownie varies by using the different type of dark chocolate.
- Recommend to use dark chocolate with more than 60% cocoa butter content.
- 3 minutes after Step 3 is started.
- Whether the remaining powder has been cleaned or not, the beeper will sound again and start to Kneading automatically.
- If "⏻" button is accidentally touched at Step 3 or 5.
- Press "⏻" button to recover within 10 minutes.

(This can only be performed once; Invalid if any other button is pressed)
- 3 minutes after Step 5 is started.
- Whether the surface of batter has been shaped or not, the beeper will sound again and start to 烘烤 (Baking) automatically.
- Take out the brownie from the bread pan and allow it to cool for 30 minutes for better taste.

Butter (cut into 1 cm pieces)

Eggs (evenly mixed)

Dark chocolate (melted)

Granulated sugar

A Cocoa powder

Baking powder

Walnut (cut into 5 mm cubes)

50 g

50 g

50 g

50 g

7.5 g

3 g

30 g

Preparation

① Cut the butter and walnuts.

② Melt the dark chocolate by microwave 600 W for 1 minute or melt in a double boiler.

③ Sift A together.

Tips

- The taste of brownie varies by using the different type of dark chocolate.
- Recommend to use dark chocolate with more than 60% cocoa butter content.
- 3 minutes after Step 3 is started.
- Whether the remaining powder has been cleaned or not, the beeper will sound again and start to Kneading automatically.
- If "⏻" button is accidentally touched at Step 3 or 5.
- Press "⏻" button to recover within 10 minutes.

(This can only be performed once; Invalid if any other button is pressed)
- 3 minutes after Step 5 is started.
- Whether the surface of batter has been shaped or not, the beeper will sound again and start to 烘烤 (Baking) automatically.
- Take out the brownie from the bread pan and allow it to cool for 30 minutes for better taste.

Butter (cut into 1 cm pieces)

Eggs (evenly mixed)

Dark chocolate (melted)

Granulated sugar

A Cocoa powder

Baking powder

Walnut (cut into 5 mm cubes)

50 g

50 g

50 g

50 g

7.5 g

3 g

30 g

Preparation

① Cut the butter and walnuts.

② Melt the dark chocolate by microwave 600 W for 1 minute or melt in a double boiler.

③ Sift A together.

Tips

- The taste of brownie varies by using the different type of dark chocolate.
- Recommend to use dark chocolate with more than 60% cocoa butter content.
- 3 minutes after Step 3 is started.
- Whether the remaining powder has been cleaned or not, the beeper will sound again and start to Kneading automatically.
- If "⏻" button is accidentally touched at Step 3 or 5.
- Press "⏻" button to recover within 10 minutes.

(This can only be performed once; Invalid if any other button is pressed)
- 3 minutes after Step 5 is started.
- Whether the surface of batter has been shaped or not, the beeper will sound again and start to 烘烤 (Baking) automatically.
- Take out the brownie from the bread pan and allow it to cool for 30 minutes for better taste.

Butter (cut into 1 cm pieces)

Eggs (evenly mixed)

Dark chocolate (melted)

Granulated sugar

A Cocoa powder

Baking powder

Walnut (cut into 5 mm cubes)

50 g

50 g

50 g

50 g

7.5 g

3 g

30 g

Preparation

① Cut the butter and walnuts.

② Melt the dark chocolate by microwave 600 W for 1 minute or melt in a double boiler.

③ Sift A together.

Marble cheese brownie

Preparation

1. Prepared the cheese batter B.

① Stir the cream cheese in segregated hot water till it's fully melted.

② Put in granulated sugar and stir till it turns into a smooth paste.

③ Pour in whipped beaten eggs and stir in low-gluten flour till even.

④ The completed cheese batter can be kept in the refrigerator.

2. Cut the unsalted butter and walnuts.

3. Melt the dark chocolate by microwave 600 W for 1 minute or melt in a double boiler.

4. Sift A together.

Butter (cut into 1 cm pieces)

Eggs (evenly mixed)

Dark chocolate (melted)

Granulated sugar

A Cocoa powder

Baking powder

Walnut (cut into 5 mm cubes)

35 g

50 g

50 g

35 g

5 g

2 g

15 g

100 g

25 g

25 g

4 g

Small quantity

Preparation

① Cut the butter and walnuts.

② Melt the dark chocolate by microwave 600 W for 1 minute or melt in a double boiler.

③ Sift A together.

Orange peels & Almond brownie

Preparation

1. Prepared the cheese batter B.

① Stir the cream cheese in segregated hot water till it's fully melted.

② Put in granulated sugar and stir till it turns into a smooth paste.

③ Pour in whipped beaten eggs and stir in low-gluten flour till even.

④ The completed cheese batter can be kept in the refrigerator.

2. Cut the unsalted butter and walnuts.

3. Melt the dark chocolate by microwave 600 W for 1 minute or melt in a double boiler.

4. Sift A together.

Butter (cut into 1 cm pieces)

Eggs (evenly mixed)

Dark chocolate (melted)

Granulated sugar

A Cocoa powder

Baking powder

Walnut (cut into 5 mm cubes)

50 g

50 g

50 g

50 g

7.5 g

3 g

30 g

10 g

10 g

Preparation

① Cut the butter and walnuts.

② Melt the dark chocolate by microwave 600 W for 1 minute or melt in a double boiler.

③ Sift A together.

Double chocolate brownie

Preparation

① Cut the butter and walnuts.

② Melt the dark chocolate by microwave 600 W for 1 minute or melt in a double boiler.

③ Sift A together.

Butter (cut into 1 cm pieces)

Eggs (evenly mixed)

Dark chocolate (melted)

Granulated sugar

A Cocoa powder

Baking powder

Walnut (cut into 5 mm cubes)

60 g

70 g

60 g

60 g

7.5 g

3 g

30 g

Preparation

① Cut the butter and walnuts.

② Melt the dark chocolate by microwave 600 W for 1 minute or melt in a double boiler.

③ Sift A together.

Menu 20

Cake

Time required: 1 h and 30 min

Tips

- You may add your favourite ingredients and stuffing!
- [Solid ingredients must be added during cleaning of the residual flour : Cocoa powder (15 g), Chocolate bean (50 g), Black tea (Earl Grey tea) (4 g), Walnut (40 g)]
- If "⏻" button is accidentally touched at Step 3.
- Press "⏻" button to recover within 10 min. (Only for once; Invalid if any other key is pressed)
- 15 minutes after Step 3 is started. Beep sounds are heard and kneading is started automatically.

(If you fail to eliminate the remaining flour, they will be on the surface of the cake when it is completed.)
- "Additional baking" in case of insufficient baking. (see the following)
- Cake shape will be damaged if it is taken out by over-exertion.
- The finished cake is similar to butter cake.

(But not totally the same as the sponge cake available in the market.)

Unsalted butter

Granulated sugar

Milk

Egg (evenly mixed)

A Low-gluten flour

Baking powder

110 g

100 g

100 g (1 tbsps)

15 g

180 g

7 g

Preparation

① Cut it into 1 cm cubes and softened.

② Sift A together.

