Panasonic

OPERATING INSTRUCTIONS
使用说明书

Automatic Bread Maker

Household Use

自动制面包机（家庭用）

English

中文（简体）

Model No. 型号

SD-PD100

Thank you very much for purchasing Panasonic products.

- Please read this Operating Instructions carefully to ensure the correct and safe use of this product.
- Before using this product, please give your special attention to **"Safety Precautions"** and **"Important Information" (P. EN2 - EN4)** of this instructions.
- Please keep the warranty certificate together with this Operating Instructions.
- Panasonic will not assume any responsibility for improper use of this product or failure to follow relevant instructions.

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Safety Precautions

Please make sure to follow these instructions.

To reduce the risk of personal injury, electric shock or fire, please observe the following:

■ **The following signals indicate the degree of harm and damage when the product is misused.**

⚠ **Warning**	Indicates potential hazard that could result in serious injury or death.
⚠ **Caution**	Indicates potential hazard that could result in minor injury or property.

■ **The symbols are classified and explained as follows:**

⃠ This symbol indicates prohibition.	❗ This symbol indicates requirement that must be followed.

⚠ Warning

To avoid risk of electric shock, fire due to short circuit, smoke, scalding or injury.

- **Do not allow infants and children to play with packaging material.**
  (It may cause suffocation.)
- **Do not disassemble, repair or modify this appliance.**
  ➜ Consult the place of purchase or Panasonic service center.
- **Do not damage the mains lead or mains plug.**
  The following behaviors are strictly prohibited:
  Damaging, processing or placing it near the heater, forcibly bending, twisting, pulling, pulling the mains lead over sharp edges, placing heavy objects on the mains lead, bundling the mains lead, and using the mains lead to lift the product.
- **Do not use the appliance if the mains lead or mains plug is damaged or the mains plug is loosely connected to the household mains socket.**
  ➜ If the mains lead is damaged, it must be replaced by the manufacturer, its service center or similarly qualified person in order to avoid a hazard.
- **Do not plug or unplug the mains plug with wet hands.**
- **Do not immerse this product, the mains lead, and the mains plug in water (or any liquid), nor spray water on them.**
- **Do not allow the mains lead to hang over the edge of a table or worktop or to contact hot surfaces.**
- **Do not touch, block or cover the steam vent during use.**
  • Special attention should be paid to keep out of reach of children.

⚠ Warning

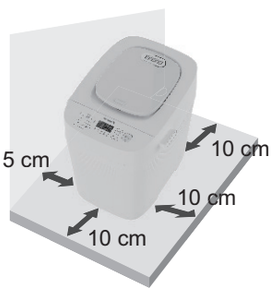
- **This appliance shall not be used by children and persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge unless they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children should not play with the appliance.**
- **Keep infants and children away from this product and its mains lead.**
- **Make sure that the voltage indicated on the label of this product is consistent with the local power supply voltage.**
  Also avoid plugging other devices into the same household mains socket to prevent electrical overheating. However, if you are connecting a number of mains plugs, make sure the total wattage does not exceed the rated wattage of the household mains socket.
- **Insert the mains plug firmly.**
- **Dust off the mains plug regularly.**
  ➜ Unplug the mains plug, and wipe with a dry cloth.
- **Discontinue using the appliance immediately and unplug in the unlikely event that this appliance stops working properly.**
  Example for abnormal occurrences or breaking down:
  - The mains plug and the mains lead become abnormally hot.
  - The mains lead is damaged or the appliance power fails.
  - The main body is deformed, has visible damage or is abnormally hot.
  - There is abnormal noise while in use.
  - There is unpleasant smell.
  - There is another abnormality or failure.

  ➜ Please unplug immediately and contact Panasonic service center for inspection or repair.

⚠ Caution

To avoid risk of electric leakage, electric shock, fire due to short circuit, scalding, injury or property damage.

- **Do not touch hot area such as bread pan, inside of the unit, heating element or inside of the lid while the appliance is in use or immediately after use.**
  The accessible surfaces may become hot during use. Be careful with the residual heat source especially after use.
  ➜ To avoid burns, always use oven gloves to remove the bread pan or the finished bread. (Do not use wet oven gloves.)
- **Do not use the appliance on following places:**
  - On uneven surfaces, on appliances such as refrigerators, on carpets or tablecloths, or on non-heat-resistant surfaces, etc.
  - Places where it may be splashed with water or near a heat source.
  - Near sinks or any open water source.
- **Do not use this product near walls, furniture, or enclosed spaces such as built-in cupboards.**
  ➜ Position the appliance on a firm, dry, clean, flat heatproof worktop at least 10 cm from edge of worktop and at least 5 cm from adjacent walls and other objects.



- **Do not remove the bread pan or unplug the appliance during use.**
- **Do not insert any object in the gaps.**
- **Do not exceed the maximum amount of flour (250 g for bread/280 g for dough; 600 g for fermentation), leavening agent (3.5 g for dry yeast) and ingredients (50 g). (See P. EN15)**
- **Do not use an external timer, etc.**
  - This appliance is not intended to be operated by means of an external timer or separate remote control system.

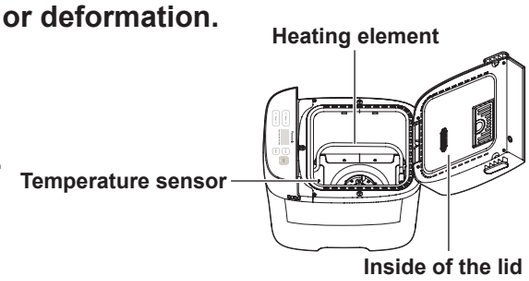
- **When the product is not in use, always make sure that the product's power switch is turned off and the mains plug is removed from the socket before moving and cleaning.**
- **Make sure to hold the mains plug when unplugging it. Never pull on the mains lead.**
- **Before handling, moving or cleaning, unplug the appliance and allow it to cool down.**
- **This appliance is intended for household use only.**
- **Make sure to clean the product after each use, especially surfaces that come in contact with food. (See P. EN15)**

English

Important Information

- **Do not use the appliance outdoors, in rooms of high humidity, or use excessive force on the parts as is illustrated on the right to avoid malfunction or deformation.**
- **Do not use a knife or any other sharp tool to remove residues.**
- **Do not drop the appliance to avoid damaging it.**
- **Do not store any ingredients or bread in the bread pan.**

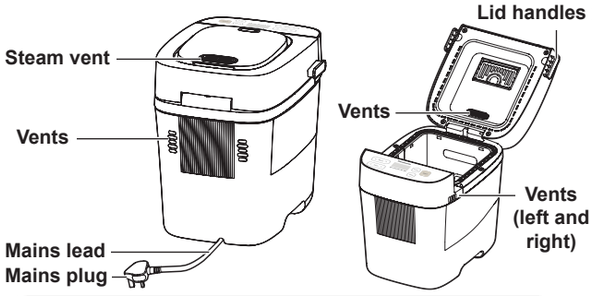
This symbol on the appliance indicates "Hot surface and should not be touched without caution".

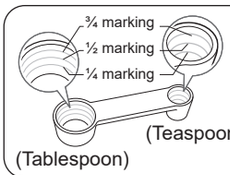


Parts names and instructions

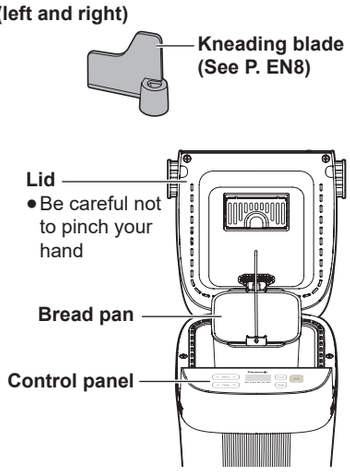
Main unit (including blades)

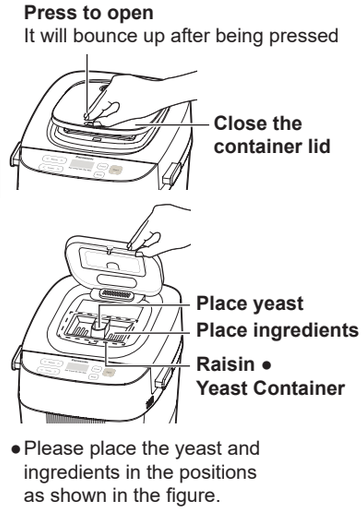
- **Before using the appliance for the first time, please wash the bread pan, blade, etc. (See P. EN15)**





● **Measuring spoon**
"1 tbsp" in this Instructions refers to "1 tablespoon"; and "1 tsp" refers to "1 teaspoon".

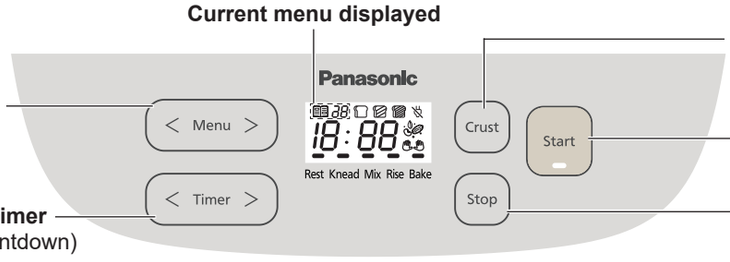




● Please place the yeast and ingredients in the positions as shown in the figure.

Control panel

- **After the mains plug is unplugged, the LCD display will go out.**



Current menu displayed

Menu
● **Select a menu**
(Press and hold it for fast scrolling)

Timer
● **Set the delay timer**
(See P. EN5) (countdown)
● Set the "Timer" program for the baking

Crust
● **Set the crust color (described below)**
(Medium → Dark → Light)

Start
● **Press this button to start baking or set the timer**

Stop
● **To cancel the setting / stop the program.**
(Hold for approximately 1 second.)

● The figure above shows all text and icons, whereas only the contents related to the current menu are displayed during actual use.

Continue to bake/reheat/stir

(Menus that can be set: 16-21, 23)
("Continue to bake" is taken as an example shown on the right)

In case of insufficient baking due to the addition of ingredients, etc. (Insert a skewer into the center the cake or bread if the mixture sticks to the skewer continue to bake.), "Continue to bake" can be performed up to 2 times after the baking is finished.

- "Continue to bake" should be performed within 15 minutes after the baking is finished, and cannot be performed after the temperature of the inside of the main body drops.

① Select the corresponding menu number.
② Set the baking time.
- The duration of "Continue to bake" will vary with different menus.

③ Press the "Start" button.
- ➡ Press and hold the "Stop" button to cancel "Continue to bake".

■ "Continue to bake" can also be performed in the following ways:
- When the "Stop" button is not pressed after the baking is finished and the buzzer beeps.

① Press the "◄" or "►" button of "Timer" to set the baking time.
② Press the "Start" button to start baking.

Crust

The crust color can be set to "Medium ","Dark " and "Light ".
① After selecting the menu, press the "Crust" button to choose the crust color.
② Press the "Start" button.
- The program listed on the menu and for which "Crust" is available is marked with " ".
- The more sugar, the darker the crust color. The less sugar, the lighter the crust color

Timer

The baking finishes at the set time by the "Timer" program.
① For example, toast bread.
- It is 9:00 pm now and you want the bread to be ready at 6:30 am tomorrow.

② After selecting the program on the menu, press the "Timer" or "◄" or "►" button to adjust the time to the desired baking finishing time.
(The displayed time is the difference between the finishing time and the present.)
③ Press the "Start" button (to finish the timer).
- For the program for which the "Crust" program is available, please set the "Timer" program after setting the "Crust" program.

Raisin

Addition amount should not exceed 50 g.

Select according to the ingredients added.
Automatic or manual addition (" " is displayed on the LCD).
Menu 1-6, 8-9 and 11 have the Raisin program by default. For automatic addition, raisins, nuts and other ingredients are placed in the raisin/yeast container during ingredient preparation. When any ingredients need to be added, you can add the ingredients at the time specified in the manual.
After the appliance beeps, you should manually add the ingredients, close the lid and press the "Start" button again within 3 minutes※.
※If the ingredients are not added or the "Start" button is not pressed within 3 minutes, the buzzer will beep and the appliance will start automatically.
- The ingredients addition time varies with the room temperature.

Dried fruits※ Cut into small pieces of less than 5 mm
Nuts※ Cut into pieces smaller than 5 mm
Peas※ Wipe off any moisture thoroughly
Olives※ Remove pits, cut into ¼ size pieces, and wipe off any moisture
Ham, bacon, sausage※ Cut into 10 mm wide slices
※ When baking bread by the "Timer" program, please do not add ingredients. (They may spoil easily especially in summer)

- The more ingredients, the less puffy the bread.
- Depending on different types of ingredients, there may be cases where the original shape cannot be maintained.

Please follow the proportion and amount of ingredients for each menu. Otherwise, the ingredients may pop out of the bread pan, be burnt by the heater, smell bad or smoke.

Alcohol-soaked fruits, onions and other chopped vegetables
Cheese, chocolate, etc.
- Sesame seeds and other small ingredients can be added into the bread pan at the beginning. (Add up to about 20% of the weight of flour)

When adding ingredients, please pay attention to the following!

● Too hard ingredients added may cause peeling of the fluoride coating on the bread pan, etc. Please be careful when using them.
- Accidental intake of the peeled fluoride coating will not affect your health.

• Grains (hard)
• Fruit cereal
• Sugar-coated nut
• Maple block
• Pearl sugar, rock salt, etc.

● When fresh fruits rich in proteolytic enzymes are added, the bread will not rise.

• Melon
• Kiwifruit
• Fig
• Mango
• Pineapple
• Papaya, etc.

English

Essentials and basic ingredients for bread making

Basic ingredients

Flour (Bread flour, cake flour)

- Generally, bread flour with a high protein content (12–15%) is used. Flour not intended for bread-making results in less rise and firmer bread. Bread made with self-rising flour will not rise properly.
  - The ingredient list is printed on the packaging.
- Bread flour does not need to be sifted.
- Rising behavior may vary depending on the protein content of the flour.
- Use fresh products whenever possible.
- Store in a dry and cool place.
- **Always measure water using a scale.**

Fats and oils

- Use in solid form without melting.
  - Unsalted butter is recommended.
- For the butter quantity listed in the recipe, it may be increased up to 2.5 times (except for brioche) or decreased to half if desired.

Dairy products (milk powder, milk)

- When using milk, reduce the water amount by the same volume, up to half of the total water required.
- Use non-fortified skim milk powder or whole milk powder.
- Do not use the "Timer" program (risk of spoilage during summer).
- For the milk powder quantity listed in the recipe, you may double or omit entirely as desired.

Salt

- Do not increase the salt amount listed in the recipe.
- Salt can be omitted, but doing so will reduce the bread's chewiness.

Sugar (granulated sugar, brown sugar, honey)

- Grind coarse sugars into fine granules before use.
- Do not use rock sugar or similar crystallized sugars.
- Low-calorie sweeteners are not permitted.
- For sugar quantities listed in the recipe, you may increase up to double (for milk bread, up to about 1.5 times) or decrease to half.
- Increasing sugar results in darker crust color; decreasing it yields a slightly lighter color and lower loaf height.

Dry yeast

Dry yeast that does not require prior fermentation is typically used to make soft and delicious bread.

- Do not use fresh yeast or baking powder.
- For recipes with high sugar content (more than 8 g of sugar per 100 g of flour), please use high-sugar-tolerant dry yeast. Non-bread-specific dry yeast produces less rise and firmer bread.

Baking powder

Use it when making steamed bun dough, cakes, scones, or vegetable cakes.

- It will not cause rising if added to bread.

Water

- Use cold water in the following conditions (approx. 5 °C : similar to ice water temperature)

  Whole Wheat Bread Red Bean Bread
  French Bread Brioche
  Pineapple Bread Milk Bread
  - Room temperature: above 25 °C
- Do not use alkaline water.
- **Always measure water using a scale.**
- Use drinking water. Water with a hardness of 50–200 mg/L is ideal.
  - Water hardness is calculated based on the amount of dissolved calcium and magnesium. Moderately hard water enhances dough elasticity and promotes better rise. Excessively hard water results in firmer bread.
- Distilled water is unsuitable, as it impairs bread rising.

Eggs

- When using eggs, reduce the water amount by an equivalent volume, and use no more than one egg.
- Do not use the "Timer" program (risk of spoilage during summer).

Measuring Water and Flour by Weight Is Fundamental!

