



IMPORTANT SAFEGUARDS

Important Safeguards

WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED, INCLUDING THE FOLLOWING:

1. Read all instructions carefully.
2. Do not touch hot surfaces. Use handles or knobs. Do not close or clog the steam vent opening under any circumstances.
3. To protect against electrical shock, do not immerse cord, plug, or baking machine in water or other liquid.
4. Close supervision is necessary when the appliance is used by or near children.
5. Unplug the power supply cord when the appliance is not in use, or before cleaning. Allow to cool before putting on or taking off any parts, and before cleaning the appliance.
6. Do not use or operate the appliance with a damaged cord or plug, or after the appliance has been damaged in any manner. Return the appliance to the nearest authorized service facility or dealer for examination, repair, or adjustment.
7. The use of accessory attachments not recommended or sold by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let the power supply cord hang over the edge of a table or counter, or touch hot surfaces.
10. Do not place the appliance on or near heat sources such as gas or electric stoves, ovens, or burners.
11. Extreme caution must be used when moving the appliance containing hot contents or liquids.
12. To disconnect, press RESET and remove plug from wall outlet. Never pull on cord.
13. Do not use the appliance for other than intended or specified purposes.

Save These Instructions

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

Note

- A. A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- B. Extension cords are available and may be used if care is exercised in their use.
- C. When an extension cord is used:
 - (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and
 - (2) the longer cord should be arranged so that it will not drape over the countertop or tabletop, where it can be pulled on by children or tripped over unintentionally.

Machine Specifications

Capacity: Bread - 1 loaf approximately 1 to 1 - 1/2 lbs. (6 to 8" in height)
Cake - 1 1/4 lbs. (8 to 10 slices)
Jam - approximately 3 1/2 cups

Power: Main Heater - 500W

Consumption: Fan Heater - 240W Kneading Motor - 91W Fan Motor - 14W

Voltage: 120V, 50/60Hz

Dimensions: 8 1/4" x 14 3/4" x 14"

Weight: 20 lbs.



WELCOME TO THE ZOJIRUSHI HOME BAKERY

Welcome to the
Zojirushi
Home Bakery

Congratulations! With the HOME BAKERY in your kitchen, you're ready to enjoy preparing freshly baked yeast breads, luscious cakes and fruitful jams anytime at all with a minimum of effort.

Whether you're an experienced baker or a novice, you'll find it easy and satisfying to bake with the HOME BAKERY. Take the time to read this booklet and learn how simple your machine is to operate. Then choose one of our basic recipes and begin using the HOME BAKERY.

When you've had some experience with our recipes, you'll want to try creating delightful variations with your own recipes.

The old-fashioned art of baking is not lost. The HOME BAKERY enables you to prepare fabulous foods in a new, time-saving, effortless way.

Other Safety Tips from Zojirushi:

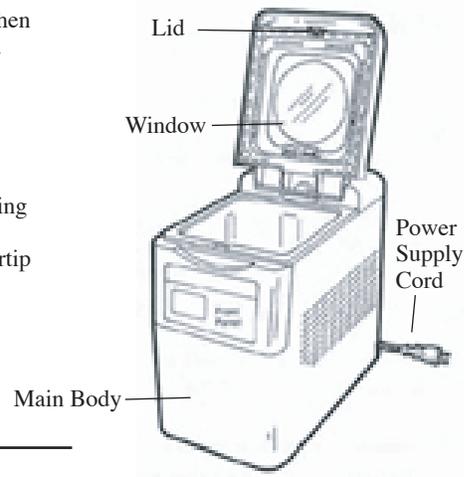
1. The HOME BAKERY, its cord, plug, and baking pan are NOT IMMERSIBLE; do not place in water or other liquid. You can safely immerse the kneading blade and kneading rod in water to clean.
2. When the machine is in the baking mode, avoid touching it until the "Complete" light flashes. Always use hot pads to handle the hot baking pan.
3. When the machine is not in use or being cleaned, be sure to unplug it. Allow the machine to cool before cleaning or disassembling.
4. Do not remove the baking pan or touch any moving parts when the machine is in operation. Press and hold the RESET button to stop the machine, if necessary. Machine must be set again to restart.
5. If cord or plug becomes damaged, do not operate machine; return to the nearest authorized repair facility (see page 19).
6. Never place the Home Bakery on a hot surface, gas or electric burner, or in a heated oven.
7. Be sure to allow adequate ventilation around the machine when it is in operation. Keep it at least 4 inches away from walls and other appliances.
8. The Home Bakery is intended for household use only.

DESCRIPTION OF PARTS

Description Of Parts

- Lid:** To open, push up gently on front with your thumbs. Lid should be closed during operation except when extra ingredients are being added. Lid detaches for cleaning.
- Window:** Allows you to check machine operation at all times.
- Storage compartment:** Is located on top left of machine, behind the lid. Measuring cup, spoon, kneading blade and kneading rod are stored here.
- Front panel:** Computerized panel allows fingertip programming.
- Power supply cord:** Is located at bottom right of the machine.

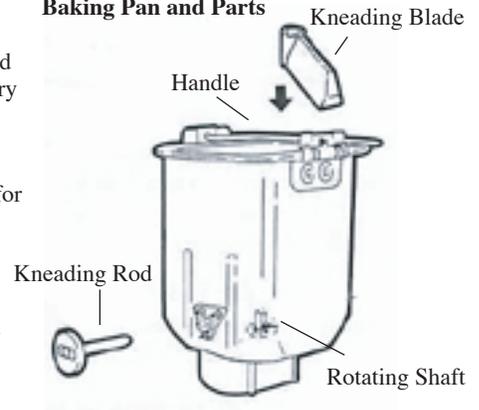
Major Parts Names



Baking Pan and Parts

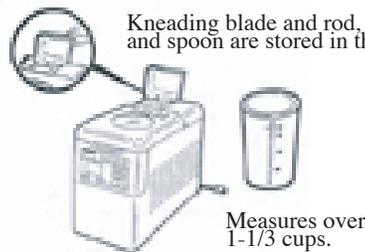
- Handle:** Use to insert and remove the baking pan from machine.
- Rotating shaft:** Turns kneading blade when bread pan is inserted in to Home Bakery and cycle is started.
- Kneading blade:** Insert with narrow side up over rotating shaft in center; attach to rotating shaft. Lift up to detach for cleaning.
- Kneading rod:** Insert through hole in side of baking pan; push tightly to lock fins in place. Remove rod by pulling it toward you before you attempt to remove bread from baking pan.

