USE AND CARE MANUAL

AUTOMATIC HOME BAKERY

HB-B201

IMPORTANT

• Keep this manual.
• Use only for bread, dough, jam and rice making.
• You must assume all risk for the installation, use, and results obtained from the Hitachi Home Bakery. Hitachi shall not be liable for incidental or consequential damages resulting from the installation, use, or performance of the Hitachi Home Bakery.
• Read important safety instructions carefully and understand them before using the Home Bakery.
• For assistance; call 1-800-241-6558 ext. 720

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IMPORTANT SAFEGUARDS

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

1. Read all instructions.
   Use Home Bakery as described in this manual.
2. Do not touch hot surface. Use handles.
3. Close supervision is necessary when Home Bakery is used by or near children.
4. Electrical shock can result from contact with water or other liquids.
   a. Do not use on a wet floor or in places that Home Bakery can be splashed with water.
   b. Do not immerse cords, plugs or main body of Home Bakery in water.
   c. Do not place in dishwasher.
5. Do not operate with damaged electrical cord, plug or after Home Bakery malfunctions or has been damaged in any way. Return Home Bakery to the nearest authorized service facility for examination, repair, or adjustment.
6. To prevent fire, do not use on a vinyl tablecloth, carpet or other surface not resistant to heat.
7. Injuries may result from the use of accessory attachments not recommended by manufacturer for Home Bakery.
8. Unplug from receptacle when not in use and before cleaning.
   Allow to cool before cleaning, installing or removing parts.
9. Do not use outdoors. Damage to Home Bakery could result.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place Home Bakery on or near a hot gas or electric burner, other hot surfaces, or in a heated oven; Home Bakery will be damaged.
12. Plug cord into the receptacle. To disconnect, turn control to "STOP", then remove plug from receptacle by pulling on the wall plug itself.
13. Extreme caution must be used when moving Home Bakery containing hot liquids.
14. Do not use Home Bakery for other than intended use. (Household use only.)
15. Preheating of Home Bakery is not necessary.

16. SAVE THESE INSTRUCTIONS.

MEANING OF SIGNAL WORDS

**DANGER** is used to indicate the presence of a hazard which can cause severe personal injury, death, or substantial property damage, if the warning is ignored.

**WARNING** is used to indicate the presence of hazard which will or can cause minor personal injury or property damage if the warning is ignored.
**WARNING**

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

- Keep the Home Bakery away from babies and children, as they may touch the control buttons. The Home Bakery will be hot during operation.

- Do not immerse the Home Bakery in water. It can cause electric shock and will damage the unit.

- Plug into a receptacle. AC 120 V 60 Hz only (maximum running current: 8 A). Do not use an extension cord or multi-plug receptacle.

- Do not use the Home Bakery where it is unstable.

- Do not use the Home Bakery on a non-heat resistant surface or, where it is exposed to the direct sunlight, or a source of heat.

- Do not place your face or hands near the Home Bakery. The Home Bakery will be hot during baking.

- Do not block the vents of the side of the Home Bakery. These vents ensure cooling of working parts.

- When baking is finished, use oven mitts or pot holder when taking out the bread pan. The bread pan, oven area, and the lid are hot.
CAUTION

• Do not place anything over the Home Bakery, as it will cause deformation or discoloration of the lid.

• Do not block the vents on the side of the Home Bakery. These vents ensure cooling of working parts.

• Allow at least four inches (10 cm) for air space on each side of the Home Bakery.

• If you do not, surrounding walls will become discolored, because hot air blows from the openings of the Home Bakery.

• Do not deform the bread pan. The Home Bakery cannot make a good loaf of bread, as accurate temperature sensing cannot be accomplished if pan is dented.

• Be sure that the oven area is always kept clean. If you do not, crumbs will burn and could create problems.

• Be sure that the Home Bakery is always kept clean, and especially that there are no foreign objects in the bread pan. (Unplug the Home Bakery when cleaning.)

• Do not immerse the bread pan in water. It will cause the shaft to malfunction.

• Do not use the ingredients exceeding prescribed amount. It will cause some changes in the quality of bread, and bread will stick to inside of the lid or viewing window.
FEATURES

DIFFERENT LOAF SIZE
The Home Bakery lets you select three loaf sizes: small, medium or large.
You can bake the right amount of bread you need for the occasion.

