

HITACHI

AUTOMATIC HOME BAKERY

HB-D102 / D103

USE AND CARE MANUAL & COOK BOOK



IMPORTANT

- Keep this manual.
- Use only for bread, whole wheat bread, cake, pizza dough and dough 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 the important safety instructions carefully and understand them before using the Home Bakery.

***** FOR "HELP" (MORE INFORMATION) *****
***** CALL 1-800-241-6558 (Consumer Relations) *****

IMPORTANT SAFEGUARDS

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



WARNING

1. Read all instructions.
Use the Home Bakery as described in this manual.
2. Do not touch the hot surface. Use the mittens.
3. Close supervision is necessary when the 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 the Home Bakery can be splashed with water.
 - b. Do not immerse the cords, plugs or main body of the Home Bakery in water.
 - c. Do not place in dish washer.
5. Do not operate with damaged electrical cord, plug or after the Home Bakery malfunctions or has been damaged in any way. Return the 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 that are not recommended by manufacturer for the 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 the Home Bakery could result.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place the Home Bakery on or near a hot gas or electric burner, other hot surfaces, or in a heated oven. The 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 the Home Bakery containing hot liquids.
14. Do not use the Home Bakery for other than intended use. (Household use only).
15. Preheating of the 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.

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

Fresh dry rapid rise yeast or dry active yeast should be used. 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 menu.

3.MEASURE THE INGREDIENTS ACCURATELY

Accurate measurements are essential in making delicious bread. Measure all liquids at eye level. Teaspoon and tablespoon. Measurements of ingredients should be leveled off (not heaping)

4.WATER TEMPERATURE AND ROOM TEMPERATURE

Water Temperature and room temperature are also essential in making delicious bread. The Home Bakery controls the dough temperature at the suitable range. The Home Bakery controls the kneading period automatically in order to maintain the temperature of the dough. The optimum temperature ranges are as indicated in the following.

Room temperature : 40°F to 80 °F
(For best result : 59°F to 77° F)

Water temperature : 40°F to 50 °F

Adjustments of the water temperature are necessary for making delicious bread.

Room temperature	Lower than 80° F	Higher than 80° F
No delay	Use chilled water.	
Using the delay timer	Use chilled water	Increase flour 1/4cup

Do not use luke warm water.

It will be a short dense loaf, a sunken top, or an inflated top (especially, at high room temperature).

5.TO ENSURE TASTY BREAD

When eating : Enjoy it toasted or freshly sliced.

To store bread : Wrap it 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.

CONTENTS



FEATURES	4
SAFETY PRECAUTIONS	5
BEFORE STARTING TO BAKE	6
DESCRIPTION	8
CONTROL PANEL AND FUNCTION	9
HOW TO USE BREAD (MEDIUM) /MIX BREAD MENU	10
HOW TO USE BREAD (LIGHT) /MIX BREAD MENU	14
HOW TO USE BREAD RAPID MENU	15
THE BREAD(MEDIUM, LIGHT) /MIX BREAD, BREAD RAPID MENUS	16
HOW TO USE WHOLE WHEAT BREAD (LARGE) MENU	20
HOW TO USE WHOLE WHEAT BREAD (REGULAR) MENU	21
THE WHOLE WHEAT BREAD MENUS	21
HOW TO USE CAKE MENU	23
HOW TO USE PIZZA DOUGH MENU	24
THE PIZZA DOUGH MENUS	25
HOW TO USE DOUGH MENU	26
THE DOUGH MENUS	27
MAINTENANCE/CLEANING	31
Q&A FOR HOME BAKERY	32
DISPLAY INDICATIONS	33
MAKING DELICIOUS BREAD	34
SPECIFICATIONS AND LIMITED WARRANTY	35

FEATURES

DIFFERENT LOAF SIZES

The Home Bakery lets you select two loaf sizes : Regular or Large.
You can bake the right size of bread you need for the occasion.

FOUR MENU SELECTIONS

- BREAD (MEDIUM) (basic loaf bread)** : (1) This menu is for baking standard bread (basic white bread).
It will bake in 4 hours and 10 minutes.
(2) A beeper sounds telling you the proper time to add those additional ingredients.
- BREAD (LIGHT)** : This menu is for baking bread with a lighter crust.
If you want to change the bread color to light, you can select the color to LIGHT crust by pressing this BREAD (LIGHT) button.
It will bake in 4 hours.
- BREAD RAPID** : BREAD RAPID is a shorter menu for bread which is needed in a hurry.
It will bake in 3 hours.
- WHOLE WHEAT BREAD (LARGE)** : For large sizes of breads using 100% whole wheat flour.
Rich in fiber, vitamin B groups and vitamin E.
It will bake in 4 hours.
- WHOLE WHEAT BREAD (REGULAR)** : For regular loaves of breads using 100% whole wheat flour.
It will bake in 4 hours.
- CAKE** : This menu is for baking sponge cake.
It will bake in 1 hour and 30 minutes.
- PIZZA DOUGH (Until SECOND RISE)** : Specially programmed dough for pizza.
- DOUGH (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 and WHOLE WHEAT BREAD menus)
Just set 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. (BREAD (MEDIUM) menu)
from 4 hours and 10 minutes up to 13 hours. (BREAD (LIGHT) menu)
from 4 hours and 10 minutes up to 13 hours. (WHOLE WHEAT BREAD (LARGE) and (REGULAR) menu)

ADJUSTMENTS

HIGH ALTITUDE

Adjustments are sometimes necessary for high altitudes for making bread by hand or in a bread machine. As the altitude increases, the fermentation time required for the yeast decreases and the dough can be over proofed. The result can be a short dense loaf, a sunken top, or an inflated top. Also, low humidity in some high altitude areas can cause the loaf to have an insufficient rise. The following are modifications that can be used when experiencing problems at elevations of 3,000 to 7,000 feet. Start with the lowest adjustment and increase if necessary. Also, gluten may be added to a recipe to increase the elasticity and structure of the dough. Gluten can be found in health food stores and required amounts to add will be listed by the manufacture.

Reduce Yeast : 1/8 to 1/4 teaspoons
Reduce Sugar : 1 to 3 teaspoons
Increase Liquid : 1 to 4 teaspoons

HUMIDITY

Humidity can increase the moisture content of flour and other ingredients. The increased moisture can cause the water to flour ratio to change. The resulting product will have a flat or sunken top. To modify a recipe for humidity, increase the flour by 1 to 4 tablespoons. Start with the lowest amount and increase if necessary. Near the end of the second kneading cycle, a smooth, firm ball of dough should be formed.

SAFETY PRECAUTIONS

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.

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.

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

Do not use the Home Bakery where it is on an unstable surface.

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

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

When baking is finished:

Use oven mitts or pot holders when taking out the bread pan. The bread pan, oven area, and the lid are hot.

During the baking and finish cycles, do not touch the hot surface such as appliance handles, outer case, viewing window and so

on. Use oven mitts or pot holders when carrying the Home Bakery.

CAUTION

Do not place anything over the Home Bakery, as it will deform or discolor the lid.

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 not any foreign objects in the bread pan. (Un-plug the Home Bakery when cleaning).

Use only required amounts of ingredients. Increasing the recipe may cause the bread to stick to the inside of the lid or air outlet openings.

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

Do not open the lid or remove the bread pan during the rise or bake cycle.

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.

Be sure that oven area is always kept clean. If not, crumbs will burn and could cause malfunction.

For safety reasons, be sure to unplug the Home Bakery after each use.

BEFORE STARTING TO BAKE

INGREDIENTS USED FOR BAKING

DRY YEAST	This is what causes the bread to rise and is 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 rapid rise yeast or active dry yeast should be used. A small loaf may result according to type, amount and freshness of yeast. 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 freezer or 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, adds interesting textures and flavors to bread. 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. You can adjust the bread color depending on the amount of sugar. (Sugar is added to dough for a darker crust)
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 fat 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. When using the delay timer, dry milk and water should be used instead of fresh milk for safety reasons. When the room temperature is hot (higher than 80°F), use fresh milk of approx 40°F.
TAP WATER	Tap water is added to flour to form the gluten and to put life into your bread. Tap water is a major factor in the success of your bread making. When the room temperature is hot (higher than 80°F), use chilled water of approx. 40°F. (refrigerated cool water).
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. When adding one large egg to a recipe, decrease the liquid by 1/8 cup.

