



Panasonic[®]

Operating Instructions
Automatic Bread Maker (Household Use)

使用說明書
自動製麵包機 (家庭用)

Model No. **SD-PT1002**
型號



Warranty Card attached.
保用證另附

Thank you for purchasing Panasonic product.

- Please read these instructions carefully to use the product correctly and safely.
- Please carefully read the “Safety Precautions” and “Important Information” (P. EN4 - EN5) of the instructions before use.
- This product is intended for household use only.
- Please keep the Warranty Card and this Operating Instructions for future use.
- Panasonic will not accept any liability if the appliance is subject to improper use, or failure to comply with these instructions.

Make various delicious breads manually in a simple and convenient way!

Soft and delicious Bread (Instant dry yeast)



Crispy crust and delicious taste **Bread** (P. EN16)



Thin crust **Pain de mie** with less yeast, which keeps the original wheat flavor (P. EN23)



Yudane pain de mie is made by Yudane dough which gives moist and fluffy texture (P. EN24)



Low gluten flour is added into **Chiffon pain de mie** which give extra soft and fluffy texture (P. EN25)



Soft and fine crust **Soft bread** (P. EN26)



60 minutes bread is sweet and can be finished in 60 minutes. (P. EN28)



Add in rice to make a high water content and soft **Rice bread** (P. EN29)



French rice bread is fat free and with crispy crust (P. EN30)



Crispy crust and original flour aroma **French bread** (P. EN30)



Slightly hard crust, fragrant, healthy and nutritious **Whole wheat bread** (P. EN31)



Crispy, rich cream and egg **Brioche** (P. EN34)



Marble bread with marble patterns in various colors can be easily made (P. EN35)



Two-layered bread with a crispy cookie crust **Pineapple bread** (P. EN36)



Red bean bread with agreeably sweet, with red bean paste added (P. EN38)



Half bread is smaller than usual which can be finished by small family (P. EN39)

Various taste dedicated Dough dough, pizza dough making



Rolls (P. EN58)



Croissant (P. EN59)



Bagel (P. EN60)



Yogurt bread (P. EN60)



Pizza (P. EN61)



Focaccia (P. EN61)



Crispy pizza (P. EN62)

Easy dough due to time constraint

- Naan (P. EN62)
- Tortilla (P. EN62)
- Red bean bun (P. EN62)

Others



Dumpling skin dough (P. EN63)



Udon / Pasta dough (P. EN64)



Quick and easy Scone (P. EN66)



Cake (P. EN68)



Various vegetable can be added into the **vegetable cake** and served as dessert (P. EN70)



Jam (P. EN74)



Compote (P. EN76)



Red bean (P. EN78)



Mochi (P. EN80)



Meat floss (P. EN82)

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Speed up the whole baking progress **Rapid bread** (P. EN27)



Popular **Hokkaido bread**, beautifully textured and radiating milky aroma (P. EN32)



High water content, soft and chewy **Rice flour bread** (P. EN40)



Natural yeast bread with unique flavor, made with natural yeast (P. EN52)



Chocolate (P. EN73)

Before use

Basic ingredients and preparations

Bread

Dough

Others

After use

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 appliance 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 damage.

■ 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, burn or injury.

-  ● **Do not disassemble, repair or modify this appliance.**
 - ➔ Please consult a Panasonic customer service center on repairs.
- **Do not damage the power cord or power plug.**

Following actions are strictly prohibited.
Modifying or placing near heating element, bending, twisting, pulling along, pulling over sharp edges, putting heavy objects on top, bundling the power cord and carrying the appliance by the power cord.
- **Do not use the appliance if the power cord or power plug is damaged or the power plug is loosely connected to the outlet.**
 - ➔ If the power cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid hazards.
- **Do not plug or unplug the power plug with wet hands.**
- **Do not immerse the appliance in water, or splash it with water and / or any liquid.**
- **Do not let the power cord hang over the edge of table or worktop, or touch hot surfaces.**
- **Do not allow infants and children to play with packaging material. (It may cause suffocation.)**
- **Do not touch, block or cover the steam vents during use.**
 - Especially pay attention to children.
- **For handling the lithium battery, do not charge, heat, throw it into the fire or make a short circuit.**
- **Do not mix the lithium battery with other metals and batteries.**
-  ● **This appliance is not intended for use by persons (including children) 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 by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.**
- **Always keep the infants and children away from the appliance including power cord.**
- **The lithium battery is installed in this appliance, keep lithium battery out of sight and reach of children.**
 - ➔ Consult your doctor immediately if it is swallowed accidentally.
- **Put clear packing or electrical tape on both sides of used lithium battery for handling.**
- **Make sure the voltage indicated on the label of the appliance is the same as your local supply. Also avoid plugging other devices into the same outlet to prevent electric overheating. However, if you are connecting a number of power plugs, make sure the total wattage does not exceed the rated wattage of the outlet.**
- **Insert the power plug firmly.**
- **Dust off the power plug regularly.**
 - ➔ Unplug the power plug, and wipe with a dry cloth.
- **Discontinue using the appliance immediately and unplug in the unlikely event that this appliance stops working properly.**

for abnormal occurrences or breaking down

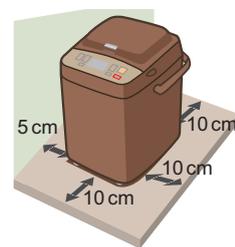
 - The power plug and the power cord become abnormally hot.
 - The power cord is damaged or the appliance power fails.
 - The main unit is deformed, has visible damage or is abnormally hot.
 - The appliance makes abnormal turning noise during use.
 - There is unpleasant smell.
 - There is another abnormality or failure.
 - ➔ Unplug the appliance immediately and contact to the service center for the check or the repair.



CAUTION

To avoid risk of electric shock, fire, burn, injury or property damage.

- Do not touch the hot area such as the bread pan, inside of main 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 burn, 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 electrical appliances such as a refrigerator, on carpet or tablecloths, or on non-heat-resistant surface etc.
 - Places where it may be splashed with water or near a heat source.
 - Near any open water sources such as sinks, or the like.
- Do not use the appliance near wall, furniture, or in enclosed spaces such as built-in cupboard.
 - ▶ Position the appliance on a firm, dry, clean flat heatproof workshop at least 10 cm from the edge of workshop, and at least 5 cm from adjacent wall 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 use an external timer etc.
 - This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Unplug the power plug from the outlet when the appliance is not in use.
- Make sure to hold the power plug when unplugging it. Never pull on the power cord.
- Before handling, moving, and cleaning, unplug the appliance and allow it to cool down.

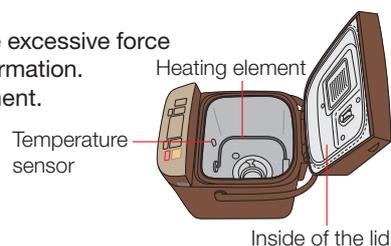


Before use

Safety Precautions / Important Information

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 clean the heating element.
- Do not drop the appliance to avoid damaging it.
- Do not store any ingredients or bread in the bread pan.
- Make sure to use an appropriate blade for the menu. Using incorrect blade may occur damaging to a non-stick coating on the blade or bread pan.
- Make sure the lithium battery is properly installed.
- Make sure to clean the appliance after every use.



This symbol on the products indicates “Hot surface and should not be touched without caution”.

Parts Names and Accessories Main unit

■ Please clean the bread pan, blades and accessories before initial use (P. EN84)

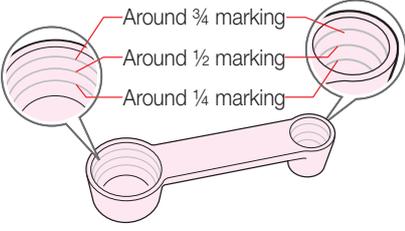


-  ● Bread blade (P. EN16)
-  ● Blade for noodles and mochi (P. EN64, EN80)
-  ● Blade for meat floss (P. EN82)

Accessories (1 piece each)

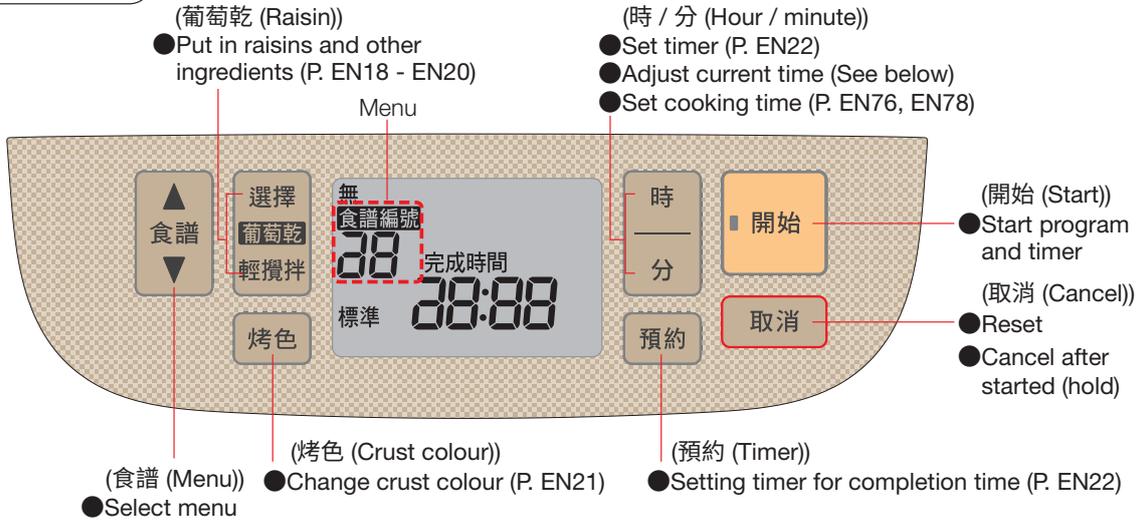


● Natural yeast culture vessel (Attached with lid P. EN55)



● Measuring spoon
"1 tbsp" indicates "1 tablespoon" for ingredients on this instructions.

Control panel (The LCD display will disappear when the power plug is unplugged.)



Current time (clock displays) adjustment

- Pull out the insulating film in advance (P. EN6)
- The time is displayed in the 24 hour system.

① Plug in

* You cannot adjust time if it is not plugged in.

② Press 時 (H) or 分 (M) (time display flashes)



● Release fingers when a beep sound is heard.

③ Adjust time

* Adjust time when flashing (e.g. adjust the time to 3:30 p.m.)



● Completed when flashing stops.

④ Pull out the power plug

* Time adjustment cannot be completed if you pull out the power plug before the flicker stops.

Replace lithium battery

* Use the lithium battery to enable the bread maker to memorize current time and previous settings.

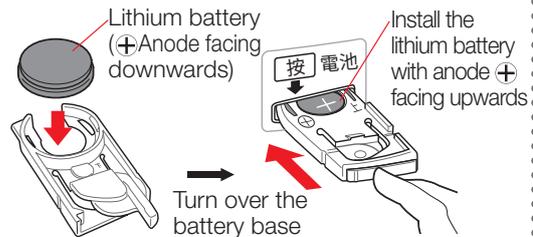
① Take out the battery base



② Secure the battery with left hand by holding the base in front. Take out the battery.



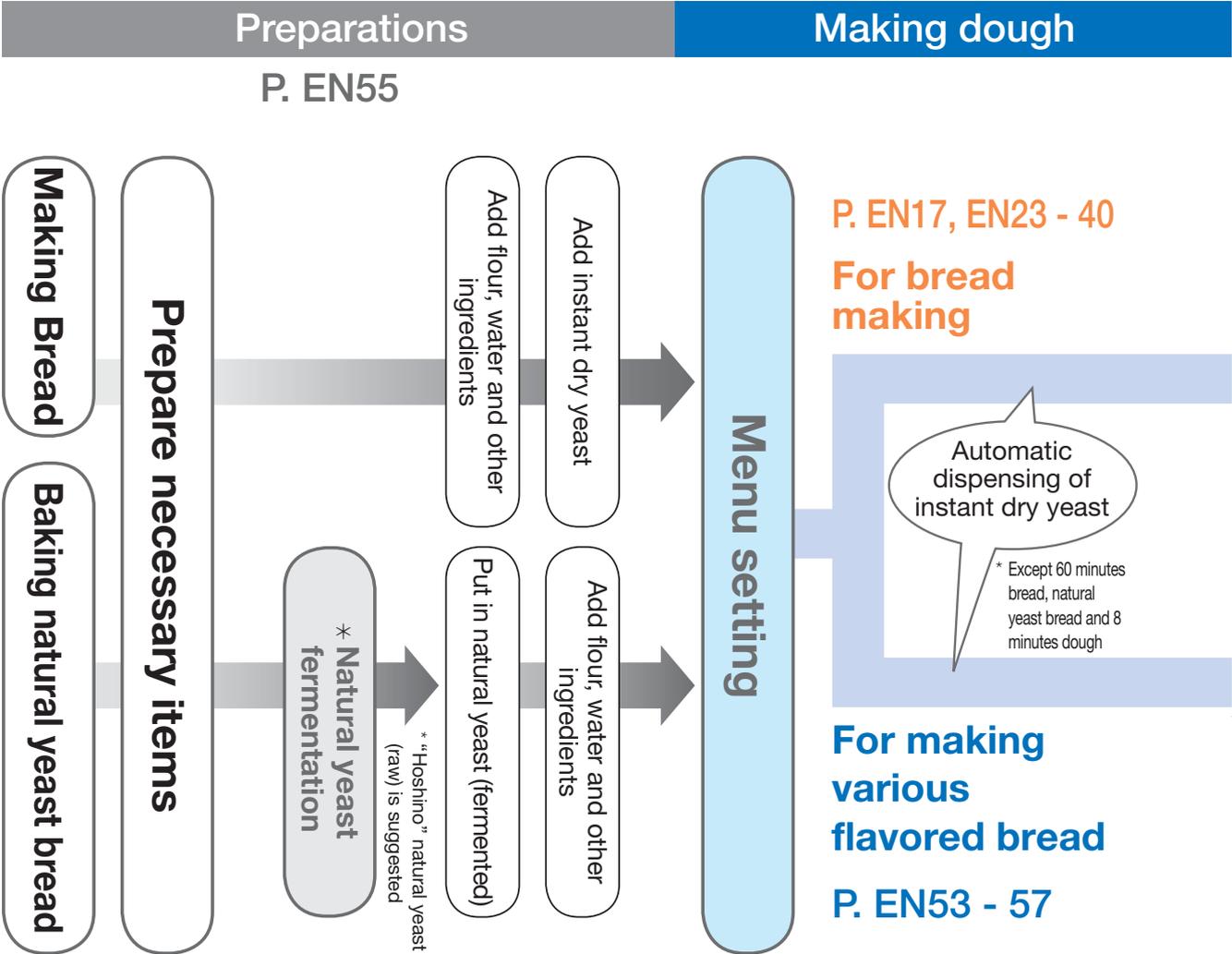
③ Turn the battery base upside down and install the battery. Install the battery base back in the main unit.



* Please confirm that the battery does not drop down.

* Baking can be started even if the lithium battery is not installed.

Procedures and key points of bread-making



Prepare following items by yourself.

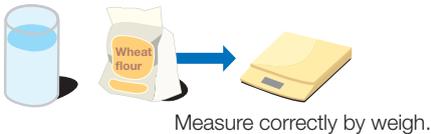
- Oven gloves 
- Scale (Unit: 1 g below) 

Key points of making good bread!



Measuring water and flour by “weight” is essential!

Must be weighted by a scale. Using digital scale is recommended.

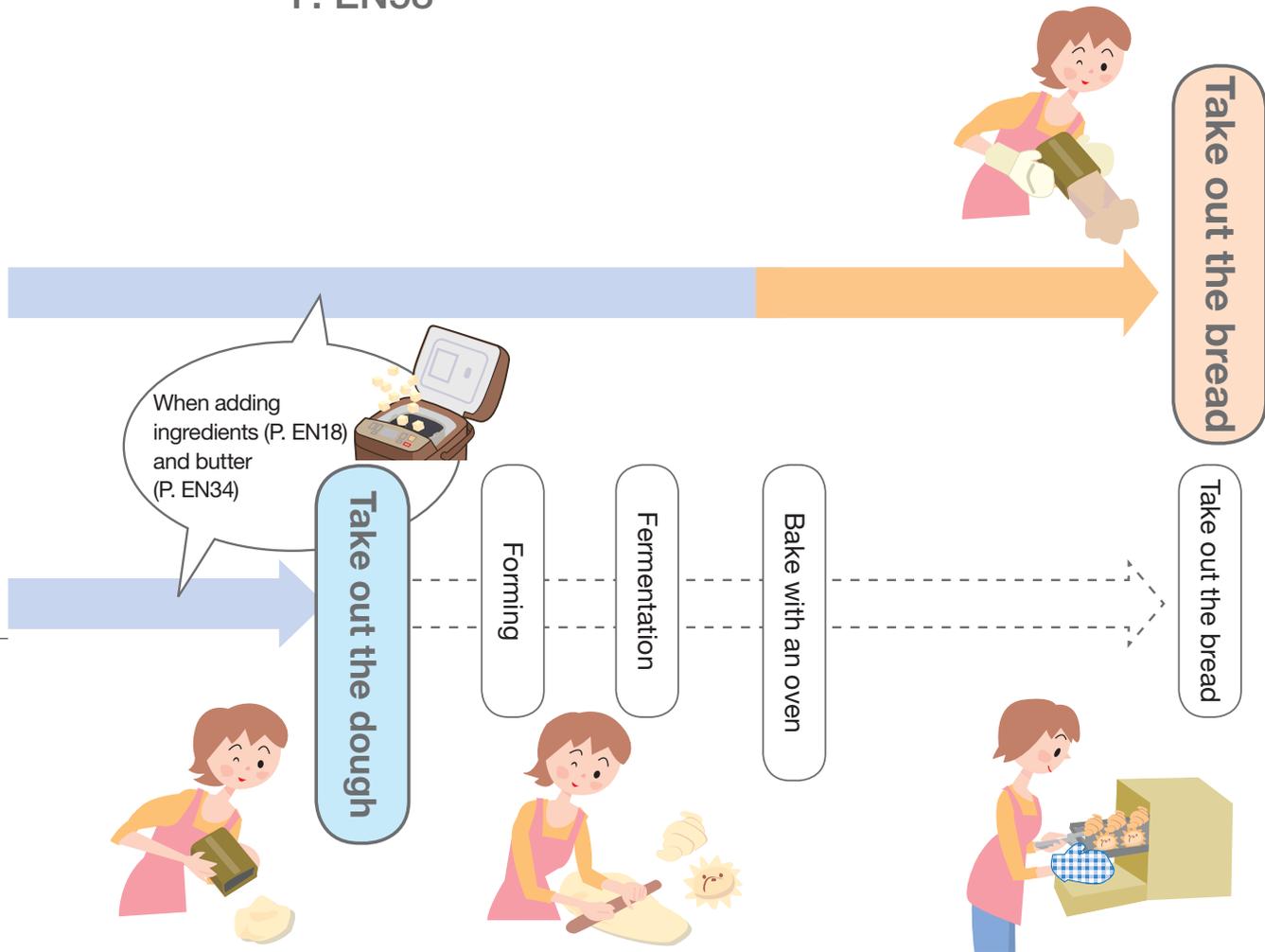


Baking

P. EN58

Basic ingredients and preparations

Procedures and key points of bread-making



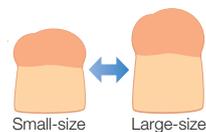
Refrigerate water beforehand when the room temperature is high or during the summer.

Water substantially affects rising conditions. The temperature of ingredients will rise when it is summer or the room temperature is over 25 °C. Therefore, please add ice cubes in water to bring temperature down to 5 °C. (Use it after the ice cubes are taken out.)



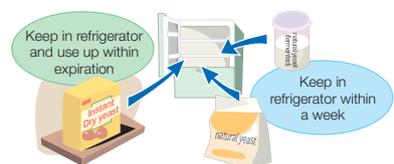
Homemade bread may vary in rising degree and shape.

Bread-making process is highly vulnerable to temperature, humidity, ingredients and setting time. When the above factors change slightly, shape and rising condition will change accordingly, even if the same baking method is applied. (P. EN90, P. EN91)



The freshness of ingredients is critical. Is it properly kept?

Yeast for bread fermentation and rising (P. EN12) is perishable like fish and meat. Therefore, instant dry yeast (raw) and natural yeast (fermented) must be kept in the refrigerator (natural yeast (fermented) must be used within one week). Remember to seal instant dry yeast when storing it. Don't forget to seal the lid during fermentation.



List of bread types and baking options

Menu number (Reference page)	Menu	Available functions Raisins Gentle stir Crust colour Timer	Time required *G (approx.)	Bread-making process of breadmaker
1 (P. EN16)	Bread	● ● ● ●	4 hr	1 ^{*A} 2 ^{*B} 2 1 3 4
2 (P. EN23)	Pain de mie	● ● ● ●	4 hr 50 min	1 ^{*A} 2 ^{*B} 2 1 3 4
3 (P. EN24)	Yudane pain de mie	● ● — ●	5 hr	1 ^{*A} 2 ^{*B} 2 1 3 4
4 (P. EN25)	Chiffon pain de mie	● ● — ●	5 hr	1 ^{*A} 2 ^{*B} 2 1 3 4
5 (P. EN26)	Soft bread	● ● ● ●	4 hr 20 min	2 ^{*B} 1 2 1 2 1 3 4
6 (P. EN27)	Rapid bread	● ● ● —	1 hr 55 min	1 2 1 3 4
7 (P. EN28)	60 minutes bread	— — — —	1 hr	1 3 4
8 (P. EN29)	Rice bread	● ● ● ●	4 hr	1 ^{*A} 2 ^{*B} 2 1 3 4
9 (P. EN30)	French rice bread	● ● — ●	4 hr 40 min	1 ^{*A} 2 ^{*B} 2 1 3 4
10 (P. EN30)	French bread	● ● — ●	5 hr	1 ^{*A} 2 ^{*B} 2 1 3 4
11 (P. EN31)	Whole wheat bread	● ● — ●	5 hr	1 ^{*A} 2 ^{*B} 2 1 3 4
12 (P. EN32)	Hokkaido bread	— — — —	4 hr	1 2 1 5 1 3 4
13 (P. EN34)	Brioche	● ● ● —	3 hr 15 min	1 3 8 1 3 4
14 (P. EN35)	Marble bread	— — — —	4 hr	1 2 1 1 3 4
15 (P. EN36)	Pineapple bread	● — — —	2 hr 15 min	1 2 1 1 3 5 3 4
16 (P. EN38)	Red bean bread	● — — —	2 hr 15 min	1 2 1 1 3 1 2 3 4
17 (P. EN39)	Half bread	— — — ●	3 hr 35 min	1 ^{*A} 2 ^{*B} 2 1 3 4
18 (P. EN40)	Rice flour bread	● — ● ●	2 hr 30 min	2 ^{*B} 2 1 3 4
19 (P. EN52)	Natural yeast bread	● ● ● ●	7 hr (+ 24 hr *E)	2 ^{*B} 1 3 1 3 4
20 (P. EN56)	Bread dough	● ● — —	1 hr	1 2 ^{*D} 1 3

● Put in the custard crust manually in 64 (or 84 or 89) minutes after the program is started.

● Manually add butters 35 minutes later (or 45 minutes)

● Manually add ingredients for the marble bread 69 - 94 minutes later.

● Manually add cookie dough 55 minutes later.

● Manually add red bean 55 minutes later.

- ▼ Time for adding yeast powder to the dough.
- ▼ Time for adding raisins and other ingredients. 攪拌 (Stir) is displayed.

Menu number (Reference page)	Menu	Available functions Raisins Gentle stir Crust colour Timer	Time required *G (approx.)	Bread-making process of breadmaker
21 (P. EN54)	Natural yeast bread dough	● ● — —	4 hr (+ 24 hr *E)	1 3 1 3
22 (P. EN55)	Natural yeast fermentation	— — — —	24 hr	3
23 (P. EN57)	8 minutes dough	— — — —	8 min	1 ● Add all the ingredients into the bread pan.
24 (P. EN56)	Pizza dough	— — — —	45 min	1 3 1 3
25 (P. EN63)	Dumpling skin dough	— — — —	15 min	1
26 (P. EN64)	Udon / Pasta dough	— — — —	15 min	1
27 (P. EN66)	Scone	— — ● —	54 min	1 6 1 9 2 4 4 ● Manually clean remaining flour 2 minutes after start up. And then shape dough surface in another minute later.
28 (P. EN68)	Cake	— — ● —	1 hr 30 min	1 6 1 2 4 4 ● Manually clean remaining flour 12 minutes after start up.
29 (P. EN70)	Vegetable Cake	— — — —	55 min	4 4
30 (P. EN74)	Chocolate	— — — —	17 min	7 7
31 (P. EN76)	Jam	— — — —	1 hr 30 min - 2 hr 30 min	4 4 ● Set timer according to the menu
32 (P. EN78)	Compote	— — — —	1 - 2 hr	4 4 ● Set timer according to the menu
33 (P. EN73)	Red bean	— — — —	1 hr	1
34 (P. EN80)	Mochi	— — — —	1 hr (+ 30 min *F)	4 10 1 ● Open the lid manually 50 minutes after start up (or 55 minutes later)
35 (P. EN82)	Meat floss	— — — —	1 hr 20 min - 2 hr	4 6 4 4 ● Scrape off the meat manually 10 minutes after start up.

Basic ingredients and preparations

List of bread types and baking options

- * A Upon setting timer, "kneading" is performed after setting timer and the main unit will stay in standby mode.
- * B Upon setting timer, standby mode is maintained before the next process starts. Standby period of 11 hours at the maximum.
- * C This process may be skipped sometimes.
- * D May be omitted; continuous "kneading" may take place.
- * E It takes 24 hours to make natural yeast (fermented).
- * F Wash the glutinous rice, and then drain the rice on a sieve for 30 minutes.
- * G Required time and time for adding yeasts depend on the room temperature, crust colour and other conditions.

- | | | |
|--|--------------------------------------|-------------------------------|
| 1. Kneading Blade rotation and dough mixing (audible) * It may occur that the mixing up function does not work for a maximum of 12 minutes. | 5. Adding cookie dough | 9. Shape dough surface |
| 2. Rest Mix flours with water (Basically in standby mode) | 6. Scrape off the ingredients | 10. Open the lid |
| 3. Fermentation Temperature adjustment and dough fermentation (Almost in standby mode) | 7. Additional mixing | 11. Adding ingredients |
| 4. Baking Baking dough or cooking | 8. Adding butters | 12. Manual operation |

● Abbreviations used in this instructions: min = minute (s); hr = hour (s); approx. = approximate.

Bread-making ingredients

It is extremely important to use the correct measure of ingredients for best results. You may add your favorite ingredients to make flavored bread.

Flour

(High-gluten flour, Low-gluten flour)



Effects

Mixed with water, the protein will be combined to form gluten.

Key points

- Flour sifting is not necessary.
- The rising may vary due to different protein contents.
- Use the ingredient which is produced recently.
- Keep in a cool and dry place.
- Be sure to use a scale to measure it in "weight".



For making bread

Generally, use high-gluten flour which has high protein content (12% - 15%). Non bread flour has an unobvious rising effect. It will result in harder bread. Furthermore, self-raising flour has no rising effect.

* See the ingredients list on the flour package.

Salt

Effects

It gives flavor to bread and makes bread chewy. It can also avoid bacterial breeding.



Egg

Effects

Improve bread taste, smell and crust colour. It can also improve the elasticity of the bread.

Baking powder

Use for making scones, cakes and vegetable cakes.

* Even adding it into the bread and soft bread would not rise well.

Fats and oils

(Butter, unsalted butter, margarine and shortening)



Effects

It makes the bread texture fine, soft and moist.

- Applicable in solid form, unnecessary to be softened.
- * Unsalted butter is recommended.

Bread yeasts

Effects

Sugar is used as the source of nutrition to create carbon dioxide that makes the dough rise.



Bread texture

The dough rises with the carbon dioxide trapped inside.

Key points

- The yeast is alive. Freshness of yeast can affect the rising and fermenting conditions of dough. Therefore, please use yeast within the expiry date and be sure to seal it well and keep it in a refrigerator.
- If instant dry yeast gets wet, its fermentation ability will be reduced.

Dairy products

(Milk powder, milk)



Effects

Improve bread taste, smell and crust conditions.

Prevent bread from hardening.

Key points

- Reduce the same quantity of water if milk is used.
- Use skimmed milk powder or whole milk powder with natural nutritional content.

Instant Dry yeast

In order to make a soft and delicious bread, it is better to use instant dry yeast that does not require advance fermentation.



* Do not use fresh yeast or baking powder.

- Instant dry yeast rather than active dry yeast is recommended.

Sugar

(Granulated sugar, brown) sugar and honey



Effects

Sugar is the nutrition for bread yeast which can speed up the fermentation. It can also improve taste, smell and the crust of bread.

- Big sugar particles should be pulverized.
- Do not use rock sugar and other crystal sugar.

Key points

- Increase the amount of sugar to darken the crust; decrease the amount to lighten the crust.
- Do not use low-calorie sugar substitute.

Water

Effects

Gluten is produced by kneading after mixing water and flour.

Key points

- Cold water is used for the following recipes (approx. 5 °C: almost the temperature of icy water)

- Rapid bread
- Brioche
- French rice bread
- Other menus with temperature is above 25 °C
- French bread
- Pineapple bread
- Red bean bread
- Whole wheat bread
- Yudane pain de mie

For making bread

- Please use the water from water dispenser.
- Alkaline or distilled water is not applicable for making bread.

Natural yeast (Raw)

Natural yeast made by natural food is used to make natural yeast bread which has a unique texture. Natural yeast (fermented) can be made through "Cultivating natural yeast fermentation" (P. EN55)

- Natural yeast of "Hoshino" brand is recommended by their stable fermentation.

Tips on Hoshino Natural Yeast:

Precautions on the use of Hoshio Natural yeast:

- Sterilize any container or tools to be in contact with natural yeast and leave it to dry before use.
- Irritating smell or abnormal colour serves as a sign of food contamination. Discard ingredients once observed.
- Natural yeast (fermented) which is unfavorably stored may cause deteriorated bread quality.

One-time dosage natural yeast (fermented) can be prepared through the instructions below.

Operating instructions (P. EN55)



Rice flour

(Contain gluten or not)

Key points

Rice flour does not contain the proteins necessary for dough rising. Therefore, it is impossible to make breads if only rice flour is added.

It is important to use different flour according to the various menu.



- * As rice flour bread contains wheat (gluten), it is not recommended for people who are allergic to wheat.
- * Be sure to pay attention to the ingredients, cleaning methods, and maintenance. Use after consulting your doctor.

* About gluten

The substances resulted from combinations of protein in flour and water. Bread-making yeast generates carbon dioxide to inspire the extension of the dough, hence finally generates the textures of the bread.

Tips

Pay attention to the following to avoid damaging the fluorine coating of the bread pan and blade.

- Adding hard ingredients may cause the fluorine coating peeling off.
- Before adding dried fruits and nuts, cut them into small pieces less than 5 mm.
- For large crystalline particles such as raw sugars and sea salts, melt them in room temperature water before use. Deduct the solution amount from the original water amount for making bread.
- Insufficient water may lead to dough hardening, thus damaging the coating during dough kneading.
- Be sure to put ingredients into the bread pan in the following order: flour → other ingredients → water.
- Do not use hard items such as knives, forks and chopsticks to take out the bread.
- Always check whether the bread blade is attached in the bread (at the bottom) before cutting the bread to avoid damaging the bread blade.
- Do not clean the bread pan or blade with metal brush, scourer, nylon face of a sponge or sponges wrapped in nylon net. Please wipe with a soft sponge.

* Bread pan and bread blade are consumptive parts. Peeling off of coating is normal after prolonged usage. Eating the peeled-off fluorine coating does not affect health.

Bread-making ingredients (Continued)

Basic weight of each spoon (level off with supplied measuring spoon)

	Tablespoon	Teaspoon
Granulated sugar	Approx. 12 g	Approx. 4 g
Milk powder	Approx. 6 g	Approx. 2 g
Salt	—	Approx. 5 g
Instant Dry yeast	—	Approx. 2.8 g
Natural yeast (raw)	Approx. 10 g	—
Natural yeast (fermented)	Approx. 12.5 g	—

In case of changes of recipe and type of ingredients

Adjust according to personal preference based on the following quantities.

Ingredients	To increase	To decrease
Butter	May be increased by 150% (except for brioche)	May be decreased by 50%
Granulated sugar	May be increased by 100%	May be decreased by 50%
Milk powder	May be increased by 100%	May be exempted
Salt	—	May be exempted May be reduced by 50% for rice flour bread and natural yeast bread

- Increasing the amount of sugar will darken the crust. Decreasing the amount will lighten the crust and reduce the height.
- Bread will be less chewy without salt. Enzymatic activity of natural yeast is strong, while salt can control it. Enzymes will be over-activated without salt. Thus, the bread cannot form properly with gluten broken.
- Margarine can be used to substitute butter, honey can substitute sugar and milk can substitute milk powder. (P. EN12)
 - Honey shall not exceed 25 g
 - One tablespoon of milk powder is equivalent to 70 g (Approx. 70 mL) milk.

In case of adding eggs or milk

Reduce the water in the same quantity of eggs or milk.

- Egg (1 at most)
- Milk (half of water amount at most)

- Put egg and other ingredients into the cup and then add water for measurement.
- Do not use timer. (Eggs or milk go rotten quickly if your room temperature is high.)



Ingredients preparations



The ingredients and the amount are introduced based on the basic bread (P. EN16).

You may also add your favorite ingredients in addition to the basic ingredients in order to make various flavored bread.

- Crust colour and height of fermentation pile vary with the ingredients.

Put the ingredients in the bread pan at the beginning.

Basic ingredients



Add your favorite ingredients



Basic ingredients and preparations

Vegetable

Approx. 15 - 20% of flour weight (Standard: 50 g)
 e.g. · Carrot → grated
 · Pumpkin → boil until softened, mashed into pieces and cooled
 · Spinach → boil, cut into pieces and cooled

Cereals

Approx. 10 - 20% of flour weight (Standard: 30 g)
 e.g. · Rice flour · Oat meal
 · Glutinous rice flour
 · Rye
 · Whole wheat flour
 · Beans powder
 · Sesame

Juice

Cannot exceed the amount of water
 e.g. · Orange juice
 · Apple juice
 · Tomato and other 100% fruit juice
 → Keep in a refrigerator in advance

Bread-making ingredients / Ingredients preparations

Flour quantity

Remain the same

Decrease the weight of cereals

e.g. { Rye 30 g (12% of 250 g)
 High-gluten flour 220 g

Remain the same

Water quantity

Deduct 80% of vegetable weight
 e.g. { Cooked pumpkin 50 g
 Water 150 g (mL)
 [190 g (mL) - 80% of 50 g (mL)]

Remain the same

Decrease the amount of juice

e.g. { Orange juice 100 g (Approx. 100 mL)
 Water 90 g (mL)
 [190 g (mL) - 100 g (mL)]

● Do not use timer function.

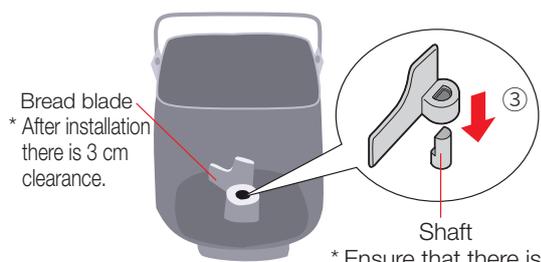
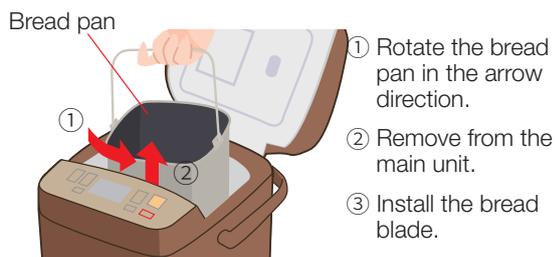
● Do not use timer function.

Baking basic bread

Add the ingredients



1 Remove the bread pan and Set the bread blade



* Ensure that there is no dough or others around shaft.

Bread

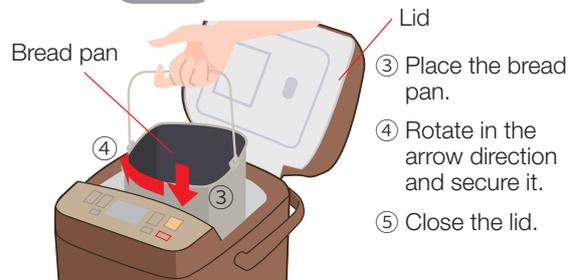
High-gluten flour	250 g
Butter	10 g
Granulated sugar	18 g (1½ tbsp)
Milk powder	6 g (1 tbsp)
Salt	5 g (1 tsp)
Water*	190 g (mL)
Instant dry yeast	2.8 g (1 tsp)

* Use 5 °C cold water and reduce the amount of water by 10 g (mL) if the room temperature is above 25 °C.

2 Add the ingredients other than the instant dry yeasts in the bread pan high-gluten flour, water and other ingredients



- Stack up high-gluten flour and other ingredients (except instant dry yeast) and add them into the pan.
- Add water along the periphery.



* The handle of bread pan will stop midway. (To make it convenient for taking out the bread pan.) There is no need to lower it down to the bottom.

3 Add instant dry yeast into the yeast dispenser



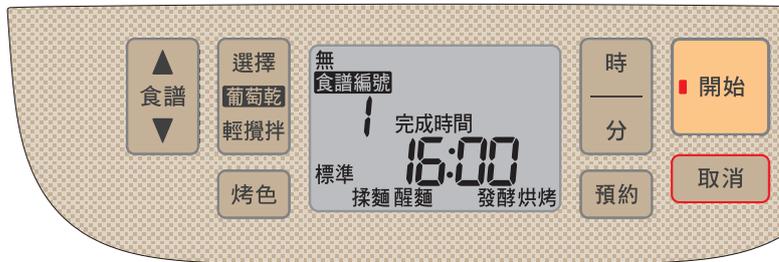
Dispenser lid
Please dry the water, if any.

Yeast dispenser
(If the yeast dispenser becomes wet, please use tissue to dry it.)

* Static electricity will be generated by wiping, and thus the instant dry yeast may stick onto the dispenser walls.

Time required: approx. 4 hr

Setting



Take out

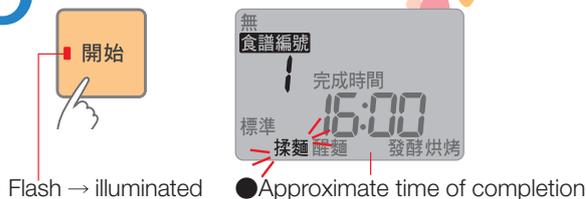


4 Select menu '1'



- To select other types of bread → 食譜 (P. EN23)
- To add raisins and other ingredients → 選擇 葡萄乾 輕攪拌 (P. EN18) (P. EN20)
- To select crust colour → 烤色 (P. EN21)
- To set timer for completion time → 預約 (P. EN22)

5 Press 開始 (Start)



- Do not open the lid after it is started. Otherwise the instant dry yeast will spill out. However, the instant dry yeast has been added during manual addition of ingredients (P. EN19). Therefore, you may open the lid.
- Sound will be heard while the instant dry yeast is falling through the yeast dispenser.

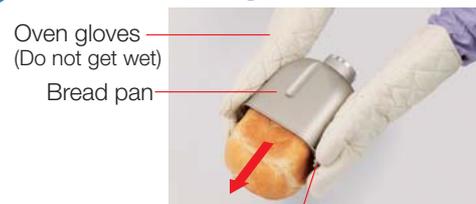
6 Baking completes (Beep sound) Turn off the power

- ① Press 取消 (Cancel)
- ② Pull out the power plug.

7 Take out the bread pan and put it on a table with a towlette under it. When handling the bread pan, be sure to wear thick oven gloves. Cool down (approx. 2 minutes)

- * Pay attention to the rest place of the bread pan. (The bread pan is really hot.)
- * The bread will deform or shrink, if it is left inside the machine for a while.

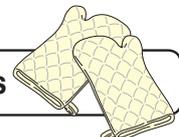
8 Remove the bread immediately



- Hold the handle and shake it forcefully several times
- * Do not use a knife, a fork or chopsticks to take it out. (It will scratch the fluorine coating.)
- * Please don't touch the bottom of bread pan. (Bread blade rotation may damage bread shape.)
- Make sure the bread blade is in the bread pan after bread is taken out, it may stay inside of the bottom of bread. The bread blade will be damaged if you cut the bread before removing it.



Be sure to use oven gloves



Bread

Baking basic bread

Convenient functions Raisin

葡萄乾 (Raisin) for making bread that contains your favorite ingredients

You can add additional ingredients as you like.

When adding additional ingredients, you can choose Automatic adding (when the LCD displays 有 (Yes)), or Manual adding (when the LCD displays 有♪ (Yes♪)).

- Your favorite additional ingredients, like raisins and walnuts, can be placed in the raisin nut dispenser for automatic adding.
- For cheese, chocolates and other ingredients (P. EN19) that cannot be automatically added, add them manually when you hear the beep sound from the buzzer.
- To retain the shape of additional ingredients, select 輕攪拌 (Gentle stir). (P. EN20)

Please follow the ratio and amount of ingredients of various recipes. Otherwise, the ingredients may fly out from the bread pan, then be burned by heating element to generate unpleasant smell or smoke.

Automatically added (completed by the automatic bread maker)

Preparations Put your favorite ingredients into the raisin nut dispenser.

The total weight in the dispenser should not exceed 100 g



① Press 葡萄乾:選擇 (Raisin: Select), Select 有 (Yes) (make it flash)



■ To select gentle stir → 葡萄乾 輕攪拌 (P. EN20)

② Press 開始 (Start)



(Ingredients are added automatically)

* "Kneading" temporarily stops.

- A small quantity of ingredients will cling to the walls of the raisin nut dispenser sometimes.
- The sugar coated fruits may not be added because the sugar may melt and stick onto the dispenser when the weather is hot or when using timer function.

Ingredients that can be automatically added Dry ingredients and ingredients that hardly melt

Dried fruits
(Not over 100 g)

Raisin, plum, orange peel, etc

➔ Cut into small cubes less than 5 mm.

Nuts
(Not over 100 g)

Cashew, walnut and others

➔ Cut into small cubes less than 5 mm.

No need to bake in advance.

Green peas*
(Not over 100 g)

➔ Sop up water

Olive*
(Not over 100 g)

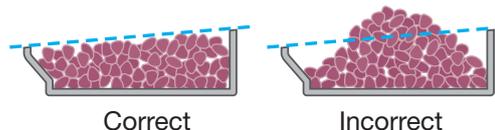
➔ Core and cut it into ¼ and sop up the water.

Ham, bacon and sausage*
(Not over 100 g)

➔ Cut it into cubes of 10 mm wide.

* Do not add ingredients if the timer function is used. (It goes rotten easily particularly in summer.)

■ Place the additional ingredients evenly to the raisin nut dispenser.

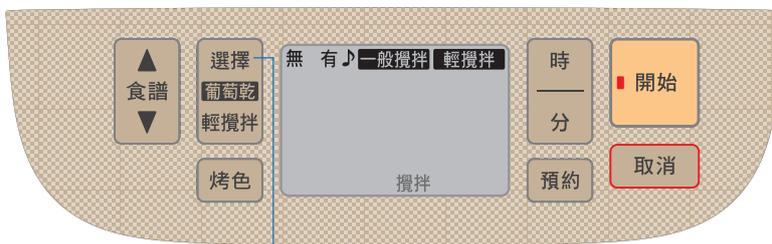


- If pile the ingredients, it may not be dispensed properly.
- The above quantity may not be possible depending on the type and condition of ingredients.

After selecting function and menu...



Set the convenient functions before startup!



● To add raisins and other ingredients

Please manually add ingredients that cannot be added automatically.

Manually add when you hear beep sounds (♪)

Adding into the bread pan by hands (stick onto walls of dispenser, hard to fall)

-Moist / viscous / soluble ingredients-

1 Press 葡萄乾:選擇 (Raisin: Select), and select 有♪ (Yes♪) (make it flash)



■ To select gentle stir → 葡萄乾:輕攪拌 (P. EN20)

2 Start



● The time until adding additional ingredients is displayed.

3 After hearing beep sounds

Open the lid

● Raisin nut dispenser flap will always remain open.



4 Add ingredients into the bread pan, then close the lid

Within 3 minutes



5 Restart

● Even without pressing 開始 (start) the beeper will sound after 3 minutes and the main unit will restart.



Macerated fruits, onions and other chopped vegetables



Cheese, chocolate, etc



* Sesames and other small ingredients ought to be added in the bread pan before beginning. (Not over approx. 20% of flour weights)

- If you add too much ingredients, it effects the bread rising.
- Some ingredients may not keep their original shapes.

Proper time for adding ingredients when making stuffed breads ...

The time when beep sounds are heard varies with recipe and room temperature.

- Bread: after approx. 1 hr - 1 hr 30 min
- Pain de mie: after approx. 1 hr 5 min - 1 hr 45 min
- Yudane Pain de mie: after approx. 1 hr 10 min - 1 hr 45 min
- Chiffon Pain de mie: after approx. 1 hr 20 min - 1 hr 50 min
- Soft: after approx. 1 hr 55 min - 2 hr 15 min
- Rapid: after approx. 30 min - 35 min
- Rice: after approx. 1 hr 5 min - 1 hr 35 min
- French rice: after approx. 50 min - 1 hr 20 min
- French: after approx. 40 min - 1 hr 25 min
- Whole wheat: after approx. 1 hr 35 min - 2 hr 50 min
- Brioche: after approx. 1 hr - 1 hr 10 min
- Pineapple: after approx. 35 min - 40 min
- Rice flour: after approx. 45 min - 1 hr
- Natural yeast bread: after approx. 3 hr 30 min - 3 hr 35 min
- Bread dough: after approx. 20 min - 35 min
- Natural yeast bread dough: after approx. 3 hr 30 min - 3 hr 35 min

Bread

Convenient functions (Raisin)

Convenient functions Gentle stir

After selecting function and menu...



Set the convenient functions before startup!



● To gentle stir the ingredients

■ First, refer to 葡萄乾 (Raisin) on Pages EN18 - EN19.

輕攪拌 (Gentle stir) - To Keep some shape of ingredients -

① Press 葡萄乾:選擇 (Raisin: select), select 有 (Yes) or 有♪ (Yes♪),

Press 葡萄乾：選擇 (Raisin: Stir) and then select 輕攪拌 (Gentle stir)



● Each time you press the 葡萄乾：攪拌 (Raisin: Stir), it toggles between 一般攪拌 (Stir) and 輕攪拌 (Gentle stir).

② Start



● You can set the options of 輕攪拌 (Gentle stir).
➔ (P. EN10 - EN11)

* When using 輕攪拌 (Gentle stir),

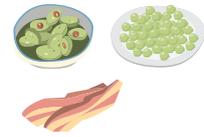
- Add another 10 g (mL) water. (Except for Brioche)
- Freeze the chocolate first.

Ingredients suitable for 輕攪拌 (Gentle stir)

Soft and easily distorted ingredients

Auto input... “有 (Yes)”

Olive, green peas,
ham, bacon and
sausage



Manual input... “有♪ (Yes♪)”

Cheese
Chocolate
Heated vegetables
(sweet potato, potato, pumpkin, etc.)
Poached beans, dried tomato, etc.



● Some ingredients may not be able to keep their forms.

Pay attention to use following additional ingredients.

● Addition of hard ingredients may damage the fluorine coatings inside the bread pan. Please use it carefully.

* Accidentally eating the fluorine coating will not harm your health.



- Cereal
- Fruit oatmeal
- Sugar-coated nut

- Maple sugar cube
- Pearl sugar
- Sugar cubes and others

● The dough won't rise if any fresh fruits with a rich content of protein-catabolic enzyme is added.

- Melon
- Kiwi fruit

- Fig
- Mango

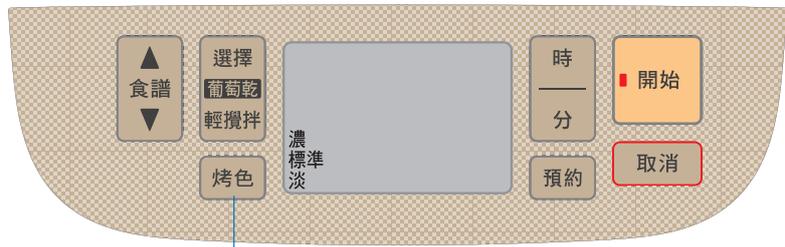
- Pineapple
- Papaya and others

Crust colour

After selecting function and menu...



Set the convenient functions before startup!

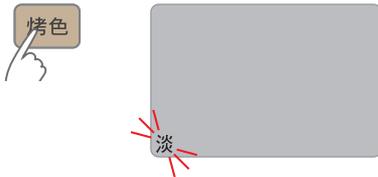


● To change the crust colour

Bake your favorite 烤色 (Crust colour)

You can set the crust colour as 淡 (light), 標準 (standard) or 濃 (dark).

① Press 烤色 (Crust colour) to select your favorite crust colour



② Start



- You can set options of 烤色 (Crust colour).
➔ (P. EN10 - EN11)
- The more sugar added, the darker the bread crust will be. The height of the bread will be reduced as sugar is reduced.

Bread

Convenient functions (Gentle stir / Crust colour)

Convenient functions Timer

After selecting function and menu...



Set the convenient functions before startup!



● For 預約 (Timer)

Use 預約 (Timer) to complete baking at a specified time

Use this function if you want to enjoy freshly-baked bread in the morning.

① Confirm if the current time is correct

● Adjust to current time if it is not (P. EN7)

② Press 預約 (Timer)



③ Set the time for completion of baking



(Hold it for fast forward)



* It would only show the available time.
(The time described with reference to the right)

④ Start (timer setting completed)



● For 葡萄乾 (Raisin) and 烤色 (Crust colour)

- ① Set the 葡萄乾: 選擇 (Raisin: Select), 葡萄乾: 攪拌 (Raisin: Stir), and 烤色 (Crust colour) functions.
- ② Set 預約 (Timer)

[Standards on timer]

*Timer can be set from current time to	
Bread	: after 4 hr 10 min - 13 hr
Pain de mie	: after 5 hr - 13 hr
Yudane Pain de mie	: after 5 hr 10 min - 13 hr
Chiffon Pain de mie	: after 5 hr 10 min - 13 hr
Soft bread	: after 4 hr 30 min - 13 hr
Rice bread	: after 4 hr 10 min - 13 hr
French rice bread	: after 4 hr 50 min - 13 hr
French bread	: after 5 hr 10 min - 13 hr
Whole wheat bread	: after 5 hr 10 min - 13 hr
Half bread	: after 3 hr 40 min - 13 hr
Rice flour bread	: after 2 hr 40 min - 13 hr
Natural yeast bread	: after 7 hr 10 min - 10 hr

* You cannot set a time that is beyond the timer limit.

* Timer is available for above menus only.
(P. EN10 - EN11)

[Timer setting examples]

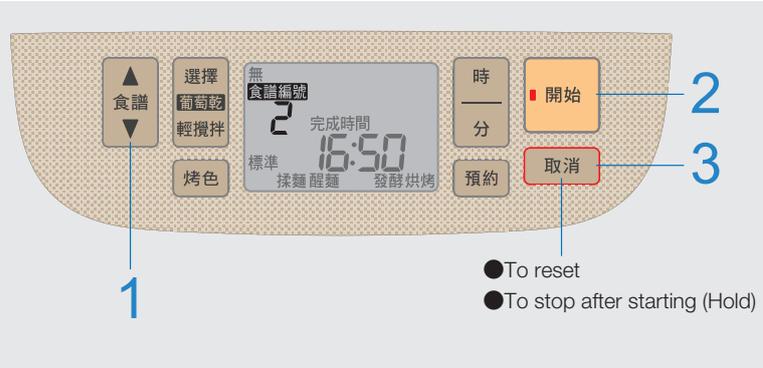
Menu: bread
Current time: 08:30 p.m.
(LCD screen displays "20:30")
Scope of time settings: 00:40 a.m. to 09:30 a.m.
(“0:40” - “9:30”)

* It is impossible to set the time beyond the range above.

Pain de mie

Time required: approx. 4 hr 50 min

* Thin crust and white crumb Pain de mie with half portion of instant dry yeast, keeping the original flavor of wheat.



Convenient functions (Timer)

- Preparations**
- ① Install bread blade in the bread pan. (P. EN16)
 - ② Add flour, water and other ingredients (except instant dry yeast) in the bread pan.
 - ③ Place the bread pan into the main unit and place instant dry yeast in the yeast dispenser.

Ingredients

Pain de mie	
High-gluten flour	250 g
Butter	15 g
Granulated sugar	18 g (1½ tbsp)
Milk powder	6 g (1 tbsp)
Salt	5 g (1 tsp)
Water*	200 g (mL)
Instant dry yeast	1.4 g (½ tsp)

* Use 5 °C cold water and reduce the amount of water by 10 g (mL) if the room temperature is above 25 °C.

1 Select menu '2'



- To add raisins and other ingredients → 選擇 葡萄乾 輕攪拌 (P. EN18) (P. EN20)
- To select crust colour → 烤色 (P. EN21)
- To set timer for completion time → 預約 (P. EN22)

2 Start



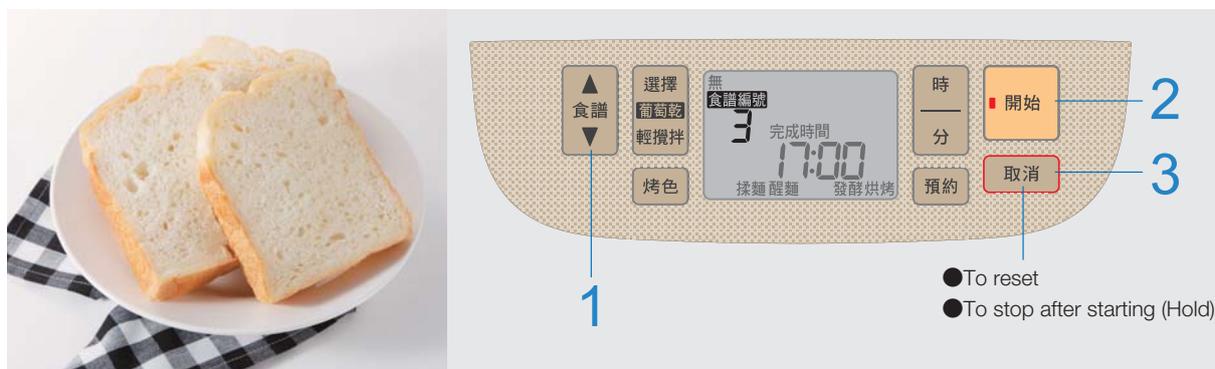
- ## 3
- Press 取消 (Cancel) when you hear the beep sound. Take out the bread pan and cool it down for approx. 2 minutes. Then **take out the bread.**

Bread

Pain de mie

Yudane pain de mie

Time required: approx. 5 hr



- Preparations**
- ① **Make the Yudane. (see below)**
 - (P. EN16)
 - ② Install bread blade in the bread pan.
 - ③ Add flour, water and other ingredients (except instant dry yeast) in the bread pan.
 - ④ Place the bread pan into the main unit and place instant dry yeast in the yeast dispenser.

Ingredients

Yudane pain de mie

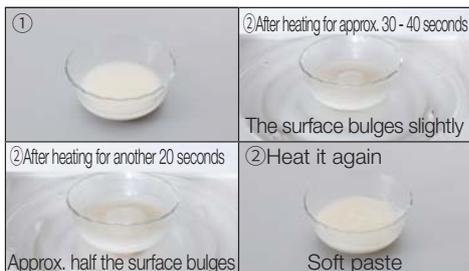
Cold water (5 °C)*1 + Yudane*2	220 g
High-gluten flour	240 g
Butter	15 g
Granulated sugar	18 g (1½ tbsp)
Milk powder	6 g (1 tbsp)
Salt	5 g (1 tsp)
Instant dry yeast	1.4 g (½ tsp)

*1 Reduce by 10 g (mL) when the room temperature is above 25 °C.

*2 How to make Yudane

High-gluten flour	10 g
Water	70 g (mL)

- ① Put 10 g high-gluten flour into the deeper heat-resistant pan, add 70 g (mL) water to dissolve the flour, and stir until there are no particles.
- ② Put the mix into the microwave oven (600 W) to heat for approx. 30 - 40 seconds, and suspend heating when the surface of mixture bulges. Stir the mixture well and put it into the microwave oven to heat for approx. 20 seconds, stop heating when the surface of mixture bulges. Take it out and stir it until it becomes pasty.
- ③ Cool the ② mixture until its temperature is similar to body temperature. Then add cold water (5 °C) and mix. **(Total weight: 220 g)**
- Adjust the time for heating according to the type of heat-resistant pan and microwave oven.
- Yudane paste cannot be preserved too long.

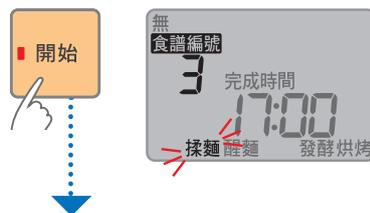


1 Select menu '3'



- To add raisins and other ingredients → 選擇 葡萄乾 輕攪拌 (P. EN18)
- To set timer for completion time → 預約 (P. EN22)

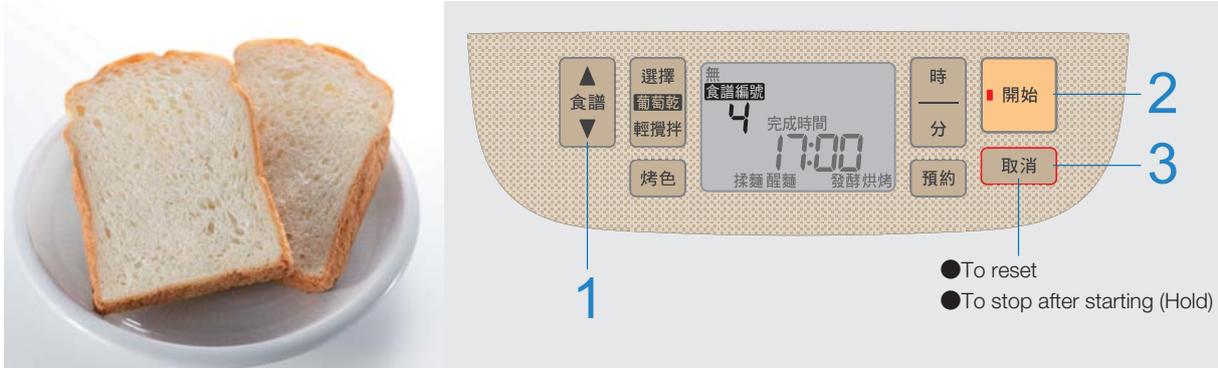
2 Start



- ## 3
- Press 取消 (Cancel) when you hear the beep sound. Take out the bread pan and cool it down for approx. 2 minutes. Then **take out the bread.**

Chiffon pain de mie

Time required: approx. 5 hr



- Preparations**
- ① Install bread blade in the bread pan.
 - ② Add flour, water and other ingredients (except instant dry yeast) in the bread pan.
 - ③ Place the bread pan into the main unit and place instant dry yeast in the yeast dispenser.

Ingredients

Chiffon pain de mie

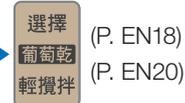
High-gluten flour	200 g
Low-gluten flour	50 g
Butter	20 g
Granulated sugar	18 g (1½ tbsp)
Milk powder	6 g (1 tbsp)
Salt	5 g (1 tsp)
Water*	190 g (mL)
Instant dry yeast	1.4 g (½ tsp)

* Use 5 °C cold water and reduce the amount of water by 10 g (mL) if the room temperature is above 25 °C.

