



HOW TO ENJOY YOUR HOME BAKERY SUPREME®

OPERATING INSTRUCTIONS & RECIPES
MODEL : BBCC-X20



ZOJIRUSHI AMERICA CORPORATION
TEL : 800-733-6270
www.zojirushi.com



BBCC-X20 (H) (G) (F)

Now it's easy to enjoy the smell and delicious taste of freshly baked breads, cakes and more!
From fully automated, perfectly baked loaves of bread to cakes, fresh fruit jams and more, the **HOME BAKERY SUPREME®** makes it easy to expand your homemade menu.

Features

- *Bakes a large traditional rectangular shaped 2 lb loaf
- *Home Made Menu function
 - Includes 3 memory settings for your personal recipes
- *Sourdough Starter function
 - Prepares a light sourdough starter in a little over 2 hours !
- *Large viewing window
 - Allows you to watch the baking process
- *Quick baking cycle prepares breads quicker
- *Cake and Jam settings
- *13 hour Programmable timer
- *Crust Control function
 - Allows you to select light, medium or dark

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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 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 malfunctions, or 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 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 Always attach plug to appliance first, then plug cord into the wall outlet. 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.
- 14 Avoid moving parts.
- 15 Use only an electrical outlet rated at 15 amperes or more.
- 16 Use only 120-VOLT AC electrical current.
- 17 Do not scratch, damage, modify, forcefully bend, pull, twist, or fold the power cord.
- 18 Do not place the appliance on unstable surfaces or on surfaces that are vulnerable to heat.

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

Note

- A. A short power cord is provided to reduce the risk resulting from becoming entangled in or tripping over a long 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.

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.

SPECIFICATIONS

Power consumption: Heater: 600W
Power consumption: Motor: 100W
Power supply: 120V, 60Hz
Dimensions: 17"x10"x12"
Weight: 17lbs.

IMPORTANTES MESURES DE SÉCURITÉ

POUR UTILISER DES APPAREILS ÉLECTRIQUES, IL FAUDRAIT TOUJOURS PRENDRE LES PRÉCAUTIONS DE BASE, Y COMPRIS LES SUIVANTES:

- 1 Lisez toutes les instructions.
- 2 Ne touchez pas les surfaces qui peuvent être chaudes. Utilisez les poignées ou les boutons.
- 3 Pour se protéger de secousses électriques, n'immergez pas le câble, la fiche ou l'appareil à faire du pain dans de l'eau ou tout autre liquide.
- 4 Surveillez bien les enfants s'ils utilisent un appareil ou s'ils se trouvent à proximité d'un appareil en marche.
- 5 Débranchez le câble d'alimentation secteur lorsque l'on n'utilise pas l'appareil, ou avant de le nettoyer. Laissez l'appareil refroidir avant de le manipuler ou de retirer n'importe quelles pièces, et avant de le nettoyer.
- 6 Appareils portatifs. Ne faites pas fonctionner l'appareil si le cordon ou la fiche sont endommagés, si l'appareil ne fonctionne pas correctement, s'il est tombé ou s'il a été endommagé. Confiez au service de réparation recommandé le plus proche tout examen, réparation ou réglage électrique ou mécanique de l'appareil.
- 7 L'utilisation d'équipements auxiliaires non recommandés ou vendus par le fabricant de l'appareil risque de provoquer des blessures.
- 8 N'utilisez pas l'appareil à l'extérieur.
- 9 Ne laissez pas le cordon pendre par-dessus le bord d'une table ou d'un comptoir et assurez-vous que le cordon n'est pas en contact avec des surfaces chaudes.
- 10 Ne placez pas l'appareil près d'un brûleur à gaz allumé ou d'un élément électrique ou tension ou dans un four allumé.
- 11 Soyez très prudent en déplaçant un appareil qui contient du liquide chaud.
- 12 Commencez toujours par brancher le câble à l'appareil et seulement ensuite ce câble à la prise murale. Pour débrancher, appuyez sur la touche RESET et retirez la fiche de la prise murale. Ne tirez jamais sur le câble.
- 13 N'utilisez l'appareil que pour la fonction à laquelle il est destiné.
- 14 Éviter de toucher les pièces mobiles.
- 15 Utiliser un courant de 15 ampères ou plus.
- 16 N'utiliser qu'un courant électrique AC de 120 volts.
- 17 Ne pas gratter, endommager, modifier ou courber, tirer, plier et tordre de force le cordon d'alimentation.
- 18 Ne pas placer l'appareil sur des surfaces instables ou des surfaces vulnérables à la chaleur.

CONSERVEZ CES INSTRUCTIONS

CET APPAREIL EST RÉSERVÉ À L'USAGE DOMESTIQUE.

Nota

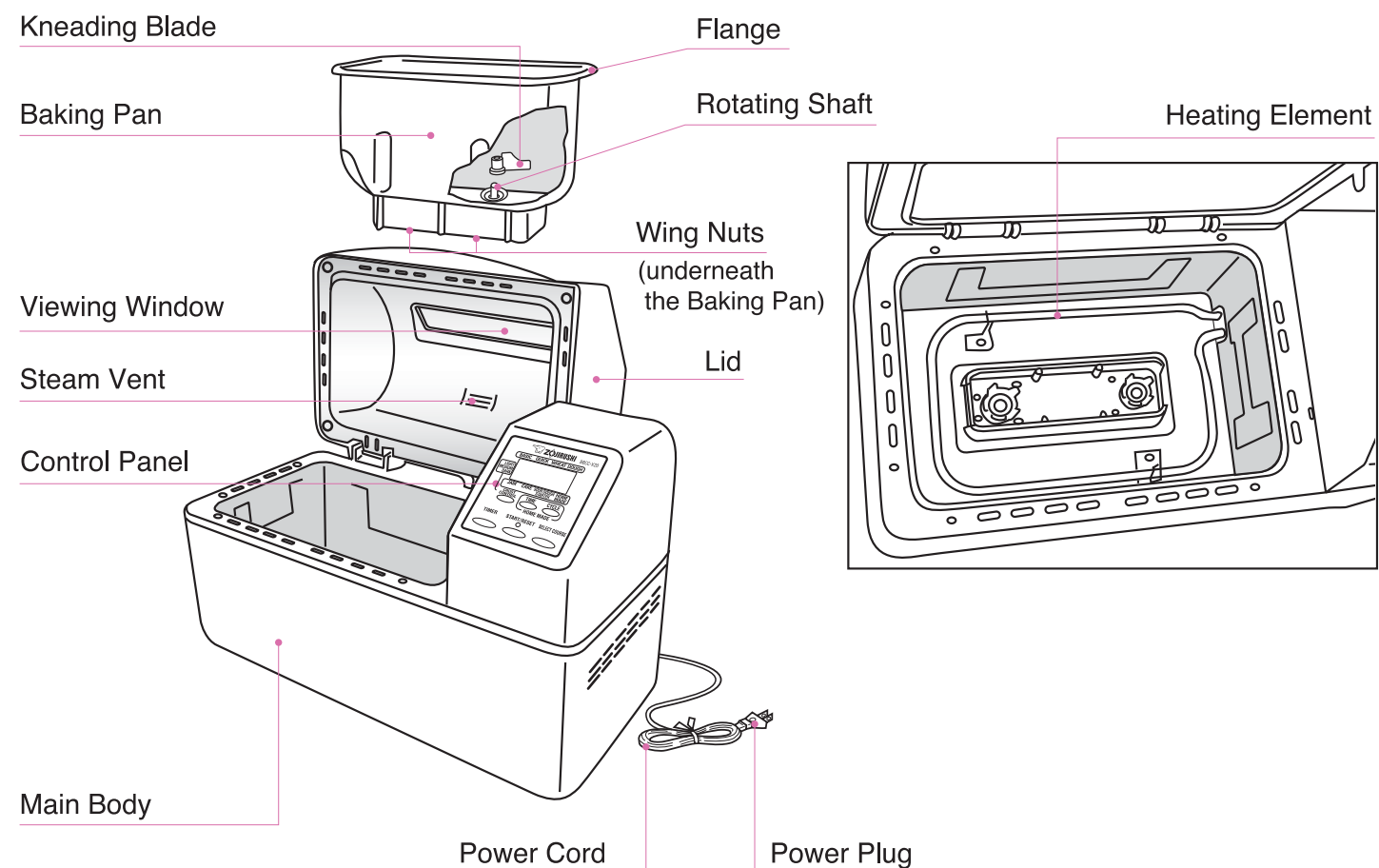
- A. Un câble d'alimentation secteur court est fourni pour diminuer les risques provenant d'un emmêlement ou d'un trébuchement sur un câble plus long.
- B. Des câbles de rallonge sont disponibles et peuvent être utilisés si l'on prend garde lors de leur utilisation.
- C. Lorsqu'un câble de rallonge est utilisé:
- (1) la puissance électrique indiquée sur le câble de rallonge devra être au moins aussi élevée que celle de l'appareil, et.
 - (2) le câble de rallonge devra être disposé de telle sorte qu'il ne recouvre pas le dessus d'un comptoir ou d'une table d'où il risquerait d'être tiré par un enfant ou sur lequel on pourrait trébucher involontairement.

Cet appareil a une fiche polarisée (une des lames est plus large que l'autre). Par mesure de sécurité, cette fiche ne s'adapte dans une prise polarisée que d'un seul côté. Si la fiche ne peut s'adapter complètement dans la prise de courant, l'inverser. Si elle ne peut encore s'y adapter, contacter un électricien qualifié. Ne jamais tenter de détruire ou de modifier ce dispositif de sécurité.

SPÉCIFICATIONS

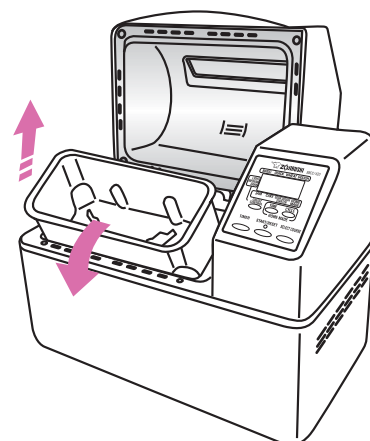
Puissance: Circuit de chauffage: 600W
Consommation: Moteur: 100W
Tension: 120V, 60Hz
Dimensions: 43x25x30cm
Poids: 7.8 kg

PARTS NAMES



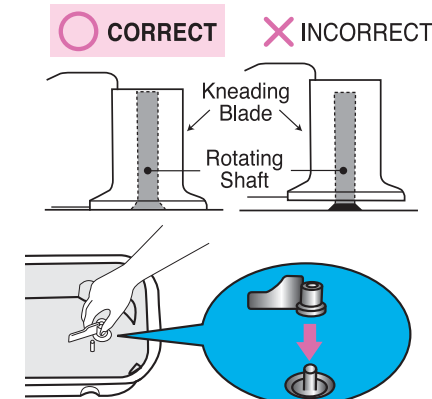
HANDLING INSTRUCTIONS

How to remove the Baking Pan



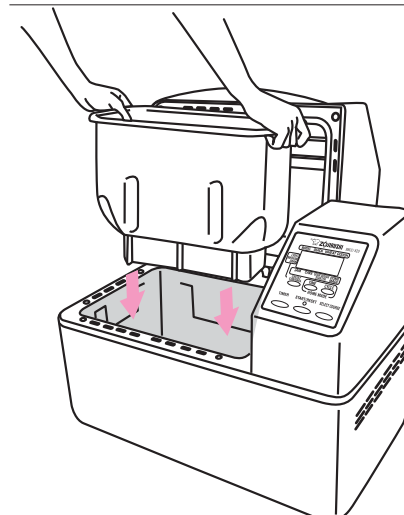
Grasp the Baking Pan's shorter Flanges and pull toward you to unlatch the spring. Then lift to remove. Use oven mitts for removing a hot Baking Pan.

How to attach the Kneading Blade



Please see the illustration above and make sure each Kneading Blade is attached correctly on the Rotating Shaft. The Kneading Blades are designed to fit loosely, and may rotate. This does not indicate a defective Kneading Blade or Rotating Shaft.

