

Hitachi

AUTOMATIC HOME BAKERY HB-B301

"Bread Master,"

USE AND CARE MANUAL

IMPORTANT

- Keep this manual.
- Use only for bread, dough, jam and cake 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.

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For more information
call 1-800-241-6558
EXT-customer service (USA only)



Visit us at
www.breadmakerguru.com
for automatic breadmaker
instruction manuals,
kneading paddles
&
bread pans.
Or
email us at:
breadmakerguru@yahoo.com
Happy Breadmaking!

IMPORTANT SAFEGUARDS

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


WARNING


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.

CAUTION

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. (House use only.)
15. Preheating of Home Bakery is not necessary.
16. **SAVE THESE INSTRUCTIONS.**

MEANING OF SIGNAL WORDS

 WARNING 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.

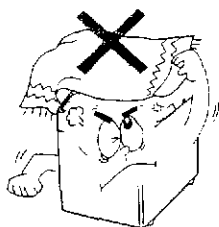
 CAUTION is used to indicate the presence of a hazard which will or can cause minor personal injury or property damage, if the caution is ignored.

⚠ CAUTION

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.

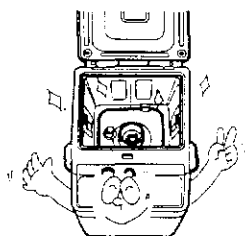
(USA only)

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

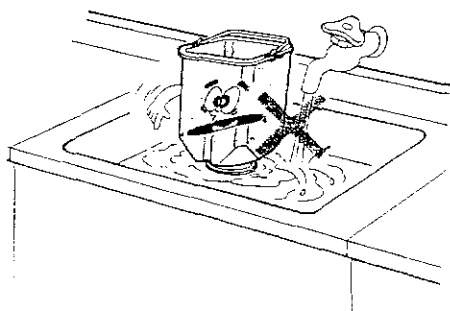


Use only for bread, dough, jam and cake making.

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



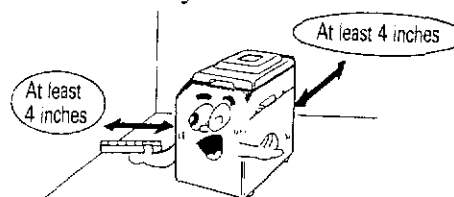
Do not immerse the bread pan in water. It will cause the shaft to malfunction.



Do not block the vents on the sides 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.

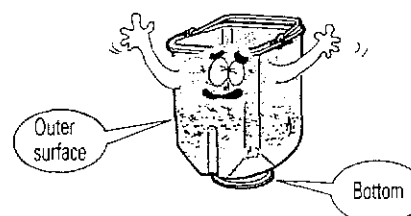
If you do not, surrounding walls will become discolored, because hot air blows from the openings on the Home Bakery.



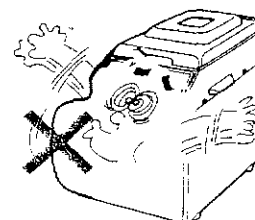
Do not deform the bread pan. The Home Bakery can not make a good loaf of bread, as accurate temperature sensing can not be accomplished, if the bread pan is distorted in shape.

Be sure that the Home Bakery is always kept clean, and especially that there are no foreign objects in the bread pan.

(Un-plug the Home Bakery when cleaning.)

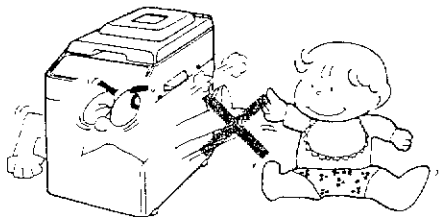


Use only prescribed amounts of ingredients. Over filling may cause the bread to stick to the inside of the lid or viewing window.

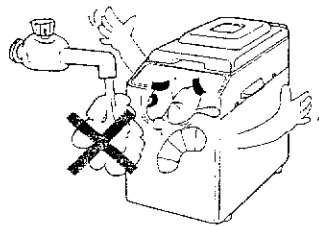


⚠ WARNING

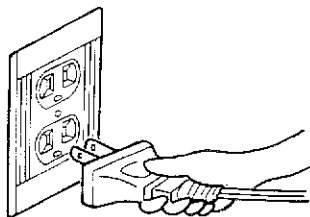
KeeP the Home Bakery away from babies and children, as they may touch the control buttons. The Home Bakery will be hot during operation.



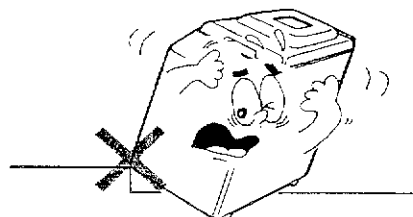
Do not immerse the Home Bakery in water. It can cause electric shock and will damage the unit.



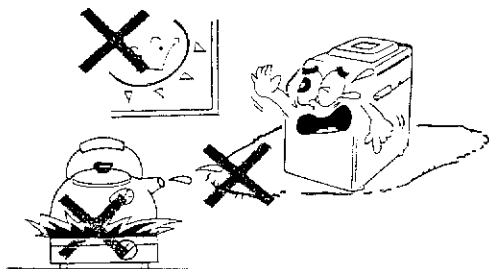
Plug into a receptacle: AC 120V 60Hz only (maximum running current: 9A). Do not use an extension cord or multi plug receptacle.



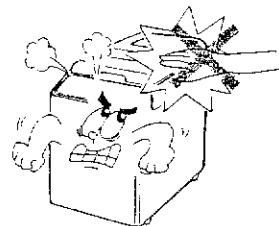
Do not use the Home Bakery where it is unstable.



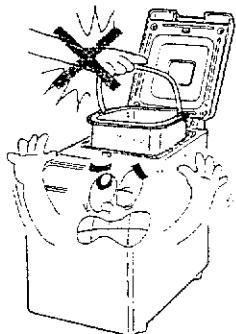
Do not use the Home Bakery on a non heat resistant surface or where it is exposed to the direct sunlight, or a source of heat.



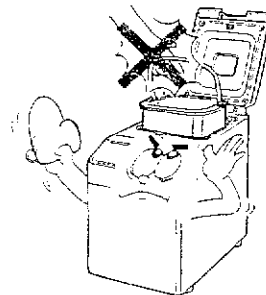
Do not place your face or hands near the Home Bakery. The Home Bakery will be hot during baking.



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



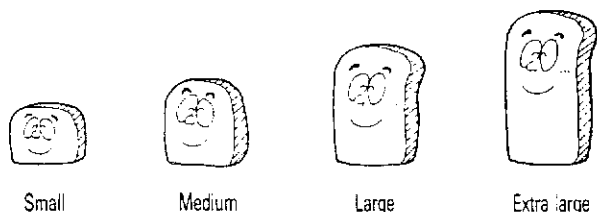
When baking is finished:
Use oven mitts or pot holder when taking out the bread pan.
The bread pan, oven area, and the lid are hot.



FEATURES

DIFFERENT LOAF SIZE

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



FOUR RECIPES OF MAKING BREAD

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 or wheat bran.

BREAD RAPID

BREAD RAPID is the speedy recipe for bread which is needed in a hurry. It will bake in 2 hours and 50 minutes.

MIX BREAD

For the adding of additional ingredients such as raisins, nuts or fruits to other breads recipes. A beeper sounds telling you the proper time to add those additional ingredients.

DOUGH (KNEAD only or until FIRST RISE)

This menu function is used to make a variety of bread types such as dinner rolls or French bread.

TIMER

(For BREAD Menu Only)

Just set it in the evening... and it's ready in the morning (or vice versa)

Delay time: from 4 hours and 20 minutes up to 13 hours.

JAM

Baking, stirring and cooling are performed automatically. You can have a delicious fresh jam in 1 hour and 55 minutes.

CAKE

Selection for either SPONGE CAKE or POUND CAKE menus are available. Chocolate Cake and Fruit Cake may also be made from these menus.

LIGHT, MEDIUM or DARK CRUST SETTING

(For BREAD, BREAD RAPID and MIX BREAD menus) You can select 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 SETTING

After pressing the **START** button, press the **LOCK** button. When the **LOCK** button is pressed, all other buttons will not function, if accidentally touched. To release locking function, simply press and hold **LOCK** button for two to three seconds.

BEFORE STARTING TO BAKE

INGREDIENTS USED FOR BAKING

DRY YEAST

This is what causes the bread to rise and the most important ingredient in bread making. When combined with sugar and water at the right temperature, the yeast generates carbon dioxide and makes the dough rise. The yeast used for the Home Bakery does not need preliminary fermentation. Fresh dry active yeast or fresh rapid rise yeast should be used. Fresh rapid rise yeast is especially recommended for bread rapid cycle. Once a package is opened, store it in the refrigerator to keep it active longer and it should be used as soon as possible. When using from the refrigerator, yeast should be brought to room temperature before using as it is numb and will not activate.

FLOUR

The gluten in wheat flour forms the framework that gives bread its structure. Bread flour is the most suitable because of its high protein content. In general, all purpose flour is used to bake cakes. Adding some flour, such as whole wheat, wheat bran, rye and barley, makes interesting textures and flavors to bread. You should combine them with bread flour, as they do not have enough gluten on their own to effect proper bread structure. Certain kinds of flour cannot withstand high temperatures and high humidity. Store flour in a cool, dry place.

SALT

Salt controls the action of the yeast and helps produce a firm dough, and also prevents overrising.

SUGAR

Sugar supports the fermentation process of the yeast, gives the bread taste and color, and keeps it soft. You can substitute honey or molasses (in same amount) for sugar.

FAT

Butter, margarine or shortening should be used at room temperature for best baking results. Fats prevent the bread from becoming hard and add flavor. Butter is the most suitable for the Home Bakery.

MILK PRODUCTS

Milk products such as dry milk and fresh milk are largely responsible for the shine and taste of the bread. Fresh milk cannot be used for delayed time baking with the Home Bakery.

TAP WATER

Tap water 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. For the best results of bread making, the water temperature should be 40°F to 77°F.

EGG

The flavor and aroma of the bread can be improved by including eggs in the recipe. They also help to give the bread a soft texture.



IMPORTANT NOTICE

Ratio of Flour and water (or milk)

The ratio of flour and water (milk) should be exactly the same as the values given in the manual. An excessive amount of flour as compared to water (milk) will reduce the quality of the bread, or cause the mixing blade to lock and the unit to malfunction. This will damage the Home Bakery. The overcurrent relay for the mixing motor is mounted in the Home

Bakery in order to protect an overload operation. When tripping this relay during kneading operation, the Home Bakery stops and the " - - " signal is indicated on the LCD (Liquid Crystal Display). Start the Home Bakery again as indicated in the following procedures.

- 1 ... Press the STOP button.
- 2 ... Remove the bread pan.
- 3 ... Remove the incorrect dough.
- 4 ... Follow the same procedures for BREAD, BREAD RAPID, MIX BREAD, KNEAD or FIRST RISE.

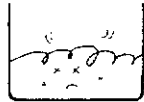



Ingredients for MIX BREAD






Four minutes before the kneading process is finished, the Home Bakery will alert by three beeper sounds which signals you to add additional ingredients such as raisins, vegetables or nuts etc. Be sure all shells, hard seeds or other foreign objects are removed

from the ingredients. The fluorocarbon coating on the bread pan will be scratched if hard objects such as candy, sugar, crystal sugar, frozen butter or ice are added.

PROCESS TIME

Making Bread

TIME \ PROCESS	1 Pre-knead	2 Rest	3 Knead	4 First rise
				
BREAD setting	7 minutes	5 minutes	16—24 minutes	60—70 minutes
MIX BREAD setting	7 minutes	5 minutes	16—24 minutes	15 minutes
BREAD RAPID setting	7 minutes	5 minutes	16—24 minutes	15 minutes
FIRST RISE setting	7 minutes	5 minutes	16—24 minutes	64—72 minutes
KNEAD setting	7 minutes	5 minutes	16—24 minutes	—

5 Gas squeeze out	6 Second rise	7 Bake	8 Finish	9 Complete
				
23 seconds	70 minutes	53—60 minutes	20—31 minutes	
23 seconds	45 minutes	55 minutes	20—28 minutes	
—	—	—	—	
—	—	—	—	

Making Jam

PROCESS	Pre-heating	Heating	Finish
TIME	15 minutes	80 minutes	20 minutes

Making Cake

TIME \ PROCESS	Pre-heating	Heating	Finish
Sponge cake	2 minutes	43 minutes	20 minutes
Pound cake	2 minutes	63 minutes	20 minutes

HOW TO MAKE DELICIOUS BREAD

1. Use only fresh ingredients.

Pay attention to the date of manufacture when buying flour and yeast. Stale or old ingredients affect aroma and height of bread.

2. Yeast.

Use dry active yeast, instant active yeast or rapid rise yeast which does not need preliminary fermentation. A small loaf may result according to the type, amount and freshness of the yeast. Once a package is opened, store it in the refrigerator to keep it active longer. Rapid Rise Yeast is recommended especially for the Bread Rapid cycle.

3. Measure the ingredients accurately.

Accurate measurements are essential to making delicious bread. Combination measuring spoon ((S), (M), (L) spoon) and measuring cup are provided with the Home Bakery.

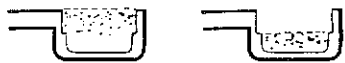
(S) spoon (= 5/8 teaspoon) should be used for salt-less bread. (When reducing the amount of salt, this spoon can be used instead of (M) spoon or teaspoon.)

(M) spoon should be used for measuring teaspoon ingredients.

(L) spoon should be used for measuring tablespoon ingredients.