BEFORE STARTING TO BAKE

IMPORTANT NOTICE

Ratio of flour and water (or other liquid)

The ratio of bread flour to water (or other liquid) should always be kept at the volumes given in the recipes. (Example : Basic white bread (Large loaf) 3 cups bread flour to 1 1/8 cups water.) Putting an excessive volume of bread flour compared to the volume of water (or other liquid) will change the quality of the homemade bread and may cause the mixing blade to lock and malfunction.

Ingredients for MIX BREAD

When using the BREAD/MIX BREAD menu the Home Bakery will alert you by three beeping sounds, six minutes before the kneading process is finished. The beeping sounds signal 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. Some nuts and fruits can scratch the pan.

PROCESS TIME

TIME \ PROCESS	1 Pre-knead	2 Knead	3 First rise
BREAD (MEDIUM) setting	2 min.	25 min.	70 min.
BREAD (LIGHT) setting	2 min.	25 min.	70 min.
BREAD RAPID setting	2 min.	25 min.	20 min.
WHOLE WHEAT BREAD (LARGE)	2 min.	10 min.	40 min.
WHOLE WHEAT BREAD (REGULAR) setting	2 min.	10 min.	40 min.
DOUGH setting	2 min.	25 min.	73 min.

4 Gas squeeze out 1	5 Second rise	6 Gas squeeze out 2	7 Third rise	8 Bake	9 Finish (cooling)
20 sec.	70 min.	-----	-----	62 min.	20 min.
20 sec.	70 min.	-----	-----	52 min.	20 min.
20 sec.	60 min.	-----	-----	52 min.	20 min.
14 min. (knead)	36 min.	20 sec.	60 min.	57 min.	20 min.
14 min. (knead)	26 min.	20 sec.	70 min.	57 min.	20 min.
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CAKE setting	Heating 70 min.	Finish 20 min. (cooling)
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TIME \ PROCESS	1 Pre-knead	2 Knead 1	3 First rise	4 Knead 2	5 Second rise
Pizza dough setting	1 min.	20 min.	14 min.	10 min.	10 min.

DESCRIPTION

HANDLE

LID

VIEWING WINDOW

Allows you to view what is going on inside.

AIR EXHAUST OPENING

CONTROL PANEL

OUTER CASE

MIXING BLADE

Install the mixing blade on the shaft.

HANDLE

GUIDE PROJECTION

BREAD PAN

SHAFT

MAIN BODY

VENTS

CORD

PLUG

CONTROL PANEL AND FUNCTION



When buttons are pressed, the control panel beeps.

1		Press the SELECT button for the menu you want, BREAD (MEDIUM) (one time), BREAD (LIGHT) (two times), BREAD RAPID (three times), WHOLE WHEAT BREAD (LARGE) (four times), WHOLE WHEAT BREAD (REGULAR) (five times), CAKE (six times), PIZZA DOUGH (seven times), or DOUGH (eight times). Each time you press the SELECT button, the next menu appears.
2		The delay time can be set on the timer by means of the arrows pointing up and down. The delay time can be set from 4 hours and 20 minutes up to 13 hours. (BREAD (MEDIUM) MENU)
3		Press the START button when you want to start baking immediately and also to start the timer function with the delayed time.
4		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 you should make a mistake setting the timer and have already pushed the START button, just push the STOP button for about 1/2 second.

HOW TO USE BREAD (MEDIUM) / MIX BREAD MENU

Baking Bread

When the Home Bakery is plugged in, it is automatically on the BREAD menu. From start to finish 4 hours and 10 minutes.

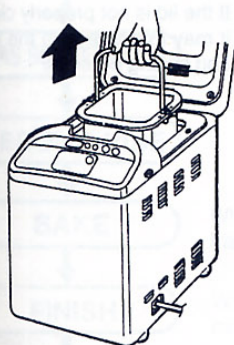
Accurate measurement of ingredients is essential to make delicious bread.

Use chilled water of approximately 40° F . (Refrigerated cool water).

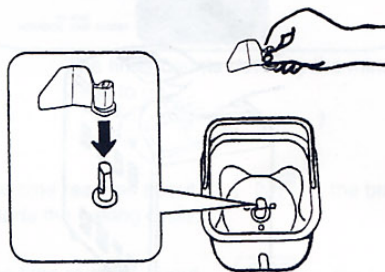
Do not use luke warm water.

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 below.



WARNING

Use the Home Bakery where it is stable and level.

Make sure the mixing blade is inserted properly. If the mixing blade is released during operation, the dough will not be kneaded properly.

2 Place all ingredients in the bread pan:

Pour tap water into the bread pan, add the bread flour, salt, butter, sugar, and dry milk, then place the dry yeast ON THE TOP of the flour. Do not mix after adding the dry yeast. (When using 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).

(1) Water



(2) All ingredients except DRY YEAST.



(3) DRY YEAST on the top of the flour away from water.



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

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

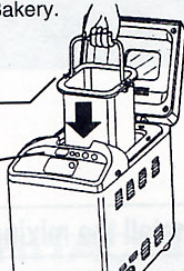
HOW TO USE BREAD (MEDIUM) / MIX BREAD MENU

3 Place the bread pan into the Home Bakery :

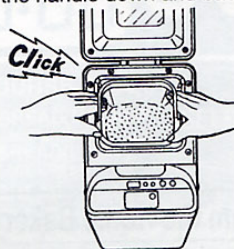
- (1) Put the bread pan into the Home Bakery, making sure the guide projections fit into the guides on the Home Bakery.

Guide
projection

Guide



- (2) Push the bread pan down as indicated in the below figure, and it will click into place. Push the handle down and back.



If the bread pan is not inserted properly, and the START button is pushed, malfunction can result.

Make sure the word FRONT on the upper rim of the bread pan is facing toward the front of the unit.



4 Close the lid :

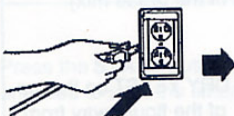
Using the handle, close the lid.



If the lid is not properly closed, it may interfere with the rising and baking process.

5 Plug the Home Bakery into receptacle :

The display light  is flashing.
The beeper sounds once and the display light  is flashing.



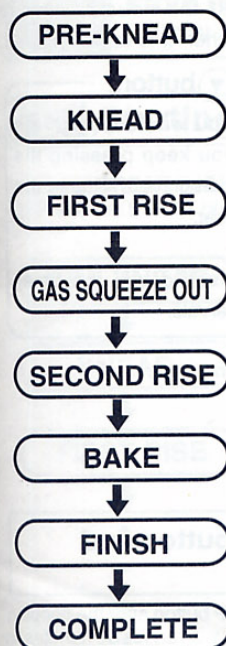
6 Starting the Home Bakery :


NO DELAY


- (1) Select the **BREAD (MEDIUM)** by pressing the **SELECT** button once.

Notice  on the display.

- (2) Press the **START** button.





Notice the display  is on (colon is flashing) and the unit is running.


Notice the time left for the bread to be finished is displayed  and is counting down.




The timer counts down by the minute.


Time to go.

( , )


When the time reaches about  , the bread maker starts the baking cycle.

When the time reaches about  , the bread maker starts the cooling cycle.

When the baking process has been completed, the colon will stop flashing and the beeper will sound 3 times telling you the bread is done.

Notice  on the timer display.

If the Home Bakery does not start the pre-knead cycle after the **START** button has been pressed, check the **DISPLAY INDICATIONS** on page 33.

Remember that the home Bakery remains hot until the  indication has appeared.

NOTES :

- (1) Kneading process:

When not using the delay timer, the beeper sounds to tell you to add raisins, etc. After about 21 minutes from the start and 6 minutes before the kneading is finished, it beeps three times to tell you to add raisins. Open the lid and sprinkle raisins slowly and evenly over the dough. Opening the lid at this time will not stop the kneading, so be careful.

- (2) Kneading and rising process:

The viewing window and inner lid may be covered with mist.
(The cloudy window dries during the baking process).

- (3) Baking and finishing process:

Do not touch the hot surfaces such as the outercase or viewing window and so on. Use oven mitts or pot holders when carrying the Home Bakery.


USING THE DELAY TIMER

Select the BREAD (MEDIUM), BREAD (LIGHT), WHOLE WHEAT BREAD (LARGE) or WHOLE WHEAT BREAD (REGULAR) setting by pressing the SELECT button.


The timer cannot be used in conjunction with the "BREAD RAPID", "CAKE", "PIZZA DOUGH" or "DOUGH" 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 minutes intervals.

EXAMPLE : It is 9:00 p.m. now. You would like to have bread ready at 6:30 a.m. on the next morning. Set the timer for **9:30**, because there are 9 hours and 30 minutes between 9:00 p.m. and 6:30 a.m. Do not set the timer for the actual time but the hour difference between when you start and when it is to be finished.