1 Select menu '4'



■ To add raisins and other ingredients



■ To set timer for completion time



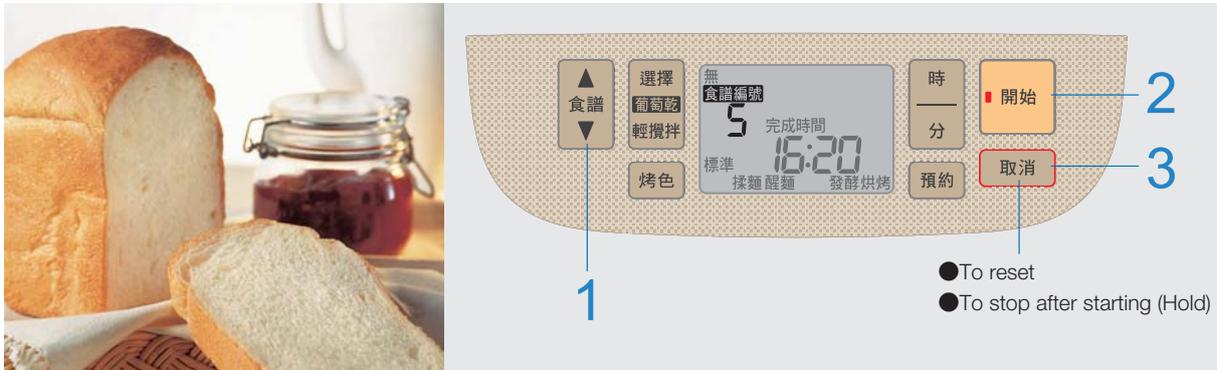
2 Start



3 Press 取消 (Cancel) when you hear the beep sound. Take out the bread pan and cool it down for approx. 2 minutes. Then take out the bread.

Soft bread

Time required: approx. 4 hr 20 min



- Preparations**
- ① Install bread blade in the bread pan. (P. EN16)
 - ② Add flour, water and other ingredients (except instant dry yeast) in the bread pan.
 - ③ Place the bread pan into the main unit and place instant dry yeast in the yeast dispenser.

Ingredients

Soft bread	
High-gluten flour	250 g
Butter	15 g
Granulated sugar	18 g (1½ tbsp)
Milk powder	6 g (1 tbsp)
Salt	5 g (1 tsp)
Water*	190 g (mL)
Instant dry yeast	2.8 g (1 tsp)

* Use 5 °C cold water and reduce the amount of water by 10 g (mL) if the room temperature is above 25 °C.

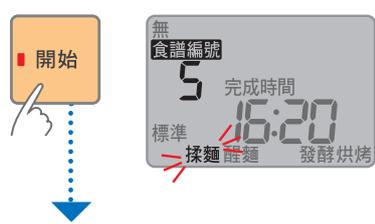
● The timer function will not start until after resting of the dough, so the bread blade will not rotate even if you press 開始 (Start).

1 Select menu '5'



- To add raisins and other ingredients → 選擇葡萄乾輕攪拌 (P. EN18) (P. EN20)
- To select crust colour → 烤色 (P. EN21)
- To set timer for completion time → 預約 (P. EN22)

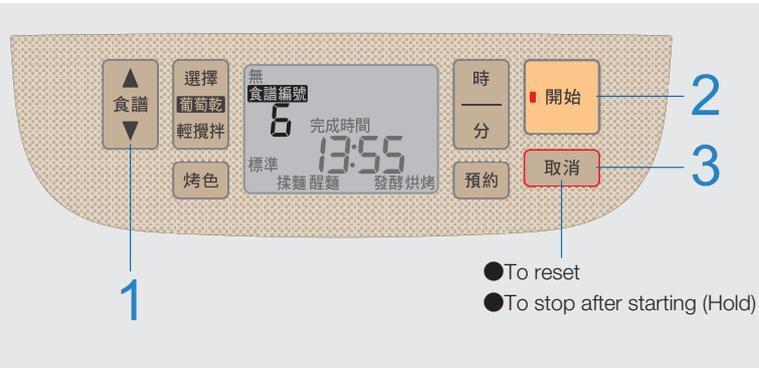
2 Start



- ## 3
- Press 取消 (Cancel) when you hear the beep sound. Take out the bread pan and cool it down for approx. 2 minutes. Then **take out the bread.**

Rapid bread

Time required: approx. 1 hr 55 min



- Preparations** (P. EN16)
- ① Install bread blade in the bread pan.
 - ② Add flour, water and other ingredients (except instant dry yeast) in the bread pan.
 - ③ Place the bread pan into the main unit and place instant dry yeast in the yeast dispenser.

Ingredients

Rapid bread

High-gluten flour	280 g
Butter	10 g
Granulated sugar	18 g (1½ tbsp)
Milk powder	6 g (1 tbsp)
Salt	5 g (1 tsp)
Cold water (5 °C)*	210 g (mL)
Instant dry yeast	4.2 g (1½ tsp)

* Reduce by 10 g (mL) when the room temperature is above 25 °C.

1 Select menu '6'



- To add raisins and other ingredients → 選擇 葡萄乾 (P. EN18) 輕攪拌 (P. EN20)
- To select crust colour → 烤色 (P. EN21)

2 Start



- ## 3
- Press 取消 (Cancel) when you hear the beep sound. Take out the bread pan and cool it down for approx. 2 minutes. Then **take out the bread.**

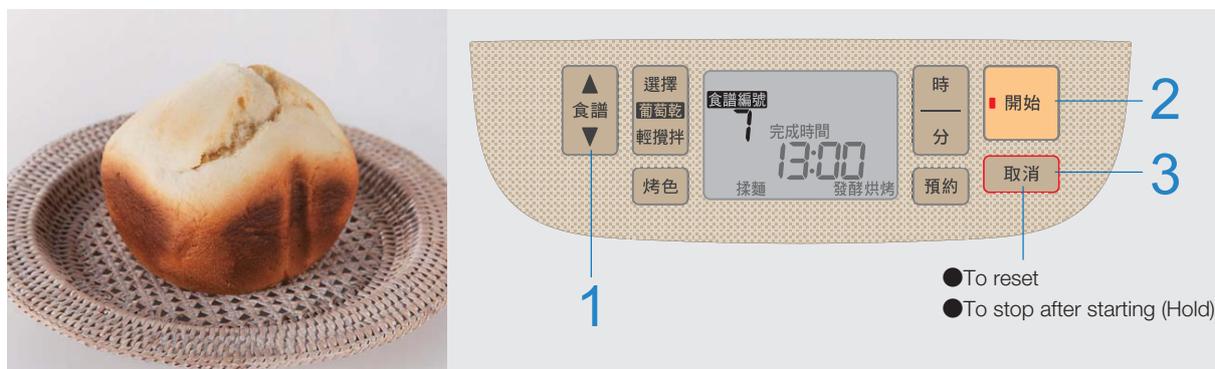
Soft bread

Bread

Rapid bread

60 minutes bread

Time required: approx. 1 hr



- Preparations**
- ① Add 30 g (mL) warm water and mix to fully dissolve the 4.2 g (less than 1½ tsp) of dry yeast until there are no particles.
 - ② Install bread blade in the bread pan.
 - ③ Put the flour and other ingredients (except ① and warm water) into the bread pan.
 - ④ Place the bread pan into the main unit, and then add in ① and warm water.



Ingredients

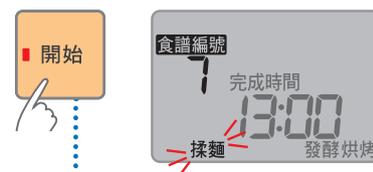
60 minutes bread	
Warm water*	30 g (mL)
Instant dry yeast	4.2 g (1½ tsp)
High-gluten flour	280 g
Butter	25 g
Granulated sugar	24 g (2 tbsp)
Milk powder	12 g (2 tbsp)
Salt	5 g (1 tsp)
Eggs (evenly mixed)	25 g
Warm water*	150 g (mL)

* Warm water approx. 35 - 40 °C.

1 Select menu '7'



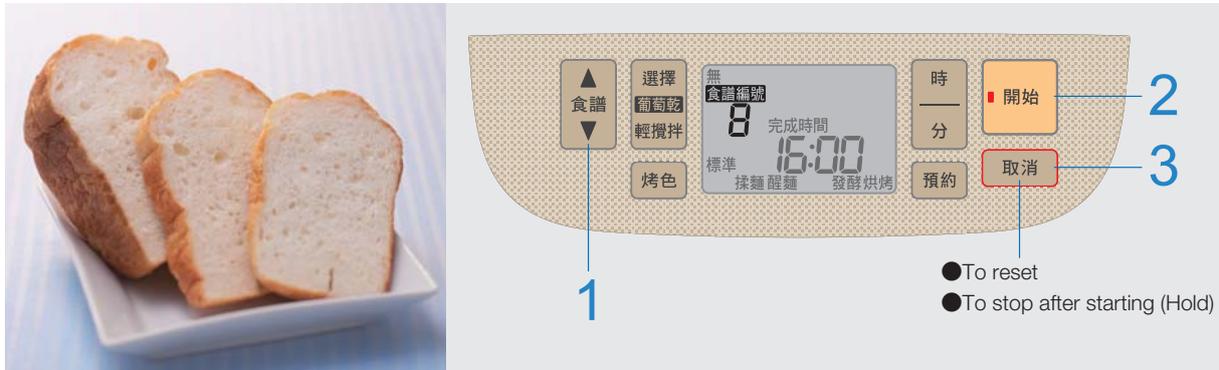
2 Start



3 Press 取消 (Cancel) when you hear the beep sound. Take out the bread pan and cool it down for approx. 2 minutes. Then take out the bread.

Rice bread

Time required: approx. 4 hr



- Preparations**
- ① Install bread blade in the bread pan. (P. EN16)
 - ② Add flour, water and other ingredients (except instant dry yeast) in the bread pan.
 - ③ Place the bread pan into the main unit and place instant dry yeast in the yeast dispenser.

Ingredients

Rice bread

High-gluten flour	230 g
Cooled rice (white rice)	100 - 120 g
Butter	10 g
Granulated sugar	18 g (1½ tbsp)
Milk powder	6 g (1 tbsp)
Salt	5 g (1 tsp)
Water*	160 g (mL)
Instant dry yeast	2.1 g (¾ tsp)

* Use 5 °C cold water and reduce the amount of water by 10 g (mL) if the room temperature is above 25 °C.

- You may also use brown rice or saffron rice to substitute rice.
- The height and taste of bread may vary depending on rice quantity.
- The more rice added, the bread will have more elasticity. (Follow the ingredients except rice.)
- You may use timer function. But do not use cooked rice that has been stored (or defrosted) for more than one day.
- Keep flours in a refrigerator for cooling when room temperature is above 30 °C.
- Rice may remain in granule form.

1 Select menu '8'



- To add raisins and other ingredients → 選擇 葡萄乾 輕攪拌 (P. EN18) (P. EN20)
- To select crust colour → 烤色 (P. EN21)
- To set timer for completion time → 預約 (P. EN22)

2 Start



3 Press 取消 (Cancel) when you hear the beep sound. Take out the bread pan and cool it down for approx. 2 minutes. Then take out the bread.

- Rice bread has a high content of water and may deteriorate easily. Please eat it as soon as possible. (Summer: within a day Winter: within two days)

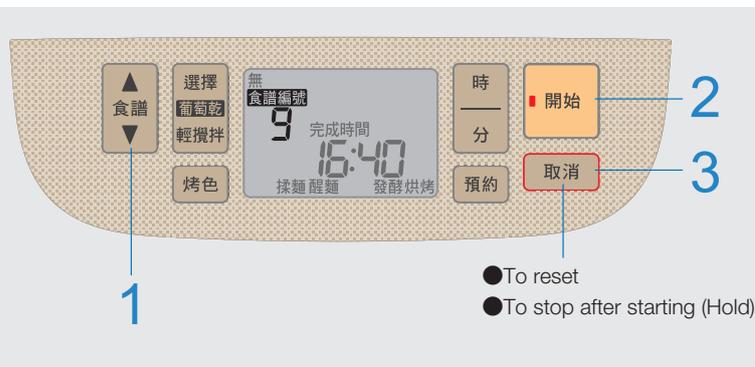
60 minutes bread

Bread

Rice bread

French rice bread / French bread

Time required:
 French rice bread approx. 4 hr 40 min
 French bread approx. 5 hr



Compared with other bread, French rice bread / French bread may be hard to be taken out from the bread pan. Please take out the bread according to the following Step 3.

- Preparations** (P. EN16)
- ① Install bread blade in the bread pan.
 - ② Add flour, water and other ingredients (except instant dry yeast) in the bread pan.
 - ③ Place the bread pan into the main unit and place instant dry yeast in the yeast dispenser.

Ingredients

French rice bread

High-gluten flour	210 g
Cold rice (white rice)	80 g
Granulated sugar	6 g (½ tsp)
Salt	5 g (1 tsp)
Cold water (5 °C)*	150 g (mL)
Instant dry yeast	2.1 g (¾ tsp)

* Reduce water by 10 g (mL) when the room temperature is above 25 °C.

- You may also use brown rice or mixed grains to substitute rice.
- The height and taste of bread may vary depending on rice quantity.
- The more rice added, the softer the baked bread will be. (Follow the ingredients except rice.)
- You may use timer function. Do not use cooked rice that has been stored (or defrosted) for more than one day.
- Bread has a relatively poor quality when the room temperature is above 30 °C.
- Rice may remain in granule form.
- French rice bread has a high content of water and may deteriorate easily. Please eat it as soon as possible. (Summer: within a day Winter: within two days)

French bread

High-gluten flour	225 g
Low-gluten flour	25 g
Salt	5 g (1 tsp)
Cold water (5 °C)*	190 g (mL)
Instant dry yeast	1.4 g (½ tsp)

* Reduce water by 10 g (mL) when the room temperature is above 25 °C.

- Bread has a relatively poor quality when the room temperature is above 30 °C.



1 Select menu '9' '10'



- To add raisins and other ingredients → 選擇 葡萄乾 輕攪拌 (P. EN18) (P. EN20)
- To set timer for completion time → 預約 (P. EN22)

2 Start



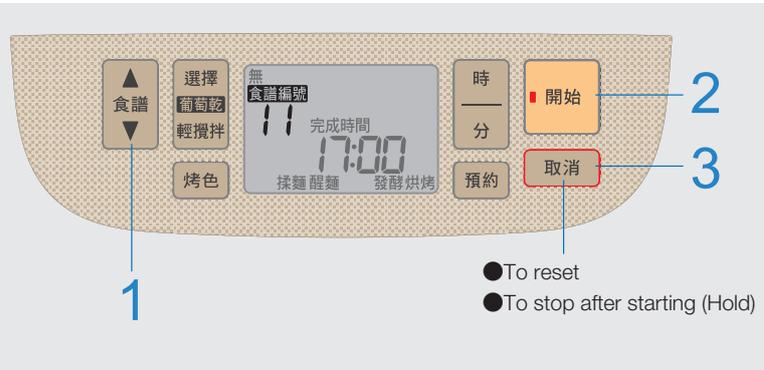
3 Press 取消 (Cancel) when you hear the beep sound. Take out the bread pan and cool it down for approx. 2 minutes. Then take out the bread.

- Take out the bread pan. Shake the bread pan downward little hard on a towel with your hands against the table. (See the figure on the right)
- Please check if the bread blade remains on the bottom of the bread pan.



Whole wheat bread

Time required: approx. 5 hr



French rice bread / French bread

- Preparations**
- ① Install bread blade in the bread pan.
(P. EN16)
 - ② Add flour, water and other ingredients (except instant dry yeast) in the bread pan.
 - ③ Place the bread pan into the main unit and place instant dry yeast in the yeast dispenser.

Ingredients

Whole wheat bread (whole wheat flour 50%)

Whole wheat flour (for breads)*1	125 g
High-gluten flour	125 g
Butter	10 g
Granulated sugar	18 g (1½ tbsp)
Milk powder	6 g (1 tbsp)
Salt	5 g (1 tsp)
Cold water (5 °C)*2	210 g (mL)
Instant dry yeast	2.8 g (1 tsp)

*1 The low-gluten flour for cake or the whole wheat flour other than from a wheat cannot be used.

*2 Reduce water by 10 g (mL) when the room temperature is above 25 °C.

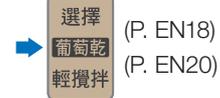
● Bread has a relatively poor quality when the room temperature is above 30 °C.

* Bread shape and rising degree vary according to the types of whole wheat flour.

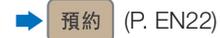
1 Select menu '11'



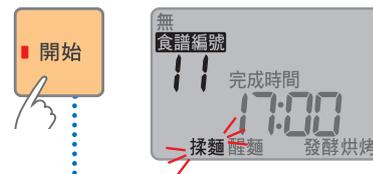
■ To add raisins and other ingredients



■ To set timer for completion time



2 Start

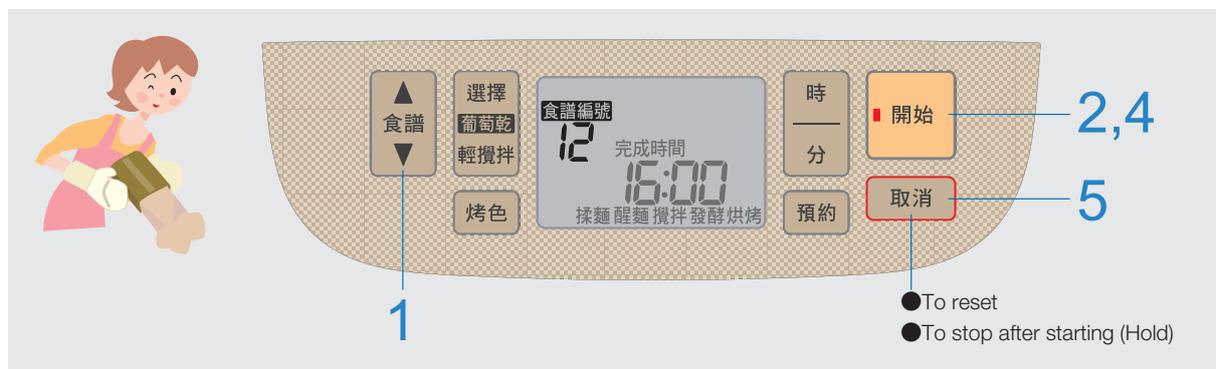


3 Press 取消 (Cancel) when you hear the beep sound. Take out the bread pan and cool it down for approx. 2 minutes. Then take out the bread.

Bread

Whole wheat bread

Hokkaido bread



- Preparations**
- ① **Make the custard crust and store it in the refrigerator.** (P. EN33 ① - ⑦)
(P. EN16)
 - ② Install bread blade in the bread pan.
 - ③ Add flour, water and other ingredients (except instant dry yeast) in the bread pan.
 - ④ Place the bread pan into the main unit and place instant dry yeast in the yeast dispenser.

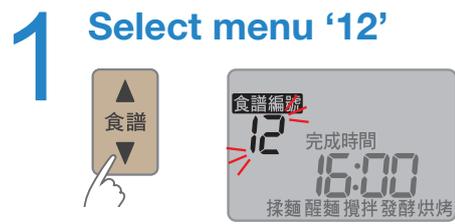
Ingredients

Hokkaido bread	
High-gluten flour	230 g
Butter	20 g
Granulated sugar	30 g (2½ tbsp)
Milk powder	12 g (2 tbsp)
Salt	5 g (1 tsp)
Water*	160 g (mL)
Instant dry yeast	2.8 g (1 tsp)

* Use 5 °C cold water and reduce the amount of water by 10 g (mL) if the room temperature is above 25 °C.

Custard crust		
A	High-gluten flour	10 g
	Granulated sugar	30 g (2½ tbsp)
	One egg + Milk	70 g
	Butter	20 g
	Vanilla essence	Small quantity

- If 取消 (Cancel) is accidentally pressed in Step 3, press 開始 (Start) within 10 minutes to recover it.
(This can only be performed once.)
(Invalid if any other button is pressed)
- Beep sound will be heard and it will restart 10 minutes later in Step 3 even if the operation is not yet completed.



* It may take 84 or 89 minutes, depending on the room temperature.



3 Open the lid when you hear the beep sound. Add the custard crust

Within 10 minutes

● Cut the custard crust into 2-3 pieces, and cover the upper dough with them.

● Do not press 取消 (Cancel)



4 Close the lid Restart



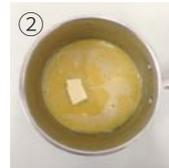
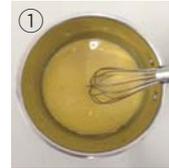
5 Press 取消 (Cancel) when you hear the beep sound. Take out the bread pan and cool it down for approx. 2 minutes. Then take out the bread.

Time required: approx. 4 hr

How to make custard crust

Making the crust

- Put the ingredients of A into the pot and stir them thoroughly.
- Heat the mix at medium heat for 1 minute, and add butter, melt it, and then stir well.
* Stir the mix while heating. Otherwise, it may form lumps.
- Add vanilla essence, and then stir well.
- Heat it at medium heat and stir it well until the mix can be lumped together. (approx. 2 minutes)
* You can adjust the heating time depending on your cooker.



Rolling flat

- Use a rolling pin to roll it into a 20 cm x 20 cm square.
* Cover the dough with a plastic wrap for the convenience of rolling.
- When it cools down to body temperature, store it in the refrigerator for at least 30 minutes.



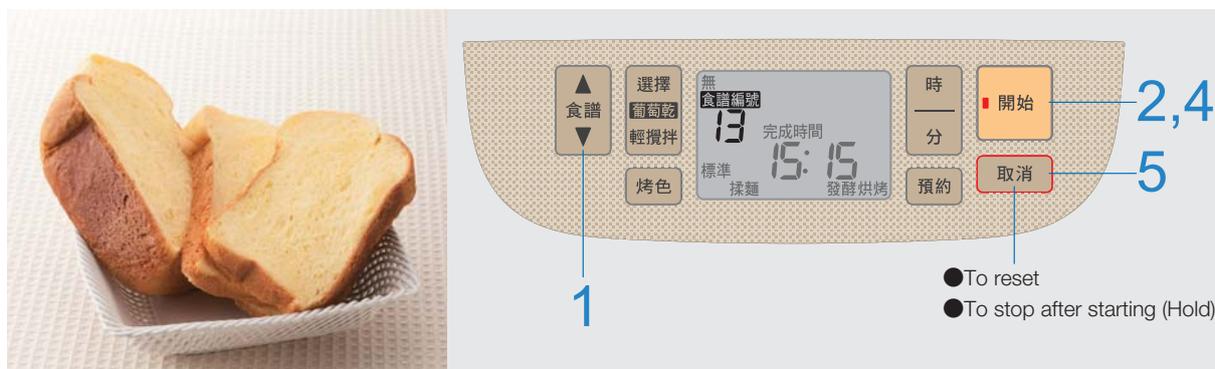
Tips for making hokkaido bread!

* The custard crust will be hardened after being stored in the refrigerator for long time. In this case, roll the crust again to make better bread.



Brioche

Time required: approx. 3 hr 15 min



- Preparations**
- ① Install bread blade in the bread pan.
 - ② Add flour, water and other ingredients (except instant dry yeast and frozen butter) in the bread pan.
 - ③ Place the bread pan into the main unit and place instant dry yeast in the yeast dispenser.

Ingredients

Brioche

High-gluten flour	170 g
Low-gluten flour	30 g
Butter	30 g
Granulated sugar	24 g (2 tbsp)
Milk powder	6 g (1 tbsp)
Salt	3.8 g (¾ tsp)
A mix of one egg, one yolks and cold water (5 °C)	150 g
Instant dry yeast	2.1 g (¾ tsp)
Frozen butter (for adding later)	40 g

(Unsalted butter is recommended)

● Bread has a relatively poor quality when the room temperature is above 30 °C.

■ Prepare the frozen butter ! (for adding later)

- ① Cut the butter (for adding later) into 1 cm cubes.
 - ② Wrap the butter with a plastic wrap or put them in a closed container to avoid the cream stick together.
 - ③ Store them in a refrigerator before adding them.
- * When the room temperature is over 25 °C, be sure to keep them in a refrigerator at least one night (10 hours).

■ If 取消 (Cancel) is accidentally pressed in Step 3, press 開始 (Start) within 10 minutes to recover it.

(This can only be performed once. Invalid if any other button is pressed.)

■ 10 minutes after Step 3 is started.

Even without adding butter, the beeper will sound and the main unit will restart.

(And then even after more butter is added, it will not mix the ingredients anymore. Do not add butter.)

■ To make brioche in simple way (add butter at the beginning).

Add all ingredients except instant dry yeast in the bread pan, and press Start. (Steps 1, 2 and 5)
* The flavor, taste and rising extent may vary.

1 Select menu '13'



■ To add raisins and other ingredients → 選擇葡萄乾 輕攪拌 (P. EN18) (P. EN20)

■ To select crust colour → 烤色 (P. EN21)

2 Start



Please see P. EN10 for the baking procedure.

"45 minutes later" is displayed when the room temperature is high.

3 Open the lid when you hear the beep sound. Unwrap the plastic wrap and add in the cut frozen butter.

● Do not press 取消 (Cancel)

Within 10 minutes



4 Restart

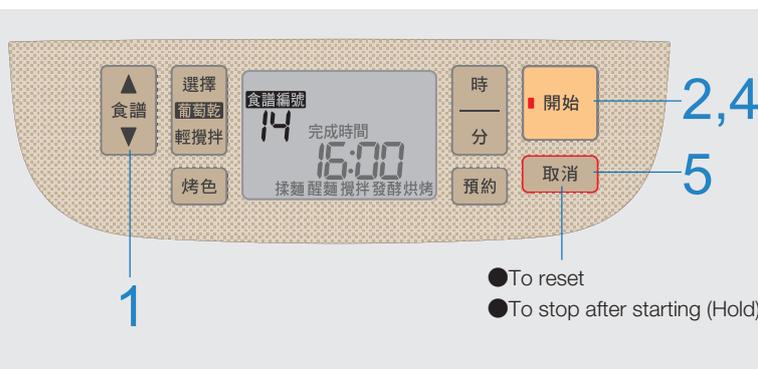


5 Press 取消 (Cancel) when you hear the beep sound. Take out the bread pan and cool it down for approx. 2 minutes. Then take out the bread.

* The bread may become deformed upon over-exertion.

Marble bread

Time required: approx. 4 hr



- Preparations**
- ① Install bread blade in the bread pan. (P. EN16)
 - ② Add flour, water and other ingredients (except instant dry yeast and instant coffee powder) in the bread pan.
 - ③ Place the bread pan into the main unit and place instant dry yeast in the yeast dispenser.

Ingredients

Marble bread

High-gluten flour	250 g
Granulated sugar	18 g (1½ tbsp)
Salt	5 g (1 tsp)
Milk powder	6 g (1 tbsp)
Butter	10 g
Water*	190 g (mL)
Instant dry yeast	2.8 g (1 tsp)

For adding later

Instant coffee powder	3 g
-----------------------	-----

* Use 5 °C cold water and reduce the amount of water by 10 g (mL) if the room temperature is above 25 °C.

- Do not use roasted coffee beans.
- If 取消 (Cancel) is accidentally pressed in Step 3, press 開始 (Start) within 10 minutes to recover it. (This can only be performed once. Invalid if any other button is pressed.)
- 5 minutes after Step 3 is started Even without adding instant coffee powder, the beeper will sound and the main unit will restart. (After than even instant coffee powder is added, it will not mix the ingredients anymore. So do not add in.)
- The marble patterns vary from each baking.

1 Select menu '14'



2 Start



"94 minutes later" is displayed when the room temperature is high.
"69 minutes later" is displayed when the room temperature is low.

3 Open the lid when you hear the beep sound. Place the instant coffee powder on the bottom of bread pan.

Within 5 minutes



- Do not press 取消 (Cancel)

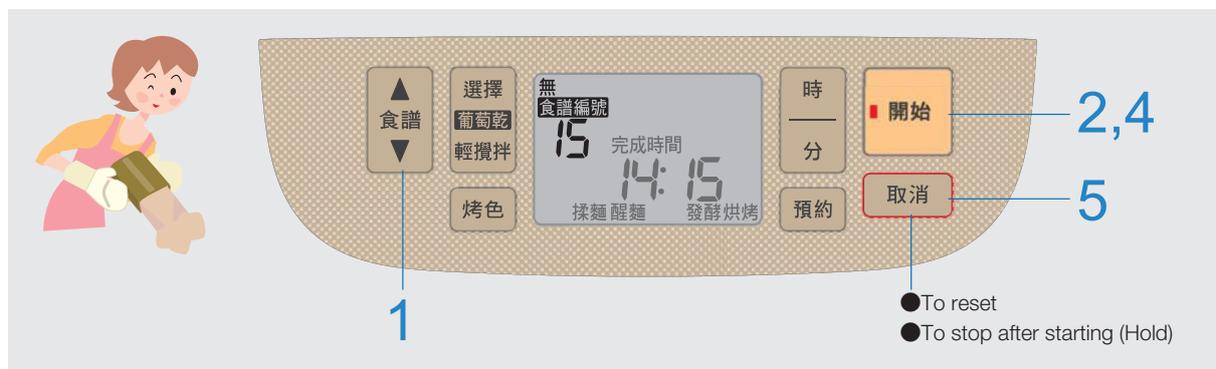
* Do not sprinkle the instant coffee powder on the dough. Place the instant coffee powder under the dough. (Take the dough out or move the dough to a corner. Place the instant coffee powder on the bottom of bread pan, and put the dough back.)

4 Close the lid Restart



5 Press 取消 (Cancel) when you hear the beep sound. Take out the bread pan and cool it down for approx. 2 minutes. Then take out the bread.

Pineapple bread



- Preparations**
- ① Put cookie dough in the refrigerator after it is made. (P. EN37 ① - ⑥) (P. EN16)
 - ② Install bread blade in the bread pan.
 - ③ Add flour, water and other ingredients (except instant dry yeast) in the bread pan.
 - ④ Place the bread pan into the main unit and place instant dry yeast in the yeast dispenser.

Ingredients

Pineapple bread	
High-gluten flour	150 g
Butter	15 g
Granulated sugar	18 g (1½ tbsp)
Milk powder	6 g (1 tbsp)
Salt	2.5 g (½ tsp)
Cold water (5 °C)	100 g (mL)
Instant dry yeast	2.1 g (¾ tsp)

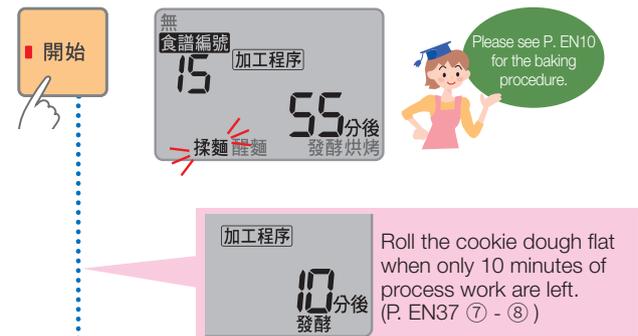
Cookie dough (crust of pineapple bread)	
Butter	50 g
Granulated sugar	40 g
Eggs (evenly mixed)	25 g
Low-gluten flour	100 g
Baking powder	3 g
Vanilla essence	Small quantity
Granulated sugar (for final processing)	2 - 3 tsp

- Be sure to observe the foregoing amount. Excessive amount may cause the bread to spill out of the bread pan, overcooked bread, burning smells and smoke.
- If 取消 (Cancel) is accidentally pressed in Step 3, press 開始 (Start) within 10 minutes to recover it.
(This can only be performed once.)
(Invalid if any other button is pressed)
- Under step 3, even the process hasn't been completed, a beep sound will be heard and the machine will restart operation after 15 minutes.
- Add different ingredients to make bread of different flavors in Step 3 (15 minutes).
➡ P. EN49, EN50

1 Select menu '15'



2 Start





3 Open the lid when you hear the beep sound. Add the cookie dough. Within 15 minutes

- ① Place the bread dough in the middle of the bread pan again.
- ② Place the cookie dough on the bread dough with the egg-coated side facing downward.
- ③ Slightly press the sides of the dough (do not press hard)
- ④ Sprinkle granulated sugar on top of the cookie dough.

● Do not press 取消 (Cancel)



4 Close the lid Restart



5 Press 取消 (Cancel) when you hear the beep sound. Take out the bread pan and cool it down for approx. 2 minutes. Then take out the bread.

* The bread may become deformed upon over-exertion.

Time required: approx. 2 hr 15 min

Method of cookie dough making

Making Dough

- ① Mix low-gluten flour and baking powder and sift them together.
- ② Use a wooden spoon to mix the butter at room temperature till it become creamy.
- ③ Add granulated sugar in small quantities 2 - 3 times. Mix the butter after each addition till the butter becomes whitish and smooth.



- ④ Add eggs in small quantities 3 - 4 times. Fully mix after each addition. Then, add the vanilla essence.

* Reserve ½ tsp of egg liquids.

- ⑤ Add the powder mix in Step ① and evenly mix them till the granules of powder disappear.



- ⑥ Make the dough a round shape, cover with plastic wrap and put it in the refrigerator for over 20 minutes.



Rolling flat

- ⑦ Use a rolling pin to roll the dough into a flat circle with a diameter of 14 - 15 cm. * Cover the dough with a plastic wrap for the convenience of rolling.



- ⑧ Coat one side of the dough with the reserved egg liquids (½ tsp).

Tips for making pineapple bread!

- You may also cut patterns on the surface of the cookie dough. Use a bamboo stick to cut patterns in a depth of not over 1 mm.

(The cookie dough may crack and slide down if the patterns are cut too deep.)

- Do not put in the cookie dough before it is flexible and bendable enough. This helps the cookie dough to form a better shape.



Red bean bread

Time required: approx. 2 hr 15 min



- Preparations**
- ① Install bread blade in the bread pan.
 - ② Add flour, water and other ingredients (except instant dry yeast) in the bread pan. (P. EN16)
 - ③ Place the bread pan into the main unit and place instant dry yeast in the yeast dispenser.

Ingredients

Red bean bread

	High-gluten flour	180 g
	Butter	15 g
	Granulated sugar	18 g (1½ tbsp)
A	Milk powder	6 g (1 tbsp)
	Salt	2.5 g (½ tsp)
	Egg (evenly mixed)	25 g
	Cold water (5 °C)*	120 g (mL)
	Instant dry yeast	2.1 g (¾ tsp)

Red bean paste (approx. 20 °C) 100 g

* Use 5 °C cold water and reduce the amount of water by 10 g (mL) if the room temperature is above 25 °C.

- The fermentation condition of bread becomes poor with more red bean paste added.

(The maximum volume of red bean paste can be 150 g). The temperature of red bean paste must be approx. 20 °C. (Otherwise the fermentation of bread will be impacted.)

- The gap between the dough and red bean paste is reserved for the fermentation of bread.



- If the dough is too sticky to roll... Sprinkle some high-gluten flour on the hand or rolling pin.

1 Select menu '16'



- To add raisins and other ingredients → 選擇 葡萄乾 輕攪拌 (P. EN18)

2 Start



3 When you hear beep sound, open the lid and take out the dough from the bread pan, and remove the bread blade.

- Do not press 取消 (Cancel)
- ① Roll the dough into a long and thin shape (approx. 8 cm × 30 cm). (The width of dough should be shorter than that of the bread pan)
- ② Place the red bean paste evenly on the dough. (To avoid paste running out, leave a distance approx. 1 cm from the edge of dough)
- ③ Roll the dough from the side nearby, extrude any air inside the dough. The end seam of dough should be stuck tightly.
- ④ Place the dough with the end seam facing down into the bread pan.



4 Restart

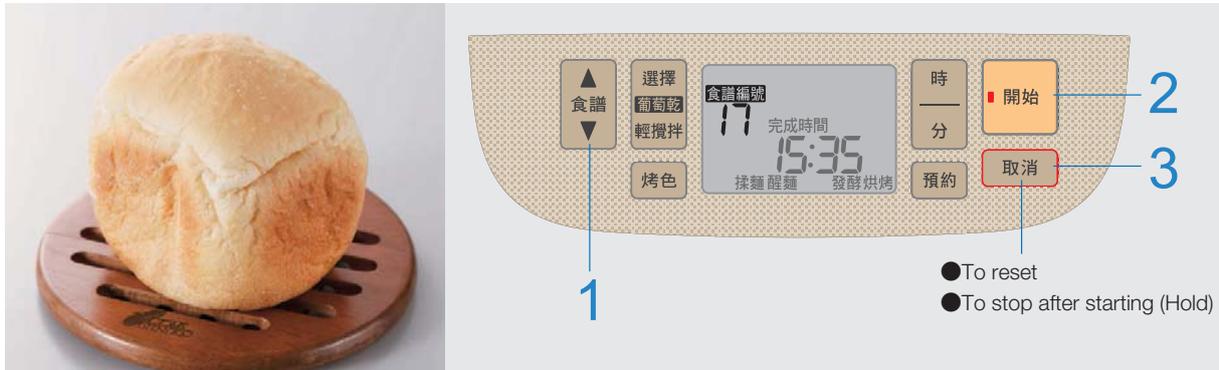


5 Press 取消 (Cancel) when you hear the beep sound. Take out the bread pan and cool it down for approx. 2 minutes. Then take out the bread.

* The bread may become deformed upon over-exertion.

Half bread

Time required: approx. 3 hr 35 min



- Preparations**
- ① Install bread blade in the bread pan.
(P. EN16)
 - ② Add flour, water and other ingredients (except instant dry yeast) in the bread pan.
 - ③ Place the bread pan into the main unit and place instant dry yeast in the yeast dispenser.

Ingredients

Half bread

High-gluten flour	180 g
Butter	10 g
Granulated sugar	12 g (1 tbsp)
Salt	2.5 g (½ tsp)
Milk powder	6 g (1 tbsp)
Water*	140 g (mL)
Instant dry yeast	2.1 g (¾ tsp)

* Use 5 °C cold water and reduce the amount of water by 10 g (mL) if the room temperature is above 25 °C.

1 Select menu '17'



■ To set timer for completion time → 預約 (P. EN22)

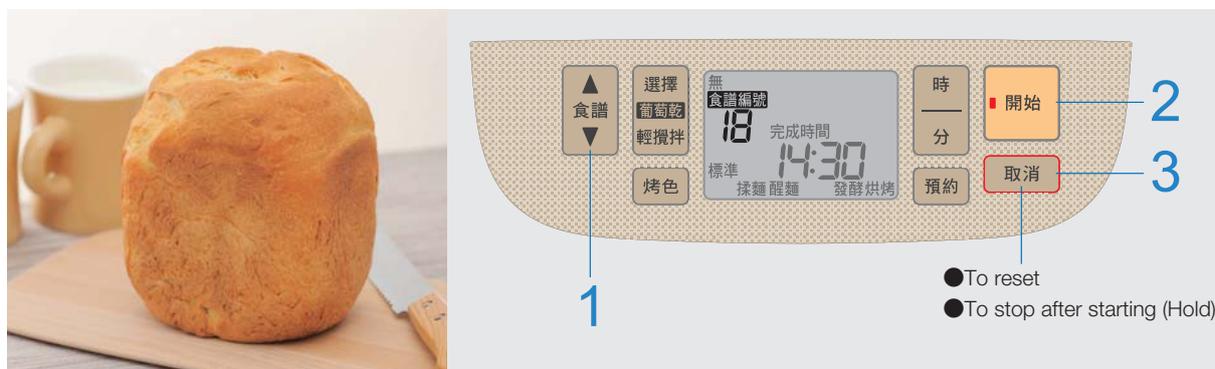
2 Start



3 Press 取消 (Cancel) when you hear the beep sound. Take out the bread pan and cool it down for approx. 2 minutes. Then **take out the bread.**

Rice flour bread

Time required: approx. 2 hr 30 min



- Preparations**
- ① Install bread blade in the bread pan. (P. EN16)
 - ② Add flour, water and other ingredients (except instant dry yeast) in the bread pan.
 - ③ Place the bread pan into the main unit and place instant dry yeast in the yeast dispenser.

Ingredients

Rice flour bread

Rice flour	50 g
High-gluten flour	200 g
Butter	20 g
Granulated sugar	18 g (1½ tbsp)
Milk powder	6 g (1 tbsp)
Salt	5 g (1 tsp)
Water*	190 g (mL)
Instant dry yeast	4.2 g (1½ tsp)

* Use cold water at a temperature of approx. 5 °C when the room temperature is above 25 °C.

- Using timer may deteriorate the bread quality when the room temperature is over 25 °C. (P. EN92)
- Be sure to store rice flour and other ingredients in the refrigerator when the room temperature is over 30 °C.

1 Select menu '18'

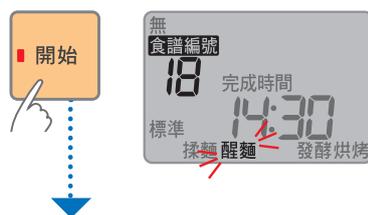


■ To add raisins and other ingredients → 選擇 葡萄乾 (P. EN18) 輕攪拌

■ To select crust colour → 烤色 (P. EN21)

■ To set timer for completion time → 預約 (P. EN22)

2 Start



3 Press 取消 (Cancel) when you hear the beep sound. Take out the bread pan and cool it down for approx. 2 minutes. Then **take out the bread.**

Various flavored bread



Bread with Danish flavor

Menu '1' Crust colour 濃 (dark)

High-gluten flour	200 g
Low-gluten flour	50 g
Butter (Unsalted butter is recommended)	10 g
Granulated sugar	24 g (2 tbsp)
Milk powder	6 g (1 tbsp)
Salt	5 g (1 tsp)
Eggs (evenly mixed)	25 g
Cold water (5 °C)	150 g (mL)
Instant dry yeast	2.1 g (¾ tsp)

* Frozen butter (chopped into 1 cm cubes and frozen in the refrigerator for 1 night) 100 g

* Use 葡萄乾 (Raisin) function (P. EN18) ➔ Manual feeding (P. EN19)

Dried fruit bread

Menu '1'

High-gluten flour	250 g
Butter	10 g
Granulated sugar	18 g (1½ tbsp)
Milk powder	6 g (1 tbsp)
Salt	5 g (1 tsp)
Water*	200 g (mL)
Instant dry yeast	2.8 g (1 tsp)

* Dried fruits (fig, apricot) (4 equal pieces) 40 g each

* Dried fruits (cranberry) 20 g

* Reduce by 10 g (mL) when the room temperature is above 25 °C. (Cold water at a temperature of 5 °C)

* Use 葡萄乾 (Raisin) function (P. EN18) ➔ Select 輕攪拌 (Gentle stir) (P. EN20)

Sunflower seed honey bread

Menu '1' or Menu '5'

High-gluten flour	250 g
Butter	15 g
Granulated sugar	18 g (1½ tbsp)
Milk powder	6 g (1 tbsp)
Salt	5 g (1 tsp)
Honey	21 g (1 tbsp)
Water*	180 g (mL)
Instant dry yeast	2.8 g (1 tsp)

* Sunflower seed 20 g

* Reduce by 10 g (mL) when the room temperature is above 25 °C. (Cold water at a temperature of 5 °C)

* Use 葡萄乾 (Raisin) function (P. EN18)



Pain de mie: chocolate bread

Menu '2'

High-gluten flour	230 g
Butter	10 g
Granulated sugar	18 g (1½ tbsp)
Milk powder	6 g (1 tbsp)
Salt	5 g (1 tsp)
Cocoa powder	6 g (1 tbsp)
Water*	190 g (mL)
Instant dry yeast	1.4 g (½ tsp)
Chocolate bean (frozen in advance)	60 g

* Reduce by 10 g (mL) when the room temperature is above 25 °C. (Cold water at a temperature of 5 °C)

* Use 葡萄乾 (Raisin) function (P. EN18) ➔ Manual feeding (P. EN19)

➔ Select 輕攪拌 (Gentle stir) (P. EN20)

Pain de mie: Rich milky flavor

Menu '2'

High-gluten flour	250 g
Butter	25 g
Granulated sugar	18 g (1½ tbsp)
Salt	5 g (1 tsp)
Water*	150 g (mL)
Sweetened condensed milk	15 g
Whipping cream (a butterfat content of approx. 47%)	50 g
Instant dry yeast	1.4 g (½ tsp)

* Reduce by 10 g (mL) when the room temperature is above 25 °C. (Cold water at a temperature of 5 °C)

Pain de mie: Dairy-free

Menu '2'

High-gluten flour	250 g
Shortening	10 g
Granulated sugar	18 g (1½ tbsp)
Salt	5 g (1 tsp)
Water*	200 g (mL)
Instant dry yeast	1.4 g (½ tsp)

* Reduce by 10 g (mL) when the room temperature is above 25 °C. (Cold water at a temperature of 5 °C)

Various flavored bread



German potato flavored Yudane pain de mie

Menu '3'

Cold water (5 °C) *1 + Yudane*2	220 g
High-gluten flour	240 g
Butter	15 g
Granulated sugar	9 g (¾ tbsp)
Salt	5 g (1 tsp)
Instant dry yeast	1.4 g (½ tsp)
Black pepper	1 g
Celery	0.5 g
Foreign flavored condiments (clear soup seasoning)	1 g
* Bacon (cut into 1 cm cubes)	50 g
* Potato (cut into 1 cm cubes and boiled to a moderate degree)	30 g
* Onion (cut into 1 cm cubes and boiled to a moderate degree)	20 g

*1 Reduce by 10 g (mL) when the room temperature is above 25 °C.

*2 How to make Yudane (P. EN24)

* Use 葡萄乾 (Raisin) function (P. EN18) ➔ Manual feeding (P. EN19)
➔ Select 輕攪拌 (Gentle stir) (P. EN20)

Corn Yudane pain de mie

Menu '3'

Cold water (5 °C) *1 + Yudane*2	170 g
High-gluten flour	240 g
Butter	15 g
Granulated sugar	18 g (1½ tbsp)
Milk powder	6 g (1 tbsp)
Salt	5 g (1 tsp)
Instant dry yeast	1.4 g (½ tsp)
Milk	60 g (approx. 60 mL)
Celery	0.5 g
* Corn (kernels)	60 g

High-gluten flour (Flour the corn kernels before adding them in to dry the kernels completely) An appropriate quantity

*1 Reduce by 10 g (mL) when the room temperature is above 25 °C.

*2 How to make Yudane (P. EN24)

* Use 葡萄乾 (Raisin) function (P. EN18) ➔ Manual feeding (P. EN19)
➔ Select 輕攪拌 (Gentle stir) (P. EN20)



Yudane pain de mie with cream cheese and blueberry

Menu '3'

Cold water (5 °C) *1 + Yudane*2	220 g
High-gluten flour	240 g
Butter	15 g
Granulated sugar	18 g (1½ tbsp)
Milk powder	6 g (1 tbsp)
Salt	5 g (1 tsp)
Instant dry yeast	1.4 g (½ tsp)
* Cream cheese (chopped into 1 cm cubes and frozen in the refrigerator)	50 g
* Dried blueberry	40 g

*1 Reduce by 10 g (mL) when the room temperature is above 25 °C.

*2 How to make Yudane (P. EN24)

* Use 葡萄乾 (Raisin) function (P. EN18) ➔ Manual feeding (P. EN19)
➔ Select 輕攪拌 (Gentle stir) (P. EN20)

Yudane pain de mie with sweet potato and sesame

Menu '3'

Cold water (5 °C) *1 + Yudane*2	220 g
High-gluten flour	240 g
Butter	15 g
Granulated sugar	18 g (1½ tbsp)
Milk powder	6 g (1 tbsp)
Salt	5 g (1 tsp)
Instant dry yeast	1.4 g (½ tsp)
* Sweet potato (cut into 1 cm cubes and boiled to a moderate degree)	80 g
Cinnamon powder (sprinkled on the cooked sweet potato)	1 g
* Black sesame seeds	10 g

*1 Reduce by 10 g (mL) when the room temperature is above 25 °C.

*2 How to make Yudane (P. EN24)

* Use 葡萄乾 (Raisin) function (P. EN18) ➔ Manual feeding (P. EN19)
➔ Select 輕攪拌 (Gentle stir) (P. EN20)



Chiffon pain de mie with beans powder and sweet natto

Menu '4'

High-gluten flour	200 g
Low-gluten flour	30 g
Bean powder	20 g
Butter	20 g
Granulated sugar	24 g (2 tbsp)
Milk powder	6 g (1 tbsp)
Salt	5 g (1 tsp)
Water*	200 g (mL)
Instant dry yeast	1.4 g (½ tsp)
* Sweet natto	70 g

* Reduce by 10 g (mL) when the room temperature is above 25 °C. (Cold water at a temperature of 5 °C)

* Use 葡萄乾 (Raisin) function (P. EN18) ➔ Select 輕攪拌 (Gentle stir) (P. EN20)

Chiffon pain de mie with tomato and basil

Menu '4'

High-gluten flour	200 g
Low-gluten flour	30 g
Butter	20 g
Granulated sugar	24 g (2 tbsp)
Milk powder	6 g (1 tbsp)
Salt	5 g (1 tsp)
Water*	100 g (mL)
Instant dry yeast	1.4 g (½ tsp)
Tomato sauce (salt free)	90 g (approx. 90 mL)
Dried basil leaves	0.3 g

* Reduce by 10 g (mL) when the room temperature is above 25 °C. (Cold water at a temperature of 5 °C)

Chiffon pain de mie with fermented ginger

Menu '4'

High-gluten flour	200 g
Low-gluten flour	50 g
Butter	20 g
Granulated sugar	24 g (2 tbsp)
Milk powder	6 g (1 tbsp)
Salt	5 g (1 tsp)
Water*	140 g (mL)
Instant dry yeast	1.4 g (½ tsp)
Ginger (ground)	20 g
Fermented	50 g (approx. 50 mL)

* Reduce by 10 g (mL) when the room temperature is above 25 °C. (Cold water at a temperature of 5 °C)



60 minutes bread with brown sugar and rice flour

Menu '7'

Warm water*	30 g (mL)
Instant dry yeast	4.2 g (1½ tsp)
High-gluten flour	230 g
Rice flour	50 g
Butter	25 g
Brown sugar (Powder)	34 g (4 tbsp)
Milk powder	12 g (2 tbsp)
Salt	5 g (1 tsp)
Eggs (evenly mixed)	25 g
Warm water*	150 g (mL)

* Warm water approx. 35 - 40 °C.

● Do not use the glutinous rice flour.

● Decorate it with sugar-coating.

Add 25 g of brown sugar powder and 2.5 g (less than ½ tsp) water into a small bowl, put the bowl in 60 °C water, stir the sugar well in the bowl against the hot water outside, and then pour the sugar paste onto the bread.

60 minutes bread with white miso and shaddock

Menu '7'

Warm water*	30 g (mL)
Instant dry yeast	4.2 g (1½ tsp)
High-gluten flour	280 g
Butter	25 g
Granulated sugar	24 g (2 tbsp)
Salt	2.5 g (½ tsp)
Eggs (evenly mixed)	25 g
Warm water*	150 g (mL)
White miso	25 g
Shaddock (frozen green peels of shaddock (mashed))	2.5 g

* Warm water approx. 35 - 40 °C.

Various flavored bread



60 minutes bread with black tea and orange

Menu '7'

Warm water*	30 g (mL)
Instant dry yeast	4.2 g (1½ tsp)
High-gluten flour	280 g
Butter	25 g
Granulated sugar	24 g (2 tbsp)
Milk powder	12 g (2 tbsp)
Salt	5 g (1 tsp)
Eggs (evenly mixed)	25 g
Warm water*	90 g (mL)
100% orange juice (warm)	60 g (approx. 60 mL)
Orange peels (ground)	5 g (amount for ¼ size)
Black tea leaves (chopped)	2 g

* Warm water approx. 35 - 40 °C.

Whole wheat sesame 60 minutes bread

Menu '7'

Warm water*	30 g (mL)
Instant dry yeast	4.2 g (1½ tsp)
High-gluten flour	230 g
Whole wheat flour	50 g
Butter	15 g
Granulated sugar	18 g (1½ tbsp)
Milk powder	12 g (2 tbsp)
Salt	5 g (1 tsp)
Eggs (evenly mixed)	25 g
Warm water*	160 g (mL)
White sesame	10 g

* Warm water approx. 35 - 40 °C.

Fruit juice bread

Menu '6'

High-gluten flour	250 g
Butter	25 g
Granulated sugar	8 g (2 tsp)
Milk powder	12 g (2 tbsp)
Salt	3.8 g (¾ tsp)
Eggs (evenly mixed)	50 g
100% tomato fruit juice (stored in a refrigerator)*	120 g (approx. 120 mL)
Instant dry yeast	4.2 g (1½ tsp)
* Assorted vegetables (Dry it through trickling and cool down to room temperature)	70 g

* Reduce by 10 g (mL) when the room temperature is above 25 °C.

* Use 葡萄乾 (Raisin) function (P. EN18)



Rustic style French rice bread with mixed grains

Menu '9'

High-gluten flour	190 g
Rye flour	20 g
Cold rice (coarse grain)	100 g
Granulated sugar	6 g (½ tbsp)
Salt	5 g (1 tsp)
Cold water (5 °C)*	150 g (mL)
Instant dry yeast	2.1 g (¾ tsp)

* Reduce by 10 g (mL) when the room temperature is above 25 °C.

French rice bread with sweet potato and ginger

Menu '9'

High-gluten flour	210 g
Cold rice (brown rice)	100 g
Brown sugar (Powder)	8.5 g (1 tbsp)
Salt	5 g (1 tsp)
Cold water (5 °C)*	140 g (mL)
Instant dry yeast	2.1 g (¾ tsp)
* Sweet potato (cut into 1 cm cubes)	80 g
* Minced ginger	5 g

* Reduce by 10 g (mL) when the room temperature is above 25 °C. * When using sugar and white rice, increase the amount of water by 10 g (mL).

* Use 葡萄乾 (Raisin) function (P. EN18) ➔ Select 輕攪拌 (Gentle stir) (P. EN20)

Curry rice bread

Menu '8'

High-gluten flour	210 g
Cooled rice	100 g
Butter	20 g
Granulated sugar	18 g (1½ tbsp)
Milk powder	6 g (1 tbsp)
Salt	5 g (1 tsp)
Curry powder	5 g
Refined cheese (cut into small pieces)	30 g
Black pepper powder	3 g (½ tsp)
Water*	110 g (mL)
Instant dry yeast	2.1 g (¾ tsp)
* Potato (cut into small pieces; boiled to a moderate degree)	20 g
* Carrot (cut into small pieces; boiled to a moderate degree)	20 g
* Bacon	20 g

* Reduce by 10 g (mL) when the room temperature is above 25 °C.

* Use 葡萄乾 (Raisin) function (P. EN18)



French rice bread with red pepper and tomato

Menu '9'

High-gluten flour	210 g
Cold rice (white rice)	100 g
Granulated sugar	6 g (½ tbsp)
Salt	5 g (1 tsp)
Cold water (5 °C)*	70 g (mL)
Tomato sauce (salt free)	70 g (approx. 70 mL)
Instant dry yeast	2.1 g (¾ tsp)
* Pimento (red pepper and yellow pepper) (cut into 5 mm cubes)	20 g each

* Reduce by 10 g (mL) when the room temperature is above 25 °C.

* Use 葡萄乾 (Raisin) function (P. EN18) ➔ Manual feeding (P. EN19)



Containing red pepper and olive

Italian bread

Menu '10'

High-gluten flour	225 g
Low-gluten flour	25 g
Salt	5 g (1 tsp)
Olive oil	24 g (2 tbsp)
Cold water (5 °C)*	170 g (mL)
Instant dry yeast	1.4 g (½ tsp)

* Reduce by 10 g (mL) when the room temperature is above 25 °C.

You may add 20 g red peppers (or dried tomatoes) chopped into small pieces of 5 mm and 20 g olive (or 1 tsp of dried basil leaves) if you prefer.

* Use 葡萄乾 (Raisin) function (P. EN18)

French rice bread with green soybean and cheese

Menu '9'

High-gluten flour	210 g
Cold rice (white rice)	100 g
Granulated sugar	6 g (½ tbsp)
Salt	5 g (1 tsp)
Cold water (5 °C)*	150 g (mL)
Instant dry yeast	2.1 g (¾ tsp)
* Green soybeans (peeled beans) (Drain the water completely and cut into halves)	40 g
* Cheese	60 g

* Reduce by 10 g (mL) when the room temperature is above 25 °C.

* Use 葡萄乾 (Raisin) function (P. EN18) ➔ Manual feeding (P. EN19)
➔ Select 輕攪拌 (Gentle stir) (P. EN20)

French bread with tomato and cheese

Menu '10'

High-gluten flour	225 g
Low-gluten flour	25 g
Salt	5 g (1 tsp)
Dried basil leaves	2 g (1 tsp)
Water*	200 g (mL)
Instant dry yeast	1.4 g (½ tsp)
* Mozzarella cheese (diced)	75 g
* Dried tomatoes (Divided into four equal parts after dried)	10 g (dried)

* Reduce by 10 g (mL) when the room temperature is above 25 °C. (Cold water at a temperature of 5 °C)

* Use 葡萄乾 (Raisin) function (P. EN18) ➔ Manual feeding (P. EN19)
➔ Select 輕攪拌 (Gentle stir) (P. EN20)

Various flavored bread



Whole wheat bread with chestnuts & nuts

Menu '11'

High-gluten flour	125 g
Whole wheat flour	125 g
Butter	10 g
Granulated sugar	18 g (1½ tbsp)
Milk powder	6 g (1 tbsp)
Salt	5 g (1 tsp)
Water*	210 g (mL)
Instant dry yeast	2.8 g (1 tsp)
* Sugar-soaked chestnuts and walnuts	50 g each

* Reduce by 10 g (mL) when the room temperature is above 25 °C. (Cold water at a temperature of 5 °C)

* Use 葡萄乾 (Raisin) function (P. EN18) ➡ Manual feeding (P. EN19)
➡ Select 輕攪拌 (Gentle stir) (P. EN20)



Desiccated coconut milky bread

Menu '12'

Bread dough

High-gluten flour	230 g
Butter	15 g
Granulated sugar	30 g (2½ tbsp)
Milk powder	12 g (2 tbsp)
Salt	5 g (1 tsp)
Water*	160 g (mL)
Instant dry yeast	2.8 g (1 tsp)

* Reduce by 10 g (mL) when the room temperature is above 25 °C. (Cold water at a temperature of 5 °C)

Desiccated coconut crust

Granulated sugar	24 g (2 tbsp)
Milk powder	6 g (1 tbsp)
Eggs (evenly mixed)	30 g
Butter	20 g
Coconut	45 g

● Mix the ingredients for making desiccated coconut crust, stir them well, roll the mix into a 15 mm diameter circle, and then store it in the refrigerator. When hearing the prompting sound, take out the desiccated coconut crust, lay it flat on the surface of the dough, and press the 開始 (Start) key again.

* The desiccated coconut crust must be prepared in advance.

Whole wheat bread with bacon, cheese and olive

Menu '11'

High-gluten flour	160 g
Whole wheat flour	70 g
Butter	10 g
Granulated sugar	18 g (1½ tbsp)
Milk powder	6 g (1 tbsp)
Salt	5 g (1 tsp)
Cold water (5 °C)*	180 g (mL)
Instant dry yeast	2.8 g (1 tsp)
* Bacon	40 g
* Cheese	30 g
* Olive	30 g

* Reduce by 10 g (mL) when the room temperature is above 25 °C.

* Use 葡萄乾 (Raisin) function (P. EN18) ➡ Manual feeding (P. EN19)
➡ Select 輕攪拌 (Gentle stir) (P. EN20)

Bread with peanut butter

Menu '12'

Bread dough

High-gluten flour	230 g
Butter	20 g
Granulated sugar	30 g (2½ tbsp)
Milk powder	12 g (2 tbsp)
Salt	5 g (1 tsp)
Peanut butter	30 g
Water*	170 g (mL)
Instant dry yeast	2.8 g (1 tsp)

* Reduce by 10 g (mL) when the room temperature is above 25 °C. (Cold water at a temperature of 5 °C)

Custard crust

High-gluten flour	10 g
Granulated sugar	30 g (2½ tbsp)
One egg + Milk	70 g
Butter	20 g
Vanilla essence	Small quantity

● Follow the Steps on P. EN33 to make a custard crust, and then put it in a refrigerator. When hearing the prompting sound, take out the custard crust, lay it flat on the surface of the dough, and press the 開始 (Start) key again.

* The custard crust must be prepared in advance.



Black tea bread with condensed milk

Menu '12'

Bread dough

High-gluten flour	230 g
Butter	20 g
Granulated sugar	30 g (2½ tbsp)
Milk powder	12 g (2 tbsp)
Salt	5 g (1 tsp)
Black tea leaves (chopped)	2 g
Sweetened condensed milk	20 g
Water*	150 g (mL)
Instant dry yeast	2.8 g (1 tsp)

* Reduce by 10 g (mL) when the room temperature is above 25 °C. (Cold water at a temperature of 5 °C)

Custard crust

High-gluten flour	10 g
Granulated sugar	30 g (2½ tbsp)
One egg + Milk	70 g
Butter	20 g
Vanilla essence	Small quantity

- Follow the Steps on P. EN33 to make a custard crust, and then put it in a refrigerator. When hearing the prompting sound, take out the custard crust, lay it flat on the surface of the dough, and press the 開始 (Start) key again.

