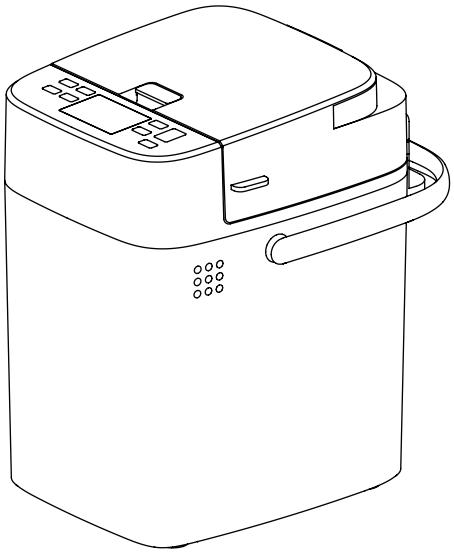
Panasonic®

RECIPES

Automatic Bread Maker (Household Use)

Model No. SD-PMC100



Bread-making Ingredients

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

Liquid ingredients

- Use the measuring cup or measuring spoon provided.
  If the recipe indicates a mixture (liquid plus egg), this should be weighed using scales. Using digital scale is recommended.

Dry ingredients

- Should be weighed on scales or measured with a measuring spoon provided for the small amounts. Using digital scale is recommended (x2).

Flour

Main ingredient of bread. The protein in flour forms gluten during kneading.
Gluten provides structure and texture and helps the bread to rise.

Use strong flour. Strong flour is milled from the wheat and has a high content of protein which is necessary for the development of gluten.
Carbon dioxide produced during fermentation is trapped within the elastic network of gluten, thus making the dough rise.

White flour

Made by grinding wheat kernel, excluding bran and germ. The best kind of flour for baking bread is a flour marked “for bread baking”.
Do not use plain or self-raising flour as a substitute for bread flour.

Wholemeal flour

Made by grinding entire wheat kernel, including bran and germ.
Makes very health-giving bread. This bread is lower in height and heavier than bread baked with white flour.

Rye flour

Made by grinding rye kernel. Contains more iron, magnesium and potassium, which contribute to good health.
Due to the low gluten content, it makes a dense, heavier bread.
Do not use more than stated quantity (could overload motor).

Dry yeast

Enables the bread to rise.

Be sure to use dry yeast that does not require pre-fermentation. Do not use yeast that requires preliminary fermentation. Dry yeast which has “Easy blend”, “Fast Action” or “Easy Bake” written on the packet is recommended.

When using dry yeast from sachets, seal the sachet again immediately after use. To store, follow the Manufacturer's instructions and discard after 48 hours of opening. It is recommended on most yeast packets to keep in a cool dry place.

Dairy products

Add flavour and nutritional value.

- If you use milk instead of water, the nutritional value of the bread will be higher, but do not use in timer setting as it may not keep fresh overnight.

➜Reduce the amount of water proportionally to the amount of milk.

Sugar (granulated sugar, brown sugar, honey, treacle, etc.)

Food for the dry yeast, sweetens and adds flavour to the bread, changes the colour of the crust.

- Use less sugar if using raisins or other fruits, which contain fructose.

Water

Use normal tap water.
When room temperature is low, use tepid water for menu “Basic Rapid”, “Seed Bread”, “Gluten Free Pizza”, “Gluten Free Bread” or “Gluten Free Pasta”.
When room temperature is high, use chilled water for menu “French” or “Brioche”.
Always measure out liquids using the sourdough cup provided.

Salt

Improves the flavour and strengthens gluten to help the bread rise.
The bread may lose volume or flavour if measurements are inaccurate.

Fat

Adds flavour and softness to the bread.
Use butter (unsalted), margarine or oil.

You can make your bread taste better by adding other ingredients.

■ Eggs

Improve the nutritional value and colouring of the bread. (Water amount must be reduced proportionally.) Beat eggs when adding eggs. Do not use the timer for the recipe with egg.
(Eggs go rotten quickly if your room temperature is high.)

Bread-making Ingredients

Additional Ingredients (Dried fruits, nuts, bacon, cheese etc.)

Available Menu

Bread		Dough		Sweet
Basic Raisin	Seed Bread	Basic Raisin	Whole Wheat Raisin	Panettone
Menu 3	Menu 6	Menu 14	Menu 16	Menu 28

To make your flavoured bread, simply place additional ingredients in the raisin nut dispenser or bread pan.

Guidelines of additional ingredients

Follow the recipe / menu instructions for the quantities of each ingredients.

Otherwise, • The ingredients may scatter from bread pan to cause unpleasant smells and smoke.

• The bread may not rise well.

Dry / insoluble ingredients (Using raisin nut dispenser - add automatically)

→Place the extra ingredients in the raisin nut dispenser and set the machine.

→Do not overfill the raisin nut dispenser.



■ Dried fruits

- Cut up roughly into approximate 5 mm cubes.
- Sugar-coated ingredients may stick to the raisin nut dispenser and not fall into the bread pan.

■ Nuts, seeds

- Chop finely.
- Nuts impair the effect of gluten, so avoid using too much.
- Using large, hard seeds may scratch the coating of the dispenser and bread pan.

■ Herbs

- Use up to 1 - 2 tbsp of dried herbs. For fresh herbs, follow the instructions in the recipe.

■ Bacon, salami, olives, dry tomato

- Sometimes oily ingredients may stick to the raisin nut dispenser and not fall into the bread pan.
- Cut the bacon and the salami into 1 cm cubes.
- Cut the olives into quarters.