Baking Pan and Parts



Accessories

Measuring cup: Is for measuring **liquids only**; filled to brim it measure over 1 1/3 cups.



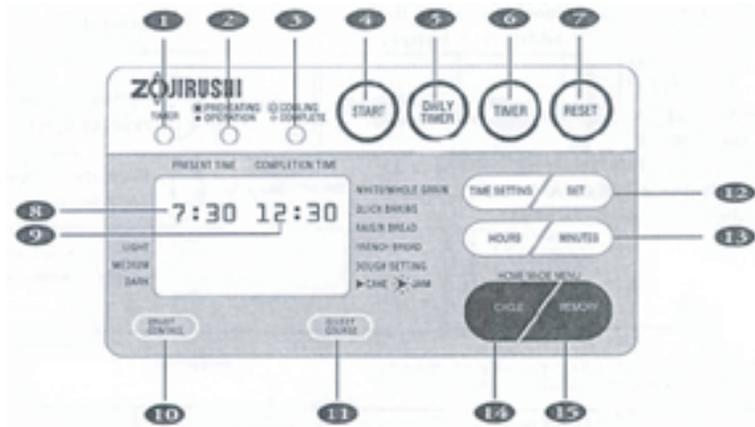
Measuring spoon: May be used to measure yeast, sugar, salt, dry milk and spices. The large side measure 1 tablespoon; the small side measures 1 teaspoon. The halfway mark on each measures one-half tablespoon and one-half teaspoon, respectively.

SMALL: The small spoon equals about 1 teaspoon. **LARGE:** The large spoon equals about 1 tablespoon.



CONTROL PANEL SETTINGS

Control Panel Settings



Top of Panel

- 1 **Timer Indicator** - Lights green when the Home Bakery has been preset for baking at a later time
- Preheating/Operation Indicator** - The light flashes in red as the unit is in the Preheating mode.
- 2 When the machine has been programmed to begin, the light illuminates in red.
- Cooling/Complete Light** - The light flashes yellow when your bread, cake, or jam is finished. When the cooling cycle has completed, the machine will beep. The Complete light will illuminate yellow after the cooling has completed.
- Start** - Place baking pan with ingredients into the machine. Select course and crust control settings.
- 4 Press START button to begin operation of the machine. Red Preheating/Operation light will go on. You do not need to press START if you are using the TIMER or DAILY TIMER.
- Daily Timer** - Press when you want to have your bread finished and ready to eat at the same time each day. Timer light will go on.
- 6 **Timer** - Press after you program machine for baking at a later time. Timer light will go on.
- 7 **Reset** - Press and hold RESET for 2 seconds to stop the machine at the end of the cycle, to reset a time or process, or to cancel an operation.

Timer Panel

- 8 **Present Time** - Display indicates the present time on a 24-hour clock when the machine is plugged in.
- 9 **Completion Time** - Display indicates the time bread will be finished when the machine is started or programmed.
- 10 **Crust Control** - Press to select the desired crust color: Light, Medium, or Dark. Crust Control works only with WHITE/WHOLE GRAIN and RAISING BREAD SETTINGS.
- 11 **Select Course** - Press to select desired baking function: WHITE/WHOLE GRAIN, QUICK BAKING, RAISIN BREAD, FRENCH BREAD, DOUGH SETTING, CAKE or JAM.

Right Panel

- 12 **“Time Setting/Set” key** - Press to set or reset Present Time, Timer, and Daily Timer.
- 13 **“Hours/Minutes” key** - Press to set hours or minutes of Preset Time, Timer, and Daily Timer.
- 14 **“Homemade Menu Cycle” key** - Press to set your combination of kneading, rising, baking, and cooling times for yeast breads.
- 15 **“Homemade Menu Memory” key** - Press to save your Home Made Recipe and to recall your previously set Home Made Menu Recipe setting.



SETTING THE CLOCK

Setting the Clock

The Home Bakery has a built-in lithium battery which operates the clock and memory functions even when the machine is not plugged in. (For additional battery information see page 16.)

The Clock is a 24-hour clock: 12:00 means noon, 0:00 means midnight. For times after noon, subtract 12 hours from the time. For example, 17:00 would be 5:00 PM or 17 minus 12. (The clock is preset to 6:00 AM Pacific Standard Time at the time of shipment from the factory.)

Example: To set the clock to 9:15 AM:

- Step 1:  Plug machine into outlet. Press the Time Setting bar 3 times; the preset time indicated on the display panel will blink. If the time is not blinking, press the “RESET” key and the “Time Setting” key three times again.
- Step 2:  Press the Hours key and hold until it reaches 9; release the key.
- Step 3:  Press the Minutes key until it reaches 15; release the key.
- Step 4:  Press the Set key and the clock will continue from the time you have set.



HOW THE HOME BAKERY WORKS

How the Home Bakery Works

Read this section thoroughly to understand how to select the course you desire for superb results with our recipes and yours. The Home Bakery allows you to choose from eight different settings, depending on the type of recipe you're using.

BREAD SETTINGS OVERVIEW

Bread Setting Overview:

Choose your baking selections from the following eight courses:

- **White/Whole Grain Setting**

The setting you'll use frequently, as it does most yeast bread recipes and takes 3 hours and 50 minutes.