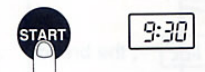
(1) Pressing the  button once will cause **4:20** to appear.





(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.



Usage of the button.

• If you press 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 minutes intervals.

• The timer counts down by the minutes.

9:29, **9:28**

7

When baking has been completed, press the STOP button and 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 lifting the handle. (Cool bread on wire rack.)
- 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.
- Removing the bread pan quickly after the beeping sound stops, keeps the bread from getting soggy.
- If the mixing blade comes out attached to the bread, remove it with tongs or a towel.

8

Removing the bread.

Using oven mitts, turn the bread pan upside down and shake until the bread comes loose. Sometimes flour in the corner of the bread pan may not be mixed. Scrape it off with a rubber spatula.

Immediately after removing the bread, pour tepid water into the bread pan.

NOTE : Portions around the exterior of the oven may become discolored, but the discoloration will not influence the performance of the Home Bakery.

9

After use.

Always unplug the Home Bakery after each use.



HOW TO USE BREAD (LIGHT) MENU

If you want to change the bread color to light

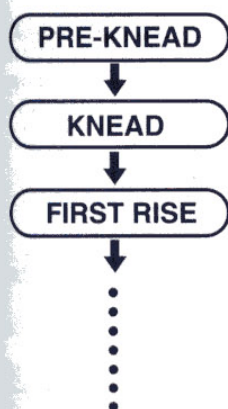
Press SELECT button twice for BREAD (LIGHT). From start to finish 4 hours.
Accurate measurement of ingredients is essential to make delicious bread.
Use chilled water of approximately 40° F. (Refrigerated cool water)
Do not use luke warm water.

1~5

From removing the bread pan to plugging in the Home Bakery, follow the same procedures as BREAD. (on page 10 to 11)

6 Starting the Home Bakery :

- (1) Select **BREAD (LIGHT)** setting by pressing the **SELECT** button twice.
- (2) Press the **START** button.



Notice the display **4:00** is on (colon is flashing) and the unit is running. Notice the time left for the bread to be finished is displayed **4:00** and is counting down.



The timer counts down by the minute.
Timer to go.

(**3:59** , **3:58**)

•Make sure you select **BREAD (LIGHT)**.

•If the Home Bakery does not start to operate after the **START** button has been pressed, check the **DISPLAY INDICATIONS** on page 33.

7~9

The process from rising to the end of baking is the same as that shown under **BREAD (MEDIUM)**. When the bread is finished, it can be removed from the bread pan in the same way. (on page 13)

HOW TO USE BREAD RAPID MENU

If you want to bake bread in a hurry

Press SELECT button three times for BREAD RAPID. From start to finish 3 hours.
Accurate measurement of ingredients is essential to make delicious bread.
Use chilled water of approximately 40° F. (Refrigerated cool water)
Do not use luke warm water.

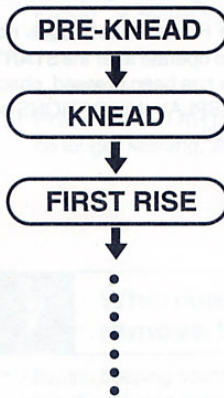
1~5

From removing the bread pan to plugging in the Home Bakery, follow the same procedures as BREAD. (on page 10 to 11)

6

Starting the Home Bakery :

- (1) Select **BREAD RAPID** setting by pressing the **SELECT** button three times.
- (2) Press the **START** button.



Notice the display **3:00** is on (colon is flashing) and the unit is running. Notice the time left for the bread to be finished is displayed **3:00** and is counting down.



The timer counts down by the minute.
Timer to go.

(**2:59** , **2:58**)

•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 33.

7~9

The process from rising to the end of baking is the same as that shown under **BREAD (MEDIUM)**. When the bread is finished, it can be removed from the bread pan in the same way. (on page 13)

HOW TO USE BREAD RAPID MENU

If you want to bake bread in a hurry

Press SELECT button three times for BREAD RAPID. From start to finish 3 hours.
Accurate measurement of ingredients is essential to make delicious bread.
Use chilled water of approximately 40° F. (Refrigerated cool water)
Do not use luke warm water.

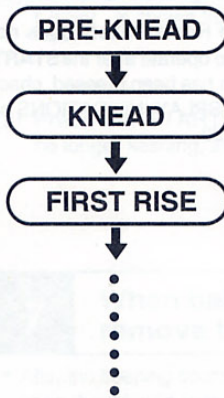
1~5

From removing the bread pan to plugging in the Home Bakery, follow the same procedures as BREAD. (on page 10 to 11)

6

Starting the Home Bakery :

- (1) Select **BREAD RAPID** setting by pressing the **SELECT** button three times.
- (2) Press the **START** button.



Notice the display **3:00** is on (colon is flashing) and the unit is running. Notice the time left for the bread to be finished is displayed **3:00** and is counting down.



The timer counts down by the minute.
Timer to go.

(**2:59** , **2:58**)

•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 33.

7~9

The process from rising to the end of baking is the same as that shown under **BREAD (MEDIUM)**. When the bread is finished, it can be removed from the bread pan in the same way. (on page 13)

THE BREAD (MEDIUM, LIGHT)/ MIX BREAD, BREAD RAPID MENUS

Follow the directions for baking bread, steps 1 to 9 on page 10 to 13.

BASIC WHITE BREAD

INGREDIENTS

Regular loaf

3/4 cup
2 cups
1 teaspoon
1 1/2 tablespoons
1 tablespoon
1 tablespoon
1 teaspoon
1 1/2 teaspoons

Tap Water
Bread flour
Salt
Sugar
Dry milk
Butter
Dry Yeast(BREAD MENU)
Dry Yeast(BREAD RAPID MENU)

Large loaf

1 1/8 cups
3 cups
1 teaspoon
2 tablespoons
1 1/2 tablespoons
1 1/2 tablespoons
1 1/2 teaspoons
2 teaspoons

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

Note: The yeast measurement labelled (BREAD) is for the Regular Bread Cycle and the yeast measurement labelled (BREAD RAPID) is for the Bread Rapid Cycle. Only use one yeast measurement for the recipe.

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

BRAN BREAD

INGREDIENTS

1 1/8 cups tap water
2 5/8 cups bread flour
3/8 cup wheat bran
1 1/2 teaspoons salt
3 tablespoons sugar
1 1/2 tablespoons butter
1 1/2 tablespoons dry milk
1 1/2 teaspoons dry yeast
(BREAD MENU)
2 teaspoons dry yeast
(BREAD RAPID MENU)

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.

LEMON PEPPER BREAD

INGREDIENTS

1 1/8 cups tap water
3 cups bread flour
1 1/2 teaspoons salt
2 1/2 tablespoons sugar
1 1/2 tablespoons butter
1 1/2 tablespoons dry milk
1 teaspoon dry yeast
1 1/2 teaspoons ground black pepper
3 tablespoons lemon rinds (chopped)

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

CARROT BREAD

INGREDIENTS

1 cup tap water
3 cups bread flour
1/4 cup grated carrot
1 1/2 teaspoons salt
3 tablespoons sugar
1 1/2 tablespoons butter
1 1/2 tablespoons dry milk
1 1/2 teaspoons dry yeast
(BREAD MENU)
2 teaspoons dry yeast
(BREAD RAPID MENU)

This menu can not be used on delay timer.

WHITE BREAD

INGREDIENTS

1 cup tap water
3/4 cup fresh milk
3 cups bread flour
1 teaspoon salt
2 tablespoons sugar
1 1/2 tablespoons butter
1 1/2 teaspoons dry yeast
(BREAD MENU)
2 teaspoons dry yeast
(BREAD RAPID MENU)

This menu can not be used on delay timer.

THE BREAD (MEDIUM, LIGHT)/ MIX BREAD, BREAD RAPID MENUS

CRANBERRY BREAD

INGREDIENTS

- 3/4 cup fresh milk
- 1/2 cup cranberry juice
- 3 cups bread flour
- 1 1/2 teaspoons salt
- 2 tablespoons sugar
- 1 tablespoon butter
- 2 teaspoons dry yeast (BREAD MENU)
- 3 teaspoons dry yeast (BREAD RAPID MENU)

This menu can not be used on delay timer.