Tips

- You may add your favourite ingredients and stuffing!
- [Solid ingredients must be added during cleaning of the residual flour : Cocoa powder (15 g), Chocolate bean (50 g), Black tea (Earl Grey tea) (4 g), Walnut (40 g)]
- If "⏻" button is accidentally touched at Step 3.
- Press "⏻" button to recover within 10 min. (Only for once; Invalid if any other key is pressed)
- 15 minutes after Step 3 is started. Beep sounds are heard and kneading is started automatically.

(If you fail to eliminate the remaining flour, they will be on the surface of the cake when it is completed.)
- "Additional baking" in case of insufficient baking. (see the following)
- Cake shape will be damaged if it is taken out by over-exertion.
- The finished cake is similar to butter cake.

(But not totally the same as the sponge cake available in the market.)

Unsalted butter

Granulated sugar

Milk

Egg (evenly mixed)

A Low-gluten flour

Baking powder

110 g

100 g

100 g (1 tbsps)

15 g

180 g

7 g

Preparation

① Cut it into 1 cm cubes and softened.

② Sift A together.

Lemon cake

Preparation

① Select menu "20"

2. Press "⏻" button

- ➡ Choose preferred function

3. Beep sounds are heard.

Within 15 minutes

Open the lid and eliminate the remaining powder.

• Use a rubber spatula to clean the residual flour around. (Using metal spatula will damage the flourine coating)

• Do not press "⏻" button.

4. Close the lid and press "⏻" button to restart.

- ➡ After 6 minutes

5. Open the lid when you hear the beep sounds.

Within 3 minutes

Shape the surface of the dough.

• Use a rubber spatula to finish the round dough and make the surface to be flat. (Using a metal spatula will damage the flourine coating)

• Do not press "⏻" button.

6. Close the lid and press "⏻" button to restart.

7. Press "⏻" button when you hear beep sounds. Take out the bread pan and cool it for approx. 2 minutes.

Then take out the cake

Unsalted butter

Granulated sugar

Milk

Egg (evenly mixed)

A Low-gluten flour

Baking powder

110 g

100 g

100 g (1 tbsps)

15 g

180 g

7 g

Preparation

① Select menu "20"

2. Press "⏻" button

- ➡ Choose preferred function

3. Beep sounds are heard.

Within 15 minutes

Open the lid and eliminate the remaining powder.

• Use a rubber spatula to clean the residual flour around. (Using metal spatula will damage the flourine coating)

• Do not press "⏻" button.

4. Close the lid and press "⏻" button to restart.

- ➡ After 2 minutes

5. Open the lid when you hear the beep sounds.

Within 3 minutes

Shape dough surface

• Use a rubber spatula to shape the dough and make it into a mountain shape. (Using a metal spatula will damage the flourine coating)

• Do not press "⏻" button.

6. Close the lid and Restart

7. Press "⏻" button when you hear beep sounds. Take out the bread pan and cool it for approx. 2 minutes.

Then take out the cake

Chocolate cake

Preparation

① Select menu "20"

2. Press "⏻" button

- ➡ Choose preferred function

3. Beep sounds are heard.

Within 15 minutes

Open the lid and eliminate the remaining powder.

• Use a rubber spatula to clean the residual flour around. (Using metal spatula will damage the flourine coating)

• Do not press "⏻" button.

4. Close the lid and press "⏻" button to restart.

- ➡ After 2 minutes

5. Open the lid when you hear the beep sounds.

Within 3 minutes

Shape dough surface

• Use a rubber spatula to shape the dough and make it into a mountain shape. (Using a metal spatula will damage the flourine coating)

• Do not press "⏻" button.

6. Close the lid and Restart

7. Press "⏻" button when you hear beep sounds. Take out the bread pan and cool it for approx. 2 minutes.

Then take out the cake

Unsalted butter

Granulated sugar

Milk

Egg (evenly mixed)

A Low-gluten flour

Baking powder

110 g

100 g

100 g (1 tbsps)

15 g

180 g

7 g

Preparation

① Select menu "20"

2. Press "⏻" button

- ➡ Choose preferred function

3. Beep sounds are heard.

Within 15 minutes

Open the lid and eliminate the remaining powder.

• Use a rubber spatula to clean the residual flour around. (Using metal spatula will damage the flourine coating)

• Do not press "⏻" button.

4. Close the lid and press "⏻" button to restart.

- ➡ After 2 minutes

5. Open the lid when you hear the beep sounds.

Within 3 minutes

Shape dough surface

• Use a rubber spatula to shape the dough and make it into a mountain shape. (Using a metal spatula will damage the flourine coating)

• Do not press "⏻" button.

6. Close the lid and Restart

7. Press "⏻" button when you hear beep sounds. Take out the bread pan and cool it for approx. 2 minutes.

Then take out the cake

Lemon cake

Preparation

① Select menu "20"

2. Press "⏻" button

- ➡ Choose preferred function

3. Beep sounds are heard.

Within 15 minutes

Open the lid and eliminate the remaining powder.

• Use a rubber spatula to clean the residual flour around. (Using metal spatula will damage the flourine coating)

• Do not press "⏻" button.

4. Close the lid and press "⏻" button to restart.

- ➡ After 2 minutes

5. Open the lid when you hear the beep sounds.

Within 3 minutes

Shape dough surface

• Use a rubber spatula to shape the dough and make it into a mountain shape. (Using a metal spatula will damage the flourine coating)

• Do not press "⏻" button.

6. Close the lid and Restart

7. Press "⏻" button when you hear beep sounds. Take out the bread pan and cool it for approx. 2 minutes.

Then take out the cake

Unsalted butter

Granulated sugar

Milk

Egg (evenly mixed)

A Low-gluten flour

Baking powder

110 g

100 g

100 g (1 tbsps)

15 g

180 g

7 g

Preparation

① Select menu "20"

2. Press "⏻" button

- ➡ Choose preferred function

3. Beep sounds are heard.

Within 15 minutes

Open the lid and eliminate the remaining powder.

• Use a rubber spatula to clean the residual flour around. (Using metal spatula will damage the flourine coating)

• Do not press "⏻" button.

4. Close the lid and press "⏻" button to restart.

- ➡ After 2 minutes

5. Open the lid when you hear the beep sounds.

Within 3 minutes

Shape dough surface

• Use a rubber spatula to shape the dough and make it into a mountain shape. (Using a metal spatula will damage the flourine coating)

• Do not press "⏻" button.

6. Close the lid and Restart

7. Press "⏻" button when you hear beep sounds. Take out the bread pan and cool it for approx. 2 minutes.

Then take out the cake

Chocolate cake

Preparation

① Select menu "20"

2. Press "⏻" button

- ➡ Choose preferred function

3. Beep sounds are heard.

Within 15 minutes

Open the lid and eliminate the remaining powder.

• Use a rubber spatula to clean the residual flour around. (Using metal spatula will damage the flourine coating)

• Do not press "⏻" button.

4. Close the lid and press "⏻" button to restart.

- ➡ After 2 minutes

5. Open the lid when you hear the beep sounds.

Within 3 minutes

Shape dough surface

• Use a rubber spatula to shape the dough and make it into a mountain shape. (Using a metal spatula will damage the flourine coating)

• Do not press "⏻" button.