Moist / viscous / soluble ingredients*

(Adding into the bread pan by hands - cannot be placed in the raisin nut dispenser)

→ Place these ingredients together with the others into the bread pan.

■ Fresh fruits, fruits pickled in alcohol, vegetables

- Only use quantities as in the recipe, as the water content in the ingredients will affect bread.

■ Cheese, chocolate

- Cut the cheese into 1 cm cubes.
- Chop chocolate finely.

* These ingredients cannot be placed in the raisin nut dispenser as they would stick to it and not fall into the bread pan.

Gluten Free Information

Making gluten free bread is very different from the normal way of producing bread.

It is very important if you are making gluten free bread for health reasons that you have consulted your doctor and follow the guidelines below.

- This program has been developed especially for certain gluten free ingredients, therefore using your own mix may not produce such good results.
- Gluten-free bread cannot rise as much as a traditional bread. It will be of a denser consistency and lighter colour than normal bread.
- When "gluten free" is selected, the details for each recipe must be followed carefully. (Otherwise, the bread may not turn out well.)
  There are two types of gluten-free baking mixture; mixtures with low content of gluten and mixtures which do not consist of wheat and contain no gluten. If you have to pick one out using this baking program, please consult your doctor beforehand.
- The baking results and bread's appearance may differ according to the type of mix. Occasionally a bread may have some flour remaining on the side.
  The wheat free mixes can produce more variable results.
- Wait for the bread to cool before slicing it, for better results.
- The bread should be stored in a cool dry place and consumed within 2 days. If you will not be able to use up all the bread within that time it can be put into freezer bags, in convenient sized portions, and frozen.

Warning for the users who use this program for health reasons:

When using the gluten free program, make sure to consult your doctor or the Coeliac Association and only use the ingredients which are suitable for your health conditions.

Panasonic will not be responsible for any consequences resulting from the use of ingredients without professional consultation.

It is very important to avoid cross contamination with flours that contain gluten if bread is being made for dietary reasons. Particular attention must be paid to the cleaning of the bread pan and kneading blade as well as any utensils that are used. You must also ensure that the yeast used contains no gluten.

Menu Charts and Baking Options

■ Function Availability and Time Required

• The machine will stop or move during the process based on the operation.
• Time required for each process will differ according to room temperature.

	Menu Number	Menu	Options		Processes					Remark	Refer. Page
			Crust	Timer	Rest	Knead	Rise	Bake	Total		
Bread	1	Basic	✔	✔	30 min - 1 h	20 - 30 min*3	1 h 50 min - 2 h 10 min	50 - 55 min	4 h - 4 h 5 min	—	P.EN7
	2	Basic Rapid	✔	–	–	15 - 20 min	approx. 1 h	35 - 40 min	1 h 55 min - 2 h	—	P.EN7
	3	Basic Raisin	✔*1	✔	30 min - 1 h	20 - 30 min*3	1 h 50 min - 2 h 10 min	50 min	4 h	—	P.EN7
	4	Whole Wheat	–	✔	1 h - 1 h 40 min	20 - 25 min*3	2 h 10 min - 2 h 45 min	50 min	5 h	—	P.EN7
	5	50% Whole Wheat Mix	–	✔	1 h - 1 h 40 min	20 - 25 min*3	2 h 10 min - 2 h 45 min	50 min	5 h	—	P.EN7
	6	Seed Bread	–	–	–	25 - 40 min*3	40 - 55 min	50 min	2 h 10 min	—	P.EN7
	7	French Bread	–	✔	0 - 2 min	35 min - 1 h 40 min*3	1 h 30 min - 3 h 30 min	50 min	5 h	—	P.EN8
	8	Italian Bread	–	✔	30 min - 1 h	10 - 15 min	2 h 25 min - 3 h	50 min	4 h 30 min	—	P.EN8
Gluten Free	9	Gluten Free Bread	✔*2	–	–	20 - 25 min*6	35 - 40 min	50 - 55 min	1 h 50 - 1 h 55 min	✔	P.EN8
	10	Gluten Free Cake	–	–	–	20 min*5	–	1 h 30 min	1 h 50 min	✔	P.EN9
	11	Gluten Free Pasta	–	–	–	15 min*6	–	–	15 min	✔	P.EN9
	12	Gluten Free Pizza Dough	–	–	–	20 - 25 min*6	5 - 10 min	–	30 min	✔	P.EN9
Dough	13	Bread	–	–	30 - 50 min	20 - 30 min*3	1 h 10 min - 1 h 20 min	–	2 h 20 min	–	P.EN10
	14	Bread Raisin	–	–	30 - 50 min	20 - 30 min*3	1 h 10 min - 1 h 20 min	–	2 h 20 min	–	P.EN10
	15	Whole Wheat	–	–	55 min - 1 h 25 min	20 - 25 min*3	1 h 30 min - 1 h 55 min	–	3 h 15 min	–	P.EN11
	16	Whole Wheat Raisin	–	–	55 min - 1 h 25 min	20 - 25 min*3	1 h 30 min - 1 h 55 min	–	3 h 15 min	–	P.EN11
	17	Pizza / Focaccia	–	✔	(Knead) 15 - 18 min	(Rise) 7 - 10 min	(Knead) approx.10 min	(Rise) approx.10 min	45 min	–	P.EN11
	18	Pasta	–	–	–	20 min	–	–	20 min	–	P.EN12
Manual	19	Cake Baking	–	–	–	–	–	30 min - 1 h 30 min	30 min - 1 h 30 min	–	P.EN12
	20	Cake Kneading	–	–	–	20 min (Default)	–	–	1 - 20 min	–	P.EN12
	21	Bread Kneading	–	–	–	20 min (Default)	–	–	1 - 20 min	–	P.EN13
	22	Rise	–	–	–	–	30 min (Default)	–	10 min - 2 h	–	P.EN13
Sweet	23	Cookies	–	–	–	10 min	–	–	10 min	–	P.EN13
	24	Cake	✔	–	–	20 - 30 min*6	–	1 h 10 min - 1 h 20 min	1 h 30 min - 1 h 40 min	✔	P.EN14
	25	Brownie	–	–	–	14 min*5	–	1 h 6 min	1 h 20 min	✔	P.EN15
	26	Scone	–	–	–	9 min*5	–	45 - 50 min	54 - 59 min	✔	P.EN16

