

Panasonic®

使用说明书

自动制面包机（家庭用）

Operating Instructions

Automatic Bread Maker (Household Use)



型号
Model No. **SD-P2000**

国家标准：National standard:
GB 4706.1-2005 GB 4706.1-2005
GB 4706.14-2008 GB 4706.14-2008
企业标准：Enterprise standards:
Q/XMJS 010-2015 Q/XMJS 010-2015

非常感谢您购买 Panasonic 的产品。

- 请仔细阅读本使用说明书，以确保正确安全使用本产品。
- 本产品只限于家庭使用。
- 使用前请务必仔细阅读“安全注意事项”（P. SC4 ~ SC5）。
- 保修证请与本使用说明书一起妥善保管。

Thank you for purchasing Panasonic product.

- Please read these instructions carefully to use the product correctly and safely.
- This product is intended for household use only.
- **Please carefully read the “Safety Precautions” (P. EN4 ~ EN5) of this Manual before use.**
- Please keep the Warranty Card and this Operating Instructions for future use.

保修证另附

The Warranty Card is attached.



简单方便地制作各种美味面包！

松软可口 面包 (干酵母)



表皮酥脆味道
可口的白面包
(P. SC16)



利用半量酵母保
持了小麦原有风
味的白面包 (酵
母半量) (P. SC21)



短时间完成！
快速白面包
(P. SC22)



富含干果的美味
葡萄干白面包
(P. SC23)



可保持辅料原形
的馅料白面包
(P. SC24)



表皮稍硬、麦香
四溢、营养丰富的全麦面包
(P. SC25)



较短时间可完
成的快速全麦
面包 (P. SC25)



果香与麦香的
完美结合！葡
萄干全麦面包
(P. SC26)



香味四溢、健康
美味的黑麦面包
(P. SC27)



表皮酥脆可口，
呈现面粉自身风
味的法国面包
(P. SC27)



采用特殊的欧式
面粉制作而成的
斯贝尔特全麦
面包 (P. SC28)



富含干果的美味
健康的斯贝尔特
葡萄干全麦面包
(P. SC29)



轻松制作蛋糕！
烘烤（蛋糕）
(P. SC30)

各种风味的 面包

用面包面团、
披萨面团制作



牛角面包
(P. SC45)



维也纳卷
(P. SC46)



意大利辣味香肠
餐包 (P. SC46)



披萨 (P. SC47)



佛卡夏
(P. SC47)

其他



饺子皮面团
(P. SC40)



果酱 (P. SC48)



蜜糖水果
(P. SC50)

想要了解更多菜单！

登陆松下网站哦。

<http://home.panasonic.cn>



目录

页码

确认

安全方面的注意事项.....SC4

使用方面的要求.....SC5

各部件的名称和配件.....SC6

基本材料与准备

制作面包的流程及要领.....SC8

菜单一览.....SC10

面包的基本材料.....SC12

相关材料的准备.....SC15

使用方法

面包

制作基本的白面包.....SC16

便利的功能.....SC18

●葡萄干及其他投料.....SC18

●烤色/重量.....SC19

●预约.....SC20

白面包（酵母半量）.....SC21

快速白面包.....SC22

葡萄干白面包.....SC23

馅料白面包.....SC24

全麦面包/快速全麦面包.....SC25

葡萄干全麦面包.....SC26

黑麦面包/法国面包.....SC27

斯贝尔特全麦面包.....SC28

斯贝尔特葡萄干全麦面包.....SC29

烘烤.....SC30

各种口味的面包.....SC32

使用方法

面团

制作白面包面团/
白面包面团（酵母半量）.....SC34

制作葡萄干白面包面团.....SC35

制作馅料白面包面团.....SC36

制作全麦面包面团/
葡萄干全麦面包面团.....SC37

制作黑麦面包面团.....SC38

制作法国面包面团.....SC39

制作饺子皮面团.....SC40

制作披萨面团.....SC41

制作斯贝尔特全麦面包面团.....SC42

制作斯贝尔特葡萄干
全麦面包面团.....SC43

甜品

制作果酱.....SC48

制作蜜糖水果.....SC50

小帮手

清洁保养.....SC52

常见问题.....SC54

面包形状异常！.....SC56

故障诊断.....SC59

出现下列情况时.....SC60

“操作错误！”的补救措施.....SC60

规格.....SC61

确认

基本材料与准备

面包

面团

甜品

小帮手

安全方面的注意事项

请务必遵守

为了避免危害使用者以及给他人造成财产损失，特此说明下列务必遵守的事项。

■采用了错误使用方法时产生的危害以及损失的程度，予以区分说明。

 警告 有可能导致死亡或重伤的事项。	 注意 有可能导致人身伤害或财产损失的事项。
 禁止事项。	 务必做到的事项。



警告




为了避免出现火灾、烫伤、触电等……




正确使用电源插头和电源线

-  ●请勿超额使用插座和配线用具，以及使用交流电 220 V 以外的电源。
(因多条配电线路超出额定功率时，会造成异常发热。)
- 不要损坏电源线和电源插头。
请勿损坏、加工、将其放在热的用具附近、强行弯曲、扭转、拉伸、施加重力、捆扎
(否则会因触电或短路引起火灾)
- 电源线损坏、插座松开时不要使用。
(否则会因触电或短路引起火灾)
- ➡如果电源线损坏，为了避免危险，必须由制造商、其维修部或类似部门的专业人员更换。
- 请勿用潮湿的手插拔电源插头。
(否则可能导致触电)
-  ●电源插头应插到底部为止。
(否则会造成触电、发热，引起火灾)
- 请定期清除电源插头上的灰尘。
(特别要注意的是，若插头的插片积存了灰尘，则会因湿气等原因造成绝缘不良，引起火灾)
- ➡拔出电源插头，用干布擦拭。

请不要用手触摸蒸汽口

-  ●请特别注意小孩。
(可能导致烫伤)
- 

发生异常、故障时立即停止使用，并拔出电源插头

-  (否则可能导致冒烟、起火、触电、烫伤)
- 异常和故障事例
 - 电源插头和电源线异常发热。
 - 电源线破损、无法接通电源。
 - 本体变形、异常发热。
 - 使用过程中有异常的转动声。
- ➡请立即送往 Panasonic 客户咨询服务中心检查、维修。



为了避免着火、烫伤、受伤等发生



此符号表示：产品表面高温，触碰时请小心谨慎。



注意

面包机工作期间，某些表面的温度很高！



确认

安全方面的注意事项 / 使用方面的要求

为了避免事故发生，请遵守以下事项



- 请放置于婴幼儿触摸不到的地方。
- 器具不打算由儿童或有体力、感官或精神缺陷的人或缺乏经验知识的人使用，除非有负责他们安全的人对他们进行与器具使用有关的监督和指导。应照看好儿童，确保他们不玩耍本器具。

(可能导致烫伤、触电、受伤)



- 不要将水溅到或将水淋到本体上。
(否则会因触电或短路造成着火)



- 绝对不要自行拆解、修理和改装。
(可能导致火灾、触电、受伤)
- ➡ 请至Panasonic客户咨询服务中心咨询维修事宜。



面包容器

厚手套



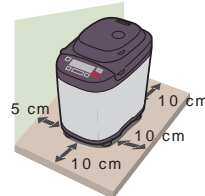
- 请不要触摸面包容器、本体、排气口、炉内、加热器、上盖内侧等高温部位。使用中表面会发热，待冷却后再进行使用后的清洁保养。
(否则可能造成烫伤)
- ➡ 取出面包容器时务必戴上隔热厚手套。
- ※ 不要使用湿的厚手套。
(容易导热，可能造成烫伤)

※本产品未随机附赠厚手套，请自行购入市售的厚手套。

请不要在下列场所使用！



- 地毯等不耐热的物体上面。(可能导致火灾)
- 不平稳处和铺有桌布的桌面。(可能掉落或引起火灾)
※ 请注意发热的面包容器的放置场所。
- 沾有面粉、油脂、灰尘等容易滑落的场所。
(会造成本体滑落)
➡ 清除掉面粉等，距离桌子边缘10 cm以上。
- 墙壁或家具附近。
➡ 必须远离5 cm以上。(否则会造成变形变色)



正确使用电源插头



- 拔电源插头时必须手持电源插头。(否则可能会因触电或短路引起着火)
- 不使用时请将电源插头拔离插座。(否则可能会因触电或漏电而引发火灾)

使用方面的要求

- 请不要把小毛巾等放在盖上。
(否则会造成故障或变形)

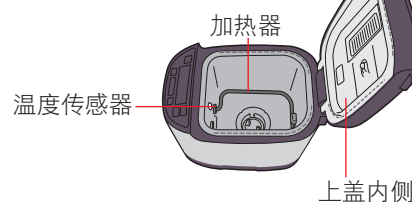


- 请不要放在潮湿处或火源附近。
(否则会造成故障或变形)

- 有食物过敏患者请咨询医生后再使用。

- 本面包机不能以外接定时器或独立的遥控控制系统操作。

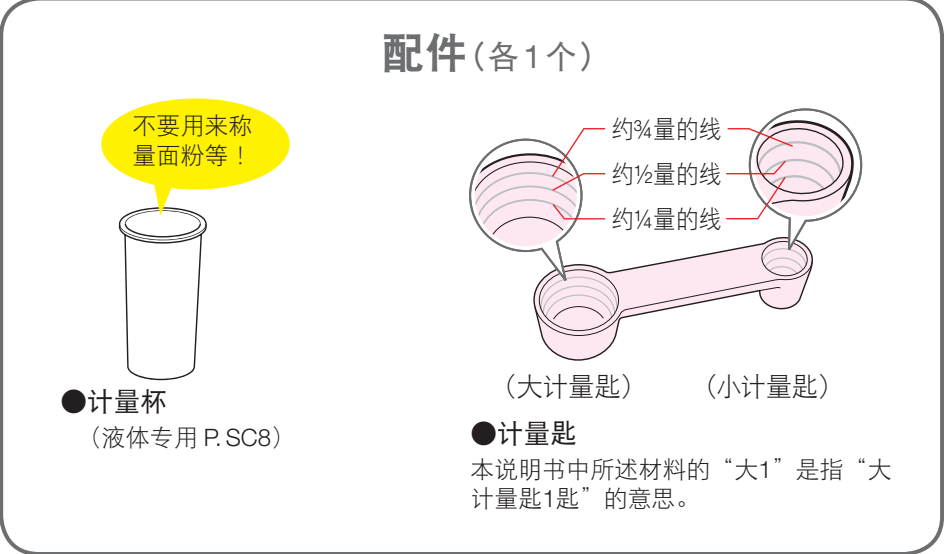
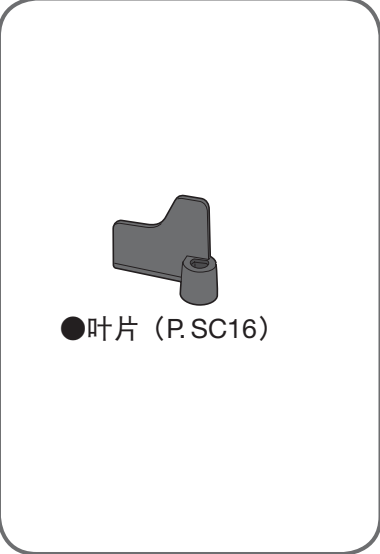
- 请不要对以下部位施加重力。
(否则会引发故障或变形)



SC5

各部件的名称和配件

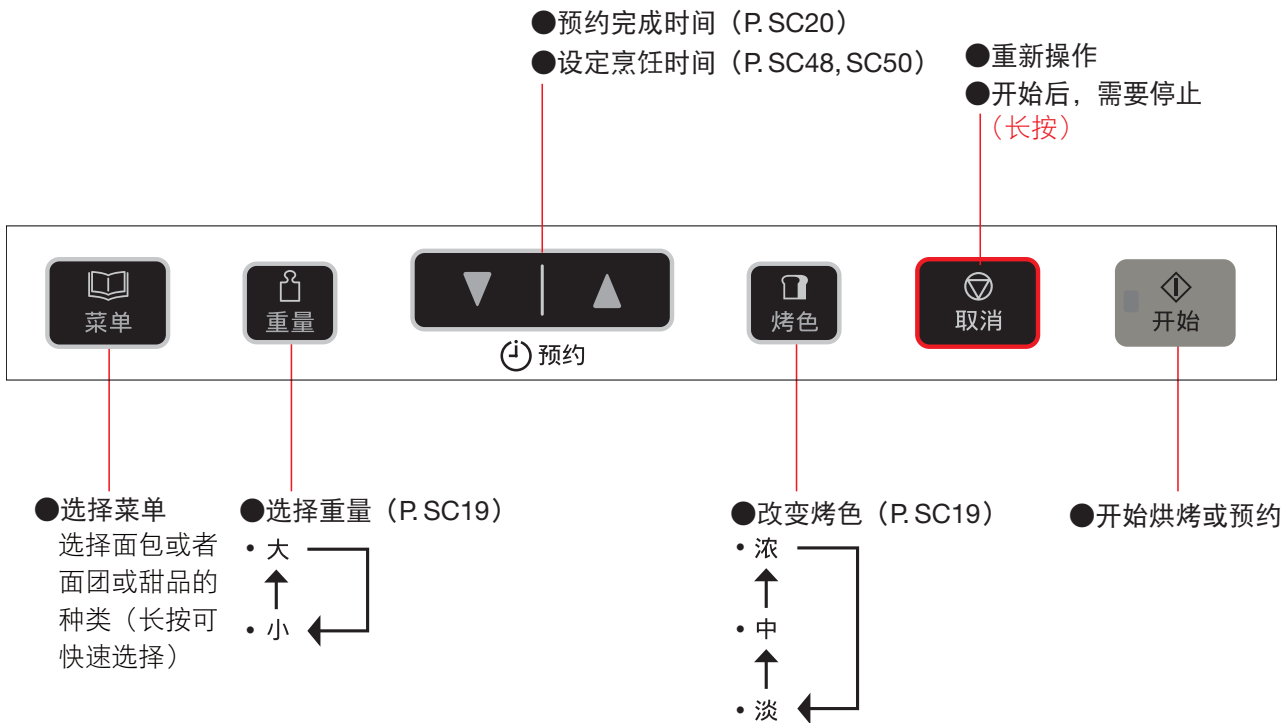
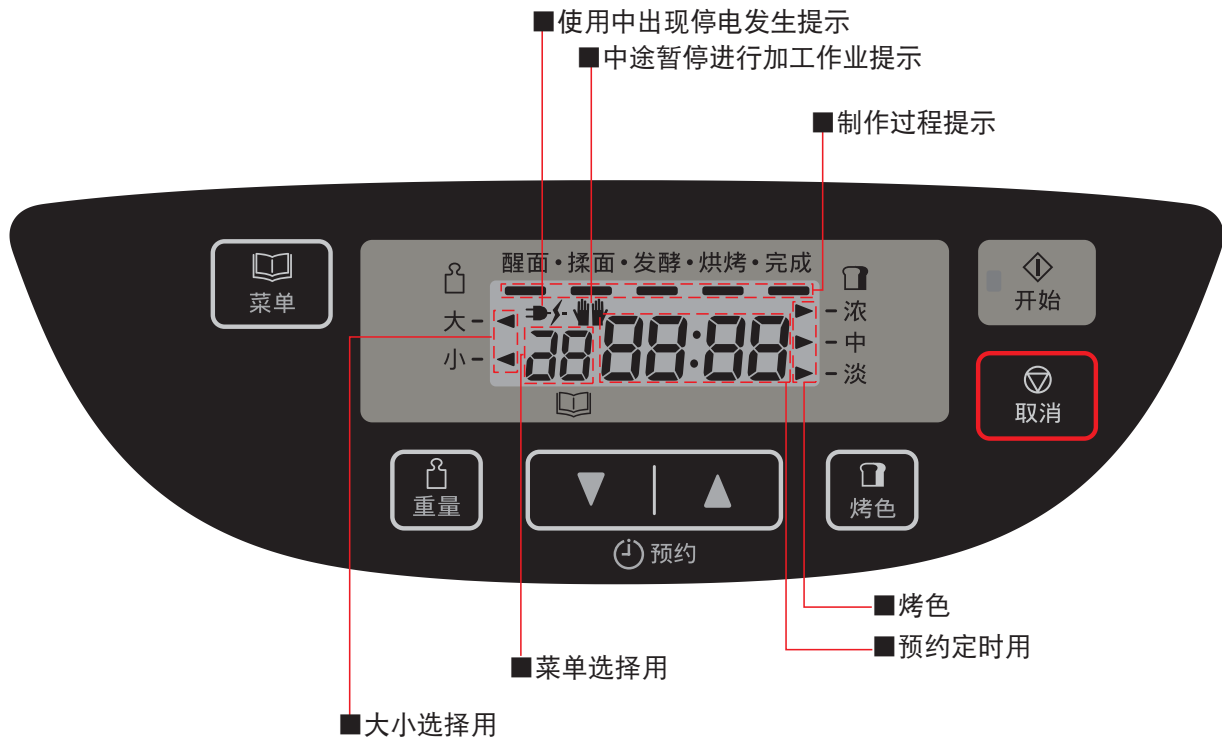
■初次使用时，请清洗面包容器、叶片、配件等。（P.SC52）



操作部 (拔掉电源插头时, 液晶显示会消失。)

确认

各部件的名称和配件



制作面包的流程及要领

准备

面团制作

SC17,SC34~43_页

制作面包

准备必要的道具

加入面粉和水等

放入干酵母

菜单设定

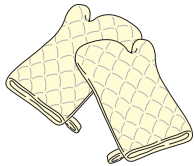
制作白面包时

自动加入干酵母

制作多种口味的面包时

请准备下列工具

●厚手套
(市售)



●电子秤(1 g 单位)
(市售)



顺利制作面包的要领!



水、面粉以“重量”称量是基本!

必须用秤以重量称量。附属的计量杯是液体称量专用，请勿用来称量面粉。请使用以1 g 为单位的秤正确称量。

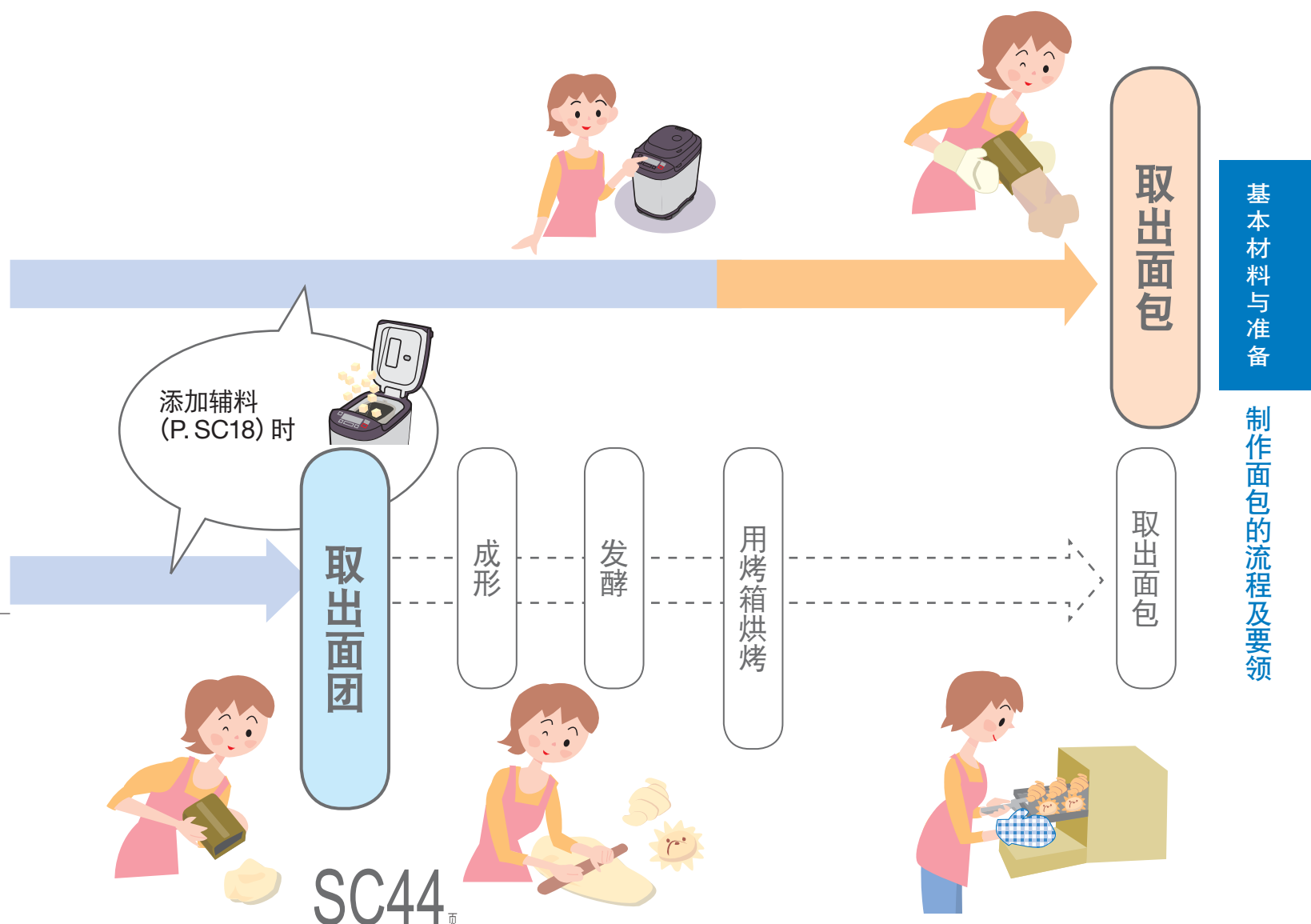


请用电子秤!

柠檬汁可以用吗?

添加少量柠檬汁时，柠檬汁所含的维生素C能提高面包的膨胀效果。每400 g高筋面粉里请添加5 mL。(请扣除5 mL的水)※要用新鲜的柠檬。市贩的柠檬汁所含维生素C有时太多有时太少，效果不好。

烘烤



夏天或室温高的时候，请事先冷却水

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

膨胀程度和形状每次都会变的自家制面包

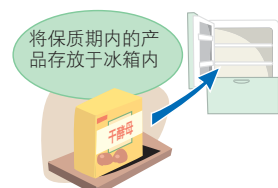
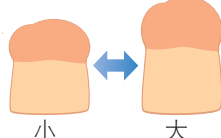
制作自家制面包容易受温度、湿度、材料及预约时间等因素的影响。即使一直都是以相同的做法去烘烤，条件稍微有点变化，膨胀程度和形状也会发生改变。（P. SC56, SC57）

材料的新鲜程度影响很大！材料保存是否有问题？

使面包发酵和膨胀的酵母（P. SC12）和鱼肉同样都是新鲜食品。干酵母必须放置冰箱内冷藏！开封后，干酵母要密封保存！



面包的大小标准



菜单一览

菜单 编号 (参照页)	菜单	可用功能 重量 烤色 预约	所需时间 (大约)	面包机制作过程
1 (P.SC16)	白面包	<div><div></div><div></div><div></div></div>	4小时	<div><div>醒面</div><div>揉面</div><div>发酵</div><div>揉面</div><div>发酵</div><div>烘烤</div></div>
2 (P.SC21)	白面包 (酵母半量)	<div><div></div><div></div><div></div></div>	4小时50分	<div><div>醒面</div><div>揉面</div><div>发酵</div><div>揉面</div><div>发酵</div><div>烘烤</div></div>
3 (P.SC22)	快速白面包	<div><div></div><div></div><div></div></div>	1小时55分	<div><div>揉面</div><div>发酵</div><div>烘烤</div></div>
4 (P.SC23)	葡萄干 白面包	<div><div></div><div></div><div></div></div>	4小时	<div><div>醒面</div><div>揉面</div><div>发酵</div><div>揉面</div><div>发酵</div><div>烘烤</div></div>
5 (P.SC24)	馅料白面包	<div><div></div><div></div><div></div></div>	4小时	<div><div>醒面</div><div>揉面</div><div>发酵</div><div>烘烤</div></div> <div>●手动投入材料在开始后58分钟(或78分钟)</div>
6 (P.SC25)	全麦面包	<div><div></div><div></div><div></div></div>	5小时	<div><div>醒面</div><div>揉面</div><div>发酵</div><div>揉面</div><div>发酵</div><div>烘烤</div></div>
7 (P.SC25)	快速全麦面包	<div><div></div><div></div><div></div></div>	3小时	<div><div>醒面</div><div>揉面</div><div>发酵</div><div>揉面</div><div>发酵</div><div>烘烤</div></div>
8 (P.SC26)	葡萄干全麦面包	<div><div></div><div></div><div></div></div>	5小时	<div><div>醒面</div><div>揉面</div><div>发酵</div><div>揉面</div><div>发酵</div><div>烘烤</div></div>
9 (P.SC27)	黑麦面包	<div><div></div><div></div><div></div></div>	4小时	<div><div>醒面</div><div>揉面</div><div>发酵</div><div>揉面</div><div>发酵</div><div>烘烤</div></div>
10 (P.SC27)	法国面包	<div><div></div><div></div><div></div></div>	6小时	<div><div>醒面</div><div>揉面</div><div>发酵</div><div>烘烤</div></div>
11 (P.SC28)	斯贝尔特全麦面包	<div><div></div><div></div><div></div></div>	4小时	<div><div>醒面</div><div>揉面</div><div>发酵</div><div>揉面</div><div>发酵</div><div>烘烤</div></div>
12 (P.SC29)	斯贝尔特葡萄干全麦面包	<div><div></div><div></div><div></div></div>	4小时	<div><div>醒面</div><div>揉面</div><div>发酵</div><div>揉面</div><div>发酵</div><div>烘烤</div></div>
13 (P.SC30)	烘烤	<div><div></div><div></div><div></div></div>	30分 ~ 1小时30分	<div><div>烘烤</div><div>追加烘烤</div></div> <div>●根据菜单手动设定时间</div>
14 (P.SC34)	白面包面团	<div><div></div><div></div><div></div></div>	2小时20分	<div><div>醒面</div><div>揉面</div><div>发酵</div><div>揉面</div><div>发酵</div></div>

菜单 编号 (参照页)	菜单	可用功能			所需时间 (大约)	面包机制作过程	
		重量	烤色	预约		(所需时间及酵母添加时，因室温、重量、烤色、预约等条件而变化)	
15 (P.SC34)	白面包面团 (酵母半量)	—	—	—	2小时50分	醒面	揉面 发酵 揉面 发酵
16 (P.SC35)	葡萄干 白面包面团	—	—	—	2小时20分	醒面	揉面 发酵 揉面 发酵
17 (P.SC36)	馅料白面包 面团	—	—	—	2小时20分	醒面	揉面 发酵
18 (P.SC37)	全麦面包 面团	—	—	—	3小时15分	醒面	揉面 发酵 揉面 发酵
19 (P.SC37)	葡萄干全麦 面包面团	—	—	—	3小时15分	醒面	揉面 发酵 揉面 发酵
20 (P.SC38)	黑麦面包 面团	—	—	—	2小时20分	醒面	揉面 发酵 揉面 发酵
21 (P.SC39)	法国面包 面团	—	—	—	3小时35分	醒面	揉面 发酵
22 (P.SC40)	饺子皮面团	—	—	—	20分	揉面	
23 (P.SC41)	披萨面团	—	—	●	45分	揉面 发酵 揉面 发酵	
24 (P.SC42)	斯贝尔特 全麦面包面团	—	—	—	2小时20分	醒面	揉面 发酵 揉面 发酵
25 (P.SC43)	斯贝尔特葡萄干 全麦面包面团	—	—	—	2小时20分	醒面	揉面 发酵 揉面 发酵
26 (P.SC48)	果酱	—	—	—	1小时30分 ~ 2小时30分	加热	追加加热 ●根据菜单手动设定时间
27 (P.SC50)	蜜糖水果	—	—	—	1小时 ~ 1小时40分	加热	追加加热 ●根据菜单手动设定时间

揉面	叶片旋转，搅拌面团（发出声音） ※最长可达到10分钟不进行搅拌。	※	预约设定时，在下个行程开始之前保持待机状态。
醒面	将面粉和水融合（基本不动作）		
发酵	调控温度，面团发酵（几乎不动作）		
烘烤	烘烤面团		

面包的基本材料

除了基本材料之外，也可以添加自己喜欢的辅料，制作各种口味的面包。
(根据制作面包的不同，使用不同的材料与份量)

面粉

(高筋面粉、低筋面粉)



作用

与水搅拌后，蛋白质会结合在一起生成面团。

要点

- 面粉无需过筛。
- 因蛋白质含量的关系，不同面粉的膨胀程度会有所差异。
- 尽量使用较新鲜的产品。
- 存放在干燥阴凉之处。
- 务必使用秤测量。**
(不能用计量杯测量)



为了制作面包

一般使用富含蛋白质(12~15%)的高筋面粉。非面包用面粉的膨胀较小，做出的面包较硬。此外，自发粉做出的面包不膨胀。
※包装袋上附有成分表。

鸡蛋

作用

改善面包的味道、香味、色泽。
也具有增强面包弹性的作用。

面包酵母

作用

面包酵母以糖分为营养来源，产生二氧化碳使面包膨胀起来。



面包的组织



将产生的二氧化碳包起来而膨胀

要点

- 酵母是活的。
新鲜程度不同，膨胀发酵程度也会出现差异，因此请使用保存期内的酵母，并务必密封后置于冰箱内保存。
- 干酵母在受潮后膨胀能力就会急剧下降。

油脂

(黄油、无盐黄油、人造黄油、起酥油)



作用

使面包细腻松软湿润。

要点

- 在固体形状下使用，无需融化。
※推荐使用无盐黄油。

乳制品

(牛奶)



作用

改善面包的味道以及香味，并使面包的色泽更佳。
而且还能防止面包硬化。

要点

- 使用牛奶时，要扣除与添加量同量的水。

干酵母

为了制作松软可口的面包，通常使用无需提前发酵的干酵母。



※不可使用新鲜酵母或是泡打粉。

为了制作面包

- 推荐使用安琪酵母公司的干酵母。(真空包装产品)
※糖分较多的配方(每100g面粉中，含有8g以上糖分)时，请使用安琪酵母公司的面包专用干酵母。非面包专用的干酵母膨胀较小，做出的面包较硬。

食盐

作用

除了调味，还能增加面包的嚼劲。
而且还可以防止细菌繁殖。



糖

(砂糖、红糖、蜂蜜)



作用

糖是面包酵母的营养来源，可加速发酵完成。而且还可改善口味、香味、面包表皮的烤色。

- 颗粒大的糖要研碎为细小颗粒。
- 不要使用冰糖等结晶状的糖。

要点

- 若增加糖的份量，则烤色会变深，减少用量则会稍稍变浅。
- 不可使用低卡路里的甜味剂。

温馨提醒

请注意以下事项防止伤害到面包容器，叶片之氟素涂层：

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

泡打粉

在制作蛋糕时使用。

※即使放入白面包中也不会膨胀。

水

作用

添加在面粉中，搅拌后生成面团。

要点

- 根据室温变化，必须调整水量。同时请根据菜单和室温调整水温。
- 碱性水不适用。
- 请务必使用秤测量。（不能用计量杯测量）



为了制作面包

- 请使用饮水机的水。硬度为 50 ~ 200 mg/L 的水最为合适。
- ※ 水的硬度是从溶解于其中的钙、镁的量计算出来的。硬度适中的水具有提高面团弹性的效果，有助于面包膨胀。如果硬度过高，会使面包较硬。
- 蒸馏水 (distilled water) 不利于面包膨胀，不宜使用。

< 速查表 > 冷水：5℃左右的水 温水：30℃左右的水

室温	白面包、 葡萄干白面包、 白面包面团、 葡萄干白面包 面团	白面包 (酵母半量)、 白面包面团 (酵母半量)	快速白面包	馅料白面包、 馅料白面包面团	全麦面包、 快速全麦面包、 葡萄干全麦面包、 全麦面包面团、 葡萄干全麦面包 面团	黑麦面包、 黑麦面包面团	法国面包、 法国面包面团	斯贝尔特全麦面包、 斯贝尔特葡萄干全 麦面包、斯贝尔特 全麦面包面团、斯 贝尔特葡萄干全麦 面包面团
5 ~ 15 ℃	常温	常温	温水	常温	常温	常温	常温	常温
16 ~ 25 ℃			常温					
26 ~ 30 ℃	冷水: 减少10 g (mL)		常温	冷水: 减少10 g (mL)				
31 ~ 35 ℃			冷水: 减少 10 g (mL)	×	冷水: 减少 10 g (mL)	×	冷水: 减少10 g (mL)	

面包的基本材料（续）

配件计量匙每1匙的重量基准

	大计量匙	小计量匙
砂糖	约 12 g	约 4 g
食盐	—	约 5 g
干酵母	—	约 2.8 g

想改变材料配方和种类时

以下列份量为基准，根据个人口味调配。

材料	想增加时	想减少时
黄油	可增加至2.5倍	可减少至½
砂糖	可增加至2倍	可减少至½
食盐	不可	可以不加

若增加砂糖的份量，会使烤色变深。减少用量烤色会变淡，高度也会变低。

如果不加盐的话，面包会变得没有嚼劲，并且酶的活性会过度发挥作用，面包会因面筋断裂而无法成形。

也可以用人造黄油代替黄油，用蜂蜜代替砂糖。
(P. SC12)

- 蜂蜜最多不超过50 g

想添加蛋或牛奶时

减少相当于蛋或牛奶份量的水。

- 蛋（最多1个）
- 牛奶（最多添加水量的一半）

- 可将鸡蛋等放到计量杯里再加水一起量。
- 不要使用预约。
(在夏季可能会变质)



相关材料的准备



可用喜欢的材料制作多种口味的面包

以白面包为基础（P.SC16），介绍搭配的材料和份量的基准。

除了基本材料之外，还可添加自己喜欢的辅料，制作多种风味的面包。

材料不同，烤色及发酵高度也有所不同。

在基本的材料基础上



添加喜欢的材料...