Example:

(M) 1 1/2 teaspoons = 1 teaspoon + 1/2 teaspoon



4. Water temperature and room temperature.

Water temperature and room temperature are also essential to making delicious bread. The Home Bakery controls the dough temperature at the suitable range by ventilation and heating during kneading operation. However, cooling capacity is limited because of no refrigeration, so the Home Bakery controls the kneading period automatically in order to keep the temperature of the dough. Best temperature results are as indicated in the following conditions.

Room temperature: 59°F to 77°F

Water temperature: 40°F to 77°F

5. Cutting your bread (a small tip).

You will find that your bread is easier to cut, if you allow it to cool down enough to be picked up with your bare hands. Cut the bread with long backward and forward strokes of the knife; this is the trick of skillful bread slicing.

6. To ensure tasty bread.

When eating: Enjoy it toasted or freshly sliced.
To save unfinished bread: Wrap them in a plastic bag to prevent it from drying out.

When storing: After cooling the bread completely, wrap in foil or a plastic bag. For two or three days storage, wrap well and store it in the refrigerator. For longer storage, wrap well and store it in the freezer.

MAKING DELICIOUS BREAD

Before starting the Home Bakery, please check the following table to make delicious bread. The following results of making breads are based on Hitachi standard recipes.

Ingredients etc.	Best results/variations		Not rising well	Shorter than white bread
Yeast	Best result	Accurate measurement		
	Variation	Too much		
		Not enough	○	
	Best result	Fresh		
	Variation	The date expired	○	
	Types	Not need preliminary fermentation. Dry active or rapid/ quick rise yeast.		
Wheat flour	Variation	Need preliminary fermentation. Raw yeast.	○	
	Best result	Accurate measurement		
	Variation	Too much		
		Not enough	○	
	Best result	Fresh		
	Variation	Expired date of expiration	○	
	Types	Bread flour		
		100% all purpose flour	○	
		100% self rising flour	○	
		100% whole wheat flour		○
		Whole wheat flour plus bread flour		
		100% rye flour	○	
		Rye flour plus bread flour		○
		100% wheat bran	○	
		Wheat bran plus bread flour		○
		100% oat bran	○	
		Oat bran plus bread flour		○
Sugar	Best result	Accurate measurement		
	Variation	Too much		
		Not enough	○	
	Types	Granulated sugar		
		Brown sugar		○
		Brown granulated sugar	○	
		Honey		
		Molasses		
		Diet sugar	○	

Unsatisfactory results

Too much rising	Top collapse	Raw & heavy	Dark crust	Poor shape	Floury top	Smell of yeast	Stop knead operation
○	○					○	
		○					
		○				○	
		○				○	
○					○		* (1)
	○			○			
	○						
		○			○		
○			○				
			○				
			○				
			○				

NOTE:

Mark * (1): The overcurrent relay for the mixing motor will be activated. When tripping this relay, the Home Bakery stops and the " - -P " signal is indicated on the LCD. See details in page 6 "Ratio of flour and water (or milk)".

MAKING DELICIOUS BREAD

Ingredients etc.	Best results/ variations		Not rising well	Shorter than white bread
Fat Amount Types	Best result	Accurate measurement		
	Variation	Too much		
		Not enough	○	
	Butter			
	Vegetable oil			
Milk Amount Types	Shortening			○
	Margarine			○
	Accurate measurement			
	Too much/Not enough			
	Dry milk			
Salt Amount	Fresh milk			
	Skim/nonfat milk			
	Butter milk			○
	Condensed milk		○	
	Best result	Accurate measurement		
Water Temperature Amount	Variation	Too much	○	
		Not enough	○	
	Best result	40°F to 77°F		
Room temperature	Variation	Lukewarm water	○	
	Best result	Accurate measurement		
	Variation	Too much		
Keep warm period		Not enough	○	
	Best result	59°F to 77°F		
	Variation	Low temperature: 41°F to 58°F		
Room temperature		High temperature: Over 78°F	○	
	Best result	Within 30 minutes		
Keep warm period	Variation	Longer than minutes		

DESCRIPTION

HANDLE

LID
(REMOVABLE)

VIEWING WINDOW

Allows you to view what is going on inside.

AIR EXHAUST OPENING

CONTROL PANEL

OUTER CASE

PAN GUIDE

(Attach to Bread pan for extra large loaf)

MIXING BLADE

Install the mixing blade in the shaft.

HANDLE

GUIDE PROJECTION

BREAD PAN

SHAFT

APPLIANCE HANDLE

For easy transport.

MAIN BODY

VENTS

CORD

PLUG

ACCESSORIES



Measuring cup
for water and
bread flour

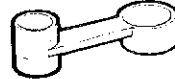


Bread knife



Cookbook

Large (L)
Medium (M)



Small (S)

Combination
measuring
spoon

Use:

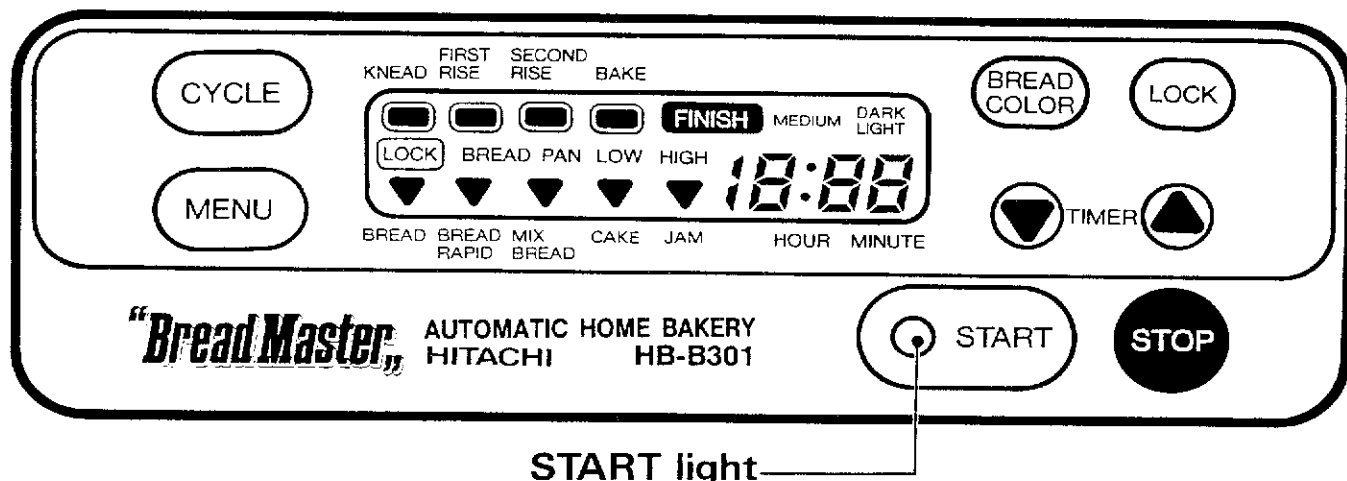
(S) spoon should be used for salt-less bread. (When reducing the amount of salt, this spoon can be used instead of (M) spoon or teaspoon.)

(M) spoon should be used for measuring teaspoon ingredients.

(L) spoon should be used for measuring tablespoon ingredients.

CONTROL PANEL AND FUNCTION

When buttons are pressed, the control panel beeps.



1. CYCLE

Press this button when selecting the "KNEAD and FIRST RISE" or "KNEAD". Each time you press 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 **BAKE** during the operation of "KNEAD and FIRST RISE" or "KNEAD", press this button once more for at least half a second.

2. MENU

Press this button for the menu you want, **BREAD, BREAD RAPID, MIX BREAD, CAKE** or **JAM**. Each time you press this button, the next menu appears. (When you plug the cord into the receptacle, the first menu shows **BREAD**.)

3. BREAD COLOR

Press this button, if you want to change the degree of browning. When pressing this button, the browning stage switches to **LIGHT** or **DARK**. By not changing the bread color, the bread will be baked on **MEDIUM**.

4. LOCK

If you want to block the setting buttons after the **START** button has been pressed, simply press the **LOCK** button. When the baking process has finished, the **FINISH** indication displays and the lock function is automatically turned off. If you wish to release the lock function, press the **LOCK** button again, and hold down for two or three seconds.

5. TIMER

The delay time can be set on the timer by means of the arrows pointing up and down. For **BREAD**: from 4 hours and 20 minutes up to 13 hours. For **CAKE** menu: Select the baking time by pressing **TIMER** button.
 ① For sponge cake: No pressing this button and the process time "1:25" appears on the timer display.
 ② For pound cake: Press the button and the process time "1:25" appears on the timer display.

6. START

Press the **START** button when you want to start baking immediately and also to start the timer function with a preset delayed time.

7. STOP

Press the **STOP** button as follows:
 ① When pressing a wrong button accidentally;
 ② To cancel or change the delay time on the timer;
 ③ To 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 BREAD MACHINE

Baking Bread

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

Ingredients	Measurement	Size			
		Extra large	Large	Medium	Small
Tap water	measuring cup	1 7/16	1 1/8	3/4	3/8
Bread flour	measuring cup	4	3	2	1
Salt	teaspoon	2	1 1/2	1	1/2
Sugar	tablespoon	4	3	2	1
Dry milk	tablespoon	2	1 1/2	1	1/2
Butter	tablespoon	2	1 1/2	1	1/2
Dry yeast (no prefermentation type)	teaspoon	2	1 1/2	1	1/2

Add extra dry yeast:

The standard amount of dry yeast is above table. However, should the bread not rise sufficiently, add 1/2 teaspoon yeast.

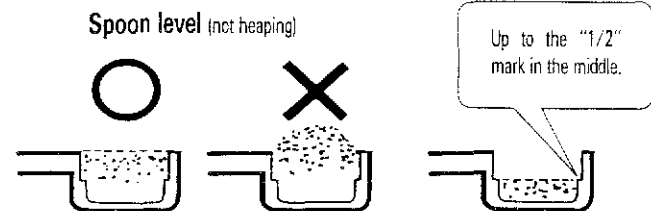
(M) spoon can be used for measuring instead of teaspoon.

(L) spoon can be used for measuring instead of tablespoon.

Be sure to use the spoon and cup included with this unit for all measuring!

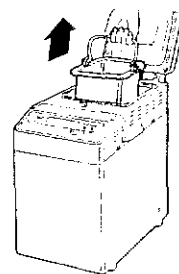
For best results, measure each ingredient precisely.

(1 measuring spoon means 1 level measuring spoon)

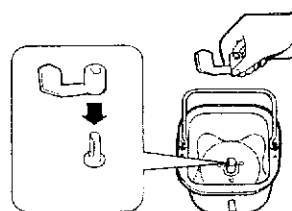


1 Remove the bread pan from the Home Bakery and install the mixing blade:

1 Open the lid and remove the bread pan by lifting the handle.



2 Install the mixing blade on the shaft inside the bread pan as shown in the right hand figure.



WARNING

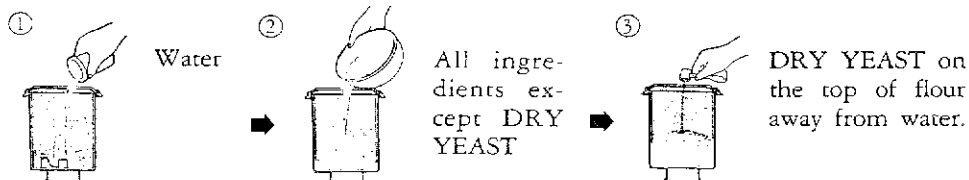
Use the Home Bakery where it is stable and level.

Make sure the mixing blade is securely attached. If the mixing blade is released 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.

≡ **TIMER DELAY 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.)

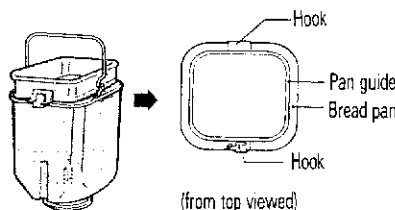


NOTE: If you plan to use the timer's delay feature, the yeast must be kept dry away from water. (See figure 2 — ③)

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

3 Attach the pan guide (only for extra large loaf bread):

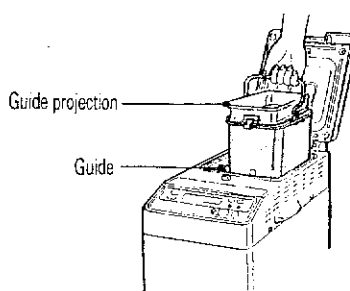
- 1 Place the pan guide on the top of bread pan.
- 2 Hook the pan guide with two hooks.



NOTE: If the pan guide is not attached, the dough will leak out from the bread pan and may block the air outlet in the oven chamber.

4 Placing the bread pan into the Home Bakery:

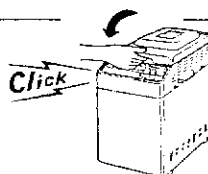
- 1 Put the bread pan into the Home Bakery, making sure the guide projection fits into the guide on the Home Bakery.
- 2 Push the bread pan down as indicated in the right hand figure, and it will click into place. Push the handle down and back.



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

5 Closing the lid:

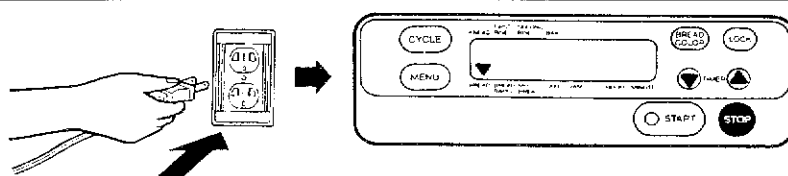
Using the handle, close the lid until it clicks audibly.



If the lid is not properly closed, your bread will not be baked properly.