- **Quick Baking Setting**

When you're in a hurry, this setting allows you to have yeast breads in about 2 hours and 50 minutes, or about an hour faster than the "White/Whole Grain" setting. This setting is perfect when you're using rapid rise yeast. It allows for shortened rising times in the cycle.

- **Raisin Bread Setting**

For raisin bread and other yeast breads that use extra ingredients such as nuts or cheese which must be added after the first kneading. Beeps will sound 30-40 minutes into the cycle to alert you when you can safely add the additional ingredients. The Raising Bread cycle is 3 hours and 50 minutes.

- **French Bread Setting**

For less rich doughs with little or no fat, less kneading and more rising time. This cycle takes 4 hours and 30 minutes.

- **Dough Setting**

When you're preparing doughs that call for shaping and conventional baking in other types of bread pans, choose this cycle. This cycle will mix and knead dough, and allow one rising. Use this cycle to prepare doughs for pizzas, breadsticks or rolls. The cycle will take 1 hour and 30 minutes.

- **Cake Setting**

This 2 hour cycle will mix and bake your favorite quick bread or cake recipes.

- **Jam Setting**

Makes about 3 1/4 cups of jam from fresh or dried fruits in 1 hour and 20 minutes.

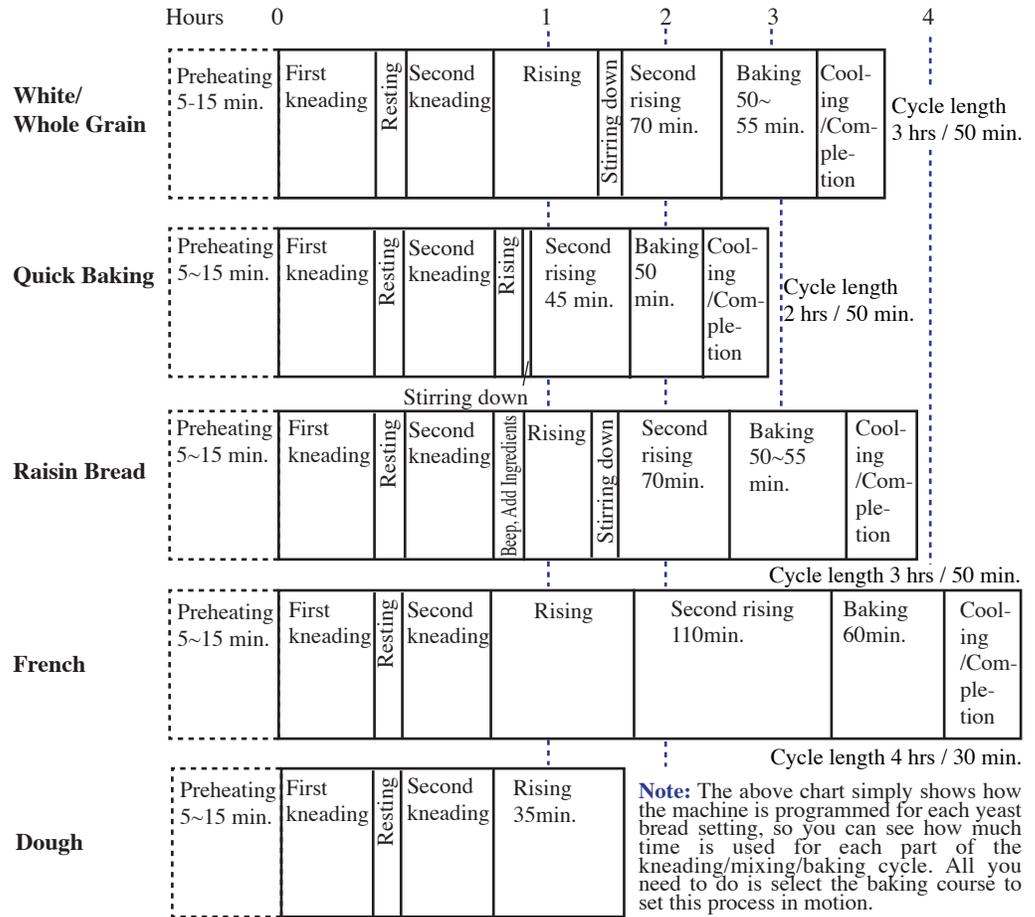
- **Home Made Menu**

This is for yeast breads only. You can program your own kneading, rising, and baking times for a favorite recipe and recall it again and again.

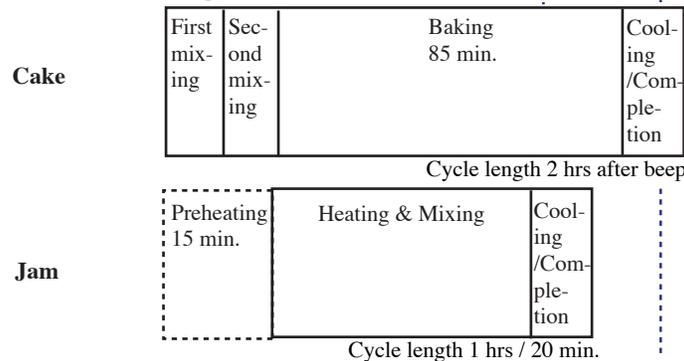
LENGTH OF CYCLES

Length of Cycles

YEAST BREADS



CAKES AND JAMS



Note: The chart at left shows you approximately how the machine is programmed for cake and jam functions. Press SELECT COURSE key until the arrow points to CAKE/JAM to make quick breads without yeast such as banana bread or cornbread, or to make cakes. The cycle beeps about 5 minutes after it starts to allow you to add extra ingredients. Press START again even if you do not add anything extra. This is a 2 hour cycle.

For making jam, press SELECT COURSE key until the arrow points to CAKE/JAM, then press once more for JAM setting. The arrow will blink, indicating JAM setting. This cycle is about 1 hour and 20 minutes.

