



Panasonic®

Operating Instructions

Automatic Bread Maker (Household Use)

使用說明書

自動製麵包機（家庭用）



Model No
型號 **SD-PM107**



Warranty Card attached.
保用證另附



Thank you for purchasing Panasonic product.

- Please read the instructions carefully to use the product correctly and safely.
- This product is designed for household use only .
- Please read the **Safety precautions** (P.EN3-EN4) and **Important information** (P.EN4) carefully of the instructions before use.
- Please keep the Warranty Card and this Operating Instructions for future use.
- Panasonic will not accept any liability if the appliance is subject to improper use, or failure to comply with these instructions.

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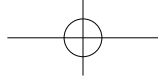
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Safety precautions

Please make sure to follow these instructions.

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

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



WARNING: Indicates potential hazard that could result in serious injury or death.



CAUTION: Indicates potential hazard that could result in minor injury or property damage.

■ The symbols are classified and explained as follows.



This symbol indicates prohibition.



This symbol indicates requirement that must be followed.

Before use



WARNING

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



● **Do not allow infants and children to play with packaging material.**

(It may cause suffocation.)

● **Do not disassemble, repair or modify this appliance.**

➡ Please consult a Panasonic customer service centre on repairs.

● **Do not damage the power cord or power plug.**

Following actions are strictly prohibited. Modifying or placing near heating element, bending, twisting, pulling along, pulling over sharp edges, putting heavy objects on top, bundling the power cord and carrying the appliance by the power cord.

● **Do not use the appliance if the power cord or power plug is damaged or the power plug is loosely connected to the outlet.**

➡ If the power cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid hazards.

● **Do not plug or unplug the power plug with wet hands.**

● **Do not immerse the appliance in water, or splash it with water and/or any liquid.**

● **Do not let the power cord hang over the edge of table or worktop, or touch hot surfaces.**

● **Do not touch, block or cover the steam vents during use.**

● Especially pay attention to children.



● **This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.**

Children should be supervised to ensure that they do not play with the appliance.

● **Always keep the infants and children away from the appliance including power cord.**

● **Make sure the voltage indicated on the label of the appliance is the same as your local supply. Also avoid plugging other devices into the same outlet to prevent electric overheating. However, if you are connecting a number of power plugs, make sure the total wattage does not exceed the rated wattage of the outlet.**

● **Insert the power plug firmly.**

● **Dust off the power plug regularly.**

➡ Unplug the power plug, and wipe with a dry cloth.

● **Discontinue using the appliance immediately and unplug in the unlikely event that this appliance stops working properly.**

for abnormal occurrences or breaking down:

● The power plug and the power cord become abnormally hot.

● The power cord is damaged or the appliance power fails.

● The main unit is deformed, has visible damage or is abnormally hot.

● The appliance makes abnormal turning noise during use.

● There is unpleasant smell.

● There is another abnormality or failure.

➡ Unplug the appliance immediately and contact to the service centre for the check or the repair.

Power plug



Power cord

EN3



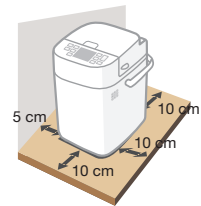
Safety precautions (Continued)

Please make sure to follow these instructions.

⚠ CAUTION

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

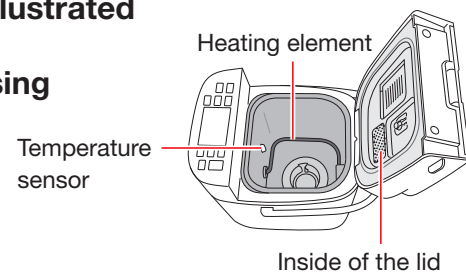
- **Do not touch the hot area such as the bread pan, inside of main unit, heating element or inside of the lid while the appliance is in use or immediately after use. The accessible surfaces may become hot during use. Be careful with the residual heat source especially after use.**
 - ➡ To avoid burn, always use oven gloves to remove the bread pan or the finished bread. (Do not use wet oven gloves.)
 - **Do not use the appliance on following places.**
 - On uneven surfaces, on electrical appliances such as a refrigerator, on carpet or tablecloths, or on nonheat-resistant surface etc.
 - Places where it may be splashed with water or near a heat source.
 - Near any open water sources such as sinks, or the like.
 - **Do not use the appliance near wall, furniture, or in enclosed spaces such as built-in cupboard.**
 - ➡ Position the appliance on a firm, dry, clean flat heatproof workshop at least 10 cm from the edge of worktop, and at least 5 cm from adjacent wall and other objects.
 - **Do not remove the bread pan or unplug the appliance during use.**
 - **Do not insert any object in the gaps.**
 - **Do not use an external timer etc.**
 - This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- **Unplug the power plug from the outlet when the appliance is not in use.**
- **Make sure to hold the power plug when unplugging it. Never pull on the power cord.**
- **Before handling, moving, and cleaning, unplug the appliance and allow it to cool down.**



Important information

- **Do not use the appliance outdoors, in rooms of high humidity, or use excessive force on the parts as is illustrated on the right to avoid malfunction or deformation.**
- **Do not exceed the capacity of flour (max 300 g), raising ingredients [Instant dry yeast max : 4.2 g, natural yeast (fermented) max: 25 g] and raisins/nuts (max 100 g). (See P. EN47.)**
- **Do not use a knife or any other sharp tool to clean the heating element.**
- **Do not drop the appliance to avoid damaging it.**
- **Do not store any ingredients or bread in the bread pan.**
- **Make sure to use an appropriate blade for the menu.**

Using incorrect blade may occur damaging to a non-stick coating on the blade or bread pan.
- **Make sure to clean the appliance after every use. (See P. EN36)**

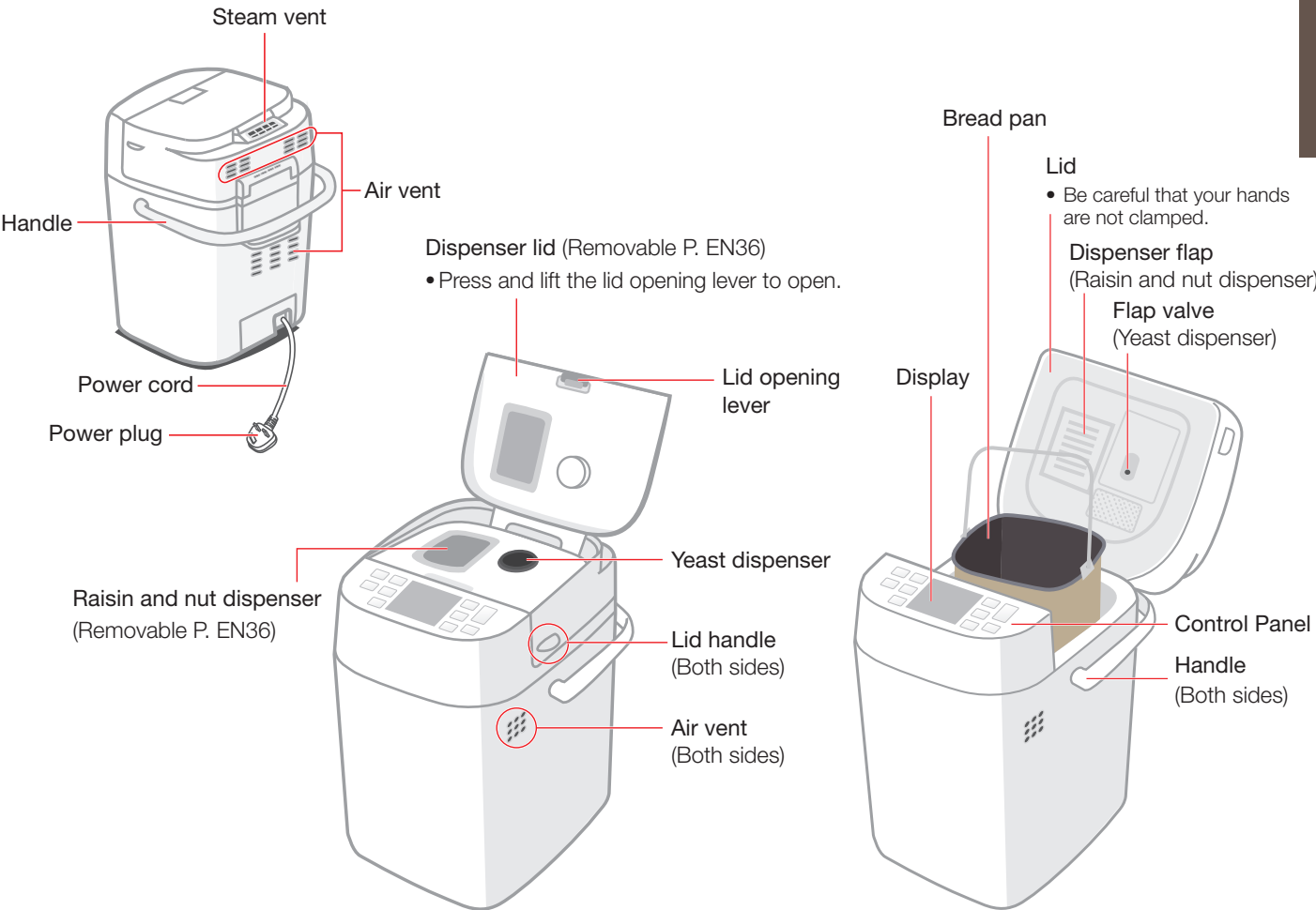


This symbol on the products indicates "Hot surface and should not be touched without caution".

Parts names and accessories

Main unit (include blades)

■ Please clean the bread pan, blades and accessories before initial use. (P. EN36)



Blades

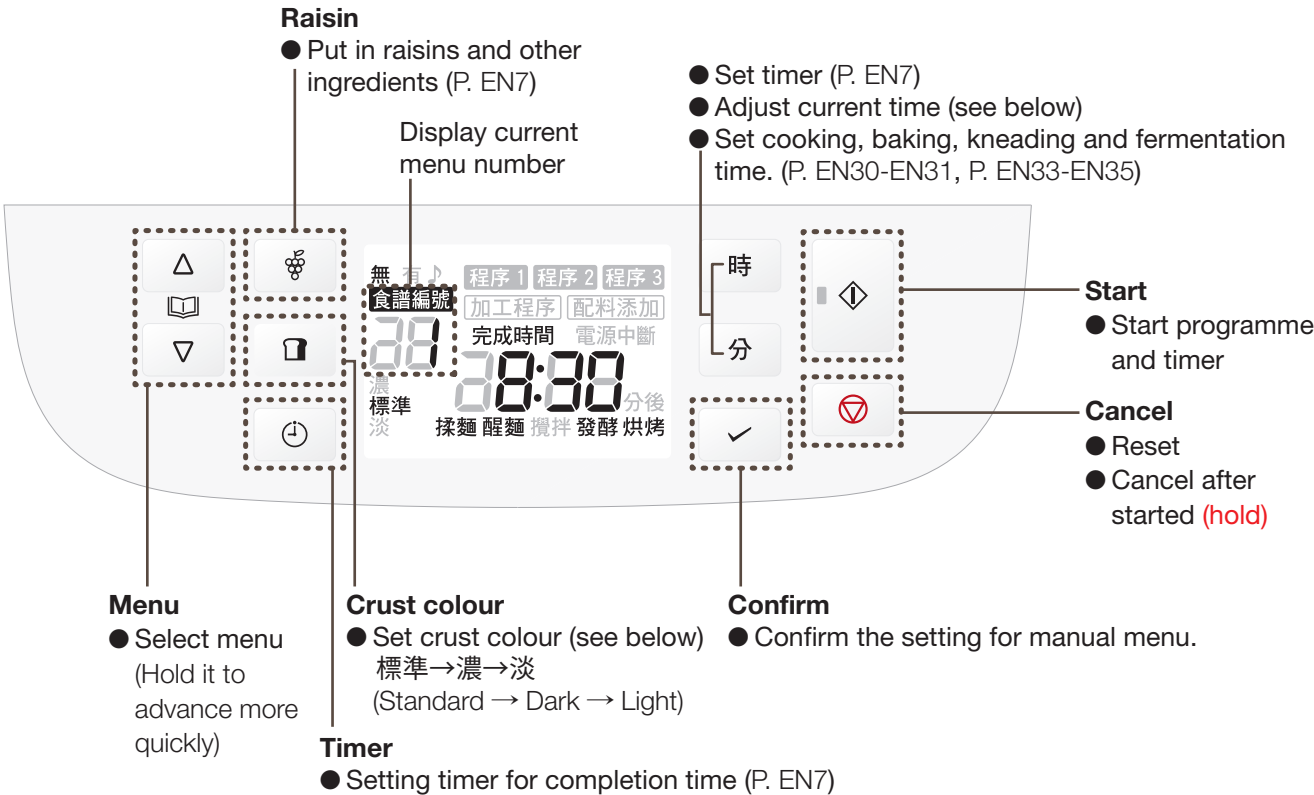
- Bread blade (P. EN12, EN13)
- Blade for noodles and mochi (P. EN22, EN23, EN32)

Accessories (1 piece each)

- Natural yeast culture vessel (Attached with lid P. EN21)
- Measuring spoon
"1 tbsp" indicates "1 tablespoon" for ingredients on this instructions.

Parts names and accessories (Continued)

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



• Above picture shows all words and symbols, but only those relevant will be displayed during operation.

Current time adjustment (clock displays)

●The time is displayed in the 24 hours system.

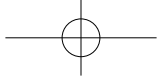
- ① Plug in (You cannot adjust time if it is not plugged in.)
- ② Press 時 (Hour) or 分 (Minute)
 - After beep sound was heard, the time display flashes.
- ③ Adjust time by pressing 時 (Hour) or 分 (Minute) while the time display is flashing. (Hold for fast forward)
 - Completed when flashing stops.
- ④ Pull out the power plug if not in use.
 - Time adjustment cannot be completed if you pull out the power plug before the flicker stops.

Crust colour function



You can set the crust colour as 標準 (Standard), 濃 (Dark) or 淡 (Light).

- ① After selecting function of menu, press " " button to choose your preferred crust colour.
- ② Press " " button
 - The available menu with " " symbol. (P. EN8)
 - The more sugar added, the darker the bread crust will be. The height of the bread will be reduced as sugar is reduced.



Timer function







Raisin function







Place amount not over
100 g

Before use

Set the time for completion of baking

- ① Confirm if the current time is correct.
 - Adjust to current time if it is not (P. EN6)
- ② After selecting function of menu, press "  " button.
 - After beep sound was heard, the time display flashes.
- ③ Press 時 (Hour) or 分 (Minute) button to set the baking completion time. (It would only show the available time.)
- ④ Press "  " button (timer setting completed)
 - For the menu with "  " and "  " function, set the **Timer** function after them.

Choose Automatic adding (when the LCD displays 有 (Yes)), or Manual adding (when the LCD displays 有 ♪ (Yes ♪)) according to the ingredients you want to add.

- ① After selecting function of menu, press "  " button to select 有 (Yes) or 有 ♪ (Yes ♪). (The corresponding display will flash.)
- ② Press "  " button (If you choose 有 ♪ (Yes ♪), after hearing beep sounds, manually adding additional ingredients within 3 minutes *, then close the lid and press "  " button again.)
 - * Without adding additional ingredients or without pressing "  " button within 3 minutes, the beeper will sound and the machine will restart automatically.
 - The time for adding ingredients varies by the menu and room temperature.

Ingredients are added automatically
(place in Raisin and nut dispenser)
Dry ingredients and hardly melt ingredients

Dried fruits * Cut into small cubes less than 5 mm.
Nuts * Cut into small cubes less than 5 mm.
Green peas * Sop up water.
Olive * Core and cut it into ¼ and sop up the water.
Ham, bacon and sausage * Cut it into cubes of 10 mm wide.
* Do not add ingredients if the timer function is used.
(It goes rotten easily particularly in summer.)

Ingredients are added manually
(add manually when beeper sounds)
Moist, viscous and soluble ingredients

Macerated fruits, onions and other chopped vegetables
Cheese, chocolate, etc
• Sesames and other small ingredients ought to be added in the bread pan before beginning.
(Not over approx. 20% of flour weights)

- Place the additional ingredients evenly to the Raisin and nut dispenser. If pile the ingredients, it may not be dispensed properly.
- Depending on the type and condition of ingredients
 - it may not be possible to add in 100 g ingredients.
 - 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.
- If you add too much ingredients, it affects the bread rising.
- Some ingredients may not keep their original shapes.

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

Pay attention to use following additional ingredients

- **Addition of hard ingredients may damage the fluorine coatings inside the bread pan. Please use it carefully.**
 - Having the fluorine coating unconsciously will not harm your health.

• Cereal
• Fruit oatmeal
• Sugar-coated nut
• Maple sugar cube
• Pearl sugar
• Sugar cubes
• Rock salt and others

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

• Melon
• Kiwi fruit
• Fig
• Mango
• Pineapple
• Papaya and others

EN7

List of bread types and baking options

● Required time and time for adding yeasts depend on room temperature, crust colour, timer and other conditions

Menu					Menu								
Menu number (Reference page)	Menu	Available functions			Time required (approx.)	Menu number (Reference page)	Menu	Available functions			Time required (approx.)		
		Raisins	Crust colour	Timer				Raisins	Crust colour	Timer			
Bread	1 (P. EN12)	Bread				4 h	Dough	16 (P. EN22)	Pizza dough	—	—	—	45 min
	2 (P. EN14)	Pain de mie				4 h 50 min		17 (P. EN22)	Dumpling skin dough	—	—	—	15 min
	3 (P. EN14)	Soft bread				4 h 20 min		18 (P. EN22)	Japanese ramen dough	—	—	—	15 min
	4 (P. EN14)	Rapid bread			—	1 h 55 min		19 (P. EN23)	Udon/pasta dough	—	—	—	15 min
	5 (P. EN15)	Rice bread				4 h	Others	20 (P. EN26)	Brownie	—	—	—	1 h 20 min
	6 (P. EN15)	French bread		—		5 h		21 (P. EN27)	Scone	—		—	54 min
	7 (P. EN15)	Whole wheat bread		—		5 h		22 (P. EN28)	Cake	—		—	1 h 30 min
	8 (P. EN16)	Brioche			—	3 h 15 min		23 (P. EN29)	Chocolate	—	—	—	17 min
	9 (P. EN16)	Danish	—	—	—	3 h		24 (P. EN30)	Jam	—	—	—	1 h 30 min - 2 h 30 min
	10 (P. EN17)	Pineapple bread		—	—	2 h 15 min		25 (P. EN31)	Compote	—	—	—	60 min - 120 min
	11 (P. EN18)	Rice flour bread				2 h 30 min		26 (P. EN32)	Mochi	—	—	—	1 h (+30 min *2)
	12 (P. EN18)	Natural yeast bread				7 h (+24 h *1)		27 (P. EN33)	Manual bread dough	—	—	—	30 min - 3 h 15 min
Dough	13 (P. EN21)	Bread dough		—	—	1 h	28 (P. EN35)	Fermentation	—	—	—	50 min - 120 min	
	14 (P. EN21)	Natural yeast bread dough		—	—	4 h (+24 h *1)	29 (P. EN35)	Baking	—	—	—	5 min - 50 min	
	15 (P. EN21)	Natural yeast fermentation	—	—	—	24 h							

*1 It takes 24 hours to complete natural yeast fermentation.

*2 Wash the glutinous rice, and then drain the rice on a sieve for 30 minutes.

• Abbreviations used in this instructions: min = minute(s)/h = hour(s)/approx. = approximately



Key points of bread-making and basic ingredients

Key points of making good bread!

Prepare the following tools

- Oven gloves
- Digital scale (unit: 1 g below)

It is extremely important to use the correct measure of ingredients for best results.

Measuring water and flour by "weight" is essential!

Must be weighted by a scale. Using digital scale with 1 g below as the unit is recommended.

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

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

Homemade bread may vary in rising degree and shape.

Bread-making process is highly vulnerable to temperature, humidity, ingredients and setting time. When the above factors change slightly, shape and rising condition will change accordingly, even if the same baking method is applied. (P. EN40, P. EN41)

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

Yeast for bread fermentation and rising (P. EN10) is perishables like fish and meat. Therefore, instant dry yeast, natural yeast (raw) and natural yeast (fermented) must be kept in the refrigerator (natural yeast (fermented) must be used within one week). Remember to seal instant dry yeast when storing it. Don't forget to seal the lid during fermentation.

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

- Adding hard ingredients may cause the fluorine coating peeling off.
- Before adding dried fruits and nuts, cut them into small pieces less than 5 mm.
- For large crystalline particles such as raw sugars and sea salts, melt them in room temperature water before use. Deduct the solution amount from the original water amount for making bread.
- Insufficient water may lead to dough hardening, thus damaging the coating during dough kneading.
- Put ingredients into the bread pan in the order listed in each recipe of menu .
- Do not use hard items such as knives, forks and chopsticks to take out the bread.
- Always check whether the bread blade is embedded in the bread (at the bottom) before cutting the bread to avoid damaging the bread blade.
- Do not clean the bread pan or blade with metal brush, scourer, nylon face of a sponge or sponges wrapped in nylon net. Please wipe with a soft sponge.
- Bread pan and bread blade are consumptive parts. Peeling off of coating is normal after prolonged usage. Eating the peeled-off fluorine coating does not affect health.

Before use

Tips

EN9

Key points of bread-making and basic

Basic ingredients

Flour

(High-gluten flour, Low-gluten flour)

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

- Generally, use high-gluten flour which has high protein content (12%-15%). Non bread flour has an unobvious rising effect. It will result in harder bread. Furthermore, self-raising flour has no rising effect.
 - See the ingredients list on the flour package.
- Flour sifting is not necessary.
- The rising may vary due to different protein contents.
- Use the ingredient which is produced recently.
- Keep in a cool and dry place.
- **Be sure to use the scale in weight (g) to measure it.**

Fats and oils

(Butter, unsalted butter, margarine and shortening)

It makes the bread texture fine, soft and moist.

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

Dairy products

(Milk powder, milk)

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

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

Salt

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

Sugar

(Granulated sugar, brown sugar and honey)

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

- Big sugar particles should be pulverised.
- Do not use rock sugar and other crystal sugar.
- Increase the amount of sugar to darken the crust; decrease the amount to lighten the crust.
- Do not use low-calorie sugar substitute.

Bread yeasts

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.

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

Instant dry yeast

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

- Do not use fresh yeast or baking powder.
- **Instant dry yeast rather than active dry yeast is recommended.**

Natural yeast (Raw)

Natural yeast made by natural food is used to make natural yeast bread which has a unique texture. Natural yeast (fermented) can be made through "Natural yeast fermentation" (P. EN21)

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

Tips on Hoshino Natural Yeast:

Precautions on the use of Hoshio Natural yeast:

- Sterilize any container or tools to be in contact with natural yeast and leave it to dry before use.
- Irritating smell or abnormal colour serves as a sign of food contamination. Discard ingredients once observed.
- Natural yeast (fermented) which are unfavorable stored may cause deteriorated bread quality. One-time dosage natural yeast (fermented) can be prepared through the below.

Steps:

Operating instructions(P. EN21)

Select menu "15"

Stuff:

Hoshino natural yeast (Raw)	10 g
Water (approx.30°C)	20 mL

Egg

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

Baking powder

Use for making brownies, scones and cakes.

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

Rice flour

(Contain gluten or not)

Rice flour does not contain the proteins necessary for dough rising. Therefore, it is impossible to make breads if only rice flour is added. It is important to use appropriate flour according to the various menu.

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

● About gluten

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

Water

Gluten is produced by kneading after mixing water and flour.

- Cold water is used for the following recipes (approx. 5 °C: almost the temperature of icy water)
 - Rapid bread ·French bread
 - Whole wheat bread
 - Brioche ·Danish
 - Pineapple bread
 - Other menus with temperature is above 25 °C
- Please use the water from water dispenser.
- Alkaline water is not applicable for making bread.
- **Be sure to use the scale in weight (g) to measure it.**

ingredients (Continued)

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

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

In case of adding eggs or milk

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

- Egg (1 at most)
- Milk (half of water amount at most)
- Put egg and other ingredients into the cup and then add water for measurement.
- Do not use timer.
(Eggs or milk go rotten quickly if your room temperature is high.)



In case of changes of recipe and type of ingredients

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

Based on the above standard, adjust according to personal preference based on the given quantities.

- Increasing the amount of sugar will darken the crust. Decreasing the amount will lighten the crust and reduce the height.
- Bread will be less chewy without salt.
Enzyme activity of natural yeast is strong, while salt can control it. Enzymes will be over-activated without salt. Thus, the bread cannot form properly with gluten broken.
- Margarine can be used to substitute butter, honey can substitute sugar and milk can substitute milk powder. (P. EN10)
 - Honey shall not exceed 25 g
 - One tablespoon of milk powder is equivalent to 70 g (Approx. 70 mL) milk.

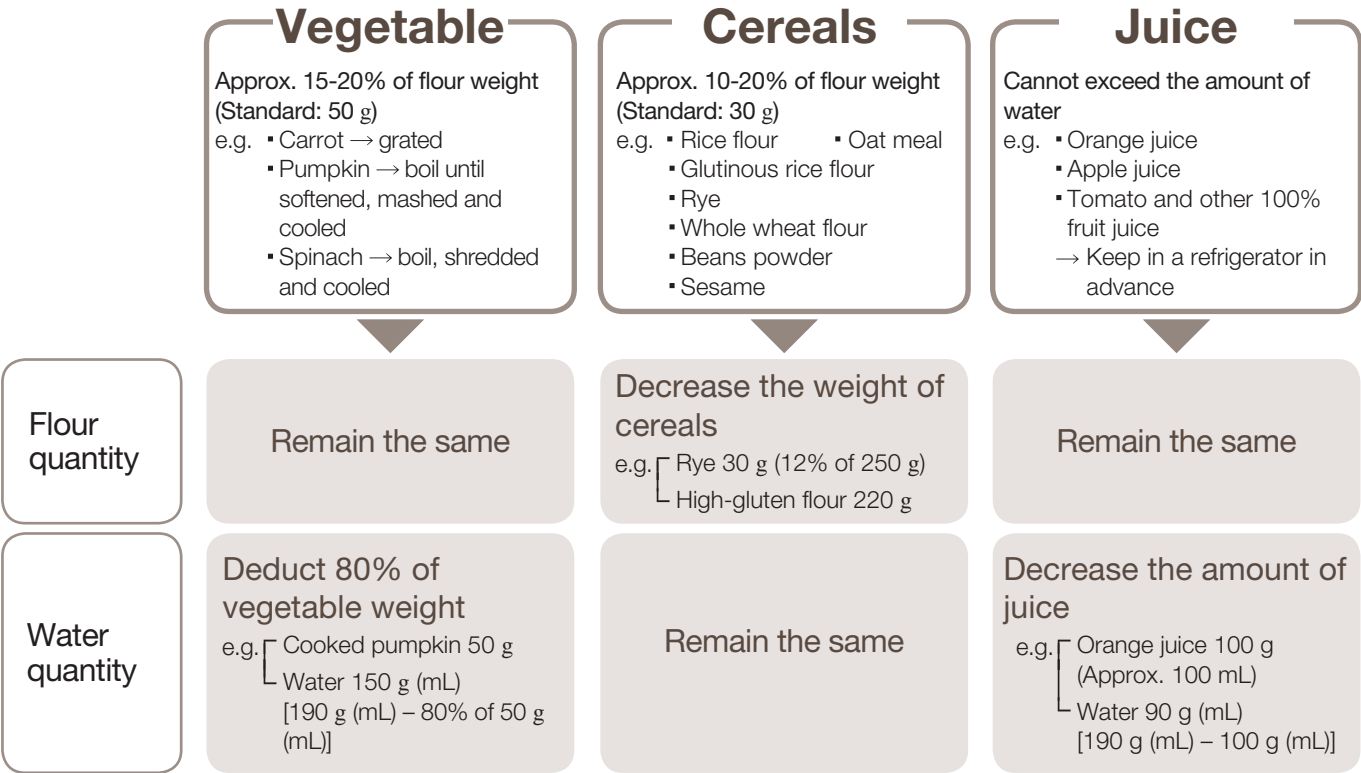
Before use

In addition to the basic ingredients, you may add your favourite ingredients to make various flavours of bread.

The ingredients and the amount are introduced based on the basic bread (P. EN12) .

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

Basic ingredients + your favourite ingredients → Put the ingredients in the bread pan at the beginning.



- Do not use timer function.
- Do not use timer function.

EN11

Baking basic Bread

Please use
the basic bread recipe as the chief source
of operating instructions

Menu 1 Bread

Crispy crust and delicious taste

Time required: approx. 4 h



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

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

- Completion time preset range: after 4 - 13 hours.
- The time for adding additional ingredients: approx. 1 hour 5 minutes - 1 hour 35 minutes

- Indicates additional ingredients such as raisin, nut can be added automatically or manually.
- Indicate bread crust colour can be selected: Standard, Dark, Light.
- Indicate the completion time of bread can be preset.
- The small icons in the front of all menu ingredients, the meanings is as follows:
 - should be placed into bread pan.
 - should be placed into yeast dispenser
 - additional ingredients that can be added in Raisin and nut dispenser directly.
 - Add ingredients or additional ingredients, or do manual operations.

Preparation

- 1 Place the appliance on a firm, dry, clean flat heatproof worktop.
- 2 Open the lid, rotate the bread pan anticlockwise and remove it. Place the kneading blade into the shaft. (see illustration on the right)
 - After installation, there is 3 cm clearance.
 - It shall be free from any dough around.
- 3 Place the ingredients with bread pan icon into the bread pan in the order listed in the recipes. (see illustration on the right)
Place the bread pan into the main unit by turning it clockwise, then close the lid.
 - Put on the ingredients on the other into the bread pan like a mountain, and add the water along the periphery.
 - 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.
- 4 Open the dispenser lid, add instant dry yeast into the yeast dispenser. Then close the dispenser lid and plug in. (see illustration on the right)
 - To prevent instant dry yeast from getting wet or being unable to fall into bread pan due to static electricity, make sure the dispenser lid and dispenser are dry before putting in. The yeast dispenser is wet, please use tissue to absorb the moisture instead of wiping. (Static electricity will be generated by wiping)
Yeast cannot drop from the yeast dispenser will cause bread with poor fermentation.
→ Please use instant dry yeast. (P. EN37, EN45)
 - Do not open the lid, otherwise the instant dry yeast will spill out.

Method





- 5 Press the menu upper or lower arrow button to change the menu number. (see illustration on the right)
Select menu "1", then choose to set following convenient function. (Available functions of each menu are indicated by the following icons next to the recipe.)
 - Press " " button to choose whether to add additional ingredients. (Default: 無)
 - Additional ingredients can be added automatically, choose 有 (Yes) (Illustration ①)
 - Additional ingredients should be added manually, choose 有 (Yes) (Illustration ②), the appliance will make a beep sound to remind adding ingredients. The display 有 (Yes) is flashing.
 - Choose 無 (No) If do not add additional ingredients.
 - Press " " button to choose bread crust colour. (Default: 標準 (Standard), illustration ③)
 - Press " " button to preset the completion time of bread. (Default: The time after the start of the current time, illustration ④)

For more details of the above convenience functions, please refer to P. EN6-EN7.

EN12



Method

- 6** Press "  " button, the display will show the approximate time of completion.
 - Sound will be heard while the instant dry yeast is falling through the yeast dispenser.
 - If "  " function 有 ♪ (Yes ♪) is selected, please open the lid when beeper sounds, add the additional ingredients manually into the bread pan, Then press "  " again. (As instant dry yeast has been added at this moment, lid can be opened.)
- 7** After menu programme is completed, beep sounds will be heard.
After confirming the completion of baking, press "  " button and unplug.
- 8** Take out the bread pan by using dry thick oven gloves and place it on a table with kitchen cloth to cool down. Then remove the bread and place it on the baking grille or other similar grille for cooling down. (See illustration **6 7 8**)
 - Do not use wet oven gloves, otherwise it easily causes burn.
 - Pay attention to the rest place of the bread pan. (The bread pan is really hot.)
 - The bread will deform or shrink, if it is left inside the machine for a while.
 - Do not use a knife etc to take bread out.
 - After bread is taken out, confirm if the bread blade is embedded into the bread. If yes, take it out. (The bread blade will be damaged if you cut the bread directly.)
 - Please don't touch the bottom of bread pan. (Bread blade rotation may damage bread shape.)

Bread

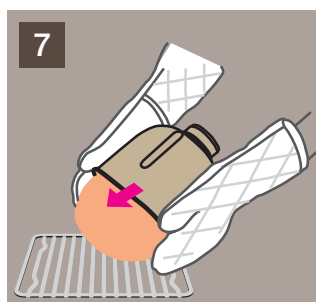
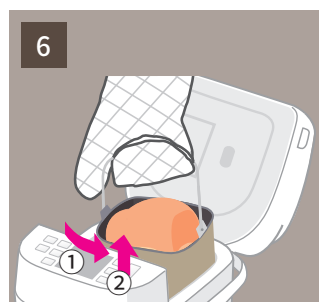
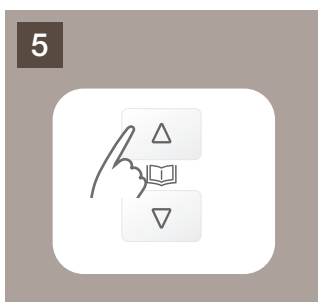
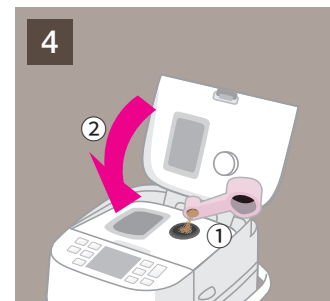
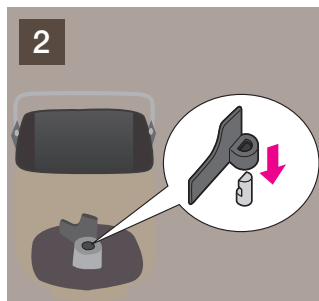
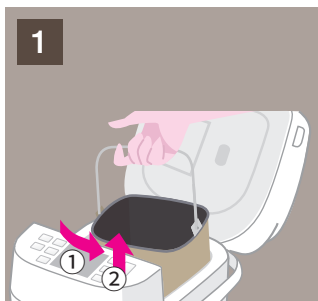


Illustration ①



Illustration ②



Illustration ③



Illustration ④





Menu 2 Pain de mie

Thin crust, keeping the original wheat flavour with less yeast

Time required: approx. 4 h 50 min



Tips

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

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

- Completion time preset range: after 4 hours 50 minutes - 13 hours.
- The time for adding additional ingredients: approx. 1 hour 5 minutes - 1 hour 45 minutes

Method

1. Select menu "2"
 - choose preferred function
2. Press "" button
3. Press "" when you hear beep sounds. Take out the bread pan and cool it for approx. 2 minutes. Then **take out the bread**

Menu 3 Soft bread

With soft and fine crust

Time required: approx. 4 h 20 min



Tips

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

- When using timer function, it starts from resting of dough, so bread blade won't rotate immediately after start.