6 Plug the Home Bakery into a receptacle:

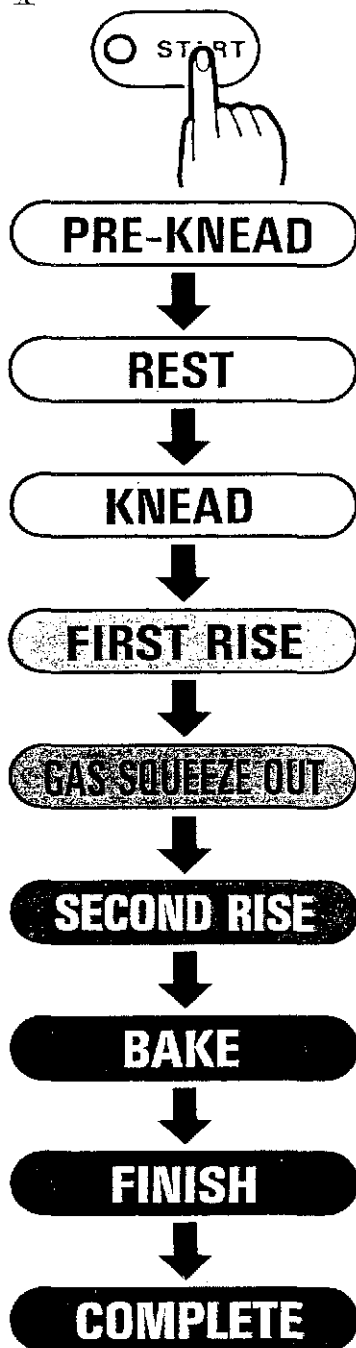
The **BREAD** light turns on.



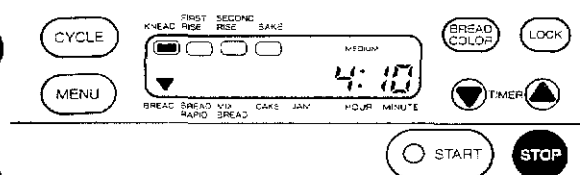
7 Starting the Home Bakery:

NO DELAY

1 Press the **START** button



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.

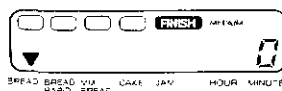


The timer counts down by the minute. Time to go. (**4:09** , **4:08** ,)

When the time reaches approximately **1:20** , the Home Bakery starts the baking cycle.

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

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 **0** on the timer display.



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

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

If the Home Bakery does not start to work after the **START** button has been pressed, check the **DISPLAY INDICATIONS** on page 26.


Remember that the Home Bakery remains hot until the **FINISH** indication has stopped flashing.

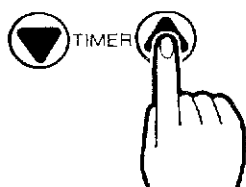
USING THE DELAY TIMER


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

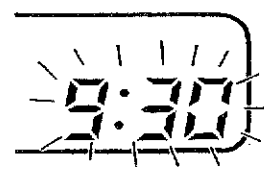
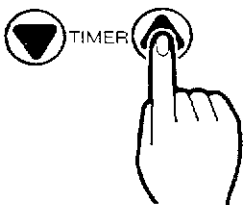
The time that the bread is baked and ready to serve can be set by using the delay timer. You can adjust the delay timer from 4 hours and 20 minutes to 13 hours, in 10 minute intervals.

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.

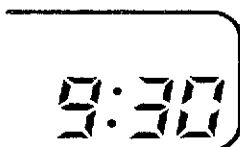
- 1 Pressing the  button once will cause **4:20** to appear.





- 2 Keep pressing the  button until **9:30** is shown FLASHING.




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



Using of the button.

If you pass the time that you wanted, push the  button to go back. If you keep pressing the  button, **13:00** will be displayed. This is the longest time the timer can be set. **12:50**, **12:40**

Keep the  button pressed down, the timer will run back in 10 minute intervals.

The timer counts down by the minute.

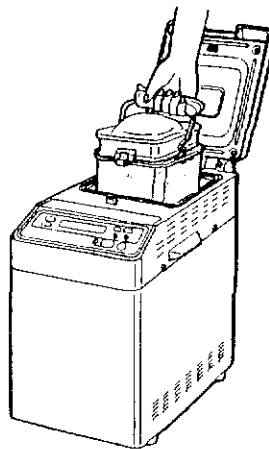
9:29, **9:28**

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 pot holders or oven mitts to remove the bread pan. (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.

8 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 oven mitts or pot holders when removing the bread pan, because the bread pan, oven area, and the lid are hot.

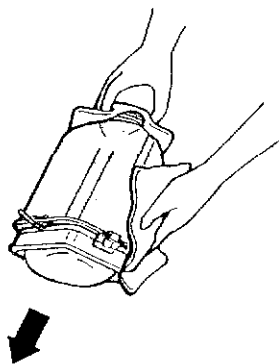


If you do not press the **STOP** button after the beeping sound stops, the ventilator will run for 30 minutes to keep the bread from getting soggy.

Do not put the hot bread pan on the lid of the Home Bakery or any other item that will be damaged or discolored from the heat!

9 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.



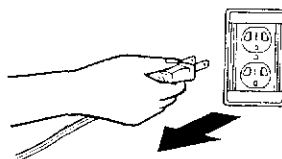
If the mixing blade comes out attached to the bread, remove it with tongs or a towel.

⚠ WARNING
It is hot!

If the mixing blade remains inside the bread pan, see page 27. **MAINTENANCE/CLEANING** for further information.

10 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** indication light remains on and the **START** button could be pressed by accident.

HOW TO USE BREAD RAPID MENU

If you want to bake bread in a hurry.

Press **MENU** button to **BREAD RAPID**. From start to finish 2 hours and 50 minutes.

Ingredients	Measurement	Size			
		Extra large	Large	Medium	Small
Tap water	measuring cup	1 7/16	1 1/8	3/4	3/8
Bread flour	measuring cup	4	3	2	1
Salt	teaspoon	2	1 1/2	1	1/2
Sugar	tablespoon	4	3	2	1
Dry milk	tablespoon	2	1 1/2	1	1/2
Butter	tablespoon	2	1 1/2	1	1/2
Dry yeast (no prefermentation type)	teaspoon	3	2	2	1

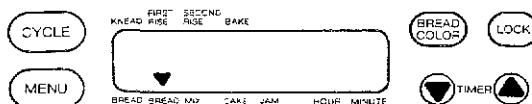
Bread with added fruit cannot be baked on the BREAD RAPID setting. The timer cannot be used in conjunction with the BREAD RAPID setting.

(M) spoon can be used for measuring instead of teaspoon.
(L) spoon can be used for measuring instead of tablespoon.

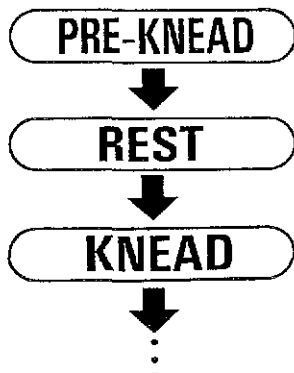
1~6 From removing the bread pan to plugging in the Home Bakery, follow the same procedures as BREAD. (on page 15 to 16).

7 Starting the Home Bakery:

1 Select the BREAD RAPID setting by pressing **MENU** button.

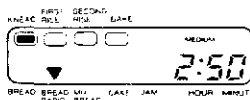


2 Press the **START** button.



The **START** light turns on, the time **2:50** to the end of baking time appears, and the Home Bakery starts kneading.

The timer counts down by the minute.
(**2:49**, **2:48**,)



Make sure you select **BREAD RAPID**.

If the Home Bakery does not start to operate after the **START** button has been pressed, check the **DISPLAY INDICATIONS** on page 26.

For browning control and lock function, see the notes under **BREAD** on page 17.

8~10 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 MIX BREAD MENU

How to make raisin bread.

Press **MENU** button to **MIX BREAD**. From start to finish 4 hours and 10 minutes.

Loaf size	Extra large	Large	Medium	Small
Amount of raisins	5/8 cup	1/2 cup	1/4 cup	1/8 cup

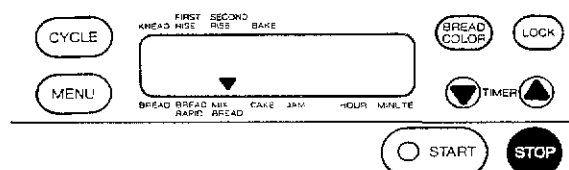
Use the same ingredients as for normal bread, and add the fruit to the dough during the KNEAD phase.

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

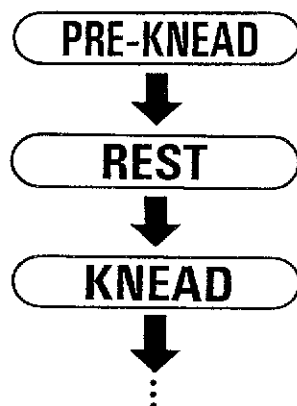
1~6 From removing the bread pan to plugging in the Home Bakery, follow the same procedures as BREAD. (1 through 6 on page 15 to 16).

7 Starting the Home Bakery:

1 Select the MIX BREAD setting by pressing **MENU** button.



2 Press the **START** button.



The **START** light turns on, the time **4:10** to the end of baking appears, and the Home Bakery starts kneading.

The timer counts down by the minute. (**4:09**, **4:08**)



3 Add the raisins etc. when the beeper sounds.

After about 25 minutes from the start and four minutes before the kneading is finished, it sounds three times to tell you to add raisins. Open the lid and sprinkle raisins quickly and evenly over the dough. Opening the lid at this time will not stop the kneading, so be careful!

After adding the raisins, quickly close the lid to prevent heat loss.

Make sure that you select MIX BREAD setting. If you forget this setting, 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 on page 17.

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 three beeping sounds.

If you do so, 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).

8~10 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 DOUGH CYCLE

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 "COOK BOOK" for information on preparing ingredients for various types of bread and dough 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.

1~6 From removing the bread pan to plugging in the Home Bakery, follow the same procedures for BREAD. (1 through 6 on page 14 to 16).

7 Starting the Home Bakery:

1 Select the **"KNEAD"** only or **"KNEAD and FIRST RISE"** setting by pressing **CYCLE** button.

2 Press the **START** button.


PRE-KNEAD

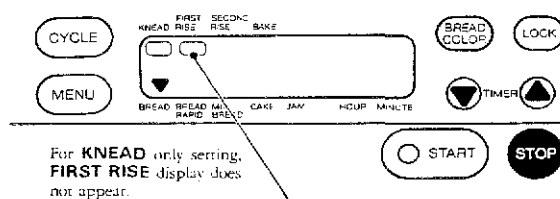
REST



KNEAD

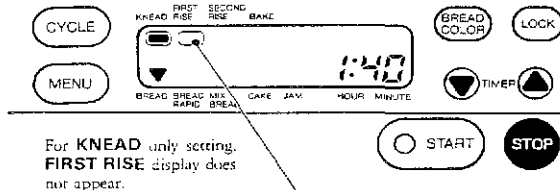
FIRST RISE



COMPLETE

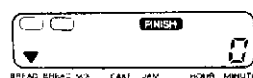
When the first rise or knead is finished, the **FINISH** indication is displayed and the beeper will sound three times telling you the dough is ready. Notice  on the timer display.



The **START** light turns displays, 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 minute. (, )



Make sure that you select **"KNEAD"** only or **"KNEAD and FIRST RISE"** setting.

For browning control and lock function, see the notes under BREAD.

If you want to change the cycle to BREAD during the operation of **"KNEAD and FIRST RISE"** or **"KNEAD"**, only press **CYCLE** button once more for at least half a second.

For KNEAD only.



PRE-KNEAD

REST

KNEAD

COMPLETE

The timer counts down by the minute.

(,  ...)

8 To take dough out;

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

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

CAUTION

Be sure to unplug the unit after each use.

9 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 JAM MENU

Making Jam (Strawberry)

Press **MENU** button to **JAM**. From start to finish 1 hour and 55 minutes.

Ingredients	Amount
Strawberry	1 3/16 lb
Sugar	3/4 measuring cup (6 oz)
Lemon juice	2 tablespoons (15 ml) (fresh squeezed from lemon)

NOTE:

1. The quality of homemade jam will vary slightly, depending on the room temperature, size of strawberries and the degree of freshness.
2. Use exact amounts of ingredients in the order listed above or the cookbook.
3. To change the texture of the jam, add pectin (1/2 ~1 1/2 teaspoons)

1 Preparation

- 1 Remove calyxes (stem or greenery).
- 2 Cut strawberries into halves or quarters (approximately 20 mm or 3/4 inch cubes).
- 3 Squeeze the juice from a lemon.
- 4 Put the strawberries and sugar in the bread pan, and shake it up and down to mix them.
- 5 Wait about three minutes until the sugar has been diluted.
- 6 Pour the lemon juice into the bread pan.

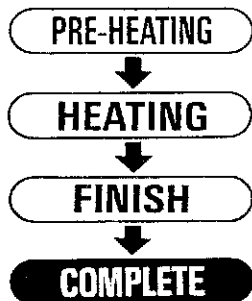
2 Remove the bread pan and install the mixing blade as following directions for Baking Bread, on page 15.

3 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 4 through 6, on page 15.)

4 Starting the Home Bakery.

- 1 Select the **JAM** menu by pressing **MENU** button.
- 2 Press the **START** button.

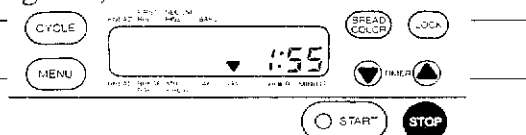


The **START** light turns on, the time **1:55** to the completion of heating appears, and the Home Bakery starts pre-heating.