ORANGE BREAD

INGREDIENTS

- 1 1/8 cups orange juice
- 3 cups bread flour
- 1 teaspoon salt
- 2 tablespoons sugar
- 1 1/2 tablespoons butter
- 1 tablespoon dry milk
- 1 1/2 teaspoons dry yeast (BREAD MENU)
- 2 teaspoons dry yeast (BREAD RAPID MENU)

This menu can not be used on delay timer.

ORANGE MARMALADE BREAD

INGREDIENTS

- 3/4 cup tap water
- 1/2 cup orange marmalade
- 3 cups bread flour
- 1 teaspoon salt
- 1 1/2 tablespoons butter
- 1 1/2 tablespoons dry milk
- 1 1/2 teaspoons dry yeast (BREAD MENU)
- 2 teaspoons dry yeast (BREAD RAPID MENU)

This menu can not be used on delay timer.

POTATO BREAD

INGREDIENTS

- 3/4 cup tap water
- 1/2 cup potato (mashed)
- 2 1/2 cups bread flour
- 1 teaspoon salt
- 2 tablespoons sugar
- 1 1/2 tablespoons butter
- 1 1/2 teaspoons dry yeast (BREAD MENU)
- 2 teaspoons dry yeast (BREAD RAPID MENU)

This menu can not be used on delay timer.

NOTE: In saucepan, boil the potato in 2 cups water till tender. Cool the potato water to room temperature. Drain and mash the potato.

APPLESAUCE CINNAMON BREAD

INGREDIENTS

- 1/3 cup applesauce
- 1 cup fresh milk
- 2 1/2 cups bread flour
- 1 teaspoon cinnamon
- 1 teaspoon salt
- 2 tablespoons brown sugar
- 1 tablespoon butter
- 1 1/2 teaspoons dry yeast

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

VEGETABLE JUICE BREAD

INGREDIENTS

- 7/8 cup vegetable juice
- 1 large egg
- 3 cups bread flour
- 1 teaspoon salt
- 2 tablespoons sugar
- 1 1/2 tablespoons butter
- 1 tablespoon dry milk
- 1 1/2 teaspoons dry yeast (BREAD MENU)
- 2 teaspoons dry yeast (BREAD RAPID MENU)

This menu can not be used on delay timer.

SWEET BREAD

INGREDIENTS

- 3/4 cup tap water
- 1 egg yolk
- 2 1/2 cups bread flour
- 1 teaspoon salt
- 5 tablespoons sugar
- 1 1/2 tablespoons shortening or butter
- 1 1/2 tablespoons dry milk
- 1 1/2 teaspoons dry yeast (BREAD MENU)
- 2 teaspoons dry yeast (BREAD RAPID MENU)

This menu can not be used on delay timer.

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

SWEET BANANA BREAD

INGREDIENTS

- 3/4 cup fresh milk
- 1 egg yolk
- 3/8 (1/8lb) cup ripe banana (sliced)
- 3 cups bread flour
- 1 teaspoon salt
- 2 tablespoons sugar
- 1 1/2 tablespoons butter
- 1 1/2 teaspoons dry yeast

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

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

YOGURT BREAD

INGREDIENTS

- 1/2 cup tap water
- 1 cup yogurt
- 3 cups bread flour
- 1 teaspoon salt
- 2 tablespoons sugar
- 1 1/2 tablespoons dry milk
- 1 tablespoon butter
- 2 teaspoons dry yeast
- 3 tablespoons sesame seeds

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

PEANUT BUTTER BREAD

INGREDIENTS

- 1 1/8 cups tap water
- 3/8 cup peanut butter (at room temperature)
- 3 cups bread flour
- 1 teaspoon salt
- 2 tablespoons brown sugar
- 1 1/2 teaspoons dry yeast

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

RYE BREAD

INGREDIENTS

- 1 cup tap water
- 1 cup rye flour
- 2 cups bread flour
- 1 teaspoon salt
- 2 tablespoons sugar
- 1 1/2 tablespoons butter
- 1 1/2 tablespoons dry milk
- 1 teaspoon allspice
- 1 1/2 teaspoons dry yeast
- 1 tablespoon caraway seeds

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

Follow the directions for BREAD (MEDIUM) / MIX BREAD MENU steps 1 to 9 on page 10 to 13.
The following mixed breads can not be used on the BREAD RAPID menu.

RAISIN BREAD

INGREDIENTS

Regular loaf

- 3/4 cup
- 2 cups
- 1 teaspoon
- 1 1/2 tablespoons
- 1 tablespoon
- 1 tablespoon
- 1 teaspoon
- 1 teaspoon
- 1/4 cup

- Tap Water
- Bread flour
- Salt
- Sugar
- Butter
- Dry milk
- Cinnamon
- Dry Yeast
- Raisins

Large loaf

- 1 1/8 cups
- 3 cups
- 1 teaspoon
- 2 tablespoons
- 1 1/2 tablespoons
- 1 1/2 tablespoons
- 1 teaspoon
- 1 1/2 teaspoons
- 1/2 cup

NOTE: Add the raisins when beeping sounds during kneading.

EGG BREAD

INGREDIENTS

- 5/8 cup tap water
- 2 large eggs
- 3 cups bread flour
- 1 1/2 teaspoons salt
- 4 1/2 tablespoons sugar
- 1 1/2 tablespoons butter
- 1 1/2 teaspoons dry yeast

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

ANADAMA BREAD

INGREDIENTS

- 1/2 cup tap water
- 1 large egg
- 2 3/4 cups bread flour
- 1 teaspoon salt
- 1 tablespoon butter
- 1/4 cup molasses
- 1 1/2 teaspoons dry yeast
- 1/4 cup corn meal

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

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

PUMPKIN BREAD

INGREDIENTS

- 3/4 cup fresh milk
- 1 large egg
- 3/8 cup canned pumpkin
- 3 cups bread flour
- 1 teaspoon salt
- 1 tablespoon brown sugar
- 2 tablespoons butter
- 1 1/2 teaspoons dry yeast
- 1/2 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/2 teaspoon clove

This menu can not be used on delay timer.

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

THE BREAD (MEDIUM, LIGHT)/ MIX BREAD, BREAD RAPID MENUS

APRICOT BREAD

INGREDIENTS

- 1 1/8 cups tap water
- 3 cups bread flour
- 1 1/2 teaspoons salt
- 3 tablespoons sugar
- 1 1/2 tablespoons butter
- 1 1/2 tablespoons dry milk
- 1 1/2 teaspoons dry yeast
- 1/2 cup apricots (chopped)

NOTE: Add the apricots when beeping sounds during kneading.

MIXED VEGETABLES BREAD

INGREDIENTS

- 1 cup tap water
- 3 cups bread flour
- 1 1/2 teaspoons salt
- 3 tablespoons sugar
- 1 1/2 tablespoons butter
- 1 1/2 tablespoons dry milk
- 1 1/2 teaspoons dry yeast
- 1/2 cup mixed vegetables (thawed and drained)

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

OATMEAL BRAN ALMOND BREAD

INGREDIENTS

- 1 1/2 cups fresh milk
- 2 1/2 cups bread flour
- 1/4 cup oatmeal
- 1/4 cup oatbran
- 1 teaspoon salt
- 2 tablespoons brown sugar
- 1 1/2 tablespoons butter
- 1 1/2 teaspoons dry yeast
- 1/2 cup almond (toasted slivered)

This menu can not be used on delay timer.

NOTE: (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) Add the almonds when beeping sounds during kneading.

TRADITIONAL JEWISH CHALLAH

INGREDIENTS

- 1/4 cup orange juice
- 1/3 cup tap water
- 2 large eggs
- 3 cups bread flour
- 1 1/2 teaspoons salt
- 4 tablespoons sugar
- 3 tablespoons butter
- 2 teaspoons dry yeast
- 1/4 cup raisins

This menu can not be used on delay timer.

NOTE: (1) Add the raisins when beeping sounds during kneading.

(2) The color of crust will be darker than the "BASIC WHITE BREAD"

WALNUT BREAD

INGREDIENTS

- 1 1/8 cups tap water
- 3 cups bread flour
- 1 teaspoon salt
- 3 tablespoons sugar
- 1 1/2 tablespoons butter
- 1 1/2 tablespoons dry milk
- 1 1/2 teaspoons dry yeast
- 1/2 cup walnuts (crushed)

NOTE: Add the walnuts when beeping sounds during kneading.