How to install the Baking Pan



Hold the Baking Pan's shorter Flanges and place it right in the center of the oven cavity. Press down until it clicks into place.

CONTROL PANEL

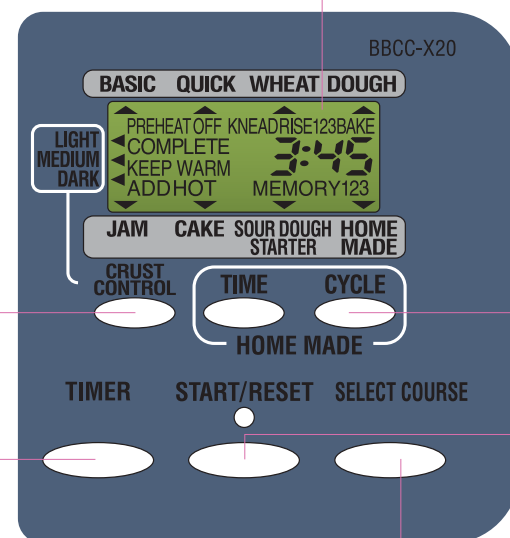
CRUST CONTROL key

For choosing the crust color desired: LIGHT, MEDIUM and DARK (for BASIC, QUICK, CAKE and HOME MADE settings).

- **LIGHT**
Lighter crust setting.
- **MEDIUM**
Regular crust setting.
- **DARK**
Darker crust setting.

TIMER key

Use this key when you would like to delay the completion of your bread or dough. To set the Timer, determine when you would like your bread or dough to be ready, then set the Timer to reflect the time difference between the present time and the time you determined. The set time increases in units of 10 minutes each time you press the key. Once the set time exceeds maximum time of 13:00 (13 hours), the Display returns to minimum time.



DISPLAY

Indicates the time up to completion of baking, the crust color, etc. The display illustrated left shows all menu and information, which is for reference only and it is not going to appear during the actual use.

HOME MADE COURSE

Allows you to program 3 bread baking processes to your specifications.

START/RESET key

Press this key to start a process or Timer operation. Press and hold the key slightly longer to cancel a process or when the process is completed.

SELECT COURSE key

Press this key to choose the dough preparation / baking course you desire.

BASIC

This setting is for baking a basic bread using active dry yeast.

BASIC WHEAT

This setting is for whole grain bread using active dry yeast.

BASIC DOUGH

This setting is ideal for making bread-style dough using active dry yeast.

QUICK

This setting is used for quickly baking a basic bread using rapid rise yeast.

QUICK WHEAT

This setting quickly produces whole grain bread using rapid rise yeast.

QUICK DOUGH

This setting lets you quickly prepare bread-style dough using rapid rise yeast.

JAM

Setting for making jam.

CAKE

Setting for baking cake.

SOUR DOUGH STARTER

Setting for sourdough starter.

HOME MADE

Allows you to program 3 bread baking processes to your specifications.

(*At the initial setting, no baking process is programmed.)

COURSE	BASIC	BASIC WHEAT	BASIC DOUGH	QUICK	QUICK WHEAT	QUICK DOUGH	JAM	CAKE	SOUR DOUGH STARTER	HOME MADE
STANDARD TIME	3:45	3:40	1:50	2:18	2:08	0:45	1:20	2:00	2:10	—
(PREHEAT off)	(3:25)	(3:00)	(1:28)	(2:13)	(2:03)	(0:36)	—	—	(2:05)	—
TIMER	●	●	●							●
CRUST CONTROL	●			●				●		●
ADD INGREDIENTS BEEP	●	●	●	●	●	●		●		●

*Selecting the PREHEAT OFF FUNCTION allows you to shorten the total cooking time (see page 6).

HOW TO USE THE TIMER

You can use the Timer to complete baking at a desired time. The Timer can be set in 10-minutes intervals for a maximum setting of up to 13 hours.

1. Press the SELECT COURSE key to choose the setting.
2. Use the TIMER key to set your desired time.
3. Press the START/RESET key and make sure that the operation lamp turns on. The Display reads time in units of 1 minute increments.

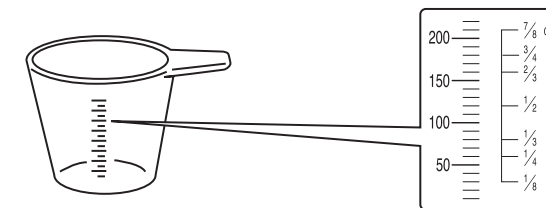
Note

- The Timer can be used with only Basic, Basic Wheat, Basic Dough, and Home Made settings.
- Do not use Timer settings for recipes that contain milk, juice, vegetables, eggs, etc. as they can easily spoil.

ACCESSORIES

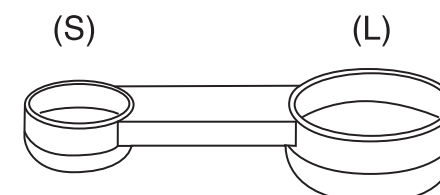
Measuring Cup:

Is for measuring liquids only; filled to the brim it measures 1 cup.



Measuring Spoon:

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



How to Measure the Ingredients

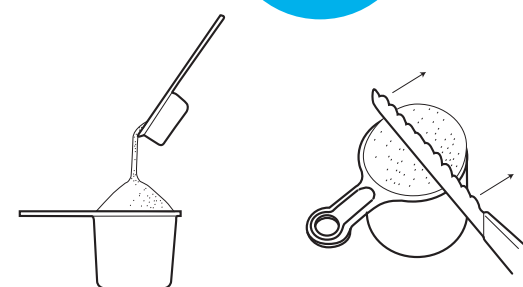
Dry Ingredients:

1. Use a nested measuring cup. Spoon the dry ingredients into the cup filling it to overflow. Do not press or shake down.
2. Level by sweeping off the excess with a knife. To measure 3/4 cup flour, for example, fill and level the 1/2 and the 1/4 measuring cups. Spices and small amounts of dry and liquid ingredients are measured in the Measuring Spoon which comes with the Home Bakery. Be sure to level off the same way.

Liquid:

1. The liquid should be poured into the cup while the cup is placed on a flat surface and measured at eye level.

Level Off for Accurate Measurements

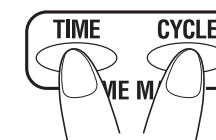


Measuring Ingredients

It is most important for the best possible result every time you bake bread, that you measure accurately and correctly. Dry Ingredients such as flour and sugar need to be measured in "nested" measuring cups of the type that fit inside each other. They come as 1/4, 1/3, 1/2, and 1 cup. Liquid measuring cups are usually made of transparent glass or plastic with lines marking the gradations. The Home Bakery comes equipped with a measuring cup and spoon **USE THE MEASURING CUP FOR LIQUIDS ONLY**: it measure up to 1 cup when filled to the very brim. The measuring spoon has a small and large side. The large side measures 1 tablespoon to the top: it measures 1/2 tablespoon or 1-1/2 teaspoons to the halfway mark on that side. The smaller side of the measuring spoon measures 1 teaspoon to the top and 1/2 teaspoon to the half mark.

PREHEAT OFF FUNCTION

- As this function skips the preheat process, the total cooking time will be shortened. This function is not available for Jam, Cake or Home Made courses.
- During the course selection, press both the TIME and CYCLE key at the same time for more than 3 seconds to switch to PREHEAT OFF function.
- During the PREHEAT OFF function, the Display shows PREHEAT OFF, but it will not appear while it is cooking.
- To cancel the PREHEAT OFF function, press both the TIME and CYCLE key at the same time for more than 3 seconds.
- The Preheat function is to warm up the ingredients prior to the baking. The bread may not be able to bake well when the room temperature is low or the ingredients are cold. Please note this well when switching off the Preheat function.



BEFORE BAKING

Characteristics of Ingredients

- **All purpose flour** is a blend of refined wheat flour especially suitable for making cake, croissants and pizza.
- **Bread flour** is a type of wheat flour made from hard wheat that includes all of the gluten from the grain. Since bread flour has a higher gluten and protein content than all purpose flour, it is well-suited for use in yeast breads. Gluten gives structure and height to the loaf, thus bread flour rises better than other flours. It produces a higher loaf and bread that has a coarser texture.
- **Cracked wheat*** is very coarse in texture. It comes from wheat kernels cut into angular fragments. It gives whole grain breads a nutty flavor and crunchy texture.
- **Gluten** is an elastic protein found mainly in wheat flour (all flour contains some gluten). Gluten is an important element in all yeast breads, as it gives bread its structure or framework. Flours with a high gluten content make the best bread flours.
- **Vital wheat gluten** (also called vital gluten or wheat gluten) is the dried gluten protein obtained from high protein, hard-wheat flour by rising off most of the starch. Adding gluten to bread recipes helps improve the strength, texture and height of the loaf, it is especially useful in recipes that call for wheat bread flour or low-gluten flours.
- **Whole wheat flour**, ground from the entire wheat kernel, is heavier, and richer in nutrients.
- **Seven-grain cereal blend**** is a blend of cracked wheat, oats, bran, rye, corn meal, flax seeds, and hulled millet.
- **Active dry yeast** feeds on sugar and ferments it, thus causing dough to rise. Active dry yeast (simply dried granules of yeast) is made of tiny plants that change food (especially gluten and sugar) into bubbles of carbon dioxide. As these bubbles expand, the bread rises.
The recipes developed for the Home Bakery used "Fleischmann's active dry yeast" or "Fleischmann's rapid rise yeast".
Active dry yeast should be kept in the freezer or refrigerator.

- Please be sure that fresh yeast is used. Using old yeast is not recommended and may adversely affect the outcome of your bread.
- **Butter and Oil** tenderize the texture of yeast breads. French bread gets its unique crust and texture from the lack of added oils. However, breads that call for oils stay fresh longer. Butter should be measured and cut into small pieces. The recipes developed for the Home Bakery used unsalted butter; however, regular butter or margarine can be substituted for unsalted butter.
 - **Eggs** add richness and velvety texture to bread dough. Use large-size eggs in these recipes.
 - **Homogenized milk & Buttermilk** add texture and flavor. You may substitute homogenized milk or buttermilk for dry milk, but the loaf may come out shorter and the crust may be darker than dry milk breads.
 - **Salt** is necessary when making yeast breads. It not only adds flavor but controls the growth of yeast, which helps the bread rise. Too much salt can kill the yeast, but too little lets the dough rise so fast it may fall before baking is complete. Salt also keeps bread from getting stale too quickly.
 - **Sugar** is important for the color and flavor of breads, as well as to feed the yeast. Recipes that call for sugar require granulated sugar. Do not substitute powdered sugar or brown sugar unless indicated.
 - **Fructose*** is a naturally occurring sugar found in fruits, berries, and honey. The taste of fructose is identical to that of common sugar with the added benefit that it is 1-1/2 times as sweet as sugar. Fructose is a carbohydrate which must be accounted for in the diet.

*Available at health food stores.

**Available at health food stores or in your local supermarket's hot cereal department.

Tips on Using Your Home Bakery

Creating Your Own Yeast Breads

- The recipes on the following pages are unique to the Home Bakery by ZOJIRUSHI. Each one features ingredients that best complement a particular loaf of bread, and each was tested in our machines. When creating your own yeast bread recipes or baking an old favorite, use this book as a guide for converting portions from your recipe to the Home Bakery. These portion guidelines will result in a heavier and somewhat coarser dough.
- Liquid ingredients should be placed into the Baking Pan first, then the dry ingredients. The yeast should be added last and sprinkled on the dry ingredients so that the yeast does not come in contact with any liquid.
 - Again, check our recipes for guidelines on how much of these ingredients you can add to your doughs. Be aware that additions like these tend to make doughs heavier and somewhat coarser in texture.
 - If the room temperature is above 77°F, it is recommended to use refrigerated liquids. Flour should be fresh and at room temperature.
 - Changes in humidity or baking in high altitudes may require ingredient adjustments. Humidity tends to make dough moister. High altitudes tend to make the loaves rise too quickly. For humidity, try adding an extra tablespoon of flour to improve the consistency. Repeat if necessary until the dough forms a nice

- ball. For high altitudes, decrease the amount of yeast by approximately 1/2 teaspoon, and decrease the sugar slightly.
- For recipes using the Timer cycle, milk or eggs or other perishables should not be used for food safety reasons.