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

- Completion time preset range: after 4 hours 20 minutes - 13 hours.
- The time for adding additional ingredients: approx. 1 hour 55 minutes - 2 hours 15 minutes

Method

1. Select menu "3"
 - choose preferred function
2. Press "" button
3. Press "" when you hear beep sounds. Take out the bread pan and cool it for approx. 2 minutes. Then **take out the bread**

Menu 4 Rapid bread

Speed up the whole baking progress

Time required: approx. 1 h 55 min



Tips

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

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

- The time for adding additional ingredients: approx. 30-35 minutes

Method

1. Select menu "4"
 - choose preferred function
2. Press "" button
3. Press "" when you hear beep sounds. Take out the bread pan and cool it for approx. 2 minutes. Then **take out the bread**



Menu 5 Rice bread

With high water content and soft by adding rice

Time required: approx. 4 h



Tips

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

- You may also use brown rice or multigrain rice to substitute rice.
- The height and taste of bread may vary depending on rice quantity.
- The more the rice is, the bread will have more elasticity. (Please follow the above list for the portion besides rice)
- You may use timer function. But do not use cooked rice that has been stored (or defrosted) for more than one day.
- Keep flours in a refrigerator for cooling when room temperature is above 30 °C.
- Rice may remain in granule form.
- Rice bread has a high content of water and may deteriorate easily. Please eat it as soon as possible. (Summer: within a day, Winter: within two days)

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

- Completion time preset range: after 4-13 hours.
- The time for adding additional ingredients: approx. 1 hour 5 minutes-1 hour 35 minutes

Method

1. Select menu "5"
 - Choose preferred function
2. Press "↕" button
3. Press "⏸" when you hear beep sounds. Take out the bread pan and cool it for approx. 2 minutes. Then **take out the bread**

Bread

Menu 6 French bread

With crispy & crunchy crust

Time required: approx. 5 h



Tips

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

- Bread has a relatively unsatisfied quality when the room temperature is above 30 °C.
- 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:
Shake the bread pan downward little hard on a small towel with your hands against the table. (See the figure on the right)
- Please confirm the bread blade is not embedded in the bottom of bread.

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

- Completion time preset range: after 5-13 hours.
- The time for adding additional ingredients: approx. 40 minutes-1 hour 25 minutes

Method

1. Select menu "6"
 - Choose preferred function
2. Press "↕" button
3. Press "⏸" when you hear beep sounds. Take out the bread pan and cool it for approx. 2 minutes. Then **take out the bread**



Menu 7 Whole wheat bread

Healthy and nutritious

Time required: approx. 5 h



Tips

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

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

- Bread has a relatively unsatisfied quality when the room temperature is above 30 °C.
- Bread shape and rising degree vary according to the types of whole wheat flour.

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

- Completion time preset range: after 5 minutes-13 hours.
- The time for adding additional ingredients: approx. 1 hour 35 minutes-2 hours 50 minutes

Method

1. Select menu "7"
 - Choose preferred function
2. Press "↕" button
3. Press "⏸" when you hear beep sounds. Take out the bread pan and cool it for approx. 2 minutes. Then **take out the bread**



Menu 8 Brioche

Light taste with butter and egg

Time required: approx. 3 h 15 min



Tips

- Bread has a relatively unsatisfied quality when the room temperature is above 30 °C.
- If " " is accidentally pressed in Step 3, press " " within 10 minutes to recover it.
(This can only be performed once. Invalid if any other button is pressed.)
- 10 minutes after Step 3 is started.
Even without adding butter, the beeper will sound and the main unit will restart. (And then even after more butter is added, it will not mix the ingredients anymore. Do not add butter.)
- Do not over-exert to avoid bread deformation when removing bread.



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

- The time for adding additional ingredients: approx. 1 hour - 1 hour 10 minutes

Preparation

■ Prepare the frozen butter! (for adding later)

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

Method

1. Select menu "8"
 - Choose preferred function
2. Press " " button
➡ after 35 or 45 minutes
3. Open the lid when you hear the beep sounds. Within 10 minutes
Unwrap the cling film and add in cut frozen butters.
 - Do not press " " button.
4. Close the lid and restart.
5. Press " " when you hear beep sounds. Take out the bread pan and cool it for approx. 2 minutes. Then take out the bread

Menu 9 Danish

Rich butter taste!

Time required: approx. 3h



Tips

- Bread has a relatively unsatisfied quality when the room temperature is above 30 °C.
- If you want to add raisin and others ingredients, add them together with frozen butter manually.
- If " " is accidentally pressed in Step 3, press " " within 10 minutes to recover it.
(This can only be performed once. Invalid if any other button is pressed.)
- 10 minutes after Step 3 is started.
Even without adding butter, the beeper will sound and the main unit will restart. (And then even after more butter is added, it will not mix the ingredients anymore. Do not add butter.)
- Do not over-exert to avoid bread deformation when removing bread.

	High-gluten flour	230 g
	Low-gluten flour	50 g
	Butter	15 g
	Granulated sugar	28 g (2 tbsp + 1 tsp)
	Milk powder	6 g (1 tbsp)
	Salt	5 g (1 tsp)
	Eggs (evenly mixed)	25 g
	Cold water (5 °C)	150 g (mL)
	Instant dry yeast	2.8 g (1 tsp)
	Frozen butter (for adding later) (Unsalted butter is recommended)	110 g

Preparation

■ Prepare the frozen butter! (for adding later)

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

Method

1. Select menu "9"
2. Press " " button
➡ after 25 minutes
3. Open the lid when you hear the beep sounds. Within 10 minutes
Unwrap the cling film and add in cut frozen butters.
 - Do not press " " button.
4. Close the lid and restart.
5. Press " " when you hear beep sounds. Take out the bread pan and cool it for approx. 2 minutes. Then take out the bread



Menu 10 Pineapple bread



Two-layered bread with a crispy cookie crust

Time required: approx. 2 h 15 min



Tips

- Be sure to observe the foregoing amount. Excessive amount may cause the bread to spill out of the bread pan, overcooked, burning smell and smoke.

■ If "  " is accidentally pressed in Step 3, press "  " within 10 minutes to recover it.




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

■ Under step 3, even the process hasn't been completed, beep sounds will be heard and the machine will restart operation after 15 minutes.

■ Add different ingredients to make bread of different flavours at Step 3 (15 minutes).

➡ P. EN20

- Do not over-exert to avoid bread deformation when removing bread.

	Cookie dough	see below
	High-gluten flour	150 g
	Butter	15 g
	Granulated sugar	18 g (1 1/2 tbsp)
	Milk powder	6 g (1 tbsp)
	Salt	2.5 g (1/2 tsp)
	Cold water (5 °C)	100 g (mL)
	Instant dry yeast	2.1 g (3/4 tsp)

- The time for adding additional ingredients: approx. 35-40 minutes

Preparation

- Put cookie dough in the refrigerator after it is made.

Cookie dough (crust of pineapple bread)

Low-gluten flour	100 g
Baking powder	3 g
Butter	50 g
Granulated sugar	40 g
Eggs (evenly mixed)	25 g
Vanilla essence	Small quantity
Granulated sugar	2-3 tsp

Method






Making Dough

- ① Mix low-gluten flour and baking powder and shift them together.
- ② Use a wooden spoon to mix the butter at room temperature till it become creamy.
- ③ Add granulated sugar in small quantities 2-3 times. Mix the butter after each addition till the butter becomes whitish and smooth.
- ④ Add eggs in small quantities 3-4 times. Fully mix after each addition. Then, add the vanilla essence.
 - Reserve 1/2 teaspoon of egg (evenly mixed).
- ⑤ Add the powder mix from Step ① and evenly mix them till the granules of powder disappear.
- ⑥ Make the dough a round shape, cover with cling film and put it in the refrigerator for over 20 minutes.

Rolling flat

- ⑦ Use a rolling pin to roll the dough into a flat circle with a diameter of 14-15 cm.
 - Cover the dough with a cling film for the convenience of rolling.
- ⑧ Coat one side of the dough with the reserved egg (evenly mixed) (1/2 teaspoon).

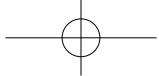
Method

1. Select menu "10"
 - To add raisins and other ingredients, choose "  " function
2. Press "  " button
 - ➡ after 55 minutes
 - Roll the cookie dough flat when only 10 minutes of process work are left. (Method of cookie dough making ⑦-⑧)
3. Open the lid when you hear the beep sounds. Within 15 minutes
 - Add the cookie dough.**
 - ① Replace the bread dough in the middle of the bread pan again.
 - ② Place the cookie dough on the bread dough with the egg-coated side facing downwards.
 - ③ Slightly press the sides of the dough (do not press hard)
 - ④ Sprinkle granulated sugar on top of the cookie dough.
 - Do not press "  " button.
4. Close the lid, Press "  " button and restart.
5. Press "  " when you hear beep sounds. Take out the bread pan and cool it for approx. 2 minutes. Then **take out the bread**

Bread

Tips for making pineapple bread!

- You may also cut patterns on the surface of the cookie dough. Use a bamboo stick to cut patterns in a depth of not over 1 mm. (The cookie dough may crack and slide down if the patterns are cut too deep.)
- Do not put in the cookie dough before it is flexible and bendable enough. This helps the cookie dough to form a better shape.



Menu 11 Rice flour bread

High water content and soft and chewy

Time required: approx. 2 h 30 min



Tips

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

- Using timer would deteriorate the bread quality when the room temperature is above 25 °C. (P. EN42)
- Be sure to store rice flour and other ingredients in the refrigerator when the room temperature is above 30 °C.
- The menu programme starts from resting, so bread blade won't rotate immediately after start.

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

- Completion time preset range: after 2 hours 30 minutes - 13 hours.
- The time for adding additional ingredients: approx. 45 minutes - 1 hour

Method

1. Select menu "11"
 - choose preferred function
2. Press "↕" button
3. Press "⏸" when you hear beep sounds. Take out the bread pan and cool it for approx. 2 minutes. Then **take out the bread**

Menu 12 Natural yeast bread

Made with natural yeast, with its unique flavour.

Time required: approx. 7 h



Tips

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

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

- The bread will cave in and shrink if it is left inside of machine for a while.
- Bread has a relatively unsatisfied quality when the room temperature is above 30 °C.
- When using timer function, the menu programme starts from resting, so bread blade won't rotate immediately after start.

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

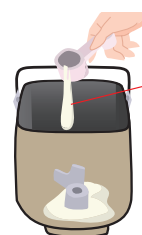
- Completion time preset range: after 7 - 10 hours.
- The time for adding additional ingredients: approx. 3 hours 30 minutes - 3 hours 35 minutes

Preparation

- ① Refer to the menu "15" in P. EN21 for making natural yeast (fermented), it takes 24 hours.
- ② Put the natural yeast (fermented) into bread pan first (as shown on the right), then followed by the other ingredients in the order listed in the recipe.

Method

1. Select menu "12"
 - choose preferred function
2. Press "↕" button
3. Press "⏸" when you hear beep sounds. Take out the bread pan and cool it for approx. 2 minutes. Then **take out the bread**



Put the natural yeast (fermented) into bread pan first.



Various flavoured bread

Menu 1 Menu 3



Olive bread

	High-gluten flour	250 g
	Butter	10 g (15 g for soft bread)
	Granulated sugar	24 g (2 tbsp)
	Milk powder	6 g (1 tbsp)
	Salt	5 g (1 tsp)
	Dried vanilla	Small quantity
	Water* ¹	180 g (mL)
	Instant dry yeast	2.8 g (1 tsp)
	Green olive	20 g

Sunflower seed honey bread

	High-gluten flour	250 g
	Butter	15 g
	Granulated sugar	18 g (1½ tbsp)
	Milk powder	6 g (1 tbsp)
	Salt	5 g (1 tsp)
	Honey	21 g (1 tbsp)
	Water* ¹	180 g (mL)
	Instant dry yeast	2.8 g (1 tsp)
	Sunflower seed	20 g

Menu 6



Italian bread

Containing red pepper and olive



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

- You may add 20 g red peppers (or dried tomatoes) chopped into small pieces of 5 mm and 20 g olive (or 1 teaspoon of dried basil leaves) by using " " function.

French countryside bread



	High-gluten flour	200 g
	Whole wheat flour	50 g
	Salt	5 g (1 tsp)
	Cold water (5 °C)* ²	190 g (mL)
	Instant dry yeast	1.4 g (½ tsp)

Menu 4



Fruit juice bread

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

Menu 5



Red bean rice bread

	High-gluten flour	230 g
	Red bean rice (cooled)	100 g
	Shortening	10 g
	Granulated sugar	24 g (2 tbsp)
	Salt	5 g (1 tsp)
	Black sesame	5 g
	Water * ²	160 g (mL)
	Instant dry yeast	2.1 g (¾ tsp)

Salted seaweed bread

crust colour 淡 (Light)

	High-gluten flour	230 g
	Cooled rice	100 g
	Shortening	10 g
	Granulated sugar	24 g (2 tbsp)
	Salt	5 g (1 tsp)
	White sesame	5 g
	Water * ²	160 g (mL)
	Instant dry yeast	2.1 g (¾ tsp)
	Salted seaweed	10 g

Curry rice bread

	High-gluten flour	210 g
	Cooled rice	100 g
	Butter	20 g
	Granulated sugar	18 g (1½ tbsp)
	Milk powder	6 g (1 tbsp)
	Salt	5 g (1 tsp)
	Curry powder	5 g
	Refined cheese (cut into small cubes)	30 g
	Black pepper powder	3 g (½ tsp)
	Water* ²	110 g (mL)
	Instant dry yeast	2.1 g (¾ tsp)
	Potato (cut into small cubes; boiled to a moderate degree)	20 g
	Carrot (cut into small cubes; boiled to a moderate degree)	20 g
	Bacon	20 g

Tips

- *1 Use 5 °C cold water and reduce the amount of water by 10 mL if the room temperature is above 25 °C.
- *2 Reduce by 10 mL when the room temperature is above 25 °C.
- *3 Added when adding "Frozen butter" (P. EN16)
- *4 Use cold water at a temperature of approx. 5 °C when the room temperature is above 25 °C.

Menu 9

Danish with sweet potatoes and sesame

	High-gluten flour	230 g
	Low-gluten flour	50 g
	Butter	15 g
	Granulated sugar	36 g (3 tbsp)
	Milk powder	6 g (1 tbsp)
	Salt	5 g (1 tsp)
	Eggs (evenly mixed)	25 g
	Cold water (5 °C)	160 g (mL)
	Instant dry yeast	2.8 g (1 tsp)
	Frozen butter	110 g
	Sweet potatoes (cut into 1 cm pieces)* ³	50 g
	Black sesame seeds * ³	10 g

Menu 11



Rice flour bread with small dried fish and kelp



	High-gluten flour	200 g
	Rice flour	50 g
	Butter	20 g
	Milk powder	6 g (1 tbsp)
	Salt	5 g (1 tsp)
	Water* ³	200 g (mL)
	Instant dry yeast	4.2 g (1½ tsp)
	Small dried fish (stir-fried without oil)	20 g
	Dried kelp (dried through wringing after water soaking)	4 g (dry weight)

Rice flour bread with orange flavour



	High-gluten flour	200 g
	Rice flour	50 g
	Orange jam	20 g
	Butter	20 g
	Milk powder	6 g (1 tbsp)
	Salt	5 g (1 tsp)
	Water * ⁴	170 g (mL)
	Instant dry yeast	4.2 g (1½ tsp)



Various flavoured bread

Menu 10



Cinnamon roll



A	High-gluten flour	200 g
	Butter	15 g
	Granulated sugar	24 g (2 tbsp)
	Milk powder	6 g (1 tbsp)
	Salt	3.8 g (¾ tsp)
	Eggs (evenly mixed)	25 g
	Cold water (5 °C)	110 g (mL)
Instant dry yeast		3.5 g (1¼ tsp)
	Ingredients	
	Dried fruits (pickled with rums)	100 g
	Milk	5 g (1 tsp)
For icing		
	Granulated sugar	25 g
B	Water	2.5 g (½ tsp)

Method

1. Select menu "10" to make bread dough

- Put A into the blade-installed bread pan and install the bread pan into the main unit.
- Add instant dry yeast into the yeast dispenser, select menu "10" and press "⏏".

The process of step 2 - 4 shall be completed within 15 minutes!

2. Take out the dough

- When you hear beep sounds, open the lid and take out the dough from the bread pan. Remove the bread blade.
- Do not press "⏏" button.

3. Rolling flat

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

4. Forming

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

5. Start baking (press "⏏" again)

6. Making icing

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

7. Final processing

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

Matcha black bean roll



A	High-gluten flour	200 g
	Butter	15 g
	Granulated sugar	18 g (1½ tbsp)
	Milk powder	6 g (1 tbsp)
	Salt	3.8 g (¾ tsp)
	Green tea	2 g (1 tsp)
	Eggs (evenly mixed)	25 g
Instant dry yeast		3.5 g (1¼ tsp)
	Cold water (5 °C)	110 g (mL)
Instant dry yeast		3.5 g (1¼ tsp)
	Ingredients	
Black beans boiled with sugar		120 g

Method

The process of step 2 - 4 shall be completed within 15 minutes!

1-2. Same as the method on the left.

3. Dough rolling

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

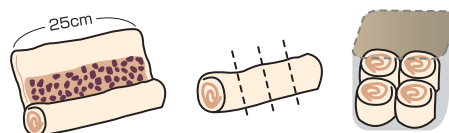
4. Add the ingredients and form the bread

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

5. Baking

- (press "⏏" again)

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



Stuffed bread



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

Method

The process of step 2-4 shall be completed within 15 minutes!

1-2. Same as the method on the left.

3. Forming

- Divide the dough into 12 even pieces.

4. Fill in the stuffing

- Fill the stuffing into each dough.
- Put it in the bread pan.

5. Baking

- (press "⏏" again)

• Select your favourite stuffing ingredients

(Ingredients with liquid is not allowed!)
Curry (cook till the sauce becomes thick), meat ball, potato salad, sausage, tuna (with water fully drained) and cheese (cut into small cubes) and many more.

Tips

- If the dough is sticky and it is hard to roll it flat, sprinkle some high-gluten flour on hands and the rolling pin to make it easier for dough rolling.

- To make various flavoured bread on menu "10", the total weight of the bread dough and the ingredients shall not exceed 600 g!

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

- Avoid using ingredients with a high content of water!

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

- Otherwise, the dough fermentation may be affected.

- Prepare the ingredients in advance!

- The operation time is 15 minutes.



Menu 13 Bread dough

Time required: approx. 1 h

Tips

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

■ Through the making of bread dough, you can also make bagels (P. EN24), croissants (P. EN25), and other various flavoured bread.

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

• The time for adding additional ingredients: approx. 20-35 minutes



Method

1. Select menu "13"
 - To add raisins and other ingredients, choose "🍇" function
2. Press "↕" button
3. Press "🔊" 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. EN39)

Menu 14 Natural yeast bread dough

Time required: approx. 4 h

Tips

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

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

■ You can make various natural yeast bread with the dough. (P. EN24)

■ If the bread dough is sticky

(The dough made with natural yeast (fermented) is stickier than that made with instant dry yeast.)

- ➔ Put the dough in a metal bowl, cover it with a cling film and place it in a refrigerator for 30-60 minutes.
- ➔ Sprinkle high-gluten flour (Sprinkle some high-gluten flour on the dough rolling board, the rolling pin and the dough.)
 - If the dough is sticky, sprinkle more high-gluten flour.

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

• The time for adding additional ingredients: approx. 3 hours 30 minutes-3 hours 35 minutes



Method

1. Select menu "14"
 - To add raisins and other ingredients, choose "🍇" function
2. Press "↕" button
3. Press "🔊" when you hear beep sounds.

Take out the dough right away.

Preparation

- ① Refer to the menu "15" as blow for making natural yeast (fermented), it takes 24 hours.
- ② Put the natural yeast (fermented) into bread pan first (as shown on the right), then followed by the other ingredients in the order listed in the recipe.



Put the natural yeast (fermented) into bread pan first.

Menu 15 Natural yeast fermentation

Time required: approx. 24 h

Tips

— Natural yeast culture vessel
(Keep it clean since it is used for cultivating yeast)

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

■ Natural yeast (fermented) is raw and fresh.

- ➔ It must be stored in a refrigerator and used up within 1 week ! (It cannot ferment when frozen or under room temperature.)
- ➔ Do not mix new and old natural yeast (fermented) together.
- If it is made well, it smells sour like alcohol from distillers' grains. (If the room temperature is above 30 °C, it may not be well cultivated.)
- Incorrect menu selection may cause the natural yeast culture vessel to melt.

Use up within 1 week

● Baking bread (the amount for approx. 4-5 times)	
"Hoshino" natural yeast (raw)	50 g (5 tbsp)
Water (approx. 30 °C)	100 g (mL)

● Baking bread (the amount for approx. 3 times)	
"Hoshino" natural yeast (raw)	30 g (3 tbsp)
Water (approx. 30 °C)*1	60 g (mL)

Preparation

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

Method

1. Select menu "15"
2. Press "↕" button
 - Do not take it out before the cultivation completes.
3. Press "🔊" when you hear beep sounds,
take out the natural yeast culture vessel quickly, and then store it in a refrigerator immediately.
 - If it is stored under room temperature, dough fermentation may be affected due to decreased fermentability.

EN21



Menu 16 Pizza dough

Time required: approx. 45 min



Tips

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

■ After making pizza dough, you can make pizza. (P. EN25)

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

Method

1. Select menu "16"
2. Press " " button
➡ after 45 minutes
3. Press " " 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. EN39)

Menu 17 Dumpling skin dough

Time required: approx. 15 min



Dumpling skin dough

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

or

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

Method

1. Select menu "17"
2. Press " " button
➡ after 15 minutes
3. Press " " when you hear beep sounds.

Take out the dough right away.

Dumpling (for 30-40 pieces)

Dumpling skin dough	see above
Peanut oil	15 g (1 tbsp)
Star aniseed	5 g
Leeks	125 g
Streaky pork	250 g
Salt	2 g
Gourner powder	2 g
Spice powder	6 g
Soy sauce	18 g (1 tbsp)

(You can adjust the recipe based on your preference)

Making dumpling stuffing

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

Rolling dough

② Take out the dough, shape it into long strips with a diameter of 3 cm and cut into 2 cm-wide small pieces. Use the rolling pin to roll the dough into a round plate with a diameter of approx. 8 cm.

- Each dumpling skin weighs approx. 9 g and 30-40 dumplings can be made in total.

Making dumpling

③ Fill stuffing into the skin to make a dumpling.

- You may make dumpling into a crescent or a triangle shape as you prefer.

Boiling dumpling

④ Boil half pot of water, place 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)

Menu 18 Japanese ramen dough

Time required: approx. 15 min



(3-4 servings)

A	High-gluten flour	150 g
	Low-gluten flour	150 g
	Baking soda	3 g
B	Salt	3 g
	Water	130 g (mL)
	Egg	50 g
	Kneading flour*1	An appropriate quantity

Method

1. Select menu "18"
2. Press " " button
➡ after 15 minutes
3. Press " " when you hear beep sounds.
Take out the dough right away.
4. Let the smooth surface face up, shape it into a ball and then wrap it with cling film and **place still.**
 - Preserved it approx. 1 hour in a refrigerator.

Dough rolling

① Cut it into 2-4 equal parts with a kitchen knife or a spatula.

② Sprinkle kneading flour, and use rolling pin to roll the dough into a 1 mm thick round plate.

Cut dough

③ Fold the dough, and cut it from one side into noodles of 2 mm width.

(When it is difficult to cut the dough, sprinkle some kneading flour on the dough.)

Cook noodle

④ Boil water in a big pot till bubbling, and then pat off the kneading flour on the noodle and put them in the pot for boiling.

(The time reference for boiling noodle is 2-3 minutes.)

⑤ Wash away viscous liquid with cold water and drain the water completely.

- Step ① to ③ can be done by noodle machine. (Sprinkle sufficient kneading flour on the dough)

Tips

*1 Kneading flour can be replaced by starch or high-gluten flour.

■ You can make delicious Japanese ramen with following ingredients.

- ➡ Char Siu: 2-3 slices
- Soft boiled egg: ½ piece
- Seaweed: 1 piece
- Sweet corn kernels: An appropriate quantity
- Chopped green onion: An appropriate quantity
- Ramen soup: 1 bowl

- Soy sauce tonkotsu ramen soup is recommended.

■ When storing

- Refrigerator (can be preserved for 2-3 days)
 - ➡ Sprinkle kneading flour and then wrap it with a cling film.
- Freezer (can be preserved for a month)
 - ➡ Cut it in width of noodles (as method described), and wrap it with a cling film.

Preparation

① Install blade for noodles and mochi in the bread pan.

② Mix A in a metal bowl or the like.

③ Mix B in another container.

④ Add A ➡ B in the bread pan sequentially.



Menu 19 Udon/pasta dough

Time required: approx. 15 min

Tips

- *1 Warm water approx. 35 - 40 °C.
- *2 You can use starch or high-gluten flour instead of kneading flour.
- *3 Wheat flour only for pasta making can be purchased from general baking material stores easily.

■ You can also make colourful pasta!

- ➡ Boil the vegetables in short time, use food processor to mash them into paste and then pour them into the bread pan.

- ➡ Reduce the same amount of water by 10 - 30 g (mL) as that of additional ingredients.

[Basic amount is 120 g (mL)]

- Black sesame seed powder 1 tbsp
.....water quantity of 120 g (mL)
Tomato mush 47 g (3 tbsp)
.....water quantity of 90 g (mL)
Spinach mush 50 g
.....water quantity of 90 g (mL)

■ When storing

- Refrigerator (can be preserved for 2-3 days)
 - ➡ Sprinkle kneading flour and then wrap it with a cling film.
- Freezer (can be preserved for a month)
 - ➡ Cut it in width of noodle, and wrap it with a cling film. (see the following)
- The appearance, softness of dough and taste of pasta is different from those of the pasta available in the market. (P. EN39)

Udon dough (3-4 servings)

(not for making Soba noodle and ramen dough)

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



Pasta dough (3-4 servings)

A	High-gluten flour	150 g
	Durum flour*3	150 g
B	Salt	5 g (1 tsp)
	Eggs (evenly mixed)	50 g
	Water	120 g (mL)
	Olive oil	4 g (1 tsp)
	Kneading flour*2	An appropriate quantity

Preparation

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

Method

1. Select menu "19"
2. Press "  " button
➡ after 15 minutes
3. Press "  " when you hear beep sounds.
Take out the dough right away.
4. Let the smooth surface face up, shape it into a ball and then wrap it with cling film and **place still.**
 - Udon noodles...it can be preserved approx. 2 hours in room temperature (keep in a refrigerator in hot weather).
 - Pasta...keep in a refrigerator for approx. 1 hour.

Dough

Udon



Method

Dough rolling

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

Cut dough

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

Cook noodle

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

Pasta



Method

Dough rolling

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

Cut dough

- ③ Sprinkle kneading flour on the dough and roll it from one side. And then cut it into noodle of 5 mm width.
(The boiled noodle will grow slightly thicker, so it is better to cut the noodle more thinner.)
- ④ Shake the noodle to separate them from each other, and sprinkle kneading flour on them.

Cook noodle

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

EN23



Various flavoured bread

Use bread dough

Tools used for bread-making with dough

- Dough rolling board
- Scale (Unit: 1 g below)
- Scraper
- Rolling pin
- Small towel (soaked and wrung dry)
- Cooking paper
- Atomizer
- Brush
- Oven

Tools that may be used for making bread

- Kitchen scissors
- Bread molds
- Cling film
- Thermometer and others
- Tools used for making bread dough should be separately bought by customer.

Rolls (for 12 pieces)



Bread dough (P. EN21)	Quantity at a time
Egg (evenly mixed)	25 g

Method

1. Forming

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

2. Fermentation

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

3. Baking

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

Stuffed bread with sweetened bean paste



Method

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

Bagel (for 8 pieces)



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

Method

1. Making bread dough

- ① Place A ➡ Vegetable oil ➡ water into the bread pan that is installed with a blade in sequence and add instant dry yeast into the yeast dispenser.
- ② Make the dough according to the steps specified in "Bread dough making" (P. EN21).

2. Forming

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

3. Fermentation

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

4. Water boiling

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

5. Baking

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



Various flavoured bread

Use bread dough

Use pizza dough

• Instant dry yeast used

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

*1 Make the dough according to the process in P. EN21 of Menu 13.

• Natural yeast used

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

*1 Make the dough according to the process in P. EN21 of Menu 14.

Doughnut



Method

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

Croissant (for 12 pieces)



Method

1. Add in butter

- ① Put the dough (*1 or *2) in a bowl, cover it with a cling film and place it in a refrigerator for 30-60 minutes. (Prolong the refrigeration time when the room temperature is high)
- ② Brush flour on butter, place them on the cling film, roll into a 20 x 20 cm square and keep them in refrigerator for 15-30 minutes.
- ③ Use a rolling pin to tap and press the dough and roll it into a 30 x 30 cm square.
- ④ Wrap the butter of Step ② with the dough of Step ③, cover it with the cling film and keep it in a refrigerator for 10-20 minutes.
- 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 cling film and keep it in a refrigerator for 10-20 minutes.
- ⑦ Repeat Steps ⑤ and ⑥ twice and keep it in a refrigerator for 30-60 minutes.

2. Forming

- ⑧ Divide the dough into two even pieces and roll them into a 18 x 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.

3. Fermentation

- ⑪ Sprinkle water on it and cover it with a cling film. Allow it to ferment for 40-60 minutes (till it rises to double its original size) at the room temperature and coat with egg (evenly mixed).

4. Baking

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

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



Pizza dough (P. EN22)	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

Method

1. 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 a small towel and place to set for 10-20 minutes.
- ③ Put it on the cooking paper and roll it into a round plate with a diameter of 25 cm.
- ④ Make holes on the dough with a fork.

2. Add ingredients

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

3. Baking

- ⑥ Bake it in an oven preheated to 180-200 °C for approx. 15 minutes. Keep the remaining dough in a refrigerator to avoid excessive fermentation.

Dough



Menu 20 Brownie

Time required: approx. 1 h 20 min



Tips

- The taste of brownie varies by using the different type of dark chocolate. Recommend to use dark chocolate with more than 60% cocoa butter content.
- 3 minutes after Step 3 is started.
Whether the remaining powder has been cleaned or not, the beeper will sound again and start to 揉麵 (Kneading) automatically.

- If " " button is accidentally touched at Step 3 or 5.
Press " " button to recover within 10 minutes.
(This can only be performed once; Invalid if any other button is pressed)

- 3 minutes after Step 5 is started.
Whether the surface of batter has been shaped or not, the beeper will sound again and start to 烘烤 (Baking) automatically.
- Take out the brownie from the bread pan and allow it to cool for 30 minutes for better taste.

	Butter (cut into 1 cm pieces)	50 g
	Eggs (evenly mixed)	50 g
	Dark chocolate (melted)	50 g
	Granulated sugar	50 g
	Low-gluten flour	60 g
A	Cocoa powder	7.5 g
	Baking powder	3 g
	Walnut (cut into 5 mm cubes)	30 g

Preparation

- ① Cut the butter and walnuts.
- ② Melt the dark chocolate by microwave 600 W for 1 minute or melt in a double boiler.
- ③ Sift A together.

Method

1. Select menu "20"
2. Press " " button
➡ after 2 minutes
3. When you hear beep sounds, open the lid and **clean the remaining powder, and put the cut walnut into the bread pan.**
• Use a rubber spatula to clean the remaining powder around. (Using a metal spatula will damage the fluorine coating)
• Do not press " " button.
Within 3 minutes
4. Close the lid and press " " button to **restart**
➡ after 6 minutes
5. Open the lid when you hear the beep sounds.
Shape the surface of the dough.
• Use a rubber spatula to finish the round dough and make the surface to be flat. (Using a metal spatula will damage the fluorine coating)
• Do not press " " button.
Within 3 minutes
6. Close the lid and press " " button to **restart**
7. Press " " button when you hear beep sounds and take out the bread pan for cooling for approx. 2 minutes and then **take out the brownie.**

Marble cheese brownie



Preparation

1. Prepared the cheese batter B.
 - ① Stir the cream cheese in segregated hot water till it's fully melted.
 - ② Put in granulated sugar and stir till it turns into a smooth paste.
 - ③ Pour in whipped beaten eggs and stir in low-gluten flour till even.
 - ④ The completed cheese batter can be keep in the refrigerator.
2. Cut the unsalted butter and walnuts.
3. Melt the dark chocolate by microwave 600W for 1 minute or melt in a double boiler.
4. Sift A together.

	Butter (cut into 1 cm pieces)	35 g
	Eggs (evenly mixed)	50 g
	Dark chocolate (melted)	50 g
	Granulated sugar	35 g
	Low-gluten flour	45 g
A	Cocoa powder	5 g
	Baking powder	2 g
	Walnut (cut into 5 mm cubes)	15 g
	Cream cheese	100 g
B	Granulated sugar	25 g
	Eggs (evenly mixed)	25 g
	Low-gluten flour	4 g
	Chocolate sauce	Small quantity

Method

- 1-4. Use the same steps for the Brownie.
5. When you hear beep sounds, open the lid. Make marbling on the surface of the cheese batter.
 - ① Gently pour the cheese batter onto the brownie batter with a spoon. Use a rubber scraper to make the batter evenly cover the brownie batter.
 - ② Squeeze some chocolate sauce on the cheese batter and draw any pattern your like with a bamboo stick.
- 6-7. Follow the same steps for the Brownie.
• Do not press " " button.