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

You can choose from four recipes

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

Preset the program depending on your ingredients, and the Home Bakery does the rest; you can also set the delay timer.

BREAD RAPID
• BREAD RAPID is a speedy recipe for bread which is needed in a hurry.

It will bake in 2 hours and 50 minutes.
The timer's delay feature cannot be used.

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

A beeper tells you the proper time to add additional ingredients.
The timer's delay feature cannot be used.

DOUGH
• A recipe with which you can make a variety of bread types such as dinner rolls or French bread.
The timer's delay feature cannot be used.

Light or dark crust setting
You can set the color setting to LIGHT or DARK, depending on the type of crust you prefer. The MEDIUM setting is automatic.

Lock button blocks the other settings
After pressing the START button, press the LOCK button to block any other unwanted variations.
This means that it is impossible to accidentally press the STOP button and interrupt the baking cycle.
**BEFORE STARTING TO BAKE**

**INGREDIENTS USED FOR BAKING:**

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

**Compounding Ratio between Bread Flour and Water (or Milk)**

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

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

**Ingredients for Bread**

Add the raisins, walnuts, vegetables, and other additional ingredients for bread at four minutes before the kneading process is finished, it beeps three times to tell you exactly when to add these ingredients.

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

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

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**MAKING HOMEMADE BREAD WITH THE HOME BAKERY**

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

<table>
<thead>
<tr>
<th>Stage</th>
<th>Pre-knead</th>
<th>Rest</th>
<th>Knead</th>
<th>First rise</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Time</strong></td>
<td>7 minutes</td>
<td>5 minutes</td>
<td>16 - 24 minutes</td>
<td>60 - 70 minutes</td>
</tr>
<tr>
<td><strong>BREAD setting</strong></td>
<td>7 minutes</td>
<td>5 minutes</td>
<td>16 - 24 minutes</td>
<td>15 minutes</td>
</tr>
<tr>
<td><strong>DOUGH setting</strong></td>
<td>7 minutes</td>
<td>5 minutes</td>
<td>16 - 24 minutes</td>
<td>64 - 72 minutes</td>
</tr>
</tbody>
</table>

**Stage**

<table>
<thead>
<tr>
<th>Stage</th>
<th>Gas squeeze out</th>
<th>Second rise</th>
<th>Bake</th>
<th>Finish</th>
<th>Complete</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Time</strong></td>
<td>20 seconds</td>
<td>70 minutes</td>
<td>53 - 60 minutes</td>
<td>20 - 31 minutes</td>
<td></td>
</tr>
<tr>
<td><strong>BREAD setting</strong></td>
<td>20 seconds</td>
<td>45 minutes</td>
<td>55 minutes</td>
<td>20 - 28 minutes</td>
<td></td>
</tr>
<tr>
<td><strong>DOUGH setting</strong></td>
<td>--------</td>
<td>--------</td>
<td>--------</td>
<td>--------</td>
<td></td>
</tr>
</tbody>
</table>
DESCRIPTION

HANDLE
LID
(A REMOVAL)
AIR EXHAUST OPENING
VIEWING WINDOW
Allows you to view what is going on inside.
GUIDE
CONTROL PANEL

OUTER CASE

MIXING BLADE
install the mixing blade on the shaft.
HANDLE
GUIDE PROJECTION
BREAD PAN
SHAFT

APPLIANCE HANDLE
For easy transport.
MAIN BODY
VENTS
CORD
PLUG

ACCESSORIES

Combination measuring spoon
Medium (M)  Large (L)

Use:
Small (S) — for salt
Medium (M) — for dry yeast
(approx. 5ml, equivalent size to teaspoon)
Large (L) — for dry milk and sugar
(approx. 15ml, equivalent size to tablespoon)

Measuring cup - for water and bread flour

Cookbook
Inner lid for rice
(Only for cooking rice)

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

![Control Panel Diagram]

- **START light**: This light turns on when the START button is pressed, and turns off when the STOP button is pressed.