Tips on Dark Breads

Breads made with whole-grain flours, such as whole wheat, or rye, require a bit more tender loving care to insure that they achieve the height of deliciousness. Notice that some whole-grain breads may also call for substantial amounts of bread flour, too. That's because the darker flours need to be "lightened" with white flour for the best-tasting, best-looking loaf.

Special Glazes for Yeast Breads

- Give your just-baked bread a professional finish. Select one of these special glazes to enhance your bread.
- Egg Glaze:** Beat 1 large egg and 4 teaspoons of water together, brush generously over top crust of bread.
 - Melted Butter:** Brush melted butter over just-baked bread for a softer, tender crust.
 - Milk Glaze:** For a softer, shinier crust, brush just-baked bread with milk or cream.



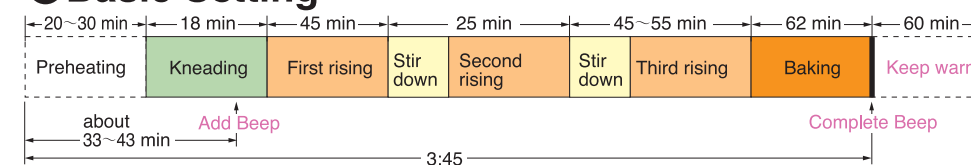
★Basic

Use active dry yeast.

★Quick

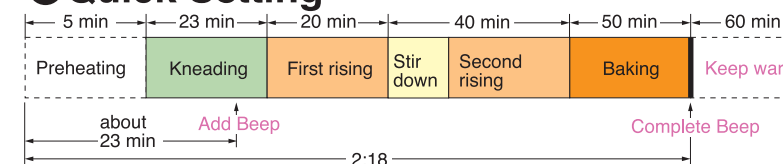
Use rapid rise yeast.

●Basic Setting



■ The times of the Kneading, Second rising, Third rising and Baking cycle may vary depending on the room temperature.

●Quick Setting

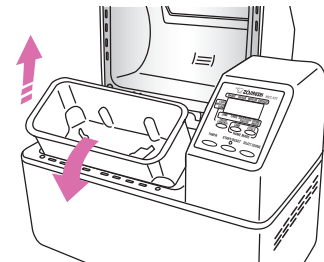


BASIC STEPS

BASIC STEPS

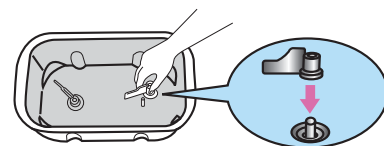
1 Remove the Baking Pan.

Open the Lid, grasp the Baking Pan's shorter flanges and pull it toward you to unlatch the spring. Then remove by lifting it straight up.



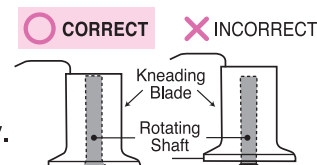
2 Attach the Kneading Blades to the Baking Pan.

Attach the Kneading Blade to the rotating shaft and push down firmly.



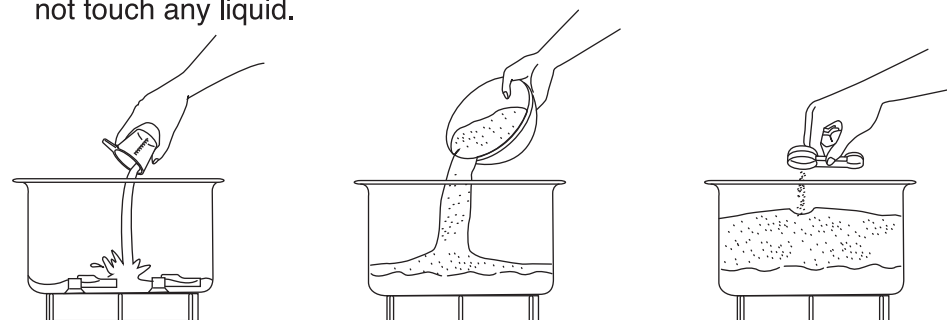
Note

Be sure to attach the Kneading Blade securely.



3 Precisely measure ingredients and add them into the Baking Pan in the following order:

- (1) Water.
- (2) Add flour.
- (3) Add sugar, dry milk, salt and butter.
- (4) Make a depression in the middle of the flour and place the yeast there. Make sure the yeast does not touch any liquid.

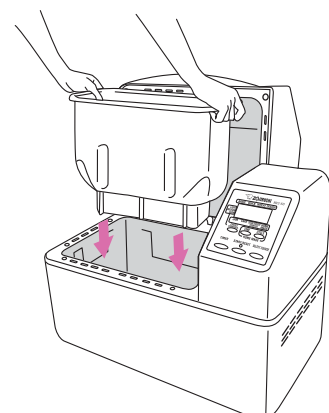


Note

If dry yeast contacts water, results may not be ideal.

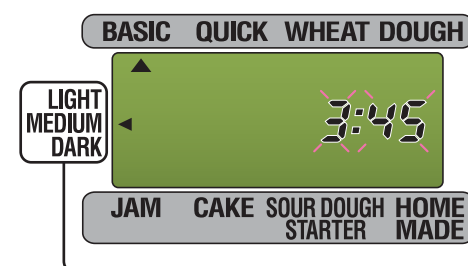
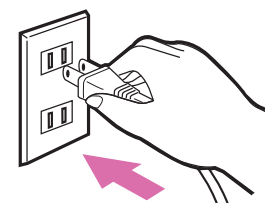
4 Insert the Baking Pan into the unit and close the lid.

Place the Baking Pan in the center of the oven cavity and press down on it until it clicks into place. Close the Lid.



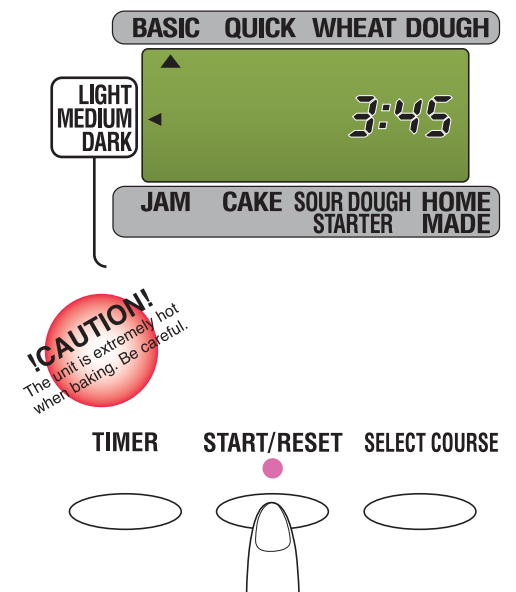
5 Plug into outlet.

3:45 shows up in the Display.



6 Select the desired setting.

- (1) Press the SELECT COURSE key to set the arrow (▲) to "BASIC" or "QUICK".
- (2) Press the CRUST CONTROL key to set the arrow (◀) to either, "LIGHT", "MEDIUM" or "DARK" to choose the crust you want.
- (3) Press the START/RESET key.
 - The operation lamp will turn on and the first process is shown (i.e. PREHEAT).
 - As the process continues, the indication advances from PREHEAT, KNEAD, RISE then to BAKE.
 - The ADD indicator will flash for 5 minutes until the KNEAD process is complete. When it's time to add ingredients such as raisins or nuts, the Home Bakery will beep for the first 30 seconds with the indicator flashing. Open the Lid and add appropriate ingredients according to the recipe.
 - The unit will count down remaining time at 1 minute intervals until the bread is done.

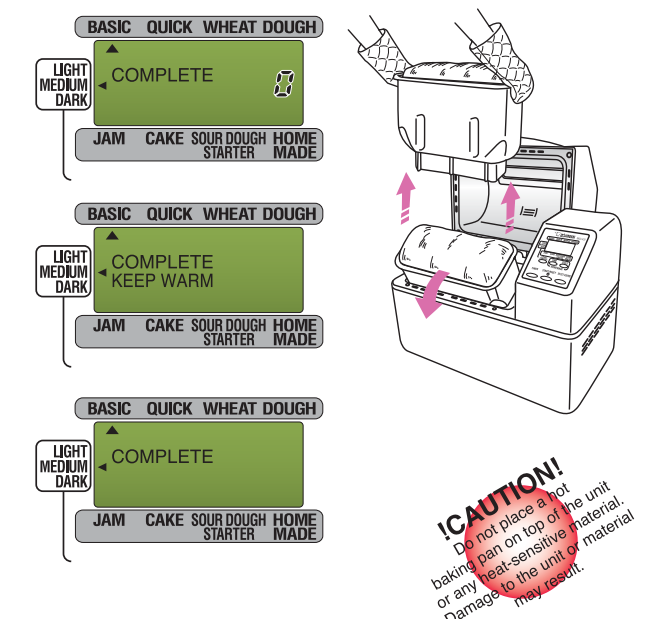


7 Beeps tell you the bread is done.

- (1) When baking is complete, beeps alert you that the bread is ready and the operation lamp will turn off.
- (2) Press and hold the START/RESET key.

NOTE: This unit has a convenient function to prevent it from resetting even if you accidentally press the START/RESET key during the baking cycle.
- (3) Remove the Baking Pan.

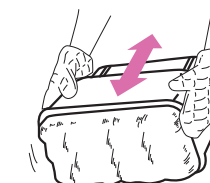
Open the Lid and use oven mitts to pull the Baking Pan toward you by grasping the Pan's shorter Flanges. This will unlatch the spring so you can lift the Pan to remove.
- (4) If the START/RESET key is not pressed after the baking cycle is complete (after beeping stops), the unit automatically goes into the KEEP WARM mode for 60 minutes. Baking Pan should be removed as soon as possible to avoid getting soggy.
- (5) When the KEEP WARM cycle is over, the Display appears as shown.



8 Remove the bread.

Turn the Baking Pan over and shake the loaf out. If the Kneading Blade remains in the bottom of your loaf, allow the loaf to cool then use a plastic spoon or rubber spatula to remove the Blade.

If the bread is difficult to remove, turn the Baking Pan on its side and wiggle the Wing Nuts (the propellers at the bottom) a few times. (Turning the Wing Nuts too much may create a large hole at the bottom of the bread.)



9 Be sure to unplug after using.

Do not tug on the Power Cord.

Basic Bread Loaf Variations



Recipes listed in this section were originally prepared for the BASIC setting. By changing the amounts of some ingredients, these recipes can also be used for the QUICK setting. Ingredient amounts for the BASIC setting are indicated in **red** and those for the QUICK setting in **blue**. Select the appropriate amounts depending on the setting you've chosen.