一开始就放入面包容器内！



基本材料与准备

面包的基本材料/相关材料的准备

蔬菜



：面粉重量的15～20%

（小的标准：60 g）
（大的标准：75 g）

例）· 胡萝卜 → 研碎
→ 去除水份
· 南瓜 → 煮熟后捣碎冷却
· 菠菜 → 煮熟
→ 去除水份
→ 切碎冷却

谷物类

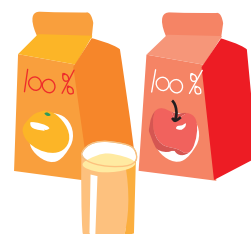


：面粉重量的10～20%

（小的标准：40 g）
（大的标准：50 g）

例）· 燕麦片 · 黑麦
· 全麦粉 · 芝麻

果汁



：最多不超过水的份量

例）· 橙汁 · 苹果汁
· 番茄等 100% 果汁
→ 事先放在冰箱内充分冷藏

面粉的量



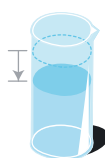
（保持原来的份量不变）

扣除谷物类的重量

例）┌ 黑麦 50 g（500 g 的 10%）
└ 面粉 450 g

（保持原来的份量不变）

水的量



（保持原来的份量不变）

※ 从胡萝卜等当中吸取水份
可增加到面包的水量中

（保持原来的份量不变）

扣除果汁的份量

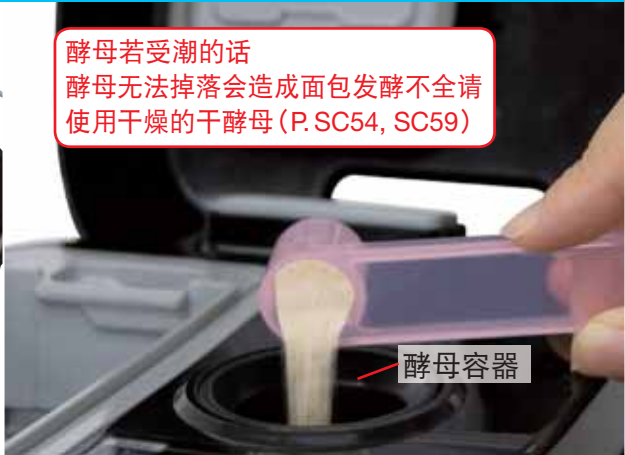
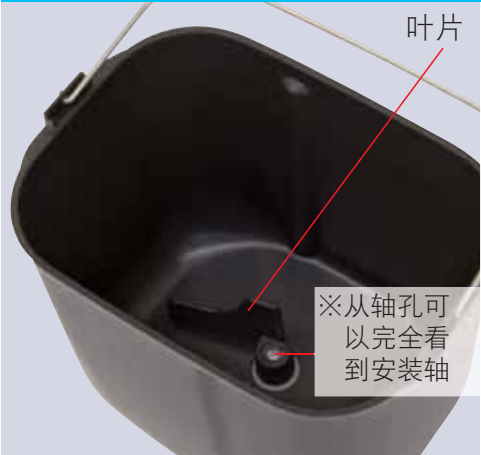
例）┌ 橙汁 160 g（约 160 mL）
└ 水 160 g（mL）
（320 g（mL）- 160 g（mL））

不要使用预约功能。

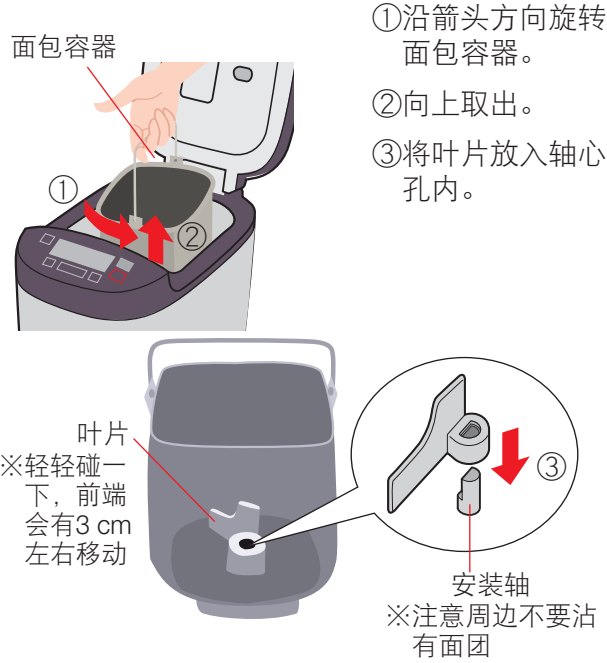
不要使用预约功能。

制作基本的白面包

放入材料



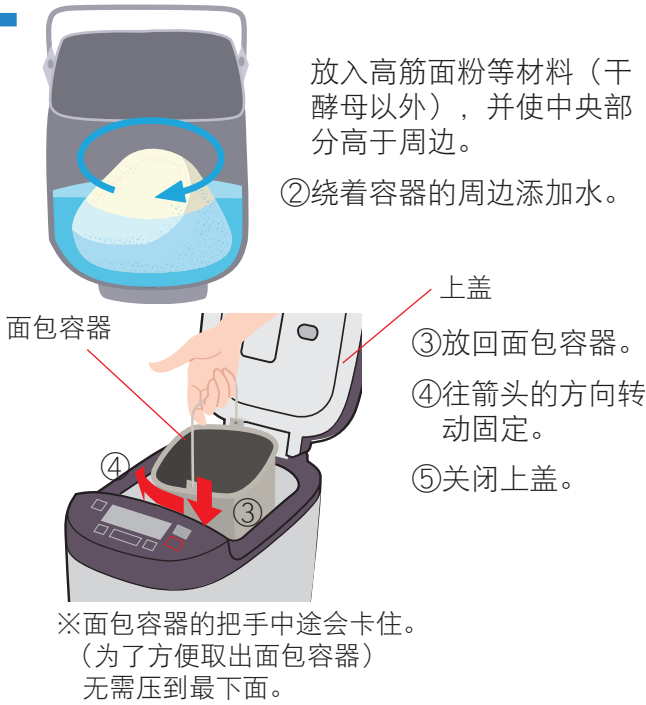
1 取出面包容器 安装叶片



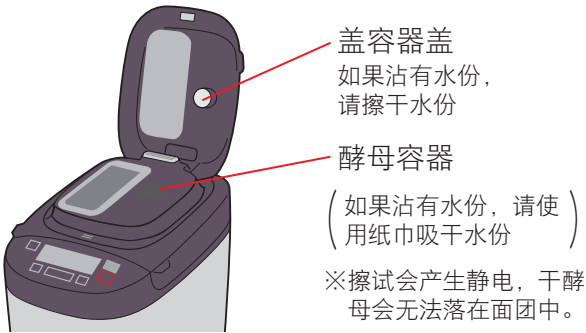
白面包	大的份量	小的份量
高筋面粉	500 g	400 g
黄油	30 g	20 g
砂糖	18 g (大1½)	12 g (大1)
食盐	7.5 g (小1½)	5 g (小1)
水※	360 g (mL)	290 g (mL)
干酵母	4.2 g (小1½)	2.8 g (小1)

※室温超过25 ℃, 使用5 ℃的水并减少10 g (mL)。

2 在面包容器内放入干酵母以外的高筋面粉和水等

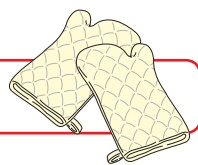


3 往酵母容器 添加干酵母



所需时间：约4小时

请务必使用厚手套



设定



取出



4 选择菜单“1”



选择其他种类的面包 →  (P. SC21)

选择重量 →  (P. SC19)

选择烤色 →  (P. SC19)

预约完成时间 →  (P. SC20)

5 开始



闪烁→灯亮



大约完成的时间。

- 开始后，请不要打开上盖。否则干酵母会洒落出来。但是，在手动放入其他辅料时（P. SC18），因为干酵母已经放入完毕，所以可以打开上盖。
- 干酵母投入时会发出声音。

烘焙工序
请参阅
P. SC10

6 烘焙结束后（发出哗哗的声音） 切断电源



- ①按下“取消”键
- ②拔掉电源插头。

7 在铺有小毛巾的平台上取出面包容器，取出时，请使用隔热厚手套。 冷却（2分钟左右）

※注意面包容器的放置地点。
（面包容器仍为高温状态）
※如果超出时间，面包会收缩下塌。

8 取出面包 静置等待温度下降

※厚手套变热的话，可先放回抹布上再进行。

厚手套
（注意不要弄湿）
面包容器

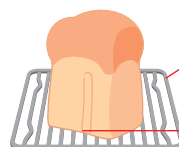


抓住把手，用力晃动数次。

※不要使用小刀、叉子、筷子
（会划伤到氟素涂层）

※请不要触摸面包容器底部
（叶片转动会弄坏面包）

- 取出后，确认面包容器内是否有叶片。如果没有的话，就是粘附在面包内（底部），请取出来。



烤网或类似的网架

确认面包内是否有
叶片

（直接切下去的话，可能会损坏叶片）

面包

制作基本的白面包

便利的功能

葡萄干及其它投料

制作含有自己喜欢的辅料的面包“葡萄干”

可添加自己喜欢的辅料菜单：

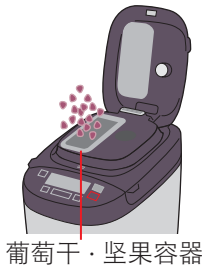
“4”葡萄干白面包、“5”馅料白面包、“8”葡萄干全麦面包、“12”斯贝尔特葡萄干全麦面包、“16”葡萄干白面包面团、“17”馅料白面包面团、“19”葡萄干全麦面包面团、“25”斯贝尔特葡萄干全麦面包面团

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

自动投料（由面包机完成）

准备 开始前先把您喜欢的辅料放入葡萄干·坚果容器。

容器内的辅料量的总和
依辅料不同有所差异



葡萄干·坚果容器

可自动投入的材料 干燥的辅料、不易融化的辅料

水果干类
(不超过150 g)

葡萄干、李子、
陈皮等



切成5 mm以下的小块

坚果类
(不超过120 g)

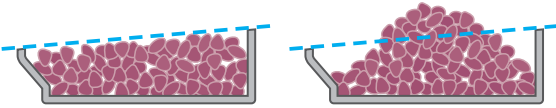
腰果、核桃等



敲碎至5 mm以下的小块

不需要事先烘烤

■在葡萄干·坚果容器中添加辅料的标准
从侧面看容器，辅料不可超出容器边缘。



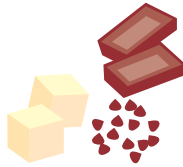
- 依辅料的种类及状态不同，有无法放入上述量的情况。
- 如果将辅料硬压入，辅料有可能无法掉落。

发出蜂鸣后，手动投入 (仅限馅料白面包及其面团)

不可自动添加的辅料（会附着在容器上，难以投放）
有水份、黏性的辅料、容易溶化的辅料
酒渍水果，洋葱等切碎的蔬菜

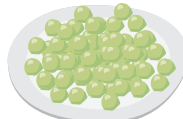


奶酪、巧克力等



豌豆※

(不超过150 g)



将水份擦拭干净

橄榄※

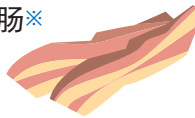
(不超过150 g)



去核，切成1/4大小并将水份擦拭干净

火腿、培根、香肠※

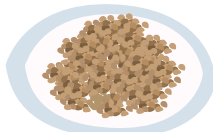
(不超过150 g)



切成10 mm宽度

※预约烘烤面包时，请不要添加辅料。
(尤其夏季等可能会造成变质)

- 有时在葡萄干·坚果容器内会沾有少量的辅料。
- 表面有砂糖的水果，在夏季或者预约烘烤时，可能会因砂糖融化粘在容器上而无法投放。



※芝麻等细小的材料可以一开始就放入面包容器内。
(最多添加面粉重量的20%左右)

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



投放辅料时，请注意以下材料！

●添加较硬的材料，可能会使面包容器等的氟素涂层剥落。请注意使用。
※误食剥落的氟素涂层，并不会对人体造成影响。

· 谷物
· 水果麦片
· 有糖衣的坚果
· 枫糖块
· 珍珠糖
· 冰糖 等

●添加富含蛋白质分解酵素的鲜果时，面包不会膨胀。

· 甜瓜
· 奇异果、猕猴桃
· 无花果
· 芒果
· 菠萝
· 木瓜 等

烤色

重量

选择菜单功能后…



调整自己喜欢的烤色时的“烤色”功能

烤色可设定为“淡”、“中”、“浓”三种。

① 按下“烤色”键选择自己喜欢的烤色



② 开始



- 可以设定“烤色”的选项 → (P.SC10 ~ SC11)
- 若增加砂糖的份量，则使烤色变深。减少用量烤色会变淡，高度也会变低。

调整自己喜欢的吐司的“重量”功能

重量可设定为“小”和“大”两种。

① 把自己喜欢吐司重量相对应的材料用量放入面包容器

② 按下“重量”选择重量



③ 开始



- 可以设定“重量”的选项 → (P.SC10 ~ SC11)

面包

便利的功能（葡萄干及其它投料/烤色/重量）

便利的功能

预约

选择菜单功能后…



在指定时间完成烘烤的“预约”功能

为了方便早上能吃到刚刚烤好的面包。

【例】白面包

现在是晚上9点，想在明天早上6点半烤好。

① 按下“预约”键



② 调至烘烤完成所需的预定时间



- 一直按住则可以快进。（以10分钟为单位）
- ※接近时间时，请慢慢地按。
- 显示的是现在设定时间和完成时间的时间差。

③ 开始（预约完成）



【可预约的时间标准】

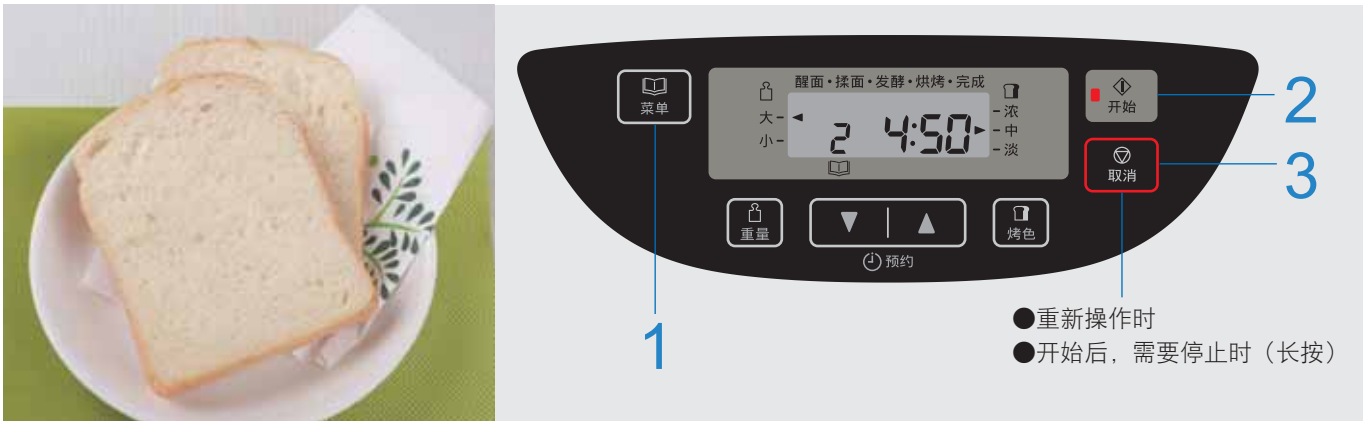
* 可以从初期调理时间开始预约至

白面包	: 4小时10分钟 ~ 13小时后
白面包（酵母半量）	: 5小时 ~ 13小时后
葡萄干白面包	: 4小时10分钟 ~ 13小时后
馅料白面包	: 4小时10分钟 ~ 13小时后
全麦面包	: 5小时10分钟 ~ 13小时后
葡萄干全麦面包	: 5小时10分钟 ~ 13小时后
黑麦面包	: 4小时10分钟 ~ 13小时后
法国面包	: 6小时10分钟 ~ 13小时后
披萨面团	: 50分钟 ~ 13小时后
斯贝尔特全麦面包	: 4小时10分钟 ~ 13小时后
斯贝尔特葡萄干全麦面包	: 4小时10分钟 ~ 13小时后

※超出上述预约时间则可能会腐坏或使面包品质变差，因此无法预约。
※只能预约上述菜单。（P.SC10 ~ SC11）

白面包（酵母半量）

所需时间：约4小时50分



- 准备**
(P.SC16)
- ①在面包容器内安装叶片。
 - ②在面包容器内放入（除干酵母以外）面粉和水等。
 - ③将面包容器装入本体内，并将干酵母放入酵母容器。

材料

白面包 (酵母半量)	大的份量	小的份量
高筋面粉	500 g	400 g
黄油	30 g	20 g
砂糖	18 g (大1½)	12 g (大1)
食盐	7.5 g (小1½)	5 g (小1)
水※	360 g (mL)	290 g (mL)
干酵母	2.1 g (小¾)	1.4 g (小½)

※室温超过25℃时，使用5℃的水并减少10 g (mL)。

1 选择菜单“2”



■选择重量



(P.SC19)

■选择烤色



(P.SC19)

■预约完成时间



(P.SC20)

2 开始



烘焙工序
请参阅
P.SC10

3 发出哔哔声后按下“取消”键， 取出面包容器，冷却2分钟左右后 取出面包

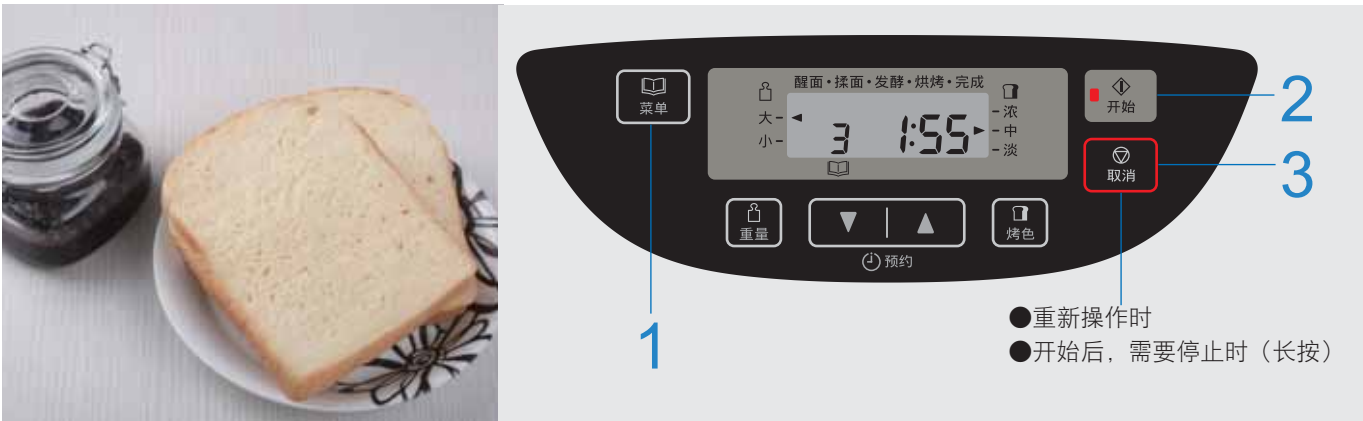
便利的功能（预约）

面包

白面包（酵母半量）

快速白面包

所需时间：约1小时55分



- 准备**
- (P.SC16)
- ①在面包容器内安装叶片。
 - ②在面包容器内放入（除干酵母以外）面粉和水等。
 - ③将面包容器装入本体内，并将干酵母放入酵母容器。

材料

快速白面包	大的份量	小的份量
高筋面粉	500 g	400 g
黄油	30 g	20 g
砂糖	18 g (大1½)	12 g (大1)
食盐	7.5 g (小1½)	5 g (小1)
水※	360 g (mL)	290 g (mL)
干酵母	5.6 g (小2)	4.2 g (小1½)

※室温低于15℃时，使用温水（约30℃）。
※室温超过30℃时，使用5℃的水并减少10 g (mL)。

1 选择菜单“3”



■选择重量



(P. SC19)

■选择烤色



(P. SC19)

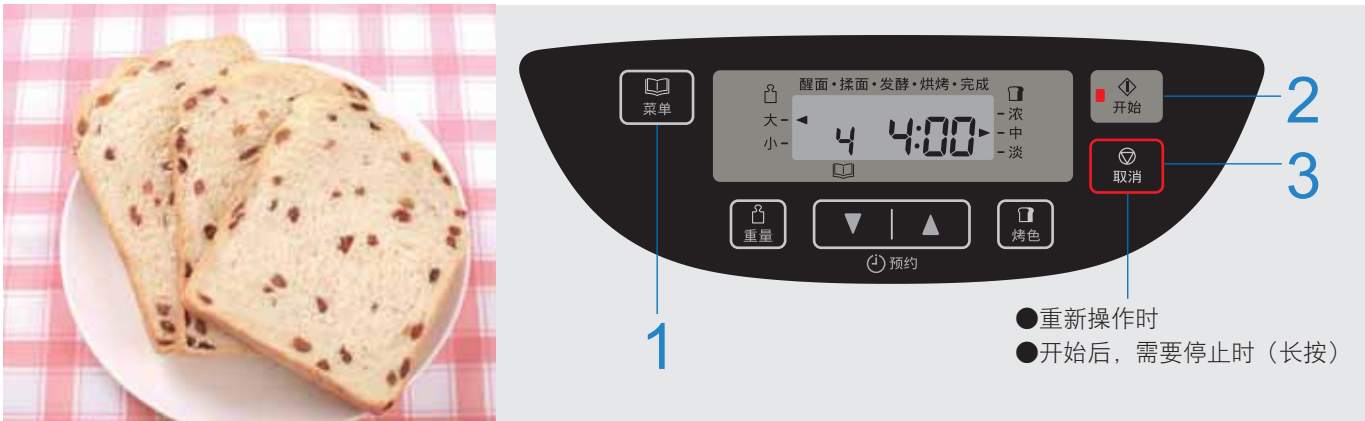
2 开始



3 发出哔哔声后按下“取消”键，取出面包容器，冷却2分钟左右后取出面包

葡萄干白面包

所需时间：约4小时



- 准备**
(P.SC16)
- ①在面包容器内安装叶片。
 - ②在面包容器内放入（除干酵母与葡萄干以外）面粉和水等。
 - ③将面包容器装入本体内，并将干酵母放入酵母容器。

材料

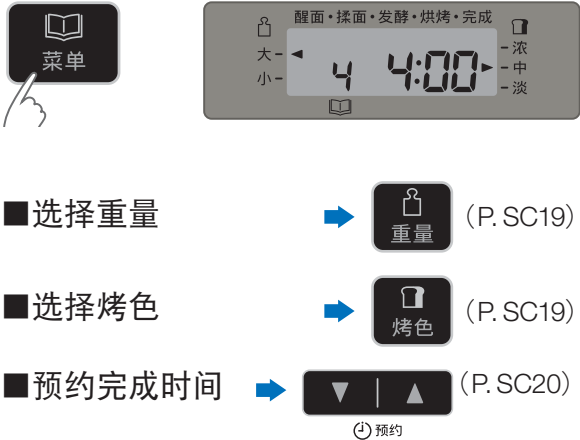
葡萄干白面包	大的份量	小的份量
高筋面粉	500 g	400 g
黄油	30 g	20 g
砂糖	18 g (大1½)	12 g (大1)
食盐	7.5 g (小1½)	5 g (小1)
水※	360 g (mL)	290 g (mL)
干酵母	4.2 g (小1½)	2.8 g (小1)
* 葡萄干	150 g	100 g

※室温超过25℃时，使用5℃的水并减少10 g (mL)。

* 也可添加自己喜欢的辅料。（P.SC18）

- 辅料投入最大量为
大：150 g
小：100 g

1 选择菜单“4”



※将称好的葡萄干放入葡萄干·坚果容器。

2 开始



3 发出哔哔声后按下“取消”键， 取出面包容器，冷却2分钟左右后 取出面包

快速白面包

面包

葡萄干白面包

烘焙工序
请参阅
P.SC10

馅料白面包

所需时间：约4小时



- 准备**
- ①在面包容器内安装叶片。
 - ②在面包容器内放入（除干酵母与火腿以外）面粉和水等。
 - ③将面包容器装入本体内，并将干酵母放入酵母容器。

材料

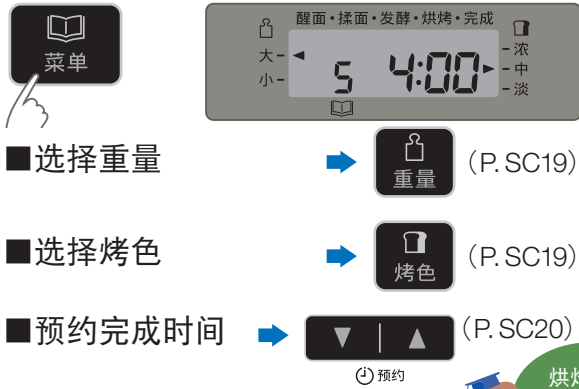
馅料白面包	大的份量	小的份量
高筋面粉	500 g	400 g
黄油	30 g	20 g
砂糖	18 g (大1½)	12 g (大1)
食盐	7.5 g (小1½)	5 g (小1)
水※	380 g (mL)	310 g (mL)
干酵母	2.8 g (小1)	2.1 g (小¾)
※火腿(切成5 mm 块状)	150 g	100 g

※室温超过25℃时，使用5℃的水并减少10 g (mL)。

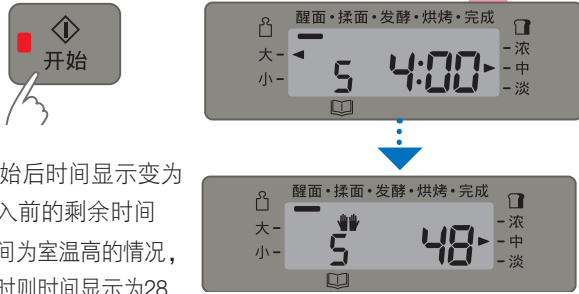
* 也可添加自己喜欢的辅料。（P.SC18）

- 辅料投入最大量为
大：150 g
小：100 g
- 在步骤3经过3分钟后，即使没有添加辅料并按下“开始”键，也会自动重新开始。

1 选择菜单“5”

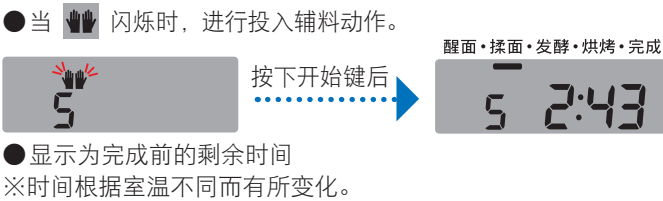


2 开始



- 调理开始后时间显示变为
辅料投入前的剩余时间
- 右述时间为室温高的情况，
室温低时则时间显示为28

3 发出哔哔声后打开盖子，往面包容器中手动投入辅料，盖上盖子，再次开始



- 当 闪烁时，进行投入辅料动作。
- 显示为完成前的剩余时间
※时间根据室温不同而有所变化。

4 发出哔哔声后按下“取消”键，取出面包容器，冷却2分钟左右后取出面包

全麦面包/快速全麦面包

所需时间:
全麦面包 约5小时
快速全麦面包 约3小时



- 准备**
(P.SC16)
- ①在面包容器内安装叶片。
 - ②在面包容器内放入(除干酵母以外)面粉和水等。
 - ③将面包容器装入本体内,并将干酵母放入酵母容器。

材料

全麦面包	大的份量	小的份量
全麦粉	500 g	400 g
黄油	20 g	15 g
砂糖	18 g (大1½)	12 g (大1)
食盐	7.5 g (小1½)	5 g (小1)
水※	360 g (mL)	280 g (mL)
干酵母	4.2 g (小1½)	2.8 g (小1)

※室温超过30℃时,做出的面包品质较差。

快速全麦面包	大的份量	小的份量
全麦粉	500 g	400 g
黄油	20 g	15 g
砂糖	18 g (大1½)	12 g (大1)
食盐	7.5 g (小1½)	5 g (小1)
水※	360 g (mL)	280 g (mL)
干酵母	5.6 g (小2)	4.2 g (小1½)

※室温超过30℃时,做出的面包品质较差。

- 全麦粉种类不同,面包的品质与膨胀程度也有所差别。



1 选择菜单 “6” “7”

■选择重量 (P.SC19)

■预约完成时间 (仅限全麦面包) (P.SC20)

2 开始

3 发出哔哔声后按下“取消”键,取出面包容器,冷却2分钟左右后取出面包

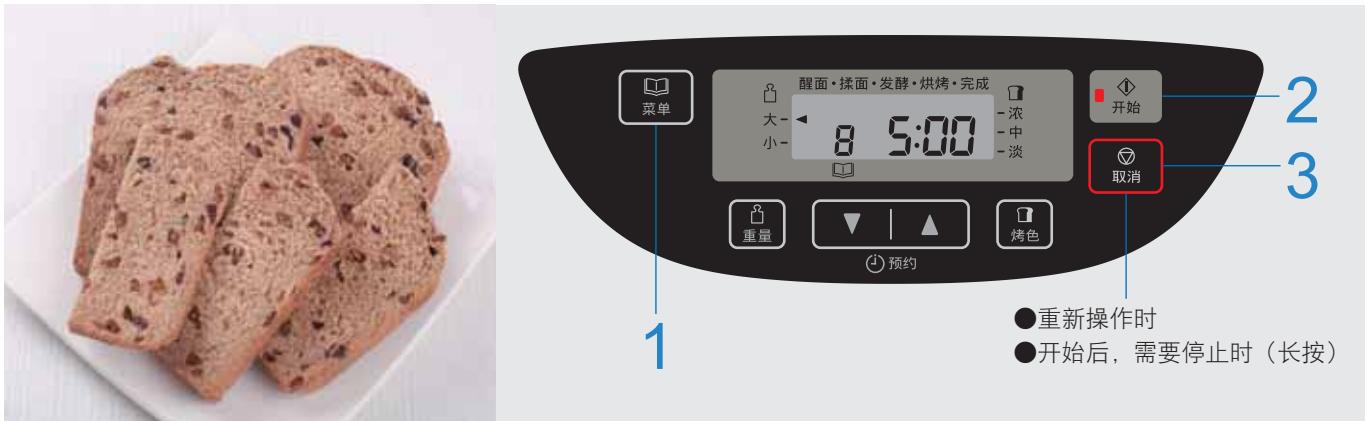
馅料白面包

面包

全麦面包/快速全麦面包

葡萄干全麦面包

所需时间：约5小时



准备

(P.SC16)

- ①在面包容器内安装叶片。
- ②在面包容器内放入（除干酵母与葡萄干以外）面粉和水等。
- ③将面包容器装入本体内，并将干酵母放入酵母容器。

材料

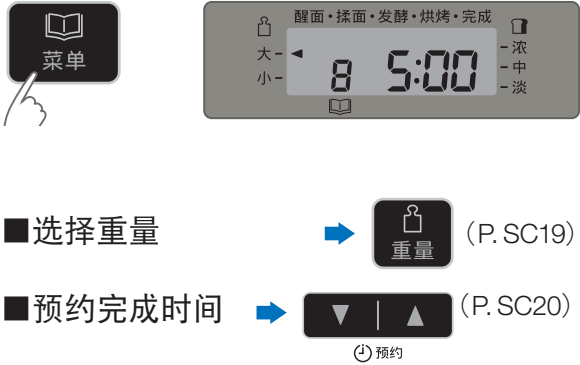
葡萄干全麦面包	大的份量	小的份量
全麦粉	500 g	400 g
黄油	20 g	15 g
砂糖	18 g (大1½)	12 g (大1)
食盐	7.5 g (小1½)	5 g (小1)
水※	360 g (mL)	280 g (mL)
干酵母	4.2 g (小1½)	2.8 g (小1)
* 葡萄干	150 g	100 g

※室温超过30℃时，做出的面包品质较差。

* 也可添加自己喜欢的辅料。（P.SC18）

- 辅料投入最大量为
大：150 g
小：100 g
- 全麦粉种类不同，面包的品质与膨胀程度也有所差别。

1 选择菜单“8”



※将称好的葡萄干放入葡萄干·坚果容器。

2 开始



3 发出哔哔声后按下“取消”键，取出面包容器，冷却2分钟左右后取出面包

黑麦面包/法国面包

所需时间：
黑麦面包 约4小时
法国面包 约6小时



相比其他菜单烘烤出的面包，法国面包有时较难取出。请按照以下步骤3取出面包。

准备

(P.SC16)

- ①在面包容器内安装叶片。
- ②在面包容器内放入（除干酵母以外）面粉和水等。
- ③将面包容器将入本体内，并将干酵母放入酵母容器。

材料

黑麦面包

高筋面粉	450 g
黑麦粉	50 g
黄油	30 g
砂糖	18 g (大1½)
食盐	7.5 g (小1½)
水※	360 g (mL)
干酵母	4.2 g (小1½)

※室温超过25℃时，使用5℃的水并减少10 g (mL)。

法国面包

高筋面粉	400 g
黄油	15 g
食盐	7.5 g (小1½)
冷水 (5℃) ※	300 g (mL)
干酵母	2.8 g (小1)

※室温超过25℃时，请将水减少10 g (mL)。

- 室温超过30℃时，做出的面包品质较差。



1

选择菜单“9”“10”



■预约完成时间 → (P.SC20)

2

开始



3

发出哔哔声后按下“取消”键， 取出面包容器，冷却2分钟左右 取出面包

■取出法国面包

在下面铺上毛巾等，用力向下甩，甩的同时应用手抵住台子。
(参照右图)

- 请确认叶片是否黏在面包底部。



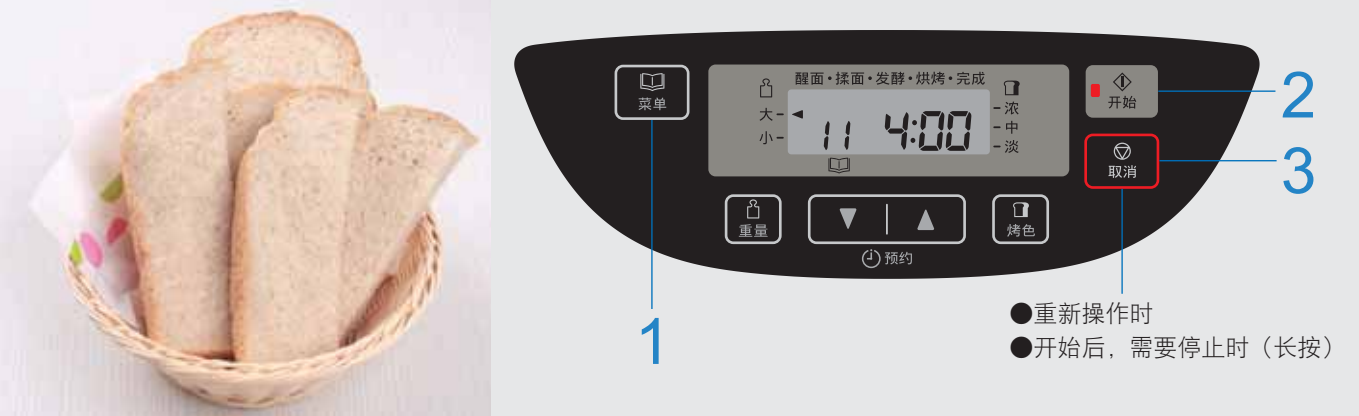
葡萄干全麦面包

面包

黑麦面包 / 法国面包

斯贝尔特全麦面包

所需时间：约4小时



- 准备** (P.SC16)
- ①在面包容器内安装叶片。
 - ②在面包容器内放入（除干酵母以外）面粉和水等。
 - ③将面包容器装入本体内，并将干酵母放入酵母容器。

