



BBCC – M15

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How to Enjoy Zojirushi Bakery II

Operating Instructions





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, Home Bakery, lid, or baking pan bottom 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 given when moving the appliance containing hot contents or liquids.
12. To disconnect, press RESET and turn all controls to "off", then 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/ MACHINE SPECIFICATIONS

Save
These Instructions

Machine
Specifications

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

Note:

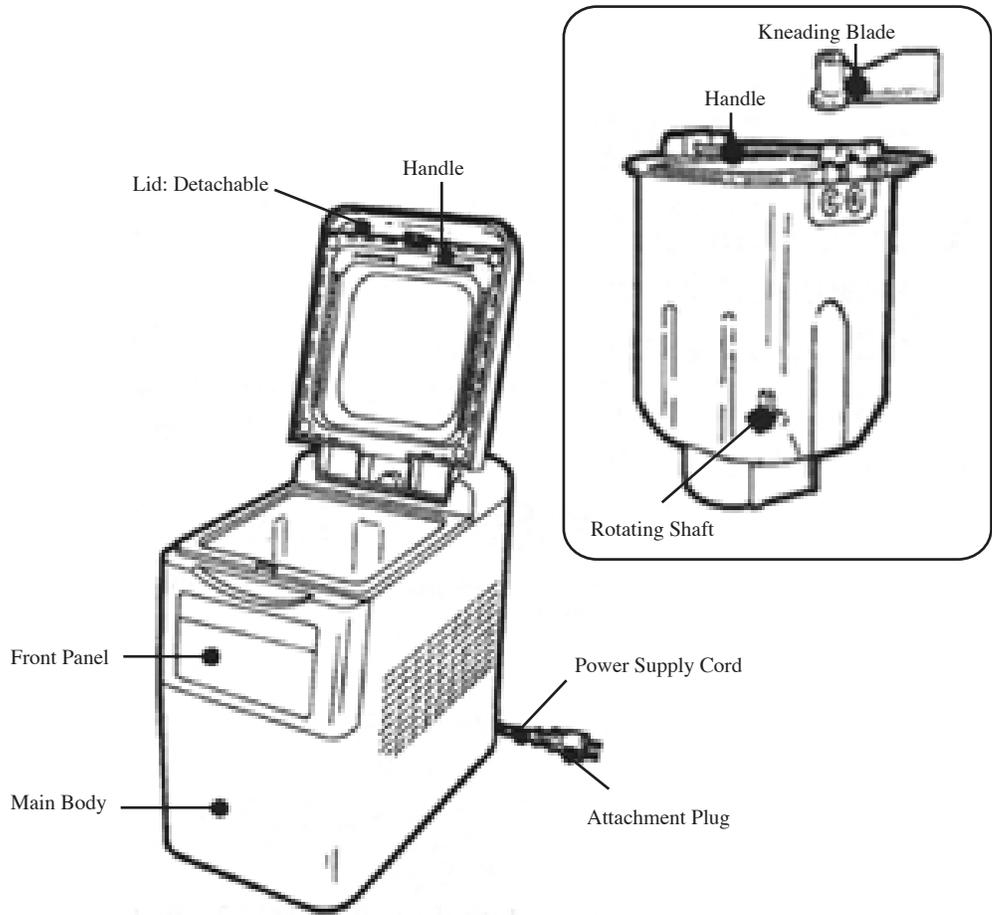
- A. A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- B. Extension cords are available and may be used if care is exercised in their use.
- C. When an extension cord is used:
 - (1) the marked electrical rating of the extension 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.

Specifications

Capacity:	Bread – 1 loaf approximately 1 to 1-1/2 lbs. (6" to 8" in height)
Power:	Main Heater – 500W
Consumption:	Kneading Motor – 91W
Voltage:	120V, 60Hz
Dimensions:	8 "x 14" x 14"
Weight:	16.5 lbs.
Timer:	White Bread Setting 4.5 hr. ~ 13.0 hr.
Power Cord:	Approx. 3 ft.