BASIC WHITE BREAD

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

3 tsp. — **Rapid Rise Yeast**

ITALIAN HERB BREAD

1-1/3 cups — Water
4-1/4 cups — Bread Flour
3 Tbsp. — Sugar
2 tsp. — Salt
2 Tbsp. — Olive Oil
1 tsp. — Basil
2 tsp. — **Active Dry Yeast**

2-1/2 tsp. — **Rapid Rise Yeast**

SUGAR FREE WHITE BREAD

1-1/3 cups — Water
4-1/4 cups — Bread Flour
3 Tbsp. — Fructose
2 tsp. — Salt
3 Tbsp. — Butter
2 tsp. — **Active Dry Yeast**

2-1/2 tsp. — **Rapid Rise Yeast**

CHEESE 'N' ONION BREAD

1-1/4 cups — Water
4-1/4 cups — Bread Flour
2 Tbsp. — Sugar
2 tsp. — Salt
3 Tbsp. — Butter
1-1/4 cups — American Cheese, Shredded
1/3 cup — Red Onion, Minced
2 tsp. — **Active Dry Yeast**

SWEET BREAD

1-1/8 cups — Milk
1 — Large Egg
4-1/4 cups — Bread Flour
4 Tbsp. — Sugar
2 tsp. — Salt
3 Tbsp. — Butter
1 tsp. — Orange Peel
2 tsp. — **Active Dry Yeast**

CHOCOLATE BREAD

1-1/4 cups — Milk
1 — Large Egg
4-1/4 cups — Bread Flour
2 Tbsp. — Sugar
1-1/2 tsp. — Salt
3 Tbsp. — Butter
1 Tbsp. — Unsweetened Cocoa
2/3 cup — Chocolate Chips
2 tsp. — **Active Dry Yeast**

RAISIN BREAD

1-1/3 cups — Water
4-1/4 cups — Bread Flour
4 Tbsp. — Sugar
2 Tbsp. — Dry Milk
1-1/2 tsp. — Salt
3 Tbsp. — Butter
1 tsp. — Cinnamon
2 tsp. — **Active Dry Yeast**
When beep sounds add:
1 cup — Raisins (separate before adding)

2-1/2 tsp. — **Rapid Rise Yeast**

RUSSIAN KULICH

1-1/3 cups — Milk
2 — Large Eggs
1 tsp. — Almond Extract
4-1/4 cups — Bread Flour
2 Tbsp. — Sugar
1-1/2 tsp. — Salt
3 Tbsp. — Butter
1/3 cup — Slivered Almonds
2 tsp. — **Active Dry Yeast**
When beep sounds add:
1/2 cup — Chopped Dried Fruit

2-1/2 tsp. — **Rapid Rise Yeast**

APPLE OAT BREAD

1-2/3 cups — Apple Juice
4-1/4 cups — Bread Flour
2 Tbsp. — Sugar
1-1/2 tsp. — Salt
3 Tbsp. — Butter
1 tsp. — Cinnamon
1/2 cup — Oats
2 tsp. — **Active Dry Yeast**
When beep sounds add:
1/2 cup — Diced Dried Apple

FAT FREE APPLE OAT BREAD

1-2/3 cups — Apple Juice
4-1/4 cups — Bread Flour
2 Tbsp. — Sugar
1-1/2 tsp. — Salt
1 tsp. — Cinnamon
1/2 cup — Oats
2 tsp. — **Active Dry Yeast**
When beep sounds add:
1/2 cup — Diced Dried Apple

BASIC WHITE BREAD (1.5 lbs. SIZE)

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

2 tsp. — **Rapid Rise Yeast**

RAISIN BREAD (1.5 lbs. SIZE)

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

When beep sounds add:
3/4 cup — Raisins (separate before adding)

2 tsp. — **Rapid Rise Yeast**

Gluten-Free Bread



Gluten-free bread is baked for people with coeliac / celiac disease or gluten intolerance, and has no gluten (wheat protein). Cornflour (wheat starch) or rice flour forms the basis of these loaves with soy flour, guar or xanthan gum and cellulose providing the risen structure. They have a coarser more crumbly texture than normal bread.

GLUTEN-FREE BROWN RICE BREAD

1-1/2 cups — Milk
3 — Eggs
1 Tbsp. — Cider Vinegar
1/8 cup — Vegetable oil
2 Tbsp. — Honey
3-1/4 cups — Brown Rice Flour
1/2 cup — Corn starch
1/4 cup — Potato starch
1 tsp. — Salt
1 Tbsp. — Xanthan Gum
1 Tbsp. — **Active Dry Yeast**

For more gluten-free recipes, please call our customer service department at (800)733-6270 or visit our website at www.zojirushi.com



WHOLE GRAIN

Making whole-grain bread is easy
-- and healthy!

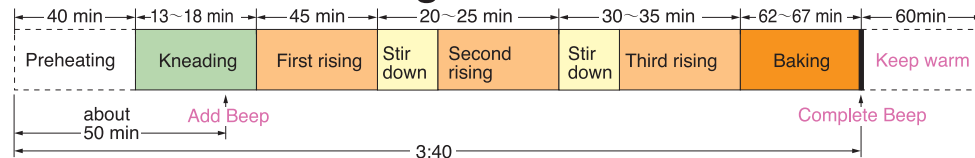
★Basic Wheat

Use active dry yeast.

★Quick Wheat

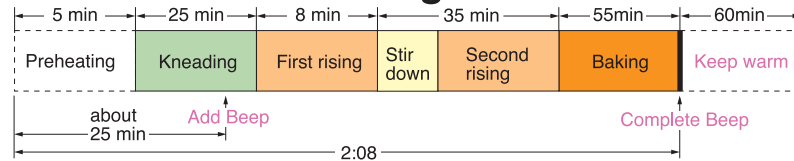
Use rapid rise yeast.

●Basic Wheat Setting



■ The times of the Kneading, Second rising, Third rising and Baking cycle may vary depending on the room temperature.

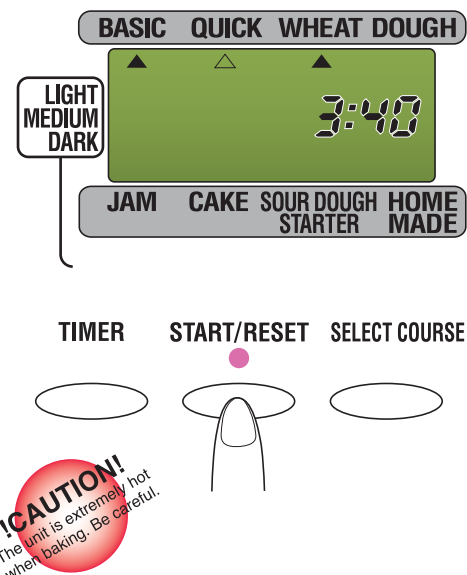
●Quick Wheat Setting



1-5 Follow the same procedures as steps 1-5 for BASIC BREAD (see page 9).

6 Select the desired setting.

- Press the SELECT COURSE key to set the arrow (▲) to BASIC WHEAT or QUICK WHEAT.
- Press the START/RESET key.
 - The operation lamp will turn on and the first process is shown (i.e. PREHEAT).
 - As the process continues, the indication advances from PREHEAT, KNEAD, RISE then to BAKE.
 - The ADD indicator will flash for 5 minutes until the KNEAD process is complete.
 - When it's time to add ingredients such as raisins or nuts, the unit will beep for the first 30 seconds with the indicator flashing. Open the Lid and add appropriate ingredients according to the recipe.
 - The unit will count down remaining time at 1-minute intervals until the bread is done.

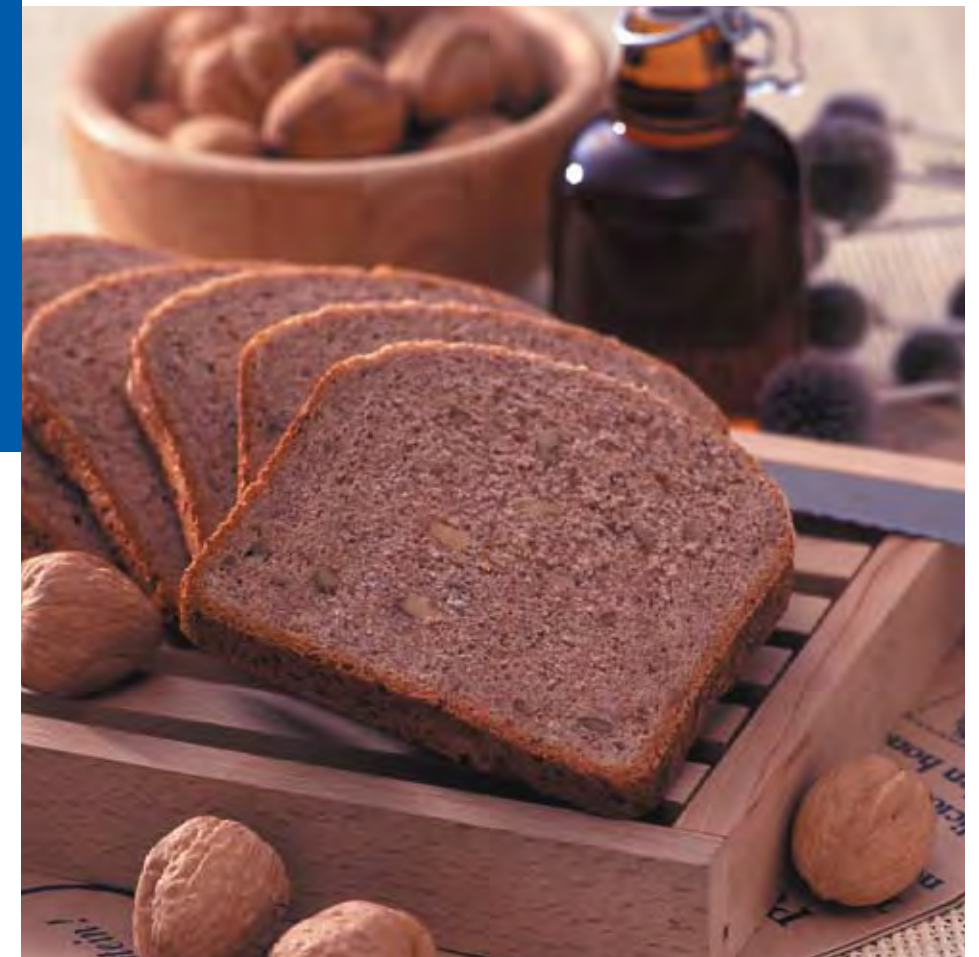


7-9 Follow the same procedures as steps 7-9 (see page 10).

To use the Timer setting, please refer to "HOW TO USE THE TIMER " on page 5.

Whole Grain Bread Variations

Recipes listed in this section were originally prepared for the BASIC WHEAT setting. By changing the amounts of some ingredients, these recipes can also be used for the QUICK WHEAT setting. Ingredient amounts for the BASIC WHEAT setting are indicated in red and those for the QUICK WHEAT setting in blue. Select the appropriate amounts depending on the setting you've chosen.



100% WHOLE WHEAT BREAD

- 1-7/8 cups — Water
- 5 cups — Whole Wheat Flour
- 3 Tbsp. — Sugar
- 2 Tbsp. — Dry Milk
- 2 tsp. — Salt
- 1-1/2 tsp. — Salt
- 4 Tbsp. — Vital Wheat Gluten
- 2 Tbsp. — Butter
- 2 tsp. — Active Dry Yeast
- 3 tsp. — Rapid Rise Yeast

LIGHT RYE BREAD

- 1-1/2 cups — Water
- 4-1/4 cups — Bread Flour
- 2/3 cup — Rye Flour
- 2 Tbsp. — Sugar
- 1-1/2 tsp. — Salt
- 2 Tbsp. — Butter
- 1 Tbsp. — Caraway Seed
- 2 tsp. — Active Dry Yeast
- 3 tsp. — Rapid Rise Yeast

WHOLE WHEAT NUT BREAD

- 1-7/8 cups — Water
- 5 cups — Whole Wheat Flour
- 3 Tbsp. — Sugar
- 2 Tbsp. — Dry Milk
- 1-1/2 tsp. — Salt
- 2 Tbsp. — Butter
- 2/3 cup — Walnuts Chopped
- 5 Tbsp. — Vital Wheat Gluten
- 2 tsp. — Active Dry Yeast
- 3 tsp. — Rapid Rise Yeast

FAT FREE BASIC WHEAT BREAD

- 1-2/3 cups — Water
- 3-1/2 cups — Bread Flour
- 1-1/2 cups — Whole Wheat Flour
- 2 Tbsp. — Sugar
- 1-1/2 tsp. — Salt
- 2 tsp. — Active Dry Yeast