材料

斯贝尔特全麦面包	大的份量	小的份量
高筋面粉	400 g	320 g
斯贝尔特全麦面粉	100 g	80 g
黄油	30 g	20 g
砂糖	18 g (大1½)	12 g (大1)
食盐	7.5 g (小1½)	5 g (小1)
水※	360 g (mL)	290 g (mL)
干酵母	4.2 g (小1½)	2.8 g (小1)

※室温超过25℃时，使用5℃的水并减少10 g (mL)。

●请购买斯贝尔特全麦面粉。

1 选择菜单“11”

菜单

醒面・揉面・发酵・烘烤・完成

大 小 11 4:00 浓 中 淡

■选择重量 → 重量 (P.SC19)

■预约完成时间 → 预约 (P.SC20)

2 开始

开始

醒面・揉面・发酵・烘烤・完成

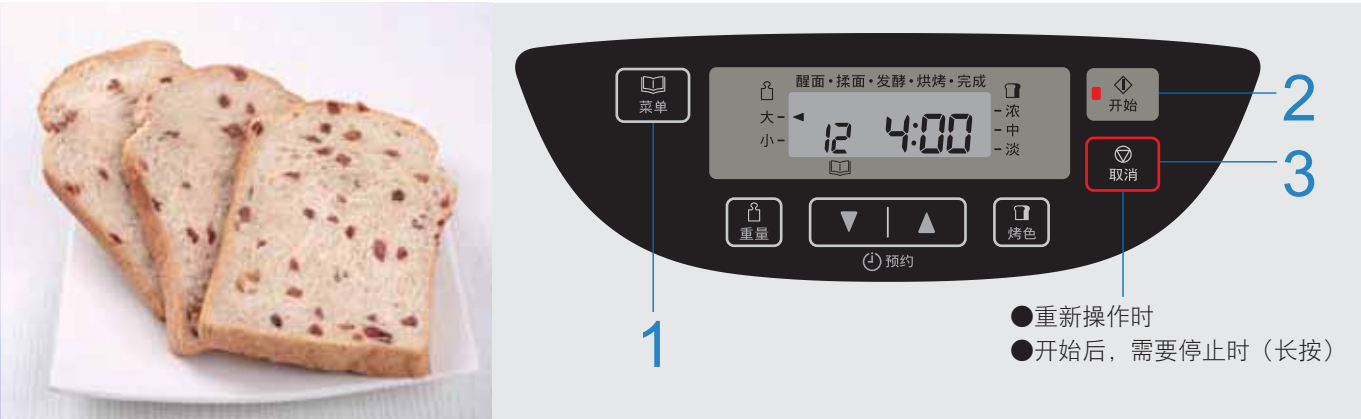
大 小 11 4:00 浓 中 淡

烘焙工序 请参阅 P.SC10

3 发出哔哔声后按下“取消”键，取出面包容器，冷却2分钟左右后取出面包

斯贝尔特葡萄干全麦面包

所需时间：约4小时



- 准备**
- (P. SC16)
- ①在面包容器内安装叶片。
 - ②在面包容器内放入（除干酵母与葡萄干以外）面粉和水等。
 - ③将面包容器装入本体内，并将干酵母放入酵母容器。

材料

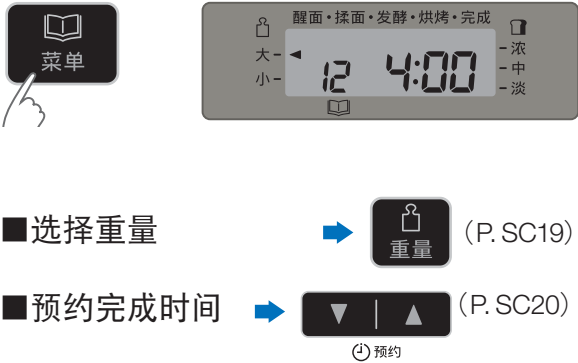
斯贝尔特葡萄干全麦面包		
	大的份量	小的份量
高筋面粉	400 g	320 g
斯贝尔特全麦面粉	100 g	80 g
黄油	30 g	20 g
砂糖	18 g (大1½)	12 g (大1)
食盐	7.5 g (小1½)	5 g (小1)
水※	360 g (mL)	290 g (mL)
干酵母	4.2 g (小1½)	2.8 g (小1)
* 葡萄干	150 g	100 g

※室温超过25℃时，使用5℃的水并减少10 g (mL)。

* 也可添加自己喜欢的辅料。(P. SC18)

- 辅料投入最大量为
大：150 g
小：100 g
- 请购买斯贝尔特全麦面粉。

1 选择菜单“12”



※将称好的葡萄干放入葡萄干·坚果容器。

2 开始



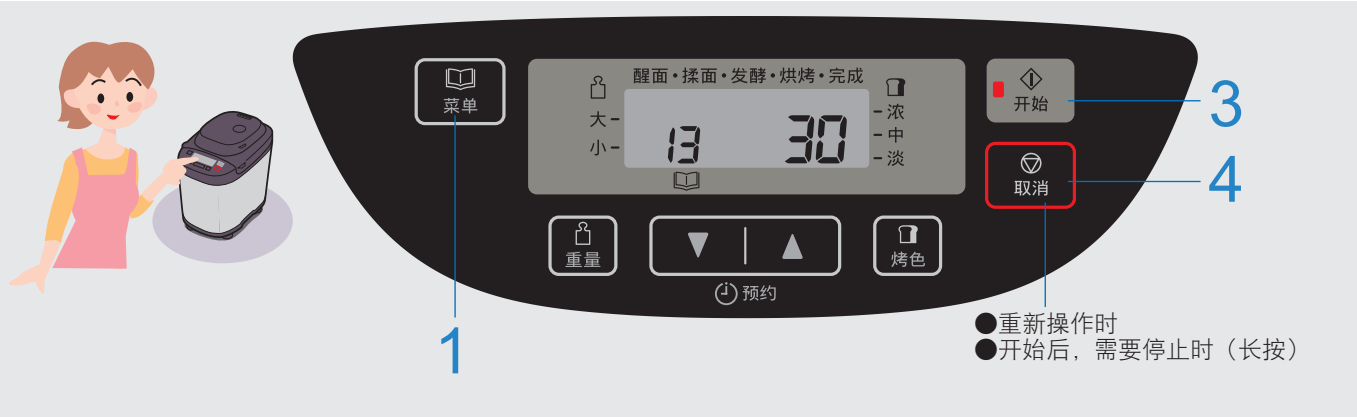
3 发出哔哔声后按下“取消”键，取出面包容器，冷却2分钟左右后取出面包

斯贝尔特全麦面包

面包

斯贝尔特葡萄干全麦面包

烘烤



- 准备**
- ①制作蛋糕面糊。
 - ②将叶片从容器中取出，倒入面糊。
 - ③将面包容器安装到本体内。

材料

奶油蛋糕	
无盐黄油	100 g
砂糖	100 g
鸡蛋 (打匀)	100 g (2个)
A 低筋面粉	275 g
泡打粉	7.5 g
B 牛奶	90 g (约90 mL)

蛋糕面糊的制作方法：

材料的准备

- ①让蛋及黄油的温度与室温相同。
- ②将A的低筋面粉与泡打粉混合在一起过筛。

制作面糊

- ③把黄油放入打蛋盆中，用打蛋器搅拌黄油，直到成为偏白色的黄油状。
- ④少量的加入砂糖（分2～3次）。
每一次都要搅拌黄油，直到砂糖完全溶化，打出松软的黄油状。
- ⑤把打好的蛋液分3～4次少量加入，每加一次都要充分搅拌。
- ⑥加入②的1/3，用轻快下切的方式拌匀。（不要搅拌）
<要添加辅料和香料的，在此时加入（※）>
- ⑦将剩余面粉的1/2→B的1/2→剩余的面粉→剩余的B的顺序加入，每加一次都要用下切的方式轻快拌匀。（没有粉粒感就可以了）

1 选择菜单“13”



■ 烘烤时间设定 (30分钟～1小时30分钟)

2 设定烘烤时间 (奶油蛋糕 1 小时 10 分钟)



※ 根据菜单改变设定时间

- 可在30分钟～1小时30分钟之间以1分钟为单位进行设定

3 开始



4 发出哔哔声后按下“取消”键，取出面包容器，冷却2分钟左右后取出蛋糕

- 烘烤不足时，进行“追加烘烤”。

烘焙工序
请参阅
P.SC10



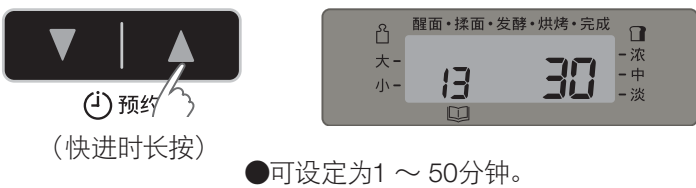
烘烤不足时，进行“追加烘烤”

烘烤结束后，最多可进行2次追加烘烤。
※库内温度一旦变低就无法追加烘烤。

① 选择菜单“13”



② 设定烘烤时间



③ 开始



■取消追加烘烤时，➡长按“取消”键

■还可通过以下方法进行“追加烘烤”。
※在步骤4（P. SC30）没有按下“取消”键时

- ① 按下 ，设定烘烤时间
- ② 按下 ，开始

所需时间：30分 ~ 1小时30分



柠檬蛋糕

无盐黄油	200 g
砂糖	180 g
鸡蛋（打匀）	200 g（4个）
A 低筋面粉	300 g
泡打粉	13 g
B 牛奶	30 g（mL）
*朗姆酒（或白兰地）	15 g（大1）
*柠檬皮（研碎）	1个的量

■烘烤设定时间…1小时30分钟

巧克力蛋糕

无盐黄油	180 g
砂糖	180 g
鸡蛋（打匀）	200 g（4个）
A 可可粉	30 g（大5）
低筋面粉	300 g
泡打粉	13 g
*巧克力豆	100 g
*糖渍桔皮（切成5 mm~1 cm的块状）	80 g

■烘烤设定时间…1小时30分钟

南瓜蛋糕

无盐黄油	180 g
砂糖	140 g
鸡蛋（打匀）	200 g（4个）
A 低筋面粉	300 g
泡打粉	13 g
B 牛奶	60 g（mL）
*南瓜（切成2 cm小块，加热捣碎）	200 g

■烘烤设定时间…1小时30分钟

抹茶红豆蛋糕

无盐黄油	160 g
砂糖	180 g
鸡蛋（打匀）	300 g（6个）
A 抹茶	7 g（小3½）
低筋面粉	300 g
泡打粉	13 g
*红豆洗净煮熟并沥干（切成5 mm左右大小）	100 g

■烘烤设定时间…1小时30分钟

* 操作手法参照P. SC30
若配方中没有“B牛奶”的话，直接将过筛后的A与其他材料搅拌至均匀。

烘烤

面包

各种口味的面包

菜单 “1”		
奶香白面包	大的份量	小的份量
高筋面粉	500 g	400 g
砂糖	24 g (大2)	18 g (大1½)
食盐	7.5 g (小1½)	5 g (小1)
黄油	30 g	20 g
炼乳	40 g	30 g
鸡蛋、牛奶的混合物	190 g (鸡蛋2个、牛奶)	150 g (鸡蛋1个、牛奶)
水※	200 g (mL)	160 g (mL)
干酵母	4.2 g (小1½)	2.8 g (小1)

※室温超过25 °C时，使用5 °C的水并减少10 g (mL)。

菜单 “2”		
苹果朗姆酒白面包	大的份量	小的份量
高筋面粉	500 g	400 g
砂糖	30 g (大2½)	24 g (大2)
食盐	7.5 g (小1½)	5 g (小1)
黄油	30 g	20 g
朗姆酒	15 g (大1)	15 g (大1)
苹果(切成1 cm块状)	100 g	80 g
水※	260 g (mL)	210 g (mL)
干酵母	2.1 g (小¾)	1.4 g (小½)

※室温超过25 °C时，使用5 °C的水并减少10 g (mL)。

菜单 “3”		
红茶柳橙快速白面包	大的份量	小的份量
高筋面粉	500 g	400 g
砂糖	24 g (大2)	18 g (大1½)
食盐	7.5 g (小1½)	5 g (小1)
黄油	30 g	20 g
红茶茶叶 (切碎)	2 g	2 g
柳橙表皮 (磨碎)	1个的量	1个的量
鸡蛋、橙汁的混合物	180 g (鸡蛋1个、橙汁)	140 g (鸡蛋1个、橙汁)
水※	180 g (mL)	150 g (mL)
干酵母	5.6 g (小2)	4.2 g (小1½)

※室温低于15 °C时，使用温水 (约30 °C)
※室温超过30 °C时，使用5 °C的水并减少10 g (mL)。

菜单 “4”		
优质浓郁果干白面包	大的份量	小的份量
高筋面粉	500 g	400 g
砂糖	18 g (大1½)	12 g (大1)
食盐	7.5 g (小1½)	5 g (小1)
黄油	90 g	75 g
鸡蛋	100 g	100 g
牛奶	140 g (mL)	110 g (mL)
水※	140 g (mL)	100 g (mL)
干酵母	4.2 g (小1½)	2.8 g (小1)
* 葡萄干	150 g	100 g

※室温超过25 °C时，使用5 °C的水并减少10 g (mL)。
* 也可添加自己喜欢的辅料 (P. SC18)

菜单 “5”		
奶酪&蔬菜白面包	大的份量	小的份量
高筋面粉	500 g	400 g
砂糖	30 g (大2½)	24 g (大2)
食盐	7.5 g (小1½)	5 g (小1)
黄油	30 g	20 g
水※	380 g (mL)	310 g (mL)
干酵母	2.8 g (小1)	2.1 g (小¾)
*奶酪(切成1 cm)	50 g	40 g
*青豆(水煮但不煮烂)	50 g	30 g
*胡萝卜(切成1 cm, 水煮但不煮烂)	50 g	30 g

※室温超过25 °C时，使用5 °C的水并减少10 g (mL)。

* 请在发出蜂鸣声后手动投入，也可添加自己喜欢的辅料 (P. SC18)

菜单 “6” “7”		
50%全麦面包/ 50%快速全麦面包	大的份量	小的份量
高筋面粉	250 g	200 g
全麦粉	250 g	200 g
砂糖	18 g (大1½)	12 g (大1)
食盐	7.5 g (小1½)	5 g (小1)
黄油	20 g	15 g
水※	360 g (mL)	280 g (mL)
干酵母(菜单“6”)	4.2 g (小1½)	2.8 g (小1)
干酵母(菜单“7”)	5.6 g (小2)	4.2 g (小1½)

※室温超过25 °C时，使用5 °C的水并减少10 g (mL)。

枫糖浆果干

菜单“8”

全麦面包	大的份量	小的份量
高筋面粉	250 g	200 g
全麦粉	250 g	200 g
砂糖	18 g (大1½)	12 g (大1)
食盐	7.5 g (小1½)	5 g (小1)
黄油	20 g	15 g
枫糖浆	45 g	30 g
水 [※]	360 g (mL)	280 g (mL)
干酵母	4.2 g (小1½)	2.8 g (小1)
*蓝莓干	75 g	50 g
*杏仁(切成5 mm块状)	75 g	50 g

※室温超过25 °C时，使用5 °C的水并减少10 g (mL)。

* 也可添加自己喜欢的辅料。(P.SC18)

芝麻黑麦面包

菜单“9”

高筋面粉	450 g
黑麦粉	50 g
砂糖	18 g (大1½)
食盐	7.5 g (小1½)
黄油	30 g
原味酸奶(无糖)	80 g
黑芝麻	20 g
水 [※]	280 g (mL)
干酵母	4.2 g (小1½)

※室温超过25 °C时，使用5 °C的水并减少10 g (mL)。

地瓜生姜斯贝尔特

菜单“11”

全麦面包	大的份量	小的份量
高筋面粉	400 g	320 g
斯贝尔特全麦面粉	100 g	80 g
砂糖	30 g (大2½)	24 g (大2)
食盐	7.5 g (小1½)	5 g (小1)
黄油	30 g	20 g
水 [※]	310 g (mL)	260 g (mL)
生姜沫(研碎成沫)	15 g	10 g
地瓜(切成1 cm, 水煮但不煮烂)	100 g	80 g
干酵母	4.2 g (小1½)	2.8 g (小1)

※室温超过25 °C时，使用5 °C的水并减少10 g (mL)。

杏仁干斯贝尔特

菜单“12”

全麦面包	大的份量	小的份量
高筋面粉	400 g	320 g
斯贝尔特全麦面粉	100 g	80 g
蜂蜜	50 g	30 g
食盐	7.5 g (小1½)	5 g (小1)
黄油	30 g	20 g
水 [※]	350 g (mL)	280 g (mL)
干酵母	4.2 g (小1½)	2.8 g (小1)
*杏仁(切成5 mm块状)	40 g	30 g
*番茄干(干硬后分成4等分)	60 g	40 g

※室温超过25 °C时，使用5 °C的水并减少10 g (mL)。

* 也可添加自己喜欢的辅料。(P.SC18)

面包

各种口味的面包

制作白面包面团/白面包面团 (酵母半量)

所需时间：
白面包面团 约2小时20分
白面包面团 (酵母半量) 约2小时50分



- 准备**
- (P. SC16)
- ①在面包容器内安装叶片。
 - ②在面包容器内放入 (除干酵母以外) 面粉和水等。
 - ③将面包容器装入本体内，并将干酵母放入酵母容器。

材料

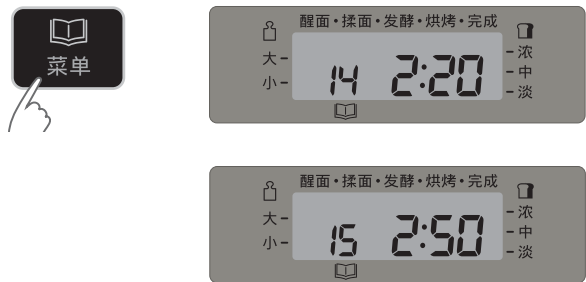
白面包面团	
高筋面粉	500 g
黄油	30 g
砂糖	18 g (大1½)
食盐	7.5 g (小1½)
水※	360 g (mL)
干酵母	4.2 g (小1½)

※室温超过25℃时，使用5℃的水并减少10 g (mL)。

白面包面团 (酵母半量)	
高筋面粉	500 g
黄油	30 g
砂糖	18 g (大1½)
食盐	7.5 g (小1½)
水※	360 g (mL)
干酵母	2.1 g (小¾)

※室温超过25℃时，使用5℃的水并减少10 g (mL)。

1 选择菜单 “14” “15”



2 开始



3 发出哔哔声后按下“取消”键 立即取出面团

※就这样放着，会让面团进一步发酵。
※改变面团材料的配比，可能会造成发酵速度变慢。(P. SC55)

制作葡萄干白面包面团

所需时间：约2小时20分



- 准备**
- (P.SC16)
- ①在面包容器内安装叶片。
 - ②在面包容器内放入（除干酵母与葡萄干以外）面粉和水等。
 - ③将面包容器装入本体内，并将干酵母放入酵母容器。

材料

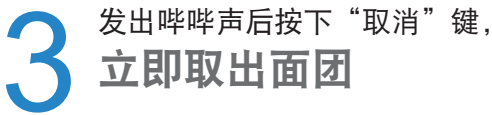
葡萄干白面包面团	
高筋面粉	500 g
黄油	30 g
砂糖	18 g (大1½)
食盐	7.5 g (小1½)
水※	360 g (mL)
干酵母	4.2 g (小1½)
*葡萄干	150 g

※室温超过25℃时，使用5℃的水并减少10 g (mL)。
*也可添加自己喜欢的辅料。（P.SC18）

●辅料投入最大量为150 g



※将称好的葡萄干放入葡萄干·坚果容器。



※就这样放着，会让面团进一步发酵。
※改变面团材料的配比，可能会造成发酵速度变慢。（P.SC55）

制作白面包面团 / 白面包面团（酵母半量）

面团

制作葡萄干白面包面团

制作馅料白面包面团

所需时间：约2小时20分



准备

(P.SC16)

- ①在面包容器内安装叶片。
- ②在面包容器内放入（除干酵母与火腿以外）面粉和水等。
- ③将面包容器装入本体内，并将干酵母放入酵母容器。

材料

馅料白面包面团	
高筋面粉	500 g
黄油	30 g
砂糖	18 g (大1½)
食盐	7.5 g (小1½)
水※	380 g (mL)
干酵母	2.8 g (小1)
* 火腿(切成5 mm块状)	150 g

※室温超过25℃时，使用5℃的水并减少10 g (mL)。

* 也可添加自己喜欢的辅料。（P.SC18）

- 辅料投入最大量为150 g
- 在步骤3经过3分钟后，即使没有添加辅料并按下“开始”键，也会自动重新开始。

1 选择菜单“17”



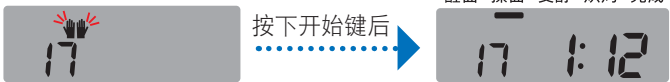
2 开始



- 调理开始后时间显示变为辅料投入前的剩余时间
- 右述时间为室温高的情况，室温低时则时间显示为58

3 发出哔哔声后打开盖子，往面包容器中手动投入辅料，盖上盖子，再次开始

- 当 闪烁时，进行投入辅料动作。



- 显示为完成前的剩余时间
- ※时间根据室温不同而有所变化。

4 发出哔哔声后按下“取消”键立即取出面团

- ※就这样放着，让面团进一步发酵。
- ※改变面团材料的配比，可能会造成发酵速度变慢。（P.SC55）

制作全麦面包面团/葡萄干全麦面包面团

所需时间：约3小时15分



- 准备**
- (P.SC16)
- ①在面包容器内安装叶片。
 - ②在面包容器内放入（除干酵母与葡萄干以外）面粉和水等。
 - ③将面包容器装入本体内，并将干酵母放入酵母容器。

材料

全麦面包面团	
全麦粉	500 g
黄油	20 g
砂糖	18 g (大1½)
食盐	7.5 g (小1½)
水※	360 g (mL)
干酵母	4.2 g (小1½)

※室温超过30℃时，做出的全麦面包质量较差。

葡萄干全麦面包面团	
全麦粉	500 g
黄油	20 g
砂糖	18 g (大1½)
食盐	7.5 g (小1½)
水※	360 g (mL)
干酵母	4.2 g (小1½)
*葡萄干	150 g

※室温超过30℃时，做出的全麦面包质量较差。

* 也可添加自己喜欢的辅料。（P.SC18）

● 辅料投入最大量为150 g

1 选择菜单“18”“19”



※将称好的葡萄干放入葡萄干·坚果容器。
（仅限葡萄干全麦面包面团）

2 开始



3 发出哔哔声后按下“取消”键 取出面团

※就这样放着，让面团进一步发酵。
※改变面团材料的配比，可能会造成发酵速度变慢。（P.SC55）

制作馅料白面包面团

面团

制作全麦面包面团/葡萄干全麦面包面团

制作黑麦面包面团

所需时间：约2小时20分

制作面包面团后，
可以制作原味面包
卷（P.SC44）等各
种面包。



- 重新操作时
- 开始后，需要停止时（长按）

准备

(P.SC16)

- ①在面包容器内安装叶片。
- ②在面包容器内放入（除干酵母以外）面粉和水等。
- ③将面包容器装入本体内，并将干酵母放入酵母容器。

材料

黑麦面包面团	
高筋面粉	450 g
黑麦粉	50 g
黄油	30 g
砂糖	18 g（大1½）
食盐	7.5 g（小1½）
水※	360 g (mL)
干酵母	4.2 g（小1½）

※室温超过25℃时，使用5℃的水并减少10 g (mL)。

1 选择菜单“20”



2 开始



烘焙工序
请参阅
P.SC11

3 发出哔哔声后按下“取消”键，立即取出面团

- ※就这样放着，让面团进一步发酵。
- ※改变面团材料的配比，可能会造成发酵速度变慢。（P.SC55）

制作法国面包面团

所需时间：约3小时35分

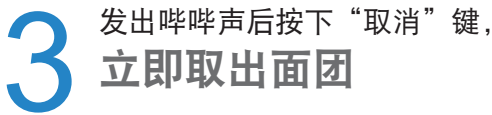


- 准备**
- (P.SC16)
- ①在面包容器内安装叶片。
 - ②在面包容器内放入（除干酵母以外）面粉和水等。
 - ③将面包容器装入本体内，并将干酵母放入酵母容器。

材料

法国面包面团	
高筋面粉	400 g
黄油	15 g
食盐	7.5 g (小1½)
冷水 (5 °C) ※	300 g (mL)
干酵母	2.8 g (小1)

※室温超过25 °C时，请将水减少10 g (mL)。



※就这样放着，让面团进一步发酵。
※改变面团材料的配比，可能会造成发酵速度变慢。(P.SC55)

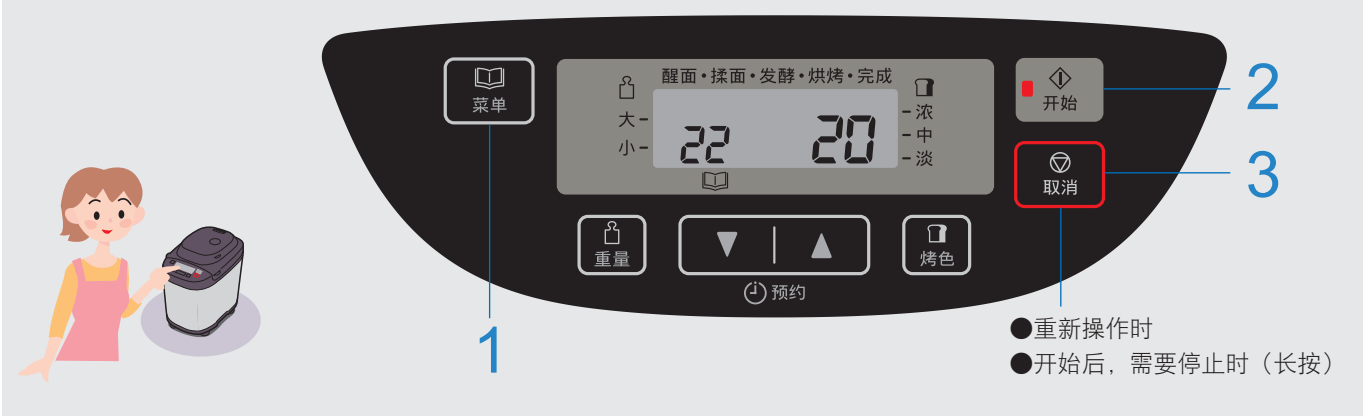
制作黑麦面包面团

面团

制作法国面包面团

制作饺子皮面团

所需时间：约20分



- 准备**
(P.SC16)
- ①在面包容器内安装叶片。
 - ②将材料放入面包容器内。
 - ③将面包容器装入本体内。

材料

饺子皮面团	
高筋面粉	450 g
食盐	2.5 g (小½)
鸡蛋1个 (打匀)、水的混合物	280 g (mL)

1 选择菜单“22”



2 开始



3 发出哔哔声后按下“取消”键，立即取出面团



材料 (70 ~ 80个的量)

花生油	25 g
八角	8 g
韭菜	200 g
五花绞肉	400 g
食盐	3 g
味精	3 g
五香粉	9 g
酱油	30 g

(可根据需要, 自行调整配方)

水饺

制作水饺馅

①用花生油油炸八角，将油炸八角的油冷却后，与韭菜混合搅拌均匀（防止韭菜渗水），再与五花绞肉以及调味料混合搅拌均匀即可。

擀面

②取出面团后，搓成直径3 cm的长条，并切成2 cm宽。用擀面杖将制成的面团，擀成直径约8 cm的圆形。
※每个饺子皮大约重9 g，大约可制成70 ~ 80个饺子。

制作饺子

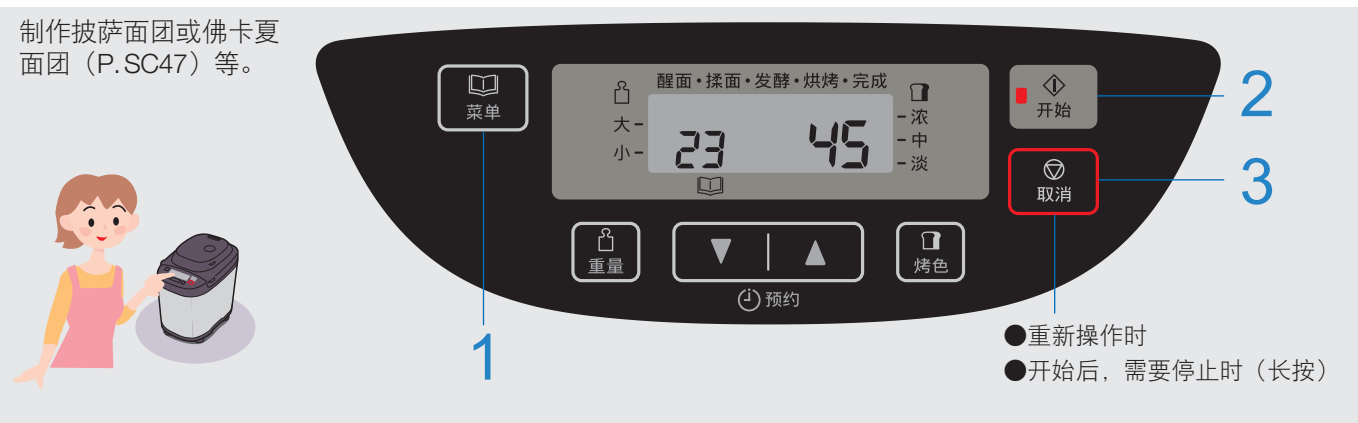
③将饺子馅置于饺子皮中，制成饺子。
※可根据个人喜好将饺子制成月牙形或三角形等。

煮水饺

④盛上半锅水烧开，然后将饺子置于沸水中，等再次沸腾后向锅中加入半碗冷水，依次重复3次。（此动作可以提高饺子皮的韧性、弹性）

制作披萨面团

所需时间：约45分

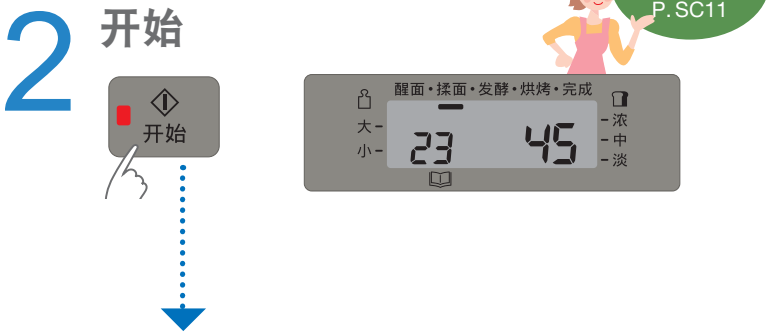
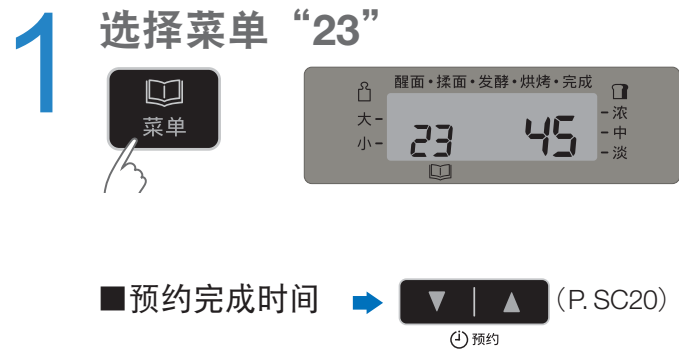


- 准备**
- (P.SC16)
- ①在面包容器内安装叶片。
 - ②在面包容器内放入（除干酵母以外）面粉和水等。
 - ③将面包容器装入本体内，并将干酵母放入酵母容器。

材料

披萨面团	
高筋面粉	300 g
黄油	15 g
砂糖	6 g (大½)
食盐	5 g (小1)
水※	220 g (mL)
干酵母	1.4 g (小½)

※室温超过25℃时，使用5℃的水。



- 3 发出哔哔声后按下“取消”键，立即取出面团**
- ※就这样放着，让面团进一步发酵。
※改变面团材料的配比，可能会造成发酵速度变慢。（P.SC55）

制作饺子皮面团

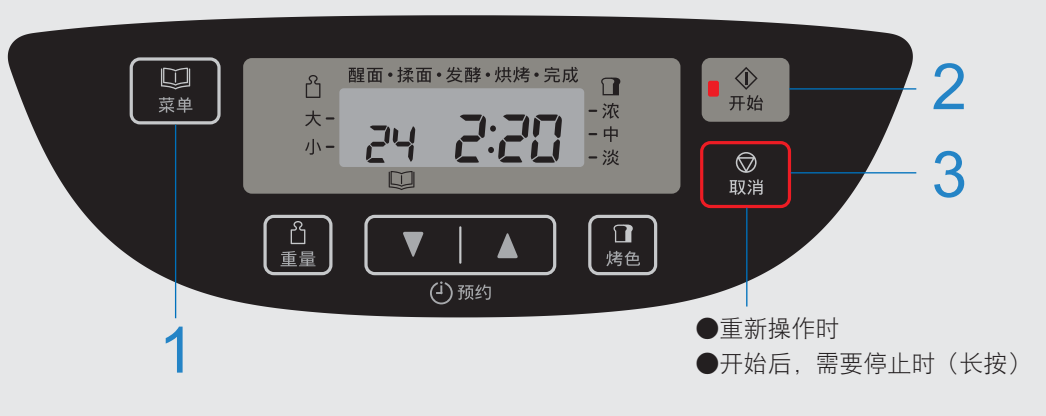
面团

制作披萨面团

制作斯贝尔特全麦面包面团

所需时间：约2小时20分

制作面包面团后，
可以制作原味面包
卷（P.SC44）等各
种面包。



- 准备**
- (P.SC16)
- ①在面包容器内安装叶片。
 - ②在面包容器内放入（除干酵母以外）面粉和水等。
 - ③将面包容器装入本体内，并将干酵母放入酵母容器。