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

<table>
<thead>
<tr>
<th>Button</th>
<th>Function</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 CYCLE</td>
<td>Press this button when selecting the <strong>KNEAD</strong> and <strong>FIRST RISE</strong> or <strong>KNEAD</strong>. Each time pressing this button, the next cycle appears. By not changing the cycle, the cycle is set until finished. If you want to change the cycle to <strong>FINISH</strong> during the operation of <strong>KNEAD</strong> and <strong>FIRST RISE</strong> or <strong>KNEAD</strong>, press this button once more for at least half a second.</td>
</tr>
<tr>
<td>2 MENU</td>
<td>Press this button for the menu you want, <strong>BREAD</strong>, <strong>BREAD RAPID</strong>, <strong>MIX BREAD</strong>, <strong>JAM</strong> or <strong>RICE</strong>. Each time you press this button, the next menu appears. (When you plug cord into the receptacle, the first menu shows <strong>BREAD</strong>.)</td>
</tr>
<tr>
<td>3 BREAD COLOR</td>
<td>Press this button if you want to change the degree of browning. When pressing this button, the browning stage switches to <strong>LIGHT</strong> or <strong>DARK</strong>. By not changing the bread color, the bread will be baked on <strong>MEDIUM</strong>.</td>
</tr>
<tr>
<td>4 LOCK</td>
<td>If you want to block the setting buttons after the <strong>START</strong> button has been pressed, simply press the <strong>LOCK</strong> button. When the baking process has finished, the <strong>FINISH</strong> indication displays and the lock function is automatically turned off. If you wish to release the lock function, press the <strong>LOCK</strong> button again for at least half a second.</td>
</tr>
<tr>
<td>5 TIMER</td>
<td>The delay time can be set on the timer by means of the arrows pointing up and down. For <strong>BREAD</strong>: from 4 hours and 20 minutes up to 13 hours. For <strong>RICE</strong>: from 1 hour and 20 minutes up to 13 hours.</td>
</tr>
<tr>
<td>6 START</td>
<td>Press the <strong>START</strong> button when you want to start baking immediately and also to start the timer function with a preset delayed time.</td>
</tr>
</tbody>
</table>
| 7 STOP    | Press the **STOP** button as follows:  
  1. Press a wrong button accidentally;  
  2. Cancel or change the delay time on the timer;  
  3. Cut off the power supply to the home bakery.  
If the lock-function has been activated, release this function before pressing the **STOP** button. (See step 4 **LOCK**.) |
HOW TO USE

Baking Bread  Press MENU button to BREAD. From start to finish 4 hours and 10 minutes.

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Size (Large: 5 lb/2268g of loaf bread)</th>
<th>Medium (3.9 lb/1775g of loaf bread)</th>
<th>Small (1.7 lb/793g of loaf bread)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tap water (lukewarm)</td>
<td>1 1/4 measuring cups (9 1/4 oz/270ml)</td>
<td>3/4 measuring cup (6 1/4 oz/180ml)</td>
<td>3/8 measuring cup (3 1/8 oz/100ml)</td>
</tr>
<tr>
<td>Bread flour</td>
<td>3 measuring cups (17 1/2 oz/375g)</td>
<td>2 measuring cups (12 1/2 oz/250g)</td>
<td>1 measuring cup (6 1/2 oz/125g)</td>
</tr>
<tr>
<td>Salt</td>
<td>8 (S) spoon (1/2 oz/6g)</td>
<td>6 (S) spoon (1/2 oz/4g)</td>
<td>4 (S) spoon (1/2 oz/2g)</td>
</tr>
<tr>
<td>Sugar</td>
<td>3 (L) spoon (1 oz/28g)</td>
<td>2 (L) spoon (1/2 oz/14g)</td>
<td>1 (L) spoon (1/2 oz/7g)</td>
</tr>
<tr>
<td>Dry milk</td>
<td>1 1/2 (L) spoon (1 oz/21g)</td>
<td>1 (L) spoon (1/2 oz/5g)</td>
<td>1/2 (L) spoon (1/2 oz/3g)</td>
</tr>
<tr>
<td>Butter</td>
<td>1 1/2 (L) spoon (1 1/2 oz/23g)</td>
<td>1 (L) spoon (1 oz/15g)</td>
<td>1/2 (L) spoon (1/2 oz/8g)</td>
</tr>
<tr>
<td>Dry yeast (no prefermentation type)</td>
<td>1~1 1/2 (M) spoon (1 oz/3g)</td>
<td>1~1 1/2 (M) spoon (1 oz/3g)</td>
<td>1/2 (M) spoon (1/2 oz/1.5g)</td>
</tr>
</tbody>
</table>