Always measure using a scale. Use a scale capable of measuring in units smaller than 1 g.

Cool water in advance during summer or high temperatures.

Water greatly affects the dough's rise.
When the room temperature exceeds 25 °C , the ingredients will also warm up, so add ice to the water and cool it to around 5 °C before use. (Remove the ice before use.)

The rise and shape of homemade bread vary each time

Homemade bread is easily affected by temperature, humidity, ingredients, and the timer settings. Even if the same process is followed, slight changes in conditions can cause differences in rising and shape.

Tips

Please note the following to prevent damage to the fluorine coating of the bread pan:

- Too hard ingredients added may cause peeling of the fluoride coating of the bread pan, etc.
- Chop dried fruits and nuts into pieces smaller than 5 mm.
- **When using coarse granulated sugar or sea salt with large crystals, dissolve them thoroughly in room temperature water before use. Reduce the original water amount by the same volume as the solution.**
- Insufficient water can harden the dough and damage the coating during kneading.
- **When adding ingredients to the bread pan, follow the order: flour → other ingredients → water.**
- Do not use knives, forks, chopsticks, or other hard objects when removing bread.
- Before slicing the bread, check whether the kneading blade is still embedded in the bottom of the bread to avoid damaging the blade.
- Do not use metal brushes, scouring pads, the nylon side of sponges, or sponges wrapped in nylon mesh to clean the bread pan or kneading blade. Clean with a soft sponge cloth.
  - The bread pan and kneading blade are consumables. Over time, coating wear and peeling are normal. Accidental intake of the peeled fluoride coating will not affect your health.

Menu charts and Baking options

Function	Menu No.	Menu	Time required (approx.)	Capacity	Timer
Bread	1	Bread	4 hours	(Flour) max: 250 g	Timer can be set up to 13 hours
	2	Vegetable Bread	4 hours	(Flour) max: 250 g	—
	3	Raisin Bread	4 hours	(Flour) max: 250 g	Timer can be set up to 13 hours
	4	French Bread	5 hours	(Flour) max: 250 g	Timer can be set up to 13 hours
	5	Whole Wheat Bread	5 hours	(Flour) max: 250 g	Timer can be set up to 13 hours
	6	Pineapple Bread	2 hours 15 minutes	(Flour) max: 150 g	—
	7	Red Bean Bread	2 hours 15 minutes	(Flour) max: 200 g	—
	8	Multigrain Bread	4 hours	(Flour) max: 240 g	Timer can be set up to 13 hours
	9	Brioche	3 hours 15 minutes	(Flour) max: 200 g	—
	10	Milk Bread	2 hours 20 minutes	(Flour) max: 250 g	—
Dough	11	Bread Dough	1 hour	(Flour) max: 280 g	—
	12	Pizza Dough	45 minutes	(Flour) max: 280 g	—
	13	Dumpling Dough	15 minutes	(Flour) max: 280 g	—
	14	Steamed Bun Dough	1 hour 30 minutes	(Flour) max: 250 g	—
	15	Focaccia Dough	45 minutes	(Flour) max: 280 g	—
Others	16	Compote	60–120 minutes	Fruit 150–300 g	—
	17	Cake	1 hour 30 minutes	(Flour) max: 180 g	—
	18	Chocolate	17 minutes	Chocolate 160–180 g	—
	19	Scone	54 minutes	(Flour) max: 180 g	—
	20	Jam	1 hour 30 minutes – 2 hours 30 minutes	(Fruit) max: 400 g	—
	21	Vegetable Cake	55 minutes	(Flour) max: 130 g	—
	22	Red Bean Paste	1 hour	(Red beans) max: 150 g	—
	23	Baked Sweet Potato	30 minutes – 2 hours 30 minutes	(Sweet potatoes) max: 1000 g	—
	24	Rise	5 minutes – 2 hours	(Flour) max: 600 g	—

Making Basic Bread

	Strong white bread flour	250 g
	Butter	10 g
	Sugar	18 g (1½ tbsp)
	Milk powder	6 g (1 tbsp)
	Salt	5 g (1 tsp)
	Water※1	170 g (mL)
	Dry yeast	2.8 g (1 tsp)

※1 When the room temperature exceeds 25 °C , use 5 °C water and reduce the amount of water by 10 g (mL).

The options of each recipe and necessary operation are indicated as the following icons:

Raisins, nuts and other ingredients can be added manually.

The crust color can be set to medium, dark and light.

The bread baking finishing time can be set.

Materials to be placed in the bread pan

Materials to be added to the yeast container (See P. EN5)

Ingredients that can be added directly to the raisin/yeast container (See P. EN5)

Materials or ingredients to be added into the bread pan manually

- **Range of set finishing time: 4 hours to 13 hours later (See P. EN5)**
- **Time to add ingredients: about 1 hour 5 minutes to 1 hour 35 minutes later (See P. EN5)**

Preparations

1. Place the appliance on a stable, dry, clean, flat, heat-resistant worktop.
2. Open the lid. Turn the bread pan anticlockwise to remove the bread pan. Install the kneading blade onto the mounting shaft.
   - Gently touch the kneading blade, and its front end will move about 3 cm from side to side.
   - Make sure that there is no dough around the mounting shaft.
3. Put the ingredients in the range indicated by the icons into the bread pan in the order listed in the recipe and as follows: Put the bread pan clockwise in place, close the lid and insert the mains plug.
   - Keep the ingredients in the bread pan above the perimeter and add water around the perimeter.
   - The handle of the bread pan will catch halfway through (to make it easier to remove the bread container) without having to press it to the bottom.
4. Open the lid, add dry yeast to the yeast container, close the lid, and plug in the mains plug.
   - To prevent the dry yeast from getting damp or from falling into the dough due to static electricity, make sure the lid of the container and the yeast container are dry before adding. If there is moisture on it, please use a paper towel to soak it up instead of wiping it off (as this creates static electricity). The failure of the dry yeast to drop off will result in poorly fermented bread. Please use dry yeast.
   - Do not open the lid after adding; otherwise the dry yeast will spill out.

Setting

5. Press the left and right arrows to switch between the menus. After selecting menu 1, you can choose to set the following shortcut programs. (The programs available for each menu are indicated by the following icons beside the recipe.) Menu 1 has the Raisin program by default.
   - Automatic addition available
   - Manual addition is required. The machine will beep to remind you to add the ingredients within the required time while the display "" is blink.

   Press the "Crust" button to set the crust color. (Standard by default.)

   Press the "Timer" button to set the bread baking finishing time. (From the present by default.)

   Refer to P. EN5 for details of the above shortcut programs.
6. Press the "Start" button, and then screen will display the approximate finishing time.
   - Dry yeast makes a sound when it is put in.
   - If the selected menu has the Raisin program, please open the lid when the buzzer beeps, manually put the ingredients into the bread pan, and press the "Start" button again. (Since the yeast has been added, the lid can be opened.) If the ingredients are not added within 3 minutes or the "Start" button is not pressed, the buzzer will sound and the process will automatically begin.

Taking out

7. The machine will beep when the program has finished. After baking finishes, press the "Stop" button and unplug the machine.
8. Carefully remove the hot bread pan with dry heat protective oven gloves and place it on a worktop lined with a small towel to cool. Tip the bread out of the pan and leave it to cool on a wire rack.
   - Do not wet the heat resistant gloves; otherwise it is easy to get burned.
   - Pay attention to the place where the bread pan is placed. (The bread pan is still hot.)
   - If the bread pan is not removed in time, the bread will shrink and collapse.
   - Do not use any sharp implements to remove the bread.
   - Make sure the blade is not embedded in the bread before slicing. If any, please remove them. (If you cut straight down, you may damage the blades.)
   - Do not touch the bottom of the bread pan. (The rotation of the blade will damage the bread.)

Menu

Bread

Bread

Menu 1 (Time required: about 4 hours)

	Strong white bread flour	250 g
	Butter	10 g
	Sugar	18 g (1½ tbsp)
	Milk powder	6 g (1 tbsp)
	Salt	5 g (1 tsp)
	Water※1	170 g (mL)
	Dry yeast	2.8 g (1 tsp)

※1 When the room temperature exceeds 25 °C , use 5 °C water and reduce the amount of water by 10 g (mL).

- Range of set finishing time: 4 hours to 13 hours later (See P. EN5)
- Time to add ingredients: about 1 hour 5 minutes to 1 hour 35 minutes later (See P. EN5)

Vegetable Bread

Menu 2 (Time required: about 4 hours)

	Strong white bread flour	250 g
	Pumpkin (steamed, mashed, and cooled)	50 g
	Butter	10 g
	Sugar	18 g (1½ tbsp)
	Milk powder	6 g (1 tbsp)
	Salt	5 g (1 tsp)
	Milk※1	150 g (mL)
	Dry yeast	2.1 g (¾ tsp)

- Time to add ingredients: about 1 hour 5 minutes to 1 hour 35 minutes later (See P. EN5)

Tips

※1 When the room temperature exceeds 25 °C , use 5 °C milk and reduce the amount by 10 g (mL).

Raisin Bread

Menu 3 (Time required: about 4 hours)

	Strong white bread flour	250 g
	Butter	10 g
	Sugar	18 g (1½ tbsp)
	Milk powder	6 g (1 tbsp)
	Salt	5 g (1 tsp)
	Water※1	170 g (mL)
	Dry yeast	2.8 g (1 tsp)
	Dried fruit	50 g

- Range of set finishing time: 4 hours to 13 hours later (See P. EN5)
- Time to add ingredients: about 1 hour 5 minutes to 1 hour 35 minutes later (See P. EN5)

Tips

※1 When the room temperature exceeds 25 °C , use 5 °C water and reduce the amount of water by 10 g (mL).

French Bread

Menu 4 (Time required: about 5 hours)

	Strong white bread flour	225 g
	Cake flour	25 g
	Salt	5 g
	Cold water (5 °C)※1	180 g (mL)
	Dry yeast	2.1 g (¾ tsp)

- Range of set finishing time: 5 hours to 13 hours later (See P. EN5)
- Time to add ingredients: about 40 minutes to 1 hour 25 minutes later (See P. EN5)

Tips

※1 When the room temperature exceeds 25 °C , reduce the amount of water by 10 g (mL).

- Bread quality may deteriorate if the room temperature exceeds 30 °C .
- Compared to other breads, French bread may sometimes be harder to remove from the pan. Follow these steps to remove. Spread a towel over the table and firmly tap the pan downward while supporting the table with your hand.
- Please check whether the kneading blade is stuck to the bottom of the bread.

Instructions

1. Select the Menu "4".
   - Choose your desired program.
2. Press the "Start" button.
3. When the machine beeps, press the "Stop" button, remove the bread pan, and let it cool for about 2 minutes before taking out the bread.

Whole Wheat Bread

Menu 5 (Time required: about 5 hours)
(50 % whole wheat flour)

	Whole wheat flour (for bread use only)※1	125 g
	Strong white bread flour	125 g
	Butter	10 g
	Sugar	18 g (1½ tbsp)
	Milk powder	6 g (1 tbsp)
	Salt	5 g (1 tsp)
	Cold water (5 °C)※2	190 g (mL)
	Dry yeast	2.8 g (1 tsp)

- Range of set finishing time: 5 hours to 13 hours later (See P. EN5)
- Time to add ingredients: about 1 hour 35 minutes to 2 hours 50 minutes later (See P. EN5)

Tips

※1 Do not use cake flour (low gluten) or non-wheat whole grains.

※2 When the room temperature exceeds 25 °C , reduce the amount of water by 10 g (mL).

- Bread quality may deteriorate if the room temperature exceeds 30 °C .
- Bread texture and rise may vary depending on the type of whole wheat flour used.

Pineapple Bread

Menu 6 (Time required: about 5 hours)
Pineapple dough crust (see below)

	Strong white bread flour	150 g
	Butter	15 g
	Sugar	18 g (1½ tbsp)
	Milk powder	6 g (1 tbsp)
	Salt	2.5 g (½ tsp)
	Cold water (5 °C)	100 g (mL)
	Dry yeast	2.1 g (¾ tsp)

- Time to add ingredients: about 39 minutes later (See P. EN5)

Tips

- If you mistakenly press "Stop" in Step 3, press "Start" again within 10 minutes to resume. (One time only; other buttons will not work.)
- After 15 minutes without action in Step 3, a buzzer will sound, and the machine will automatically restart.
- When removing the bread, avoid applying excessive force to prevent damaging its shape.

Preparations

- Prepare the cookie dough in advance and refrigerate.

Instructions

1. Select the Menu "6".
   - Choose your desired program.
2. Press the "Start" button to start the countdown for additional ingredients.
   ➡ After about 39 minutes, add the ingredients (See P. EN5). If not added or "Start" not pressed within 3 minutes, a buzzer will sound and the process will continue automatically.
3. About 13–16 minutes later, preparation continues. When 10 minutes remain on the countdown, roll out the cookie dough (See Steps ⑦〜⑧ in the cookie dough instructions).
   When the machine beeps, open the lid
   Place the cookie dough (within 15 minutes)
   ① Place the bread dough in the center of the bread pan.
   ② Place the cookie dough (brushed side down with egg wash) onto the bread dough.
   ③ Gently press around the dough (do not press too hard).
   ④ Sprinkle coarse sugar on top.
   - Do not press the "Stop" button.
4. Close the lid and press "Start" again to resume.
5. When the machine beeps, press the "Stop" button, remove the bread pan, and let it cool for about 2 minutes before taking out the bread.

Cookie dough for pineapple bread (outer layer):

Cake flour	110 g
Baking powder	5 g
Butter	60 g
Sugar	30 g (2½ tbsp)
Egg (beaten)	25 g
Vanilla extract	A small amount
Coarse sugar	2–3 tsp

Instructions

Making the dough

① Sift the cake flour and baking powder together.
② Cream softened butter at room temperature using a spatula.
③ Add the sugar in 2 〜 3 batches, stirring until the butter becomes whitish and smooth.
④ Gradually add the egg wash in 3 〜 4 portions, mixing thoroughly each time. Finally, add the vanilla extract.
- Reserve about ½ tsp of the egg wash.

⑤ Add the sifted flour in ① and mix until the dough comes together.
⑥ Shape into a smooth ball, wrap in plastic wrap, and refrigerate for at least 20 minutes.

Rolling the dough:

⑦ Roll out into a circle about 14 〜 15 cm in diameter.
- Using plastic wrap makes rolling easier.

⑧ Brush the dough surface lightly with the reserved egg wash.

Tips for making pineapple bread:

- You can create a crisscross pattern on the cookie dough surface, by lightly scoring with a skewer or similar tool (no deeper than 1 mm; deeper cuts may cause cracking and falling).
- Ideal cookie dough is soft and flexible enough to bend easily.

English

Red Bean Bread

Menu 7 (Time required: about 2 hours and 15 minutes)

	Strong white bread flour	200 g
	Butter	15 g
	Sugar	18 g (1½ tbsp)
	Milk powder	6 g (1 tbsp)
	Salt	3.8 g (¾ tsp)
	Egg (beaten)	25 g
	Cold water (5 °C)※1	100 g (mL)
	Dry yeast	2.8 g (1 tsp)
	Red bean paste (about 20 °C)※2	120 g

Tips

※1 When the room temperature exceeds 25 °C , reduce the amount of water by 10 g (mL).
※2 The more red bean paste used, the less the dough will rise (maximum amount: 150 g). In addition, make sure the paste is around 20 °C . (Otherwise it will affect the fermentation of the bread.)
- An air pocket forms between the dough and the filling to allow for proper bread expansion.

■ If the dough becomes too sticky to handle... Lightly dust your hands and rolling pin with bread flour to make it easier to work with.
- When removing the bread, avoid applying excessive force to prevent damaging its shape.

Instructions

1. Select the Menu "7".
2. Press the "Start" button.
   ➡ About 55 minutes later, preparation continues.
3. When the buzzer sounds, open the lid and remove the dough from the bread pan. Remove the blade.
   - Do not press the "Stop" button (within 15 minutes).

   ① Roll the dough into a long rectangle (about 8 cm × 30 cm, slightly narrower than the bread pan).
   ② Spread the red bean paste evenly over the dough. (Leave about a 1 cm margin around the edges to prevent leakage.)
   ③ Starting from the near side, roll up the dough while pressing out any air.
   ④ Place the dough seam side down into the bread pan.
4. Close the lid and press "Start" again to resume.
5. When the machine beeps, press the "Stop" button, remove the bread pan, and let it cool for about 2 minutes before taking out the bread.