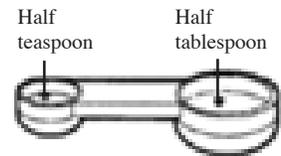
MAJOR PARTS NAME

Major Parts Name



Accessories

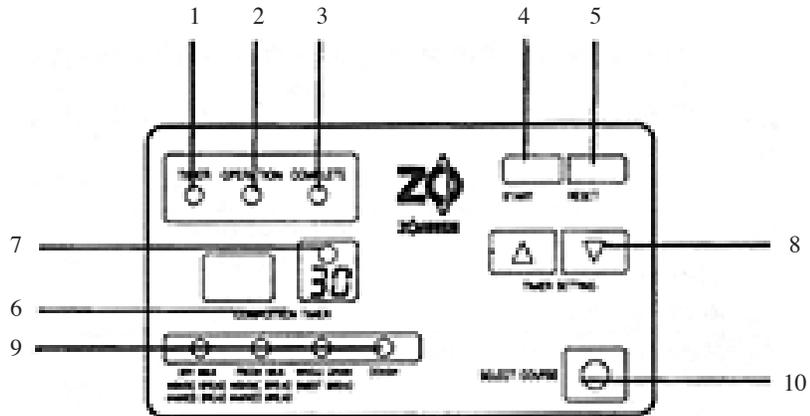
Measuring Spoon: The large cup measures 1 tablespoon; the small cup measures 1 teaspoon. You can also measure to the halfway mark, which equals half tablespoon and half teaspoon respectively.



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

FRONT PANEL SETTINGS

Front Panel Settings



- 1 "Timer" light: Lights green when the machine has been pre-set for baking at a later time. The light flashes when the timer is being set.
- 2 "Operation" light: The light flashes during the first 5 to 30 minutes indication the machine is monitoring the temperature of the ingredients.
- 3 "Complete" light: When baking is finished or when dough is ready, the light flashes yellow and beeps, then it will stay illuminated. The baking pan can be removed after the "Complete" light has flashed.
- 4 "Start" button: Press for immediate operation, or for starting the timer.
- 5 "Reset" button: A "cancel" key that can be pressed to reset the machine, reset the timer, or reset a process. To cancel out all operations, press and hold the key until it beeps. When baking is completed and the "Reset" button is pressed an "H" will appear in the completion timer display. The machine can't be used again until it cools sufficiently.
- 6 "Completion Timer": Displays the time remaining until a process is completed.
- 7 "30 minute" indicator: A red light appears in the completion timer to display thirty minute increments. When there are fifteen minutes left in the cycle, the red light will flash until the cycle is completed.
- 8 "Timer Setting" button: Press "Timer Setting" to preset the completion time (increases or decreases by 30 min. increments). triangle advances the timer. Triangle decreases the timer. Settings range from 4 hr. 30 min. to 13 hr. Red light appears to display 30 min. increments.
- 9 "Course Selection": Red light appears for regular selections, green light for Mixed Bread selections.
- 10 "Select Course" button: Use this button to select the function you need for baking bread, or preparing dough. Length of Cycles

Length of Cycles

Length of Cycles

	Hours	0	1	2	3	4
Dry Milk Basic Bread Mixed Bread	Preheating (5~ 30 min.)	Kneading	First rising	Second rising	Third rising (40~ 60 min.)	Baking (44~ 52 min.)
						Cooling (Com- ple- tion)

	Hours	0	1	2	3
Fresh Milk Basic Bread Mixed Bread	Preheating (5~ 30 min.)	Kneading	First rising	Second rising (45~ 65 min.)	Baking (44~ 52 min.)
					Cooling (Com- ple- tion)

	Hours	0	1	2	3	4
Whole Grain Sweet Bread	Preheating (5~ 30 min.)	Kneading	First rising	Second rising	Third rising (35~ 55 min.)	Baking (44~ 52 min.)
						Cooling (Com- ple- tion)

	Hours	0	1	2
Dough	Preheating (5~ 30 min.)	Kneading	First rising	Se- cond rising

HOW TO USE BAKERY II

How to Use the Bakery II

The Recipe Book includes recipes for many varieties of breads, and doughs. Choose the recipe and the setting you will need, and follow the steps listed below.

For Bread Settings.