- Teaspoon can be used for measuring instead of (S) spoon or (M) spoon.
- Tablespoon can be used for measuring instead of (L) spoon.
- 1 (M) spoon (1 oz) of dry yeast is standard for a large loaf. However, should the bread not rise sufficiently, the yeast amount can be increased to 1 1/2 (M) spoons (1 1/2 oz).

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

1. Remove the bread pan from the Home Bakery and install the mixing blade:
   - Open the lid and remove the bread pan by lifting the handle.
   - Install the mixing blade on the shaft inside the bread pan as the following figure shows.

⚠️ WARNING
Use the Home Bakery where it is stable and level.
- Make sure the mixing blade is securely attached. If the mixing blade releases during operation, the dough will not be kneaded properly.
2 Place all ingredients in the bread pan:

[NO DELAY]
- Place all ingredients in the bread pan, then go to instruction 3.

[DELAYED BAKING]
- Pour tap water into the bread pan, add the bread flour, salt, butter, and dry milk, then place the dry yeast ON THE TOP of the bread flour. Do not mix after placing the dry yeast.
  (When using the bread mix, pour tap water into the bread pan first, then bread mix and place the dry yeast on the top of the bread mix.)

![Water](Lukewarm) → ![All ingredients except DRY yeast] → ![DRY yeast on top of flour away from water.]

3 Placing the bread pan into the Home Bakery:
- Put the bread pan into the Home Bakery, making sure the guide projection fits into the guide on the Home Bakery.
- Push the bread pan down as indicated in the figure below, and it will click into place. Push the handle down and back.

![Guide projection] → ![Click] → ![Guide]

4 Closing the lid:
- Using the handle, close the lid until it clicks audibly.

![Click]

**NOTE:** If you plan to use the timer’s delay feature, the yeast must be kept dry away from water. (See instruction 2-2)
- If the yeast gets wet, it will ferment in advance and the dough will not rise when supposed to.

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

- If the lid is not properly closed, your bread will not bake properly.
5 Plug the Home Bakery into a receptacle:
The BREAD light turns on.

6 Starting the Home Bakery:

**NO DELAY**

Push the START button.

- **PRE-KNEAD**
  Notice the START light turns on and the unit is running. Notice the time left for the bread to be finished is displayed \[4:10\] and is counting down.

- **REST**

- **KNEAD**

- **FIRST RISE**

- **GAS SQUEEZE OUT**

- **SECOND RISE**

- **BAKE**
  When the time reaches approximately \[120\], the Home Bakery starts the baking cycle.

- **FINISH**
  The FINISH indication flashes and cooling starts.

- **COMPLETE**
  When the baking process has been completed, the FINISH indication stops flashing and stays lit. The beeper will sound three times telling you the bread is done. Notice \[\] on the timer display.

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

- **Unlocking**
  Press the LOCK button to block the setting function after the START button has been pressed.

- **Completion**
  If the Home Bakery does not start to work after the START button has been pressed, check the troubleshooting guide on pages 29 and 30.

- **Reminder**
  Remember that the Home Bakery remains hot until the FINISH indication stops flashing.
NOTE: When the FINISH indication flashes, it means that the baking process has terminated. When removing the bread pan, press the STOP button, and then use a pot holder or a oven mitts to lift the lid and remove the bread pan.
(But be careful as the Home Bakery and the bread pan are very hot!)
Then take the bread out of the bread pan, and place it on a wire rack to cool, if you do not want to cut it warm.

**USING THE DELAY TIMER**

The timer cannot be used in conjunction with the "BREAD RAPID," "MIX BREAD," "KNEAD," "KNEAD and FIRST RISE," and "JAM" setting.

The time that the bread is baked and ready to serve can be set by using the delay timer. You can adjust the delay timer from 4 hour and 20 minutes to 13 hours, in 10 minutes interval.