Menu Charts and Baking Options

	Menu Number	Menu	Options		Processes					Remark	Refer. Page
			Crust	Timer	Rest	Knead	Rise	Bake	Total	✋	
Sweet	27	Brioche	✔*1	–	20 min	50 min - 1 h 5 min*3	1 h 20 min - 1 h 35 min	45 min	3 h 30 min	✔	P.EN17
	28	Panettone	✔*1	–	20 min	1 h - 1 h 10 min*3	1 h 15 min - 1 h 25 min	45 min	3 h 30 min	✔	P.EN17
	29	Jam	–	–	–	–	–	–	1 h 30 min - 2 h 30 min	–	P.EN18
	30	Compote / Chutney	–	–	–	–	–	–	1 h - 2 h	–	P.EN19
	31	Mochi	–	–	(Cook) 50 - 55 min	(Making mochi) 10 min*7	–	–	1 h - 1 h 5 min	✔	P.EN19
	32	Ice Cream	–	–	–	25 min	–	–	25 min	–	P.EN20
	33	Frozen Yoghurt	–	–	–	25 min	–	–	25 min	–	P.EN21
	34	Sorbet	–	–	–	25 min	–	–	25 min	–	P.EN21

• Abbreviations used in these instructions, a full name written as follows: min = minute (s); h = hour (s); approx. = approximately.
• Remark (✋): The menu is available to do manual operation such as adding extra ingredients and scraping the flour from sidewall of bread pan, when the beep sounds.
*1 Only “Light” or “Medium” are available.
*2 Only “Medium” or “Dark” are available.
*3 There is a period of rise during the knead period.
*4 There is a period of rest during the knead period.
*5 There is a period of shaping during the knead, or scraping the flour from the sidewalls.
*6 There is a period you can scrape the flour from the sidewall of the bread pan.
*7 Open the lid at this stage.

Handling Instructions

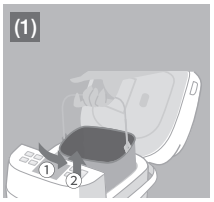
Before Use

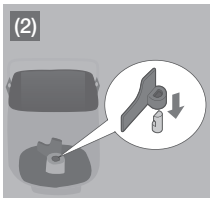
- **For the first use, remove packing material and clean the machine.**
  (See P. EN9 of "OPERATING INSTRUCTIONS")
- **Clean the machine if you have not used it for a long time.**
  (See P. EN9 of "OPERATING INSTRUCTIONS")

Preparations

1 **Open the lid, remove the bread pan (1) and set the kneading blade onto the kneading blade shaft. (2)**
• Check around the shaft and inside the kneading blade and ensure that they are clean.

2 **Prepare the ingredients with exact measurement according to the recipe.**





3 **Place the ingredients with bread pan icon into the bread pan in the order listed in the recipes.** (See Illustration (3))
Place the bread pan into the main unit by turning it clockwise, then close the lid.

- Put the ingredients into the bread pan, forming a mound, and the water around the edge.
- The handle of bread pan will stand up. (To make it convenient for taking out the pan.) There is no need to press it down to the bottom.

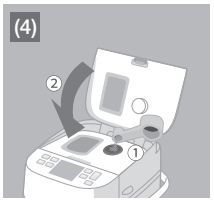
(3)



4 **Open the dispenser lid, add instant dry yeast into the yeast dispenser. Then close the dispenser lid and plug in.** (See Illustration (4))

- 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 dry tissue to absorb the moisture instead of wiping with anything damp. (Static electricity will be generated by wiping) If yeast cannot drop from the dispenser, it will result in poorly fermented bread.
  → Please use instant dry yeast.
- Do not open the lid, otherwise the instant dry yeast will spill out.

(4)



Method

5 **Press the menu ∧ ∨ button to change the menu number.** (See Illustration (5))
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 bread crust colour. (Default: Medium, Illustration ①)

Press "" button to preset the completion time of bread. (Default: The time after the start of the current time, Illustration ②)

(5)



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.

Illustration ①



Illustration ②



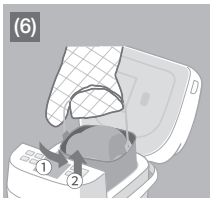
Taking out

7 **After menu programme is completed, beep sounds will be heard.**
After confirming the completion of baking, press "" button and unplug.