Orange peels & Almond brownie

	Butter (cut into 1 cm pieces)	50 g
	Eggs (evenly mixed)	50 g
	Dark chocolate (melted)	50 g
	Granulated sugar	50 g
	Low-gluten flour	60 g
A	Cocoa powder	7.5 g
	Baking powder	3 g
	Curacao	7 g
	Orange peels	10 g
	Almond slices	10 g

Double chocolate brownie

	Butter (cut into 1 cm pieces)	60 g
	Eggs (evenly mixed)	70 g
	Dark chocolate (melted)	60 g
	Granulated sugar	60 g
	Low-gluten flour	30 g
A	Cocoa powder	7.5 g
	Baking powder	3 g
	Walnut (cut into 5 mm cubes)	30 g



Menu 21 Scone

Time required: approx. 54 min



Tips

■ You can select any ingredients and stuffing for the baking.

(The first collection of ingredients placed into the bread pan should not weigh over 120 g in all.)

■ If "↻" button is accidentally pressed at Step 3 or 5.

Press "⏮" button to recover within 10 minutes. (Only for once; Invalid if any other key is pressed)

■ 3 minutes after Step 3 is started,

the beeper will sound and the main unit will start 揉麵 (kneading).

■ 3 minutes after Step 5 is started,

the beeper sounds and the main unit will start 烘烤 (baking).

(The surface of finished scone may be uneven due to its difficulty of forming.)

■ Confirm if the bread blade is embedded into the scone, if yes, take it out before cutting.

■ "Additional baking" in case of insufficient baking. (see the following)

■ Scone may become deformed upon over-exertion.

• Scone is different from the bread that made with dry yeast powder.

- The lid may easily become dirty due to the smoky oil, be sure to rub it clean after use.

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

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



Method

1. Select menu "21"
 - Can choose "🍞" function.
2. Press "⏮" button
 - ➡ After 2 minutes
3. Beep sounds are heard. Within 3 minutes
 - Open the lid and **Clean the residual flour.**
 - Use a rubber spatula to eliminate the residual powder around. (Using a metal spatula will damage the fluorine coating)
 - Do not press "↻" button
4. Close the lid and press "⏮" button to **Restart**
 - ➡ After 1 minute
5. Open the lid when you hear the beep sounds. Within 3 minutes
 - Shape dough surface**
 - Use a rubber spatula to shape the dough and make it into a mountain shape. (Using a metal spatula will damage the fluorine coating)
 - Do not press "↻" button
6. Close the lid and **Restart**
7. Press "↻" button when you hear beep sounds. Take out the bread pan and cool it for approx. 2 minutes. **Then take out the scone**

Others

French salty scone

- Choose 濃 (Dark) of crust colour

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



Scone with tomatoes and green soybeans



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

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

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

"Additional baking" in case of insufficient baking

Additional baking is allowed for twice after baking is finished.

- "Additional baking" is allowed to be performed within 15 minutes after previous baking. It is not allowed if the inner temperature drops.

Method

- ① Select menu "21"
 - ② Set baking time
 - It can be set to 1-20 minutes.
 - ③ Press "⏮" button
 - To discontinue baking
 - ➡ Hold "↻" button
- You also can perform "additional baking" as following.
 - Without pressing "↻" button at **"Method 7"**
 - ① Press 分 (Minute) to set baking time
 - ② Press "⏮" button to start

EN27



Menu 22 Cake making






Time required: 1 h and 30 min



Preparations

- ① Cut it into 1 cm cubes and softened.
- ② Sift A together.

Method

1. Select menu "22"
 - Can choose "  " function.
2. Press "  " button
 - ➡ After 12 minutes
3. Beep sounds are heard. Within 15 minutes
 - Open the lid and **eliminate the remaining powder.**
 - Use a rubber spatula to clean the residual flour around.
(Using metal spatula will damage the fluorine coatings.)
 - Do not press "  " button
4. Close the lid and press "  " button to **Restart.**
5. Press "  " button when you hear beep sounds. Take out the bread pan and cool it for approx. 2 minutes.
Then take out the cake


Tips

■ You may add your favourite ingredients and stuffing!

[Solid ingredients must be added during cleaning of the residual flour :

Cocoa powder (15 g), Chocolate bean (50 g), Black tea (Earl Grey tea) (4 g), Walnut (40 g)]

■ If " " button is accidentally pressed at Step 3

Press "  " button to recover within 10 min. (Only for once; Invalid if any other key is pressed)

■ 15 minutes after Step 3 is started. Beep sounds are heard and kneading is started automatically.

(If you fail to eliminate the remaining flour, they will be on the surface of the cake when it is completed.)

■ "Additional baking" in case of insufficient baking. (see the following)




■ Cake shape will be damaged if it is taken out by over-exertion.

■ The finished cake is similar to butter cake.

(But not totally the same as the sponge cake available in the market.)




Lemon cake



	Unsalted butter (cut into 1 cm cubes)	110 g
	Granulated sugar	100 g
	Milk	15 g (1 tbsp)
	Egg (evenly mixed)	100 g
	Rum (or Brandy)	1 tbsp
A* 	Low-gluten flour	180 g
	Baking powder	7 g
	Lemon peel (ground) *2	For 1 piece

Pumpkin cake





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

*1 Sift A together.

*2 To be added after residual flour is eliminated.



Chocolate cake



	Unsalted butter (cut into 1 cm cubes)	100 g	
	Granulated sugar	100 g	
	Egg (evenly mixed)	100 g	
	A* ¹	Cocoa powder	15 g (2½ tbsp)
		Low-gluten flour	180 g
	Baking powder	7 g	
	Chocolate cube * ²	50 g	
	Citrus peel (cut into small pieces of 5 mm - 1 cm) * ²	40 g	

Matcha red bean cake






	Unsalted butter (cut into 1 cm cubes)	80 g
	Granulated sugar	100 g
	Egg (evenly mixed)	150 g
A* 	Matcha (green tea powder)	3 g (1½ tsp)
	Low-gluten flour	180 g
	Baking powder	7 g
	Red bean (washed, then drain it after boiled) (cut into 5 mm cubes) *2	50 g

"Additional baking" in case of insufficient baking

Additional baking is allowed for twice after baking is finished.

- "Additional baking" is allowed to be performed within 15 minutes after previous baking. It is not allowed if the inner temperature drops.

Method

- ① Select menu "22"
 - ② Set baking time
 - Can be set from 1 - 20 minutes
 - ③ Press "  " button
 - To discontinue baking
 - ➡ Hold "  " button
- You can perform "additional baking" as following.
 - Without pressing "  " button at "**Method 5**"
 - ① Press 分 (Minute) to set baking time
 - ② Press "  " button to start



Menu 23 Chocolate

Time required: approx. 17 min



Tips

- When cream with a butterfat content of over 41% is used, please substitute 10 mL of cream with milk.
(E.g.) Black chocolate
Whipping cream: 60 g (mL),
Milk: 10 g (approx. 10 mL)
- Be sure to use the amount described in the above.
Otherwise, the grease may become separated or the chocolate will become too soft.
- Using a metal spatula, tongs, or other metal utensil may damage the surface of bread blade.

Chocolate (milk chocolate)

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

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

Chocolate (white chocolate)

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



Chocolate (black chocolate)

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

Preparations

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

Method

1. Select menu "23"
2. Press "  " button
➡ After 17 minutes
3. when you hear beep sounds, press "  " button, take out the bread pan and use a rubber spatula to eliminate the chocolates stuck on the bread blade.
Manually remove the bread blade.
 - Perform Additional Mixing if the chocolate is not fully melted (see the following).
4. Pour it using a rubber spatula into a pan line with cling film or cooking paper.
5. Keep them in a refrigerator for more than 2 hours for cooling until it sets.
6. Cut into appropriate sizes
 - Sprinkle Cocoa powder or sugar powder on the cut chocolates.

Strawberry chocolate

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

Corn chips chocolate

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

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

- ① Use A for making chocolate.
- ② Mix ① and corn chips.
- ③ Use a spoon to pour the chocolate onto a cooking paper for cooling in the refrigerator. You may freely decide the size.



Mousse chocolate

(for approx. 5 glasses)

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

- ① Use A for making chocolate.
 - ② Whip the cream.
 - ③ Mix hot ① with ②.
 - ④ Pour it into a glass or other container for cooling and decorate it with your favourite fruits.
- You may also add grated chocolates and nuts if you prefer (10-20 g).







Perform "additional mixing" when the mixing is not sufficient.

Additional mixing is allowed twice after mixing is finished.

- Start additional mixing within 5 minutes after mixing is finished. Additional mixing cannot be continued if the temperature of inner part of automatic bread maker has dropped.
- Use a rubber spatula to eliminate the chocolates stuck in the bread pan before additional mixing.

Method

- ① Select menu "23"
 - ② Set mixing time
 - It can be set from 1 - 5 minutes.
 - ③ Press "  " button
 - To discontinue mixing
➡ Hold "  " button
- You can perform "additional mixing" as following
 - Without pressing "  " button at "Method 3"
 - ① Press 分 (Minute) to set baking time
 - ② Press "  " button to start

Others



Menu 24 Jam

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





Strawberry jam

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

Tips

- Be sure to use the amount described in the above.
Otherwise, the ingredients may spill out and be overcooked.
- Be careful not to overcook.
The jam will be thicker after cooling down.
- Jam becomes more dilute due to less granulated sugar quantity and no additives.
It can not be stored for a long time.
Please keep it in a refrigerator and eat it as soon as possible.
 - Storage period: approx. 1 week.
- If heating is insufficient (too much water and less sticky), perform "additional heating".

Method

1. Select menu "24"
2. **Set cooking time** (120 minutes for strawberry jam)
 - Set time according to the types of fruits.
 - It can be set to 90-150 minutes in increments of 10 minutes.
3. Press " " button
4. Press " " button when you hear beep sounds and **take out the bread pan for cooling** (for approx. 10 minutes)
 - Do not place on an uneven surface.
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.

Blueberry jam

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

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

Apple jam

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

- Set cooking time to 100 minutes

Peach jam

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

- Set cooking time to 120 minutes

Orange jam

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

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





- Set cooking time to 120 minutes.

"Additional heating" in case of insufficient heating

Additional heating is allowed twice after first heating.

- "Additional heating" can be performed within 5 minutes after previous heating.
Additional heating can't be continued if the temperature of inner part of main unit is dropped.

Method

- ① Select menu "24"
 - ② Set cooking time
 - It can be set to 10-30 minutes by each press of 1 minute.
 - ③ Press " " button
 - To cancel additional heating, ➡ press and hold the " " button
- You can perform "additional heating" as following.
 - Without pressing " " button at "**Method 4"**
 - ① Press 分 (Minute) to set cooking time
 - ② Press " " button to start



Menu 25 Compote

Time required: approx. 60-120 min



Apple compote

Water	250 g (mL)
Granulated sugar	60 g
Lemon juice	10 g (2 tsp)
Apples* ¹ (peeled, cored, and quartered)	Approx. 200 g (Medium sized)

Tips

*1 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.

● Fruits placement (preparation ②) ● Use a cooking paper as lid (preparation ③)



- For good timing to eat, soak the fruit in the syrup for half a day after finished. (to make the syrup penetrate into the fruits)
- If cooking is insufficient (the colour is too white or it is too hard when inserting a bamboo stick), perform "Additional cooking".
- After removing the bread pan, flip the fruit up and down to cool it down with the syrup. During cooling, the syrup will penetrate into the fruits.

Preparations

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

Method

1. Select menu "25"
2. Set cooking time (90 minutes for apple compote)
 - Set timer according to the types of fruits.
 - It can be set to 60-120 minutes in increments of 10 minutes.
3. Press "⏮" button
4. Press "⏸" button when you hear beep sounds. **Take out the bread pan for cooling** (approx. 10 minutes)
 - Do not place on uneven surface.
5. Pour slowly into the container, and **cool it down with the syrup**.
 - Using metal spatula or a similar utensil will damage the coating.

Tomato compote

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

■ Set cooking time to 60 minutes

Pear compote

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

■ Set cooking time to 60 minutes

Loquat compote

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

■ Set cooking time to 60 minutes

Date compote

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

■ Set cooking time to 60 minutes

"Additional cooking" in case of insufficient cooking

Additional cooking is allowed twice after first cooking.

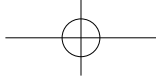
- "Additional cooking" is allowed to be performed within 5 minutes after previous cooking. Additional cooking can't be continued if the temperature of inner part of main unit is dropped.

Method

- ① Select menu "25"
- ② Set cooking time
 - It can be set to 10-30 minutes in increments of 1 minute.
- ③ Press "⏮" button
 - To cancel additional cooking, ➡ press and hold the "⏸" button
- You can perform "additional cooking" as following.
 - Without pressing "⏸" button at **"Method 4"**
 - ① Press 分 (Minute) to set cooking time
 - ② Press "⏮" button to start

Others

EN31



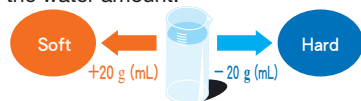
Menu 26 Mochi

Time required: approx. 1 h

Tips

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

- If you want to make a mochi of your favourite hardness, you need to adjust the water amount!



- If " " button is accidentally pressed in Step 3, press " " button within 10 minutes to recover it.

(Only for once; Invalid if any other key is pressed)

- 30 minutes after Step 3, a beep sound will be heard, and then the main unit starts the next process automatically. (In case that the lid is closed)

- If mochi becomes soft, it is difficult to take out.

- If the sticky rice has been soaked in water, deduct the water amount that the sticky rice has absorbed.

<Reduce quantity reference>

[12 pieces] 80 g (mL)

[18 pieces] 140 g (mL)

- The taste of mochi may vary due to the amount of water, amount and type of sticky rice, new or old rice used, etc.
- The skin of mochi would become hard if it is left out for a long time.

- **The proper preservation method of mochi.**

① When it is cooled down, dust off the kneading flour.

② "When it is placed indoor"

It can be preserved for 2 days if placed in a place of low humidity and temperature.

"When it is kept in a refrigerator"

It can be preserved for a month when packed in the well-sealed double bags.

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

- Add your favourite ingredients on your fresh mochi...



Red bean mochi



Mochi with soybean flour

- Mix with other ingredients in the middle...

Black sesame seed mochi

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

Shaddock mochi

When making mochi, add ½ mashed shaddock peels (the yellow part) and a small amount of salt bit by bit.

	(each round mochi is approx. 35 g)	Approx. 12 pieces	Approx. 18 pieces
Sticky rice		280 g	420 g
Water		230 mL	310 mL
Kneading flour *1		An appropriate quantity	An appropriate quantity



Preparations

① Wash the sticky rice (wash till the water is clear).

- Do not soak the sticky rice in water, otherwise the mochi will become soft.

② Use a screen to drain the water for 30 minutes.

③ Install blade for noodles and mochi in the bread pan.

④ Add sticky rice and water.

Method

1. Select menu "26"

2. Press " " button

➡ after 50 or 55 minutes

3. When you hear beep sounds.

Open the lid

- Do not press " " button.

4. When the lid is open.

Start immediately

- Open the lid to dissipate extra water.

You can add sakura shrimp etc. when you begin to make mochi.

- Do not add hard ingredients such as beans! (may damage the fluorine coating of the bread pan)

5. when you hear beep sounds, press " " button.

Take out the bread pan quickly and place to set till it can be touched by hand (5-10 minutes)

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



7. **Take some mochi and knead it into balls**



- Eat immediately

➡ Wet hand with water in advance.

- Store it

➡ Sprinkle some kneading flour on hands in advance.

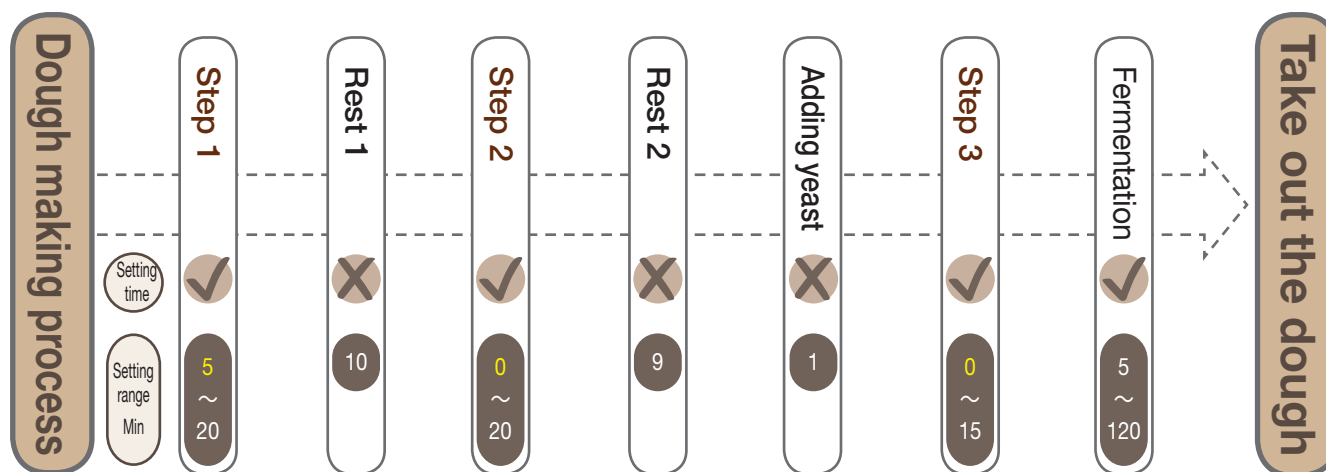
About Manual Menu

Set the working hours of each stage in turn, and you can make the bread you wish to make.

Flour Amount Range: 200-300 g

Menu 27 Manual bread dough

Time required: approx. 30 min-3 h 15 min



Method

- Select menu "27"
- Set 揉麵 (Kneading) time, there are 3 stages 程序 1 (Step 1)→程序 2 (Step 2)→程序 3 (Step 3)
 - The time range that can be set for each step is as shown above, and the numbers in yellow show the default time.
 - Press 分 (Minute) to set the time of kneading, the increment is 1 minute.
 - After one step is settled, press "✓" to enter the next step. Once 程序 3 (Step 3) has been completed, press "✓" to enter the next step.
- Set the 發酵 (Fermentation) time
 - Press 分 (Minute) to set the time of Fermentation, the increment is 5 minutes. Default: 40 minutes.
 - DO NOT press "✓" once the time is set, otherwise it will return to the time setting for Kneading.
 - If there is an error in the Kneading time setting, press "✓" to reset the working hours of every step.
- Press "▶" to start the manual dough procedures.
- Press "⏏" when you hear beep sounds, and take out the dough immediately.

Tips

- For forbidden ingredients, please refer to P. EN7 "Pay attention to use following additional ingredients"
 - To prevent injury to your fingers, please DO NOT put your hand into the bread maker to check the dough during the dough kneading process.
 - The auto plunging of yeast functions at the end of 醒麵 2 (Rest 2). Please add yeast to the yeast dispenser before that if you need this function.
 - When the dough is sticky, sprinkle some kneading flour onto the dough.
 - Please adjust the Fermentation time according to the room temperature.
 - Use a shorter time than standard for a warm room temperature.
 - Use a longer time than standard for a cold room temperature.
- Standard refers to the time preset by each menu.

Others

EN33



Menu 27 Manual bread dough

Time required: approx. 30 min-3 h 15 min

Green Onion & Meat Floss Roll



Yudane

High-gluten flour	20 g
Water	100 g

Main Dough

Instant dry yeast	2.8 g (1 tsp)
High-gluten flour	150 g
Low-gluten flour	75 g
Granulated sugar	24 g (2 tbsp)
Milk powder	6 g (1 tbsp)
Salt	2.5 g (½ tsp)
Egg white 1 piece	220 g
A Milk (5 °C)	
Whole Yudane	
Butter (for adding later) (cut into 1 cm cubes)	30 g

Before pouring the egg white and milk of A into bread pan, mix them well first.

Ingredients

Green onion	An appropriate quantity
Sesame	An appropriate quantity
Ham	An appropriate quantity
Meat floss	50 g
Mayonaise	An appropriate quantity

Method

Yudane

- ① Mix bread flour with water until there are no particles.
- ② Microwave for 20 seconds until the surface bulges slightly, take out and mix it well, then repeat this operation once again.
- ③ Refrigerate the Yudane for 12-24 hours.

Main Dough

- ① Put dough ingredients (except butter) into the bread pan.
- ② Set step time: 程序 1 (Step 1) 10 minutes→程序 2 (Step 2) 0 minute→程序 3 (Step 3) 10 minutes→發酵 (Fermentation) 45-70 minutes.
 - For the 發酵 (Fermentation) time, please adjust it according to the actual situation of room temperature and dough temperature.After 程序 1 (Step 1) 10 minutes is completed, add the butter (softened at room temperature).
- ③ After Fermentation is done ^{*1}, take the dough out and shape it into a round ball. Cover it with a well-wrung wet cloth and let it rest for 15 minutes.
- ④ Put cooking paper on the baking tray (28 × 28 cm), roll out the dough into the baking tray size and then gently press it to fill the baking tray.
- ⑤ Use a fork to make some small holes. Place it in the oven at 35-38 °C for 40-60 minutes until it expands by 1.5 times. (Gently press the dough with your finger. If it leaves a slight fingerprint, fermentation is complete.)
- ⑥ Brush a layer of egg liquid on the surface, and sprinkle sesame seeds, ham and chopped green onion.
- ⑦ Preheat the oven to 200 °C. Bake the dough for around 10 minutes until the surface turns golden brown.
- ⑧ Spray water on the baked bread. Cover it with cling film, and let it cool for a bit.
- ⑨ Tear the cling film when the bread is still warm, cover the bread with cooking paper and turn it over; cut off the four sides, then make two cuts in the bread with a bread knife, but do not cut them off.
- ⑩ Apply mayonaise evenly on top of the bread, add meat floss; After rolling up the bread, wait for 30 minutes and then you can cut open it to enjoy this delicacy.



^{*1} Confirm the status of the first time fermentation:

- ① Dough expands to 2-2.5 times.
- ② Stab the dough with fingers covered in flour; a hole will be left on the surface.



Onion and cheese bread (for 4 pieces)



Sponge Dough

Instant dry yeast	2.1 g (¾ tsp)
High-gluten flour	200 g
Water (5 °C)	120 g

Main Dough

Sponge Dough	Whole
High-gluten flour	25 g
Low-gluten flour	25 g
Granulated sugar	24 g (2 tbsp)
Salt	2.5 g (½ tsp)
Eggs (evenly mixed)	25 g
Water (5 °C)	25 g
Olive oil	25 g

Stuffing ingredients

Mozzarella cheese	40 g
Cheddar cheese	40 g
Onion	40 g
Bacon	4 pieces

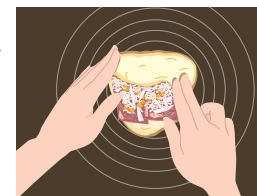
Method

Sponge Dough

- ① Place sponge dough ingredients in the bread pan in the order shown on the ingredient list.
- ② Set step time: 程序 1 (Step 1) 5 minutes→程序 2 (Step 2) 0 minutes→程序 3 (Step 3) 0 minute→發酵 (Fermentation) 40 minutes.

Main Dough

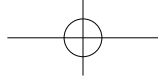
- ① Cut the fermented sponge dough into small pieces with scissors and put them back in the bread pan, the dough maybe a bit sticky, you may sprinkle some high-gluten flour onto the dough (to avoid latter added flour splashing out of the bread pan and dropping onto the heating elements).
- ② Place the main dough ingredients, in the order shown on the ingredient list, in the bread pan with pieces of sponge dough.
- ③ Set step time: 程序 1 (Step 1) 15 minutes→程序 2 (Step 2) 10 minutes→程序 3 (Step 3) 0 minute→發酵 (Fermentation) 35-70 minutes.
 - For the 發酵 (Fermentation) time, please adjust it according to the actual situation of room temperature and dough temperature.
- ④ After Fermentation is done ^{*1}, divide the dough into four equal parts and shape them into round balls. Cover them with a well-wrung wet cloth and let them rest for 15 minutes.
- ⑤ Use a rolling pin to roll the dough into the shape of a cow's tongue, evenly sprinkle with bacon, cheese, and onion and roll it into a shape of a rugby ball.
- ⑥ Place the dough on a baking tray, sprinkle high-gluten flour on the surface of dough with sifter, and put in the oven for fermentation at 35-38 °C for 45-60 minutes until the dough expands by 1.5 times.
- ⑦ After fermenting, take the dough out and use a sharp knife to cut a deep scratch on the surface.
- ⑧ Preheat oven to 210 °C, then adjust the temperature to 200 °C. Bake the dough for around 18 minutes until the surface turns golden brown.



^{*1} Confirm the status of the first time fermentation:

- ① Dough expands to 2-2.5 times.
 - ② Stab the dough with fingers covered in flour; a hole will be left on the surface.
- Unbaked bread can be placed in the refrigerator to avoid over-fermentation.








Menu 28 Fermentation

Apply for final fermentation of bread dough

Time required: approx. 5 min-120 min

Method

- 1 Select menu "28"
- 2 Set the 發酵 (Fermentation) time
 - Press 分 (Minute), the increment is 5 minutes.
 - Available setting time range: 5-120 minutes, default time: 45 minutes.
- 3 Press "  " button to start manual fermentation programme.
 - If "  " button is accidentally pressed, the machine do not have any action.
- 4 Press "  " when you hear beep sounds, and take out the dough immediately.

Tips




- For the 發酵 (Fermentation) function, please confirm and adjust according to the fermentation status of the bread

Menu 29 Baking

Apply for baking bread with medium crust colour

Time required: approx. 5 min-50 min

Method

- 1 Select menu "29"
- 2 Set the 烘烤 (Baking) time
 - Press 分 (Minute), the increment is 1 minute.
 - Available setting time range: 5-50 minutes, default time: 30 minutes.
- 3 Press "  " button to start manual baking programme.
 - If "  " button is accidentally pressed, the machine do not have any action.
- 4 Press "  " when you hear beep sounds.
Take out the bread pan and cool it for approx. 2 minutes, then take out the bread

Tips

- The oven can complete baking within 50 minutes. If the baking time exceeds 50 minutes, the settings are unavailable. (P. EN46)


"Additional baking" in case of insufficient baking


Additional baking is allowed twice after baking is finished. Setting range for each time is 1-20 minutes.

- "Additional baking" is allowed to be performed within 15 minutes after previous baking. It is not allowed if the inner temperature drops.

Method


The same as "Method".
Or

If the "  " button is not pressed in "Method":

- ① Press 分 (Minute) to set baking time
- ② Press "  " to start

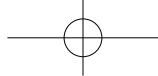
Combination of menu "13", "28", "29" makes you a baking talent even without the oven!

Method

- ① Select menu "13", make the bread dough you like.
- ② Take out the bread dough, roll it into a ball; cover it with a well-wrung wet cloth and let it rest for 15 minutes.
- ③ Make the dough into the shape you like. (e.g. Plait Bread)
 - Please note the width of the bread pan, fold the dough if it is too long.
- ④ Take out the bread blade from the bread pan, place the dough in it and select menu "28". Adjust the Fermentation time.
- ⑤ After completing Fermentation, select menu "29". Adjust the Baking time.
- ⑥ Press "  " when you hear beep sounds. Take out the bread pan and cool it for approx. 2 minutes. Then take out the bread.

Others

EN35



Cleaning and care

● Please clean and dry as quick as possible!

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

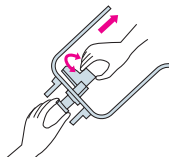
● Clean with a soft sponge!

(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.)

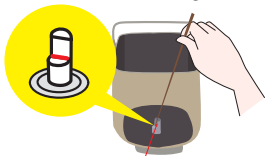
Bread pan, blade

Wash with water after the residual dough is cleared.

- ① Add a small amount of hot water into the bread pan and keep it still 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 a soft sponge.
- ③ Remove any residual dough if still on the blade. Using a bamboo stick is recommended.



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



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

Natural yeast culture vessel

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

- If the rotten yeast is remained, it effects next fermentation due to the bacteria reproduction.

■ If it has rotten

- ① Use diluted chlorine bleach.
- ② Wash and dry fully.

Main unit

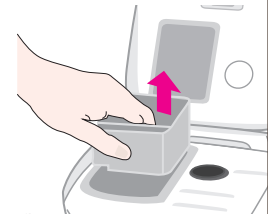
Wipe with a well-wrung cloth.

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

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.



Lid

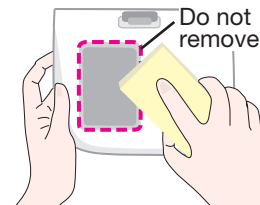
Wipe with a well-wrung cloth.

- 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

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



Yeast dispenser

Wipe with a well-wrung cloth and air dry.

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



FAQ

Q Can I use special purpose bread flours?

A Bread
You can make bread but need to adjust the amount of water. If excessive rising or cave-in occur, reduce water amount by 5-10%.

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

Udon dough (all-purpose flour)
Add water by 10 g (mL) when dough is too hard and reduce water by 10 g (mL) when dough is too soft.

Q Is it possible to use other ingredients to substitute butter and milk powder?

A Yes. Please use the same amount of margarine, shortening and other solid grease to substitute butter. (Crust colour may vary from different fats.)
Milk powder 6 g (1 tbsp) is equivalent to 70 g (mL) milk.
• Please reduce the same amount of water if milk is used.

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

A The amount specified herein is applicable to this automatic bread maker.
The cooking effects may be affected if any other recipe is used.

Q May I make a half sized loaf?

A No. When half portion of ingredients is used, the baking procedures of the bread maker cannot be matched because it is very hard to control the conditions of “kneading” and “air discharges”.

Q Can I use self-made natural yeast?

A The fermentation conditions are unstable and the bread may not be baked successfully.
→ “Hoshino” natural yeast (raw) is recommended to ensure bread quality and successful rate.

Q How do I keep natural yeast (raw) and natural yeast (fermented)?

A Natural yeast (raw) (P. EN10)
Please keep it inside the refrigerator (approx. 4 °C) to avoid contamination.
• Please use them before expiry date (expiry date of unopened products which are stored according to instructions).

Natural yeast (fermented) (P. EN21)
Please keep it in refrigerator with the lid closed.
• Please use it up within one week.

Q How do I store instant dry yeast?

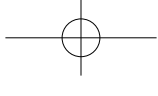
A Store it in a refrigerator (approx. 4 °C).
(Be sure to properly seal it and use it up as soon as possible after unpacking.)
• Please use them before expiry date (expiry date of unopened products which are stored according to instructions).
• Do not store them in a freezer.
(Instant dry yeast may condensate and won't fall down from the yeast dispenser.)

Q What rice can be used to make rice bread?

A Cooled rice at a temperature below 30 °C.
The rice kept in a refrigerator shall also be applicable. But the rice becomes hard which is not easily softened, use a certain amount of water to soften it to make kneading easier. (P. EN41)
Frozen rice shall be thawed and recovered to room temperature before use.
The rice kept warm for less than 12 hours shall be cooled down before use.

Q Can I use unfrozen “butter for adding later” when making Brioche/Danish?

A If you put unfrozen butter into bread pan it will melt too fast to make Brioche/Danish.
Cut butter into 1 cm cubes and keep them in a refrigerator overnight.



FAQ

Q Is the pineapple bread cookie dough usable after being frozen?

- A** Yes.
Allow the cookie dough to defrost naturally in advance so that it is not so hard when it is placed on the bread dough.

Q What should I use for kneading flour?

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

Q How to buy durum flour?

- A** It can be purchased from general baking material stores easily.

Q Can I use the sticky rice soaked in water overnight?

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

Q Can a bread be baked in a square shape?

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

Q How to cut bread properly?

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

Q Is it hard to take out the bread smoothly?

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

Q Is there any residual dough on the bread blade?

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

Q Can bread and dough be kept frozen?

- A** **Baked Bread**
Cut it into thin pieces, wrap them with a cling film one by one and keep them frozen.
The bread will taste better if you freeze it as soon as possible when newly baked.
• The bread can be kept for 1 month if it is frozen.

Rolls Dough

Place formed and fermented dough in a tray, cover it with a cling film 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 (evenly mix) before baking.

- If time is limited, coat with egg (evenly mix) on frozen dough and prolong the baking time by approx. 5 minutes.

Pizza Dough

Wrap the rolled dough with a cling film and freeze it.

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



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

- A** The natural yeast bread has the following features:
- The bread is a bit shorter and the crust is a bit darker.
 - The crust has a fried rice cake or sweet soy sauce flavour and slightly sour and sweet taste.
 - The dough texture is a little coarse.
 - The bread is chewy.
- The bread gives fermentation smell which similar to yoghurt when baking.

Q Is instant dry yeast not mixed during execution of Bread dough menu or Pizza dough menu?

- A** The instant dry yeast will work during separation, forming and secondary fermentation as long as it is mixed into the dough. So no problem.

Q The bread dough is too soft.

- A** Please reduce water amount by 5-10 g (mL).
Sprinkle high-gluten flour for the convenience of operations.

Q The dough does not ferment thoroughly during execution of Bread dough or Pizza dough menu.

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

Q The bread blade is coming out along with the bread.

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

Q Can failed dough be used again? E.g: The dough hasn't been baked...etc.

- A** It can be used to make doughnut, pizza and other.
Please confirm at which status baking stopped and resumed the subsequent operations.

Recipe with use of instant dry yeast

- When there is still instant dry yeast in the yeast dispenser
→ Re-start making dough using the Pizza dough procedure (menu "16") to make Doughnut or Pizza (P. EN25).
- When there is no instant dry yeast in the yeast dispenser
→ Take out the dough and make Doughnuts or Pizza (P. EN25).

Recipe using of natural yeast

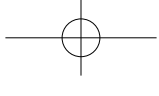
- Take out the dough and make Doughnuts (P. EN25).

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

- A** Its form, softness of dough and elasticity of dough is different from those of the dry pasta due to the different making methods. (P. EN23)

Q Is it difficult to cut the noodles?

- A** Weigh properly and sprinkle the dough with sufficient kneading flour.



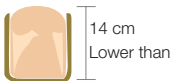
Abnormal shape of bread

Bread



Height standards

Bread, Rapid bread, Brioche, Whole wheat bread



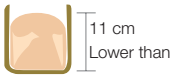
Pain de mie, Soft bread, Rice flour bread



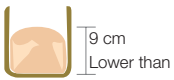
Rice bread, Danish



Natural yeast bread



French bread, Pineapple bread



Insufficient rising

- Shape and rising conditions vary according to temperature, humidity, ingredient and timer condition.
- 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, Brioche, Danish...>

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

Water

- Not enough?