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

1. Pressing the \( \text{\textbullet at Timer} \) button once will cause \( \text{\textbullet at Timer} \) to appear.

2. Keep pressing the \( \text{\textbullet at Timer} \) button until \( \text{\textbullet at Timer} \) is shown FLASHING.

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

The timer counts down by the minute.

Using of the \( \text{\textbullet at Timer} \) button:
- If you pass the time that you wanted, push button to go back.
- If you keep pressing \( \text{\textbullet at Timer} \) button, \( \text{\textbullet at Timer} \) will be displayed. This is the longest time the timer can be set.
- Keep the button pressed down, the timer will run back in 10 minute intervals.
When baking has been completed, remove the bread pan from the Home Bakery.
After the beeping sound stops, press the STOP button, open the lid, and remove the bread pan by the handle.

Use mittens or dishcloth when removing the bread pan. The bread pan, oven area, and lid are hot.

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

If the mixing blade comes out attached to the bread, remove it with tongs or a towel.

WARNING

It is hot!

If the mixing blade remains inside the bread pan, see page 22, Maintenance for further information.

After use
Always unplug the Home Bakery after each use.

CAUTION

For safety reasons, be sure to unplug the Home Bakery after each use.
If you only press the STOP button, the BREAD indicator light stays on and the START button could be pressed by accident.
If you want to bake bread in a hurry. Press MENU button to BREAD RAPID.

- Add extra dry yeast:

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Size</th>
<th>Large (1 1/2 lb/590g of loaf bread)</th>
<th>Medium (14 oz/395g of loaf bread)</th>
<th>Small (7 oz/200g of loaf bread)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tap water</td>
<td>1 1/2 measuring cups</td>
<td>3 measuring cups (13 1/4 oz/375g)</td>
<td>2 measuring cups (8 1/2 oz/250g)</td>
<td>1 measuring cup (4 1/2 oz/125g)</td>
</tr>
<tr>
<td>(lukewarm)</td>
<td>(9 1/4 fl oz/270ml)</td>
<td>(1 1/4 oz/21g)</td>
<td>(1 oz/14g)</td>
<td>(1/2 oz/7g)</td>
</tr>
<tr>
<td>Bread flour</td>
<td>3 (L) spoons (1 1/2 oz/8g)</td>
<td>2 (L) spoons (1 oz/5g)</td>
<td>1 (L) spoon (1/2 oz/3g)</td>
<td>(1/2 oz/8g)</td>
</tr>
<tr>
<td>Salt</td>
<td>1 1/2 (S) spoon (1/2 oz/6g)</td>
<td>1 (S) spoon (1/2 oz/4g)</td>
<td>(1/2 oz/2g)</td>
<td>(1/2 oz/2g)</td>
</tr>
<tr>
<td>Sugar</td>
<td>3 (L) spoons (1/4 oz/21g)</td>
<td>2 (L) spoons (1/2 oz/14g)</td>
<td>1 (L) spoon (1/2 oz/7g)</td>
<td>(1/2 oz/7g)</td>
</tr>
<tr>
<td>Dry milk</td>
<td>1 1/2 (L) spoons (1 1/2 oz/8g)</td>
<td>1 (L) spoon (1/2 oz/5g)</td>
<td>(1/2 oz/3g)</td>
<td>(1/2 oz/3g)</td>
</tr>
<tr>
<td>Butter</td>
<td>1 1/2 (L) spoons (1 1/2 oz/23g)</td>
<td>1 (L) spoon (1/2 oz/15g)</td>
<td>(1/2 oz/8g)</td>
<td>(1/2 oz/8g)</td>
</tr>
<tr>
<td>Dry yeast</td>
<td>2 (M) spoons (1/2 oz/6g)</td>
<td>2 (M) spoons (1/2 oz/6g)</td>
<td>(1/2 oz/6g)</td>
<td>(1/2 oz/6g)</td>
</tr>
</tbody>
</table>

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

From removing the bread pan to plugging in the Home Bakery, follow the same procedures for BREAD (1 through 5, on page 9 to 11).