LET'S START BAKING WITH BASIC WHITE BREAD

Let's Start Baking
With Basic White
Bread

White/Whole Grain
Setting

WHITE/WHOLE GRAIN SETTING

Step 1:

Open the lid and remove the baking pan by pulling up on the handle.

Step 2:

Attach the kneading blade to the rotating shaft; push down firmly. Insert the kneading rod into the hole at the side of the baking pan and push tightly to lock the fins in place.

Step 3:

Measure all ingredients into the baking pan in the order listed in the recipe below:

Basic White Bread Recipe

1 1/8 cups Water	3-1/4 cups Bread Flour	
2 Tbsp. Butter	1-1/2 Tbsp. Dry Milk	
2 Tbsp. Sugar	2 tsp. Active Dry Yeast	1 tsp. Salt

- a. Pour in 1 1/8 cups of water.
- b. Add butter, sugar, salt, and dry milk.
- c. Add flour; make a depression in the middle of the flour and sprinkle yeast into it. Yeast should not touch liquid, especially when using timer.

Step 4:

Insert baking pan into machine with kneading rod facing front panel and handle folded down toward front. Press down on pan until it snaps into place. Make sure pan is level and aligned properly.

Step 5:

Close lid, and plug in the unit. Display panel will show present time with a MEDIUM BAKING DEGREE and WHITE/WHOLE GRAIN on SELECT COURSE SETTING.

Step 6:

Press START. The red Preheating/Operation light will flash for 5 to 15 minutes and the completion time and present time will show on the front panel.

Step 7:

The yellow Cooling indicator light flashes about 30 minutes before the end of the cooling cycle. You may remove the pan immediately or allow the bread to cool inside the unit until the machine beeps and the flashing light stops and remains illuminated, indicating the end of the cycle. Press RESET key to stop cycle.

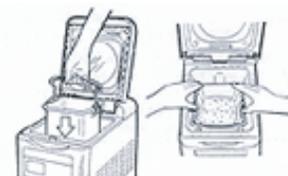
Step 8:

Use hot pads or mitts to remove the baking pan from the machine by the handle; pull out kneading rod on outside of the pan. Gently shake bread loaf out of the pan and onto a cooling rack; turn bread right side up. Cool before slicing. An average loaf is about 6 to 7 inches tall. The top crust may be rounded or have a wavy, undulating shape; these are normal results and do not affect the quality of your loaf.

Step 9:

Pull up kneading blade to remove or add lukewarm water to the empty baking pan; soak for 30 minutes, then remove blade. Do not immerse the baking pan in water.

Notes: MEDIUM CRUST CONTROL is best for basic yeast breads. Breads containing fruit, fruit juice or extra sugar should be baked on LIGHT so they don't become too brown.





QUICK BAKING SETTING/RAISIN BREAD SETTING

Let's Start Baking
With Basic White
Bread

Quick Baking Setting

Raisin Bread Setting

QUICK BAKING SETTING

Step 1:

Use BASIC WHITE BREAD recipe on page 8, substituting 2 teaspoons of RAPID RISE YEAST for the 2 teaspoons of active dry yeast the recipe calls for.

Step 2:

Press SELECT COURSE key until the display panel arrow points to QUICK BAKING setting. Press START. The bread will be ready in 2 hours and 50 minutes.

Step 3:

The Timer, Daily Timer and Crust Control keys cannot be used in this cycle.

RAISIN BREAD SETTING

Step 1:

Remove baking pan by pulling up on the handle. Attach kneading blade to rotating shaft; push down firmly. Insert kneading rod into hole at side of baking pan and lock tightly in place.

Step 2:

Measure ingredients and place in baking pan in the order listed in the recipe book.

Step 3:

Insert baking pan into machine with kneading rod facing front panel and handle folded toward front. Press down on pan until it snaps into place. Make sure pan is level and aligned so that the space is even all around. Close lid. Press SELECT COURSE key until display panel arrow points to RAISIN BREAD setting. CRUST CONTROL setting will be Medium.



Step 4:

Press START. The red Preheating/Operation light will flash for 5 to 15 minutes and the completion time and present time will show on the front panel. Place raising and 1 tablespoon flour into a small bag and shake to coat. Pour into a strainer and shake. Remove excess flour. About 30 to 45 minutes into the cycle, beeps will sound. Lift machine lid and add raisins. The machine will continue kneading. Close lid.

Step 5:

The raisin bread cycle is about 3 hours and 50 minutes. The yellow Cooling indicator light will flash about 30 minutes before the end of the RAISIN BREAD cycle. Remove pan immediately or allow bread to cool inside until machine beeps and flashing light stops. Press RESET button to stop cycle.

Step 6:

Use hot pads to remove baking pan from machine; pull out kneading rod. Gently shake loaf out of pan onto cooling rack. Cool before slicing.

Notes:

Use RAISING BREAD setting for bread containing any coarse-textured added ingredients such as chopped nuts, diced fresh or dried fruit, shredded cheese, chocolate chips, etc. When using RAISING BREAD setting, DAILY TIMER and TIMER key cannot be used.

Step 7:

Using milk rather than water makes the loaf darker.



FRENCH BREAD SETTING/DOUGH SETTING

Let's Start Baking
With Basic White
Bread

French Bread
Setting

Dough Setting

FRENCH BREAD SETTING

Step 1:

Remove baking pan by pulling up on the handle. Attach kneading blade to rotating shaft; push down firmly. Insert kneading rod into hole at side of baking pan and lock tightly in place.

Step 2:

Measure ingredients and place in baking pan in the order listed in the recipe book.

Step 3:

Insert baking pan into machine with kneading rod facing front panel and handle folded toward front. Press down on pan until it snaps into place. Make sure pan is level and aligned so that the space is even all around. Close lid. Press SELECT COURSE key until display panel arrow points to FRENCH BREAD setting.