100% WHOLE WHEAT APPLE BREAD

- 2 cups — Water
- 5 cups — Whole Wheat Flour
- 3 Tbsp. — Sugar
- 2 Tbsp. — Dry Milk
- 1-1/2 tsp. — Salt
- 2 Tbsp. — Butter
- 1 tsp. — Cinnamon
- 5 Tbsp. — Vital Wheat Gluten
- 3 tsp. — Active Dry Yeast
- When beep sounds add:
- 1 cup — Diced Dried Apple

100% WHOLE WHEAT FRUIT BREAD

- 2 cups — Water
- 5 cups — Whole Wheat Flour
- 3 Tbsp. — Sugar
- 2 Tbsp. — Dry Milk
- 1-1/2 tsp. — Salt
- 2 Tbsp. — Butter
- 1 tsp. — Allspice
- 5 Tbsp. — Vital Wheat Gluten
- 3 tsp. — Active Dry Yeast
- When beep sounds add:
- 2/3 cup — Chopped Dried Fruit



Whole Grain Bread Variations

HONEY WHEAT BREAD

1-3/8 cups — Water
4-1/4 cups — Bread Flour
1/2 cup — Cracked Wheat
3 Tbsp. — Honey
1-1/2 tsp. — Salt
2 Tbsp. — Butter
2 tsp. — Active Dry Yeast

ITALIAN WHEAT BREAD

1-1/2 cups — Water
2-2/3 cups — Bread Flour
2 cups — Whole Wheat Flour
2 Tbsp. — Sugar
1-1/2 tsp. — Salt
2 Tbsp. — Olive Oil
1 tsp. — Basil
2 tsp. — Active Dry Yeast
3 tsp. — Rapid Rise Yeast

100% WHOLE WHEAT BREAD (1.5 lbs.SIZE)

1-1/2 cups — Water
4 cups — Whole Wheat Flour
2 Tbsp. — Sugar
1-1/2 Tbsp. — Dry Milk
1 tsp. — Salt
1-1/2 Tbsp. — Butter
3 Tbsp. — Vital Wheat Gluten
1-1/2 tsp. — Active Dry Yeast
2-1/2 tsp. — Rapid Rise Yeast

SEVEN-GRAIN BREAD

1-1/2 cups — Water
4-1/4 cups — Bread Flour
2/3 cup — Seven-Grain Cereal
2 Tbsp. — Sugar
2 Tbsp. — Dry Milk
1-1/2 tsp. — Salt
2 Tbsp. — Butter
2 tsp. — Active Dry Yeast
3 tsp. — Rapid Rise Yeast

PUMPERNICKEL BREAD

1-2/3 cups — Water
2-1/3 cups — Bread Flour
1 cup — Whole Wheat Flour
1 cup — Rye Flour
3 Tbsp. — Molasses
1-1/2 tsp. — Salt
2 Tbsp. — Vegetable Oil
4 Tbsp. — Cornmeal
2 tsp. — Instant Coffee
2 Tbsp. — Unsweetened Cocoa
5 Tbsp. — Vital Wheat Gluten
2 tsp. — Active Dry Yeast

100% WHOLE WHEAT APPLE BREAD (1.5 lbs.SIZE)

1-2/3 cups — Water
4 cups — Whole Wheat Flour
2 Tbsp. — Sugar
1-1/2 Tbsp. — Dry Milk
1 tsp. — Salt
1-1/2 Tbsp. — Butter
1/2 tsp. — Cinnamon
4 Tbsp. — Vital Wheat Gluten
2 tsp. — Active Dry Yeast
When beep sounds add:
3/4 cup — Diced Dried Apple



Use the Dough Setting to prepare dough for baking rolls, croissants, or other favorites in your oven.

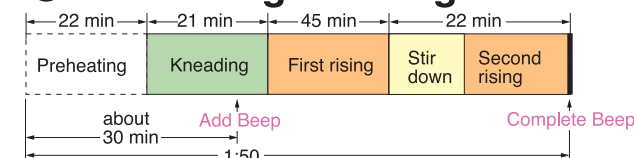
★Basic Dough

Use active dry yeast.

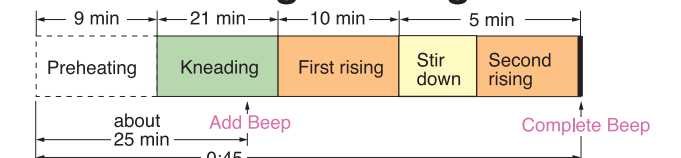
★Quick Dough

Use rapid rise yeast.

●Basic Dough Setting



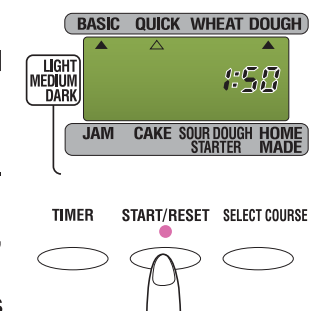
●Quick Dough Setting



1-5 Follow the same procedures as steps 1-5 for BASIC BREAD (see page 9).

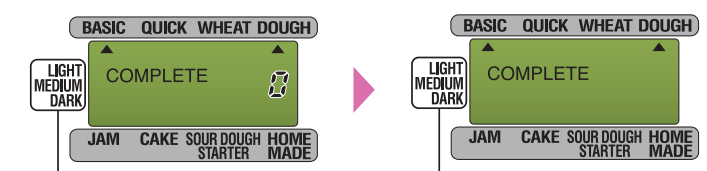
6 Select the desired setting.

- Press the SELECT COURSE key to set the arrow (▲) to BASIC DOUGH or QUICK DOUGH.
- Press the START/RESET key.
 - The operation lamp will turn on and the first process is shown (i.e. PREHEAT).
 - As the process continues, the indication advances from PREHEAT, KNEAD, then to RISE.
 - The ADD indicator will flash for 5 minutes until the KNEAD process is complete. When it's time to add ingredients such as raisins or nuts, the unit will beep for the first 30 seconds with the indicator flashing.
 - The unit will count down remaining time at 1-minute intervals until the bread is done.



7 Beeps tell you the dough is done.

- When the cycle is complete, beeps alert you that the dough is ready and the operation lamp will turn off.
- Press and hold the START/RESET key.
- Remove the Baking Pan. Open the Lid and pull the Baking Pan toward you by grasping the Pan's shorter Flanges. This will unlatch the spring so you can lift the Pan to remove.



8 Remove the dough.

Prepare a lightly floured board. Gather the dough at the center of the Baking Pan. Place it on the board. Remove the dough carefully by raising it gently. If the Kneading Blade remains in the bottom of your dough, remove the Blade.

9 Be sure to unplug after using.

Do not tug on the Power Cord.

10 Shape the dough and bake.

Shape the dough as you like and let it rise. Then bake in an oven.

To use the Timer setting, please refer to "HOW TO USE THE TIMER" on page 5.

Dough Variations

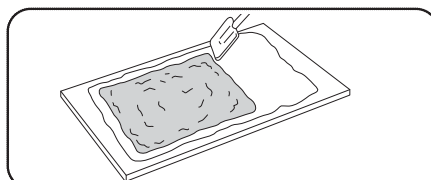


Recipes listed in this section were originally prepared for the BASIC DOUGH setting. By changing the amounts of some ingredients, these recipes can also be used for the QUICK DOUGH setting. Ingredient amounts for the BASIC DOUGH setting are indicated in red and those for the QUICK DOUGH setting in blue. Select the appropriate amounts depending on the setting you've chosen.

CROISSANTS

2/3 cup	Water	1-1/2 tsp.	Active Dry Yeast
2	Large Eggs	1 cup	Butter, softened (for kneading into dough)
2-1/4 cups	Bread Flour		
1 cup	All-Purpose Flour	Egg Glaze:	
3 Tbsp.	Sugar	1	Large Egg, beaten
3 Tbsp.	Dry Milk	4 tsp.	Water
1 tsp.	Salt		
3 Tbsp.	Butter	2 tsp.	Rapid Rise yeast

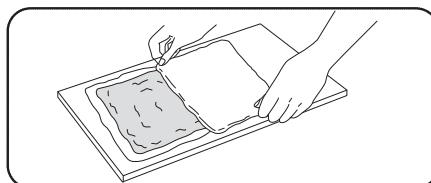
METHOD



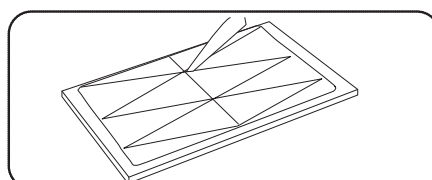
Follow basic steps 1-7 for making dough (see page 16).

1 Remove dough from the Baking Pan. Put into greased bowl. Cover with plastic wrap. Place in refrigerator and allow to rest 30 minutes.

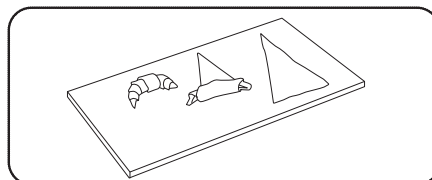
2 Roll dough into 20 x 14 in. rectangle on a lightly floured surface. Using about 7 Tbsp. of softened butter, butter 2/3 of dough while leaving 1/3 of dough unbuttered.



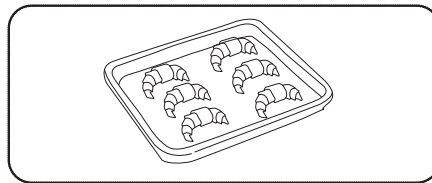
3 Fold dough into thirds and repeat step 2 twice more. Add flour to rolling surface as needed to prevent sticking. Cover completely with plastic wrap and place in refrigerator for 1 to 2 hours or overnight.



4 Cut dough into 3 pieces and roll each piece to 1/4-in. thick. Cut dough into triangles. (Wide end should be about 3-1/2 in.)



5 Roll each triangle loosely starting from the wide end, lay with seam-side down. Curve ends.



6 Place on greased baking pan. Allow to rise for about 40 to 50 minutes or until size doubles.
7 Brush lightly with egg glaze.
8 Bake at 375°F for 10 to 15 minutes, or until golden brown and flaky. Makes 24 croissants.

TRADITIONAL PIZZA DOUGH

1-1/4 cups	Water
1-1/2 Tbsp.	Olive Oil
3-3/4 cups	Bread Flour
1-1/2 Tbsp.	Sugar
1-1/2 tsp.	Salt
1-1/2 tsp.	Active Dry Yeast
	Vegetable Oil

2 tsp. — Rapid Rise Yeast

PIZZA DOUGH WITH BEER

1-1/3 cups	Flat Beer
3-3/4 cups	All-Purpose Flour
3 Tbsp.	Sugar
1-1/2 tsp.	Salt
1-1/2 Tbsp.	Butter
1-1/2 tsp.	Active Dry Yeast
	Vegetable Oil

2 tsp. — Rapid Rise Yeast

METHOD

Follow basic steps 1-7 for making dough (see page 16).

1 Remove dough from the Baking Pan.

2 Select shape variation of your choice.

THIN-CRUST PIZZA

1 Flour hands lightly. Shape dough into a ball. Divide ball in quarters. Press each quarter of dough into greased, 12-in. pizza pan, forming 1-in. edge.

2 Brush crust with oil. Cover and let stand 15 minutes.

3 Spoon tomato or pizza sauce over dough, top with cheese and topping of your choice.

4 Bake 25 to 30 minutes at 400°F or until cheese gets bubbly and crust is golden brown. Makes four 12-in. pizzas.

THICK-CRUST PIZZA

1 Flour hands lightly. Shape dough into a ball. Divide ball in half. Press each dough into greased, 12-in. pizza pan, forming a high edge.

2-4. Follow steps 2-4 for the Thin-Crust Pizza recipe. Makes two 12-in. pizzas.

CRUSTY ROLLS

Prepare pizza dough with beer.