6. Close the lid and Restart

7. Press "⏻" button when you hear beep sounds. Take out the bread pan and cool it for approx. 2 minutes.

Then take out the cake

Unsalted butter

Granulated sugar

Milk

Egg (evenly mixed)

A Low-gluten flour

Baking powder

110 g

100 g

100 g (1 tbsps)

15 g

180 g

7 g

Preparation

① Select menu "20"

2. Press "⏻" button

- ➡ Choose preferred function

3. Beep sounds are heard.

Within 15 minutes

Open the lid and eliminate the remaining powder.

• Use a rubber spatula to clean the residual flour around. (Using metal spatula will damage the flourine coating)

• Do not press "⏻" button.

4. Close the lid and press "⏻" button to restart.

- ➡ After 2 minutes

5. Open the lid when you hear the beep sounds.

Within 3 minutes

Shape dough surface

• Use a rubber spatula to shape the dough and make it into a mountain shape. (Using a metal spatula will damage the flourine coating)

• Do not press "⏻" button.

6. Close the lid and Restart



Tips

- When cream with a butterfat content of over 41% is used, please substitute 10 mL of cream with milk. (E.g.) Black chocolate
 - Whipping cream: 60 g (mL)
 - Milk: 10 g (approx. 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.
- Sprinkle Cocoa powder or sugar powder on the cut chocolates.
- Using a metal spatula, tongs, or other metal utensil may damage the surface of bread blade.

Chocolate (milk chocolate)

(for approx. 13 cm × 13 cm × 1 cm (L × W × H))

Milk chocolate (Chocolate bar available in the market)	165 - 174 g (3 pieces)
Whipping cream (a butterfat content of approx. 35%)	50 g (mL)
Honey	10 g

Chocolate (white chocolate)

White chocolate (Chocolate bar available in the market)	160 - 180 g (4 pieces)
Whipping cream (a butterfat content of approx. 35%)	50 g (mL)
Honey	10 g

Chocolate (black chocolate)

Black chocolate (Chocolate bar available in the market)	165 - 174 g (3 pieces)
Whipping cream (a butterfat content of approx. 35%)	70 g (mL)
Honey	10 g

Preparation

- 1) Install blade in the bread pan.
- 2) Break the chocolate and put them into the bread pan.
- 3) Add in cream and honey, and then install bread pan into main unit.

Method

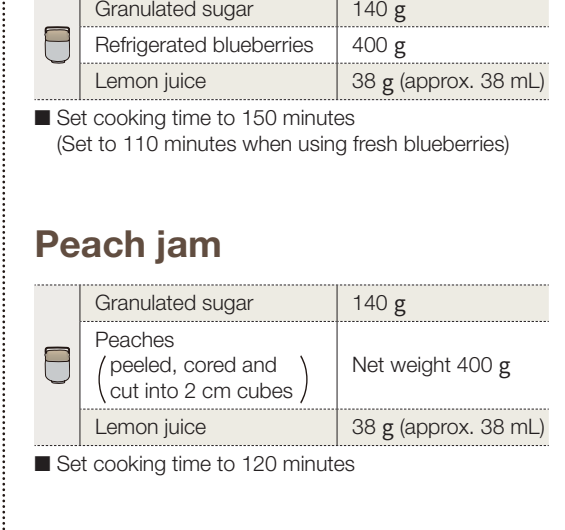
1. Select menu "22"
2. Press "**3**" button
3. When you hear beep sounds, press "**3**" button, take out the bread pan and use a rubber spatula to eliminate the chocolates stuck on the bread blade. **Manually remove the bread blade.**
 - Perform Additional Mixing if the chocolate is not fully melted (see the following).
4. Pour it using a rubber spatula into a pan line with cling film or cooking paper.
5. Keep them in a refrigerator for more than 2 hours for cooling until it sets.
6. Cut into appropriate sizes

Perform "additional mixing" when the mixing is not sufficient.

- Additional mixing is allowed twice after mixing is finished.
- Start additional 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 additional mixing.

Method

- 1) Select menu "22"
 - 2) Set mixing time
 - It can be set from 1 - 5 minutes.
 - 3) Press "**3**" button
 - To discontinue mixing
 - ➡ Hold "**3**" button
- You can perform "additional mixing" as following
- Without pressing "**3**" button at "**Method 3**"
 - 1) Press "Min" to set baking time
 - 2) Press "**3**" button to start



Tips

- Be sure to use the amount described in the above. Otherwise, the ingredients may spill out and be overcooked.
- Be careful not to overcook. The jam will be thicker after cooling down.
- Jam becomes more dilute due to less granulated sugar quantity and no additives. It can not be stored for a long time. Please keep it in a refrigerator and eat it as soon as possible.
 - Storage period: approx. 1 week.
- If heating is insufficient (too thick and less sticky), perform "additional heating".

Strawberry jam

Granulated sugar	140 g
Strawberry (Washed and stalks removed) (Cut into halves)	Net weight 400 g
Lemon juice	38 g (approx. 38 mL)

Method

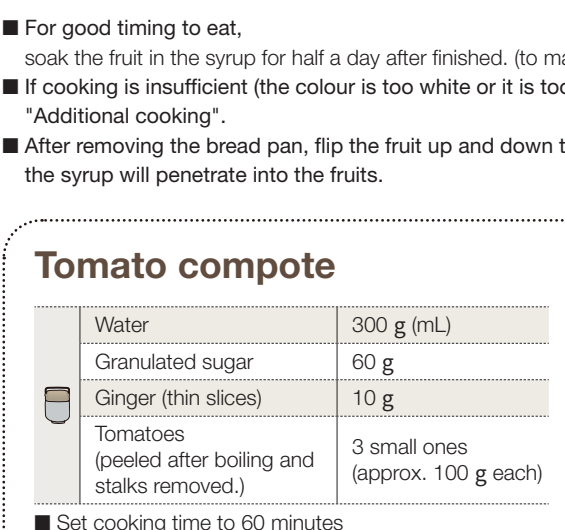
1. Select menu "23"
2. Set cooking time (120 minutes for strawberry jam)
 - Set time according to the types of fruits.
 - It can be set to 90 - 150 minutes in increments of 10 minutes.
3. Press "**3**" button
4. Press "**3**" button when you hear beep sounds and take out the bread pan for cooling (for approx. 10 minutes)
 - Do not place on an uneven surface.
5. When dumping the bread pan use a rubber spatula to pour jam into a container slowly
 - Using metal spatula or similar utensils will damage the coating.

"Additional baking" in case of insufficient baking

- Additional heating is allowed twice after first heating.
- "Additional heating" can be performed within 5 minutes after previous heating. Additional heating can't be continued if the temperature of inner part of main unit is dropped.