BACON CHEESE BREAD

INGREDIENTS

- 1 1/8 cups tap water
- 3 cups bread flour
- 1/2 cup cheese (grated sharp)
- 1 1/2 teaspoons salt
- 3 tablespoons sugar
- 1 1/2 tablespoons butter
- 1 1/2 tablespoons dry milk
- 1 1/2 teaspoons dry yeast
- 3 tablespoons bacon bits

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

DILL ONION BREAD

INGREDIENTS

- 3/4 cup tap water
- 1 large egg
- 1/2 cup cottage cheese
- 3 cups bread flour
- 1 teaspoon dill
- 1 1/2 teaspoons salt
- 2 tablespoons sugar
- 1 tablespoon butter
- 2 teaspoons dry yeast
- 2 tablespoons onion (chopped)

This menu can not be used on delay timer.

NOTE: Add the onion when beeping sounds during kneading.

SOUTHERN CORN BREAD

INGREDIENTS

- 1 1/4 cups fresh milk
- 4 drops tabasco
- 2 1/2 cups bread flour
- 1/2 cup corn meal
- 1 teaspoon allspice
- 1/2 cup cheese (grated sharp)
- 1 teaspoon salt
- 2 tablespoons sugar
- 1 1/2 teaspoons dry yeast
- 1/2 cup corn (boiled and drained)

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

NOTE: (1) Add the corn when beeping sounds during kneading.

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

HOW TO USE WHOLE WHEAT BREAD (LARGE) MENU

How to make Large size of WHOLE WHEAT BREAD

Press **SELECT** button four times for size of large WHOLE WHEAT BREAD (LARGE). From start to finish 4 hours.

Accurate measurement of ingredients is essential to make delicious bread.

Use chilled water of approximately 40° F. (Refrigerated cool water)

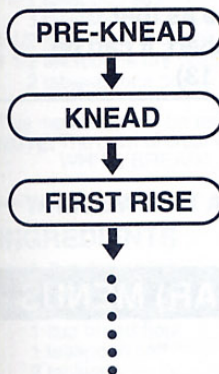
Do not use luke warm water.

1~5

From removing the bread pan to plugging in the Home Bakery, follow the same procedures as BREAD. (on page 10 to 11)

6 Starting the Home Bakery :

- (1) Select the **WHOLE WHEAT BREAD (LARGE)** setting by pressing the **SELECT** button four times.
- (2) Press the **START** button.



Notice the display **4:00** is on (colon is flashing) and the unit is running. Notice the time left for the bread to be finished is displayed **4:00** and is counting down.



The timer counts down by the minute.

Timer to go.

(**3:59** , **3:58**)

• Make sure you select **WHOLE WHEAT BREAD (LARGE)**.

• If the Home Bakery does not start to operate after the **START** button has been pressed, check the **DISPLAY INDICATIONS** on page 33.

7~9

The process from rising to the end of baking is the same as that shown under **BREAD (MEDIUM)**. When the bread is finished, it can be removed from the bread pan in the same way. (on page 13)

Immediately after removing the bread, pour tepid water into the bread pan.

NOTE :

- (1) Portions around the exterior of the oven may become discolored, but the discoloration will not influence the performance of the Home Bakery.
- (2) When using the delay timer in the summer and the room temperature is above 80 F, a small loaf may be the result because of over rising or improper kneading conditions.
We recommend the following modification under the above stated conditions.
Whole wheat flour : Increase 1/8 cup.

HOW TO USE WHOLE WHEAT BREAD (REGULAR) MENU

How to make a Regular loaf of WHOLE WHEAT BREAD

Press SELECT button five times for WHOLE WHEAT BREAD (REGULAR). From start to finish 4 hours.

Accurate measurement of ingredients is essential to make delicious bread.

Use chilled water of approximately 40° F. (Refrigerated cool water)

Do not use luke warm water.

1~5

From removing the bread pan to plugging in the Home Bakery, follow the same procedures as BREAD. (on page 10 to 11)

6 Starting the Home Bakery :

- (1) Select the **WHOLE WHEAT BREAD (REGULAR)** setting by pressing the **SELECT** button five times.
- (2) Press the **START** button.

- Make sure you select **WHOLE WHEAT BREAD (REGULAR)**.

7~9

The process from rising to the end of baking is the same as that shown under BREAD (MEDIUM). When the bread is finished, it can be removed from the bread pan in the same way. (on page 13)

THE WHOLE WHEAT BREAD (LARGE, REGULAR) MENUS

Follow the directions for baking bread, steps 1 to 9 on page 20 to 21.

WHOLE WHEAT BREAD

INGREDIENTS

Regular loaf

7/8 cup
2 cups
1 teaspoon
1 1/2 tablespoons
1 tablespoon
1 teaspoon

Tap Water
Whole Wheat flour
Salt
Molasses or Honey
Butter
Dry Yeast

Large loaf

1 3/8 cups
3 cups
1 teaspoon
2 tablespoons
1 1/2 tablespoons
1 1/2 teaspoons

Accurate measurement of ingredients is essential to make delicious bread.

— LIGHT WHOLE WHEAT BREAD —

INGREDIENTS

- 1 1/4 cups tap water
- 1 1/2 cups bread flour
- 1 1/2 cups whole wheat flour
- 1 1/2 teaspoons salt
- 3 tablespoons sugar
- 1 1/2 tablespoons butter
- 1 1/2 tablespoons dry milk
- 1 1/2 teaspoons dry yeast

— BANANA WHEAT BREAD —

INGREDIENTS

- 3/4 cup tap water
- 1 egg yolk
- 1/2 cup ripe banana (sliced)
- 3 cups whole wheat flour
- 1/2 teaspoon vanilla extract
- 1 teaspoon salt
- 3 tablespoons honey
- 1 1/2 tablespoons butter
- 1 1/2 teaspoons dry yeast
- 2 tablespoons poppy seeds (optional)

This menu can not be used on delay timer.

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

— WHOLE WHEAT APPLE RAISIN BREAD —

INGREDIENTS

- 1 cup tap water
- 3/8 cup apple sauce
- 2 cups whole wheat flour
- 1 cup bread flour
- 1 teaspoon salt
- 2 tablespoons brown sugar
- 1 1/2 tablespoons butter
- 1 1/2 tablespoons dry milk
- 1 teaspoon cinnamon
- 1 1/2 teaspoons dry yeast
- 1/2 cup raisins

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

— WHOLE WHEAT PEANUT SESAME BREAD —

INGREDIENTS

- 1 3/8 cups tap water
- 3 cups whole wheat flour
- 1 teaspoon salt
- 2 tablespoons molasses
- 1 1/2 tablespoons peanut butter
- 1 1/2 tablespoons dry milk
- 1 1/2 teaspoons dry yeast
- 3 tablespoons sesame seeds

This menu can not be used on delay timer.

NOTE: The color of crust will be darker than the "BASIC WHITE BREAD"
The height of bread will be shorter than the "BASIC WHITE BREAD"

— WHEAT BRAN BREAD —

INGREDIENTS

- 1 1/2 cups fresh milk
- 1 1/2 cups whole wheat flour
- 1/2 cup wheat bran
- 1 cup bread flour
- 1 teaspoon salt
- 3 tablespoons brown sugar
- 1 1/2 tablespoons butter
- 1 1/2 teaspoons dry yeast

This menu can not be used on delay timer.

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

— PUMPKIN SEED WHEAT BREAD —

INGREDIENTS

- 1 3/8 cups fresh milk
- 3 cups whole wheat flour
- 1 teaspoon salt
- 3 tablespoons honey
- 1 tablespoon butter
- 1 tablespoon dry milk
- 1 1/2 teaspoons dry yeast
- 3 tablespoons pumpkin seeds

— WHOLE WHEAT YOGURT BREAD —

INGREDIENTS

- 7/8 cup tap water
- 3/8 cup yogurt
- 2 cups whole wheat flour
- 1 cup bread flour
- 1 teaspoon salt
- 2 tablespoons honey
- 1 1/2 tablespoons butter
- 1 1/2 teaspoons dry yeast
- 3 tablespoons sesame seeds

This menu can not be used on delay timer.

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

— SUNNY HEALTH BREAD —

INGREDIENTS

- 1 cup tap water
- 1/4 cup cottage cheese (creamed)
- 1 1/2 cups bread flour
- 1 1/2 cups whole wheat flour
- 1/8 cup wheat germ
- 1 1/2 teaspoons salt
- 3 tablespoons honey
- 1 tablespoon butter
- 1 1/2 teaspoons dry yeast
- 1/4 cup sunflower seeds

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

HOW TO USE CAKE MENU

How to make SPONGE CAKE and CHOCOLATE CAKE

Press SELECT button six times for CAKE. From start to finish 1 hour and 30 minutes.