材料

斯贝尔特全麦面包面团	
高筋面粉	400 g
斯贝尔特全麦面粉	100 g
黄油	30 g
砂糖	18 g (大1½)
食盐	7.5 g (小1½)
水※	360 g (mL)
干酵母	4.2 g (小1½)

※室温超过25℃时，使用5℃的水并减少10 g (mL)。

●请购买斯贝尔特全麦面粉。

1 选择菜单“24”



2 开始



3 发出哔哔声后按下“取消”键，立即取出面团

※就这样放着，让面团进一步发酵。
※改变面团材料的配比，可能会造成发酵速度变慢。（P.SC55）

制作斯贝尔特葡萄干全麦面包面团

所需时间：约2小时20分



- 准备**
- (P.SC16)
- ①在面包容器内安装叶片。
 - ②在面包容器内放入（除干酵母与葡萄干以外）面粉和水等。
 - ③将面包容器装入本体内，并将干酵母放入酵母容器。

材料

斯贝尔特葡萄干全麦面包面团	
高筋面粉	400 g
斯贝尔特全麦面粉	100 g
黄油	30 g
砂糖	18 g (大1½)
食盐	7.5 g (小1½)
水※	360 g (mL)
干酵母	4.2 g (小1½)
*葡萄干	150 g

※室温超过25℃时，使用5℃的水并减少10 g (mL)。

* 也可添加自己喜欢的辅料。（P.SC18）

- 辅料投入最大量为150 g
- 请购买斯贝尔特全麦面粉。

1 选择菜单“25”



※将称好的葡萄干放入葡萄干·坚果容器。

2 开始



3 发出哔哔声后按下“取消”键，立即取出面团

※就这样放着，让面团进一步发酵。
※改变面团材料的配比，可能会造成发酵速度变慢。（P.SC55）

制作斯贝尔特全麦面包面团

面团

制作斯贝尔特葡萄干全麦面包面团

各种口味的面包

使用面包面团

使用面团制作面包时使用的工具



※制作面包面团时使用的工具, 顾客应自行购买。

材料

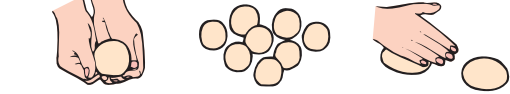
面包面团 (P.SC34 - SC43)	1次的量
蛋液 (蛋汁)	25 g

原味面包

成形

- ①将面团20等分后揉成所需形状。
※当“面团”完成后, 请将面团放在撒有少许面粉的面板上, 更易于成形。

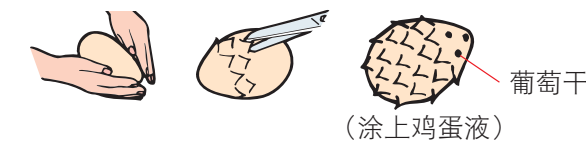
●团



●纽结面包



●刺猬面包



发酵

- ②大多数配方都要求先让面团发酵再进行烘烤, 即成形后让面团膨胀。通常情况下, 面团应放在温暖的地方(约40℃)发酵, 直到面团的大小加倍。
- 大约发酵时间 — 面包卷: 25分钟; 全麦面包: 50分钟
 - 为防止外皮过于干硬, 用大的塑料袋或涂少许食用油的保鲜膜盖住面团。
- ※若发酵温度较低, 则需延长发酵时间。

烘烤

- ③刷上牛奶、盐水、鸡蛋液或食用油。撒上芝麻等。在预热到220℃的烤箱内烘烤10~15分钟, 或烘烤至金黄色。



材料（17个的量）

●使用菜单“14”

面包面团	
高筋面粉	300 g
黄油	25 g
※ 砂糖	12 g (大1)
1 食盐	5 g (小1)
鸡蛋（打匀）	50 g
水	160 g (mL)
干酵母	1.4 g (小½)
黄油 （切成1 cm厚）	150 g
蛋液（蛋汁）	25 g

※1 按照P. SC34的步骤制作。

牛角面包

加入黄油

- ①把面团放在碗中，用保鲜膜封住，放入冰箱冷藏30～60分钟。
（室温较高时，延长冷藏时间）
- ②在黄油上涂抹面粉，放在保鲜膜上，擀成20×20 cm的正方形，放入冰箱冷藏15～30分钟。
- ③用擀面杖敲打按压面团，擀成30×30 cm的正方形。
- ④用面饼包裹②做好的黄油，再包上保鲜膜，放入冰箱冷藏10～20分钟。
- ⑤用擀面杖敲打按压，让面团稍微变薄，并擀平。
- ⑥把面饼折三折，包上保鲜膜，放入冰箱冷藏10～20分钟。
- ⑦重复⑤和⑥两次，冷藏30～60分钟。

成形

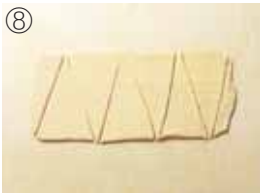
- ⑧把面团2等分，分别擀成18×40 cm的长方形，平均分成6个等腰三角形。
- ⑨抓住面团的一端卷起来。
- ⑩把收口朝下放置。

发酵

喷洒水后用保鲜膜封住，在室温环境下发酵40～60分钟（膨胀到大约2倍大小为止）后，涂上蛋液。

烘烤

在预热到200～220℃的烤箱内烘烤大约10分钟。剩下的面团放在冰箱内避免过度发酵。



面团

各种口味的面包

各种口味的面包

使用面包面团



材料 (20个的量)

●使用菜单“14”

高筋面粉	400 g
黄油	100 g
※ 砂糖	50 g
1 食盐	5 g (小1)
蛋黄2个、鸡蛋1个、温牛奶的混合物	240 g
干酵母	2.1 g (小¾)
馅料(果酱或肉馅)	100 g (5 g/个)
牛奶	30 g (mL)

※1 按照P. SC34的步骤制作。

维也纳卷

成形

- ①把取出的面团分成20等分。
- ②将每一份面团大致擀成10 cm×10 cm大小的大小。
- ③在各面团的中间放上1小计量匙的大小的馅料，拉起面团各角和四边，将其制成包裹状，对全部20份面团重复此动作。

发酵

- ④将所有包裹状面团放入两个抹了油(底面、四周均匀涂抹)的20 cm (8寸)蛋糕烤模中，边角聚集面朝下。涂上牛奶后，在40 °C温度条件下，让面团发酵至两倍大小。(约20 ~ 30分钟)

烘烤

- ⑤在预热到190 °C的烤箱内烘烤大约15 ~ 20分钟，或者直到面团呈金黄色。



材料

面包面团 (P. SC34 ~ SC43)	1次的量
番茄酱	60 g (大4)
意大利辣味香肠(切碎)	50 g
奶酪(磨碎)	100 g
罗勒干	小1
橄榄油	12 g (大1)

意大利辣味香肠餐包

成形

- ①把取出的面团擀成1.5 cm厚的长方形，大小约24 cm×46 cm。
- ②将番茄酱涂在面团上，然后撒上意大利辣味香肠和奶酪，从较短的一端卷起来。
- ③用刀或者刮板将面团切成4 cm薄片分成12等分，然后紧密摆放在两个抹了油的20 cm (8寸)蛋糕烤模中。

发酵

- ④涂上橄榄油，撒上罗勒干，然后在40 °C温度条件下，让面团发酵至两倍大小。(约20 ~ 30分钟)

烘烤

- ⑤在预热到190 °C的烤箱内烘烤大约15 ~ 20分钟，或者直到面团呈金黄色。

※素食主义者可将意大利辣味香肠替换成番茄干。

使用披萨面团



材料 (2个直径25 cm的披萨的量)

披萨面团 (P. SC41)	1次的量
披萨调味汁	72 g (大4)
披萨用起司	200 g
辅料 (例)	
洋葱 (切薄片)	1小个
香肠 (切薄片)	10片
培根	2片
蘑菇 (切薄片)	6个
青椒 (切薄片)	2个

披萨

成形

- ①用刮板将面团2等分, 揉成团。
(如果是薄披萨面团就分成3等分)
- ②盖上小毛巾后放置10 ~ 20分钟。
- ③放在烘焙纸上, 擀成25 cm直径的大小。
- ④用叉子在面饼上戳洞。



添加辅料

- ⑤涂上披萨调味汁, 加调料, 再放上披萨起司。

烘烤

- ⑥在预热到180 ~ 200 °C的烤箱内烘烤大约15分钟。
剩下的面团放在冰箱内避免过度发酵。



材料 (直径25 cm 2个份)

披萨面团	
高筋面粉	300 g
A 砂糖	18 g (大1½)
食盐	5 g (小1)
橄榄油	12 g (大1)
水	190 g (mL)
干酵母	1.4 g (小½)
※ 迷迭香	适量
B 精盐 (海盐或粗盐)	适量

(※可根据需要, 自行调整配方)

佛卡夏

制作披萨面团

- ①在面包容器内依次添加A▶橄榄油▶水, 在酵母容器内放入干酵母。
- ②按照“制作披萨面团”(P. SC41)的步骤制作面团。

成形

- ③将取出的面团等分成2份, 揉成团, 盖上布放置10分钟。

发酵

- ④将面团放在烘焙纸上, 擀成直径25 cm的圆形面皮。
- ⑤在30 ~ 35 °C的温度条件下发酵40 ~ 60分钟。

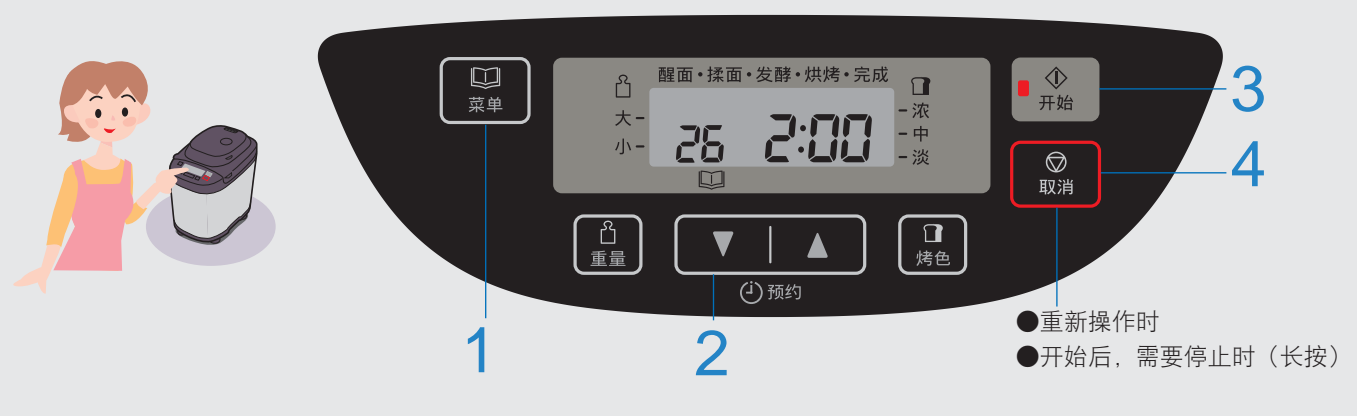
烘烤

- ⑥用手指在面团表面按出小坑, 涂上橄榄油(规定份量以外)。
 - ⑦撒上B, 用已预热到180 ~ 200 °C的烤箱烘烤约15分钟。
- ※ 烘烤时请选用上层烘烤, 并且每次只烘烤一片。

面团

各种口味的面包

制作果酱



- 准备**
- ①在面包容器内安装叶片。
 - ②在面包容器内按右边顺序放入食材：一半水果 → 一半砂糖 → 剩下的水果 → 剩下的砂糖 → 柠檬汁。
 - ③再安装至本体内。

材料

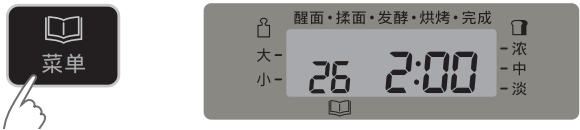
苹果果酱	
苹果 (削皮去芯 切成1 cm小块)	净重750 g
砂糖	300 g
柠檬汁	45 g (约45 mL)

●请务必遵守上述份量规定。
否则可能导致辅料飞出及烧焦。

■注意不要煮过头！
果酱冷却后，会变浓稠。

■通过控制砂糖的量，不使用添加物，
可以制成稀软的果酱。
无法长期保存！
请放到冰箱保存，并尽快享用。
●保存期间：约1星期

1 选择菜单“26”



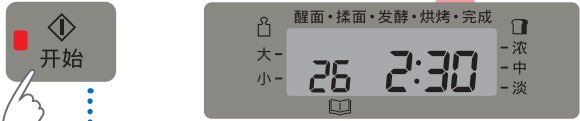
2 设定烹饪时间（苹果果酱2小时30分钟）



(快进时长按)

※根据水果的种类改变设定时间。
●可在1小时30分钟 ~ 2小时30分钟
之间以10分钟为单位进行设定。

3 开始



4 发出哔哔声后按下“取消”键， 取出面包容器，冷却（约10分钟）

※ 请注意不要放置在会倾倒的地方。
●加热不足（水分较多、不够黏稠）时，
进行“追加加热”。(P.SC49)

5 将面包容器倾倒的同时， 用橡皮刮刀使之慢慢流入容器

●使用金属等刮铲时，可能会造成损伤。



加热不足时，进行“追加加热”

加热结束后，最多可进行2次追加加热。
※库内温度一旦变低就无法追加加热。

① 选择菜单“26”



② 设定烹饪时间



(快进时长按)



●可在10分钟 ~ 40分钟之间以1分钟为单位进行设定。

③ 开始



■取消追加加热时，➡长按“取消”键

■还可通过以下方法进行“追加加热”。
※在步骤4 (P.SC48) 没有按下“取消”键时

- ① 按下 ➡，设定烹饪时间
- ② 按下 ⏮，开始

所需时间：约1小时30分 ~ 2小时30分



蓝莓果酱

新鲜蓝莓	750 g
砂糖	300 g
柠檬汁	45 g (约45 mL)

■烹饪设定时间...2小时10分钟

杏果酱

杏 (削皮去核， 切成1 cm小块)	净重 750 g
砂糖	300 g

■烹饪设定时间...2小时10分钟

水蜜桃果酱

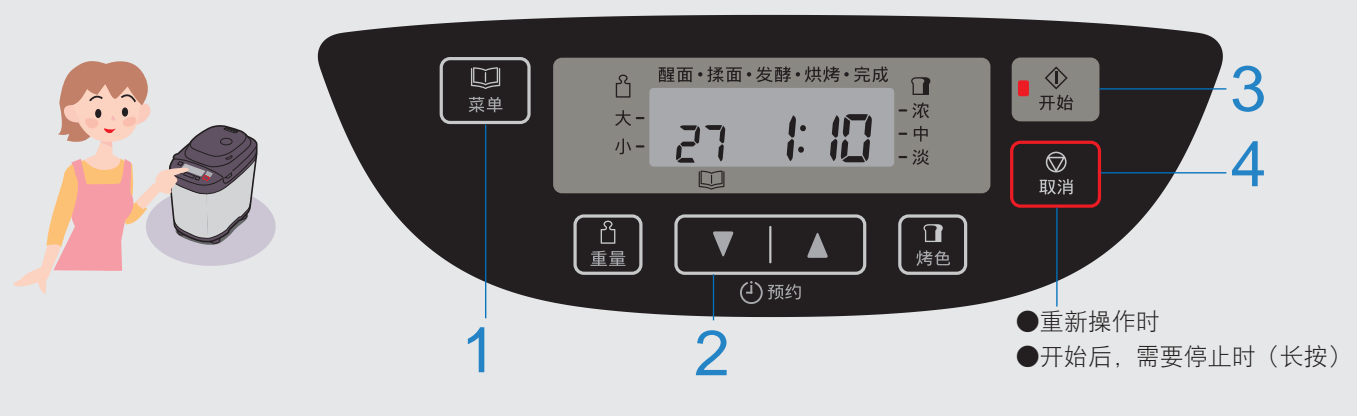
水蜜桃 (削皮去核， 切成2 cm小块)	净重 750 g
砂糖	300 g
柠檬汁	45 g (约45 mL)

■烹饪设定时间...2小时30分钟

甜品

制作果酱

制作蜜糖水果



- 准备**
- ①在面包容器（无叶片）中加入水、砂糖、柠檬汁、肉桂粉，用橡皮刮刀充分搅拌。（直到砂糖完全融化）
 - ②将水果一个一个放进去，不要叠放。
 - ③将烘焙纸切成面包容器大小，且中心开一个1 cm左右的孔，当作盖子。
 - ④再安装至本体内。

材料

蜜糖水果	
苹果※ （切成4等分，去皮去芯）	约300 g （中等大小1个）
水	330 g (mL)
砂糖	90 g
柠檬汁	15 g (小2)
肉桂粉	适量

※有的品种容易煮烂。
推荐使用果实比较结实的“富士”苹果等。

- 请务必遵守上述份量规定。
否则可能导致加热不均或烤焦。

●水果的摆放方法（准备②）



●用烘焙纸当盖子（准备③）



- 食用时
- 应在完成后再放置半天左右再食用。
（为了让糖浆渗入水果内）

1 选择菜单“27”



2 设定烹饪时间（蜜糖水果为1小时30分钟）



- （快进时长按）
- ※根据水果的种类改变设定时间。
●可在1小时 ~ 1小时40分钟之间
以10分钟为单位进行设定。

3 开始



4 发出哔哔声后按下“取消”键， 取出面包容器，冷却（约10分钟）

- ※请注意放置场所，以防倾倒。
- 加热不足（颜色偏白，用竹签插入时较硬）时，进行
“追加加热”。（P. SC51）

5 慢慢移入容器， 连汤汁一起冷却

- 使用金属等刮铲及夹具等时，可能会有损伤。
- 取出容器后，将水果上下翻转，含糖浆一起慢慢冷却。
冷却时，糖浆会慢慢渗入水果。

所需时间: 约1小时 ~ 1小时40分



加热不足时，进行“追加加热”

加热结束后，最多可进行2次追加加热。

※“追加加热”要在加热结束后的5分钟内进行。

库内温度一旦变低就无法追加加热。

① 选择菜单“27”



② 设定烹饪时间



(快进时长按)



●可在10分钟 ~ 40分钟之间以1分钟为单位进行设定。

③ 开始



■取消追加加热时，➡ 长按“取消”键

■还可通过以下方法进行“追加加热”。

※在步骤4 (P.SC50) 没有按下“取消”键时

① 按下 ，设定烹饪时间

② 按下 ，开始



蜜糖番茄

小番茄 (水煮后剥皮, 将蒂头除去)	4个 (1个约100 g)
水	330 g (mL)
砂糖	100 g
生姜 (切薄片)	10 g

■烹饪设定时间...1小时10分钟

蜜糖杏

杏 (去皮, 切成2块去芯)	400 g
水	330 g (mL)
砂糖	100 g

■烹饪设定时间...1小时10分钟

蜜糖水蜜桃

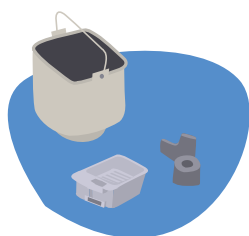
水蜜桃 (去皮, 切成4块去芯)	400 g
水	330 g (mL)
砂糖	100 g
柠檬汁	15 g (小3)

■烹饪设定时间...1小时10分钟

甜品

制作蜜糖水水果

清洁保养



为了避免损伤
氟素涂层……

- 尽快洗干净擦干！
(不可在没洗干净或沾有水的环境下放置)

- 用柔软的海绵清洗！
(不要使用去污粉、金属刷、
海绵的尼龙面、百洁布、不要
使用洗碗机清洗)



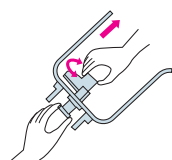
面包容器·叶片

清除剩余的面团，用水
冲洗



- ① 在面包容器内加入少量热水，放置一会。

- 叶片难以拆下时，左右转动一下再拔出来。

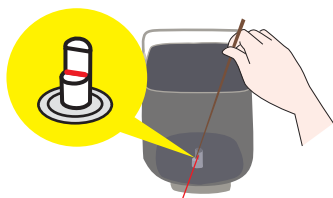


- ② 用水清洗面包容器和叶片。

- 安装轴周围不要残留面团等。面团等残留下来会损伤面包容器的氟素涂层。



- ③ 用竹签将粘在叶片处和安装轴上的面团清除干净。



- 面团若黏附在安装轴上，易造成叶片脱落，或残留于面包中。

- 若很脏时，请用厨房专用洗涤剂（中性）清洗。

上盖

用拧干的
湿抹布擦拭



- 用湿抹布将黏在酵母容器的干酵母擦掉，然后再确认投放干酵母的孔已关闭。



盖容器盖

取下，用水冲洗

【拆卸方法】



●打开上盖容器盖至70度角后，再将右侧向上提拉。

酵母容器

用拧干的
湿抹布擦干净后，自然
晾干。



**酵母容器不能用
干布擦拭！**

产生的静电会导致
干酵母不易落下

葡萄干·坚果容器

拆下后，用厨房的专用洗涤剂（中性）
清洗



●向上拉。



- 用手指压，
打开开闭板。
- 不要留下油脂。



本体

用拧干的
湿抹布擦拭

- 清除掉在库内散落的干
酵母以及辅料等。



清洁保养

小帮手

SC53

常见问题

材料

可以用专用的面粉制作吗？

面包

可以制作，但是需要调整水量。因为可能发生面包过度膨胀，或面包上方出现凹陷以及空洞等情况。请减少5 ~ 10%的水量。

法国面包

可以制作，但是面包的品质与膨胀程度因专用面粉的种类而异。

可以用其他材料代替黄油吗？

可以。
请使用等量的人造黄油、起酥油等固体油脂来代替黄油。
(因油脂种类不同，烤色有浓淡差别)

可以按照市面销售的烹饪书中份量制作吗？

本说明书中的份量是针对本型号制面包机的情况制订的，若按其他份量进行烘烤的话，可能会烘烤不佳。



可以制作1斤的面包吗？

虽然采用一半材料，但由于“揉面”和“排出空气”的力度都太难掌握，无法与自动制面包机的制作程序配合，因此不行。

如何保存干酵母？

请放入冰箱保存。(开封后必须密封，并尽快用完)
●请在保存期间(未开封状态下，依保存方式进行保存的有效期限)使用。
●请勿放入冷冻库内冷冻保存。
(干酵母会吸湿结块，无法从酵母容器中脱落)

撒手粉时使用什么面粉比较好？

面包成形时，建议使用高筋面粉。

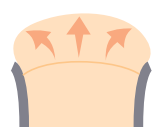
斯贝尔特全麦面粉如何购入？

通过网络购买的方式比较容易购入。

烘烤完成后相关事项

白面包可以烘烤成方形吗？

用家庭用制面包机烘烤出来的面包，在烘烤时面团会向上膨胀扩张，形成山形(“锅底”)状的面包。



如何切好面包？

烘烤结束后马上切会比较困难，建议待30分钟后再切。
●把面包放倒后，前后移动用面包刀切开面包。



面包是否不好取出？

取出面包容器后，冷却2分钟仍难以取出时，请再将面包容器放入本体内，放置5 ~ 10分钟后再取出。
●如果超出时间，面包会收缩下塌。
●请勿使用刀叉、筷子等取出面包。
(会伤害到氟素涂层)

面包与面团可以冷冻保存吗？

面包

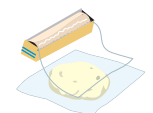
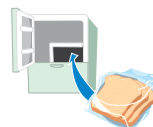
切成薄片，每片用保鲜膜包起来冷冻。
尽可能将刚烤好的面包冷冻起来，味道会更好。
●保持面包美味的冷冻期间大约为1个月。

原味面包卷

将成形、发酵好的面包摆放在托盘上，覆上保鲜膜放于冷冻室，冻好后放入塑胶袋中保存。
烘烤时，在30 ~ 35℃下解冻后，涂上蛋液（打匀的鸡蛋）烘烤。
●若急的话，直接在未解冻的状态下涂上蛋液，烘烤时间延长约5分钟。

披萨

将擀好的面团用保鲜膜包起来冷冻。
烘烤时，直接拿出来放上辅料烘烤。



在面包或披萨面团的制作过程中，干酵母没有进行混合？

面团搅拌后，会在分割、成形及二次发酵中起到作用，所以没有问题。

面包面团菜单做出的面包面团很软？

请将水的用量减少5 ~ 10 g (mL)。
若撒上高筋面粉的话，会比较容易处理。

在面包或披萨面团的制作过程中，不怎么发酵

发酵的程度可能因比例不同而变慢。
若面包面团披萨面团制作结束后，不打开上盖，继续放置时，可以继续发酵。
（基准：20 ~ 30分钟）

失败的面团还可以再用吗？

① 仍为面团状态，未被烘烤时
...等

可以用来做披萨等食品。
请确认是停止在以下的哪种状态后，再按照下述的做法进行操作。

●干酵母残留在酵母容器内时

➡ 调到菜单“23”（披萨面团）后重新开始制作面团，做成披萨（P.SC47）！

●酵母容器内没有残留干酵母时

➡ 取出面团，做成披萨（P.SC47）！



面包形状异常！

手工制作面包真难把握
每次做出来的形状
都不一样…



出现以下情况时

请确认以下内容

膨胀不足



高度标准

白面包(大)、葡萄干白面包(大)、快速白面包(大)、黑麦面包、斯贝尔特全麦面包(大)、斯贝尔特葡萄干全麦面包(大)的情况下



不足
14 cm

全麦面包(大)、葡萄干全麦面包(大)、快速全麦面包(大)、白面包(酵母半量)(大)、馅料白面包(大)的情况下



不足
13 cm

(快速白面包(小)、法国面包)的情况下



不足
11 cm

白面包(小)、葡萄干白面包(小)、全麦面包(小)、葡萄干全麦面包(小)、快速全麦面包(小)、斯贝尔特全麦面包(小)、斯贝尔特葡萄干全麦面包(小)的情况下



不足
10 cm

(白面包(酵母半量)(小)、馅料白面包(小)的情况下)



不足
9 cm

过度膨胀



高度标准



20 cm
以上

- 受温度、湿度、材料、预约时间等条件的影响，面包的形状和蓬松度都会发生变化。
- 是否放入太多葡萄干之类的辅料？
- 室温是否太高了呢？（室温过高，则形状会变差）
➡请将面粉等材料放入冰箱内冷藏。

面粉

- 是否用秤称重了？
- 是否使用了蛋白质含量超过12～15%之间的面粉？
- 是否使用了高筋面粉？
- 是否使用了过期的面粉？
<法国面包…>
- 是否弄错了高筋面粉和低筋面粉的比例？

水

- 是否太少？
<法国面包>
- 使用的是否是约5℃的冷水？
<室温超过25℃时…>
- 是否使用约5℃的冷水？

砂糖

- 是否太少？

干酵母

- 使用的是不需提前发酵的干酵母吗？
- 是否放入酵母容器内？
- 是否太少？
- 是否在冰箱内保存？(P.SC9)
- 是否使用了过期的干酵母呢？

面粉

- 是否太多？
- 是否使用了面包的专用面粉？(P.SC54)

水

- 是否太多？

干酵母

- 是否太多？
➡按照指定份量操作却出现过度膨胀时，请尝试将干酵母或砂糖减少 $\frac{1}{4}$ ～ $\frac{1}{2}$ 的量。
- 在海拔超过1000 m的地区，有时会出现过度膨胀的现象。
- 面包过度膨胀而接触到盖子内侧，可能会导致涂层剥落。误食剥落的涂层，并不会对人体造成影响。

面包（膨胀程度）

出现以下情况时

请确认以下内容

面包（形状）

完全不膨胀
(整体偏白, 面团状)



干酵母

- 是否忘记放入干酵母了呢?
- 是否使用了保存不好、或过期的干酵母?
- 是否误使用了泡打粉?

- 是否忘记安装叶片?
- 中途是否出现了停电情况?

每次做出的形状和膨胀程度都不同

- 手工制作的面包因以下条件, 每次做出的形状和膨胀程度都会发生改变!

室 温

- 夏季等室温高时
- 运转时室温发生变化(如中途关闭空调等)

材料的种类、性质

- 使用了蛋白质含量较少的面粉烘烤时
- 使用了保存不善、过期的干酵母时

底部发粘,
侧面收缩
下塌



- 是否将烘烤好的面包迅速从面包容器内取出, 放在网架上散热呢?
- 室温高时, 将水量减少10 g (mL) 会有效果。

上部凹陷
(外皮烤焦)
上部平坦, 呈四
角形凹陷



- 面粉是否太少呢?
- 水是否太多呢?

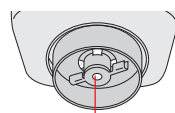
< 全麦面包、快速全麦面包、葡萄干全麦面包、斯贝尔特全麦面包、
斯贝尔特葡萄干全麦面包 >

- 当全麦面粉的种类不同时易发生这种情况。

底部凹陷大
坑, 直立不
起



- 留下了叶片的形状。
- 取出面包时, 是否碰到了面包容器的底部?
(有时因叶片转动会弄坏面包)



不要转动

周围有多余的面粉

- 面粉是否太多呢?
- 水是否太少呢?

面包（其他）

不能烘烤出自己希望
的颜色, 上部有部分
烤焦

- 请改变烤色(P.SC19), 或者调整砂糖的用量。
减少砂糖的用量, 则烤色会变淡, 增加则烤色会变深。
- 面包溢出面包容器时, 请减少干酵母与水量。
- 若面包上部超出面包容器太多, 有可能造成剥离等现象。

面包外皮太硬

- 等外皮冷却到人体肌肤温度后, 放入保鲜袋, 则面包外皮会变软。

辅料偏向一边

- 由于辅料的种类及面团的硬度等, 可能出现偏向一边的情况。

面包形状异常!

小帮手

面包形状异常！

出现以下情况时		请确认以下内容
面包(其他)	成形、发酵后的面团有黏性	●发酵时间太长，会使面团松弛，就会变得有黏性。 虽然不同种类的面包的发酵时间不同，但一般的辨别方法是用手指轻轻按一下膨胀的面团侧面，如果慢慢弹起来，就说明发酵完成。
	膨胀不足	●材料的份量是否正确？ ●是否加入了泡打粉？ ●是否将低筋面粉与泡打粉筛过后再放入？
蛋糕	制作出的蛋糕与预想的不一樣	●做出来的蛋糕类似于黄油蛋糕，但达不到市场出售的海绵蛋糕的烘焙程度。
	面团粘在手上无法成形	●面粉是否太少了呢？（用称称量重量了吗？） ●是否撒了面粉？（多撒一些面粉，会变得容易处理） ●水是否过多呢？
果酱	不凝固（不黏稠）	由于砂糖量不够，而且没有使用添加物，因此制成的果酱较稀。 ●未成熟的水果、熟透了的水果、不新鲜的水果由于果胶含量较少，因此可能出现难以凝固的情况。 ●是否放入太多水果？ ●是否减少砂糖与柠檬汁的量？ （果酱凝固需要适度的糖度、酸度、果胶量）
	没煮好	●水果是否过于成熟？ ●因水果种类不同，有些品种容易煮烂。
蜜糖水果	有些部分糖浆的渗透性不好	●是否被烘焙纸盖住了？ ●从糖浆中取出后，将渗透性不好的部分朝下放置，使之浸在糖浆中，再冷却。 ●放置半天～1天即可食用。

故障诊断

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


出现以下情况时	原 因	修理方法
无法进行按键操作	●电源插头是否松脱？	插上电源插头。
干酵母没有落下	●干酵母自动放入的时间因菜单和室温等条件不同而有差异。	
	●酵母容器潮湿或带有静电。	用拧干的湿抹布擦拭，自然风干。
	●干酵母是否受潮？	使用新的干酵母。
葡萄干以及干果无法投入	●是否将辅料像山形一样堆放？	请将辅料平铺。(P.SC18)
中途运转停止	●运转中，若出现10分钟以上的停电，则会停止运转。	若是在面团状态下停止，可以再利用。(P.SC55)
正在使用或预约时，发出声音	发出以下声音并不是异常现象。 ●在面团“揉面”或“排气”时 • “吱吱”“啪嗒啪嗒” 面团搅拌的声音 • “嗡嗡” 马达运转的声音 ●干酵母或葡萄干容器的材料放入面包容器时 • “噶恰噶恰” 开闭阀、开闭板的声音	
中途运转停止 (叶片不转了)	●材料过多，或叶片被坚硬材料卡住，造成马达负担过重，则保护装置开始运作，中途就会停止转动。 (即使操作完成，也是粉状，未烘烤好) ※请联系Panasonic客户咨询服务中心进行维修。	
叶片咯哒咯哒响	●由于在叶片与主轴之间有缝隙。(前端活动3 cm左右)	
仍然是粉状，无法烘烤	●是否忘记安装叶片了？	安装好叶片。(P.SC16)
	●面包容器内部叶片的安装轴是否太紧无法转动？	安装了叶片，但叶片的安装轴不转动时，要更换主轴的轴承。 (请与Panasonic客户咨询服务中心联系)
面包容器底部有面团漏出	●使用过程中，面包容器的排出口会排出少量面团。 (为了不妨碍转动，进入到转动部位的面团会被排出，这并不是异常。但请确认叶片安装轴是否处于转动状态。)	 排出口(4处) (面包容器的底部) 安装轴
面包容器的底部变黑	●面包容器底部可能会因搅拌摩擦而变黑。 当变黑时，请用湿的厨房用纸擦拭。	

●开始使用时，会冒烟、散发出气味，随著继续使用会逐渐消失。这并不影响使用。


面包形状异常！ / 故障诊断

小帮手


出现下列情况时...