Method

- 1) Select menu "23"
 - 2) Set cooking time
 - It can be set to 10 - 30 minutes by each press of 1 minute.
 - 3) Press "**3**" button
 - To cancel additional heating
 - ➡ press and hold "**3**" button
- You can perform "additional heating" as following.
- Without pressing "**3**" button at "**Method 4**"
 - 1) Press "Min" to set cooking time
 - 2) Press "**3**" button to start



Tips

- *1 Some kind of fruits may be easily cooked. "Fuji" apples are recommended for their relatively firm flesh.
- Be sure to observe the foregoing amount.
- Failure to do so may result in uneven heating or scorching.
- Fruits placement (preparation 2) • Use a cooking paper as lid (preparation 3)

Apple compote

Water	250 g (mL)
Granulated sugar	60 g
Lemon juice	10 g (2 tsp)

Preparation

- 1) Add water, granulated sugar, lemon juice in the bread pan (without the bread blade), and use a rubber spatula to mix the ingredients sufficiently. (Till the granulated sugar melts completely)
- 2) Add the fruits one by one and do not stack them.
- 3) Cut a cooking paper in the size of the bread pan with a 1 cm hole in the centre as lid.
- 4) Then place the bread pan into the main unit.

Method

1. Select menu "24"
2. Set cooking time (90 minutes for apple compote)
 - Set timer according to the types of fruits.
 - It can be set to 60 - 120 minutes in increments of 10 minutes.
3. Press "**3**" button
4. Press "**3**" button when you hear beep sounds. Take out the bread pan for cooling (approx. 10 minutes)
 - Do not place on uneven surface.
5. Pour slowly into the container, and cool it down with the syrup.
 - Using metal spatula or a similar utensil will damage the coating.

"Additional baking" in case of insufficient baking

- Additional cooking is allowed twice after first cooking.
- "Additional cooking" is allowed to be performed within 5 minutes after previous cooking. Additional cooking can't be continued if the temperature of inner part of main unit is dropped.

Method

- 1) Select menu "24"
 - 2) Set cooking time
 - It can be set to 10 - 30 minutes in increments of 1 minute.
 - 3) Press "**3**" button
 - To cancel additional cooking
 - ➡ press and hold "**3**" button
- You can perform "additional cooking" as following.
- Without pressing "**3**" button at "**Method 4**"
 - 1) Press "Min" to set cooking time
 - 2) Press "**3**" button to start

Tips

- *1 Starch or corn starch may be used as substitutes.
- If you want to make a mochi of your favourite hardness, you need to adjust the water amount!

Soft

Hard
- If "**3**" button is accidentally pressed in Step 3, press "**3**" button within 10 minutes to recover it. (Only for once; Invalid if any other key is pressed)
- 30 minutes after Step 3, a beep sound will be heard, and then the main unit starts the next process automatically. (In case that the lid is closed)
 - Mochi becomes soft, it is difficult to take out.
- If the sticky rice has been soaked in water, deduct the water amount that the sticky rice has absorbed.
 - [Reduce quantity reference]-
[12 pieces] 80 g (mL)
[18 pieces] 140 g (mL)
- The taste of mochi may vary due to the amount of water, amount and type of sticky rice, new or old rice used, etc.
- The skin of mochi would become hard if it is left out for a long time.
- The proper preservation method of mochi.
 - 1) When it is cooled down, dust off the kneading flour.
 - 2) "When it is placed indoor"
 - It can be preserved for 2 days if placed in a place of low humidity and temperature.
 - "When it is kept in a refrigerator"
 - It can be preserved for a month when packed in the well-sealed double bags.

Take out mochi from bread pan directly and wrap it with cling film. It is easier to make Japanese mochi.

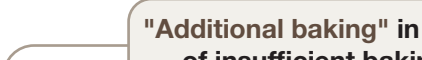
- Add your favourite ingredients on your fresh mochi...



Red bean mochi



Mochi with soybean flour



Daikon mochi

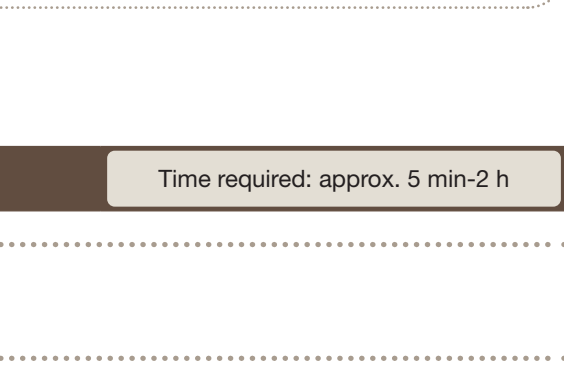
- Mix with other ingredients in the middle...
Black sesame seed mochi
When making mochi, add 2 - 3 teaspoons of black sesame seeds and a small amount of salt bit by bit.
Shaddock mochi
When making mochi, add ½ mashed shaddock peels (the yellow part) and a small amount of salt bit by bit.

Preparation

- 1) Wash the sticky rice (wash till the water is clear).
 - Do not soak the sticky rice in water, otherwise the mochi will become soft.
- 2) Use a screen to drain the water for 30 minutes.
- 3) Install blade for noodles and mochi in the bread pan.
- 4) Add sticky rice and water.

Method

1. Select menu "25"
2. Press "**3**" button
 - ➡ after 50 minutes
3. When you hear beep sounds, press "**3**" button. Open the lid
 - Do not press "**3**" button.
4. When the lid is open. Start immediately
 - Open the lid to dissipate extra water.
You can add sakura shrimp etc. when you begin to make mochi.
 - Do not add hard ingredients such as beans! (may damage the fluorine coating of the bread pan)
5. When you hear beep sounds, press "**3**" button. Take out the bread pan quickly and place to set till it can be touched by hand (5 - 10 minutes)
6. Take out the mochi (from the bottom)



- Eat immediately
- ➡ Wet hand with water in advance.
- Store it
- ➡ Sprinkle some kneading flour on hands in advance.

1. Select menu "26"
2. Set the Baking time
 - Press "Min", the increment is 1 minute.
 - Available setting time range: 5 - 50 minutes, default time: 30 minutes.
3. Press "**3**" button to start manual baking programme.
 - If "**3**" button is accidentally pressed, the machine do not have any action.
4. Press "**3**" when you hear beep sounds. Take out the bread pan and cool it for approx. 2 minutes, then take out the bread.

Tips

- Apply for baking bread with medium crust colour.
- The oven can complete baking within 50 minutes. If the baking time exceeds 50 minutes, the settings are unavailable.

"Additional baking" in case of insufficient baking

- Additional baking is allowed twice after baking is finished. Setting range for each time is 1 - 20 minutes.
- "Additional baking" is allowed to be performed within 15 minutes after previous baking. It is not allowed if the inner temperature drops.

Method

- The same as "Method".
Or
If the "**3**" button is not pressed in "Method":
 - 1) Press "Min" to set baking time
 - 2) Press "**3**" button

Combination of menu "12", "26", "27" makes you a baking talent even without the oven!

Method

- 1) Select menu "12", make the bread dough you like.
- 2) Take out the bread dough, roll it into a ball; cover it with a well-wrung wet cloth and let it rest for 15 minutes.
- 3) Make the dough into the shape you like, (e.g. Plain Bread)
 - Please note the width of the bread pan, fold the dough if it is too long.
- 4) Take out the bread blade from the bread pan, place the dough in it and select menu "27". Adjust the Fermentation time.
- 5) After completing Fermentation, select menu "26". Adjust the Baking time.
- 6) Press "**3**" when you hear beep sounds. Take out the bread pan and cool it for approx. 2 minutes. Then take out the bread.