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

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

When the process of making jam has been completed, the beeper will sound three times telling you the jam is ready. Notice **1:55** on the timer display.



5 Remove the jam.

- 1 After the beeping sound stops, press the **STOP** button, open the lid, and remove the bread pan by the handle.
- 2 Remove the jam from Bread pan with a spatula.

6 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 the remaining jam.

HOW TO USE CAKE MENU

Making Sponge Cake

Press **MENU** button to **CAKE**. From start to finish 1 hour and 5 minutes.

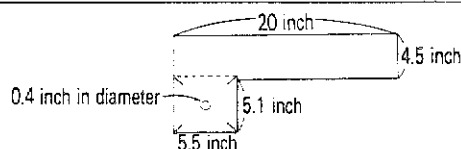
Ingredients	Amount
Egg	3 large eggs
Sugar	1/2 cup
All purpose flour (sifted)	1 cup
Butter (melted)	2 tablespoons
Vanilla extract	3 drops (Approx. 1/4 teaspoon)
Rum	1 oz

1 Preparation

- Place the eggs and sugar in a warmed bowl and whisk them by using a table mixer or hand mixer until the mixture peaks.
(When ready, the mixture should be so thick that the whisk leaves a firm imprint.)
- Add vanilla extract and rum to the mixture and whisk.
- Combine the mixture with the sifted all purpose flour by using a wood spatula to mix.
- Stir the melted butter immediately.

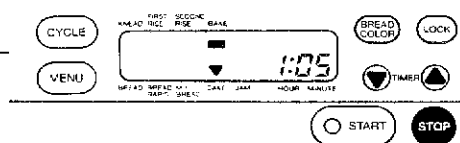
2 Place the bread pan into the Home Bakery.

- Line the bread pan with two pieces of wax paper as indicated in the right figure.
- Close the lid and plug into the receptacle.

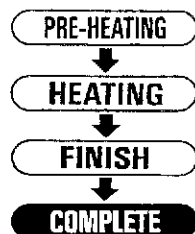


3 Starting the Home Bakery.

- Select the **CAKE** menu by pressing **MENU** button.
LCD should show **1:05** baking time.



- Press the **START** button.



The **START** light turns on, the time **1:05** to the completion of heating appears, and the Home Bakery starts pre-heating.

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

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

When the process of making cake has been completed, the beeper will sound three times telling you the cake is ready. Notice **1:05** on the timer display.

4 Remove the cake.

After the beeping sounds, press the **STOP** button, open the lid, and pull out the bread pan.

5 Cool on a rack.

Always unplug the Home Bakery after each use.

Making Pound Cake

Press **MENU** button to **CAKE**. From start to finish 1 hour and 25 minutes.

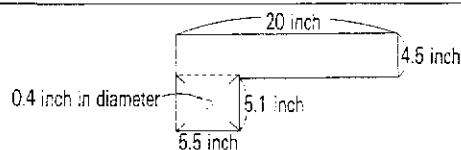
Ingredients	Amount
Egg	3 large eggs
Sugar	3/4 cup
Butter (Warm it at room temperature)	3 1/2 oz
Milk	1/8 cup
All purpose flour (sifted)	1 1/2 cup
Baking powder (sifted)	1 teaspoon
Vanilla extract	3 drops (Approx. 1/4 teaspoon)

1 Preparation

- 1 Place the butter in a warmed bowl and mix.
- 2 Add sugar and whisk by using a table mixer or hand mixer until the mixture peaks.
- 3 Add the eggs one by one and whisk.
- 4 Add vanilla extract to the mixture and whisk.
- 5 Combine the mixture with the sifted all purpose flour and baking powder by using a wood spatula.

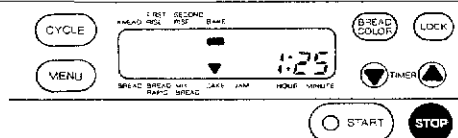
2 Place the bread pan into the Home Bakery.

- 1 Line the bread pan with two pieces of wax paper as indicated in the right figure.
- 2 Close the lid and plug into the receptacle.

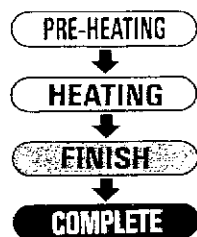


3 Starting the Home Bakery.

- 1 Select the **CAKE** menu by pressing **MENU** button. And press the **TIMER** button.
LCD should show **1:25** baking time.



- 2 Press the **START** button.



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

The Home Bakery starts baking.

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

When the process of making cake has been complete, the beeper will sound three times telling you the cake is ready. Notice **1** on the timer display.

4 Remove the cake.


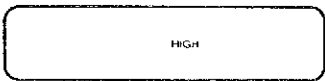

After the beeper sounds, press the **STOP** button, open the lid, and pull out the bread pan.

5 Cool on a rack.


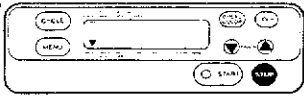
Always unplug the Home Bakery after each use.

DISPLAY INDICATIONS

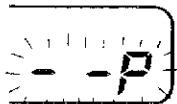
When the **START** button is pressed:

Display	Cause	How to reset
	There is no bread pan in the Home Bakery, or the bread pan has not been properly positioned.	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.
	If the oven area is too hot (above 100°F/38°C). This may occur during continuous use.	Open the lid to cool the oven area for 30 minutes to 1 hour. If the ventilating is finished, START can be set after 5 ~ 10 minutes. When the HIGH indication goes out, press the START button again.
	If the oven area is too cool (under 14°F/-10°C).	Remove the unit to a warm place. When the LOW indication goes out, press the START button again.

When there is an interruption in the power supply:

Display	Cause	How to reset
The timer display flashes on and off, without showing the time. 	There has been an interruption in the power supply for more than 10 minutes during operation.	Remove the dough and start again using all new ingredients. If the interruption in the power supply is less than 10 minutes, the operation will not be affected. (If you press the STOP button once all programs will be cancelled, so that you have to start again.)
Only the "BREAD" menu display is showing. 	There has been an interruption in the power supply for more than 1 hour during operation.	

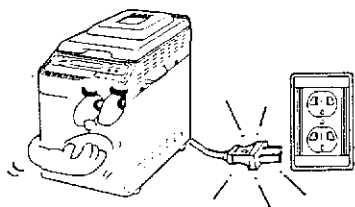
When kneading operation stopped:

Display	Cause	How to reset
The timer display flashes on and off, without showing the time. 	<p>The over current relay for the mixing motor will be activated.</p> <ol style="list-style-type: none"> ① An excessive amount of flour as compared to water. ② An insufficient amount of water as compared to flour. ③ The seal packing is scratched. (Ingredients block the lubricant oil between the shaft and metal of the bread pan because of the leakage of ingredients through seal packing.) 	<ol style="list-style-type: none"> ① Press STOP button. ② Remove the bread pan. Remove the incorrect dough. Follow the same procedures for bread making on pages 15 to 16. ③ Consult with authorized personnel of service department of Hitachi Headquarters. (refer back page.)

MAINTENANCE/CLEANING

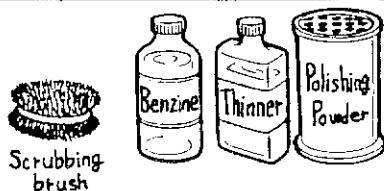
FIRST STEP

Be sure to disconnect power by pulling out the plug, and allow the main body to cool down before cleaning.



⚠ CAUTION

Use only a mild dish detergent. Other harsher cleaners such as benzine thinner, polishing powder and scrubbers will damage the finish of the unit.



METHOD OF DETACHING THE MIXING BLADE

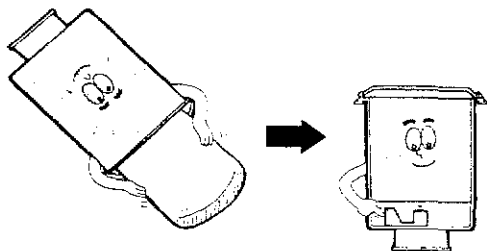
The mixing blade may become hard to detach from the shaft as it sticks.

Immediately after removing the baked bread, pour tepid water into the bread pan. Leave it for 30 minutes to loosen, then detach the mixing blade.

(If you leave the mixing blade on the shaft in the bread pan, it becomes harder to detach.)

If you can not remove the mixing blade, follow these steps:

- ① Pour hot tap water in the bread pan.
- ② Leave it for 30 minutes or more.
- ③ Remove the mixing blade.

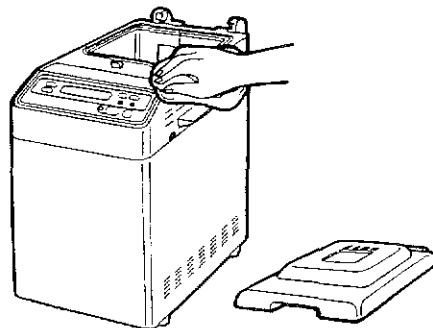


Do not immerse the bottom in water. Wipe with well wrung dishcloth.

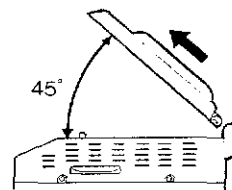
HOW TO CLEAN

MAIN BODY, LID

Do not immerse or splash with water, as this may cause malfunction or electric shock.



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



Be sure that the oven area is always kept clean.

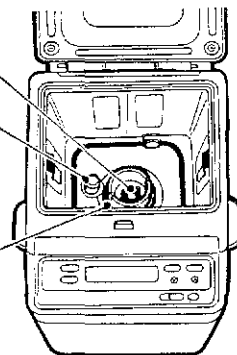
Do not use the Home Bakery without the rubber gasket inside the inner case.

Coupling

Sensor

Wipe very gently, avoid knocking.

Rubber gasket



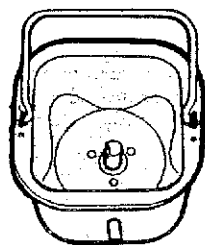
If you remove the rubber gasket, it will cause excess noise. Wash the rubber packing with soft material, like sponge and let it dry.

After using, UNPLUG and gently wipe out crumbs or dust in the oven area with a damp dishcloth.

Coupling: wipe clean with a tissue.

BREAD PAN

Wash the shaft with a soft cloth or sponge, to prevent damage to the seal packing and let it dry.



MIXING BLADE TREATED WITH FLUOROCARBON

Wash with a cloth or sponge, and let it dry.



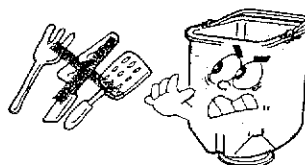
If the aperture in the mixing blade is blocked, the blade should be immersed in water for a short time and then cleaned with a soft toothbrush or the like.

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 any metal utensils to remove bread, cake or jam, as they may scratch and damage the bread pan surface.

Be sure to clean the unit 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 affect the operation of the unit or the quality of the baked bread.



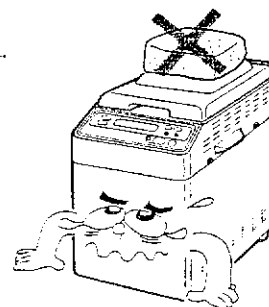
STORING THE HOME BAKERY

Dry the Home Bakery before storing.

Be sure that all moisture inside the unit has been dried completely.

Be sure to close the lid.

Do not place any heavy objects on the lid. This may damage the seal.



Q&A FOR HOME BAKERY

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



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

Q2 Why the bread doesn't rise?



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

Q3 The bread has an offensive odor, why?



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

Q4 The structure of the bread is coarse, why?



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

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



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

Q6 The mixing blade comes out with the bread.



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

TIMER

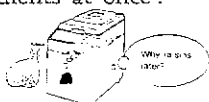
Q7 The timer can be set only for 4 hours and 20 minutes up to 13 hours.



A7 Bread making takes a minimum of 4 hours and 10 minutes.

Any ingredient may be spoiled, if the timer setting exceeds 13 hours.

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



A8 The purpose is to keep the shape of the raisins without smashing, and also dough that contains raisins in one clump may not rise sufficiently.

Add them in the middle of kneading process at the three beeping sounds. (Refer to "How to use mix bread menu" on page 21.)

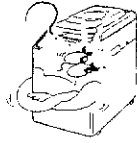
Q9 The timer can not be used for MIX BREAD setting, why?



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

INGREDIENTS

Q10 Can 1/2 or double ingredients of prescribed amount be used?



A10 No. Be sure to read carefully to add the correct amounts of ingredients listed in each recipe of the cookbook.

Insufficient amount: The mixing blade will come out.

Excessive amount: Bread swells out from the bread pan.

Q11 Can fresh milk be used in place of dry milk?

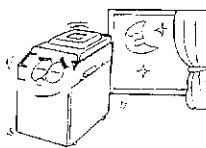


A11 Yes. Be sure to deduct the same amount from the water measure.

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

OTHERS

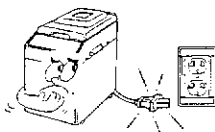
Q12 The Home Bakery makes a noise at night when using the timer, why?



A12 Because the Home Bakery starts kneading at night to make fresh bread on the next morning.

It is the noise of the mixing motor and ventilator.

Q13 What will happen if the Home Bakery is unplugged during operation by accident.

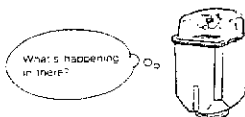


A13 If the interruption in the power supply is momentary within 10 (ten) minutes, the operation will automatically continue.

Do not press the **STOP** button during operation, because it cancels all operations and shuts off all power; and then pressing the **START** button starts with the first kneading process.

This is why it is advisable to use the **LOCK** function after starting.