Multigrain Bread

Menu 8 (Time required: about 4 hours)

	Strong white bread flour	220 g
	Rye flour	20 g
	Instant oats※1	10 g
	Sesame seeds	10 g
	Butter	15 g
	Sugar	18 g (1½ tbsp)
	Milk powder	6 g (1 tbsp)
	Salt	5 g (1 tsp)
	Water※2	170 g (mL)
	Dry yeast	2.1 g (¾ tsp)
	Nuts (e.g., pumpkin seeds)	20 g

- Range of set finishing time: 4 hours to 13 hours later (See P. EN5)
- Time to add ingredients: about 1 hour 5 minutes to 1 hour 35 minutes later (See P. EN5)

Tips

※1 Do not use whole oats, as they may scratch the coating of the bread pan.
※2 When the room temperature exceeds 25 °C , use 5 °C water and reduce the amount of water by 10 g (mL).
※3 Bread quality may deteriorate when the room temperature exceeds 30 °C .

Brioche

Menu 9 (Time required: about 3 hours and 15 minutes)

	Strong white bread flour	170 g
	Cake flour	30 g
	Butter	30 g
	Sugar	24 g (2 tbsp)
	Milk powder	6 g (1 tbsp)
	Salt	3.8 g (¾ tsp)
	Mixture of 1 egg, 1 egg yolk, and cold water (5 °C)	140 g
	Dry yeast	2.1 g (¾ tsp)
	Post-addition butter (Unsalted butter is recommended)	40 g

- Time to add ingredients: about 1 hour to 1 hour 10 minutes later (See P. EN5)

Preparations

■ Prepare the post-addition butter the day before!
① Cut the butter (for post-addition) into 1 cm cubes. Wrap the cubes with plastic wrap or place them in an airtight container to prevent sticking.
③ Keep refrigerated until ready to use.
※ If the room temperature exceeds 25 °C , freeze for at least 10 hours overnight.

Tips

- Bread quality may deteriorate if the room temperature exceeds 30 °C .

■ If you mistakenly press "Stop" in Step 3, press "Start" within 10 minutes to resume. (one time only; other buttons will not work).
■ If 10 minutes pass after Step 3 without adding the butter, the machine will beep and restart automatically. (Do not add butter afterward as it will not mix.)
- When removing the bread, avoid applying excessive force to prevent damaging its shape.

Instructions

1. Select the Menu "9".
   - Choose your desired program.
2. Press the "Start" button.
   ➡ 35 minutes later
   - In higher temperatures, it may display "45 minutes later".
3. When the buzzer sounds, open the lid, remove the plastic wrap and add the pre-cut post-addition butter within 10 minutes.
   - Do not press the "Stop" button.
4. Close the lid and press "Start" again to resume.
5. When the machine beeps, press the "Stop" button, remove the bread pan, and let it cool for about 2 minutes before taking out the bread.

Milk Bread

Menu 10 (Time required: about 2 hours and 20 minutes)

	Strong white bread flour	250 g
	Butter	15 g
	Sugar	21 g (1¾ tsp)
	Salt	5 g (1 tsp)
	Cold water (5 °C)※1	130 g
	Honey	10 g
	Whipping cream	50 g (about 50 mL)
	Dry yeast※2 (for high-sugar doughs)	3.5 g (1¼ tsp)

Tips

※1 When the room temperature exceeds 25 °C , reduce the amount of water by 10 g (mL).
※2 Due to the high milk and sugar content, non-high-sugar-tolerant yeast may result in poor fermentation and low bread volume.

Dough

Bread Dough

Menu 11 (Time required: about 1 hour)

	Strong white bread flour	280 g
	Butter	50 g
	Sugar	24 g (2 tbsp)
	Milk powder	12 g (2 tbsp)
	Salt	5 g (1 tsp)
	Egg (beaten)	25 g
	Water※1	150 g (mL)
	Dry yeast	2.8 g (1 tsp)

- Time to add ingredients: about 20 ～ 35 minutes later (See P. EN5)

Tips

※1 When the room temperature exceeds 25 °C , use 5 °C water.

■ After making bread dough, you can use it to make cream rolls and other breads.

Cream rolls (makes 12 rolls)

Bread dough	1 batch
Egg wash	25 g

Instructions

1. Shaping
   ① Divide the dough into 12 pieces of about 45 g each using a scraper, shape into balls, cover with a towel, and let rest for about 15 minutes.
   ② Shape into ovals, cover with a towel, and let rest for 10 ～ 15 minutes.
   ③ Gently flatten, then roll out thin with a rolling pin.
   ④ Grasp one end, stretch it slightly towards you, and roll it up tightly. (If not rolled tightly, the dough may spread sideways during fermentation.)
2. Fermentation
   ⑤ Place seam side down and spray with water.
   ⑥ Let the dough ferment at 30–35 °C for 40 ～ 60 minutes until approximately doubled in size. Brush with egg wash.
3. Baking
   ⑦ Bake in a preheated oven at 170 ～ 200 °C for about 15 minutes. Store remaining dough in the refrigerator to prevent over-fermentation.

Pizza Dough

Menu 12 (Time required: about 45 minutes)

	Strong white bread flour	280 g
	Butter	15 g
	Sugar	8 g (2 tsp)
	Milk powder	6 g (1 tbsp)
	Salt	5 g (1 tsp)
	Water※1	180 g (mL)
	Dry yeast	2.8 g (1 tsp)

Tips

※1 When the room temperature exceeds 25 °C , use 5 °C water.

Pizza dough	1 batch
Pizza sauce	72 g (4 tbsp)
Pizza cheese	200 g
Ingredient (example)	
Onion (thinly sliced)	1
Sausage (thinly sliced)	10 slices
Bacon	2 slices
Mushrooms (thinly sliced)	6
Green pepper (thinly sliced)	2

Instructions

1. Shaping
   ① Divide the dough into two balls using a scraper. (For thin-crust pizza, divide into three.)
   ② Cover with a towel and let rest for 10 ～ 20 minutes.
   ③ Roll out to about 25 cm in diameter on parchment paper.
   ④ Poke holes with a fork.
2. Add toppings
   ⑤ Spread pizza sauce, add toppings, and sprinkle with pizza cheese.
3. Baking
   ⑥ Bake in a preheated oven at 180 ～ 200 ℃ for about 15 minutes. Store remaining dough in the refrigerator to prevent over-fermentation.

Dumpling Dough

Menu 13 (Time required: about 15 minutes)

	Dumpling flour	280 g
	Warm water (around 35 ℃)	160 g (mL)

Instructions

1. Select the Menu "13".
2. Press the "Start" button.
3. When the machine beeps, press the "Stop" button and immediately remove the dough.

- If error code "U53" appears during the process, follow one of the methods below:
  Method ① : Press "Stop", adjust the water amount according to the recipe, and restart.
  Method ② : Discard the dough, correctly measure ingredients according to the manual, and restart.

Dumpling filling (makes 30–40 dumplings)

Peanut oil	15 g (1 tbsp)
Star anise	5 g
Chinese chives	125 g
Pork belly	250 g
Salt	2 g
MSG	2 g
Five-spice powder	6 g
Soy sauce	18 g (1 tbsp)

(Adjust the filling as needed.)

Instructions

1. Making the filling
   ① Fry the star anise in peanut oil, let the oil cool, and mix it with the Chinese chives (to prevent wateriness), then combine with pork belly and seasonings, mixing thoroughly.
2. Rolling the dough:
   ② After removing the dough, shape it into a log about 3 cm in diameter and cut into 2 cm pieces. Roll each into a circle about 8 cm in diameter with a rolling pin.
   - Each dumpling wrapper weighs approximately 9 g and can make about 30–40 dumplings.
3. Making dumplings
   ③ Place the filling onto the wrapper and form into dumplings.
   - Dumplings can be shaped into half-moon, triangle, or other shapes as preferred.
4. Boiling dumplings
   ④ Fill a pot halfway with water and bring it to a boil. Add the dumplings to the boiling water. Once it returns to a boil, add half a bowl of cold water. Repeat this process three times. (This technique helps enhance the wrapper's toughness and elasticity.)

Steamed Bun Dough

Menu 14 (Time required: about 1 hour and 30 minutes)

	Cake flour	225 g
	Strong white bread flour	25 g
	Salt	2.5 g (½ tsp)
	Baking powder	2 g
	Condensed milk	20 g
	Sugar	21 g (1¾ tsp)
	Milk powder	12 g (2 tbsp)
	Water	125 g (mL)
	Oil	10 g
	Dry yeast (for high-sugar dough)	2.8 g (1 tsp)
	Bread flour (for dusting)	40 g

Instructions

1. Preparing the dough
   Select Menu "14" for milk-flavored dough. Install the kneading blade. Add all ingredients (except dry yeast) directly into the bread pan. Place the dry yeast into the yeast container, close the dispenser lid, and press the "Start" button.
2. Operation
   After 15 minutes, preparation continues. When the machine beeps, open the lid. Remove the dough, detach the kneading blade, shape the dough into a ball, then return it to the bread pan for fermentation. (Within 10 minutes)
3. Fermentation
   Place the bread pan back in the appliance in a clockwise direction, close the lid, and press "Start" to begin proofing.
4. Take out the dough
   After the beep, press "Stop". Remove the bread pan, take out the dough from the bread pan, and remove the blade.
5. Dusting and rolling
   Dust the work surface with 40 g bread flour. Deflate the dough, knead it again, and roll it out with a rolling pin. Roll into a rectangle (approx. 55 cm × 15 cm), dust with flour, fold (in half or into thirds), and roll out again. Repeat until the flour is used up and the dough becomes smooth and dense with no visible air pockets when cut.
   Finally, roll out to approximately 20 cm × 50 cm, roll tightly from the short side into a log, and divide into four equal portions.
6. Proofing
   Add sufficient water to a steamer. Place the dough pieces on parchment paper in the steamer basket, leaving enough space between each. Cover and let them rise for 15–20 minutes. Steam them until the dough is doubled in size.
7. Steaming
   Starting with cold water, steam over high heat for 18 minutes. Turn off the heat and let it sit, covered, for 2 minutes before uncovering.

Focaccia Dough

Menu 15 (Time required: about 45 minutes)

	Strong white bread flour ┐	280 g
	Sugar A	9 g (¾ tbsp)
	Salt ┘	5 g (1 tsp)
	Olive oil	12 g (1 tbsp)
	Water※1	170 g (mL)
	Dry yeast	2.8 g (1 tsp)

Tips

※1 When the room temperature exceeds 25 ℃, use 5 ℃ water.

Spinach Focaccia

	Strong white bread flour	280 g
	Sugar	9 g (¾ tbsp)
	Salt	5 g (1 tsp)
	Olive oil	12 g (1 tbsp)
	Spinach (blanched, drained, and cooled) ┐ A	50 g
	Cold water (5 ℃) ┘	140 g (mL)
	Dry yeast	2.8 g (1 tsp)

Instructions

1. Prepare spinach juice A (for dough)
   Wash the spinach thoroughly and blanch it in boiling water for about 2 minutes. After blanching, remove the spinach, drain, and let it cool. Using a portable blender or similar device, blend the spinach into a juice. Add the cooled spinach and water into the machine and blend for 1 minute.
2. Select Menu "15" for focaccia dough.
   Following the order listed in the recipe, place the ingredients into the bread pan, ensuring they stay within the indicated range. Place the dry yeast into the yeast container, close the dispenser lid, and press the "Start" button.
3. Take out the dough
   Press the "Stop" button after the beep. Take out the dough from the bread pan and remove the blade.
4. Shaping
   Grease a baking pan (approx. 21.5 cm × 21.5 cm × 7.5 cm) with olive oil. Place the dough into the pan and use oiled hands to stretch it to fit.
   ※Note: If the dough cannot cover the pan initially, allow it to proof for 30 minutes before stretching again.
5. Fermentation
   Cover the baking tray containing the dough with plastic wrap. Select the "Rise" program on the oven, place the tray on the middle rack, and ferment at 33 ℃ for 1 hour and 30 minutes.
6. DIY decoration
   After fermentation, remove the dough from the oven. After fermentation, decorate the dough with your favorite ingredients in any design you like.
7. Baking
   When the DIY process is almost done, preheat the oven. Set the oven to the "Bake" program and preheat to 200 ℃ . Finally, place the decorated dough into a preheated oven at 200 ℃ (middle rack) and bake for about 15 minutes.

English

Others

Compote

Menu 16 (Time required: about 60–120 minutes)

	Water	250 g (mL)
	Sugar	60 g
	Lemon juice	10 g (2 tsp)
	Apple※1 (quartered, peeled, and cored)	About 200 g (1 medium apple)

Preparations

① Add water, sugar, and lemon juice into the bread pan (without the kneading blade) and stir with a rubber spatula. (until sugar dissolves)
② Arrange apples in a single layer.
③ Cut a piece of baking paper to fit the bread pan and punch a 1 cm hole in the center; use this as a lid.
④ Place the baking paper cover over the fruit.

Tips

※1 Some varieties are easy to overcook. It is recommended to use firmer varieties like "Fuji" apples.
■ Make sure to follow the ingredient amounts specified above.
Failure to do so may result in uneven heating or scorching.
■ How to arrange the fruit (See Step ② in Preparations)

■ Use baking paper as a lid (See Step ③ in Preparations)

■ When eating
It should be placed for about half a day before eating. (To allow the syrup to penetrate into the fruit)
■ If baking is insufficient (surface remains pale or a skewer inserted feels hard), perform "Continue to reheat".
■ Using metal spatulas or tongs may cause damage.
■ Gently transfer the apples and syrup to another container to cool completely. The syrup will gradually soak into the fruit during cooling.

Instructions

1. Select the Menu "16".
2. Set the cooking time (90 minutes for candied apples).
   - Adjust the time according to the type of fruit.
   - The time can be set within 60–120 minutes in 10-minute increments.
3. Press the "Start" button.
4. When the machine beeps, press "Stop", remove the bread pan, and let cool for about 10 minutes.
   - Please handle carefully to avoid tipping over or spilling.
5. Gently transfer into a container along with any juices to cool.

Cake

Menu 17 (Time required: about 1 hour and 30 minutes)

	Unsalted butter※1	110 g
	Sugar	100 g
	Milk	15 g (1 tbsp)
	Egg (beaten)	100 g
	Cake flour (sifted) ┐ A※2	180 g
	Baking powder (sifted) ┘	7 g

- Additional baking time range: about 1 ～ 20 minutes (See P. EN5)

Tips

※1 Cut into 1 cm cubes and return to room temperature before use.
※2 Please sift together ingredients marked with "A".
■ Do not apply excessive force when taking out the cake, as this may damage its shape.
■ You may add your favorite ingredients or toppings!
(Solid toppings should be added evenly after clearing flour: Cocoa powder (15 g), Chocolate chips (50 g), Earl Grey tea leaves (4 g), Walnut pieces (40 g)).
■ If you mistakenly press "Stop" in Step 3, Press "Start" again within 10 minutes to resume. (one time only; other buttons will not work).
■ After 15 minutes in step 3, a buzzer will sound and the "Knead" program will start automatically. (If flour is not properly cleared, flour may remain on the surface of the finished cake.)
- The cake produced will be similar to a butter cake. (However, it will not be exactly the same as store-bought sponge cakes.)
- If baking is insufficient, please refer to "Continue to bake/reheat/stir". (See P. EN5)

Instructions

1. Select the Menu "17".
   - Choose your desired program.
2. Press the "Start" button.
   ➡ 12 minutes later
3. When the machine beeps, open the lid and manually clear the flour. (Within 15 minutes)
   - Use a rubber spatula or similar tool to scrape off flour from the sides. (Using metal utensils may scratch the fluorine coating.)
   - Do not press the "Stop" button.
4. Close the lid and press "Start" again to resume.
5. When the machine beeps, press the "Stop" button, remove the bread pan, and let it cool for about 2 minutes before taking out the cake.