 显示

●表示在使用中出现停电。
如果停电时间在10分钟以内，则来电后会自动进行运转。
(有时会做出不良面包)
●即使在使用中拔掉电源，重新插电启动后也会显示。

 显示

●表示由于连续使用，机器内处于高温状态（40℃以上）。
打开上盖，让库内充分冷却。
(烘烤结束后冷却1小时左右)

 显示

●这是故障。
※请联系Panasonic客户咨询服务中心进行维修。

“操作错误！”的补救措施

选错了菜单、重量、烤色等功能就按了开始！

若是刚刚开始，可以重新操作。请长按“取消”键中止操作，选择正确的菜单※·重量·烤色后重新开始。

拔掉了电源插头！

即使拔掉电源插头，在10分钟内插回去，仍可以恢复。
※请勿按下“开始”键。

■失败的面团可以再做成原味面包卷或披萨。（P.SC44，SC47，SC55）

规格

电源		220 V ~ 50 Hz	防止温度过高装置		温度保险丝
功率	加热器	503 W	尺寸 (约)	长	38.9 cm
	电机	70 W		宽	26.0 cm
				高	38.2 cm
净重(约)		7.4 kg	电源线长度 (约)		0.9 m
容量	面包/面包面团	(面粉) 最大使用量: 500 g			
	酵母	(干酵母) 最大使用量: 5.6 g			
	葡萄干、坚果	(葡萄干/坚果类) 最大使用量: 150 g			

功能	菜单	容量	预约
面包	白面包 (大)	(面粉) 最大: 500 g	可预约至13小时
	白面包 (小)	(面粉) 最大: 400 g	可预约至13小时
	白面包 (酵母半量) (大)	(面粉) 最大: 500 g	可预约至13小时
	白面包 (酵母半量) (小)	(面粉) 最大: 400 g	可预约至13小时
	快速白面包 (大)	(面粉) 最大: 500 g	—
	快速白面包 (小)	(面粉) 最大: 400 g	—
	葡萄干白面包 (大)	(面粉) 最大: 500 g	可预约至13小时
	葡萄干白面包 (小)	(面粉) 最大: 400 g	可预约至13小时
	馅料白面包 (大)	(面粉) 最大: 500 g	可预约至13小时
	馅料白面包 (小)	(面粉) 最大: 400 g	可预约至13小时
	全麦面包 (大)	(面粉) 最大: 500 g	可预约至13小时
	全麦面包 (小)	(面粉) 最大: 400 g	可预约至13小时
	快速全麦面包 (大)	(面粉) 最大: 500 g	—
	快速全麦面包 (小)	(面粉) 最大: 400 g	—
	葡萄干全麦面包 (大)	(面粉) 最大: 500 g	可预约至13小时
	葡萄干全麦面包 (小)	(面粉) 最大: 400 g	可预约至13小时
	黑麦面包	(面粉) 最大: 500 g	可预约至13小时
	法国面包	(面粉) 最大: 400 g	可预约至13小时
	斯贝尔特全麦面包 (大)	(面粉) 最大: 500 g	可预约至13小时
	斯贝尔特全麦面包 (小)	(面粉) 最大: 400 g	可预约至13小时
	斯贝尔特葡萄干全麦面包 (大)	(面粉) 最大: 500 g	可预约至13小时
	斯贝尔特葡萄干全麦面包 (小)	(面粉) 最大: 400 g	可预约至13小时
	烘烤	(面粉) 最大: 300 g	—
面团	白面包面团	(面粉) 最大: 500 g	—
	白面包面团 (酵母半量)	(面粉) 最大: 500 g	—
	葡萄干白面包面团	(面粉) 最大: 500 g	—
	馅料白面包面团	(面粉) 最大: 500 g	—
	全麦面包面团	(面粉) 最大: 500 g	—
	葡萄干全麦面包面团	(面粉) 最大: 500 g	—
	黑麦面包面团	(面粉) 最大: 500 g	—
	法国面包面团	(面粉) 最大: 400 g	—
	饺子皮面团	(面粉) 最大: 450 g	—
	披萨面团	(面粉) 最大: 300 g	可预约至13小时
	斯贝尔特全麦面包面团	(面粉) 最大: 500 g	—
	斯贝尔特葡萄干全麦面包面团	(面粉) 最大: 500 g	—
甜品	果酱	水果 750 g	—
	蜜糖水果	水果 300 ~ 400 g	—

出现下列情况时： / “操作错误！” 的补救措施 / 规格

小帮手

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

Soft and delicious Bread (Instant dry yeast)



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



Basic less yeast with half yeast, keeping the original wheat flavor (P. EN21)



Speed Up the whole baking progress! **Basic rapid** (P. EN22)



Delicious **Basic raisin** with rich dried fruit (P. EN23)



Stuffed bread with original form of auxiliary ingredients (P. EN24)



Slightly hard crust, fragrant, healthy and nutritious **Whole wheat bread** (P. EN25)



Whole wheat rapid - ready in no time (P. EN25)



The perfect combination of fruit and wheat aromas! **Whole wheat raisin** (P. EN26)



Fragrant, healthy and tasty **Rye** (P. EN27)



Crispy crust and original flour aroma **French bread** (P. EN27)



Spelt whole wheat made from special european flour (P. EN28)



Healthy and tasty **Spelt whole wheat raisin** with rich dried fruit (P. EN29)



Make cakes easily! **Bake only** (cakes) (P. EN30)

Various taste dedicated Dough dough, pizza dough making



Croissant (P. EN45)



Vienna roll (P. EN46)



Italian spicy sausage Bun (P. EN46)



Pizza (P. EN47)



Focaccia (P. EN47)

Others



Dumpling skin dough (P. EN40)



Jam (P. EN48)



Compote (P. EN50)

For more fancy menus!

Please check
<http://home.panasonic.cn>



Table of Contents

Page

Confirmation

Safety precautions	EN4
Operating requirements	EN5
Parts names and accessories	EN6

Basic ingredients and preparations

Procedures and key points of bread-making	EN8
List of bread types and baking options	EN10
Bread-making ingredients	EN12
Ingredients preparations	EN15

Operating methods

Bread

Baking basic	EN16
Convenient functions	EN18
● Raisins and other ingredients	EN18
● Crust colour/Weight	EN19
● Timer	EN20
Basic less yeast	EN21
Basic rapid	EN22
Basic raisin	EN23
Stuffed bread	EN24
Whole wheat bread/ Whole wheat rapid	EN25
Whole wheat raisin	EN26
Rye/French bread	EN27
Spelt whole wheat	EN28
Spelt whole wheat raisin	EN29
Bake only	EN30
Various flavored bread	EN32

Operating methods

Dough

Basic dough/Basic less yeast dough making	EN34
Basic raisin dough making	EN35
Stuffed bread dough making	EN36
Whole wheat dough/Whole wheat raisin dough making	EN37
Rye dough making	EN38
French dough making	EN39
Dumpling skin dough making	EN40
Pizza dough making	EN41
Spelt whole wheat dough making	EN42
Spelt whole wheat raisin dough making	EN43

Dessert

Jam making	EN48
Compote making	EN50

Tips

Cleaning	EN52
FAQ	EN54
Abnormal shape of bread	EN56
Troubleshooting	EN59
In case of the following displays	EN60
Remedies for misoperations	EN60
Specifications	EN61

Confirmation

Basic ingredients
and preparations

Bread

Dough

Dessert

Tips

Safety precautions

Please make sure to follow these instructions.

In order to prevent accidents or injuries to the user, other people, and damage to property, please follow the instructions below.

■ The following charts indicate the degree of damage caused by wrong operation.



Warning

Indicates serious injury or death.



Caution

Indicates risk of injury or property damage.

■ The symbols are classified and explained as follows.



This symbol indicates prohibition.



This symbol indicates requirement that must be followed.



In order to avoid fire, burns and electric shocks

Properly use the power plug and the power cord.



- Do not use the sockets and wiring devices beyond their capacity. Do not use any power supply other than 220 V AC.

(Because overheating may happen if the rated power of multiple circuits is exceeded.)

- Do not damage the power cord and the power plug.

Do not damage, modify and approach hot devices. Do not bend, twist, stretch, load or bundle the cord in force.

(Otherwise it may cause fire due to electric shock or short circuit.)

- Do not use when the power cord is damaged and the socket is loosened.

(Otherwise it may cause fire due to electric shock or short circuit.)

- ➔ If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person in order to avoid a hazard.

- Do not plug or unplug the power cord with wet hands.

(Otherwise it may cause electric shock, heating and fire.)



- Insert the power plug firmly. (It may cause an electric shock.)

- Please clean away dust on the power plug regularly.

(Take special care to see if the pins have too much dust on them. Poor insulations and fire due to moisture may occur.)

- ➔ Unplug the power plug and wipe with a dry cloth.

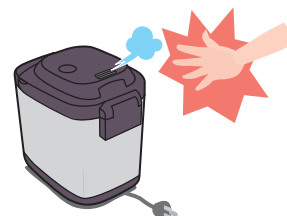


Do not touch, block or cover the steam vent during use.



- Especially pay attention to children.

(It may cause burns.)



When an abnormal incident or malfunction takes place, stop using the appliance immediately and pull the plug out from the electrical outlet.



(Otherwise it may cause smoke, fire, electric shock or burns.)

Abnormal or breaking down

- The power plug and the power cord become abnormally hot.
- The power cord is damaged or power failure.
- The main body is deformed or is abnormally hot.
- The appliance makes abnormal turning noise during use.
- ➔ Unplug the appliance immediately and contact the service centre for the check or the repair.



In order to avoid fire, burns and injury



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



Caution

The temperature of accessible surfaces may be high when the appliance is operating.



- Do not touch the bread pan, the main unit, the air vent, inner part of the appliance, the heater, the inner side of the lid and other high-temperature parts. Because of the heat while working, do not clean or perform maintenance until bread pan cools down. (Otherwise it may cause burns.)

➔ Use thick gloves to take out the bread pan.

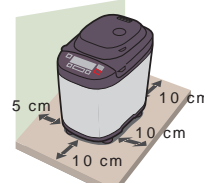
- * Do not use wet thick gloves. (They are highly conductive) and may cause burns.

* Thick gloves are not included in this product, please purchase it on the market.

Do not use the appliance in the following places!



- On carpets and other objects that are non-resistant to heat. (It may cause fire.)
- Uneven surfaces and desktops covered with a tablecloth. (It may cause falling or fire.)
* Be careful to find an appropriate place to accommodate the hot bread pan.
- Places that are contaminated with flour, grease, dust and other easily-falling articles. (It may cause the appliance to slip and fall from the worktop.)
➔ Remove flour and keep away from the table edge by over 10 cm.
- Near walls and furniture.
➔ Keep a buffer space of over 5 cm. (Otherwise deformation and discoloration may occur.)



Please observe the following instructions to avoid any accident



- Please keep it away from infants and children.
- This appliance is not intended for use by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

(May cause burns, electric shock and injury.)



- Do not immerse the appliance in water or splash it with water.

(Otherwise it may cause electric shock or fire due to short circuit.)



- Do not disassemble, repair or modify this appliance by yourself.

(It may cause fire, electric shock and injury.)



➔ Please consult service centre on repairs.

Properly use the power plug.



- Make sure to hold the power plug when unplugging the power plug. (Otherwise it may cause electric shock or fire due to short circuit.)
- Unplug the power plug when the appliance is not in use. (Otherwise it may cause electric shock, or fire due to electric leakage.)

Operating requirements

- Do not put any towel on the lid. (It may cause a malfunction) or deformation.

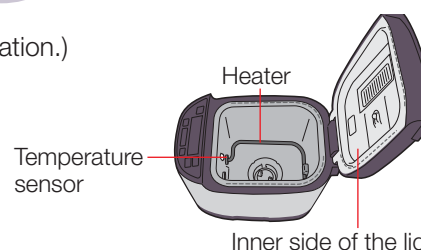


- Do not put it near place that is wet or near a fire source. (It may cause a malfunction or deformation.)

- Please consult your doctor before use if you are allergic to any food.

- The appliance is not intended to be operated by means of an external timer or separate remote control system.

- Do not use excessive force on the parts illustrated below. (It may cause a malfunction) or deformation.

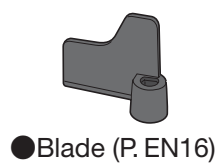


Confirmation

Safety precautions/Operating requirements

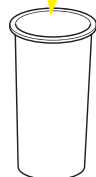
Parts names and accessories

■ Please clean the bread pan, blades and accessories before initial use. (P. EN52)

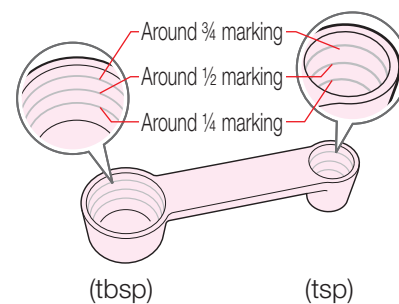


Accessories (1 piece each)

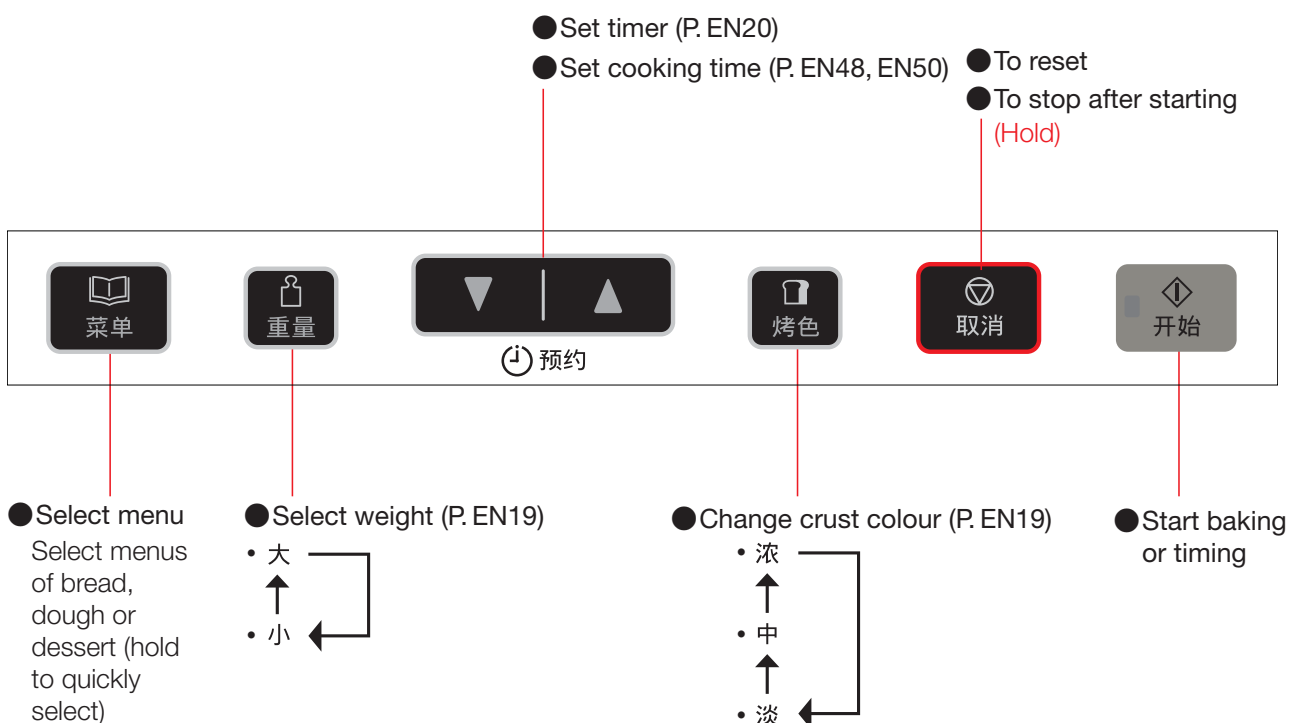
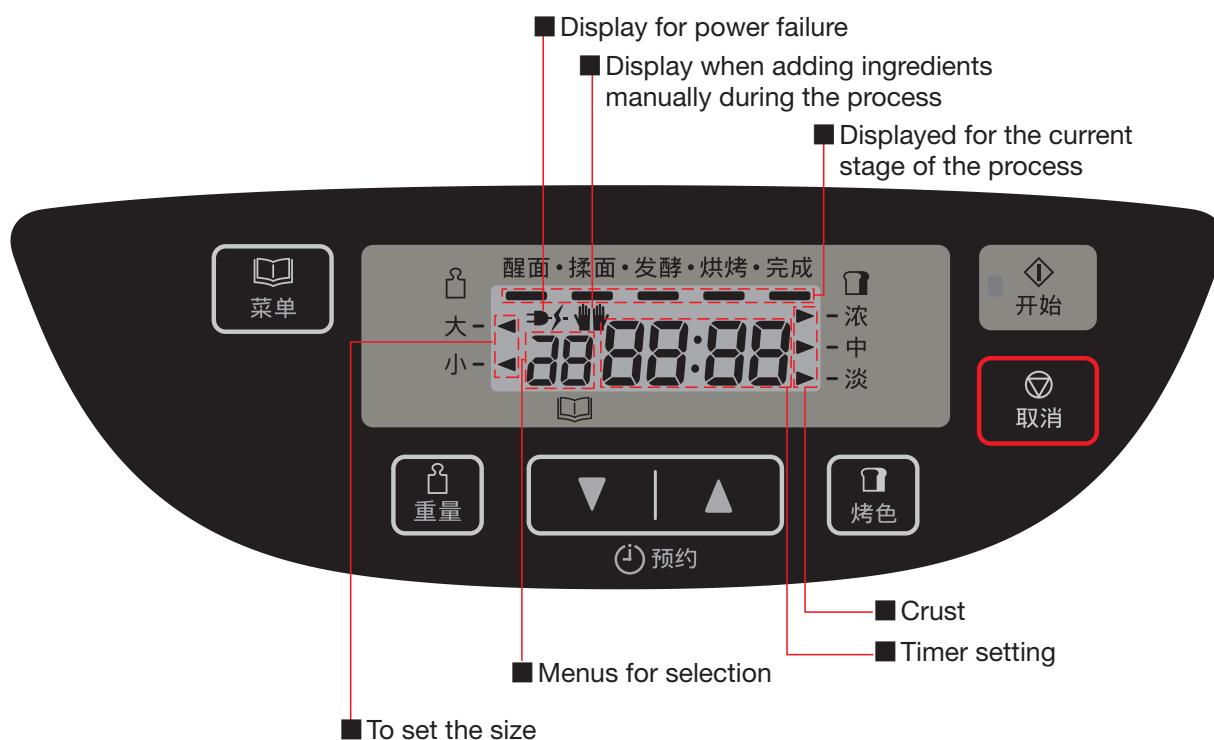
Do not use it to measure wheat flour and others!



● Measuring cup
(Intended for liquid only P. EN8)



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

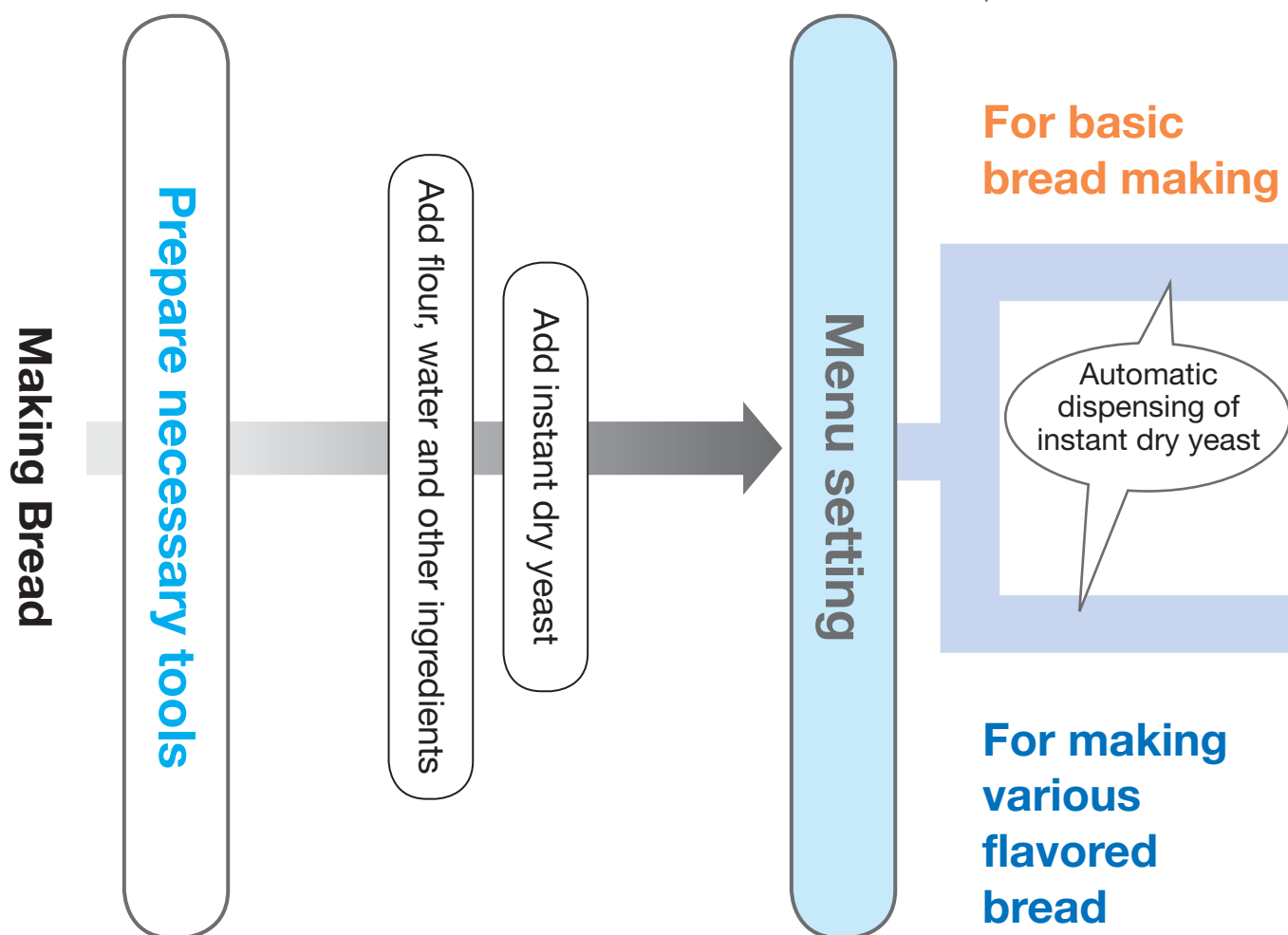


Procedures and key points

Preparations

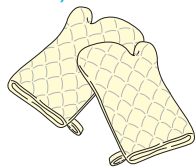
Making dough

P. EN17, EN34~43



Please prepare the following tools

- Thick gloves
(from market)



- Scale (unit: 1 g)
(from market)

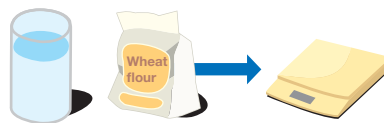


Key points of making good bread!



Measuring water and flour by "weight" is essential!

Must be scaled by weight. The enclosed measuring cup is dedicated for measuring liquid. Please do not use it to measure flour. Please correctly weigh with a scale to an accuracy of 1 g.



Please correctly weigh!

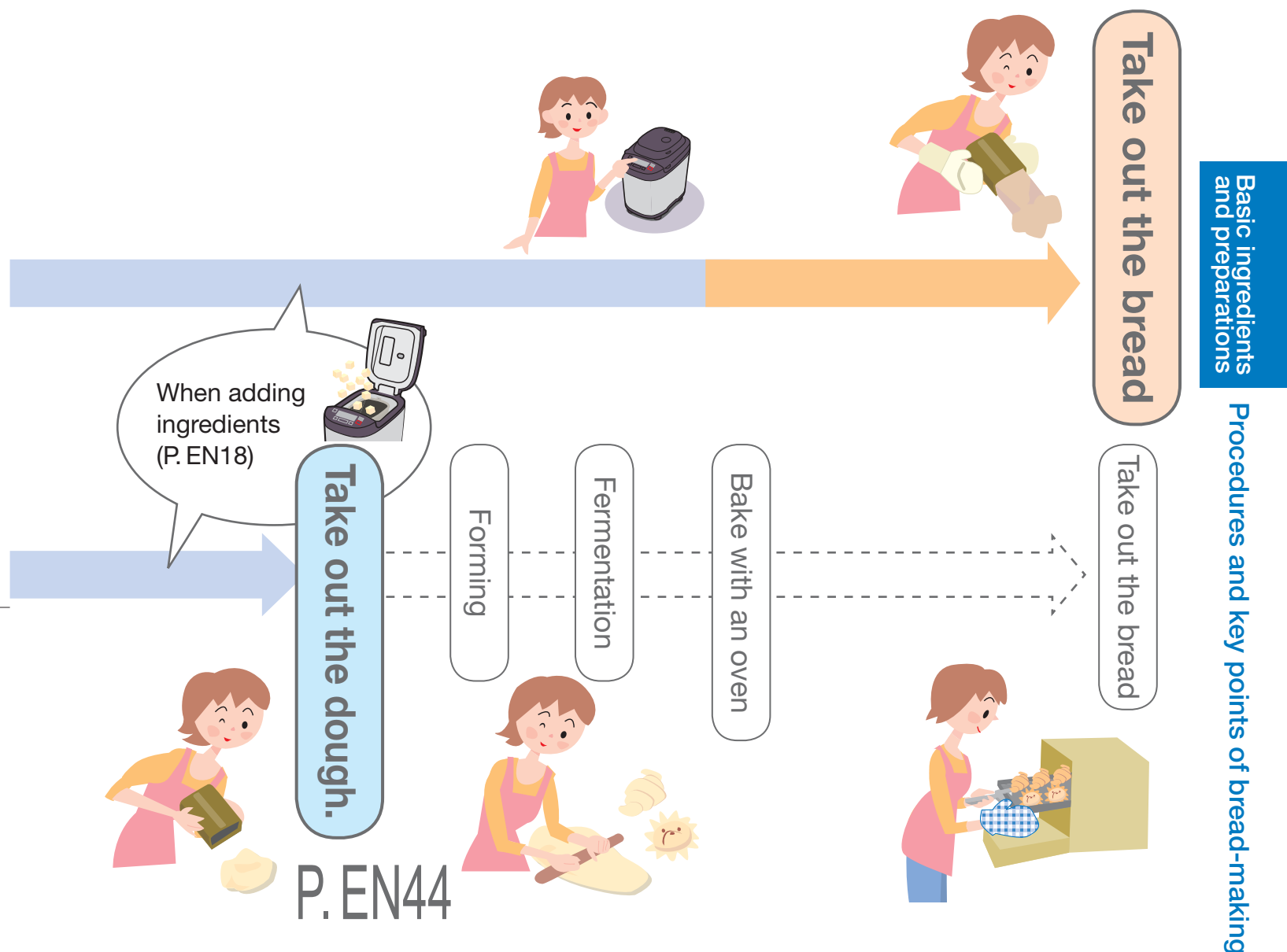
Can lemon juice be used?

When a small amount of lemon juice is added, vitamin C contained in lemon juice can improve the swelling effect of bread. Add 5 mL to every 400 g of high-gluten flour. (Please deduct 5 mL of water)

* Be sure to use fresh lemons. The vitamin C content of lemon juice available in the market is unstable, so results may be poor.

of bread-making

Baking



For high room temperature or during the summer, refrigerate before hand

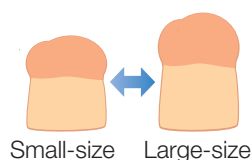
Water substantially affects swelling conditions. The temperature of ingredients will rise when it is summer or the room temperature is over 25 °C. Therefore, please add ice cubes in water and bring temperature down to 5 °C. (Use it after the ice cubes are taken out.)



The shape and swelling condition of homemade bread may vary

Bread-making process is highly vulnerable to temperature, humidity, ingredients and setting time. Conditions of shapes and swelling extents will change slightly even if the same baking method is applied. (P. EN56, EN57)

Size standards of bread



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

Yeast for bread fermentation and swelling (P. EN12) is perishable like fish and meat. Instant dry yeast must be kept in a refrigerator! Remember to seal the instant dry yeast when storing it.



List of bread types and baking options

Menu number (Reference page)	Menu	Available functions Weight Crust colour Timer	Time required (appr.)	Bread-making process of breadmaker
1 (P. EN16)	Basic	● ● ●	4 h	2* 1 3 1 3 4
2 (P. EN21)	Basic less yeast	● ● ●	4 h and 50 min	2* 1 3 1 3 4
3 (P. EN22)	Basic rapid	● ● —	1 h and 55 min	1 3 4
4 (P. EN23)	Basic raisin	● ● ●	4 h	2* 1 3 1 3 4
5 (P. EN24)	Stuffed bread	● ● ●	4 h	2* 1 3 4
				● Manually add ingredients in 58 min (or 78 min) after start
6 (P. EN25)	Whole wheat bread	● — ●	5 h	2* 1 3 1 3 4
7 (P. EN25)	Whole wheat rapid	● — —	3 h	2* 1 3 1 3 4
8 (P. EN26)	Whole wheat raisin	● — ●	5 h	2* 1 3 1 3 4
9 (P. EN27)	Rye	— — ●	4 h	2* 1 3 1 3 4
10 (P. EN27)	French bread	— — ●	6 h	2* 1 3 4
11 (P. EN28)	Spelt whole wheat	● — ●	4 h	2* 1 3 1 3 4
12 (P. EN29)	Spelt whole wheat raisin	● — ●	4 h	2* 1 3 1 3 4
13 (P. EN30)	Baking only	— — —	30 min ~ 1 h and 30 min	4 4 ● Set timer according to the menu
14 (P. EN34)	Basic dough	— — —	2 h and 20 min	2* 1 3 1 3

- ▼ Time for adding yeast powder to the dough. (a beep sounds)
 ▼ Time for adding raisin and other ingredients. (a beep sounds)
 "Stir" is displayed.

Menu number (Reference page)	Menu	Available functions Weight Crust colour Timer	Time required (appr.)	Bread-making process of breadmaker	
(Required time and time for adding yeasts depend on room temperature, weight, crust colour, timer and other conditions)					
15 (P. EN34)	Basic less yeast dough	— — —	2 h and 50 min	<div><div>2 *</div><div>1</div><div>3</div><div>1</div><div>3</div></div>	
16 (P. EN35)	Basic raisin dough	— — —	2 h and 20 min	<div><div>2 *</div><div>1</div><div>3</div><div>1</div><div>3</div></div>	
17 (P. EN36)	Stuffed bread dough	— — —	2 h and 20 min	<div><div>2 *</div><div>1</div><div>3</div></div>	● Manually add ingredients in 58 min (or 68 min) after start
18 (P. EN37)	Whole wheat dough	— — —	3 h and 15 min	<div><div>2 *</div><div>1</div><div>3</div><div>1</div><div>3</div></div>	
19 (P. EN37)	Whole wheat raisin dough	— — —	3 h and 15 min	<div><div>2 *</div><div>1</div><div>3</div><div>1</div><div>3</div></div>	
20 (P. EN38)	Rye dough	— — —	2 h and 20 min	<div><div>2</div><div>1</div><div>3</div><div>1</div><div>3</div></div>	
21 (P. EN39)	French dough	— — —	3 h and 35 min	<div><div>2</div><div>1</div><div>3</div></div>	
22 (P. EN40)	Dumpling skin dough	— — —	20 min	<div><div>1</div></div>	
23 (P. EN41)	Pizza dough	— — ●	45 min	<div><div>1</div><div>3</div><div>1</div><div>3</div></div>	
24 (P. EN42)	Spelt whole wheat dough	— — —	2 h and 20 min	<div><div>2</div><div>1</div><div>3</div><div>1</div><div>3</div></div>	
25 (P. EN43)	Spelt whole wheat raisin dough	— — —	2 h and 20 min	<div><div>2</div><div>1</div><div>3</div><div>1</div><div>3</div></div>	
26 (P. EN48)	Jam	— — —	1 h and 30 min ~ 2 h and 30 min	<div><div>4</div><div>4</div></div>	● Set timer according to the menu
27 (P. EN50)	Compote	— — —	1 h ~ 1 h and 40 min	<div><div>4</div><div>4</div></div>	● Set timer according to the menu

- Kneading** Blade rotation and dough mixing (audible)
* It may occur that the mixing up function does not work for a maximum of 10 minutes.
- Rest** Mix flours with water (Basically in standby mode)
- Fermentation** Temperature adjustment and dough fermentation (Almost in standby mode)
- Baking** Baking dough

* Upon setting timer, standby mode is always maintained before the next process is started.

Basic ingredients and preparations

List of bread types and baking options

Bread-making ingredients

In addition to the basic ingredients, you may add your favorite ingredients to make breads of various tastes.
(Ingredients and quantities may vary depending on the kinds of breads)

Wheat 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 swelling 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".**
(Do not use the measuring cup)



For making bread

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

* Please check the list of ingredients on the flour package in advance.

Eggs

Effects

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

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 swelling 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.

Fats and oils

(Butter, unsalted butter, margarine and shortening)



Effects

It makes the bread texture fine, soft and moist.

Key points

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

Dairy products

(Milk)



Effects

Improve bread taste, smell and crust conditions.
Prevent hardening of bread.

Key points

- Please reduce the same quantity of water if milk is used.

Salt

Effects

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



Instant dry yeast

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

* Do not use fresh yeast and baking powder.



For making bread

- Angel instant dry yeasts are recommended. (vacuum package)
- * For recipes of high sugar content (8 g sugar or above 100 g flours), please use Angel instant dry yeasts for bread making. Non instant dry yeasts for bread making have an unobvious swelling effect. They will result in harder bread.

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.

Baking powder

For making cakes.

- * Even adding it into basic bread would not make it swell.

Tips

Please note the following to avoid damaging the fluorine coating of the bread pan and blade:

- Adding hard ingredients may cause the fluorine coating to peel off.
- Before adding dried fruits and nuts, please 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 blade is attached in the bread (at the bottom) before cutting the bread to avoid damaging the 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 kneading blade are consumptive parts. Peeling off of coating is normal after prolonged usage. Eating the peeled-off fluorine coating does not affect health.

Water

Effects

Gluten is produced by adding water in flour.

Key points

- Adjust the water amount according to room temperature changes. At the same time, adjust the water temperature according to the menu and room temperature.
- Alkaline water is not applicable.
- Be sure to use a scale to measure it in "weight".



(Do not use the measuring cup)

For making bread

- The water of which the hardness is within 50 ~ 200 mg/L should be the most appropriate in this case.
- * The hardness of the water is calculated from its calcium and magnesium content. Water of moderate hardness can improve the dough elasticity and the bread swelling effect. If the water is too hard, the bread will be harder.
- Distilled water is not applicable for bread swelling.