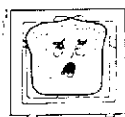
Q14 What will happen if the bread is not removed from the bread pan after baking?



A14 The bread will be cooled down and moisture taken out during the last process, and the ventilator will run for additional 30 minutes to keep the bread from getting soggy.

For best results, carefully remove the bread from the pan and cool on a wire rack.

Q15 What should I do if the bread rises up to the lid and the viewing window?



A15 Use less dry yeast, flour, water and/or sugar.

HITACHI

AUTOMATIC HOME BAKERY

"Bread Master,"

HB-B301

COOK BOOK



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**TABLE : CUP SIZE EQUAL TO OUNCE SIZE
FOR ALL LIQUIDS**

AMOUNT	OUNCES	AMOUNT	OUNCES
1 1/2 CUPS	12 ozs.	11/16 CUP	5.5 ozs.
1 7/16 CUPS	11.5 ozs.	5/8 CUP	5 ozs.
1 5/16 CUPS	10.5 ozs.	1/2 CUP	4 ozs.
1 1/4 CUPS	10 ozs.	7/16 CUP	3.5 ozs.
1 1/8 CUPS	9 ozs.	3/8 CUP	3 ozs.
1 CUP	8 ozs.	1/4 CUP	2 ozs.
7/8 CUP	7 ozs.	1/8 CUP	1 oz.
13/16 CUP	6.5 ozs.	1/16 CUP	0.5 oz.
3/4 CUP	6 ozs.		

THE BREAD MENUS

Follow the directions for baking bread, steps 1 to 10 on page 15 to 19 in the "USE AND CARE MANUAL".

When making the small size loaf, the amount of each ingredient should be half of the medium size loaf.

BASIC WHITE BREAD

Ingredients		Measurement	Size		
			Extra Large	Large	Medium
Tap water		cup	1 7/16	1 1/8	3/4
Bread flour		cup	4	3	2
Salt		teaspoon	2	1 1/2	1
Sugar		tablespoon	4	3	2
Butter		tablespoon	2	1 1/2	1
Dry milk		tablespoon	2	1 1/2	1
Dry yeast	BREAD	teaspoon	2	1 1/2	1
	BREAD RAPID		3	2	2

BRAN BREAD

Ingredients		Measurement	Size		
			Extra Large	Large	Medium
Tap water		cup	1 7/16	1 1/8	3/4
Bread flour		cup	3 1/2	2 5/8	1 3/4
Wheat bran		cup	1/2	3/8	1/4
Salt		teaspoon	2	1 1/2	1
Sugar		tablespoon	4	3	2
Butter		tablespoon	2	1 1/2	1
Dry milk		tablespoon	2	1 1/2	1
Dry yeast	BREAD	teaspoon	2	1 1/2	1
	BREAD RAPID		3	2	2

NOTE: Fry the wheat brans in a pan at 320°F until they brown slightly (about 10 minutes), then allow to cool before they are used.

WHOLE WHEAT BREAD

Ingredients		Measurement	Size		
			Extra Large	Large	Medium
Tap water		cup	1 7/16	1 1/8	3/4
Bread flour		cup	3 1/2	2 5/8	1 3/4
Whole wheat flour		cup	1/2	3/8	1/4
Salt		teaspoon	2	1 1/2	1
Sugar		tablespoon	4	3	2
Butter		tablespoon	2	1 1/2	1
Dry milk		tablespoon	2	1 1/2	1
Dry yeast	BREAD	teaspoon	2	1 1/2	1
	BREAD RAPID		3	2	2

CRANBERRY BREAD

Ingredients		Measurement	Size		
			Extra Large	Large	Medium
Tap water		cup	13/16	5/8	3/8
Fresh milk		cup	3/16	1/8	1/16
Bread flour		cup	4	3	2
Salt		teaspoon	2	1 1/2	1
Sugar		tablespoon	3	2	1
Cranberry juice		cup	5/8	1/2	3/8
Butter		tablespoon	1 1/2	1	1/2
Dry milk		tablespoon	2	1 1/2	1
Dry yeast	BREAD	teaspoon	2 1/2	2	1 1/2
	BREAD RAPID		4	3	2

This menu can not be used on delay timer.



Follow the directions for baking bread, steps 1 to 10 on page 15 to 19 in the "USE AND CARE MANUAL". When making the small size loaf, the amount of each ingredient should be half of the medium size loaf.

WHEAT BRAN BREAD

Ingredients	Measurement	Size		
		Extra Large	Large	Medium
Fresh milk	cup	1 1/4	1	3/4
Bread flour	cup	2	1 1/2	1
Wheat bran	cup	3/4	1/2	3/4
Whole wheat flour	cup	3/4	1/2	3/4
Salt	teaspoon	1 1/2	1	1
Brown sugar	tablespoon	2 1/2	2	1 1/2
Butter	tablespoon	1 1/2	1	1
Dry yeast	BREAD	2	1 1/2	1
	BREAD RAPID			
	teaspoon	3	2 1/2	2

This menu can not be used on BREAD RAPID cycle.

NOTE: Fry the wheat bran in a pan at 320°F until they brown slightly (about 10 minutes), then allow to cool before they are used.

100% WHOLE WHEAT BREAD

Ingredients	Measurement	Size		
		Extra Large	Large	Medium
Tap water	cup	1 7/16	1 1/4	3/4
Stoned ground whole wheat flour	cup	3 1/2	2 5/8	1 3/4
Wheat gluten	cup	1/2	3/8	1/4
Salt	teaspoon	2	1 1/2	1
Honey	tablespoon	4	3	2
Dry yeast	teaspoon	3	2	1 1/2

This menu can not be used on BREAD RAPID cycle.

NOTE: The height of bread will be shorter than the "BASIC WHITE BREAD".

WHITE BREAD

Ingredients	Measurement	Size		
		Extra Large	Large	Medium
Tap water	cup	3/4	9/16	3/8
Fresh milk	cup	3/4	9/16	3/8
Bread flour	cup	4	3	2
Salt	teaspoon	2	1 1/2	1
Sugar	tablespoon	4	3	2
Butter	tablespoon	2	1 1/2	1
Dry yeast	BREAD	2	1 1/2	1
	BREAD RAPID			
	teaspoon	3	2	2

This menu can not be used on BREAD RAPID cycle.

BANANA WHEAT BREAD

Ingredients	Measurement	Size		
		Extra Large	Large	Medium
Tap water	cup	3/4	5/8	3/8
Whole wheat flour	cup	2	1 1/2	1
Bread flour	cup	2	1 1/2	1
Ripe banana (sliced)	cup	7/8 (1/4 lb)	5/8 (3/16 lb)	3/8 (1/8 lb)
Egg	yolk	2	1	1
Vanilla	teaspoon	2	1/2	1/2
Salt	teaspoon	1 1/2	1	1
Honey	cup	3/8	1/4	3/6
Butter	tablespoon	2	1 1/2	1
Dry yeast	teaspoon	3	2	1
Poppy seeds (optional)	teaspoon	1 1/2	1	1

This menu can not be used on delay timer or BREAD RAPID cycle.

NOTE: The color of crust will be darker than the "BASIC WHITE BREAD".

CARROT BREAD

Ingredients	Measurement	Size		
		Extra Large	Large	Medium
Tap water	cup	1 3/16	15/16	11/16
Bread flour	cup	4	3	2
Grated carrot	cup	5/16	1/4	3/16
Salt	teaspoon	2	1 1/2	1
Sugar	tablespoon	4	3	2
Butter	tablespoon	2	1 1/2	1
Dry milk	tablespoon	2	1 1/2	1
Dry yeast	BREAD	2	1 1/2	1
	BREAD RAPID			
	teaspoon	3	2	2

APPLESAUCE CINNEMON BREAD

Ingredients	Measurement	Size		
		Extra Large	Large	Medium
Applesauce	cup	7/16	5/16	3/16
Fresh milk	cup	1 1/8	1	5/8
Bread flour	cup	4	2 1/2	1 5/8
Cinnamon	teaspoon	1 1/2	1	1
Salt	teaspoon	1 1/2	1	1
Brown sugar	tablespoon	3	2	1 1/2
Butter	tablespoon	1 1/2	1	1
Dry yeast	BREAD	2	1 1/2	1
	BREAD RAPID			
	teaspoon	3	2	2

This menu can not be used on delay timer or BREAD RAPID cycle.

THE BREAD MENUS

Follow the directions for baking bread, steps 1 to 10 on page 15 to 19 in the "USE AND CARE MANUAL". When making the small size loaf, the amount of each ingredient should be half of the medium size loaf.

ORANGE BREAD

Ingredients	Measurement	Size		
		Extra Large	Large	Medium
Orange juice	cup	1 7/16	1 1/8	11/16
Bread flour	cup	4	3	2
Salt	teaspoon	1 1/2	1	1
Sugar	tablespoon	4	3	2
Butter	tablespoon	2	1 1/2	1
Dry milk	tablespoon	1 1/2	1	1
Dry yeast	BREAD	2	1 1/2	1
	BREAD RAPID	3	2	2

This menu can not be used on BREAD RAPID cycle.

SWEET BREAD

Ingredients	Measurement	Size		
		Extra Large	Large	Medium
Tap water	cup	13/16	13/16	11/16
Egg	yolk	2	1	1
Bread flour	cup	3	2 1/2	2
Salt	teaspoon	1	1	1/2
Sugar	tablespoon	6 1/2	5	4
Shortening or butter	tablespoon	2	1 1/2	1
Dry milk	tablespoon	2	1 1/2	1
Dry yeast	BREAD	2	1 1/2	1
	BREAD RAPID	3	2	2

This menu can not be used on delay timer or BREAD RAPID cycle.

NOTE: The color of crust will be darker than the "BASIC WHITE BREAD".

POTATOE BREAD

Ingredients	Measurement	Size		
		Extra Large	Large	Medium
Water (use potato water)	cup	1 1/8	13/16	3/4
Bread flour	cup	3 1/4	2 1/2	1 5/8
Potato (mashed)	cup	5/8 (1/4 lb)	1/2 (3/16 lb)	3/8 (1/8 lb)
Salt	teaspoon	2	1 1/2	1
Sugar	tablespoon	1 1/2	1	1
Butter	tablespoon	2	1 1/2	1
Dry yeast	BREAD	2	1 1/2	1
	BREAD RAPID	3	2	2

This menu can not be used on BREAD RAPID cycle.

NOTE: In saucepan boil the potato in 2 cups water till tender. Cool the potato water to room temperature. Mash the potato.

SWEET BANANA BREAD

Ingredients	Measurement	Size		
		Extra Large	Large	Medium
Fresh milk	cup	1 1/4	3/4	5/8
Bread flour	cup	4	3	2
Ripe banana (sliced)	cup	7/8 (1/4 lb)	3/8 (1/8 lb)	1/4 (1/16 lb)
Egg	yolk	1	1	1
Salt	teaspoon	1	1/2	1/2
Sugar	tablespoon	2	1	1
Butter	tablespoon	2	1 1/2	1
Dry yeast	teaspoon	2	1 1/2	1

This menu can not be used on delay timer or BREAD RAPID cycle.

NOTE: The color of crust will be darker than the "BASIC WHITE BREAD".

VEGETABLE JUICE BREAD

Ingredients	Measurement	Size		
		Extra Large	Large	Medium
Vegetable juice	cup	1 1/8	7/8	1/2
Bread flour	cup	4	3	2
Salt	teaspoon	1	1	1/2
Sugar	tablespoon	1 1/2	1	1
Egg	whole	1	1	1
Butter	tablespoon	2	1 1/2	1
Dry yeast	BREAD	2	1 1/2	1
	BREAD RAPID	3	2	2

This menu can not be used on BREAD RAPID cycle.

ORANGE MARMALADE BREAD

Ingredients	Measurement	Size		
		Extra Large	Large	Medium
Tap water	cup	1	3/4	1/2
Orange marmalade	cup	1/2	3/8	3/16
Bread flour	cup	4	3	2
Salt	teaspoon	2	1 1/2	1
Butter	tablespoon	2	1 1/2	1
Dry milk	tablespoon	2	1 1/2	1
Dry yeast	BREAD	2	1 1/2	1
	BREAD RAPID	3	2	2

This menu can not be used on delay timer or BREAD RAPID cycle.

NOTE: The height of bread will be shorter than the "BASIC WHITE BREAD".

RAISIN BREAD

Ingredients	Measurement	Size		
		Extra Large	Large	Medium
Tap water	cup	1 7/16	1 1/8	3/4
Bread flour	cup	4	3	2
Salt	teaspoon	2	1 1/2	1
Sugar	tablespoon	4	3	2
Butter	tablespoon	2	1 1/2	1
Dry milk	tablespoon	2	1 1/2	1
Cinnamon	teaspoon	1 1/2	1	1
Dry yeast	teaspoon	2	1 1/2	1
Raisins	cup	5/8	1/2	1/4

NOTE: Add the raisins when beeping sounds during kneading.

WALNUT BREAD

Ingredients	Measurement	Size		
		Extra Large	Large	Medium
Tap water	cup	1 3/8	1 1/8	3/4
Bread flour	cup	4	3	2
Salt	teaspoon	2	1 1/2	1
Sugar	tablespoon	4	3	2
Butter	tablespoon	2	1 1/2	1
Dry milk	tablespoon	2	1 1/2	1
Dry yeast	teaspoon	2	1 1/2	1
Walnuts (crushed)	cup	5/8	1/2	1/4

NOTE: Add the walnuts when beeping sounds during kneading.

THE MIX BREAD MENUS

Follow the directions for MIX BREAD, step 7 on page 21 in the "USE AND CARE MANUAL".

When making the small size loaf, the amount of each ingredient should be half of the medium size loaf.