Chocolate

Menu 18 (Time required: about 17 minutes)
(approx. 13 cm width × 13 cm length × 1 cm height)

Chocolate (Milk)

	Milk chocolate (Store-bought chocolate bars)	165–174 g (3 pcs)
	Whipping cream (35% milk fat)	50 g (mL)
	Honey	10 g

Chocolate (White)

	White chocolate (Store-bought chocolate bars)	160–180 g (4 pcs)
	Whipping cream (35% milk fat)	50 g (mL)
	Honey	10 g

Chocolate (Dark)

	Dark chocolate (Store-bought chocolate bars)	165–174 g (3 pcs)
	Whipping cream (35% milk fat)	70 g (mL)
	Honey	10 g

- Additional mixing time range: 1 ～ 5 minutes (See P. EN5)

Tips

■ If using whipping cream with a milk fat content of 41% or higher, replace 10 mL of the cream with milk.
Example (for dark chocolate):
Whipping cream: 60 g (about 60 mL),
Milk: 10 g (about 10 mL)
■ Make sure to follow the specified ingredient amounts.
Failure to do so may result in separation of oil and water, or an overly soft texture.
■ You can dust the finished chocolates with cocoa powder or powdered sugar.
■ Using metal spatulas or tongs may cause damage.

Instructions

1. Select the Menu "18".
2. Press the "Start" button.
3. When the beep sounds, press the "Stop" button, remove the bread pan, and use a rubber spatula to clean any chocolate sticking to the kneading blade. Then manually remove the kneading blade.
   - If some chocolate remains unmelted, refer to "Continue to bake/reheat/stir" (See P. EN5).
4. Using a rubber spatula
Transfer the nama chocolate into a flat container lined with plastic wrap and baking paper.
5. Refrigeratefor at least 2 hours until fully set.
6. Cut into desired sizes and optionally dust with cocoa powder or matcha powder before serving.

Scone

Menu 19 (Time required: about 54 minutes)

	Mixture of 1 egg + milk	80 g
	Plain yogurt (unsweetened)	50 g (about 50 mL)
	Cake flour	120 g
	Strong white bread flour	60 g
	Baking powder	5 g
	Butter (cut into 1 cm cubes)※1	35 g
	Sugar	24 g (2 tbsp)
	Salt	2.5 g (½ tsp)

※1 If the room temperature is below 15 °C , cut butter into 5 mm cubes.

Tips

■ Feel free to add your preferred ingredients or toppings!
(However, the total weight of ingredients placed in the bread pan at the beginning shall not exceed 120 g.)
■ If you mistakenly press "Stop" in Step 3, press "Start" within 10 minutes to resume.
(one time only; other buttons will not work).
■ After 3 minutes in Step 3, the buzzer will sound, and kneading will begin automatically.
■ If you mistakenly press "Stop" in Step 5, press "Start" within 10 minutes to resume.
(one time only; other buttons will not work).
■ After 3 minutes in Step 5, the buzzer will sound, and baking will begin automatically. (The surface of the scones may be uneven after baking due to their loose shape.)
- Scones differ from bread made with dry yeast.

※The lid may become dirty with oil; please wipe it clean after use.

Preparations

① Install the kneading blade in the bread pan, then add the egg and milk mixture, yogurt, and other ingredients in order.
② Place the bread pan into the machine.

Instructions

1. Select the Menu "19".
   - Select the "Crust" program.
2. Press the "Start" button.
   ➡ 2 minutes later
3. When the machine beeps, open the lid and manually clear the flour (within 3 minutes).
   - Use a rubber spatula or similar tool to scrape off flour from the sides. (Using metal utensils may scratch the fluorine coating.)
   - Do not press the "Stop" button.
4. Close the lid and start again.
   ➡ 1 minute later
5. When the next beep sounds, open the lid and smooth the surface of the scone batter (within 3 minutes).
   - Use a rubber spatula to shape the batter into a mound. (Using metal utensils may scratch the fluorine coating.)

   - Do not press the "Stop" button.

6. Put on the lid and start again
7. When the machine beeps, press "Stop", remove the bread pan, cool for about 2 minutes, then take out the scones.
   - Please check whether the kneading blade is stuck to the bottom of the scone.
   - If baking is insufficient, perform "Continue to bake". After baking, you can perform "Continue to bake" up to 2 times.

   ※ "Continue to bake" should be performed within 15 minutes after the baking is finished, "Continue to bake" is not possible once the inside temperature becomes low.
   ① Select the Menu "19".
   ② Set the baking time.
   - The time can be set within 1–20 minutes

   ③ Press the "Start" button.
   - Press and hold the "Stop" button to cancel "Continue to bake".

   ■ "Continue to bake" can also be performed in the following ways:
   ※If you mistakenly press "Stop" in Step 7.
   ① Press the " ◀ " or " ▶ " button of "Timer" to set the baking time.
   ② Press the "Start" button to start baking.
   - Do not apply excessive force when taking out the scone, as this may damage its shape.

Jam

Menu 20 (Time required: about 1 hour 30 minutes to 2 hours 30 minutes)

	Sugar	140 g
	Apple (Peel and core, then cut apples into 8 wedges, each about 1 cm thick.)	Net weight: 400 g
	Lemon juice	38 g (about 38 mL)

- Additional baking time range: 10 ～ 30 minutes (See P. EN5)

Tips

■ Make sure to follow the ingredient amounts specified above.
Otherwise, ingredients may scatter or burn easily.
■ Be careful not to overcook!
Jam thickens upon cooling.
■ Since the amount of sugar is controlled and no additives are used, the jam will be softer and cannot be stored for long periods.
Please store in the refrigerator and enjoy as soon as possible.
- Storage period: about 1 week

■ Using metal spatulas may cause damage.

Instructions

1. Select the Menu "20".
2. Set the cooking time (90 minutes for apple jam)
   - Adjust the time according to the type of fruit.
   - The time can be set within 90–150 minutes in 10-minute increments.
3. Press the "Start" button.
4. When the machine beeps, press "Stop", remove the bread pan, and let cool for about 10 minutes.
   - Please be careful not to place it where it may tip over.
5. While tilting the bread pan, use a rubber spatula to slowly guide the contents into a container.
   - If baking is insufficient, please refer to "Continue to bake/reheat/stir" (See P. EN5)

Vegetable Cake

Menu 21 (Time required: about 55 minutes)

	Eggs	A	50 g
	Carrot (grated)	A	50 g
	A + Unsweetened soy milk		200 g
	Sugar		60 g
	Salad oil		40 g (3 tbsp + 1 tsp)
	Cake flour (sifted)	B	130 g
	Baking powder (sifted)	B	5 g

- Additional baking time range: about 1 ～ 30 minutes (See P. EN5)

Preparations

① Adjust the weight of the soy milk so that the total weight of A and the soy milk equals 200 g.
② Place ① and sugar into a bowl and mix thoroughly with a whisk.
③ Add salad oil and mix well.
④ Add the sifted B ingredients and stir until smooth and uniform.
⑤ Remove the kneading blade from the bread pan, then pour in the batter.
- Cake flour, sugar, and baking powder can be replaced with 150 g of pancake mix. (No blades required)
- If baking is insufficient, please refer to "Continue to bake/reheat/stir" (See P. EN5)

Instructions

1. Select the Menu "21".
2. Press the "Start" button.
3. When the machine beeps, press the "Stop" button, remove the bread pan, and let it cool for about 2 minutes before taking out the vegetable cake.

Red Bean Paste

Menu 22 (Time required: about 1 hour)

	Boiled red beans※1	A	(about 360 g)
	Dry red beans	A	150 g
	Water		450~600 g (mL)
	Sugar		200 g

Tips

※1 Using store-bought boiled red beans may result in lower-quality outcomes.
■ Make sure to follow the ingredient amounts specified above.
■ Wrap tightly with plastic wrap.
→ Refrigerate (storage period: about 1 week)
→ Freeze (storage period: about 1 month)

Preparations

① Boiled red beans.
(See "How to make boiled red beans" below.)
② Install the bread kneading blade in the bread pan.
③ Add granulated sugar, and then add boiled red beans on top.
④ Place the bread pan into the machine.

How to make boiled red beans (A)

① Wash the red beans and remove any worm-eaten beans or impurities.
② Place the red beans and water in a pot and bring to a boil over high heat.
③ After boiling, reduce to medium heat and cook for 4 ～ 5 minutes.
④ Drain the water using a sieve. (This step helps remove impurities.)
⑤ Add ④ and plenty of fresh water to the pot, bring to a boil over medium heat. Once boiling, reduce to low heat, stir gently, cover with a lid, and simmer on low.
(Standard simmering time: about 60 minutes. Time may vary depending on the heat and quality of the beans.)
※ If the water level drops too low during simmering, add enough water to keep the beans submerged.
⑥ When the beans can be easily crushed with gentle finger pressure, drain them using a sieve.

Baked Sweet Potato

Menu 23 (Time required: about 30 minutes to 2 hours 30 minutes)

	Sweet potato (about 4 cm in diameter)	3 pcs (about 500 g)

- Additional baking time range: 5 ～ 30 minutes (See P. EN5)

Tips

- When adding sweet potatoes, do not use pieces that are too long, as this may prevent the lid from closing properly, which could affect the baking results.
- No blades are required.
- After baking sweet potatoes, insert a chopstick: if it does not easily pierce through, baking is insufficient.
- If baking is insufficient, please refer to "Continue to bake/reheat/stir" (See P. EN5)

※ The combined time of the original baking and additional baking must not exceed 2 hours 30 minutes. (Example: if the original baking time is 2 hours, additional baking can be up to 30 minutes.) If further baking is needed, you can use the oven's residual heat by closing the lid and letting it sit.

Rise

Menu 24 (Time required: about 5 minutes to 2 hours)
Reference recipe (steamed buns)

	Water※1	250 g
	Dry yeast	5 g
	Sugar	24 g (2 tbsp)
	All-purpose flour	500 g
	Salt	2.5 g (½ tsp)

Tips

※1 When the room temperature is below 25 °C , please use warm water at 35 ～ 45° C.
- During fermentation, ensure the amount of flour used does not exceed 600 g to prevent dough from overflowing from the bread pan.

Preparations

① Measure the water, dry yeast, and sugar into a cup, mix well, and leave at room temperature for 5 minutes.
② Place all-purpose flour and salt into a bowl and mix well. While slowly pouring in the yeast mixture, stir the flour with chopsticks until crumbly.
③ Knead the dough thoroughly by hand until the surface becomes smooth and even.

Instructions

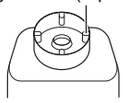
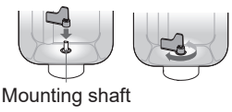
① No kneading blade is needed inside the bread pan. Place the dough smooth-side up into the bread pan.
② Insert the bread pan into the bread maker, select the Menu "24".
③ Press the "Timer" button to set the time to either " ◀ " or " ▶ " for 60 minutes. (In winter, set the time to 1 hour 20 minutes.) Then press "Start".
④ When the buzzer sounds, open the lid and check: If the dough has fermented to double its original size and does not shrink when poked with a finger, fermentation is complete.
⑤ After confirming successful fermentation, remove the dough. If fermentation is insufficient, select the Menu "24" again to continue fermenting.

If the following conditions occur...

is displayed	● It indicates that there is a power failure during use. If the power failure lasts less than 10 minutes, the operation will continue automatically after the power is restored. (Sometimes this will result in poorly made bread.) ● Even if the power is unplugged during use, it will be displayed after the power is plugged in and started again.	
U50 is displayed	● It means that due to continuous running, the machine is hot (above 40 °C).	**Open the lid until the inside is cooled thoroughly.** (It should be cooled for about 1 hour after finishing the baking.)
U53 is displayed	● Motor overload	**Weigh the material correctly.** **Walnuts and other large grained ingredients shall be added after crushing.** (Press "Stop")
H01 ~ H02 is displayed	● This is a malfunction. • Please contact Panasonic Service Center for repair.	

Troubleshooting

Please check the following first. If there is still an abnormality, please contact Panasonic Service Center immediately.

Problem	Cause	Solution
Buttons do not work.	● Check whether or not the mains plug is loose or has detached.	**Insert the mains plug.**
Dry yeast does not fall.	● The time for automatic addition of dry yeast varies with the menu and conditions such as room temperature. ● The yeast container is wet or has static electricity. ● Check whether the dry yeast is damp.	**Wipe with a wrung out damp cloth and allow to dry naturally.** **Use fresh dry yeast.**
Raisins and dried fruits cannot be added.	● Check whether the ingredients are stacked like a mountain.	**Please lay the ingredients flat.**
The appliance stops halfway.	**Loss of power?** ● During operation, the appliance will stop if there is a power failure of 10 minutes or more. **The blade does not rotate?** ● When there are too much ingredients or the blade is stuck in the hard ingredients so that the motor is overloaded, the protection device starts working and the appliance stops halfway.	**If the machine stops when the dough is still in its initial stage, it can be reused.** **Disconnect the power immediately, remove and discard the ingredients from the bread pan. Rest for more than 30 minutes, and then restart with the amount of ingredients stated in the recipe. If the product still does not operate normally after the above operation, please contact Panasonic Service Center for repair.**
The blade rattles.	● It is because there is a gap between the blade and the main shaft. (The front end moves about 3 cm)	
The appliance starts kneading right after the timer is set.	● Use toast bread, raisin bread, french bread, whole wheat bread, and multigrain bread from the dry yeast menu. Only the initial "Kneading" program is carried out right after the timer is set.	
The appliance sounds during use or reservation.	● During "Dough kneading" or "Venting", the following sounds are not abnormal. • Squeaks and patters .....Dough kneading sound • Hums .....Motor running sound	
Baking cannot proceed and there is still powder.	● Whether or not you have forgotten to install the blade? ● Whether or not the blade mounting shaft in the bread pan is too tight to rotate.	**Install the blade. (See P. EN8)** **When the blade is installed but the blade mounting shaft does not rotate, replace the bearing of the main shaft.** (Please contact Panasonic Service Center.)
There is dough leakage at the bottom of the bread pan.	● During use, a small amount of dough is discharged from the outlet of the bread pan. (The dough that has entered the rotating part is discharged so as not to interfere with the rotation.) This is not abnormal. However, please make sure that the blade mounting shaft can rotate.	Discharge outlet (4 places)  (Bottom of bread pan)  Mounting shaft
The bottom of the bread pan turns dark.	● The bottom of the bread pan may turn dark due to the stirring friction.	Wipe the darkening part with a wet kitchen paper.

● When the appliance starts to run, it smokes and smells. But the smoke and smell gradually disappear as the appliance continues to run. This does not affect the use of the appliance.

● It is normal that the motor may not run immediately when the appliance is started.

Cleaning & Care

- **After each use, please wash and dry the unit as soon as possible!** (Do not leave it in an unwashed or watery state.)
- **Please clean it with a soft sponge!** (Do not use stain remover, metal brushes, nylon side of sponges, scouring pads, and do not use dishwasher to clean.)

Bread Pan ● Kneading Blade

Remove remaining dough and rinse with water.

① Add a small amount of hot water to the bread pan and leave it for a while.
- When the blade is difficult to remove, turn it from side to side and pull it out.

② Wash the bread pan and leaves with water.
- There should be no dough residue left around the kneading shaft. Dough and other residues can damage the fluorine coating of the bread pan.

③ Remove the dough stuck at the blade and on the mounting shaft with a skewer.

- **Dough that adheres to the mounting shaft can easily cause the blade to fall off or remain in the bread.**
- If it is very dirty, wash it with a special kitchen detergent (neutral).

Main Unit

Wipe with a damp, wrung-out cloth.

- Remove the dry yeast and ingredients scattered inside the unit.

Raisin ● Yeast Container

Wipe clean it with a wrung out damp cloth and leave it to dry naturally.

- **The yeast container cannot be wiped with a dry cloth! The static electricity generated causes the dry yeast to fall less easily.**

Lid

Wipe with a damp, wrung-out cloth.

- **Use a damp cloth to wipe off any dry yeast stuck to the yeast container.**

Excessive expansion of the bread and contact with the inside of the lid may result in corrosion of the plating, but it will not affect bread making, and accidental ingestion of flaking coating will not affect the human body. Wipe the inside of the lid with a wrung out damp cloth as soon as possible after the bread is finished.

Close the container lid

Remove and rinse with water.

- Open the container lid to a 70° angle before lifting the right side upward.