< Quick search table >

Cold water: water at about 5 °C

Warm water: water at about 30 °C

Room temperature	Basic, basic raisin, Basic dough, Basic raisin dough	Basic less yeast, Basic less yeast dough	Basic rapid	Stuffed bread, Stuffed bread dough	Whole wheat, Whole wheat rapid, Whole wheat raisin, Whole wheat dough, Whole wheat raisin dough	Rye, Rye dough	French bread, French dough	Spelt whole wheat, Spelt whole wheat raisin, Spelt whole wheat dough, Spelt whole wheat raisin dough
5 ~ 15 °C	Normal temperature	Normal temperature	Warm water	Normal temperature	Normal temperature	Normal temperature	Normal temperature	Normal temperature
16 ~ 25 °C	Normal temperature	Normal temperature	Normal temperature	Normal temperature	Normal temperature	Normal temperature	Normal temperature	Normal temperature
26 ~ 30 °C	Cold water: reduce 10 g (mL)		Normal temperature	Cold water: reduce 10 g (mL)	Normal temperature	Cold water: reduce 10 g (mL)		
31 ~ 35 °C			Cold water: reduce 10 g (mL)		×	Cold water: reduce 10 g (mL)	×	Cold water: reduce 10 g (mL)

Bread-making ingredients (Continued)

Basic weight of each spoon (Supplied measuring spoon)

	Tablespoon	Teaspoon
Granulated sugar	Approx. 12 g	Approx. 4 g
Salt	—	Approx. 5 g
Instant dry yeast	—	Approx. 2.8 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%	May be decreased by 50%
Granulated sugar	May be increased by 100%	May be decreased by 50%
Salt	—	May be exempted

Increasing the amount of sugar will darken the crust. Decreasing the amount will lighten the crust and reduce the height.

Without salt, bread will be less chewy and enzymes will be over-activated. Thus, the bread cannot form with gluten broken.

Margarine can be used to substitute butter, honey can substitute sugar. (P. EN12)

- Honey shall not exceed 50 g

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 others into the measuring cup and add water for measurement.
- Do not use timer.
(Food may be contaminated in summer)



Ingredients preparations



You may use your favorite ingredients to make various flavors of bread.

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!

On top of the basic ingredients



Add your favorite ingredients



Your favorite ingredients



Basic ingredients and preparations

Bread-making ingredients/Ingredients preparations

Vegetable



: about 15 ~ 20% of flour weight
(Weight for M: 60 g)
(Weight for L: 75 g)

- E.g. • Carrot → grated → dried
• Pumpkin → boil until softened, mashed into pieces and cooled
• Spinach → boil → dried → cut into pieces and cooled

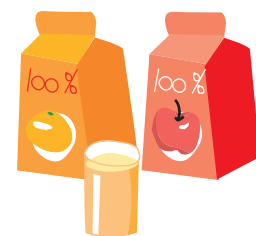
Cereals



: about 10 ~ 20% of flour weight
(Weight for M: 40 g)
(Weight for L: 50 g)

- E.g. • Oat meal
• Rye
• Whole wheat flour
• Sesame

Juice



: cannot exceed the amount of water

- E.g. • Orange juice
• Apple juice
• Tomato and other 100% fruit juice
→ Fully cool in a refrigerator in advance

Flour quantity



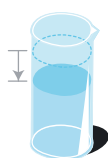
(Remain the same)

Decrease the weight of cereals

- E.g. { Rye 50 g (10% of 500 g)
Flour 450 g

(Remain the same)

Water quantity



(Remain the same)

- * The water sopped from the carrot can be added to the bread

(Remain the same)

Decrease the amount of juice

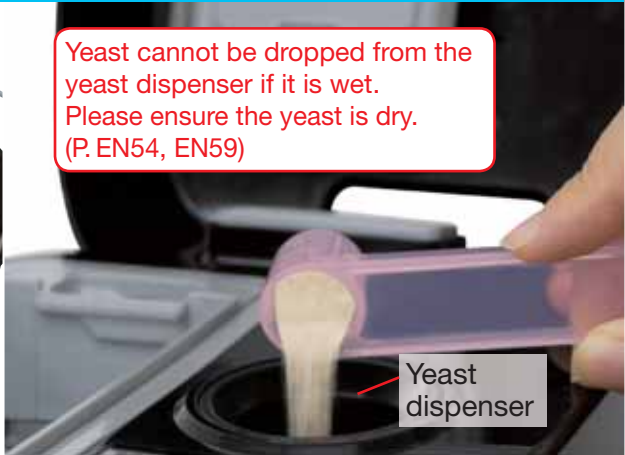
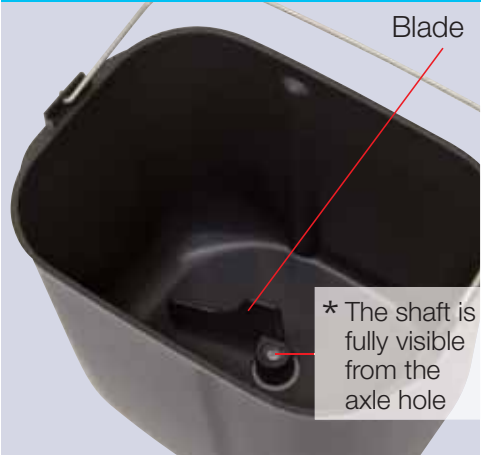
- E.g. { Orange juice 160 g (Approx. 160 mL)
Water 160 g (mL)
(320 g (mL) - 160 g (mL))

Do not use timer function.

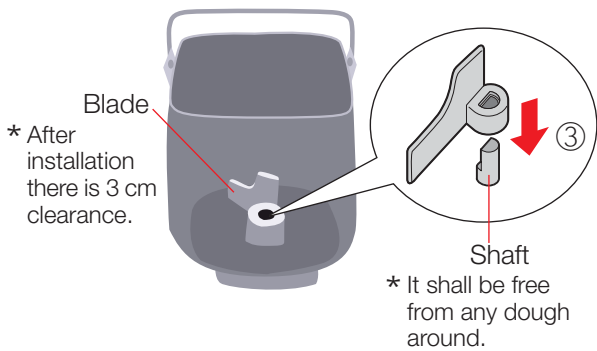
Do not use timer function.

Baking basic

Add the ingredients



1 Remove the bread pan and Set the kneading blade



Basic	L size	M size
High-gluten flour	500 g	400 g
Butter	30 g	20 g
Granulated sugar	18 g (1½ tbsp)	12 g (1 tbsp)
Salt	7.5 g (1½ tsp)	5 g (1 tsp)
Water*	360 g (mL)	290 g (mL)
Instant dry yeast	4.2 g (1½ tsp)	2.8 g (1 tsp)

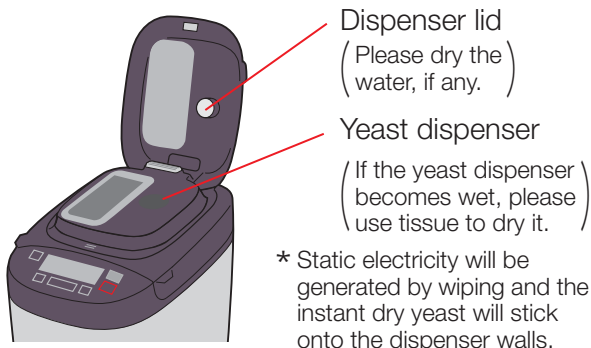
* Use 5 °C cold water and reduce the amount of water by 10 g (mL) if the room temperature is above 25 °C.

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



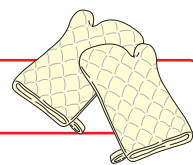
* The handle of bread pan will stand up. (To make it convenient for taking out the pan) There is no need to press it down to the bottom.

3 Add instant dry yeast into the yeast dispenser



Time required: about 4 h

Be sure to use thick gloves



Setting



Take out



4 Select menu "1"



To select other types of bread →  (P. EN21)

To select the weight →  (P. EN19)

To select crust colour →  (P. EN19)

To set timer for completion time →  (P. EN20)

5 Press 开始 (Start)



Flash → illuminated



Approximate time of completion

- 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. EN18). Therefore, you may open the lid.
- Sound will be heard while the instant dry yeast is falling through the dispenser.

6 Baking completes (Beep sound) Turn off the power



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

7

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 gloves.

Cool down (about 2 min)

- * Pay attention to the rest place of the bread pan. (The bread pan gives out heat)
- * The bread will cave in and shrink, if it is left inside the machine for a while.

8

Take out the bread for cooling down

- * If the thick gloves are hot, put it back onto the cloth before proceeding.

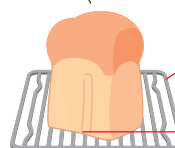
Thick gloves
(Do not get wet)

Bread pan



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. (Blade rotation may damage bread shape.)
- Make sure blade is in the bread pan after bread is taken out. The kneading blade may stay inside of the bread (at the bottom). Please take it out.



Baking grille or similar surface

Make sure that the blade is not stuck on it.

(The blade will be damaged if you cut the bread before the blade is taken out of it.)

Bread

Baking basic

Convenient functions

Raisins and other ingredients

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

You can add auxiliary ingredient menus as you like:

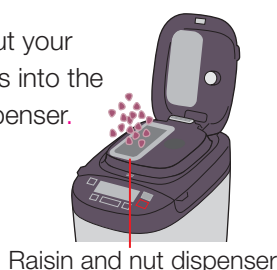
“4” Basic Raisin, “5” Stuffed Bread, “8” Whole Wheat Raisin, “12” Spelt Whole Wheat Raisin, “16” Basic Raisin Dough, “17” Stuffed Bread Dough, “19” Whole Wheat Raisin Dough, “25” Spelt Whole Wheat Raisin Dough

Please follow the ratio and amount of ingredients of various recipes. Otherwise, the ingredients may fly out from the bread pan, to the heater and consequently burn and create smoke.

Automatically added (completed by the automatic bread maker)

Preparations Before starting, put your favorite ingredients into the raisin and nut dispenser.

The total quantity of ingredients in the dispenser varies with the ingredients.



Raisin and nut dispenser

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

Dried fruits

(Not over 150 g)

Raisin, plum, orange peel, etc



→ Cut into small pieces less than 5 mm

Nuts

(Not over 120 g)

Cashew, walnut and others

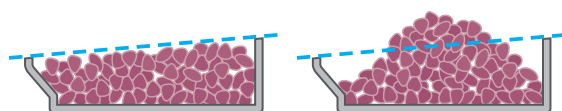


→ Cut into small pieces less than 5 mm

No need to bake in advance

Standard of adding ingredients to the raisin and nut dispenser

As viewed from the dispenser side, the ingredients cannot exceed the dispenser edge.



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

Manually add when you hear beep sounds (For the stuffed bread and its dough only)

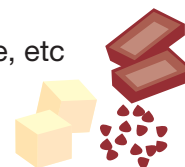
Ingredients that can't be automatically added
(stick onto walls of dispenser, hard to fall)

Ingredients that are sticky, easily melt or have a high content of water

Macerated fruits, onions and other chopped vegetables

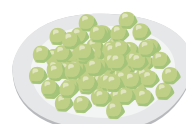


Cheese, chocolate, etc



Green beans*

(Not over 150 g)



→ Sop up Water

Olive*

(Not over 150 g)



→ Core and cut it into 1/4 and sop up the Water.

Ham, bacon and sausage*

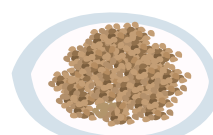
(Not over 150 g)



→ Cut it into pieces of 10 mm wide

* Do not add ingredients if the timer function is used.
(Particularly in summer, deterioration may occur)

- A small quantity of ingredients will cling to the walls of the raisin and 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.



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

- The more ingredients added, the poorer swelling of bread.
- Some ingredients may not keep their original shapes.



Please pay attention to the following ingredients during adding!

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

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

- Melon
- Kiwi fruit
- Fig
- Mango
- Pineapple
- Papaya
- Others

Crust colour

Weight

After selecting function and menu...



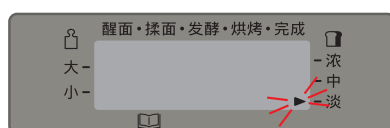
● To change the weight

● To change the crust colour

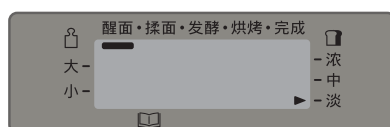
Bake your favorite 烤色 (Crust colour)

You can set the crust colour to 淡 (light), 中 (medium) or 浓 (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 bread crust will become lighter and the height of the bread will be reduced as sugar is reduced.

Adjust the 重量 (Weight) function of your favored bread

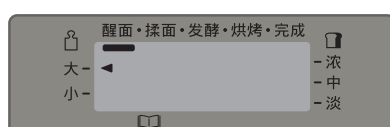
Weight can be set to 小 (M) or 大 (L).

① Put the amount of ingredients corresponding to the weight of your favored bread in the bread pan.

② Press 重量 (Weight) to select a weight



③ Start



- You can set options of 重量 (Weight) (P. EN10 ~ EN11)

Convenient functions

Timer

After selecting function and menu...



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

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

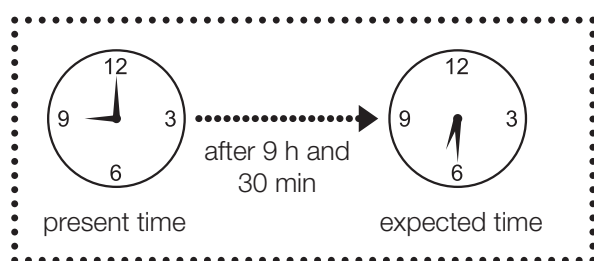
[E.g.] Basic

It's PM 9:00 now, and you want the bread be ready at AM 6:30 tomorrow morning.

① Press 预约 (Timer)



② Set the time for completion of baking



- Hold it for fast forward. (unit: 10 minutes)
- * When close to the time you want, press slowly.
- What displays on the screen is time interval between present time and the completion time.

③ Start (timer setting completed)



【Standards on timer】

* Timer can be set from current time to

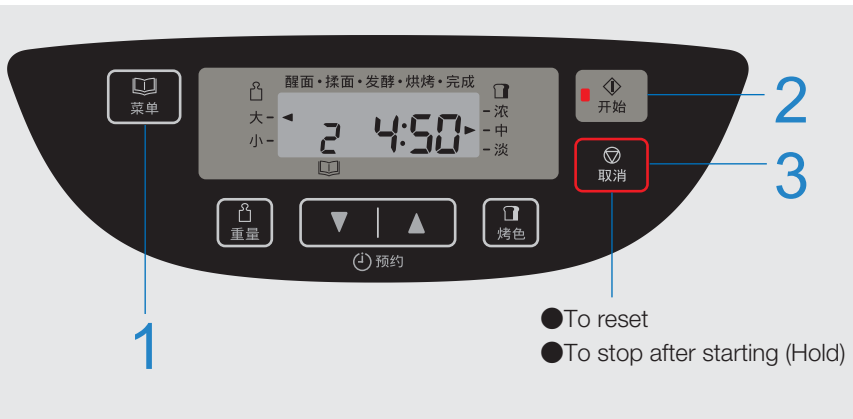
Basic	: after 4 h and 10 min ~ 13 h
Basic less yeast	: after 5 h ~ 13 h
Basic Raisin	: after 4 h and 10 min ~ 13 h
Stuffed bread	: after 4 h and 10 min ~ 13 h
Whole wheat bread	: after 5 h and 10 min ~ 13 h
Whole wheat Raisin	: after 5 h and 10 min ~ 13 h
Rye	: after 4 h and 10 min ~ 13 h
French bread	: after 6 h and 10 min ~ 13 h
Pizza dough	: after 50 min ~ 13 h
Spelt Whole wheat	: after 4 h and 10 min ~ 13 h
Spelt Whole wheat Raisin	: after 4 h and 10 min ~ 13 h

* You cannot set a time that is beyond the timer limit because the bread quality may be degraded.

* Timer is not available for some menus. (P. EN10 ~ EN11)

Basic less yeast

Time required: about 4 h and 50 min



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

Ingredients

Basic less yeast	L size	M size
High-gluten flour	500 g	400 g
Butter	30 g	20 g
Granulated sugar	18 g (1½ tbsp)	12 g (1 tbsp)
Salt	7.5 g (1½ tsp)	5 g (1 tsp)
Water*	360 g (mL)	290 g (mL)
Instant dry yeast	2.1 g (¾ tsp)	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 select the weight → (P. EN19)
- To select crust colour → (P. EN19)
- To set timer for completion time → (P. EN20)

2 Start

3

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

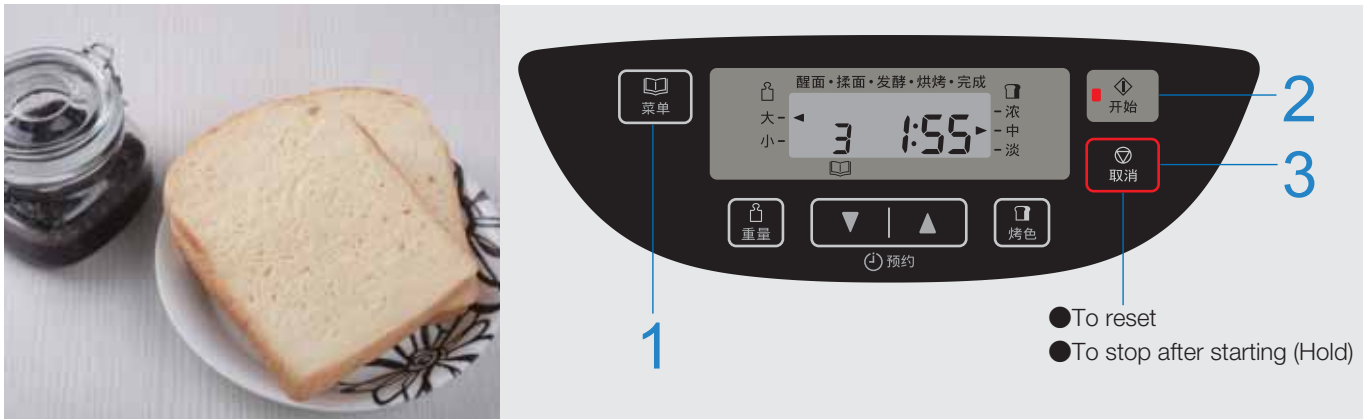
Convenient functions (Timer)

Bread

Basic less yeast

Basic rapid

Time required: about 1 h and 55 min



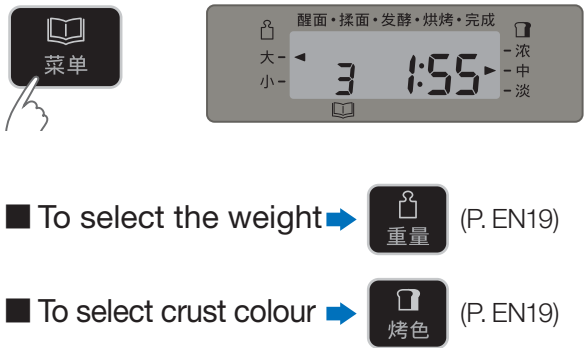
- Preparations** (P. EN16)
- ① Install blade in the bread pan.
 - ② Add flour, water and other ingredients (except instant dry yeast) in the bread pan.
 - ③ Put the bread pan into the main body and place instant dry yeast in the yeast dispenser.

Ingredients

Basic rapid	L size	M size
High-gluten flour	500 g	400 g
Butter	30 g	20 g
Granulated sugar	18 g (1½ tbsp)	12 g (1 tbsp)
Salt	7.5 g (1½ tsp)	5 g (1 tsp)
Water*	360 g (mL)	290 g (mL)
Instant dry yeast	5.6 g (2 tsp)	4.2 g (1½ tsp)

* Use warm water (about 30 °C) when the room temperature is lower than 15 °C.
* Use 5 °C cold water and reduce the amount of water by 10 g (mL) if the room temperature is above 30 °C.

1 Select menu “3”



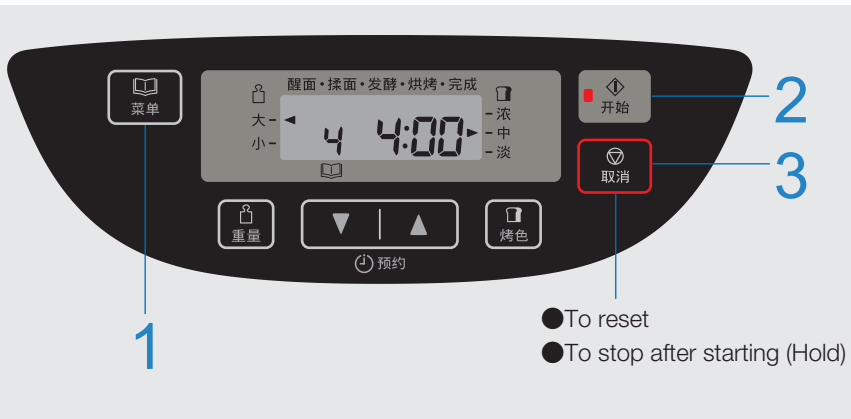
2 Start



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

Basic raisin

Time required: about 4 h



Preparations

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

Ingredients

Basic raisin	L size	M size
High-gluten flour	500 g	400 g
Butter	30 g	20 g
Granulated sugar	18 g (1½ tbsp)	12 g (1 tbsp)
Salt	7.5 g (1½ tsp)	5 g (1 tsp)
Water*	360 g (mL)	290 g (mL)
Instant dry yeast	4.2 g (1½ tsp)	2.8 g (1 tsp)
* Raisins	150 g	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.

* You may add your favorite ingredients. (P. EN18)

- The maximum input amount of auxiliary ingredients
L size : 150 g
M size: 100 g

1

Select menu “4”



- To select the weight →  (P. EN19)

- To select crust colour →  (P. EN19)

- To set timer for completion time →  (P. EN20)

* Put the weighed raisins in the raisin and nut dispenser.

2

Start



3

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

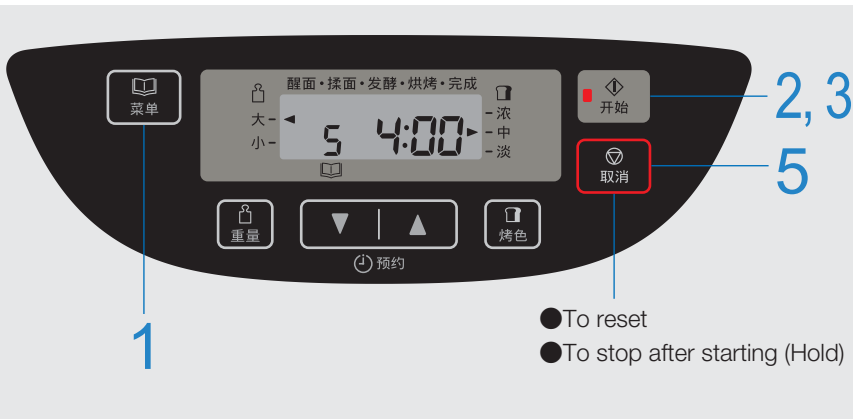
Basic rapid

Bread

Basic raisin

Stuffed bread

Time required: about 4 h



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

Ingredients

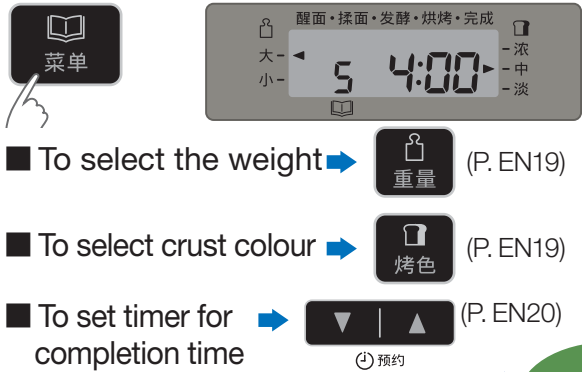
Stuffed bread	L size	M size
High-gluten flour	500 g	400 g
Butter	30 g	20 g
Granulated sugar	18 g (1½ tbsp)	12 g (1 tbsp)
Salt	7.5 g (1½ tsp)	5 g (1 tsp)
Water*	380 g (mL)	310 g (mL)
Instant dry yeast	2.8 g (1 tsp)	2.1 g (¾ tsp)
* Ham (cut into 5 mm pieces)	150 g	100 g

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

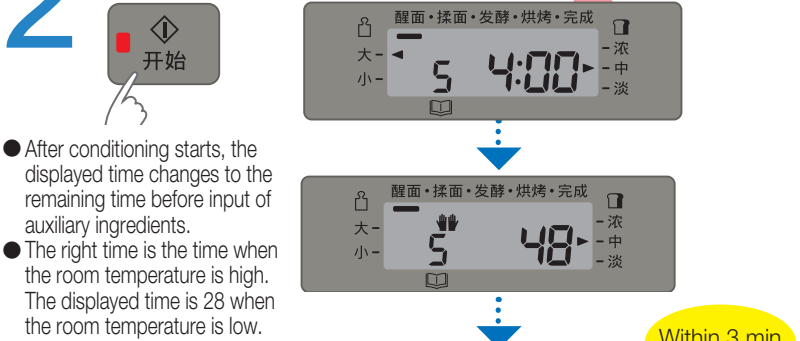
* You may add your favorite ingredients. (P. EN18)

- The maximum input amount of auxiliary ingredients
L size : 150 g
M size: 100 g
- After step 3 lasts for 3 min, the system will automatically restart even if you press 开始 (Start) without adding auxiliary ingredients.

1 Select menu “5”



2 Start



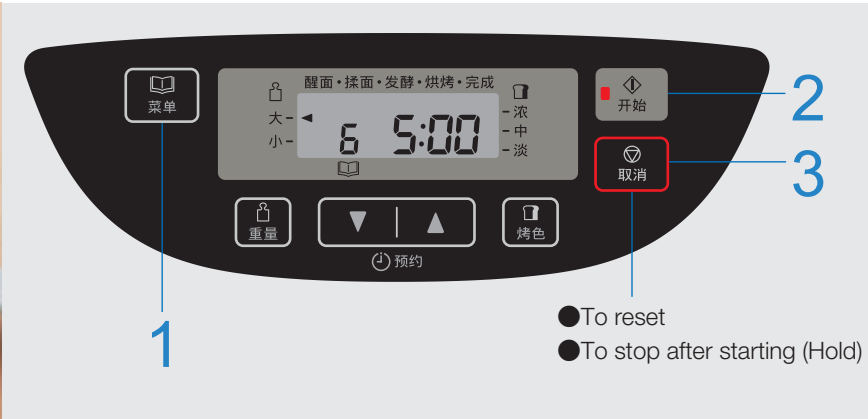
3 Open the lid when you hear the beep sounds, add ingredients into the bread pan manually, then close the lid, restart



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

Whole wheat bread/ Whole wheat rapid

Time required:
Whole wheat bread: about 5 h
Whole wheat rapid: about 3 h



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

Ingredients

Whole wheat bread	L size	M size
Whole wheat flour	500 g	400 g
Butter	20 g	15 g
Granulated sugar	18 g (1½ tbsp)	12 g (1 tbsp)
Salt	7.5 g (1½ tsp)	5 g (1 tsp)
Water*	360 g (mL)	280 g (mL)
Instant dry yeast	4.2 g (1½ tsp)	2.8 g (1 tsp)

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

Whole wheat rapid	L size	M size
Whole wheat flour	500 g	400 g
Butter	20 g	15 g
Granulated sugar	18 g (1½ tbsp)	12 g (1 tbsp)
Salt	7.5 g (1½ tsp)	5 g (1 tsp)
Water*	360 g (mL)	280 g (mL)
Instant dry yeast	5.6 g (2 tsp)	4.2 g (1½ tsp)



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

- Bread shape and swelling degree vary according to the types of whole wheat flour.



1 Select menu “6” “7”



- To select the weight →  (P. EN19)
- To set timer for completion time →  (P. EN20)
(Only for whole wheat bread)

2 Start



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

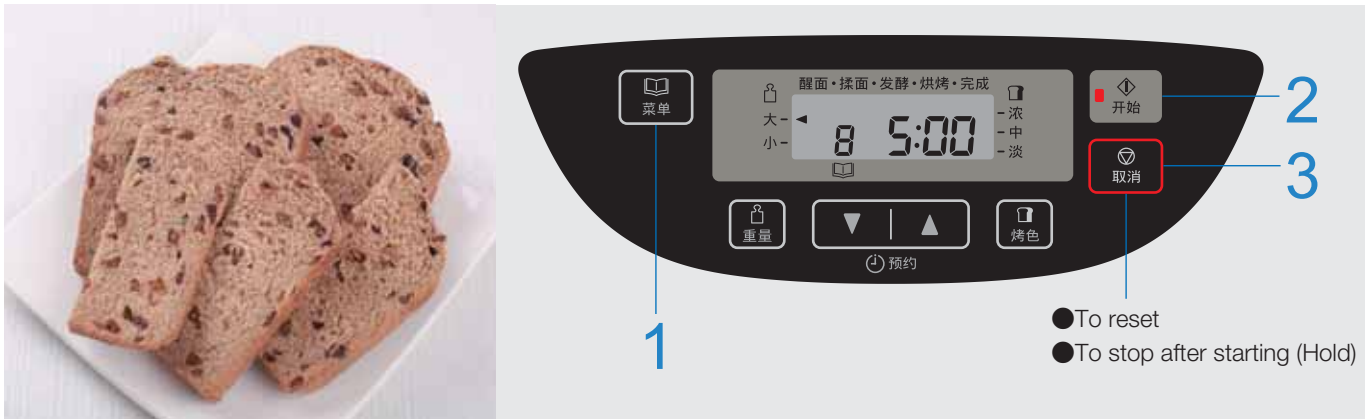
Stuffed bread

Bread

Whole wheat bread/Whole wheat rapid

Whole wheat raisin

Time required: about 5 h



Preparations

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

Ingredients

Whole wheat raisin		
	L size	M size
Whole wheat flour	500 g	400 g
Butter	20 g	15 g
Granulated sugar	18 g (1½ tbsp)	12 g (1 tbsp)
Salt	7.5 g (1½ tsp)	5 g (1 tsp)
Water*	360 g (mL)	280 g (mL)
Instant dry yeast	4.2 g (1½ tsp)	2.8 g (1 tsp)
* Raisins	150 g	100 g

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

* You may add your favorite ingredients. (P. EN18)

- The maximum input amount of auxiliary ingredients
L size : 150 g
M size: 100 g

- Bread shape and swelling degree vary according to the types of whole wheat flour.

1 Select menu “8”

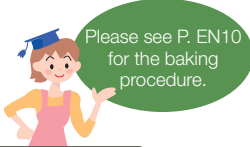


- To select the weight →  (P. EN19)

- To set timer for completion time →  (P. EN20)

* Put the weighed raisins in the raisin and nut dispenser.

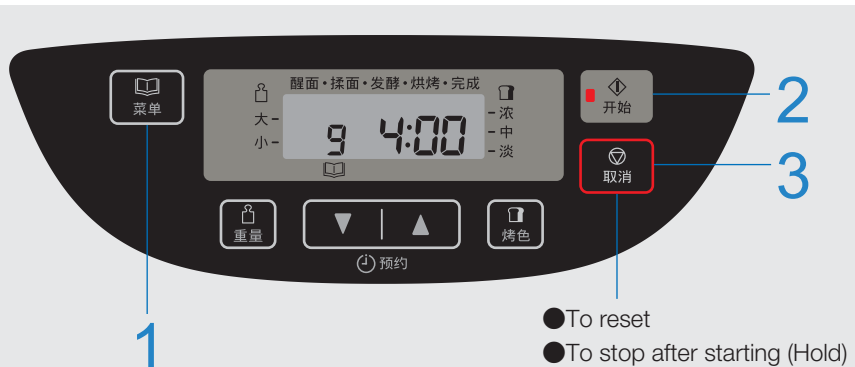
2 Start



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

Rye/French bread

Time required:
Rye: about 4 h
French bread: about 6 h



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

Ingredients

Rye	
High-gluten flour	450 g
Rye flour	50 g
Butter	30 g
Granulated sugar	18 g (1½ tbsp)
Salt	7.5 g (1½ tsp)
Water*	360 g (mL)
Instant dry yeast	4.2 g (1½ tsp)

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

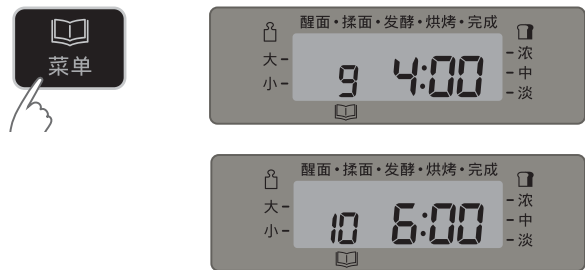
French bread	
High-gluten flour	400 g
Butter	15 g
Salt	7.5 g (1½ tsp)
Cold water (5 °C)*	300 g (mL)
Instant dry yeast	2.8 g (1 tsp)

* 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 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 about 2 min. Then take out the bread

- Take out the French bread.
Tap the bread pan downward hard on a towel with your hands against the table. (See the figure on the right)
- Please make sure whether the kneading blade is stuck at the bottom of the bread.



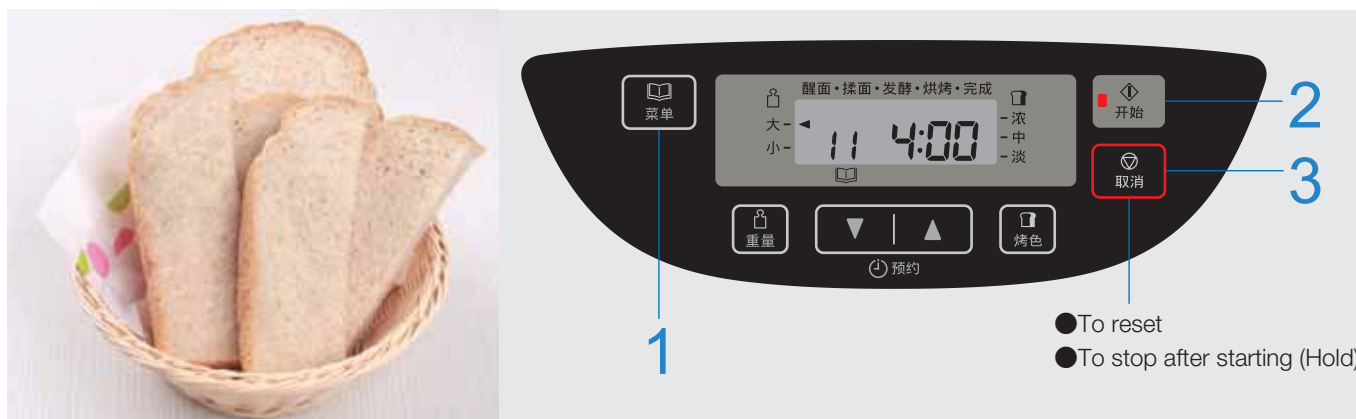
Whole wheat raisin

Bread

Rye/French bread

Spelt whole wheat

Time required: about 4 h



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

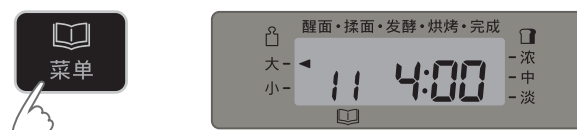
Ingredients

Spelt whole wheat	L size	M size
High-gluten flour	400 g	320 g
Spelt whole wheat flour	100 g	80 g
Butter	30 g	20 g
Granulated sugar	18 g (1½ tbsp)	12 g (1 tbsp)
Salt	7.5 g (1½ tsp)	5 g (1 tsp)
Water*	360 g (mL)	290 g (mL)
Instant dry yeast	4.2 g (1½ tsp)	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.