Step 4:

Press START. The red Preheating/Operation light will flash for 5 to 15 minutes and the completion time and present time will show on the front panel. The French bread cycle is about 4 hours and 30 minutes. The yellow cooling light will flash about 30 minutes before the end of the FRENCH BREAD cycle. Remove pan immediately or allow bread to cool inside until machine beeps and flashing light stops. Press RESET key to stop cycle.

Step 5:

Use hot pads to remove baking pan from machine; pull out kneading rod. Gently shake loaf out of pan onto cooling rack. Cool before slicing.

Note:

When using FRENCH BREAD setting, CRUST CONTROL key cannot be used. French bread takes the longest to bake and has a very crisp crust.

DOUGH SETTING

Step 1:

Remove baking pan by pulling up on the handle. Attach kneading blade to rotating shaft; push down firmly. Insert kneading rod into hole at side of baking pan and lock tightly in place.

Step 2:

Measure ingredients and place in baking pan in the order listed in the recipe book.

Step 3:

Insert baking pan into machine with kneading rod facing front panel and handle folded toward front. Press down on pan until it snaps into place. Make sure pan is level and aligned so that the space is even all around. Close lid. Press SELECT COURSE key until display panel arrow points to DOUGH setting.

Step 4:

Press START. The red Preheating/Operation light will flash for 5 to 15 minutes and the completion time and present time will show on the front panel. The Dough cycle lasts 1 hour and 30 minutes. The Home Bakery will mix and knead the dough as well as allow one rising. The machine beeps upon completion. Press REST key to stop cycle. At this stage, the dough is ready to remove from the machine to shape as you desire. Remove baking pan from machine; pull out kneading rod. Place dough on a lightly floured surface, knead a few times to remove air bubbles, then shape into a ball.



CAKE SETTING/JAM SETTING

Let's Start Baking
With Basic White
Bread

Cake Setting

Jam Setting

CAKE SETTING

Step 1:

Remove baking pan by pulling up on the handle. Attach kneading blade to rotating shaft; push down firmly. Insert kneading rod into hole at side of baking pan and lock tightly in place.

Step 2:

Place cake mix in baking pan; add liquid and eggs in quantity that the package directs. Insert pan into machine with kneading rod facing front panel and handle folded toward front. Press down on pan until it snaps into place. Close lid. Press SELECT COURSE key until display panel arrow points to CAKE/JAM setting. Arrow will be steady. (Note that if you press key twice, arrow will flash for JAM setting.)

Step 3:

Press START. The CAKE cycle lasts about 2 hours after the first beep. The cycle beeps about 5 minutes after it starts to allow you to add coarse ingredients such as chocolate chips, raisins or nuts to the batter. Use a rubber spatula to scrape down any flour or unmixed ingredients from side of baking pan. Press start again even if you have not added additional ingredients. The completion time will show on the display panel. When COOLING light flashes, press RESET key to stop cycle.

Step 4:

Turn cake onto cooling rack and cool completely before slicing. Makes one loaf about 4 inches high.

Note:

When using the CAKE SETTING, the CRUST CONTROL, TIMER, DAILY TIMER, and HOME MADE MENU Keys cannot be used.

JAM SETTING

Step 1:

Remove baking pan by pulling up on the handle. Attach kneading blade to rotating shaft; push down firmly. Insert kneading rod into hole at side of baking pan and lock tightly in place.

Fruit Jam Recipe

3 cups crushed strawberries, raspberries, blueberries, blackberries or kiwi fruit

1 cup sugar / 3 tablespoons lemon juice

1 package (2 oz.) powdered fruit pectin

Step 2:

Place crushed fruit in baking pan. Be sure to measure volume of fruit after crushing. Add sugar, lemon juice and pectin. Stir with rubber spatula to mix. Insert pan into machine with kneading rod facing front panel and handle folded toward front. Press down on pan until it snaps into place. Close lid. Press SELECT COURSE key until display panel arrow points to CAKE/JAM setting. Arrow will be steady. Press again so the arrow blinks; this denotes the JAM setting.

Step 3:

Press START. The red Preheating/Operation light will flash for 5 to 15 minutes and the completion time and present time will show on the front panel. The JAM cycle lasts about 1 hour AND 20 minutes. The completion time will show on the display panel. When COOLING light flashes, press RESET key to stop cycle. Use hot pads to remove baking pan from machine. DO NOT PULL OUT KNEADING ROD UNTIL YOU HAVE REMOVED JAM FROM BAKING PAN. Pour the hot jam into a refrigerator or freezer container, leaving 1/2 inch head space. Cover tightly to store in refrigerator or freezer; jam will thicken upon standing. Makes approximately 3-1/2 cups.

Note: When using the JAM SETTING, the CRUST CONTROL, TIMER, DAILY TIMER and HOME MADE MENU Keys cannot be used.



HOME MADE MENU

Home Made Menu
Home Made Menu Memory
Using the Home Made Menu

This “custom course” is for yeast bread recipes only. It allows you to set your own kneading, rising, baking and cooling times for your own particular favorite recipe. This can be a benefit for those with special dietary needs such as diabetics or wheat or gluten allergies. This cycle is especially well-suited to making heavier breads such as fruit bread and dark breads which often call for longer rising and baking times.

To use the HOME MADE MENU, press CYCLE to set your own combination of kneading, rising, baking, and cooling times for yeast breads. Press MEMORY to save and recall settings again. Be sure to press MEMORY before you press the RESET key at the end of the cycle, or you will lose the menu you have created. Pushing CYCLE advances the Home Bakery from one step to the next.

HOME MADE MENU MEMORY

Once you have prepared the recipe and finished the programming of each phase, push MEMORY. DO NOT PUSH the RESET key. The HOME MADE MEMORY key automatically saves the program and allows you to recall the same cycle next time.

It is also possible that one of the preset yeast bread settings may be appropriate for your own recipe. Experimentation will help you decide which way to proceed. When you’ve selected your own recipe to use with the memory program, you’ll need to decide which steps of the menu cycle to use, whether to use all of them, and for what length of time.