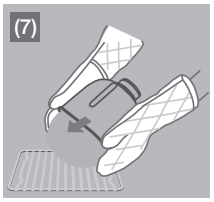
8 **Take out the bread pan by using dry thick oven gloves and place it on a table with kitchen cloth to cool down. Then remove the bread and place it on a cooling rack for cooling down.**
(See Illustration (6) (7) (8))

- Do not use wet oven gloves, as this may cause burns.
- Pay attention to the rest place of the bread pan. (The bread pan is very hot.)
- The bread will deform or shrink, if it is left inside the machine for a while.
- Do not use a knife or similar utensil to take bread out.
- After the bread is taken out, check if the kneading blade is embedded in the bread. If it is, then remove the kneading blade.
  (The kneading blade will be damaged if you cut the bread directly.)
- Please don't touch the bottom of bread pan. (Kneading blade rotation may damage bread shape.)

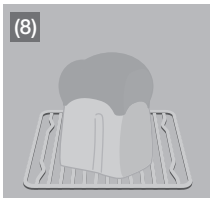
(6)



(7)



(8)



Recipes

Example

Recipe Name

Menu No.+Total process time + Option icon

	Strong white bread flour	250 g
	Butter	15 g
	Sugar	2 tsp
	Salt	¾ tsp
	Water	170 mL
	Dry yeast	¾ tsp

Abbreviation:
tsp = tea spoon; tbsp = table spoon;
Egg (M) = Egg in medium size.

The options for each recipe, and necessary operation are indicated as the following icons.

Option icon
Indicate bread crust colour can be selected:
Light crust Medium crust Dark crust
Indicate the completion time of bread can be preset.

Please find below the key for the icons next to the ingredients:
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.

Bread Recipes

Basic

White Loaf

Menu 1 (4 h - 4 h 5 min)

	Strong white bread flour	250 g
	Butter	15 g
	Sugar	2 tsp
	Salt	¾ tsp
	Water	170 mL
	Dry yeast	¾ tsp

Milk Loaf

Menu 1 (4 h - 4 h 5 min)

	Strong white bread flour	250 g
	Butter	15 g
	Sugar	2 tsp
	Salt	¾ tsp
	Milk	180 mL
	Dry yeast	¾ tsp

Basic Rapid

Rapid White Loaf

Menu 2 (1 h 55 min - 2 h)

	Strong white bread flour	250 g
	Butter	15 g
	Sugar	2 tsp
	Salt	¾ tsp
	Water	170 mL
	Dry yeast	1¼ tsp

Rapid Brown Loaf

Menu 2 (1 h 55 min - 2 h)

	Strong brown bread flour	250 g
	Butter	15 g
	Sugar	2 tsp
	Salt	¾ tsp
	Water	170 mL
	Dry yeast	1¼ tsp

Basic Raisin

Raisin Loaf

Menu 3 (4 h)

	Strong white bread flour	250 g
	Butter	15 g
	Sugar	2 tsp
	Salt	¾ tsp
	Water	170 mL
	Dry yeast	¾ tsp
	Raisins	100 g

5 Seeded Bread Loaf

Menu 3 (4 h)

	Strong white bread flour	250 g
	Butter	15 g
	Sugar	2 tsp
	Salt	¾ tsp
	Sesame seeds	½ tbsp
	Poppy seeds	½ tbsp
	Linseeds	½ tbsp
	Water	170 mL
	Dry yeast	¾ tsp
	Pumpkin seeds	1 tbsp
	Sunflower seeds	1 tbsp

Whole Wheat

Wholemeal Loaf 100%

Menu 4 (5 h)

	Strong whole wheat bread flour	250 g
	Butter	15 g
	Sugar	2 tsp
	Salt	¾ tsp
	Water	190 mL
	Dry yeast	¾ tsp

Oat and Bran Loaf

Menu 4 (5 h)

	Strong white bread flour	200 g
	Bran	25 g
	Porridge oats	25 g
	Oil	1 tbsp
	Sugar	1 tsp
	Salt	¾ tsp
	Water	170 mL
	Dry yeast	¾ tsp

50% Whole Wheat Mix

Wholemeal Loaf 50%

Menu 5 (5 h)

	Strong whole wheat bread flour	125 g
	Strong white bread flour	125 g
	Butter	15 g
	Sugar	2 tsp
	Salt	¾ tsp
	Water	190 mL
	Dry yeast	¾ tsp

Wholemeal and Sesame Loaf

Menu 5 (5 h)

	Strong whole wheat bread flour	125 g
	Strong white bread flour	125 g
	Butter	15 g
	Sugar	2 tsp
	Salt	¾ tsp
	Sesame seeds	2 tbsp
	Water	190 mL
	Dry yeast	¾ tsp

Seed Bread

Walnut and Sesame Seed

Menu 6 (2 h 10 min)

	Strong white bread flour	150 g
	Strong whole wheat bread flour	50 g
	Rye flour	50 g
	Butter	15 g
	Salt	¾ tsp
	Black sesame seeds	1½ tsp
	Water	170 mL
	Dry yeast	1¼ tsp
	Walnuts	60 g

Cashew Nut and Seed

Menu 6 (2 h 10 min)

Strong white bread flour	250 g
Rye flour	50 g
Butter	15 g
Salt	¾ tsp
Poppy seeds	1½ tbsp
Water	170 mL
Dry yeast	1¼ tsp
Pumpkin seeds	30 g
Cashew nuts	30 g

French Bread

French

Menu 7 (5 h)

Strong white bread flour	250 g
Salt	¾ tsp
Water	190 mL
Dry yeast	½ tsp

Pain de Campagne

Menu 7 (5 h)

Strong white bread flour	200 g
Strong whole wheat bread flour	50 g
Salt	¾ tsp
Water	190 mL
Dry yeast	½ tsp

Italian Bread

Italian Loaf

Menu 8 (4 h 30 min)

Strong white bread flour	250 g
Olive oil	1 tbsp
Salt	1 tsp
Water	160 mL
Dry yeast	½ tsp

Oregano and Olive

Menu 8 (4 h 30 min)

Strong white bread flour	250 g
Olive oil	1 tbsp
Salt	¾ tsp
Dried oregano	1 tsp
Black olives (cut into 5 mm cubes)	30 g
Water	160 mL
Dry yeast	½ tsp

1 - 4 See P.EN5-EN6 of Preparations.