* The custard crust must be prepared in advance.

Brioche (with rich butter and egg)

Menu '13'

High-gluten flour	170 g
Low-gluten flour	30 g
Butter	40 g
Granulated sugar	36 g (3 tbsp)
Salt	3.8 g (¾ tsp)
A mix of one egg, two yolks and milk	160 g
Instant dry yeast	2.1 g (¾ tsp)
Frozen butter (for adding later)	50 g



Matcha Brioche with black soybean and chestnut

Menu '13'

High-gluten flour	170 g
Low-gluten flour	30 g
Butter	30 g
Granulated sugar	36 g (3 tbsp)
Milk powder	6 g (1 tbsp)
Salt	3.8 g (¾ tsp)
Matcha (green tea powder)	6 g (1 tbsp)
Mixture of an egg, an egg yolk and cold water (5 °C)	160 g
Instant dry yeast	2.1 g (¾ tsp)
Frozen butter (for adding later)	40 g
* Preserved black beans (after thorough draining)	50 g
* Sugar soaked chestnuts (after thorough draining)	50 g

* Use 葡萄乾 (Raisin) function (P. EN18) ➡ Manual feeding (P. EN19)
➡ Select 輕攪拌 (Gentle stir) (P. EN20)



Panettone

Menu '13'

High-gluten flour	170 g
Low-gluten flour	30 g
Butter	40 g
Granulated sugar	24 g (2 tbsp)
Salt	3.8 g (¾ tsp)
Rum	13 g (1 tbsp)
A mix of one egg, two yolks and plain yogurt (low fat)	160 g
Instant dry yeast	2.8 g (1 tsp)
Frozen butter (for adding later)	40 g
* Dried fruits	100 g

* Use 葡萄乾 (Raisin) function (P. EN18) ➡ Manual feeding (P. EN19)

Various flavored bread



Matcha Marble bread

Menu '14'

High-gluten flour	250 g
Granulated sugar	24 g (2 tbsp)
Salt	5 g (1 tsp)
Milk powder	6 g (1 tbsp)
Butter	10 g
Instant dry yeast	2.8 g (1 tsp)
Water*	190 g (mL)

For adding later

A	Matcha (green tea powder)	3 g
	Granulated sugar	17 g
	Water	5 g (mL) (1 tsp)

* Use 5 °C cold water and reduce the amount of water by 10 g (mL) if the room temperature is above 25 °C.

● Stir A until it becomes pasty.



Black sesame Marble bread

Menu '14'

High-gluten flour	250 g
Granulated sugar	24 g (2 tbsp)
Salt	5 g (1 tsp)
Milk powder	6 g (1 tbsp)
Butter	10 g
Instant dry yeast	2.8 g (1 tsp)
Water*	190 g (mL)

For adding later

Black sesame sauce	10 g
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* Use 5 °C cold water and reduce the amount of water by 10 g (mL) if the room temperature is above 25 °C.

Cocoa Marble bread

Menu '14'

High-gluten flour	250 g
Granulated sugar	24 g (2 tbsp)
Salt	5 g (1 tsp)
Milk powder	6 g (1 tbsp)
Butter	10 g
Instant dry yeast	2.8 g (1 tsp)
Water*	190 g (mL)

For adding later

A	Cocoa powder	10 g
	Granulated sugar	18 g (1½ tbsp)
	Water	10 g (mL) (2 tsp)

* Use 5 °C cold water and reduce the amount of water by 10 g (mL) if the room temperature is above 25 °C.

● Stir A until it becomes pasty.

Marble bread with orange and chocolate

Menu '14'

High-gluten flour	250 g
Granulated sugar	24 g (2 tbsp)
Salt	5 g (1 tsp)
Milk powder	6 g (1 tbsp)
Butter	10 g
Instant dry yeast	2.8 g (1 tsp)
Water*	100 g (mL)
100% orange juice	90 g (approx. 90 mL)

For adding later

Chocolate sauce	10 g
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* Use 5 °C cold water and reduce the amount of water by 10 g (mL) if the room temperature is above 25 °C.



Ingredients

A	High-gluten flour	200 g
	Butter	15 g
	Granulated sugar	24 g (2 tbsp)
	Milk powder	6 g (1 tbsp)
	Salt	3.8 g (¾ tsp)
	Egg (evenly mixed)	25 g
	Cold water (5 °C)	110 g (mL)
Instant dry yeast	3.5 g (1¼ tsp)	

Ingredients

Dried fruits (pickled with rum)	100 g
Milk	5 g (1 tsp)
Cinnamon sugar	An appropriate quantity

For icing

B	Granulated sugar	25 g
	Water	2.5 g (½ tsp)

If the dough is sticky and it is hard to roll it flat,

Sprinkle some high-gluten flour on hands and the rolling pin to make it easier for dough rolling.



To make various flavored bread on menu '15'

The total weight of the bread dough and the ingredients should not exceed 600 g.

* The dough may not rise or the baking may not be sufficient if there are too many ingredients.

Avoid using ingredients with a high content of water.

(Dry the boiled ingredients through trickling and cool them down to room temperature.)

* Otherwise, the dough fermentation may be affected.

Prepare the ingredients in advance.

* The operation time is 15 minutes.

Cinnamon brioche

Select menu '15' to make bread dough

- Put A into the bread blade-installed bread pan and place the bread pan into the main unit.
- Add instant dry yeast into the yeast dispenser, select menu '15' and press (start).

This process should be completed within 15 minutes!

Take out the dough.

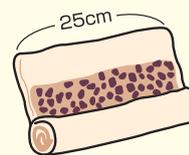
- When you hear beep sound, open the lid and take out the dough from the bread pan.
- Do not press 取消 (Cancel)

Rolling flat

- Roll the dough into a size of 15 cm × 25 cm (W × L).

Forming

- Coat milk on ¾ of dough near to you and sprinkle cinnamon sugar and dried fruits on it.
- Start rolling from the side close to you.
- Cut it into four even pieces and place them in the bread pan.



Start baking (press (Start) again)

Making icing

- Place B in a bowl and mix them on another bowl with 60 °C hot water inside.

Final processing

- Upon completion of baking, take the bread out from the bread pan and coat the bread with the icing.

Various flavored bread



Ingredients

A	High-gluten flour	200 g
	Butter	15 g
	Granulated sugar	18 g (1½ tbsp)
	Milk powder	6 g (1 tbsp)
	Salt	3.8 g (¾ tsp)
	Matcha (green tea powder)	2 g (1 tsp)
	Egg (evenly mixed)	25 g
	Cold water (5 °C)	110 g (mL)
Instant dry yeast	3.5 g (1¼ tsp)	

Contents

Black beans boiled with sugar	120 g
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Ingredients

A	High-gluten flour	200 g
	Butter	35 g
	Granulated sugar	18 g (1½ tbsp)
	Milk powder	6 g (1 tbsp)
	Salt	3.8 g (¾ tsp)
	Egg (evenly mixed)	25 g
Cold water (5 °C)	100 g (mL)	
Instant dry yeast	3.5 g (1¼ tsp)	
Stuffing ingredients	12 pieces (15 g / piece)	

Matcha black bean roll

Select menu '15' to make bread dough

- Put A into the bread blade-installed bread pan and place it into the main body.
- Add instant dry yeast into the yeast dispenser, select menu '15', Press  (start).

Take out the dough.

- When you hear beep sounds, open the lid, take out the dough from the bread pan and remove the bread blade.

● Do not press 取消 (Cancel)

This process should be completed within 15 minutes!

Dough rolling

- Roll the dough into a slender shape which is slightly narrower than that of bread pan.

Add the contents and form the bread.

- Sprinkle the black beans evenly with water fully drained.
- Start rolling from the side close to you.
- Put it in the bread pan.

Substitute green tea with cocoa powder. Add chocolate cubes and almond slices to make the chocolate almond bread rolls that are kids' favorites.



Baking

(Press  (Start))

Stuffed bread

Select menu '15' to make bread dough

- Put A into the bread blade-installed bread pan and place it into the main unit.
- Add instant dry yeast into the yeast dispenser, select menu '15', Press  (Start).

Take out the dough.

- When you hear beep sounds, open the lid, take out the dough from the bread pan and remove the bread blade.

● Do not press 取消 (Cancel)

This process should be completed within 15 minutes!

Forming

- Divide the dough into 12 even pieces.

Fill in the stuffing

- Fill the ingredients into each piece of dough.
- Put it in the bread pan.

Select your favorite ingredients. (Ingredients with liquid are not allowed.)

Curry (cook till the sauce becomes thick), meat ball, potato salad, sausage, tuna (with water fully drained) and cheese (cut into small pieces) and many more.



Baking

(Press  (Start) again)

Pain de mie with chocolate bean and chestnut

Menu '2'

High-gluten flour	250 g
Butter	15 g
Granulated sugar	18 g (1½ tbsp)
Milk powder	6 g (1 tbsp)
Salt	5 g (1 tsp)
Water*	200 g (mL)
Instant dry yeast	1.4 g (½ tsp)
* Chocolate bean (white chocolate)	45 g
* Sugar soaked chestnuts (may also be boiled in sweetened water)	55 g

* Reduce by 10 g (mL) when the room temperature is above 25 °C. (Cold water at a temperature of 5 °C)

* Use 葡萄乾 (Raisin) function (P. EN18) ➡ Manual feeding (P. EN19)
➡ Select 輕攪拌 (Gentle stir) (P. EN20)

Whole wheat Pain de mie

Menu '2'

High-gluten flour	200 g
Whole wheat flour	50 g
Butter	5 g
Granulated sugar	9 g (¾ tbsp)
Milk powder	6 g (1 tbsp)
Salt	5 g (1 tsp)
Water*	200 g (mL)
Instant dry yeast	1.4 g (½ tsp)

* Reduce by 10 g (mL) when the room temperature is above 25 °C. (Cold water at a temperature of 5 °C)

Salty Brioche

Menu '13' Crust colour 濃 (dark)

High-gluten flour	170 g
Low-gluten flour	30 g
Butter	30 g
Granulated sugar	18 g (1½ tbsp)
Milk powder	6 g (1 tbsp)
Salt	5 g (1 tsp)
Mixture of an egg, an egg yolk and cold water (5 °C)	160 g
Instant dry yeast	2.8 g (1 tsp)
Frozen butter (for adding later)	40 g
* Bacon (roasted)	50 g
* Walnut	20 g
* Cheese	20 g
* Fried onion	10 g

* Use 葡萄乾 (Raisin) function (P. EN18) ➡ Manual feeding (P. EN19)
➡ Select 輕攪拌 (Gentle stir) (P. EN20)

Brioche with rice flour

Menu '13'

High-gluten flour	150 g
Rice flour	50 g
Butter	30 g
Granulated sugar	24 g (2 tbsp)
Milk powder	6 g (1 tbsp)
Salt	3.8 g (¾ tsp)
Mixture of an egg, an egg yolk and cold water (5 °C)	160 g
Instant dry yeast	2.1 g (¾ tsp)
Frozen butter (for adding later)	40 g

Hard bread

Menu '2' Crust colour 濃 (dark)

High-gluten flour	225 g
Low-gluten flour	25 g
Shortening	5 g
Granulated sugar	4 g (1 tsp)
Milk powder	4 g (2 tsp)
Salt	5 g (1 tsp)
Water*	210 g (mL)
Instant dry yeast	1.4 g (½ tsp)

* Reduce by 10 g (mL) when the room temperature is above 25 °C. (Cold water at a temperature of 5 °C)

Sweet peas Pain de mie

Menu '2'

High-gluten flour	250 g
Butter	15 g
Granulated sugar	18 g (1½ tbsp)
Milk powder	6 g (1 tbsp)
Salt	5 g (1 tsp)
Water*	200 g (mL)
Instant dry yeast	1.4 g (½ tsp)
* Your favorite cooked beans (soup stewed from the fully drained beans)	100 g

* Reduce by 10 g (mL) when the room temperature is above 25 °C. (Cold water at a temperature of 5 °C)

* Use 葡萄乾 (Raisin) function (P. EN18) ➡ Manual feeding (P. EN19)
➡ Select 輕攪拌 (Gentle stir) (P. EN20)

Brioche with flavedo and chocolate

Menu '13'

High-gluten flour	170 g
Low-gluten flour	30 g
Butter	30 g
Granulated sugar	24 g (2 tbsp)
Milk powder	6 g (1 tbsp)
Salt	3.8 g (¾ tsp)
Orange peels (ground)	2 g
Mixture of an egg, an egg yolk, orange juice (for 1 piece) and cold water (5 °C)	150 g
Instant dry yeast	2.8 g (1 tsp)
Frozen butter (for adding later)	40 g
* Sugar soaked orange peels (5 mm slices)	2 g
* Chocolate bean (frozen in advance)	30 g

* Use 葡萄乾 (Raisin) function (P. EN18) ➡ Manual feeding (P. EN19)
➡ Select 輕攪拌 (Gentle stir) (P. EN20)

You can add icing sugar as you wish.

Take 5 grams (less than 1 tsp) of orange juice, mix it with 25 grams of sieved brown sugar powder, and then smear the mix onto the freshly baked Brioche while it is hot.

Rice flour bread with orange flavor

Menu '18'

High-gluten flour	200 g
Rice flour	50 g
* Fresh orange jam	20 g
Butter	20 g
Milk powder	6 g (1 tbsp)
Salt	5 g (1 tsp)
Water*	170 g (mL)
Instant dry yeast	4.2 g (1½ tsp)

* Use cold water at a temperature of approx. 5 °C. When the room temperature is over 25 °C.

* Put it in the bread pan at the very beginning.

Natural yeast bread making

Natural yeast (fermented) making

Add the ingredients



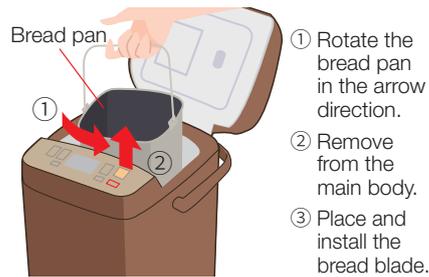
1 Natural yeast (fermented)

with a bread maker

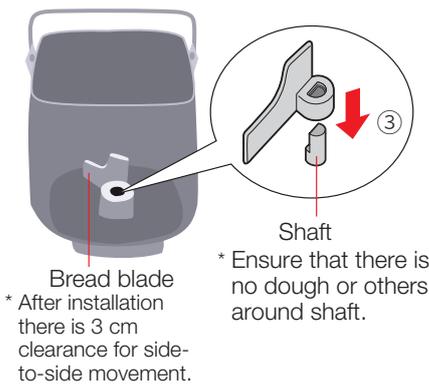
(P. EN55)

- It takes 24 hours to make fermented natural yeast.

2 Remove the bread pan and Set the bread blade



- 1 Rotate the bread pan in the arrow direction.
- 2 Remove from the main body.
- 3 Place and install the bread blade.



Natural yeast bread

High-gluten flour	300 g
Granulated sugar	18 g (1½ tbsp)
Salt	5 g (1 tsp)
Water*	190 g (mL)
Natural yeast (fermented)	25 g (2 tbsp)

* Use cold water at a temperature of approx. 5 °C when the room temperature is over 25 °C.

- Bread has a relatively poor quality when the room temperature is above 30 °C.

3 Add natural yeast (fermented) in the bread pan.



- Add the natural yeast (fermented).
- * Measure the weight after mixing the natural yeast (fermented).

4 Add high-gluten flour, water and other ingredients in the bread pan.



- 1 Add high-gluten flour and other ingredients by stacking them up in the pan.
- 2 Add water along the periphery.



- 3 Place the bread pan.
- 4 Rotate in the arrow direction and secure it.
- 5 Close the lid.

* The handle of bread pan will stop midway. (To make it convenient for taking out the bread pan.) There is no need to press it down to the bottom.

Time required: approx. 7 hr

Setting



Take out

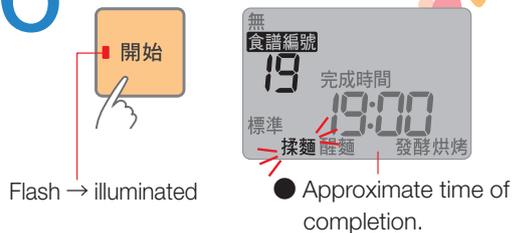


5 Select menu '19'



- To add raisins and other ingredients → 選擇 葡萄乾 (P. EN18) 輕攪拌 (P. EN20)
- To select crust colour → 烤色 (P. EN21)
- To set timer for completion time → 預約 (P. EN22)

6 Press 開始 (Start)



7 Baking completes (Beep sound) Turn off the power

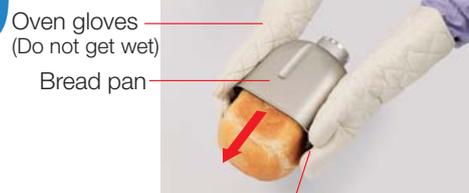
- 取消 ① Press 取消 (Cancel)
- ② Pull out the power plug.

8 Take out the bread pan and put it on a table with a towelette under it. When handling the bread pan, be sure to wear thick oven gloves.

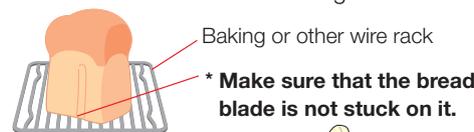
Cool down (approx. 2 minutes)

- * Pay attention to the rest place of the bread pan. (The bread pan is really hot.)
- * The bread will deform or shrink, if it is left inside the machine for a while.

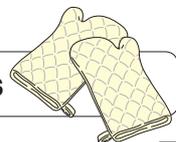
9 Remove the bread immediately



- Hold the handle and shake it forcefully several times.
- * Do not use a knife, a fork or chopsticks to take it out. (It will scratch the fluorine coating.)
 - * Please don't touch the bottom of bread pan (Bread blade rotation may damage bread shape)
 - Make sure the bread blade is in the bread pan after bread is taken out, it may stay inside of the bottom of bread. The bread blade will be damaged if you cut the bread before removing it.



Be sure to use oven gloves



Bread

Natural yeast bread making

Natural yeast bread dough making

Time required: approx. 4 hr

You can make various natural yeast bread with the dough. (P. EN58)




1: 食譜 (Recipe) button

2: 開始 (Start) button

3: 取消 (Cancel) button

● To reset

● To stop after starting (Hold)

- Preparations**
- ① Carry out natural yeast fermentation. (P. EN55)
 - ② Install bread blade in the bread pan.
 - ③ Add the natural yeast (fermented) first and then the flour, water and other ingredients.
 - ④ Place the bread pan into the main unit.

Ingredients

Measure the weight after mixing the natural yeast (fermented)!

Natural yeast bread dough	
High-gluten flour	300 g
Butter	10 g
Granulated sugar	18 g (1½ tbsp)
Salt	5 g (1 tsp)
Water*	170 g (mL)
Natural yeast (fermented)	25 g (2 tbsp)

* Use cold water at a temperature of approx. 5 °C when the room temperature is over 25 °C.

- If the bread dough is sticky (The dough made with natural yeast (fermented) is stickier than that made with instant dry yeast.)
 - ➔ Put the dough in a metal bowl, cover it with a plastic wrap and place it in a refrigerator for 30 - 60 minutes.
 - ➔ Sprinkle high-gluten flour (Sprinkle some high-gluten flour on the dough rolling board, the rolling pin and the dough.)
 - If the dough is sticky, sprinkle more high-gluten flour.



1 Select menu '21'



■ To add raisins and other ingredients ➔ 選擇 葡萄乾 輕攪拌 (P. EN18) (P. EN20)

2 Start

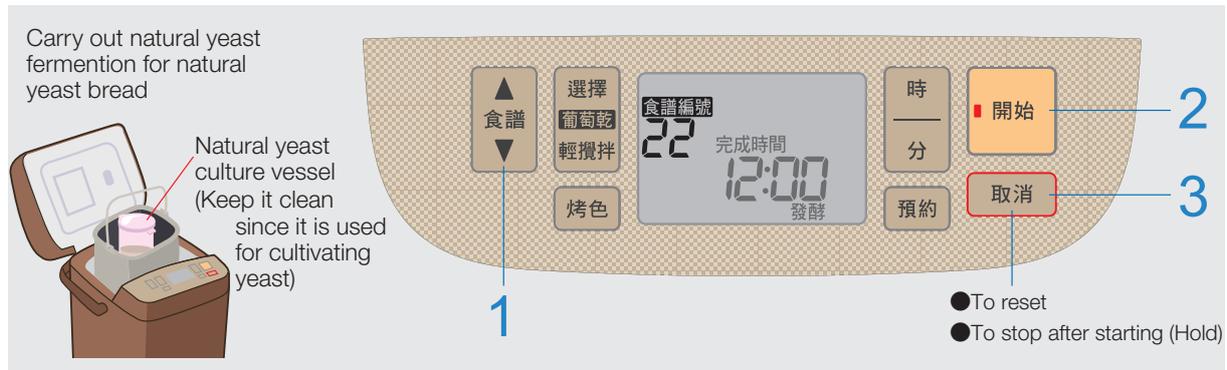


Please see P. EN11 for the making procedure.

3 Press 取消 (Cancel) when you hear the beep sound, and Take out the dough immediately.

Natural yeast fermentation

Time required: approx. 24 hr



- Preparations**
- ① Add some water in the natural yeast culture vessel.
 - ② Add the Natural yeast of “星野 (Hoshino)” (Raw), and then mix the ingredients sufficiently.
 - ③ Cover the natural yeast culture vessel with the lid.
 - ④ Put the natural yeast culture vessel into the bread pan. (Do not install the blade.)
 - ⑤ Place the bread pan into the main unit.

Ingredients

Natural yeast fermentation

● Baking bread (the amount for approx. 4 - 5 times)

“Hoshino” natural yeast (raw)	50 g (5 tbsp)
Water (approx. 30 °C)	100 g (mL)

● Baking bread (the amount for approx. 3 times)

“Hoshino” natural yeast (raw)	30 g (3 tbsp)
Water (approx. 30 °C)	60 g (mL)

- If the water temperature is too high or too low, it may be impossible to natural yeast (fermented) well.

■ Natural yeast (fermented) is raw and fresh.

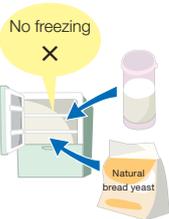
- ▶ It must be stored in a refrigerator and used up within one week.

(It cannot ferment when frozen or under room temperature.)

- ▶ Do not mix new and old natural yeast (fermented) together.

- If it is made well, it smells sour like alcohol from distillers' grains.

(If the room temperature is over 30 °C, it may not be well cultivated.)



1 Select menu '22'



2 Start



- Do not take it out before the cultivation completes.

3 Press 取消 (Cancel) when you hear the beep sound, take out the natural yeast culture vessel quickly, and then store it in a refrigerator immediately

- If it is stored under room temperature, dough fermentation may be affected due to decreased fermentability.

Incorrect menu selection may cause the natural yeast culture vessel to melt.

Natural yeast bread dough making

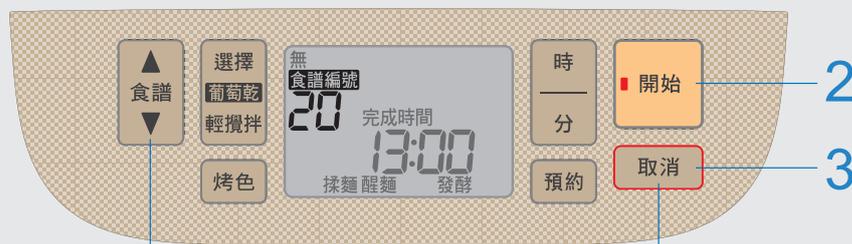
Dough

Natural yeast fermentation

Bread dough / Pizza dough making

Time required:
 Bread dough approx. 1 hr
 Pizza dough approx. 45 min

Through the making of bread dough, you can also make croissants (P. EN59), bagels (P. EN60) and other various flavored bread.



- To reset
- To stop after starting (Hold)

- Preparations**
- ① Install bread blade in the bread pan. (P. EN16)
 - ② Add flour, water and other ingredients (except instant dry yeast) in the bread pan.
 - ③ Place the bread pan into the main unit and place instant dry yeast in the yeast dispenser.

Ingredients

Bread dough

High-gluten flour	280 g
Butter	50 g
Granulated sugar	24 g (2 tbsp)
Milk powder	12 g (2 tbsp)
Salt	5 g (1 tsp)
Egg (evenly mixed)	25 g
Water*	160 g (mL)
Instant dry yeast	2.8 g (1 tsp)

* Use cold water at a temperature of approx. 5 °C when the room temperature is over 25 °C.

Pizza dough

High-gluten flour	280 g
Butter	15 g
Granulated sugar	8 g (2 tsp)
Milk powder	6 g (1 tbsp)
Salt	5 g (1 tsp)
Water*	190 g (mL)
Instant dry yeast	2.8 g (1 tsp)

* Use cold water at a temperature of approx. 5 °C when the room temperature is over 25 °C.

1 Select menu '20' '24'



- To add raisins and other ingredients (Only for bread dough) → 選擇 葡萄乾 輕攪拌 (P. EN18) (P. EN20)

2 Start



3 Press 取消 (Cancel) when you hear beep sounds. Take out the dough right away.

- * If you leave it in the bread pan, the dough will ferment further.
- * Changing the ratio of dough ingredients may slow down the fermentation process. (P. EN88)

8 minutes dough making

Time required: approx. 8 min



- Preparations** (P. EN16)
- ① Install bread blade in the bread pan.
 - ② Add all ingredients into the bread pan.
 - ③ Place the bread pan into the main unit.

Ingredients

Crispy pizza dough

High-gluten flour	250 g
Olive oil	30 g
Salt	2.5 g (½ tsp)
Water*	170 g (mL)
Instant dry yeast	1.4 g (½ tsp)

* Use cold water at a temperature of approx. 5 °C when the room temperature is over 25 °C.

Naan dough

High-gluten flour	280 g
Olive oil	13 g
Granulated sugar	9 g (¾ tbsp)
Salt	2.5 g (½ tsp)
Water*	200 g (mL)
Instant dry yeast	2.8 g (1 tsp)

* Use cold water at a temperature of approx. 5 °C when the room temperature is over 25 °C.

Tortilla dough

Corn starch*	100 g
High-gluten flour	100 g
Salt	2.5 g (½ tsp)
Water	130 g (mL)

* The hardness of the dough may vary with the type and particle size of corn starch.

Red bean bun dough

Low-gluten flour	180 g
High-gluten flour	70 g
Vegetable oil	13 g
Granulated sugar	18 g (1½ tbsp)
Salt	2.5 g (½ tsp)
A mixture of the white of one egg and milk	160 g
Baking powder	5 g
Instant dry yeast	2.8 g (1 tsp)

1 Select menu '23'



2 Start



3 Press 取消 (Cancel) when you hear the beep sound. Take out the dough immediately.

Various flavored bread Use bread dough

Tools used for bread-making with dough



● Dough rolling board



● Scale (Unit: 1 g below)



● Scraper



● Rolling pin



● Small towel
(Soaked and wrung dry)



● Cooking paper



● Atomizer



● Brush



● Oven

Tools that may be used for making bread

- Kitchen scissors
- Bread molds
- Plastic wrap
- Thermometer and others

*Tools used for making bread dough should be separately bought by customer.



Ingredients (for 12 pieces)

Ingredient	Quantity at a time
Bread dough (P. EN54, 56)	
Egg (evenly mixed)	25 g

Rolls

Forming

- ① Use the scraper to divide the dough into 12 even pieces with 45 g each, shape them into balls, cover them with the small towel and place them to set for approx. 15 minutes.
- ② Shape them into ovals, cover them with the small towel and place them to set for 10 - 15 minutes.
- ③ Press gently with hands and use the rolling pin to roll the dough thin.
- ④ Catch one end of the dough, stretch it towards your body and roll tightly.
(The dough may rise horizontally upon fermentation if it is not rolled up tightly)

Fermentation

- ⑤ Place them on the table with the closure facing downwards. Spray water on it.
- ⑥ Allow the dough to ferment for 40 - 60 minutes (till it rises to double its original size) at a temperature of 30 - 35 °C and then coat with egg liquids.

Baking

- ⑦ Bake them in an oven that is preheated to a temperature of 170 - 200 °C for approx. 15 minutes. Keep the remaining dough in a refrigerator to avoid excessive fermentation.



Stuffed bread with sweetened beans paste

- ① (After following Step ① of process) roll the dough into a round plate with a diameter of 10 cm.
- ② Wrap sweetened beans pastes with the dough made from Step ①, shape it into balls and press the middle so that it caves in.
- ③ Properly place balls made as according to ②, sprinkle on water and allow them to ferment for 20 - 30 minutes (till they rise to double their original size) at a temperature of 30 - 35 °C.
- ④ Coat with egg (evenly mixed), sprinkle poppy seeds and bake them in an oven that is preheated to a temperature of 170 - 190 °C for approx. 15 minutes.



Ingredients (for 12 pieces)

● Instant dry yeast used

Bread dough

High-gluten flour	225 g
Low-gluten flour	55 g
Butter	15 g
Granulated sugar	24 g (2 tbsp)
* Milk powder	6 g (1 tbsp)
1 Salt	5 g (1 tsp)
Eggs (evenly mixed)	25 g
Water	140 g (mL)
Instant dry yeast	2.8 g (1 tsp)
Butter (cut into 1 cm cubes)	140 g
Egg (evenly mixed)	25 g

*1 Make the dough according to the process in P. EN56.

● Natural yeast used

Bread dough

High-gluten flour	230 g
Low-gluten flour	50 g
Butter	15 g
Granulated sugar	24 g (2 tbsp)
* Milk powder	6 g (1 tbsp)
2 Salt	5 g (1 tsp)
Eggs (evenly mixed)	25 g
Water	130 g (mL)
Natural yeast (fermented)	25 g (2 tbsp)
Butter (cut into 1 cm cubes)	140 g
Egg (evenly mixed)	25 g

*2 Make the dough according to the process in P. EN54.

Croissant

Add in butter

- ① Put the dough in a bowl, cover it with a plastic wrap and place it in a refrigerator for 30 - 60 minutes.
(Prolong the refrigeration time when the room temperature is high)
- ② Brush flour on butter, place them on the plastic wrap, roll into a 20 × 20 cm square and keep them in refrigerator for 15 - 30 minutes.
- ③ Use a rolling pin to tap and press the dough and roll it into a 30 × 30 cm square.
- ④ Wrap the butter of Step ② with the dough, cover it with the plastic wrap and keep it in a refrigerator for 10 - 20 minutes.
- ⑤ Tap and press the dough with the rolling pin till the dough is thinner and roll it flat.
- ⑥ Fold up the dough three times, cover it with a plastic wrap and keep in a refrigerator for 10 - 20 minutes.
- ⑦ Repeat steps ⑤ and ⑥ twice and keep it in a refrigerator for 30 - 60 minutes.

Forming

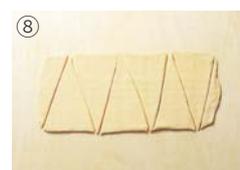
- ⑧ Divide the dough into two even pieces and roll them into a 18 × 40 cm rectangular shape. Divide them into 6 isosceles triangles.
- ⑨ Hold one end of the dough and roll it up.
- ⑩ Face the closure downwards.

Fermentation

- ⑪ Sprinkle water on it and cover it with a plastic wrap. Allow it to ferment for 40 - 60 minutes (till it rises to double size) at the room temperature and coat with egg liquids.

Baking

- ⑫ Bake it in an oven preheated to 200 - 220 °C for approx. 10 minutes. Keep the remaining dough in a refrigerator to avoid excessive fermentation.



Dough

Various flavored bread



Doughnut

- ① Divide the dough into small pieces that are 35 g each. Cover them with a small towel and place them still for 10 - 20 minutes.
- ② Roll them into thin round shapes and press the dough with the doughnut mold.
- ③ Allow the dough to ferment for 20 - 30 minutes (till it rises to double its original size) at a temperature of 30 - 35 °C.
- ④ Deep-fry them at an oil temperature of 170 °C and sprinkle them with cinnamon and refined white sugar.

Various flavored bread Use bread dough



Ingredients (for 8 pieces)

Bread dough

A	High-gluten flour	280 g
	Granulated sugar	24 g (2 tbsp)
	Salt	5 g (1 tsp)
	Vegetable oil	8 g (2 tsp)
	Water	180 g (mL)
	Instant dry yeast	2.8 g (1 tsp)



Bagels are directly edible. But it would be more delicious to cut the bagel into half and add in fresh vegetables, hams, cheeses and jam.

Bagel

Making bread dough

- ① Place A ➔ Vegetable oil ➔ water into the bread pan that is installed with a bread blade in sequence and add Instant dry yeast into the yeast dispenser.
- ② Make the dough according to the steps specified in "Bread dough making" (P. EN56).

Forming

- ③ Divide the dough into 8 small pieces that are 60 g each. Shape them into balls, cover them with a small towel and place them still for 10 minutes.
- ④ Press the middle of the dough with one finger and rotate the dough till the hole becomes bigger and from the shape of a bagel.

Fermentation

- ⑤ Place them onto a cooking paper sprinkled with flour and allow the dough to ferment for approx. 40 minutes (till it rises to double its original size) at a temperature of 30 - 35 °C.



Water boiling

- ⑥ Boil both sides of them in boiling water for 30 seconds each and fully drain the water.

Baking

- ⑦ Put them on a baking pan covered with cooking paper and bake it in an oven preheated to a temperature of 170 - 190 °C for 15 - 20 minutes.



Ingredients (for 10 pieces)

Bread dough

A	High-gluten flour	250 g
	Whole wheat flour	30 g
	Butter	15 g
	Granulated sugar	18 g (1½ tbsp)
	Salt	5 g (1 tsp)
	Plain yogurt	150 g
	Milk	70 g (approx. 70 mL)
	Instant dry yeast	2.8 g (1 tsp)
	Egg (evenly mixed)	25 g

Yogurt bread

Making bread dough

- ① Place A ➔ yogurt ➔ milk orderly into the bread pan, and add dry yeast into the yeast dispenser.
- ② Make the dough according to the steps specified in "Bread dough making" (P. EN56).

Forming

- ③ Divide the dough into 10 equal pieces that are 50 g each. Shape them into balls, cover them with a small towel and let them rest for 10 minutes.
- ④ Place the dough properly, cut it slightly and spray water on it.



Fermentation

- ⑤ Leave the dough to ferment for 40 - 60 minutes at a temperature of 30 - 35 °C (to double its size after rise).

Baking

- ⑥ Coat with egg liquid onto the dough, then bake it in an oven (preheated to a temperature of 180 - 200 °C) for approx. 15 minutes.

Use Pizza dough



Ingredients

(for 2 pizzas in a diameter of 25 cm each)

Ingredient	Quantity at one time
Pizza dough (P. EN56)	
Pizza seasoning	72 g (4 tbsp)
Pizza cheese	200 g
Ingredients (e.g.)	
Onion (thin slices)	1 small
Sausage (thin slices)	10 pieces
Bacon	2 pieces
Mushroom (thin slices)	6 pieces
Green pepper (thin slices)	2 pieces



Ingredients

(25 cm in diameter, 2 servings)

Pizza dough	
High-gluten flour	280 g
A Granulated sugar	9 g (¾ tbsp)
Salt	5 g (1 tsp)
Olive oil	12 g (1 tbsp)
Water	180 g (mL)
Instant dry yeast	2.8 g (1 tsp)
B	
Rosemary	An appropriate quantity
Refined salt (Sea salt or crude salt)	An appropriate quantity

Pizza

Forming

- Use the scraper to divide the dough into 2 pieces and shape them into balls. (Divide it into 3 pieces for thin pizza dough)
- Cover them with towel and place it still for 10 - 20 minutes.
- Put it on the cooking paper and roll it into a round plate with a diameter of 25 cm.
- Make holes on the dough with a fork.



Add ingredients

- Apply pizza sauce, add ingredients and cheese for pizza.

Baking

- Bake it in an oven preheated to 180 - 200 °C for approx. 15 minutes. Keep the remaining dough in a refrigerator to avoid excessive fermentation.

Focaccia

Pizza dough making

- Add the A → olive oil → water in order into the bread pan, and put the dry yeast into the yeast dispenser.
- Make the dough according to the steps specified in "Pizza dough making" (P. EN56).

Forming

- Divide the dough into 2 equal pieces. Shape them into balls, cover them with a small towel and let them rest for 10 minutes.

Fermentation

- Put the dough on the cooking paper and roll it into a round plate with a diameter of 25 cm.
- Let it ferment for 40 - 60 minutes at a temperature of 30 - 35 °C.

Baking

- Use your fingers to make indents on the dough surface, then apply the olive oil (in addition to the specified amount).
- Sprinkle B on it, then bake it in an oven (already preheated to 180 - 200 °C) for 15 minutes.

Various flavored bread Use 8 minutes dough



Ingredients (for 2 pizzas in a diameter of 25 cm each)

Crispy pizza dough (P. EN57)	Quantity at one time
Pizza seasoning	80 g
Pizza cheese	200 g
Ingredients (e.g.)	
Dried basil	An appropriate quantity

Crispy pizza



Forming

- ① Use the scraper to divide the dough into 2 pieces and shape them into balls.
- ② Cover them with towel and place it still for 10 - 20 minutes.
- ③ Put it on the cooking paper and roll it into a round plate with a diameter of 25 cm.
- ④ Make holes on the dough with a fork.



Add ingredients

- ⑤ Apply pizza sauce, add ingredients and cheese for pizza.



Baking

- ⑥ Bake it in an oven preheated to 200 °C for approx. 15 minutes.
Keep the remaining dough in a refrigerator to avoid excessive fermentation.



Ingredients (for 6 pieces)

Naan dough (P. EN57)	Quantity at one time
Kneading flour	An appropriate quantity



Forming

- ① Use the scraper to divide the dough into 6 even pieces with 80 g each, shape them into balls.
- ② Cover them with towel and place it still for 10 minutes.
- ③ Roll it into a round plate with a thickness of 6 - 7 mm.



Frying and roasting

- ④ Put a Naan into a frying pan, cover the pan, and fry the Naan till both sides are golden yellow.
 - Do not add oil into the pan.
 - Fry each side for approx. 3 - 5 minutes with medium heat.



Ingredients (for 8 pieces)

Tortilla dough (P. EN57)	Quantity at one time
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Forming

- ① Use the scraper to divide the dough into 8 even pieces with 40 g each, shape them into balls.
- ② Roll it into a round plate with a diameter of 15 cm.



Frying and roasting

- ③ Pour a thin layer of oil into the frying pan, and fry the dough till both sides are golden yellow.



Ingredients (for 12 pieces)

Red bean bun dough (P. EN57)	Quantity at one time
Red bean paste	300 g



Forming

- ① Use the scraper to divide the dough into 12 even pieces with 36 g each, shape them into balls.
- ② Cover them with towel and place it still for 10 minutes.
- ③ Divide the red bean paste into 12 equal parts (approx. 25 g each).



Fermentation

- ④ Fill in the red bean paste, and then allow the dough to ferment for 15 minutes at room temperature. (Allow it to rise until double size to make fluffy bun.)



Steaming

- ⑤ Put ④ into a steaming vessel, and steam it with medium heat for approx. 10 minutes.

Dumpling skin dough making

Time required: approx. 15 min



- Preparations**
- ① Install bread blade into the bread pan.
 - ② Add ingredients into the bread pan.
 - ③ Place the bread pan into the main unit.

Ingredients

Dumpling skin dough

Powder for dumpling	280 g
Warm water (approx. 35 °C)	150 g (mL)

or

High-gluten flour	140 g
Low-gluten flour	140 g
Warm water (approx. 35 °C)	170 g (mL)

1 Select menu '25'



2 Start



3 Press 取消 (Cancel) when you hear beep sounds. Take out the dough right away



Ingredients (for 30 - 40 pieces)

Peanut oil	15 g (1 tbsp)
Star aniseed	5 g
Leeks	125 g
Streaky pork	250 g
Salt	2 g
Gourmet powder	2 g
Spice powder	6 g
Soy sauce	18 g (1 tbsp)

(You can adjust the recipe based on your preference)

Dumpling

● Making dumpling stuffing

- ① Fry star aniseeds with peanut oil. Cool down the peanut oil and mix them with leeks (to prevent water from coming out from leeks). Then evenly mix them with streaky pork and seasonings.

● Rolling dough

- ② Take out the dough, shape it into long strips with a diameter of 3 cm and cut into 2 cm-wide small pieces. Use the rolling pin to roll the dough into a round plate with a diameter of approx. 8 cm.
* Each dumpling skin weighs approx. 9 g and 30 - 40 dumplings can be made in total.

● Making dumplings

- ③ Fill stuffing into the skin to make a dumpling.
* You may make dumplings into a crescent or a triangle shape as you prefer.

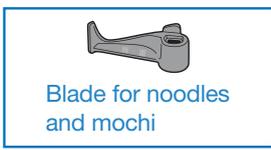
● Boiling dumplings

- ④ Boil half pot of water, pour the dumplings into the hot water. When the water boils again add half bowl of cold water into the pot. Repeat this procedure 3 times.
(This can improve the tenacity and elasticity of dumpling skins)

Udon / Pasta dough making



- Preparations**
- ① Install blade for noodles and mochi in the bread pan.
 - ② Mix A in a metal bowl or the like.
 - ③ Mix B in another container.
 - ④ Add A ➔ B in the bread pan sequentially. (Add olive oil to pasta dough last.)



Ingredients (not for making Soba noodles and ramen dough)

Udon dough (3 - 4 servings)

A	High-gluten flour	150 g
	Low-gluten flour	150 g
B	Salt	10 g (2 tsp)
	Warm water*1	160 g (mL)
	Kneading flour*2	An appropriate quantity

*1 Warm water approx. 35 - 40 °C.
*2 You can use starch or high-gluten flour instead of kneading flour.

Pasta dough (3 - 4 servings)

A	High-gluten flour	150 g
	Low-gluten flour	150 g
B	Salt	5 g (1 tsp)
	Eggs (evenly mixed)	50 g
	Water	120 g (mL)
	Olive oil	4 g (1 tsp)
	Kneading flour*1	An appropriate quantity

*1 You can use starch or high-gluten flour instead of kneading flour.

- You can also make colorful pasta!
- ➔ Boil the vegetables in short time, use food processor to mash them into paste and then pour them into the bread pan.
 - ➔ Reduce the same amount of water by 10 - 30 g (mL) as that of additional ingredients. (basic amount is 120 g (mL))
- 
- * Black sesame seed powder 1 tbsp..... water quantity of 120 g (mL)
Tomato mush 47 g (3 tbsp)..... water quantity of 90 g (mL)
Spinach mush 50 g..... water quantity of 90 g (mL)

1 Select menu '26'



2 Start



3 Press 取消 (Cancel) when you hear beep sounds, and Take out the dough immediately.

4 Let the smooth surface face up, shape it into a ball and then wrap it with cling film and place still.

- Udon noodles...can be preserved approx. 2 hours in room temperature (keep in a refrigerator in hot weather).
- Pasta...keep in a refrigerator for approx. 1 hour.



- When storing
- Refrigerator (can be preserved for 2 - 3 days)
 - ➔ Sprinkle high-gluten flour and then wrap it with a cling film.
 - Freezer (can be preserved for a month)
 - ➔ Cut it in width of noodles, and wrap it with a cling film. (P. EN65)

Time required: approx. 15 min



Udon

Dough rolling

- ① Cut it into 2 - 4 equal parts with a kitchen knife or a spatula.
- ② Sprinkle kneading flour, and use rolling pin to roll the dough into a 3 mm thick round plate.
(Refrigerated dough must bring to room temperature before rolling.)



Cut dough

- ③ Fold the dough, and cut it from one side into noodles of 3 mm width.
(When it is difficult to cut the dough, sprinkle some kneading flour on the dough.)



Cook noodle

- ④ Boil water in a big pot till bubbling, and then pat off the kneading flour on the noodle and put them in the pot for boiling.
(The time refer for boiling noodle is 8 - 13 minutes.)
- ⑤ Wash away viscous liquid with cold water and drain the water completely.



- The appearance and softness of dough and the taste of pasta is different from those of the pasta available in the market.

Pasta

Dough rolling

- ① Cut it into 4 equal parts with a kitchen knife or a spatula.
- ② Sprinkle kneading flour, and use rolling pin to roll the dough into a 1 mm thick round plate.



Cut dough

- ③ Sprinkle kneading flour on the dough and roll it from one side. Then cut it into noodles of 5 mm width.
(The boiled noodles will grow slightly thicker, so it is better to cut the noodle thin.)



- ④ Shake the noodles to separate them from each other, then sprinkle kneading flour on them.



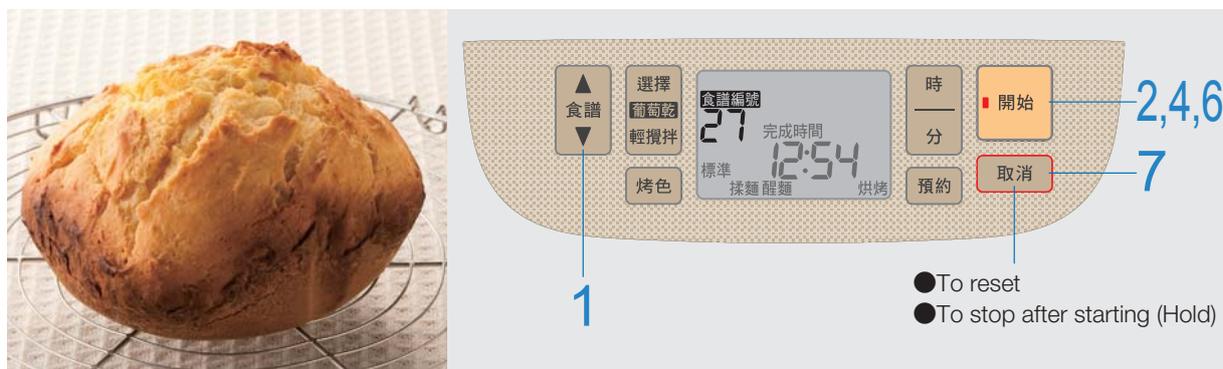
Cook noodles

- ⑤ Boil water in a big pot till bubbling. Then pat off the kneading flour on the noodles and put them in the pot for boiling.
(The time reference for boiling noodle is 3 - 5 minutes.)
- Step ① to ③ can be done by noodle machine.
(Sprinkle sufficient kneading flour on the dough)

Dough

Udon / Pasta dough making

Scone making



- Preparations**
- ① Install bread blade in the bread pan and add the mixture of egg, milk and plain yogurt in sequence.
 - ② Add ingredients in the bread pan.
 - ③ Place the bread pan into the main unit.

Ingredients

Scone

Mixture of an egg and milk	80 g
Plain yogurt (low fat)	50 g (approx. 50 mL)
Low-gluten flour	120 g
High-gluten flour	60 g
Baking powder	5 g
Butter (cut into 1 cm cubes)*	35 g
Granulated sugar	30 g (2½ tbsp)
Salt	2.5 g (½ tsp)

* Cut it into 5 mm cubes when room temperature is below 15 °C.

- You can select any ingredients or dressings for the baking.
(The first collection of ingredients placed into the bread pan should not weigh over 120 g in all.)
- If 取消 (Cancel) is accidentally pressed at Step 3. Press 開始 (Start) button to recover within 10 minutes.
(This can only be performed once; Invalid if any other key is pressed)
- 3 minutes after Step 3 is started, the beeper will sound and the main unit will start "kneading".
- If 取消 (Cancel) is erroneously pressed at Step 5. Press 開始 (Start) button to recover within 10 minutes.
(This can only be performed once; Invalid if any other key is pressed)
- 3 minutes after Step 5 is started, the beeper sounds and the main unit starts "baking".
(The surface of finished scone may be uneven due to its difficulty of forming.)
- Scone is different from the bread made with yeast powder.

1 Select menu '27'



■ To select crust colour → 烤色 (P. EN21)

2 Start



(Approx. 2 minutes later)



3 Beep sounds are heard. Open the lid and clean the remaining flour.

Within 3 minutes

- Use a rubber spatula to eliminate the residual powder around.
(Using a metal spatula will damage the fluorine coating)
- Do not press 取消 (Cancel) button.



4 Close the lid and Restart



(Approx. 1 minute later)

Time required: approx. 54 min

5 Open the lid when you hear the beep sound. **Shape dough surface**

- Use rubber spatula to shape the dough and make it into a mountain shape. (See the figure on the right) (Using a metal spatula will damage the fluorine coating)
- Do not press 取消 (Cancel) button.



Within 3 minutes

6 Close the lid and **Restart**



- The time range displayed is 45 - 51 minutes

7 Press 取消 (Cancel) when you hear beep sounds and take out the bread pan for cooling for approx. 2 minutes and then **take out the scone**

- Please make sure whether the bread blade is stuck at the bottom of the bread.
- "Additional baking" in case of insufficient baking. (see the following)
- The bread may become deformed upon overexertion.

"Additional baking" in case of insufficient baking

Additional baking is allowed twice after baking is finished.
**"Additional baking" is allowed to be performed within 15 minutes after previous baking.
It is invalid if the inner temperature drops.

1 Select menu '27'



2 Set baking time



3 Start



■ Press and hold the 取消 (Cancel) to cancel additional baking.

■ "Additional baking" as following.

* Without pressing 取消 (Cancel) at step 7

- 1 Press 分 to set baking time
- 2 Press 開始 to start



French bread

Menu '27' Crust colour 濃 (dark)

Mixture of an egg and milk	60 g
Low-gluten flour	150 g
Baking powder	5 g
Butter (cut into 1 cm cubes)*	20 g
Granulated sugar	8 g (2 tsp)
Salt	2.5 g (½ tsp)
Potatoes (peeled and mashed)	90 g
Black pepper (coarse)	Small quantity
Bacon (cut into 5 mm cubes)	30 g
Cheese (cut into 5 mm cubes)	30 g
Carrots (cut into 5 mm cubes and boiled to a moderate degree)	20 g
Corn (kernels)	20 g
Green soybeans (peeled beans)	20 g

* Cut into 5 mm cubes when the room temperature is below 15 °C.

- Put all the ingredients into the bread pan in the top-to-bottom order.

Scone with tomatoes and green soybeans

Menu '27'

Mixture of an egg and tomato juice	100 g
Olive oil	24 g (2 tbsp)
Low-gluten flour	120 g
High-gluten flour	60 g
Baking powder	5 g
Granulated sugar	18 g (1½ tbsp)
Salt	2.5 g (½ tsp)
Black pepper (coarse)	Small quantity
Your favorite dry herb (basil)	½ tsp
Dried tomatoes (dried) (Divided into flour equal parts after dried)	10 g
Green soybeans (peeled beans)	50 g
Cheese (cut into 1 cm cubes)	50 g

- Put all the ingredients into the bread pan in the top-to-bottom order.

Others

Score making

Cake making



- Preparations**
- ① Install bread blade in the bread pan.
 - ② Add butter, granulated sugar, milk and eggs into the bread pan in sequence.
 - ③ Add in the sieved A, then place the bread pan into main unit.

Ingredients

Cake

Unsalted butter*	110 g
Granulated sugar	100 g
Milk	15 g (1 tbsp)
Egg (evenly mixed)	100 g
A Low-gluten flour	180 g
Baking powder	7 g

* Cool down to room temperature and cut it into 1 cm cubes.

■ You may add your favorite ingredients and stuffing!

(Solid ingredients must be added during cleaning of the residual flour)



■ If 取消 (Cancel) is accidentally pressed at Step 3 Press 開始 (Start) to recover within 10 minutes. (This can only be performed once; Invalid if any other key is pressed)

■ 15 minutes after Step 3 is started. Beep sounds are heard and kneading is started automatically. (If you fail to eliminate the remaining flour, they will be on the surface of the cake when it is completed.)

● The finished cake is similar to butter cake. (But not totally the same as the sponge) cake available in the market.

1 Select menu '28'



■ To select crust colour → 烤色 (P. EN21)

2 Start



(Approx. 12 minutes later)



3

Beep sounds are heard. Open the lid and, **eliminate the remaining powder.**

- Use a rubber spatula to clean the residual flour around. (Using a metal spatula will damage the fluorine coatings.)
- Do not press 取消 (Cancel)

Within 15 minutes

4

Close the lid and **Restart**



5

Press 取消 (Cancel) when you hear beep sounds. **Take out the cake**

- "Additional baking" in case of insufficient baking. (P. EN69)
- Cake shape will be damaged if it is forced out.



“Additional baking” in case of insufficient baking

Additional baking is allowed twice after baking is finished.
 * “Additional baking” is allowed to be performed within 15 minutes after previous baking. It is invalid if the inner temperature drops.

1 Select menu ‘28’



2 Set baking time



● It can be set to 1 - 20 minutes.

3 Start



■ To discontinue ➔ Hold 取消 (Cancel) baking

■ “Additional baking” as following.
 * Without pressing 取消 (Cancel) at step 5 (P. EN68)

- 1 Press to set baking time
- 2 Press to start

Time required: approx. 1 hr 30 min



Lemon cake

Unsalted butter (cut into 1 cm cubes)	110 g
Granulated sugar	100 g
Milk	15 g (1 tbsp)
Egg (evenly mixed)	100 g
Rum (or brandy)	1 tbsp
A { Low-gluten flour	180 g
Baking powder	7 g
Lemon peel (ground)*	For 1 piece

* To be added after residual flour is eliminated.

Chocolate cake

Unsalted butter (cut into 1 cm cubes)	100 g
Granulated sugar	100 g
Egg (evenly mixed)	100 g
A { Cocoa powder	15 g (2½ tbsp)
Low-gluten flour	180 g
Baking powder	7 g
Chocolate bean*	50 g
Citrus peel* (cut into 5 mm - 1 cm cubes)*	40 g

* To be added after residual flour is eliminated.

Pumpkin cake

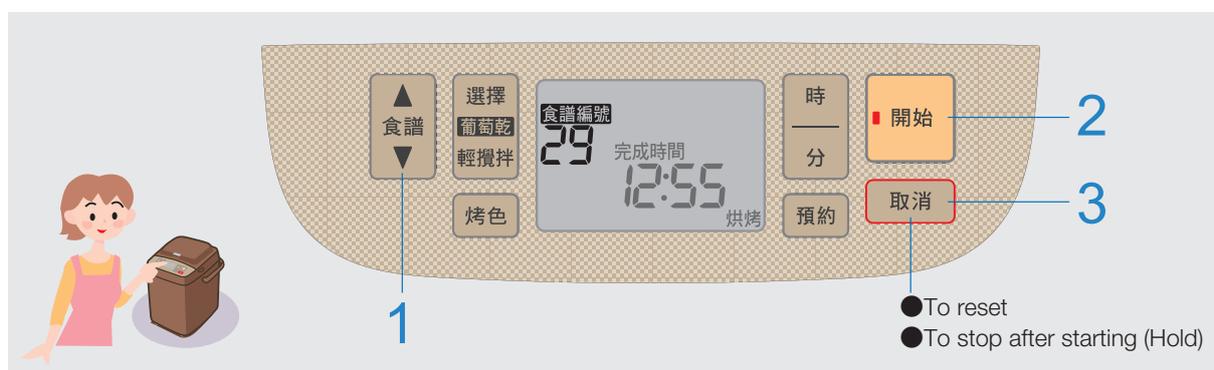
Unsalted butter (cut into 1 cm cubes)	100 g
Granulated sugar	80 g
Milk	30 g (approx. 30 mL)
Egg (evenly mixed)	100 g
Pumpkin (cut into 2 cm cubes and make it softer)	50 g
A { Low-gluten flour	180 g
Baking powder	7 g

Matcha red bean cake

Unsalted butter (cut into 1 cm cubes)	80 g
Granulated sugar	100 g
Egg (evenly mixed)	150 g
A { Matcha (green tea powder)	3 g (1½ tsp)
Low-gluten flour	180 g
Baking powder	7 g
Red bean* (cut into 5 mm cubes)*	50 g

* To be added after residual flour is eliminated.

Vegetable cake making



- Preparations**
- ① Make the vegetable cake mixture.
 - ② Remove the bread blade from the bread pan and pour in the mixture.
 - ③ Place the bread pan into the main unit.

Ingredients

Vegetable cake

A	Egg	50 g
	Carrot (ground)	50 g
	A + sugar-free soy milk	200 g
	Granulated sugar	60 g
	Vegetable oil	40 g (3 tbsp + 1 tsp)
B	Low-gluten flour	130 g
	Baking powder	5 g

How to make vegetable cake mixture

- ① Adjust the weight of soy milk to make the total weight of A and soy milk reaches 200 g.
- ② Place A and granulated sugar into a bowl and use an mixer to whisk A and sugar sufficiently.
- ③ Add some vegetable oil and stir it well.
- ④ Add the sifted B, and stir it well.



Low-gluten flour, granulated sugar and the baking powder can be replaced by 150 g of muffin mix.

1 Select menu '29'



2 Start



3 Press 取消 (Cancel) when you hear beep sounds, Take out the bread pan and cool it down for approx. 2 minutes. Then take out the vegetable cake

- "Additional baking" in case of insufficient baking. (P. EN71)

Time required: approx. 55 min

“Additional baking” in case of insufficient baking

If the baking is insufficient due to the ingredients (judging by inserting a prod into the dough. If the dough stick on to the prod, the baking is insufficient), additional baking is allowed twice after baking is finished.

* “Additional baking” is allowed to be performed within 15 minutes after previous baking. It is invalid if the inner temperature drops.



① Select menu ‘29’



② Set baking time



● It can be set to 1 - 30 minutes.

③ Start



■ To discontinue → Hold 取消 (Cancel) baking.

■ “Additional baking” as following.

* Without pressing 取消 (Cancel) at step 3 (P. EN70)

① Press  to set baking time

② Press  to start

Vegetable cake recipe



Spinach vegetable cake

Menu '29'

A	Egg	50 g
	Spinach*	50 g
	A + sugar-free soy milk	200 g
	Granulated sugar	60 g
	Vegetable oil	40 g (3 tbsp + 1 tsp)
B	Low-gluten flour	130 g
	Baking powder	5 g

Adjust the weight of soy milk to make the total weight of A and soy milk reaches 200 g. Add other ingredients into the screened B, and mix them well.

* The following preparations must be made.

Wrap the ingredients with plastic wrap, put them into microwave (600 W) to heat for approx. 1 minute, or cook thoroughly, filter water, and chop the ingredients.

Sweet potato vegetable cake

Menu '29'

A:	Egg	50 g
	A + sugar-free soy milk	150 g
	Sweet potato (cut 1 cm cubes)*	50 g
	Granulated sugar	60 g
	Vegetable oil	40 g (3 tbsp + 1 tsp)
B	Low-gluten flour	130 g
	Baking powder	5 g

Add sifted B and other ingredients into 150 g mixture of the egg and soy milk, and mix them well.

* The following preparations must be made.

Cut the sweet potato into 1 cm cubes, put them into the microwave oven (600 W) to heat for approx. 1 minute, or after boiling, dry them with a paper towel.

- Adjust the time for heating according to the type of microwave oven.



Pumpkin vegetable cake

Menu '29'

A:	Egg	50 g
	A + sugar-free soy milk	150 g
	Pumpkin (chopped)*	50 g
	Granulated sugar	60 g
	Vegetable oil	40 g (3 tbsp + 1 tsp)
B	Low-gluten flour	130 g
	Baking powder	5 g

Add other ingredients and screened B into 150 g mixture of the egg and soy milk, and mix them well.

* The following preparations must be made.

Use a preservative film to pack the ingredients, put them into microwave (600 W) to heat for approx. 2 minutes, or cook thoroughly, filter water, and chop the ingredients.

Onion and corn vegetable cake

Menu '29'

A	Egg	50 g
	Onion (chopped)*1	50 g
	A + sugar-free soy milk	200 g
	Granulated sugar	60 g
	Salt	5 g
	Vegetable oil	40 g (3 tbsp + 1 tsp)
	Cheese powder	10 g
	Corn (kernels)	20 g
B	Low-gluten flour	130 g
	Baking powder	5 g
	Cheese powder*2	5 g

Add soy milk, and ensure the total weight of soy milk and A is 200 g. Add other ingredients into the screened B, and mix them well.