The following chart shows how the machine may be programmed by you in the HOME MADE MEMORY setting. You can skip one of the kneading and rising functions to speed up then process; you may also skip one of the kneading and rising functions if you use fast-rising yeast. Step-by-step instructions follow the chart.

Function:	Time available on this setting:
Preheating	5-15 min.
Knead	10-30 min.
Rest	0-120 min.
Knead	20-30 min.
Rise	10-120 min.
Rise	20-120 min.
Bake	0-60 min.
Cooling	0-60 min.

USING THE HOME MADE MENU

By following the steps below, you’ll learn how to program our 100% whole Wheat Bread recipe into the HOME MADE MENU. The HOME MADE MENU memory can store only one recipe; and each time a new recipe is programmed, the previous recipe will be deleted.

Step 1

Remove baking pan by pulling up on the handle. Attach kneading blade to rotating shaft; push down firmly. Insert kneading rod into hole at side of baking pan and lock tightly in place.

Step 2

Measure ingredients and place in baking pan in the order listed above.

Step 3

Insert baking pan into machine with kneading rod facing front panel and handle folded toward front. Press down on pan until it snaps into place. Close lid.

Step 4

Press SELECT COURSE key until display panel arrow points to WHITE/WHOLE GRAIN setting. Press CRUST CONTROL key to medium.

Step 5

Push HOME MADE MENU “CYCLE” key. The present time will be replaced by “00” and the time advances in one minute intervals. “HOME MADE” will be displayed at the bottom left of the display.

Step 6

The machine will determine the length of the preheating time, and upon completion of preheating, the cycle will automatically advance to KNEAD 1 cycle.

100% Whole Wheat Bread with HOME MADE MENU Recipe			
1-1/3 cups Water	3-1/2 cups Whole Wheat Flour	3 Tbsp. Butter	2 Tbsp. Dry Milk
3 Tbsp. Sugar	1 1/2 tsp. Active Dry Yeast	1 tsp. Salt	



HOME MADE MENU

Home Made Menu

Using the Home Made Menu

Resetting the Home Made Menu

To Use a Home Made Menu in Memory

When the displayed time reaches “30” or your desired time for KNEAD 1, push “CYCLE” key to advance to the next cycle. Please refer to the time chart below for our 100% Whole Wheat recipe.

Function:	Time available on this setting:
Preheating	5-15 min.*
Knead 1	30 min.
Rest	70 min.
Knead 2	1 min.**
Rise 1	60 min.
Rise 2	60 min.
Bake	50 min.
Cooling	20 min.

You can modify this suggested timing sequence as desired.

* The machine selects the preheating time automatically.

** This stage is to allow the kneading blade to stir down the dough.

Step 8

Repeat step 7 for each cycle desired:

Press **CYCLE** key to advance to REST cycle. Let rest for 70 minutes.

Press **CYCLE** key to advance to KNEAD 2 cycle. Allow 1 minute for this cycle.

Press **CYCLE** key to switch to RISE 1, allow y60 minutes to rise.

Press **CYCLE** key to switch to RISE 2, allow 60 minutes to rise.

Press **CYCLE** key to advance to BAKE, allow to bake for 50 minutes.

Press **CYCLE** key to advance to COOLING cycle, allow to cool for 20 minutes.

Step 9

IMPORTANT: After the completion of the COOLING cycle, to set this HOME MADE MENU sequence into memory to use again, press the green “MEMORY” key. The display panel will show “Set,” and after a few seconds the display panel will show the present time.

Step 10

Use hot pads to remove baking pan from machine; pull out kneading rod. Gently shake loaf out of pan onto cooling rack. Cool before slicing.

Note:

To skip any part of the cycle as you are going through it, press the “CYCLE” key to advance to the next cycle.

There is a maximum time for each part of the cycle. See chart on page 13. If the maximum time is passed, the cycle will stop and the display panel will blink to alert you.

IMPORTANT: If you press the RESET key before pressing the green “MEMORY” key, all processes will be erased from memory.

RESETTING THE HOME MADE MENU

The HOME MADE MENU can be reset by following all the above steps. Note that the previous menu set will be erased by setting a new HOME MADE MENU. Only one recipe setting can be stored in memory at one time.

TO USE A HOME MADE MENU IN MEMORY

Measure ingredients into baking pan and place baking pan in Home Bakery. Press SELECT COURSE key until the display arrow points to WHITE/WHOLE GRAIN setting. Press CRUST CONTROL key to medium.

Press “MEMORY” key. The display panel will indicate HOME MADE-AUTO and the Preheating/Operation light will blink. Light will stop blinking when the ingredients reach proper temperature.

The memorized cycle will start automatically and continue through baking and cooling as programmed earlier. When the cycle is complete, a beep will sound. Remove bread from baking pan as directed previously.



HOME MADE MENU

Home Made Menu

How to Set and Use
Daily Timer for
Baking Bread

Using the Timer

HOW TO SET AND USE DAILY TIMER FOR BAKING BREAD

For those who bake bread often and want to have their bread finished and ready to eat at a certain time each day, such as at 7:00 AM for breakfast or 6:00 PM for dinner, the DAILY TIMER makes this simple. Once it is programmed as below, all you need do is press DAILY TIMER and your timer will be set. If you would like the Home Bakery to finish a yeast bread cycle at a future time between 4 and 13 hours, you can use the DAILY TIMER to program that time. This feature can be used only for WHITE/WHOLE GRAIN and FRENCH BREAD yeast settings using water instead of milk. Recipes that call for milk or eggs should not be programmed ahead for food safety reasons.

Step 1

After baking pan with ingredients is placed in the Home Bakery, press the SELECT COURSE key until arrow points to WHITE/WHOLE GRAIN or FRENCH BREAD. If using WHITE/WHOLE GRAIN setting, you can also set the CRUST CONTROL arrow to the desired setting.