SPONGE CAKE

INGREDIENTS

- 3 large eggs (whites)
- 1/2 cup sugar
- 3 drops vanilla extract
(Approx. 1/4 teaspoon)
- 2 tablespoons (1 oz.) rum
- 1 cup all purpose flour (sifted)
- 1 tablespoon baking powder (sifted)
- 2 tablespoons butter

CHOCOLATE CAKE

INGREDIENTS

- 3 large eggs
 - 1/2 cup sugar
 - 3 drops vanilla extract
 - 2 tablespoons (1 oz.) brandy
 - 1 cup all purpose flour (sifted)
 - 2 tablespoons cocoa
 - 1 tablespoon baking powder (sifted)
 - 2 tablespoons butter
- NOTE : Add cocoa and brandy with vanilla extract.

1 Preparation

- (1) Place the egg whites 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).
- (2) Add vanilla extract and rum to the mixture and whisk.
- (3) Combine the mixture with the sifted all purpose flour and baking powder by using a wood spatula to mix.
- (4) Stir the melted butter immediately.

2 Pour the ingredients into the bread pan and place the bread pan into the Home Bakery.

3 Starting the Home Bakery.

- (1) Select the **CAKE** setting by pressing the **SELECT** button six times.
- (2) Press the **START** button.



Notice the display **1:30** is on (colon is flashing) and the unit is running. Notice the time left for the cake to be finished is displayed **1:30** and is counting down.
The Home Bakery starts the heating cycle.
When the process of making cake has been completed, the beeper will sound 3 times telling you the cake is ready.
Notice **0:00** on the timer display.

4 Remove the cake. (Use oven mitts or pot holders)

After the beeper sounds, press the **STOP** button, open the lid, and remove the bread pan. Cool on a rack. Always unplug the Home Bakery after each use.

HOW TO USE PIZZA DOUGH MENU

Preparing the pizza dough

Press SELECT button seven times for PIZZA DOUGH. From start to finish 55 minutes.

Accurate measurement of ingredients is essential to make delicious pizza.

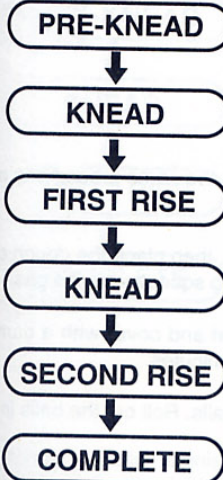
Use child water of approximately 40° F.
(refrigerated cool water. Do not use warm water).

NOTE : The timer's delay feature cannot be used for PIZZA DOUGH setting.

1~5 From removing the bread pan to plugging in the Home Bakery, follow the same procedures as BREAD. (1 through 5 on page 10 to 11)

6 Starting the Home Bakery :

- (1) Select the **PIZZA DOUGH** setting by pressing the **SELECT** button seven times.
- (2) Press the **START** button.



Notice the display **0:55** is on (colon is flashing) and the unit is running.
Notice the time left for the pizza dough to be finished is displayed **0:55** and is counting down.



The timer counts down by the minute.
Timer to go.
(**0:54** , **0:53**)

When the first rise is finished, the beeper will sound three times telling you the dough is ready.

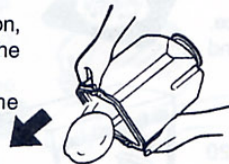
Notice **0:00** on the timer display.

- Make sure you select the **PIZZA DOUGH** setting.

- If the Home Bakery does not start to operate after the **START** button has been pressed, check the **DISPLAY INDICATIONS** on page 33.

7 Removing the dough.

- (1) After the beeping sound stops, press the **STOP** button, open the lid and remove the bread pan by lifting the handle.
- (2) Gently take the dough out. Carefully take out the mixing blade.



CAUTION

Be sure to unplug the unit after each use.

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

THE PIZZA DOUGH MENUS

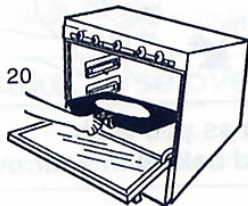
CHEEZE PIZZA

INGREDIENTS (Makes 2)

- 1 cup tap water
- 3 cups all purpose flour
- 1 1/2 teaspoons salt
- 1/2 tablespoon sugar
- 1 1/2 tablespoons butter
- 1 1/2 tablespoons dry milk
- 1 1/2 teaspoons dry yeast
- 1/2 cup pizza sauce
- 1 cup mozzarella cheese (grated)
- 1/2 parmesan cheese (grated)
- 2 tablespoons olive oil

METHOD

- 1 Make the dough following the same procedures on page 24.
- 2 When the beeper sounds, then place the dough on board and push it evenly to squeeze out the gas.
- 3 Put the dough into a bowl and cover with a damp dish cloth. Let rest for 30 minutes.
- 4 Divide the dough into 2 balls. Roll out the balls into the shape of a circle.
- 5 Place the dough on a baking pan, prick with a fork.
- 6 Brush each dough with olive oil.
- 7 Brush each dough with pizza sauce. Sprinkle with mozzarella cheese and parmesan cheese.
- 8 Bake in 400 ° F oven for 15 to 20 minutes or until it turns golden.



MIX PIZZA

INGREDIENTS (Makes 2)

- 1 cup tap water
- 3 cups all purpose flour
- 1 1/2 teaspoons salt
- 1/2 tablespoon sugar
- 1 1/2 tablespoons butter
- 1 1/2 tablespoons dry milk
- 1 1/2 teaspoons dry yeast
- 1/2 cup pizza sauce
- 1 cup mozzarella cheese (grated)
- 2 tablespoons olive oil

Topping (your choice)

- Sliced onion
- Pepperoni
- Cooked sausage
- Peppers
- Anchovies
- Mushrooms
- Shrimp

METHOD

- 1 Make the dough following the same procedures on page 24.
- 2 When the beeper sounds, then place the dough on board and push it evenly to squeeze out the gas.
- 3 Put the dough into a bowl and cover with a damp dish cloth. Let rest for 30 minutes.
- 4 Divide the dough into 2 balls. Roll out the balls into the shape of a circle.
- 5 Place the dough on a baking pan, prick with a fork.
- 6 Brush each dough with olive oil.
- 7 Brush each dough with pizza sauce. Sprinkle with mozzarella cheese. Top with your favorite topping, such as sliced onion, pepperoni, cooked sausage, peppers, anchovies, mushrooms and shrimp.
- 8 Bake in 400 ° F oven for 20 to 25 minutes or until it turns golden.

HOW TO USE DOUGH MENU

Preparing the dough

Press **SELECT** button eight times for **DOUGH**. From start to finish 1 hour and 40 minutes.

Accurate measurement of ingredients is essential to make delicious bread.

Use chilled water of approximately 40°F. (Refrigerated cool water)

Do not use luke warm water.

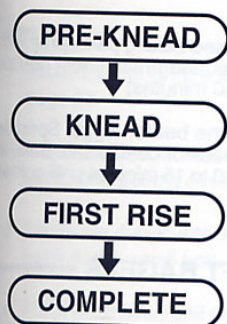
NOTE : The timer's delay feature cannot be used for **DOUGH** setting.

1~5

From removing the bread pan to plugging in the Home Bakery, follow the same procedures as **BREAD**. (1 through 5 on page 10 to 11)

6 Starting the Home Bakery :

- (1) Select the **DOUGH** setting by pressing the **SELECT** button eight times.
- (2) Press the **START** button.



Notice the display **1:40** is on (colon is flashing) and the unit is running.
Notice the time left for the bread to be finished is displayed **1:40** and is counting down.



The timer counts down by the minute.
Timer to go.

(**1:39** , **1:38**)

- Make sure you select the **DOUGH** setting.

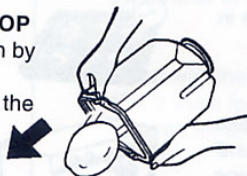
- If the Home Bakery does not start to operate after the **STOP** button has been pressed, check the **DISPLAY INDICATIONS** on page 33.

When the first rise is finished, the beeper will sound three times telling you the dough is ready.

Notice **0:00** on the timer display.

7 Removing the dough.

- (1) After the beeping sound stops, press the **STOP** button, open the lid and remove the bread pan by lifting the handle.
- (2) Gently take the dough out. Carefully take out the mixing blade.



CAUTION

Be sure to unplug the unit after each use.