1. Select menu "27"
2. Set the Fermentation time
 - Press "Min", the increment is 5 minutes.
 - Available setting time range: 5 - 120 minutes, default time: 45 minutes.
3. Press "**3**" button to start manual fermentation programme.
 - If "**3**" button is accidentally pressed, the machine do not have any action.
4. Press "**3**" when you hear beep sounds, and take out the dough immediately.

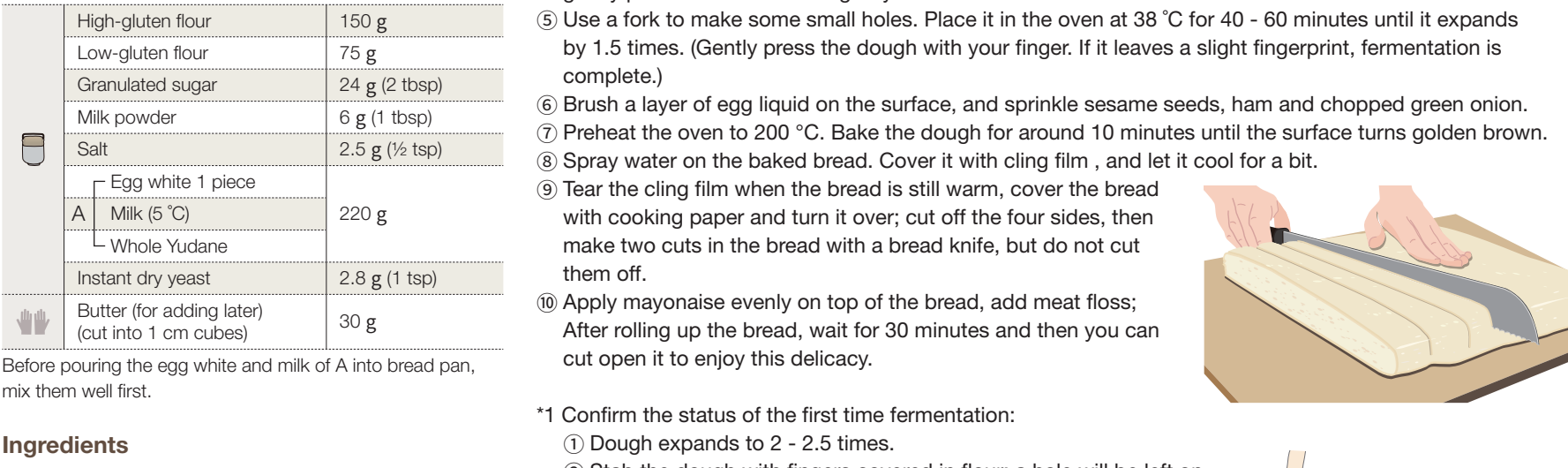
Tips

- Apply for final fermentation of bread dough.
- For the Fermentation function, please confirm and adjust according to the fermentation status of the bread.

About Manual Menu

Set the working hours of each stage in turn, and you can make the bread you wish to make.

Flour Amount Range: 200 - 300 g



1. Select menu "28"
2. Set Kneading time, there are 3 stages Step 1 → Step 2 → Step 3
 - The time range that can be set for each step is as shown above, and the numbers in yellow show the default time.
 - Press Min to set the time of kneading, the increment is 1 minute.
 - After one step is settled, press "**3**" to enter the next step. Once Step 3 has been completed, press "**3**" to enter the next step.
3. Set the fermentation time
 - Press "Min" to set the time of Fermentation, the increment is 5 minutes. Default: 40 minutes.
 - DO NOT press "**3**" once the time is set, otherwise it will return to the time setting for Kneading.
 - If there is an error in the Kneading time setting, press "**3**" to reset the working hours of every step.
4. Press "**3**" to start the manual dough procedures.
5. Press "**3**" when you hear beep sounds, and take out the dough immediately.

Tips

- For forbidden ingredients, please refer to "Pay attention to use following additional ingredients".
- To prevent injury to your fingers, please DO NOT put your hand into the bread maker to check the dough during the dough kneading process.
- The auto adding of yeast functions at the end of Rest 2. Please add yeast to the yeast dispenser before that if you need this function.
- When the dough is sticky, sprinkle some kneading flour onto the dough.
- Please adjust the Fermentation time according to the room temperature.
 - Use a shorter time than standard for a warm room temperature.
 - Use a longer time than standard for a cold room temperature.
- Standard refers to the time preset by each menu.

Green Onion & Meat Floss Roll



Yudane

High-gluten flour	20 g
Water	100 g

Main Dough

High-gluten flour	150 g
Low-gluten flour	75 g
Granulated sugar	24 g (2 tbsp)
Milk powder	6 g (1 tbsp)
Salt	2.5 g (½ tsp)
— Egg white 1 piece	
A Milk (5 °C)	220 g
— Whole Yudane	
Instant dry yeast	2.8 g (1 tsp)
Butter (for adding later) (cut into 1 cm cubes)	30 g

Before pouring the egg white and milk of A into bread pan, mix them well first.

Ingredients

Green onion	An appropriate quantity
Sesame	An appropriate quantity
Ham	An appropriate quantity
Meat floss	100 g
Mayonaise	An appropriate quantity

Method

Sponge Dough

- 1) Place sponge dough ingredients in the bread pan in the order shown on the ingredient list.
- 2) Set step time: "Step 1" 5 minutes → "Step 2" 0 minutes → "Step 3" 0 minutes → Fermentation 40 minutes.

Main Dough

- 1) Cut the fermented sponge dough into small pieces with scissors and put them back in the bread pan, the dough may be a bit sticky, you may sprinkle some high-gluten flour onto the dough (to avoid latter added flour splashing out of the bread pan and dropping onto the heating elements).
- 2) Place the main dough ingredients, in the order shown on the ingredient list, in the bread pan with pieces of sponge dough.
- 3) Set step time: "Step 1" 15 minutes → "Step 2" 10 minutes → "Step 3" 0 minute → Fermentation 70 minutes.
- 4) After Fermentation is done "", divide the dough into four equal parts and shape them into round balls. Cover them with a well-wrung wet cloth and let them rest for 15 minutes.
- 5) Use a rolling pin to roll the dough into the shape of a cow's tongue, evenly sprinkle with bacon, cheese, and onion and roll it into a shape of a rugby ball.
- 6) Place the dough on a baking tray, sprinkle high-gluten flour on the surface of dough with sifter, and put in the oven for fermentation at 38 °C for 50 - 60 minutes until the dough expands by 1.5 times.
- 7) After fermenting, take the dough out and use a sharp knife to cut a deep scratch on the surface.
- 8) Preheat oven to 210 °C, then adjust the temperature to 200 °C. Bake the dough for around 18 minutes until the surface turns golden brown.

*1 Confirm the status of the first time fermentation:

- 1) Dough expands to 2 - 2.5 times.
 - 2) Stab the dough with fingers covered in flour, a hole will be left on the surface.
- Unbaked bread can be placed in the refrigerator to avoid over-fermentation.





Milk	40 g
Whipping cream	160 g
Condensed milk	90 g
Vanilla essence	2.3 g (¼ tsp)

Preparation

- Before use, freeze the ice cream container in the freezer (-18 °C or below) for 8–16 hours.
- Best results are achieved when frost forms evenly on the inner wall of the container.