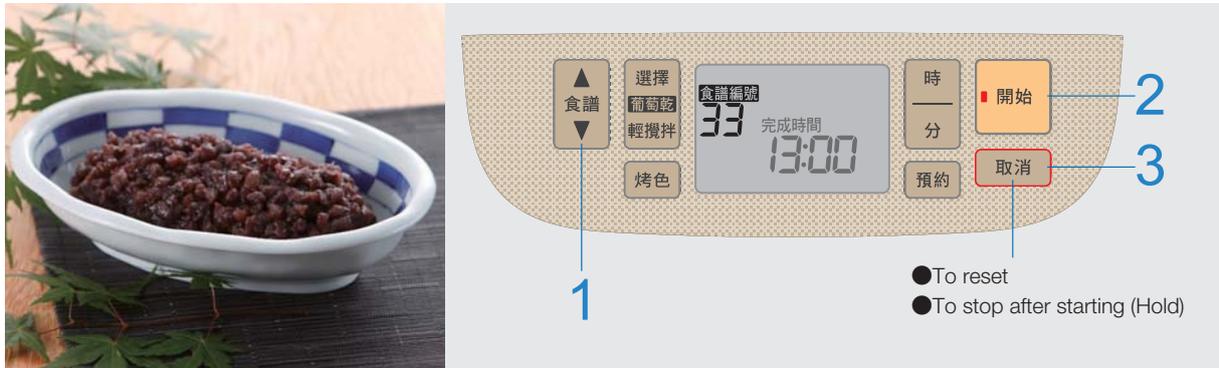
*1 The following preparations must be made.

Use a preservative film to pack the ingredients, put them into microwave (600 W) to heat for approx. 1 minute, or cook thoroughly, filter water, and chop the ingredients.

*2 Put the paste into the bread pan, and sprinkle the ingredients from above.

Red bean making

Time required: approx. 1 hr



- Preparations**
- ① Poach the red bean. (Refer to “How to poach the red bean” below)
 - ② Install bread blade in the bread pan.
 - ③ Add sugar and then the poached red bean.
 - ④ Place the bread pan into the main unit.

Ingredients (The total weight of made cake is 450 g)

Red bean paste

Poached red bean*	(Approx. 360 g)
└ Dry red bean	150 g
└ Water	450 - 600 g (mL)
Granulated sugar	200 g

* Paste made with the poached red bean sold in the market are of poor quality.

- Be sure to observe the foregoing amount.

How to poach the red bean

- ① Wash the red bean, and filter the insect-damaged beans and impurities.
- ② Put red bean and water in a pot, and boil with burner on high-temp.
- ③ After boiling, switch the burner to a mid-temp., and boil for 4 - 5 minutes.
- ④ Filter the water. (And remove the impurities)
- ⑤ Add ④ and enough water in the pot, and boil with burner on mid-temp. After boiling, switch the burner to a low-temp., stir slightly, cover the pot and boil still on low-temp. (Standard: 60 minutes...The time will vary with different heat levels and red bean quality.)
* In case of insufficient water, add some water to keep the water level higher than red bean.
- ⑥ When the red bean can be squashed easily by hand, stop boiling, and filter the water.

1 Select menu '33'



2 Start



3 When you hear beep sound, press 取消 (Cancel), and then take the red bean paste out with a rubber spatula.

* Take the red bean paste out with a soft tool like rubber spatula. (Hard utensils may damage the fluoride coating of bread pan.)

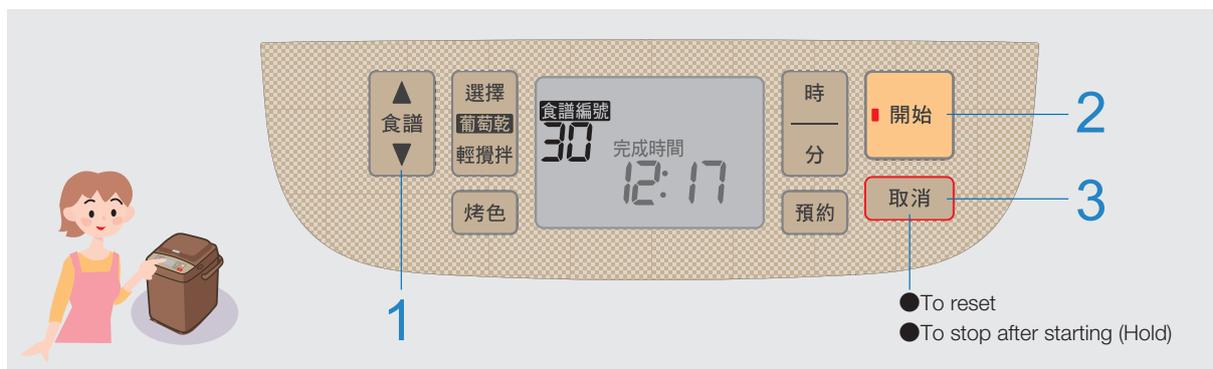
- May add a small amount of salt according to your preference.
- The red bean are very soft after boiling, but will become hard after cooling down.

■ When storing

Pack the red bean paste with a preservative film during reservation.

- ➔ Reserve in refrigerating chamber (storage life: approx. 1 week)
- ➔ Reserve in freezing chamber (storage life: approx. 1 month)

Chocolate making



- Preparations**
- ① Install bread blade in the bread pan.
 - ② Break the chocolate and put them into the bread pan.
 - ③ Add in cream and honey, and then place bread pen into main unit.

Ingredients (for approx. 13 cm × 13 cm × 1 cm (L × W × H))

Chocolate (milk chocolate)

Milk chocolate (Chocolate plate available in the market)	165 - 174 g (3 pieces)
Whipping cream (a butterfat content of approx. 35%)	50 g (mL)
Honey	10 g

Chocolate (white chocolate)

White chocolate (Chocolate plate available in the market)	160 - 180 g (4 pieces)
Whipping cream (a butterfat content of approx. 35%)	50 g (mL)
Honey	10 g

Chocolate (black chocolate)

Black chocolate (Chocolate plate available in the market)	165 - 174 g (3 pieces)
Whipping cream (a butterfat content of approx. 35%)	70 g (mL)
Honey	10 g

* When cream with a butterfat content of over 41% is used, please substitute 10 mL of cream with milk.

(e.g.) Black chocolate
Whipping cream: 60 g (mL)
Milk: 10 g (approx. 10 mL)

● Be sure to use the amount described above. Otherwise, the grease may become separated or the chocolate will become too soft.

1 Select menu '30'



2 Start



3 Press 取消 (Cancel) when you hear beep sounds, take out the bread pan and use a rubber spatula to eliminate the chocolate stuck on the bread blade. **Manually remove the bread blade.**

- Perform Additional Mixing if the chocolate is not fully melted (P. EN75).
- Using a metal spatula, tongs, or other metal utensil may damage the surface of bread blade.

4 Pour it using a rubber spatula into a pan lined with plastic wrap or cooking paper.

5 Keep in a refrigerator for more than 2 hours for **cooling until it sets**

6 Cut into appropriate sizes

- Sprinkle cocoa powder or sugar powder on the cut chocolates.



Additional mixing when the mixing is not sufficient

Additional mixing is allowed twice after mixing is finished

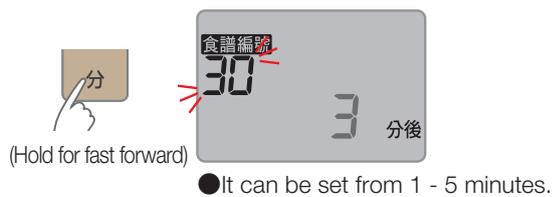
* Start additional mixing within 5 minutes after mixing is finished. Additional mixing cannot be continued if the temperature of inner part of automatic bread maker has dropped.

* Use a rubber spatula to eliminate the chocolates stuck in the bread pan before additional mixing.

① Select menu '30'



② Set mixing time



③ Start



■ To discontinue mixing ➔ Hold 取消 (Cancel).

■ "Additional mixing" as following.

* Without pressing 取消 (Cancel) at step 3 (P. EN74)

① Press to set mixing time

② Press to start

Time required: approx. 17 min

Strawberry chocolate

White chocolate (plate)	160 g (4 pieces)
Butter	20 g
Honey	10 g
Strawberry (pounded into jams)	40 g



Corn chips chocolate

(1 piece at each bite, approx. 20 pieces in total)

A	Black chocolate (plate)	116 g (2 pieces)
	Whipping cream (a butterfat content of approx. 35%)	40 g (mL)
	Honey	10 g
	Corn chips	100 g

① Use A for making chocolate. (P. EN74)

② Mix ① and corn chips.

③ Use a spoon to pour the chocolate onto a cooking paper for cooling in the refrigerator. You may freely decide the size.



Mousse chocolate

(For approx. 5 glasses)

A	Black chocolate (plate)	116 g (2 pieces)
	Whipping cream (a butterfat content of approx. 35%)	60 g (mL)
	Honey	10 g
Whipping cream	180 g (mL)	
Your favorite fruits (for decoration)	An appropriate quantity	

① Use A for making chocolate. (P. EN74)

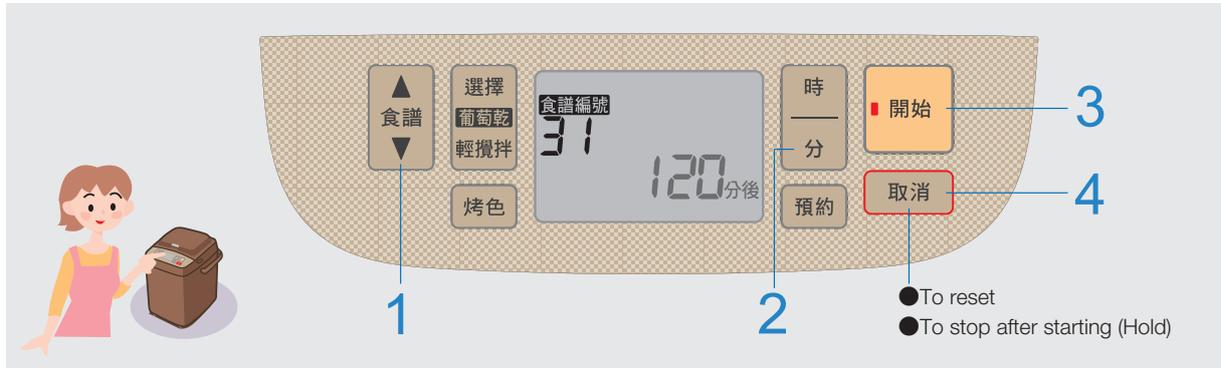
② Whip the cream.

③ Mix hot ① with ②.

④ Pour it into a glass or other container for cooling and decorate it with your favorite fruits.

● You may also add grated chocolates and nuts if you prefer (10 - 20 g).

Jam making



- Preparations**
- ① Install bread blade in the bread pan.
 - ② Add granulated sugar, fruit and lemon juice in the bread pan sequentially.
 - ③ Then place the bread pan into the main unit.

Ingredients

Strawberry jam

Strawberry (Washed and stalks removed) (Cut into halves)	Net weight 400 g
Granulated sugar	140 g
Lemon juice	38 g (approx. 38 mL)

- Be sure to use the amount described in the above. Otherwise, the ingredients may spill out and be overcooked.
- Be careful not to over cook.
The jam will be thicker after cooling down.
- Jam becomes more dilute due to less granulated sugar quantity and no additives. It can not be stored for a long time. Please keep it in a refrigerator and eat it as soon as possible.
 - Storage period: approx. 1 week.

1 Select menu '31'



2 Set cooking time (120 minutes for strawberry jam)



* Set time according to the types of fruits.

- It can be set to 90 - 150 minutes in increments of 10 minutes.

3 Start



4 Press 取消 (Cancel) when you hear the beep sound and take out the bread pan for cooling (for approx. 10 minutes)

* Do not place on an uneven surface.

- If heating is insufficient (too much water and less sticky), perform "additional heating". (P. EN77)

5 When dumping the bread pan use a rubber spatula to pour jam into a container slowly

- Using metal spatula or similar utensils will damage the coating.

Time required: approx. 1 hr 30 min - 2 hr 30 min



“Additional heating” in case of insufficient heating

Additional heating is allowed twice after first heating.

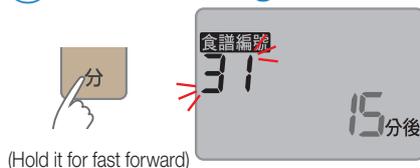
* “Additional heating” can be performed within 5 minutes after previous heating.

Additional heating can't be continued if the temperature of inner part of automatic breadmaker is dropped.

① Select menu ‘31’



② Set cooking time



● It can be set to 10 - 30 minutes by each press of 1 minute.

③ Start



■ Press and hold the 取消 (Cancel) to cancel additional heating.

■ “Additional heating” as following.

* Without pressing 取消 (Cancel) at step 4 (P. EN76)

① Press to set cooking time

② Press to start

Blueberry jam

Refrigerated blueberries	400 g
Granulated sugar	140 g
Lemon juice	38 g (approx. 38 mL)

■ Set cooking time to 150 minutes
(Set to 110 minutes when using fresh blueberries)

Apple jam

Apples (peeled, cored and cut into 8 pieces of 1 cm width)	Net weight 400 g
Granulated sugar	140 g
Lemon juice	38 g (approx. 38 mL)

■ Set cooking time to 100 minutes

Peach jam

Peaches (peeled, cored and cut into 2 cm pieces)	Net weight 400 g
Granulated sugar	140 g
Lemon juice	38 g (approx. 38 mL)

■ Set cooking time to 120 minutes

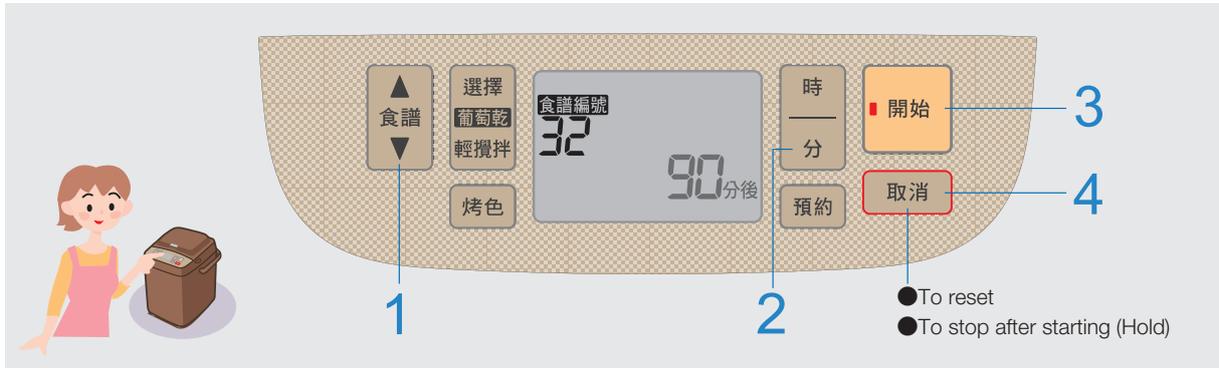
Orange jam

Oranges (After washing, separate the fruit flesh and peel. Remove the flesh film, take out and divide the inner flesh into 2 - 3 equal parts. Remove the white substance of peel and then shred the peel.)	400 g
Granulated sugar	140 g

- ① Add peels and the water used for processing peels in the boiler and boil for 15 minutes.
- ② Drain the boiled water and add water for boiling again.
- ③ Repeat 3 times and fully drain the water.
- ④ Add peels, granulated sugar and fruit flesh in the bread pan sequentially.
- ⑤ Install the bread pan

■ Set cooking time to 120 minutes

Compote making



- Preparations**
- ① Add water, granulated sugar, lemon juice in the bread pan (without the blade), and use a rubber spatula to mix the ingredients sufficiently. (Till the granulated sugar melts completely)
 - ② Add the fruits one by one and do not stack them.
 - ③ Cut a cooking paper in the size of the bread pan with a 1 cm hole in the center as lid.
 - ④ Then place the bread pan into the main unit.

Ingredients

Apple compote

Apples* (peeled, cored, and quartered)	approx. 200 g (Medium sized)
Water	250 g (mL)
Granulated sugar	60 g
Lemon juice	10 g (2 tsp)

* Some kind of fruits may be easily cooked. "Fuji" apples are recommended for their relatively firm flesh.

● Be sure to observe the foregoing amount. Failure to do so may result in uneven heating or scorching.

● Fruit placement (preparation ②)



● Use a cooking paper as lid (preparation ③)



■ For good timing to eat, soak the fruit in the syrup for half a day after finished. (to make the syrup penetrate into the fruits)

1 Select menu '32'



2 Set cooking time (90 minutes for candied apple)



(Hold it for fast forward)

* Set timer according to the types of fruits.

● It can be set to 60 - 120 minutes in increments of 10 minutes.

3 Start



4 Press 取消 (Cancel) when you hear beep sounds Take out the bread pan for cooling (approx. 10 minutes)

* Do not place on uneven surface.

● If cooking is insufficient (the colour is too white or it is too hard when inserting a bamboo stick), perform "Additional cooking". (P. EN79)

5 Pour slowly into the container, and cool it down with the syrup.

● Using metal spatula or a similar utensil will damage the coating.

● After pour out into the container, and flip the fruit up and down to cool it down with the syrup. During cooling, the syrup will penetrate into the fruits.



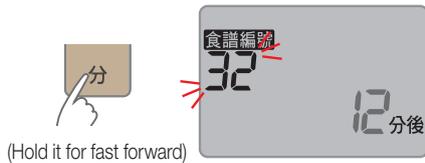
“Additional cooking” in case of insufficient cooking

Additional cooking is allowed twice after first cooking.
 * “Additional cooking” is allowed to be performed within 5 minutes after previous cooking.
 Additional cooking can't be continued if the temperature of inner part of automatic breadmaker is dropped.

1 Select menu ‘32’



2 Set cooking time



(Hold it for fast forward)

3 Start



● It can be set to 10 - 30 minutes by a step of 1 minute.

■ Press and hold the 取消 (Cancel) to cancel additional cooking.

■ “Additional cooking” as following.
 * Without pressing 取消 (Cancel) at step 4 (P. EN78)

① Press to set cooking time

② Press to start

Time required: approx. 1 - 2 hr



Tomato compote

Tomatoes (peeled after boiling and stalks removed.)	3 small ones (approx. 100 g each)
Water	300 g (mL)
Granulated sugar	60 g
Ginger (thin slices)	10 g

■ Set cooking time to 60 minutes

Loquat compote

Loquats (peeled, cored and cut into 2 parts)	3 ones (approx. 50 g each)
Water	250 g (mL)
Granulated sugar	60 g
Lemon juice	10 g (2 tsp)

■ Set cooking time to 60 minutes

Pear compote

Pear (peeled, cored and quartered)	approx. 180 g (A medium sized)
Water	250 g (mL)
Granulated sugar	60 g
Lemon juice	10 g (2 tsp)

■ Set cooking time to 60 minutes

Date compote

Date (dried)	250 g
Water	100 g (mL)
Red Wine	125 g (approx. 125 mL)
Granulated sugar	40 g
Lemon juice	10 g (2 tsp)
Cinnamon	An appropriate quantity

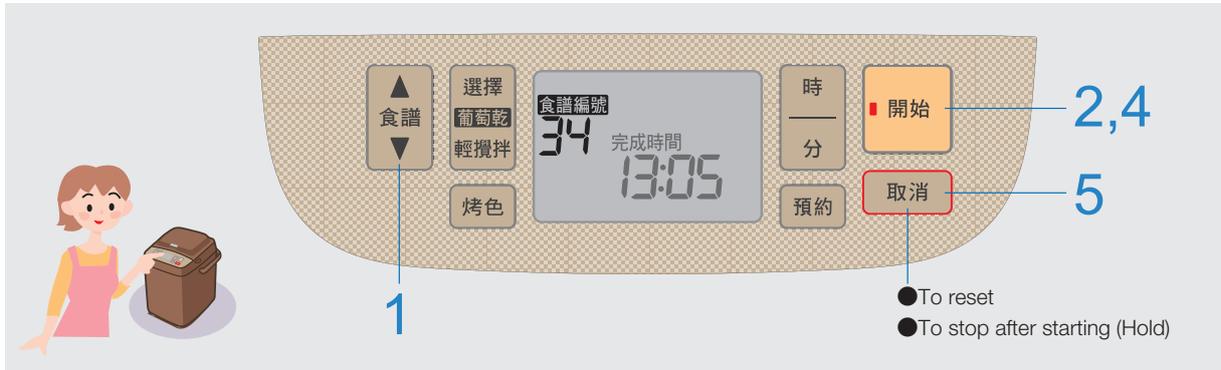
■ Set cooking time to 60 minutes

Others

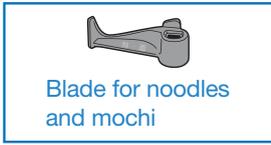
Compote making

Mochi making

Soaking sticky rice is not recommended (otherwise it will make the mochi too soft).



- Preparations**
- ① Wash the sticky rice. (Wash till the water is clear.)
* **Do not soak the sticky rice in water, otherwise the mochi will become soft.**
 - ② Use a screen to drain the water for 30 minutes.
 - ③ **Install blade for noodles and mochi in the bread pan.**
 - ④ Add sticky rice and water.

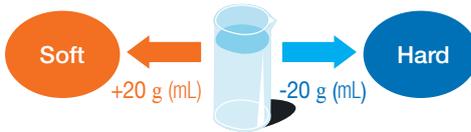


Ingredients

Mochi		
(each round mochi is approx. 35 g)	Approx. 12 pieces	Approx. 18 pieces
Sticky rice	280 g	420 g
Water	230 g (mL)	310 g (mL)
Kneading flour*	An appropriate quantity	An appropriate quantity

* Starch, or corn starch may be used as substitutes.

- A cup of sticky rice is approx. 140 g.
- If you want to make a mochi of your favorite hardness, you need to adjust the water amount!



- If 取消 (Cancel) is erroneously pressed in Step 3, press 開始 (Start) within 10 minutes to recover it. (This can only be performed once.) (Other buttons are invalid.)
- 30 minutes after step 3, a beep sound will be heard, and then the main unit starts the next process automatically. (in case the lid is closed)
* If mochi becomes soft, it is difficult to take out.
- If the sticky rice has been soaked in water, deduct the water amount that the sticky rice has absorbed.
< Reduce quantity reference >
[12 pieces] 80 g (mL)
[18 pieces] 140 g (mL)

1 Select menu '34'



2 Start



Display "55 minutes later" when the room temperature is low.

- The blade may rotate sometimes.

3 When you hear the beep sounds open the lid

- Do not press 取消 (Cancel)

Within 30 minutes



4 When the lid is open start immediately



* Open the lid to dissipate extra water.

You can add sakura shrimp when you begin to make mochi.
* Do not add hard ingredients such as beans! (may damage the fluorine coating of the bread pan)

Time required: approx. 1 hr

■ Add your favorite ingredients on your fresh mochi...



Red bean mochi



Peanut mochi



Radish mochi

■ Mix with other ingredients in the middle...

Black sesame seed mochi

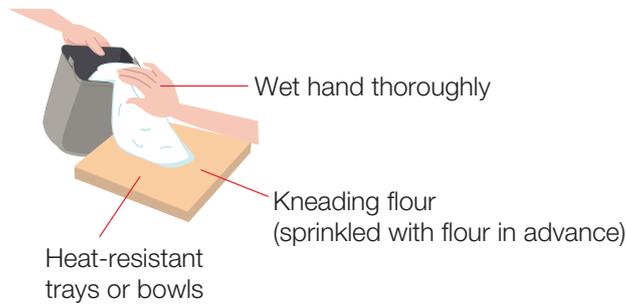
When making mochi, add 2 - 3 teaspoons of black sesame seeds and a small amount of salt bit by bit.

Shaddock mochi

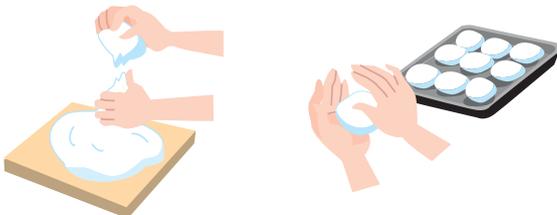
When making mochi, add 1/2 mashed shaddock peels (the yellow part) and a small amount of salt bit by bit.

5 When you hear the beep sounds, press 取消 (Cancel), **Take out the bread pan quickly and place it still till it can be touched by hand (5 - 10 minutes).**

6 **Take out the mochi**
(from the bottom)



7 **Take some mochi and knead it into to a ball**



- Eat immediately
- Store it

- ➔ wet hand with water in advance.
- ➔ sprinkle some kneading flour on hands in advance.

● The taste of mochi may vary due to the amount of water, amount and type of sticky rice, new or old rice used, etc.

● The skin of mochi will become hard if it is left out for a long time.

■ The proper preservation method of mochi.

- ① When it is cooled down, dust off the kneading flour.
- ② "When it is placed indoors"
It can be preserved for 2 days when placed in a place of low humidity and temperature.
"When it is kept in a refrigerator"
It can be preserved for a month when packed in the well-sealed double bags.

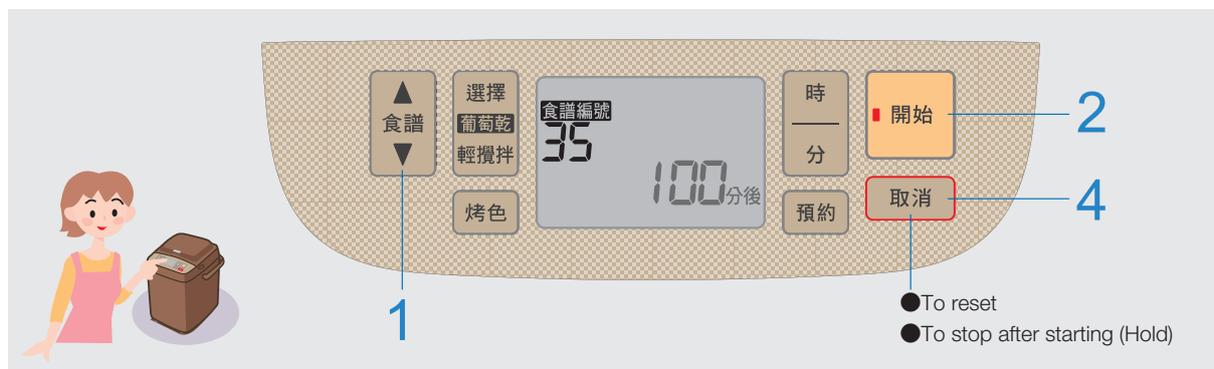
Take out mochi from bread pan directly and wrap it with cling film. It is easier to make Japanese mochi.



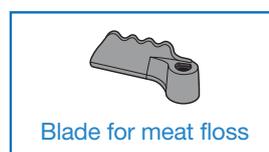
Others

Mochi making

Meat floss making



- Preparations**
- ① Place blade for the meat floss into the bread pan.
 - ② Take the prepared thin pieces meat fiber, then place it into the bread pan.
 - ③ Warm "A" ingredients until the sugar melts, then add mixture into the bread pan.



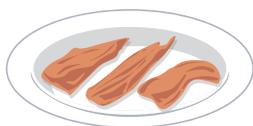
Ingredients

Meat floss	
Prepared boiled pork (ham part)	160 g
Dark soy sauce	3 g (½ tsp)
Soy sauce	6 g (1 tsp)
A Oyster sauce	6 g (1 tsp)
Sugar	20 g
Salt	1.3 g (¼ tsp)

* You can reduce the amount of ingredients according to personal preference.

■ If using boiled pork from the soup:

- ① Let it cool slightly, tear into a small piece (approximately 1 cm thick), then line them up on a tray.



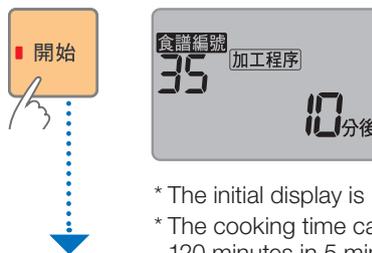
- ② Cover with plastic wrap and keep in a refrigerator overnight to let it dry out.



1 Select menu '35'



2 Set cooking time and Start



* The initial display is 100 minutes.

* The cooking time can be set between 80 - 120 minutes in 5 minutes increments.

3 Basic Mixing

10 minutes after started, beep sounds are heard, open the lid and scrape off any meat stuck to the sides of the bread pan with a rubber spatula within 5 minutes, then close the lid. Press 開始 (Start).

* If you do not have any other operation, the process will continue after 5 minutes automatically.

* If you accidentally press 取消 (Cancel), as long as you press 開始 (Start) within 10 minutes, the machine will continue cooking. However, pressing any other button will stop the process.

* Use oven gloves to prevent burns.

4 Take out the meat floss.

* "Additional heating" in case of insufficient heating. (See P. EN83)



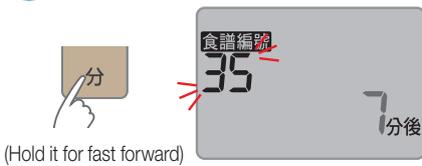
“Additional heating” in case of insufficient heating

Additional heating time can be made up twice within 5 – 30 minutes.
 * “Additional heating” can be performed within 5 minutes after previous cooking.
 Additional heating can't be continued if the temperature of inner part of automatic bread maker is dropped.

① Select menu ‘35’ again within 5 minutes after cooking



② Set heating time



(Hold it for fast forward)

● It can be set to 5 – 30 minutes by a step of 1 minute.

③ Start



■ Press and hold the 取消 (Cancel) to cancel additional heating.

- “Additional heating” as following.
- * Without pressing 取消 (Cancel) at step 4 (P. EN82)
- ① Press to set heating time
- ② Press to start

■ Results may vary depending on meat used.

Time required: approx. 1 hr 20 min - 2 hr

Curry-flavored meat floss

Prepared boiled pork (ham part)	160 g
Dark soy sauce	3 g (½ tsp)
Soy sauce	6 g (1 tsp)
A Oyster sauce	6 g (1 tsp)
Sugar	20 g
Salt	1.3 g (¼ tsp)
Curry powder	1 g (½ tsp)

■ Topping example

Spread some dried seaweed on your meat floss.



Cleaning

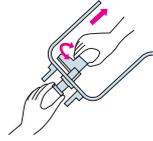
Bread pan and blade

Wash with water after the residual dough is removed.



① Add a small amount of hot water into the bread pan and let it sit for a while.

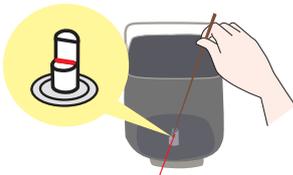
● If blade is hard to remove, rotate the blade slightly to remove it.



② Wash the bread pan and blade with a soft sponge.



③ Remove any residual dough if still on the blade. Using a bamboo stick is recommended.



● Any residual dough on the shaft may cause the blade to be easily detached or left in the bread.

● Use kitchen detergents (neutral) to clean the shaft if it is very dirty.

Lid

Wipe with a well-wrung cloth.

● Use a well-wrung cloth to clean away the instant dry yeast on the flap valve and make sure that the vent of yeast dispenser is closed.



To Protect the Non-stick Finish

Bread pan and kneading blade are coated with a non-stick finish to avoid stains and to make it easier when removing bread. To avoid damaging it, please follow the instructions below.

- Do not use hard utensils such as a knife or a fork when removing the bread from the bread pan.
- Ensure that the kneading blade is not embedded in the bread loaf before slicing it. If it is embedded, wait for the loaf to cool and remove it. Make sure not using hard or sharp utensils such as a knife or a fork. Be careful not to get burn as the kneading blade may still be hot.
- Use the soft sponge when cleaning the bread pan and the kneading blade. Do not use anything abrasive such as cleaners or scouring pads.
- Hard, coarse or large ingredients such as flours with whole or ground grains, sugar, or the addition of nuts and seeds may damage the non-stick finish of the bread pan. If using large chunk of ingredient, break into small pieces. Please make sure to follow the recipe quantities stated.
- Ensure that you are using an appropriate blade for the menu especially Mochi and Meat floss.

Dispenser lid

Remove and wash with water

[Removal method]



- Raise the dispenser lid to an angle of approximately 70° and pull it upwards then slide to the right.

Yeast dispenser

Wipe with a well-wrung cloth and air dry.

- Do not wipe the yeast dispenser with a dry cloth. Otherwise, instant dry yeast will not drop due to static.



Natural yeast culture vessel



Use kitchen detergents (neutral) to clean it thoroughly, then air dry it.

- If the rotten yeast is remained, it effects next fermentation due to the bacteria reproduction.
- If it has rotten
 - ① Use diluted chlorine bleach.
 - ② Wash and dry fully.

Raisin nut dispenser

After removal, use kitchen detergents (neutral) and wash with water



- Pull it upwards



- Press and open the dispenser flap.
- No residual grease is allowed.



Main unit

Wipe with a well-wrung cloth

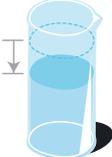
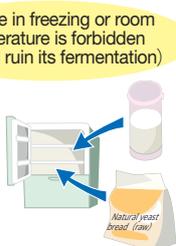
- Clean away the flour, instant dry yeast and ingredients left inside the main unit.



Cleaning

After use

FAQ

<p>Can I use special purpose flours?</p>	<p>Bread You can make bread but need to adjust the amount of water. If excessive rising or a cave-in occur, reduce water amount by 5 - 10%.</p> <p>French bread You can make French bread, but the quality and rising extent of bread may vary.</p> <p>Udon dough (all-purpose flour) Add water by 10 g (mL) when dough is too hard and reduce water by 10 g (mL) when dough is too soft.</p>
<p>Is it possible to use other ingredients to substitute butter and milk powder?</p>	<p>Yes. Please use the same amount of margarine, shortening and other solid grease to substitute butter. (Crust colour may vary from different fats.) Milk powder 6 g (1 tbsp) is equivalent to 70 g (approx. 70 mL) milk. ● Please reduce the same amount of water if milk is used.</p> 
<p>Can I use the amount specified in the recipe books available in the market?</p>	<p>The amount specified herein is applicable to this breadmaker. The cooking effects may be affected if any other recipes are used.</p> 
<p>May I make a half sized loaf?</p>	<p>You can only make half bread. (P. EN39) When a half portion of ingredients is used with other menu, the baking procedures of the bread maker cannot be matched because it is very hard to control the conditions of “kneading” and “air discharge”.</p>
<p>Can I use self-made natural yeast?</p>	<p>The fermentation conditions are unstable and the bread may not be baked successfully. ◆ “Hoshino” natural yeast (raw) is recommended to ensure bread quality and successful rate.</p>
<p>How do I keep natural yeast and natural yeast (fermented)?</p>	<p>Natural yeast (raw) (P. EN13) Please keep it inside the refrigerator to avoid contamination. ● Please use them before expiry date (expiry date of unopened products which are stored according to instructions).</p> <p>Natural yeast (fermented) (P. EN55) Please keep it in refrigerator with the lid closed. ● Please use it up within one week.</p> <p>Storage in freezing or room temperature is forbidden (this will ruin its fermentation)</p> 
<p>How do I store instant dry yeast?</p>	<p>Store it in refrigerator. (Be sure to properly seal it and use it up as soon as possible after unpacking.) ● Please use them before expiry date (the expiry date of unopened products which are stored according to instructions). ● Do not store them in a freezer. (Instant dry yeast may condensate and won't fall down from the yeast dispenser)</p>
<p>What rice can be used to make rice bread and French rice bread?</p>	<p>Cooled rice at a temperature below 30 °C. The rice kept in a refrigerator is also applicable. Note that rice becomes hard and is not easily softened, so use a certain amount of water to soften it to make kneading easier. (P. EN91) Frozen rice should be defrosted and recovered to room temperature before use. Rice kept warm for less than 12 hours should be cooled down before use.</p>
<p>Is the pineapple bread cookie dough usable after being frozen?</p>	<p>Yes. Allow the cookie dough to defrost naturally in advance so that it is not so hard when it is placed on the bread dough.</p>

What should I use for kneading flour?

High-gluten flour is recommended for bread forming.
Starch is recommended for mochi making.
(Corn starch and high-gluten flour are also applicable.)

Can I use the sticky rice soaked in water overnight?

It is still applicable, but the mochi made from it will be too soft, so it is not recommended.
Reduce water quantity that the sticky rice has absorbed.
(12 pieces: 80 g (mL); 18 pieces: 140 g (mL)).

Can bread be baked in a square shape?

In the automatic bread maker, the dough rises to become hill-shaped bread during baking.



How to cut bread properly?

It is not easy to cut the bread when it is freshly baked. It is recommended that you wait for 30 minutes before slicing it.
● Lay the bread horizontally, move the bread knife forward and backward.



Is it hard to take out the bread smoothly?

If the bread is hard to take out after the bread pan has been cooled down for approx. 2 minutes, place the bread pan into the main unit and keep it there for 5 - 10 minutes before taking it out again.
● The bread will shrink and cave in if it is kept there for too long.
● Do not use a knife, a fork, chopsticks or other similar utensils to take out the bread.
(Otherwise, the fluorine coating may be damaged.)

Is there any residual dough on the bread blade?

If the dough is not sticky, there will be residual dough on the bread blade. If you want to avoid it, you can apply some oily ingredients from your recipe and sprinkle little flour on the bread blade before installing the bread blade in the main unit.

Can bread and dough be kept frozen?

Baked Bread

Cut it into thin pieces, wrap them with a plastic wrap one by one and keep them frozen.
The bread will taste better if you freeze it as soon as possible when newly baked.
● The bread can be kept for 1 month if it is frozen.



Rolls Dough

Place formed and fermented dough in a tray, cover it with plastic wrap and keep it frozen. After freezing, place it into a plastic bag for storage.
Defrost at 30 - 35 °C and coat with egg liquids before baking.
● If time is limited, coat with egg liquid on frozen dough and prolong the baking time by approx. 5 minutes.



Pizza Dough

Wrap the rolled dough with plastic wrap and freeze it.
Place the ingredients when the dough is still frozen and then bake it.



Is the bread made by natural yeast different from that made by instant dry yeast?

The natural yeast bread has the following features:
● The bread is a bit shorter and the crust is a bit darker.
● The crust has a fried rice cake or sweet soy sauce flavor and slightly sour and sweet taste.
● The dough texture is a little coarse.
● The bread is chewy.
The bread gives fermentation smell which similar to yogurt.

FAQ

Upon completion of baking

Is instant dry yeast not mixed during execution of bread dough menu?

The instant dry yeast will work during separation, forming and secondary fermentation as long as it is mixed into the dough.

The bread dough is too soft.

Reduce water amount by 5 - 10 g (mL).
Sprinkle flour for the convenience of operations.

The bread blade is coming out along with the bread.

The lock of the bread blade comes off when the bread rise, that time, the bread blade may come off along with the bread. If you slice the bread as it is, the bread blade will be damaged. Be sure to take out the bread blade from the bread.

The dough does not ferment thoroughly during execution of bread dough menu.

Fermentation process may slow down due to different ratios of ingredients. If additional fermentation is needed, keep the dough in the main unit for about 20 - 30 minutes after making process.

Can failed dough be used again?

e.g. The dough hasn't been baked.
...etc.

It can be used to make doughnuts, pizza and other.
Please confirm at which status baking stopped and resume the subsequent operations.

Recipe with use of instant dry yeast

● When there is still instant dry yeast in the yeast dispenser

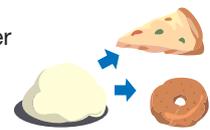
- ➔ Re-start making dough using the pizza dough procedure (menu '24') to make doughnuts (P. EN59) or pizza (P. EN61).

● When there is no instant dry yeast in the yeast dispenser

- ➔ Take out the dough and make doughnuts (P. EN59) or pizza (P. EN61).

Recipe using of natural yeast

- ➔ Take out the dough and make doughnuts (P. EN59).



Is the taste of the pasta made by this bread maker different from that of the dry pasta available in the market?

Its form, softness and elasticity is different from those of dry pasta due to the different production methods.

Is it difficult to cut the noodles?

Weigh properly and sprinkle the dough with sufficient kneading flour.

Abnormal shape of bread



When the following conditions happen

Insufficient rising



Height standards
(Bread, Rapid bread, Brioche, Whole wheat bread)



(Pain de mie, Yudane pain de mie, Chiffon pain de mie, Soft bread, Rice flour bread, Marble bread)



(Rice bread, Hokkaido bread)



(Natural yeast bread)



(French rice bread)



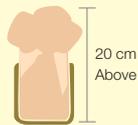
(French bread, 60 minutes bread, Red bean bread, Pineapple bread, Half bread)



Excessive rising



Height standards



Bread (rising)

Please confirm the following

- Shape and rising conditions vary according to temperature, humidity, ingredient and timer conditions.
- Too many raisins and other ingredients added?
- Is the room temperature too high? (the shape will change if the room temperature is too high)
 - ▶ Please store flour and other ingredients in the refrigerator.

Flour	<ul style="list-style-type: none"> ● Do you measure the weight with a scale? ● Have you used flour with a protein content of over 12 - 15%? ● Have you used high-gluten flour? ● Have you used expired flour? < French bread, Brioche... > ● Is the ratio of high-gluten flour and low-gluten flour correct?
Water	<ul style="list-style-type: none"> ● Not enough? < Yudane pain de mie, Rapid, French rice bread, French bread, Whole wheat, Pineapple bread ' Brioche ' Red bean bread... > ● Have you used cold water of 5 °C? < When room temperature exceeds 25 °C ... > ● Have you used cold water of 5 °C?
Granulated sugar	<ul style="list-style-type: none"> ● Not enough?
Instant dry yeast	<ul style="list-style-type: none"> < Except natural yeast bread... > ● Have you used the instant dry yeast that do not require advanced fermentation? ● Is it placed in the yeast dispenser? ● Not enough? ● Is it kept in the refrigerator? (P. EN9) ● Have you used expired instant dry yeast?
Natural yeast	<ul style="list-style-type: none"> < Natural yeast bread > ● Did you use "Hoshino" natural yeast (raw)? ● Is the natural yeast (fermented) weighed after being mixed? ● Is it put in a bread pan? ● Too little?

Flour	<ul style="list-style-type: none"> ● Too much? ● Do you use the special purpose flour? (P. EN84)
Water	<ul style="list-style-type: none"> ● Too much?
Instant dry yeast Natural yeast (fermented)	<ul style="list-style-type: none"> ● Too much? <ul style="list-style-type: none"> ▶ If excessive rising happens upon stated amount, reduce the quantity of instant dry yeast, natural yeast (fermented), or granulated sugars by 1/4 - 1/2. ● Excessive rising may happen sometimes at altitudes over 1,000 metres high. ● Contact between inner part of the lid and the bread due to excessive rising may damage the lid's coating. Accidentally eating the coating will not harm your health.

FAQ / Abnormal shape of bread

After use

Abnormal shape of bread

Bread (shape)

Bread (others)

When the following conditions happen

Please confirm the following

No rising at all
(Whole bread is whitish which looks like dough.)



Instant dry yeast
Natural yeast (fermented)

- Have you forgotten to add the instant dry yeast or natural yeast (fermented)?
- Have you used any improperly stored yeast or expired yeast?
- Did you misuse any baking power?

- Have you forgotten to install the bread blade?
- Has any power failure occurred during operation?

The bread always has a different shape and rising condition.

- Home made bread always has a different shape and swelling condition due to the following conditions.

Room temperature

- The room temperature is high in summer.
- The room temperature has changed during operation. (the air-conditioner is shut down during operation etc.)

Types and quality of ingredients

- Flour with low protein content is used for baking.
- Improperly kept or expired instant dry yeast is used.

Sticky bottom and distinct collapse on the sides



- Have you quickly taken out bread from the bread pan and put it on wire rack to cool down?
- Reduce water quantity by 10 g (mL) for better result if the room temperature is high.

Cave-in on the top surface
(Burnt crusts)
Flat and square top surface
Cave-in

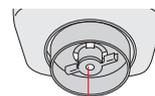


- Not enough flour?
 - Too much water?
- < Whole wheat bread... >
- A high ratio of whole wheat flour or different types of flour will easily lead to such situations.

Bottom caves in so that the bread cannot stand upright.



- Bread blade shape is visible.
- Have you touched the bottom of bread pan when you took out the bread? (Bread is damaged sometimes due to bread blade rotations).



Do not rotate

There is remaining flour around.

- Too much flour?
- Not enough water?

Expected crust colour is not achieved.

- Change crust colour (P. EN21) or adjust the amount of granulated sugar. Crust colour becomes lighter if amount of granulated sugar is reduced and darkened if the amount is increased.
- If the bread has risen too much or the top of bread is uneven, reduce the quantity of instant dry yeast and water.
- If the bread ferments so much, the top of bread may peel off by sticking on the lid.

Bread crust is too hard

- The bread crust will become soft if put it in a plastic bag after cooled down.

Chocolate melt even 輕攪拌 (gentle stir) had been chosen.

- The fermentation temperature of bread dough is higher than the melting temperature of chocolate, so it may melt. Freeze the chocolate before adding it in. If the chocolate pieces are too large, it will hinder the rotation of the bread blade. Please use chocolate chips or chopped chocolate smaller than 5 mm.

Ingredients focus on one side

- Such phenomenon may occur due to difference of ingredients and dough hardness.

Dough becomes sticky after forming and fermentation

- Excessive long fermentation will make the dough loose and sticky. The fermentation time depends on the type of bread. Normally, the fermentation is finished if the rising dough return slowly after gently pushing with your finger.

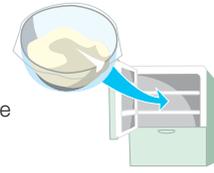
When the following conditions happen

Please confirm the following

Bread (others)

It is hard to make croissants.

- Melted butter cannot be well wrapped in dough. Keep the dough in a refrigerator for complete cooling before butter is wrapped in it.
- * Please prolong the cooling time when the room temperature is high because the butter may easily melt down.



Yudane pain de mie

The baked bread did not turn well.

- When the timer function is used, it may have a poor quality.
- Is the Yudane over heated?
- Are there any solid particles in the Yudane?

60 minutes bread

No rising



- Did you use warm water (35 °C - 40 °C)?
- Was the instant dry yeast dissolved during the preparation stage?

Rice bread/ French rice bread

The rice grains are notably visible in the rice bread.

- Place rice and water in another container. Fully soften the rice before putting it into the bread pan.

Hokkaido bread

If you find that the crust is rather black.

You can reduce granulated sugar in the dough by 1/2.

Pineapple bread

The pineapple bread cookie dough cracks.

- Have you fully mixed the cookie dough?
- Have you kneaded the cookie dough till its surface becomes smooth?
- Have you forced the cookie dough into the bread dough?
* You only need to place the cookie dough on the bread dough. (Slightly press it so that they stick together and make a good-looking shape.)
- Have you cut the patterns too deep?

The pineapple bread cookie dough becomes soft.

- The reason is that the butter melts so that the dough has too much liquid in it.
- * If the butter melts, the dough will become soft and fragile even if the cookie dough is refrigerated.

The pineapple bread cookie dough lean to one side.

- Have you repositioned the bread dough in the middle?

The pineapple bread cookie dough is too hard.

- Has the cookie dough been over cooled and become hardened?
- * Take out the cookie dough from the refrigerator according to the instructions of "10 minutes of process work are left" and roll the dough flat with a rolling pin till the cookie dough becomes flexible and soft.

The pineapple bread cookie dough overflows from the bread pan.

- Did you slightly press the cookie dough on all edges when you put it in?
- * Excessive pressing may cause the baked cookie dough cracking.

Abnormal shape of bread

After use

Abnormal shape of bread

	When the following conditions happen	Please confirm the following
Red bean bread	There are holes inside.	<ul style="list-style-type: none"> The bread dough has risen, but the red bean paste has not. Holes are caused by the water vapor pressure emitted by the red bean paste. Such holes are acceptable.
Brioche	Observable butter oil gathers on the bottom, with butter spots on it.	<ul style="list-style-type: none"> Did you use frozen butter cut into 1 cm cubes? Did you add the frozen butter within 10 minutes after beep sounds? Did you break apart the frozen butter first, and add them separately in the pan? Did you add the frozen butter when room temperature was over 25 °C?
Rice flour bread	The rice flour bread has a bad shape	<ul style="list-style-type: none"> Is the room temperature too high? (The bread will not be good if the room temperature is too high.) Have you used the timer at a room temperature of over 25 °C? * When the room temperature is high, it becomes deformed due to increasing ingredients temperature during timer function.
8 minutes dough	There are remaining flour around.	<ul style="list-style-type: none"> Too much flour? Not enough water?
Score	Insufficient rising 	<ul style="list-style-type: none"> Did you add any baking powder? (Even instant dry yeast can't make enough rising.) Is the amount of ingredients correct?
	Butter spots appears (colour spots, holes etc.)	<ul style="list-style-type: none"> Did you cut the butter into 1 cm cubes? Did you cut the butter into 5 mm cubes when room temperature is below 15 °C ?
	Remaining flour is left around the scone.	<ul style="list-style-type: none"> Did you eliminate the residual powder? Did you perform the forming procedure?
Udon / pasta dough	There are solid particles in the dough	<ul style="list-style-type: none"> Did you misuse the bread blade as the blade for noodles and mochi? Not enough flour? Did you mix the flours fully before putting it in bread pan? Did you add too much water? Did you add warm water when making udon?
	It is difficult to put dough into shape because it is too sticky.	<ul style="list-style-type: none"> Not enough flour? Did you sprinkle kneading flour? Did you add too much water?
	Noodles stick together	<ul style="list-style-type: none"> Has it been placed still for too long time after being cut into noodles? Did you sprinkle enough kneading flour?
Cake	Insufficient rising.	<ul style="list-style-type: none"> Is the amount of ingredients correct? Did you add any baking powder? Did you sift the low-gluten flour and baking powder before adding them into bread pan?
	Remaining butter left on cake.	<ul style="list-style-type: none"> Have you cut butter into 1 cm cubes? Have you used the room temperature butter. Did you add the ingredients in order?
	There is remaining flour around cake.	<ul style="list-style-type: none"> Have you cleared the remaining flour? Did you add the ingredients in order?

	When the following conditions happen	Please confirm the following
cake	The finished cake is different from expected.	<ul style="list-style-type: none"> The finished cake looks like butter cake but is still different from the sponge cake available in the market in terms of baking conditions. Reduce low-gluten flour to 160 g to make the cake soft.
Vegetable cake	The baked bread is sticky.	<ul style="list-style-type: none"> Too much soy milk had been used?
Chocolate	Whipping cream and chocolates can not be merged together.	<ul style="list-style-type: none"> The cream with a high content of butterfat (over 41%) may not merge with chocolates with a high content of cocoa. Adding extra 10 g (approx. 2 tsp) of milk may help the two ingredients to merge better.
	Too soft.	<ul style="list-style-type: none"> Chocolates with high content of milk will soften. Reduce the amount of whipping cream by 10 - 20 g (approx. 10 - 20 mL).
	Chocolates stick on the inner sides of the bread pan.	<ul style="list-style-type: none"> Scrape off the chocolates stuck on the bread pan with a rubber spatula within 5 minutes then do the additional mixing for another 2 - 3 minutes.
Jam	Jam is too diluted and not firmly set.	<p>Jams become diluted due to less granulated sugar quantity and no additives.</p> <ul style="list-style-type: none"> The fruit with low pectin such as unripe or overripe fruit, or non-freshed fruit was used. Did you add too much fruit? Did you reduce the amount of granulated sugar and lemon juice? (Jam must have proper content of sugar, acid and pectin.)
Compote	Not cooked well.	<ul style="list-style-type: none"> Did you use overripe fruit? Some kinds of fruit may be easily cooked.
	Some part of fruit did not absorb enough syrup.	<ul style="list-style-type: none"> Did you cover it with cooking paper? Take fruit out of the syrup and then put the part that did not absorb enough sugar into the syrup again and cool it down. Keeping it for a half day to one day before eating will be recommended.
Red bean	The red bean does not turn into paste.	<ul style="list-style-type: none"> Have you boiled red bean until they become soft? Too much red bean?
Mochi	Mochi has remaining grains of rice stuck.	<ul style="list-style-type: none"> Did you add too much sticky rice? Did you add enough water? Was the sticky rice too dry after draining? (e.g. faced the air-conditioner outlet) Was it mixed with an ordinary rice? Did you use old rice?
Meat floss	The meat floss comes out sticky.	<ul style="list-style-type: none"> The meat may be too fatty. Remove some of the fat before using.
	The meat sticks to the sides of the bread pan.	<ul style="list-style-type: none"> Did you scrape off the meat when the buzzer sounds 10 minutes after machine has started? When the buzzer sounds, scrape off any meat stuck to the bread pan with a rubber spatula.
	There are still some pieces of meat left.	<ul style="list-style-type: none"> The meat was torn too rough. When prepare the meat for putting into the bread pan, tear it into thin slices (approx. less than 5 mm) along the meat fiber.

Abnormal shape of bread

After use

Remedies for misoperations

Pressed 開始 (Start) before adding any ingredients.

Ingredients cannot be supplemented when making 60 minutes bread, 8 minutes dough.

The ingredients other than natural yeast (fermented) can be added at the following time. However, the bread making process may fail if the ingredients are not fully mixed in the initial 揉麵 (kneading) procedure.

Forgotten ingredients	Adding time
Butter Granulated sugar Milk powder Salt	<p>● Tips for recipe of bread with instant dry yeast</p> <p>Place into the bread pan before adding the instant dry yeast.</p> <ul style="list-style-type: none"> • Pizza dough within 1 minute • Brioche within 5 minutes • Half bread, bread dough within 10 minutes • Rice flour within 35 minutes • Other menu within 20 minutes <p>* Open the lid to the minimum angle to avoid spill of instant dry yeast.</p> <p>● Tips for recipe of bread with natural yeast</p> <p>It should be added into the bread pan within 10 minutes to make sure that it can be mixed in the initial kneading.</p>
Instant dry yeast	<p>Add into the yeast dispenser before the instant dry yeast is dispensed.</p> <ul style="list-style-type: none"> • Pizza dough within 1 minute • Brioche within 5 minutes • Half bread, bread dough within 10 minutes • Rice flour within 35 minutes • Other menu within 20 minutes

Pressed 開始 (Start) when the wrong menu, raisin and crust colour are selected!

Reselect if it is just started. Hold 取消 (Cancel) to stop operation, select the correct, menu*, raisin and crust colour and restart.
* But if you chosen rice flour bread wrongly, the bread still fail even if you reselect the menu. (The initial working procedure is different.)

Install the wrong blade and start the main unit!

Press and hold 取消 (Cancel) button to stop the main unit. Reinstall the correct blade and restart the main unit.
(The blade may stop rotating if it is not the correct one.)

Pull out the power plug!

Plug in again within 10 minutes after unplugging and the operation will be resumed.
* Do not press 開始 (Start).

Pressed 取消 (Cancel) erroneously during operations!

Press 開始 (Start) to recover within 10 minutes.
* This can only be performed once. Do not press other buttons.

■ Failed dough can be used again to make pizza and doughnuts. (P. EN59, EN61)

Troubleshooting

Please confirm the following issues first.
If any anomaly is still identified, please contact Panasonic customer service center immediately.

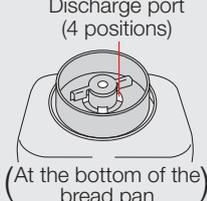
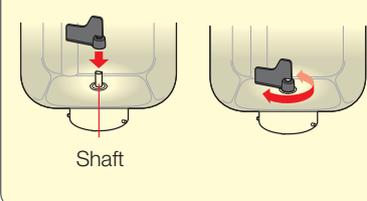
When the following conditions happen	Causes	Solutions
Key operation is disabled	● Power plug is not plug in.	Plug in the power plug.
Press 開始 (Start) but no operation (No kneading)	● "Rice flour" function starts only from 醒麵 (Soak). Kneading doesn't operate in the very beginning.	
Instant dry yeast is not dispensed.	● Timing for automatically adding instant dry yeast depends on the room temperature and menu you have selected.	
	● Yeast dispenser is damp or has static electricity.	Wipe with a wrung cloth and air dry.
	● Is the instant dry yeast dampened?	Use new instant dry yeast.
Raisins and nuts cannot be added.	● Are the ingredients piled up?	Spread the ingredients flat.
Operation stops midway (Display current time)	● Operation will be stopped if power fails for more than 10 minutes.	The dough can be used again if the operation stops in a dough state. (P. EN88)
Timer cannot be set.	<p>● Is the time you want to set beyond the timer range? The timer needed to complete baking varies by menu.</p> <p>[Timer setting examples] Menu: bread Current time: 08:30 p.m. (LCD screen displays 20:30) Scope of time settings: 00:40 a.m. to 09:30 a.m. ("0:40" - "9:30")</p> <p>* It is impossible to set the time beyond the range above.</p>	<p>Make the setting within the following range: Starting from the current time</p> <ul style="list-style-type: none"> ● Bread: After 4 hr 10 min - 13 hr ● Pain de mie: After 5 hr - 13 hr ● Yudane pain de mie: After 5 hr 10 min - 13 hr ● Chiffon pain de mie: After 5 hr 10 min - 13 hr ● Soft bread: After 4 hr 30 min - 13 hr ● Rice bread: After 4 hr 10 min - 13 hr ● French rice bread: After 4 hr 50 min - 13 hr ● French bread: After 5 hr 10 min - 13 hr ● Whole wheat bread: After 5 hr 10 min - 13 hr ● Half bread: After 3 hr 40 min - 13 hr ● Rice flour bread: After 2 hr 40 min - 13 hr ● Natural yeast bread: After 7 hr 10 min - 10 hr
Start kneading immediately after timer setting.	● For the breads, Pain de mie, Yudane pain de mie, Chiffon pain de mie, Rice bread, French rice bread, French bread and the Whole wheat bread functions that use instant dry yeasts, Half bread, only the initial 揉麵 (kneading) procedure will be started immediately after timer setting. (P. EN10)	
Sounds are heard during operation and timing	<p>The following sounds are normal.</p> <ul style="list-style-type: none"> ● When dough kneading, air discharge or mochi making are going on, <ul style="list-style-type: none"> • the sounds of kneading are heard. • the sounds of motor running are heard. • the sounds of mochi making are heard. ● When instant dry yeast and the ingredients of the raisin nut dispenser are added into the bread pan. <ul style="list-style-type: none"> • the sounds of opening the flap valve and the dispenser flap are heard. 	
Stops halfway (Blade does not work)	<p>● Since too many ingredients were added or the blade is stuck on the hard ingredients, the motor is overloaded and the protective function is hence activated, which may cause operation to stop immediately. (Powder still remains upon completion and baking does not happen)</p> <p>* Please consult Panasonic customer service center.</p>	

Remedies for misoperations / Troubleshooting

After use

Troubleshooting

Please confirm the following issues first.
If any anomaly is still identified, please contact Panasonic customer service center immediately.

When the following conditions happen	Causes	Solutions
Abnormal sounds on the blade	<ul style="list-style-type: none"> There is a clearance between the blade and the shaft. (The front end moves by 3 cm or so) 	
Plug into the outlet, the current time on display is "0:00"	<ul style="list-style-type: none"> The lithium battery is at the end of its working life. <ul style="list-style-type: none"> * Before replacement of battery, operations can be continued with power plug inserted. However, it is necessary to install the battery base in advance. (Otherwise, foreign matter may enter) * Set the current time whenever you use the timer functions. 	Replace the battery. (P. EN7)
Powders still remain and baking does not occur	<ul style="list-style-type: none"> Have you forgotten to install the blade? Is the blade shaft excessively fastened in the bread pan so that it can't move? 	Install the blade. (P. EN16) Please replace the main shaft bearing if the blade shaft does not rotate. (Please consult your Panasonic customer service center.)
Dough is leaking out at the bottom of the bread pan	<ul style="list-style-type: none"> A small amount of dough leaks out from the discharge port of the bread pan during operations. (To avoid affecting the rotations, the dough that enters the rotational part will be discharged. This is normal. Please confirm if the blade is rotating.)  <p>Discharge port (4 positions) (At the bottom of the bread pan)</p>	 <p>Shaft</p>
The bottom of the bread pan turns black	<ul style="list-style-type: none"> The bottom of the bread pan may turn black due to friction when kneading. In that case, please wipe and clean with a damp kitchen towel. 	

● Smoke or odors may occur upon initial use. However, they will disappear some time after use. Operations are not affected.