The MIX BREAD menu can not be used on delay timer or BREAD RAPID cycle.

RYE BREAD

Ingredients	Measurement	Size		
		Extra Large	Large	Medium
Tap water	cup	1 5/16	1 1/16	5/8
Rye flour	cup	1	3/4	1/2
Bread flour	cup	3	2 1/4	1 1/2
Sugar	tablespoon	4	3	2
Butter	tablespoon	2	1 1/2	1
Dry milk	tablespoon	2	1 1/2	1
Allspice	teaspoon	1 1/2	1	1
Dry yeast	teaspoon	2	1 1/2	1
Caraway seeds	tablespoon	1 1/2	1	1

NOTES: (1) Add the caraway seeds when beeping sounds during kneading.

(2) The height of bread will be shorter than the "BASIC WHITE BREAD".

APRICOT BREAD

Ingredients	Measurement	Size		
		Extra Large	Large	Medium
Tap water	cup	1 1/4	1 1/8	3/4
Bread flour	cup	4	3	2
Salt	teaspoon	2	1 1/2	1
Sugar	tablespoon	4	3	2
Butter	tablespoon	2	1 1/2	1
Dry milk	tablespoon	2	1 1/2	1
Dry yeast	teaspoon	2	1 1/2	1
Apricots (chopped)	cup	5/8	1/2	1/4

NOTE: Add the apricots when beeping sounds during kneading.



THE MIX BREAD MENUS

When making the small size loaf, the amount of each ingredient should be half of the medium size loaf.

MIXED VEGETABLE BREAD

Ingredients	Measurement	Size		
		Extra Large	Large	Medium
Tap water	cup	1 1/4	1	5/8
Bread flour	cup	4	3	2
Salt	teaspoon	2	1 1/2	1
Sugar	tablespoon	4	3	2
Butter	tablespoon	2	1 1/2	1
Dry milk	tablespoon	2	1 1/2	1
Dry yeast	teaspoon	2	1 1/2	1
Mix vegetables (thawed and drained)	cup	3/4	1/2	1/4

NOTE: Add the mix vegetables when beeping sounds during kneading.

EGG BREAD

Ingredients	Measurement	Size		
		Extra Large	Large	Medium
Tap water	cup	1	5/8	1/2
Egg	whole	2	2	1
Bread flour	cup	4	3	2
Salt	teaspoon	2	1 1/2	1
Sugar	tablespoon	6	4 1/2	3
Butter	tablespoon	4	3	2
Dry yeast	teaspoon	2	1 1/2	1

NOTE: In the case of the egg bread, beeping during kneading should be ignored.

BACON CHEESE BREAD

Ingredients	Measurement	Size		
		Extra Large	Large	Medium
Tap water	cup	1 3/8	1	3/4
Bread flour	cup	4	3	2
Cheese (grated sharp)	cup	5/8	7/16	3/8
Salt	teaspoon	2	1 1/2	1
Sugar	tablespoon	2	1 1/2	1
Butter	tablespoon	2	1 1/2	1
Dry yeast	teaspoon	2	1 1/2	1
Bacon (real bits)	tablespoon	4	3	2

NOTE: Add the bacon bits when beeping sounds during kneading.

DILL ONION BREAD

Ingredients	Measurement	Size		
		Extra Large	Large	Medium
Tap water	cup	15/16	3/4	1/2
Egg	whole	1	1	1/2
Bread flour	cup	3 5/16	2 1/2	1 11/16
Cottage cheese	cup	1 1/4	1	5/8
Dill	tablespoon	1 1/2	1	1
Salt	teaspoon	2	1 1/2	1
Sugar	tablespoon	1 1/2	1	1
Butter	tablespoon	1 1/2	1	1
Dry yeast	teaspoon	2	1 1/2	1
Onion (chopped)	tablespoon	3	2	1/2

NOTE: Add the onion when beeping sounds during kneading.

OATMEAL BRAN ALMOND BREAD

Ingredients	Measurement	Size		
		Extra Large	Large	Medium
Fresh milk	cup	1 5/16	1	11/16
Bread flour	cup	2 1/2	2	1 1/2
Oatmeal	cup	3/8	1/4	1/8
Oatbran	cup	3/8	1/4	1/8
Salt	teaspoon	1 1/2	1	1
Brown sugar	tablespoon	3	2	1 1/2
Butter	tablespoon	2	1 1/2	1
Dry yeast	teaspoon	2	1 1/2	1
Almonds (toasted slivered)	cup	5/8	1/2	1/4

NOTES: (1) Fry the oatbran in a pan at 320°F until they brown slightly (about 10 minutes), then allow to cool before they are used.

(2) Very gradually stir the oatmeal into boiling water. Cool enough till room temperature.

(3) Add the almonds when beeping sounds during kneading.

SOUTHERN CORN BREAD

Ingredients	Measurement	Size		
		Extra Large	Large	Medium
Fresh milk	cup	1 3/16	15/16	11/16
Bread flour	cup	2 5/8	2	1 3/4
Corn bread mix	cup	5/8	1/2	3/8
Pimento (chopped)	teaspoon	1 1/2	1	1/2
Tabasco	drop	6	4	3
Cheese (grated sharp)	cup	7/8	5/8	3/8
Salt	teaspoon	1 1/2	1	1/2
Sugar	tablespoon	1 1/2	1	1/2
Dry yeast	teaspoon	2	1 1/2	1
Corn (boiled)	cup	5/8	1/2	3/8

NOTE: Add the corn when beeping sounds during kneading.

When making the small size loaf, the amount of each ingredient should be half of the medium size loaf.

WHOLE WHEAT APPLE RAISIN BREAD

Ingredients	Measurement	Size		
		Extra Large	Large	Medium
Tap water	cup	1	3/4	1/2
Apple sauce	cup	1/2	3/8	1/4
Whole wheat flour	cup	2	1 1/2	1
Bread flour	cup	2	1 1/2	1
Salt	teaspoon	2	1 1/2	1
Brown sugar	tablespoon	3	2	1 1/2
Butter	tablespoon	2	1 1/2	1
Dry milk	tablespoon	2	1 1/2	1
Cinnamon	teaspoon	1	3/4	1/2
Dry yeast	teaspoon	2	1 1/2	1
Raisins	cup	5/8	1/2	1/4

NOTES: (1)Add the raisins when beeping sounds during kneading.
 (2)The height of bread will be shorter than the "BASIC WHITE BREAD".
 (3)The color of crust will be darker than the "BASIC WHITE BREAD".

WHOLE WHEAT YOGURT BREAD

Ingredients	Measurement	Size		
		Extra Large	Large	Medium
Tap water	cup	7/8	1/2	2/8
Yogurt	cup	3/4	5/8	3/8
Whole wheat flour	cup	3 1/2	2 5/8	1 3/4
Salt	teaspoon	2	1 1/2	1
Honey	tablespoon	4	3	2
Butter	tablespoon	2	1 1/2	1
Dry milk	tablespoon	2	1 1/2	1
Wheat gluten	cup	1/2	3/8	1/4
Dry yeast	teaspoon	3	2 1/2	1 1/2
Sesame seeds	tablespoon	4	3	2

NOTES: (1)Add the sesame seeds when beeping sounds during kneading.
 (2)The color of crust will be darker than the "BASIC WHITE BREAD".

PUMPKIN SEED WHEAT BREAD

Ingredients	Measurement	Size		
		Extra Large	Large	Medium
Fresh milk	cup	1 3/8	1	3/4
Whole wheat flour	cup	2 5/8	2	1 1/4
Bread flour	cup	1 3/8	1	3/4
Salt	teaspoon	1 1/2	1/2	1/2
Honey	tablespoon	4	3	2
Butter	tablespoon	1 1/2	1	1
Dry yeast	teaspoon	3	2	1
Pumpkin seeds (coarsely chopped)	cup	5/8	3/8	1/4

NOTES: (1)Add the pumpkin seeds when beeping sounds during kneading.
 (2)The height of bread will be shorter than the "BASIC WHITE BREAD".

WHOLE WHEAT PEANUT SESAME BREAD

Ingredients	Measurement	Size		
		Extra Large	Large	Medium
Tap water	cup	1 7/16	1 1/4	3/4
Whole wheat flour	cup	3 1/2	2 5/8	1 3/4
Salt	teaspoon	2	1 1/2	1
Brown sugar	tablespoon	2	1 1/2	1
Peanut butter	cup	1/2	3/8	1/4
Dry milk	teaspoon	2	1 1/2	1
Wheat gluten	cup	1/2	3/8	1/4
Dry yeast	teaspoon	2	1 1/2	1
Sesame seeds	tablespoon	4	3	2

NOTES: (1)Add the sesame seeds when beeping sounds during kneading.
 (2)The color of crust will be darker than the "BASIC WHITE BREAD".

PUMPKIN BREAD

Ingredients	Measurement	Size		
		Extra Large	Large	Medium
Fresh milk	cup	3/4	1/2	1/4
Egg	whole	1	1	1
Bread flour	cup	4	3	2
Salt	teaspoon	1 1/2	1	1
Brown sugar	tablespoon	1	1	1
Butter	tablespoon	2 1/2	2	1 1/2
Dry yeast	teaspoon	2	1 1/2	1
Cinnamon	teaspoon	1	1/2	1/2
Nutmeg	teaspoon	1/2	1/3	1/4
Clove		pinch	pinch	pinch
Canned pumpkin	cup	1/2	3/8	5/16

NOTE: Add the nutmeg, clove, cinnamon and canned pumpkin when beeping sounds during kneading.

SUNNY HEALTH BREAD

Ingredients	Measurement	Size		
		Extra Large	Large	Medium
Tap water	cup	1 5/16	1	11/16
Bread flour	cup	2	1 3/4	1
Whole wheat flour	cup	1 3/4	1	7/8
Wheat germ	cup	1/4	1/4	1/8
Cottage cheese (creamed)	cup	1/4	3/16	1/8
Salt	teaspoon	1 1/2	1	1
Honey	cup	3/8	1/4	1/4
Butter	tablespoon	1 1/2	1	1
Dry yeast	teaspoon	2 1/2	2	1 1/2
Sunflower seeds (chopped)	cup	1/2	3/8	1/4

NOTE: Add the sunflower seeds when beeping sounds during kneading.

Follow the directions for MIX BREAD. Step 7 on page 21 in the "USE AND CARE MANUAL".

When making the small size loaf, the amount of each ingredient should be half of the medium size loaf. The MIX BREAD menu can not be used on delay timer or BREAD RAPID cycle.

TRADITIONAL JEWISH CHALLAH

Ingredients	Measurement	Size		
		Extra Large	Large	Medium
Orange juice	cup	3/8	1/4	5/16
Tap water	cup	1/2	3/8	5/16
Bread flour	cup	4	3	2
Egg	whole	2	2	1
Salt	teaspoon	2	1 1/2	1
Sugar	tablespoon	5	4	3
Butter	tablespoon	4	3	2
Dry yeast	teaspoon	2 1/2	2	1 1/2
Raisin	cup	3/8	1/4	1/4

NOTES: (1) Add the raisins when beeping sounds during kneading.
(2) The color of crust will be darker than the "BASIC WHITE BREAD".

ANADAMA BREAD

Ingredients	Measurement	Size		
		Extra Large	Large	Medium
Tap water	cup	11/16	3/4	1/2
Bread flour	cup	3 1/2	2 3/4	1 3/4
Egg	whole	2	1	1
Salt	teaspoon	1 1/2	1	1
Butter	tablespoon	1 1/2	1	1
Molasses	cup	3/8	1/4	3/16
Dry yeast	teaspoon	2	1 1/2	1
Corn meal	cup	1/2	1/4	1/4

NOTES: (1) Very gradually stir the corn meal into boiling water. Cool enough till room temperature.
(2) Add the corn meal when beeping sounds during kneading.
(3) The color of crust will be darker than the "BASIC WHITE BREAD".

PEANUT BUTTER BREAD

Ingredients	Measurement	Size		
		Extra Large	Large	Medium
Tap water	cup	1 1/2	1 1/8	3/4
Bread flour	cup	4	3	2
Salt	teaspoon	1 1/2	1	1
Brown sugar	tablespoon	2 1/2	2	1 1/2
Dry yeast	teaspoon	2	1 1/2	1
Peanut butter (at room temperature)	cup	5/8	3/8	1/4

NOTE: Add the peanut butter when beeping sounds during kneading.

LEMON PEPPER BREAD

Ingredients	Measurement	Size		
		Extra Large	Large	Medium
Tap water	cup	1 7/16	1 1/8	3/4
Bread flour	cup	4	3	2
Salt	teaspoon	2	1 1/2	1
Sugar	tablespoon	3	2 1/2	1 1/2
Butter	tablespoon	2	1 1/2	1
Dry milk	tablespoon	2	1 1/2	1
Dry yeast	teaspoon	1 1/2	1	1
Ground black pepper	teaspoon	2	1 1/2	1
Lemon rinds (chopped)	tablespoon	4	3	2

NOTE: Add the lemon rinds when beeping sounds during kneading.

YOGURT BREAD

Ingredients	Measurement	Size		
		Extra Large	Large	Medium
Tap water	cup	13/16	5/8	7/16
Yogurt	cup	13/16	5/8	3/8
Bread flour	cup	4	3	2
Salt	teaspoon	1 1/2	1	1
Sugar	tablespoon	2 1/2	2	1 1/2
Dry milk	tablespoon	2	1 1/2	1
Dry yeast	teaspoon	2 1/2	2	1 1/2
Sesame seeds	tablespoon	4	3	2

NOTE: Add the sesame seeds when beeping sounds during kneading.

THE DOUGH MENUS

DINNER ROLLS



Use KNEAD and FIRST RISE cycle.