<Rapid bread, French bread, Whole wheat bread, Pineapple bread, Brioche, Danish...>

- Have you used cold water of 5 °C?

<When room temperature exceeds 25 °C >

- Have you used cold water of 5 °C?

Granulated sugar

- Not enough?

Instant dry yeast

<Except natural yeast bread...>

- Have you used the instant dry yeast that do not require advanced fermentation?
- Is it placed in the yeast dispenser?

- Not enough?
- Is it kept in the refrigerator? (P. EN9)
- Have you used expired instant dry yeast?

Natural yeast

<Natural yeast bread>

- Did you use "Hoshino" natural yeast (raw)?
- Is the natural yeast (fermented) weighed after being mixed?

- Is it put in a bread pan?
- Too little?

Excessive rising

Flour

- Too much?
- Do you use the special purpose bread flour? (P. EN37)

Water

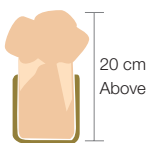
- Too much?

Instant dry yeast Natural yeast

- Too much?
→ If excessive rising happens upon stated amount, reduce the quantity of instant dry yeast, natural yeast (fermented), or granulated sugars by 1/4-1/2.
- Excessive rising may happen sometimes at the places where the altitude is over 1,000 metres high.



Height standards



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

Instant dry yeast Natural yeast

- Have you forgotten to add the instant dry yeast or natural yeast (fermented)?
- Have you used any improperly stored yeast or expired yeast?
- Did you misuse any baking powder?

- Have you forgotten to install the bread blade?
- Has any power failure occurred during operation?



The bread always has a different shape and rising condition.

- Home made bread always has a different shape and rising condition due to the following conditions.

Room temperature

- ▶ The room temperature is high in summer.
- ▶ The room temperature has changed during operation. (The air-conditioner is shut down during operation etc.)

Types and quality of ingredients

- ▶ Flour with low protein content is used for baking.
- ▶ Improperly kept or expired instant dry yeast is used.



Sticky bottom and distinct collapses on the sides.

- Have you rapidly taken the well-baked bread from the bread pan and put it on the wire rack to cool down?
- Reduce water quantity by 10 g (mL) for better baking result if the room temperature is high.



Cave-in on the top surface (Burnt crusts);

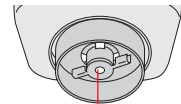
Flat and square top surface; Cave-in

- Not enough flour? **<Whole wheat bread...>**
- Too much water? • A high ratio of whole wheat flour or different types of flours will easily lead to such situations.



Bottom caves in so that the bread cannot stand upright.

- 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 are remaining flour around.

- Too many flour? • Not enough water?

Expected crust colour is not achieved, the top part of bread was burnt partially.

- Change crust colour (P. EN6) or adjust the amount of granulated sugar. Crust colour becomes lighter if amount of granulated sugar is reduced and darkened if the amount is increased.
- If the bread has risen too much or the top of bread is uneven, reduce the quantity of instant dry yeast and water.
- If the bread ferments so much, the top of bread may peel off by sticking on the lid.

Bread crust is too hard.

- The bread crust will become soft if put it in a plastic bag after cooled down.

Ingredients focus on one side.

- Such phenomenon may occur due to difference of ingredients and dough hardness.

Dough becomes sticky after forming and fermentation.

- 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 the rising dough return slowly after gently pushing with your finger.

It is hard to make croissants.

- Melted butter cannot be well wrapped in a dough. Keep the dough in a refrigerator for complete cooling before butter are wrapped in it.
 - Please prolong the cooling time when the room temperature is high because the butter may easily melt down.

Rice bread

The rice grains are notably visible in the rice bread.

- Please put rice and water in another container. Fully soften the rice before putting it into the bread pan.

Brioche

Observable butter oil gathers on the bottom, with butter spots on it.

- Did you use frozen butter that cut into 1 cm cubes?
- Did you add the frozen butter within 10 minutes after beep sounds?
- Did you break apart the frozen butter first, and then distribute them well in the bread pan?
- Did you add the frozen butter when room temperature is over 25 °C?

Danish

The bottom of bread soaked in butter, crust become greasy and has butter spots on it.

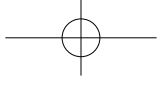
- Did you use frozen butter that was cut into 1 cm cubes?
- Did you add the frozen butter within 10 minutes after the beep sounds?
- Did you break apart the frozen butter first, and then distribute them well in the bread pan?

Not crispy enough

- Re-baking the cut bread to get crispy taste.

After use

EN41



Abnormal shape of bread

Pineapple bread

The cookie dough of pineapple bread cracks.

- Have you fully mixed the cookie dough?
- Have you kneaded the cookie dough till its surface becomes smooth?
- Have you had the patterns cut too deep?
- Have you forced the cookie dough into the bread dough?
 - You only need to place the cookie dough on the bread dough.
(Slightly press it so that the two doughs stick together and make a good-looking shape.)

The cookie dough of pineapple bread becomes soft.

- The reason is that the butter melts so that the dough has too much liquid in it.
 - If the butter melts, the dough will become soft and fragile even if the dough is cooled down.

The cookie dough of pineapple bread deflects on one side.

- Have you replaced the bread dough in the middle?

The cookie dough of the pineapple bread is too hard.

- Has the cookie dough been over cooled and become hardened?
 - Take out the cookie dough from the refrigerator according to the instruction of "10 minutes of process work are left" and roll the dough flat with a rolling pin till the cookie dough becomes flexible and soft.

The cookie dough of the pineapple bread overflows the bread pan.

- Did you slightly press the cookie dough on all edges when you put it in?
 - Excessive pressing may cause the baked cookie dough to crack.

Rice flour bread

The rice flour bread has a bad shape.

- Is the room temperature too high?
(The bread will not be good if the room temperature is too high.)
- Have you used the timer at a room temperature of over 25 °C?
 - When the room temperature is high, it becomes deformed due to increasing ingredients temperature during timer function.

Japanese ramen dough, Udon/pasta dough

There are solid particles in the dough.

- Did you misuse the bread blade as the blade for noodles and mochi?
- Not enough flour?
- Did you mix the flours fully before putting it in bread pan?
- Did you add too much water?
- Did you add warm water when making udon?

It is difficult to put dough into shape because it is too sticky.

- Not enough flour?
- Did you sprinkle kneading flour?
- Did you add too much water?

Noodles stick together

- Has it been placed to set for too long time after being cut into noodle?
- Did you sprinkle sufficient kneading flour?

Brownie

There are some chocolates residual in the cake.

- Did you melt the chocolate beforehand?

There is residual white powder at the bottom of brownie.

- Are the ingredients placed in accordance with the ingredients list?
- During the process of cleaning the remaining powder, if it is cleaned thoroughly.

Scone

Insufficient rising

- Did you add any baking powder? (Even instant dry yeast cannot make it rise at all.)
- Is the amount of ingredients correct?



EN42



Butter spots appears (colour spots, holes etc.)

- Did you cut the butter into 1 cm cubes?
- Did you cut the butter into 5 mm cubes when room temperature is below 15 °C?

Remaining flour is left around the scone.

- Did you eliminate the residual powder?
- Did you perform the forming procedure?

Cake

Insufficient rising

- Is the amount of ingredients correct?
- Did you add any baking powder?
- Did you sift the low-gluten flour and baking powder before adding them into bread pan?

Remaining butter left on cake.

- Have you cut butter into 1 cm cubes?
- Have you used the softened butter?
- Did you add the ingredients in order?

There are remaining flour around cake.

- Have you cleared the remaining flour?
- Did you add the ingredients in order?

The finished cake is different from expected.

- The finished cake looks like butter cake but is still different from the sponge cake available in the market in terms of baking conditions. Reduce low-gluten flour to 160 g to make softer cake.

Chocolate

Whipping cream and chocolates can not be merged together.

- The cream with a high content of butterfat (over 41%) may not merge with chocolates with a high content of cocoa. Adding extra 10 g (approx. 2 tsp) of milk may help the two ingredients to merge better.

Too soft

- Chocolates with a high content of milk will soften. Reduce the amount of whipping cream by 10-20 g (approx. 10-20 mL).

Chocolates stick on the inner sides of the bread pan.

- Scrape off the chocolates stuck on the bread pan with a rubber spatula within 5 minutes then do the additional mixing for another 2-3 minutes.

Jam

Jam is too diluted and not firmly set.

Jam become dilute due to less granulated sugar quantity and no additives.

- The fruit with low pectin such as unripe or overripe fruit, or non-freshed fruit was used.
- Did you add too much fruit?
- Did you reduce the amount of granulated sugar and lemon juice? (Jam must have proper content of sugar, acid and pectin.)

Compote

Not cooked well

- Do you use overripe fruit?
- Some kind of fruit may be easily cooked.

Some part of fruit did not absorb enough syrup.

- Did you cover it with cooking paper?
- Take fruit out of the syrup and then put the part that did not absorb enough sugar into the syrup again and cool it down.
- Keeping it for a half day to one day before eating will be recommended.

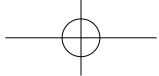
Mochi

Mochi has remaining grains of rice stuck.

- Did you add too much sticky rice?
- Did you use old rice?
- Did you add enough water?
- Was the sticky rice too dry after draining?
- Was it mixed with ordinary rice?
- (e.g. faced the air-conditioner outlet)

After use

EN43




Remedies for misoperations

Pressed " " before adding any ingredients.

- ➔ The ingredients other than natural yeast (fermented) can be added at the following time. However, the bread making process may fail if the ingredients are not fully mixed in the initial 揉麵 (Kneading) procedure.


Forgotten ingredients	Adding time
Butter Granulated sugar Milk powder Salt	<ul style="list-style-type: none">• Tips for recipe of bread with instant dry yeast Place into the bread pan before adding the instant dry yeast.<ul style="list-style-type: none">• Pizza dough within 1 minutes• Brioche, Danish within 5 minutes• Bread dough within 10 minutes• Rice flour bread within 35 minutes• Other menu within 20 minutes➡ Open the lid to the minimum angle to avoid spill of instant dry yeasts.• Tips for recipe of bread with natural yeast It should be added into the bread pan within 10 minutes to make sure that it can be mixed in the initial 揉麵 (Kneading).
Instant dry yeast	<p>Add into the yeast dispenser before the instant dry yeast is dispensed.</p> <ul style="list-style-type: none">• Pizza dough within 1 minutes• Brioche, Danish within 5 minutes• Bread dough within 10 minutes• Rice flour bread within 35 minutes• Other menu within 20 minutes

Pressed " " (Start) when the wrong menu, raisin and crust colour are selected!


- ➔ Reselect if it is just started. Hold "  " to stop operation, select the correct menu*1, raisin and crust colour function, and then restart.

*1 But if you chose rice flour bread wrongly, the bread still fail even if you reselect the menu. (The initial working procedure is different.)


Install the wrong blade and start the main unit!

- ➔ Press and hold "  " button to stop the main unit. Reinstall the correct blade and restart the main unit. (The blade may stop rotating if it is not the correct one.)

Pull out the power plug!

- ➔ Plug in again within 10 minutes after unplugging. The operation will be resumed.
- Do not press "  ".


Pressed " " accidentally during operations!

- ➔ Press "  " to recover within 10 minutes.
- Only valid for once. Do not press other buttons.

- Failed dough can be used again to make Pizza and Doughnuts. (P. EN25, EN39)

Troubleshooting

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

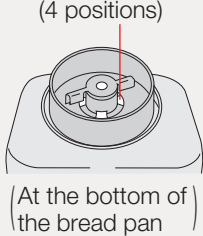
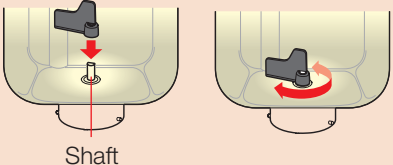
When the following conditions happen	Causes	Solutions
Key operation is disabled	<ul style="list-style-type: none"> Power plug is not plugged in. 	Plug in the power plug.
Press "  " but no operation (No kneading)	<ul style="list-style-type: none"> "Rice flour bread" function starts only from 醒麵 (Rest). Kneading does not operate in the very beginning. 	
Instant dry yeast is not dispensed.	<ul style="list-style-type: none"> 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. Is the instant dry yeast dampened? 	<p>Wipe with a wrung cloth and air dry.</p> <p>Use new instant dry yeast.</p>
Raisins and nuts cannot be added.	<ul style="list-style-type: none"> Are the ingredients piled up? 	Spread the ingredients flat.
Operation stops midway (Display current time)	<ul style="list-style-type: none"> Operation will be stopped if power fails for more than 10 minutes. 	The dough can be used again if the operation stops in a dough state. (P. EN39)
Timer cannot be set.	<ul style="list-style-type: none"> It the time you want to set beyond the timer range? The time needed to complete baking varies from different menu. <p>[Timer setting examples] Menu: bread Current time: 8:30 p.m. (LCD screen displays 20:30) Scope of time settings: 0:30 a.m. to 9:30 a.m. ("0:30"- "9:30")</p> <ul style="list-style-type: none"> It is impossible to set the time beyond the range above. 	<p>Make the setting within the following range: Starting from the current time</p> <ul style="list-style-type: none"> Bread After 4 h-13 h Pain de mie After 4 h 50 min-13 h Soft bread After 4 h and 20 min-13 h Rice bread After 4 h-13 h French bread After 5 h-13 h Whole wheat bread After 5 h-13 h Rice flour bread After 2 h and 30 min-13 h Natural yeast bread After 7 h-10 h
Start kneading immediately after timer setting.	<ul style="list-style-type: none"> For the bread, Pain de mie, Rice bread, French bread and Whole wheat bread functions that use instant dry yeasts, only the initial 揉麵 (Kneading) procedure will be started immediately after timer setting. 	
Sounds are heard during operation and timing	<p>The following sounds are normal.</p> <ul style="list-style-type: none"> When dough kneading, air discharge or mochi making are going on, <ul style="list-style-type: none"> the sounds of kneading are heard. the sounds of motor running are heard. the sounds of mochi making are heard. When instant dry yeast and the ingredients of the raisin 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. 	
Stop halfway (Blade does not work)	<ul style="list-style-type: none"> Since too many ingredients were added or the blade is stucked by the hard ingredients, the motor is overloaded and the protective function is hence activated, which may cause the operation to stop immediately. (Powder still remains upon completion and baking does not happen.) Please consult Panasonic customer service centre. 	

After use

EN45

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
Abnormal sounds on the blade	<ul style="list-style-type: none"> There is a clearance between the blade and the shaft. (The front end moves by 3 cm or so.) 	
Plug into the outlet, the current time on display is "0:00"	<ul style="list-style-type: none"> The lithium battery is at the end of its working life. <ul style="list-style-type: none"> Before replacement of battery, operations can be continued with power plug inserted. Set the current time whenever you use the timer functions. 	Please send to the service centre for professional maintenance staff to replace the battery.
Powders still remain and baking does not occur	<ul style="list-style-type: none"> Have you forgotten to install the blade? Is the blade shaft excessively fastened in the bread pan so that it cannot move. 	<p>Install the blade. (P. EN12)</p> <p>Please replace the main shaft bearing if the blade shaft does not rotate. (Please consult your Panasonic customer service centre.)</p>
Dough is leaking out at the bottom of the bread pan	<ul style="list-style-type: none"> A small amount of dough leaks out from the discharge port of the bread pan during operations. (To avoid affecting the rotations, the dough that enters the rotational part will be discharged. This is normal. Please confirm if the blade is rotating.) 	
The bottom of the bread pan turns black	<ul style="list-style-type: none"> The bottom of the bread pan may turn black due to frictions when kneading. In that case, please wipe and clean with a damp kitchen towel. 	

- Smokes or odors may occur upon initial use. However, they will disappear some time after use. Operations are not affected.

In case of the following displays

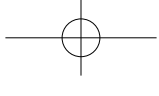
Display 電源中斷	<ul style="list-style-type: none"> Notifies you of power failure during operations. If power fails for less than 10 minutes, the operations will resume when power supply resumes. (Unsuccessful bread-making may occur sometimes) It will still display when the power plug is plugged in after it is removed.
Display 150	<ul style="list-style-type: none"> The oven temperature rises high due to continuous use. (above 40 °C) <p>Open the lid to reduce heat inside of the main unit fully. (Cool down for about 1 hour after baking is finished)</p>
Display 401 ~ 402	<ul style="list-style-type: none"> Failure <ul style="list-style-type: none"> Please contact with Panasonic service centre for repair.

Specifications

Power supply		220 V ~ 50 Hz	Overheat protector		Thermal fuse
Power consumption	Heater	360 W	Size (Approx.)	Depth	30.4 cm
	Motor	80 W		Width	24.1 cm
				Height	34.7 cm
Net weight (approx.)		6.1 kg	Length of power cord (approx.)		0.9 m
Capacity	Bread/bread dough	(Flour) Maximum : 300 g			
	Yeast dispenser	(Instant dry yeast) Maximum : 4.2 g [Natural yeast (fermented)] Maximum : 25 g			
	Raisin and nut dispenser	(Raisins/nuts) Maximum : 100 g			

Function	Menu	Capacity	Timer
Bread	Bread	(Flour) Max: 250 g	Timer for up to 13 h
	Pain de mie	(Flour) Max: 250 g	Timer for up to 13 h
	Soft	(Flour) Max: 250 g	Timer for up to 13 h
	Rapid	(Flour) Max: 280 g	—
	Rice	(Flour) Max: 230 g	Timer for up to 13 h
	French	(Flour) Max: 250 g	Timer for up to 13 h
	Whole wheat	(Flour) Max: 250 g	Timer for up to 13 h
	Brioche	(Flour) Max: 200 g	—
	Danish	(Flour) Max: 280 g	—
	Pineapple	(Flour) Max: 200 g	—
	Rice flour bread	(Flour) Max: 250 g	Timer for up to 13 h
	Natural yeast	(Flour) Max: 300 g	Timer for up to 10 h
Dough	Bread dough	(Flour) Max: 280 g	—
	Natural yeast bread dough	(Flour) Max: 300 g	—
	Natural yeast fermentation	Natural yeast (raw) 50 g	—
	Pizza dough	(Flour) Max: 280 g	—
	Dumpling skin dough	(Flour) Max: 280 g	—
	Japanese ramen dough	(Flour) Max: 300 g	—
	Udon/pasta dough	(Flour) Max: 300 g	—
Others	Brownie	(Flour) Max: 60 g	—
	Scone	(Flour) Max: 180 g	—
	Cake	(Flour) Max: 180 g	—
	Chocolate	Chocolate 160-180 g	—
	Jam	Fruit 400 g	—
	Compote	Fruit 150-300 g	—
	Mochi	Sticky rice 280-420 g	—
	Manual bread dough	(Flour) 200-300 g	—

After use



非常感謝您購買 Panasonic 的產品。

- 請仔細閱讀本使用說明書，以確保正確安全使用本產品。
- 本產品只限於家庭使用。
- 使用前請務必仔細閱讀“安全注意事項”（P. TC3 ~ TC4）和“重要信息”（P. TC4）。
- 保用證請與本使用說明書一起妥善保管。
- 因對本產品的使用不當或未能遵循相關說明，Panasonic 將不承擔任何責任。

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安全方面的注意事項

請務必遵守

為了減少人身傷害、觸電及火災的風險，請務必遵守下面說明的事項。

■以下標誌表示因錯誤使用本產品而造成傷害和損失的程度。



警告

有可能導致死亡或重傷的事項。



注意

有可能發生人身傷害或損壞財產的事項。

■針對務必需要遵守的事項，用以下符號予以區分說明。



表示禁止事項。



表示務必做到的事項。



警告

為了避免觸電、因短路造成的火災、發煙、燒傷或受傷的風險。



●切勿讓嬰兒或兒童玩耍包裝材料。（可能會導致窒息）

●絕對不可自行拆解、修理或改裝本產品。

➡請至Panasonic 客戶諮詢服務中心諮詢維修事宜。

●請勿損壞電源線或電源插頭。

嚴格禁止以下行為：

損傷、加工或將其放置在加熱器附近，強行彎曲、扭轉、拉扯、

從尖銳邊沿拉過電源線，在電源線上放置重物，捆紮電源線以及使用電源線提拉本產品。

●電源線或電源插頭損壞或插座鬆動時，切勿使用本產品。

➡如果電源線損壞，為了避免危險，必須由製造商、其維修部或類似部門的專業人員更換。

●請勿用潮濕的手插拔電源插頭。

●請勿將本產品、電源線和電源插頭浸泡在水中（任何液體）或對其噴水。

●請勿讓電源線懸掛在桌子或工作檯邊緣，或使其觸碰到高溫表面。

●切勿觸摸、堵塞或將臉貼近正在冒蒸汽的部位。

●特別注意兒童。



●本產品不打算由兒童或有體力、感官或精神缺陷的人或缺乏經驗知識的人使用，除非有負責他們安全的人對他們進行產品使用有關的監督和指導。

應照看好兒童，確保他們不玩耍本產品。

●請務必確保嬰兒和兒童遠離本產品及其電源線。

●請務必確保本產品的標籤上指示的電壓與當地電源電壓一致。還應避免在同一電源插座中插入其它設備，以免電路過熱。但如果連接多個電源插頭，應確保總功率不超過電源插座的額定功率。

●電源插頭須完全插入插座內。

●請定期清除電源插頭上的灰塵。

➡拔下電源插頭，並用乾布進行擦拭。

●若本產品發生運作異常時，請立即停止使用本產品，並拔出電源插頭。

異常或故障事例：

●電源插頭和電源線異常發熱。

●電源線破損、無法通電。

●本體變形、有明顯損壞或異常發熱。

●使用過程中有異常的轉動聲。

●使用過程中有難聞的氣味。

●出現其它異常或故障。

➡請立即拔掉插頭並與客戶諮詢服務中心聯繫進行檢查或維修。

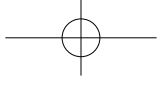
電源插頭



電源線

使用前

TC3



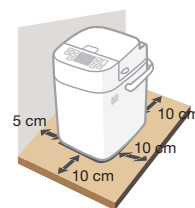
安全方面的注意事項 (續)

請務必遵守

! 注意

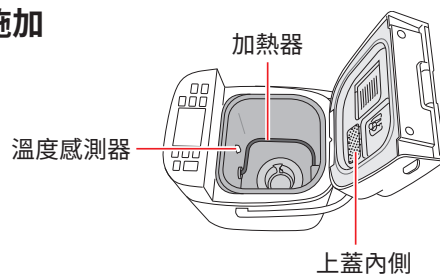
為了避免觸電、火災、燒傷、受傷或財產損失的風險。

- 切勿在使用本產品時或剛使用後觸碰高溫表面，如麵包容器、本體內部、加熱器、上蓋內側等高温部位。本產品在使用過程中可接觸部位可能會變熱。請特別小心使用後的餘熱。
 - ➡ 為防止燙傷，取出麵包容器或剛做好的麵包時務必戴上高溫隔熱手套。（不要使用潮濕的高溫隔熱手套）
- 請勿在下列場所使用本產品。
 - 不平穩的表面、雪櫃等電器上，地毯或桌布上，或非耐熱的表面等。
 - 可能會濺到水的地方或熱源附近。
 - 靠近水槽等或任何開放式水源附近。
- 切勿在靠近牆壁、傢俱或封閉空間（如嵌入式櫥櫃）的場所使用本產品。
 - ➡ 請將本產品放置在穩固、乾燥、清潔且平坦耐熱的工作檯上，本產品距離桌子邊緣10 cm 以上，遠離牆壁等物體須至少5 cm。
- 使用時請勿取出麵包容器或從插座中拔出電源插頭。
- 請勿往縫隙裏插入任何物體。
- 請勿使用外接定時器等。
 - 本產品不能在外接定時器或外接獨立遙控系統的方式下運行。
- 不使用本產品時，移動和清潔前務必確保已關閉本產品電源開關，並從插座中拔出電源插頭。
- 拔出電源插頭時，務必握住電源插頭。禁止用力拉扯電源線。
- 移動、清潔本產品前請確保本產品處於冷卻狀態。



重要信息

- 請勿將本產品用於室外、高濕的室內或對右圖所示部位施加重力，否則會引起故障或變形。
- 請勿超過麵粉(300 g)、發酵劑（即溶酵母4.2 g、天然酵母25 g）和配料（100 g）的最大使用量。（請參閱P. TC47）
- 請勿使用刀具或其他鋒利的工具來清潔加熱器。
- 請勿跌落本產品，以免損壞產品。
- 請勿在麵包容器中存放任何材料或麵包。
- 確保依食譜使用合適的葉片。使用錯誤的葉片可能損傷葉片和麵包容器上的不黏塗層。
- 每次使用之後請務必清潔本產品。（請參閱P. TC36）



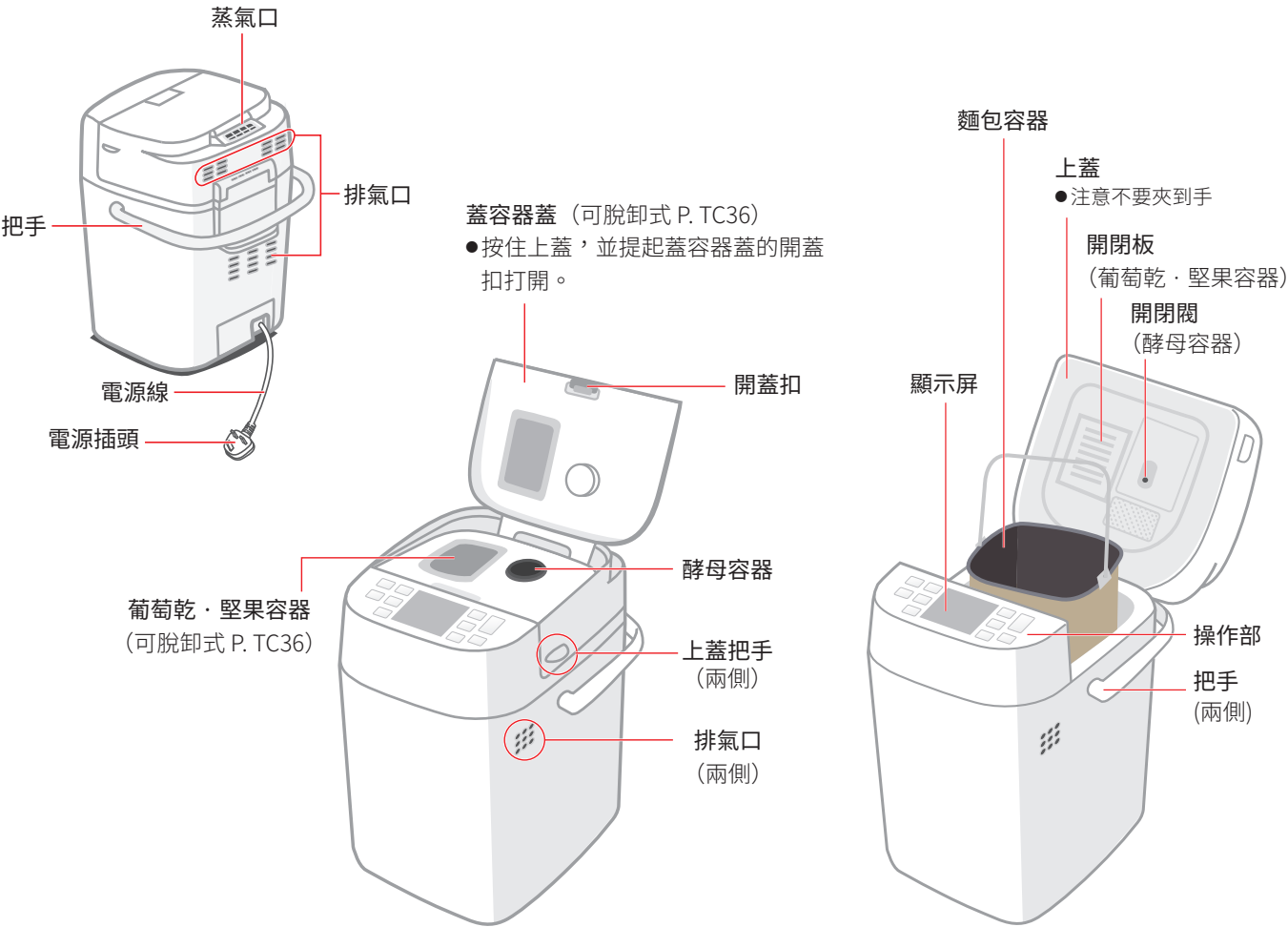
此符號表示：產品表面高溫，觸碰時請小心謹慎。

TC4

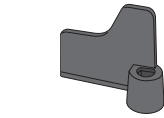
各部件的名稱和配件

本體 (包含葉片)

■初次使用時，請清洗麵包容器、葉片、配件等。(P. TC36)



葉片

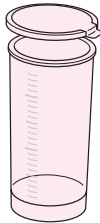


●麵包用葉片
(P. TC12, TC13)

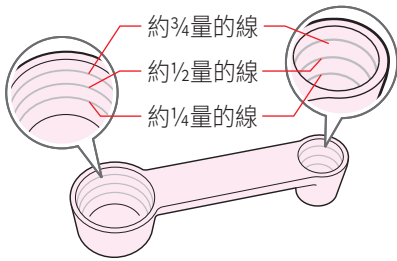


●製作麵條、麻糬用葉片
(P. TC22, TC23, TC32)

配件 (各1個)



●天然酵母培養容器
(附有蓋 P. TC21)



(大計量匙) (小計量匙)

●計量匙
本說明書中所述材料的“大1”是指“大計量匙1匙”的意思。

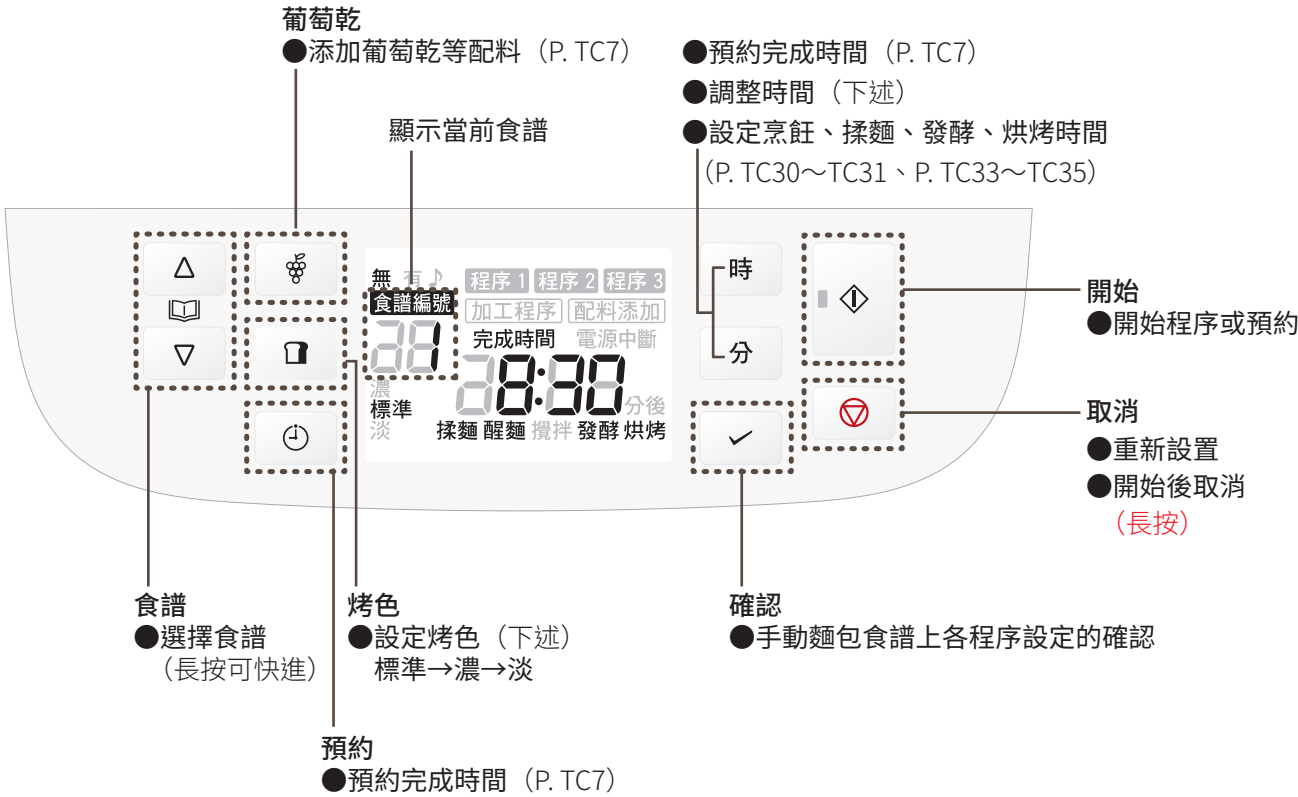
使用前

TC5

各部件的名稱和配件 (續)

操作部

(拔掉電源插頭時，液晶顯示會消失)



●上方圖示顯示所有文字和圖標，實際使用時僅顯示與當前食譜有關的內容。

時間調整 (時鐘顯示)

●時間顯示為24小時制。

- ①插入電源插頭 (如果不插電源則無法調整時間)
- ②按“時”或“分”
 - 聽見嗶的聲音後，時間顯示閃爍。
- ③請在時間顯示閃爍時按“時”或者“分”調整時間 (長按時可快進)
 - 調整完成後，停止操作，待閃爍停止即完成。
- ④若無需使用麵包機，則拔出電源插頭
 - 閃爍停止之前拔掉電源插頭的話，時間調整無法變更完成。

烤色 功能



烤色可設定為“標準”、“濃”、“淡”三種。








- ①選擇食譜功能後，按下“”鍵
選擇自己喜歡的烤色
- ②按下“”鍵
 - 可以設定“烤色”的食譜帶有“”標誌。(P. TC8)
 - 若增加砂糖的份量，則使烤色變深。減少用量烤色會變淺，高度也會變低。