In case of the following displays

Display 電源中斷	<ul style="list-style-type: none"> Notifies you of power failure during operations. If power fails for less than 10 minutes, the operations will resume when power supply is resumed. (Unsuccessful bread-making may occur sometimes) It will still display when the power plug is plugged in after it is removed. 	
Display U50	<ul style="list-style-type: none"> The oven temperature rises high due to continuous use (above 40 °C). 	Open the lid to reduce heat inside of the main unit fully (Cool down for approx. 1 hour after baking is finished)
Display U53	<ul style="list-style-type: none"> The motor is overloaded. 	Weigh and measure the ingredients correctly. Walnuts and other large-grained food ingredients cannot be added until crushed down. (Press 取消 (Cancel))
Display H01 - H54	<ul style="list-style-type: none"> Failure * Please contact with Panasonic service center for repair. 	

Specifications

Power supply		220 V ~ 50 Hz	Overheat protector	Thermal fuse	
Power consumption	Heater	360 W	Size (Appr.)	Depth	30.4 cm
	Motor	60 W		Width	24.1 cm
				Height	34.7 cm
Net weight (approx.)		5.8 kg	Length of power cord	0.9 m	
Capacity	Bread / bread dough	(Flour) Maximum : 300 g			
	Yeast	(Instant dry yeast) Maximum : 4.2 g (Natural yeast (fermented)) Maximum : 25 g			
	Raisin nut dispenser	(Raisin / nuts) Maximum : 100 g			

Function	Menu	Capacity	Timer
Bread	Bread	(Flour) Max.: 250 g	Timer for up to 13 hours
	Pain de mie	(Flour) Max.: 250 g	Timer for up to 13 hours
	Yudane pain de mie	(Flour) Max.: 250 g	Timer for up to 13 hours
	Chiffon pain de mie	(Flour) Max.: 250 g	Timer for up to 13 hours
	Soft	(Flour) Max.: 250 g	Timer for up to 13 hours
	Rapid	(Flour) Max.: 280 g	—
	60 minutes	(Flour) Max.: 280 g	—
	Rice	(Flour) Max.: 230 g	Timer for up to 13 hours
	French rice	(Flour) Max.: 210 g	Timer for up to 13 hours
	French	(Flour) Max.: 250 g	Timer for up to 13 hours
	Whole wheat	(Flour) Max.: 250 g	Timer for up to 13 hours
	Hokkaido	(Flour) Max.: 230 g	—
	Brioche	(Flour) Max.: 200 g	—
	Marble	(Flour) Max.: 250 g	—
	Pineapple	(Flour) Max.: 200 g	—
	Red bean	(Flour) Max.: 180 g	—
	Half	(Flour) Max.: 180 g	Timer for up to 13 hours
	Rice flour	(Flour) Max.: 250 g	Timer for up to 13 hours
Natural yeast	(Flour) Max.: 300 g	Timer for up to 10 hours	
Dough	Bread dough	(Flour) Max.: 280 g	—
	Natural yeast bread dough	(Flour) Max.: 300 g	—
	Natural yeast fermentation	Natural yeast (raw) 50 g	—
	8 minutes dough	(Flour) Max.: 280 g	—
	Pizza dough	(Flour) Max.: 280 g	—
	Dumpling skin dough	(Flour) Max.: 280 g	—
	Udon / Pasta dough	(Flour) Max.: 300 g	—
Others	Scone	(Flour) Max.: 180 g	—
	Cake	(Flour) Max.: 180 g	—
	Vegetable cake	(Flour) Max.: 130 g	—
	Chocolate	Chocolate 160 - 180 g	—
	Jam	Fruit 400 g	—
	Compote	Fruit 150 - 300 g	—
	Red bean	Red bean 150 g	—
	Mochi	Sticky rice 280 - 420 g	—
Meat floss	Prepared boiled pork (ham part) 160 g	—	

Troubleshooting / In case of the following displays / Specifications

After use

非常感謝您購買 Panasonic 的產品。

- 請仔細閱讀本使用說明書，以確保正確安全使用本產品。
- 使用前請務必仔細閱讀「安全注意事項」及「重要信息」(P. TC4 - TC5)。
- 本產品只限於家庭使用。
- 保修證請與本使用說明書一起妥善保管以備將來之用。
- 因對本產品的使用不當或未能遵循相關說明，Panasonic 將不承擔任何責任。

簡單方便地製作各種美味麵包

鬆軟可口 麵包 (即溶酵母)



表皮鬆脆味道可
口的**基本麵包**
(P. TC16)



皮薄、利用少量
酵母保持了小麥
原有風味的**法式
軟包** (P. TC23)



運用簡易湯種法，
口感濕潤鬆軟的
湯種法式軟包
(P. TC24)



加入低筋麵粉製
成，口感鬆軟蓬
鬆的**雪芳法式軟
包** (P. TC25)



質感鬆軟、細膩
的**軟式麵包**
(P. TC26)



匆忙之時可以在 60
分鐘內完成的口感
微甜的**60分鐘麵包**
(P. TC28)



加入米飯製成富
有水分且綿軟的
米飯麵包
(P. TC29)



無油脂，表皮如
同法國麵包的**法
式米飯麵包**
(P. TC30)



表皮鬆脆可口，
呈現麵粉自身風
味的**法式麵包**
(P. TC30)



表皮稍硬、麥香
四溢、營養豐富
的**全麥麵包**
(P. TC31)



使用大量牛油與
雞蛋製成的口感
清爽的**法式牛油
麵包** (P. TC34)



可以輕鬆作出不
同顏色雲石花紋
的**雲石麵包**
(P. TC35)



鬆脆可口帶有香
酥菠蘿皮的**菠蘿
麵包** (P. TC36)



包入紅豆餡，甜
而不膩的**紅豆麵
包** (P. TC38)



適合小家庭，分量
較少的**半份麵包**
(P. TC39)

各種風味的 麵包 用麵包麵糰、 薄餅麵糰製作



牛油卷 (P. TC58)



牛角麵包 (P. TC59)



硬麵包圈 (P. TC60)



優酪乳麵包 (P. TC60)



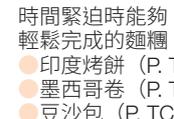
薄餅 (P. TC61)



佛卡夏 (P. TC61)



脆式薄餅 (P. TC62)



時間緊迫時能夠
輕鬆完成的**麵糰**

● 印度烤餅 (P. TC62)

● 墨西哥卷 (P. TC62)

● 豆沙包 (P. TC62)

其他



餃子皮麵糰
(P. TC63)



烏冬、意粉麵糰
(P. TC64)



**短時間輕鬆完成
的英式鬆餅**
(P. TC66)



蛋糕 (P. TC68)



隨心加入不同蔬
菜，充滿營養的**蔬
菜蛋糕** (P. TC70)



果醬 (P. TC76)



糖漬水果 (P. TC78)



紅豆餡 (P. TC73)



麻糬 (P. TC80)



肉鬆 (P. TC82)

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使用前

基本材料與準備

麵包

麵糰

其他

使用後

安全方面的注意事項

請務必遵守

為了減少人身傷害、觸電及火災的風險，請務必遵守下面說明的事項。

■以下標誌表示因錯誤使用本產品而造成傷害和損失的程度。



警告 有可能導致死亡或重傷的事項。



注意 有可能發生人身傷害或損壞財產的事項。

■針對務必需要遵守的事項，用以下符號予以區分說明。



表示禁止事項。



表示務必做到的事項。



警告

為了避免觸電、因短路造成的火災、發煙、燒傷或受傷的風險。



- 絕對不可自行拆解、修理或改裝本產品。
▶ 請至 Panasonic 客戶諮詢服務中心諮詢維修事宜。

- 請勿損壞電源綫或電源插頭。

嚴格禁止以下行為：

損傷、加工或將其放置在加熱器附近，強行彎曲、扭轉、拉扯、從尖銳邊沿拉過電源綫，在電源綫上放置重物，捆扎電源綫以及使用電源綫提拉本產品。

- 電源綫或電源插頭損壞或插座鬆動時，切勿使用本產品。

▶ 如果電源綫損壞，為了避免危險，必須由製造商、其維修部或類似部門的專業人員更換。

- 請勿用潮濕的手插拔電源插頭。

- 請勿將本產品、電源綫和電源插頭浸泡在水中（任何液體）或對其噴水。

- 請勿讓電源綫懸掛在桌子或工作臺邊緣，或使其觸碰到高溫表面。

- 切勿讓嬰兒或兒童玩耍包裝材料。（可能會導致窒息。）

- 切勿觸摸、堵塞或將臉貼近正在冒蒸汽的部位。

- 特別注意兒童。

- 請勿對鋰電池充電、加熱、丟入火中或使其短路。

- 請勿將鋰電池與其他金屬物或電池混在一起。



- 本產品不打算由兒童或有體力、感官或精神缺陷的人或缺乏經驗知識的人使用，除非有負責他們安全的人對他們進行產品使用有關的監督和指導。

應照看好兒童，確保他們不玩耍本產品。

- 請務必確保嬰兒和兒童遠離本產品及其電源綫。

- 鋰電池安裝到本產品後，請使其遠離兒童視線且無法接觸到。

▶ 如果誤吞，請立刻諮詢醫生。

- 在使用後的鋰電池的兩頭纏上透明膠帶或電工膠帶後，再進行處理。

- 請務必確保本產品的標籤上指示的電壓與當地電源電壓一致。還應避免在同一電源插座中插入其它設備，以免電路過熱。但如果連接多個電源插頭，應確保總功率不超過電源插座的額定功率。

- 電源插頭須完全插入插座內。

- 請定期清除電源插頭上的灰塵。

▶ 拔下電源插頭，並用乾布進行擦拭。

- 若本產品發生運作異常時，請立即停止使用本產品，並拔出電源插頭。

異常或故障事例：

- 電源插頭和電源綫異常發熱。
- 電源綫破損、無法通電。
- 本體變形、有明顯損壞或異常發熱。
- 使用過程中有異常的轉動聲。
- 使用過程中有難聞的氣味。
- 出現其它異常或故障。

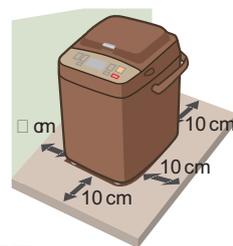
▶ 請立即拔掉插頭並與客戶諮詢服務中心聯繫進行檢查或維修。



⚠ 注意

為了避免觸電、火災、燒傷、受傷或財產損失的風險。

- 切勿在使用本產品時或剛使用後觸碰高溫表面，如麵包容器、本體內部、加熱器、上蓋內側等高温部位。本產品在使用過程中可接觸部位可能會變熱。請特別小心使用後的餘熱。
▶ 為防止燙傷，取出麵包容器或剛做好的麵包時務必戴上高溫隔熱手套。（不要使用潮濕的高溫隔熱手套。）
- 請勿在下列場所使用本產品。
 - 不平穩的表面、冰箱等電器上，地毯或桌布上，或非耐熱的表面等。
 - 可能會濺到水的地方或熱源附近。
 - 靠近水槽等任何開放式水源附近。
- 切勿在靠近牆壁、家具或封閉空間（如嵌入式櫥櫃）的場所使用本產品。
▶ 請將本產品放置在穩固、乾燥、清潔且平坦耐熱的工作臺上，本產品距離桌子邊緣 10 cm 以上，遠離牆壁等物體須至少 5 cm。
- 使用時請勿取出麵包容器或從插座中拔出電源插頭。
- 請勿往縫隙裏插入任何物體。
- 請勿使用外接定時器等。
 - 本產品不能在外接定時器或外接獨立遙控系統的方式下運行。
- 不使用本產品時，移動和清潔前務必確保已關閉本產品電源開關從插座中拔出電源插頭。
- 拔出電源插頭時，務必握住電源插頭。禁止用力拉扯電源線。
- 移動、清潔本產品前請確保本產品處於冷卻狀態。

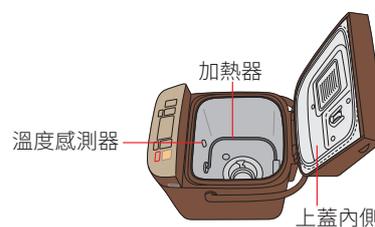


使用前

安全方面的注意事項 / 重要信息

重要信息

- 請勿將本產品用於室外、高濕的室內或對右圖所示部位施加重力，否則會引起故障或變形。
- 請勿使用刀具或其他鋒利的工具來清潔加熱管。
- 請勿跌落本產品，以免損壞產品。
- 請勿在麵包容器中存放任何材料或麵包。
- 確保依菜單使用合適的葉片。使用錯誤的葉片可能損傷葉片和麵包容器上的不黏塗層。
- 確保鋰電池正確安裝。
- 每次使用之後請務必清潔本產品。



此符號表示：產品表面高溫，觸碰時請小心謹慎。

各部件的名稱和配件

本體

■初次使用時，請清洗麵包容器、葉片、配件等。(P. TC84)

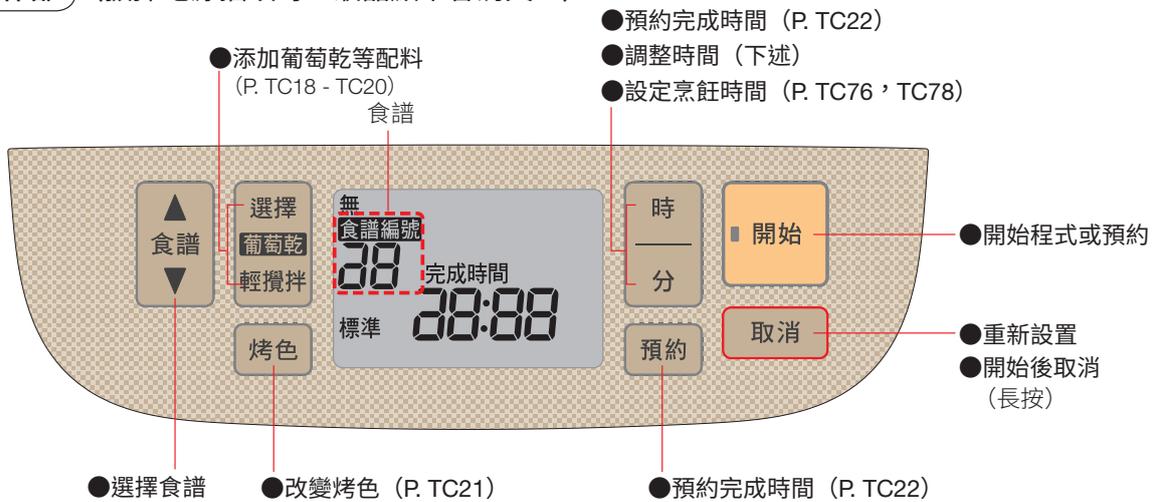


- 麵包用葉片 (P. TC16)
- 製作麵條、麻糬用葉片 (P. TC64, TC80)
- 製作肉鬆用葉片 (P. TC82)

配件 (各1個)

- 天然酵母培養容器 (附有蓋 P. TC55)
- 計量匙
本說明書中所述材料的「大」是指「大計量匙1匙」的意思。

操作部 (拔掉電源插頭時，液晶顯示會消失。)



使用前

各部件的名稱和配件

時間調整 (時鐘顯示)

- 事先拔出膠片 (P. TC6)
- 時間顯示為24小時制。

① 插入電源插頭

※ 如果不插電源則無法調整時間。

② 按「時」或「分」 (時間顯示閃爍)



● 聽見嗶的聲音後請放開手指。

③ 調整時間

※ 時間顯示閃爍時可以變更。
(例：調整為下午3時30分)



● 停止閃爍即完成。

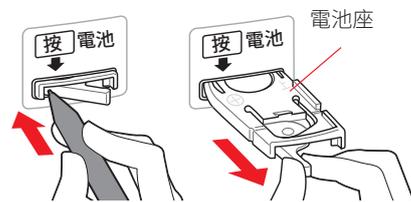
④ 拔出電源插頭

※ 閃爍停止之前拔掉電源插頭的話，時間調整無法變更完成。

更換鋰電池

※ 使用鋰電池可使麵包機記憶當前時間和上次使用過的設定等。

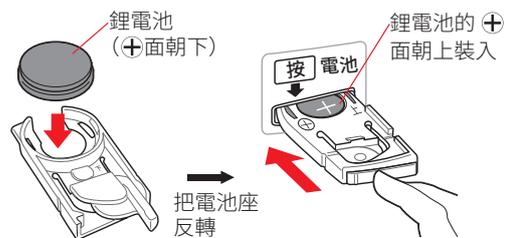
① 取出電池座。



② 左手固定電池，將電池座取至跟前，拿出電池。



③ 將電池座反轉後放入電池，再將電池座裝入本體。



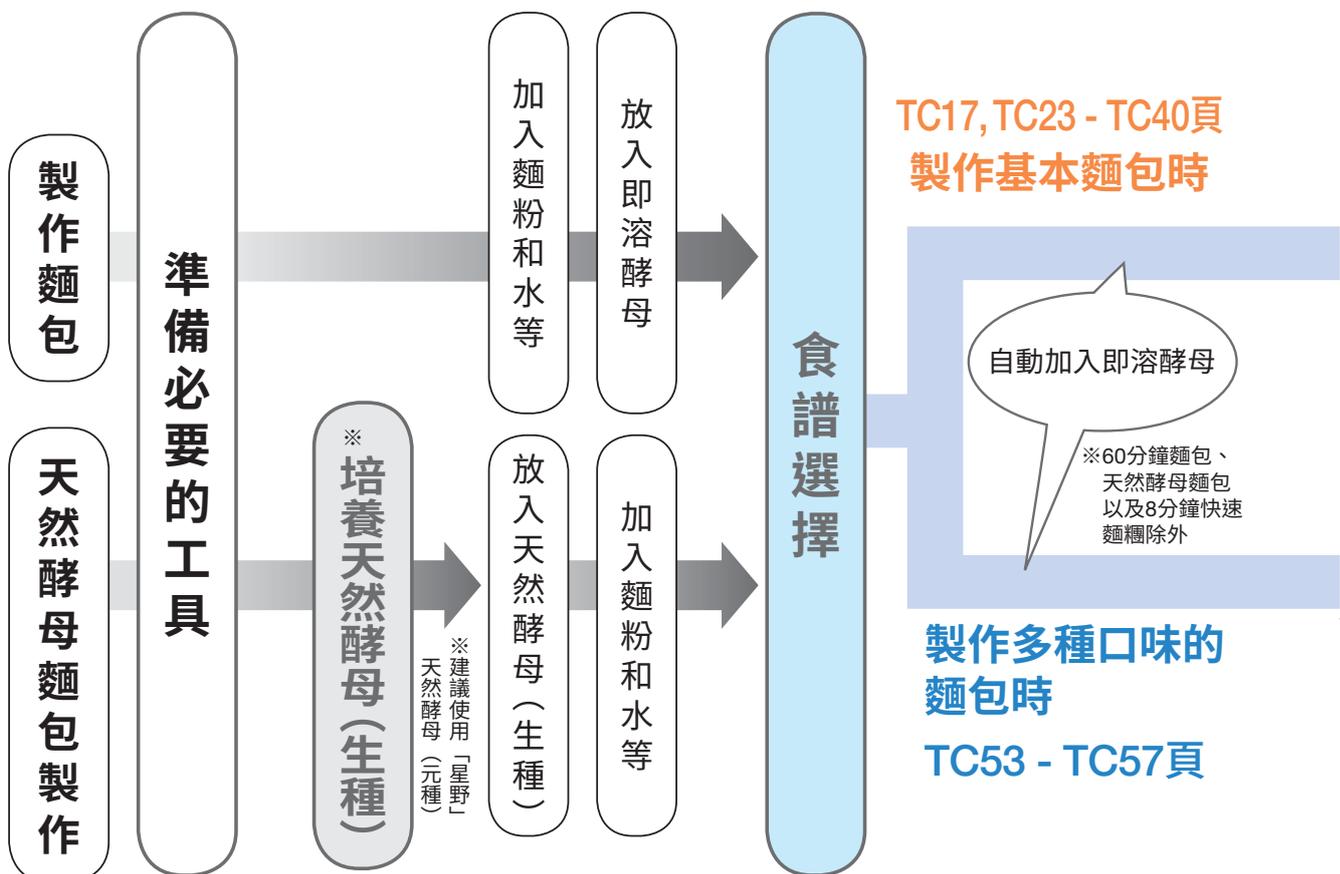
※ 請確認電池沒有掉落。

※ 沒有放入鋰電池也可以烘烤麵包。

製作麵包的流程及要領

準備 麵糰製作

TC55頁



請自行準備以下工具

- 高溫隔熱手套 
- 電子秤 (1 g以下為單位) 

順利製作麵包的要領!



水、麵粉以「重量」稱量是基本！
必須用秤以量度重量。建議使用電子秤。



請準確量度重量。

食譜一覽

食譜編號 (參照頁)	食譜	可用功能 葡萄乾 輕攪拌 烤色 預約	所需時間※7 (大約)	麵包機製作過程	
				圖示	說明
1 (P. TC16)	基本麵包	● ● ● ●	4小時	揉麵 ※1 醒麵 ※2 醒麵 揉麵 發酵 烘烤	
2 (P. TC23)	法式軟包	● ● ● ●	4小時50分	揉麵 ※1 醒麵 ※2 醒麵 揉麵 發酵 烘烤	
3 (P. TC24)	湯種法式軟包	● ● — ●	5小時	揉麵 ※1 醒麵 ※2 醒麵 揉麵 發酵 烘烤	
4 (P. TC25)	雪芳法式軟包	● ● — ●	5小時	揉麵 ※1 醒麵 ※2 醒麵 揉麵 發酵 烘烤	
5 (P. TC26)	軟式麵包	● ● ● ●	4小時20分	醒麵 ※2 揉麵 醒麵 揉麵 醒麵 揉麵 發酵 烘烤	
6 (P. TC27)	快速麵包	● ● ● —	1小時55分	揉麵 醒麵 ※3 揉麵 發酵 烘烤	
7 (P. TC28)	60分鐘麵包	— — — —	1小時	揉麵 發酵 烘烤	
8 (P. TC29)	米飯麵包	● ● ● ●	4小時	揉麵 ※1 醒麵 ※2 醒麵 揉麵 發酵 烘烤	
9 (P. TC30)	法式米飯麵包	● ● — ●	4小時40分	揉麵 ※1 醒麵 ※2 醒麵 揉麵 發酵 烘烤	
10 (P. TC30)	法式麵包	● ● — ●	5小時	揉麵 ※1 醒麵 ※2 醒麵 揉麵 發酵 烘烤	
11 (P. TC31)	全麥麵包	● ● — ●	5小時	揉麵 ※1 醒麵 ※2 醒麵 揉麵 發酵 烘烤	
12 (P. TC32)	北海道麵包	— — — —	4小時	揉麵 醒麵 揉麵 醒麵 添加 發酵 烘烤	● 手動投入吉士麵皮在開始64分鐘後(或84分鐘後, 89分鐘後)
13 (P. TC34)	法式牛油麵包	● ● ● —	3小時15分	揉麵 醒麵 揉麵 醒麵 投入材料 發酵 烘烤	● 手動投入牛油在開始35分鐘後(或45分鐘後)
14 (P. TC35)	雲石麵包	— — — —	4小時	揉麵 醒麵 揉麵 投入材料 發酵 烘烤	● 雲石麵包材料在開始69 - 94分鐘後手動投入
15 (P. TC36)	菠蘿麵包	● — — —	2小時15分	揉麵 揉麵 醒麵 醒麵 鋪上麵皮 發酵 烘烤	● 在開始55分鐘後手動放入曲奇麵糰
16 (P. TC38)	紅豆麵包	● — — —	2小時15分	揉麵 揉麵 醒麵 醒麵 手工作業 發酵 烘烤	● 在開始55分鐘後手工作業加入紅豆
17 (P. TC39)	半份麵包	— — — ●	3小時35分	揉麵 ※1 醒麵 ※2 醒麵 揉麵 發酵 烘烤	
18 (P. TC40)	米粉麵包	● — ● ●	2小時30分	醒麵 ※2 醒麵 揉麵 發酵 烘烤	

- ▼ 即溶酵母落入麵糰的時間。
- ▼ 添加葡萄乾等配料的時間。
- 顯示攪拌。

食譜編號 (參照頁)	食譜	可用功能 葡萄乾 輕攪拌 烤色 預約	所需時間※7 (大約)	麵包機製作過程	
19 (P. TC52)	天然酵母麵包	● ● ● ●	7小時 (+24小時※5)	醒麵※2 揉麵 發酵 揉麵 發酵 烘烤	
20 (P. TC56)	麵包麵糰	● ● — —	1小時	揉麵 醒麵※4 揉麵 發酵	
21 (P. TC54)	天然酵母麵包麵糰	● ● — —	4小時 (+24小時※5)	揉麵 發酵 揉麵 發酵	
22 (P. TC55)	生種天然酵母	— — — —	24小時	發酵	
23 (P. TC57)	8分鐘快速麵糰	— — — —	8分	揉麵	●將全部材料放入麵包容器
24 (P. TC56)	薄餅麵糰	— — — —	45分	揉麵 發酵 揉麵 發酵	
25 (P. TC63)	餃子皮麵糰	— — — —	15分	揉麵	
26 (P. TC64)	烏冬、意粉麵糰	— — — —	15分	揉麵	
27 (P. TC66)	英式鬆餅	— — ● —	54分	刮除材料 揉麵 揉麵成形 烘烤 追加烘烤	●在開始2分鐘後手動刮除材料再1分鐘後手動成形
28 (P. TC68)	蛋糕	— — ● —	1小時30分	刮除材料 揉麵 揉麵 烘烤 追加烘烤	●在開始12分鐘後手動刮除材料
29 (P. TC70)	蔬菜蛋糕	— — — —	55分	烘烤 追加加熱	
30 (P. TC74)	朱古力	— — — —	17分	攪拌 追加攪拌	
31 (P. TC76)	果醬	— — — —	1小時30分 - 2小時30分	加熱 追加加熱	●根據食譜手動設定時間
32 (P. TC78)	糖漬水果	— — — —	1 - 2小時	加熱 追加加熱	●根據食譜手動設定時間
33 (P. TC73)	紅豆餡	— — — —	1小時	揉麵	
34 (P. TC80)	麻糬	— — — —	1小時 (+30分※6)	烹調 開蓋 揉麵	●在開始50分鐘後(或55分鐘後)手動打開上蓋
35 (P. TC82)	肉鬆	— — — —	1小時20分 - 2小時	烹調 刮除材料 烘烤 追加烘烤	●在開始10分鐘後手動刮除豬肉

- 揉麵** 葉片旋轉，攪拌麵糰（發出聲音）
※最長可達到12分鐘不進行攪拌。
- 醒麵** 將麵粉和水融合（基本不動作）
- 發酵** 調控溫度，麵糰發酵（幾乎不動作）
- 烘烤** 烘烤麵糰或烹飪
- 刮除材料**

- ※1 預約設定時，只有「揉麵」在預約後立即進行，攪拌後進入待機狀態。
- ※2 預約設定時，在下個程式開始之前保持待機狀態。最多可待機11小時。
- ※3 有時會省略該過程。
- ※4 有時會省略，有時也會連續「揉麵」。
- ※5 製作天然酵母（生種）需要花費24小時。
- ※6 請事前將糯米洗淨，用篩子瀝乾水份30分鐘。
- ※7 所需的時間以及添加酵母的時間取決於室溫、烤色以及其他條件。

基本材料與準備
食譜一覽

麵包的基本材料

使用正確量取的食材來獲得最佳結果是非常重要的。
可以添加您喜歡的食材來製作風味麵包。

麵粉

(高筋麵粉、低筋麵粉)



作用

與水攪拌後，蛋白質會結合在一起生成麩質。

要點

- 麵粉不需過篩。
- 膨脹可能因蛋白質含量不同有所差異。
- 盡量使用較新鮮的產品。
- 存放在乾爽陰涼之處。
- 務必使用電子秤稱量。



製作麵包

一般使用富含蛋白質（12 - 15%）的高筋麵粉。
非麵包專用麵粉的膨脹較小，做出的麵包較硬。
此外，自發粉做出的麵包不膨脹。
※包裝袋上附有成分表。

食鹽



作用

除了調味，還可增加麵包的嚼勁，而且還可以防止細菌繁殖。

雞蛋

作用

改善麵包的味道、香味、色澤。
也具有增強麵包彈性的作用。

泡打粉

用於製作英式茶餅、蛋糕及蔬菜蛋糕。
※即使放入基本麵包或軟式麵包中也不會很好的膨脹。

油脂

(牛油、無鹽牛油、人造牛油)
起酥油



作用

使麵包細膩鬆軟濕潤。

- 在固體形狀下使用，無需融化。
※推薦使用無鹽牛油。

麵包酵母

作用

麵包酵母以糖分為營養來源，產生二氧化碳使麵包膨脹起來。



麵包的組織



將產生的二氧化碳包起來而膨脹

要點

- 酵母是活的。
新鮮程度不同，膨脹發酵程度也會出現差異，因此請使用保質期內的酵母，並務必密封後置於雪櫃內保存。
- 即溶酵母在受潮後膨脹能力就會急劇下降。

乳製品

(奶粉、牛奶)



作用

改善麵包的味道以及香味，並使麵包的色澤更佳。
而且還能防止麵包變硬。

要點

- 使用牛奶時，相對的減少放入水的分量。
- 使用含有營養成分未經加工的脫脂奶粉或全脂奶粉。

即溶酵母

為了製作鬆軟可口的麵包，通常使用無需提前發酵的即溶酵母。



- ※ 不可使用新鮮酵母或是泡打粉。
- 建議使用即溶乾酵母 (Instant Dry Yeast)，效果比活性酵母 (Active Dry Yeast) 更好。

糖

(砂糖、紅糖、蜂蜜)



作用

糖是麵包酵母的營養來源，可加速發酵完成。而且還可改善口味、香味、麵包表皮的烤色。

- 顆粒大的糖要研碎為細小顆粒。
- 不要使用冰糖等結晶狀的糖。

要點

- 若增加糖的分量，則烤色會變深，減少用量則會稍稍變淺。
- 不可使用低卡路里的代糖。

水

作用

水與麵粉混合後，攪拌後形成麵糰麩質。

要點

- 以下情況使用冷水（大約5℃：類似冰水的溫度）

- 快速麵包
- 法式麵包
- 全麥麵包
- 法式牛油麵包
- 菠蘿麵包
- 湯種法式軟包
- 法式米飯麵包
- 紅豆麵包
- 室溫在25℃以上

製作麵包

- 請使用飲水機的水。
- 鹼性水或蒸餾水（distilled water）不宜用來製作麵包。

天然酵母（元種）

為了製作出具有獨特口感的天然酵母，使用由天然食物（穀類等）培養出的酵母。麵包酵母須由「天然酵母（生種）培養」的程式培養（P. TC55）發酵成為天然酵母（生種）後使用。

- 建議使用發酵穩定的「星野」牌天然酵母。

星野天然酵母溫馨提示：

使用星野天然酵母製作麵包時，請注意下列事項：

- 製作前，請將生種酵母培養容器及工具消毒，並放置風乾。
- 刺鼻氣味或顏色變異，均反映食材不慎被污染，如發現時請即丟棄有關食材。
- 天然酵母（生種）儲藏不慎，將可能導致麵包品質下降，下列說明為製作（僅一次用量）之天然酵母（生種）「操作步驟」（P. TC55）



米粉

(含麵粉)

要點

米粉中不含有麵包在膨脹時需要的蛋白質，所以只使用米粉的話無法做成麵包。

根據選擇食譜的不同，有必要區分使用不同的粉。



※麵包用米粉含有小麥成分（麩質），因此對小麥過敏的使用者不可食用。

※請一定要注意材料及清潔保養問題，並在諮詢過醫生後使用。

※所謂麩質

是在麵粉中加水攪拌，麵粉中的蛋白質結合而成的物質。麩質包裹著麵包用酵母活動時產生的二氧化碳而膨脹，從而產生麵包組織。

溫馨提醒

請注意以下事項避免傷害到麵包容器，葉片之氟素塗層。

- 添加較硬材料，可能會使麵包容器等氟素塗層剝落。
- 乾燥水果及堅果配料需切成5 mm以下小塊。
- 若使用顆粒結晶較大的糖（如蔗糖），海鹽等，請先置於常溫水中充分溶化後再使用，而原本的水量，請減去與溶液相等的分量。
- 水量過少會導致麵糰硬化，揉麵時傷害塗層。
- 食材放入麵包容器請按麵粉 → 其他材料 → 水的順序投放。
- 取出麵包時不要使用小刀，叉子，筷子等堅硬物品。
- 切麵包前請先確認麵包用葉片是否粘附在麵包內（底部），防止切花葉片。
- 請勿使用金屬刷、百潔布、海綿布的尼龍面、包在尼龍網裡的海綿塊擦拭容器或葉片，請以柔軟的海綿布清洗。
- ※ 麵包容器和葉片屬消耗品，長期使用致塗層剝落屬正常現象。誤食剝落的氟素塗層，並不會對人體造成影響。

麵包的基本材料 (續)

配件計量匙每1匙的重量基準

	大計量匙	小計量匙
砂糖	約 12 g	約 4 g
奶粉	約 6 g	約 2 g
食鹽	—	約 5 g
即溶酵母	—	約 2.8 g
天然酵母 (元種)	約 10 g	—
天然酵母 (生種)	約 12.5 g	—

想改變材料配方和種類時

以下列分量為基準，根據個人口味調配。

材料	想增加時	想減少時
牛油	可增加至2.5倍 (法式牛油麵包除外)	可減少至 $\frac{1}{2}$
砂糖	可增加至2倍	可減少至 $\frac{1}{2}$
奶粉	可增加至2倍	可以不加
食鹽	不可	可以不加 (天然酵母麵包、 米粉麵包可減少 至 $\frac{1}{2}$)

●若增加砂糖的分量，會使烤色變深。減少用量烤色會變淡，高度也會變低。

●不放食鹽的話，麵包會變得沒有嚼勁。天然酵母的酶活性很強，食鹽有抑制酶活性的作用。如果沒有放食鹽的話，酶過度發揮作用，麵包會因麵筋斷裂而無法漂亮成形。

●也可以用人造牛油代替牛油，用蜂蜜代替砂糖，用牛奶代替奶粉。(P. TC12)

- 蜂蜜最多不超過25 g
- 奶粉大1相當於70 g (約70 mL) 牛奶

想添加蛋或牛奶時

減少相當於蛋或牛奶分量的水。

- 蛋 (最多1個)
- 牛奶 (最多添加水量的一半)

●把蛋等放入杯子後再加水稱量。

●不要使用預約。
(如果室溫很高，雞蛋或牛奶會很快變質。)



相關材料的準備



以基本的麵包為基礎 (P. TC16)，介紹搭配的材料和分量的基準。

除了基本材料之外，還可添加自己喜歡的配料，製作多種風味的麵包。

● 材料不同，烤色及發酵高度也有所不同。

基礎材料



添加喜歡的材料...



基本材料與準備

麵包的基本材料 / 相關材料的準備

蔬菜



約麵粉重量的15 - 20%
(標準：50 g)

- 例) 紅蘿蔔 → 研碎
- 南瓜 → 煮熟後搗碎冷卻
- 菠菜 → 煮熟後切碎冷卻

穀物類



約麵粉重量的10 - 20%
(標準：30 g)

- 例) 米粉 · 燕麥片
- 糯米粉 · 黑麥 · 全麥粉
- 黃豆粉 · 芝麻

果汁



最多不超過水的分量

- 例) 橙汁 · 蘋果汁
- 番茄等100%果汁
- 事先放入雪櫃保存

麵粉的量



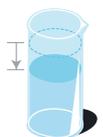
保持原來的分量不變

扣除穀物類的重量

- 例) 黑麥30 g (250 g的12%)
- 高筋麵粉220 g

保持原來的分量不變

水的量



扣除蔬菜重量的80%的水份

- 例) 煮熟的南瓜50 g
- 水150 g (mL)
- [190 g (mL) - 50 g (mL) 的80%]

保持原來的分量不變

扣除果汁的分量

- 例) 橙汁100 g (約100 mL)
- 水90 g (mL)
- [190 g (mL) - 100 g (mL)]

● 不要使用預約功能。

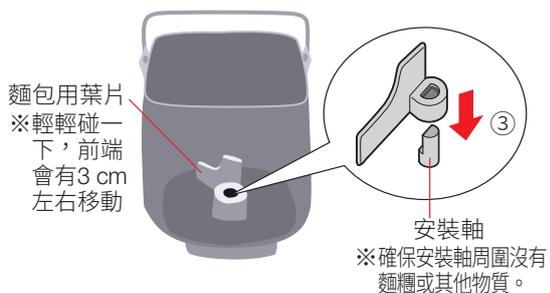
● 不要使用預約功能。

製作基本的麵包

放入材料



1 取出麵包容器 安裝麵包用葉片

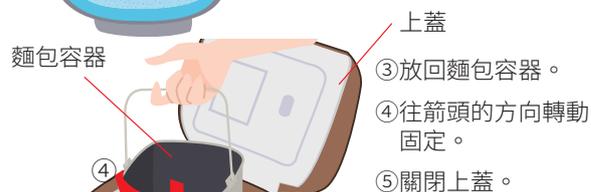


基本麵包

高筋麵粉	250 g
牛油	10 g
砂糖	18 g (大1½)
奶粉	6 g (大1)
食鹽	5 g (小1)
水*	190 g (mL)
即溶酵母	2.8 g (小1)

※室溫超過25 °C，使用5 °C的水並減少10 g (mL)。

2 在麵包容器內放入即溶酵母以外的高筋麵粉和水等



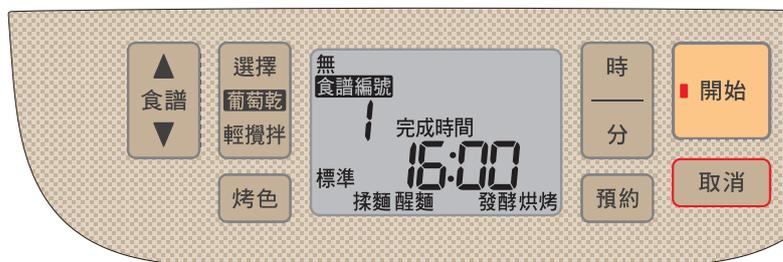
※麵包容器的把手中途會卡住。
(為了方便取出麵包容器) 無需降到最下面。

3 往酵母容器 添加即溶酵母



所需時間：約4小時

設定



取出



4 選擇食譜「1」



- 選擇其他種類的麵包 → 食譜 (P. TC23)
- 添加葡萄乾等配料 → 選擇葡萄乾輕攪拌 (P. TC18) (P. TC20)
- 選擇烤色 → 烤色 (P. TC21)
- 預約完成時間 → 預約 (P. TC22)

5 開始



閃爍 → 燈亮 ● 大約完成的時間。

- 開始後，請不要打開上蓋。否則即溶酵母會灑落出來。但是，在手動放入其他配料時 (P. TC19)，因為即溶酵母已經放入完畢，所以可以打開上蓋。
- 即溶酵母投入時會發出聲音。

6 烘焙結束後 (發出嗶嗶的聲音) 切斷電源

- ① 按下「取消」鍵
- ② 拔掉電源插頭。

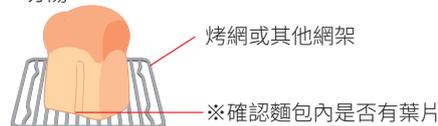
7 在鋪有小毛巾的平枱上取出麵包容器，取出時，請使用高溫隔熱手套。 冷卻 (2分鐘左右)

- ※ 注意麵包容器的放置地點。(麵包容器仍為高溫狀態)
- ※ 如果將其留在麵包機內，則麵包會收縮變形。

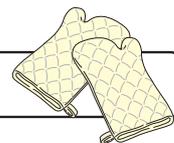
8 取出麵包 靜置等待溫度下降



- 抓住把手，用力晃動數次。
- ※ 不要使用小刀、叉子、筷子 (會劃花到氟素塗層)
- ※ 請不要觸摸麵包容器底部 (葉片轉動會弄壞麵包)
- 取出麵包後，請確認葉片是否在麵包容器內，因為它可能粘附在麵包底部。還未取出就切麵包，葉片可能會被切傷。



請務必使用高溫隔熱手套



麵包

製作基本麵包

便利的功能 葡萄乾

製作含有自己喜歡的配料的麵包「葡萄乾」

可添加自己喜歡的配料。
 根據添加的配料，選擇自動投入（液晶顯示「有」），或者手動投入（液晶顯示「有♪」）。

- 葡萄乾和核桃等自己喜歡的配料，可放置在葡萄乾·堅果容器中自動添加。
- 芝士和朱古力等無法自動添加的配料（P. TC19），請在蜂鳴器發出嗶嗶聲後手動放入。
- 想保留配料形狀時，請選擇「輕攪拌」。（P. TC20）

請遵照各食譜的材料比例及用量。否則，材料可能從麵包容器中飛出，接著被加熱器烤焦，從而產生異味或煙霧。

自動投料（由麵包機完成）

準備 先把您喜歡的配料放入葡萄乾·堅果容器。

放入容器的總量不可超過100 g



葡萄乾·堅果容器

① 按下「葡萄乾：選擇」功能鍵，選擇「有」（使「有」閃爍）



■ 選擇「輕攪拌」時 → 葡萄乾
輕攪拌 (P. TC20)

② 開始



（自動投入配料）

※ 「揉麵」暫時停止。

- 有時在葡萄乾·堅果容器內會沾有少量的配料。
- 表面有砂糖的水果，在夏季或者預約烘烤時，可能會因砂糖融化粘在容器上而無法投放。

可自動投入的材料 乾燥的配料、不易融化的配料

水果乾
 （不超過100 g） → 切成5 mm以下的小塊。
 葡萄乾、西梅、陳皮等

堅果
 （不超過100 g） → 打碎為5 mm以下的小塊。
 腰果、核桃等
 不需要事先烘烤

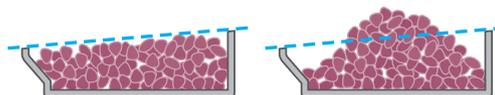
豌豆*
 （不超過100 g） → 瀝乾水份。

橄欖*
 （不超過100 g） → 去核，切成¼大小並瀝乾水份。

火腿、煙肉、香腸*
 （不超過100 g） → 切成10 mm寬的小塊。

※ 預約烘烤麵包時，請不要添加配料。（尤其在夏天更容易變質。）

■ 將配料均勻地放入到葡萄乾·堅果容器內。

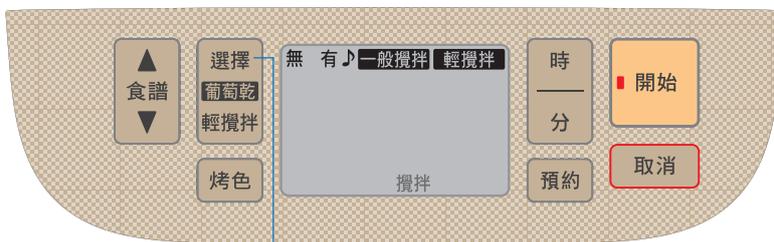


正確

錯誤

- 依輔料的種類及狀態不同，有無法放入上述量的情況。
- 如果將輔料硬壓入，輔料有可能無法掉落。

選擇食譜功能後...



●添加葡萄乾等配料時

不可自動添加的配料，請手動放入。

發出蜂嘍嘍聲 (♪) 後，手動放入

手動添加到麵包容器內 (會附著在容器上，難以投放)
有水份、黏性的配料、容易溶化的配料

① 按下「葡萄乾：選擇」功能鍵，選擇「有♪」 (使「有♪」閃爍)



■選擇「輕攪拌」時 → 葡萄乾 輕攪拌 (P. TC20)

② 開始



③ 發出嘍嘍聲後 打開上蓋

●葡萄乾·堅果容器保持打開狀態。

④ 在麵包容器中 放入配料，關閉上蓋

3分鐘內



⑤ 重新開始

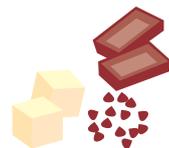
●即使沒有按下「開始」，3分鐘後蜂鳴器發出聲音，並自動開始。



酒漬水果，洋蔥等切碎的蔬菜



芝士、朱古力等



※芝麻等細小的材料可以一開始就放入麵包容器內。
(最多添加麵粉重量的20%左右)

- 如果加入過多材料，會影響到麵包膨脹。
- 因材料的種類不同，會有無法保持原來形狀的情況。

■製作含有配料的麵包時，配料投入的時間...

發出嘍嘍聲的時間會因食譜及室溫的變化而變化。

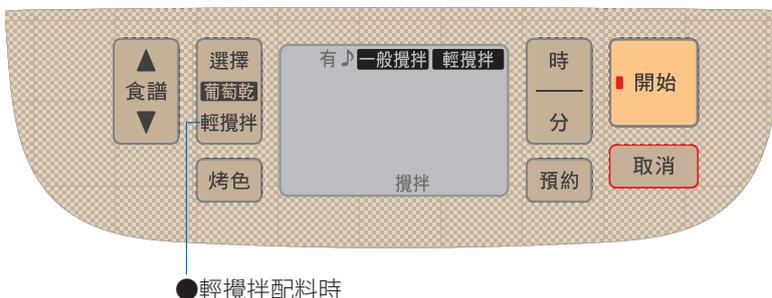
- 基本麵包：約1小時 - 1小時30分鐘後
- 法式軟包：約1小時5分鐘 - 1小時45分鐘後
- 湯種法式軟包：約1小時10分鐘 - 1小時45分鐘後
- 雪芳法式軟包：約1小時20分鐘 - 1小時50分鐘後
- 軟式麵包：約1小時55分鐘 - 2小時15分鐘後
- 快速麵包：約30 - 35分鐘後
- 米飯麵包：約1小時5分鐘 - 1小時35分鐘後
- 法式米飯麵包：約50分鐘 - 1小時20分鐘後
- 法式麵包：約40分鐘 - 1小時25分鐘後
- 全麥麵包：約1小時35分鐘 - 2小時50分鐘後
- 法式牛油麵包：約1小時 - 1小時10分鐘後
- 菠蘿麵包：約35 - 40分鐘後
- 米粉麵包：約45分鐘 - 1小時後
- 天然酵母麵包：約3小時30分鐘 - 3小時35分鐘後
- 麵包麵糰：約20 - 35分鐘後
- 天然酵母麵包麵糰：約3小時30分鐘 - 3小時35分鐘後

麵包

便利的功能 (葡萄乾)

便利的功能 輕攪拌

選擇食譜功能後...



●輕攪拌配料時

■首先，請參閱P. TC18 - TC19的「葡萄乾」功能

輕攪拌 - 可保留食材的一些形狀

① 按下「葡萄乾：選擇」鍵，選擇「有」或「有♪」後，

按下「葡萄乾：攪拌」鍵，選擇「輕攪拌」



●每次按下即在「一般攪拌」「輕攪拌」之間變換。

② **開始**



●可以設定「輕攪拌」的選項 ➔ (P. TC10 - TC11)

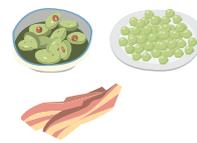
- ※使用「輕攪拌」功能時，
 - 請增加10 g (mL) 的水量。(法式牛油麵包除外)
 - 朱古力請先冷凍。

適合「輕攪拌」的材料

柔軟、容易變形的材料

自動投入...「有」

- 橄欖、豌豆、
- 火腿、煙肉、
- 香腸



手動投入...「有♪」

- 芝士
- 朱古力
- 加熱過的蔬菜（番薯、馬鈴薯、南瓜等）
- 水煮豆、番茄乾等



●有的材料可能不會保持原來的形狀。

使用下列配料時請注意。



- 添加較硬的材料，可能會使麵包容器等的氟素塗層剝落。請小心使用。
- ※誤食剝落的氟素塗層，並不會對人體造成影響。

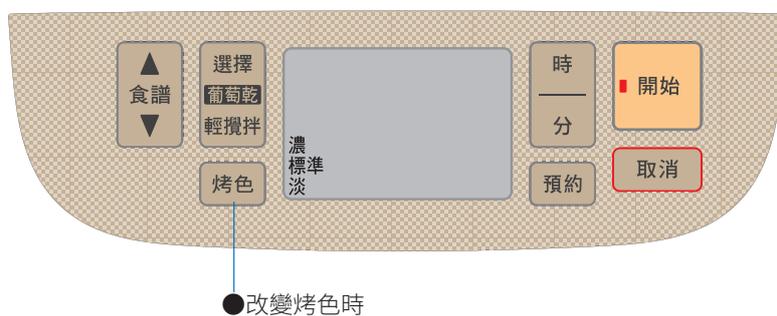
- | | | |
|---|--|---|
| <ul style="list-style-type: none"> • 穀物 • 水果麥片 • 裹上糖衣的堅果 | <ul style="list-style-type: none"> • 楓糖塊 • 珍珠糖 • 冰糖 | 等 |
|---|--|---|

- 添加富含蛋白質分解酵素的鮮果時，麵包不會膨脹。

- | | | | |
|--|---|--|---|
| <ul style="list-style-type: none"> • 瓜 • 奇異果 | <ul style="list-style-type: none"> • 無花果 • 芒果 | <ul style="list-style-type: none"> • 菠蘿 • 木瓜 | 等 |
|--|---|--|---|

烤色

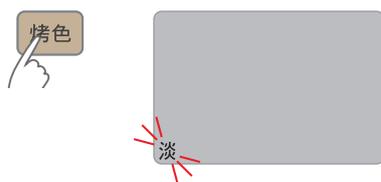
選擇食譜功能後…



調整自己喜歡的烤色時的「烤色」功能

烤色可設定為「淡」、「標準」、「濃」三種。

① 按下「烤色」鍵 選擇自己喜歡的烤色



② 開始



- 可以設定「烤色」的選項 (P. TC10 - TC11)
- 若增加砂糖的分量，則使烤色變深。減少用量烤色會變淺，高度也會變低。

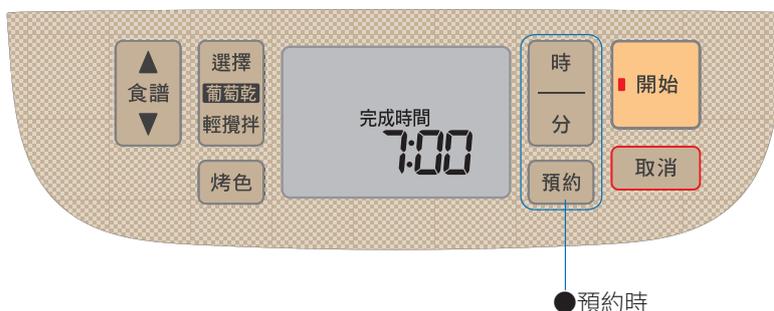
麵包

便利的功能
(輕攪拌 / 烤色)

便利的功能

預約

選擇食譜功能後...



在指定時間完成烘烤的「預約」功能

為了方便早上能吃到剛剛烤好的麵包。

① 確認是否與當前時間相符

- 不符合時，調整至當前時間 (P. TC7)

② 按下「預約」鍵



③ 調至烘烤完成的預定時間



④ 開始 (預約完成)



● 使用「葡萄乾」和「烤色」功能時

- ① 設定「葡萄乾：選擇」、「葡萄乾：攪拌」、「烤色」功能
- ② 設定「預約」功能

【可預約的時間標準】

* 可以從現在時間開始預約至

基本麵包	：4小時10分鐘 - 13小時後
法式軟包	：5小時 - 13小時後
湯種法式軟包	：5小時10分鐘 - 13小時後
雪芳法式軟包	：5小時10分鐘 - 13小時後
軟式麵包	：4小時30分鐘 - 13小時後
米飯麵包	：4小時10分鐘 - 13小時後
法式米飯麵包	：4小時50分鐘 - 13小時後
法式麵包	：5小時10分鐘 - 13小時後
全麥麵包	：5小時10分鐘 - 13小時後
半份麵包	：3小時40分鐘 - 13小時後
米粉麵包	：2小時40分鐘 - 13小時後
天然酵母麵包	：7小時10分鐘 - 10小時後

※ 超出上述預約時間則可能會腐壞或使麵包品質變差，因此無法預約。

※ 只能預約上述食譜。(P. TC10 - TC11)

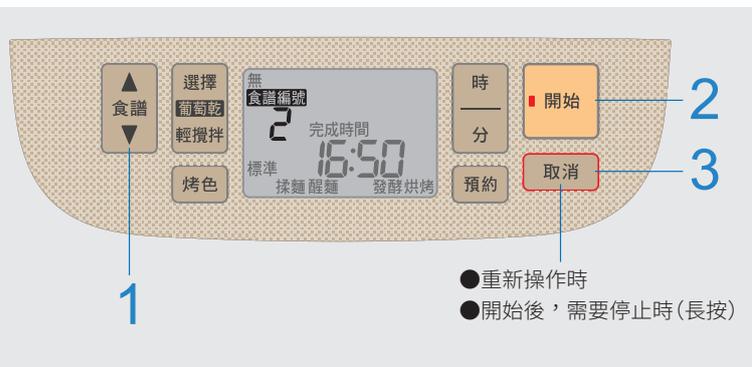
【可預約時間示例】

食譜：基本麵包
現在時間：晚上8點30分 (液晶顯示「20:30」)
可預約時間：凌晨0點40分 - 9點30分
(「0:40」 - 「9:30」)
※ 只能在上述時間段設置。

法式軟包

所需時間：約4小時50分

※麵皮薄脆，只使用了少量酵母保持小麥原有風味的法式軟包



- 重新操作時
- 開始後，需要停止時(長按)

便利的功能 (預約)

- 準備**
- ①在麵包容器安裝麵包用葉片。
 - (P. TC16) ②在麵包容器內放入 (除即溶酵母以外) 麵粉和水等。
 - ③將麵包容器裝入本體內，並將即溶酵母放入酵母容器。

材料

法式軟包

高筋麵粉	250 g
牛油	15 g
砂糖	18 g (大1½)
奶粉	6 g (大1)
食鹽	5 g (小1)
水※	200 g (mL)
即溶酵母	1.4 g (小½)

※室溫超過25 °C時，使用5 °C的水並減少10 g (mL)。

1 選擇食譜「2」



■添加葡萄乾等配料



(P. TC18)
(P. TC20)

■選擇烤色



(P. TC21)

■預約完成時間



(P. TC22)

2 開始



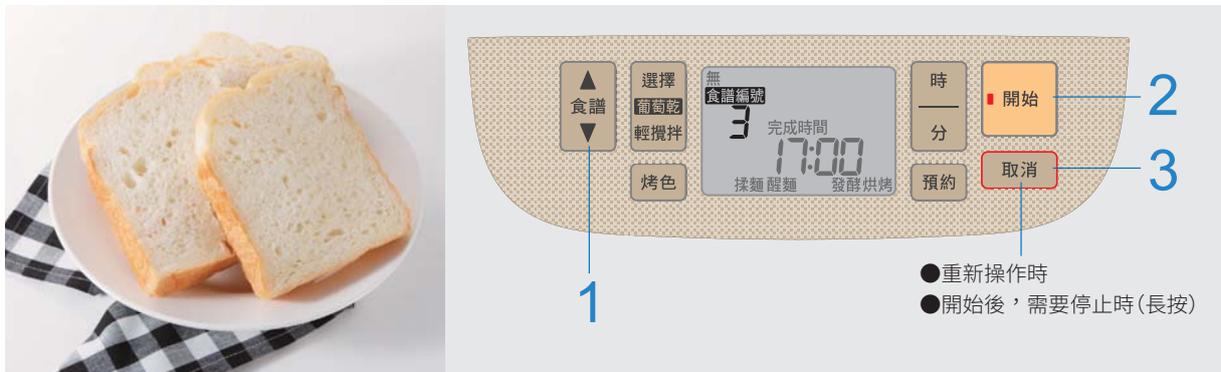
3 發出嗶嗶聲後按下「取消」鍵 取出麵包容器，冷卻2分鐘左右後 取出麵包。

麵包

法式軟包

湯種法式軟包

所需時間：約5小時



- 準備**
- ① 製作湯種。(請參閱以下)
 - (P. TC16) ② 在麵包容器內安裝麵包用葉片。
 - ③ 在麵包容器內放入 (除即溶酵母以外) 麵粉和水等。
 - ④ 將麵包容器裝入本體內，並將即溶酵母放入酵母容器。

材料

湯種法式軟包

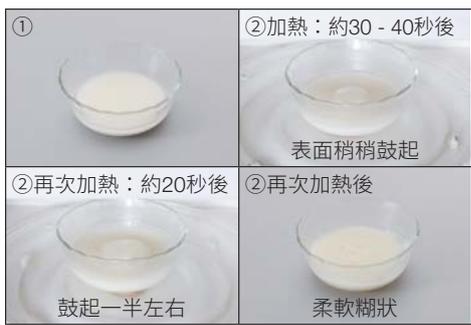
冷水 (5 °C) ※1 +湯種※2	220 g
高筋麵粉	240 g
牛油	15 g
砂糖	18 g (大1½)
奶粉	6 g (大1)
食鹽	5 g (小1)
即溶酵母	1.4 g (小½)

※1 室溫超過25 °C時，請將水減少10 g (mL)。
 ※2 湯種的製作方法

高筋麵粉	10 g
水	70 g (mL)

- ① 在較深的耐熱容器中加入10 g高筋麵粉，加入70 g (mL) 水將麵粉溶解，攪拌至沒有粉粒為止。
- ② 放入微波爐 (600 W) 加熱約30 - 40秒，表面稍稍鼓起則暫停。充分攪拌均勻後，再次放入微波爐加熱約20秒，待表面再次稍稍鼓起後，從微波爐中取出，攪拌成柔軟的糊狀。
- ③ 待②冷卻至與皮膚基本相同的溫度後，加入冷水 (5 °C) 混合。(總重為220 g)

- 請根據耐熱容器及微波爐的種類調整加熱時間。
- 湯種麵糊不易長時間保存。



1 選擇食譜「3」

■ 添加葡萄乾等配料 → 選擇 (P. TC18)
 葡萄乾 輕攪拌 (P. TC20)

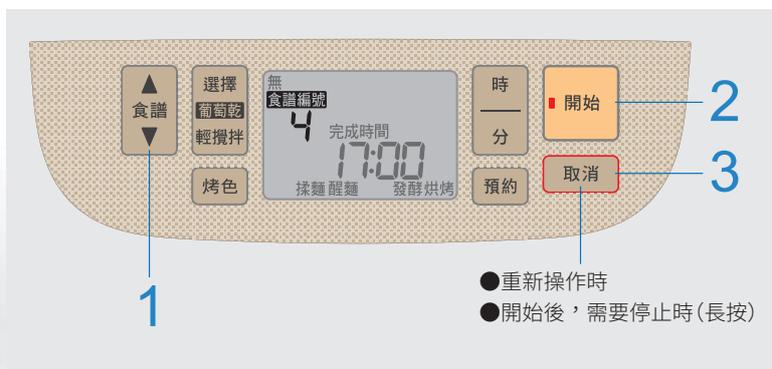
■ 預約完成時間 → 預約 (P. TC22)

2 開始

3 發出嗶嗶聲後按下「取消」鍵，取出麵包容器，冷卻2分鐘左右後取出麵包。

雪芳法式軟包

所需時間：約5小時



- 準備**
- ①在麵包容器內安裝麵包用葉片。
 - (P. TC16) ②在麵包容器內放入（除即溶酵母以外）麵粉和水等。
 - ③將麵包容器裝入本體內，並將即溶酵母放入酵母容器。

材料

雪芳法式軟包

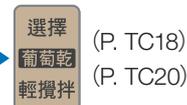
高筋麵粉	200 g
低筋麵粉	50 g
牛油	20 g
砂糖	18 g (大1½)
奶粉	6 g (大1)
食鹽	5 g (小1)
水*	190 g (mL)
即溶酵母	1.4 g (小½)

*室溫超過25 °C時，請用5 °C的水並減少10 g (mL)。

1 選擇食譜「4」



■ 添加葡萄乾等配料



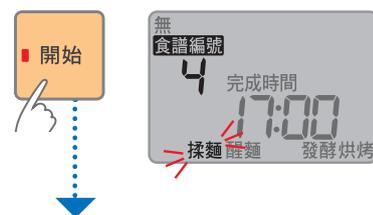
(P. TC18)
(P. TC20)

■ 預約完成時間



(P. TC22)