5 Press ∧ or ∨ button in the Menu bar to select a bread menu.
- Choose the options for the selected menu.

6 Select crust colour *1.

7 Press " ⏀ " button to start the machine.

8 When bread is ready, press " ⏁ " button when you hear beep sounds. Remove the bread pan and take out the bread.

9 Remove the bread immediately by using dry oven gloves and place it on a wire rack.
- Hold the handle with oven gloves and shake the bread out.
- Moving the outside base shaft may damage the bread shape.
- Always remove the kneading blade before slicing bread.

*1 When crust colour selection is available.

Tips:
- Add raisins to see P.EN3 of Additional Ingredients. (For Menu 3, Menu 6)

Gluten Free Recipes

Menu 9 **Gluten Free Bread** Time required: approx. 1 h 50 min - 1 h 55 min

Gluten and Wheat Free Bread

Milk	210 mL
Egg (M), beaten	1 (50 g)
Cider vinegar	2 tsp
Oil	1½ tbsp
Honey	40 g
Salt	¾ tsp
Brown rice flour	100 g
Potato starch	200 g
Xanthan gum	1½ tsp
Dry yeast	1½ tsp

Flavoured Gluten Free Loaves

Use one quantity of chosen mix and add the following ingredients to your bread pan to produce the loaf of your choice.

Spicy Fruit Loaf

(1 h 50 min)

Mixed fruits	60 g
Cinnamon	1 tsp

Maple & Pecan Loaf

(1 h 50 min)

Maple syrup	1 tbsp
Pecans	30 g

Five Seeds Loaf

(1 h 55 min)

Linseeds	½ tbsp
Sesame seeds	1 tbsp
Pumpkin seeds	½ tbsp
Poppy seeds	½ tbsp
Sunflower seeds	½ tbsp

Sundried Tomato & Parmesan Loaf

(1 h 55 min)

Parmesan cheese, grated	30 g
Sundried tomatoes in oil, drained and chopped	30 g

1 - 4 See P.EN5-EN6 of Preparations.

5 Select menu "9".

6 Select crust colour.

7 Press " ⏀ " button to start.
- Display shows the remaining time until the beep sounds.

8 After about 6 minutes, **open the lid** when you hear the beep sound. **Scrape off the flour from the sides of the bread pan within 3 minutes while "✋" is flashing. Close the lid and restart.**
- Kneading will continue after 3 minutes without press " ⏀ " button.

9 Press " ⏁ " button when you hear beep sounds. Remove the bread pan and take out the bread.

Tips:
- Use a rubber spatula to avoid damaging the bread pan. Do not use the metal spatula.

Menu 10 Gluten Free Cake

Time required: approx. 1 h 50 min

Gluten Free Chocolate Cake

Butter (Cut into 1 cm cubes.)	120 g
Sugar	120 g
Eggs (M), beaten	3 (150 g)
Dark chocolate, melted	100 g
White rice flour	100 g
Cocoa powder	25 g
Baking powder	8 g

Gluten Free Tea Cake
(1 h 50 min)

Butter (Cut into 1 cm cubes)	70 g
Sugar	130 g
Eggs (M), beaten	3 (150 g)
White rice flour	130 g
Ground almonds	70 g
Tea leaves, chopped	1½ tsp
Baking powder	8 g

Gluten Free Banana Cake
(1 h 50 min)

Butter (Cut into 1 cm cubes)	70 g
Sugar	100 g
Eggs (M), beaten	3 (150 g)
White rice flour	130 g
Ground almonds	40 g
Banana (Cut into 1 cm cubes)	70 g
Baking powder	8 g

1 - 4 See P.EN5-EN6 of Preparations.

5 Select menu "10".

6 Press " ◈ " button to start.

7 After about 5 minutes, **open the lid** when you hear the beep sound. **Scrape off the flour from the sides of the bread pan while "✋" is flashing. Close the lid and restart.**
- Kneading will continue after 3 minutes without press " ◈ " button.

8 After about 9 minutes, **open the lid** when you hear the beep sound. **Scrape off the dough from the sides of the bread pan while "✋" is flashing. Close the lid and restart.**
- Baking will start after 3 minutes without press " ◈ " button.

9 Press " ⊘ " button when you hear beep sounds. Remove the bread pan and take out the cake.
- **Shaking it forcefully to remove it may cause the shape to deform.**

Tips
- Use a rubber spatula to avoid damaging the bread pan. Do not use metal spatula.
- If you shake hard to remove cake from the bread pan, it will lose shape.

Menu 11 Gluten Free Pasta

Time required: approx. 15 min

Gluten Free Pasta

Mixture / beat 1 egg (M) + water		160 g
White rice flour	mixed and sifted	140 g
Potato starch		50 g
Corn starch		60 g
Xanthan gum		½ tbsp
Oil		1 tbsp
Salt		½ tsp

- Be sure to whisk eggs and water together until very smooth.
- Place flour, starch and gum into another bowl and mix well.