8

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

THE DOUGH MENUS

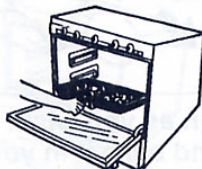
DINNER ROLLS

INGREDIENTS (Makes 18)

- 3/4 cup tap water
- 1 large egg
- 3 cups bread flour
- 1 teaspoon salt
- 3 tablespoons sugar
- 6 tablespoons butter
- 3 tablespoons dry milk
- 1 1/2 teaspoons dry yeast
- 1 large egg beaten, if desired,
for brushing on top.

METHOD

- 1 Make the dough following the same procedures on page 26.
- 2 When the beeper sounds, then place the dough on a board and push it evenly to squeeze out the gas.
- 3 Divide into 18 balls on a lightly floured surface.
- 4 Cover the balls 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 double in size. (30 to 40 minutes).
- 7 Brush rolls with the beaten eggs. Bake in 350°F oven for 10 to 15 minutes until golden brown. Remove from baking pan, serve warm.



SOFT PRETZELS

Use the ingredients for the dinner roll recipe.

- 1 Make the dough following the same procedures on page 26.
- 2 When the beeper sounds, then place the dough on a board and push it evenly to squeeze out the gas.
- 3 Divide the dough into 12 balls on a lightly floured surface.
- 4 Cover the balls with a damp dishcloth and let rest for 20 minutes.
- 5 Roll each portion on a lightly floured surface into a rope of about 10 inches long.
- 6 Twist once where the dough overlaps.
- 7 Lift ends across to opposite edges. Tuck ends under.
- 8 Place on a greased baking pan. Spray with water lightly. Let rise until almost double in size. (30 to 40 minutes)
- 9 Brush roll with the beaten eggs. Sprinkle with sesame seeds or coarse salt. Bake in 390° oven for 10 to 15 minutes until golden brown."

SOFT BAGELS

Use the ingredients for the dinner roll recipe.

- 1 Make the dough according to the soft pretzels recipe, following steps 1 through 5.
- 2 Seal the ends together tightly to make a ring with a 2 inch hole in the center.
- 3 Place on a greased baking pan. Spray with water lightly. Let rise until almost double in size (30 to 40 minutes).
- 4 Brush rolls with the beaten eggs. Sprinkle with sesame seeds or coarse salt. Bake in 390°F oven for 10 to 15 minutes until golden brown.

BRIOCHE

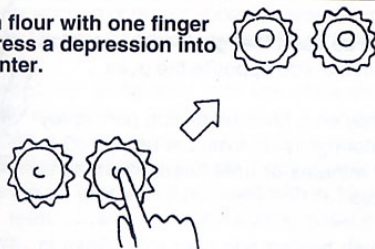
INGREDIENTS (Makes 18)

- 5/8 cup tap water
- 5 large egg yolks
- 3 cups bread flour
- 1 1/2 teaspoons salt
- 6 tablespoons sugar
- 6 tablespoons butter
- 3 tablespoons dry milk
- 3 drops vanilla extract
- 2 1/2 teaspoons dry yeast
- 1 large egg yolk beaten, if desired,
for brushing on top.

METHOD

- 1 Make the dough following the same procedures on page 26.
- 2 When the beeper sounds, then place the dough on a board and push it evenly to squeeze out the gas.
- 3 Divide the dough into 18 balls. Divide each ball into 1 large and 1 small ball. Let set 20 minutes.
- 4 Place each large ball on a greased brioche cup. Place a small ball on each large ball.
- 5 Place each cup on a baking pan, and spray the rolls lightly with water.
- 6 Brush the rolls with the beaten egg yolk. Bake in 350 °F oven for 10 to 15 minutes until golden brown.

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



PANETTONE

INGREDIENTS (Makes 3)

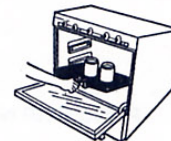
- 1 cup tap water
- 3 cups bread flour
- 1 teaspoon vanilla extract
- 2 teaspoons salt
- 4 tablespoons sugar
- 7 tablespoons butter
- 4 tablespoons dry milk
- 3 teaspoons dry yeast
- 4 tablespoons orange peels (Candied pieces)
- 1/2 cup raisins (Soaked in rum or warm water)
- 1 large egg beaten, if desired,
for brushing on top.

METHOD

- 1 Make the dough following the same procedures on page 26.
- 2 When the beeper sounds, place the dough on a board and push it evenly to squeeze out the gas. Add the orange peel and raisins during the squeezing out the gas.
- 3 Put the dough in a greased bowl and cover with a damp dishcloth. Let rest for 20 minutes.
- 4 Divide the dough into 3 balls (or your favorite size). Place in greased custard cups. Place on a baking pan. (Use paper baking cups if required).



- 5 Spray with water lightly. Let rise for 60 minutes or until doubled in size.
- 6 Brush with the beaten egg. Bake in 400 °F oven for 10 minutes and 350 °F oven for 25 minutes until golden brown.



THE DOUGH MENUS

FRENCH BREAD

INGREDIENTS (Makes 3)

- 1 1/8 cups tap water
- 3 cups all purpose flour
- 1 teaspoon salt
- 1 tablespoon sugar
- 1 tablespoon honey
- 1 tablespoon olive oil
- 1 1/2 teaspoons dry yeast
- 1 teaspoon poppy seeds

METHOD

- 1 Make the dough following the same procedures on page 26.

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

- 3 Divide into 2 pieces and divide one half into 2 pieces as illustrated.

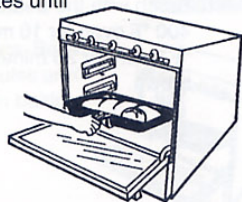
- 4 Form 1 large ball and 2 small balls. Cover with damp dishcloth, and let rest for 20 minutes.

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

- 6 Carefully place on a floured baking pan. Let rest for 30 to 40 minutes.

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

- 8 Sprinkle with poppy seeds. Bake in 400°F oven for 30 to 40 minutes until golden brown.



CROISSANTS

INGREDIENTS (Makes 18)

- 1 1/8 cups tap water
- 3 cups bread flour
- 1 teaspoon salt
- 2 tablespoons sugar
- 3 tablespoons butter
- 1 1/2 tablespoons dry milk
- 2 teaspoons dry yeast
- 1 cup chilled butter
- 1 large egg beaten, if desired, for brushing on top.

METHOD

- 1 Make the dough following the same procedures on page 26.

- 2 When the beeper sounds, place the dough on a board and push it evenly to squeeze out the 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 inches rectangle, and put butter on 2/3 of the 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.

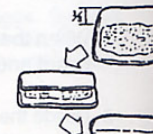
- 5 Roll the dough into a rectangle again and fold into thirds. Place in the refrigerator for 15 to 20 minutes. Fold and roll twice more.

- 6 Roll the dough into an 8 x 18 inches rectangle. Cut diagonally to make 12 equal triangles. Cut off uneven pieces 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 350°F oven for 10 to 15 minutes until golden brown.



SOUR DOUGH BREAD



SOUR DOUGH STARTER

INGREDIENTS

- 1 package (1/4 oz) dry yeast
- 2 cups lukewarm water (bottled water)
- 2 cups bread flour
- 1 tablespoon sugar

METHOD

- 1 Soften the 1 package dry yeast in 1/2 cup water (110°F)
- 2 Stir the 1/2 cup water with dry yeast in the 1 1/2 cups lukewarm water, 2 cups bread flour and 1 tablespoon sugar. Beat till smooth. Only bottled water should be used.
- 3 Cover with dishcloth and 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.

Use only wooden or plastic spoons-never use metal utensils. Do not use copper or aluminium bowls.
- 5 To keep starter going, after each use of the starter, add 3/4 cup water, 3/4 cup 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.
- 6 If the starter turns orange, throw away.

RICH, SOUR DOUGH BREAD

INGREDIENTS (Makes 3)

- 1 large egg
- 5/8 cup milk
- 3 cups bread flour
- 1 teaspoon salt
- 2 tablespoons honey or sugar
- 3 tablespoons butter
- 1 teaspoon dry yeast
- 4 tablespoons sour dough starter

METHOD

- 1 Make the dough, following the same procedures on page 29.
- 2 When the beeper sounds, then place the dough on a board and push it evenly to squeeze out the gas.
- 3 Divide into 3 pieces.



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



- 5 After making 3 balls follow the same procedures as in FRENCH BREAD 6 through 7 on page 29.
- 6 Bake in 350 °F oven for 30 to 40 minutes until golden brown.