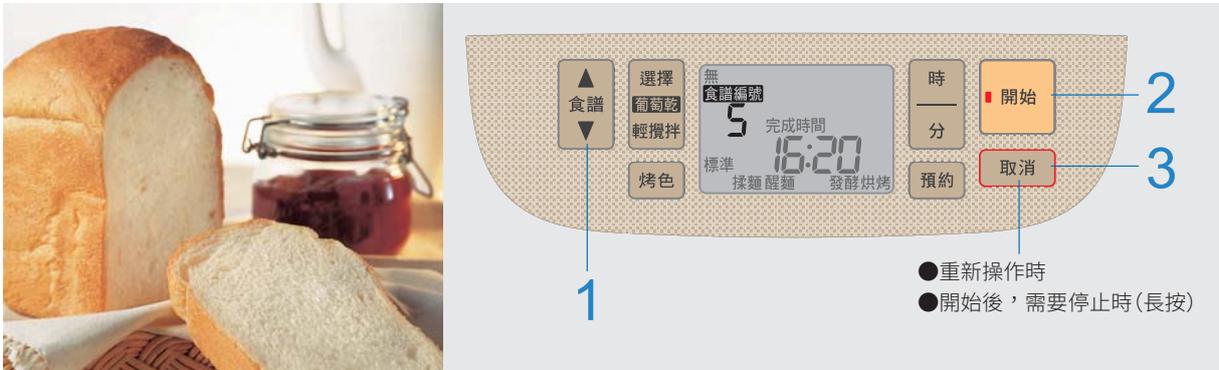
2 開始



3 發出嗶嗶聲後按下「取消」鍵，取出麵包容器，冷卻2分鐘左右後取出麵包。

軟式麵包

所需時間：約4小時20分



- 準備**
- ①在麵包容器內安裝麵包用葉片。
 - (P. TC16) ②在麵包容器內放入（除即溶酵母以外）麵粉和水等。
 - ③將麵包容器裝入本體內，並將即溶酵母放入酵母容器。

材料

軟式麵包

高筋麵粉	250 g
牛油	15 g
砂糖	18 g (大1½)
奶粉	6 g (大1)
食鹽	5 g (小1)
水*	190 g (mL)
即溶酵母	2.8 g (小1)

*室溫超過25 °C時，請用5 °C的水並減少10 g (mL)。

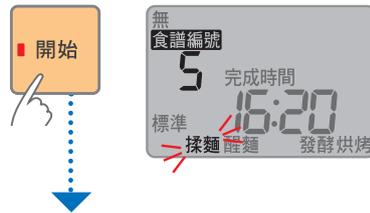
- 使用預約功能時，從醒麵開始。因此開始時葉片不會立即轉動。

1 選擇食譜「5」



- 添加葡萄乾等配料 → 選擇葡萄乾 (P. TC18)
輕攪拌 (P. TC20)
- 選擇烤色 → 烤色 (P. TC21)
- 預約完成時間 → 預約 (P. TC22)

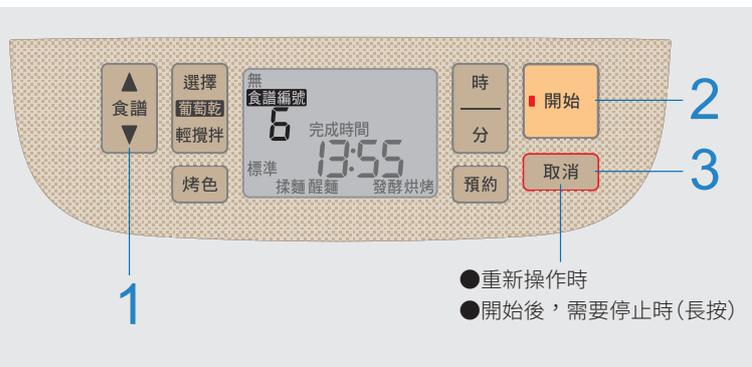
2 開始



3 發出嗶嗶聲後按下「取消」鍵，取出麵包容器，冷卻2分鐘左右後取出麵包。

快速麵包

所需時間：約1小時55分



- 準備**
- ①在麵包容器內安裝麵包用葉片。
 - ②在麵包容器內放入（除即溶酵母以外）麵粉和水等。
 - ③將麵包容器裝入本體內，並將即溶酵母放入酵母容器。

材料

快速麵包

高筋麵粉	280 g
牛油	10 g
砂糖	18 g (大1½)
奶粉	6 g (大1)
食鹽	5 g (小1)
冷水 (5 °C) *	210 g (mL)
即溶酵母	4.2 g (小1½)

*室溫超過25 °C時，請將水減少10 g (mL)。

1 選擇食譜「6」



- 添加葡萄乾等配料 → 選擇葡萄乾 (P. TC18) 輕攪拌 (P. TC20)
- 選擇烤色 → 烤色 (P. TC21)

2 開始



3 發出嗶嗶聲後按下「取消」鍵，取出麵包容器，冷卻2分鐘左右後取出麵包。

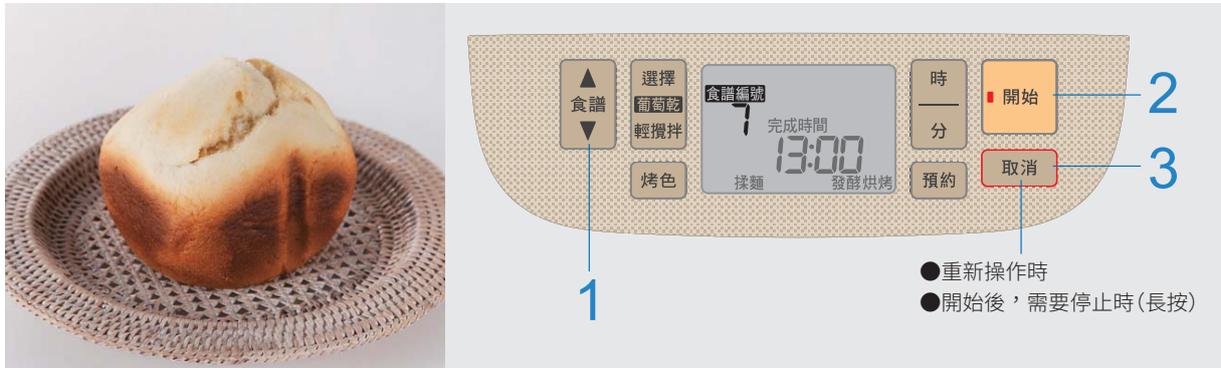
軟式麵包

麵包

快速麵包

60分鐘麵包

所需時間：約1小時



- 準備**
- ①加入30 g (mL) 溫水充分溶解即溶酵母4.2 g (小1½)，攪拌至沒有粉粒為止。
 - (P. TC16) ②在麵包容器內安裝麵包用葉片。
 - ③將麵粉等材料 (①與溫水除外) 放入麵包容器。
 - ④將麵包容器裝入本體內，放入①與溫水。



材料

60分鐘麵包

溫水*	30 g (mL)
即溶酵母	4.2 g (小1½)
高筋麵粉	280 g
牛油	25 g
砂糖	24 g (大2)
奶粉	12 g (大2)
食鹽	5 g (小1)
雞蛋 (打勻)	25 g
溫水*	150 g (mL)

* 溫水的溫度為35 °C - 40 °C。

1 選擇食譜「7」



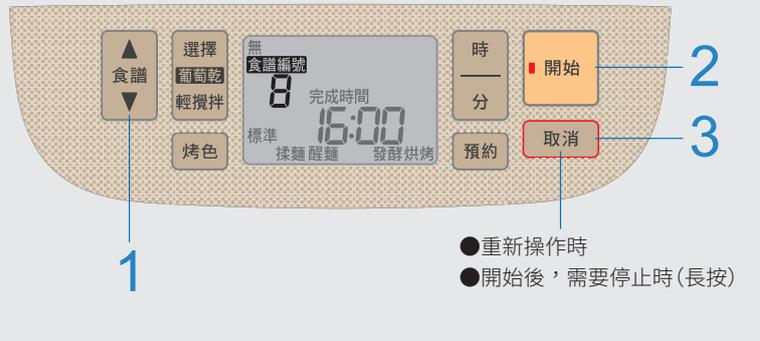
2 開始



3 發出嗶嗶聲後按下「取消」鍵 取出麵包容器，冷卻2分鐘左右後 取出麵包。

米飯麵包

所需時間：約4小時



- 準備**
- ①在麵包容器內安裝麵包用葉片。
 - (P. TC16) ②在麵包容器內放入（除即溶酵母以外）麵粉和水等。
 - ③將麵包容器裝入本體內，並將即溶酵母放入酵母容器。

材料

米飯麵包

高筋麵粉	230 g
冷米飯（白米）	100 - 120 g
牛油	10 g
砂糖	18 g（大1½）
奶粉	6 g（大1）
食鹽	5 g（小1）
水※	160 g（mL）
即溶酵母	2.1 g（小¼）

※室溫超過25°C時，請用5°C的水並減少10 g（mL）。

- 還可用糙米或藏紅花飯代替白米使用。
- 由於米飯量的不同，高度及口感也會有所不同。
- 加入的米飯越多，麵包越有彈性。（米飯以外的食材請遵照上面所示）
- 可以使用預約功能，但請勿使用煮熟後（或解凍後）超過1天的米飯。
- 室溫超過30°C時，請將麵粉放到雪櫃內冷卻。
- 有時候飯粒會保持原狀。

1 選擇食譜「8」



- 添加葡萄乾等配料 → 選擇葡萄乾 輕攪拌 (P. TC18) (P. TC20)
- 選擇烤色 → 烤色 (P. TC21)
- 預約完成時間 → 預約 (P. TC22)

2 開始



3 發出嗶嗶聲後按下「取消」鍵，取出麵包容器，冷卻2分鐘左右後取出麵包。

- 米飯麵包含有較多水份，容易變質，因此請盡快食用。（夏季：當天，冬季：二天內）

60分鐘麵包

麵包

米飯麵包

法式米飯麵包/法式麵包

所需時間：
 法式米飯麵包 約4小時40分
 法式麵包 約5小時



相比其他食譜烘烤出的麵包，法式米飯麵包/法式麵包有時較難取出。請按照以下步驟3取出麵包。

- 準備**
- ①在麵包容器內安裝麵包用葉片。
 - (P. TC16) ②在麵包容器內放入（除即溶酵母以外）麵粉和水等。
 - ③將麵包容器裝入本體內，並將即溶酵母放入酵母容器。

材料

法式米飯麵包

高筋麵粉	210 g
冷米飯（白米飯）	80 g
砂糖	6 g (大½)
食鹽	5 g (小1)
冷水 (5 °C) ※	150 g (mL)
即溶酵母	2.1 g (小¾)

- ※ 室溫超過 25 °C 時，請將水減少 10 g (mL)。
- 還可用糙米飯或五穀飯代替白米飯使用。
 - 由於米飯量的不同，高度及口感也會有所不同。
 - 米飯的量越多，烘烤出的麵包越柔軟。（米飯以外的配料如上所示。）
 - 可以使用預約功能，但請勿使用煮熟後（或解凍後）超過1天的米飯。
 - 室溫超過30 °C時做出的麵包品質較差。
 - 有時候飯粒會保持原狀。
 - 法式米飯麵包含有較多水份，容易變質，因此請盡快食用。（夏季：當天；冬季：二天內）

法式麵包

高筋麵粉	225 g
低筋麵粉	25 g
食鹽	5 g (小1)
冷水 (5 °C) ※	190 g (mL)
即溶酵母	1.4 g (小½)

- ※室溫超過25 °C時，請將水減少10 g (mL)。
- 室溫超過30 °C時做出的麵包品質較差。



1 選擇食譜「9」「10」



- 添加葡萄乾等配料 → 選擇 (P. TC18) 葡萄乾 輕攪拌 (P. TC20)
- 預約完成時間 → 預約 (P. TC22)

2 開始



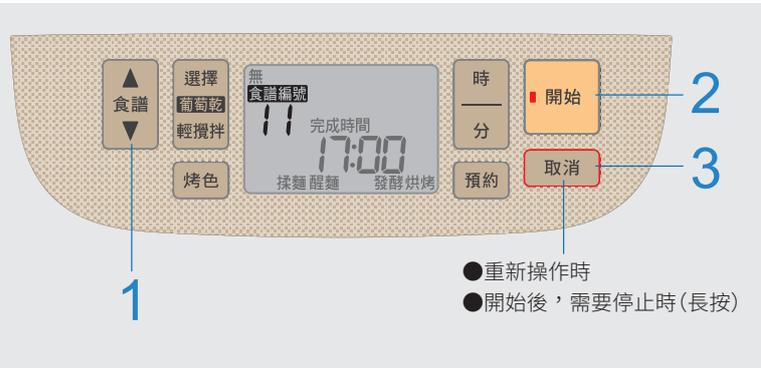
3 發出嗶嗶聲後按下「取消」鍵，取出麵包容器，冷卻2分鐘左右取出麵包。

- 取出麵包容器時
 在下面鋪上毛巾等，稍微用力向下搖晃，搖晃的同時應用手抵住柁子。（參照右圖）
- 請確認麵包用葉片是否粘在麵包底部。



全麥麵包

所需時間：約5小時



- 重新操作時
- 開始後，需要停止時(長按)

- 準備**
- ①在麵包容器內安裝麵包用葉片。
 - (P. TC16) ②在麵包容器內放入 (除即溶酵母以外) 麵粉和水等。
 - ③將麵包容器裝入本體內，並將即溶酵母放入酵母容器。

材料

全麥麵包 (全麥粉 50%)

全麥粉 (麵包專用) ※1	125 g
高筋麵粉	125 g
牛油	10 g
砂糖	18 g (大1½)
奶粉	6 g (大1)
食鹽	5 g (小1)
冷水 (5 °C) ※2	210 g (mL)
即溶酵母	2.8 g (小1)

※1 不能使用點心專用 (低筋麵粉) 或小麥以外的全麥麵粉。

※2 室溫超過25 °C時，請將水減少10 g (mL)。

●室溫超過30 °C時做出的麵包品質較差。

※全麥粉種類不同，麵包的品質與膨脹程度也有所差別。

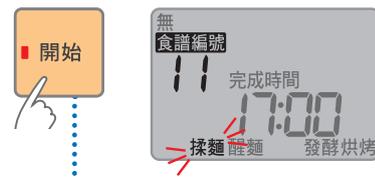
1 選擇食譜「11」



■添加葡萄乾等配料 → 選擇葡萄乾 (P. TC18) 輕攪拌 (P. TC20)

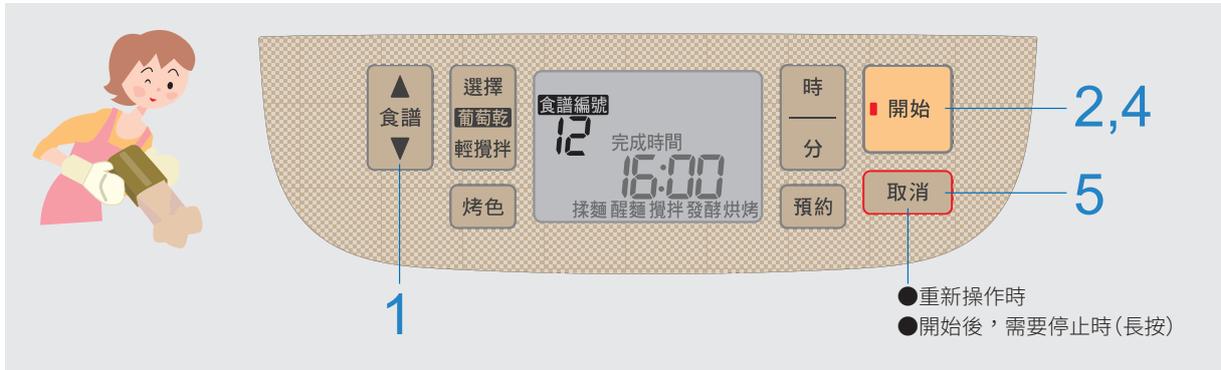
■預約完成時間 → 預約 (P. TC22)

2 開始



3 發出嗶嗶聲後按下「取消」鍵，取出麵包容器，並冷卻2分鐘左右後取出麵包。

北海道麵包



- 準備**
- ① 製作好吉士麵皮，將其保存在雪櫃內。(P. TC33 ① - ⑦)
 - (P. TC16) ② 在麵包容器內安裝麵包用葉片。
 - ③ 在麵包容器內放入 (除即溶酵母以外) 麵粉和水等。
 - ④ 將麵包容器裝入本體內，並將即溶酵母放入酵母容器。

材料

北海道麵包

高筋麵粉	230 g
牛油	20 g
砂糖	30 g (大2½)
奶粉	12 g (大2)
食鹽	5 g (小1)
水※	160 g (mL)
即溶酵母	2.8 g (小1)

※室溫超過25 °C時，請用5 °C的水並減少10 g (mL)。

吉士麵皮

高筋麵粉	10 g
A 砂糖	30 g (大2½)
雞蛋1個+牛奶	70 g
牛油	20 g
雲呢拿油	少許

- 在步驟3誤按了「取消」鍵時
在10分鐘內按下「開始」即可恢復。
(僅限1次。按其他鍵無效)
- 在步驟3經過10分鐘後，即使還未操作完，
也會發出蜂鳴聲，並自動重新啟動。

1 選擇食譜「12」



2 開始



※室溫不同時，也可能是84分鐘後或89分鐘後。

所需時間：約4小時



3 發出嗶嗶聲後打開上蓋 放入吉士麵皮

10分鐘內

●將吉士麵皮分成 2 - 3 塊放入，並覆蓋住麵包麵糰上部。

●不要按「取消」鍵



4 關閉上蓋 再次開始



5 發出嗶嗶聲後按下「取消」鍵， 取出麵包容器，冷卻2分鐘左右後 取出麵包。

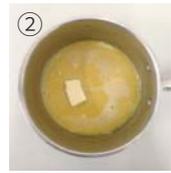
吉士麵皮的製作方法

製作麵皮

①將A的材料放入鍋中充分攪拌。



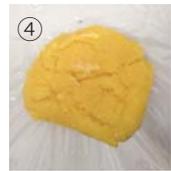
②用中火加熱約1分鐘後，放入牛油，用余溫使其融化並充分攪拌。
※加熱的同時請進行攪拌，否則易結塊。



③加入雲呢拿油後充分攪拌。



④用中火加熱並充分攪拌，直至其可以成糰。
(約2分鐘)
※加熱時間因鍋爐而異，可根據情況進行調整。



擀麵

⑤用擀麵棒擀成 20 × 20 cm 的正方形。
※用保鮮紙將麵皮包在中間，便於擀平。

⑥冷卻至人體溫度後，放入雪櫃冷藏至少30分鐘以上。



製作北海道麵包的訣竅！

※吉士麵皮在長時間冷藏後會變硬，可以將麵皮重新擀過，可更好地做出麵包。

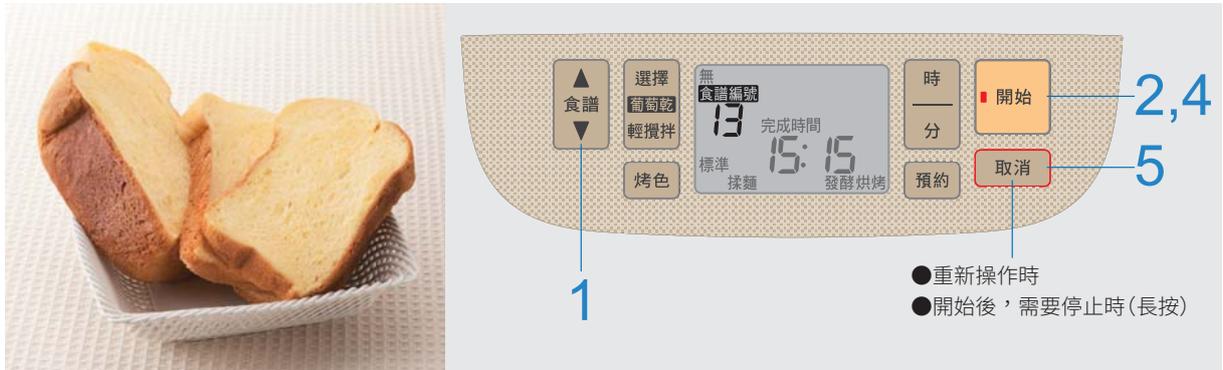


麵包

北海道麵包

法式牛油麵包

所需時間：約3小時15分



- 準備**
- ①在麵包容器內安裝麵包用葉片。
 - (P. TC16) ②在麵包容器內放入 (除即溶酵母以及後放牛油以外) 麵粉和水等。
 - ③將麵包容器裝入本體內，並將即溶酵母放入酵母容器。

材料

法式牛油麵包	
高筋麵粉	170 g
低筋麵粉	30 g
牛油	30 g
砂糖	24 g (大2)
奶粉	6 g (大1)
食鹽	3.8 g (小¾)
雞蛋1個、蛋黃1個、冷水 (5 °C) 的混合物	150 g
即溶酵母	2.1 g (小¾)
冷凍牛油 (後放) (推薦使用無鹽牛油)	40 g

●室溫超過 30 °C 時做出的麵包品質較差。

■在前一天準備好後放牛油！

- ①將牛油 (後放用) 切成 1 cm 的小塊。
 - ②將牛油塊用保鮮紙包起來或放入密閉容器中，避免牛油黏在一起。
 - ③加入之前請一直放在雪櫃裡冷藏。
- ※室溫超過 25 °C 時，要冷凍不少於一晚 (10小時) 的時間

■在步驟3誤按了「取消」鍵時

在10分鐘內按下「開始」即可恢復。
(僅限1次。按其他鍵無效)

■在步驟3經過10分鐘後

即使沒有放入牛油，也會發出蜂鳴聲，並自動重新啟動。
(之後即使再放入牛油也不會攪拌，請勿放入。)

■以簡單的方式製作牛油麵包 (在開始時就添加牛油)

在麵包容器內放入即溶酵母以外的所有材料，並開始。(步驟1, 2, 5)

※風味、口感及膨脹程度有所不同。

1 選擇食譜「13」



■添加葡萄乾等配料

→ 選擇葡萄乾 (P. TC18)
輕攪拌 (P. TC20)

■選擇烤色

→ 烤色 (P. TC21)

2 開始



室溫較高時，顯示為「45分鐘後」



3 發出嗶嗶聲後打開上蓋，拆開保鮮紙放入切好的後放牛油

●不要按「取消」鍵

10分鐘內



4 關閉上蓋 再次開始



5 發出嗶嗶聲後按下「取消」鍵，取出麵包容器，冷卻2分鐘左右 取出麵包。

※取出用力過猛時會破壞麵包形狀。

雲石麵包

所需時間：約4小時



- 準備**
- ①在麵包容器內安裝麵包用葉片。
 - (P. TC16) ②在麵包容器內放入（除即溶酵母和即溶咖啡粉以外）麵粉和水等。
 - ③將麵包容器裝入本體內，並將即溶酵母放入酵母容器。

材料

雲石麵包	
高筋麵粉	250 g
砂糖	18 g (大1½)
食鹽	5 g (小1)
奶粉	6 g (大1)
牛油	10 g
水※	190 g (mL)
即溶酵母	2.8 g (小1)
後放	
即溶咖啡粉	3 g

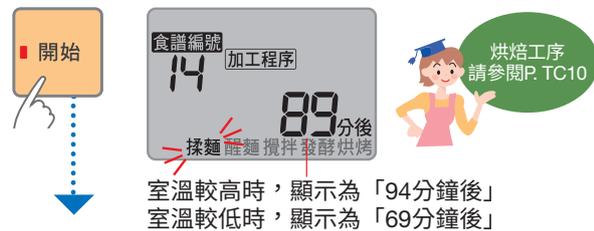
※室溫超過25°C時，請用5°C的水並減少10 g (mL)。

- 不要使用炒過的咖啡豆。
- 在步驟3誤按了「取消」鍵時，在10分鐘內按下「開始」即可恢復。（僅限1次。按其他鍵無效）
- 在步驟3經過5分鐘後，即使沒有放入即溶咖啡粉，也會發出蜂鳴聲，並自動重新啟動。（之後即使再放入即溶咖啡粉也不會攪拌。）請勿放入。
- 所形成雲石的樣子，每次都有所不同

1 選擇食譜「14」



2 開始



3 發出嗶嗶聲後打開上蓋，將即溶咖啡粉放入麵包容器底部

- 不要按「取消」鍵



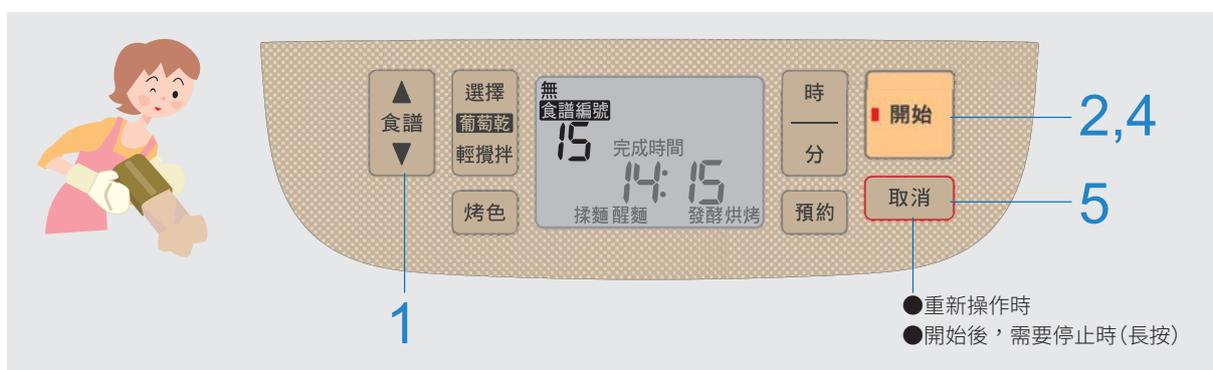
※作業時，請注意不要撒到麵糰上。即溶咖啡粉要放在麵糰底下。（可將麵糰取出或移出一角，放入即溶咖啡粉後，再將麵糰放入）

4 關閉上蓋再次開始



5 發出嗶嗶聲後按下「取消」鍵，取出麵包容器，冷卻2分鐘左右後取出麵包。

菠蘿麵包



- 準備**
- ① 製作曲奇麵糰，並放入雪櫃冷藏。(P. TC37 ① - ⑥)
 - (P. TC16) ② 在麵包容器內安裝麵包用葉片。
 - ③ 在麵包容器內放入 (除即溶酵母以外) 麵粉和水等。
 - ④ 將麵包容器裝入本體內，並將即溶酵母放入酵母容器。

材料

菠蘿麵包

高筋麵粉	150 g
牛油	15 g
砂糖	18 g (大1½)
奶粉	6 g (大1)
食鹽	2.5 g (小½)
冷水 (5 °C)	100 g (mL)
即溶酵母	2.1 g (小¾)

曲奇麵糰 (菠蘿麵包麵皮)

牛油	50 g
砂糖	40 g
雞蛋 (打勻)	25 g
低筋麵粉	100 g
泡打粉	3 g
雲呢拿油	少量
粗砂糖	小2 - 小3

- 請務必遵守上述分量規定。
若分量過多，會導致麵糰從麵包容器中溢出，烤焦冒煙或散發焦味。
- 在步驟3 誤按了「取消」鍵時
在 10 分鐘內按下「開始」即可恢復。
(僅限 1 次。按其他鍵無效)
- 在步驟3 經過 15 分鐘後，即使還未操作完，
也會發出蜂嘍嘍聲，並重新開始。
- 在進行步驟3 時 (15 分鐘) 添加自己喜歡的
配料，則可以製作出多種風味的麵包。
➔ P. TC49, TC50

1 選擇食譜「15」

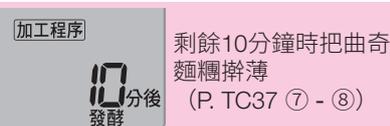


■ 添加葡萄乾等配料 ➔



(P. TC18)

2 開始





3 發出嗶嗶聲後打開上蓋 放入曲奇麵糰

15分鐘內

- ①將麵包麵糰放置在麵包容器中央
- ②將塗有蛋液的曲奇麵糰的一面朝下，放在麵包麵糰上面
- ③輕輕按麵糰周邊（不要太用力按下去）
- ④從上面撒上粗砂糖

- 不要按「取消」鍵



4 關閉上蓋 再次開始



5 發出嗶嗶聲後按下「取消」鍵， 取出麵包容器，冷卻2分鐘左右後 取出麵包。

※取出用力過猛時會破壞麵包形狀。

所需時間：約2小時15分

曲奇麵糰的製作方法

製作麵糰

- ①將低筋麵粉與泡打粉混在一起篩。
- ②用木匙等工具將恢復回室溫而軟化的牛油攪拌成泥狀。
- ③分次放入少量砂糖（分2 - 3次），一直攪拌到牛油泛白且光滑。



- ④分3 - 4次一點點加入蛋液後充分攪拌。然後添加雲呢拿油。
※蛋液預留小 $\frac{1}{2}$ 。

- ⑤將①的材料放入，攪拌至均勻成糰。



- ⑥麵糰成形後，將麵糰揉成光滑的圓盤，包上保鮮紙放入雪櫃醒麵20分鐘以上。



擀麵

- ⑦用擀麵棒擀成直徑14 - 15 cm的圓形。
※用保鮮紙將麵糰包在中間，便於擀平。



- ⑧將剩餘的小 $\frac{1}{2}$ 蛋液塗在麵糰的表面。

製作菠蘿麵包的訣竅！

- 也可以在曲奇麵糰的表面做出格子圖案。
用竹籤等工具輕輕刻出深度不超過1 mm的圖案。
(刻得太深的話，則曲奇麵糰會裂開滑落下來。)
- 要做出好的曲奇麵糰，硬度最好控制在柔軟並且能夠彎曲的程度。

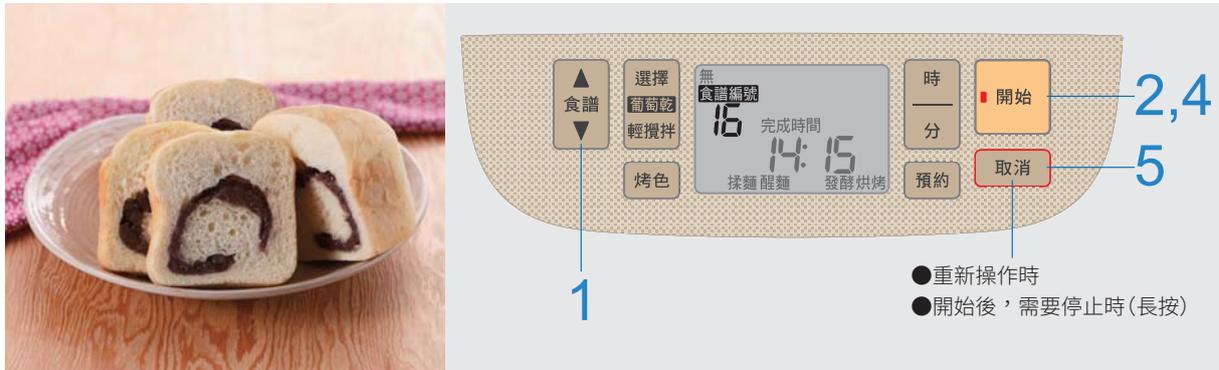


麵包

菠蘿麵包

紅豆麵包

所需時間：約2小時15分



- 準備**
- ①在麵包容器內安裝麵包用葉片。
 - (P. TC16) ②在麵包容器內放入（除即溶酵母以外）麵粉和水等。
 - ③將麵包容器裝入本體內，並將即溶酵母放入酵母容器。

材料

紅豆麵包	
高筋麵粉	180 g
牛油	15 g
砂糖	18 g (大1½)
A 奶粉	6 g (大1)
食鹽	2.5 g (小½)
雞蛋 (打勻)	25 g
冷水 (5°C) ※	120 g (mL)
即溶酵母	2.1 g (小¾)
紅豆餡 (約20°C)	100 g

※室溫超過25°C時，請用5°C的水並減少10 g (mL)。

●紅豆餡的量越多，膨脹程度越差。
（最大可加到150 g）另外，紅豆的溫度一定要在20°C左右。
（否則會影響麵包的發酵。）

●麵糰與紅豆餡之間形成空洞這是為了讓麵包麵糰膨脹而預留的空間。



■麵糰太黏，很難擀時
在手上或擀麵棒上沾些高筋麵粉，則會變得比較容易。

1 選擇食譜「16」



■添加葡萄乾等配料 → (P. TC18)

2 開始



3 發出嗶嗶聲後打開上蓋，從麵包容器中取出麵糰，拆下葉片。

- 不要按「取消」鍵
- ①將麵包麵糰擀得細長（約8 cm×30 cm）
（麵糰的寬度要比麵包容器的寬度小）
- ②在麵糰上均勻鋪上紅豆餡
（為免從邊緣溢出，周邊留出1 cm左右）
- ③從近身開始擠出空氣捲起來，接縫緊緊黏住
- ④接縫朝下放入麵包容器

15分鐘內



4 關閉上蓋 再次開始

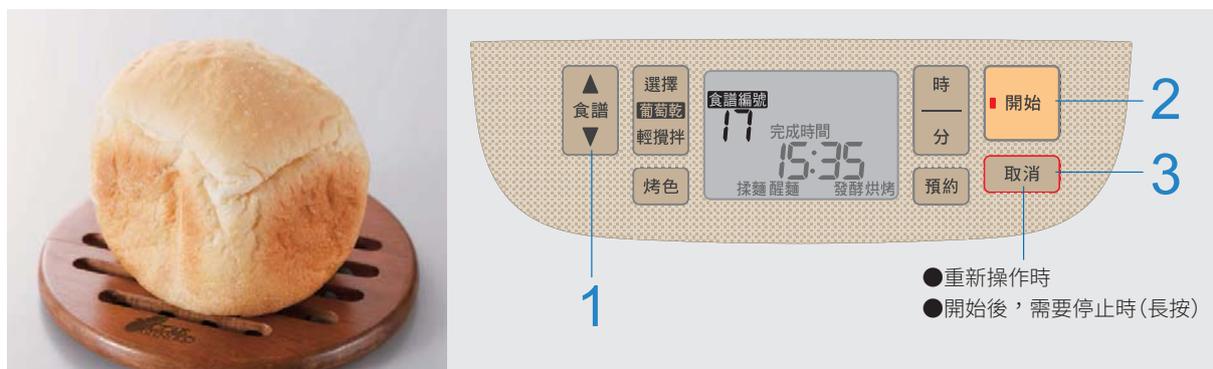


5 發出嗶嗶聲後按下「取消」鍵，取出麵包容器，冷卻2分鐘左右後取出麵包。

※取出用力過猛時會破壞麵包形狀。

半份麵包

所需時間：約3小時35分



- 準備**
- ①在麵包容器內安裝麵包用葉片。
 - (P. TC16) ②在麵包容器內放入 (除即溶酵母以外) 麵粉和水等。
 - ③將麵包容器裝入本體內，並將即溶酵母放入酵母容器。

材料

半份麵包

高筋麵粉	180 g
牛油	10 g
砂糖	12 g (大1)
食鹽	2.5 g (小½)
奶粉	6 g (大1)
水※	140 g (mL)
即溶酵母	2.1 g (小¼)

※室溫超過25 °C時，請用5 °C的水並減少10 g (mL)。

1 選擇食譜「17」



■預約完成時間 → 預約 (P. TC22)

2 開始



3 發出嗶嗶聲後按下「取消」鍵，取出麵包容器，冷卻2分鐘左右後取出麵包。

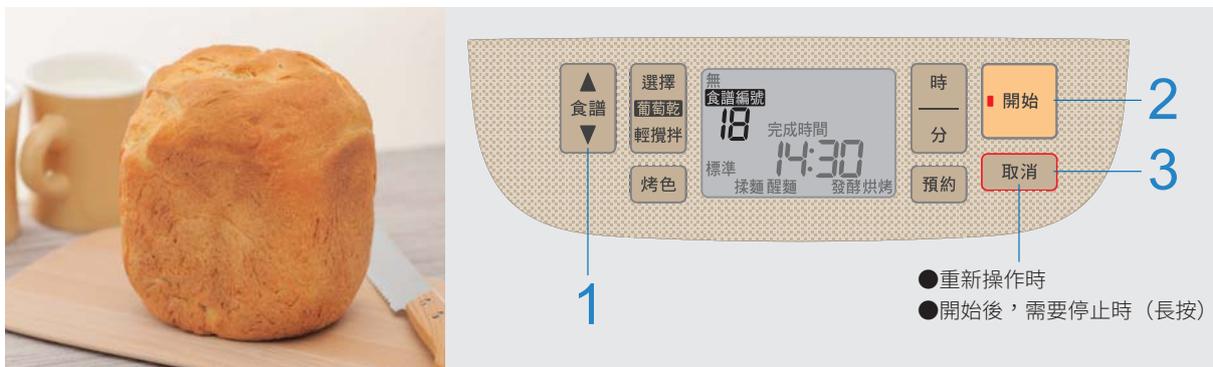
紅豆麵包

麵包

半份麵包

米粉麵包

所需時間：約2小時30分



- 準備**
- ①在麵包容器內安裝麵包用葉片。
 - (P. TC16) ②在麵包容器內放入（除即溶酵母以外）米粉和水等。
 - ③將麵包容器裝入本體內，並將即溶酵母放入酵母容器。

材料

米粉麵包

米粉	50 g
高筋麵粉	200 g
牛油	20 g
砂糖	18 g (大1½)
奶粉	6 g (大1)
食鹽	5 g (小1)
水※	190 g (mL)
即溶酵母	4.2 g (小1½)

※室溫超過25 °C時，請使用5 °C的冷水。

- 室溫超過25 °C時，使用預約功能做出的麵包品質不好。(P. TC92)
- 室溫超過30 °C時，請將米粉等材料放到雪櫃內冷藏。

1 選擇食譜「18」



- 添加葡萄乾等配料 → 選擇 葡萄乾 輕攪拌 (P. TC18)
- 選擇烤色 → 烤色 (P. TC21)
- 預約完成時間 → 預約 (P. TC22)

2 開始



3 發出嗶嗶聲後按下「取消」鍵，取出麵包容器，冷卻2分鐘左右後取出麵包。

各種口味的麵包



丹麥風基本麵包

食譜「1」 烤色「濃」

高筋麵粉	200 g
低筋麵粉	50 g
牛油 (推薦使用無鹽牛油)	10 g
砂糖	24 g (大2)
奶粉	6 g (大1)
食鹽	5 g (小1)
雞蛋 (打勻)	25 g
冷水 (5 °C)	150 g (mL)
即溶酵母	2.1 g (小3/4)
*後放牛油 (切成1 cm的小塊後放入急凍庫保存一晚)	100 g

*使用「葡萄乾」功能。(P. TC18) ➔ 手動放入 (P. TC19)

乾果麵包

食譜「1」

高筋麵粉	250 g
牛油	10 g
砂糖	18 g (大1½)
奶粉	6 g (大1)
食鹽	5 g (小1)
水*	200 g (mL)
即溶酵母	2.8 g (小1)
*乾燥水果 (無花果、杏) (4等分)	各40 g
*乾燥水果 (蔓越莓)	20 g

*室溫超過25 °C時，水量減少10 g (mL)。(5 °C冷水)

*使用「葡萄乾」功能。(P. TC18) ➔ 選擇「輕攪拌」(P. TC20)

葵花籽蜂蜜麵包

食譜「1」或「5」

高筋麵粉	250 g
牛油	15 g
砂糖	18 g (大1½)
奶粉	6 g (大1)
食鹽	5 g (小1)
蜂蜜	21 g (大1)
水*	180 g (mL)
即溶酵母	2.8 g (小1)
*葵花籽	20 g

*室溫超過25 °C時，水量減少10 g (mL)。(5 °C的冷水)

*使用「葡萄乾」功能。(P. TC18)



法式軟包：朱古力麵包

食譜「2」

高筋麵粉	230 g
牛油	10 g
砂糖	18 g (大1½)
奶粉	6 g (大1)
食鹽	5 g (小1)
可可粉	6 g (大1)
水*	190 g (mL)
即溶酵母	1.4 g (小½)
*朱古力豆 (事先冷凍)	60 g

*室溫超過25 °C時，水量減少10 g (mL)。(5 °C冷水)

*使用「葡萄乾」功能。(P. TC18) ➔ 手動放入 (P. TC19)
➔ 選擇「輕攪拌」(P. TC20)

法式軟包：優質濃郁風

食譜「2」

高筋麵粉	250 g
牛油	25 g
砂糖	18 g (大1½)
食鹽	5 g (小1)
水*	150 g (mL)
含糖煉奶	15 g
淡忌廉 (乳脂肪47%左右)	50 g
即溶酵母	1.4 g (小½)

*室溫超過25 °C時，水量減少10 g (mL)。(5 °C冷水)

法式軟包：無乳製品

食譜「2」

高筋麵粉	250 g
起酥油	10 g
砂糖	18 g (大1½)
食鹽	5 g (小1)
水*	200 g (mL)
即溶酵母	1.4 g (小½)

*室溫超過25 °C時，水量減少10 g (mL)。(5 °C冷水)

米粉麵包

麵包

各種口味的麵包

各種口味的麵包



德國馬鈴薯風湯種法式軟包

食譜「3」

冷水 (5 °C) ※1+湯種※2	220 g
高筋麵粉	240 g
牛油	15 g
砂糖	9 g (大¾)
食鹽	5 g (小1)
即溶酵母	1.4 g (小½)
黑胡椒	1 g
西芹	0.5 g
羅宋湯湯粒	1 g
*煙肉 (切成1 cm的小塊)	50 g
*馬鈴薯 (切成1 cm的小塊後水煮但不煮爛)	30 g
*洋蔥 (切成1 cm的小塊後水煮但不煮爛)	20 g

※1 室溫超過25 °C時，水量減少10 g (mL)。

※2 湯種的製作方法 (P. TC24)

*使用「葡萄乾」功能。(P. TC18) ➡ 手動放入 (P. TC19)
➡ 選擇「輕攪拌」(P. TC20)

粟米湯種法式軟包

食譜「3」

冷水 (5 °C) ※1+湯種※2	170 g
高筋麵粉	240 g
牛油	15 g
砂糖	18 g (大1½)
奶粉	6 g (大1)
食鹽	5 g (小1)
即溶酵母	1.4 g (小½)
牛奶	60 g (約60 mL)
西芹	0.5 g
*粟米 (粒)	60 g
高筋麵粉 (粟米粒在投入前裹上高筋麵粉，以完全去除其水分)	適量

※1 室溫超過25 °C時，水量減少10 g (mL)。

※2 湯種的製作方法 (P. TC24)

*使用「葡萄乾」功能。(P. TC18) ➡ 手動放入 (P. TC19)
➡ 選擇「輕攪拌」(P. TC20)



奶油芝士藍莓湯種法式軟包

食譜「3」

冷水 (5 °C) ※1+湯種※2	220 g
高筋麵粉	240 g
牛油	15 g
砂糖	18 g (大1½)
奶粉	6 g (大1)
食鹽	5 g (小1)
即溶酵母	1.4 g (小½)
*奶油芝士 (切成1 cm的小塊，在投入前放入急凍庫保存)	50 g
*藍莓乾	40 g

※1 室溫超過25 °C時，水量減少10 g (mL)。

※2 湯種的製作方法 (P. TC24)

*使用「葡萄乾」功能。(P. TC18) ➡ 手動放入 (P. TC19)
➡ 選擇「輕攪拌」(P. TC20)

番薯芝麻湯種法式軟包

食譜「3」

冷水 (5 °C) ※1+湯種※2	220 g
高筋麵粉	240 g
牛油	15 g
砂糖	18 g (大1½)
奶粉	6 g (大1)
食鹽	5 g (小1)
即溶酵母	1.4 g (小½)
*番薯 (切成1 cm的小塊後水煮但不煮爛)	80 g
肉桂粉 (撒在煮好後的番薯上)	1 g
*黑芝麻	10 g

※1 室溫超過25 °C時，水量減少10 g (mL)。

※2 湯種的製作方法 (P. TC24)

*使用「葡萄乾」功能。(P. TC18) ➡ 手動放入 (P. TC19)
➡ 選擇「輕攪拌」(P. TC20)



黃豆粉甜納豆雪芳法式軟包

食譜「4」

高筋麵粉	200 g
低筋麵粉	30 g
黃豆粉	20 g
牛油	20 g
砂糖	24 g (大2)
奶粉	6 g (大1)
食鹽	5 g (小1)
水*	200 g (mL)
即溶酵母	1.4 g (小½)
*煮熟的甜豆	70 g

※室溫超過25 °C時，水量減少10 g (mL)。(5 °C冷水)

*使用「葡萄乾」功能 (P. TC18)。 ➡ 選擇「輕攪拌」(P. TC20)

番茄羅勒雪芳法式軟包

食譜「4」

高筋麵粉	200 g
低筋麵粉	30 g
牛油	20 g
砂糖	24 g (大2)
奶粉	6 g (大1)
食鹽	5 g (小1)
水*	100 g (mL)
即溶酵母	1.4 g (小½)
番茄汁 (無食鹽添加)	90 g (約90 mL)
乾羅勒粉	0.3 g

※室溫超過25 °C時，水量減少10 g (mL)。(5 °C冷水)

生姜酒釀雪芳法式軟包

食譜「4」

高筋麵粉	200 g
低筋麵粉	50 g
牛油	20 g
砂糖	24 g (大2)
奶粉	6 g (大1)
食鹽	5 g (小1)
水*	140 g (mL)
即溶酵母	1.4 g (小½)
生姜 (磨碎)	20 g
酒釀	50 g (約50 mL)

※室溫超過25 °C時，水量減少10 g (mL)。(5 °C冷水)



黑糖米粉60分鐘麵包

食譜「7」

溫水*	30 g (mL)
即溶酵母	4.2 g (小1½)
高筋麵粉	230 g
米粉	50 g
牛油	25 g
黑糖 (粉末)	34 g (大4)
奶粉	12 g (大2)
食鹽	5 g (小1)
雞蛋 (打勻)	25 g
溫水*	150 g (mL)

※溫水的溫度為35 - 40 °C。

●請勿使用糯米粉。

●裝飾用糖衣。

將25 g的粉砂糖以及2.5 g (小½) 的水放入小碗中，將其放入60 °C的水中隔水攪拌。最後澆在做好的麵包上。

白味噌 & 柚子60分鐘麵包

食譜「7」

溫水*	30 g (mL)
即溶酵母	4.2 g (小1½)
高筋麵粉	280 g
牛油	25 g
砂糖	24 g (大2)
食鹽	2.5 g (小½)
雞蛋 (打勻)	25 g
溫水*	150 g (mL)
白味噌	25 g
柚子 (將柚子綠色表皮冷凍後磨碎)	2.5 g

※溫水的溫度為35 - 40 °C。

各種口味的麵包



紅茶柳橙60分鐘麵包

食譜「7」

溫水*	30 g (mL)
即溶酵母	4.2 g (小1½)
高筋麵粉	280 g
牛油	25 g
砂糖	24 g (大2)
奶粉	12 g (大2)
食鹽	5 g (小1)
雞蛋 (打勻)	25 g
溫水*	90 g (mL)
100%橙汁 (溫)	60 g (約60 mL)
橙皮 (磨碎)	5 g (¼個的量)
紅茶茶葉 (切碎)	2 g

※溫水的溫度為35 - 40 °C。

全麥芝麻60分鐘麵包

食譜「7」

溫水*	30 g (mL)
即溶酵母	4.2 g (小1½)
高筋麵粉	230 g
全麥粉	50 g
牛油	15 g
砂糖	18 g (大1½)
奶粉	12 g (大2)
食鹽	5 g (小1)
雞蛋 (打勻)	25 g
溫水*	160 g (mL)
白芝麻	10 g

※溫水的溫度為35 - 40 °C。

果汁麵包

食譜「6」

高筋麵粉	250 g
牛油	25 g
砂糖	8 g (小2)
奶粉	12 g (大2)
食鹽	3.8 g (小¾)
雞蛋 (打勻)	50 g
100%番茄果汁 (放入雪櫃冷藏) *	120 g (約120 mL)
即溶酵母	4.2 g (小1½)
*什錦蔬菜 (水煮後瀝乾水分, 冷卻至室溫)	70 g

※室溫超過25 °C時, 水量減少10 g (mL)。

*使用「葡萄乾」功能。(P. TC18)



五穀鄉村風法式米飯麵包

食譜「9」

高筋麵粉	190 g
裸麥粉	20 g
冷米飯 (雜糧)	100 g
砂糖	6 g (大½)
食鹽	5 g (小1)
冷水 (5 °C) *	150 g (mL)
即溶酵母	2.1 g (小¾)

※室溫超過25 °C時, 水量減少10 g (mL)。

番薯 & 生姜法式米飯麵包

食譜「9」

高筋麵粉	210 g
冷米飯 (玄米)	100 g
黑糖 (粉末)	8.5 g (大1)
食鹽	5 g (小1)
冷水 (5 °C) *	140 g (mL)
即溶酵母	2.1 g (小¾)
*番薯 (切成1 cm的小塊)	80 g
*生姜末	5 g

※室溫超過25 °C時, 水量減少10 g (mL)。

※當使用白砂糖以及白米時, 請增加10 g (mL)。

*使用「葡萄乾」功能。(P. TC18) ➡ 選擇「輕攪拌」(P. TC20)

咖喱飯麵包

食譜「8」

高筋麵粉	210 g
冷米飯 (白米)	100 g
牛油	20 g
砂糖	18 g (大1½)
奶粉	6 g (大1)
食鹽	5 g (小1)
咖喱粉	5 g
精製芝士 (切成小塊)	30 g
黑胡椒粉	3 g (小½)
水*	110 g (mL)
即溶酵母	2.1 g (小¾)
*馬鈴薯 (切成小塊, 水煮但不煮爛)	20 g
*紅蘿蔔 (切成小塊, 水煮但不煮爛)	20 g
*煙肉	20 g

※室溫超過25 °C時, 水量減少10 g (mL)。

*使用「葡萄乾」功能。(P. TC18)



紅椒 & 番茄法式米飯麵包

食譜「9」

高筋麵粉	210 g
冷米飯(白米)	100 g
砂糖	6 g (大½)
食鹽	5 g (小½)
冷水(5 °C) *	70 g (mL)
番茄汁(無食鹽添加)	70 g (約70 mL)
即溶酵母	2.1 g (小¼)
*甜椒(紅椒、黃椒)(切成5 mm的小塊)	各20 g

※室溫超過25 °C時，水量減少10 g (mL)。

*使用「葡萄乾」功能。(P. TC18) ➡ 手動放入。(P. TC19)



含紅椒、橄欖

義大利風味麵包

食譜「10」

高筋麵粉	225 g
低筋麵粉	25 g
食鹽	5 g (小½)
橄欖油	24 g (大2)
冷水(5 °C) *	170 g (mL)
即溶酵母	1.4 g (小½)

※室溫超過25 °C時，水量減少10 g (mL)。

根據個人喜好，也可放入切成5 mm小塊的紅辣椒(或番茄乾) 20 g及橄欖20 g(或乾羅勒粉小½)

*使用「葡萄乾」功能。(P. TC18)

枝豆 & 芝士法式米飯麵包

食譜「9」

高筋麵粉	210 g
冷米飯(白米)	100 g
砂糖	6 g (大½)
食鹽	5 g (小½)
冷水(5 °C) *	150 g (mL)
即溶酵母	2.1 g (小¼)
*枝豆(剝開) (充分瀝乾水分後切半)	40 g
*芝士	60 g

※室溫超過25 °C時，水量減少10 g (mL)。

*使用「葡萄乾」功能。(P. TC18) ➡ 手動放入。(P. TC19)
➡ 選擇「輕攪拌」。(P. TC20)

番茄 & 芝士法式麵包

食譜「10」

高筋麵粉	225 g
低筋麵粉	25 g
食鹽	5 g (小½)
乾羅勒粉	2 g (小½)
水*	200 g (mL)
即溶酵母	1.4 g (小½)
*莫紮雷拉芝士(切塊)	75 g
*番茄乾(乾硬後分成4等分)	10 g (乾燥)

※室溫超過25 °C時，水量減少10 g (mL)。(5 °C冷水)

*使用「葡萄乾」功能。(P. TC18) ➡ 手動放入。(P. TC19)
➡ 選擇「輕攪拌」。(P. TC20)

各種口味的麵包



栗子 & 堅果全麥麵包

食譜「11」

高筋麵粉	125 g
全麥粉	125 g
牛油	10 g
砂糖	18 g (大1½)
奶粉	6 g (大1)
食鹽	5 g (小1)
水*	210 g (mL)
即溶酵母	2.8 g (小1)
*糖漬栗子、核桃	各50 g

※室溫超過25 °C時，水量減少10 g (mL)。 (5 °C冷水)

*使用「葡萄乾」功能。(P. TC18) ➡ 手動放入 (P. TC19)
➡ 選擇「輕攪拌」(P. TC20)

煙肉 & 芝士 & 橄欖全麥麵包

食譜「11」

高筋麵粉	160 g
全麥粉	70 g
牛油	10 g
砂糖	18 g (大1½)
奶粉	6 g (大1)
食鹽	5 g (小1)
冷水 (5 °C) *	180 g (mL)
即溶酵母	2.8 g (小1)
*煙肉	40 g
*芝士	30 g
*橄欖	30 g

※室溫超過25 °C時，水量減少10 g (mL)。

*使用「葡萄乾」功能。(P. TC18) ➡ 手動放入 (P. TC19)
➡ 選擇「輕攪拌」(P. TC20)



椰蓉奶香麵包

食譜「12」

麵包麵糰

高筋麵粉	230 g
牛油	15 g
砂糖	30 g (大2½)
奶粉	12 g (大2)
食鹽	5 g (小1)
水*	160 g (mL)
即溶酵母	2.8 g (小1)

※室溫超過25 °C時，水量減少10 g (mL)。 (5 °C冷水)

椰蓉麵皮

砂糖	24 g (大2)
奶粉	6 g (大1)
雞蛋 (打勻)	30 g
牛油	20 g
椰蓉	45 g

●將椰蓉麵皮的材料混合攪拌後，擀成直徑15 mm的圓，放入雪櫃冷藏。待作業提醒音響起後，放入椰蓉麵皮，平鋪在麵糰表面，並再次按下開始鍵。

※椰蓉麵皮須事先做好。

花生醬風味麵包

食譜「12」

麵包麵糰

高筋麵粉	230 g
牛油	20 g
砂糖	30 g (大2½)
奶粉	12 g (大2)
食鹽	5 g (小1)
花生醬	30 g
水*	170 g (mL)
即溶酵母	2.8 g (小1)

※室溫超過25 °C時，水量減少10 g (mL)。 (5 °C冷水)

吉士麵皮

高筋麵粉	10 g
砂糖	30 g (大2½)
雞蛋1個+牛奶	70 g
牛油	20 g
雲呢拿油	少許

●按照P. TC33步驟作成吉士麵皮，放入雪櫃冷藏。待作業提醒音響起後，放入吉士麵皮，平鋪在麵糰表面，並再次按下開始鍵。

※吉士麵皮須事先做好。



紅茶煉奶麵包

食譜「12」

麵包麵糰

高筋麵粉	230 g
牛油	20 g
砂糖	30 g (大2½)
奶粉	12 g (大2)
食鹽	5 g (小1)
紅茶茶葉 (切碎)	2 g
含糖煉奶	20 g
水*	150 g (mL)
即溶酵母	2.8 g (小1)

※室溫超過25 °C時，水量減少10 g (mL)。 (5 °C冷水)

吉士麵皮

高筋麵粉	10 g
砂糖	30 g (大2½)
雞蛋1個+牛奶	70 g
牛油	20 g
雲呢拿油	少許

●按照P. TC33步驟作成吉士麵皮，放入雪櫃冷藏。待作業提醒音響起後，放入吉士麵皮，平鋪在麵糰表面，並再次按下開始鍵。

※吉士麵皮須事先做好。

法式牛油麵包 (富含牛油雞蛋)

食譜「13」

高筋麵粉	170 g
低筋麵粉	30 g
牛油	40 g
砂糖	36 g (大3)
食鹽	3.8 g (小¾)
雞蛋1個、蛋黃2個、牛奶的混合物	160 g
即溶酵母	2.1 g (小¾)
後放牛油	50 g



加入黑豆 & 栗子的抹茶法式牛油麵包

食譜「13」

高筋麵粉	170 g
低筋麵粉	30 g
牛油	30 g
砂糖	36 g (大3)
奶粉	6 g (大1)
食鹽	3.8 g (小¾)
抹茶粉	6 g (大1)
雞蛋1個、蛋黃1個、冷水 (5 °C) 的混合物	160 g
即溶酵母	2.1 g (小¾)
後放牛油	40 g
*甜黑豆 (充分瀝乾水分)	50 g
*糖漬栗子 (充分瀝乾水分)	50 g

*使用「葡萄乾」功能。(P. TC18) ➡ 手動放入 (P. TC19)
➡ 選擇「輕攪拌」(P. TC20)



潘妮朵尼

食譜「13」

高筋麵粉	170 g
低筋麵粉	30 g
牛油	40 g
砂糖	24 g (大2)
食鹽	3.8 g (小¾)
蘇酒	13 g (大1)
雞蛋1個、蛋黃2個、原味乳酪 (低脂) 的混合物	160 g
即溶酵母	2.8 g (小1)
後放牛油	40 g
*乾燥水果	100 g

*使用「葡萄乾」功能。(P. TC18) ➡ 手動放入 (P. TC19)

各種口味的麵包



抹茶雲石麵包

食譜「14」

高筋麵粉	250 g
砂糖	24 g (大2)
食鹽	5 g (小1)
奶粉	6 g (大1)
牛油	10 g
即溶酵母	2.8 g (小1)
水 [*]	190 g (mL)

後放

A	抹茶	3 g
	砂糖	17 g
	水	5 g (mL) (小1)

※室溫超過 25 °C 時，請用 5 °C 的水並減少 10 g (mL)。

●將A攪拌成糊狀。



黑芝麻雲石麵包

食譜「14」

高筋麵粉	250 g
砂糖	24 g (大2)
食鹽	5 g (小1)
奶粉	6 g (大1)
牛油	10 g
即溶酵母	2.8 g (小1)
水 [*]	190 g (mL)

後放

黑芝麻醬	10 g
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※室溫超過 25 °C 時，請用 5 °C 的水並減少 10 g (mL)。

可可雲石麵包

食譜「14」

高筋麵粉	250 g
砂糖	24 g (大2)
食鹽	5 g (小1)
奶粉	6 g (大1)
牛油	10 g
即溶酵母	2.8 g (小1)
水 [*]	190 g (mL)

後放

A	可可粉	10 g
	砂糖	18 g (大1½)
	水	10 g (mL) (小2)

※室溫超過 25 °C 時，請用 5 °C 的水並減少 10 g (mL)。

●將A攪拌成糊狀。

柳橙朱古力雲石麵包

食譜「14」

高筋麵粉	250 g
砂糖	24 g (大2)
食鹽	5 g (小1)
奶粉	6 g (大1)
牛油	10 g
即溶酵母	2.8 g (小1)
水 [*]	100 g (mL)
100%橙汁	90 g (約90 mL)

後放

朱古力醬	10 g
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※室溫超過 25 °C 時，請用 5 °C 的水並減少 10 g (mL)。



材料

A	高筋麵粉	200 g
	牛油	15 g
	砂糖	24 g (大2)
	奶粉	6 g (大1)
	食鹽	3.8 g (小 $\frac{3}{4}$)
	雞蛋 (打勻)	25 g
	冷水 (5 °C)	110 g (mL)
	即溶酵母	3.5 g (小 $1\frac{1}{4}$)

配料

乾燥水果 (杯酒醃漬)	100 g
牛奶	5 g (小1)
肉桂糖	適量

糖霜材料

B	糖粉	25 g
	水	2.5 g (小 $\frac{1}{2}$)

麵糰太黏，難以擀平……
在手上或擀麵棒上沾些
高筋麵粉，則會變得比
較容易。



用食譜「15」製作各種口味的麵包時

麵包麵糰和配料的總重量最多不能超過600 g。

※配料太多則會出現麵包不膨脹或烘烤不足等情況。

避免使用水份多的配料。

(可事先將水份多的配料水煮瀝乾，冷卻至常溫)