預約 功能







預約在指定時間完成烘烤。

- ①確認機上顯示時間與當前時間相符。
 - 不符合時，調整至當前時間（P. TC6）
- ②選擇食譜功能後，按下“ ”鍵
 - 聽見嗶的聲音後，時間顯示閃爍。
- ③按住“時”或者“分”鍵調至烘烤完成的預定時間。（僅顯示可預約的時間）
- ④按下“ ”鍵（預約完成）
 - 可使用“ ”和“ ”功能的食譜在“預約”時，請先設定“ ”、“ ”功能後再設定“ ”功能。

使用
前

根據添加的配料選擇

自動投入（液晶顯示“有”）或手動投入（液晶顯示“有♪”）。

- ①選擇食譜功能後，按下“ ”鍵，選擇“有”/“有♪”（使其閃爍）
- ②按下“ ”鍵（若選擇“有♪”則發出嗶嗶聲後，需在3分鐘*手動放入配料，然後蓋上上蓋，再次按下“ ”鍵）
 - ※ 3分鐘內未放入配料或未按下“ ”鍵，蜂鳴器會發出聲音，並自動開始。
 - 配料投放的時間因食譜及室溫的變化而變化。

自動投入的材料 (可放置在葡萄乾・堅果容器中) 乾燥的、不易融化的配料	水果乾類 * 切成 5 mm 以下的小塊
	堅果類 * 打碎為 5 mm 以下的小塊
	豌豆 * 將水分擦拭乾淨
	橄欖 * 去核，切成 1/4 大小並將水分擦拭乾淨
	火腿、煙肉、香腸 * 切成 10 mm 寬的小塊
* 預約烘烤麵包時，請不要添加配料。 (尤其夏季更容易變質)	

需手動放入的材料 (發出蜂鳴聲後，手動放入) 有水分，黏性的， 易溶化的配料	酒漬水果，洋蔥等切碎的蔬菜
	芝士、朱古力等
	●芝麻等細小的材料可以一開始就放入麵包容器內。 (最多添加麵粉重量的 20% 左右)

- 配料請鋪平放置。堆積如山放置時，葡萄乾・堅果容器可能無法打開掉落。
- 依配料的種類及狀態不同，
 - ・有無法放入100 g 的情況。
 - ・有時在葡萄乾・堅果容器內會沾有少量的配料。
- 表面有砂糖的水果，在夏季或者預約烘烤時，可能會因砂糖融化黏在容器上而無法投放。
- 如果加入過多材料，會影響到麵包膨脹。
- 因材料的種類不同，會有無法保持原來形狀的情況。

請遵照各食譜的調配比例與配料用量。若不遵守，配料可能會從麵包容器中灑出，被加熱器烤焦，發出異味或煙霧。

使用下列配料時請注意

●添加較硬的材料，可能會使麵包容器等的氟素塗層剝落。請小心使用。 <ul style="list-style-type: none">●誤食剝落的氟素塗層，並不會對人體造成影響。	・穀物	●添加富含蛋白質分解酵素的鮮果時，麵包不會膨脹。	・瓜
	・水果麥片		・奇異果
	・裹上糖衣的堅果		・無花果
	・楓糖塊		・芒果
	・珍珠糖		・菠蘿
	・冰糖		・木瓜 等
	・岩鹽 等		

葡萄乾 功能



放入量不超過100 g

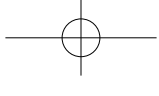
TC7

食譜一覽

●所需時間及酵母添加時，因室溫、烤色、預約等條件而變化

食譜 編號 (參照頁)	食譜	可用功能 葡萄乾 烤色 預約	所需 時間 (大約)	食譜 編號 (參照頁)	食譜	可用功能 葡萄乾 烤色 預約	所需 時間 (大約)
1 (P. TC12)	基本麵包	  	4 小時	16 (P. TC22)	薄餅麵糰	— — —	45 分鐘
2 (P. TC14)	法式軟包	  	4 小時 50 分鐘	17 (P. TC22)	餃子皮麵糰	— — —	15 分鐘
3 (P. TC14)	軟式麵包	  	4 小時 20 分鐘	18 (P. TC22)	拉麵麵糰	— — —	15 分鐘
4 (P. TC14)	快速麵包	  —	1 小時 55 分鐘	19 (P. TC23)	烏冬、意粉麵糰	— — —	15 分鐘
5 (P. TC15)	米飯麵包	  	4 小時	20 (P. TC26)	布朗尼	— — —	1 小時 20 分鐘
6 (P. TC15)	法式麵包	 — 	5 小時	21 (P. TC27)	英式鬆餅	—  —	54 分鐘
7 (P. TC15)	全麥麵包	 — 	5 小時	22 (P. TC28)	蛋糕	—  —	1 小時 30 分鐘
8 (P. TC16)	法式牛油麵包	  —	3 小時 15 分鐘	23 (P. TC29)	朱古力	— — —	17 分鐘
9 (P. TC16)	丹麥麵包	— — —	3 小時	24 (P. TC30)	果醬	— — —	1 小時 30 分鐘 ~ 2 小時 30 分鐘
10 (P. TC17)	菠蘿麵包	 — —	2 小時 15 分鐘	25 (P. TC31)	糖漬水果	— — —	60 分鐘~120 分鐘
11 (P. TC18)	米粉麵包	  	2 小時 30 分鐘	26 (P. TC32)	麻糬	— — —	1 小時 (+ 30 分鐘 ^{※2})
12 (P. TC18)	天然酵母麵包	  	7 小時 (+ 24 小時 ^{※1})	27 (P. TC33)	手動麵包麵糰	— — —	30 分鐘 ~ 3 小時 15 分鐘
13 (P. TC21)	麵包麵糰	 — —	1 小時	28 (P. TC35)	發酵	— — —	5 分鐘~120 分鐘
14 (P. TC21)	天然酵母麵包麵糰	 — —	4 小時 (+ 24 小時 ^{※1})	29 (P. TC35)	烘烤	— — —	5 分鐘~50 分鐘
15 (P. TC21)	生種天然酵母	— — —	24 小時				

※1 製作天然酵母需要花費24小時。
※2 請事先將糯米洗淨，用篩子瀝乾水分30分鐘。



製作麵包的要領及基本材料

順利製作麵包的要領！

請準備下列工具

- 高溫隔熱手套
- 電子秤 (1 g 以下為單位)

溫馨提醒

使用正確量取的食材來獲得最佳結果是非常重要的。

水、麵粉以“重量”稱量是基本！

必須用秤以量度重量。請使用以 1 g 以下為單位的電子秤正確稱量。

夏天或室溫高的時候，請事先冷卻水

水對麵糰的膨脹程度有很大影響。夏天或室溫超過 25 °C 時，材料的溫度也會上升，因此在水中加入冰塊，將其冷卻至 5 °C 左右。（將冰塊取出後再使用）

膨脹程度和形狀每次都會變的手工麵包

製作手工麵包容易受溫度、濕度、材料及預約時間等因素的影響。即使一直都是以相同的做法去烘烤，條件稍微有點變化，膨脹程度和形狀也會發生改變。（P. TC40，P. TC41）

材料的新鮮程度影響很大！材料保存是否有問題？

使麵包發酵和膨脹的酵母 (P. TC10) 和魚肉同樣都是新鮮食品。即溶酵母、元種和生種天然酵母等必須放置雪櫃內冷藏！（特別是生種天然酵母要在一週內用完）開封後，即溶酵母要密封保存，生種天然酵母別忘了蓋上蓋子！

請注意以下事項避免傷害到麵包容器，葉片之氟素塗層

- 添加較硬的材料，可能會使麵包容器等氟素塗層剝落。
- 乾燥水果及堅果配料需切成 5 mm 以下小塊。
- 若使用顆粒結晶較大的糖（如蔗糖），海鹽等，請先置於常溫水中充分溶化後再使用，而原本的水量，請減去與溶液相等的份量。
- 水量過少會導致麵糰硬化，揉麵時傷害塗層。
- 食材放入麵包容器請按照各個食譜所列的順序投放。
- 取出麵包時不要使用小刀、叉子、筷子等堅硬物品。
- 切麵包前請先確認麵包用葉片是否黏附在麵包內（底部），防止切花葉片。
- 請勿使用金屬刷、百潔布、海綿布的尼龍面、包在尼龍網裏的海綿塊擦拭容器或葉片，請以柔軟的海綿布清洗。
- 麵包容器和葉片屬消耗品，長期使用致塗層剝落屬正常現象。誤食剝落的氟素塗層，並不會對人體造成影響。

使用前

製作麵包的要領及基本材料 (續)

基本材料

麵粉 (高筋麵粉、低筋麵粉)

與水攪拌後，蛋白質會結合在一起生成麩質。

- 一般使用富含蛋白質 (12 ~ 15%) 的高筋麵粉。非麵包專用麵粉的膨脹較小，做出的麵包較硬。此外，自發粉做出的麵包不膨脹。
 - 包裝袋上附有成分表。
- 麵粉不需過篩。
- 膨脹可能因蛋白質含量不同有所差異。
- 盡量使用較新鮮的產品。
- 存放在乾爽陰涼之處。
- 務必使用秤 (以 g 為單位) 來稱量。

油脂 (牛油、無鹽牛油、人造牛油、起酥油)

使麵包細膩鬆軟濕潤。

- 在固體形狀下使用，無需融化。
 - 推薦使用無鹽牛油。

乳製品 (奶粉、牛奶)

改善麵包的味道以及香味，並使麵包的色澤更佳。而且還能防止麵包變硬。

- 使用牛奶時，相對的減少放入水的份量。
- 使用含有營養成分未經加工的脫脂奶粉或全脂奶粉。

食鹽

除了調味，還可增加麵包的嚼勁。而且還可以防止細菌繁殖。

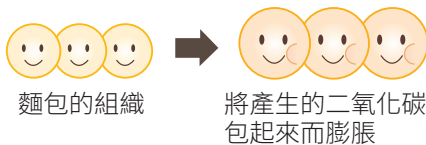
糖 (砂糖、紅糖、蜂蜜)

糖是麵包酵母的營養來源，可加速發酵完成。而且還可改善口味、香味、麵包表皮的烤色。

- 顆粒大的糖要研碎為細小顆粒。
- 不要使用冰糖等結晶狀的糖。
- 若增加糖的份量，則烤色會變深，減少用量則會稍稍變淺。
- 不可使用低卡路里的代糖。

麵包酵母

麵包酵母以糖分為營養來源，產生二氧化碳使麵包膨脹起來。



- 酵母是活的。
新鮮程度不同，膨脹發酵程度也會出現差異，因此請使用保質期內的酵母，並務必密封後置於雪櫃內保存。
- 即溶酵母在受潮後膨脹能力就會急劇下降。

即溶酵母

為了製作鬆軟可口的麵包，通常使用無需提前發酵的即溶酵母。

- 不可使用新鮮酵母或泡打粉。
- 建議使用即溶酵母 (Instant Dry Yeast)，效果比活性酵母 (Active Dry Yeast) 更好。

天然酵母 (元種)

為了製作出具有獨特口感的天然酵母麵包，使用由天然食物 (穀類等) 培養出的酵母。麵包酵母須由“生種天然酵母”的程序培養 (P. TC21) 發酵成為生種天然酵母後使用。

- 建議使用發酵穩定的“星野”牌天然酵母。

星野天然酵母溫馨提示：

使用星野天然酵母製作麵包時，請注意下列事項：

- 製作前，請將與天然酵母培養有關的容器及工具消毒，並放置風乾。
- 刺鼻氣味或顏色變異，均反映食材不慎被污染，如發現時請即丟棄有關食材。
- 生種天然酵母儲藏不慎，將可能導致麵包品質下降，下列說明為製作 (僅一次用量) 之生種天然酵母。

步驟：

生種天然酵母 (P. TC21)
請選擇食譜“15”

材料：

星野天然酵母 (元種)	10 g
水 (約 30℃)	20 mL

雞蛋

改善麵包的味道、香味、色澤。也具有增強麵包彈性的作用。

泡打粉

用於製作布朗尼、英式鬆餅及蛋糕。

- 即使放入基本麵包或軟式麵包中也不會膨脹。

粘米粉 (含或不含麩質)

粘米粉中不含有麵包在膨脹時需要的蛋白質，所以只使用粘米粉的話無法做成麵包。

根據選擇食譜的不同，有必要區分使用不同的粉。

- 麵包用粘米粉含有小麥成分 (麩質)，因此對小麥過敏的使用者不可食用。
- 請一定要注意材料及清潔保養問題，並在諮詢過醫生後使用。

所謂麩質...

是在麵粉中加水攪拌，麵粉中的蛋白質結合而成的物質。麩質包裹著麵包酵母活動產生的二氧化碳而膨脹，從而產生麵包組織。

水

水與麵粉混合後，攪拌後形成麵糰麩質。

- 以下情況使用冷水 (大約 5℃：類似冰水的溫度)
 - 快速麵包
 - 法式麵包
 - 全麥麵包
 - 法式牛油麵包
 - 丹麥麵包
 - 菠蘿麵包
 - 室溫在 25℃ 以上
- 請使用飲水機的水。
- 鹼性水不宜用來製作麵包。
- 務必使用秤 (以 g 為單位) 來稱量。



配件計量匙每 1 匙的重量基準

	大計量匙	小計量匙
砂糖	約12 g	約4 g
奶粉	約6 g	約2 g
食鹽	—	約5 g
即溶酵母	—	約2.8 g
天然酵母(元種)	約10 g	—
生種天然酵母	約12.5 g	—

想添加蛋或牛奶時

減少相當於蛋或牛奶份量的水。

- 蛋 (最多1個)
- 牛奶 (最多添加水量的一半)

- 把蛋等放入計量杯後再加水稱量。
 - 不要使用預約。
- (如果室溫很高,雞蛋或牛奶會很快變質)



想改變材料配方和種類時

材料	想增加時	想減少時
牛油	可增加至2.5倍 (法式牛油麵包、 丹麥麵包除外)	可減少至 $\frac{1}{2}$
砂糖	可增加至2倍	可減少至 $\frac{1}{2}$
奶粉	可增加至2倍	可以不加
食鹽	不可	可以不加 (米粉麵包、天然酵 母麵包可減少至 $\frac{1}{2}$)

以上份量為基準，根據個人口味調配。

- 增加砂糖的份量，會使烤色變深。用量烤色會變淡，高度也會變低。
- 不放食鹽的話，麵包會變得沒有嚼勁。天然酵母的酶活性很強，食鹽有抑制酶活性的作用。如果沒有放食鹽的話，酶過度發揮作用，麵包會因麵筋斷裂而無法漂亮成形。
- 也可以用人造牛油代替牛油，用蜂蜜代替砂糖，用牛奶代替奶粉。(P. TC10)
 - 蜂蜜最多不超過25 g
 - 奶粉大1相當於70 g (約70 mL) 牛奶

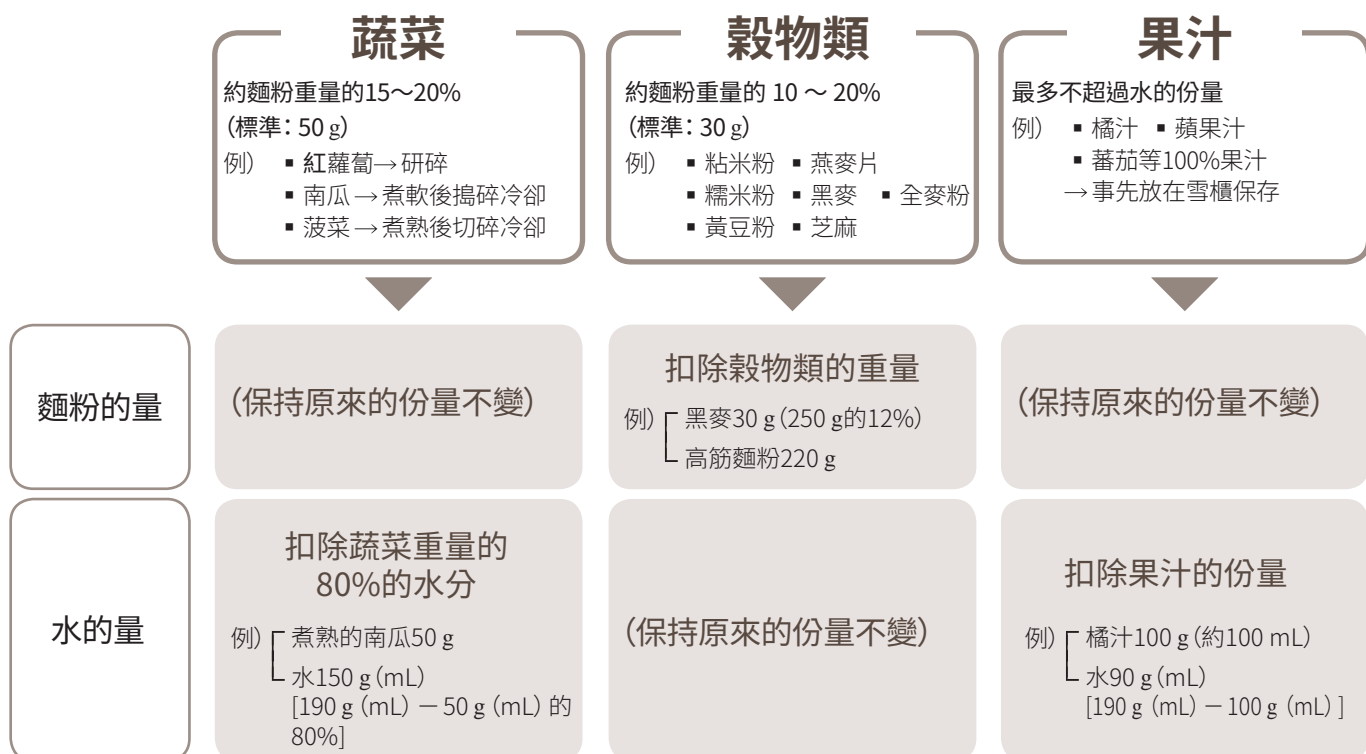
使用前

除了基本材料之外，還可添加自己喜歡的配料，製作多種口味的麵包

以基本的基本麵包為基礎(P. TC12)，介紹搭配的材料和份量的基準。

- 材料不同，烤色及發酵高度也有所不同。

在基本的材料基礎上 + 喜歡的材料 → 一開始就放入麵包容器內



- 不要使用預約功能。

- 不要使用預約功能。

TC11

製作基本麵包

請以基本麵包食譜為使用藍本

食譜1

基本麵包

表皮鬆脆，味道可口

所需時間：約4小時



高筋麵粉	250 g
牛油	10 g
砂糖	18 g (大1½)
奶粉	6 g (大1)
食鹽	5 g (小1)
水 ^{*1}	190 g (mL)
即溶酵母	2.8 g (小1)


※1 室溫超過 25 °C 時，使用 5 °C 的水並減少 10 g (mL)

● 完成時間預約範圍：4 小時～13 小時後

● 配料投入時間：約 1 小時 5 分鐘～1 小時 35 分鐘後


 代表可自動或手動添加葡萄乾、堅果等配料


 代表可設定麵包烤色：標準、濃、淡

 代表可設定麵包完成時間

● 所有食譜材料前面標示的小圖標及其含義如下所述：

 需放入到麵包容器的材料

 需添加到酵母容器的材料










 可直接添加到葡萄乾、堅果容器的配料

 需手動添加材料或配料，或進行手工作業

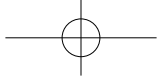
準備

- 1 將本產品放置在穩固、乾燥、清潔且平坦耐熱的工作檯上。
- 2 打開上蓋，逆時針旋轉取出麵包容器，將麵包用葉片放入軸心孔內。（見右圖 1 2）
 - 輕輕碰一下麵包用葉片，前端會有 3 cm 左右移動。
 - 注意安裝軸周邊不要沾有麵糰。
- 3 按照食譜所列順序，依次將帶有麵包容器圖標的材料放入到麵包容器中。（見右圖 3）
 - 使麵包容器內中間的材料高於周邊並繞在周邊加水。
 - 麵包容器的把手中途會卡住（為了方便取出麵包容器），無需降到最下面。
- 4 打開蓋容器蓋，添加即溶酵母到酵母容器內後，蓋上蓋容器蓋，插上電源插頭。（見右圖 4）
 - 為了防止即溶酵母受潮或因靜電無法掉落到麵糰中，放入前請確保蓋容器蓋及酵母容器乾燥。如果沾有水分請用紙巾吸乾而非擦拭（會產生靜電）。即溶酵母無法掉落會造成麵包發酵不良。
→ 請使用乾燥的即溶酵母。（P. TC37, TC45）
 - 放入後請勿打開上蓋，否則即溶酵母會灑落出來。

做法

- 5 按下食譜上下箭頭的按鍵可切換食譜。（見右圖 5）
選擇食譜“1”後，選擇設定以下便利功能。（每個食譜可用功能用下述圖標標示在食譜旁）
 -  按下“”鍵，選擇是否添加配料。（預設為“無”）
 - 可自動投放的配料選擇“有”圖示①
 - 需手動投放的配料選擇“有♪”圖示②，機子會在需要投放的時間發出嗶嗶聲提醒投放材料，顯示屏“有♪”為閃爍狀態。
 - 不添加配料則選擇“無”。
 -  按下“”鍵，選擇麵包烤色。（預設為“標準”，圖示③）
 -  按下“”鍵，預約麵包完成的時間。（預設為當前時間開始後完成的時間，圖示④）以上便利功能詳細內容請見 P. TC6～TC7。
- 6 按下“”鍵，顯示屏上會顯示大約完成的時間。
 - 即溶酵母投入時會發出聲音。
 - 若有選擇“”功能“有♪”，則發出嗶嗶聲後請打開上蓋，將配料手動投入到麵包容器中，然後重新按“”鍵。（因此時酵母已投入完畢，可以打開上蓋）

TC12



做法

7

食譜程序結束後，會發出嗶嗶的聲音。

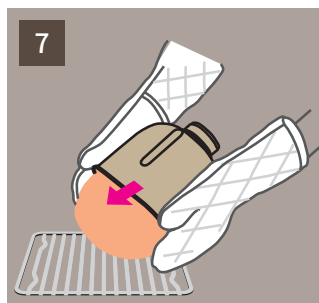
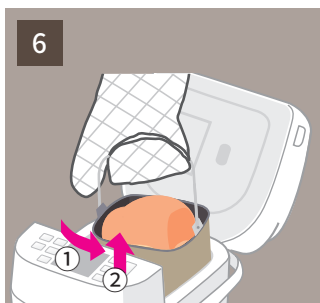
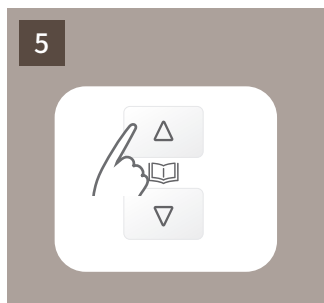
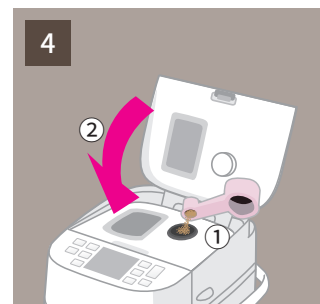
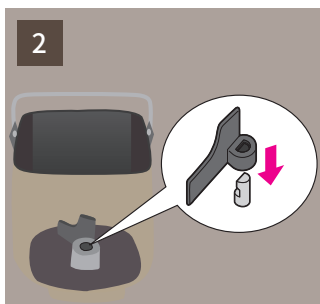
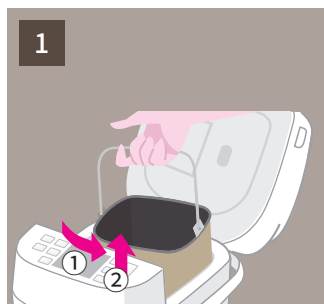
確認烘烤完成後請按下“”鍵並拔掉電源插頭。

8

使用乾燥的隔熱厚手套取出麵包容器，將其放置在鋪有小毛巾的平臺上冷卻。然後將麵包取出放置在烤網或類似網架上，並靜置等待溫度下降。（見圖 6 7 8）

- 請勿使用潮濕的隔熱手套，否則容易燙傷。
- 注意麵包容器的放置地點。（麵包容器仍為高溫狀態）
- 麵包容器如不及時取出，麵包會收縮而下塌。
- 請勿使用小刀等工具取出麵包。
- 麵包取出後請確認麵包用葉片是否嵌入到麵包內。有的話，請取出來。（直接切下去的話，可能會損壞麵包用葉片）
- 請不要觸摸麵包容器底部。（葉片轉動會弄壞麵包）

麵包



圖示①



圖示②



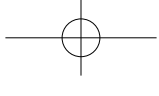
圖示③



圖示④



TC13



食譜2

法式軟包

麵皮薄脆，只使用一半酵母，保留小麥原有風味

所需時間：約4小時50分鐘





溫馨提示

※1 室溫超過25 °C時，使用5 °C的水並減少10 g (mL)。

	高筋麵粉	250 g
	牛油	15 g
	砂糖	18 g (大1½)
	奶粉	6 g (大1)
	食鹽	5 g (小1)
	水 ^{※1}	200 g (mL)
	即溶酵母	1.4 g (小½)

- 完成時間預約範圍：4小時50分鐘～13小時後
- 配料投入時間：約1小時5分鐘～1小時45分鐘後

做法

1. 選擇食譜“2”
 - 選擇想要的功能
2. 按下“ ”鍵
3. 發出嗶嗶聲後按下“ ”鍵，取出麵包容器，冷卻2分鐘左右後取出麵包

食譜3

軟式麵包

質感鬆軟、細膩

所需時間：約4小時20分鐘





溫馨提示

- ※1 室溫超過25 °C時，使用5 °C的水並減少10 g (mL)。
- 使用預約功能時，從醒麵開始。因此開始時麵包用葉片不會立即轉動。

	高筋麵粉	250 g
	牛油	15 g
	砂糖	18 g (大1½)
	奶粉	6 g (大1)
	食鹽	5 g (小1)
	水 ^{※1}	190 g (mL)
	即溶酵母	2.8 g (小1)

- 完成時間預約範圍：4小時20分鐘～13小時後
- 配料投入時間：約1小時55分鐘～2小時15分鐘後

做法

1. 選擇食譜“3”
 - 選擇想要的功能
2. 按下“ ”鍵
3. 發出嗶嗶聲後按下“ ”鍵，取出麵包容器，冷卻2分鐘左右後取出麵包

食譜4

快速麵包

短時間完成

所需時間：約1小時55分鐘





溫馨提示

※1 室溫超過25 °C時，水量減少10 g (mL)。

	高筋麵粉	280 g
	牛油	10 g
	砂糖	18 g (大1½)
	奶粉	6 g (大1)
	食鹽	5 g (小1)
	冷水 (5 °C) ^{※1}	210 g (mL)
	即溶酵母	4.2 g (小1½)

- 配料投入時間：約30～35分鐘後

做法

1. 選擇食譜“4”
 - 選擇想要的功能
2. 按下“ ”鍵
3. 發出嗶嗶聲後按下“ ”鍵，取出麵包容器，冷卻2分鐘左右後取出麵包



食譜5

米飯麵包

富有水分且綿軟

所需時間：約4小時



溫馨提示

※1 室溫超過25℃時，使用5℃的水並減少10 g (mL)。

- 還可用糙米或雜糧飯代替白米使用。
- 由於米飯量的不同，高度及口感也會有所不同。
- 加入的米飯的量越多，麵包越有彈性。（米飯以外的食材請遵照上面所示）
- 可以使用預約功能，但請勿使用煮熟後（或解凍後）超過1天的米飯。
- 室溫超過30℃時，請將麵粉放到雪櫃內冷卻。
- 有時候飯粒會保持原狀。
- 米飯麵包含有較多水分，容易變質，因此請盡快食用。（夏季：當天，冬季：二天內）

	高筋麵粉	230 g
	冷米飯（白米）	100～120 g
	牛油	10 g
	砂糖	18 g（大1½）
	奶粉	6 g（大1）
	食鹽	5 g（小1）
	水※1	160 g (mL)
	即溶酵母	2.1 g（小¾）

- 完成時間預約範圍：4小時～13小時後
- 配料投入時間：約1小時5分鐘～1小時35分鐘後

做法

1. 選擇食譜“5”
 - 選擇想要的功能
2. 按下“◀”鍵
3. 發出嗶嗶聲後按下“⏸”鍵，取出麵包容器，冷卻2分鐘左右後取出麵包

麵包

食譜6

法式麵包

表皮鬆脆可口

所需時間：約5小時



溫馨提示

※1 室溫超過25℃時，水量減少10 g (mL)。

- 室溫超過30℃時做出的麵包品質較不令人滿意。
- 相比其他食譜烘烤出的麵包，法式麵包有時較難取出。
請按照以下步驟取出麵包：
在桌上鋪上小毛巾等，稍微用力向下搖晃，搖晃的同時應用手抵住檯子。（參照右圖）
- 請確認麵包用葉片沒有黏在麵包底部。

	高筋麵粉	225 g
	低筋麵粉	25 g
	食鹽	5 g（小1）
	冷水（5℃）※1	190 g (mL)
	即溶酵母	1.4 g（小½）

- 完成時間預約範圍：5小時～13小時後
- 配料投入時間：約40分鐘～1小時25分鐘後

做法

1. 選擇食譜“6”
 - 選擇想要的功能
2. 按下“◀”鍵
3. 發出嗶嗶聲後按下“⏸”鍵，取出麵包容器，冷卻2分鐘左右後取出麵包



食譜7

全麥麵包

健康營養

所需時間：約5小時



溫馨提示

※1 不能使用點心專用（低筋麵粉）或小麥以外的全麥麵粉。

※2 室溫超過25℃時，水量減少10 g (mL)。

- 室溫超過30℃時做出的麵包品質較不令人滿意。
- 全麥粉種類不同，麵包的品質與膨脹程度也有所差別。

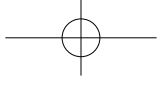
	全麥粉（麵包專用）※1	125 g
	高筋麵粉	125 g
	牛油	10 g
	砂糖	18 g（大1½）
	奶粉	6 g（大1）
	食鹽	5 g（小1）
	冷水（5℃）※2	210 g (mL)
	即溶酵母	2.8 g（小1）

- 完成時間預約範圍：5小時～13小時後
- 配料投入時間：約1小時35分鐘～2小時50分鐘後

做法

1. 選擇食譜“7”
 - 選擇想要的功能
2. 按下“◀”鍵
3. 發出嗶嗶聲後按下“⏸”鍵取出麵包容器，冷卻2分鐘左右後取出麵包

TC15



食譜8



法式牛油麵包

使用牛油與雞蛋製成，口感清爽！

所需時間：約3小時15分鐘



溫馨提示

- 室溫超過30℃時做出的麵包品質較不令人滿意。
- 在步驟3誤按了“ ”鍵時
在10分鐘內按下“ ”即可恢復。
(僅限1次有效，按其他鍵則失效)
- 在步驟3經過10分鐘後
即使沒有放入牛油，也會發出蜂鳴聲，並自動重新啟動。(之後即使再放入牛油也不會攪拌，請勿放入)
- 取出麵包時，請勿用力過猛，以免破壞麵包形狀。



高筋麵粉	170 g
低筋麵粉	30 g
牛油	30 g
砂糖	24 g (大2)
奶粉	6 g (大1)
食鹽	3.8 g (小 $\frac{3}{4}$)
雞蛋1個、蛋黃1個、 冷水(5℃)的混合物	150 g
即溶酵母	2.1 g (小 $\frac{3}{4}$)
冷凍牛油(後放) (推薦使用無鹽牛油)	40 g




- 配料投入時間：約1小時~1小時10分鐘後

準備

■在前一天準備好後放牛油！

- ①將牛油(後放用)切成1 cm的小塊。
- ②將牛油塊用保鮮紙包起來或放入密閉容器中，
避免牛油黏在一起。
- ③加入之前請一直放在雪櫃裏冷藏。
 - 室溫超過25℃時，要冷凍不少於一晚
(10小時)的時間。

做法

1. 選擇食譜“8”
 - 選擇想要的功能
2. 按下“ ”鍵
➡35或45分鐘後
3. 發出嗶嗶聲後打開蓋子，
拆開保鮮紙
放入切好的後放牛油
●不要按“ ”鍵
4. 關閉上蓋
再次開始
5. 發出嗶嗶聲後按下“ ”鍵取出麵包
容器，冷卻2分鐘左右後
取出麵包

10分鐘內

食譜9



丹麥麵包

牛油奶香！具有富貴族風！

所需時間：約3小時



溫馨提示

- 室溫超過30℃時做出的麵包品質較不令人滿意。
- 需要添加葡萄乾等配料時，請與後放牛油一起手動投入。
- 在步驟3誤按了“ ”鍵時
在10分鐘內按下“ ”即可恢復。
(僅限1次有效，按其他鍵則失效)
- 在步驟3經過10分鐘後
即使沒有放入牛油，也會發出蜂鳴聲，並自動重新啟動。(之後即使再放入牛油也不會攪拌，請勿放入)
- 取出麵包時，請勿用力過猛，以免破壞麵包形狀。




高筋麵粉	230 g
低筋麵粉	50 g
牛油	15 g
砂糖	28 g (大2+小1)
奶粉	6 g (大1)
食鹽	5 g (小1)
雞蛋(打勻)	25 g
冷水(5℃)	150 g (mL)
即溶酵母	2.8 g (小1)
冷凍牛油(後放) (推薦使用無鹽牛油)	110 g

準備

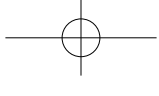
■在前一天準備好後放牛油！

- ①將牛油(後放用)切成1 cm的小塊。
- ②將牛油塊用保鮮紙包起來或放入密閉容器中，
避免牛油黏在一起。
- ③加入之前請一直放在雪櫃裏冷藏。
 - 室溫超過25℃時，要冷凍不少於一晚
(10小時)的時間。

做法

1. 選擇食譜“9”
2. 按下“ ”鍵
➡25分鐘後
3. 發出嗶嗶聲後打開蓋子，
拆開保鮮紙
放入切好的後放牛油
●不要按“ ”鍵
4. 關閉上蓋
再次開始
5. 發出嗶嗶聲後按下“ ”鍵取出麵包
容器，冷卻2分鐘左右後
取出麵包