1 - 4 See P.EN5-EN6 of Preparations.

5 Select menu "11".

6 Press " ◈ " button to start.

7 After about 4 minutes for gluten free pasta, **open the lid** when you hear the beep sound. **Scrape off the flour from the sides of the bread pan within 3 minutes while "✋" is flashing. Close the lid and restart.**
- Kneading will continue after 3 minutes without press " ◈ " button.

8 Press " ⊘ " button when you hear beep sounds. Remove the bread pan and take out the bread.

9 Wrap the dough in a cling film and rest for 1 hour in the refrigerator.

10 Lightly sprinkle with starch or flour from the recipe on the dough surface, then make it to your desired shapes.

11 Boil them and enjoy with your preferred sauce.

Tips
- Use the rubber spatula to avoid damaging the bread pan. Do not use the metal spatula.

Menu 12 Gluten Free Pizza Dough

Time required: approx. 45 min

Gluten Free Pizza

Water	230 mL
White rice flour	250 g
Vegetable oil	1 tbsp
Salt	½ tsp
Dry yeast	½ tsp

1 - 4 See P.EN5-EN6 of Preparations.

5 Select menu "12".

6 Press " ◈ " button to start.

7 After about 5 minutes for gluten free pizza, **open the lid** when you hear the beep sound. **Scrape off the flour from the sides of the bread pan within 3 minutes while "✋" is flashing. Close the lid and restart.**
- Kneading will continue after 3 minutes without press " ◈ " button.

8 Press " ⊘ " button when you hear beep sounds. Remove the bread pan and take out the bread.

9 Evenly divide the dough into two parts and press out the divided dough using a spoon or a spatula into about 20 cm circles on a greased baking pan.

10 Spread sauce and your preferred topping on the dough and bake it in the oven.
- The Gluten Free Pizza dough will be thinner and crispier than the traditional Pizza dough.

Tips
- Use the rubber spatula to avoid damaging the bread pan. Do not use the metal spatula.

Dough Recipes

Menu 13 Bread

Time required: approx. 2 h 20 min

White Dough

Strong white bread flour	250 g
Butter	15 g
Sugar	2 tsp
Salt	¾ tsp
Water	160 mL
Dry yeast	¾ tsp

Soft Rolls / Baps

Strong white bread flour	250 g
Butter	20 g
Sugar	½ tbsp
Salt	½ tsp
Egg (M), beaten	25 g
Water	130 mL
Dry yeast	¾ tsp

1 - 4 See P.EN5-EN6 of Preparations.

5 Select menu "13".

6 Press " ⏯ " button to start.
• Display shows the remaining time until the program is complete.

7 Press " ⏹ " button when you hear beep sounds. Remove the bread pan and take out the dough.

8 Shape the finished dough to your preferred shape and allow it to rise until double size, then bake in the oven.

Tips

- Timer is not available on this menu.

Method

① Place the ingredients into the bread pan in the order listed above.
② Select the menu.
③ Divide dough into 8-10 pieces and shape into baps.
④ Place on a greased baking tray and allow to prove at 40 °C until doubled in size (approx.20 minutes).
⑤ Dust with flour.
⑥ Bake in a preheated oven at 220 °C for 15 minutes or until golden brown.

Menu 14 Basic Raisin

Time required: approx. 2 h 20 min

Raisin Dough

Strong white bread flour	250 g
Butter	15 g
Sugar	2 tsp
Salt	¾ tsp
Water	160 mL
Dry yeast	¾ tsp
Raisins	100 g

Hot Cross Buns

Strong white bread flour	250 g
Butter	25 g
Sugar	1 tsp
Skimmed milk powder	1 tbsp
Salt	½ tsp
Cinnamon	1 tsp
Mixed spice	½ tsp
Egg (M), beaten	1 (50 g)
Water	90 mL
Dry yeast	¾ tsp
Mixed dried fruits	100 g

1 - 4 See P.EN5-EN6 of Preparations.

5 Select menu "14".

6 Press " ⏯ " button to start.
• Display shows the remaining time until the program is complete.

7 Press " ⏹ " button when you hear beep sounds. Remove the bread pan and take out the dough.

8 Shape the finished dough to your preferred shape and allow it to rise until double size, then bake in the oven.

Tips

- Timer is not available on this menu.
- Add raisins to see P.EN3 of Additional Ingredients.

Method

① Divide mixture into 8 balls. Place on a lightly greased baking tray and allow to prove at 40 °C until doubled in size (approx.20 minutes). Make a paste with approx. 2 tbsp flour mixed with 2 tbsp water and pipe a cross over the buns, or top with thin slices of short crust pastry.
② Bake in a preheated oven at 220 °C for 15 - 20 minutes or until golden brown.
③ While still HOT, brush with a sugar glaze - 40 g sugar in 4 tbsp water, boiled until a syrup is reached - (approx.5 minutes).

Menu 15 Whole Wheat

Time required: approx. 3 h 15 min

Wholemeal Dough 100%

Strong whole wheat bread flour	250 g
Butter	15 g
Sugar	2 tsp
Salt	¾ tsp
Water	180 mL
Dry yeast	¾ tsp

Wholemeal Dough 70%

Strong whole wheat bread flour	175 g
Strong white bread flour	75 g
Butter	15 g
Sugar	2 tsp
Salt	¾ tsp
Water	180 mL
Dry yeast	¾ tsp

1 - 4 See P.EN5-EN6 of Preparations.