1. Remove the baking pan.

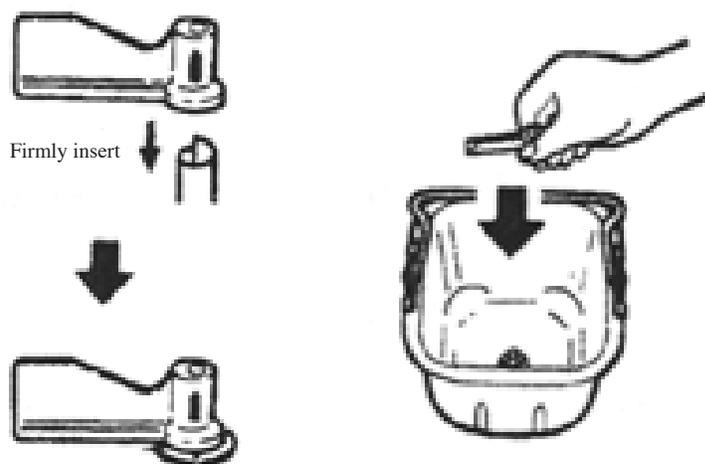
Open the lid and pull the baking pan, by the handle, up out of the unit.



2. Attach the kneading blade to the rotating shaft.

As shown in the figure, insert the kneading blade onto the rotating shaft.

* Be sure to set the kneading blade securely, otherwise the blade may come off during operation, which may affect the kneading, mixing, or cause leakage from the pan.



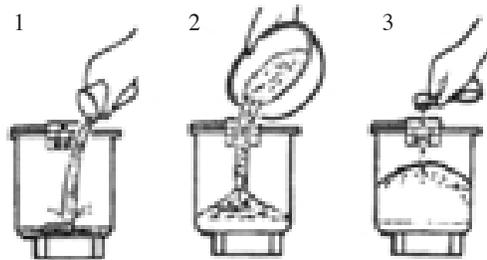
HOW TO USE BAKERY II

How to Use
the Bakery II

3. Put ingredients into the baking pan.

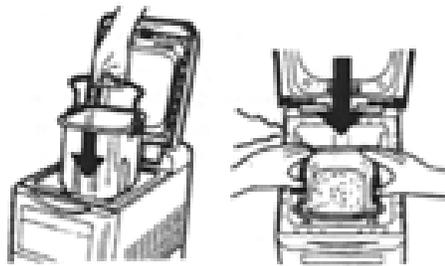
Place ingredients in the baking pan, follow the order given in the recipe book.

- 1 Water
 - 2 Flour, salt, sugar, butter, milk as needed.
 - 3 Dry yeast. Be sure to add this last so that the dry yeast does not come into direct contact with the water.
- * Be careful not to mix the yeast with the water, otherwise, the bread may not bake properly.



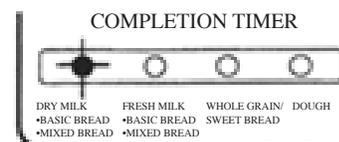
4. Insert the baking pan into the unit and close the lid.

- Insert the baking pan into the unit with two grooves facing toward the front panel.
- Fold the handle down toward the front and press down on pan until you hear a "click" sound. Then close the lid.



Two grooves (facing the front panel of the body)

5. Connect the plug to the outlet.

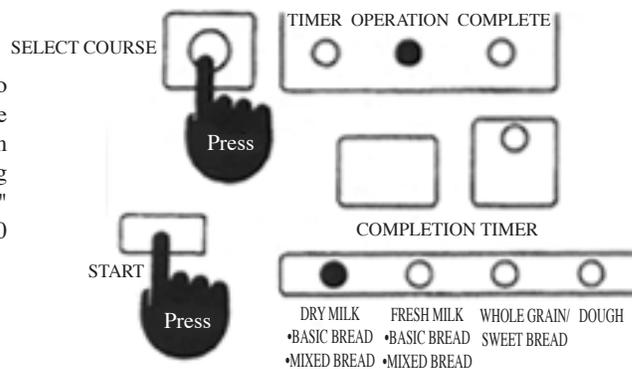


HOW TO USE BAKERY II

How to Use
the Bakery II

6. Starting an operation.

Press "SELECT COURSE" button to desired course. Press "Start". The Bakery starts each course selection with a preheating function, and during this cycle, the "Operation Light" flashes for approximately 5 to 30 minutes when preheating is occurring.