6 Starting the Home Bakery:

1. Select the BREAD RAPID setting.
2. Press the START button.

- Make sure you select BREAD RAPID.
- If the Home Bakery does not start to operate when the START button has been pressed, check the troubleshooting guide on pages 29 and 30.
- For browning control and lock function, see the notes under BREAD.

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

How to make raisin bread

Press MENU button to MIX BREAD. From start to finish use the same ingredients as for normal bread, and add the fruit to the dough during the KNEAD phase.

<table>
<thead>
<tr>
<th>Loaf size</th>
<th>Large</th>
<th>Medium</th>
<th>Small</th>
</tr>
</thead>
<tbody>
<tr>
<td>Amount of raisins</td>
<td>$\frac{1}{2}$ measuring cup (3¾ oz)</td>
<td>$\frac{1}{4}$ measuring cup (2¾ oz)</td>
<td>$\frac{1}{6}$ measuring cup (1¾ oz)</td>
</tr>
</tbody>
</table>

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

From removing the bread pan to plugging in the Home Bakery, follow the same procedures for BREAD (1 through 5 on page 9 to 11).

Starting the Home Bakery:

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

**PRE-KNEAD**

The START light turns on, the timer counts down by the minute. The timer counts down by the minute.

**REST**

The timer counts down by the minute.

**KNEAD**

Add the raisins etc. when the beeper sounds.

- Make sure that you select MIX BREAD setting. If you forget, the beeper will not tell you when to add the raisins (or other fruits).
- For browning control and lock function, see the note under BREAD.
- Add the raisins evenly. If you add all the raisins at the same time, they will all be in one clump when the bread is finished.
- Do not add the raisins before the 3 beeping sounds. If you do, you will not have RAISIN BREAD but crushed raisin bread or raisin colored bread without a raisin to be found and dough that contains raisins may not rise sufficiently.
- If you prefer some of the raisins to be crushed, these should be added to the ingredients at the start of the BREAD phase and will be automatically baked. The color of the finished bread will be darker.

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

Preparing the dough

Press CYCLE button to "KNEAD" or "KNEAD and FIRST RISE". From start to finish KNEAD only: 30 minutes.

KNEAD and FIRST RISE: 1 hour and 40 minutes

Please check with the enclosed "COOKBOOK" for information on preparing ingredients for various types of bread and doughs that can be made using the "KNEAD" only or "KNEAD and FIRST RISE" setting.

NOTE: The timer's delay feature cannot be used for "KNEAD" and "KNEAD and FIRST RISE" setting.

From removing the bread pan to plugging in the Home Bakery, follow the same procedures for BREAD (1 through 5, on page 9 to 11).

6 Starting the Home Bakery:

Select the "KNEAD" only or "KNEAD and FIRST RISE" (CYCLE button) setting.

For KNEAD only setting, FIRST RISE display does not appear.

Press the START button.

The START light turns on, the time, for KNEAD and FIRST RISE, for KNEAD only, to the end of the first rise time appears, and the Home Bakery starts kneading.

The timer counts down by the minutes.

When the first rise or knead is finished, the FINISH indication is displayed and the beeper will sound three times telling you the dough is ready.

Notice on the timer display.

For KNEAD only setting, FIRST RISE display does not appear.

7 To take dough out:

Push the STOP button, open the lid and remove the bread pan by the handle.

Gently take the dough out. Carefully take out the mixing blade.

CAUTION

Be sure to unplug this unit after each use.

Now you can shape the dough as you wish. Let it rise in a warm place and bake it in your oven.
HOW TO USE

Making Jam

Press MENU button to JAM.
From start to finish 1 hour and 20 minutes.

- Strawberry Jam

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Strawberry</td>
<td>9 1/2 oz</td>
</tr>
<tr>
<td>Sugar</td>
<td>3/8 measuring cup (3 oz)</td>
</tr>
<tr>
<td>Lemon Juice</td>
<td>1 tablespoon (15ml)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>NOTES:</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. The quality of homemade jam will vary slightly, depending on the room temperature, size of strawberries and the degree of freshness.</td>
</tr>
<tr>
<td>2. Use exact amounts of ingredients in the order listed in the use and care manual or the cookbook.</td>
</tr>
<tr>
<td>3. To change the texture of the jam, add pectin (1/2 to 1 1/2 teaspoons)</td>
</tr>
</tbody>
</table>

1 Preparation

- Remove calyxes (stem or greenery).
- Cut strawberries into halves or quarters (approximately 20 mm or 3/4 inch cubes).
- Squeeze the juice from a lemon.