Ingredients (Makes 12 ~ 24)

Ingredients	Measurement	24 rolls	18 rolls	12 rolls
Tap water	cup	5/16	3/4	9/16
Egg	whole	1 1/2	1	1/2
Bread flour	cup	4	3	2
Salt	teaspoon	2	1 1/2	1
Sugar	tablespoon	5	4	3
Butter	tablespoon	6	5	4
Dry milk	tablespoon	4	3	2
Dry yeast	teaspoon	2	1 1/2	1

1/2 ~ 1 egg beaten and mixed with water, if desired, for brushing on top.

Method

1

Make the dough, follow the same procedures on page 22 in "USE AND CARE MANUAL".



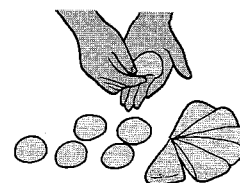
2

When the beeper sounds, place the dough on a board and push it evenly to squeeze out gas.



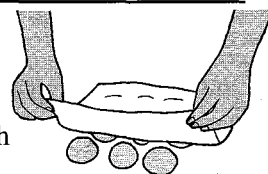
3

Divide into 12, 18 or 24 balls.



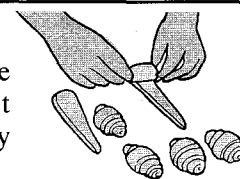
4

Cover with a damp dishcloth and let rest for 20 minutes.



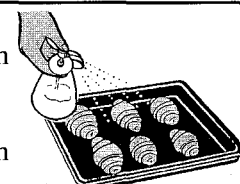
5

Roll each ball into a wedge shape. Starting with the widest side, roll up the wedge loosely towards the point.



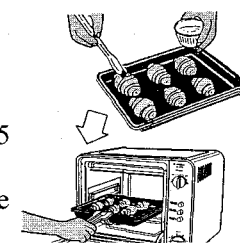
6

Place on a greased baking pan with the point downward. Spray with water lightly. Let rise until almost doubled in size. (30 to 40 minutes).



7

Brush rolls with beaten eggs. Bake in 350°F oven for 10 to 15 minutes. Remove from baking pan, serve warm.





Use KNEAD and FIRST RISE cycle.

Ingredients (Makes 12 ~ 24)

Ingredients	Measurement	24 pieces	18 pieces	12 pieces
Tap water	cup	11/16	5/8	1/2
Egg	yolk	6	5	3
Bread flour	cup	4	3	2
Salt	teaspoon	2	1 1/2	1
Sugar	tablespoon	8	6	4
Butter	tablespoon	8	6	4
Dry milk	tablespoon	4	3	2
Vanilla extract	drop	4	3	2
Dry yeast	teaspoon	3	2 1/2	2

1/2~1 egg beaten and mixed with water, if desired, for brushing on top.

Method

1 Make the dough according to the dinner roll recipe, following steps 1 through 2 on page 9.

2 Divide the dough into 12, 18 or 24 balls.
Divide each ball into 1 large and 1 small ball.
Let set for 20 minutes.

3 Place each large ball on a greased brioche cup.
Place the small ball on each large ball.

4 Place each cup on a baking pan, and spray water lightly on rolls.
Let rise for 30 to 40 minutes or until doubled in size.

5 Brush rolls with the beaten egg yolks.
Bake in 350°F oven for 10 to 15 minutes.

Pat on flour with one finger
and press a depression into
the center.





PETIT BREAD



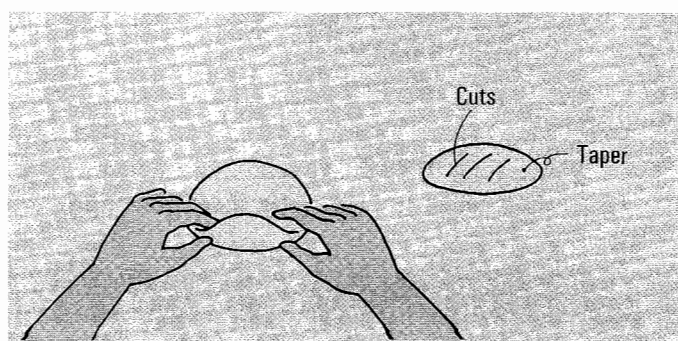
Use KNEAD and FIRST RISE cycle.

Ingredients (Makes 12 ~ 24)

Ingredients	Measurement	24 pieces	18 pieces	12 pieces
Tap water	cup	1 5/16	1	3/4
Bread flour	cup	4	3	2
Salt	teaspoon	2	1 1/2	1
Sugar	tablespoon	4	3	2
Butter	tablespoon	2	1 1/2	1
Dry milk	tablespoon	2	1 1/2	1
Dry yeast	teaspoon	2	1 1/2	1

1/2 ~ 1 egg beaten and mixed with water, if desired, for brushing on top.

3 Roll and shape as illustrated.
With a sharp knife, make cuts in dough.



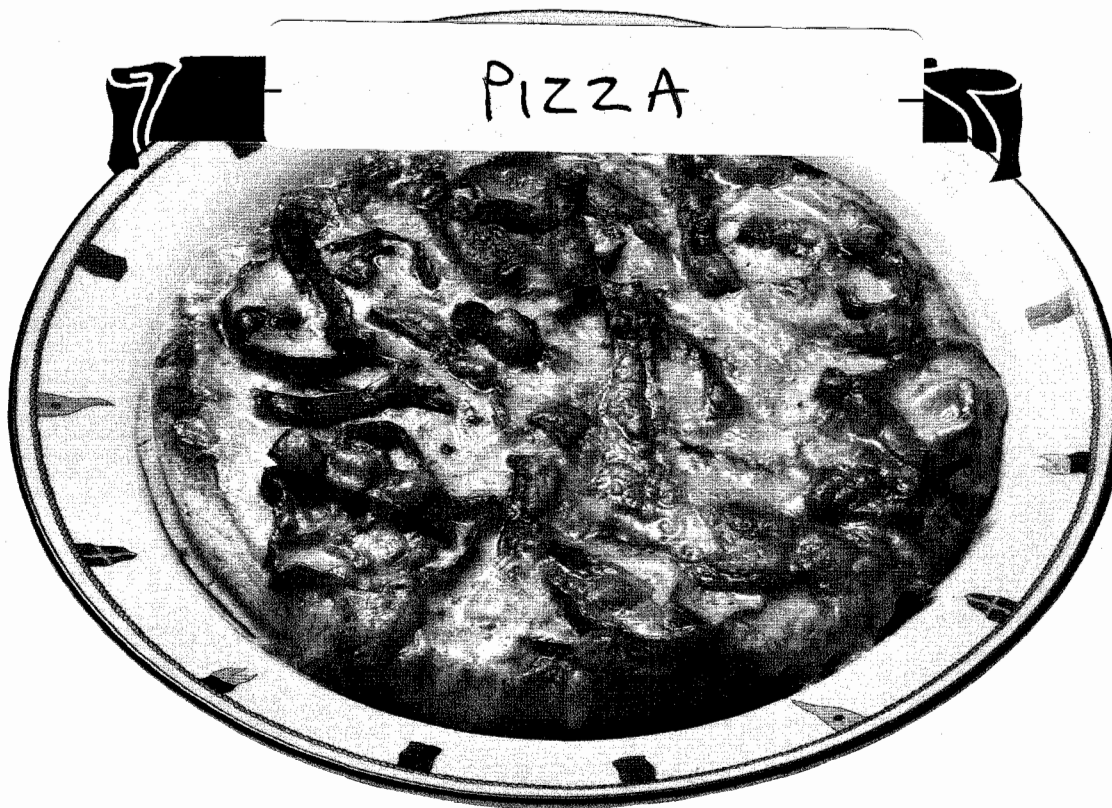
Method

1 Make the dough according to the dinner roll recipe, following steps 1 through 2 on page 9.

2 Divide the dough into 12, 18 or 24 balls.
Let set for 20 minutes.

4 Place on a greased baking pan.
Spray lightly with water, then let rise for 30 to 40 minutes or until doubled in size.

5 Brush with beaten egg, and bake in 350°F oven for 10 to 15 minutes.



Use KNEAD and FIRST RISE cycle.

Ingredients (Makes 4 ~ 8)

Use the ingredients for the Petit Bread recipe. (P.11)

Ingredients	Measurement	8 pieces	6 pieces	4 pieces
Pizza sauce	cup	1 7/16	1 1/8	3/4
Sliced onion	piece	2	1	1
Chopped bacon or ham	slice	12	9	6
Salami	slice	32	24	16
Cheese	cup	5	4	3

Method

Make the dough according to the dinner roll recipe, following steps 1 through 2 on page 9.

Put the dough into a bowl and cover with a damp dishcloth.

1 Let rest for 20 minutes.

Divide the dough into 4, 6 or 8 balls.

Roll out the dough with shaping a circle.

2 Place the dough on a baking pan and prick with a fork.

Brush each dough with pizza sauce.

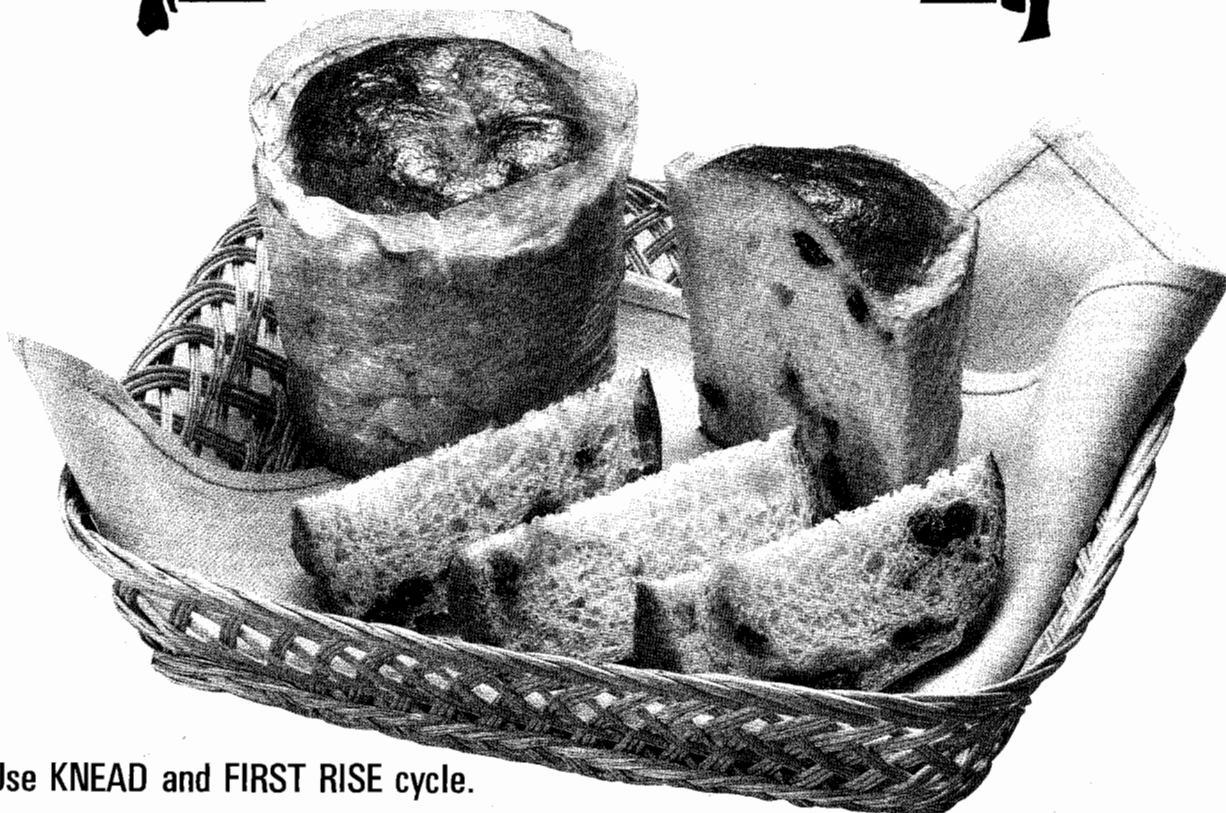
Sprinkle with cheese.

3 Top with your favorite topping, such as sliced onions, pimentos, chopped bacon and salami.

4 Bake in 360°F oven for 15 to 20 minutes or until it turns golden.



PANETTONE



Use KNEAD and FIRST RISE cycle.

Ingredients (Makes 2~4)

Ingredients	Measurement	4 pieces	3 pieces	2 pieces
Tap water	cup	1 5/16	1	3/4
Bread flour	cup	4	3	2
Vanilla extract	teaspoon	1 1/2	1	3/4
Orange peel (Candied pieces)	tablespoon	5	4	3
Raisin (Soaked in rum or warm water)	cup	7/8	1/2	3/8
Salt	teaspoon	1 1/2	1	1 1/2
Sugar	tablespoon	6	4	3
Butter	tablespoon	7	6	5
Dry milk	tablespoon	5	4	3
Dry yeast	teaspoon	4	3	2 1/2

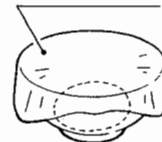
1/2~1 egg beaten and mixed with water, if desired, for brushing on the top.

Method

1 Make the dough according to the dinner roll recipe, following steps 1 through 2 on page 9.

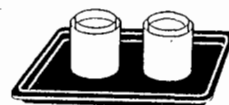
2 Cover with a damp dishcloth and in a greased bowl. Let rest for 20 minutes.

damp dishcloth

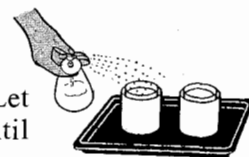


Divide the dough into 2, 3 or 4 balls (or your favorite size). Place in greased custard cups. Place on a baking pan.