- The unit will preheat automatically if the ingredients in the pan are not at proper cooking temperature. The "Operation Light" stops flashing and the completion time will be displayed when the kneading and baking process begins.
- The main body can get very hot during the baking process, be careful not to get burned by hot air coming from the machine.

Some advice

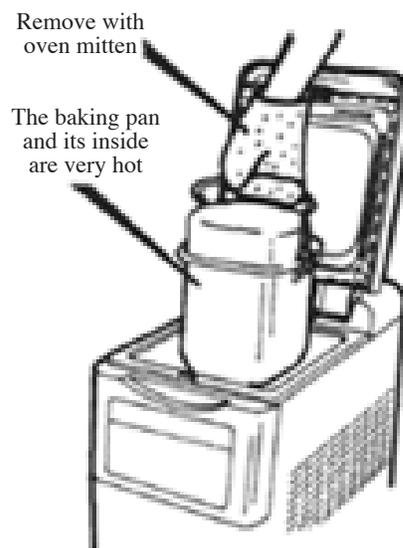
When the "Completion" light is blinking, you can remove the baking pan and take the bread out.

1. Press the "Reset" button and pull the baking pan out of the unit.
2. With hot pads or oven mittens turn the bread out onto a cooling rack.
Allow the bread to cool completely.

7. Removing the baking pan.

After the machine stops beeping, press the "Reset" button open the lid and remove the baking pan by grasping the handle and pulling the pan from the unit.

- Do not place the baking pan or any other object on the top of the unit. To avoid damaging the machine's surface, do not put any object or the hot baking pan on top of the unit.



HOW TO USE BAKERY II

How to Use
the Bakery II

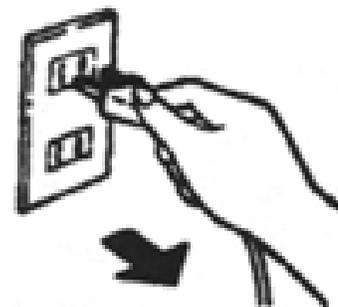
8. Removing the bread from the baking pan.

Use hot pads or oven mittens and turn the baking pan upside down, and shake to loosen the bread. Place the bread on a rack to cool. If the kneading blade comes out stuck to the bread, it may still be very hot. Carefully remove it with a pair of tongs.



9. After use.

Disconnect the attachment plug from the outlet.



HOW TO USE BAKERY II

How to Use the Bakery II

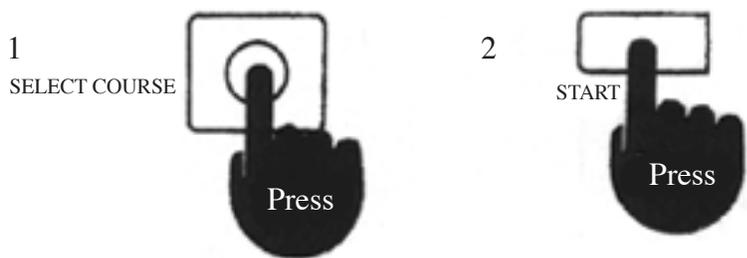
For Dough Setting

Follow steps 1 through 5 for Bread Settings, then follow steps 6 through 8 listed below.

- When using the "Dough Setting", the timer cannot be used.

6. Starting Procedure.

1. Press "SELECT COURSE" to "DOUGH" setting.
2. Press "START" The dough will be ready in about two hours.



7. Removing dough from the baking pan.

1. When the "COMPLETE" light is illuminated, the dough is ready. Press the "RESET" button, open the lid, and remove the baking pan from the unit.
 2. Gather the dough in the center of the baking pan, and pull it out carefully so it won't be damaged.
- If the kneading blade is attached to the dough, remove it.

8. From shaping to baking.

Shape according to your recipe. Let it rise once again, and then bake in your own oven.