RICH, WHEAT SOUR DOUGH BREAD

INGREDIENTS (Makes 3)

- 1 large egg
- 3/4 cup milk
- 2 cups bread flour
- 1 cup whole wheat flour
- 4 tablespoons sour dough starter
- 1 teaspoon salt
- 2 tablespoons honey or sugar
- 3 tablespoons butter
- 1 teaspoon cocoa
- 1 teaspoon dry yeast

METHOD

Follow the same procedures as in RICH SOUR DOUGH BREAD.

MAINTENANCE / CLEANING

FIRST STEP

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

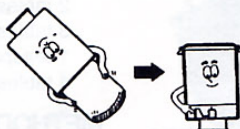
CAUTION

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

METHOD OF DETACHING THE MIXING BRADE

The mixing blade may become hard to detach from the shaft. 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).

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

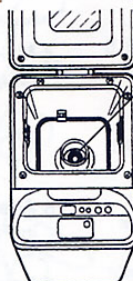


Do not immerse this bottom in water. Wipe with well wrung dishcloth.

HOW TO CLEAN

MAIN BODY, LID

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



Coupling

Be sure that the oven area is always kept clean. Do not use the Home Bakery without the rubber gasket inside the inner case. After using, UNPLUG and gently remove 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 hole 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.

BREAD PAN AND MIXING BLADE IN ORDER TO PREVENT DAMAGE TO THE FLUOROCARBON RESIN COATING

Do not use any metal utensils to remove bread, because 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 moisture and steam. This will not affect the operation of the unit or the quality of the baked bread.

Q&A FOR HOME BAKERY

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



A1 The height and shape of bread differs depending on the room temperature and resting time (when using timer). Also accurate measurement of ingredients is essential to make delicious bread. Heavier grains and fruits can change height and appearance of bread.

Q2 Why does the bread not rise?



A2 If you forget to add the yeast or to install the mixing blade, the bread will 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 too much yeast has been added. 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 the 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 Why can the timer only be set for 4 hours and 10 minutes or 4 hours and 20 minutes up to 13 hours.

A7 Bread making takes a minimum of 4 hours or 4 hours and 10 minutes. Any ingredient may spoil, if the timer setting exceeds 13 hours.

Q&A FOR HOME BAKERY

INGREDIENTS

Q8 Can 1/2 or double ingredients of prescribed amount be used?



A8 No. Be sure to read carefully to add the correct amounts of ingredients listed in each recipe of this manual.
Insufficient amount: The mixing blade will come out.
Excessive amount: Bread swells out from the bread pan.

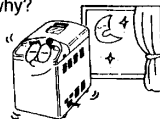
Q9 Can fresh milk be used in place of dry milk?



A9 Yes. Substitute the amount of water with fresh milk plus 1/8 cup more fresh milk.
Example: water 1 1/8 cups, replace with 1 1/4 cups fresh milk. Fresh milk is not recommended when using the delay timer.

OTHERS

Q10 The Home Bakery makes a noise at night when using the timer, why?



A10 Because the Home bakery starts kneading at night to make fresh bread the next morning. It is the noise of the mixing motor.

DISPLAY INDICATIONS

When the **START** button is pressed:

Display	Cause	How to reset
 FLASHING	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. When the indication goes out, press the START button again.
 FLASHING	The oven area is too cool (under 23°F / -5°C)	Move the unit to a warm place. When the indication goes out, press the START button again.

When the **STOP** button is pressed:

Display	Cause	How to reset
 FLASHING	There has been an interruption in the power supply during operation.	Remove the dough and start again Using all new ingredients.

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		Unsatisfactory results									
			Not rising well	Shorter than white bread	Too much rising	Top collapse	Raw & heavy	Dark crust	Poor shape	Floury top	Sides collapse	Smell of yeast
Yeast Amount	Variation	Too much			○	○						○
		Not enough	○				○					
Freshness	Variation	The date expired	○				○					○
Types	Variation	Need preliminary fermentation. Raw yeast	○				○					○
Wheat flour amount	Variation	Too much			○					○		
		Not enough	○			○			○			
Freshness	Variation	Expired date of expiration	○									
Types		100% all purpose flour	○			○						
		100% self rising 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 amount	Variation	Too much			○			○				
		Not enough	○									
Types		Brown sugar		○								
		Brown granulated sugar	○									
		Honey						○				
		Molasses						○				
		Diet sugar	○					○				
Fat amount	Variation	Too much										
		Not enough	○					○				
Types		Vegetable oil							○			
		Shortening		○								
		Margarine		○								
		Butter milk		○								
		Condensed milk	○									
Salt amount	Variation	Too much	○									
		Not enough	○									
Water temperature	Variation	Lukewarm water	○									
Amount	Variation	Too much	○		○	○	○		○	○		
		Not enough	○						○			
Room temperature	Variation	Low temp: Under 40°F										
		High temp: Over 80 °F	○									○
Keep warm period	Variation	Longer than minutes									○	

SPECIFICATIONS AND LIMITED WARRANTY

Power supply	A. C. 120V 60Hz
Power consumption	540W
Dimension (W x D x H)	8 1/2" x 12 3/16" x 14" (21.6cm x 31cm x 35.5cm)
Weight	approx. 15.9 lbs. (approx. 7.2kg)
Timer	4 hours, 4 hours and 10 minutes or 4 hours and 20 minutes up to 13 hours. (digital clock, runs backwards).
Power cord	4'7" (1.4m)
Thermal fuse	378°F (192°C)

HITACHI

Hitachi Home Electronics(America), Inc.
HOME APPLIANCES

LIMITED WARRANTY

1 Year Parts and Labor
•Automatic Home Bakery

This Limited Warranty is provided by Hitachi Home Electronics (America), Inc. (HITACHI), 3890 Steve Reynolds Blvd., Norcross, GA 30093.

Hitachi warrants this appliance to be free of defects in materials and workmanship at the time of purchase by the original owner.

If the appliance becomes defective during the Limited Warranty period, Hitachi will repair it and replace defective parts, (or at our option, replace the unit), at no charge to the original owner, subject to the listed requirements and limitations. If we choose to replace the unit, we reserve the right to provide a similar type of unit if an exact replacement is not available.

Obtaining Service

For information concerning repairs, operation, technical assistance or for referral to the location of your nearest Authorized Service Facility or parts Distributor, call 1-800-HITACHI (1-800-448-2244)

The following is required by Hitachi when requesting warranty service:

1. Owner must provide verification of the date of purchase with a copy of the Sales Receipt.
2. Transportation of the product is the responsibility of the owner.

HITACHI HOME ELECTRONICS (AMERICA), INC.

3890 Steve Reynolds Blvd.
Norcross, GA 30093
Tel: 404-279-5600

HITACHI SALES CORPORATION OF HAWAII

3219 Koapaka St.
Honolulu, HI 96819
Tel: 808-836-3621

Limitations

The Limited Warranty provided by Hitachi does not cover:

A. Product purchased outside the United States and Puerto Rico or Product with identification or serial numbers altered or removed, outer enclosure, enclosure parts, lid, inner pan, knobs, batteries, inner blades and accessories.

B. Commercial use. These appliances are intended for normal consumer use.

C. Damage, defect or failure caused by or resulting from: Shipment, operation of the unit from incorrect power sources, alteration, modification or unauthorized service, cosmetic damage, scratches caused by sharp objects abrasives or harsh chemicals breakage of knobs, deformation or breakage caused by cleaning and kneading, abuse, neglect, accidents, misuse, fire, or acts of God.

NO PERSON, AGENT, DISTRIBUTOR, DEALER, SERVICE FACILITY, OR COMPANY IS AUTHORIZED TO CHANGE, MODIFY, OR AMEND THE TERMS OF THIS LIMITED WARRANTY IN ANY MANNER OR FASHION WHATSOEVER. EXCEPT AND TO THE EXTENT PROVIDED IN THIS LIMITED WARRANTY, HITACHI MAKES NO EXPRESS WARRANTY REGARDING THIS HITACHI PRODUCT. FURTHER, ALL IMPLIED WARRANTIES RELATING TO ANY PORTION OF THIS PRODUCT, INCLUDING ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO THE DURATION OF THE APPLICABLE EXPRESS WARRANTY CONTAINED ABOVE. HITACHI SHALL NOT BE LIABLE TO THE PURCHASER OR TO ANY OTHER PERSON FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES OR LOSS OF PROFIT OR PRODUCT RESULTING FROM ANY DEFECT IN OR MALFUNCTION OR FAILURE OF THIS HITACHI PRODUCT. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, OR THE EXCLUSION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THE ABOVE LIMITATIONS MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE.

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