※會影響麵包麵糰的發酵。

配料要事先準備好。

※操作時間15分鐘。

肉桂卷

選擇食譜「15」製作麵包麵糰

- ①將A放入已安裝麵包用葉片的麵包容器內，再將麵包容器放入本體內。
- ②在酵母容器內放入即溶酵母，選擇食譜「15」，並按下 。

操作應在15分鐘以內完成！

取出麵糰

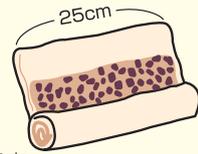
- ③發出嗶嗶聲後打開上蓋，從麵包容器中取出麵糰，拆下葉片。
- 不要按「取消」鍵

擀麵

- ④擀成(寬) 15 cm × (長) 25 cm的麵餅。

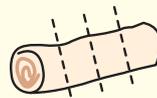
成形

- ⑤從靠近身體的一方開始，將 $\frac{3}{4}$ 的麵餅塗上牛奶，撒上肉桂砂糖和乾燥水果。



- ⑥從靠近身體的一方這邊開始將麵餅捲起來。

- ⑦切成均等的4等分，放入麵包容器內。



烘烤 (再次按下 鍵)

做糖霜

- ⑧將B放入金屬碗裡，用60 °C的熱水隔水加熱同時攪拌製作成糖霜。

最後加工

- ⑨烘烤結束後，從麵包容器中取出來，將糖霜澆上去。

麵包

各種口味的麵包

各種口味的麵包



材料

A	高筋麵粉	200 g
	牛油	15 g
	砂糖	18 g (大1½)
	奶粉	6 g (大1)
	食鹽	3.8 g (小¾)
	抹茶	2 g (小1)
	雞蛋 (打勻)	25 g
	冷水 (5 °C)	110 g (mL)
	即溶酵母	3.5 g (小1¼)
	配料	
甜黑豆	120 g	



材料

A	高筋麵粉	200 g
	牛油	35 g
	砂糖	18 g (大1½)
	奶粉	6 g (大1)
	食鹽	3.8 g (小¾)
	雞蛋 (打勻)	25 g
	冷水 (5 °C)	100 g (mL)
	即溶酵母	3.5 g (小1¼)
	餡料	12個 (15 g/個)

抹茶黑豆麵包卷

選擇食譜「15」製作麵包麵糰

- ①將A放入已安裝麵包用葉片的麵包容器內，再將麵包容器放入本體內。
- ②在酵母容器內放入即溶酵母，選擇食譜「15」，並按下 。

取出麵糰

- ③發出嗶嗶聲後打開上蓋，從麵包容器中取出麵糰，拆掉葉片。
- 不要按「取消」鍵

操作應在15分鐘以內完成！

擀麵

- ④將麵糰擀成細長的麵餅，寬度略小於麵包容器寬度。

放上配料，成形

- ⑤將已被充分瀝乾的黑豆均勻地撒上去。
- ⑥從靠近身體的一方開始將麵餅捲起來。
- ⑦放入麵包容器內。

還可用可可粉
代替抹茶。

如果在麵糰裡再加入
朱古力片、杏仁片，就成了
孩子們非常喜歡的杏仁
朱古力麵包卷。



烘烤

(再次按下  鍵)

餡料麵包

選擇食譜「15」製作麵包麵糰

- ①將A放入已安裝麵包用葉片的麵包容器內，再將麵包容器放入本體內。
- ②在酵母容器內放入即溶酵母，選擇食譜「15」，並按下 。

操作應在15分鐘以內完成！

取出麵糰

- ③發出嗶嗶聲後打開上蓋，從麵包容器中取出麵糰，拆掉葉片。
- 不要按「取消」鍵

成形

- ④將麵糰分成均等的
12份。

將配料包起來

- ⑤將配料放入一個個切
開的麵糰中包好。
- ⑥放入麵包容器內。

選擇自己喜歡的配料
(嚴禁帶有水份的材料。)

咖喱(熬煮收汁)、肉丸、馬鈴薯
沙律、香腸、吞拿魚(去掉水份)、
芝士(切成塊狀)等。



烘烤

(再次按下  鍵)

朱古力豆 & 栗子法式軟包

食譜「2」

高筋麵粉	250 g
牛油	15 g
砂糖	18 g (大1½)
奶粉	6 g (大1)
食鹽	5 g (小1)
水*	200 g (mL)
即溶酵母	1.4 g (小½)
*朱古力豆 (白朱古力)	45 g
*糖漬栗子 (糖水煮也可)	55 g

※室溫超過25 °C時，水量減少10 g (mL)。(5 °C冷水)

*使用「葡萄乾」功能。(P. TC18) ➡ 手動放入 (P. TC19)
➡ 選擇「輕攪拌」(P. TC20)

含全麥粉法式軟包

食譜「2」

高筋麵粉	200 g
全麥粉	50 g
牛油	5 g
砂糖	9 g (大¾)
奶粉	6 g (大1)
食鹽	5 g (小1)
水*	200 g (mL)
即溶酵母	1.4 g (小½)

※室溫超過25 °C時，水量減少10 g (mL)。(5 °C冷水)

法式牛油鹹麵包

食譜「13」 烤色「濃」

高筋麵粉	170 g
低筋麵粉	30 g
牛油	30 g
砂糖	18 g (大1½)
奶粉	6 g (大1)
食鹽	5 g (小1)
雞蛋1個、蛋黃1個、冷水 (5 °C) 的混合物	160 g
即溶酵母	2.8 g (小1)
後放牛油	40 g
*煙肉 (焙炒)	50 g
*核桃	20 g
*芝士	20 g
*炸洋蔥	10 g

*使用「葡萄乾」功能。(P. TC18) ➡ 手動放入 (P. TC19)
➡ 選擇「輕攪拌」(P. TC20)

含米粉法式牛油麵包

食譜「13」

高筋麵粉	150 g
米粉	50 g
牛油	30 g
砂糖	24 g (大2)
奶粉	6 g (大1)
食鹽	3.8 g (小¾)
雞蛋1個、蛋黃1個、冷水 (5 °C) 的混合物	160 g
即溶酵母	2.1 g (小¾)
後放牛油	40 g

硬麵包

食譜「2」 烤色「濃」

高筋麵粉	225 g
低筋麵粉	25 g
起酥油	5 g
砂糖	4 g (小1)
奶粉	4 g (小2)
食鹽	5 g (小1)
水*	210 g (mL)
即溶酵母	1.4 g (小½)

※室溫超過25 °C時，水量減少10 g (mL)。(5 °C冷水)

甜豆法式軟包

食譜「2」

高筋麵粉	250 g
牛油	15 g
砂糖	18 g (大1½)
奶粉	6 g (大1)
食鹽	5 g (小1)
水*	200 g (mL)
即溶酵母	1.4 g (小½)
*您所喜歡的熟豆 (充分瀝乾煮出來的湯汁)	100 g

※室溫超過25 °C時，水量減少10 g (mL)。(5 °C冷水)

*使用「葡萄乾」功能。(P. TC18) ➡ 手動放入 (P. TC19)
➡ 選擇「輕攪拌」(P. TC20)

柳橙朱古力法式牛油麵包

食譜「13」

高筋麵粉	170 g
低筋麵粉	30 g
牛油	30 g
砂糖	24 g (大2)
奶粉	6 g (大1)
食鹽	3.8 g (小¾)
橙皮 (磨碎)	2 g
雞蛋1個、蛋黃1個、橙汁 (1個份)、冷水 (5 °C) 的混合物	150 g
即溶酵母	2.8 g (小1)
後放牛油	40 g
*糖漬橙皮 (切成5 mm的小塊)	2 g
*朱古力豆 (事先冷凍)	30 g

*使用「葡萄乾」功能。(P. TC18) ➡ 手動放入 (P. TC19)
➡ 選擇「輕攪拌」(P. TC20)

根據喜好，可加糖霜。

預留5 g (約小1) 橙汁，與過篩的砂糖粉25 g混合攪拌，趁熱刷塗在剛烤好的法式牛油麵包上。

橙香米粉麵包

食譜「18」

高筋麵粉	200 g
米粉	50 g
*鮮橙果醬	20 g
牛油	20 g
奶粉	6 g (大1)
食鹽	5 g (小1)
水*	170 g (mL)
即溶酵母	4.2 g (小1½)

※室溫超過 25 °C時，使用約5 °C的冷水。

*最開始即放入麵包容器。

製作天然酵母麵包

製作天然酵母 (生種)



放入材料



1 用麵包機製作天然酵母 (生種)

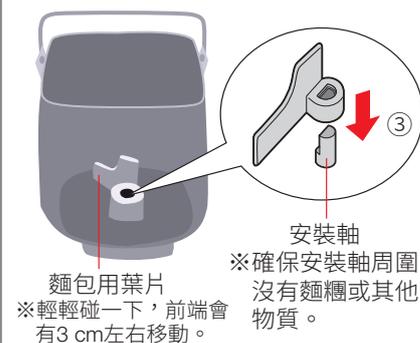
(P. TC55)

- 製作天然酵母 (生種) 需要24小時。

2 取出麵包容器，安裝麵包用葉片



- ① 將麵包容器往箭頭方向轉動。
- ② 向上取出。
- ③ 將麵包用葉片塞入安裝。



麵包用葉片
※ 輕輕碰一下，前端會有3 cm左右移動。

天然酵母麵包

高筋麵粉	300 g
砂糖	18 g (大1½)
食鹽	5 g (小1)
水*	190 g (mL)
天然酵母 (生種)	25 g (大2)

※ 室溫超過25 °C時，請使用約5 °C的冷水。

● 室溫超過30 °C時做出的麵包品質較差。

3 在麵包容器內放入天然酵母 (生種)

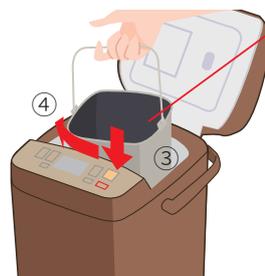


放入做好的天然酵母 (生種)。
※ 天然酵母 (生種) 攪拌後再稱量。

4 在麵包容器內放入高筋麵粉和水等



- ① 放入高筋麵粉等材料時，使中間部分高於周邊。
- ② 繞著容器的周邊添加水。



- ③ 放回麵包容器。
- ④ 往箭頭的方向轉動固定。
- ⑤ 關閉上蓋。

※ 麵包容器的把手中途會卡住。
(為了便於取出麵包容器) 無需放至最底下。

所需時間：約7小時

設定



取出

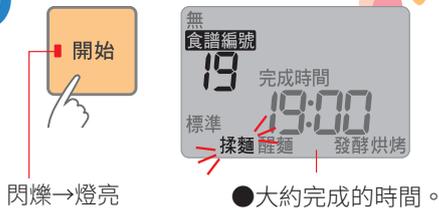


5 選擇食譜「19」



- 添加葡萄乾等配料 → 選擇 (P. TC18)
葡萄乾 (P. TC20)
輕攪拌
- 選擇烤色 → 烤色 (P. TC21)
- 預約完成時間 → 預約 (P. TC22)

6 開始



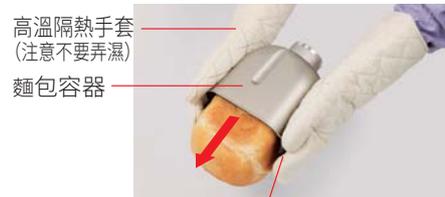
7 烘焙結束後（發出嗶嗶的聲音）切斷電源

- ① 按下「取消」鍵
- ② 拔掉電源插頭。

8 在鋪有小毛巾的平枱上取出麵包容器，取出時，請使用高溫隔熱手套。 冷卻（2分鐘左右）

- ※ 注意麵包容器的放置地點。
（麵包容器仍為高溫狀態）
- ※ 如不迅速取出，麵包會收縮下塌。

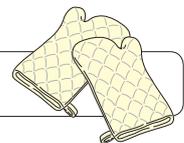
9 取出麵包 靜置等待溫度下降



- 抓住把手，用力晃動數次。
- ※ 不要使用小刀、叉子、筷子
（會傷害到氟素塗層）
- ※ 請不要觸摸麵包容器底部
（葉片轉動會弄壞麵包）
- 取出後，確認麵包容器內是否有麵包用葉片。
如果沒有的話，就是黏附在麵包內（底部），請取出來。



請務必使用高溫隔熱手套



麵包

製作天然酵母麵包

製作天然酵母麵包麵糰

所需時間：約4小時

製作麵糰後，可以製作各種天然酵母麵包。
(P. TC58)

●重新操作時
●開始後，需要停止時（長按）

- 準備**
- ①製作天然酵母（生種）。(P. TC55)
 - (P. TC16) ②在麵包容器內安裝麵包用葉片。
 - ③先放天然酵母（生種），再放入麵粉和水等材料。
 - ④將麵包容器安裝入本體內。

材料

天然酵母（生種）攪拌後再稱重！

天然酵母麵包麵糰	
高筋麵粉	300 g
牛油	10 g
砂糖	18 g (大1½)
食鹽	5 g (小1)
水*	170 (mL)
天然酵母（生種）	25 g (大2)

*室溫超過25 °C時，請使用約5 °C的冷水。

- 麵包麵糰發黏時**
(天然酵母（生種）做的麵糰比即溶酵母做的麵糰更容易黏手)
- ➡將取出的麵糰放入金屬碗內，覆上保鮮紙，放入雪櫃冷藏30 - 60分鐘。
 - ➡撒上高筋麵粉
(將高筋麵粉撒在揉麵板、擀麵棒、麵糰上)
 - 黏手時，多撒幾次高筋麵粉。



1 選擇食譜「21」

■添加葡萄乾等配料 ➡ 選擇 (P. TC18) 葡萄乾 (P. TC20) 輕攪拌

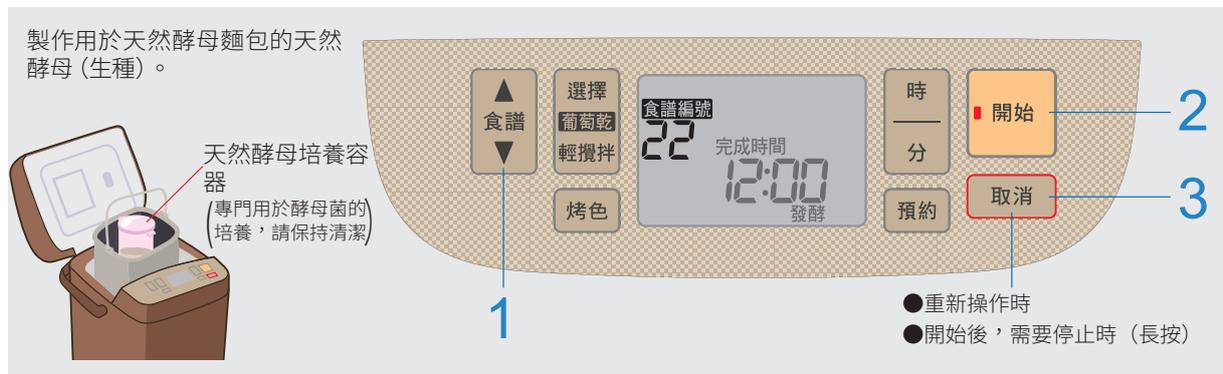
2 開始

製作工序請參閱P. TC11

3 發出嗶嗶聲後按下「取消」鍵 立即取出麵糰

生種天然酵母培養

所需時間：約24小時



- 準備**
- ①在天然酵母培養容器內添加水。
 - ②放入「星野」天然酵母（元種）後充分攪拌。
 - ③蓋上天然酵母培養容器的蓋子。
 - ④將天然酵母培養容器放入麵包容器內。（不安裝葉片）
 - ⑤將麵包容器安裝入本體內。

材料

1週內用完！

天然酵母（生種）	
●烘焙麵包（約4 - 5次的用量）	
星野天然酵母（元種）	50 g（大5）
水（約30℃）	100 g（mL）
●烘焙麵包（約3次的用量）	
星野天然酵母（元種）	30 g（大3）
水（約30℃）	60 g（mL）

●水溫太高或太低時，都可能無法很好地培養天然酵母（生種）。

■天然酵母（生種）是生鮮食品。

▶必須放入雪櫃冷藏保存，並在1週內用完！
（在冷凍或常溫下無法進行發酵）

▶請不要把新的天然酵母和舊的（發酵過的）混合在一起。



●培養好的話，會發出酒槽似的酒味，有酸酸的味道。（室溫超過30℃，有時會）培養不好



1 選擇食譜「22」



2 開始



●完成之前請不要中途取出。



3 發出嗶嗶聲後按下「取消」鍵，迅速取出天然酵母培養容器，放入雪櫃中保存

●放置在常溫下則發酵能力減弱，麵包就發不起來了。

食譜選擇錯誤，則天然酵母培養容器可能會溶化。

製作天然酵母麵包麵糰

麵糰

生種天然酵母培養

製作麵包麵糰/薄餅麵糰

所需時間：
麵包麵糰 約1小時
薄餅麵糰 約45分

製作麵包麵糰後，
可以製作牛角麵包
(P. TC59)、硬麵
包圈 (P. TC60) 等
各種麵包。



- 重新操作時
- 開始後，需要停止時（長按）

- 準備**
- ①在麵包容器內安裝麵包用葉片。
 - (P. TC16) ②在麵包容器內放入（除即溶酵母以外）麵粉和水等。
 - ③將麵包容器裝入本體內，並將即溶酵母放入酵母容器。

材料

麵包麵糰

高筋麵粉	280 g
牛油	50 g
砂糖	24 g (大2)
奶粉	12 g (大2)
食鹽	5 g (小1)
雞蛋 (打勻)	25 g
水*	160 g (mL)
即溶酵母	2.8 g (小1)

*室溫超過25 °C時，請使用約5 °C的冷水。

薄餅麵糰

高筋麵粉	280 g
牛油	15 g
砂糖	8 g (小2)
奶粉	6 g (大1)
食鹽	5 g (小1)
水*	190 g (mL)
即溶酵母	2.8 g (小1)

*室溫超過25 °C時，請使用約5 °C的冷水。

1 選擇食譜「20」「24」



■添加葡萄乾等配料
(僅限麵包麵糰)

選擇
葡萄乾
輕攪拌
(P. TC18)
(P. TC20)

2 開始

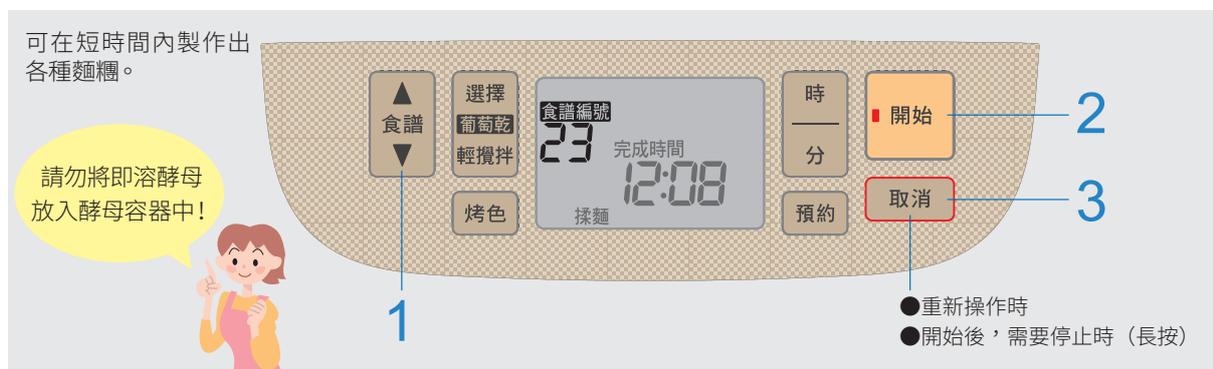


3 發出嗶嗶聲後按下「取消」鍵 立即取出麵糰

- * 就這樣放著，讓麵糰進一步發酵。
- * 改變麵糰材料的比例，可能會造成發酵速度變慢。(P. TC88)

製作8分鐘快速麵糰

所需時間：約8分



- 準備**
- ①在麵包容器內安裝麵包用葉片。
 - (P. TC16) ②將全部材料放入麵包容器內。
 - ③將麵包容器裝入本體內。

材料

脆式薄餅麵糰

高筋麵粉	250 g
橄欖油	30 g
食鹽	2.5 g (1/2)
水*	170 g (mL)
即溶酵母	1.4 g (1/2)

※室溫超過25 °C時，請使用約5 °C的冷水。

印度烤餅麵糰

高筋麵粉	280 g
橄欖油	13 g
砂糖	9 g (大3/4)
食鹽	2.5 g (1/2)
水*	200 g (mL)
即溶酵母	2.8 g (小1)

※室溫超過25 °C時，請使用約5 °C的冷水。

墨西哥卷麵糰

鷹粟粉*	100 g
高筋麵粉	100 g
食鹽	2.5 g (1/2)
水	130 g (mL)

※根據鷹粟粉的種類和粗幼度，製作出的麵糰硬度可能會有不同。

豆沙包麵糰

低筋麵粉	180 g
高筋麵粉	70 g
菜油	13 g
砂糖	18 g (大1/2)
食鹽	2.5 g (1/2)
蛋白 (1個) + 牛奶的混合物	160 g
泡打粉	5 g
即溶酵母	2.8 g (小1)

1 選擇食譜「23」



2 開始



3 發出嗶嗶聲後按下「取消」鍵 立即取出麵糰

製作麵包麵糰 / 薄餅麵糰

麵糰

製作8分鐘快速麵糰

各種口味的麵包

使用麵包麵糰

使用麵糰製作麵包時使用的工具



●揉麵板



●秤 (1 g 以下為單位)



●刮板



●擀麵棒



●小毛巾
(浸濕後擰乾)



●牛油紙



●噴霧器



●毛刷



●焗爐

製作時可能使用的工具

- 廚房剪刀
- 麵包模具
- 保鮮紙
- 溫度計 等

※製作麵包麵糰時使用的工具，顧客應自行購買。



材料

(12個的量)

麵包麵糰 (P. TC54 ' 56)	1次的量
蛋液 (打勻)	25 g

牛油卷

成形

- ①用刮板將麵糰分割成約45 g的大小 (12等分)，搓成圓球狀，蓋上小毛巾後放置約15分鐘。
- ②搓成橢圓形，再蓋上小毛巾放置10 - 15分鐘，靜置。
- ③用手輕輕按壓，再用擀麵棒擀薄。
- ④抓住麵糰一端，向靠近身體的方向拉伸，同時緊緊的捲起來。
(如果沒有捲緊的話，發酵時容易橫向脹起)

發酵

- ⑤把收口朝下放置，並噴灑水。
- ⑥在30 - 35 °C溫度條件下，使麵糰發酵40 - 60分鐘 (膨脹到大約2倍大小為止) 塗上蛋液。

烘烤

- ⑦在預熱到170 - 200 °C的焗爐內烘烤大約15分鐘。剩下的麵糰放在雪櫃內避免過度發酵。



豆沙麵包

- ① (在牛油卷步驟①後) 將麵糰擀成直徑10 cm的麵餅。
- ②用①製作好的麵餅，將豆沙餡包起來，揉成糰，將中間壓得比周邊低。
- ③排放好②，噴灑水，在30 - 35 °C溫度條件下，使麵糰發酵20 - 30分鐘 (膨脹到大約2倍大小止)。
- ④塗上蛋液 (打勻)，撒上白芝麻，在預熱到170 - 190 °C的焗爐內烘烤大約15分鐘。



材料 (12個的量)

●使用即溶酵母

麵包麵糰

高筋麵粉	225 g
低筋麵粉	55 g
牛油	15 g
砂糖	24 g (大2)
※ 奶粉	6 g (大1)
1 食鹽	5 g (小1)
雞蛋 (打勻)	25 g
水	140 g (mL)
即溶酵母	2.8 g (小1)
牛油 (切成1 cm的小塊)	140 g
蛋液 (打勻)	25 g

※1 按照P. TC56的步驟製作。

●使用天然酵母

麵包麵糰

高筋麵粉	230 g
低筋麵粉	50 g
牛油	15 g
砂糖	24 g (大2)
※ 奶粉	6 g (大1)
2 食鹽	5 g (小1)
雞蛋 (打勻)	25 g
水	130 g (mL)
天然酵母 (生種)	25 g (大2)
牛油 (切成1 cm的小塊)	140 g
蛋液 (打勻)	25 g

※2 按照P. TC54的步驟製作。

牛角麵包

加入牛油

- ①把麵糰放在碗中，用保鮮紙封住，放入雪櫃冷藏30 - 60分鐘。
(室溫較高時，延長冷藏時間)
- ②在牛油上塗抹麵粉，放在保鮮紙上，擀成20×20 cm的正方形，放入雪櫃冷藏15 - 30分鐘。
- ③用擀麵棒敲打按壓麵糰，擀成30×30 cm的正方形。
- ④用麵餅包裹②做好的牛油，再包上保鮮紙，放入雪櫃冷藏10 - 20分鐘。
- ⑤用擀麵棒敲打按壓，讓麵糰稍微變薄，並擀平。
- ⑥把麵餅摺三摺，包上保鮮紙，放入雪櫃冷藏10 - 20分鐘。
- ⑦重複⑤和⑥兩次，冷藏30 - 60分鐘。

成形

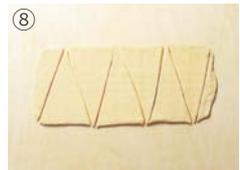
- ⑧把麵糰2等分，分別擀成18×40 cm的長方形，平均分成6個等腰三角形。
- ⑨抓住麵糰的一端捲起來。
- ⑩把收口朝下放置。

發酵

- ⑪噴灑水後用保鮮紙封住，在室溫環境下發酵40 - 60分鐘 (膨脹到大約2倍大小為止) 後，塗上蛋液。

烘烤

- ⑫在預熱到200 - 220 °C的焗爐內烘烤大約10分鐘。剩下的麵糰放在雪櫃內避免過度發酵。



麵糰

各種口味的麵包



甜甜圈

- ①把麵糰分成每個約35 g，揉成糰，蓋上小毛巾後放置10 - 20分鐘。
- ②擀成薄薄的圓形，用甜甜圈模子壓在麵餅上。
- ③在30 - 35 °C溫度條件下，使麵糰發酵20 - 30分鐘 (膨脹到大約2倍大小為止)。
- ④用約170 °C的油炸，最後撒上加了肉桂的精製白糖。

各種口味的麵包

使用麵包麵糰



材料 (8個的量)

麵包麵糰

A	高筋麵粉	280 g
	砂糖	24 g (大2)
	食鹽	5 g (小1)
	菜油	8 g (小2)
	水	180 g (mL)
	即溶酵母	2.8 g (小1)



硬麵包圈可直接食用，但如果把麵包圈橫切成兩半，夾入生菜、火腿、芝士、果醬等一起吃會更美味！

硬麵包圈

製作麵包麵糰

- ①按順序將A→菜油→水放入裝有葉片的麵包容器中，把即溶酵母放入酵母容器。
- ②按照「製作麵包麵糰」(P. TC56)的步驟製作麵糰。

成形

- ③把取出的麵糰分成約60 g (8等分)，揉成糰，蓋上小毛巾後放置10分鐘。
- ④用手指按入麵糰中央，並轉動使中間的洞變大，形成甜甜圈狀。

發酵

- ⑤放在撒了麵粉的牛油紙上，在30 - 35 °C溫度條件下，使麵糰發酵約40分鐘 (膨脹到大約2倍大小為止)。

水煮

- ⑥用開水將兩面各煮30秒，瀝乾水分。

烘烤

- ⑦放在鋪有牛油紙的烤盤上，在預熱到170 - 190 °C的焗爐內烘烤大約15 - 20分鐘。



優酪乳麵包

製作麵包麵糰

- ①在麵包容器內依次添加A→乳酪→牛奶，在酵母容器內放入即溶酵母。
- ②按照「製作麵包麵糰」(P. TC56)的步驟製作麵糰。

成形

- ③將取出的麵糰分成每個約50 g (10等分)，揉成糰，蓋上布後放置10分鐘。
- ④將麵糰擺好劃出小口，灑上水。

發酵

- ⑤在30 - 35 °C的溫度條件下使麵糰發酵約40 - 60分鐘 (膨脹後的大小約為原來的2倍)。

烘烤

- ⑥塗上蛋液，放入預熱至180 - 200 °C的焗爐內烘烤約15分鐘。



材料 (10個的量)

麵包麵糰

A	高筋麵粉	250 g
	全麥粉	30 g
	牛油	15 g
	砂糖	18 g (大1½)
	食鹽	5 g (小1)
	原味乳酪	150 g
	牛奶	70 g (約70 mL)
	即溶酵母	2.8 g (小1)
	蛋液 (打勻)	25 g

使用薄餅麵糰



材料 (2個直徑25 cm的薄餅的量)

薄餅麵糰 (P. TC56)	1次的量
薄餅調味汁	72 g (大4)
薄餅用芝士	200 g
配料 (例)	
洋蔥 (切薄片)	1小個
香腸 (切薄片)	10片
煙肉	2片
蘑菇 (切薄片)	6個
青椒 (切薄片)	2個

薄餅

成形

- ①用刮板將麵糰2等分，揉成糰。
(如果是薄批就分成3等分)
- ②蓋上小毛巾後放置10 - 20分鐘。
- ③放在牛油紙上，擀成25 cm直徑的大小。
- ④用叉子在麵餅上戳洞。



添加配料

- ⑤塗上薄餅調味汁，加調料，再放上薄餅芝士。

烘烤

- ⑥在預熱到180 - 200 °C的焗爐內烘烤大約15分鐘。
剩下的麵糰放在雪櫃內避免過度發酵。



材料 (直徑25 cm 2個份)

薄餅麵糰	
高筋麵粉	280 g
A 砂糖	9 g (大3/4)
食鹽	5 g (小1)
橄欖油	12 g (大1)
水	180 g (mL)
即溶酵母	2.8 g (小1)
B 迷迭香	適量
精鹽 (海鹽或粗鹽)	適量

佛卡夏

製作薄餅麵糰

- ①在麵包容器內依次添加A➡橄欖油➡水，在酵母容器內放入即溶酵母。
- ②按照「製作薄餅麵糰」(P. TC56)的步驟製作麵糰。

成形

- ③將取出的麵糰等分成2份，揉成糰，蓋上布放置10分鐘。

發酵

- ④將麵糰放在牛油紙上，擀成直徑25 cm的圓形麵皮。
- ⑤在30 - 35 °C的溫度條件下發酵40 - 60分鐘。

烘烤

- ⑥用手指在麵糰表面按出小坑，塗上橄欖油(規定分量以外)。
- ⑦撒上B，用已預熱到180 - 200 °C的焗爐烘烤約15分鐘。

各種口味的麵包

使用8分鐘快速麵糰



材料 (2個直徑25 cm的薄餅的量)

脆式薄餅麵糰 (P. TC57)	1次的量
薄餅調味汁	80 g
薄餅用芝士	200 g
配料 (例)	
羅勒乾	適量



材料 (6個的量)

印度烤餅麵糰 (P. TC57)	1次的量
手粉	適量



材料 (8個的量)

墨西哥卷麵糰 (P. TC57)	1次的量
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材料 (12個的量)

豆沙包麵糰 (P. TC57)	1次的量
紅豆餡	300 g

脆式薄餅

成形

- ①用刮板將麵糰2等分，揉成糰。
- ②蓋上小毛巾後放置 10 - 20分鐘。
- ③放在牛油紙上，擀成 25 cm 直徑的大小。
- ④用叉子在麵餅上戳洞。



添加配料

- ⑤塗上薄餅調味汁，加調料，再放上薄餅芝士。

烘烤

- ⑥在預熱到 200 °C 的焗爐內烘烤大約 15 分鐘。
剩下的麵糰放在雪櫃內避免過度發酵。

印度烤餅

成形

- ①用刮板將麵糰分割成約 80 g 的大小 (6 等分)，揉成糰。
- ②蓋上小毛巾後放置 10 分鐘。
- ③擀成厚度約 6 - 7 mm 的圓形麵皮。

煎烤

- ④將印度烤餅放入平底鍋中後蓋上鍋蓋將兩面煎至金黃色。
 - 平底鍋中不放油
 - 以中火單面約煎 3 - 5 分鐘

墨西哥卷

成形

- ①用刮板將麵糰分割成約 40 g 的大小 (8 等分)，揉成糰。
- ②擀成 15 cm 直徑的大小。

煎烤

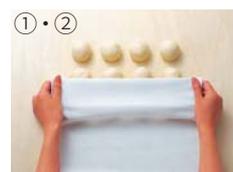
- ③在平底鍋內均勻的鋪上一層薄薄的油膜後將兩面煎至金黃色。



豆沙包

成形

- ①用刮板將麵糰分割成約 36 g 的大小 (12 等分)，揉成糰。
- ②蓋上小毛巾後放置 10 分鐘。
- ③將紅豆餡分割成約 25 g 的大小 (12 等分)。



發酵

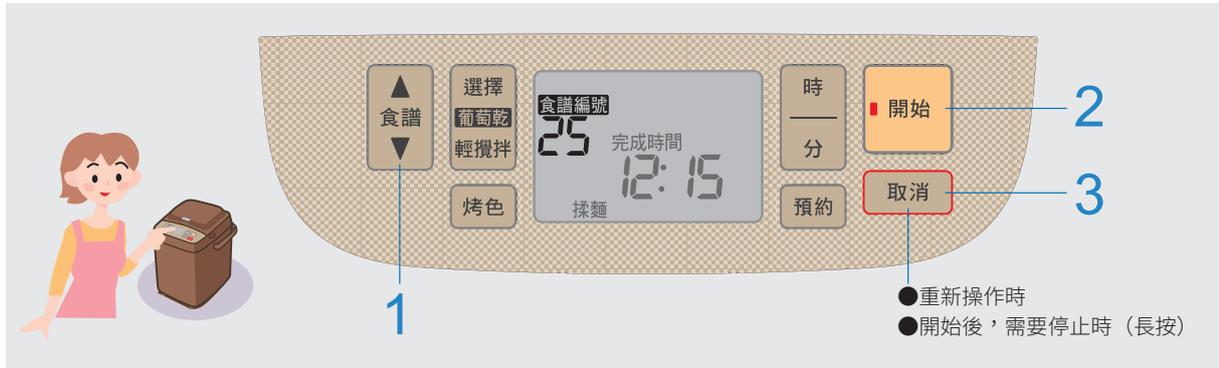
- ④麵糰包入紅豆餡後以常溫發酵 15 分鐘。
(允許到它膨脹至 2 倍大時，可使麵包變得蓬鬆。)

蒸

- ⑤將④放在蒸容器中，用中火蒸約 10 分鐘。

製作餃子皮麵糰

所需時間：約15分



- 準備**
- ①在麵包容器內安裝麵包用葉片。
 - ②將材料放入麵包容器內。
 - ③把麵包容器裝入本體內。

材料

餃子皮麵糰

餃子粉	280 g
溫水 (35 °C左右)	150 g (mL)

或

高筋麵粉	140 g
低筋麵粉	140 g
溫水 (35 °C左右)	170 g (mL)

1 選擇食譜「25」



2 開始



3 發出嗶嗶聲後，按下「取消」立即取出麵糰

各種口味的麵包

麵糰



材料 (30 - 40個的量)

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

(可根據需要，自行調整配方)

水餃

製作水餃餡

- ①用花生油油炸八角，將油炸八角的油冷卻後，與韭菜混合攪拌均勻(防止韭菜滲水)，再與五花肉以及調味料混合攪拌均勻即可。

擀麵

- ②取出麵糰後，搓成直徑3 cm的長條，並切成2 cm寬。用擀麵棒將製成的麵糰，擀成直徑約8 cm的圓形。

※每個餃子皮大約重9 g，大約可製成30 - 40個餃子。

製作餃子

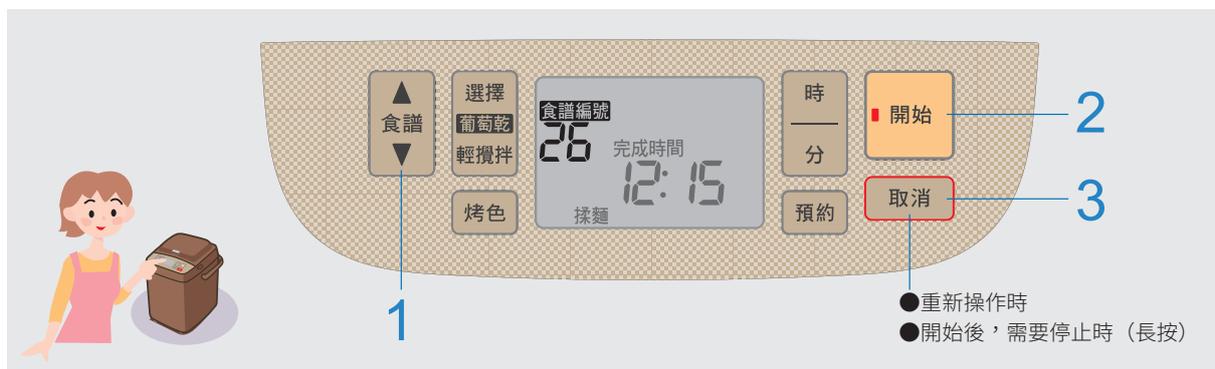
- ③將餃子餡置於餃子皮中，製成餃子。
- ※可根據個人喜好將餃子製成月牙形或三角形等。

煮水餃

- ④盛上半鍋水燒開，然後將餃子置於沸水中，等再次沸騰後向鍋中加入半碗冷水，依次重複3次。(此動作可以提高餃子皮的韌性、彈性)

製作餃子皮麵糰

製作烏冬、意粉麵糰



- 準備**
- ①在麵包容器內安裝製作麵條、麻糬用葉片。
 - ②在金屬碗等容器中攪拌A。
 - ③在另一個容器中攪拌B。
 - ④在麵包容器內依次放入A➡B。（最後，在意粉麵糰裡加入橄欖油）



材料(不能用於製作蕎麥麵和拉麵麵糰)

烏冬麵糰 (3 - 4人份)

A	高筋麵粉	150 g
	低筋麵粉	150 g
B	食鹽	10 g (小2)
	溫水*1	160 g (mL)
	手粉*2	適量

- *1 溫水的溫度在 35 - 40 °C。
*2 手粉可使用生粉或高筋麵粉等代替。

意粉麵糰 (3 - 4人份)

A	高筋麵粉	150 g
	低筋麵粉	150 g
B	食鹽	5 g (小1)
	雞蛋 (打勻)	50 g
	水	120 g (mL)
	橄欖油	4 g (小1)
	手粉*1	適量

- *1 手粉可使用生粉或高筋麵粉等代替。

■還可調配成色彩鮮豔的麵食！

➡將蔬菜等材料汆燙過，再用食物處理機攪成糊狀放入麵包容器內。

➡減少添加材料對應的水分 10 - 30 g (mL)。
(基本量 120 g (mL))

- ※ 黑芝麻粉 大 1
……水量 120 g (mL)
番茄泥 47 g (大 3)……水量 90 g (mL)
菠菜糊 50 g……水量 90 g (mL)



1 選擇食譜「26」



2 開始



3 發出嗶嗶聲後按下「取消」鍵，立即取出麵糰

4 將光滑的一面朝上，揉成糰，用保鮮紙等包起來放置

- 烏冬…室溫條件下放置約2小時（溫度高的時候放入雪櫃保存）
- 意粉…放入雪櫃冷藏約1小時



■保存時

- 冷藏室（保存時間 2 - 3 天）
 - ➡撒上高筋麵粉後用保鮮紙包起來。
- 急凍庫（保存時間約 1 個月）
 - ➡切成麵的寬度 (P. TC65) 後用保鮮紙包起來。



烏冬

擀麵

- ① 用菜刀或刮刀切成2 - 4等分。
- ② 撒上高筋麵粉後，用擀麵棒從中心向周邊擀成厚約3 mm的麵餅。
(冷藏的麵糰要等其恢復到常溫後再擀)

切麵

- ③ 將麵糰接疊起來，從一端開始切成寬約3 mm的麵條。
(不好切時，在麵糰上撒上手粉)

煮麵

- ④ 將大鍋盛滿水、燒開，拍掉麵糰上沾的高筋麵粉放進鍋裡煮。
(煮麵的時間基準為8 - 13分鐘)
- ⑤ 用冷水沖掉黏液，瀝乾水份。

所需時間：約15分



- 與市場出售的意粉相比，外觀、麵條柔軟度、口感都不同。

意粉

擀麵

- ① 用菜刀或刮刀切成4等分。
- ② 撒上高筋麵粉後，用擀麵棒從中心向周邊擀成厚約1 mm的麵餅。

切麵

- ③ 在表面撒上高筋麵粉，從一端開始捲起來，之後切成寬約5 mm的麵條。
(煮後會稍稍變大，所以麵切細些)
- ④ 抖開麵條，撒上手粉。

煮麵

- ⑤ 將大鍋盛滿水、燒開，拍掉麵糰上沾的手粉放進鍋裡煮。
(煮麵的時間基準為3 - 5分鐘)

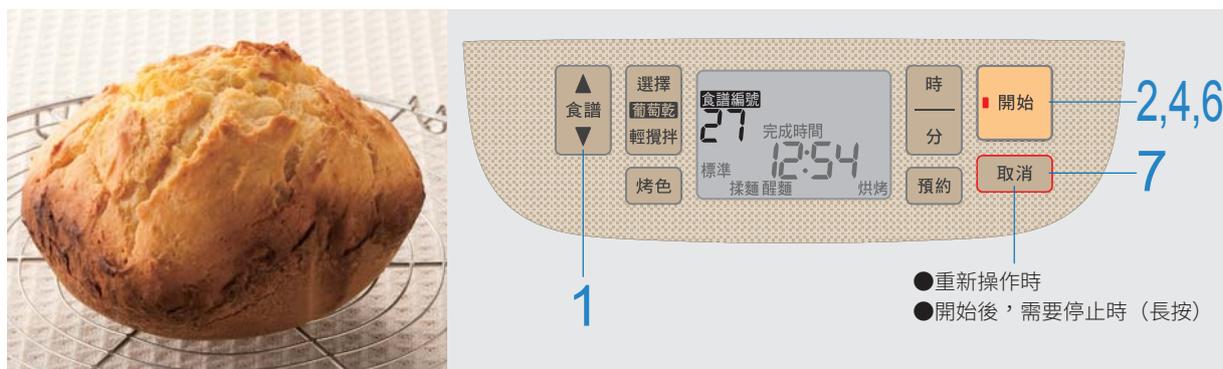
- 步驟① - ③也可使用製麵機製作。
(在麵糰上撒上足夠的手粉)



麵糰

製作烏冬、意粉麵糰

製作英式鬆餅



- 準備**
- ①在麵包容器內安裝麵包用葉片，依次放入雞蛋與牛奶的混合物，原味乳酪。
 - ②將材料放入麵包容器內。
 - ③將麵包容器裝入本體內。

材料

英式鬆餅

雞蛋1個與牛奶的混合物	80 g
原味乳酪 (低脂)	50 g (約50 mL)
低筋麵粉	120 g
高筋麵粉	60 g
泡打粉	5 g
牛油 (切成1 cm的小塊)※	35 g
砂糖	30 g (大2½)
食鹽	2.5 g (小½)

※若室溫在15 °C以下，切成5 mm的小塊。

- 可選用喜歡的材料及配料烘焙。
(一開始放入麵包容器的配料總重量) 不要超過120 g
- 在步驟3中誤按「取消」鍵時
10分鐘以內按下「開始」鍵，即可恢復
(僅限1次，按其他鍵無效)
- 在步驟3經過3分鐘後
蜂鳴器會響起，並自動開始「揉麵」。
- 在步驟5中誤按了「取消」鍵時
10分鐘內按下「開始」鍵，即可恢復
(僅限1次，按其他鍵無效)
- 在步驟5經過3分鐘後
蜂鳴器響起，並自動開始「烘烤」。
(因為外型不易成形，烘烤出爐後)
(英式鬆餅的表面凹凸不平)
- 英式鬆餅與用即溶酵母製成的麵包不同。

1 選擇食譜「27」



■選擇烤色時 → 烤色 (P. TC21)

2 開始



(約2分鐘後)



3 發出嗶嗶聲後， 打開上蓋進行 手動刮除麵粉

在3分鐘以內

- 使用橡皮刮刀等工具刮除四周的粉。
(使用金屬鏟容易刮傷氟素塗層)
- 不要按下「取消」鍵。



4 關閉上蓋，再次開始



(約1分鐘後)

所需時間：約54分

5 發出嗶嗶聲後打開上蓋

3分鐘內

整理麵糰的表面

- 用橡皮刮刀整理麵糰，整成山的形狀。(參照右圖)
(使用金屬鏟容易刮傷氟素塗層)
- 不要按「取消」鍵



6 關閉上蓋，再次開始



- 顯示時間範圍為45 - 51分鐘

7 發出嗶嗶聲後按下「取消」鍵，取出麵包容器，冷卻2分鐘左右

取出英式鬆餅

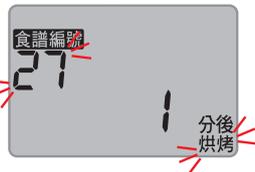
- 請確認麵包用葉片是否粘在麵包底部。
- 烘烤不足時，進行「追加烘烤」。(下述)
- 取出用力過猛時會破壞麵包形狀。

烘烤不足時「追加烘烤」

烘焙結束後，最多可進行2次追加烘烤。

※「追加烘烤」要在烘烤結束後的15分鐘內進行。
庫內溫度一旦變低就無法追加烘烤。

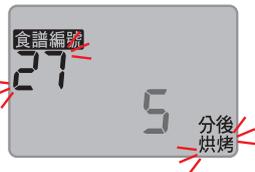
1 選擇食譜「27」



2 設定烘烤時間



(快進時長按)



3 開始



- 可設定1 - 20分鐘。

■取消追加烘烤時，▶長按「取消」鍵

■如下「追加烘烤」。

※在步驟7(上述)未按下「取消」鍵時

① 按下 ，設定烘烤時間

② 按下 ，開始



法式鹹味麵包

食譜「27」烤色「濃」

雞蛋1個與牛奶的混合物	60 g
低筋麵粉	150 g
泡打粉	5 g
牛油(切成1 cm的小塊)※	20 g
砂糖	8 g (小2)
食鹽	2.5 g (小½)
馬鈴薯(剝皮搗碎)	90 g
黑胡椒(粗粒)	少量
煙肉(切成5 mm的小塊)	30 g
芝士(切成5 mm的小塊)	30 g
紅蘿蔔 (切成5 mm的小塊，水煮但不煮爛)	20 g
粟米(粒)	20 g
枝豆(剝開)	20 g

※室溫低於15°C時，切成5 mm的小塊。

●按從上到下的順序將所有材料放入麵包容器。

番茄與枝豆英式鬆餅

食譜「27」

雞蛋1個與番茄汁的混合物	100 g
橄欖油	24 g (大2)
低筋麵粉	120 g
高筋麵粉	60 g
泡打粉	5 g
砂糖	18 g (大1½)
食鹽	2.5 g (小½)
黑胡椒(粗粒)	少量
您所喜歡的乾香草 (羅勒)	小½
番茄乾(乾燥) (等乾硬後分成4等分)	10 g
枝豆(剝開)	50 g
芝士(切成1 cm的小塊)	50 g

●按從上到下的順序將所有材料放入麵包容器。

其他

製作英式鬆餅

製作蛋糕



- 準備**
- ①在麵包容器內安裝麵包用葉片。
 - ②在麵包容器內依次放入牛油、砂糖、牛奶、雞蛋。
 - ③放入一起篩過的A，再將麵包容器安裝到本體內。

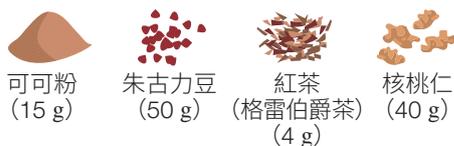
材料

蛋糕

無鹽牛油*	110 g
砂糖	100 g
牛奶	15 g (大1)
雞蛋 (打勻)	100 g
A 低筋麵粉	180 g
泡打粉	7 g

*切成1 cm的小塊，恢復至常溫。

- 可以添加自己喜歡的材料或配料！
(固體形狀的配料可在刮除麵粉時均勻地放進去)



- 在步驟3誤按了「取消」鍵時
在10分鐘內按下「開始」即可恢復。
(僅限1次。按其他鍵無效)
- 在步驟3經過15分鐘後，會發出蜂鳴，並自動開始「攪拌」功能。
(如果不刮除掉麵粉，烤好的)
蛋糕表面會殘留麵粉)
- 做出的蛋糕接近牛油蛋糕。
(但與市場銷售的海綿蛋糕)
並不完全相同)

1 選擇食譜「28」



■選擇烤色時 → 烤色 (P. TC21)

2 開始



(約2分鐘後)

3 發出嗶嗶聲後， 打開上蓋，刮除麵粉

- 使用橡皮刮刀等刮除周圍的麵粉。
(使用金屬鏟容易刮傷氟素塗層)
- 不要按「取消」鍵

在15分鐘以內



4 關閉上蓋，再次開始



5 發出嗶嗶聲後按下「取消」鍵， 取出麵包容器，冷卻2分鐘左右後 取出蛋糕

- 烘焙不足時，進行「追加烘烤」。(P. TC69)
- 取出用力過猛時會破壞蛋糕形狀。



烘烤不足時，進行「追加烘烤」

烘烤結束後，最多可進行2次追加烘烤。
 ※「追加烘烤」要在烘烤結束後的15分鐘內進行。
 庫內溫度一旦變低就無法追加烘烤。

① 選擇食譜「28」



② 設定烘烤時間



●可設定為1 - 20分鐘。

③ 開始



■取消追加烘烤時，▶長按「取消」鍵

■如下「追加烘烤」。
 ※在步驟5 (P. TC68) 沒有按下「取消」鍵時

- ① 按下 ，設定烘烤時間
- ② 按下 ，開始

所需時間：約1小時30分



檸檬蛋糕

無鹽牛油 (切成1 cm的小塊)	110 g
砂糖	100 g
牛奶	15 g (大1)
雞蛋 (打勻)	100 g
罌粟酒 (或白蘭地)	大1
A { 低筋麵粉	180 g
泡打粉	7 g
檸檬皮 (磨碎) ※	1 個份

※ 在刮除麵粉時放入

朱古力蛋糕

無鹽牛油 (切成1 cm的小塊)	100 g
砂糖	100 g
雞蛋 (打勻)	100 g
A { 可可粉	15 g (大2½)
低筋麵粉	180 g
泡打粉	7 g
朱古力豆 ※	50 g
橙皮 (切成5 mm - 1 cm的小塊) ※	40 g

※ 在刮除麵粉時放入

南瓜蛋糕

無鹽牛油 (切成1 cm的小塊)	100 g
砂糖	80 g
牛奶	30 g (約30 mL)
雞蛋 (打勻)	100 g
南瓜 (切成2 cm的小塊、加熱弄軟)	50 g
A { 低筋麵粉	180 g
泡打粉	7 g

抹茶紅豆蛋糕

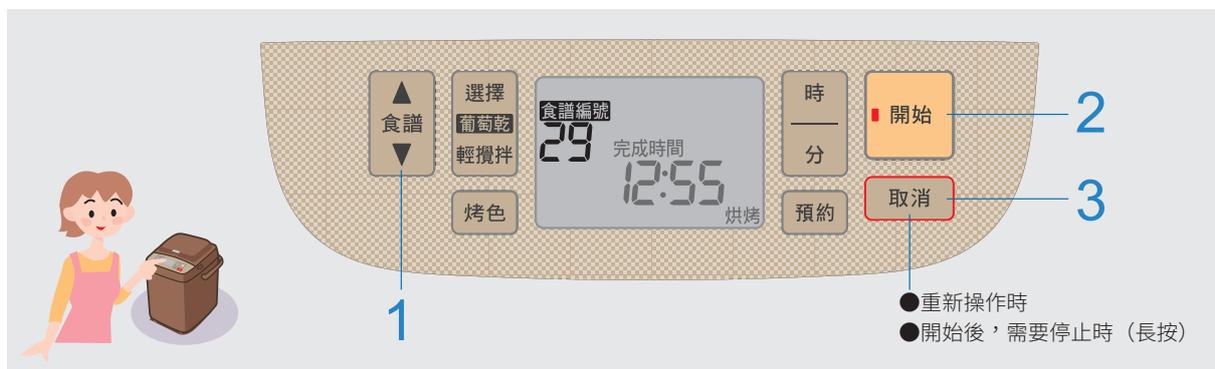
無鹽牛油 (切成1 cm的小塊)	80 g
砂糖	100 g
雞蛋 (打勻)	150 g
A { 抹茶	3 g (小1½)
低筋麵粉	180 g
泡打粉	7 g
紅豆洗淨煮熟並瀝乾 (切成5 mm的小塊) ※	50 g

※ 在刮除麵粉時放入

其他

製作蛋糕

製作蔬菜蛋糕



- 準備**
- ① 製作蔬菜蛋糕麵糊。
 - ② 將麵包用葉片從麵包容器中取出，倒入麵糊。
 - ③ 將麵包容器裝入本體。

材料

蔬菜蛋糕	
A	雞蛋 50 g
	紅蘿蔔 (磨碎) 50 g
	A+無糖豆漿 200 g
	砂糖 60 g
	菜油 40 g (大3+小1)
B	低筋麵粉 130 g
	泡打粉 5 g

蔬菜蛋糕麵糊的製作方法

- ① 調整豆漿重量，使A與豆漿的總重量達到 200 g。
- ② 將A與砂糖放入碗中，用打蛋器充分混合。
- ③ 添加菜油，攪拌均勻。
- ④ 添加過篩後的B，攪拌至均勻且光滑。



低筋麵粉、砂糖、
泡打粉可以用 150 g
鬆餅粉代替。

1 選擇食譜「29」



2 開始



3 發出嗶嗶聲後按下「取消」鍵，取出麵包容器，冷卻2分鐘左右後取出蔬菜蛋糕。

- 烘焙不足時，進行「追加烘烤」。(P. TC71)

所需時間：約55分

烘烤不足時，「追加烘烤」

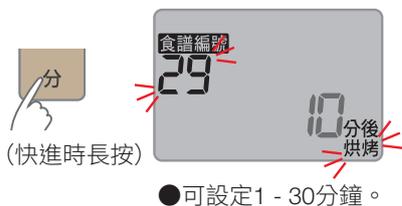
添加配料等導致烘烤不足時（將竹籤插進去，麵糰會黏住時），在烤好後最多可進行2次追加烘烤。

※「追加烘烤」要在烘烤結束後的15分鐘內進行。
庫內溫度一旦降低就無法追加烘烤。

① 選擇食譜「29」



② 設定烘烤時間



③ 開始



■取消追加烘烤時 ▶長按「取消」鍵

■如下「追加烘烤」。

※在步驟3 (P. TC70) 未按下「取消」鍵時

- ① 按下 ，設定烘烤時間
- ② 按下 ，開始



其他

製作蔬菜蛋糕

蔬菜蛋糕食譜



菠菜蔬菜蛋糕
食譜「29」

A	雞蛋	50 g
	菠菜※	50 g
	A+無糖豆漿	200 g
	砂糖	60 g
	菜油	40 g (大3+小1)
B	低筋麵粉	130 g
	泡打粉	5 g

添加豆漿，確保與A的總重量為200 g，其它材料一起加入過篩後的B後與之混合均勻。

※必須進行如下準備。

用保鮮紙包好，放入微波爐（600 W）加熱約1分鐘，或煮熟並濾掉水分後切碎。



南瓜蔬菜蛋糕
食譜「29」

A	雞蛋	50 g
A+	無糖豆漿	150 g
	南瓜（切碎）※	50 g
	砂糖	60 g
	菜油	40 g (大3+小1)
B	低筋麵粉	130 g
	泡打粉	5 g

在150 g雞蛋與豆漿的混合物中，加入其他材料、過篩後的B並攪拌均勻。

※必須進行如下準備。

用保鮮紙包好，放入微波爐（600 W）加熱約2分鐘，或煮熟並濾掉水分後打碎。

番薯蔬菜蛋糕
食譜「29」

A	雞蛋	50 g
A+	無糖豆漿	150 g
	番薯（切成1 cm的小塊）※	50 g
	砂糖	60 g
	菜油	40 g (大3+小1)
B	低筋麵粉	130 g
	泡打粉	5 g

在150 g雞蛋與豆漿的混合物中，加入其他材料、過篩後的B並攪拌均勻。

※必須進行下列準備工作。

切成1 cm的小塊，放入微波爐（600 W）加熱約1分鐘，或煮熟後用廚房用紙擦乾水分。

●請根據微波爐的種類調整加熱時間。

洋蔥粟米蔬菜蛋糕
食譜「29」

A	雞蛋	50 g
	洋蔥（剁碎）※1	50 g
A+	無糖豆漿	200 g
	砂糖	60 g
	食鹽	5 g
	菜油	40 g (大3+小1)
	芝士粉	10 g
	粟米（粒）	20 g
B	低筋麵粉	130 g
	泡打粉	5 g
	芝士粉※2	5 g

添加豆漿，確保與A的總重量為200 g，加入其他材料、過篩後的B並攪拌均勻。

※1 必須進行下列準備工作。

用保鮮紙包好，放入微波爐（600 W）加熱約1分鐘，或煮熟並濾掉水分後切碎。

※2 將麵糊倒入麵包容器後，從上方撒下。

製作紅豆餡

所需時間：約1小時



- 準備**
- ① 水煮紅豆。(參照下述「水煮紅豆的製作方法」)
 - ② 在麵包容器內安裝麵包用葉片。
 - ③ 放入砂糖，再在上面放入水煮紅豆。
 - ④ 將麵包容器安裝至本體上。

材料 (製成後重量約為450 g的分量)

紅豆餡	
水煮紅豆※	(約360 g)
└ 乾燥紅豆	150 g
└ 水	450 - 600 g (mL)
砂糖	200 g

※用市面上銷售的水煮紅豆製作品質不太好。

●請務必遵守上述分量規定。

水煮紅豆的製作方法

- ① 清洗紅豆，挑出蟲蛀豆及雜質。
- ② 在鍋內放入紅豆與水，大火煮開。
- ③ 煮開後改中火，煮4 - 5分鐘。
- ④ 用篩子瀝乾水份。(去除雜質)
- ⑤ 在鍋中加入④及充分的水，用中火煮開。煮開後改小火，稍微攪拌，蓋上上蓋小火慢煮。(標準：60分鐘…時間將因火力及紅豆的品質不同而有所差異。
※如果水不夠的話，加入適量的水，保持水高過紅豆)
- ⑥ 煮到輕輕用手一壓就可以將紅豆壓碎後，用篩子瀝乾水份。

1 選擇食譜「33」



2 開始



3 發出嗶嗶聲後按下「取消」鍵，用橡皮刮刀取出紅豆餡。

※請務必用橡皮刮刀等柔軟的工具取出。
(使用堅硬的工具可能會損傷麵包容器的氟素塗層。)

- 根據個人喜好也可加少量的食鹽
- 剛煮完後很軟，冷卻後會變硬

■保存時

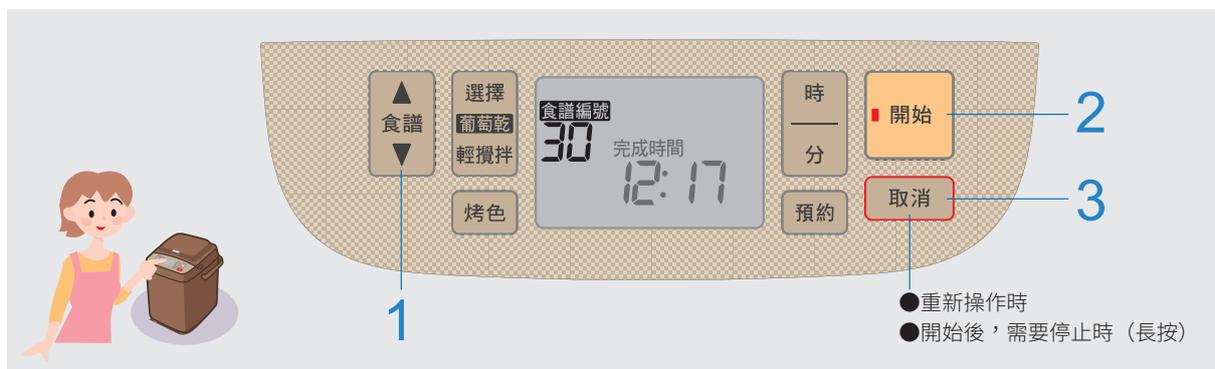
- 用保鮮紙包住，
- ➔ 放冷藏室 (保存期間約1星期)
 - ➔ 放急凍庫 (保存期間約1個月)