2 Remove the bread pan and install the mixing blade as following directions for Baking Bread, on page 9.

3 Put the strawberries and sugar in the bread pan, and shake it up and down to mix them.
- Wait until the sugar has been dissolved three minutes.
- Pour the lemon juice into the bread pan.

4 Place the bread pan into the Home Bakery.
Close the lid.
Plug the Home Bakery into the receptacle.
(Follow the directions for Bread Baking, steps 3 through 5, on page 10 and 11.)

5 Starting the Home Bakery:

Select the JAM menu by pressing MENU button.

Press the START button.

- PRE-HEATING — The START light turns on, the time to completion of heating appears, and the Home Bakery starts pre-heating.

- HEATING — The Home Bakery starts heating and the mixing blade turns intermittently.

- FINISH — The FINISH indication flashes quickly and cooling starts.

- COMPLETE — When the process of making jam has been completed, the beeper will sound three times telling you the jam is ready. Notice on the timer display.
HOW TO USE

6 Remove the jam.
   • After the beeping sound stops, press the STOP button, open the lid, and remove the bread pan by the handle.
   • Loosen the jam from the bread pan.

7 After use
   Always unplug the Home Bakery after each use.

- IMPORTANT NOTICE
  Clean the bread pan surface immediately after making jam. Failure may cause damage to the non-stick coating by remaining jam.

Making Steamed Rice

Press MENU button to RICE.
The process time from start to finish is as follows:
The time shown below varies somewhat depending on room and water temperature.

<table>
<thead>
<tr>
<th>Amount of Rice</th>
<th>¾ Measuring cup 5½ oz (0.18 l)</th>
<th>1½ Measuring cups 10½ oz (0.36 l)</th>
<th>2½ Measuring cups 15¾ oz (0.54 l)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Time</td>
<td>40 min.</td>
<td>45 min.</td>
<td>52 min.</td>
</tr>
</tbody>
</table>

1 Preparations
   • Be sure to measure the correct amounts of rice and tap water.
   • Use measuring cup supplied by Hitachi.
   • Wash the rice in another pan, not the bread pan.

- IMPORTANT NOTICE
  If rice is washed in the bread pan, the non-stick coating could be damaged or become discolored.

2 Remove the bread pan.
   (Be sure that the mixing blade has been removed.)

3 Put the washed rice in the bread pan.
   Pour tap water into the bread pan by referring to the level scale marked on the bread pan.

- Level Scale to Amount of Rice

<table>
<thead>
<tr>
<th>Amount of Rice</th>
<th>¾ Measuring cup 5½ oz (0.18 l)</th>
<th>1½ Measuring cups 10½ oz (0.36 l)</th>
<th>2½ Measuring cups 15¾ oz (0.54 l)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Level Scale for Tap Water</td>
<td>1</td>
<td>2</td>
<td>3</td>
</tr>
</tbody>
</table>

Example: 15¾ oz of Rice
   Pour tap water into the bread pan up to the level scale 3.

4 Place the bread pan into the Home Bakery.
   (Follow the directions for Bread Baking step 3 on page 10.)
5 Put the inner lid on the bread pan.
Make sure the inner lid is securely attached.
If cooked rice without the inner lid, the boiled water will overflow.

6 Close the lid
Plug the Home Bakery into a receptacle.
(Follow the directions for Bread Baking, steps 4 and 5 on page 10 and 11.)

7 Starting the Home Bakery
- Select the RICE menu by pressing MENU button.

- Press the START button.
  - **COOKING** - The START light turns on, and the Home Bakery starts cooking. Notice the time left for the rice to be finished is not displayed during cooking.
  - **STEAMING** - When the time reaches 5, starts the steaming.
  - **COMPLETE** - When the steaming process has been completed, the FINISH indication displayed, and the beeper will sound three times telling you the rice is done.