1 Put dough on lightly floured board, divide into quarters, cut each quarter into 6 pieces.

2 Shape each piece into flattened oval-shaped ball.

3 Dip bottom of dough balls in cornmeal and place on greased baking sheet about 1-1/2 in. apart.

4 Slash tops of rolls with sharp knife or razor blade.

5 Cover dough lightly and allow to rise 30 minutes.

6 Brush rolls with one egg yolk beaten with 1 Tbsp. water.

7 Bake rolls at 400°F, 15 to 20 minutes.

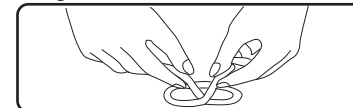
8 Let cool on rack. Makes 24 rolls.

SOFT PRETZELS

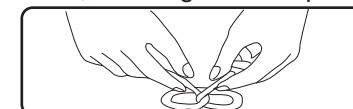
Prepare pizza dough with beer.

1 Put dough on lightly floured board, divide into 8 equal portions.

2 Cut each portion again into 6 equal portions. Roll each piece of dough into pencil-thin line about 20-in. long.



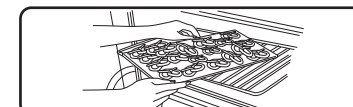
3 To shape into pretzel, pick up ends of line in each hand and curve into circle, crossing end at top.



4 Twist ends once and lay down over bottom of circle.



5 Place about 1 in. apart on well-greased baking sheets. Brush with beaten egg and sprinkle lightly with coarse salt, poppy seeds or sesame seeds.



6 Bake at 400°F, 10 to 20 minutes.

7 For crispy pretzels, place cooked pretzels in cool oven on ungreased baking sheet. Allow to stand 3 hours or overnight. This process makes pretzels dry and crunchy.

8 For soft, chewy pretzels, serve warm from the oven. Serve with mustard. Makes 48 pretzels.

Dough Variations

BUTTER-RICH ROLL & BREAD DOUGH

7/8 cup	Water
1	Large Egg
3-1/4 cups	Bread Flour
4 Tbsp.	Sugar
1 tsp.	Salt
3 Tbsp.	Dry Milk
1/4 cup	Butter
1-1/2 tsp.	Active Dry Yeast
Egg Glaze:	
1	Large Egg, beaten
4 tsp.	Water

2 tsp. — Rapid Rise Yeast

METHOD

Follow basic steps 1-7 for making dough (see page 16).

1 Remove dough from the Baking Pan.

2 Choose shaping method.

3 Egg glaze: beat together egg and water. Brush generously over shaped loaves or rolls prior to baking.

CINNAMON-RAISIN ROLLS

Prepare Butter-Rich Roll & Bread Dough.

1 Put dough on lightly floured board. Divide dough in 3 pieces.

2 Roll each 1/3 into a 8 x 9-in. rectangle. Spread surface with 1/4 cup butter, thinly sliced.

3 Sprinkle surface with 1/4 cup brown sugar, 1 tsp. cinnamon. Sprinkle 1/3 cup raisins over dough.

4 Start with 8-in. side and roll dough jelly-roll style, pinch seam to seal. With seam side down, cut in 8 1-in. pieces.

5 Place on greased baking sheet 2 in. apart. Cover lightly with damp towel. Allow to rise in warm place until size doubles -- about 40 minutes to 1 hour.

6 Bake at 375°F, 10 to 15 minutes. Makes 24 rolls.

TRADITIONAL LOAF

Prepare Butter-Rich Roll & Bread Dough.

1 Put dough on lightly floured board. Divide dough in 3 pieces. Shape each piece into loaves.

2 Place in 3 greased 5-1/2 x 3-in. loaf pans.

3 Brush with egg glaze if desired.

4 Cover dough, allow to rise in warm place until size doubles -- about 40 minutes to 1 hour.

5 Bake at 375°F, 25 to 35 minutes. Makes 3 loaves.

PAN ROLLS

Prepare Butter-Rich Roll & Bread Dough.

1 Put dough on lightly floured board. Divide dough into equal quarters.

Cut each quarter into 6 pieces. Shape each piece into a ball.

2 Place 1 ball in each of 24 greased muffin cups.

3 Brush with egg glaze if desired.

4 Cover dough, allow to rise in warm place until size doubles -- about 40 minutes to 1 hour.

5 Bake at 375°F, 10 to 20 minutes. Makes 24 rolls.

CINNAMON-RAISIN SWIRL LOAF

Prepare Butter-Rich Roll & Bread Dough.

1 Put dough on lightly floured board. Divide dough in 3 pieces. Shape each piece into 8 x 5-in. rectangle. Melt 2 Tbsp. butter or margarine. Brush over dough.

2 Sprinkle dough with mixture of 1/4 cup sugar and 1 tsp. ground cinnamon. Sprinkle 1/3 cup raisins over dough.

3 Beginning with long side of dough, roll up jelly roll-style. Seal ends by pinching edges of dough together with fingertips.

4 Place dough in greased 5-1/2 x 3-in. loaf pan or on large baking sheet.

5 Allow to rise in warm place until size doubles -- about 40 minutes to 1 hour.

6 Bake at 375°F, 30 to 40 minutes or until golden brown.

7 When loaf is cool, glaze with mixture of 2/3 cup sifted powdered sugar and 1 Tbsp. milk. Makes 3 loaves.

CLOVERLEAF ROLLS

Prepare Butter-Rich Roll & Bread Dough.

1 Put dough on lightly floured board. Divide into quarters. Divide each quarter into 6 pieces. Cut each piece into 3 sections. Shape each into ball with palms of hands. Place 3 balls together in each of 24 greased muffin cups.

2 Brush with egg glaze if desired.

3 Cover dough, allow to rise in warm place until size doubles -- about 40 minutes to 1 hour.

4 Bake at 375°F, 10 to 20 minutes. Makes 24 rolls.

BREAD STICKS

Prepare Butter-Rich Roll & Bread Dough.

1 Put dough on lightly floured board. Divide into 24 equal pieces for 16-in. sticks. Roll each piece of dough into thin 16-in. lines. Arrange lines about 1-in. apart on a greased baking sheet. Allow to rise 30 minutes.

2 Brush with 1 beaten egg white and 1 Tbsp. water. Sprinkle with poppy seeds, sesame seeds or coarse salt if desired.

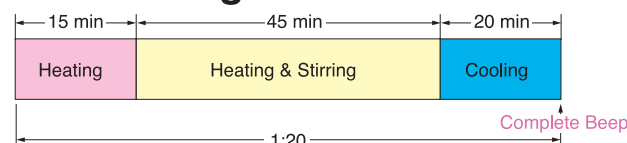
3 Bake at 400°F, 10 to 15 minutes.



Jam

Make delicious home-made jam from fresh fruit!

Jam Setting

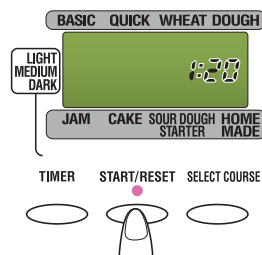


- 1,2 Follow the same procedures as steps 1 and 2 for Basic Bread (see page 9).
- 3 Precisely measure ingredients and add them to the Baking Pan.
- 4,5 Follow the same procedures as steps 4 and 5 for Basic Bread (see page 9).

6 Select the JAM setting.

- (1) Press the SELECT COURSE key to set the arrow (▼) to JAM.
- (2) Press the START/RESET key.
 - The operation lamp will go on and cooking will start.
 - The unit will count down remaining time at 1-minute intervals until the jam is done.

!CAUTION!
The unit is extremely hot when making jam. Be careful.



7 Beeps tell you the jam is done.

- (1) When cycle is complete, beeps alert you that the jam is ready and the operation lamp will turn off.
- (2) Press and hold the START/RESET key.
- (3) Remove the Baking Pan. Open the Lid and use oven mitts to pull the Baking Pan toward you by grasping the Pan's shorter Flanges. This will unlatch the spring so you can lift the Pan to remove.

!CAUTION!
Do not place a hot baking pan on top of the unit or any heat-sensitive material. Damage to the unit or material may result.

8 Remove the jam.

Carefully remove the jam from the Baking Pan using a rubber spatula. If the Kneading Blade remains in your jam, use a plastic spoon or rubber spatula to remove the Blade.



9 Be sure to unplug after using.

Do not tug on the Power Cord.

Normally, the jam will thicken with refrigeration.
To make the jam thicker, add 1 package (up to 2oz.) of fruit pectin.

STRAWBERRY JAM

2 cups — Strawberry, crushed
3/4 cup — Sugar
1 Tbsp. — Lemon Juice

APPLE JAM

2 cups — Apples, cored and peeled.
3/4 cup — Sugar
1-1/2 Tbsp. — Lemon Juice

MIXED JAM

1 cup — Strawberry, crushed
1-1/2 cups — Apples, Cored and peeled.
3/4 cup — Sugar
1 Tbsp. — Lemon Juice

Preparing

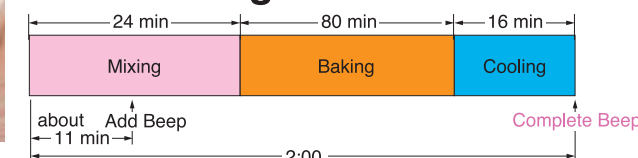
1. In microwaveable container, place apples and cover with water. Cook in microwave on High for 5 to 10 minutes or until tender.
2. Drain apples and mash with a potato masher.



Cake

Home-baked cakes make a great treat for someone special!

Cake Setting



- 1,2 Follow the same procedures as steps 1 and 2 for Basic Bread (see page 9).
- 3 Precisely measure ingredients and add them to the Baking Pan.
- 4,5 Follow the same procedures as steps 4 and 5 for Basic Bread (see page 9).

6 Select the CAKE setting.

- (1) Press the SELECT COURSE key to set the arrow (▼) to CAKE.
- (2) Press the CRUST CONTROL key to set the arrow (◀) to either "LIGHT", "MEDIUM" or "DARK" to choose the crust you want.
- (3) Press the START/RESET key.
 - The operation lamp will turn on and the first process is shown (i.e. KNEAD).
 - As the process continues, the indication advances from KNEAD, then to BAKE.
 - About 10 minutes after Mixing starts, the ADD indicator will flash for 5 minutes. When it's time to add ingredients such as fruit or nuts, the unit will beep for the 5 minutes with the indicator flashing. Open the Lid and add appropriate ingredients according to the recipe. Any flour that has accumulated inside the Baking Pan should be gently dislodged using a rubber spatula.
 - Beware of moving Kneading Blades when working with the Baking Pan during operation.
 - The unit will count down remaining time at 1 minute intervals until the bread is done.

!CAUTION!
The unit is extremely hot when baking. Be careful.

7 Beeps tell you the cake is done.

- (1) When baking is complete, beeps alert you that the cake is ready and the operation lamp will turn off.
- (2) Press and hold the START/RESET key.
- (3) Remove the Baking Pan. Open the Lid and use oven mitts to pull the Baking Pan toward you by grasping the Pan's shorter Flanges. This will unlatch the spring so you can lift the Pan to remove.

!CAUTION!

Do not place a hot Baking Pan on top of the unit or any heat-sensitive material. Damage to the unit or material may result.

8 Remove the cake.

Turn the Baking Pan over and shake the cake out. If the Kneading Blade remains in the bottom of your cake, allow the cake to cool then use a plastic spoon or rubber spatula to remove the Blade. Please be careful when removing the cake from the Baking Pan for it may crumble or break.

9 Be sure to unplug after using.

Do not tug on the Power Cord.

Cake Variations



SHORTCUT POUND CAKE

See package label — Egg
See package label — Water or Milk
1-1/2 package(24oz.) — Pound Cake Mix

SHORTCUT CORN BREAD

See package label — Egg
See package label — Water or Milk
1-1/2 package — Cornbread Mix (22.5oz.)