Method

1. Mix ingredients: Combine milk, whipping cream, vanilla essence, and condensed milk thoroughly.
2. Assembling the machine
 - Remove the ice cream container from the freezer. Align the container base with the groove and rotate clockwise until securely locked.
 - Open the lid, place the assembled ice cream container onto the machine base, and rotate counterclockwise into the locking slot.
 - Attach the mixing paddle onto the stirring shaft inside the ice cream container.
(Tip: If the paddle pops out, manually press it back into place.)
 - Slowly pour the pre-chilled, mixed ingredients into the ice cream container, then close the lid.
(Note: Do not use mix ingredients exceeding 25 °C or add anything other than the specified ice cream mixture. Install the mixing paddle before adding ingredients.)
3. Starting the machine
 - Select menu “29”
 - Press “” button. (It is recommended to start the machine within 1 minute to prevent premature freezing, which may affect mixing.)
 - When the buzzer sounds continuously, press “” button, rotate the ice cream container counterclockwise to remove it, and serve the ice cream immediately.
4. Completion & Storage
 - Use a silicone spatula (not included) to scoop out the ice cream. It can be served immediately or stored in the freezer.

Other flavor variations

Matcha ice cream

Milk	40 g
Whipping cream	180 g
Condensed milk	40 g
Matcha powder	8 g

Strawberry ice cream

Strawberries	160 g
Sugar	25 g
Lemon juice	10 g
Whipping cream	100 g
Condensed milk	15 g
Milk	20 g

Strawberry sauce recipe

- Dice 160 g strawberries into 5 mm pieces, mix with 25 g granulated sugar, and let stand for about 1 hour.
- Transfer the strawberries and their juice into a pan, add 10 g lemon juice, and cook over medium heat for 5 minutes.
- Stir constantly during this stage to prevent burning.
- Refrigerate the finished sauce until cooled below 20 °C before using.
- Once prepared, mix the strawberry sauce with 100 g whipping cream, 20 g milk, and 15 g condensed milk. Proceed with the remaining steps as usual.

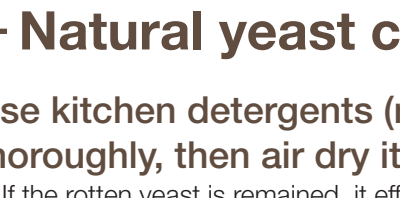
Cleaning and care

- Please clean and dry as quick as possible!
(Do not put an unclean or wet bread pan back into the main unit.)
- Clean with a soft sponge!
(Do not use cleanser or metal brush 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.)

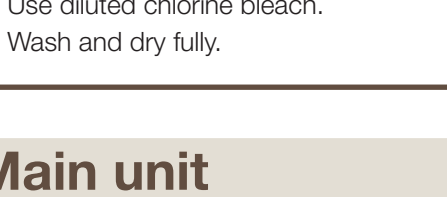
Bread pan, blade

Wash with water after the residual dough is cleared.

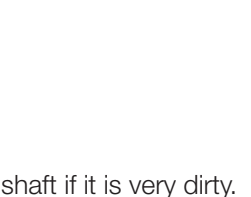
- ① Add a small amount of hot water into the bread pan and keep it still for a while.
 - If blade is hard to remove, rotate the blade slightly to remove it.
- ② Wash the bread pan and paddle with water.
 - Ensure no dough or other residue remains around the paddle shaft. Residue may damage the fluoropolymer coating of the bread pan.
- ③ Use a bamboo skewer to remove any dough stuck to the paddle or shaft.



- Any residual dough on the shaft may cause the blade to be easily detached or left in the bread.



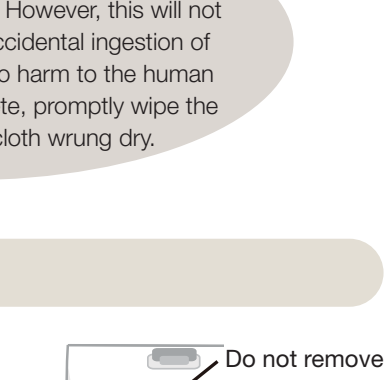
- Use kitchen detergents (neutral) to clean the shaft if it is very dirty.



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.



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.

If the bread rises excessively and touches the inner lid, the coating may corrode. However, this will not affect bread making, and accidental ingestion of any flaked coating will not do harm to the human body. After baking is complete, promptly wipe the inner lid with a damp cloth wrung dry.

Dispenser lid

Remove and wash with water

- Raise the dispenser lid to an angle of approximately 70° and pull it upwards then slide to the right.



Yeast dispenser

Wipe with a well-wrung cloth and air dry.

- Do not wipe the yeast dispenser with dry cloth. Otherwise, instant dry yeast will not drop due to static electricity.

Main unit

Wipe with a well-wrung cloth.

- Clean away the flour, instant dry yeast and ingredients left inside the main unit.

FAQ

- Can I use special purpose bread flours?**

Bread
You can make bread but need to adjust the amount of water. If excessive rising or cave-in occurs, reduce water amount by 5-10%.

French bread
You can make French bread, but the quality and rising extent of bread may vary.

Udon dough (all-purpose flour)
Add water by 10 g (mL) when dough is too hard and reduce water by 10 g (mL) when dough is too soft.
- Is it possible to use other ingredients to substitute butter and milk powder?**

Yes.
Please use the same amount of margarine, shortening and other solid grease to substitute butter. (Crust colour may vary from different fats.)
Milk powder 6 g (1 tbsp) is equivalent to 70 g (mL) milk.
• Please reduce the same amount 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 recipe is used.
- May I make a half sized loaf?**

No. When half portion of ingredients is used, the baking procedures of the bread maker cannot 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 unstable and the bread may not be baked successfully.
→ “Hoshino” natural yeast (raw) is recommended to ensure bread quality and successful rate.
- How do I keep natural yeast (raw) and natural yeast (fermented)?**

Natural yeast (raw)
Please keep it inside the refrigerator (approx. 4 °C) to avoid contamination.
• Please use them before expiry date (expiry date of unopened products which are stored according to instructions).