10分鐘內





食譜10 菠蘿麵包

鬆脆可口帶有香酥菠蘿皮

所需時間：約2小時15分鐘



溫馨提示

- 請務必遵守材料份量規定。
若份量過多，會導致麵糰從麵包容器中溢出，烤焦冒煙或散發焦味。
- 在步驟3誤按了“”鍵時
在10分鐘內按下“”即可恢復。
(僅限1次，按其他鍵失效)
- 在步驟3經過15分鐘後，即使還未操作完，也會發出蜂鳴聲，並重新開始。
- 在進行步驟3時（15分鐘內）添加自己喜歡的配料，則可以製作出多種風味的麵包。
➡ P. TC20
- 取出麵包時，請勿用力過猛，以免破壞麵包形狀。






曲奇麵糰	下述
高筋麵粉	150 g
牛油	15 g
砂糖	18 g (大1½)
奶粉	6 g (大1)
食鹽	2.5 g (小½)
冷水 (5℃)	100 g (mL)
即溶酵母	2.1 g (小¾)

●配料投入時間：約35～40分鐘後

準備

- 請事先做好曲奇麵糰，並放入雪櫃冷藏。

做法

1. 選擇食譜“10”
 - 添加葡萄乾等配料時選擇“”功能
2. 按下“”鍵
➡ 55分鐘後
 - 剩餘10分鐘時把曲奇麵糰擀薄
(曲奇麵糰做法⑦～⑧)
3. 發出嗶嗶聲後打開上蓋
放入曲奇麵糰
15分鐘內
 - ①將麵包麵糰放置在麵包容器中央
 - ②將塗有雞蛋液的曲奇麵糰的一面朝下，放在麵包麵糰上面
 - ③輕輕按麵糰周邊（不要太用力按下去）
 - ④從上面撒上粗砂糖
 - 不要按“”鍵
4. 關閉上蓋，按下“”鍵
再次開始
5. 發出嗶嗶聲後按下“”鍵取出麵包
容器，冷卻2分鐘左右後
取出麵包

麵包

曲奇麵糰(菠蘿麵包麵皮)

低筋麵粉	100 g
泡打粉	3 g
牛油	50 g
砂糖	40 g
雞蛋(打勻)	25 g
雲呢拿油	少量
粗砂糖	小2～小3

做法

製作麵糰

- ①將低筋麵粉與泡打粉混在一起篩。
- ②用木匙等工具將恢復回室溫而軟化的牛油攪拌成泥狀。
- ③分次放入少量砂糖(分2～3次)，一直攪拌到牛油泛白且光滑。
- ④分3～4次一點點加入蛋液後充分攪拌。
然後添加雲呢拿油。
 - 蛋液預留小½。
- ⑤將①的材料放入，攪拌至均勻成糰。
- ⑥麵糰成形後，將麵糰揉成光滑的圓盤，
包上保鮮紙放入雪櫃醒麵20分鐘以上。

擀麵

- ⑦用擀麵棒擀成直徑14～15 cm的圓形。
 - 用保鮮紙將麵糰包在中間，便於擀平。
- ⑧將剩餘的½小匙蛋液塗在麵糰的表面。

製作菠蘿麵包的訣竅！

- 也可以在曲奇麵糰的表面做出格子圖案。
用竹籤等工具輕輕刻出深度不超過1 mm的圖案。
(刻得太深的話，則曲奇麵糰會裂開滑落下來)
- 要做出好的曲奇麵糰，硬度最好控制在柔軟並且能夠彎曲的程度。

TC17

食譜11 米粉麵包

綿軟富有水分且有嚼勁

所需時間：約2小時30分鐘



溫馨提示



- ※1 室溫超過25℃時，請使用約5℃的冷水。
- 室溫超過25℃時，使用預約功能做出的麵包品質不好。(P. TC42)
- 室溫超過30℃時，請將粘米粉等材料放到雪櫃內冷藏。
- 食譜程序從醒麵開始，因此開始後，麵包用葉片不會立即轉動。



	粘米粉	50 g
	高筋麵粉	200 g
	牛油	20 g
	砂糖	18 g (大1½)
	奶粉	6 g (大1)
	食鹽	5 g (小1)
	水 ^{※1}	190 g (mL)
	即溶酵母	4.2 g (小1½)

- 完成時間預約範圍：2小時30分鐘～13小時後
- 配料投入時間：約45分鐘～1小時後

做法

- 選擇食譜“11”
 - 選擇想要的功能
- 按下“ ”鍵
- 發出嗶嗶聲後按下“ ”鍵取出麵包容器，冷卻2分鐘左右後取出麵包

食譜12 天然酵母麵包

使用天然酵母並具有其獨特風味

所需時間：約7小時



溫馨提示

- ※1 做好的生種天然酵母請攪拌後再稱量。
- ※2 室溫超過25℃時，請使用約5℃的冷水。
- 麵包容器如不及時取出，麵包會收縮下塌。
- 室溫超過30℃時做出的麵包品質較不令人滿意。
- 使用預約功能時，食譜程序從醒麵開始，因此開始後麵包用葉片不會立即轉動。





	生種天然酵母 ^{※1}	25 g (大2)
	高筋麵粉	300 g
	砂糖	18 g (大1½)
	食鹽	5 g (小1)
	水 ^{※2}	190 g (mL)

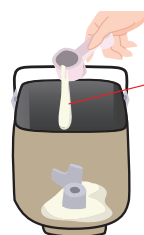
- 完成時間預約範圍：7小時～10小時後
- 配料投入時間：約3小時30分鐘～3小時35分鐘後

準備

- 請參閱P. TC 21 食譜“15”製作生種天然酵母，需要24小時。
- 在麵包容器內先放入生種天然酵母(如右圖所示)，然後按食譜所列順序依次放入其他材料。

做法

- 選擇食譜“12”
 - 選擇想要的功能
- 按下“ ”鍵
- 發出嗶嗶聲後按下“ ”鍵取出麵包容器，冷卻2分鐘左右後取出麵包



先放入做好的生種天然酵母



各種口味的麵包

食譜1 食譜3



橄欖麵包

高筋麵粉	250 g
牛油	10 g (軟式麵包為15 g)
砂糖	24 g (大2)
奶粉	6 g (大1)
食鹽	5 g (小1)
乾香草	少許
水 ^{※1}	180 g (mL)
即溶酵母	2.8 g (小1)
青橄欖	20 g

葵花籽蜂蜜麵包

高筋麵粉	250 g
牛油	15 g
砂糖	18 g (大1½)
奶粉	6 g (大1)
食鹽	5 g (小1)
蜂蜜	21 g (大1)
水 ^{※1}	180 g (mL)
即溶酵母	2.8 g (小1)
葵花籽	20 g

食譜6




意大利風味麵包

含紅椒、橄欖



高筋麵粉	225 g
低筋麵粉	25 g
食鹽	5 g (小1)
橄欖油	24 g (大2)
冷水 (5 °C) ^{※2}	170 g (mL)
即溶酵母	1.4 g (小½)

- 根據個人喜好，也可使用“”功能放入切成5 mm小塊的紅辣椒(或蕃茄乾) 20 g及橄欖20 g (或乾羅勒粉1小匙)

法式鄉村麵包



高筋麵粉	200 g
全麥粉	50 g
食鹽	5 g (小1)
冷水 (5 °C) ^{※2}	190 g (mL)
即溶酵母	1.4 g (小½)

食譜4



果汁麵包

高筋麵粉	250 g
牛油	25 g
砂糖	8 g (小2)
奶粉	12 g (大2)
食鹽	3.8 g (小¾)
雞蛋 (打勻)	50 g
100%蕃茄果汁 (放入雪櫃冷藏) ^{※2}	120 g (mL)
即溶酵母	4.2 g (小1½)
什錦蔬菜 (水煮後瀝乾水分，冷卻至室溫)	70 g

食譜5



紅豆飯麵包

高筋麵粉	230 g
紅豆飯 (放涼)	100 g
起酥油	10 g
砂糖	24 g (大2)
食鹽	5 g (小1)
黑芝麻	5 g
水 ^{※2}	160 g (mL)
即溶酵母	2.1 g (小¾)

海帶麵包

烤色“淡”

高筋麵粉	230 g
冷米飯 (白米)	100 g
起酥油	10 g
砂糖	24 g (大2)
食鹽	5 g (小1)
白芝麻	5 g
水 ^{※2}	160 g (mL)
即溶酵母	2.1 g (小¾)
海帶	10 g

咖喱飯麵包

高筋麵粉	210 g
冷米飯 (白米)	100 g
牛油	20 g
砂糖	18 g (大1½)
奶粉	6 g (大1)
食鹽	5 g (小1)
咖喱粉	5 g
精製芝士 (切成小塊)	30 g
黑胡椒粉	3 g (小½)
水 ^{※2}	110 g (mL)
即溶酵母	2.1 g (小¾)
馬鈴薯 (切成小塊，水煮但不煮爛)	20 g
紅蘿蔔 (切成小塊，水煮但不煮爛)	20 g
煙肉	20 g

溫馨提示

- ※1 室溫超過25 °C時，使用5 °C的水並減少10 g (mL)。
- ※2 室溫超過25 °C時，水量減少10 g (mL)。
- ※3 材料在添加“冷凍牛油”時加入。(P. TC16)
- ※4 室溫超過25 °C時，請使用約5 °C的冷水。

食譜9

蕃薯芝麻丹麥麵包

高筋麵粉	230 g
低筋麵粉	50 g
牛油	15 g
砂糖	36 g (大3)
奶粉	6 g (大1)
食鹽	5 g (小1)
雞蛋 (打勻)	25 g
冷水 (5 °C)	160 g (mL)
即溶酵母	2.8 g (小1)
冷凍牛油 (後放)	110 g
蕃薯 (切成1 cm的小塊) ^{※3}	50 g
黑芝麻 ^{※3}	10 g

食譜11



小魚乾海帶米粉麵包



高筋麵粉	200 g
粘米粉	50 g
牛油	20 g
奶粉	6 g (大1)
食鹽	5 g (小1)
水 ^{※4}	200 g (mL)
即溶酵母	4.2 g (小1½)
小魚乾 (乾炒)	20 g
乾海帶 (發水後擦乾)	4 g (乾燥重量)

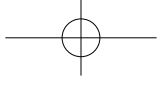
橙香米粉麵包



高筋麵粉	200 g
粘米粉	50 g
鮮橙果醬	20 g
牛油	20 g
奶粉	6 g (大1)
食鹽	5 g (小1)
水 ^{※4}	170 g (mL)
即溶酵母	4.2 g (小1½)

麵包

TC19



各種口味的麵包

食譜10




肉桂卷



A	高筋麵粉	200 g
	牛油	15 g
	砂糖	24 g (大2)
	奶粉	6 g (大1)
	食鹽	3.8 g (小3/4)
	雞蛋 (打勻)	25 g
	冷水 (5 °C)	110 g (mL)
	即溶酵母	3.5 g (小1 1/4)
B	配料	
	乾燥水果 (麻酒浸漬)	100 g
	牛奶	5 g (小1)
	肉桂糖	適量
糖霜材料		
B	糖粉	25 g
	水	2.5 g (小1/2)


做法

1. 選擇食譜“10”，製作麵包麵糰

- ①將A放入已安裝麵包用葉片的麵包容器內，再將麵包容器放入本體內。
- ②在酵母容器內放入即溶酵母，選擇食譜“10”，並按下“”鍵。

步驟2~4 操作要在15分鐘以內完成！

2. 取出麵糰

- ③發出嗶嗶聲後打開上蓋，從麵包容器中取出麵糰，拆下葉片。
- 不要按“”鍵


3. 擀麵

- ④擀成(寬) 15 cm × (長) 25 cm 的麵餅。

4. 成形

- ⑤從靠近身體的一方開始，將3/4的麵餅塗上牛奶，撒上肉桂砂糖和乾燥水果。
- ⑥從靠近身體的一方這邊開始將麵餅捲起來。
- ⑦將捲好的麵餅切成4等份，將切面朝上並分別放入到麵包容器中。

5. 烘烤

(再次按下“”鍵)

6. 做糖霜

- ⑧將B放入金屬碗裏，用60 °C的熱水隔水加熱同時攪拌製作成糖霜。

7. 最後加工

- ⑨烘烤結束後，從麵包容器中取出來，將糖霜澆上去。

抹茶黑豆麵包卷



A	高筋麵粉	200 g
	牛油	15 g
	砂糖	18 g (大1 1/2)
	奶粉	6 g (大1)
	食鹽	3.8 g (小3/4)
	抹茶	2 g (小1)
	雞蛋 (打勻)	25 g
	冷水 (5 °C)	110 g (mL)
	即溶酵母	3.5 g (小1 1/4)
B	配料	
	蜜黑豆	120 g

做法

1~2. 同左


3. 擀麵

- ④將麵糰擀成細長的麵餅，寬度略小於麵包容器寬度。

4. 放上配料，成形

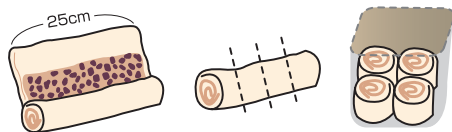
- ⑤將已被充分瀝乾的黑豆均勻地撒上去。
- ⑥從靠近身體的一方開始將麵餅捲起來。
- ⑦放入麵包容器內。

5. 烘烤

(再次按下“”鍵)

●還可用可可粉代替抹茶。

如果在麵糰裏再加入朱古力片、杏仁片，就成了孩子們非常喜歡的杏仁朱古力麵包卷。



餡料麵包



A	高筋麵粉	200 g
	牛油	35 g
	砂糖	18 g (大1 1/2)
	奶粉	6 g (大1)
	食鹽	3.8 g (小3/4)
	雞蛋 (打勻)	25 g
	冷水 (5 °C)	100 g (mL)
	即溶酵母	3.5 g (小1 1/4)
	餡料	12個 (15 g/個)

做法

1~2. 同左


3. 成形

- ④將麵糰分成均等的12份。

4. 將餡料包起來

- ⑤將餡料包入切開的麵糰中。
- ⑥放入麵包容器內。

5. 烘烤

(再次按下“”鍵)

●選擇自己喜歡的餡料

(嚴禁帶有水分的材料！)

咖喱(熬煮收汁)、肉丸、馬鈴薯沙律、香腸、吞拿魚(去掉水分)、芝士(切成小塊)等。

溫馨提示

■麵糰太黏，難以擀平……

在手上或擀麵棒上沾些高筋麵粉，則會變得比較容易。

■用食譜“10”製作各種口味的麵包時麵包麵糰和配料/餡料的總重量最多不能超過600 g！

●配料/餡料太多則會出現麵包不膨脹或烘烤不足等情況。

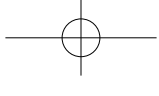
■避免使用水分多的材料。

(可事先將水分多的材料水煮瀝乾，冷卻至常溫)

●會影響麵包麵糰的發酵。

■配料/餡料要事先準備好。

●操作時間15分鐘。



食譜13 麵包麵糰

所需時間：約1小時

溫馨提示




- ※1 室溫超過25℃時，請使用約5℃的冷水。
- 製作麵包麵糰後，可以製作硬麵包圈（P. TC24）、牛角麵包（P. TC25）等各種麵包。

高筋麵粉	280 g
牛油	50 g
砂糖	24 g (大2)
奶粉	12 g (大2)
食鹽	5 g (小1)
雞蛋 (打勻)	25 g
水 ^{※1}	160 g (mL)
即溶酵母	2.8 g (小1)

●配料投入時間：約20～35分鐘後



做法

- 選擇食譜“13”
 - 添加葡萄乾等配料時選擇“”功能
- 按下“”鍵
- 發出嗶嗶聲後按下“”鍵，立即取出麵糰
 - 就這樣放著，讓麵糰進一步發酵。
 - 改變麵糰材料的比例，可能會造成發酵速度變慢。（P. TC39）

食譜14 天然酵母麵包麵糰

所需時間：約4小時

溫馨提示

- ※1 做好的生種天然酵母請攪拌後再稱重。
- ※2 室溫超過25℃時，請使用約5℃的冷水。
- 製作麵糰後，可以製作各種天然酵母麵包。（P. TC24）

■麵包麵糰發黏時

（生種天然酵母做的麵糰比即溶酵母做的麵糰更容易黏手）

- ➔將取出的麵糰放入金屬碗內，覆上保鮮紙，放入雪櫃冷藏30～60分鐘。
- ➔撒上高筋麵粉（將高筋麵粉撒在揉麵板、擀麵棒、麵糰上）
 - 黏手時，多撒幾次高筋麵粉。

生種天然酵母 ^{※1}	25 g (大2)
高筋麵粉	300 g
牛油	10 g
砂糖	18 g (大1½)
食鹽	5 g (小1)
水 ^{※2}	170 g (mL)




●配料投入時間：約3小時30分鐘～3小時35分鐘後

準備

- 請參閱下方食譜“15”製作生種天然酵母，需24小時。
- 在麵包容器內先放入生種天然酵母（如右圖所示），然後按食譜所列順序依次放入其他材料。



做法

- 選擇食譜“14”
 - 添加葡萄乾等配料時選擇“”功能
- 按下“”鍵
- 發出嗶嗶聲後按下“”鍵，立即取出麵糰



先放入做好的生種天然酵母

食譜15 生種天然酵母

所需時間：約24小時

溫馨提示



天然酵母培養容器
（專門用於酵母菌的培養，請保持清潔）

※1 水溫太高或太低時，都可能無法很好地培養生種酵母。

■生種天然酵母是生鮮食品。

- ➔必須放入雪櫃冷藏保存，並在1周內用完！（在冷凍或常溫下無法進行發酵）
- ➔請不要把新的生種天然酵母和舊的混合在一起。

●培養好的話，會發出酒糟似的酒味，有酸酸的味道。

（室溫超過30℃，有時會培養不好）

●食譜選擇錯誤，則天然酵母培養容器可能會溶化。

一周內用完

●烘烤麵包（約4～5次的用量）

星野天然酵母（元種）	50 g (大5)
水（約30℃）	100 g (mL)



●烘烤麵包（約3次的用量）

星野天然酵母（元種）	30 g (大3)
水（約30℃） ^{※1}	60 g (mL)

準備

- 在天然酵母培養容器內添加水。
- 放入“星野”天然酵母（元種）後充分攪拌。
- 蓋上天然酵母培養容器的蓋子。
- 將天然酵母培養容器放入麵包容器內。（不安裝葉片）
- 將麵包容器安裝至本體內。

做法

- 選擇食譜“15”
- 按下“”鍵
 - 完成之前請不要中途取出。
- 發出嗶嗶聲後按下“”鍵，迅速取出天然酵母培養容器，放入雪櫃中保存
 - 放置在常溫下則發酵能力減弱，麵包就發不起來了。

TC21



食譜16 薄餅麵糰

所需時間：約45分鐘





溫馨提示

※1 室溫超過 25 °C 時，請使用約 5 °C 的冷水。
■製作薄餅麵糰後，可以製作薄餅（P. TC25）。

高筋麵粉	280 g
牛油	15 g
砂糖	8 g (小2)
奶粉	6 g (大1)
食鹽	5 g (小1)
水 ^{※1}	190 g (mL)
即溶酵母	2.8 g (小1)

做法

1. 選擇食譜“16”
2. 按下“ ”鍵
➡ 45分鐘後
3. 發出嗶嗶聲後按下“ ”鍵，
立即取出麵糰
- 就這樣放著，讓麵糰進一步發酵。
- 改變麵糰材料的配比，可能會造成發酵速度變慢。（P. TC39）

食譜17 餃子皮麵糰



所需時間：約15分鐘



餃子皮麵糰

餃子粉	280 g
溫水 (35 °C 左右)	150 g (mL)
或	
高筋麵粉	140 g
低筋麵粉	140 g
溫水 (35 °C 左右)	170 g (mL)

做法

1. 選擇食譜“17”
2. 按下“ ”鍵
➡ 15分鐘後
3. 發出嗶嗶聲後按下“ ”鍵，
立即取出麵糰

水餃

(30~40個的量)

餃子皮麵糰	見上述
花生油	15 g (大1)
八角	5 g
韭菜	125 g
五花肉	250 g
食鹽	2 g
味精	2 g
五香粉	6 g
醬油	18 g (大1)

(可根據需要，自行調整配方)

製作水餃餡

①用花生油油炸八角，將油炸八角的油冷卻後，與韭菜混合攪拌均勻（防止韭菜滲水），再與五花肉以及調味料混合攪拌均勻即可。

擀麵

②取出麵糰後，搓成直徑3 cm的長條，並切成2 cm寬。用擀麵棒將製成的麵糰，擀成直徑約8 cm的的圓形。

●每個餃子皮大約重9 g，大約可製成30~40個餃子。

製作餃子

③將餃子餡置於餃子皮中，製成餃子。

●可根據個人喜好將餃子製成月牙形或三角形等。

煮水餃

④盛上半鍋水燒開，然後將餃子置於沸水中，等再次沸騰後向鍋中加入半碗冷水，依次重複3次。（此動作可以提高餃子皮的韌性、彈性）

食譜18 拉麵麵糰

所需時間：約15分鐘



溫馨提示



※1 手粉可使用生粉或高筋麵粉等代替。

(3~4人份)

A	高筋麵粉	150 g
	低筋麵粉	150 g
	梳打粉	3 g
B	食鹽	3 g
	水	130 g (mL)
	雞蛋	50 g
	手粉 ^{※1}	適量



做法

1. 選擇食譜“18”
2. 按下“ ”鍵
➡ 15分鐘後
3. 發出嗶嗶聲後按下“ ”鍵，
立即取出麵糰
4. 將光滑的一面朝上，揉成糰，用保鮮紙等包起來放置
- 放入雪櫃冷藏約1小時。

準備

- ①在麵包容器內安裝製作麵條、麻糬用葉片。
- ②在金屬碗等容器中攪拌A。
- ③在另一個容器中攪拌B。
- ④在麵包容器內依次放入A ➡ B。

TC22



溫馨提示

■ 搭配以下食材可以製作出美味可口的日式拉麵！

- ➡ 叉燒：2~3片
- 溏心蛋：½個
- 海苔：1片
- 甜粟米粒：適量
- 蔥花：適量
- 拉麵湯底：1碗

- 拉麵湯底建議使用醬油豚骨湯。

■ 保存麵糰時

- 冷藏室（保存時間2~3天）
 - ➡ 撒上手粉後用保鮮紙包起來。
- 急凍室（保存時間約1個月）
 - ➡ 切成麵的寬度（做法所述）後用保鮮紙包起來。

做法

擀麵

- ① 用菜刀或刮刀切成2~4等份。
- ② 撒上手粉後，用擀麵棒從中心向周邊擀成厚約1 mm的麵餅。

切麵

- ③ 將麵糰接疊起來，從一端開始切成寬約2 mm的麵條。
（不好切時，在麵糰上撒上手粉）

煮麵

- ④ 將大鍋盛滿水、燒開，拍掉麵糰上沾的手粉放進鍋裏煮。
（煮面的時間基準為2~3分鐘）
- ⑤ 用冷水沖掉黏液，瀝乾水分。

- 步驟①~③也可使用製麵機製作。
（在麵糰上撒上足夠的手粉）

食譜19 烏冬、意粉麵糰

所需時間：約15分鐘

溫馨提示

- ※1 溫水的溫度在35~40℃。
- ※2 手粉可使用生粉或高筋麵粉等代替。
- ※3 意粉專用小麥粉。在一般烘焙材料店可輕鬆購入。

■ 還可調配成色彩鮮艷的意粉！

- ➡ 將蔬菜等材料汆燙過，再用食物處理機攪成糊狀放入麵包容器內。

- ➡ 減少添加材料對應的水份10~30 g (mL)。

- （基本量120 g (mL)）
- 黑芝麻粉 大1
-水量120 g (mL)
- 蕃茄泥 47 g (大3)
-水量90 g (mL)
- 菠菜糊 50 g
-水量90 g (mL)

■ 保存麵糰時

- 冷藏室（保存時間2~3天）
 - ➡ 撒上手粉後用保鮮紙包起來。
- 急凍室（保存時間約1個月）
 - ➡ 切成麵的寬度（下述）後用保鮮紙包起來。

- 與市場出售的意粉相比，外觀、麵條柔軟度、口感都不同。(P. TC39)

烏冬麵糰（3~4人份）

（不能用於製作蕎麥麵和拉麵麵糰）

A	高筋麵粉	150 g
	低筋麵粉	150 g
B	食鹽	10 g (小2)
	溫水 ^{※1}	160 g (mL)
	手粉 ^{※2}	適量



意粉麵糰（3~4人份）

A	高筋麵粉	150 g
	杜蘭小麥粉 ^{※3}	150 g
B	食鹽	5 g (小1)
	雞蛋（打勻）	50 g
	水	120 g (mL)
	橄欖油	4 g (小1)
	手粉 ^{※2}	適量

準備

- ① 在麵包容器內安裝製作麵條、麻糬用葉片。
- ② 在金屬碗等容器中攪拌A。
- ③ 在另一個容器中攪拌B。
- ④ 在麵包容器內依次放入A ➡ B。（最後，在意粉麵糰裏加入橄欖油）

做法

1. 選擇食譜“19”
2. 按下“ ”鍵
➡ 15分鐘後
3. 發出嗶嗶聲後按下“ ”鍵，立即取出麵糰
4. 將光滑的一面朝上，揉成糰，用保鮮紙等包起來放置
 - 烏冬…室溫條件下放置約2小時（溫度高時放入雪櫃保存）
 - 意粉…放入雪櫃冷藏約1小時

烏冬

做法

擀麵

- ① 用菜刀或刮刀切成2~4等份。
- ② 撒上手粉後，用擀麵棒從中心向周邊擀成厚約3 mm的麵餅。
（冷藏的麵糰要等其恢復到常溫後再擀）

切麵

- ③ 將麵糰接疊起來，從一端開始切成寬約3 mm的麵條。
（不好切時，在麵糰上撒上手粉）

煮麵

- ④ 將大鍋盛滿水、燒開，拍掉麵糰上沾的手粉放進鍋裏煮。（煮麵的時間基準為8~13分鐘）
- ⑤ 用冷水沖掉黏液，瀝乾水分。



意粉

做法

擀麵

- ① 用菜刀或刮刀切成4等份。
- ② 撒上手粉後，用擀麵棒從中心向周邊擀成厚約1 mm的麵餅。

切麵

- ③ 在表面撒上手粉，從一端開始捲起來，之後切成寬約5 mm的麵條。（煮後會稍稍變大，所以麵切細些）
- ④ 抖開麵條，撒上手粉。

煮麵

- ⑤ 將大鍋盛滿水、燒開，拍掉麵糰上沾的手粉放進鍋裏煮。（煮面的時間基準為3~5分鐘）

- 步驟①~③也可使用製面機製作。
（在麵糰上撒上足夠的手粉）



麵糰

各種口味的麵包 使用麵包麵糰

使用麵糰製作麵包時使用的工具

- 揉麵板
- 秤 (1 g 以下為單位)
- 刮板
- 擀麵棒
- 小毛巾 (浸濕後擰乾)
- 牛油紙
- 噴霧器
- 毛刷
- 焗爐

製作時可能使用的工具

- 廚房剪刀
- 麵包模具
- 保鮮紙
- 溫度計
- 等
- 製作麵包麵糰時使用的工具，顧客應自行購買。

牛油卷 (12 個的量)



麵包麵糰 (P. TC21)	1 次的量
蛋液 (打勻)	25 g

做法

1. 成形

- ①用刮板將麵糰分割成約45 g的大小 (12等份)，搓成圓球狀，蓋上小毛巾後放置約15分鐘。
- ②搓成橢圓形，再蓋上小毛巾放置10~15分鐘，靜置。
- ③用手輕輕按壓，再用擀麵棒擀薄。
- ④抓住麵糰一端，向靠近身體的方向拉伸，同時緊緊的捲起來。(如果沒有捲緊的話，發酵時容易橫向脹起)

2. 發酵

- ⑤把收口朝下放置，並噴灑水。
- ⑥在30~35 °C溫度條件下，使麵糰發酵40~60分鐘 (膨脹到大約2倍大小為止) 塗上蛋液。

3. 烘烤

- ⑦在預熱到170~200 °C的焗爐內烘烤大約15分鐘。剩下的麵糰放在雪櫃內避免過度發酵。

豆沙麵包



做法

- ①(在牛油卷步驟①後) 將麵糰擀成直徑10 cm的麵餅。
- ②用①製作好的麵餅，將豆沙餡包起來，揉成糰，將中間壓得比周邊低。
- ③排放好②，噴灑水，在30~35 °C溫度條件下，使麵糰發酵20~30分鐘 (膨脹到大約2倍大小為止)。
- ④塗上蛋液 (打勻)，撒上白芝麻，在預熱到170~190 °C的焗爐內烘烤大約15分鐘。

硬麵包圈 (8個的量)



	高筋麵粉	280 g
A	砂糖	24 g (大2)
	食鹽	5 g (小1)
	菜油	8 g (小2)
	水	180 g (mL)
	即溶酵母	2.8 g (小1)

做法

1. 製作麵包麵糰

- ①按順序將A ➡ 菜油 ➡ 水放入裝有葉片的麵包容器中，把即溶酵母放入酵母容器。
- ②按照“製作麵包麵糰” (P. TC21) 的步驟製作麵糰。

2. 成形

- ③把取出的麵糰分成約60 g (8等份)，揉成糰，蓋上小毛巾後放置10分鐘。
- ④用手指按入麵糰中央，並轉動使中間的洞變大，形成甜甜圈狀。

3. 發酵

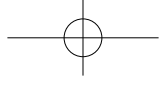
- ⑤放在撒了麵粉的牛油紙上，在30~35 °C溫度條件下，使麵糰發酵約40分鐘 (膨脹到大約2倍大小為止)。

4. 水煮

- ⑥用開水將兩面各煮30秒，瀝乾水分。

5. 烘烤

- ⑦放在鋪有牛油紙的烤盤上，在預熱到170~190 °C的焗爐內烘烤大約15~20分鐘。



各種口味的麵包

使用麵包麵糰

使用薄餅麵糰

● 使用即溶酵母

└ 高筋麵粉	225 g
└ 低筋麵粉	55 g
└ 牛油	15 g
└ 砂糖	24 g (大2)
※ 奶粉	6 g (大1)
1 食鹽	5 g (小1)
└ 雞蛋 (打勻)	25 g
└ 水	140 g (mL)
└ 即溶酵母	2.8 g (小1)
牛油 (切成1 cm的小塊)	140 g
蛋液 (打勻)	25 g

※1 按照 P. TC21 “食譜13”的步驟製作麵糰。

● 使用天然酵母

└ 生種天然酵母	25 g (大2)
└ 高筋麵粉	230 g
└ 低筋麵粉	50 g
└ 牛油	15 g
※ 砂糖	24 g (大2)
2 奶粉	6 g (大1)
└ 食鹽	5 g (小1)
└ 雞蛋 (打勻)	25 g
└ 水	130 g (mL)
牛油 (切成1 cm的小塊)	140 g
蛋液 (打勻)	25 g

※2 按照 P. TC21 “食譜14”的步驟製作麵糰。

甜甜圈



做法

- ①把※1或※2做好的麵糰分成每個約35 g，揉成糰，蓋上小毛巾後放置10～20分鐘。
- ②擀成薄薄的圓形，用甜甜圈模子壓在麵餅上。
- ③在30～35℃溫度條件下，使麵糰發酵20～30分鐘（膨脹到大約2倍大小為止）。
- ④用約170℃的油炸，最後撒上加了肉桂的精製白糖。

牛角麵包 (12個的量)



做法

1. 加入牛油

- ①把※1或※2做好的麵糰放在碗中，用保鮮紙封住，放入雪櫃冷藏30～60分鐘。（室溫較高時，延長冷藏時間）
- ②在牛油上塗抹麵粉，放在保鮮紙上，擀成20×20 cm的正方形，放入雪櫃冷藏15～30分鐘。
- ③用擀麵棒敲打按壓麵糰，擀成30×30 cm的正方形。
- ④用麵餅包裹②做好的牛油，再包上保鮮紙，放入雪櫃冷藏10～20分鐘。
- ⑤用擀麵棒敲打按壓，讓麵糰稍微變薄，並擀平。
- ⑥把麵餅摺三摺，包上保鮮紙，放入雪櫃冷藏10～20分鐘。
- ⑦重複⑤和⑥兩次，冷藏30～60分鐘。

2. 成形

- ⑧把麵糰2等分，分別擀成18×40 cm的長方形，平均分成6個等腰三角形。
- ⑨抓住麵糰的一端捲起來。
- ⑩把收口朝下放置。

3. 發酵

- ⑪噴灑水後用保鮮紙封住，在室溫環境下發酵40～60分鐘（膨脹到大約2倍大小為止）後，塗上蛋液。

4. 烘烤

- ⑫在預熱到200～220℃的焗爐內烘烤大約10分鐘。剩下的麵糰放在雪櫃內避免過度發酵。

薄餅 (2個直徑25 cm的薄餅的量)



薄餅麵糰 (P. TC22)	1次的量
薄餅調味汁	72 g (大4)
薄餅用芝士	200 g

配料 (例)

└ 洋蔥 (切薄片)	1小個
└ 香腸 (切薄片)	10片
└ 煙肉	2片
└ 蘑菇 (切薄片)	6個
└ 青椒 (切薄片)	2個

做法

1. 成形

- ①用刮板將麵糰2等分，揉成糰。（如果是薄批就分成3等份）
- ②蓋上小毛巾後放置10～20分鐘。
- ③放在牛油紙上，擀成25 cm直徑的大小。
- ④用叉子在麵餅上戳洞。

2. 添加配料

- ⑤塗上薄餅調味汁，加調料，再放上薄餅芝士。

3. 烘烤

- ⑥在預熱到180～200℃的焗爐內烘烤大約15分鐘。
剩下的麵糰放在雪櫃內避免過度發酵。

麵糰





食譜20 布朗尼

所需時間：1小時20分鐘



溫馨提示







- 根據黑朱古力品種的不同，做出的布朗尼口感有差異。推薦使用可可脂含量60%以上的黑朱古力。
- 在步驟3經過3分鐘後
無論是否有刮除麵粉，蜂鳴器會再次響起，並自動開始“揉麵”。
- 在步驟3、5中誤按了“ ”時
10分鐘內按下“ ”，即可恢復。
(僅限1次，選擇其他失效)
- 在步驟5經過3分鐘後
無論是否整理完畢，蜂鳴器會再次響起，並自動開始“烘烤”。
- 取出布朗尼後待其放涼30分鐘再食用更佳。