5 Select menu "15".

6 Press " ⏀ " button to start.
• Display shows the remaining time until the program is complete.

7 Press " ⏀ " button when you hear beep sounds. Remove the bread pan and take out the dough.

8 Shape the finished dough to your preferred shape and allow it to rise until double size, then bake in the oven.

Tips

- Timer is not available on this menu.

Menu 16 Whole Wheat Raisin

Time required: approx. 3 h 15 min

Wholemeal Raisin Rolls

Strong whole wheat bread flour	250 g
Butter	15 g
Sugar	2 tsp
Salt	¾ tsp
Water	180 mL
Dry yeast	¾ tsp
Raisins	100 g

Wholemeal Walnut Rolls 70%

Strong whole wheat bread flour	175 g
Strong white bread flour	75 g
Butter	15 g
Sugar	2 tsp
Salt	¾ tsp
Water	180 mL
Dry yeast	¾ tsp
Walnuts	80 g

1 - 4 See P.EN5-EN6 of Preparations.

5 Select menu "16".

6 Press " ⏀ " button to start.
• Display shows the remaining time until the program is complete.

7 Press " ⏀ " button when you hear beep sounds. Remove the bread pan and take out the dough.

8 Shape the finished dough to your preferred shape and allow it to rise until double size, then bake in the oven.

Tips

- Timer is not available on this menu.
- Add raisins to see P.EN3 of Additional Ingredients.

Method

① Divide dough into 12 large rolls or 20 dinner rolls.
② Place on a greased baking trays and sprinkle with flour. Allow to prove at 40 °C until doubled in size (approx. 20 minutes).
③ Bake in a preheated oven at 220 °C for 12 - 15 minutes or until golden brown.

Menu 17 Pizza / Focaccia

Time required: approx. 45 min

Pizza

Strong white bread flour	250 g
Oil	2 tbsp
Salt	1 tsp
Water	130 mL
Dry yeast	½ tsp

Focaccia

Strong white bread flour	200 g
Olive oil	½ tbsp
Salt	¾ tsp
Water	120 mL
Dry yeast	¼ tsp

1 - 4 See P.EN5-EN6 of Preparations.

5 Select menu "17".

6 Press " ⏀ " button to start.
• Display shows the remaining time until the program is complete.

7 Press " ⏀ " button when you hear beep sounds. Remove the bread pan and take out the dough.

Method (For Pizza)

① Divide the dough with scraper and shape them into balls.
② Cover them with damp kitchen towel and leave it for 10 minutes.
③ Shape into a flat round and make holes with a fork.
④ Spread your preferred sauce and desired topping then bake it in the oven.

Method (For Focaccia)

① Roll and pat the dough into a 20 cm × 20 cm rectangle on a greased baking tray.
② Make indentations over the whole dough using your fingertips.
③ Add your preferred toppings such as olives and tomatoes.
④ Allow to prove at 40 °C until doubled in size (approx. 30 minutes).
⑤ Drizzle with olive oil and bake in a preheated oven at 190 °C for 20 - 30 minutes or until golden at the edges and cooked well in the centre.

- Serve warm with pasta dishes.

Menu 18 Pasta

Time required: approx. 20 min

Pasta (Use mochi blade)

Durum wheat flour	300 g
Salt	1 tsp
Mixture / beat 1 egg (M) + water	170 g

1 - 4 See P.EN5-EN6 of Preparations.

5 Select menu "18".

6 Press " ⏀ " button to start.
• Display shows the remaining time until the program is complete.

7 Press " ⏀ " button when you hear beep sounds. Remove the bread pan and take out the dough.

8 Wrap the dough in a cling film and rest for 1 hour in the refrigerator.

9 Lightly sprinkle with starch or flour from the recipe on the dough surface, then make it to your desired shapes.

10 Boil them and enjoy it with your preferred sauce.

Tips

- Timer is not available on this menu.

Manual Recipes

Menu 19 Cake Baking

Time required: approx. 30 min - 1 h 20 min

Fruit Cake

Butter		100 g
Sugar		80 g
Eggs (M), beaten		2 (100 g)
Milk		2 tbsp
Plain flour	A (mixed and sifted)	180 g
Baking powder	A (mixed and sifted)	7 g
Mix dried fruits		120 g

Tips

- Timer only set the duration of the baking time.

Preparation

Prepare the mixed ingredients in the bowl according to the recipe.

1 In a large bowl, cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well.

2 Add milk, sifted A and mix dried fruits, beating well after addition.

3 Remove the kneading blade and line the greaseproof paper around the bread pan, then pour in the mixed ingredients.

4 Put the bread pan into the main unit, and plug the machine into the socket.

5 Close the lid.

6 Select menu "19".

7 Set the baking time to 1 h 15 min.

8 Press " ⏀ " button to start.
• Display shows the remaining time until the program is complete.

9 Press " ⏀ " button when you hear beep sounds. Remove the bread pan and take out the cake.

Additional Baking

- If baking is not complete, repeat step 6 - 9. (Additional baking time can be made up to twice within 50 minutes while the machine is still hot. The timer will start again from 1 minute by pressing the "🕘" button as required.)

Menu 20 Cake Kneading

Time required: approx. 1 min - 20 min

Cake Dough

Butter (Cut into 1 cm cubes.)		100 g
Sugar		80 g
Milk		2 tbsp
Eggs (M), beaten		2 (100 g)
Plain flour	A (mixed and sifted)	180 g
Baking powder	A (mixed and sifted)	7 g

Preparations

① Remove the bread pan and set the kneading blade.
② Place the measured ingredients in the bread pan.
③ Return the bread pan to the main unit. Close the lid and plug in.