蔬菜蛋糕食譜

其他

製作紅豆餡

製作朱古力



- 準備**
- ①在麵包容器內安裝麵包用葉片。
 - ②在麵包容器內放入掰碎的朱古力塊。
 - ③加入淡忌廉、蜂蜜，再將麵包容器放入本體內。

材料 (約為寬13 cm×長13 cm×高1 cm的分量)

朱古力(牛奶)	
牛奶朱古力 (市面銷售的朱古力板)	165 - 174 g (3塊)
淡忌廉(乳脂肪含量35%)	50 g (mL)
蜂蜜	10 g

朱古力(白)	
白朱古力 (市面銷售的朱古力板)	160 - 180 g (4塊)
淡忌廉(乳脂肪含量35%)	50 g (mL)
蜂蜜	10 g

朱古力(黑)	
黑朱古力 (市面銷售的朱古力板)	165 - 174 g (3塊)
淡忌廉(乳脂肪含量35%)	70 g (mL)
蜂蜜	10 g

※淡忌廉使用乳脂肪含量在41%以上時，淡忌廉含量內的10 mL改為牛奶。

【例】黑朱古力時
淡忌廉：60 g (mL) ，
牛奶：10 g (約10 mL)

- 請務必遵守上述分量規定。否則可能會造成油水分離或太軟。

1 選擇食譜「30」



2 開始



3 發出嗶嗶聲後，按下「取消」鍵，取出麵包容器，用橡皮刮刀刮除黏在麵包用葉片上的朱古力，再手動拆下麵包用葉片

- 還有部分未溶化時，選擇「追加攪拌」。(P. TC75)
- 使用金屬等刮鏟及夾具等時，可能有損傷。

4 使用橡皮刮刀將朱古力裝在鋪有保鮮紙及牛油紙的平底容器中

5 在雪櫃內冷藏凝固 2小時以上

6 切成適當大小

- 切好的朱古力，上面可以撒上可可粉及糖粉等。



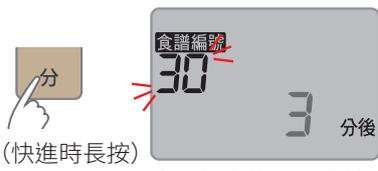
攪拌不足時，進行「追加攪拌」

攪拌結束後，最多可進行2次追加攪拌。
 ※「追加攪拌」要在攪拌結束後的5分鐘內進行。
 庫內溫度一旦變低就無法追加攪拌。
 ※「追加攪拌」前用橡皮刮刀鏟下麵包容器周圍黏附的朱古力，再充分攪拌。

① 選擇食譜「30」



② 設定攪拌時間



●可設定為1 - 5分鐘。

③ 開始



■取消追加攪拌時，按「取消」鍵

■如下「追加攪拌」。
 ※在步驟3 (P. TC74) 沒有按下「取消」鍵時

- ① 按下 **分**，設定攪拌時間
- ② 按下 **開始**，開始

所需時間：約17分

草莓朱古力

白朱古力(板)	160 g (4塊)
牛油	20 g
蜂蜜	10 g
草莓 (搗碎/泥狀)	40 g



粟米脆片朱古力 (一口一個約20個的量)

黑朱古力(板)	116 g (2塊)
A 淡忌廉(乳脂肪含量35%)	40 g (mL)
蜂蜜	10 g
粟米脆片	100 g

- ①使用A製作朱古力。(P. TC74)
- ②將①與粟米脆片混合在一起。
- ③用湯匙將朱古力分別放到牛油紙上。大小可按個人喜好，放在雪櫃，使其凝固。



慕斯朱古力 (約玻璃杯五杯的量)

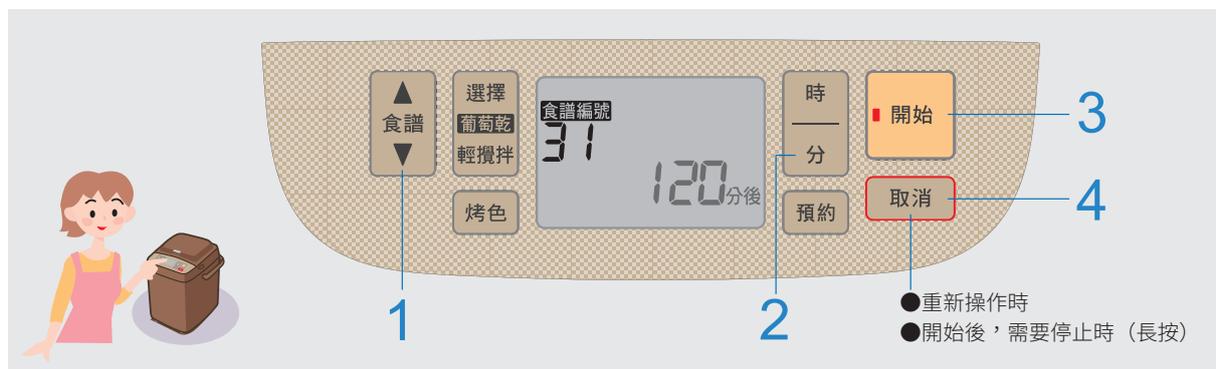
黑朱古力(板)	116 g (2塊)
A 淡忌廉 (乳脂肪含量35%)	60 g (mL)
蜂蜜	10 g
淡忌廉	180 g (mL)
您喜歡的水果(裝飾用)	適量

- ①使用A製作生朱古力。(P. TC74)
 - ②將淡忌廉打至發泡。
 - ③在②中加入溫熱的①攪拌。
 - ④盛到玻璃杯中，冷卻，根據個人喜好裝飾水果。
- 根據個人喜歡，還可將切碎的朱古力與堅果(10 - 20 g)混合攪拌。

其他

製作朱古力

製作果醬



- 準備**
- ①在麵包容器內安裝麵包用葉片。
 - ②在麵包容器內依次放入砂糖、水果、檸檬汁。
 - ③再安裝至本體內。

材料

草莓果醬	
草莓 (洗淨去蒂) (大的切成1/2)	淨重400 g
砂糖	140 g
檸檬汁	38 g (約38 mL)

- 請務必遵守上述分量規定。否則可能導致配料飛出及燒焦。
- 注意不要煮過頭。果醬冷卻後，會變濃稠。
- 通過控制砂糖的量，不使用添加物，可以製成稀軟的果醬。無法長期保存。請放到雪櫃保存，並盡快享用。
 - 保存期間：約1星期。

- 1 選擇食譜「31」**
- 2 設定烹飪時間 (草莓果醬120分鐘)**
 - 可在90 - 150分鐘之間以10分鐘為單位進行設定。
- 3 開始**

製作工序 請參閱P. TC11
- 4 發出嗶嗶聲後按下「取消」鍵，取出麵包容器，冷卻 (約10分鐘)**
 ※請注意不要放置在不平坦的地方。
 ●加熱不足 (水分較多、不夠黏稠) 時，進行「追加加熱」。(P. TC77)
- 5 將麵包容器傾倒的同時，用橡皮刮刀使之慢慢流入容器**
 ●使用金屬等刮鏟時，可能會造成損傷。



加熱不足時，進行「追加加熱」

加熱結束後，最多可進行2次追加加熱。
 ※「追加加熱」要在加熱結束後的5分鐘內進行。
 庫內溫度一旦變低就無法追加加熱。

① 選擇食譜「31」



② 設定烹飪時間



●可在10分鐘 - 30分鐘之間以1分鐘為單位進行設定。

③ 開始



■取消追加加熱時，▶長按「取消」鍵

■如下「追加烹飪」。

※在步驟4 (P. TC76) 沒有按下「取消」鍵時

- ① 按下 ，設定烹飪時間
- ② 按下 ，開始

所需時間：約1小時30分 - 2小時30分



藍莓果醬

冷凍藍莓	400 g
砂糖	140 g
檸檬汁	38 g (約38 mL)

■烹飪設定時間...150分鐘
 (使用新鮮藍莓時)
 110分鐘

蘋果果醬

蘋果 (削皮切成8塊，去芯， 切成1 cm寬)	淨重400 g
砂糖	140 g
檸檬汁	38 g (約38 mL)

■烹飪設定時間...100分鐘

水蜜桃果醬

水蜜桃 (削皮去籽切成 2 cm的小塊)	淨重400 g
砂糖	140 g
檸檬汁	38 g (約38 mL)

■烹飪設定時間...120分鐘

橘子果醬

橘子 (洗淨後，將果瓣與果皮分開。 將果瓣再去白膜後，取出果肉 並分成2-3等分。而果皮去掉 白色部分後再切碎。)	400 g
砂糖	140 g

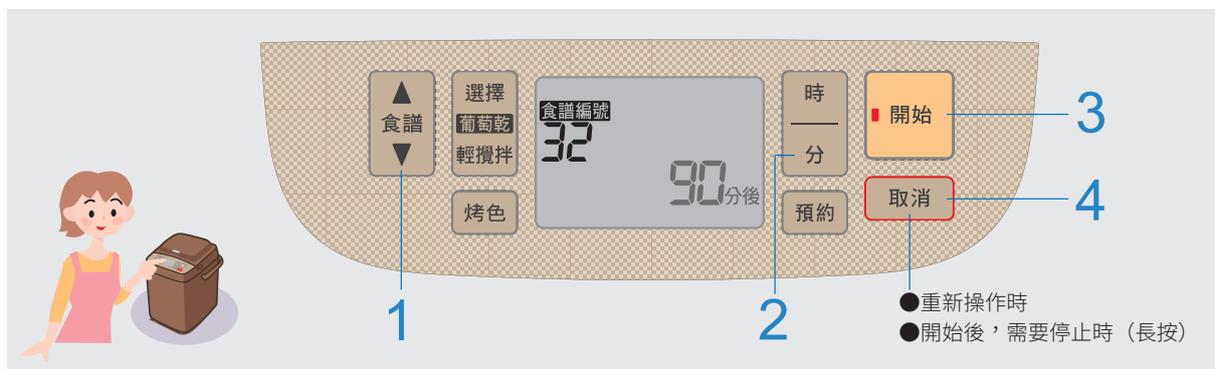
- ①在鍋中放入皮，以及高過皮的水，水煮15分鐘。
- ②將煮過的水瀝出，再加水繼續水煮。
- ③重複3次，瀝乾水分。
- ④在麵包容器內依次放入果皮、砂糖、果肉。
- ⑤安裝麵包容器

■烹飪設定時間...120分鐘

其他

製作果醬

製作糖漬水果



- 準備**
- ①在麵包容器（拿走葉片）中加入水、砂糖、檸檬汁，用橡皮刮刀充分攪拌。（直到砂糖完全融化）
 - ②將水果一個一個放進去，不要疊放。
 - ③將烹飪紙切成麵包容器大小，且中心開一個1 cm左右的孔，當作蓋子。
 - ④再安裝至本體內。

材料

糖漬水果

蘋果* (切成4等分，去皮去芯)	約200 g (中等大小1個)
水	250 g (mL)
砂糖	60 g
檸檬汁	10 g (小2)

※有的品種容易煮爛。
推薦使用果實比較結實的「富士」蘋果等。

- 請務必遵守上述分量規定。
否則可能導致加熱不均或烤焦。

- 水果的擺放方法（準備②）



- 用烹飪紙當蓋子（準備③）



- 食用時

應在完成後再放置半天左右再食用。
(為了讓糖漿滲入水果內)

1 選擇食譜「32」



2 設定烹飪時間（糖漬水果為90分鐘）



(快進時長按)

※根據水果的種類改變設定時間。

- 可在60分鐘 - 120分鐘之間以10分鐘為單位進行設定。

3 開始



4 發出嗶嗶聲後按下「取消」鍵，取出麵包容器，冷卻（約10分鐘）

※請注意放置場所，以防傾倒。

- 加熱不足（顏色偏白，用竹籤插入時較硬）時，進行「追加加熱」。(P. TC79)

5 慢慢移入容器，連湯汁一起冷卻

- 使用金屬等刮鏟及夾具等時，可能會有損傷。
- 取出容器後，將水果上下翻轉，與糖漿一起慢慢冷卻。冷卻時，糖漿會慢慢滲入水果。



加熱不足時，進行「追加加熱」

加熱結束後，最多可進行2次追加加熱。
 ※「追加加熱」要在加熱結束後的5分鐘內進行。
 庫內溫度一旦變低就無法追加加熱。

① 選擇食譜「32」



② 設定烹飪時間



③ 開始



■取消追加加熱時，▶長按「取消」鍵

■如下「追加烹飪」。

※在步驟4 (P. TC78) 沒有按下「取消」鍵時

- ① 按下 ，設定烹飪時間
- ② 按下 ，開始

所需時間：約1 - 2小時



糖漬番茄

小番茄 (水煮後剝皮，將蒂頭除去)	3個 (1個約100 g)
水	300 g (mL)
砂糖	60 g
生姜 (切薄片)	10 g

■烹飪設定時間...60分鐘

糖漬枇杷

枇杷 (去皮，切成2塊去芯)	3個 (1個約50 g)
水	250 g (mL)
砂糖	60 g
檸檬汁	10 g (小2)

■烹飪設定時間...60分鐘

糖漬洋梨

洋梨 (去皮，切成4塊去芯)	約180 g (中等大小1個)
水	250 g (mL)
砂糖	60 g
檸檬汁	10 g (小2)

■烹飪設定時間...60分鐘

糖漬蜜棗

乾蜜棗	250 g
水	100 g (mL)
紅酒	125 g (約125 mL)
砂糖	40 g
檸檬汁	10 g (小2)
肉桂	適量

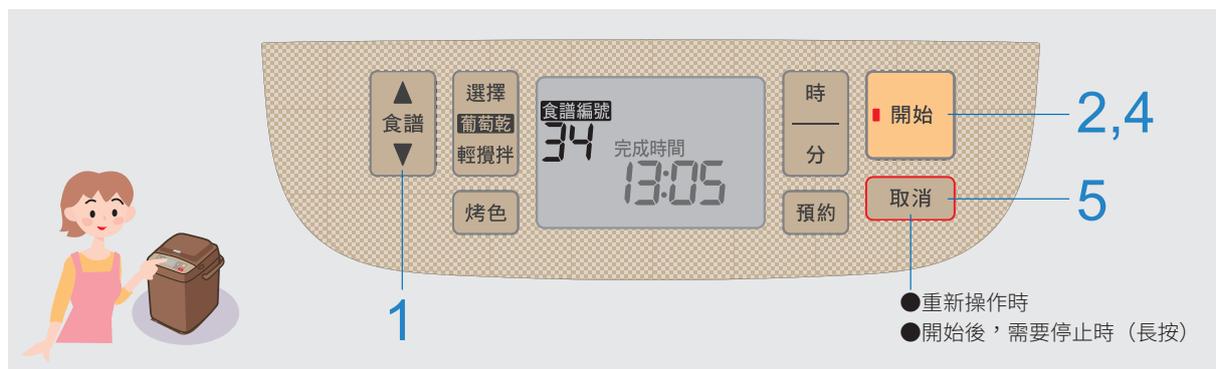
■烹飪設定時間...60分鐘

其他

製作糖漬水果

製作麻糬

糯米無需用水泡。
(用水泡過則麻糬會太軟)



- 準備**
- ①洗糯米。(洗到水變清為止)
※糯米不用泡水。(否則麻糬會變軟)
 - ②用篩子將水瀝乾30分鐘。
 - ③在麵包容器內安裝製作麵條、麻糬用葉片。
 - ④放入糯米、水。

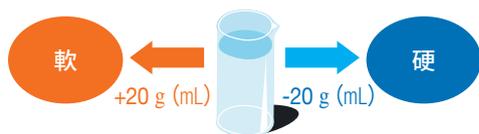


材料

麻糬		
(1個圓麻糬約35g)	約12個	約18個
糯米	280g	420g
水	230g (mL)	310g (mL)
手粉※	適量	適量

※可使用生粉、或鷹粟粉代替。

- 1杯糯米約140g
- 如果想做出自己喜歡的軟硬程度，就要調整水的分量！

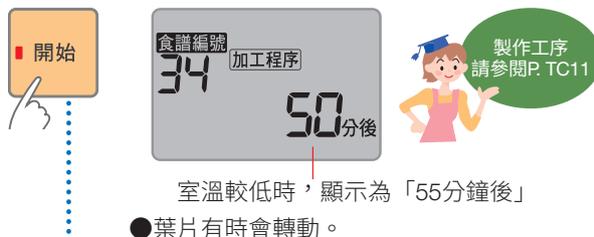


- 在步驟3誤按了「取消」鍵時，在10分鐘內按下「開始」即可恢復。
(僅限1次。按其他鍵無效)
- 步驟3經過30分鐘後，發出蜂鳴聲，自開始下一步。
(上蓋蓋著的情況下)
※麻糬變軟，則難以取出。
- 糯米若泡過水時，請減去相應的糯米吸收的水量。
<減少基準>
【12個】80g (mL) 【18個】140g (mL)

1 選擇食譜「34」



2 開始



3 發出嗶嗶聲後，打開上蓋

- 不要按「取消」鍵

在30分鐘以內



4 開著上蓋的狀態下馬上開始



※為了讓多餘的水分散出，將上蓋打開

可在開始製作麻糬時放入櫻花蝦等。
※不要放豆類等堅硬的材料！（會使麵包容器的氟素塗層脫落）

所需時間：約1小時

■在剛做好的麻糬上放上自己喜歡的材料…



紅豆麻糬



花生麻糬



蘿蔔麻糬

■中途混合些其他材料…

黑芝麻麻糬

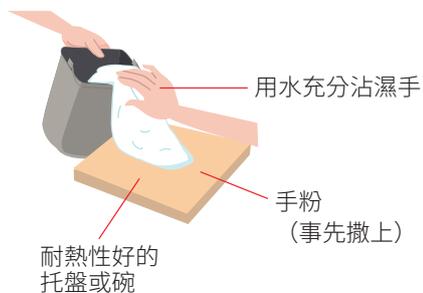
開始做麻糬後，一點點地放入
2 - 3小計量匙的黑芝麻和少量的食鹽。

柚香麻糬

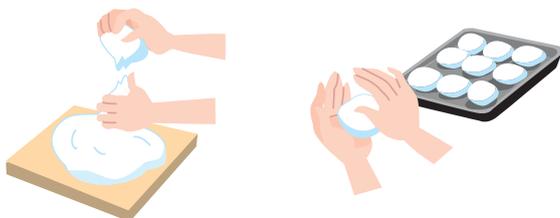
開始做麻糬後，一點點地放入
搗碎的½個柚子皮(黃色部分)和
少量的食鹽。

5 發出嗶嗶聲後，按下「取消」鍵，
**迅速取出麵包容器，並放置等到麵包
容器可以用手觸摸的程度 (5 - 10分鐘)**

6 取出麻糬
(從底部拿起來)



7 用手捏些麻糬，搓成糰



- 馬上食用時 ➔ 事先用水沾濕手。
- 保存時 ➔ 事先在手上撒些手粉。

●麻糬的口感會受到水的用量、糯米的用量
及種類、用了新米還是舊米等因素，而有所
不同。

●放置時間過長，麻糬表面會變硬。

■麻糬的妥善保存方法…

- ①麻糬冷卻後，拍掉麻糬粉。
- ②「放在室內時」
在濕度和溫度較低的場所，可保存2天。
「放入雪櫃時」
放入兩層塑膠袋內，並封口，可保存1個月。

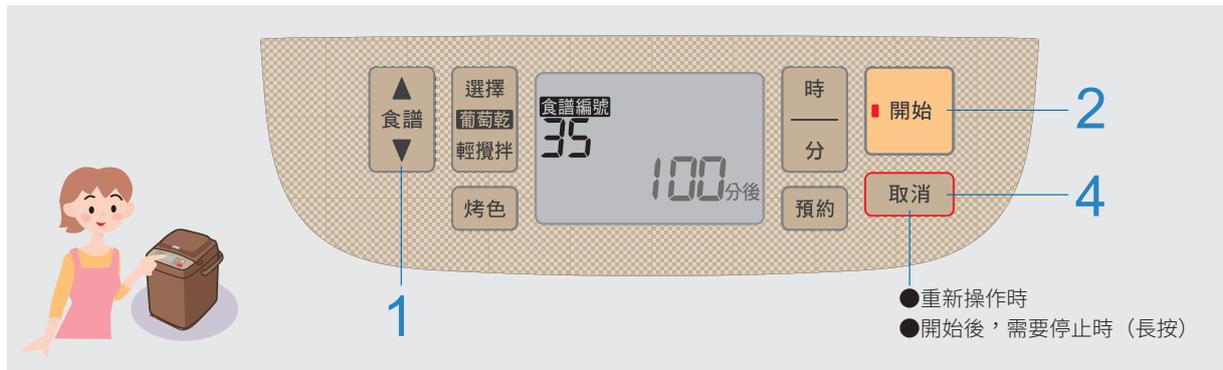
其他

製作麻糬

從麵包容器中直接
取出放置在保鮮紙
上包起來保存，做
成日式麻糬更簡單。



製作肉鬆



準備

- ①將肉鬆用葉片安裝到麵包容器內。
- ②把準備好已撕成細細的肉絲，放入麵包容器內。
- ③把調味料「A」加熱直至裡面的砂糖融化，然後將其加入麵包容器內。



材料

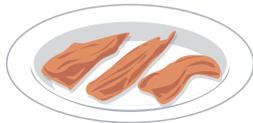
肉鬆

事先準備煮好的豬肉（腿部）	160 g
老抽	3 g (1/2小匙)
生抽	6 g (1小匙)
A 蠔油	6 g (1小匙)
砂糖	20 g
食鹽	1.3 g (1/4小匙)

※可依據個人的喜好減少材料的分量。

■如果使用煲過湯的豬肉時

- ①待豬肉稍微放涼後，撕成小片（厚度約1 cm），然後將其排列在盤子上。



- ②蓋上保鮮膜，並在雪櫃中保存一晚使其乾燥。



1 選擇菜單「35」



2 設定烹飪時間，然後開始



※預設顯示100分鐘。

※烹調時間可在80 - 120分鐘內以5分鐘為單位進行設定。

3 基本攪拌

開始後約10分鐘後會發出嗶嗶聲提示，請打開上蓋，在5分鐘內使用橡皮刮刀刮除黏在麵包容器壁上的豬肉，再蓋上上蓋，按下開始。

※如沒有任何操作，5分鐘後程式將自動進行。

※若誤按了「取消」鍵，在10分鐘內按下「開始」，即可恢復。然而，按下任何其他鍵則會停止該程式。

※請務必使用高溫隔熱手套以防燙傷。

4 發出嗶嗶聲時，按下「取消」。

取出肉鬆

※加熱不足時，進行「追加加熱」。（請參閱P. TC83）



加熱不足時「追加加熱」

烹飪結束後，最多可進行2次追加加熱，每次可追加加熱5-30分鐘。
 ※「追加加熱」要在烹飪結束後的5分鐘內進行。
 庫內溫度一旦變低就無法追加加熱。

① 烹飪結束後的5分鐘內再次選擇菜單「35」



② 設定加熱時間



(快進時長按)

●可在5 - 30分鐘內以1分鐘為單位進行設定。

③ 開始



■取消追加加熱時，▶長按「取消」鍵

■如下「追加加熱」。

※在步驟4 (P. TC82) 沒有按下「取消」鍵時

- ① 按下 ，設定加熱時間
- ② 按下 ，開始

■結果可能因所使用的肉類而不同。

所需時間：1小時20分 - 2小時

咖喱風味肉鬆

事先準備煮好的豬肉(腿部)	160 g
老抽	3 g (½小匙)
生抽	6 g (1小匙)
A 蠔油	6 g (1小匙)
砂糖	20 g
食鹽	1.3 g (¼小匙)
咖喱粉	1 g (½小匙)

■裝飾配料示例

撒上一些海苔在肉鬆上面。



其他

製作肉鬆

清潔保養

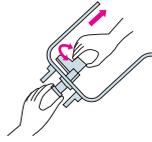
麵包容器・葉片

刮除殘留的麵糰後，用水沖洗



①在麵包容器內加入少量熱水，放置一會。

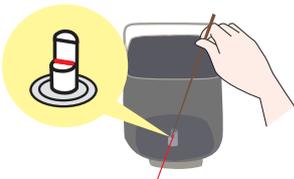
●葉片難以拆下時，左右轉動一下再拔出來。



②用柔軟的海綿清洗麵包容器和葉片。



③刮除仍殘留在葉片上的麵糰。建議使用竹籤。



●麵糰若黏附在安裝軸上，易造成葉片脫落，或殘留於麵包中。

●若很髒時，請用廚房專用洗滌劑（中性）清洗。

上蓋

用擰乾的濕抹布擦拭

●用濕抹布將黏在酵母容器的即溶酵母擦掉，然後再確認投放即溶酵母的孔已關閉。



為了保護不黏塗層

麵包容器和葉片塗有不黏塗層來避免產生污漬和使其在取出麵包時更容易。為了避免損傷塗層，請遵守以下指示：

- 從麵包容器內取出麵包時，請勿使用堅硬的餐具比如小刀或叉子。
- 在切麵包前，確保葉片沒有嵌在麵包內。如果嵌在裡面，等待麵包放涼後再取出。確保不使用堅硬或鋒利的餐具比如小刀或叉子。因葉片可能還很熱，請小心不要被燙傷。
- 清洗麵包容器和葉片時，請使用柔軟的海綿，請勿使用任何摩擦來清潔的東西如去污粉、百潔布。
- 麵包容器的不黏塗層可能會被堅硬的，粗糙的或大個的材料損傷，例如含有整顆穀物或穀物顆粒的麵粉，砂糖或添加的堅果或種子。如果使用大塊的材料，將其碎成小塊。請確保遵照食譜所寫的份量。
- 確保依菜單使用合適的葉片，尤其是麻糬和肉鬆菜單。

蓋容器蓋

取下，用水沖洗。

【拆卸方法】



●將其向上拉起，然後向右邊滑動。

酵母容器

用擰乾的濕抹布擦乾淨後，自然晾乾。

●請勿使用乾布擦拭酵母容器。否則即溶酵母會因靜電無法掉落。



天然酵母培養容器

用廚房專用洗滌劑（中性）充分清洗，晾乾。



●如果有變質的酵母殘留，由於細菌的繁殖會影響到下一次的發酵。

■如果發生變質

- ①使用稀釋的氯漂白劑。
- ②充分清洗並晾乾。

葡萄乾·堅果容器

拆下後，用廚房的專用洗滌劑（中性）清洗



●向上拉。



- 用手指壓，打開開閉板。
- 不要留下油脂。



本體

用擰乾的濕抹布擦拭

●清除掉在庫內散落的即溶酵母以及配料等。



清潔保養

使用後

常見問題

可以用專用的麵粉製作嗎？

基本麵包

可以製作，但是需要調整水量。因為可能發生麵包過度膨脹，或麵包上方出現凹陷的情況。請減少5 - 10%的水量。

法式麵包

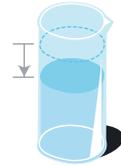
可以製作，但是麵包的品質與膨脹程度因專用麵粉的種類而異。

烏冬麵糰（多用途麵粉）

麵糰太硬的話可加入10 g (mL) 的水，如麵糰太軟的話可減少10 g (mL) 的水。

可以用其他材料代替牛油和奶粉嗎？

可以。
請使用等量的人造牛油、起酥油等固體油脂來代替牛油。
(因油脂種類不同，烤色有濃淡差別)
奶粉6 g (大1)，相當於70 g (約70 mL) 的牛奶。
●使用牛奶時，請減少相當於牛奶分量的水份。



可以按照市面銷售的烹飪書中分量製作嗎？

本說明書中的分量是針對本型號制麵包機的情況制訂的，若按其他分量進行烘烤的話，可能會烘烤不佳。



可以製作半斤的麵包嗎？

只能做「半份麵包」(P. TC39)。
其他食譜功能雖然材料可以取一半，但是「揉麵」和「排氣」的力度都很難把握，無法與麵包機的烘焙相配合，所以無法製作。

可以用自己做的天然酵母嗎？

因為發酵能力不穩定，不容易發酵成功。
●建議使用發酵力比較穩定的「星野天然酵母」。

天然麵包酵母及天然酵母（生種）如何保存？

天然酵母（元種）(P. TC13)

不耐高溫，故密封後放入雪櫃內保存。

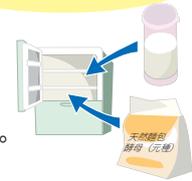
●請在保存期間（未開封狀態下，依保存方法進行保存的有效期限）使用。

天然酵母（生種）(P. TC55)

放入天然酵母（生種）的容器上蓋上上蓋，放進雪櫃內冷藏保存。

●請在一週內用完。

禁止在冷凍，常溫下保存
(發酵能力喪失)



如何保存即溶酵母？

請放入雪櫃保存。（開封後必須密封，並盡快用完）

●請在保質期間（未開封狀態下，依保存方式進行保存的有效期限）使用。

●請勿放入急凍庫內冷凍保存。

（即溶酵母會吸濕結塊，無法從酵母容器中脫落）

可用什麼樣的米飯製作米飯麵包以及法式米飯麵包？

冷米飯溫度標準在30 °C以下。

放入雪櫃冷藏的米飯也可使用，但是變硬後難以軟化時，要先加入水軟化後再放入，這樣比較容易攪拌。（P. TC91）

冷凍後的米飯，請在解凍後恢復至常溫後再使用。

保溫在12小時以內的米飯，請在冷卻後再使用。

冷凍過的菠蘿麵包的曲奇麵糰可以用嗎？

可以使用。
事先自然解凍，注意放在麵包麵糰上時不能太硬。

撒手粉時使用什麼麵粉比較好？

麵包成形時，建議使用高筋麵粉。
製作麻糬時，建議使用生粉。(還可以使用鷹粟粉及高筋麵粉等。)

在水裡泡了一晚的糯米還能用嗎？

雖然可以使用，但做出來的麻糬會太軟，因此一般不建議使用。
請減少糯米吸收的那部份水量 (12個：80 g (mL)，18個：140 g (mL))。

基本麵包可以烘烤成方形嗎？

用麵包機烘烤出來的麵包，在烘烤時麵糰會向上膨脹擴張，形成山形狀的麵包。



如何切好麵包？

烘烤結束後馬上切會比較困難，建議待30分鐘後再切。
●把麵包放倒後，前後移動用麵包刀切開麵包。



麵包是否不好取出？

取出麵包容器後，冷卻2分鐘仍難以取出時，請再將麵包容器放入本體內，放置5 - 10分鐘後再取出。
●如果超出時間，麵包會收縮下塌。
●請勿使用刀叉、筷子等取出麵包。
(會損傷氟素塗層)

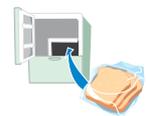
麵包葉片上是否殘留了麵糰？

當麵糰的粘度較低的情況下，會發生麵糰殘留在麵包葉片上的情況。
若介意的話，請在將麵包葉片安裝在本體之前，可以塗一些食譜內較油的材料或者灑上一些麵粉。

麵包與麵糰可以冷凍保存嗎？

烤麵包

切成薄片，每片用保鮮紙包起來冷凍。
盡可能將剛烤好的麵包冷凍起來，味道會更好。
●保持麵包美味的冷凍期間大約為1個月。



牛油卷麵糰

將成形、發酵好的麵包擺放在托盤上，覆上保鮮紙放於急凍庫，凍好後放入塑膠袋中保存。
烘烤時，在30 - 35 °C下解凍後，塗上蛋液 (打勻的雞蛋) 烘烤。
●若時間不夠充裕的話，直接在未解凍的薄餅上塗上蛋液，烘烤時間延長約5分鐘。



薄餅麵糰

將擀好的麵糰用保鮮紙包起來冷凍。
烘烤時，直接拿出來放上配料烘烤。



使用天然酵母與即溶酵母做出來的麵包感覺有些不一樣？

使用天然酵母做出來的麵包具有以下特徵。
●高度稍矮，顏色略深。
●麵包皮有一種炒年糕和甜醬油的香味，味道略帶酸甜。
●麵糰的紋路稍稍粗一些。
●吃起來有嚼勁。
烘焙時還會散發出「類似乳酪的發酵氣味」。

在麵包或薄餅麵糰的製作過程中，即溶酵母沒有進行混合？

麵糰攪拌後，即溶酵母會在分割、成形及二次發酵中起到作用，所以沒有問題。

常見問題

烘烤完成後相關事項

麵包麵糰食譜做出的麵包麵糰很軟？

將水的用量減少5 - 10 g (mL)。
若撒上高筋麵粉的話，會比較容易處理。

在取麵包時，葉片一起取下來了嗎？

麵包烤製成型時，麵包葉片有可能與麵包一起被取出。若是直接切麵包時，會損傷葉片，因此一定要將葉片取出。

在麵包或薄餅麵糰的製作過程中，不怎麼發酵

發酵的程度可能因比例不同而變慢。
若需要追加發酵，製作工序後將麵糰留在麵包機內約20 - 30分鐘。

失敗的麵糰還可以再用嗎？

(例) 仍為麵糰狀態，未被烘烤時

…等

可以用來做甜甜圈或薄餅等。
請確認是停止在以下的哪種狀態後，再按照下述的做法進行操作。

使用即溶酵母的食譜

●即溶酵母殘留在酵母容器內時

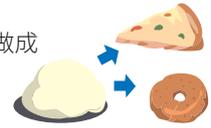
▶ 調到食譜「24」（薄餅麵糰）後重新開始製作麵糰，做成甜甜圈 (P. TC59) 或薄餅 (P. TC61)。

●酵母容器內沒有殘留即溶酵母時

▶ 取出麵糰，做成甜甜圈 (P. TC59) 或薄餅 (P. TC61)。

使用天然酵母的食譜

▶ 取出麵糰後做成甜甜圈 (P. TC59)。



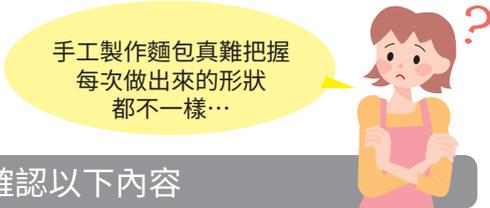
口感與市場出售的意粉不同？

與乾意粉的製作方法不同，因此在外形、麵糰的柔軟度、彈性上都有所差異。

怎麼也切不好麵條？

請正確稱量，並在麵糰上撒上足夠的手粉。

麵包形狀異常！



出現以下情況時

膨脹不足



高度標準
(基本麵包、快速麵包、法式牛油麵包、全麥麵包)



(法式軟包、湯種法式軟包、雪芳法式軟包、軟式麵包、米粉麵包、雲石麵包)



(米飯麵包、北海道麵包)



(天然酵母麵包)



(法式米飯麵包)



(法式麵包、60分鐘麵包、紅豆麵包、菠蘿麵包、半份麵包)



過度膨脹



高度標準



麵包 (膨脹程度)

請確認以下內容

- 受溫度、濕度、材料、預約時間等條件的影響，麵包的形狀和蓬鬆度都會發生變化。
- 是否放入太多葡萄乾之類的配料？
- 室溫是否太高了呢？（室溫過高，則形狀會變差）
- ▶請將麵粉等材料放入雪櫃內冷藏。

麵粉	<ul style="list-style-type: none"> ●是否用秤稱重了？ ●是否使用了蛋白質含量超過12 - 15%之間的麵粉？ ●是否使用了高筋麵粉？ ●是否使用了過期的麵粉？ <法式麵包、法式牛油麵包...> ●是否弄錯了高筋麵粉和低筋麵粉的比例？
水	<ul style="list-style-type: none"> ●是否太少？ <湯種法式軟包、快速麵包、法式米飯麵包、法式麵包、全麥麵包、菠蘿麵包、法式牛油麵包、紅豆麵包...> ●使用的是否都是約5°C的冷水？ <室溫超過25°C時...> ●是否使用約5°C的冷水？
砂糖	<ul style="list-style-type: none"> ●是否太少？
即溶酵母	<ul style="list-style-type: none"> <天然酵母麵包以外...> ●使用的是不需提前發酵的即溶酵母嗎？ ●是否放入酵母容器內？ ●是否太少？ ●是否在雪櫃內保存？(P. TC9) ●是否使用了過期的即溶酵母呢？
天然酵母	<ul style="list-style-type: none"> <天然酵母麵包> ●是否使用「星野天然酵母」來製作？ ●天然酵母(生種)是混合後再稱重的嗎？ ●放入麵包容器內了嗎？ ●是否太少？

麵粉	<ul style="list-style-type: none"> ●是否太多？ ●是否使用了專用麵粉？(P. TC86)
水	<ul style="list-style-type: none"> ●是否太多？
即溶酵母 天然酵母(生種)	<ul style="list-style-type: none"> ●是否太多？ ▶按照指定分量操作卻出現過度膨脹時，請嘗試將即溶酵母、天然酵母(生種)或砂糖減少$\frac{1}{4}$ - $\frac{1}{2}$的量。 ●在海拔超過1000 m的地區，有時會出現過度膨脹的現象。 ●麵包過度膨脹而接觸到上蓋內側，可能會導致塗層剝落。誤食剝落的塗層，並不會對人體造成影響。

常見問題 / 麵包形狀異常！

使用後

麵包形狀異常！

麵包 (形狀)

出現以下情況時

完全不膨脹

(整體偏白，麵糰狀)



每次做出的形狀和蓬鬆程度都不同

底部發粘，側面收縮下塌



上部凹陷 (外皮烤焦)

上部平坦，呈四角形凹陷



底部凹陷大坑，直立不起



周圍有多餘的麵粉

不能烘烤出自己希望的顏色，上部有部分烤焦

麵包外皮太硬

即使選擇「輕攪拌」，朱古力還是融化了

麵包 (其他)

請確認以下內容

即溶酵母 天然酵母 (生種)

- 是否忘記放入即溶酵母或天然酵母 (生種) 了呢？
- 是否使用了保存不好、或過期的即溶酵母？
- 是否誤使用了泡打粉？

- 是否忘記安裝麵包葉片？
- 中途是否出現了停電情況？

- 手工製作的麵包因以下條件，每次做出的形狀和膨脹程度都會發生改變。

室 溫

- 夏季等室溫高時
- 運轉時室溫發生變化 (如中途關閉空調等)

材料的種類、品質

- 使用了蛋白質含量較少的麵粉烘烤時
- 使用了保存不善、過期的即溶酵母時

- 是否將烘烤好的麵包迅速從麵包容器內取出，放在網架上散熱呢？
- 室溫高時，將水量減少10 g (mL) 會改善效果。

- 麵粉是否太少呢？
- 水是否太多呢？

<全麥麵包...>

- 當全麥麵粉的比例過多或麵粉的種類不同時易發生這種情況。

- 留下了麵包用葉片的形狀。
- 取出麵包時，是否碰到了麵包容器的底部？ (有時因葉片轉動會弄壞麵包。)

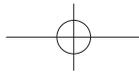


- 麵粉是否太多呢？
- 水是否太少呢？

- 改變烤色 (P. TC21)，或者調整砂糖的用量。
減少砂糖的用量，則烤色會變淡，增加則烤色會變深。
- 若麵包膨脹過高或麵包上部不平整，請減少即溶酵母和水的量。
- 若麵包上部超出麵包容器太多，有可能造成剝離等現象。

- 若等待麵包冷卻後，將其放入保鮮袋，麵包皮將會變軟。

- 麵包麵糰的發酵溫度比朱古力的融化溫度高，因此可能會融化。在放入之前請事先將朱古力冷凍。
朱古力如果太大，則會妨礙葉片轉動。請使用巧克力片或切碎的小於5 mm的巧克力。



出現以下情況時

請確認以下內容

麵包 (其他)

配料偏向一邊

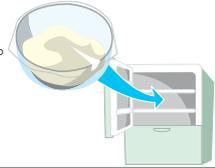
●由於配料的種類及麵糰的硬度等，可能出現偏向一邊的情況。

成形、發酵後的麵糰有黏性

●發酵時間太長，會使麵糰鬆弛，就會變得有黏性。
不同種類的麵包的發酵時間不同，一般來說，若膨脹的麵糰用手指輕輕按一下能慢慢回彈，則發酵完成。

做不好牛角麵包

●牛油如果融化，就難以包覆在麵糰中，將不能形成層次感。
將麵糰放入雪櫃充分冷卻後再包入牛油。
※特別是在室溫高時，牛油容易融化，需要延長冷卻時間。



湯種法式軟包

烘烤後的麵包品質不佳

●使用預約功能時，做出的麵包可能品質較差。
●湯種是否加熱過頭了？
●湯種是否變成了麵疙瘩？

60分鐘麵包

沒有膨脹



●是否使用了溫水 (35 °C - 40 °C) ?
●在開始的準備階段是否將即溶酵母溶解了？

米麵包 / 法式飯麵包

發現有米粒殘留

●在另一個容器內放入米飯和水，將米飯充分軟化後再放入麵包容器內。

北海道麵包

發現外皮烤色太黑

●可將麵包麵糰中砂糖的量減少 1/2。

菠蘿麵包

菠蘿麵包的曲奇麵糰裂開

●是否充分攪拌了曲奇麵糰？
●是否將曲奇麵糰揉到光滑狀態？
●是否將曲奇麵糰強行壓在麵包麵糰上呢？
※只需將曲奇麵糰放在麵包麵糰上。（輕輕按壓使之貼緊後則形狀會保持得更好。）
●格子圖案是否刻太深了？

菠蘿麵包的曲奇麵糰軟綿綿的

●原因在於牛油在軟化時出現了融化，使麵糰液體含量過多。
※若牛油融化的話，即使將曲奇冷藏後，還是會鬆軟易碎。

菠蘿麵包的曲奇麵糰偏向一邊

●是否將麵包麵糰重新放到中央位置了呢？

曲奇麵糰不在上面

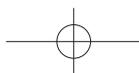
●曲奇麵糰是否冷卻過度變硬？
※根據「加工程序剩餘10分鐘時」的顯示，將曲奇麵糰從雪櫃中取出，用擀麵棒擀薄。曲奇麵糰達到柔軟且可以完全彎曲的程度時較好。

曲奇麵糰從麵包容器中溢出來

●放曲奇麵糰時，是否輕輕按過周圍？
※按壓麵糰太過用力，烘焙時曲奇麵糰可能會裂開。

麵包形狀異常！

使用後



麵包形狀異常！

	出現以下情況時	請確認以下內容
紅豆麵包	中間有空洞	<ul style="list-style-type: none"> ●麵包麵糰膨脹起來了，但是紅豆餡沒有像麵包麵糰那樣膨脹起來。空洞是由於紅豆餡散出的水蒸氣壓而造成的。出現空洞並無太大的問題。
	底部積油，出現牛油斑。	<ul style="list-style-type: none"> ●是否使用後放牛油，並切成1 cm的小塊？ ●後放牛油是否在蜂鳴器響起的10分鐘之內放入？ ●是否已將後放牛油掰開分散放入容器？ ●室溫超過25 °C時，是否放入事先冷凍過的後放牛油？
米粉麵包	米粉麵包的形狀不好看	<ul style="list-style-type: none"> ●室溫是否過高？ (室溫過高的情況下，做出的麵包品質較差。) ●是否在室溫超過 25 °C時預約時間呢？ ※ 當室溫很高時，麵包會因處於定時功能下的材料溫度的上升而變形。
8分鐘快速麵糰	周圍有麵粉殘留	<ul style="list-style-type: none"> ●是否麵粉過多？ ●是否水量過少？
英式鬆餅	膨脹不足 	<ul style="list-style-type: none"> ●是否加入了泡打粉？ (即使放入即溶酵母也無法使其能夠膨脹。) ●材料的分量是否正確？
	出現牛油斑 (色斑、空洞等)	<ul style="list-style-type: none"> ●是否將牛油切成1 cm的小塊呢？ ●室溫低於15 °C時，是否將牛油切成5 mm的小塊呢？
	周圍殘留有麵粉	<ul style="list-style-type: none"> ●是否刮除了麵粉？ ●是否進行了成形步驟呢？
烏冬、意粉麵糰	麵糰中有麵疙瘩	<ul style="list-style-type: none"> ●是否錯將麵包用葉片當成麵條·麻糰用葉片安裝上去？ ●麵粉是否太少呢？ ●是否充分攪拌麵粉後才放入麵包容器內？ ●水是否太多呢？ ●做烏冬時，是否使用了溫水？
	麵糰黏在手上，無法成形	<ul style="list-style-type: none"> ●麵粉是否太少呢？ ●撒手粉了嗎？ ●水是否太多呢？
	麵條粘在一起	<ul style="list-style-type: none"> ●切成麵條狀後放置的時間是否太長？ ●是否撒了足夠多的手粉？
蛋糕	膨脹不足	<ul style="list-style-type: none"> ●材料的分量是否正確？ ●是否加入了泡打粉？ ●是否將低筋麵粉與泡打粉篩過後再放入？
	上部殘留了牛油	<ul style="list-style-type: none"> ●是否將牛油切成1 cm的小塊呢？ ●是否使用室溫的黃油？ ●是否按順序放入材料？

	出現以下情況時	請確認以下內容
蛋糕	周圍帶有麵粉	<ul style="list-style-type: none"> ●是否刮除麵粉了？ ●材料的投入次序是否正確？
	製作出的蛋糕與預想的不一樣	<ul style="list-style-type: none"> ●做出來的蛋糕類似於牛油蛋糕，但達不到市場出售的海綿蛋糕的烘焙程度。若將低筋麵粉減至160g，蛋糕會變得鬆軟些。
蔬菜蛋糕	成品較粘稠	<ul style="list-style-type: none"> ●是否豆漿用量過多？
朱古力	淡忌廉和朱古力無法融合	<ul style="list-style-type: none"> ●乳脂肪含量高（41%以上）的淡忌廉與可可含量多的朱古力一起使用，可能無法融合。增加10g（約小2）的牛奶，有助於二者融合。
	太軟	<ul style="list-style-type: none"> ●使用牛奶成分多的朱古力則會變軟。減少10-20g（約10-20mL）的淡忌廉。
	麵包容器內周圍沾有朱古力	<ul style="list-style-type: none"> ●在5分鐘內使用橡皮刮刀刮除黏在麵包容器上的巧克力，然後再追加攪拌2-3分鐘。
果醬	果醬太稀或不黏稠	<p>由於砂糖量不夠，而且沒有使用添加物，因此製成的果醬較稀。</p> <ul style="list-style-type: none"> ●使用了果膠含量較低的水果，例如未成熟的水果或不新鮮的水果。 ●是否放入太多水果？ ●是否減少砂糖與檸檬汁的量？（果醬必須要有適當比例的糖，酸和果膠。）
糖漬水果	沒煮好	<ul style="list-style-type: none"> ●水果是否過於成熟？ ●因水果種類不同，有些品種容易煮爛。
	有些部分糖漿的滲透性不好	<ul style="list-style-type: none"> ●是否被烹飪紙蓋住了？ ●從糖漿中取出後，將滲透性不好的部分朝下放置，使之浸在糖漿中，再冷卻。 ●建議食用前放置半天至一天時間。
紅豆餡	做不成紅豆餡	<ul style="list-style-type: none"> ●紅豆是否煮軟？ ●紅豆的量是否太多了？
麻糬	做好的麻糬上沾有米粒	<ul style="list-style-type: none"> ●糯米是否太多呢？ ●水是否太少呢？ ●瀝乾糯米水分時，糯米是否過分乾燥？（比如直接正對冷氣風口等） ●是否夾雜了粳米？ ●是否使用了舊米？
肉鬆	肉鬆取出時很黏	<ul style="list-style-type: none"> ●肉可能太肥了。使用前先去除肥肉。
	肉粘在麵包容器壁上	<ul style="list-style-type: none"> ●開始加熱10分鐘後嗶聲響起時，是否有刮除（黏在麵包容器壁上的）肉？當嗶聲響起時，使用橡膠刮刀刮除黏在麵包容器上的肉。
	還有一些肉塊殘留	<ul style="list-style-type: none"> ●肉撕得太粗了。當準備放入麵包容器的肉時，將其沿著肉纖維撕成細細的肉絲（大約小於5mm）。

麵包形狀異常！

使用後

「操作錯誤！」的補救措施

忘記放入材料就按了開始！
60分鐘麵包，8分鐘快速麵糰無法補充放入材料。

天然酵母(生種)以外的材料可在下列時間內放入。
但是，由於最初在「揉麵」時，材料沒有充分攪拌，可能無法成功做出麵包。

忘放的材料	放入的時間
牛油 砂糖 奶粉 食鹽	<p>●使用即溶酵母的麵包食譜</p> <p>即溶酵母被投入之前，材料還可放入麵包容器內。</p> <ul style="list-style-type: none"> 薄餅麵糰..... 1分鐘以內 法式牛油麵包..... 5分鐘以內 半份麵包、麵包麵糰..... 10分鐘以內 米粉麵包..... 35分鐘以內 其他食譜..... 20分鐘以內 <p>※盡可能以小的幅度打開上蓋，避免即溶酵母灑落。</p> <p>●使用天然酵母的食譜</p> <p>在10分鐘以內放入麵包容器以保證在最初的揉麵中被攪拌。</p>
即溶酵母	<p>投入即溶酵母前，將即溶酵母放入酵母容器內。</p> <ul style="list-style-type: none"> 薄餅麵糰..... 1分鐘以內 法式牛油麵包..... 5分鐘以內 半份麵包、麵包麵糰..... 10分鐘以內 米粉麵包..... 35分鐘以內 其他食譜..... 20分鐘以內

選錯了食譜、葡萄乾、烤色等功能就按了開始！

若是剛剛開始，可以重新操作。請長按「取消」鍵中止操作，選擇正確的食譜※・葡萄乾功能及烤色後重新開始。
※「米粉麵包」若選錯了食譜，即使重新選擇正確的食譜也無法製作成功。
(因為最初的製作工序不同。)

安裝了錯誤的葉片並啟動！

請長按「取消」鍵停止操作，重新安裝正確的葉片後再開始。
(不更換正確的葉片，則可能會停止轉動。)

拔掉了電源插頭！

即使拔掉電源插頭，在10分鐘內插回去，仍可以恢復。
※請勿按下「開始」鍵。

中途錯按了「取消」鍵！

在10分鐘內按下「開始」即可恢復。
※只有一次有效。請不要按其他鍵。

■失敗的麵糰可以再做成薄餅或甜甜圈。(P. TC59, TC61)

故障診斷

請先確認以下事項
如果仍有異常，請立即聯絡經銷商

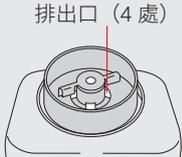
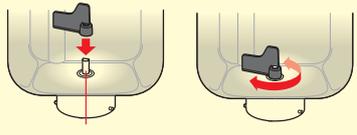
出現以下情況時	原因	解決方法
無法進行按鍵操作	●電源插頭是否鬆脫？	插上電源插頭。
按了開始鍵也不運轉（不揉麵）	●米粉麵包的流程是從「醒麵」開始的，一開始不運轉。	
即溶酵母沒有落下	●即溶酵母自動放入的時間因食譜和室溫等條件不同而有差異。	
	●酵母容器潮濕或帶有靜電。	用擰乾的濕抹布擦拭，自然風乾。
葡萄乾以及乾燥水果無法投入	●即溶酵母是否受潮？	使用新的即溶酵母。
	●是否將配料像山形一樣堆放？	請將配料平鋪。
中途運轉停止 (顯示當前的時間)	●運轉中，若出現10分鐘以上的停電，則會停止運轉。	若是在麵糰狀態下停止，可以再利用。(P. TC88)
無法調整到想要預約的時間	●是否調整的時間是無法預約的時間呢？ 食譜不同，烘烤結束所需的時間也不同。 【可設置的時間例】 食譜：基本麵包 當前時間：晚上8點30分 (液晶時刻顯示「20:30」) 可設置時間：凌晨0點40分 - 上午9點30分 (「0:40」 - 「9:30」) ※只能在上述時間段設置。	在下列範圍內調整時間。 現在時間的 ●基本麵包：4小時10分鐘 - 13小時後 ●法式軟包：5小時 - 13小時後 ●湯種法式軟包：5小時10分鐘 - 13小時後 ●雪芳法式軟包：5小時10分鐘 - 13小時後 ●軟式麵包：4小時30分鐘 - 13小時後 ●米飯麵包：4小時10分鐘 - 13小時後 ●法式米飯麵包：4小時50分鐘 - 13小時後 ●法式麵包：5小時10分鐘 - 13小時後 ●全麥麵包：5小時10分鐘 - 13小時後 ●半份麵包：3小時40分鐘 - 13小時後 ●米粉麵包：2小時40分鐘 - 13小時後 ●天然酵母麵包：7小時10分鐘 - 10小時後
預約後馬上就開始揉麵了	●使用即溶酵母食譜的基本麵包、法式軟包、湯種法式軟包、雪芳法式軟包、米飯麵包、法式米飯麵包、法式麵包、全麥麵包、半份麵包，只有最開始的「揉麵」程式是在預約後馬上進行。(P. TC10)	
正在使用或預約時，發出聲音	發出以下聲音並不是異常現象。 ●在做麻糬，或在麵糰「揉麵」或「排氣」時 ・「吱吱」「咻咻咻」…………… 麵糰攪拌的聲音 ・「嗡嗡」…………… 馬達運轉的聲音 ・「咯咯咯」…………… 做麻糬的聲音 ●即溶酵母或葡萄乾容器的材料放入麵包容器時 ・「噶噶噶」…………… 開閉閥、開閉板的聲音	
中途運轉停止 (葉片不轉了)	●材料過多，或葉片被堅硬材料卡住，造成馬達負擔過重，則保護裝置開始運作，中途就會停止轉動。 (即使操作完成，也是粉狀，未烘烤好) ※請聯繫經銷商進行維修。	

「操作錯誤！」的補救措施 / 故障診斷

使用後

故障診斷

請先確認以下事項
如果仍有異常，請立即聯絡經銷商

出現以下情況時	原因	解決方法
葉片咯噠咯噠響	●由於在葉片與主軸之間有縫隙。(前端活動3 cm左右)	
當插上電源插頭後，顯示現在時間為「0:00」	●鋰電池達到壽命期限。 ※在更換電池前，插上電源還是可以使用。 但要裝上電池座。 (否則可能有異物混入) ※使用預約功能時，就必須要調整為當前的時間。	拆下電池更換。(P. TC7)
仍然是粉狀，無法烘烤	●是否忘記安裝葉片了？ ●麵包容器內部葉片的安裝軸是否太緊無法轉動？	安裝好葉片。(P. TC16) 安裝了葉片，但葉片的安裝軸不轉動時，要更換主軸的軸承。 (請與經銷商聯繫)
麵包容器底部有麵糰漏出	●使用過程中，麵包容器的排出口會排出少量麵糰。 (為了不妨礙轉動，進入到轉動部位的麵糰會被排出，這並不是異常。但請確認葉片安裝軸是否處於轉動狀態。)  排出口 (4處) (麵包容器的底部)	 安裝軸
麵包容器的底部變黑	●麵包容器底部可能會因攪拌摩擦而變黑。 當變黑時，請用濕的廚房用紙擦拭。	

●開始使用時，會冒煙、散發出氣味，隨著繼續使用會逐漸消失。這並不影響使用。

出現下列情況時

電源中斷 顯示	●表示在使用中出現停電。 如果停電時間在10分鐘以內，則來電後會自動進行運轉。 (有時會做出不良麵包) ●即使在使用中拔掉電源，重新插電啟動後也會顯示。	
U50 顯示	●表示由於連續使用，機器內處於高溫狀態 (40 °C以上)。	打開上蓋，讓庫內充分冷卻。 (烘烤結束後冷卻1小時左右)
U53 顯示	●馬達超負荷。	正確稱量材料。 核桃等大顆粒的食材在碾碎後放入。 (按「取消」)
H01 - H54	●這是故障。 ※請聯絡Panasonic 客戶諮詢服務中心進行維修。	

規格

電源		220 V ~ 50 Hz	防止溫度過高裝置		溫度保險絲
功率	加熱器	360 W	尺寸(約)	長	30.4 cm
	電機	60 W		寬	24.1 cm
				高	34.7 cm
淨重(約)		5.8 kg	電源線長度		0.9 m
容量	麵包 / 麵包麵糰	(麵粉) 最大使用量：300 g			
	酵母	(即溶酵母) 最大使用量：4.2 g (天然酵母(生種)) 最大使用量：25 g			
	葡萄乾、堅果	(葡萄乾/堅果類) 最大使用量：100 g			

功能	食譜	容量	預約
麵包	基本	(麵粉) 最大：250 g	可預約至13小時
	法式軟包	(麵粉) 最大：250 g	可預約至13小時
	湯種法式軟包	(麵粉) 最大：250 g	可預約至13小時
	雪芳法式軟包	(麵粉) 最大：250 g	可預約至13小時
	軟式	(麵粉) 最大：250 g	可預約至13小時
	快速	(麵粉) 最大：280 g	—
	60分鐘	(麵粉) 最大：280 g	—
	米飯	(麵粉) 最大：230 g	可預約至13小時
	法式米飯	(麵粉) 最大：210 g	可預約至13小時
	法式	(麵粉) 最大：250 g	可預約至13小時
	全麥	(麵粉) 最大：250 g	可預約至13小時
	北海道	(麵粉) 最大：230 g	—
	法式牛油	(麵粉) 最大：200 g	—
	雲石	(麵粉) 最大：250 g	—
	菠蘿	(麵粉) 最大：200 g	—
	紅豆	(麵粉) 最大：180 g	—
	半份	(麵粉) 最大：180 g	可預約至13小時
米粉	(麵粉) 最大：250 g	可預約至13小時	
天然酵母	(麵粉) 最大：300 g	可預約至10小時	
麵糰	麵包麵糰	(麵粉) 最大：280 g	—
	天然酵母麵包麵糰	(麵粉) 最大：300 g	—
	生種天然酵母	天然酵母(元種)：50 g	—
	8分鐘快速麵糰	(麵粉) 最大：280 g	—
	薄餅麵糰	(麵粉) 最大：280 g	—
	餃子皮麵糰	(麵粉) 最大：280 g	—
	烏冬、意粉麵糰	(麵粉) 最大：300 g	—
其他	英式鬆餅	(麵粉) 最大：180 g	—
	蛋糕	(麵粉) 最大：180 g	—
	蔬菜蛋糕	(麵粉) 最大：130 g	—
	朱古力	朱古力160- 180 g	—
	果醬	水果400 g	—
	糖漬水果	水果150 - 300 g	—
	紅豆餡	紅豆150 g	—
	麻糬	糯米280 - 420 g	—
肉鬆	事先準備煮好的豬肉(腿部) 160 g	—	

故障診斷 / 出現下列情況時 / 規格

使用後

Memo

Memo

Panasonic 官方網站 Panasonic official website: <http://www.panasonic.hk>

● Menu number table

NO.	Menu	NO.	Menu	NO.	Menu
1	Bread	13	Brioche	25	Dumpling skin dough
2	Pain de mie	14	Marble bread	26	Udon / Pasta dough
3	Yudane pain de mie	15	Pineapple bread	27	Scone
4	Chiffon pain de mie	16	Red bean bread	28	Cake
5	Soft bread	17	Half bread	29	Vegatable cake
6	Rapid bread	18	Rice flour bread	30	Chocolate
7	60 minutes bread	19	Natural yeast bread	31	Jam
8	Rice bread	20	Bread dough	32	Compote
9	French rice bread	21	Natural yeast bread dough	33	Red bean
10	French bread	22	Natural yeast fermentation	34	Mochi
11	Whole wheat bread	23	8 minutes dough	35	Meat floss
12	Hokkaido bread	24	Pizza dough		

● 菜單編號表

菜單編號	菜單	菜單編號	菜單	菜單編號	菜單
1	基本麵包	13	法式牛油麵包	25	餃子皮麵糰
2	法式軟包	14	雲石麵包	26	烏冬、意粉麵糰
3	湯種法式軟包	15	菠蘿麵包	27	英式鬆餅
4	雪芳法式軟包	16	紅豆麵包	28	蛋糕
5	軟式麵包	17	半份麵包	29	蔬菜蛋糕
6	快速麵包	18	米粉麵包	30	朱古力
7	60分鐘麵包	19	天然酵母麵包	31	果醬
8	米飯麵包	20	麵包麵糰	32	糖漬水果
9	法式米飯麵包	21	天然酵母麵包麵糰	33	紅豆餡
10	法式麵包	22	生種天然酵母	34	麻糬
11	全麥麵包	23	8分鐘快速麵糰	35	肉鬆
12	北海道麵包	24	薄餅麵糰		



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