	牛油 (切成1 cm的小塊)	50 g
	雞蛋 (打勻)	50 g
	黑朱古力 (融化)	50 g
	砂糖	50 g
	低筋麵粉	60 g
A	可可粉	7.5 g
	泡打粉	3 g
	核桃 (切成5 mm小塊)	30 g

準備

- ①將牛油和核桃切好。
- ②將黑朱古力放入微波爐600 W中加熱1分鐘融化（或隔熱水融化）。
- ③將A材料過篩。

做法

1. 選擇食譜“20”
2. 按下“ ”鍵
在3分鐘以內
➡ 2分鐘後
3. 發出嗶嗶聲後，打開上蓋進行
手動刮除麵粉，並倒入切好的核桃。
 - 使用橡皮刮刀等工具刮除四周的麵粉。
(使用金屬鏟容易刮傷氟素塗層)
 - 不要按“ ”鍵
4. 關閉上蓋，按下“ ”鍵
再次開始
➡ 6分鐘後
在3分鐘以內
5. 發出嗶嗶聲後打開上蓋
整理麵糊的表面
 - 用橡皮刮刀等整理周圍的麵糊，刮平表面。(使用金屬鏟容易刮傷氟素塗層)
 - 不要按“ ”鍵
6. 關閉上蓋，按下“ ”鍵
再次開始
7. 發出嗶嗶聲後按下“ ”鍵，取出麵包容器，冷卻2分鐘左右後
取出布朗尼

大理石紋芝士布朗尼




準備

1. 將芝士麵糊B準備好。
 - ①將奶油芝士隔熱水攪拌至完全軟化。
 - ②倒入砂糖攪拌至均勻無顆粒的糊狀。
 - ③倒入打勻的蛋液及低筋麵粉攪拌均勻。
 - ④製作好的芝士麵糊可放入雪櫃保存。
2. 將牛油和核桃切好。
3. 將黑朱古力放入微波爐中以600 W加熱1分鐘融化（或隔水融化）。
4. 將A材料過篩。

	牛油 (切成1 cm的小塊)	35 g
	雞蛋 (打勻)	50 g
	黑朱古力 (融化)	50 g
	砂糖	35 g
	低筋麵粉	45 g
A	可可粉	5 g
	泡打粉	2 g
	核桃 (切成5 mm小塊)	15 g
	奶油芝士	100 g
	砂糖	25 g
	雞蛋 (打勻)	25 g
	低筋麵粉	4 g
	朱古力醬	少許


做法

- 1~4. 同布朗尼做法。
5. 發出嗶嗶聲後打開上蓋。
整理蛋糕麵糊的表面製作大理石芝士花紋。
 - ①使用勺子將芝士麵糊輕輕倒入麵包容器。隨後用橡皮刮刀將麵糊均勻蓋住布朗尼麵糊。
 - ②在芝士布朗尼麵糊上擠入少許朱古力醬，用竹籤隨意劃出喜歡的紋路。
 - 不要按“ ”鍵
- 6~7. 同布朗尼做法。

橙味杏仁布朗尼

	牛油 (切成1 cm的小塊)	50 g
	雞蛋 (打勻)	50 g
	黑朱古力 (融化)	50 g
	砂糖	50 g
	低筋麵粉	60 g
A	可可粉	7.5 g
	泡打粉	3 g
	橙味力嬌酒	7 g
	橙皮末	10 g
	杏仁片	10 g

特濃朱古力布朗尼

	牛油 (切成1 cm的小塊)	60 g
	雞蛋 (打勻)	70 g
	黑朱古力 (融化)	60 g
	砂糖	60 g
	低筋麵粉	30 g
A	可可粉	7.5 g
	泡打粉	3 g
	核桃 (切成5 mm的小塊)	30 g





食譜21 英式鬆餅

所需時間：54分鐘



溫馨提示







- 可選用喜歡的材料及配料烘焙！
(一開始放入麵包容器的配料總重量不要超過 120 g)
- 在步驟3、5誤按了“ ”鍵時
10分鐘以內按下“ ”鍵，即可恢復。(僅限1次，按其他鍵失效)
- 在步驟3經過3分鐘後
蜂鳴器會響起，並自動開始“揉麵”。
- 在步驟5經過3分鐘後
蜂鳴器響起，並自動開始“烘烤”。
(因為外型不易成形，烘烤出爐後英式鬆餅的表面凹凸不平)
- 請確認麵包用葉片是否黏在鬆餅底部，如果是的話，請在切麵包之前取出。
- 烘烤不足時，進行“追加烘烤”。(下述)
- 取出英式鬆餅時用力過猛會破壞其形狀。
- 英式鬆餅與用即溶酵母製成的麵包不同。
- 蓋子容易因油煙變髒，使用完後請務必擦拭。

雞蛋 1 個與牛奶的混合物	80 g
原味乳酪 (低脂)	50 g (約 50 mL)
低筋麵粉	120 g
高筋麵粉	60 g
泡打粉	5 g
牛油 (切成 1 cm 小塊) ^{※1}	35 g
砂糖	30 g (大 2 ½)
食鹽	2.5 g (小 ½)

※1 若室溫在 15°C 以下，切成 5 mm 小塊。



做法

1. 選擇食譜 “21”
 - 可選擇 “ ” 功能
2. 按下 “ ” 鍵
在3分鐘以內
➡ 2分鐘後
3. 發出嗶嗶聲後，打開上蓋進行
手動刮除麵粉
 - 使用橡皮刮刀等工具刮除四周的粉。
(使用金屬鏟容易刮傷氟素塗層)
 - 不要按 “ ” 鍵
4. 關閉上蓋，按下 “ ” 鍵
再次開始
➡ 1分鐘後
在3分鐘以內
5. 發出嗶嗶聲後打開上蓋
整理麵糰的表面
 - 用橡皮刮刀等整理麵糰，整成山的形狀。
(使用金屬鏟容易刮傷氟素塗層)
 - 不要按 “ ” 鍵
6. 關閉上蓋
再次開始
7. 發出嗶嗶聲後按下 “ ” 鍵，取出麵包容器，冷卻2分鐘左右後
取出英式鬆餅

法式鹹味麵包

- 選擇烤色 “濃”

雞蛋 1 個與牛奶的混合物	60 g
低筋麵粉	150 g
泡打粉	5 g
牛油 (切成 1 cm 小塊) ^{※1}	20 g
砂糖	8 g (小 2)
食鹽	2.5 g (小 ½)
馬鈴薯 (剝皮搗碎)	90 g
黑胡椒 (粗粒)	少量
煙肉 (切 5 mm 的小塊)	30 g
芝士 (切 5 mm 的小塊)	30 g
紅蘿蔔 (切成 5 mm 小塊， 水煮但不煮爛)	20 g
粟米 (粒)	20 g
枝豆 (剝開的豆粒)	20 g

※1 室溫低於 15°C 時，切成 5 mm 小塊。

- 按從上到下的順序將所有材料放入麵包容器。



蕃茄與枝豆英式鬆餅







雞蛋 1 個與蕃茄汁的混合物	100 g
橄欖油	24 g (大 2)
低筋麵粉	120 g
高筋麵粉	60 g
泡打粉	5 g
砂糖	18 g (大 1 ½)
食鹽	2.5 g (小 ½)
黑胡椒 (粗粒)	少量
您所喜歡的乾香草 (羅勒)	小 ½
蕃茄乾 (乾燥) (等乾硬後分成 4 等份)	10 g
枝豆 (剝開的豆粒)	50 g
芝士 (切成 1 cm 的小塊)	50 g

烘烤不足時 “追加烘烤”

烘烤結束後，最多可進行2次追加烘烤。

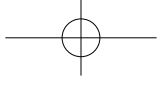
- “追加烘烤”要在烘烤結束後的15分鐘內進行。本體內溫度一旦變低就無法追加烘烤。

做法

- ① 選擇食譜 “21”
 - ② 設定烘烤時間
 - 可設定為1~20分鐘。
 - ③ 按下 “ ” 鍵
 - 取消追加烘烤時，
➡ 長按 “ ” 鍵
- 還可通過以下方法進行“追加烘烤”。
 - 在 “做法7” (右上) 未按下 “ ” 鍵時
 - ① 按下 “分” 鍵，設定烘烤時間
 - ② 按下 “ ” 鍵，開始

其他

TC27



食譜22 蛋糕






所需時間：1小時30分鐘



準備



- ① 將牛油切成1 cm小塊，恢復至常溫。
- ② 將A放在一起過篩。

做法

1. 選擇食譜“22”
 - 可選擇“”功能
2. 按下“”鍵
 - ➡ 12分鐘後
3. 發出嗶嗶聲後，打開上蓋進行刮除麵粉
 - 使用橡皮刮刀等清除周圍的麵粉。
(使用金屬鏟容易刮傷氟素塗層)
 - 不要按“”鍵
4. 關閉上蓋，按下“”鍵再次開始
5. 發出嗶嗶聲後按下“”鍵，取出麵包容器，冷卻2分鐘左右後取出蛋糕

在15分鐘以內

溫馨提示

- 可以添加自己喜歡的材料或配料！
【固體形狀的配料可在刮除麵粉時均勻地放進去：可可粉（15 g）、朱古力豆（50 g）、紅茶（格雷伯爵茶）（4 g）、核桃仁（40 g）】
- 在步驟3誤按了“”鍵時
10分鐘以內按下“”鍵，即可恢復。（僅限1次，按其他鍵失效）
- 在步驟3經過15分鐘後，會發出蜂鳴，並自動開始“攪拌”功能。
(如果不刮除掉麵粉，烤好的蛋糕表面會殘留麵粉)
- 烘烤不足時，進行“追加烘烤”。（下述）
- 取出蛋糕用力過猛時會破壞其形狀。
- 做出的蛋糕接近牛油蛋糕。
(但與市場銷售的海綿蛋糕並不完全相同)

檸檬蛋糕



無鹽牛油 (切成1 cm小塊)	110 g
砂糖	100 g
牛奶	15 g (大1)
雞蛋 (打勻)	100 g
杯酒 (或白蘭地)	大1
A※1 低筋麵粉	180 g
泡打粉	7 g
檸檬皮 (磨碎)※2	1 個份

南瓜蛋糕

無鹽牛油 (切成1 cm小塊)	100 g
砂糖	80 g
牛奶	30 g (約30 mL)
雞蛋 (打勻)	100 g
南瓜 (切成2 cm小塊、 加熱弄軟)	100 g
A※1 低筋麵粉	180 g
泡打粉	7 g

朱古力蛋糕



無鹽牛油 (切成1 cm小塊)	100 g
砂糖	100 g
雞蛋 (打勻)	100 g
可可粉	15 g (大2½)
A※1 低筋麵粉	180 g
泡打粉	7 g
朱古力豆※2	50 g
橙皮 (切成5 mm ~ 1 cm的小塊)※2	40 g

抹茶紅豆蛋糕



無鹽牛油 (切成1 cm小塊)	80 g
砂糖	100 g
雞蛋 (打勻)	150 g
抹茶	3 g (小1½)
A※1 低筋麵粉	180 g
泡打粉	7 g
紅豆洗淨煮熟並瀝乾 (切成5 mm的小塊)※2	50 g





※1 請放在一起過篩。
※2 在刮除麵粉時放入。

烘烤不足時“追加烘烤”

烘烤結束後，最多可進行2次追加烘烤。

- “追加烘烤”要在烘烤結束後的15分鐘內進行。本體內溫度一旦變低就無法追加烘烤。

做法

- ① 選擇食譜“22”
 - ② 設定烘烤時間
 - 可設定為1~20分鐘。
 - ③ 按下“”鍵
 - 取消追加加熱時，
➡ 長按“”鍵
- 還可通過以下方法進行“追加烘烤”。
 - 在“做法5”（右上）未按下“”鍵時
 - ① 按下“分”鍵，設定烘烤時間
 - ② 按下“”鍵，開始



溫馨提示

- 淡忌廉使用乳脂肪含量在41%以上時，淡忌廉含量內的10 mL改為牛奶。
- 【例】黑朱古力時
淡忌廉：60 g (mL) ，
牛奶：10 g (約10 mL)
- 請務必遵守材料份量規定。
- 否則可能會造成油水分離或太軟。
- 使用金屬等刮鏟及夾具等時，可能有損傷麵包葉片表面的塗層。

朱古力（牛奶）

（約為寬 13 cm× 長 13 cm× 高 1 cm 的份量）

牛奶朱古力 （市面銷售的朱古力板）	165～174 g （3塊）
淡忌廉（乳脂肪含量35%）	50 g (mL)
蜂蜜	10 g

朱古力（白）

白朱古力 （市面銷售的朱古力板）	160～180 g （4塊）
淡忌廉（乳脂肪含量35%）	50 g (mL)
蜂蜜	10 g

朱古力（黑）

黑朱古力 （市面銷售的朱古力板）	165～174 g （3塊）
淡忌廉（乳脂肪含量35%）	70 g (mL)
蜂蜜	10 g

準備

- ①在麵包容器內安裝麵包用葉片。
- ②在麵包容器內放入掰碎的朱古力塊。
- ③加入淡忌廉、蜂蜜，再將麵包容器放入本體內。

做法

1. 選擇食譜“23”
2. 按下“ ”鍵
➡ 17分鐘後
3. 發出嗶嗶聲後，按下“ ”鍵，取出麵包容器，用橡皮刮刀刮除黏在麵包用葉片上的朱古力，
再手動拆下麵包用葉片
●還有部分未溶化時，選擇“追加攪拌”。（下述）
4. 使用橡皮刮刀
將朱古力裝在鋪有保鮮紙及牛油紙的平底容器中
5. 在雪櫃內
冷藏2小時以上直至凝固
6. 切成適當大小
■切好的朱古力，上面可以撒上可可粉及糖粉等。

草莓朱古力

白朱古力（板）	160 g (4塊)
牛油	20 g
蜂蜜	10 g
草莓 （搗碎 / 泥狀）	40 g

粟米脆片朱古力

（一口一個約20個的量）

黑朱古力（板）	116 g (2塊)
淡忌廉（乳脂肪含量35%）	40 g (mL)
蜂蜜	10 g
粟米脆片	100 g

- ①使用A製作朱古力。
- ②將①與粟米脆片混合在一起。
- ③用湯匙將朱古力分別放到牛油紙上。大小可按個人喜好，放在雪櫃，使其凝固。



慕斯朱古力

（約玻璃杯五杯的量）

黑朱古力（板）	116 g (2塊)
淡忌廉 （乳脂肪含量35%）	60 g (mL)
蜂蜜	10 g
淡忌廉	180 g (mL)
您喜歡的水果（裝飾用）	適量

- ①使用A製作生朱古力。
- ②將淡忌廉打至發泡。
- ③在②中加入溫熱的①攪拌。
- ④盛到玻璃杯中，冷卻，根據個人喜好裝飾水果。
- 根據個人喜歡，還可將切碎的朱古力與堅果（10～20 g）混合攪拌。



攪拌不足時“追加攪拌”

攪拌結束後，最多可進行2次追加攪拌。

- “追加攪拌”要在攪拌結束後的5分鐘內進行。本體內溫度一旦變低就無法追加攪拌。
- “追加攪拌”前用橡皮刮刀鏟下麵包容器周圍黏附的朱古力，再充分攪拌。

做法

- ①選擇食譜“23”
- ②設定攪拌時間
●可設定為1～5分鐘。
- ③按下“ ”鍵
●取消追加攪拌時，
➡ 長按“ ”鍵
- 還可通過以下方法進行“追加攪拌”。
- 在“做法3”（右上）未按下“ ”鍵時
①按下“分”鍵，設定攪拌時間
②按下“ ”鍵，開始

食譜24 果醬



所需時間：約1小時30分鐘～2小時30分鐘



草莓果醬

砂糖	140 g
草莓 (洗淨去蒂) (大的切成 1/2)	淨重 400 g
檸檬汁	38 g (約 38 mL)

做法

- 選擇食譜“24”
- 設定烹飪時間（草莓果醬120分鐘）
 - 根據水果的種類改變設定時間。
 - 可在90～150分鐘之間以10分鐘為單位進行設定。
- 按下“ ”鍵
- 發出嗶嗶聲後按下“ ”鍵，取出麵包容器，冷卻（約10分鐘）
 - 請注意不要放置在會傾倒的地方。
- 將麵包容器傾倒的同時，用橡皮刮刀使之慢慢流入容器
 - 使用金屬等刮鏟時，可能會造成損傷。

溫馨提示

- 請務必遵守上述份量規定。否則可能導致配料飛出及燒焦。
- 注意不要煮過頭！果醬冷卻後，會變濃稠。
- 由於控制砂糖的使用量，同時不使用添加物，因此製成的果醬較稀軟，無法長期保存。請放到雪櫃保存，並盡快享用。
 - 保存期間：約 1 星期
- 加熱不足（水分較多、不夠黏稠）時，進行“追加加熱”。

藍莓果醬

砂糖	140 g
冷凍藍莓	400 g
檸檬汁	38 g (約 38 mL)

- 烹飪設定時間…150分鐘
(使用新鮮藍莓時)
110分鐘

蘋果果醬

砂糖	140 g
蘋果 (削皮切成8塊，去 芯，切成1 cm寬)	淨重 400 g
檸檬汁	38 g (約 38 mL)

- 烹飪設定時間…100分鐘

水蜜桃果醬

砂糖	140 g
水蜜桃 (削皮去籽 切成2 cm小塊)	淨重 400 g
檸檬汁	38 g (約 38 mL)

- 烹飪設定時間…120分鐘

橘子果醬

橘子 (洗淨後，將果瓣與果皮分開。 將果瓣摘去白膜後，取出果肉 並分成2～3等份。而果皮去 掉白色部分後再切碎。)	400 g
砂糖	140 g





- ①在鍋中放入皮，以及高過皮的水，水煮15分鐘。
 - ②將煮過的水瀝出，再加水繼續水煮。
 - ③重複3次，瀝乾水分。
 - ④在麵包容器內依次放入果皮、砂糖、果肉。
 - ⑤安裝麵包容器
- 烹飪設定時間…120分鐘

加熱不足時“追加加熱”

加熱結束後，最多可進行2次追加加熱。

- “追加加熱”要在加熱結束後的5分鐘內進行。本體內溫度一旦變低就無法追加加熱。

做法

- ①選擇食譜“24”
 - ②設定烹飪時間
 - 可在10分鐘～30分鐘之間以1分鐘為單位進行設定。
 - ③按下“ ”鍵
 - 取消追加加熱時，
➡長按“ ”鍵
- 還可通過以下方法進行“追加加熱”。
 - 在“做法4”（右上）沒有按下“ ”鍵時
 - ①按下“分”鍵，設定烹飪時間
 - ②按下“ ”鍵，開始



食譜25 糖漬水果

所需時間：60分鐘～120分鐘



糖漬蘋果

水	250 g (mL)
砂糖	60 g
檸檬汁	10 g (小2)
蘋果 ^{※1} (切成4等份，去皮去芯)	約200 g (中等大小1個)

溫馨提示

※1 有的品種容易煮爛。

推薦使用果實比較結實的“富士”蘋果等。

■請務必遵守上述份量規定。

否則可能導致加熱不均及烤焦。

●水果的擺放方法（準備②）

●用烹飪紙當蓋子（準備③）



■食用時

應在完成後再放置半天左右再食用。（為了讓糖漿滲入水果內）



■加熱不足（顏色偏白，用竹籤插入時較硬）時，進行“追加加熱”。

■取出容器後，將水果上下翻轉，與糖漿一起慢慢冷卻。冷卻時，糖漿會慢慢滲入水果。

準備

- ①在麵包容器（無麵包用葉片）中加入水、砂糖、檸檬汁，用橡皮刮刀充分攪拌。（直到砂糖完全融化）
- ②將水果一個一個放進去，不要疊放。
- ③將牛油紙切成麵包容器大小，且中心開一個1 cm左右的孔，當作蓋子。
- ④再安裝至本體內。

做法

1. 選擇食譜“25”
2. 設定烹飪時間（糖漬蘋果為90分鐘）
 - 根據水果的種類改變設定時間。
 - 可在60分鐘～120分鐘之間以10分鐘為單位進行設定。
3. 按下“ ”鍵
4. 發出嗶嗶聲後按下“ ”鍵，取出麵包容器，冷卻。（約10分鐘）
 - 請注意放置場所，以防傾倒。
5. 慢慢移入容器，連湯汁一起冷卻。
 - 使用金屬等刮鏟及夾具等時，可能有損傷。

糖漬蕃茄

水	300 g (mL)
砂糖	60 g
生姜(切薄片)	10 g
小蕃茄 (水煮熟後去皮，將蒂頭除去)	3個 (1個約100 g)

■烹飪設定時間…60分鐘

糖漬洋梨

水	250 g (mL)
砂糖	60 g
檸檬汁	10 g (小2)
洋梨 (去皮，切成4塊去芯)	約180 g (中等大小1個)

■烹飪設定時間…60分鐘

糖漬枇杷

水	250 g (mL)
砂糖	60 g
檸檬汁	10 g (小2)
枇杷 (去皮，切成2塊去芯)	3個 (1個約50 g)

■烹飪設定時間…60分鐘

糖漬蜜棗

水	100 g (mL)
紅酒	125 g (約125 mL)
砂糖	40 g
檸檬汁	10 g (小2)
肉桂	適量
乾蜜棗	250 g





■烹飪設定時間…60分鐘

加熱不足時“追加加熱”

加熱結束後，最多可進行2次追加加熱。

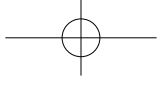
- “追加加熱”要在加熱結束後的5分鐘內進行。本體內溫度一旦變低就無法追加加熱。

做法

- ①選擇食譜“25”
- ②設定烹飪時間
 - 可在10分鐘～30分鐘之間以1分鐘為單位進行設定。
- ③按下“ ”鍵
 - 取消追加加熱時，
▶長按“ ”鍵
- 還可通過以下方法進行“追加加熱”。
- 在“做法4”（右上）沒有按下“ ”鍵時
 - ①按下“分”鍵，設定烹飪時間
 - ②按下“ ”鍵，開始

其他

TC31



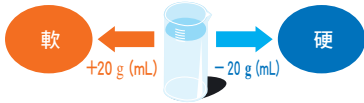
食譜26 麻糬

所需時間：約1小時

溫馨提示

※1可使用生粉或鷹粟粉代替。

■如果想做出自己喜歡的軟硬程度，就要調整水的份量！



■在步驟3誤按了“ ”鍵時，在10分鐘內按下“ ”即可恢復。

(僅限1次。按其他鍵失效)

■步驟3經過30分鐘後，發出蜂鳴聲，自動開始下一步。(上蓋蓋著的情況下)

●麻糬變軟，則難以取出。

■糯米若泡過水時，請減去相應的糯米吸收的水量。

<減少基準>

【12個】80 g (mL)

【18個】140 g (mL)

●麻糬的口感會受到水的用量、糯米的用量及種類、用了新米還是舊米等因素，而有所不同。

●放置時間過長，麻糬表面會變硬。

■麻糬的妥善保存方法…

①麻糬冷卻後，拍掉手粉。

②“放在室內時”

在濕度和溫度較低的場所，可保存2天。

“放入雪櫃時”

放入兩層塑膠袋內，並封口，可保存1個月。

■從麵包容器中直接取出放置在保鮮紙上包起來保存，做成日式麻糬更簡單。

■在剛做好的麻糬上放上自己喜歡的材料…



紅豆麻糬



花生麻糬

■中途混合些其他材料…

黑芝麻麻糬

開始做麻糬後，一點點地放入2~3小計量匙的黑芝麻和少量的食鹽。

柚香麻糬




開始做麻糬後，一點點地放入搗碎的½個柚子皮（黃色部分）和少量的食鹽。



準備

- ①洗糯米（洗到水變清為止）。
 - 糯米不用泡水，否則麻糬會變軟。
- ②用篩子將水瀝乾30分鐘。
- ③在麵包容器內安裝製作麵條、麻糬用葉片。
- ④放入糯米、水。

做法

1. 選擇食譜“26”
 2. 按下“ ”鍵
⇒ 50分鐘或55分鐘後
 3. 發出嗶嗶聲後，打開上蓋
 - 不要按“ ”鍵
 4. 開著上蓋的狀態下馬上開始
 - 為了讓多餘的水分散出，將上蓋打開
- 可在開始製作麻糬時放入櫻花蝦等。
●不要放豆類等堅硬的材料！
(會使麵包容器的氟素塗層脫落)
5. 發出嗶嗶聲後，按下“ ”鍵，迅速取出麵包容器，並放置等到麵包容器可以用手觸摸的程度（5~10分鐘）
 6. 取出麻糬
(從底部拿起來)



7. 用手捏些麻糬，搓成糰



■馬上食用時 ⇒ 事先用水沾濕手。

■保存時 ⇒ 事先在手上撒些手粉。

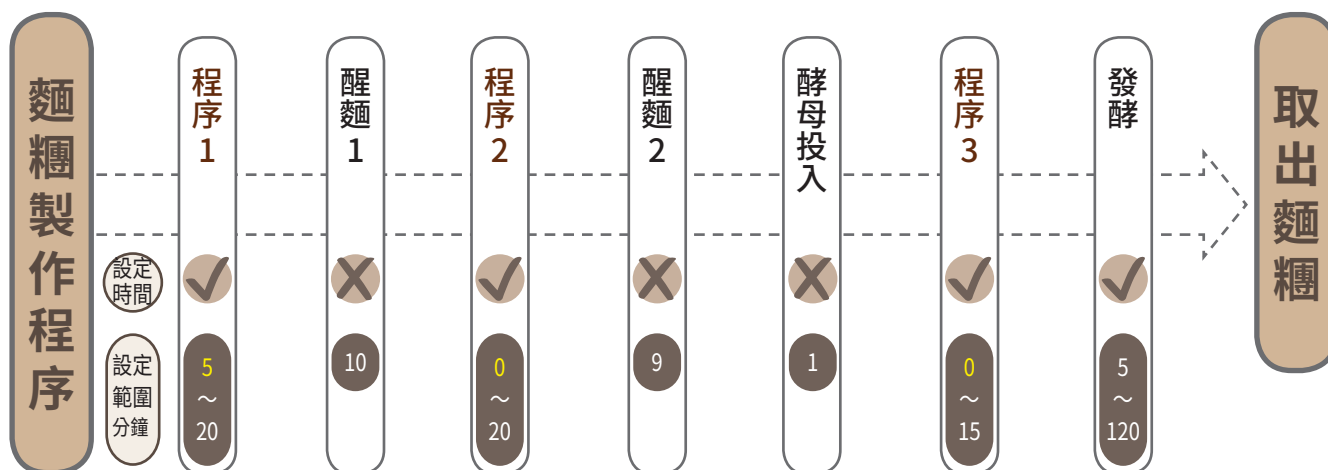
關於手動食譜

可自行依次設定麵包各個程序的工作時間，就能做出您想要的麵包。

可使用粉量：麵粉200~300 g

食譜27 手動麵包麵糰

所需時間：約30分鐘~3小時15分鐘



做法

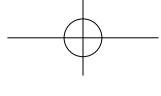
- 1 選擇食譜“27”
- 2 設定揉麵時間，分為3個階段“程序1”→“程序2”→“程序3”
 - 每個程序可設定時間範圍如上圖所示，預設時間為黃色數字所示。
 - 按下“分”鍵，可設定揉麵的時間，以1分鐘為單位遞增。
 - 每設定好一個程序時間請按下“✓”鍵，即可進入下一個揉麵程序時間的設定。直至完成“程序3”的時間設定，並按下“✓”鍵，進入下一步驟。
- 3 設定“發酵”時間
 - 按下“分”鍵，可設定發酵時間，以5分鐘為單位遞增，預設：40分鐘。
 - 設定完成後請勿按“✓”鍵，否則會返回揉麵時間的設定。
 - 當發現前面設置的揉麵時間有誤時，可按“✓”鍵重新進行每個程序的時間設定。
- 4 按下“⏏”鍵，即啟動手動設定的麵糰程序。
- 5 發出嗶嗶聲後，按下“🛑”鍵，並立即取出麵糰。

溫馨提示

- 禁止使用的材料，請參考P. TC7 “使用下列配料時，請注意”
 - 在麵糰攪拌過程中請勿將手伸入確認麵糰狀態，以防手指受傷。
 - 酵母自動投入的功能在“醒麵2”結束之時，若需酵母自動投入時，請在此前放入酵母容器。
 - 麵糰黏手的情況下，多使用手粉便於作業。
 - 請根據室溫調整發酵時間。
 - 當室溫高時，比標準時間短。
 - 當室溫低時，比標準時間長。
- 標準時間是指各食譜所設的時間

其他

TC33



食譜27 手動麵包麵糰

所需時間：約30分鐘～3小時15分鐘

香蔥肉鬆卷



湯種

高筋麵粉	20 g
水	100 g

主麵糰

即溶酵母	2.8 g (小1)
高筋麵粉	150 g
低筋麵粉	75 g
砂糖	24 g (大2)
奶粉	6 g (大1)
食鹽	2.5 g (小½)
蛋白1個	
A 牛奶 (5 °C)	220 g
湯種全部	
後放牛油 (切成1 cm的小塊)	30 g

A 中蛋白與牛奶倒入麵包容器中先攪拌均勻。

配料

香蔥	適量
芝麻	適量
火腿	適量
肉鬆	50 g
蛋黃醬	適量

洋蔥芝士麵包 (4個)



中種麵糰

即溶酵母	2.1 g (小¾)
高筋麵粉	200 g
水 (5 °C)	120 g

主麵糰

中種麵糰	全部
高筋麵粉	25 g
低筋麵粉	25 g
砂糖	24 g (大2)
食鹽	2.5 g (小½)
雞蛋 (打勻)	25 g
水 (5 °C)	25 g
橄欖油	25 g

餡料

馬蘇里拉芝士	40 g
車打芝士	40 g
洋蔥	40 g
煙肉	4片

做法

湯種

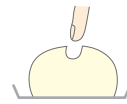
- ①將高筋麵粉與水攪拌均勻直至沒有粉粒為止。
- ②放入微波爐，加熱約20秒至表面稍微鼓起則暫停。取出後攪拌均勻，再放入微波爐加熱約20秒待表面稍微鼓起後，取出攪拌成柔軟的糊狀。
- ③將完成的湯種放入雪櫃冷藏12～24小時。

主麵糰

- ①主麵糰的材料（除牛油外）放入麵包容器中。
- ②設置程序時間：“程序1” 10分鐘 → “程序2” 0分鐘 → “程序3” 10分鐘 → “發酵” 45～70分鐘。
 - 發酵時間會受室溫及麵糰溫度所影響，請自行按實際操作情況作出調整。
- 在“程序1” 10分鐘結束後，放入室溫軟化的牛油。
- ③發酵完成^{※1}後，取出麵糰滾圓，蓋上擰乾的濕布後醒麵15分鐘。
- ④烤盤（28×28 cm）上鋪好牛油紙，將麵糰擀成烤盤大小後放在烤盤上並且輕輕按壓填滿烤盤。
- ⑤用叉子在上面插小孔。放入焗爐35～38 °C發酵40～60分鐘至1.5倍大小。（用手輕輕按麵糰，若留下輕微的手指印則表示發酵完成）。
- ⑥在表面刷一層蛋液，撒上芝麻，火腿和蔥花。
- ⑦焗爐預熱至200 °C，預熱完成後放入烘烤10分鐘左右至表面金黃色。
- ⑧在烤好的麵包表面噴水，並用保鮮紙覆蓋稍微放涼。
- ⑨在麵包還溫熱的時候撕掉保鮮紙，蓋上牛油紙後翻面將四邊切除，一端用麵包刀稍微切兩刀但不切斷。
- ⑩均勻塗抹上蛋黃醬，再撒上肉鬆後輕輕地捲起來，捲好後定型30分鐘後切開享用。

※1 確認一次發酵的情況：

- ①麵糰膨脹到2～2.5倍。
- ②用沾粉的手指戳孔，如有留下手指孔即可。



做法

中種麵糰

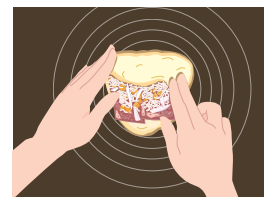
- ①將中種麵糰材料按材料表順序放入麵包容器內。
- ②選擇程序時間：“程序1” 5分鐘 → “程序2” 0分鐘 → “程序3” 0分鐘 → “發酵” 40分鐘

主麵糰

- ①將發酵好的中種麵糰剪刀剪成小塊放回麵包容器，此時麵糰稍黏手，請撒上高筋麵粉操作。（為避免後面投放的麵粉飛濺出容器掉落在加熱器上）
- ②將主麵糰的全部材料按材料表順序放入裝有中種麵糰小塊的麵包容器。
- ③選擇程序時間：“程序1” 15分鐘 → “程序2” 10分鐘 → “程序3” 0分鐘 → “發酵” 35～70分鐘
 - 發酵時間受室溫及麵糰溫度所影響，請自行按實際操作情況作出調整。
- ④發酵完成^{※1}後，取出麵糰切成4等份後滾圓，蓋上擰乾的濕布後醒麵15分鐘。
- ⑤將麵糰用擀麵棒擀成牛舌狀，均勻放上煙肉、芝士、洋蔥後捲成橄欖球形。
- ⑥將麵糰放在烤盤上，表面用濾篩撒上高筋麵粉放入焗爐35～38 °C 發酵45～60分鐘至1.5倍大小。
- ⑦發酵好後取出，用尖利的刀在麵糰表面劃一條深痕。
- ⑧將焗爐預熱為210 °C。焗爐預熱完成後溫度調整為200 °C，放入烤盤烘烤18分鐘左右至表面金黃。

※1 確認一次發酵的情況：

- ①麵糰膨脹到2～2.5倍。
 - ②用沾粉的手指戳孔，如有留下手指孔即可。
- 還沒烤製的麵包可放在雪櫃內避免過度發酵。



TC34






食譜28

發酵

適用於麵包麵糰的最終發酵

所需時間：約5分鐘～120分鐘

做法

- 1 選擇食譜“28”
- 2 設定“發酵”時間
 - 按下“分”鍵，以5分鐘為單位遞增。
 - 可設定時間範圍5～120分鐘，預設時間：45分鐘。
- 3 按下“ ”鍵，即啟動手動設定的發酵程序。
 - 若誤按“ ”鍵，本體不會有任何動作。
- 4 發出嗶嗶聲後，按下“ ”鍵，立即取出麵糰。