Specification

Power supply		220 V - 230 V ∼ 50 Hz	**Overheating prevention device**		Temperature fuse
Power	**Rated heating power**	312 W - 340 W	**Dimensions (approx.)**	**W**	24.6 cm
	Rated dough kneading power	40 W - 45 W		**D**	30.7 cm
				H	31.1 cm
Net weight (approx.)		4.0 kg	**Length of the mains lead (approx.)**		0.9 m
Capacity	**Flour**	Bread: max. 250 g, Dough: max. 280 g, Fermentation: 600 g			
	Yeast/raisins, nuts and other ingredients	Dry yeast: max. 3.5 g, Maximum amount of ingredients such as raisins and nuts: 50 g			

非常感谢您购买 Panasonic 的产品。
- 请仔细阅读本使用说明书，以确保正确安全使用本产品。
- 使用前请务必仔细阅读**“安全方面的注意事项”**和**“重要信息”（第 SC2 - SC4 页）**。
- 保修证请与本使用说明书一起妥善保管。
- 因对本产品的使用不当或未能遵循相关说明，Panasonic 将不承担任何责任。

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安全方面的注意事项 请务必遵守

为了减少人身伤害、触电及火灾的风险，请务必遵守下面说明的事项。

■ **以下标志表示因错误使用本产品而造成伤害和损失的程度 。**

⚠ **警告**	有可能导致死亡或重伤的事项。
⚠ **注意**	有可能导致人身伤害或财产损失的事项。

■ **针对务必需要遵守的事项，用以下符号予以区分说明。**

表示禁止事项。	表示务必做到的事项。

⚠ 警告

为了避免触电、因短路造成的火灾、发烟、烧伤或受伤的风险。

- **切勿让婴儿或儿童玩耍包装材料。**
  （可能会导致窒息。）
- **绝对不可自行拆解、修理或改装本产品。**
  ➜ 请至Panasonic客户咨询服务中心咨询维修事宜。
- **请勿损坏电源线或电源插头。**
  严格禁止以下行为：
  损伤、加工或将其放置在加热器附近，强行弯曲、扭转、拉扯、从尖锐边沿拉过电源线，在电源线上放置重物，捆扎电源线以及使用电源线提拉本产品。
- **电源线或电源插头损坏或插座松动时，切勿使用本产品。**
  ➜ 如果电源线损坏，为了避免危险，必须由制造商、其维修部或类似部门的专业人员更换。
- **请勿用潮湿的手插拔电源插头。**
- **请勿将本产品、电源线和电源插头浸泡在水中 （任何液体）或对其喷水。**
- **请勿让电源线悬挂在桌子或工作台边缘，或使其触碰到高温表面。**
- **切勿触摸、堵塞或将脸贴近正在冒蒸汽的部位。**
  • 特别注意儿童。

⚠ 警告

- **本产品不打算由儿童或有体力、感官或精神缺陷的人或缺乏经验知识的人使用，除非有负责他们安全的人对他们进行产品使用有关的监督和指导。应照看好儿童，确保他们不玩耍本产品。**
- **请务必确保婴儿和儿童远离本产品及其电源线。**
- **请务必确保本产品的标签上指示的电压与当地电源电压一致。**
  还应避免在同一电源插座中插入其它设备，以免电路过热。但如果连接多个电源插头，应确保总功率不超过电源插座的额定功率。
- **电源插头须完全插入插座内。**
- **请定期清除电源插头上的灰尘。**
  ➜ 拔下电源插头，并用干布进行擦拭。
- **若本产品发生运作异常时，请立即停止使用本产品，并拔出电源插头。**
  异常或故障事例：
  - 电源插头和电源线异常发热。
  - 电源线破损、无法通电。
  - 本体变形、有明显损坏或异常发热。
  - 使用过程中有异常的转动声。
  - 使用过程中有难闻的气味。
  - 出现其它异常或故障。

  ➜ 请立即拔掉插头并与 Panasonic 客户咨询服务中心联系进行检查或维修。

⚠ 注意

为了避免触电、火灾、烧伤、受伤或财产损失的风险。

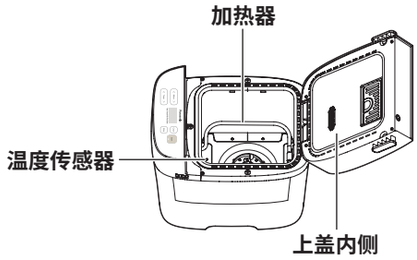
- **切勿在使用本产品时或刚使用后触碰高温表面，如面包容器、本体内部、加热器、上盖内侧等高温部位。**
  本产品在使用过程中可接触部位可能会变热。请特别小心使用后的余热。
  ➜ 为防止烫伤，取出面包容器或刚做好的面包时务必戴上高温隔热手套。（不要使用潮湿的高温隔热手套）
- **请勿在下列场所使用本产品。**
  - 不平稳的表面、冰箱等电器上，地毯或桌布上，或非耐热的表面等。
  - 可能会溅到水的地方或热源附近。
  - 靠近水槽等或任何开放式水源附近。
- **切勿在靠近墙壁、家具或封闭空间（如嵌入式橱柜）的场所使用本产品。**
  ➜ 请将本产品放置在稳固、干燥、清洁且平坦耐热的工作台上，本产品距离桌子边缘 10 cm以上，远离墙壁等物体须至少 5 cm。

- **使用时请勿取出面包容器或从插座中拔出电源插头。**
- **请勿往缝隙里插入任何物体。**
- **请勿超过面粉（面包 250 g/面团 280 g; 发酵 600 g）、发酵剂（干酵母 3.5 g） 和配料（50 g） 的最大使用量。（第 SC15 页）**
- **请勿使用外接定时器等。**
  - 本产品不能在外接定时器或外接独立遥控系统的方式下运行。
- **不使用本产品时，移动和清洁前务必确保已关闭本产品电源开关并从插座中拔出电源插头。**
- **拔出电源插头时，务必握住电源插头。禁止用力拉扯电源线。**
- **移动、清洁本产品前请确保本产品处于冷却状态。**
- **本产品仅限于家庭使用。**
- **每次使用之后请务必清洁本产品，尤其是与产品接触的表面。（第 SC15 页）**

重要信息

- 请勿将本产品用于室外、高湿的室内或对右图所示部位施加重力，否则会引起故障或变形。
- 请勿使用刀具或其他锋利的工具来清洁加热管。
- 请勿跌落本产品，以免损坏产品。
- 请勿在面包容器中存放任何材料或面包。

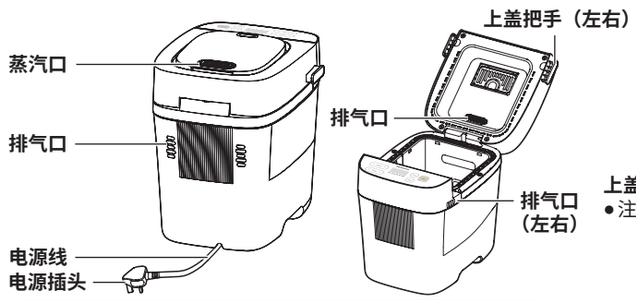
此符号表示：产品表面高温，触碰时请小心谨慎。

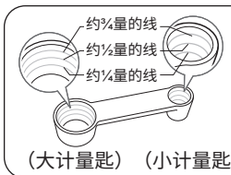


各部件的名称和说明

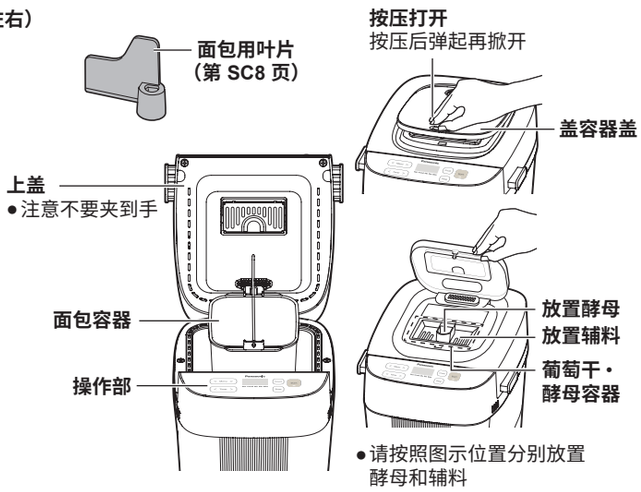
本体（包含叶片）

- 初次使用时，请清洗面包容器、叶片等。（第 SC15 页）





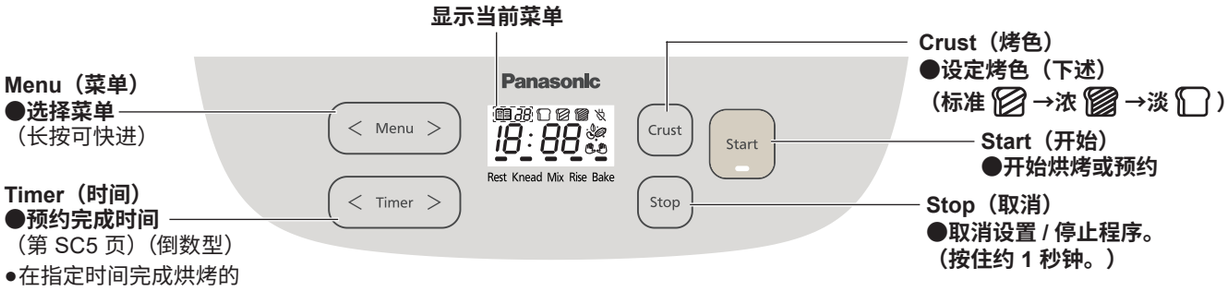
●计量匙
本说明书中所述材料的“大 1”是指“大计量匙 1 匙”；“小 1”是指“小计量匙 1 匙”的意思。



●请按照图示位置分别放置酵母和辅料

操作部

- 拔掉电源插头时，液晶显示会消失。



●上方图示显示所有文字和图标，实际使用时仅显示与当前菜单有关的内容。

追加烘烤/加热/搅拌
（可设定的菜单：16~21；23）
（右边以追加烘烤为例）

添加辅料等导致烘烤不足时（将竹签插进去，面团会黏住时），在烤好后最多可进行 2 次追加烘烤。
- “追加烘烤”要在烘烤结束后的 15 分钟内进行。本体内温度一旦降低就无法追加烘烤。

① 选择相对应的菜单编号。
② 设定烘烤时间。
- 菜单不同追加烘烤时间不同。

③ 按下“Start（开始）”键
- 取消追加烘烤时，■ 长按“Stop（取消）”键

■ 还可通过以下方法进行“追加烘烤”。
- 在结束蜂鸣器响起时未按下“Stop（取消）”键时

① 按下“Timer（时间）”的“◄”或者“►”键，设定烘烤时间。
② 按下“Start（开始）”键，开始烘烤。

Crust（烤色）功能

烤色可设定为“标准”、“浓”、“淡”三种。
① 选择菜单功能后，按下“Crust（烤色）”键选择自己喜欢的烤色。
② 按下“Start（开始）”键。
- 可以设定“Crust（烤色）”的菜单带有“”标志。
- 若增加砂糖的分量，则使烤色变深。减少用量烤色会变浅，高度也会变低。

Timer（时间）功能

在指定时间完成烘烤的“Timer（时间）”功能。
① 【例】吐司面包。
- 现在时间是晚上 9 点，想在明天早上 6 点半烤好。

② 选择菜单功能后，按住“Timer（时间）”的“◄”或者“►”键调至烘烤完成所需的预定时间。
（显示的是现在设定时间和完成时间的时间差。）
③ 按下“Start（开始）”键（预约完成）。
- 可使用“Crust（烤色）”功能的菜单在“Timer（时间）”时，请先设定“Crust（烤色）”功能后再设定“Timer（时间）”功能。

Raisin（葡萄干）功能
放入量不超过 50 g

根据添加的辅料选择。
自动投入或手动投入（液晶显示“”）。
菜单 1~6；8~9；11 默认有 Raisin（葡萄干）功能。自动投入时，葡萄干、坚果等辅料在材料准备时，放置于葡萄干·酵母容器。需手动投入辅料时，可在说明书提示的时间前来进行辅料投入操作。
本产品发出哔哔声后，需在 3 分钟内※手动放入辅料，然后盖上上盖，再次按下“Start（开始）”键。
※ 3 分钟内未放入辅料或未按下“Start（开始）”键，蜂鸣器会发出声音，并自动开始。
- 辅料投入的时间因菜单及室温的变化而变化。

水果干类※ 切成 5 mm 以下的小块
坚果类※ 切成 5 mm 以下的小块
豌豆※ 将水分擦拭干净
橄榄※ 去核，切成 ¼ 大小并将水份擦拭干净
火腿、培根、香肠※ 切成 10 mm 宽度
※ 预约烘烤面包时，请不要添加辅料。
（尤其夏季等容易造成变质）

- 材料放入越多，面包的膨胀程度越差。
- 因材料的种类不同，会有无法保持原来形状的情况。

请遵照各菜单的调配比例与辅料用量。若不遵守，辅料可能会从面包容器中飞出，被加热器烤焦，发出异味或烟雾。

酒渍水果、洋葱等切碎的蔬菜
乳酪、巧克力等
- 芝麻等细小的材料可以一开始就放入面包容器内。
（最多添加面粉重量的 20% 左右）

投入辅料时，请注意以下材料！

● 添加较硬的材料，可能会使面包容器等的氟素涂层剥落。请注意使用。 ● 误食剥落的氟素涂层，并不会对人体造成影响。	• 谷物（硬） • 水果麦片 • 有糖衣的坚果 • 枫糖块 • 珍珠糖、岩盐 等	**● 添加富含蛋白质分解酵素的鲜果时，面包不会膨胀。**	• 甜瓜 • 奇异果 • 无花果 • 芒果 • 菠萝 • 木瓜 等

制作面包的要领及基本材料

基本材料

面粉（高筋面粉、低筋面粉）

- 一般使用富含蛋白质（12 ～ 15%）的高筋面粉。非面包用面粉的膨胀较小，做出的面包较硬。此外，自发粉做出的面包不膨胀。
  - 包装袋上附有成分表。
- 高筋面粉无需过筛。
- 因蛋白质含量的关系，不同面粉的膨胀程度会有所差异。
- 尽量使用较新鲜的产品。
- 存放在干燥阴凉之处。
- **请务必使用秤测量。**

油脂

- 在固体形状下使用，无需融化。
  - 推荐使用无盐黄油。
- 关于配方表中黄油的量，想增加时可增加至 2.5 倍（布里欧修除外），想减少时可减少至 ½。

乳制品（奶粉、牛奶）

- 使用牛奶时，要扣除与添加牛奶同量的水，且最多添加水量的一半。
- 请使用营养成分未经强化的脱脂奶粉或者全脂奶粉。
- 不要使用预约（在夏季可能会变质）
- 关于配方表中奶粉的量，想增加时可增加至 2 倍，想减少时可以不加。

食盐

- 不可增加配方表中食盐的量。
- 可不放盐，但面包会没有嚼劲。

糖（砂糖、红糖、蜂蜜）

- 颗粒大的糖要研碎为细小颗粒。
- 不要使用冰糖等结晶状的糖。
- 不可使用低卡路里的甜味剂。
- 关于配方表中砂糖的量，想增加时可增加至 2 倍（奶香吐司可增加至 1.5 倍左右），想减少时减少至 ½。
- 若增加糖的份量，则烤色会变深，减少用量则会稍稍变浅，高度也会变低。

干酵母

为了制作松软可口的面包，通常使用无需提前发酵的干酵母。

- 不可使用新鲜酵母或泡打粉。
- 糖分较多的配方（每100 g面粉中，含有8 g以上糖分）时，请使用耐高糖干酵母。非面包专用的干酵母膨胀较小，做出的面包较硬。

泡打粉

在制作奶香馒头面团、磅蛋糕、司康饼、蔬菜蛋糕时使用。

- 即使放入吐司面包中也不会膨胀。

水

- 以下情况使用冷水（大约 5 ℃：类似冰水的温度）
  全麦面包　红豆面包
  法国面包　布里欧修
  菠萝面包　奶香吐司
  - 室温在 25 ℃以上
- 碱性水不适用。
- **请务必使用秤测量。**
- 请使用饮水机的水。硬度为 50 ～ 200 mg/L 的水最为合适。
  - 水的硬度是从溶解于其中的钙、镁的量计算出来的。硬度适中的水具有提高面团弹性的效果，有助于面包膨胀。如果硬度过高，会使面包较硬。
- 蒸馏水（distilled water） 不利于面包膨胀，不宜使用。