Natural yeast (fermented)
Please keep it in refrigerator with the lid closed.
• Please use it up within one week.
- How do I store instant dry yeast?**

Store it in a refrigerator (approx. 4 °C).
(Be sure to properly seal it and use it up as soon as possible after unpacking.)
• Please use them before expiry date (expiry date of unopened products which are stored according to instructions).
• Do not store them in a freezer.
(Instant dry yeast may condensate and won't fall down from the yeast dispenser.)
- What rice can be used to make rice bread?**

Cooled rice at a temperature below 30 °C.
The rice kept in a refrigerator shall also be applicable. But the rice becomes hard which is not easily softened, use a certain amount of water to soften it to make kneading easier.
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.
- Is the pineapple bread cookie dough usable after being frozen?**

Yes.
Allow the cookie dough to defrost naturally in advance so that it is not so hard when it is placed on the bread dough.
- What should I use for kneading flour?**

High-gluten flour is recommended for bread forming.
Starch is recommended for mochi making. (Corn starch and high-gluten flour are also applicable.)
- How to buy durum flour?**

It can be purchased from general baking material stores easily.
- Can I use the sticky rice soaked in water overnight?**

It is still applicable, but the mochi made from it will be too soft, so it is not recommended.
Reduce water quantity that the sticky rice has absorbed.
[12 pieces: 80 g (mL); 18 pieces: 140 g (mL)]
- Can a bread be baked in a square shape?**

In the automatic bread maker, the dough rises to become hill-shaped bread during baking.
- How to cut bread properly?**

It is not easy to cut the bread when it is freshly baked. It is recommended that you wait for 30 minutes before slicing it.
• Lay the bread horizontally, move the bread knife forward and backward.
- 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 approx. 2 minutes, place the bread pan into the main unit and keep it there for 5 - 10 minutes before taking 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 chopsticks or other similar utensils to take out the bread.
(Otherwise, the fluorine coating may be damaged.)
- Is there any residual dough on the bread blade?**

If the dough is not sticky, there will be residual dough on the bread blade.
If you want to avoid it, you can apply some oily ingredients from your recipe or sprinkle little flour on the bread blade before installing the bread blade in the main unit.
- Can bread and dough be kept frozen?**

Baked Bread
Cut it into thin pieces, wrap them with a cling film one by one and keep them frozen.
The bread will taste better if you freeze it as soon as possible when newly baked.
• The bread can be kept for 1 month if it is frozen.

Rolls Bread
Place formed and fermented dough in a tray, cover it with a cling film and keep it frozen. After freezing, place it into a plastic bag for storage.
Thaw at a temperature of 30-35 °C and coat with egg (evenly mix) before baking.
• If time is limited, coat with egg (evenly mix) on frozen dough and prolong the baking time by approx. 5 minutes.

Pizza Dough
Wrap the rolled dough with a cling film and freeze it.
Place the ingredients when the dough is still frozen and then bake it.
- Is the bread made by natural yeast different from that made by instant dry yeast?**

The natural yeast bread has the following features:
• The bread is a bit shorter and the crust is a bit darker.
• The crust has a fried rice cake or sweet soy sauce flavour and slightly sour and sweet taste.
• The dough texture is a little coarse.
• The bread is chewy.
The bread gives fermentation smell which similar to yoghurt when baking.
- Is instant dry yeast not mixed during execution of Bread dough menu or Pizza dough menu?**

The instant dry yeast will work during separation, forming and secondary fermentation as long as it is mixed into the dough. So no problem.
- The bread dough is too soft.**

Please reduce water amount by 5 - 10 g (mL).
Sprinkle high-gluten flour for the convenience of operations.
- The dough does not ferment thoroughly during execution of Bread dough or Pizza dough menu.**

Fermentation process may slow down due to different ratio of ingredients. If additional fermentation is needed, keep the dough in the main unit for about 20 - 30 minutes after making process.
- The bread blade is coming out along with the bread.**

The lock of the bread blade comes off when the bread rises, that time, the bread blade may come off along with the bread. If you slice the bread as it is, the bread blade will be damaged. Be sure to take out the bread blade from the bread.
- Can failed dough be used again? E.g: The dough hasn't been baked...etc.**

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

Recipe with use of instant dry yeast
• When there is still instant dry yeast in the yeast dispenser
→ Re-start making dough using the Pizza dough procedure (menu “15”) to make Doughnut or Pizza.
• When there is no instant dry yeast in the yeast dispenser
→ Take out the dough and make Doughnuts or Pizza.

Recipe using of natural yeast
→ Take out the dough and make Doughnuts.
- Is the taste of the pasta made by this bread maker different from that of the dry pasta available in the market?**

Its form, softness of dough and elasticity of dough is different from those of the dry pasta due to the different making methods.
- Is it difficult to cut the noodles?**

Weigh properly and sprinkle the dough with sufficient kneading flour.

Abnormal shape of bread

Bread



Bread, 120-minute bread, Whole wheat bread
14 cm
Lower than

Soft bread, Rice flour bread
13 cm
Lower than

Rice bread, Danish
12 cm
Lower than

Natural yeast bread
11 cm
Lower than

French bread, Pineapple bread
9 cm
Lower than

Insufficient rising

Flour

- Do you measure the weight with a scale?
- Have you used flour with a protein content of over 12-15%?
- Have you used expired flour?

Water

- Not enough?
- <120-minute bread, French bread, Whole wheat bread, Pineapple bread, Danish...>
- Have you used cold water of 5 °C?

Granulated sugar

- Not enough?

Instant dry yeast

- <Except natural yeast bread...>
- Have you used the instant dry yeast that do not require advanced fermentation?
- Is it placed in the yeast dispenser?

Natural yeast

- <Natural yeast bread>
- Did you use “Hoshino” natural yeast (raw)?
- Is the natural yeast (fermented) weighed after being mixed?

<French bread, Danish...>

- Is the ratio of high-gluten flour and lowgluten flour correct?

<When room temperature exceeds 25 °C...>

- Have you used cold water of 5 °C?

Excessive rising

Flour

- Too much?
- Do you use the special purpose bread flour?

Water

- Too much?

Instant dry yeast

- Too much?
- If excessive rising happens upon stated amount, reduce the quantity of instant dry yeast, natural yeast (fermented), or granulated sugars by ¼-½.

Natural yeast

- Excessive rising may happen sometimes at the places where the altitude is over 1,000 metres high.
- If the bread rises excessively and contacts the inner side of the lid, the coating may peel off. Accidental ingestion of peeled coating will not do harm to the human body.

No rising at all (Whole bread is whitish which looks like a dough.)

Instant dry yeast

- Have you forgotten to add the instant dry yeast or natural yeast (fermented)?
- Have you used any improperly stored yeast or expired yeast?
- Did you misuse any baking powder?

Natural yeast

- Have you forgotten to install the bread blade?
- Has any power failure occurred during operation?

The bread always has a different shape and rising condition.

- Home made bread always has a different shape and rising condition due to the following conditions.
 - ▶ The room temperature is high in summer.
 - ▶ The room temperature has changed during operation. (The air-conditioner is shut down during operation etc.)

Room temperature

- ▶ Flour with low protein content is used for baking.
- ▶ Improperly kept or expired instant dry yeast is used.

Types and quality of ingredients

- ▶ Flour with low protein content is used for baking.
- ▶ Improperly kept or expired instant dry yeast is used.

Sticky bottom and distinct collapses on the sides.

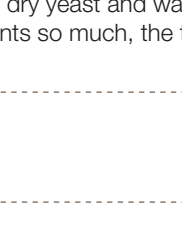
- Have you rapidly taken the well-baked bread from the bread pan and put it on the wire rack to cool down?
- Reduce water quantity by 10 g (mL) for better baking result if the room temperature is high.

Cave-in on the top surface (Burnt crusts); Flat and square top surface; Cave-in

- Not enough flour?
- Too much water?
- <Whole wheat bread...>
- A high ratio of whole wheat 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.
- Have you touched the bottom of bread pan when you took out the bread?
- (Bread is damaged sometimes due to blade rotations.)



Do not rotate

There are remaining flour around.

- Too many flour?
- Not enough water?