8 Remove the rice.
- After the beeping sound stops, press the STOP button, open the lid, and remove the bread pan by the hande.
- Remove the inner lid, and loose the cooked rice.
  If you do not press the STOP button after the beeping sound stops, the cooked rice will be kept warm for 1 hour.

- **IMPORTANT**
  - Remove the inner lid carefully so that the steam which has condensed on the surface of the inner lid, does not drip and burn you.
  - Use mittens or dishcloth when removing the bread pan and the inner lid.

9 After use
Always unplug the Home Bakery after each use.
1. Use only fresh ingredients
   Store the flour in place free from moisture. Use the package as quickly as possible after opening.

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

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

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

3. To ensure tasty bread:
   - When eating:
     Enjoy it toasted or freshly sliced. Refer to cookbook included to enjoy variety of home baking recipes.
   - When eating later:
     Wrap the bread in a plastic bag to prevent it from drying out.

   When storing
   After cooling the bread completely, wrap it in foil or a plastic bag.
   For 2 or 3 days’ storage, wrap well and store homemade bread in a refrigerator.

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

### When the START button is pressed:

<table>
<thead>
<tr>
<th>Display</th>
<th>Cause</th>
<th>How to reset</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bread pan</td>
<td>There is no bread pan in the Home Bakery, or the bread pan has not been properly positioned.</td>
<td>Put the bread pan in the Home Bakery again; you should clearly hear a click. Check that the display [BREAD PAN] is no longer showing, and press the START button again.</td>
</tr>
<tr>
<td>and bread beep</td>
<td>The oven area is hot (above 100°F/38°C).</td>
<td>Open the lid to cool the oven area for 30 minutes to 1 hour. If the ventilating is finished, START again after 5-10 minutes. When the [HIGH] indication goes out, press the START button.</td>
</tr>
<tr>
<td>and bread beep beep</td>
<td>The oven area is cool (under 85°F/30°C).</td>
<td>Remove the unit to a warm place.                 When the [LOW] indication goes out, press the START button.</td>
</tr>
</tbody>
</table>

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

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

FIRST STEP

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

METHOD OF DETACHING THE MIXING BLADE

- The mixing blade may become hard to detach from the shaft as it sticks.
- Immediately after removing the baked bread, pour water or tepid water into the bread pan. Leave it for 30 minutes to loosen, then detach the mixing blade.
  (If you leave the mixing blade in the bread pan, it becomes harder to detach.)
- If you cannot remove the mixing blade, follow the steps:
  1. Pour hot tap water in the bread pan.
  2. Leave it for 30 minutes and more.
  3. Remove the mixing blade.

MAIN BODY, LID

- Wipe with well wrung dishcloth. Do not immerse in water or splash water, as they may become the cause of malfunction or electric shock.

  You can remove the lid by opening it up to 45 degrees of angle and pull it upward.

CAUTION

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

  Scrubbing brush

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

- Be sure that the oven area is always kept clean.
- Do not use the Home Bakery without rubber gasket inside the inner case.

  Coupling

  Sensor
  Wipe very gently, avoid knocking.

  Rubber gasket

  If you remove the rubber gasket, it will cause excess noise. Wash the rubber packing with soft material like sponge and let it dry.
- After using, UNPLUG and gently wipe out crumbs or dust in the oven area with well wrung dishcloth.
  Coupling: clean soiling with a tissue paper.
BREAD PAN

- Wash the shaft with soft material like sponge, to prevent damage to the seal packing and let it dry.

MIXING BLADE TREATED WITH FLUOROCARBON

- Wash with a soft material like sponge, and let it dry.

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

- After immersing it in water for a while, clean it by using a soft toothbrush.

BREAD PAN AND MIXING BLADE

IN ORDER TO PREVENT DAMAGE TO THE FLUOROCARBON RESIN COATING

- DO NOT USE METALLIC BOWLS, KNIFE, FORKS, ETC.

- Be sure to clean after each use.

After continued use, some slight amount of discoloration may take place due to the action from the moisture and steam. This will not mar any change in color of the resultant bread.

STORING THE HOME BAKERY

Dry the Home Bakery before storing.

- Be sure that all nonexistent parts are clean, and completely closed completely.

Be sure to close the lid.

Do not store near a high temperature or humidity. This may damage the seal.