鸡蛋

- 使用鸡蛋时，要减少配方表中相当于蛋的份量的水，且最多使用 1 个蛋。
- 不要使用预约（在夏季可能会变质）

水、面粉以“重量”称量是基本！

必须用秤以重量称量。请使用以 1 g 以下为单位的秤正确称量。

夏天或室温高的时候，请事先冷却水

水对面团的膨胀程度有很大影响。
夏天或室温超过 25 ℃时，材料的温度也会上升，因此在水中加入冰块，将其冷却至 5 ℃左右。（将冰块取出后再使用）

膨胀程度和形状每次都会变的自家制面包

制作自家制面包容易受温度、湿度、材料及预约时间等因素的影响。即使一直都是以相同的做法去烘烤，条件稍微有点变化，膨胀程度和形状也会发生改变。

温馨提醒

请注意以下事项防止伤害到面包容器的氟素涂层

- 添加较硬的材料，可能会使面包容器等氟素涂层剥落。
- 干果及坚果辅料需切成 5 mm 以下小块。
- **若使用颗粒结晶较大的粗砂糖，海盐等，请先置于常温水中充分溶化后再使用，而原本的水量，请减去与溶液相等的份量。**
- 水量过少会导致面团硬化，揉面时伤害涂层。
- **食材放入面包容器请按面粉其他 → 材料 → 水的顺序投放。**
- 取出面包时不要使用小刀、叉子、筷子等坚硬物品。
- 切面包前请先确认面包用叶片是否粘附在面包内（底部），防止切伤叶片。
- 请勿使用金属刷、百洁布、海绵布的尼龙面、包在尼龙网里的海绵块擦拭容器或叶片，请以柔软的海绵布清洗。
  - 面包容器和叶片属消耗品，长期使用致涂层剥落属正常现象。误食剥落的氟素涂层，并不会对人体造成影响。

菜单一览表与烘焙选项

功能	菜单编号	菜单	所需时间（大约）	容量	预约
面包	1	吐司面包	4 小时	（面粉）最大 : 250 g	可预约至 13 小时
	2	果蔬面包	4 小时	（面粉）最大 : 250 g	—
	3	果干面包	4 小时	（面粉）最大 : 250 g	可预约至 13 小时
	4	法国面包	5 小时	（面粉）最大 : 250 g	可预约至 13 小时
	5	全麦面包	5 小时	（面粉）最大 : 250 g	可预约至 13 小时
	6	菠萝面包	2 小时 15 分钟	（面粉）最大 : 150 g	—
	7	红豆面包	2 小时 15 分钟	（面粉）最大 : 200 g	—
	8	杂粮面包	4 小时	（面粉）最大 : 240 g	可预约至 13 小时
	9	布里欧修	3 小时 15 分钟	（面粉）最大 : 200 g	—
	10	奶香吐司	2 小时 20 分钟	（面粉）最大 : 250 g	—
面团	11	面包面团	1 小时	（面粉）最大 : 280 g	—
	12	披萨面团	45 分钟	（面粉）最大 : 280 g	—
	13	饺子皮面团	15 分钟	（面粉）最大 : 280 g	—
	14	奶香馒头面团	1 小时 30 分钟	（面粉）最大 : 250 g	—
	15	佛卡夏面团	45 分钟	（面粉）最大 : 280 g	—
其他	16	蜜糖水果	60 分钟 ～ 120 分钟	水果 150 ～ 300 g	—
	17	磅蛋糕	1 小时 30 分钟	（面粉）最大 : 180 g	—
	18	北海道生巧	17 分钟	巧克力 160 ～ 180 g	—
	19	司康饼	54 分钟	（面粉）最大 : 180 g	—
	20	果酱	1 小时 30 分钟 ～ 2 小时 30 分钟	（水果）最大 : 400 g	—
	21	蔬菜蛋糕	55 分钟	（面粉）最大 : 130 g	—
	22	红豆馅	1 小时	（红豆）最大 : 150 g	—
	23	烤蜜薯	30 分钟 ～ 2 小时 30 分钟	（红薯）最大 : 1000 g	—
	24	发酵	5 分钟 ～ 2 小时	（面粉）最大 : 600 g	—

制作基本的吐司面包

	高筋面粉	250 g
	黄油	10 g
	砂糖	18 g（大1½）
	奶粉	6 g（大1）
	食盐	5 g（小1）
	水※1	170 g（mL）
	干酵母	2.8 g（小1）

※1 室温超过 25 °C时，使用 5 °C的水并水量减少 10 g（mL）。

所有菜单材料前面标示的小图标及其含义如下所述：

可手动添加葡萄干、坚果等辅料。

可选择面包烤色：标准、浓、淡。

可预约面包完成时间。

需放入到面包容器的材料

需添加到酵母容器的材料（第 SC5 页）

可直接添加到葡萄干·酵母容器的辅料（第 SC5 页）

需手动投入到面包容器的材料或辅料

● 完成时间预约范围：4小时～13小时后（第 SC5 页）
● 辅料投入时间：约1小时5分钟～1小时35分钟后（第 SC5 页）

准备

1. 将本产品放置在稳固、干燥、清洁且平坦耐热的工作台上。
2. 打开上盖，逆时针旋转取出面包容器，将面包用叶片放入安装轴内。
   - 轻轻碰一下面包用叶片，前端会有3 cm左右移动。
   - 注意安装轴周边不要沾有面团。
3. 按照食谱所列顺序，将面包容器图标所示范围的材料放入到面包容器中。
   沿着顺时针方向放入面包容器，然后盖上上盖。
   - 使面包容器内的材料高于周边并绕在周边加水。
   - 面包容器的把手中途会卡住（为了方便取出面包容器），无需压到最下面。
4. 打开盖容器盖，添加干酵母到酵母容器内后，盖上盖容器盖，插上电源插头。
   - 为了防止干酵母受潮或因静电无法掉落到面团中，放入前请确保盖容器盖及酵母容器干燥。
     如果沾有水分请用纸巾吸干而非擦拭（会产生静电）。干酵母无法掉落会造成面包发酵不良。请使用干燥的干酵母。
   - 放入后请勿打开上盖，否则干酵母会洒出来。

设定

5. 按动菜单左右箭头的按键可切换菜单。
   选择菜单“1”后，选择设定以下便利功能。（每个菜单可用功能用下述图标标示在食谱旁）
   Raisin（葡萄干）功能为默认模式。
   - 可自动投入
   - 需手动投入，机子会在需要投入的时间发出哔哔声提醒投入辅料，显示屏“ ”为闪烁状态。

   按下“Crust（烤色）”键，选择面包烤色。（默认为“标准”）

   按下“Timer（时间）”键，预约面包完成的时间。（默认为当前时间开始后完成的时间）

   以上便利功能详细内容请见第 SC5 页。
6. 按下“Start（开始）”键，显示屏上会显示大约完成的时间。
   - 干酵母投入时会发出声音。
   - 若选择葡萄干手动投入，则当蜂鸣器发出哔哔声后请打开上盖，将辅料手动投入到面包容器中，然后重新按“Start（开始）”键。
     （因此时酵母已投入完毕，可以打开上盖）
     3 分钟内未放入辅料或未按下“Start（开始）”键，蜂鸣器会发出声音并自动开始。

取出

7. 菜单程序结束后，会发出哔哔的声音。
   确认烘焙完成后请按下“Stop（取消）”键并拔掉电源插头。
8. 使用干燥的隔热厚手套取出面包容器，将其放置在铺有小毛巾的平台上冷却。然后将面包取出放置在烤网或类似网架上，并静置等待温度下降。
   - 隔热手套请勿弄湿，否则容易烫伤。
   - 注意面包容器的放置地点。（面包容器仍为高温状态）
   - 面包容器如不及时取出，面包会收缩而下塌。
   - 请勿使用小刀等工具取出面包。
   - 面包取出后请确认面包用叶片是否嵌入到面包内。有的话，请取出来。（直接切下去的话，可能会损坏叶片）
   - 请不要触摸面包容器底部。（叶片转动会弄坏面包）

菜单

面包

吐司面包

菜单 1（所需时间：约 4 小时）

	高筋面粉	250 g
	黄油	10 g
	砂糖	18 g（大1½）
	奶粉	6 g（大1）
	食盐	5 g（小1）
	水※1	170 g（mL）
	干酵母	2.8 g（小1）

※1 室温超过 25 °C时，使用 5 °C的水并水量减少 10 g（mL）。

- 完成时间预约范围：4 小时～ 13 小时后（第 SC5 页）
- 辅料投入时间：约 1 小时 5 分钟～ 1 小时 35 分钟后（第 SC5 页）

果蔬面包

菜单 2（所需时间：约 4 小时）

	高筋面粉	250 g
	南瓜（蒸熟后捣碎冷却）	50 g
	黄油	10 g
	砂糖	18 g（大1½）
	奶粉	6 g（大1）
	食盐	5 g（小1）
	牛奶※1	150 g（mL）
	干酵母	2.1 g（小¾）

- 辅料投入时间：约 1 小时 5 分钟～ 1 小时 35 分钟后（第 SC5 页）

温馨提示

※1 室温超过 25 °C时，使用 5 °C的牛奶并使用量减少 10 g（mL）。

果干面包

菜单 3（所需时间：约 4 小时）

	高筋面粉	250 g
	黄油	10 g
	砂糖	18 g（大1½）
	奶粉	6 g（大1）
	食盐	5 g（小1）
	水※1	170 g（mL）
	干酵母	2.8 g（小1）
	果干	50 g

- 完成时间预约范围：4 小时～ 13 小时后（第 SC5 页）
- 辅料投入时间：约 1 小时 5 分钟～ 1 小时 35 分钟后（第 SC5 页）

温馨提示

※1 室温超过 25 °C时，使用 5 °C的水并水量减少 10 g（mL）。

法国面包

菜单 4（所需时间：约 5 小时）

	高筋面粉	225 g
	低筋面粉	25 g
	食盐	5 g
	冷水（5 °C）※1	180 g（mL）
	干酵母	2.1 g（小¾）

- 完成时间预约范围：5 小时～ 13 小时后（第 SC5 页）
- 辅料投入时间：约 40 分钟～ 1 小时 25 分钟后（第 SC5 页）

温馨提示

※1 室温超过 25 °C时，水量减少 10 g（mL）。

- 室温超过 30 °C时做出的面包品质较差。

■ 相比其他菜单烘烤出的面包，法国面包有时较难取出。请按照以下步骤取出面包。在桌上铺上毛巾等，用力向下甩，甩的同时应用手抵住台子。

- 请确认面包用叶片是否黏在面包底部。

做法

1. 选择菜单“4”
   - 选择想要的功能
2. 按下“Start（开始）”键
3. 发出哔哔声后按下“Stop（取消）”键取出面包容器，冷却 2 分钟左右后，取出面包。

全麦面包

菜单 5（所需时间：约 5 小时）
（全麦粉 50 %）

	全麦粉（面包专用）※1	125 g
	高筋面粉	125 g
	黄油	10 g
	砂糖	18 g（大1½）
	奶粉	6 g（大1）
	食盐	5 g（小1）
	冷水（5 °C）※2	190 g（mL）
	干酵母	2.8 g（小1）

- 完成时间预约范围：5 小时～ 13 小时后（第 SC5 页）
- 辅料投入时间：约 1 小时 35 分钟～ 2 小时 50 分钟后（第 SC5 页）

温馨提示

※1 不能使用点心专用（低筋面粉）或小麦以外的全麦面粉。

※2 室温超过 25 °C时，水量减少 10 g（mL）。

- 室温超过 30 °C时做出的面包品质较差。
- 全麦粉种类不同，面包的品质与膨胀程度也有所差别。

菠萝面包

菜单 6（所需时间：约 5 小时）
菠萝面包面皮（见下述）

	高筋面粉	150 g
	黄油	15 g
	砂糖	18 g（大1½）
	奶粉	6 g（大1）
	食盐	2.5 g（小½）
	冷水（5 °C）	100 g（mL）
	干酵母	2.1 g（小¾）

- 辅料投入时间：约 39 分钟后（第 SC5 页）

温馨提示

■ 在步骤 3 误按了“Stop（取消）”键时。
在 10 分钟内按下“Start（开始）”即可恢复。（仅限 1 次。按其他键无效）

■ 在步骤 3 经过 15 分钟后，即使还未操作完，也会发出蜂鸣声，并重新开始。

- 取出面包时，请勿用力过猛，以免破坏面包形状。

准备

- 请事先做好曲奇面团，并放入冰箱冷藏。

做法

1. 选择菜单“6”
   - 选择想要的功能
2. 按下“Start（开始）”键显示辅料投入倒计时
   ➡ 约 39 分钟后，可投入辅料（第 SC5 页）
   3 分钟内未放入辅料或未按下“Start（开始）”键，蜂鸣器会发出声音，并自动开始。
3. 约 13~16 分钟后，开始作业
   上述倒计时剩余 10 分钟时，擀平曲奇面团（曲奇面团做法⑦～⑧）
   发出哔哔声后打开上盖
   放入曲奇面团（15 分钟内）
   ① 将面包面团放置在面包容器中央
   ② 将涂有鸡蛋液的曲奇面团的一面朝下，放在面包面团上面
   ③ 轻轻按面团周围（不要太用力按下去）
   ④ 从上面撒上粗砂糖
   - 不要按“Stop（取消）”键
4. 关闭上盖，按下“Start（开始）”键再次开始
5. 发出哔哔声后按下“Stop（取消）”键，取出面包容器，冷却 2 分钟左右后取出面包。

曲奇面团（菠萝面包面皮）

低筋面粉	110 g
泡打粉	5 g
黄油	60 g
砂糖	30 g（大2½）
鸡蛋（打匀）	25 g
香草精	少量
粗砂糖	小2～小3

做法

制作面团

① 将低筋面粉与泡打粉混在一起过筛。
② 用木铲等工具将恢复回室温而软化的黄油搅拌成泥状。
③ 分次放入少量砂糖（分 2 ～ 3 次），一直搅拌到黄油泛白且光滑。
④ 分 3 ～ 4 次一点点加入蛋液后充分搅拌。最后加入香草精。

- 蛋液预留小 ½。

⑤ 将①的材料放入，搅拌至均匀成团。
⑥ 面团成形后，将面团揉成光滑的圆状，包上保鲜膜放入冰箱醒面 20 分钟以上。

擀面

⑦ 用擀面杖擀成直径 14 ～ 15 cm 的圆形。

- 用保鲜膜将面团包在中间，便于擀平。

⑧ 将剩余的小 ½ 蛋液涂在面团的表面。

制作菠萝面包的诀窍！

- 也可以在曲奇面团的表面做出格子图案。用竹签等工具轻轻刻出深度不超过 1 mm 的图案。（刻得太深的话，则曲奇面团会裂开滑落下来。）
- 要做出好的曲奇面团，硬度最好控制在柔软并且能够弯曲的程度。

红豆面包
菜单 7（所需时间：约 2 小时 15 分钟）

	高筋面粉	200 g
	黄油	15 g
	砂糖	18 g（大1½）
	奶粉	6 g（大1）
	食盐	3.8 g（小¾）
	鸡蛋（打匀）	25 g
	冷水（5 °C）※1	100 g（mL）
	干酵母	2.8 g（小1）
	红豆馅（约20 °C）※2	120 g

温馨提示
※1 室温超过 25 °C时，水量减少 10 g（mL）。
※2 红豆馅的量越多，膨胀程度越差（最大可加到 150 g）。另外，红豆的温度一定要在 20 °C左右。（否则会影响面包的发酵）
- 面团与红豆馅之间形成空洞这是为了让面包面团膨胀而预留的空间。

■ 面团太黏，很难擀时 ……
在手上或擀面杖上沾些高筋面粉，则会变得比较容易。
- 取出面包时，请勿用力过猛，以免破坏面包形状。

做法
1. 选择菜单“7”
2. 按下“Start（开始）”键
   ➡ 55 分钟后，开始作业。
3. 发出哔哔声后打开上盖，从面包容器中取出面团，拆下叶片。
   - 不要按“Stop（取消）”键（15 分钟内）
   ① 将面包面团擀得细长（约 8 cm×30 cm）（面团的宽度要比面包容器的宽小）
   ② 在面团上均匀铺上红豆馅（为免从边缘溢出，周边留出 1 cm 左右）
   ③ 从近身开始挤出空气卷起来，接缝紧紧黏住
   ④ 接缝朝下放入面包容器
4. 关闭上盖，按下“Start（开始）”键再次开始
5. 发出哔哔声后按下“Stop（取消）”键，取出面包容器，冷却 2 分钟左右后取出面包。