Step 2

Press the TIME SETTING key twice. The word "MEMORY" will be shown on the display panel. The COMPLETION TIME will blink.

Step 3

To set completion time, press the HOURS key until display panel under COMPLETION TIME read the hour you wish to have the bread finished. Set the MINUTES key until display panel reads the time in minutes (the minutes advance in 10-minute increments).

Step 4

Press SET to set DAILY TIMER.

Step 5

Press DAILY TIMER key at top of machine. Beeps will sound, then timer will begin to operate. The green TIMER light on left top of panel will go on and the cycle will automatically continue through baking and cooling phases. It is not necessary to press START.

Note: The next time you prepare the same recipe, merely press DAILY TIMER and your bread will be ready at the already programmed time. If you are using a different recipe, you may need to adjust the SELECT COURSE and CRUST CONTROL settings.

USING THE TIMER

When you want to set the TIMER to start the Home Bakery at a specified time, not a time you have programmed into the DAILY TIMER, follow these steps. Note that recipes that call for milk or eggs should not be programmed for food safety reasons.

Step 1

After baking pan with ingredients is placed in the Home Bakery, press the SELECT COURSE key until arrow points to WHITE/WHOLE GRAIN or FRENCH BREAD. If using WHITE/WHOLE GRAIN setting, you can also set the CRUST CONTROL arrow to point to desired setting.

Step 2

Press the TIME SETTING key once. The COMPLETION TIME on the display panel will blink, showing a time of 4 hours from the present for WHITE/WHOLE GRAIN setting, or 4 hours and 30 minutes for the FRENCH BREAD setting. The word TIMER will also be shown on the display panel.

Step 3

To set completion time, press the HOURS key until display panel under COMPLETION TIME reads the hour you wish to have the bread finished. Set the Minutes key until display panel reads the time in minutes (the minutes advance in 10-minute increments).

Step 4

Press TIMER key at top right of panel. Beeps will sound and timer will begin. The green TIMER light on left top of panel will also go on and the cycle will automatically continue through baking and cooling phases. It is not necessary to press START.

HOME MADE MENU

Home Made Menu

Cleaning the Machine and Baking Pan

Storing the Home Bakery

About the Lithium Battery

If the Power Goes Off

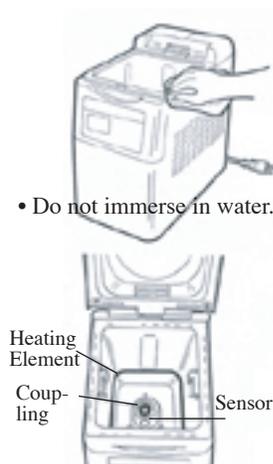
CLEANING THE MACHINE AND BAKING PAN

Since dust and crumbs left inside the unit may cause scorching or uneven baking with the next use, be sure to clean the baking pan and the machine thoroughly each time you use the Home Bakery. Do not immerse the Home Bakery or the baking pan in water or other liquids.

Wipe off the outside of the Home Bakery, including the lid, with a damp cloth. Clean the viewing window by wiping with a moist paper towel; wipe dry. Use a damp cloth to wipe off the sides and bottom of the interior where dust accumulates.

To clean the baking pan, place the kneading rod back in the hole and fill the just-emptied pan with lukewarm water and liquid detergent. If there is residue in the pan, allow pan to soak for 30 minutes. Clean the inside of the baking pan with a soft sponge, being careful not to damage the rubber seal under the rotating shaft. You may use a very soft brush to dislodge baked-on crumbs around the shaft and in the center of the kneading blade.

The baking pan, kneading rod and kneading blade are coated with a non-stick finish. Do not use hard utensils such as forks, knives or metal spatulas inside the baking pan. Do not clean with metal scrubbers or abrasive cleaners, as they can damage the coating. The coating may change color after long use. This is caused by moisture and steam inside the machine and will not affect the performance of the Home Bakery.



- Do not immerse in water.

- Be sure to always keep oven area clean.
- After use, UNPLUG unit, then gently wipe oven area with a well-rung dishcloth to remove crumbs and dust. Coupling: use a tissue to clean soiling.

STORING THE HOME BAKERY

Cool the unit completely with the lid open. Clean as described above. Be sure that all moisture inside the unit has dried completely before closing lid to store.

Do not store in a moist area or near a gas flame or heat source. Do not place heavy objects on the top lid, as the seal could be damaged.

ABOUT THE LITHIUM BATTERY

The Home Bakery has a built-in lithium battery which operates the clock and memory functions even when the machine is not plugged in. If the machine is stored unplugged, the battery will last 4 to 5 years. The battery lasts longer if the machine is plugged into a household outlet. When the battery needs to be replaced, the display panel will blink "8:00." Do not attempt to change the battery; send your Home Bakery to an authorized service center to replace it.

IF THE POWER GOES OFF

If the power goes off while the machine is running through a cycle, the operation will not be affected if the power returns within 10 minutes. If the TIMER is being used, it will continue to operate if the power returns within 10 minutes.

If power is interrupted and returns after more than 10 minutes, the cycle will stop and the COMPLETION TIME indicator on the display panel will blink. If the TIMER has been set and it has passed the starting time by more than 10 minutes, the panel display will blink COMPLETION TIME.

If power is interrupted for an extended lengths of time, remove the dough and begin again with new ingredients when the poser resumes.



QUESTIONS AND ANSWER

Questions & Answers

Q. May I open the lid during operation:

A. You may open the lid for short times during the kneading to add ingredients and to make sure the dough is neither too dry nor too wet. At this time a tablespoon or so of either liquid or flour added may make the consistency perfect. It is not good to open the lid during rising and baking because heat will escape and cause less than perfect results in the bread.

Q. Why do the height and shape of my bread loaves differ from time to time?

A. The room temperature, weather, humidity, altitude and fluctuation of household current can affect the final outcome of your bread. Be sure to measure carefully and use fresh ingredients. Using a large proportion of whole grain or heavier flours may cause the loaf to be more compact and not as tall.