CHOCOLATE CAKE

1/2 cup — Water
3 — Large Eggs, beaten lightly
1/2 cup — Vegetable oil
2 tsp. — Vanilla Extract
2 cups — All Purpose Flour
3 tsp. — Baking Powder
1 cup — Sugar
7 Tbsp. — Unsweetened Cocoa
When beep sounds add:
1/2 cup — Chocolate Chips

DUTCH APPLE CAKE

3 — Large Eggs, beaten lightly
1/2 cup — Vegetable oil
1 tsp. — Vanilla Extract
2 cups — All Purpose Flour
3 tsp. — Baking Powder
1 tsp. — Baking Soda
1 cup — Sugar
1/2 tsp. — Salt
1/2 tsp. — Allspice
2 tsp. — Cinnamon
When beep sounds add:
1-1/2 cups — Peeled and chopped apple

SPICED ZUCCHINI BREAD

3 — Large Eggs, beaten lightly
1/3 cup — Vegetable oil
2 cups — All Purpose Flour
2 tsp. — Baking Powder
1 tsp. — Baking Soda
3/4 cup — Sugar
1/2 tsp. — Salt
1/2 tsp. — Allspice
1 tsp. — Cinnamon
1 tsp. — Orange Peel
When beep sounds add:
1 cup — Shredded Zucchini
3/4 cup — Chopped Walnuts

CITRUS FRUIT BREAD

3/4 cup — Orange Juice
1-1/2 Tbsp. — Lemon Juice
2 — Large Eggs, beaten lightly
1/3 cup — Vegetable oil
2 cups — All Purpose Flour
3 tsp. — Baking Powder
1 tsp. — Baking Soda
3/4 cup — Sugar
1/2 tsp. — Salt
1/2 Tbsp. — Orange Peel
1/2 Tbsp. — Lemon Peel



Sourdough Starter

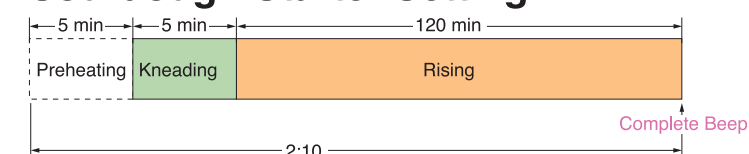
Light Sourdough Bread

What is Sourdough starter?

Sourdough starter is a mixture of flour, water, sugar and natural leaven.

This batter is one in which both yeast and bacteria grow in a perfectly balanced condition. The yeast actually helps and feed the lactobacilli organism. In other words, Sourdough is a traditional form of the original "leaven" for bread.

Sourdough Starter Setting



1-5 Follow the same procedures as steps 1-5 for BASIC BREAD (see page 9).

6 Select the desired setting.

Select the desired setting.

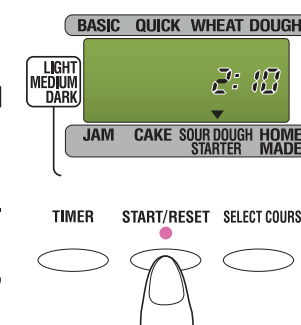
(1) Press the SELECT COURSE key to set the arrow (▼) to "SOUR DOUGH STARTER".

(2) Press the START/RESET key.

•The operation lamp will go on and the first process is shown (i.e. PREHEAT).

•As the process continues, the indication advances from PREHEAT, KNEAD, then to RISE.

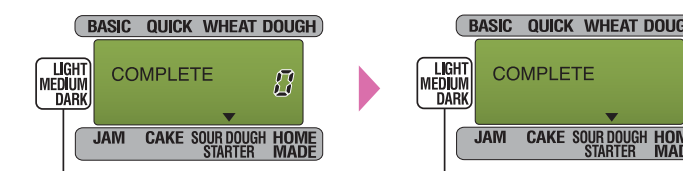
•The unit will count down remaining time at 1-minute intervals until the starter is done.



7 Beeps tell you the starter is done.

(1) When the cycle is complete, beeps alert you that the starter is ready and the operation lamp will turn off.

(2) Press and hold the START/RESET key.



Note This unit has a convenient function to prevent it from resetting even if you accidentally press the START/RESET key during the baking cycle.

Bread

1 Remove the Baking Pan with the Starter and add the ingredients for Light Sourdough Bread.

(The Starter remains inside of the Baking Pan, and simply add the ingredients)

2 Bake the bread by following the BASIC STEPS (see page 9).

Traditional Sourdough Bread



Starter

1 Follow the same procedure for Light Sourdough Bread to prepare the Starter (see page 22).

2 Remove the Baking Pan with the Starter and keep at room temperature for 7-10 days.

During this period, stir the starter 2-3 times everyday.

3 While the Starter is leavening, cover the Baking Pan with plastic wrap and puncture several holes with a fork.

4 To ensure that the temperature is as steady as possible, wrap the Baking Pan with a towel.

In colder areas, the 24 hour RISE function in the HOME MADE COURSE is available (to keep the Starter at a desired temperature). Please be sure to cover the Baking Pan with plastic wrap and puncture several holes with a fork.

Bread

1 Feed the Starter 1 tsp. of Sugar and 2 Tbsp. of Bread Flour 1 hour prior to baking.

2 Bubbles on the surface indicate that the Starter is active.

3 Remove the Baking Pan with the Starter and add the ingredients for Traditional Sourdough Bread.

(The Starter remains inside of the Baking Pan, and simply add the ingredients)

4 Bake the bread by following the BASIC STEPS (see page 9).

LIGHT SOURDOUGH BREAD

<Starter>		
1-1/2 cups	_____	Water
2 cups	_____	Bread Flour
2 tsp.	_____	Active Dry Yeast

Add the following ingredients to the Starter.

3 cups	_____	Bread Flour
1-1/2 tsp.	_____	Salt
2 Tbsp.	_____	Sugar
2 tsp.	_____	Active Dry Yeast
3 Tbsp.	_____	Apple Cider Vinegar
2 Tbsp.	_____	Lemon Juice

TRADITIONAL SOURDOUGH BREAD

<Starter>		
1-1/2 cups	_____	Water
2 cups	_____	Bread Flour
2 tsp.	_____	Active Dry Yeast

When the Starter becomes active, add the Starter and following ingredients to the Baking Pan.

3 cups	_____	Bread Flour
1-1/2 tsp.	_____	Salt
2 Tbsp.	_____	Sugar
2 tsp.	_____	Active Dry Yeast

- Note**
- Sourdough bread becomes sourer the longer the Starter is leavened. The HOME MADE COURSE conveniently allows you to increase the sour flavor. Let the Starter leaven at 80°F to 85°F.
 - When leavening for a long period, cover the Baking Pan with plastic wrap and puncture several holes with a fork.
 - Try to keep the area and the Baking Pan as clean as possible while the Starter is leavening.
 - When leavening for more than 10 days, feed the Starter with 1 tsp. Sugar and 2 Tbsp. Bread Flour once every 3-4 days.
 - If you would like to bake another bread while the Starter is leavening, transfer the Starter into a non-corrosive bowl (we recommend glass, ceramic, or stainless) and cover with a plastic wrap with holes.
 - Both Sourdough Starter and bread are very sensitive to the environment. The baking results may vary depending on the season and location.



Home Made — Programmable setting lets you use your favorite recipes!

Home Made Setting



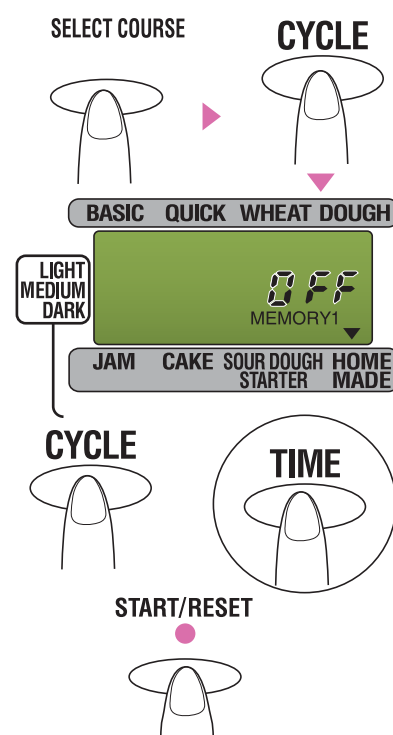
Allows you to program 3 bread baking processes ("Memory1", "Memory2" or "Memory3") to your specifications.

On conventional bread makers, each bread baking cycle time is preprogrammed, and does not allow any changes to baking or rising time. HOME MADE setting allows you to program each of the cycles in the baking process for the desired time. This allows you to adapt your favorite bread recipes for use in the Home Bakery.

1-5,7-9 Follow the same procedures as steps 1-5,7-9 for BASIC BREAD (see page 9~10).

6 Program the time for each process.

- Press the SELECT COURSE key to select one of the 3 HOME MADE memories.
- Press the CYCLE key to display the PREHEAT cycle.
- To change the time of the cycle, press the TIME key. (The time display flashes. To reset, press the START/RESET key.) The time will advance in 1-minute increments. Press the CYCLE key to set that time.
 - The factory default setting for HOME MADE is ALL OFF.
- Press the CYCLE key again to display the next cycle. Use the TIME key to set the time, and then press the CYCLE key to set that time. Continue step 4 to program all cycles. (Refer to the table below for the maximum programmable time of each cycle.)
 - The length for KEEP WARM is preset to 60 minutes, and can only be turned on or off.
- After all the cycle times are set, press the START/RESET key to check the total time of your setting. Press the START/RESET key again to begin operation.
 - To program other HOME MADE settings, use the SELECT COURSE key to select MEMORY 2 or 3 and repeat the process.

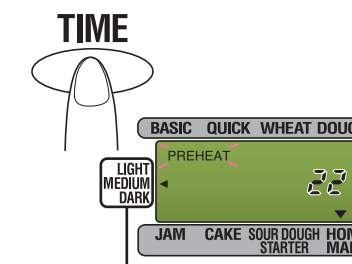


PREHEAT	OFF, 1-30 min. Stabilizing the temperature of ingredients.	RISE3	OFF, 1 min.- 2 hrs. Dough rises after formed into a ball (about 100.4°F).
KNEAD	OFF, 1-30 min. Bread Dough making. At a setting of less than 3 minutes, this process includes only mixing. At a setting over 5 minutes, beeps will sound to indicate the time to add ingredients.	BAKE	OFF, 1 - 70 min. Baking (about 254 - 290°F) 3-step setting LIGHT, MEDIUM or DARK
RISE1	OFF, 1 min.- 24 hrs. Dough rises (about 82.4°F).	KEEP WARM	OFF or 60min. The baked bread is kept warm (about 194°F).
RISE2	OFF, 1 min.- 2 hrs. Dough rises after steam is released (about 82.4°F).		

※Some settings of the HOME MADE setting are different from the BASIC setting.

If you want to change the time for each process during baking ...

- Press the TIME key to display the ongoing process and the remaining time. (After 5 seconds have passed, the display automatically returns to the original state.)
- While the remaining time is displayed, you can move on to the next process to shorten the cycle.
 - Holding down the CYCLE key slightly longer while the time display is flashing completes this process. After two seconds, the display will show time remaining until the bread is ready, resuming baking.

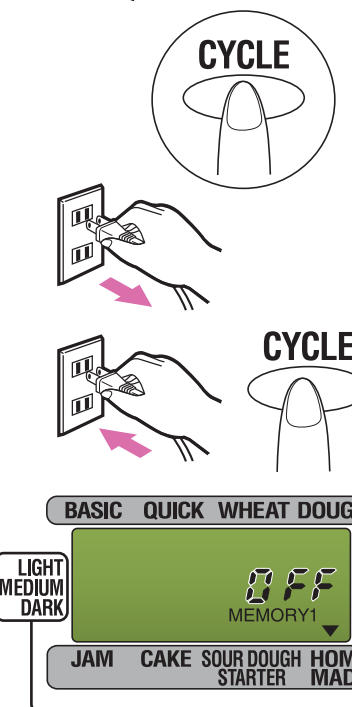


If you program the desired time by following the steps above, the unit will remember your setting for your next bake. However, you can erase all settings by the following procedure:

- Unplug the power cord from the outlet.
 - Plug the power cord into the outlet, while holding down the CYCLE key.
- The Home Made setting memory is erased and reset. Please keep in mind that by resetting the memory, all settings will be erased.