溫馨提示

- “發酵”功能，請依據製作的麵包狀態進行確認與調整。




食譜29

烘烤

適用於烘烤基本麵包等中烤色麵包

所需時間：約5分鐘～50分鐘

做法

- 1 選擇食譜“29”
- 2 設定“烘烤”時間
 - 按下“分”鍵，以1分鐘為單位遞增。
 - 可設定時間範圍5～50分鐘，預設時間：30分鐘。
- 3 按下“ ”鍵，即啟動手動設定的烘烤程序。
 - 若誤按“ ”鍵，本體不會有任何動作。
- 4 發出嗶嗶聲後，按下“ ”鍵，取出麵包容器，待冷卻2分鐘左右再取出麵包。

溫馨提示

- 總的烘烤時間50分鐘之內可進行烘烤，若超過50分鐘，則無法進行該設定。（P. TC46）

烘烤不足時“追加烘烤”


烘烤結束後，最多可進行2次追加烘烤。每次可選範圍為1～20分鐘。


- “追加烘烤”要在烘烤結束後15分鐘內進行。本體內溫度一旦變低就無法追加烘烤。

做法

同上“做法”步驟所述。


或者

在“做法”步驟沒有按下“ ”鍵時

- ① 按下“分”鍵，設定烘烤時間
- ② 按下“ ”鍵，開始

食譜“13”“28”“29”的巧妙搭配，不用焗爐也能瞬間變成烘烤達人！

做法

- ① 選擇食譜“13”，做出您喜歡的麵包麵糰。
- ② 取出麵包麵糰，揉成光滑的球狀後，蓋上擰乾的濕布醒麵15分鐘。
- ③ 將麵糰做成您喜歡的形狀。（辮子麵包等）
 - 請注意麵包容器的寬度，若麵糰過長時可對摺。
- ④ 將麵包葉片取出，放入麵糰選擇食譜“28”，設定發酵時間。
- ⑤ 發酵結束後，選擇食譜“29”設定烘烤時間。
- ⑥ 發出嗶嗶聲後按下“ ”鍵，取出麵包容器冷卻2分鐘左右，取出麵包。

其他

TC35

清潔保養

●盡快洗乾淨風乾！

(不可在沒洗乾淨或沾有水的狀態下將麵包容器放回本體內)

●用柔軟的海綿清洗！

(不要使用去污粉、金屬刷、海綿布的尼龍面、包在尼龍網裏的海棉塊、不要使用洗碗機清洗)

麵包容器・葉片

清除殘餘的麵糰後，用水沖洗

①在麵包容器內加入少量熱水，放置一會。

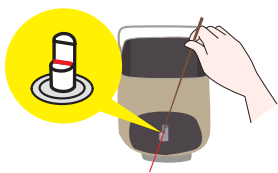
- 葉片難以拆下時，左右轉動一下再拔出來。

②用柔軟的海綿清洗麵包容器和葉片。

③刮除仍殘留在葉片上的麵糰。建議使用竹籤。



●麵糰若黏附在安裝軸上，易造成葉片脫落或殘留於麵包中。



●若很髒時，請用廚房專用洗滌劑(中性)清洗。

天然酵母培養容器

用廚房專用洗滌劑(中性)充分清洗， 晾乾

●如果有變質的酵母殘留，由於細菌的繁殖會影響到下一次的發酵。

■如果發生變質

- ①使用稀釋的氯漂白劑。
- ②充分清洗並晾乾。

本體

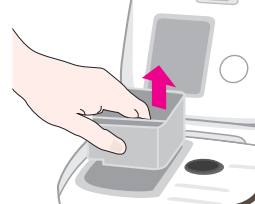
用擰乾的濕抹布擦拭

●清除掉在本體內散落的即溶酵母以及配料等。

葡萄乾・堅果容器

拆下後，用廚房的專用洗滌劑 (中性) 清洗

- 向上拉。
- 用手指壓，打開開閉板。
- 不要留下油脂。



上蓋

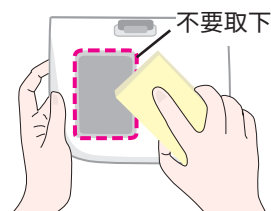
用擰乾的濕抹布擦拭

●用濕抹布將黏在酵母容器的即溶酵母擦掉，然後再確認投放即溶酵母的孔已關閉。

蓋容器蓋

取下，用水沖洗

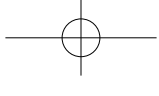
- 打開上蓋容器蓋至70°角後，將其向上拉起，然後向右邊滑動。



酵母容器

用擰乾的濕抹布擦乾淨後，自然晾乾。

●請勿使用乾布擦拭酵母容器。否則即溶酵母會因靜電無法掉落。



常見問題

Q

可以用專用的麵粉製作嗎？

A

基本麵包

可以製作，但是需要調整水量。如果發生麵包過度膨脹，或麵包上方出現凹陷的情況，請減少5~10%的水量。

法式麵包

可以製作，但是麵包的品質與膨脹程度因專用麵粉的種類而異。

烏冬麵糰（多用途麵粉）

麵糰太硬的話可加入10 g (mL) 的水，如麵糰太軟的話可減少10 g (mL) 的水。

Q

可以用其他材料代替牛油和奶粉嗎？

A

可以。

請使用等量的人造牛油、起酥油等固體油脂來代替牛油。（因油脂種類不同，烤色有濃淡差別）

奶粉6 g（大1）相當於70 g（約70 mL）的牛奶。

●使用牛奶時，請減少相當於牛奶份量的水分。

Q

可以按照市面銷售的烹飪書中份量製作嗎？

A

本說明書中的份量是針對本型號製麵包機的情況制訂的，若按其他份量進行烘烤的話，可能會烘烤不佳。

Q

可以製作半斤的麵包嗎？

A

雖然採用一半材料，但由於“揉麵”和“排出空氣”的力度都太難掌握，無法與自動製麵包機的製作程序配合，因此不行。

Q

可以用自己做的天然酵母（元種）嗎？

A

因為發酵能力不穩定，不容易發酵成功。

→建議使用發酵力比較穩定的“星野”天然酵母(元種)。

Q

天然酵母（元種）及生種天然酵母如何保存？

A

天然酵母（元種）（P. TC10）

不耐高溫，故密封後放入雪櫃（約4°C）內保存。

●請在保存期間（未開封狀態下，依保存方法進行保存的有效期限）使用。

生種天然酵母（P. TC21）

放入天然酵母培養容器中蓋上蓋子，放進雪櫃內冷藏保存。

●請在一周內用完。

Q

如何保存即溶酵母？

A

請放入雪櫃（約4°C）保存。（開封後必須密封，並盡快用完）

●請在保存期間（未開封狀態下，依保存方式進行保存的有效期限）使用。

●請勿放入急凍室內冷凍保存。

（即溶酵母會吸濕結塊，無法從酵母容器中脫落）

Q

可用什麼樣的米飯製作米飯麵包？

A

放涼的米飯溫度標準在30 °C以下。

放入雪櫃冷藏的米飯也可使用，但是變硬後難以軟化時，要先加入水軟化後再放入，這樣比較容易攪拌。（P. TC41）

冷凍後的米飯，請在解凍後恢復至常溫後再使用。

保溫在12小時以內的米飯，請在冷卻後再使用。

Q

法式牛油麵包/丹麥麵包的“後放牛油”不冷凍可以嗎？

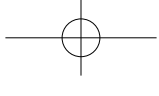
A

若使用未冷凍的牛油，放進麵包容器後的牛油會馬上融化，就做不成法式牛油麵包/丹麥麵包。

請將牛油切成1 cm的塊狀且冷凍至少一個晚上。

使用後

TC37



常見問題

Q 冷凍過的菠蘿麵包的曲奇麵糰可以用嗎？

A 可以使用。
請事先自然解凍，注意放在麵包麵糰上時不能太硬。

Q 撒手粉時使用什麼麵粉比較好？

A 麵包成形時，建議使用高筋麵粉。
製作麻糬時，建議使用生粉。（還可以使用鷹粟粉及高筋麵粉等。）

Q 杜蘭小麥粉如何購入？

A 一般烘焙材料店可輕鬆購入。

Q 在水裏泡了一晚的糯米還能用嗎？

A 雖然可以使用，但做出來的麻糬會太軟，因此一般不建議使用。
請減少糯米吸收的那部份水量【12個：80 g（mL），18個：140 g（mL）】。

Q 基本麵包可以烘烤成方形嗎？

A 用家庭用製麵包機烘烤出來的麵包，在烘烤時麵糰會向上膨脹擴張，形成山形（“鍋底”）狀的麵包。

Q 如何切好麵包？

A 烘烤結束後馬上切會比較困難，建議待30分鐘後再切。
●把麵包放倒後，前後移動用麵包刀切開麵包。

Q 麵包是否不好取出？

A 取出麵包容器後，冷卻2分鐘仍難以取出時，請再將麵包容器放入本體內，放置5～10分鐘後再取出。
●如果超出時間，麵包會收縮下塌。
●請勿使用刀叉、筷子等取出麵包。
（會傷害到氟素塗層）

Q 麵包葉片上是否殘留了麵糰？

A 當麵糰的黏度較低的情況下，會發生麵糰殘留在麵包葉片上的情況。
若介意的話，請在將麵包葉片安裝在本體之前，可以塗一些食譜內較油的材料或者灑上一些麵粉。

Q 麵包與麵糰可以冷凍保存嗎？

A **麵包**
切成薄片，每片用保鮮紙包起來放於急凍室。
盡可能將剛烤好的麵包冷凍起來，味道會更好。
●保持麵包美味的冷凍期間大約為1個月。

牛油卷

將成形、發酵好的麵包擺放在托盤上，覆上保鮮紙放於急凍室，凍好後放入塑膠袋中保存。
烘烤時，在30～35℃下解凍後，塗上蛋液（打勻的雞蛋）烘烤。
●若急的話，直接在未解凍的狀態下塗上蛋液，烘烤時間延長約5分鐘。

薄餅

將擀好的麵糰用保鮮紙包起來冷凍。
烘烤時，直接拿出來放上配料烘烤。



Q 使用天然酵母與即溶酵母做出來的麵包感覺有些不一樣？

- A** 使用天然酵母做出來的麵包具有以下特徵。
- 高度稍矮，顏色略深。
 - 麵包皮散發出炒年糕和甜醬油似的香氣，具有微微的酸味和甜味。
 - 麵糰的紋路稍稍粗一些。
 - 吃起來有嚼勁。
- 烘焙時麵包還會散發出類似乳酪的發酵氣味。

Q 在麵包或薄餅麵糰的製作過程中，即溶酵母沒有進行混合？

- A** 麵糰攪拌後，即溶酵母會在切割、成形及二次發酵中起到作用，所以沒有問題。

Q 麵包麵糰食譜做出的麵包麵糰很軟？

- A** 請將水的用量減少5~10 g (mL)。
- 若撒上高筋麵粉的話，會比較容易處理。

Q 在麵包或薄餅麵糰的製作過程中，不怎麼發酵？

- A** 發酵的程度可能因材料比例不同而變慢。
- 若需要追加發酵，製作工序後將麵糰留在本體內約20~30分鐘。

Q 在取麵包時，葉片一起取下來了嗎？

- A** 麵包烤製成型時，麵包葉片有可能與麵包一起被取出。若是直接切麵包時，會損傷葉片，因此一定要將葉片取出。

Q 失敗的麵糰還可以再用嗎？ 例：仍為麵糰狀態，未被烘烤時…等

- A** 可以用來做甜甜圈或薄餅等食品。
- 請確認是停止在以下的哪種狀態後，再按照下述的做法進行操作。
- 使用即溶酵母的食譜**
- 即溶酵母殘留在酵母容器內時
→調到食譜“16”（薄餅麵糰）後重新開始製作麵糰，做成甜甜圈或薄餅（P. TC25）
 - 酵母容器內沒有殘留即溶酵母時
→取出麵糰，做成甜甜圈或薄餅（P. TC25）
- 使用天然酵母的食譜**
- 取出麵糰後做成甜甜圈（P. TC25）

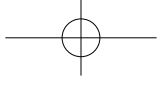
Q 口感與市場出售的意粉不同？

- A** 與乾意粉的製作方法不同，因此在外形、麵糰的柔軟度、彈性上都有所差異。（P. TC23）

Q 怎麼也切不好麵條？

- A** 請正確稱量，並在麵糰上撒上足夠的手粉。

使用後



麵包形狀異常！

麵包



高度標準

基本麵包、快速麵包、法式牛油麵包、全麥麵包



不足
14 cm

法式軟包、軟式麵包、米粉麵包



不足
13 cm

米飯麵包、丹麥麵包



不足
12 cm

天然酵母麵包



不足
11 cm

法式麵包、菠蘿麵包



不足
9 cm



高度標準



20 cm
以上



膨脹不足

- 受溫度、濕度、材料、預約時間等條件的影響，麵包的形狀和蓬鬆度都會發生變化。
 - 是否放入太多葡萄乾之類的配料？
 - 室溫是否太高了呢？（室溫過高，則形狀會變差）
- 請將麵粉等材料放入雪櫃內冷藏。

麵粉

- 是否用秤稱重了？
- 是否使用了蛋白質含量超過 12~15% 之間的麵粉？
- 是否使用了高筋麵粉？
- 是否使用了過期的麵粉？

<法式麵包、法式牛油麵包、丹麥麵包…>

- 是否弄錯了高筋麵粉和低筋麵粉的比例？

水

- 是否太少？

<室溫超過 25 °C 時…>

- 是否使用約 5 °C 的冷水？

<快速麵包、法式麵包、全麥麵包、菠蘿麵包、法式牛油麵包、丹麥麵包…>

- 使用的是否都是約 5 °C 的冷水？

砂糖

- 是否太少？

即溶酵母

<除天然酵母麵包以外…>

- 使用的是不需提前發酵的即溶酵母嗎？
- 是否放入酵母容器內？

- 是否太少？
- 是否在雪櫃內保存？(P. TC9)
- 是否使用了過期的即溶酵母呢？

天然酵母

<天然酵母麵包>

- 是否使用“星野”天然酵母來製作？
- 生種天然酵母是混合後再稱重的嗎？

- 放入麵包容器內了嗎？
- 是否太少？

過度膨脹

麵粉

- 是否太多？
- 是否使用了麵包的專用麵粉？(P. TC37)

水

- 是否太多？

即溶酵母 天然酵母

- 是否太多？
- 按照指定份量操作卻出現過度膨脹時，請嘗試將即溶酵母、生種天然酵母或砂糖減少 1/4 ~ 1/2 的量。
- 在海拔超過 1000 m 的地區，有時會出現過度膨脹的現象。

完全不膨脹（整體偏白，麵糰狀）

即溶酵母 天然酵母

- 是否忘記放入即溶酵母或生種天然酵母了呢？
- 是否使用了保存不好或過期的即溶酵母？
- 是否誤使用了泡打粉？

- 是否忘記安裝麵包葉片？
- 中途是否出現了停電情況？

每次做出的形狀和膨脹程度都不同

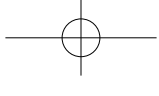
- 手工製作的麵包因以下條件，每次做出的形狀和膨脹程度都會發生改變！

室溫

- ▶ 夏季等室溫高時
- ▶ 運轉時室溫發生變化（如中途關閉空調等）

材料的種類、性質

- ▶ 使用了蛋白質含量較少的麵粉烘烤時
- ▶ 使用了保存不善、過期的即溶酵母時



麵包形狀異常！



底部發黏，側面收縮下塌

- 是否將烘烤好的麵包迅速從麵包容器內取出，放在網架上散熱呢？
- 室溫高時，將水量減少 10 g (mL) 會有改善效果。



上部凹陷（外皮烤焦）

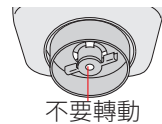
上部平坦，呈四角形凹陷

- 麵粉是否太少呢？
 - 水是否太多呢？
- <全麥麵包…>
- 當全麥麵粉的比例過多或麵粉的種類不同時易發生這種情況。



底部凹陷大坑，直立不起

- 留下了麵包用葉片的形狀。
- 取出麵包時，是否碰到了麵包容器的底部？（有時因葉片轉動會弄壞麵包）



周圍有多餘的麵粉

- 麵粉是否太多呢？
- 水是否太少呢？

不能烘烤出自己希望的顏色，上部有部分烤焦

- 請改變烤色 (P. TC6)，或者調整砂糖的用量。
- 若麵包膨脹過高或麵包上部不平整，請減少即溶酵母和水的量。
- 減少砂糖的用量，則烤色會變淡，增加則烤色會變深。
- 若麵包上部超出麵包容器太多，有可能造成剝離等現象。

麵包外皮太硬

- 等外皮冷卻到人體肌膚溫度後，放入保鮮袋，麵包外皮會變軟。

配料偏向一邊

- 由於配料的種類及麵糰的硬度等，可能出現偏向一邊的情況。

成形、發酵後的麵糰有黏性

- 發酵時間太長，會使麵糰鬆弛，就會變得有黏性。雖然不同種類的麵包的發酵時間不同，但一般的辨別方法是用手指輕輕按一下膨脹的麵糰側面，如果慢慢彈起來，就說明發酵完成。

做不好牛角麵包

- 牛油如果融化，就難以包覆在麵糰中，將不能形成層次感。請將麵糰放入雪櫃充分冷卻後再包入牛油。
 - 特別是在室溫高時，牛油容易融化，需要延長冷卻時間。

米飯麵包

發現有米粒殘留

- 請在另一個容器內放入米飯和水，將米飯充分軟化後再放入麵包容器內。

法式牛油麵包

底部積油，出現牛油斑

- 是否使用冷凍牛油，並切成 1 cm 的小塊？
- 冷凍牛油是否在蜂鳴器響起的 10 分鐘之內放入？
- 是否已將冷凍牛油掰開分散放入容器？
- 室溫超過 25°C 時，是否放入事先冷凍過的冷凍牛油？

丹麥麵包

底部及外層積油

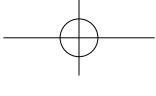
- 是否使用冷凍牛油，並切成 1 cm 的小塊？
- 冷凍牛油是否在蜂鳴器響起的 10 分鐘之內放入？
- 是否已將冷凍牛油掰開分散放入容器？

口感不夠鬆脆

- 將切好的麵包再烘烤一次，會變得比較有鬆脆感。

使用後

TC41



菠蘿麵包

菠蘿麵包的曲奇麵糰裂開

- 是否充分攪拌了曲奇麵糰？
- 是否將曲奇麵糰揉到光滑狀態？
- 格子圖案是否刻太深了？
- 是否將曲奇麵糰強行壓在麵包麵糰上呢？
 - 只需將曲奇麵糰放在麵包麵糰上。
(輕輕按壓使之貼緊後則形狀會保持得更好。)

菠蘿麵包的曲奇麵皮軟綿綿的

- 原因在於牛油在軟化時出現了融化，使麵糰液體含量過多。
 - 若牛油融化的話，即使將麵糰冷藏後，還是會鬆軟易碎。

菠蘿麵包的曲奇麵糰偏向一邊

- 是否將麵包麵糰重新放到中央位置了呢？

曲奇麵糰不在上面

- 曲奇麵糰是否冷卻過度變硬？
- 根據“加工程序剩餘 10 分鐘後”的顯示，將曲奇麵糰從雪櫃中取出，用擀麵棒擀薄。曲奇麵糰達到柔軟且可以完全彎曲的程度時較好。

曲奇麵糰從麵包容器中溢出來

- 放曲奇麵糰時，是否輕輕按過周圍？
- 如果按壓麵糰太過用力，烘烤時曲奇麵糰的表面會裂開。

米粉麵包

米粉麵包形狀不好看

- 室溫是否過高？(室溫過高的情況下，做出的麵包質量較差。)
- 是否在室溫超過 25 °C 時進行了預約呢？
 - 當室溫很高時，麵包會因處於定時功能下的材料溫度的上升而變形。

拉麵麵糰， 烏冬、意粉麵糰

麵糰中有粒狀物

- 是否錯將麵包用葉片當成麵條，麻糬用葉片安裝上去？
- 麵粉是否太少呢？
- 是否充分攪拌麵粉後才放入麵包容器內？
- 水是否太多呢？
- 做烏冬時，是否使用了溫水？

麵糰黏在手上，無法成形

- 麵粉是否太少呢？
- 撒手粉了嗎？
- 水是否太多呢？

麵條黏在一起

- 切成麵條狀後放置的時間是否太長？
- 是否撒了足夠多的手粉？

布朗尼

有朱古力小塊的殘留

- 是否事先融化朱古力？

布朗尼底部殘留白色粉末

- 是否按照配方表的順序放入材料？
- 手動清除麵粉時，是否清除徹底？

英式鬆餅

膨脹不足



不足
5 cm

- 是否加入了泡打粉？(即使放入即溶酵母也無法膨脹。)
- 材料的份量是否正確？

TC42



麵包形狀異常！

出現牛油斑（色斑、空洞等）

- 是否將牛油切成 1 cm 的小塊呢？
- 室溫低於 15 °C 時，是否將牛油切成 5 mm 的小塊呢？

周圍殘留有麵粉

- 是否清除了麵粉？
- 是否進行了成形步驟呢？

蛋糕

膨脹不足

- 材料的份量是否正確？
- 是否加入了泡打粉？
- 是否將低筋麵粉與泡打粉篩過後再放入？

上部殘留了牛油

- 是否將牛油切成 1 cm 的小塊呢？
- 牛油是否恢復常溫？
- 是否按順序放入材料？

周圍帶有麵粉

- 是否清除餘粉了？
- 材料的投入次序是否正確？

製作出的蛋糕與預想的不一樣

- 做出來的蛋糕類似於牛油蛋糕，但達不到市場出售的海綿蛋糕的烘烤程度。若將低筋麵粉減至 160 g，蛋糕會變得鬆軟些。

朱古力

淡忌廉和朱古力無法融合

- 乳脂肪含量高（41% 以上）的淡忌廉與可可含量多的朱古力一起使用，可能無法融合。增加 10 g（約小 2）的牛奶，有助於二者融合。

太軟

- 使用牛奶成分多的朱古力則會變軟。減少 10～20 g（約 10～20 mL）的淡忌廉。

麵包容器內周圍沾有朱古力

- 在 5 分鐘內使用橡皮刮刀刮除黏在麵包容器上的巧克力，然後再追加攪拌 2～3 分鐘。

果醬

果醬太稀或不黏稠

由於砂糖量不夠，而且沒有使用添加物，因此製成的果醬較稀。

- 使用了果膠含量較低的水果，例如未成熟的水果或不新鮮的水果。
- 是否放入太多水果？
- 是否減少砂糖與檸檬汁的量？（果醬凝固必須要有適當比例的糖，酸和果膠）

糖漬水果

沒煮好

- 水果是否過於成熟？
- 因水果種類不同，有些品種容易煮爛。

有些部分糖漿的滲透性不好

- 是否被牛油紙蓋住了？
- 放置半天～1 天即可食用。
- 從糖漿中取出後，將滲透性不好的部分朝下放置，使之浸在糖漿中，再冷卻。

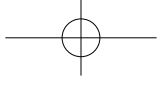
麻糬

做好的麻糬上沾有米粒

- 糯米是否太多呢？
- 水是否太少呢？
- 是否夾雜了粳米？
- 是否使用了舊米？
- 瀝乾糯米水分時，糯米是否過分乾燥？（比如直接正對冷氣風口等）

使用後

TC43




“操作錯誤！”的補救措施

忘記放入材料就按了開始！


- ➔ 生種天然酵母以外的材料可在下列時間內放入。
但是，由於最初在“揉麵”時，材料沒有充分攪拌，可能無法成功做出麵包。

忘放的材料	放入的時間
牛油 砂糖 奶粉 食鹽	<ul style="list-style-type: none">●使用即溶酵母的食譜 即溶酵母被投入之前，左列材料還可放入麵包容器內。<ul style="list-style-type: none">・薄餅麵糰..... 1分鐘以內・法式牛油麵包、丹麥麵包..... 5分鐘以內・麵包麵糰..... 10分鐘以內・米粉麵包..... 35分鐘以內・其他食譜..... 20分鐘以內➡ 盡可能以小的幅度打開上蓋，避免即溶酵母灑落。●使用天然酵母的食譜 在10分鐘以內放入麵包容器以保證在最初的揉麵中被攪拌。
即溶酵母	<p>投入即溶酵母前，將即溶酵母放入酵母容器內。</p> <ul style="list-style-type: none">・薄餅麵糰..... 1分鐘以內・法式牛油麵包、丹麥麵包..... 5分鐘以內・麵包麵糰..... 10分鐘以內・米粉麵包..... 35分鐘以內・其他食譜..... 20分鐘以內


選錯了食譜、葡萄乾、烤色等功能就按了“”（開始）！

- ➔ 若是剛剛開始，可以重新操作。請長按“”鍵中止操作，選擇正確的食譜^{※1}、葡萄乾及烤色功能後重新開始。
- ※1 “米粉麵包”若選錯了食譜，即使重新選擇正確的食譜也無法製作成功。
（因為最初的製作工序不同）


安裝了錯誤的葉片並啟動！

- ➔ 請長按“”鍵停止操作，重新安裝正確的葉片後再開始。
（不更換正確的葉片，則可能會停止轉動。）

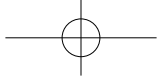
拔掉了電源插頭！

- ➔ 即使拔掉電源插頭，在 10 分鐘內插回去，仍可以恢復。
- ・請勿按下“”鍵。

中途錯按了“”鍵！

- ➔ 在10分鐘內按下“”即可恢復。
- ・只有一次有效。請不要按其他鍵。

- 失敗的麵糰可以再做成薄餅或甜甜圈。(P. TC25, TC39)



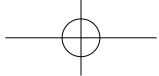
故障診斷

請先確認以下事項
如果仍有異常，請立即聯絡 Panasonic 客戶服務中心

出現以下情況時	原 因	修理方法
無法進行按鍵操作	● 電源插頭是否鬆脫？	插上電源插頭。
按了開始鍵也不運轉 (不揉麵)	● 米粉麵包的程序是從“醒麵”開始的，一開始不運轉。	
即溶酵母沒有落下	● 即溶酵母自動放入的時間因食譜和室溫等條件不同而有差異。	
	● 酵母容器潮濕或帶有靜電。	用擰乾的濕抹布擦拭，自然風乾。
	● 即溶酵母是否受潮？	使用新的即溶酵母。
葡萄乾以及乾果無法投入	● 是否將配料像山形一樣堆放？	請將配料平鋪。
中途運轉停止 (顯示當前的時間)	● 運轉中，若出現10分鐘以上的停電，則會停止運轉。	若是在麵糰狀態下停止，可以再利用。(P. TC39)
無法調整到想要預約的時間	● 想設置的時間是否為無法預約的時間？ 食譜不同，烘烤結束所需的時間也不同。	請在下列範圍內調整時間。 現在時間的 ● 基本麵包 4小時～13小時後 ● 法式軟包 4小時 50 分鐘～13小時後 ● 軟式麵包 4小時20分鐘～13小時後 ● 米飯麵包 4小時～13小時後 ● 法式麵包 5小時～13小時後 ● 全麥麵包 5小時～13小時後 ● 米粉麵包 2小時30分鐘～13小時後 ● 天然酵母麵包 7小時～10小時後
預約後馬上就開始揉麵了	● 使用即溶酵母食譜的基本麵包、法式軟包、米飯麵包、法式麵包及全麥麵包，只有最開始的“揉麵”程序是在預約後馬上進行。	
正在使用或預約時， 發出聲音	發出以下聲音並不是異常現象。 ● 在做麻糬，或在麵糰“揉麵”或“排氣”時 ・ “吱吱”“啪嗒啪嗒” 麵糰攪拌的聲音 ・ “嗡嗡” 馬達運轉的聲音 ・ “咯恰咯恰” 做麻糬的聲音 ● 即溶酵母或葡萄乾容器的材料放入麵包容器時 ・ “噶恰噶恰” 開閉閥、開閉板的聲音	
中途運轉停止 (葉片不轉了)	● 材料過多，或葉片被堅硬材料卡住，造成馬達負擔過重，則保護裝置開始運作，中途就會停止轉動。 (即使操作完成，也是粉狀，未烘烤好) ● 請諮詢Panasonic客戶諮詢服務中心。	

使用後

TC45



出現以下情況時	原因	修理方法
葉片咯噠咯噠響	●由於在葉片與主軸之間有縫隙。(前端活動3 cm左右)	
當插上電源插頭後，顯示現在時間為“0:00”	●鋰電池達到壽命期限。 <ul style="list-style-type: none">在更換電池前，插上電源還是可以使用。使用預約功能時，就必須要調整為當前的時間。	請送至服務站由專業維修人員更換電池。
仍然是粉狀，無法烘烤	●是否忘記安裝葉片了？	安裝好葉片。(P. TC12)
麵包容器底部有麵糰漏出	●麵包容器內部葉片的安裝軸是否太緊無法轉動？ ●使用過程中，麵包容器的排出口會排出少量麵糰。 （為了不妨礙轉動，進入到轉動部位的麵糰會被排出。 這並不是異常。但請確認葉片安裝軸是否處於轉動狀態。	安裝了葉片，但葉片的安裝軸不轉動時，要更換主軸的軸承。 (請諮詢Panasonic客戶諮詢服務中心)
麵包容器的底部變黑	●麵包容器底部可能會因攪拌摩擦而變黑。 當變黑時，請用濕的廚房用紙擦拭。	

●開始使用時，會冒煙、散發出氣味，隨著繼續使用會逐漸消失。這並不影響使用。

出現下列情況時...

電源中斷 顯示	●表示在使用中出現停電。 如果停電時間在10分鐘以內，則來電後會自動進行運轉。 (有時會做出不良麵包) ●即使在使用中拔掉電源，重新插電啟動後也會顯示。	
U50 顯示	●表示由於連續使用，機器內處於高溫狀態(40℃以上)。	打開上蓋，讓本體內部充分冷卻。 (烘烤結束後冷卻1小時左右)
H01~H02 顯示	●這是故障。 ●請聯繫Panasonic客戶服務中心進行維修。	

TC46

規格

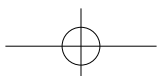
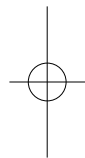
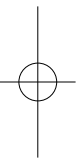
電源		220 V ~ 50 Hz	防止溫度過高裝置		溫度保險絲
功率	加熱器	360 W	尺寸 (約)	長	30.4 cm
	摩打	80 W		寬	24.1 cm
				高	34.7 cm
淨重 (約)		6.1 kg	電源線長度		0.9 m
容量	麵包 / 麵包麵糰	(麵粉) 最大使用量：300 g			
	酵母	(即溶酵母) 最大使用量：4.2 g (生種天然酵母) 最大使用量：25 g			
	葡萄乾、堅果	(葡萄乾 / 堅果類) 最大使用量：100 g			

功能	食譜	容量	預約
麵包	基本	(麵粉) 最大：250 g	可預約至 13 小時
	法式軟包	(麵粉) 最大：250 g	可預約至 13 小時
	軟式	(麵粉) 最大：250 g	可預約至 13 小時
	快速	(麵粉) 最大：280 g	—
	米飯	(麵粉) 最大：230 g	可預約至 13 小時
	法式	(麵粉) 最大：250 g	可預約至 13 小時
	全麥	(麵粉) 最大：250 g	可預約至 13 小時
	法式牛油	(麵粉) 最大：200 g	—
	丹麥	(麵粉) 最大：280 g	—
	菠蘿	(麵粉) 最大：200 g	—
	米粉	(麵粉) 最大：250 g	可預約至 13 小時
	天然酵母	(麵粉) 最大：300 g	可預約至 10 小時
麵糰	麵包麵糰	(麵粉) 最大：280 g	—
	天然酵母麵包麵糰	(麵粉) 最大：300 g	—
	生種天然酵母	天然酵母 (元種) 50 g	—
	薄餅麵糰	(麵粉) 最大：280 g	—
	餃子皮麵糰	(麵粉) 最大：280 g	—
	拉麵麵糰	(麵粉) 最大：300 g	—
	烏冬、意粉麵糰	(麵粉) 最大：300 g	—
其他	布朗尼	(麵粉) 最大：60 g	—
	英式鬆餅	(麵粉) 最大：180 g	—
	蛋糕	(麵粉) 最大：180 g	—
	朱古力	朱古力 160 ~ 180 g	—
	果醬	水果 400 g	—
	糖漬水果	水果 150 ~ 300 g	—
	麻糬	糯米 280 ~ 420 g	—
	手動麵包麵糰	(麵粉) 200 ~ 300 g	—

使用後

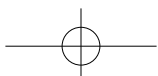
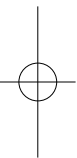


Memo





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Aftersales services 售後服務

Panasonic 官方網站 Panasonic official website: <http://www.panasonic.hk>

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● Menu number table

NO.	Menu	NO.	Menu
1	Bread	16	Pizza dough
2	Pain de mie	17	Dumpling skin dough
3	Soft bread	18	Japanese ramen dough
4	Rapid bread	19	Udon/pasta dough
5	Rice bread	20	Brownie
6	French bread	21	Scone
7	Whole wheat bread	22	Cake
8	Brioche	23	Chocolate
9	Danish	24	Jam
10	Pineapple bread	25	Compote
11	Rice flour bread	26	Mochi
12	Natural yeast bread	27	Manual bread dough
13	Bread dough	28	Fermentation
14	Natural yeast bread dough	29	Baking
15	Natural yeast fermentation		

● 食譜編號表

食譜編號	食譜	食譜編號	食譜
1	基本麵包	16	薄餅麵糰
2	法式軟包	17	餃子皮麵糰
3	軟式麵包	18	拉麵麵糰
4	快速麵包	19	烏冬、意粉麵糰
5	米飯麵包	20	布朗尼
6	法式麵包	21	英式鬆餅
7	全麥麵包	22	蛋糕
8	法式牛油麵包	23	朱古力
9	丹麥麵包	24	果醬
10	菠蘿麵包	25	糖漬水果
11	米粉麵包	26	麻糬
12	天然酵母麵包	27	手動麵包麵糰
13	麵包麵糰	28	發酵
14	天然酵母麵包麵糰	29	烘烤
15	生種天然酵母		



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