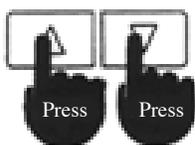
HOW TO USE BAKERY II

How to Use
the Bakery II

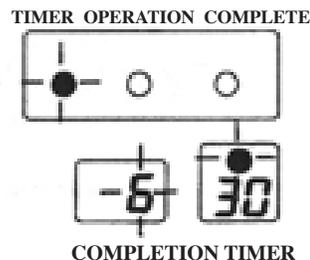
Using the Timer

- The "Timer Setting" can only be used for the Dry Milk basic bread or Dry Milk mixed bread settings.
- Timer settings range from 4 hr. 30 min. to 13 hr.

- Using the arrows, set the timer for the desired completion time, the time indication moves in thirty minute increments. The green timer light will flash as the timer is being set.



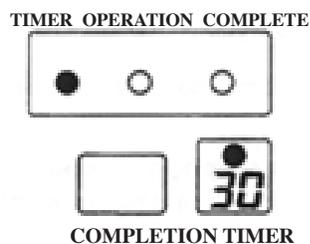
Setting example:
To complete the bread
6 hr. 30 min ahead



- Set the timer for the desired completion time.

Note: If the red light above the 30 min. symbol is lit, it indicated that thirty minutes is included as part of the timer setting. For example, a setting of 6 hr. and 30 min. will display a 6 and a red light, which indicated thirty minutes. When the red light is illuminated, it stays on for thirty minutes.

- Press "START" once the desired completion time is entered and the timer will begin counting down. The timer is set when the green timer light stays illuminated.



Troubleshooting

- ▽ If the "COMPLETION TIMER" on the display continues to blink.
 - ▲ Check that you have pressed the "START" button.
(The timer does not operate until you press the "START" button).
- ▽ If you made a mistake.
- ▽ If you want to change the completion time during the timer operation.
- ▽ If you want to stop the operation.
- ▲ Press the "RESET" button. Set it again from the beginning.

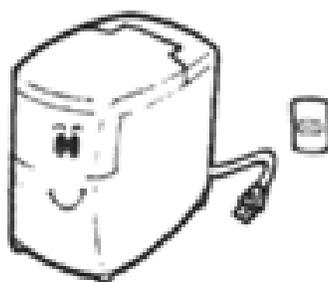
CARE AND CLEANING

Care and Cleaning

Warning

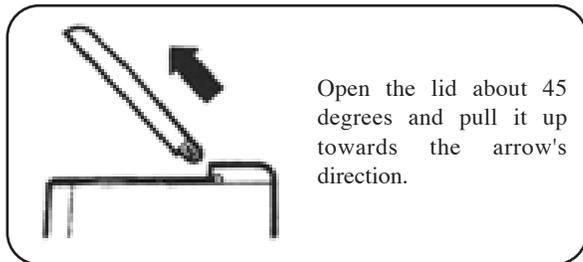
- To prevent electrical shock, unplug the unit before cleaning. After the unit has cooled, pull out the plug and the cord, clean them if necessary.

- For cleaning, only use a mild, nonabrasive dish washing liquid so the unit's surface will not be damaged.

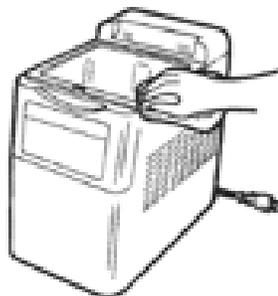


Main body and lid

- Wipe with a damp cloth.

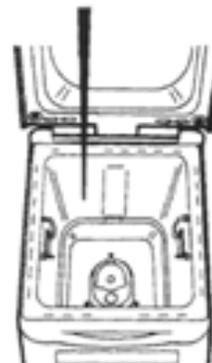
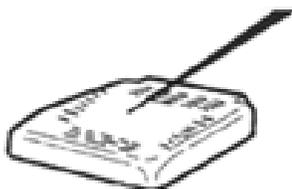


Open the lid about 45 degrees and pull it up towards the arrow's direction.



After the unit has cooled, wipe out the crumbs using a damp cloth. Dust or crumbs left inside the unit may cause scorching or even baking with the next use.

Do not immerse the lid in water.