Expected crust colour is not achieved, the top part of bread is burnt partially.

- Change crust colour 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.
- If the bread has risen too much or the top of bread is uneven, reduce the quantity of instant dry yeast and water.
- If the bread ferments so much, the top of bread may peel off by sticking on the lid.

Bread crust is too hard.

- The bread crust will become soft if put it in a plastic bag after cooled down.

Ingredients focus on one side.

- Such phenomenon may occur due to difference of ingredients and dough hardness.

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 the rising dough return slowly after gently pushing with your finger.

It is hard to make croissants.

- Melted butter cannot be well wrapped in a dough. Keep the dough in a refrigerator for complete cooling before butter are wrapped in it.
- Please prolong the cooling time when the room temperature is high because the butter may easily melt down.

Rice bread

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.

Danish

The bottom of bread soaked in butter, crust become greasy and has butter spots on it.

- Did you use frozen bread that was cut into 1 cm cubes?
- Did you break the frozen butter within 10 minutes after the beep sounds?
- Did you break apart the frozen butter first, and then distribute them well in the bread pan?

Not crispy enough

- Re-baking the cut bread to get crispy taste.

Pineapple bread

The cookie dough of pineapple bread cracks.

- Have you fully mixed the cookie dough?
- Have you kneaded the cookie dough till its surface becomes too smooth?
- Have you had the patterns cut too deep?
- Have you forced the cookie dough into the bread dough?
- 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.)

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.
- If the butter melts, the dough will become soft and fragile even if the dough is cooled down.

The cookie dough of pineapple bread deflects on one side.

- Have you replaced the bread dough in the middle?

The cookie dough of the pineapple bread is too hard.

- Has the cookie dough been over cooled and become hardened?
- Take out from 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 pin 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 edges when you put it in?
- Excessive pressing may cause the baked cookie dough to crack.

Rice flour bread

The rice flour bread has a bad shape.

- Is the room temperature too high?
- (The bread will not be good if the room temperature is too high.)
- Have you used the timer at a room temperature of over 25 °C?
- When the room temperature is high, it becomes deformed due to increasing ingredients fermentation during timer function.

Japanese ramen dough, Udon/ pasta dough

There are solid particles in the dough.

- Did you misuse the bread blade as the blade for noodles and mochi?
- Not enough flour?
- Did you mix the flours fully before putting it in bread pan?
- Did you add too much water?
- Did you add warm water when making udon?

It is difficult to put dough into shape because it is too sticky.

- Not enough flour?
- Did you sprinkle kneading flour?
- Did you add too much water?

Noodles stick together

- Has it been placed to set for too long time after being cut into noodle?
- Did you sprinkle sufficient kneading flour?

Brownie

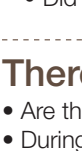
There are some chocolates residual in the cake.

- Did you melt the chocolate beforehand?

There is residual white powder at the bottom of brownie.

- Are the ingredients placed in accordance with the ingredients list?
- During the process of cleaning the remaining powder, if it is cleaned thoroughly.

Scone


13 cm
Lower than

Insufficient rising

- Did you add any baking powder? (Even instant dry yeast cannot make it rise at all.)
- Is the amount of ingredients correct?

Butter spots appears (colour spots, holes etc.)

- Did you cut the butter into 1 cm cubes?
- Did you cut the butter into 5 mm cubes when room temperature is below 15 °C?

Remaining flour is left around the scone.

- Did you eliminate the residual powder?
- Did you perform the forming procedure?

Cake

Insufficient rising

- Is the amount of ingredients correct?
- Did you add any baking powder?
- Did you sift the low-gluten flour and baking powder before adding them into bread pan?

Remaining butter left on cake.

- Have you cut butter into 1 cm cubes?
- Have you used the softened butter?
- Did you add the ingredients in order?

There are remaining flour around cake.

- Have you cleared the remaining flour?
- Did you add the ingredients in order?

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 180 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 cocoa. Adding extra 10 g (approx. 2 tsp) of milk may help the two ingredients to merge better.

Too soft

- Chocolates with a high content of milk will soften. Reduce the amount of whipping cream by 10 - 20 g (approx. 10 - 20 mL).

Chocolates stick on the inner sides of the bread pan.

- Scrape off the chocolates stuck on the bread pan with a rubber spatula within 5 minutes then do the additional mixing for another 2 - 3 minutes.

Jam

Jam is too diluted and not firmly set.

Jam become dilute due to less granulated sugar quantity and no additives.

- The fruit with low pectin such as unripe or overripe fruit, or non-freshed fruit was used.
- Did you add too much fruit?
- Did you reduce the amount of granulated sugar and lemon juice? (Jam must have proper content of sugar, acid and pectin.)

Compote

Not cooked well

- Do you use overripe fruit?
- Some kind of fruit may be easily cooked.

Some part of fruit did not absorb enough syrup.

- Did you cover it with cooking paper?
- Take fruit out of the syrup and then put the part that did not absorb enough sugar into the syrup again and cool it down.
- Keeping it for a half day to one day before eating will be recommended.

Mochi

Mochi has remaining grains of rice stuck.

- Did you add too much sticky rice?
- Did you add enough water?
- Was it mixed with ordinary rice?
- Did you use old rice?
- Was the sticky rice too dry after draining? (e.g. faced the air-conditioner outlet)

Remedies for misoperations

Pressed " " before adding any ingredients.

- ➔
- The ingredients other than natural yeast (fermented) can be added at the following time.

However, the bread making process may fail if the ingredients are not fully mixed in the initial Kneading procedure.

Forgotten ingredients	Adding time
Butter Granulated sugar Milk powder Salt	- Tips for recipe of bread with instant dry yeast Place into the bread pan before adding the instant dry yeast. - Pizza doughwithin 1 minutes - Danish.....within 5 minutes - Bread doughwithin 10 minutes - Rice flour breadwithin 35 minutes - Other menuwithin 20 minutes ➔ Open the lid to the minimum angle to avoid spill of instant dry yeasts. - Tips for recipe of bread with natural yeast It should be added into the bread pan within 10 minutes to make sure that it can be mixed in the initial Kneading.
Instant dry yeast	Add into the yeast dispenser before the instant dry yeast is dispensed. - Pizza doughwithin 1 minutes - Danish.....within 5 minutes - Bread doughwithin 10 minutes - Rice flour breadwithin 35 minutes - Other menuwithin 20 minutes

Pressed " " (Start) when the wrong menu, raisin and crust colour are selected!

- ➔
- Reselect if it is just started. Hold " " to stop operation, select the correct menu*1, raisin and crust colour function, and then restart.

*1 But if you chose rice flour bread wrongly, the bread still fail even if you reselect the menu. (The initial working procedure is different.)

Install the wrong blade and start the main unit!

- ➔
- Press and hold " " button to stop the main unit. Reinstall the correct blade and restart the main unit. (The blade may stop rotating if it is not the correct one.)

Pull out the power plug!

- ➔
- Plug in again within 10 minutes after unplugging. The operation will be resumed.

 - Do not press " ".

Pressed " " accidently during operations!

- ➔
- Press " " to recover within 10 minutes.

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

■ Failed dough can be used again to make Pizza and Doughnuts.