3 (Use paper baking cups if required.)



4 Spray with water lightly. Let rise for 60 minutes or until doubled in size.



Brush with the beaten egg.

5 Bake in 390°F oven for 10 minutes and 360°F oven for 25 minutes.





FRENCH BREAD



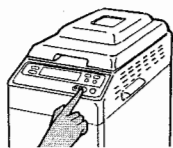
Use KNEAD and FIRST RISE cycle.

Ingredients (Makes 3 ~ 6)

Ingredients	Measurement	Large	Medium
Tap water	cup	1 1/2	3/4
All purpose flour	cup	4	2
Salt	teaspoon	2	1
Dry yeast	teaspoon	3	1 1/2
Poppy seeds		small portion	small portion

Method (Makes 3)

1 Make the dough, according to the dinner roll recipe, following steps 1 through 2 on page 9.



2 When it beeps, place the dough on a board. Divide into 2 pieces and divide one half into 2 pieces as illustrated.



3 Form 1 large ball and 2 small balls. Cover with damp dishcloth, and let rest for 20 minutes.



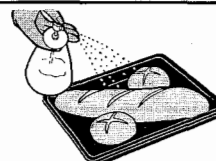
4 Roll the large ball into a cylindrical shape. Shape the 2 small balls.



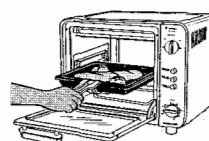
5 Carefully place on a floured baking pan, and spray water lightly on dough. Let rest for 30 to 40 minutes.



6 Make cuts with a sharp knife and spray water on them lightly.



7 Sprinkle with poppy seeds. Bake in 410°F oven for 30 to 40 minutes.





CROISSANTS



Use KNEAD and FIRST RISE cycle.

Ingredients (Makes 12 ~ 24)

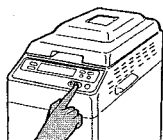
Ingredients	Measurement	24 rolls	18 rolls	12 rolls
Tap water	cup	1 7/16	1 1/8	3/4
All purpose flour	cup	4	3	2
Salt	teaspoon	1	1	1/2
Sugar	tablespoon	3	2	1 1/2
Butter	tablespoon	4	3	2
Dry milk	tablespoon	1 1/2	1	1
Dry yeast	teaspoon	3	2	1 1/2
Chilled butter	cup	1	7/8	1/2

2 eggs beaten and mixed with water, if desired, for brushing on top.

Method (Makes 12)

1

Make the dough, according to the dinner roll recipe, following steps 1 through 2 on page 9.

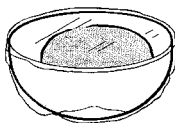


2

When it beeps, place the dough on a board and push it evenly to squeeze out gas.

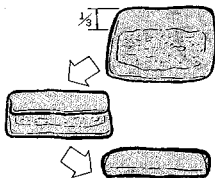
Put the dough into a bowl and cover with plastic wrap.

Place in a refrigerator for 30 minutes.



3

Roll into an 8 x 12 inch rectangle, and put butter on half of dough. Fold over the unbuttered third, then into three fold.

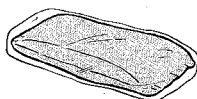


4

Seal edges.

Stick a skewer into the dough to squeeze out gas.

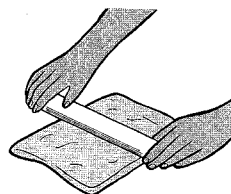
Wrap in a plastic bag and place in a refrigerator for 1 hour.



5

Roll the dough into a rectangle again and fold into thirds.

Place in the refrigerator for 15 to 20 minutes. Fold and roll twice more.

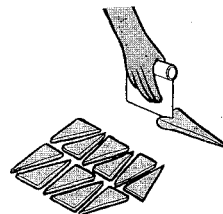


6

Roll the dough into an 8 x 18 inch rectangle.

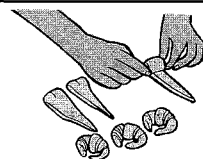
Cut diagonally to make the 12 equal triangles.

Cut off uneven edges on the side.



7

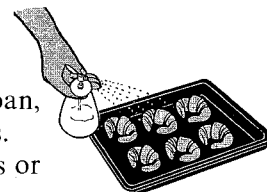
Roll up each triangle loosely, starting from the side opposite the point.



8

Place on a greased baking pan, spray water lightly on rolls.

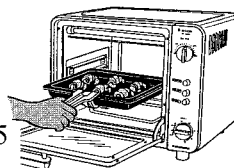
Let rise for 30 to 50 minutes or until nearly doubled in size.



9

Brush beaten egg over rolls.

Bake in 390°F oven for 10 to 15 minutes or until it turns golden.



7- SOUR DOUGH BREAD -

Use KNEAD and FIRST RISE cycle.



RICH SOUR DOUGH BREAD (MAKES 3-6)

Ingredients	Measurement	Size	
		Extra Large	Large
1 egg + milk	cup	1 5/16	7/8
Bread flour	cup	4	3
Salt	teaspoon	1 1/2	1
Honey or sugar	tablespoon	3	2
Butter	tablespoon	4	3
Dry yeast	teaspoon	1 1/2	1
Sour dough starter	tablespoon	5	4

Method (Makes Large Size)

- 1 Make the dough, according to the dinner roll recipe, following steps 1 through 2 on page 9.

2

- When it beeps, place the dough on a board.
Divide into 3 pieces.



3

- Make 3 dough balls.
Cover with a damp dishcloth, and let rest for 20 minutes.



4

- After making 3 balls follow the same procedures as in FRENCH BREAD 5 through 6 on page 14.

5

- Bake in 350°F oven for 30 to 40 minutes.

RICH WHEAT SOUR DOUGH BREAD (MAKES 3-6)

Ingredients	Measurement	Size	
		Extra Large	Large
1 egg + milk	cup	1 3/8	1
Bread flour	cup	2 1/2	2
Whole wheat flour	cup	1 1/2	1
Sour dough starter	tablespoon	5	4
Salt	teaspoon	1 1/2	1
Cocoa	teaspoon	1 1/2	1
Dry yeast	teaspoon	1 1/2	1

Method

Follow the same procedures as in RICH SOUR DOUGH BREAD.

SOUR DOUGH STARTER

Dry yeast	1 package (1/4 oz)
Lukewarm water	2 cups
Bread flour	2 cups
Sugar	1 tablespoon

1. Soften the 1 package dry yeast in 1/2 cup warm water (110° F).
2. Stir the dry yeast in 2 cups lukewarm water, 2 cups bread flour and 1 tablespoon sugar. Beat till smooth. Only bottled water should be used.
3. Cover with cheesecloth; let stand at room temperature 4 to 5 days till bubbly, stirring 2 to 3 times a day.
4. Cover and refrigerate till ready to use.
5. Use only wooden or plastic spoons - never use metal utensils. Use no copper or aluminum bowls.
6. To keep starter going:
After using the starter, add 3/4 cup water, 3/4 bread flour and 1 teaspoon sugar to remainder. Let stand at room temperature till bubbly, at least 1 day. Cover and refrigerate for later use. If not used within 10 days, add 1 teaspoon sugar. Repeat adding sugar every 10 days.
7. If the starter turns orange, throw away.

THE JAM MENU

Ingredients

WARNING: Do not exceed the quantities shown on the MENU.

—Boil over may occur and damage the machine.

Strawberry jam

Strawberry	1 3/16 lb
Sugar	3/4 measuring cup
Lemon juice	1 tablespoon (fresh squeezed from lemon)

Blueberry jam

Blueberry	1 1/8 lb
Sugar	5/8 measuring cup

Apricot jam

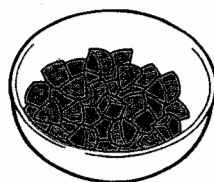
Apricot	1 3/16 lb
Sugar	1 measuring cup

※ Various fruits in proper proportions may be used for different flavored jams.

Method

Preparation

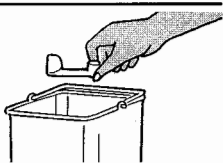
- (1) Remove calyxes (stem or greenery) from strawberries.
- (2) Cut strawberries or apricots into halves or quarters.
(approximately 20mm or 3/4 inch cubes).



1

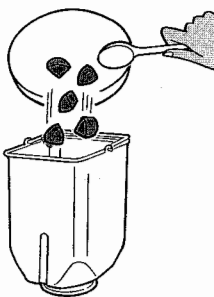
2

- Install the mixing blade on the shaft inside the bread pan.



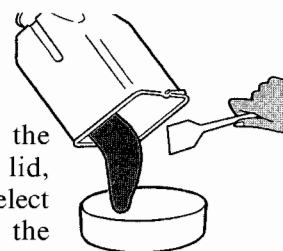
3

- (1) Put the main ingredients and sugar in the bread pan, and shake it up and down to mix them.
- (2) Wait until the sugar has been diluted three minutes.
- (3) Pour the lemon juice into the bread pan.



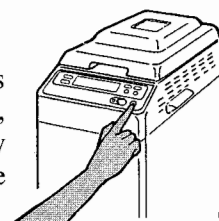
Place the bread pan in the Home Bakery, close the lid, plug into the receptacle, select the JAM menu and press the START button.

4



After the beeping stops, press the STOP button, open the lid, and pull the bread pan out by the handle and take out the jam.

5

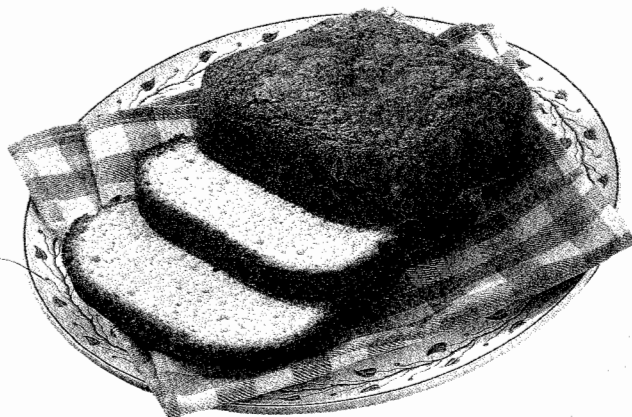


IMPORTANT NOTICE

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

- NOTE: 1. After cooling the cooked jam, place in jar or dish and store in refrigerator.
2. The quality of homemade jam will vary slightly, depending on the room temperature, size of main ingredients and the degree of freshness.
3. To change the texture of the jam, add pectin (1/2 ~ 1 1/2 teaspoons).

THE CAKE MENUS




SPONGE CAKE

Ingredients	
Egg	3 large eggs
Sugar	1/2 cup
All purpose flour (sifted)	1 cup
Butter	2 tablespoon
Vanilla extract	3 drops (Approx. 1/4 teaspoon)
Rum	1 oz

Follow the directions on page 24 in "USE AND CARE MANUAL".

Press MENU button to CAKE. Check LCD shows 1:05.


If LCD shows 1:25, press the TIMER  button.

CHOCOLATE CAKE

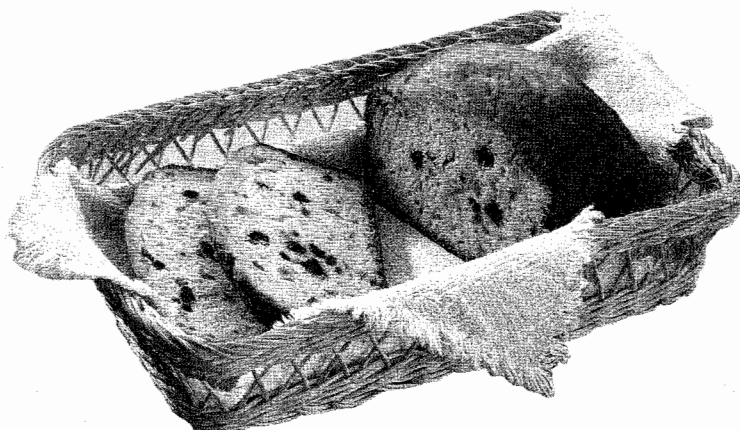
Ingredients	
Egg	3 large eggs
Sugar	1/2 cup
All purpose flour (sifted)	1 cup
Butter	2 tablespoon
Vanilla extract	3 drops
Brandy	1 oz
Cocoa	1 teaspoon

Follow the directions on page 24 in "USE AND CARE MANUAL".

Press MENU button to CAKE. Check LCD shows 1:05.

If LCD shows 1:25, press the TIMER  button.


NOTE: Add cocoa and brandy with vanilla extract.



POUND CAKE

Ingredients	
Egg	3 large eggs
Sugar	3/4 cup
Butter (warm it at room temperature)	3 1/2 oz
Milk	1/8 cup
All purpose flour (sifted)	1 1/2 cups
Baking powder (sifted)	1 teaspoon
Vanilla extract	3 drops (Approx. 1/4 teaspoon)


Follow the directions on page 25 in "USE AND CARE MANUAL".

Press MENU button to CAKE. And press the TIMER  button. LCD should show 1:25 baking time.

FRUIT CAKE

Ingredients	
Egg	3 pieces
Sugar	3/4 cup
All purpose flour (sifted)	1 1/2 cups
Butter	3 1/2 oz
Vanilla extract	3 drops
Baking powder (sifted)	1 teaspoon
Rum	3 tablespoon
Drained cherry (chipped)	2 oz
Raisin	2 oz
Orange peel	1/2 oz
Marmalade	1/2 oz

Follow the directions on page 25 in "USE AND CARE MANUAL".

Press MENU button to CAKE. And press the TIMER  button. LCD should show 1:25 baking time.

NOTES: (1) Add rum, drained cherry, raisin and orange peel with all purpose flour.

(2) Brush cake on the top with the marmalade.