- Please purchase spelt whole wheat flour.

1 Select menu "11"



■ To select the weight → (P. EN19)

■ To set timer for completion time → (P. EN20)

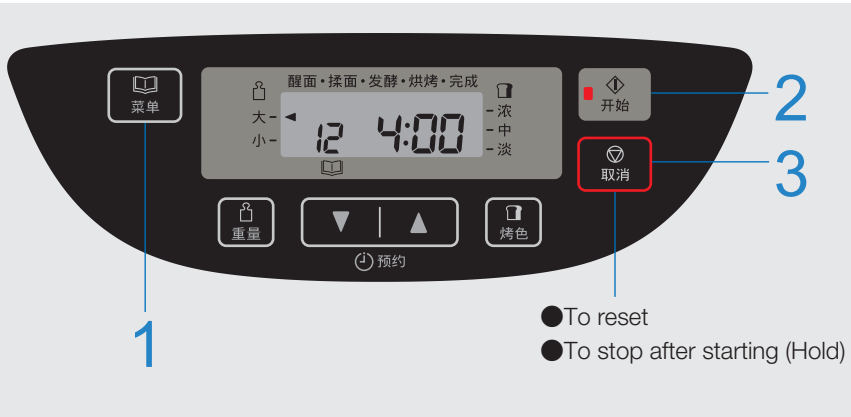
2 Start



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

Spelt whole wheat raisin

Time required: about 4 h



Preparations

(P. EN16)

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

Ingredients

Spelt whole wheat raisin		
	L size	M size
High-gluten flour	400 g	320 g
Spelt whole wheat flour	100 g	80 g
Butter	30 g	20 g
Granulated sugar	18 g (1½ tbsp)	12 g (1 tbsp)
Salt	7.5 g (1½ tsp)	5 g (1 tsp)
Water*	360 g (mL)	290 g (mL)
Instant dry yeast	4.2 g (1½ tsp)	2.8 g (1 tsp)
* Raisins	150 g	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.

* You may add your favorite ingredients. (P. EN18)

- The maximum input amount of auxiliary ingredients
L size : 150 g
M size: 100 g

- Please purchase spelt whole wheat flour.

1 Select menu "12"



- To select the weight →  (P. EN19)

- To set timer for completion time →  (P. EN20)

* Put the weighed raisins in the raisin and nut dispenser.

2 Start



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

Spelt whole wheat

Bread

Spelt whole wheat raisin

Bake only



- Preparations**
- ① Make cake mixture.
 - ② Take the blade out of the bread pan, and pour the cake mixture.
 - ③ Put the bread pan into the main body.

Ingredients

Butter cake	
Unsalted butter	100 g
Granulated sugar	100 g
Egg (evenly mixed)	100 g (2 pieces)
A Low-gluten flour	275 g
Baking powder	7.5 g
B Milk	90 g (Approx. 90 mL)

Method of cake mixture making :

Ingredients preparations

- ① Make the egg and butter temperature the same as the room temperature.
- ② Mix low-gluten flour of A and baking powder and sift them together.

Making mixture

- ③ Put the butter in an egg beating pan, use an eggbeater to stir the butter, till it turns into whitish butteriness.
- ④ Add a small amount of granulated sugar (by 2 ~ 3 times). Stir the butter every time, till the granulated sugar is completely melted and soft butteriness is formed.
- ⑤ Add the stirred egg liquid by 3 ~ 4 times, and fully stir it at each adding operation.
- ⑥ Add 1/3 of the mixture from step ②, and evenly mix it by gently downcutting. (Do not stir it)
<Now add the auxiliary ingredients and spices if necessary (★)>
- ⑦ Add the ingredients according to the following sequence: 1/2 of the remaining flour → 1/2 of B → the remaining flour → the remaining B. Stir the mixture evenly by gentle downcutting at each adding operation. (Stirring can be finished when you cannot find powder particles.)

1 Select menu“13”



- Set the baking time → (30 min ~ 1 h and 30 min)

2 Set baking time (1 h and 10 min for butter cake)



- ★ Set time according to the menu.
● It can be set to 30 min ~ 1 h and 30 min in increments of 1 min.

3 Start



Please see P. EN10 for the baking procedure.

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

- “Additional baking” in case of insufficient baking.



“Additional baking” in case of insufficient baking

Additional baking is allowed twice after baking is finished.

* It is invalid if the inner temperature drops.

① Select menu“13”



② Set baking time



(Hold for fast forward)

● It can be set to 1 ~ 50 min.

③ Start



■ To discontinue, ➡ Hold 取消 (Cancel) baking

■ You can perform “additional baking” as following.

* Without pressing 取消 (Cancel) at step 4 (P. EN30)

① Press to set baking time

② Press to start

Time required: 30 min ~ 1 h and 30 min



Lemon cake

Unsalted butter	200 g
Granulated sugar	180 g
Egg (evenly mixed)	200 g (4 pieces)
A [Low-gluten flour	300 g
Baking powder	13 g
B Milk	30 g (mL)
* Rum (or brandy)	15 g (1 tbsp)
* Lemon peel (grated)	For 1 piece

■ Set cooking time to 1 h and 30 min

Chocolate cake

Unsalted butter	180 g
Granulated sugar	180 g
Egg (evenly mixed)	200 g (4 pieces)
A [Cocoa powder	30 g (5 tbsp)
Low-gluten flour	300 g
Baking powder	13 g
* Chocolate cubes	100 g
* Citrus peel	80 g
(cut into small pieces 5 mm ~ 1 cm)	

■ Set cooking time to 1 h and 30 min

Pumpkin cake

Unsalted butter	180 g
Granulated sugar	140 g
Egg (evenly mixed)	200 g (4 pieces)
A [Low-gluten flour	300 g
Baking powder	13 g
B Milk	60 g (mL)
* Pumpkin	200 g
(cut into small pieces of 2 cm and mashed)	

■ Set cooking time to 1 h and 30 min

Green tea red beans cake

Unsalted butter	160 g
Granulated sugar	180 g
Egg (evenly mixed)	300 g (6 pieces)
A [Green tea	7 g (3½ tsp)
Low-gluten flour	300 g
Baking powder	13 g
* Red beans	100 g
(cut into pieces of about 5 mm)	

■ Set cooking time to 1 h and 30 min

* Refer to P. EN30 for operating method

If there is no “B milk” in the recipes, directly mix the sifted A with other ingredients until even.

Bake only

Bread

Various flavored bread

Menu "1"		
Creamy basic	L size	M size
High-gluten flour	500 g	400 g
Granulated sugar	24 g (2 tbsp)	18 g (1½ tbsp)
Salt	7.5 g (1½ tsp)	5 g (1 tsp)
Butter	30 g	20 g
Condensed milk	40 g	30 g
Mixture of egg and milk	190 g (Two eggs, Milk)	150 g (One egg, Milk)
Water*	200 g (mL)	160 g (mL)
Instant dry yeast	4.2 g (1½ tsp)	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.

Menu "2"		
Apple rum basic	L size	M size
High-gluten flour	500 g	400 g
Granulated sugar	30 g (2½ tbsp)	24 g (2 tbsp)
Salt	7.5 g (1½ tsp)	5 g (1 tsp)
Butter	30 g	20 g
Rum	15 g (1 tbsp)	15 g (1 tbsp)
Apples (cut into 1 cm pieces)	100 g	80 g
Water*	260 g (mL)	210 g (mL)
Instant dry yeast	2.1 g (¾ tsp)	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.

Menu "3"		
Black tea and orange basic rapid	L size	M size
High-gluten flour	500 g	400 g
Granulated sugar	24 g (2 tbsp)	18 g (1½ tbsp)
Salt	7.5 g (1½ tsp)	5 g (1 tsp)
Butter	30 g	20 g
Black tea leaves (chopped)	2 g	2 g
Flavado (ground)	1 piece	1 piece
Mixture of egg, orange juice	180 g (one egg, orange juice)	140 g (one egg, orange juice)
Water*	180 g (mL)	150 g (mL)
Instant dry yeast	5.6 g (2 tsp)	4.2 g (1½ tsp)

* Use warm water (about 30 °C) when the room temperature is lower than 15 °C.
* Use 5 °C cold water and reduce the amount of water by 10 g (mL) if the room temperature is above 30 °C.

Menu "4"		
Quality rich dried fruits basic	L size	M size
High-gluten flour	500 g	400 g
Granulated sugar	18 g (1½ tbsp)	12 g (1 tbsp)
Salt	7.5 g (1½ tsp)	5 g (1 tsp)
Butter	90 g	75 g
Egg	100 g	100 g
Milk	140 g (mL)	110 g (mL)
Water*	140 g (mL)	100 g (mL)
Instant dry yeast	4.2 g (1½ tsp)	2.8 g (1 tsp)
* Raisins	150 g	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.
* You may add your favorite ingredients. (P. EN18)

Menu "5"		
Cheese & vegetable basic	L size	M size
High-gluten flour	500 g	400 g
Granulated sugar	30 g (2½ tbsp)	24 g (2 tbsp)
Salt	7.5 g (1½ tsp)	5 g (1 tsp)
Butter	30 g	20 g
Water*	380 g (mL)	310 g (mL)
Instant dry yeast	2.8 g (1 tsp)	2.1 g (¾ tsp)
* Cheese (cut into 1 cm pieces)	50 g	40 g
* Green beans (boiled to a moderate degree)	50 g	30 g
* Carrot (cut into 1 cm pieces; boiled to a moderate degree)	50 g	30 g

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

Menu "6" "7"		
50% Whole wheat/ 50% Whole wheat rapid	L size	M size
High-gluten flour	250 g	200 g
Whole wheat flour	250 g	200 g
Granulated sugar	18 g (1½ tbsp)	12 g (1 tbsp)
Salt	7.5 g (1½ tsp)	5 g (1 tsp)
Butter	20 g	15 g
Water*	360 g (mL)	280 g (mL)
Instant dry yeast (Menu "6")	4.2 g (1½ tsp)	2.8 g (1 tsp)
Instant dry yeast (Menu "7")	5.6 g (2 tsp)	4.2 g (1½ tsp)

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

* Manually input after beep sounds are heard, and you may add your favorite ingredients. (P. EN18)

Maple syrup and dried fruit**Menu "8"**

whole wheat	L size	M size
High-gluten flour	250 g	200 g
Whole wheat flour	250 g	200 g
Granulated sugar	18 g (1½ tbsp)	12 g (1 tbsp)
Salt	7.5 g (1½ tsp)	5 g (1 tsp)
Butter	20 g	15 g
Maple syrup	45 g	30 g
Water*	360 g (mL)	280 g (mL)
Instant dry yeast	4.2 g (1½ tsp)	2.8 g (1 tsp)
* Dried blueberries	75 g	50 g
* Almond (cut into 5 mm pieces)	75 g	50 g

* 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 add your favorite ingredients. (P. EN18)

Sesame rye**Menu "9"**

High-gluten flour	450 g
Rye flour	50 g
Granulated sugar	18 g (1½ tbsp)
Salt	7.5 g (1½ tsp)
Butter	30 g
Plain yogurt (sugar free)	80 g
Black sesame	20 g
Water*	280 g (mL)
Instant dry yeast	4.2 g (1½ tsp)

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

Sweet potato and ginger spelt**Menu "11"**

whole wheat	L size	M size
High-gluten flour	400 g	320 g
Spelt whole wheat flour	100 g	80 g
Granulated sugar	30 g (2½ tbsp)	24 g (2 tbsp)
Salt	7.5 g (1½ tsp)	5 g (1 tsp)
Butter	30 g	20 g
Water*	310 g (mL)	260 g (mL)
Minced ginger (fully grated)	15 g	10 g
Sweet potato (cut into 1 cm pieces; boiled to a moderate degree)	100 g	80 g
Instant dry yeast	4.2 g (1½ tsp)	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.

Dried almonds and spelt**Menu "12"**

whole wheat	L size	M size
High-gluten flour	400 g	320 g
Spelt whole wheat flour	100 g	80 g
Honey	50 g	30 g
Salt	7.5 g (1½ tsp)	5 g (1 tsp)
Butter	30 g	20 g
Water*	350 g (mL)	280 g (mL)
Instant dry yeast	4.2 g (1½ tsp)	2.8 g (1 tsp)
* Almond (cut into 5 mm pieces)	40 g	30 g
* Dried tomatoes (Divided into four equal parts after dried)	60 g	40 g

* 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 add your favorite ingredients. (P. EN18)

Basic dough/Basic less yeast dough making

Time required:
Basic dough about 2 h and 20 min
Basic less yeast dough about 2 h and 50 min

Through the making of bread dough, you can also make plain bread rolls (P. EN44), and other various flavored bread.



Preparations

(P. EN16)

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

Ingredients

Basic dough

High-gluten flour	500 g
Butter	30 g
Granulated sugar	18 g (1½ tbsp)
Salt	7.5 g (1½ tsp)
Water*	360 g (mL)
Instant dry yeast	4.2 g (1½ tsp)

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

Basic less yeast dough

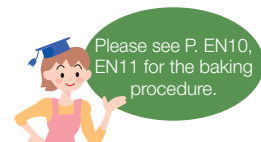
High-gluten flour	500 g
Butter	30 g
Granulated sugar	18 g (1½ tbsp)
Salt	7.5 g (1½ tsp)
Water*	360 g (mL)
Instant dry yeast	2.1 g (¾ tsp)

* 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 “14” “15”



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, fermentation will proceed further.
- * Changing the ratio of dough ingredients may slow down the fermentation process. (P. EN55)

Basic raisin dough making

Time required: about 2 h and 20 min

Through the making of bread dough, you can also make plain bread rolls (P. EN44), and other various flavored bread.



Preparations

(P. EN16)

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

Ingredients

Basic raisin dough

High-gluten flour	500 g
Butter	30 g
Granulated sugar	18 g (1½ tbsp)
Salt	7.5 g (1½ tsp)
Water*	360 g (mL)
Instant dry yeast	4.2 g (1½ tsp)
* Raisins	150 g

* 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 add your favorite ingredients. (P. EN18)

● The maximum input amount of auxiliary ingredients is 150 g.

1 Select menu "16"



* Put the weighed raisins in the raisin and nut dispenser.

2 Start



Please see P. EN11 for the baking procedure.

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

- * If you leave it in the bread pan, fermentation will proceed further.
- * Changing the ratio of dough ingredients may slow down the fermentation process. (P. EN55)

Basic dough/Basic less yeast dough making

Dough

Basic raisin dough making

Stuffed bread dough making

Time required: about 2 h and 20 min

Through the making of bread dough, you can also make plain bread rolls (P. EN44), and other various flavored bread.



- To reset
- To stop after starting (Hold)

Preparations ① Install blade in the bread pan. (P. EN16)

- ② Add flour, water and other ingredients (except instant dry yeast and ham) in the bread pan.
- ③ Put the bread pan into the main body and place instant dry yeast in the yeast dispenser.

Ingredients

Stuffed bread dough

High-gluten flour	500 g
Butter	30 g
Granulated sugar	18 g (1½ tbsp)
Salt	7.5 g (1½ tsp)
Water*	380 g (mL)
Instant dry yeast	2.8 g (1 tsp)
* Ham (cut into 5 mm pieces)	150 g

* 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 add your favorite ingredients. (P. EN18)

- The maximum input amount of auxiliary ingredients is 150 g.
- After step 3 lasts for 3 min, the system will automatically restart even if you did not press 开始 (Start) and add auxiliary ingredients.

1 Select menu “17”



2 Start



Please see P. EN11 for the baking procedure.

- After conditioning starts, the displayed time changes to the remaining time before input of auxiliary ingredients.
- The right time is the time when the room temperature is high. The displayed time is 58 when the room temperature is low.



Within 3 min

3 Open the lid when you hear the beep sounds, add ingredients into the bread pan manually, then close the lid, restart

- When is flashing, put in auxiliary ingredients.



After you press
开始 (Start)



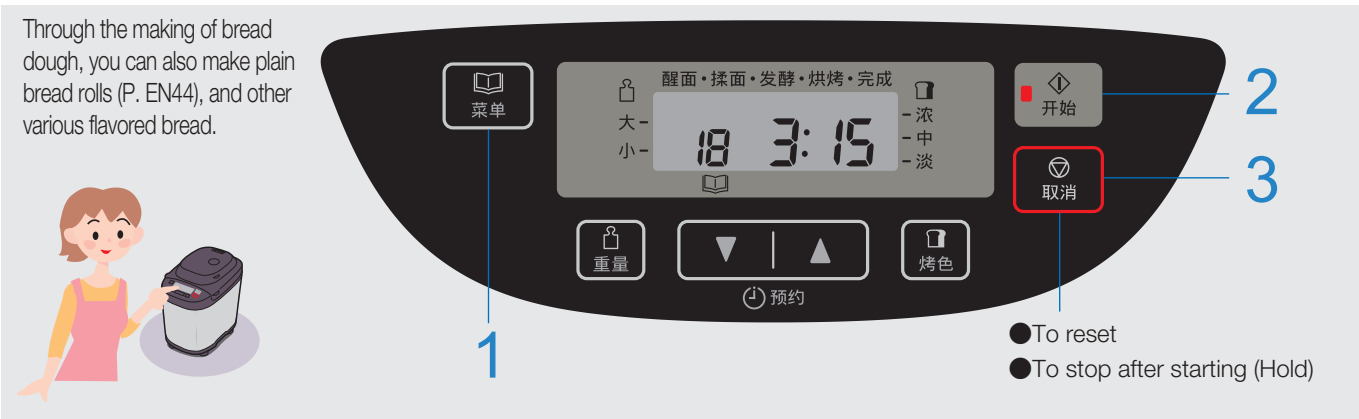
- The remaining time before completion is displayed.
- * Time varies with the room temperature.

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

- * If you leave it in the bread pan, fermentation will proceed further.
- * Changing the ratio of dough ingredients may slow down the fermentation process. (P. EN55)

Whole wheat dough/Whole wheat raisin dough making

Time required: about 3 h and 15 min



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

Ingredients

Whole wheat dough	
Whole wheat flour	500 g
Butter	20 g
Granulated sugar	18 g (1½ tbsp)
Salt	7.5 g (1½ tsp)
Water*	360 g (mL)
Instant dry yeast	4.2 g (1½ tsp)

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

Whole wheat raisin dough	
Whole wheat flour	500 g
Butter	20 g
Granulated sugar	18 g (1½ tbsp)
Salt	7.5 g (1½ tsp)
Water*	360 g (mL)
Instant dry yeast	4.2 g (1½ tsp)
* Raisins	150 g

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

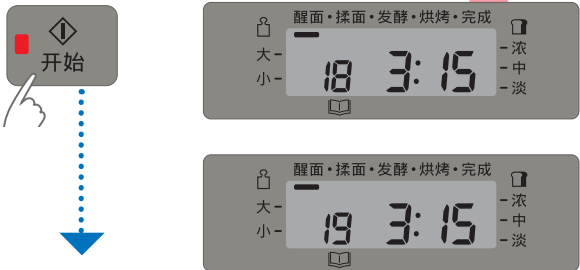
- * You may add your favorite ingredients. (P. EN18)
- The maximum input amount of auxiliary ingredients is 150 g.

1 Select menu “18” “19”



- * Put the weighed raisins in the raisin and nut dispenser. (Only for whole wheat raisin dough)

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, fermentation will proceed further.
- * Changing the ratio of dough ingredients may slow down the fermentation process. (P. EN55)

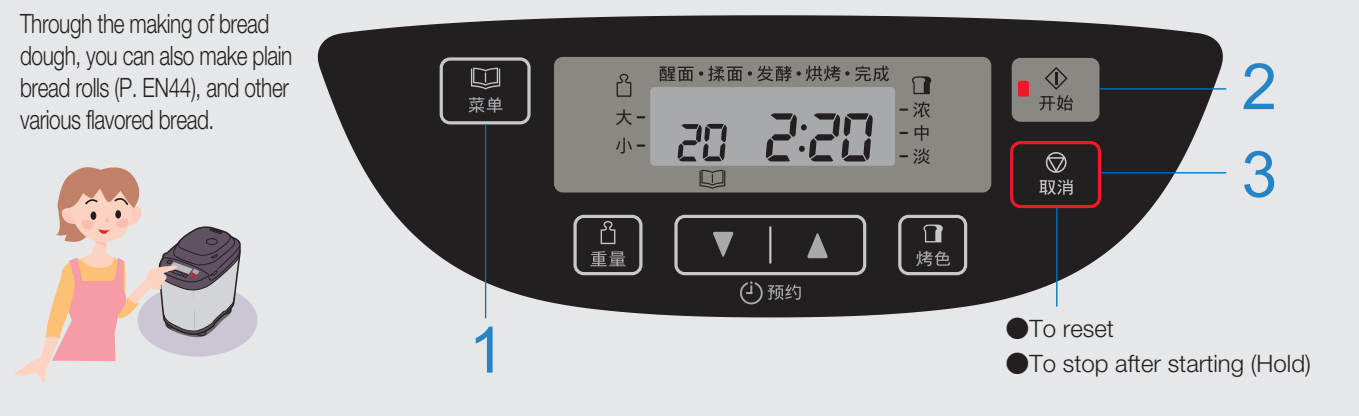
Stuffed bread dough making

Dough

Whole wheat dough/
Whole wheat raisin dough making

Rye dough making

Time required: about 2 h and 20 min



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

Ingredients

Rye dough	
High-gluten flour	450 g
Rye flour	50 g
Butter	30 g
Granulated sugar	18 g (1½ tbsp)
Salt	7.5 g (1½ tsp)
Water*	360 g (mL)
Instant dry yeast	4.2 g (1½ 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 “20”**
-
- 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, fermentation will proceed further.
- * Changing the ratio of dough ingredients may slow down the fermentation process. (P. EN55)

French dough making

Time required: about 3 h and 35 min

Through the making of bread dough, you can also make plain bread rolls (P. EN44), and other various flavored bread.



Preparations

(P. EN16)

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

Ingredients

French dough

High-gluten flour	400 g
Butter	15 g
Salt	7.5 g (1½ tsp)
Cold water (5 °C)*	300 g (mL)
Instant dry yeast	2.8 g (1 tsp)

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

1 Select menu "21"



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, fermentation will proceed further.
- * Changing the ratio of dough ingredients may slow down the fermentation process. (P. EN55)

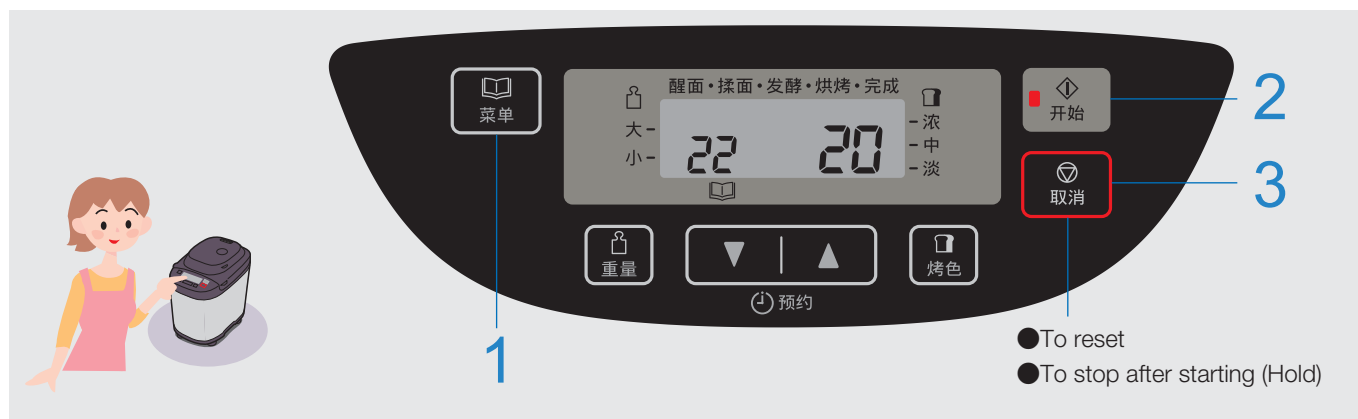
Rye dough making

Dough

French dough making

Dumpling skin dough making

Time required: about 20 min



Preparations ① Install blade in the bread pan.
(P. EN16) ② Add ingredients into the bread pan.

③ Put the bread pan into the main unit.

Ingredients

Dumpling skin dough

High-gluten flour	450 g
Salt	2.5 g (½ tsp)
Mixture of an egg (evenly mixed) and water	280 g (mL)

1 Select menu “22”



2 Start



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



Ingredients (for 70 ~ 80 pieces)

Peanut oil	25 g
Star aniseed	8 g
Leeks	200 g
Streaky pork	400 g
Salt	3 g
Gourmet powder	3 g
Spice powder	9 g
Soy sauce	30 g

(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 about 8 cm.

* Each dumpling skin weighs about 9 g and 70 ~ 80 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.

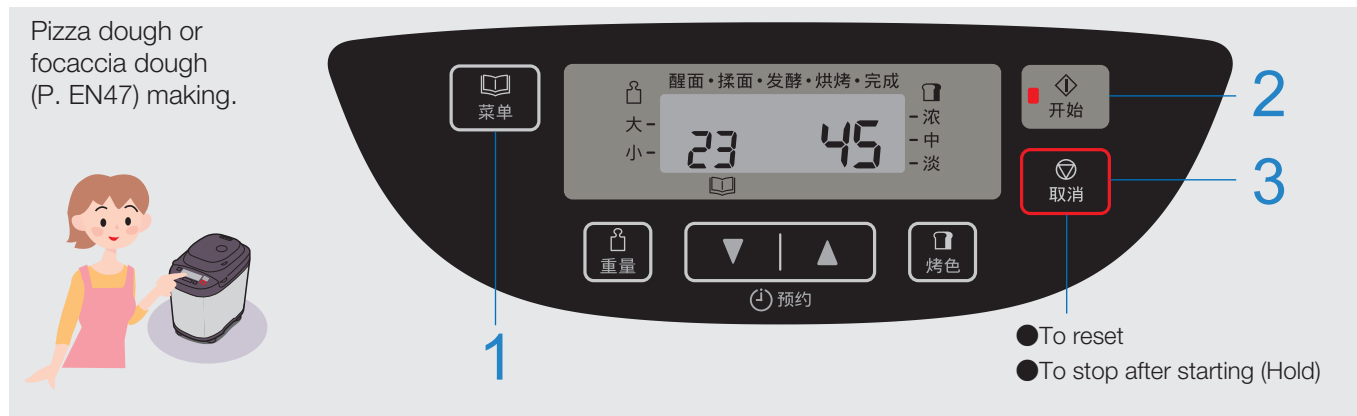
Boiling dumplings

④ Boil hot 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)

Pizza dough making

Time required: about 45 min



Preparations

(P. EN16)

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

Ingredients

Pizza dough

High-gluten flour	300 g
Butter	15 g
Granulated sugar	6 g (½ tbsp)
Salt	5 g (1 tsp)
Water*	220 g (mL)
Instant dry yeast	1.4 g (½ tsp)

* Use 5 °C cold water if the room temperature is above 25 °C.

1 Select menu “23”



■ To set timer for completion time



2 Start



Please see P. EN11 for the baking procedure.

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

- * If you leave it in the bread pan, fermentation will proceed further.
- * Changing the ratio of dough ingredients may slow down the fermentation process. (P. EN55)

Dumpling skin dough making

Dough

Pizza dough making

Spelt whole wheat dough making

Time required: about 2 h and 20 min

Through the making of bread dough, you can also make plain bread rolls (P. EN44), and other various flavored bread.



Preparations

(P. EN16)

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

Ingredients

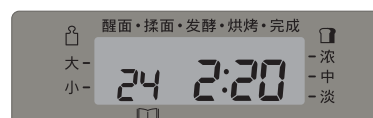
Spelt whole wheat dough

High-gluten flour	400 g
Spelt whole wheat	100 g
Butter	30 g
Granulated sugar	18 g (1½ tbsp)
Salt	7.5 g (1½ tsp)
Water*	360 g (mL)
Instant dry yeast	4.2 g (1½ tsp)

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

- Please purchase spelt whole wheat flour.

1 Select menu "24"



2 Start



Please see P. EN11 for the baking procedure.

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

- * If you leave it in the bread pan, fermentation will proceed further.
- * Changing the ratio of dough ingredients may slow down the fermentation process. (P. EN55)

Spelt whole wheat raisin dough making

Time required: about 2 h and 20 min

Through the making of bread dough, you can also make plain bread rolls (P. EN44), and other various flavored bread.



Preparations

(P. EN16)

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

Ingredients

Spelt whole wheat raisin dough

High-gluten flour	400 g
Spelt whole wheat	100 g
Butter	30 g
Granulated sugar	18 g (1½ tbsp)
Salt	7.5 g (1½ tsp)
Water*	360 g (mL)
Instant dry yeast	4.2 g (1½ tsp)
* Raisins	150 g

* 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 add your favorite ingredients. (P. EN18)

- The maximum input amount of auxiliary ingredients is 150 g.
- Please purchase spelt whole wheat flour.

1

Select menu “25”



* Put the weighed raisins in the raisin and nut dispenser.

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, fermentation will proceed further.
- * Changing the ratio of dough ingredients may slow down the fermentation process. (P. EN55)

Spelt whole wheat dough making

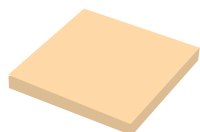
Dough

Spelt whole wheat raisin dough making

Various flavored bread

Use bread dough

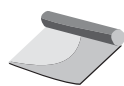
Tools used for bread-making with dough



● Dough rolling board



● Scale (Unit: 1 g)



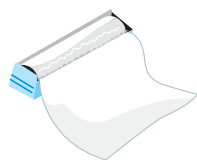
● Scraper



● Rolling pin



● Small towel
(Soaked and wrung dry)



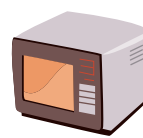
● Baking paper



● 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

Bread dough (P. EN34 - EN43)	Quantity at a time
Egg (liquid)	25 g

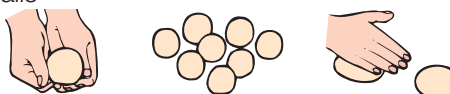
Plain bread

Forming

- ① Divide the dough into 20 equal parts, and roll them into the desired shape.

* After the "dough" is finished, put it on a board sprinkled with a little flour so as to form a shape easily.

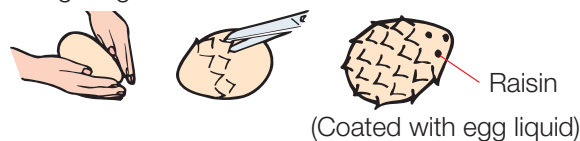
● Balls



● Knotted bread



● Hedgehog bread



Fermentation

- ② Most recipes require dough fermentation before baking, namely, the dough should swell after forming. Usually the dough should be placed in a warm place (at about 40 °C) for fermentation, till its size is doubled.

● Fermentation time — Bread rolls: about 25 min; Whole wheat: about 50 min

● To prevent the crust from becoming too dry and hard, use a big plastic bag or a plastic wrap coated with a little edible oil to cover the dough.

* If the fermentation temperature is low, the fermentation time should be prolonged.

Baking

- ③ Brush milk, salt water, egg liquid or edible oil. Sprinkle sesame seeds, etc. Bake the bread rolls for 10 min to 15 min in an oven preheated to 220 °C, or bake them to golden yellow.



Ingredients (for 17 pieces)

● Use menu "14"

Bread dough

High-gluten flour	300 g
Butter	25 g
* Granulated sugar	12 g (1 tbsp)
1 Salt	5 g (1 tsp)
Eggs (evenly mixed)	50 g
Water	160 g (mL)
Instant dry yeast	1.4 g (½ tsp)
Butter (cut into 1 cm pieces)	150 g
Egg (liquid)	25 g

*1 Make the dough according to the process on P. EN34.

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 min.
(Prolong the refrigeration time when the room temperature is high)
- ② Apply flour on butter, place them on the plastic wrap, roll them into a 20 × 20 cm square and keep them in refrigerator for 15~30 min.
- 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 of step ③, cover it with the plastic wrap and keep it in a refrigerator for 10~20 min.
- ⑤ Tap and press the dough of step ④ 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 it in a refrigerator for 10~20 min.
- ⑦ Repeat steps ⑤ and ⑥ twice and keep it in a refrigerator for 30~60 min.

Forming

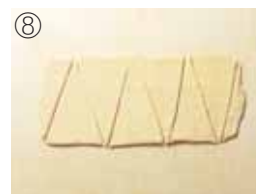
- ⑧ Divide the dough into two even pieces and roll them into a 18 × 40 cm rectangular shape. Divide them into 6 isosceles triangles.
- ⑨ Hold one end of the dough and roll it up.
- ⑩ Face the closure downwards.

Fermentation

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

Baking

Bake it in an oven that is preheated to a temperature of 200~220 °C for about 10 min. Keep the remaining dough in a refrigerator to avoid excessive fermentation.



Dough

Various flavored bread

Various flavored bread

Use bread dough



Ingredients (for 20 pieces)

● Use Menu "14"

	High-gluten flour	400 g
	Butter	100 g
*	Granulated sugar	50 g
1	Salt	5 g (1 tsp)
	Mixture of two yolks, one egg and warm milk	240 g
	Instant dry yeast	2.1 g (¾ tsp)
	Stuffing ingredients (jam or minced meat)	100 g (5 g/piece)
	Milk	30 g (mL)

*1 Make the dough according to the process in P. EN34.

Vienna roll

Forming

- ① Divide the dough taken out into 20 equal pieces.
- ② Roll each piece of dough into a size of about 10 cm × 10 cm.
- ③ Fill stuffing ingredients of 1 tsp in the middle of a piece of dough, pull each corner and four sides of the dough, form a parcel shape, and repeat this procedure for all the 20 pieces of dough.