杂粮面包
菜单 8（所需时间：约 4 小时）

	高筋面粉	220 g
	黑麦粉	20 g
	即食燕麦※1	10 g
	芝麻	10 g
	黄油	15 g
	砂糖	18 g（大1½）
	奶粉	6 g（大1）
	食盐	5 g（小1）
	水※2	170 g（mL）
	干酵母	2.1 g（小¾）
	坚果（瓜籽仁等）	20 g

- 完成时间预约范围：4 小时～ 13 小时后（第 SC5 页）
- 辅料投入时间：约 1 小时 5 分钟～ 1 小时 35 分钟后（第 SC5 页）

温馨提示
※1 请勿使用原壳燕麦，以免刮伤面包容器涂层。
※2 室温超过 25 °C时，使用 5 °C的水并水量减少 10 g（mL）。
※3 室温超过 30 °C时，做出的面包品质较差。

布里欧修
菜单 9（所需时间：约 3 小时 15 分钟）

	高筋面粉	170 g
	低筋面粉	30 g
	黄油	30 g
	砂糖	24 g（大2）
	奶粉	6 g（大1）
	食盐	3.8 g（小¾）
	鸡蛋1个、蛋黄1个、冷水（5 °C）的混合物	140 g
	干酵母	2.1 g（小¾）
	后放黄油（推荐使用无盐黄油）	40 g

- 辅料投入时间：约 1 小时～ 1 小时 10 分钟后（第 SC5 页）

准备
■ 在前一天准备好后放黄油！
① 将黄油（后放用）切成 1 cm 的小块。
② 将黄油块用保鲜膜包起来或放入密闭容器中，避免黄油黏在一起。
③ 加入之前请一直放在冰箱里冷藏。
※ 室温超过 25 °C时，要冷冻不少于一晚（10 小时）的时间。

温馨提示
- 室温超过 30 °C时做出的面包品质较差。

■ 在步骤 3 误按了“Stop（取消）”键时，在 10 分钟内按下“Start（开始）”即可恢复。（仅限 1 次有效，按其他键无效）

■ 在步骤 3 经过 10 分钟后，即使没有放入黄油，也会发出蜂鸣声，并自动重新启动。（之后即使再放入黄油也不会搅拌，请勿放入。）
- 取出面包时，请勿用力过猛，以免破坏面包形状。

做法
1. 选择菜单“9”
   - 选择想要的功能
2. 按下“Start（开始）”键
   ➡ 35 分钟后。
   - 温度较高时，显示为“45 分钟后”
3. 发出哔哔声后打开上盖，拆开保鲜膜，放入切好的后放黄油（10 分钟内）
   - 不要按“Stop（取消）”键
4. 关闭上盖，按下“Start（开始）”键再次开始
5. 发出哔哔声后按下“Stop（取消）”键，取出面包容器，冷却 2 分钟左右后取出面包。

奶香吐司
菜单 10（所需时间：约 2 小时 20 分钟）

	高筋面粉	250 g
	黄油	15 g
	砂糖	21 g（小1¾）
	食盐	5 g（小1）
	冷水（5 °C）※1	130 g
	蜂蜜	10 g
	淡奶油	50 g（约50 mL）
	干酵母※2（耐高糖）	3.5 g（小1¼）

温馨提示
※1 室温超过 25 °C时，水量减少 10 g（mL）。
※2 由于奶和糖较多，使用不耐高糖酵母易导致发酵不足造成高度偏低。

面团

面包面团
菜单 11（所需时间：约 1 小时）

	高筋面粉	280 g
	黄油	50 g
	砂糖	24 g（大2）
	奶粉	12 g（大2）
	食盐	5 g（小1）
	鸡蛋（打匀）	25 g
	水※1	150 g（mL）
	干酵母	2.8 g（小1）

- 辅料投入时间: 约 20 ～ 35 分钟后（第 SC5 页）

温馨提示
※1 室温超过 25 °C时，请使用 5 °C的冷水。

■ 制作面包面团后，可以制作奶油卷等各种面包。

奶油卷（12 个的量）

面包面团	1次的量
蛋液（蛋汁）	25 g

做法
1. 成形
   ① 用刮板将面团分割成约 45 g 的大小（12 等分），搓成圆球状，盖上小毛巾后放置约 15 分钟。
   ② 搓成椭圆形，再盖上小毛巾静置 10 ～ 15 分钟。
   ③ 用手轻轻按压，再用擀面杖擀薄。
   ④ 抓住面团一端，向靠近身体的方向拉伸，同时紧紧地卷起来。（如果没有卷紧的话，发酵时容易横向胀起）
2. 发酵
   ⑤ 把收口朝下放置，并喷洒水。
   ⑥ 在 30 ～ 35 °C温度条件下，使面团发酵 40 ～ 60 分钟（膨胀到大约 2 倍大小为止）涂上蛋液。
3. 烘烤
   ⑦ 在预热到 170 ～ 200 °C的烤箱内烘烤大约 15 分钟。剩下的面团放在冰箱内避免过度发酵。

披萨面团
菜单 12（所需时间：约 45 分钟）

	高筋面粉	280 g
	黄油	15 g
	砂糖	8 g（小2）
	奶粉	6 g（大1）
	食盐	5 g（小1）
	水※1	180 g（mL）
	干酵母	2.8 g（小1）

温馨提示
※1 室温超过 25 °C时，请使用 5 °C的冷水。

披萨面团	1次的量
披萨调味汁	72 g（大4）
披萨用奶酪	200 g
辅料（例）	
洋葱（切薄片）	1小个
香肠（切薄片）	10片
培根	2片
蘑菇（切薄片）	6个
青椒（切薄片）	2个

做法

1. 成形
   ① 用刮板将面团 2 等分，揉成团。（如果是薄皮披萨面团就分成 3 等份）。
   ② 盖上小毛巾放置 10 ～ 20 分钟。
   ③ 放在烘焙纸上，擀成 25 cm 直径的大小。
   ④ 用叉子在面饼上戳洞。
2. 添加辅料
   ⑤ 涂上披萨调味汁，加调料，再放上披萨奶酪。
3. 烘烤
   ⑥ 在预热到 180 ～ 200 °C的烤箱内烘烤大约 15 分钟。剩下的面团放在冰箱内避免过度发酵。

饺子皮面团

菜单 13（所需时间：约 15 分钟）

	饺子粉	280 g
	温水（35 °C左右）	160 g（mL）

做法

1. 选择菜单“13”
2. 按下“Start（开始）”键
3. 发出哔哔声后，按下“Stop（取消）”键，立即取出面团

- 如果过程中出现 U53 显示，可参照下述方式进行处理：
  方式①：按下“Stop（取消）”键，参照菜单配方比例加入适量的水，再重新开始制作。
  方式②：丢弃面团，根据说明书配方使用量，正确称量材料，再重新开始制作。

水饺（30 ～ 40 个的量）

花生油	15 g（大1）
八角	5 g
韭菜	125 g
五花肉	250 g
食盐	2 g
味精	2 g
五香粉	6 g
酱油	18 g（大1）

（可根据需要，自行调整配方）

做法

1. 制作水饺馅
   ① 用花生油油炸八角，将油炸八角的油冷却后，与韭菜混合搅拌均匀（防止韭菜渗水），再与五花肉以及调味料混合搅拌均匀即可。
2. 擀面
   ② 取出面团后，搓成直径 3 cm 的长条，并切成 2 cm 宽。用擀面杖将制成的面团擀成直径约 8 cm 的圆形。
   - 每个饺子皮大约重 9 g，大约可制成 30 ～ 40 个饺子
3. 制作饺子
   ③ 将饺子馅置于饺子皮中，制成饺子。
   - 可根据个人喜好将饺子制成月牙形或三角形等。
4. 煮饺子
   ④ 盛上半锅水烧开，然后将饺子置于沸水中，等再次沸腾后向锅中加入半碗冷水，依次重复 3 次。（此动作可以提高饺子皮的韧性、弹性）

奶香馒头面团

菜单 14（所需时间：约 1 小时 30 分钟）

	低筋面粉	225 g
	高筋面粉	25 g
	盐	2.5 g（小½）
	泡打粉	2 g
	炼乳	20 g
	砂糖	21 g（小1¾）
	奶粉	12 g（大2）
	水	125 g（mL）
	油	10 g
	干酵母（耐高糖）	2.8 g（小1）
	高筋面粉（呛粉作业用）	40 g

做法

1. 制作奶香馒头面团
   选择菜单“14”制作奶香馒头面团；安装好叶片后，将所有材料（除干酵母外）直接放入面包容器；将干酵母放入酵母容器内，盖上盖容器盖，按下“Start（开始）”键。
2. 作业
   15 分钟后，开始作业。发出哔哔声后，打开上盖。取出面团后，拆下叶片，将面团滚圆，完成作业后，再次放入面包容器进行发酵。（10 分钟内）
3. 发酵
   沿着顺时针方向放回面包容器，关闭上盖，按下“Start（开始）”键，再次开始。
4. 取出面团
   发出哔哔声后，按下“Stop（取消）”键，取出面包容器，从面包容器中取出面团，拆下叶片。
5. 呛粉作业
   操作台上备上 40 g 的高筋面粉。将发好的面团进行排气，重新揉匀后拍上干粉用擀面杖擀开。擀开至约 55 cm*15 cm 大小，擀开后再次撒上干粉叠起来（将面团对叠或者叠三层均可），再将叠起的面团擀开，以此重复直至高筋面粉用完，面团变得细腻，切开后横截面密实没什么气孔。
   最后一次擀开，擀成一个约 20 cm*50 cm 长方形面片，然后从短边开始紧紧卷起，卷成长卷后切开，切成 4 等分。
6. 第二次发酵
   蒸锅内放足够的水，蒸笼屉上放蒸笼纸，把切好的面团一个一个码放好，每个面团之间留足够的空隙，盖上锅盖醒发 15~20 分钟 。馒头面团体积发酵至约原来一倍大时开始蒸制。
7. 蒸制
   冷水下锅直接大火蒸 18 分钟，闷 2 分钟，再揭盖即可。

佛卡夏面团

菜单 15（所需时间：约 45 分钟）

	高筋面粉 ┐	280 g
	砂糖 A	9 g（大¾）
	盐 ┘	5 g（小1）
	橄榄油	12 g（大1）
	水※1	170 g（mL）
	干酵母	2.8 g（小1）

温馨提示

※1 室温超过 25 °C时，请使用 5 °C的冷水。

菠菜佛卡夏

	高筋面粉	280 g
	砂糖	9 g（大¾）
	食盐	5 g（小1）
	橄榄油	12 g（大1）
	菠菜 ┐ （焯水后沥干放凉）A	50 g
	冷水（5 °C） ┘	140 g（mL）
	干酵母	2.8 g（小1）

做法

1. 准备面团用菠菜汁 A
   菠菜洗净后大火焯水约 2 分钟，焯好后取出沥干、放凉。利用便携式搅拌机等机器打菠菜汁。将放凉的菠菜及水放入机器，搅打 1 分钟。
2. 选择菜单“15”，制作佛卡夏面团
   按照食谱所列顺序，将面包容器所示范围的材料，放入到面包容器中；将干酵母放入酵母容器内，盖上盖容器盖，按下“Start（开始）”键。
3. 取出面团
   发出哔哔声后按下“Stop（取消）”键，从面包容器中取出面团，拆下叶片。
4. 成形
   准备一个长约 21.5 cm 宽约 21.5 cm 高约 7.5 cm 的烤盘，在烤盘底部及壁上分别刷上一层橄榄油，将面团放入烤盘内，并用沾了油脂的手掌将面团撑开。
   ※ 注意，如果面团一开始无法完全铺满烤盘，请勿强行撑开，在发酵半小时后，再次作业，撑开面团铺满烤盘。
5. 发酵
   盛有面团的烤盘盖上保鲜膜，烤箱选择“Rise（发酵）”功能，将烤盘放入烤箱中层，33 °C发酵 1 小时 30 分钟。
6. DIY 作业
   发酵好后，从烤箱取出面团。在发酵好的面团上进行个人 DIY。在面团上利用自己喜欢的食材装饰出图案。
7. 烘烤
   当 DIY 快结束时，先行对烤箱进行预热，烤箱选择“Bake（烘烤）”功能，200 °C进行预热，最后，将装饰好的面团放入预热至 200 °C的烤箱中层，烘烤约 15 分钟即可。

其他

蜜糖水果

菜单 16（所需时间：约 60 分钟～ 120 分钟）

	水	250 g（mL）
	砂糖	60 g
	柠檬汁	10 g（小2）
	苹果※1 （切成4等份，去皮去芯）	约200 g （中等大小1个）

准备

① 在面包容器（无面包用叶片）中加入水、砂糖、柠檬汁，用橡皮刮刀充分搅拌。（直到砂糖完全融化）
② 将水果一个一个放进去，不要叠放。
③ 将烘焙纸切成面包容器大小，且中心开一个 1 cm 左右的孔，当做上盖。
④ 再安装至本容器内。

温馨提示

※1 有的品种容易煮烂。推荐使用果实比较结实的“富士”苹果等。
■ 请务必遵守上述份量规定。
否则可能导致加热不均或烤焦。
■ 水果的摆放方法（准备②）

■ 用烘焙纸当盖子（准备③）

■ 食用时
应在完成后再放置半天左右再食用。（为了让糖浆渗入水果内）
■ 加热不足（颜色偏白，用竹签插入时较硬）时，进行“追加加热”。
■ 使用金属等刮铲及夹具等时，可能会有损伤。
■ 取出容器后，将水果上下翻转，与糖浆一起慢慢冷却。冷却时，糖浆会慢慢渗入水果。

做法

1. 选择菜单“16”
2. 设定烹饪时间（蜜糖苹果为 90 分钟）
   ● 根据水果的种类改变设定时间。
   ● 可在 60 ～ 120 分钟之间以 10 分钟为单位进行设定。
3. 按下“Start（开始）”键
4. 发出哔哔声后按下“Stop（取消）”键，取出面包容器，冷却（约 10 分钟）
   ● 请注意放置场所，以防倾倒。
5. 慢慢移入容器，连汤汁一起冷却

磅蛋糕

菜单 17（所需时间：约 1 小时 30 分钟）

	无盐黄油※1	110 g
	砂糖	100 g
	牛奶	15 g（大1）
	鸡蛋（打匀）	100 g
	低筋面粉（过筛） A※2	180 g
	泡打粉（过筛） A※2	7 g

● 追加烘烤时间范围: 约1～20分钟（第SC5页）

温馨提示

※1 切成 1 cm 小块，恢复至常温。
※2 请将 A 放在一起过筛。
■ 取出用力过猛时会破坏蛋糕形状。
■ 可以添加自己喜欢的材料或辅料！
（固体形状的辅料可在清除面粉时均匀地放进去：可可粉（15 g）、巧克力豆（50 g）、红茶(格雷伯爵茶)(4 g)、核桃仁（40 g））
■ 在步骤 3 误按了“Stop（取消）”键时
10 分钟以内按下“Start（开始）”键，即可恢复。（仅限 1 次，按其他键无效）
■ 在步骤 3 经过 15 分钟后，会发出蜂鸣，并自动开始“Knead（搅拌）”功能。
（如果不清除掉面粉，烤好的蛋糕表面会残留面粉）
● 做出的蛋糕接近黄油蛋糕。
（但与市场销售的海绵蛋糕并不完全相同）
● 烘烤不足时，可参考“追加烘烤 / 加热 / 搅拌”。（第 SC5 页）

做法

1. 选择菜单“17”
   ● 选择想要的功能
2. 按下“Start（开始）”键
   ➡ 12 分钟后
3. 发出哔哔声后，打开上盖进行清除面粉。
（15 分钟以内）
   ● 使用橡皮刮刀等清除周围的面粉。（使用金属铲容易刮伤氟素涂层）
   ● 不要按“Stop（取消）”键
4. 盖上上盖，按下“Start（开始）”键再次开始
5. 发出哔哔声后按下“Stop（取消）”键，取出面包容器，冷却 2 分钟左右后，取出磅蛋糕。