■Precautions when using recipes not included in this book: Please note that we are not responsible for any baking or jam results using ingredients, or amounts which are not listed. (This also applies to the "Home Made" setting where you can change the baking process time as desired.)

- Be sure not to place an excessive load on the motor as this may cause unit damage, especially when:
 - you decrease the amount of water.
 - you increase the amount of flour.
 - you add big or hard ingredients, etc.



To use the Timer setting, please refer to "HOW TO USE THE TIMER" on page 5.

HOME MADE Variations

CRUSTY FRENCH

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

CRUSTY FRENCH (1.5 lbs. SIZE)

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

■The suggested time cycle for French bread is as follows:

PREHEAT	KNEAD	RISE1	RISE2	RISE3	BAKE	KEEP WARM
22	18	45	1:25	OFF	1:10	1:00

■The top of the CRUSTY FRENCH may not turn out as smooth as other breads. If the top of the CRUSTY FRENCH falls, try reducing the amount of water by 1 Tbsp. If the bread does not rise high enough, try increasing the amount of yeast, or use Rapid Rise Yeast.

HOME MADE Variations

MEATLOAF MIRACLE

1	Medium Onion, Chopped
2 lbs	Ground Sirloin
1 cup	Mushrooms, Sliced
2 tsp.	Salt
2 Tbsp.	Fresh Parsley, Chopped
1 tsp.	Garlic Powder
1/4 tsp.	Black Pepper
1 cup	Bread crumbs
2	Eggs, Beaten
<GLAZE>	
1/2 cup	Ketchup or Barbecue Sauce
1 Tbsp.	Brown Sugar
1 tsp.	Prepared Mustard



1 In a large bowl, combine above ingredients, except for glaze. Mix well. Remove Kneading Blades from Baking Pan. Press meat mixture into the Baking Pan.

2 In a small bowl, combine glaze ingredients and set aside.

3 Select "Home Made (1, 2 or 3)" setting on the bread machine. Press "Cycle" key, turning OFF all cycles (Preheat, Knead, and Rise cycles). Select "Bake" cycle. Press and hold the "Time" key until the display shows 1:10 on the screen. Then press "Cycle" twice to record this setting. Press "Start" twice to begin the baking cycle. Verify that the red light on the "Start" key is lit at this point. Baking time is 1 hour and 10 minutes. 30 minutes prior to the end of baking time, open the lid and pour glaze mixture on top of meatloaf. Close the lid and continue baking. Once baking is completed, allow the meatloaf to cool slightly, drain juices, and remove from the baking pan. Slice and serve.

■ The suggested time cycle for MEATLOAF MIRACLE is as follows:

PREHEAT	KNEAD	RISE1	RISE2	RISE3	BAKE	KEEP WARM
OFF	OFF	OFF	OFF	OFF	1:10	OFF

CLEANING & STORAGE

! CAUTION !

To avoid electrical shock, first unplug the Home Bakery and allow it to cool before cleaning.

Dust and crumbs that collect inside the Home Bakery may cause scorching or uneven baking, so be sure to clean the unit and Baking Pan after each use, following these steps.

Outer Body and Lid

Wipe off the Outer Body of the unit with a damp cloth. Wipe the Lid as well. Clean the Viewing Window with a moist paper towel, and wipe dry.

! CAUTION !

Do not immerse the unit in water or any other liquid.

Baking Pan and Kneading Blade

Both the Baking Pan and Kneading Blade have coated nonstick surfaces. Harsh cleaners (such as abrasives and metal scrubbers) or utensils (such as forks, knives and metal spatulas) must not be used on these parts as you may scratch them. Over time, the nonstick surface may change color due to moisture and steam. This is absolutely normal and has no effect on unit performance or use.

Allow the unit to cool completely before storing it. Keeping the Lid open helps. Clean it as described above. Carefully dry all unit components and wipe

Remove the Baking Pan from the oven cavity prior to cleaning. Fill the empty Baking Pan with lukewarm water and liquid detergent. Allow it to sit for 30 minutes before emptying the Pan and removing the Kneading Blade. If the Kneading Blade is difficult to remove, hold the Kneading Blade in one hand and use your other hand to grasp the Rotating Shaft from beneath the Pan. Turn both hands in opposite directions to free the Blade. Clean the inside of the Baking Pan with a soft sponge. You may use a very soft brush to dislodge baked-on crumbs around the Shaft and in the center of the Kneading Blade. Make sure you reattach the Kneading Blade to the Baking Pan after cleaning. Never use a dish washer or dryer, as it may result in deformation or discoloration of the components, or unit malfunction.

! CAUTION !

Do not immerse the Baking Pan in water or any other liquid.

off any moisture inside the unit. To avoid damage to the unit, do not place any heavy objects on top of the Lid.



QUESTIONS AND ANSWERS

Q1 Why do loaves sometimes vary in height and shape?

A1 Bread's height and shape is affected by several factors including room temperature, air conditioners, heaters, weather, humidity, altitude, use of the Timer, and fluctuations in household current. It can also depend on how you shaped the dough. The bread can also be affected if fresh ingredients are not used or measured incorrectly.

Q2 Why does some flour occasionally stick to cakes baked with the CAKE setting?

A2 You may not have added ingredients in the order listed. When it's time to add ingredients, and beep sounds, be sure to remove flour that remains on the sides of Baking Pan using a rubber spatula.

Q3 Why does some flour occasionally stick to the side of the bread?

A3 During the initial mixing period, small amounts of flour may sometimes stick to the sides of Baking Pan and will be baked onto the sides of the loaf. If this happens, scrape off that portion of the outer crust with a sharp knife.

Q4 Why do the loaves vary in shape depending on the season?

A4 In the Summer, loaves may sometimes rise too high or collapse, causing a dent in the middle. In the winter, you may have trouble getting the bread to rise. This can be solved by increasing the water temperature to about 68°F.

Q5 Why is my dough sometimes very sticky and difficult to work with?

A5 Dough may sometimes be sticky at the end of the dough cycle depending on room and water temperatures. If that is the case, use cold water and put flour on the dough more frequently.

Q6 Why is the top of the bread very uneven?

A6 During the steam releasing process, the Kneading Blade turns the dough upside down, leaving an uneven surface on the top. This happens occasionally, and does not indicate any unit malfunction.

Q7 Why can't the Timer be set for more than 13 hours?

A7 With any setting beyond 13 hours, ingredients may spoil and affect the quality of dough, resulting in unsatisfactory baked bread.

Q8 Can I use this Home Bakery for favorite bread recipes found in other cookbooks?

A8 The accompanying recipes were specifically created for this Home Bakery; results may vary when using any other recipes. We recommend you use the recipes in this book whenever possible.

Q9 Sometimes when I cut my bread, it's too sticky and falls apart or it starts to compress and will not slice cleanly. What can I do?

A9 If your bread is sticky or compresses, it may be too hot. Be sure to allow your bread to cool down to room temperature before slicing.

Q10 May I use home-ground or home-milled flour?

A10 Depending on how coarsely ground the home-milled flour is, results may not be satisfactory. We recommend using a blend of home-ground flour and regular bread flour for best results. When milling flour, do not grind the flour too coarse as it may damage the baking pan.

Q11 My dough is sticky and difficult to work with. What can I do?

A11 Try reducing the amount of water by 1 Tbsp., or use more flour when shaping the dough for easier handling.

ABNORMAL CONDITION

Status	Condition Cause
"HOT" appears.	The Baking Pan's inside temperature is over 104°F. This indication will appear if you attempt to use the unit continuously. → Open the Lid and allow the Baking Pan interior to cool.
The motor does not operate during the KNEAD process.	The motor protective device is activated due to an excessive load on the motor. → The unit will automatically resume operation after 30 minutes. Discard the unfinished bread and start the process again from the beginning using ingredients that put less load on the motor.
Keys do not operate.	The Power Plug is disconnected from the outlet. → Plug the unit into the outlet securely.
The operation lamp turns on but the unit does not operate (kneading does not start).	While "PREHEAT" is indicated, the temperature of ingredients is adjusted, so kneading does not start. → This does not indicate any malfunction.
Beeps keep sounding.	→ If in the KEEP WARM cycle, remove the baked bread immediately and press the START/RESET key.





Status	Condition Cause
"3:30" flashes and the operation lamp turn off during baking/cooking.	Power supply has been discontinued for more than 30 minutes due to power failure, disconnection of Power Plug, a defective fuse or circuit breaker. → Discard the unfinished bread and start the process again from the beginning using new ingredients.
The Home Bakery makes noise during use.	The sound heard is the motor during the kneading process. → This does not indicate any malfunction.
The Home Bakery rattles during operation.	The Baking Pan is not installed securely. → Install securely.
Smoke comes out from the Steam Vent and a burning smell is generated.	Ingredients or baked product collect on the Heating Element or inside the unit. → This does not indicate any malfunction. Make sure to clean the unit after use. Unplug the unit and allow it to cool before cleaning.

TROUBLESHOOTING GUIDE

This guide was created to help you through any difficulties you may encounter as you learn to use your Home Bakery. Bread is very sensitive to its environment, so be patient, and consult this guide. Also please feel free to contact ZOJIRUSHI Customer Service toll-free for additional help.

1. Consult the chart below. **First, adjust the yeast.**
2. If adjusting the yeast does not solve the problem, **next, make adjustments to liquids.**
3. If the loaf is still not acceptable, **make adjustments to dry ingredients.**
4. Also see the chart below and check the condition of your ingredients and the unit.

ZOJIRUSHI Customer Service: (800) 733-6270

		Loaf rises then falls. 	Loaf rises too high. 	Loaf does not rise high enough. 	Loaf is short and heavy. 	High altitude adjustments.
MEASUREMENTS	① Yeast	Decrease 1/4~1/2 tsp.	Decrease 1/4~1/2 tsp.	Increase 1/4~1/2 tsp.		Decrease 1/4~1/2 tsp.
	② Liquids (Water or Milk)	Decrease 1~2 Tbsp.	Decrease 1~2 Tbsp.	Increase 1~2 Tbsp.		Decrease 1~2 Tbsp.
	③ Flour	Increase 1~2 Tbsp.	Decrease 1~2 Tbsp.			
	④ Salt	Increase 1/4 tsp.	Increase 1/4 tsp.	Decrease 1/4 tsp.		
	⑤ Sugar or Honey		Decrease 1/2 tsp.	Increase 1/2 tsp.		Decrease 1/2 tsp.
INGREDIENTS	Liquid may be too hot.	●	●			
	Flour may not be fresh.	●		●	●	
	Type of flour used may be wrong.	●		●	●	
	Yeast may not have been added.				●	
	Yeast may not be fresh.	●		●	●	
UNIT	Incorrect yeast may have been used.	●	●	●	●	
	Unit may be unplugged or an electrical failure may have occurred.	●			●	

For BASIC Course Only:

Problem	Cause / Remedy
Loaf does not rise high enough.	Try using 2 tsp. of Rapid Rise Yeast instead of Active Dry Yeast, or raise the room temperature. For QUICK course, try raising the water temperature to 86°F.
Loaf rises too high.	Try using cold water at 40°F, or lower the room temperature.
Top of the loaf cracks.	Try raising the water temperature to 86°F, or increase the amount of water by 1 Tbsp.
Bottom of the loaf is burnt.	Try raising the room temperature.
Loaf is too dark.	Try increasing the amount of water, raise the water temperature to 86°F, or raise the room temperature. Remove the bread from the Baking Pan immediately after completion.

Other Difficulties:

Problem	Cause / Remedy
Crust is too light.	Increase the amount of sugar or honey by 1/2 tsp., and make sure the correct Menu was selected.
Loaf is undercooked.	Make sure the unit is not unplugged, and that an electrical failure did not occur. Also make sure the correct Menu was selected.
Loaf is too dark.	Decrease the amount of sugar or honey by 1/2 tsp., and make sure the correct Menu was selected. Remove the bread from the Baking Pan immediately after completion.
Ingredients are not mixed properly.	Make sure that the Baking Pan is set properly in the unit, and that the Kneading Blades are installed correctly.