Fermentation

- ④ Put all the parcel-shaped dough pieces in two 20 cm (8 inch) cake molds evenly coated with oil on the bottom and at four sides, with the side and corner gathering face downward. After coating milk, leave the dough pieces to ferment to two times their size at a temperature of 40 °C. (about 20 ~ 30 min)

Baking

- ⑤ Bake them in an oven that is preheated to a temperature of 190 °C for about 15 ~ 20 min, or bake them to golden yellow.



Ingredients

Bread dough (P. EN34 ~ EN43)	Quantity at one time
Tomato sauce	60 g (4 tbsp)
Italian spicy sausage (chopped)	50 g
Cheese (mashed)	100 g
Dried basil	1 tsp
Olive oil	12 g (1 tbsp)

Italian spicy sausage bun

Forming

- ① Roll the dough taken out into a 1.5 cm thick rectangular shape, with a size of about 24 cm × 46 cm.
- ② Apply tomato paste to the dough, sprinkle Italian spicy sausage and cheese, and roll it up from the shorter end.
- ③ Use a knife or scraper to cut the dough into 4 cm thin pieces and divide them equally into 12 shares, and set them out closely in the two 20 cm (8 inch) cake mold coated with oil.

Fermentation

- ④ Coat olive oil, sprinkle dried basil, and leave the dough pieces to ferment to two times their size at a temperature of 40 °C. (about 20 ~ 30 min)

Baking

- ⑤ Bake them in an oven that is preheated to a temperature of 190 °C for about 15 ~ 20 min, or bake them to golden yellow.

* Vegetarians can replace Italian spicy sausage with dried tomatoes.

Use pizza dough



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

Pizza dough (P. EN41)	Quantity at one time
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	300 g
A	Granulated sugar	18 g (1½ tbsp)
	Salt	5 g (1 tsp)
	Olive oil	12 g (1 tbsp)
	Water	190 g (mL)
	Instant dry yeast	1.4 g (½ tsp)
B	Rosemary	An appropriate quantity
	Refined salt (Sea salt or crude salt)	An appropriate quantity

(* You can adjust the recipe based on your preference)

Pizza

Forming

- ① Use the scraper to divide the dough into 2 pieces and shape them into balls. (Divide it into 3 pieces for thin pizza dough)
- ② Cover them with towel and place it still for 10 ~ 20 min.
- ③ Put it on the baking 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 that is preheated to a temperature of 180 ~ 200 °C for about 15 min. Keep the remaining dough in a refrigerator to avoid excessive fermentation.

Focaccia

Pizza dough making

- ① Add the A ➡ olive oil ➡ water in order into the bread pan, and put the instant dry yeast into the yeast dispenser.
- ② Make the dough according to the steps specified in "Pizza dough making" (P. EN41)

Forming

- ③ Divide the dough into 2 equal pieces. Shape them into balls, cover them with a small towel and let them rest for 10 min.

Fermentation

- ④ Put the dough on the baking paper and roll it into a round plate with a diameter of 25 cm.
- ⑤ Let it ferment for 40 ~ 60 min at a temperature of 30 ~ 35 °C.

Baking

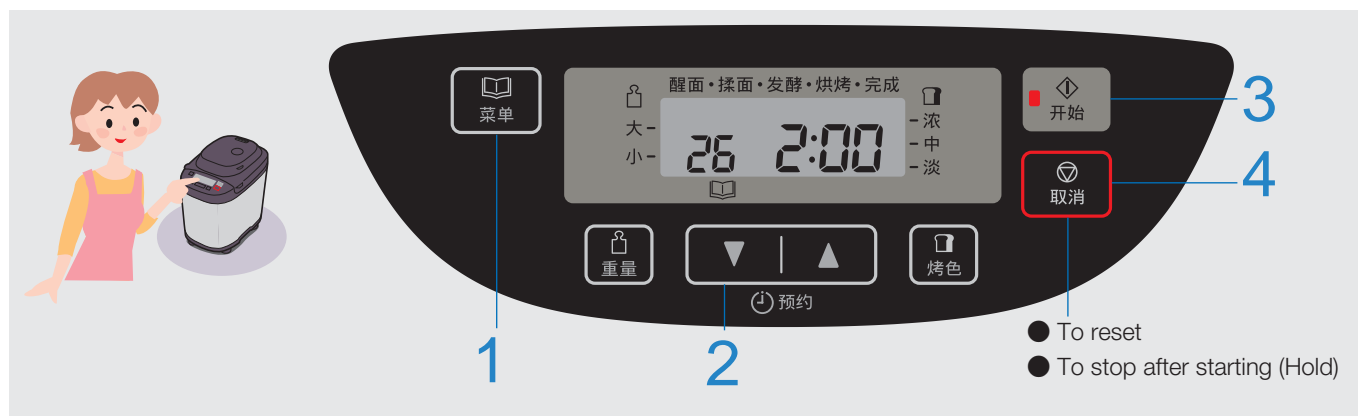
- ⑥ Use your fingers to make indents on the dough surface, then apply the olive oil (in addition to the specified amount).
- ⑦ Sprinkle B on it, then bake it in an oven (already preheated to 180 ~ 200 °C) for 15 min.

* Use upper layer for baking and only bake one piece at a time.

Dough

Various flavored bread

Jam making



- Preparations**
- ① Install blade in the bread pan.
 - ② Add ingredients into bread pan according to sequence on the right: half of fruits → half of granulated sugar → remaining fruits → remaining granulated sugar → lemon juice.
 - ③ Then install the bread pan into the main unit.

Ingredients

Apple jam

Apple (peeled, cored and cut into 1 cm pieces)	Net weight 750 g
Granulated sugar	300 g
Lemon juice	45 g (about 45 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 soon.
- Storage period: about 1 week

1 Select menu “26”



2 Set cooking time (2 h and 30 min for apple jam)



(Hold it for fast forward)

*Set time according to the types of fruits.

- It can be set to 1 h and 30 min ~ 2 h and 30 min in increments of 10 min.

3 Start



Please see P. EN11 for the baking procedure.

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

* Do not place on an uneven surface.

- If heating is insufficient (too much water and less sticky), perform “additional heating”. (P. EN49)

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: about 1 h and 30 min ~ 2 h and 30 min



“Additional heating” in case of insufficient heating

Additional heating is allowed twice after first heating.

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

① Select menu “26”



② Set cooking time



(Hold it for fast forward)



● It can be set to 10 ~ 40 min by each press of 1 min.

③ Start



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

■ You can perform “additional heating” as following.

* Without pressing 取消 (Cancel) at step 4 (P. EN48)

① Press ▲ to set cooking time

② Press 开始 to start



Blueberry jam

Fresh blueberries	750 g
Granulated sugar	300 g
Lemon juice	45 g (about 45 mL)

■ Set cooking time to 2 h and 10 min

Apricot jam

Apricots (peeled, cored and cut into 1 cm pieces)	Net weight 750 g
Granulated sugar	300 g

■ Set cooking time to 2 h and 10 min

Peach jam

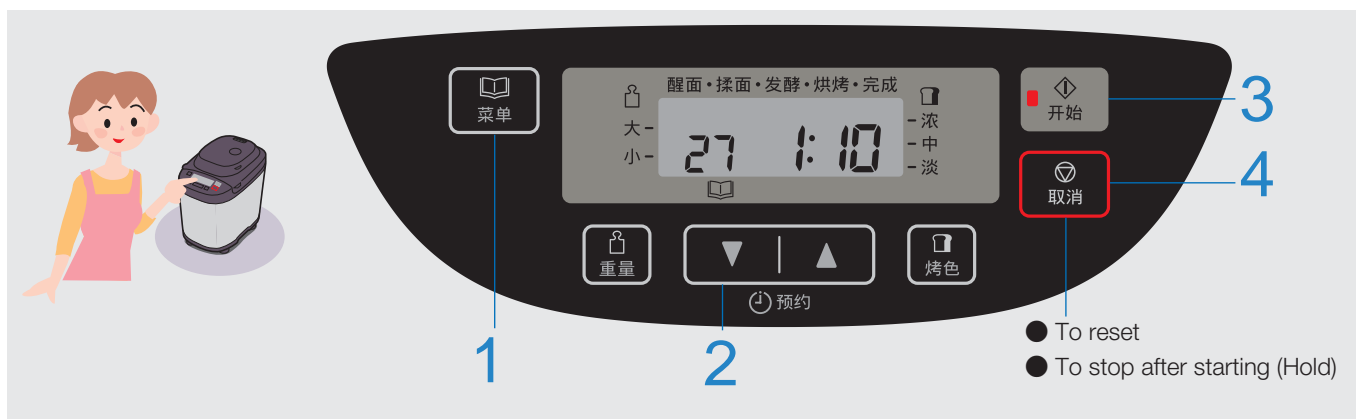
Peaches (peeled, cored and cut into 2 cm pieces)	Net weight 750 g
Granulated sugar	300 g
Lemon juice	45 g (about 45 mL)

■ Set cooking time to 2 h and 30 min

Dessert

Jam making

Compote making



- Preparations**
- ① Add water, granulated sugar, lemon juice and cinnamon powder in the bread pan (without 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 baking paper in the size of the bread pan with a 1 cm hole in the center as lid.
 - ④ Then install the bread pan into the main unit.

Ingredients

Apple compote

Apples *	about 300 g (A medium sized)
(peeled, cored, and quartered)	
Water	330 g (mL)
Granulated sugar	90 g
Lemon juice	15 g (2 tsp)
Cinnamon powder	An appropriate quantity

* 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 baking 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 "27"



2 Set cooking time (1 h and 30 min for candied apple)



- * Set timer according to the types of fruits.
- It can be set to 1 h ~ 1 h and 40 min in increments of 10 min.

3 Start



4 Press 取消 (Cancel) when you hear beep sounds take out the bread pan for cooling (about 10 min)

* Do not place on uneven surface.

- If heating is insufficient (the colour is too white and it is too hard when inserting a bamboo stick), perform "additional heating". (P. EN51)

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.

Time required: about 1 h ~ 1 h and 40 min



“Additional heating” in case of insufficient heating

Additional heating is allowed twice after first heating.

*“Additional heating” is allowed to be performed within 5 min after previous heating.

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

① Select menu “27”



② Set cooking time



(Hold it for fast forward)



● It can be set to 10 ~ 40 min by a step of 1 min.

③ Start



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

■ You can perform “additional heating” as following.

* Without pressing 取消 (Cancel) at step 4 (P. EN50)

① Press  to set cooking time

② Press  to start



Tomato compote

Tomatoes (peeled after boiling and stalks removed.)	4 small ones (about 100 g each)
Water	330 g (mL)
Granulated sugar	100 g
Ginger (thin slices)	10 g

■ Set cooking time to 1 h and 10 min

Apricot compote

Apricots (peeled, cored and cut into 2 parts)	400 g
Water	330 g (mL)
Granulated sugar	100 g

■ Set cooking time to 1 h and 10 min

Peach compote

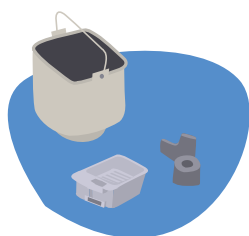
Peaches (peeled, cored and quartered)	400 g
Water	330 g (mL)
Granulated sugar	100 g
Lemon juice	15 g (3 tsp)

■ Set cooking time to 1 h and 10 min

Dessert

Compote making

Cleaning



**In order to avoid
damaging the
fluorine coating of
the bread pan ...**

- Please clean and dry as quickly as possible!

(Do not put an unclean or wet bread pan back into the machine.)

- Clean with a soft sponge!

(Do not use cleanser or metal brush to clean the bread pan. And do not use the nylon face of a sponge, sponges wrapped in nylon net or dish dryer as well.)



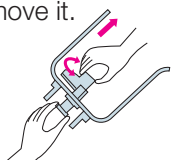
Bread pan, blade

Wash with water after the residual dough is cleared.



- 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.

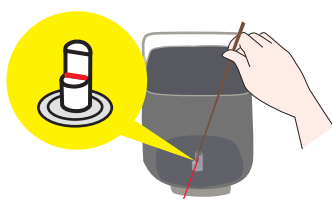


- ② Clean the bread pan and the blade with water.

- Do not leave any residual dough around the shaft or it may damage the fluorine coating.



- ③ Use a bamboo stick to remove the dough stuck on the blade and the shaft.



- 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.



Dispenser lid

Remove and wash with water

[Removal method]



- Raise the dispenser lid to an angle of approximately 70 degrees and pull it upwards on 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 may prove difficult to fall because of static electricity.

Raisin and 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 body

Wipe with
a well-wrung cloth

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



Cleaning

Tips

FAQ

Ingredients

Can I use dedicated bread flours?

Bread

You can make bread but need to adjust the amount of water. If excessive swelling or a cave-in and big holes occur, reduce water amount by 5 ~ 10%.

French bread

You can make French bread, but the quality and swelling extent of bread may vary.

Is it possible to use other ingredients to substitute butter?

Yes.

Please use the same amount of margarine, shortening and other solid grease to substitute butter.

(Crust colour may vary from different fats.)

Can I use the amount specified in the recipe books available in the market?

The amount specified herein is applicable to this breadmaker.

The cooking effects may be affected if any other recipes are used.



May I make a loaf of 500 g?

No. When a half portion of ingredients is used, the making procedures of the bread maker can't be matched because it is very hard to control the conditions of "kneading" and "air discharge".

How do I store instant dry yeast?

Store it in a 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)

What should I use for kneading flour?

High-gluten flour is recommended for bread forming.

How to buy Spelt whole wheat flour?

It can be bought online easily.

Upon completion of baking

Can basic bread be baked in a square shape?

In the automatic bread maker, the dough rises to become hill-shaped (shape of the bottom of the bread pan) 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 min 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 about 2 min, place the bread pan into the main unit and keep it there for 5 ~ 10 min 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.)

Can bread and dough be kept frozen?

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's flavor will last while frozen for about 1 month.

Plain Bread Roll

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.

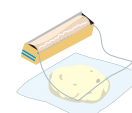
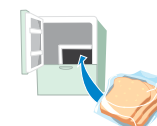
Thaw at a temperature of 30 ~ 35 °C and coat with egg liquids before baking.

● If time is limited, coat with egg liquid when it is still frozen and prolong the baking time by about 5 min.

Pizza

Wrap the rolled dough with plastic wrap and freeze it.

Place the ingredients when the dough is still frozen and then bake it.



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.

Please reduce water amount by 5 ~ 10 g (mL).
Sprinkle flour for the convenience of operations.

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

Fermentation process may slow down due to different ratios of ingredients. Do not open the lid after process of bread dough making is over. Keep it there for further fermentation. (Standard: 20 ~ 30 min)

Can failed dough be used again?

(E.g) The dough hasn't been baked.
...etc

It can be used to make pizza and other food.

Please confirm at which status baking stopped and resume the subsequent operations.

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

➡ Start making dough using the pizza dough procedure (Menu "23") to make pizza (P. EN47)!

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

➡ Take out the dough and make pizza (P. EN47)!



Abnormal shape of bread

It is hard to control the bread-making process. Shape of bread varies every time ...



When the following conditions happen

Please confirm the following

Bread (swelling)

Insufficient swelling



Height standards

(Basic (L), basic raisin (L), basic rapid (L), rye, spelt whole wheat (L) and spelt whole wheat raisin (L))



14 cm
Lower than

(Whole wheat bread (L), whole wheat raisin (L), whole wheat rapid (L), basic less yeast (L) and stuffed bread (L))



13 cm
Lower than

(Basic rapid (M) and French bread)



11 cm
Lower than

(Basic (M), basic raisin (M), whole wheat bread (M), whole wheat raisin (M), whole wheat rapid (M), spelt whole wheat (M) and spelt whole wheat raisin (M))



10 cm
Lower than

(Basic less yeast (M) and stuffed bread (M))



9 cm
Lower than

Excessive swelling



Height standards



20 cm
Above

- Shape and swelling 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

- 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... >

- Is the ratio of high-gluten flour and low-gluten flour correct?

Water

- Not enough?
- < French bread >
- Have you used cold water at a temperature of 5 °C?
- < When room temperature exceeds 25 °C... >
- Have you used cold water at a temperature of 5 °C?

Granulated sugar

- Not enough?

Instant dry yeast

- 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?

Flour





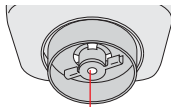
- Too much?
- Do you use the dedicated bread flour? (P. EN54)

Water

- Too much?

Instant dry yeast

- Too much?
- ➡ If excessive swelling happens upon stated amount, reduce the quantity of instant dry yeast, natural yeast, or granulated sugars by $\frac{1}{4}$ ~ $\frac{1}{2}$.
- Excessive swelling may happen sometimes at altitudes over 1,000 metres high.
- Contact between inner part of the lid and the bread due to excessive swelling may damage the lid's coating. Accidentally eating the coating will not harm your health.

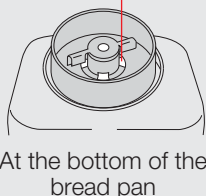
When the following conditions happen		Please confirm the following	
Bread (shape)	No swelling at all (Whole bread is whitish) (which looks like dough.) 	Instant dry yeast <ul style="list-style-type: none"> ● Have you forgotten to add the instant dry yeast? ● Have you used any improperly stored yeast or expired yeast? ● Did you misuse any baking power? <ul style="list-style-type: none"> ● Have you forgotten to install the blade? ● Has any power failure occurred during operation? 	
	The bread always has a different shape and swelling condition.	<ul style="list-style-type: none"> ● Home made bread always has a different shape and swelling condition due to the following conditions! <div> <div>Room temperature</div> <ul style="list-style-type: none"> ▪ The room temperature is high in summer. ▪ The room temperature has changed during operation. (the air-conditioner is shut down during operation etc.) </div> <div> <div>Types and properties of ingredients</div> <ul style="list-style-type: none"> ▪ Flour with low protein content is used for baking. ▪ Improperly kept or expired instant dry yeast is used. </div> 	
	Sticky bottom and distinct indents on the sides 	<ul style="list-style-type: none"> ● Have you quickly taken the well-baked bread from the bread pan and put it on the grill for heat radiation? ● Reduce water quantity by 10 g (mL) for better baking effect if the room temperature is high. 	
	Cave-in on the top surface (Burnt crusts) Flat and square top surface Cave-in 	<ul style="list-style-type: none"> ● Not enough flour? ● Too much water? <p> < Whole wheat bread, whole wheat rapid, whole wheat raisin, spelt whole wheat, spelt whole wheat raisin > </p> <ul style="list-style-type: none"> ● Different types of whole wheat flour will easily lead to such situations. 	
	Bottom caves in so that the bread cannot stand upright. 	<ul style="list-style-type: none"> ● Blade shape is visible. ● Have you touched the bottom of bread pan when you took out the bread? (Bread is damaged sometimes due to blade rotations) 	 Do not rotate
	There is remaining flour around.	<ul style="list-style-type: none"> ● Too much flour? ● Not enough water? 	
Bread (others)	Expected crust colour is not achieved.	<ul style="list-style-type: none"> ● Please change crust colour (P. EN19) 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 stove is too hard to hold the bread because the bread is too big, please 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	<ul style="list-style-type: none"> ● The bread will become soft if it is cooled down and put in a plastic bag. 	
	Ingredients focus on one side	<ul style="list-style-type: none"> ● Such phenomenon may occur due to difference of ingredients and dough hardness. 	

Abnormal shape of bread

	When the following conditions happen	Please confirm the following
Bread (others)	Dough becomes sticky after forming and fermentation	<ul style="list-style-type: none"> ● Excessively long fermentation will make the dough loose and sticky. The fermentation time depends on the type of bread. Normally, the fermentation is finished if you touch the rising dough with a finger slightly and it can recover slowly.
Cake	Insufficient swelling.	<ul style="list-style-type: none"> ● Is the amount of ingredients correct? ● Did you add any baking powder? ● Did you sieve the low-gluten flour and baking powder before adding them into bread pan?
	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.
Dumplings	It is difficult to roll dough into shape because it is too sticky.	<ul style="list-style-type: none"> ● Not enough flour? (Did you weigh it?) ● Did you sprinkle flour? (It can be handled easily if you sprinkle more flour.) ● Too much water?
Jam	Not coagulated (not viscous)	<p>Jams become more diluted due to less granulated sugar quantity and no additives.</p> <ul style="list-style-type: none"> ● Using unripe fruit, overripe fruit or stale fruit limits fruit pectin content, so it is difficult to become coagulated. ● Did you add too much fruit? ● Did you reduce the amount of granulated sugar and lemon juice? (Jam must have proper sugar content, acidity and pectin content for coagulation.)
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 baking 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. ● Place still for half a day to 1 day, then it is edible.

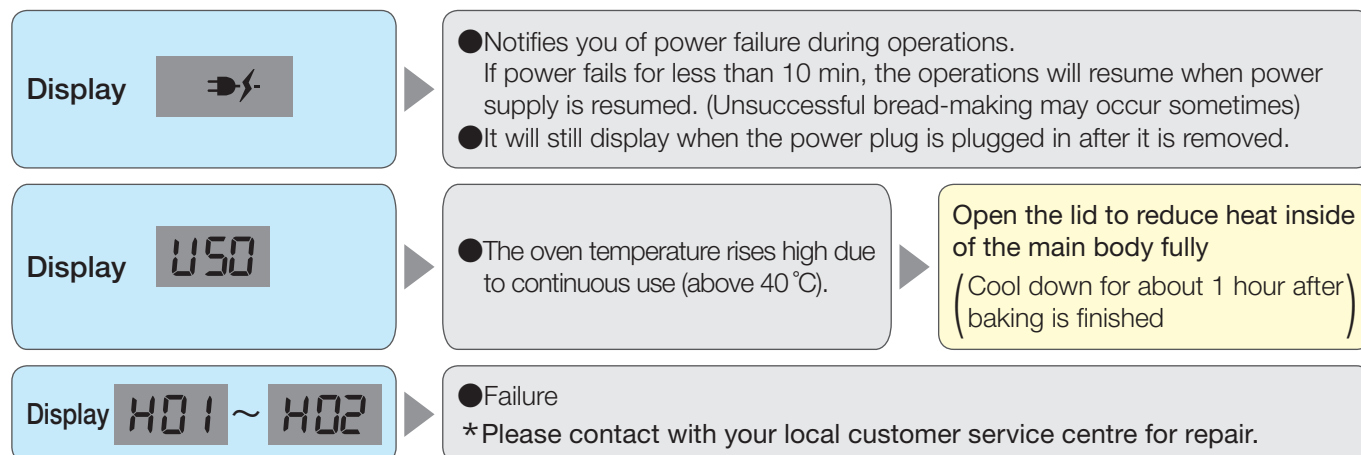
Troubleshooting

Please confirm the following issues first. If any anomaly is still identified, please contact Panasonic customer service centre immediately.

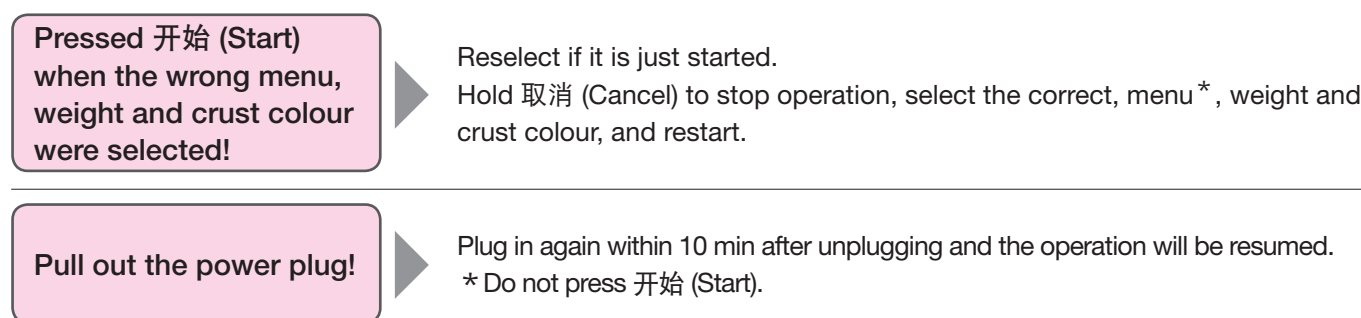
When the following conditions happen	Causes	Solutions
Key operation is disabled	●Power plug is not plug in.	Plug in the power plug.
Instant dry yeast is not dispensed.	●Timing for automatically adding instant dry yeast depends on the room temperature and menu you have selected.	
	●Yeast dispenser is 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. (P. EN18)
Operation stops midway	●Operation will be stopped if power fails for more than 10 min.	The dough can be used again if the operation stops in a dough state. (P. EN55)
Sounds are heard during operation and timing	The following sounds are normal. ●When dough kneading and air discharge are going on, <ul style="list-style-type: none">the sounds of kneading are heard.the sounds of motor running are heard. ●When instant dry yeast and the ingredients of the raisin and 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)	● 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) ★ Please consult Panasonic customer service centre.	
Abnormal sounds on the blade	●There is a clearance between the blade and the shaft. (The front end moves by 3 cm or so)	
Powders still remain and baking does not occur	●Have you forgotten to install the blade?	Install the blade. (P. EN16)
	●Is the blade shaft excessively fastened in the bread pan so that it can't move?	Please replace the main shaft bearing if the blade shaft does not rotate. (Please consult your Panasonic) (customer service centre)
Dough is leaking out at the bottom of the bread pan	●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.) 	
The bottom of the bread pan turns black	●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...



Remedies for misoperations



■ Failed dough can be used again to make plain bread roll or pizza. (P. EN44, EN47, EN55)

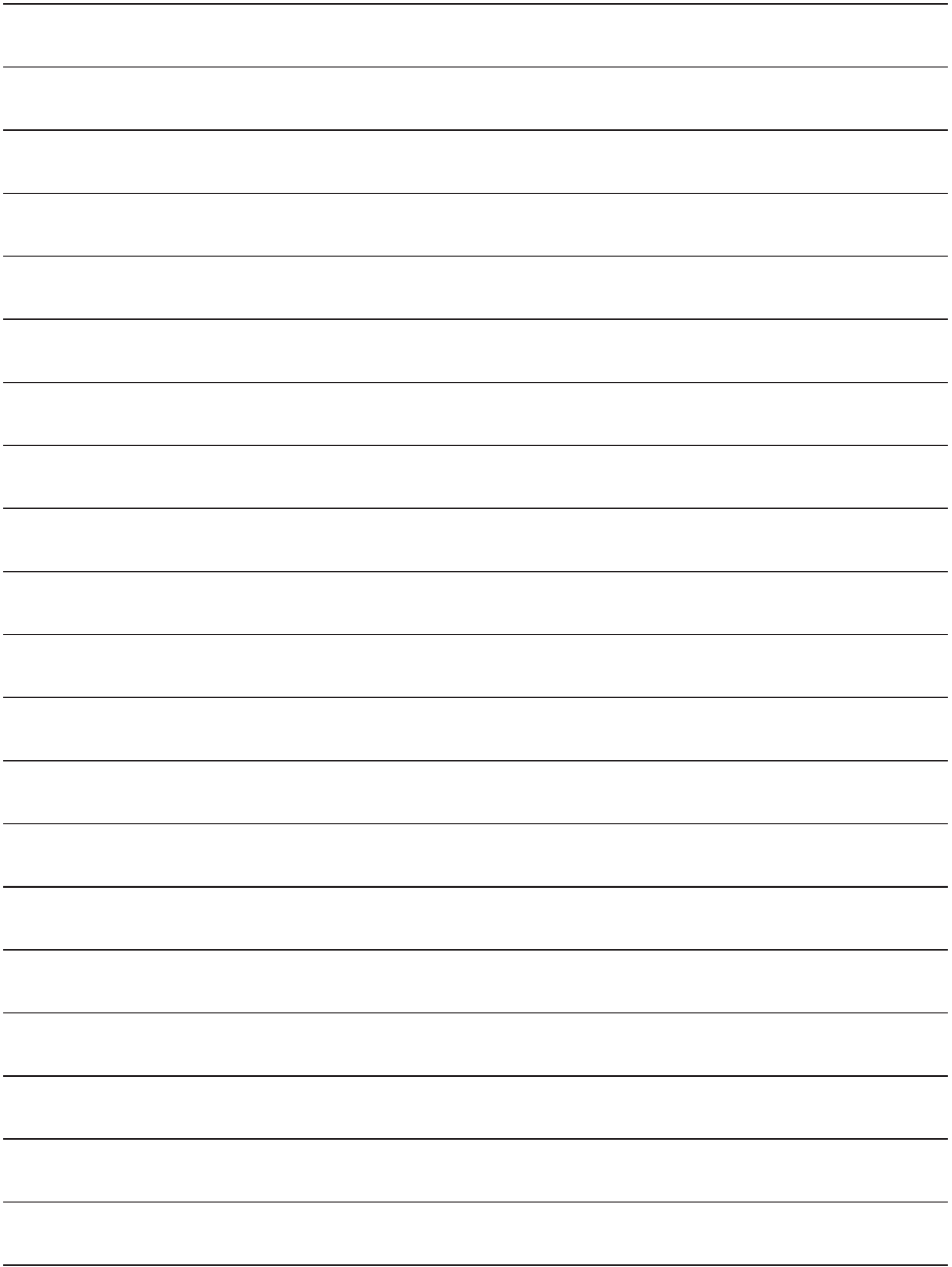
Specifications

Power supply		220 V ~ 50 Hz	Overheat protector		Thermal fuse
Power consumption	Heater	503 W	Size (Appr.)	Depth	38.9 cm
	Motor	70 W		Width	26.0 cm
				Height	38.2 cm
Net weight (about)		7.4 kg	Length of power cord (about)		0.9 m
Capacity	Bread/bread dough	(Flour) Maximum : 500 g			
	Yeast	(Instant dry yeast) Maximum : 5.6 g			
	Raisin and nut dispenser	(Raisin/nuts) Maximum : 150 g			

Function	Menu	Capacity	Timer
Bread	Basic (L)	(Flour) Max.: 500 g	Timer for up to 13 hours
	Basic (M)	(Flour) Max.: 400 g	Timer for up to 13 hours
	Basic less yeast (L)	(Flour) Max.: 500 g	Timer for up to 13 hours
	Basic less yeast (M)	(Flour) Max.: 400 g	Timer for up to 13 hours
	Basic rapid (L)	(Flour) Max.: 500 g	—
	Basic rapid (M)	(Flour) Max.: 400 g	—
	Basic raisin (L)	(Flour) Max.: 500 g	Timer for up to 13 hours
	Basic raisin (M)	(Flour) Max.: 400 g	Timer for up to 13 hours
	Stuffed (L)	(Flour) Max.: 500 g	Timer for up to 13 hours
	Stuffed (M)	(Flour) Max.: 400 g	Timer for up to 13 hours
	Whole wheat (L)	(Flour) Max.: 500 g	Timer for up to 13 hours
	Whole wheat (M)	(Flour) Max.: 400 g	Timer for up to 13 hours
	Whole wheat rapid (L)	(Flour) Max.: 500 g	—
	Whole wheat rapid (M)	(Flour) Max.: 400 g	—
	Whole wheat raisin (L)	(Flour) Max.: 500 g	Timer for up to 13 hours
	Whole wheat raisin (M)	(Flour) Max.: 400 g	Timer for up to 13 hours
	Rye	(Flour) Max.: 500 g	Timer for up to 13 hours
	French	(Flour) Max.: 400 g	Timer for up to 13 hours
	Spelt whole wheat (L)	(Flour) Max.: 500 g	Timer for up to 13 hours
	Spelt whole wheat (M)	(Flour) Max.: 400 g	Timer for up to 13 hours
	Spelt whole wheat raisin (L)	(Flour) Max.: 500 g	Timer for up to 13 hours
	Spelt whole wheat raisin (M)	(Flour) Max.: 400 g	Timer for up to 13 hours
	Bake only	(Flour) Max.: 300 g	—
Dough	Basic dough	(Flour) Max.: 500 g	—
	Basic less yeast dough	(Flour) Max.: 500 g	—
	Basic raisin dough	(Flour) Max.: 500 g	—
	Stuffed bread dough	(Flour) Max.: 500 g	—
	Whole wheat dough	(Flour) Max.: 500 g	—
	Whole wheat raisin dough	(Flour) Max.: 500 g	—
	Rye dough	(Flour) Max.: 500 g	—
	French dough	(Flour) Max.: 400 g	—
	Dumpling skin dough	(Flour) Max.: 450 g	—
	Pizza dough	(Flour) Max.: 300 g	Timer for up to 13 hours
	Spelt whole wheat dough	(Flour) Max.: 500 g	—
	Spelt whole wheat raisin dough	(Flour) Max.: 500 g	—
Dessert	Jam	Fruit 750 g	—
	Compote	Fruit 300 ~ 400 g	—

Memo

[illegible]



A blank sheet of lined paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are registration marks (crosshairs) at the corners and center of the page, indicating where the paper is intended to be bound or aligned.

售后服务 Aftersales services

Panasonic官方网站 Panasonic official website: <http://panasonic.cn>
Panasonic客户咨询服务中心 Panasonic client service center: 400-810-0781

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No.17, Chuang Xin Road, Xiamen Torch Hi-Tech Industrial Development Zone, Xiamen
Made in China
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● 菜单编号表

菜单编号	菜单	菜单编号	菜单	菜单编号	菜单
1	白面包	11	斯贝尔特全麦面包	21	法国面包面团
2	白面包（酵母半量）	12	斯贝尔特葡萄干全麦面包	22	饺子皮面团
3	快速白面包	13	烘烤	23	披萨面团
4	葡萄干白面包	14	白面包面团	24	斯贝尔特全麦面包面团
5	馅料白面包	15	白面包面团（酵母半量）	25	斯贝尔特葡萄干全麦面包面团
6	全麦面包	16	葡萄干白面包面团	26	果酱
7	快速全麦面包	17	馅料白面包面团	27	蜜糖水果
8	葡萄干全麦面包	18	全麦面包面团		
9	黑麦面包	19	葡萄干全麦面包面团		
10	法国面包	20	黑麦面包面团		

● Menu number table

NO.	Menu	NO.	Menu	NO.	Menu
1	Basic	11	Spelt whole wheat	21	French dough
2	Basic less yeast	12	Spelt whole wheat raisin	22	Dumpling skin dough
3	Basic rapid	13	Bake only	23	Pizza dough
4	Basic raisin	14	Basic dough	24	Spelt whole wheat dough
5	Stuffed bread	15	Basic less yeast dough	25	Spelt whole wheat raisin dough
6	Whole wheat bread	16	Basic raisin dough	26	Jam
7	Whole wheat rapid	17	Stuffed bread dough	27	Compote
8	Whole wheat raisin	18	Whole wheat dough		
9	Rye	19	Whole wheat raisin dough		
10	French bread	20	Rye dough		

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