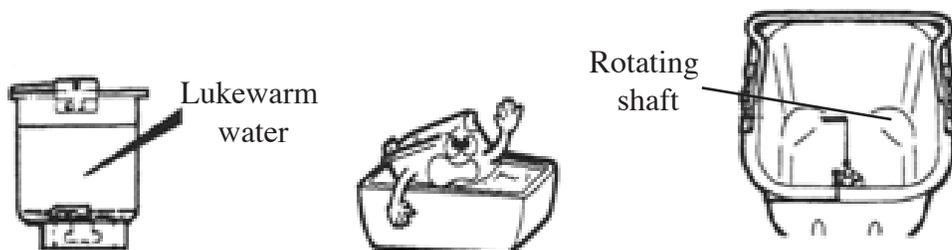
CARE AND CLEANING

Care and Cleaning

Baking pan

If the kneading blade is hard to remove, hold the main shaft located underneath the pan and with your other hand, turn the kneading blade to the left and right to loosen, then pull it out.

Clean the rotating shaft with a soft sponge so that you don't damage the rotating shaft seal.



Do not immerse the base of the baking pan in water. Wipe it with a damp cloth.

Kneading Blade

Clean with soft sponge.



If the hole of the blade is clogged, soak it in water for a while and then clean it with a soft tooth brush.

After cleaning, securely attach the blade to the pan.

Special care for the non-stick finish.

Avoid damaging the coating.

- Do not use hard utensils such as metal spatulas, knives or forks.
- Clean them each time you use the Bakery II.



The coating may change color after long use; this is only caused by moisture and steam and will not affect the performance of the unit or quality of your bread.

Storing the Bakery II

- Close the lid securely. Do not place anything on the top of the lid.

TROUBLESHOOTING GUIDE

		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.	
		CORRECTIONS:											
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.			●								
		Old flour was used.			●	●							
	Flour	Wrong type of flour was used.				●							
		No yeast was added.				●							
	Yeast	Yeast may not me 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.						●	●	●				

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.



QUESTIONS & ANSWERS

Questions & Answers

ABOUT THE PERFORMANCE

Q1. Why does the height and shape of my bread loaves differ?

A1. Both the room temperature and setting time of the timer can affect the final outcome of your bread. Also, if the ingredients were measured incorrectly, your bread can be affected.

Q2. Why didn't my bread rise completely?

A2. Check to see that the yeast was added and that the blade was firmly attached to the baking pan. If it was missing or not installed properly, the bread wouldn't rise properly.

IMPORTANT: Always be sure to use fresh yeast for best results.

Q3. Why does my bread smell bad?

A3. Too much yeast, old flour, or poor water can affect your bread. Measure ingredients carefully, and be sure to use fresh ingredients.

Q4. Why is my bread rough-grained?

A4. This bread, unlike a cubic loaf on the market, is a round loaf (like British bread) which is stretched upward during baking. Thus, your bread can become more rough-grained than commercial bread.

Q5. What should I do if the kneading blade comes out with the bread?

A5. Remove it with a pair of tongs before slicing the bread. Since the blade can be disconnected from the pan, it is not really a malfunction if it comes out in your bread.

Q6. Why does my bread sometimes have some flour on the side crust?

A6. In some cases, the flour mix may remain on the corners of the baking pan. When this happens, simply trim off that portion of the outer crust with a sharp knife.



QUESTIONS & ANSWERS

Questions & Answers

About the Timer

Q7. Why can't I set the timer for less than 4 hr. 30 min. or more than 13 hr?

A7. It takes at least 4 hr. to make bread, therefore you can't set the timer for less than 4 hr. Also, if you set for more than 13 hr. the dough may change consistency or the bread may not bake properly.

Q8. Why can't I use the timer for the "Dough Setting"?

A8. Using the timer for dough may cause too much rising or changes in the quality of the dough.

Q9. When setting the timer for morning, why does the machine make sounds late at night?

A9. To bake bread in the mornings, using the timer, the machine must start operation several hours before the bread will be ready. These sounds are made by the motor when kneading the dough. It is a normal operation, not a malfunction.

Others

Q10. What should I do if I accidentally unplugged the machine?

A10. The plug should be reconnected within 20 seconds, so the machine can continue to operate according to your recipe. Do not press the start or reset button, or the current process will be stopped or returned to the beginning stage.

Q11. What will happen if I leave the finished bread in the baking pan?

A11. The steam inside the bread can't escape, so the surface of the bread may lose its shape.