北海道生巧

菜单 18（所需时间：约 17 分钟）
（约为宽 13 cm× 长 13 cm× 高 1 cm 的份量）

北海道生巧（牛奶）

	牛奶巧克力 （市面销售的巧克力板）	165～174 g （3块）
	淡奶油（乳脂肪含量35%）	50 g（mL）
	蜂蜜	10 g

北海道生巧（白）

	白巧克力 （市面销售的巧克力板）	160～180 g （4块）
	淡奶油（乳脂肪含量35%）	50 g（mL）
	蜂蜜	10 g

北海道生巧（黑）

	黑巧克力 （市面销售的巧克力板）	165～174 g （3块）
	淡奶油（乳脂肪含量35%）	70 g（mL）
	蜂蜜	10 g

● 追加搅拌时间范围：1 分钟～ 5 分钟（第 SC5 页）

温馨提示

■ 淡奶油使用乳脂肪含量在 41% 以上时，淡奶油含量内的 10 mL 改为牛奶。
【例】 黑巧克力时
淡奶油：60 g（约 60 mL），
牛奶：10 g（约 10 mL）
■ 请务必遵守材料份量规定。
否则可能会造成油水分离或太软。
■ 切好的巧克力，上面可以撒上可可粉及糖粉等。
■ 使用金属等刮铲及夹具等时，可能会有损伤。

做法

1. 选择菜单“18”
2. 按下“Start（开始）”键
3. 发出哔哔声后，按下“Stop（取消）”键，取出面包容器，用橡皮刮刀清除黏在面包用叶片上的巧克力，再手动拆下面包用叶片
   ● 还有部分未溶化时，可参考“追加烘烤 / 加热 / 搅拌”（第 SC5 页）
4. 使用橡皮刮刀
将生巧克力装在铺有保鲜膜及烘焙纸的平底容器中
5. 在冰箱内冷藏凝固 2 小时以上
6. 切成适当大小可撒上可可粉或抹茶粉食用。

司康饼

菜单 19（所需时间：约 54 分钟）

	鸡蛋1个与牛奶的混合物	80 g
	原味酸奶（无糖）	50 g（约50 mL）
	低筋面粉	120 g
	高筋面粉	60 g
	泡打粉	5 g
	黄油（切成1 cm块状）※1	35 g
	砂糖	24 g（大2）
	食盐	2.5 g（小½）

※1 若室温在 15 ℃以下，切成 5 mm 块状。

温馨提示

■ 可选用喜欢的材料及辅料烘焙！
（一开始放入面包容器的辅料总重量不要超过 120 g）
■ 在步骤 3 中误按“Stop（取消）”键时，10 分钟以内按下“Start（开始）”键，即可恢复。
（仅限 1 次，按其他键无效）
■ 在步骤 3 经过 3 分钟后，蜂鸣器会响起，并自动开始“揉面”。
■ 在步骤 5 误按了“Stop（取消）”键时，10 分钟内按下“Start（开始）”键，即可恢复。
（仅限 1 次，按其他键无效）
■ 在步骤 5 经过 3 分钟后，蜂鸣器响起，并自动开始“烘烤”。
（因为外型不易成形，烘烤出炉后司康饼的表面凹凸不平）
● 司康饼与用干酵母制成的面包不同。
※ 盖子容易因油烟变脏，使用完后请务必擦拭。

准备

① 在面包容器内安装面包用叶片，依次放入鸡蛋与牛奶的混合物、酸奶等材料。
② 将面包容器安装到本体内。

做法

1. 选择菜单“19”
   ● 选择“Crust（烤色）”功能
2. 按下“Start（开始）”键
   ➡ 2 分钟后
3. 发出哔哔声后，打开上盖进行手动去粉（3 分钟以内）
   ● 使用橡皮刮刀等工具刮除四周的面粉。（使用金属铲容易刮伤氟素涂层）
   ● 不要按“Stop（取消）”键
4. 关闭上盖再次开始
   ➡ 1 分钟后
5. 发出哔哔声后打开上盖，整理司康饼面糊的表面（3 分钟以内）
   ● 用橡皮刮刀等整理周围的面糊，整成山的形状。（使用金属铲容易刮伤氟素涂层）

   ● 不要按“Stop（取消）”键
6. 盖上上盖，再次开始
7. 发出哔哔声后，按下“Stop（取消）”键，取出面包容器，冷却 2 分钟左右后取出司康饼。
   ● 请确认面包用叶片是否粘在司康底部。
   ● 烘烤不足时，进行“追加烘烤”。烘烤结束后，最多可进行 2 次追加烘烤。
   ※“追加烘烤”要在烘烤结束后的 15 分钟内进行。库内温度一旦变低就无法追加烘烤。
   ① 选择菜单“19”
   ② 设定烘烤时间
   ● 可设定为 1~20 分钟
   ③ 按下“Start（开始）”键
   ● 取消追加加热时，长按“Stop（取消）”键。
   ■ 还可以通过以下方式进行“追加烘烤”
   ※ 在步骤 7（上述）未按下“Stop（取消）”键时。
   ① 按下“Timer（时间）”的“◀”或者“▶”，设定烘烤时间
   ② 按下“Start（开始）”键，开始。
   ● 取出用力过猛时会破坏司康饼形状。

果酱

菜单 20（所需时间：约 1 小时 30 分钟 ～ 2 小时 30 分钟）

	砂糖	140 g
	苹果（削皮切成8块，去芯，切成1 cm宽）	净重400 g
	柠檬汁	38 g（约38 mL）

- 追加加热时间范围：10 分钟～ 30 分钟（第 SC5 页）

温馨提示

- ■ 请务必遵守上述份量规定。
  否则可能导致辅料飞出及烧焦。
- ■ 注意不要煮过头！
  果酱冷却后，会变浓稠。
- ■ 由于控制砂糖的使用量，同时不使用添加物，因此制成的果酱较稀软，无法长期保存。
  请放到冰箱保存，并尽快享用。
- 保存期间：约 1 星期
- ■ 使用金属等刮铲时，可能会造成损伤。

做法

1. 选择菜单“20”
2. 设定烹饪时间（苹果果酱 90 分钟）
   - 根据水果的种类改变设定时间。
   - 可在 90 ～ 150 分钟之间以 10 分钟为单位进行设定。
3. 按下“Start（开始）”键
4. 发出哔哔声后按下“Stop（取消）”键，取出面包容器，冷却（约 10 分钟）
   - 请注意不要放置在会倾倒的地方。
5. 将面包容器倾倒的同时，用橡皮刮刀使之慢慢流入容器
   - 烘烤不足时，可参考“追加烘烤 / 加热 / 搅拌”(第 SC5 页)

蔬菜蛋糕

菜单 21（所需时间：约 55 分钟）

	鸡蛋	A	50 g
	胡萝卜（磨碎）	A	50 g
	A+无糖豆浆		200 g
	砂糖		60 g
	色拉油		40 g（大3+小1）
	低筋面粉（过筛）	B	130 g
	泡打粉（过筛）	B	5 g

- 追加烘烤时间范围: 约1～30分钟（第SC5页）

准备

① 调整豆浆重量，使 A 与豆浆的总重量达到 200 g。
② 将①与砂糖放入碗中，用打蛋器充分混合。
③ 添加色拉油，搅拌均匀。
④ 添加过筛后的 B，搅拌至均匀且光滑。
⑤ 将面包叶片从面包容器中取出，倒入面糊。

- 低筋面粉、砂糖、泡打粉可以用 150 g 松饼粉代替。(无需使用叶片)
- 烘烤不足时，可参考“追加烘烤 / 加热 / 搅拌”（第 SC5 页）

做法

1. 选择菜单“21”
2. 按下“Start（开始）”键
3. 发出哔哔声后按下“Stop（取消）”键，取出面包容器，冷却 2 分钟左右后取出蔬菜蛋糕。

红豆馅

菜单 22（所需时间：约 1 小时）

	水煮红豆※1	A	（约360 g）
	干燥红豆	A	150 g
	水		450~600 g（mL）
	砂糖		200 g

温馨提示

※1 用市面上销售的水煮红豆制作质量不太好。

- ■ 请务必遵守上述份量规定。
- ■ 保存时用保鲜膜包住，
  →放冷藏室（保存时间约 1 星期）
  →放冷冻库（保存时间约 1 个月）

准备

① 水煮红豆。
（参照下述“水煮红豆的制作方法”）
② 在面包容器内安装面包用叶片。
③ 放入砂糖，再在上面放入水煮红豆。
④ 将面包容器安装至本体内。

水煮红豆的制作方法 A

① 清洗红豆，挑出虫蛀豆及杂质。
② 在锅内放入红豆与水，大火煮开。
③ 煮开后开中火，煮 4 ～ 5 分钟
④ 用筛子沥干水分。（去除杂质）
⑤ 在锅中加入④及充分的水，用中火煮开。煮开后改小火，稍微搅拌，盖上上盖小火慢煮。
（标准：60 分钟 时间将因火力及红豆的质量不同而有所差异）
※ 如果水不够的话，加入适量的水，保持水高过红豆。
⑥ 煮到轻轻用手一压就可以将红豆压碎后，用筛子沥干水分。

烤蜜薯

菜单 23（所需时间: 约 30 分钟～ 2 小时 30 分钟）

	红薯（直径 4 cm左右）	3根（约 500 g）

- 追加加热时间范围：5 分钟～ 30 分钟（第 SC5 页）

温馨提示

- 放入红薯时，请注意不要过长，否则可能会导致上盖盖不上而影响烘烤效果。
- 无需使用叶片。
- 烘烤结束后可以用筷子插入红薯，若无法轻松穿过，则烘烤不足。
- 烘烤不足时，可参考“追加烘烤 / 加热 / 搅拌”（第 SC5 页）

※ 原烘烤时间加上“追加烘烤”的总时间不得超过 2 小时 30 分钟（例：原烘烤时间为 2 小时，可追加烘烤时间为 30 分钟），若想要更熟的话，可以盖上上盖利用库内余温闷。

发酵

菜单 24（所需时间：约 5 分钟～ 2 小时）
参考配方（馒头）

	水※1	250 g
	干酵母	5 g
	砂糖	24 g（大2）
	中筋面粉	500 g
	食盐	2.5 g（小½）

温馨提示

※1 室温低于 25 ℃时，请使用 35 ℃～ 45 ℃的温水。

- 发酵的面团面粉量最多不超过 600 g 以免发酵时面团溢出面包容器。

准备

① 将水、干酵母与砂糖称量好放入杯子中搅拌均匀，放置室温 5 分钟。
② 在钢盆中放入中筋面粉与食盐搅拌均匀后，一边缓缓倒入酵母水，一边用筷子搅拌成絮状。
③ 用手将面团充分揉到位，直至面团表面变得光滑平整。

做法

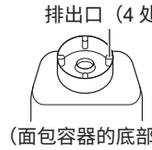
① 面包容器中不需要放叶片，将面团光滑面朝上放入面包容器。
② 将面包容器放入面包机，选择菜单“24”
③ 按“Timer（时间）”键的“◀”或者“▶”将调理时间设定为 60 分钟（冬季请设定为 1 小时 20 分钟）后按“Start（开始）”。
④ 待蜂鸣器响起时打开上盖，确认面团体积发酵至原面团的 2 倍大小，用手指插入时面团不回缩即可。
⑤ 确认面团发酵成功后取出面团，发酵不足的情况下，再次选择菜单“24”继续发酵。

出现下列情况时...

显示	● 表示在使用中出现停电。如果停电时间在 10 分钟以内，则来电后会自动进行运转。（有时会做出不良面包） ● 即使在使用中拔掉电源，重新插电启动后也会显示。	
U50 显示	● 表示由于连续使用，机器内处于高温状态（40 °C以上）。	**打开上盖，让库内充分冷却。** （烘烤结束后冷却 1 小时左右）
U53 显示	● 马达超负荷	**正确称量材料。** **核桃等大颗粒的食材在碾碎后放入。** （按“Stop（取消）”）
H01 ~ H02 显示	● 这是故障。 • **请联系 Panasonic 客户咨询服务中心进行维修。**	

故障诊断

请先确认以下事项。如果仍有异常，请立即联络 Panasonic 客户咨询服务中心

出现以下情况时	原　因	修理方法
无法进行按键操作	● 电源插头是否松脱?	**插上电源插头。**
干酵母没有落下	● 干酵母自动放入的时间因菜单和室温等条件不同而有差异。	
	● 酵母容器潮湿或带有静电。	**用拧干的湿抹布擦拭，自然晾干。**
	● 干酵母是否受潮?	**使用新的干酵母。**
葡萄干以及干果无法投入	● 是否将辅料像山形一样堆放?	**请将辅料平铺。**
中途运转停止	**中途断电?** ● 运转中，若出现 10 分钟以上的停电，则会停止运转。	**若是在面团状态下停止，可以再利用。**
	叶片不转了? ● 材料过多或叶片被坚硬材料卡住，造成马达负担过重，则保护装置开始运作，中途就会停止转动。	**请立即断开电源，取出面包容器内的食材废弃后，休息 30 分钟以上后再次按说明书记载方法与食谱记载的食材量进行制作。若按上述操作后，本产品仍然无法正常运转，请联系 Panasonic 客户咨询服务中心进行维修。**
叶片咯哒咯哒响	● 由于在叶片与主轴之间有缝隙。（前端活动 3 cm 左右）	
预约后马上就开始揉面了	● 使用干酵母菜单的吐司面包、果干面包、法国面包、全麦面包、杂粮面包，只有最开始的“揉面”程序是在预约后马上进行。	
正在使用或预约时，发出声音	● 在面团“揉面”或“排气”时，发出以下声音并不是异常现象。 • “吱吱”“啪嗒啪嗒”.....面团搅拌的声音 • “嗡嗡”.....马达运转的声音	
仍然是粉状，无法烘烤	● 是否忘记安装叶片了?	**安装好叶片。（第 SC8 页）**
	● 面包容器内部叶片的安装轴是否太紧无法转动?	**安装了叶片，但叶片的安装轴不转动时，要更换主轴的轴承。** （请与Panasonic客户咨询服务中心联系）
面包容器底部有面团漏出	● 使用过程中，面包容器的排出口会排出少量面团。（为了不妨碍转动，进入到转动部位的面团会被排出）这并不是异常。但请确认叶片安装轴是否处于转动状态。  排出口（4 处） （面包容器的底部）	 安装轴
面包容器的底部变黑	● 面包容器底部可能会因搅拌摩擦而变黑。	请用湿的厨房用纸擦拭。

● 开始使用时，会冒烟、散发出气味，随着继续使用会逐渐消失。这并不影响使用。
● 启动时马达可能不会马上运转，这是正常现象。

清洁保养

● **使用完成后，请尽快洗干净擦干！**（不可在没洗干净或沾有水的状态下放置）
● **请使用柔软的海绵清洗！**（不要使用去污粉、金属刷、海绵的尼龙面、百洁布、不要使用洗碗机清洗）

面包容器・叶片

清除剩余的面团，用水冲洗

① 在面包容器内加入少量热水，放置一会。
　• 叶片难以拆下时，左右转动一下再拔出来。
② 用水清洗面包容器和叶片。
　• 安装轴周围不要残留面团等。面团等残留下来会损伤面包容器的氟素涂层。
③ 用竹签将粘在叶片处和安装轴上的面团清除干净。

● **面团若黏附在安装轴上，易造成叶片脱落，或残留于面包中。**
● 若很脏时，请用厨房专用洗涤剂（中性）清洗。

本体

用拧干的湿抹布擦拭

● 清除掉在库内散落的干酵母以及辅料等。

葡萄干・酵母容器

用拧干的湿抹布擦干净后，自然晾干

● **酵母容器不能用干布擦拭！产生的静电会导致干酵母不易落下。**

上盖

用拧干的湿抹布擦拭

● **湿抹布将黏在酵母容器的干酵母擦掉。**

面包过度膨胀而接触到内盖，可能导致镀层腐蚀，但不会影响面包制作，误食剥落的涂层不会对人体造成影响。面包完成后请尽快用拧干的湿布擦拭内盖。

盖容器盖

取下，用水冲洗

● 打开上盖容器盖至70度角后，再将右侧向上提拉。

中文（简体）

规格

电源		220 V - 230 V ～ 50 Hz	**防止温度过高装置**		温度保险丝
功率	**额定电热功率**	312 W - 340 W	**尺寸（约）**	**宽**	24.6 cm
	额定和面功率	40 W - 45 W		**深**	30.7 cm
				高	31.1 cm
净重（约）		4.0 kg	**电源线长度（约）**		0.9 m
容量	**面粉**	面包最大使用量：250 g；面团最大使用量：280 g；发酵：600 g			
	酵母/葡萄干、坚果等辅料	干酵母最大使用量：3.5 g；葡萄干、坚果等辅料最大使用量：50 g			

Memo

Memo

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