Q. Why didn't my bread rise completely:

A. Check to see whether the kneading rod and blade were firmly attached to the baking pan. If they are missing or not installed properly, the kneading and rising stages may be adversely affected. Check to see whether the yeast was added. Make sure the yeast has not passed the expiration date on the package.

Q. Why does the bread have an unusual odor?

A. Stale ingredients or too much yeast may have been used. Be sure to use fresh ingredients and measure accurately.

Q. Can fresh milk plus water be used in place of dry milk?

A. Yes. Be sure to substitute the identical amount of milk for the amount of water called for. Remove about 2 tablespoons powdered dry milk for each 1 1/4 cups of water. The loaf will be shorter and the crust will be darker.

Q. Why do my bread and cakes sometimes have unmixed flour on the side crust?

A. Sometimes the flour may remain on the sides of the baking pan and will bake onto the sides of the loaf. If this happens, trim off that portion of the outer crust with a sharp knife.

Q. Why does the machine blink ERROR when I have programmed my machine to start?

A. There are several reasons. If the interior temperature of the machine is too warm from just having been used to bake a previous recipe, the machine will not begin until it has cooled down to the proper temperature. If you have set the DAILY TIMER or TIMER to finish in less than 4 hours (or 4 hours, 40 minutes for French Bread), or more than 13 hours from the present time, the machine will show an error message. Press the RESET key to reset to correct time. Also, if the TIMER key has been pressed at a setting other than WHITE/WHOLE GRAIN or FRENCH BREAD, the machine will show an error message. The TIMER and the DAILY TIMER work only on white and French bread settings.



QUESTIONS AND ANSWER

Questions & Answers

Q. What should I do if I make a mistake in setting the course for baking?

A. Press and hold the RESET button to reset the CRUST CONTROL, SELECT COURSE or other settings.

Q. Why can't raising, nuts, dried fruits and other coarse ingredients be added at the beginning of baking breads and Cakes?

A. With the mixing and kneading action of the machine, ingredients such as raisins and dried fruit tend to become mashed and misshapen. Adding these ingredients later in the second kneading cycle when the beeper sounds makes sure that they'll be more evenly distributed and will maintain their shape in the loaf or cake.

Q. Why does smoke occasionally come from the steam vent during the cycle?

A. Flour dust and other residue inside the unit occasionally fall on the heating coil and burn. It's best to prevent this by wiping out the inside of the machine with a damp cloth after each use.

Q. Why does display panel blink HOT when I insert the baking pan?

A. If you insert the baking pan with ingredients and program the machine immediately after a previous recipe was baked, the machine will be too warm to start the process again. Open the lid to cool the inside. The HOT signal will turn off automatically when the machine is ready to start again.

Q. Do I need to use warm liquids when I measure ingredients?

A. It is a good idea to use lukewarm liquids (about 105° to 115°F). The Home Bakery has an automatic preheating cycle.

Q. What causes scratches on the sides of the baking pan?

A. Granola and other hard cereals or ingredients may cause scratches on the baking pan. So can removing the bread with a knife or spatula. The pan has an excellent non-stick coating. Shake the pan firmly while holding upside-down with hot pads and the bread should slide right out.



TROUBLESHOOTING GUIDE

This troubleshooting guide was created to help you through any difficulties you may encounter as you learn to use your new Zojirushi Home Bakery. Be patient. If, at first, the results of your baking are not completely satisfactory, please consult this guide. In most cases, you will find the solution, as well as the answers to any questions you may have. We also offer our toll-free customer service as an additional source of help to ensure that you are happy with your baking. Please take advantage of this guide and our toll-free customer service before returning your Home Bakery to the store.

CORRECTIONS:		RESULTS:												
		Loaf rises then falls.	Loaf rises too high.	Loaf does not rise enough.	Loaf is short and heavy.	Light crust.	Uncooked.	Over cooked.	Not mixed.	Smoke appears from vent.	High altitude adjustment.	Ingredients leaked from baking pan.	Loaf can't be removed from baking pan.	
MECHANICAL	Water or Milk	Increase			2 Tbs.									
		Decrease	2 Tbs.	2 Tbs.							2 Tbs.			
	Salt	Increase	1/4 tsp.	1/4 tsp.										
		Decrease			1/4 tsp.									
	Sugar or Honey	Increase			1/2 Tbs.	1/2 tsp.								
		Decrease		1/2 tsp.				1/2 tsp.			1/2 tsp.			
	Flour	Increase												
		Decrease		2 Tbs.										
	Yeast	Increase			1/8~1/4 tsp.						1/8~1/4 tsp.			
		Decrease	1/8~1/4 tsp.	1/8~1/4 tsp.										
INGREDIENT	Liquid	Liquid used was too hot.			●									
	Flour	Old flour was used.			●	●								
		Wrong type of flour was used.				●								
	Yeast	No yeast was added.				●								
		Yeast may not be fresh.				●								
	Used wrong type at wrong setting.	●	●	●	●									
MEASUREMENT	Unplugged or electric failure.		●			●		●						
	Ingredient supplied on heating element.										●			
	Pan not properly into unit.										●			
	Kneading blade installed incorrectly.										●			
	Incorrect Menu selections was used.						●	●	●					
	Kneading rod installed in baking pan incorrectly.												●	
Kneading rod should be removed.													●	

Measurement Adjustment:
According to the chart, first make the proper corrections for yeast; and if the loaf is still not acceptable, make adjustments to liquids, then dry ingredients.

Pan Alignment:
The pan should be level when it is properly placed into the unit. Check the space between the pan and the front and back walls; the front and back spaces should be equal.

Kneading Blade:
The wider side should face down and be pushed to the bottom of the baking pan.

Customer Service:
If you have any questions, please call our Customer Service Dept. at (213)722-1700 or (800)733-6270