1 Select menu "20".

2 Set the time to 15 minutes. (Default: 20 minutes).

3 Press " ⏀ " button to start.
• Display shows the remaining time until the program is complete.

4 Press " ⏀ " button when you hear beep sounds. Remove the bread pan and take out the dough.

5 Put it into cake mould, then bake in a preheated oven.

Tips

- Use a rubber spatula to avoid damaging the bread pan. Do not use metal spatula.

Menu 21 — Bread Kneading

Time required: approx. 1 min - 30 min

Preparations

① Remove the bread pan and set the kneading blade.
② Place the measured ingredients in the bread pan.
③ Return the bread pan to the main unit. Close the lid and plug in.

1 **Select menu "21".**

2 **Set the kneading time to 15 minutes.**
- Set the time according to the bread dough's primary fermentation requirements, or time needed to rise. Default: 20 minutes.

3 **Press " ◈ " button to start.**
- Display shows the remaining time until the beep sounds.

4 **Press " ▽ " button when you hear beep sounds.**

Tips

- Rest for over 20 minutes before the next kneading starts.
- If the bread is too hard or there is too much dough “U50” may appear on the display. Leave a little time to restart the next kneading or remove some dough mixture.

Menu 22 — Rise

Time required: approx. 10 min - 2 h

Preparations

① Remove the kneading blade and place the dough into the bread pan.
② Return the bread pan to the main unit. Close the lid and plug in.

1 **Select menu "22".**

2 **Set the time.**
- Please set the time according to the bread dough which is used for primary fermentation. Default: 30 minutes.

3 **Press " ◈ " button to start.**
- Display shows the remaining time until the program is complete.

4 **Press " ▽ " button when you hear beep sounds. Remove the bread pan and take out the dough.**

5 **Shape the finish dough to your preferred shape and allow it to rise in the oven.**

Bread Dough

Stage 1 Bread Kneading: Menu 21
Stage 2 Rise: Menu 22
(Kneading temperature condition : 28 °C)

	Dry yeast	¾ tsp
	Strong white bread flour	250 g
	Sugar	½ tbsp
	Salt	¾ tsp
	Eggs (M), beaten	10 g
	Water	160 mL
Add them after the initial kneading is finished		
	Butter	10 g

Stage 1

1. See step 1 - 4 of Bread Kneading.
   (Kneading time setting: 20 minutes)
2. When kneading is complete, put the butter into the bread pan and close the lid.
3. Rest for 5 minutes.
4. Repeat the step 1 - 4 of Bread Kneading.
   (Kneading time setting: 12 minutes)

Stage 2

Option 1:
1. Shape the finish dough to your preferred shape and allow it to rise in the oven.

Option 2:
1. See step 1 - 5 of Rise.

Sweet Recipes

Menu 23 — Cookies

Time required: approx. 10 min

	Plain flour	170 g
	Cocoa powder	5 g
	Baking powder	3 g
	Butter	65 g
	Sugar	55 g
	Egg (M)	1 (50 g)
	Heat-resistant chocolate beans	40 g

- Melt the butter over a water bath and let it sit until it reaches room temperature, beat the eggs

1 **Sift the cake flour, cocoa powder, and baking powder into the bread pan.**

2 **Pour the softened butter, beaten eggs, sugar, and baking chocolate chips, as desired.**

3 **Select menu "23".**

4 **Press " ◈ " button to start.**
- Display shows the remaining time until the program is complete.

5 **At the end of the program, press " ▽ " button to remove the dough, which can then be divided, shaped, and baked (around 20 g each, you can decorate the cookies with heat-resistant chocolate chips according to personal preference.).**

6 **Baking: Preheat the oven to 170 °C with top and bottom heat, and bake for 20 minutes.**

	Butter	100 g
	Sugar	80 g
	Milk	30 g (2 tbsp)
	Eggs (M), beaten	2 (100 g)
	Plain flour ┐ A (mixed and sifted)	180 g
	Baking powder ┘	7 g

Tips

■ **You may add your preferred 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), Walnuts (40 g)]

■ **If " ▽ " button is accidentally touched 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 sponge cake.
(But not totally the same as the sponge cake available in the market.)

Preparations

① Cut it into 1 cm cubes and softened.
② Sift A together.
③ Remove the bread pan and set the kneading blade.
④ Place the measured ingredients in the bread pan.
⑤ Return the bread pan to the main unit. Close the lid and plug in.

1 **Select menu "24".**
• choose preferred function

2 After about 12 minutes, **open the lid** when you hear the beep sound. **Scrape off the flour from the sides of the bread pan within 5 minutes while "✋" is flashing. Close the lid and restart.**
• Kneading will continue after 5 minutes without press " ◇ " button.

3 **Close the lid and press " ◇ " button to Restart.**

4 **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

● Timer is not available on this menu. It only sets the duration of the baking time.
● Use a rubber spatula to avoid damaging the bread pan. Do not use metal spatula.
● If you shake hard to remove cake from the bread pan, it will lose shape.

Lemon cake

	butter (cut into 1 cm cubes)	100 g
	Sugar	80 g
	Milk	30 g (2 tbsp)
	Eggs (M), beaten	100 g
	Rum (or Brandy)	1 tbsp
	Plain flour ┐ A *1	180 g
	Baking powder ┘	7 g
✋	Lemon peel (ground) *2	For 1 piece

Pumpkin cake

	Butter (cut into 1 cm cubes)	100 g
	Sugar	80 g
	Milk	30 g (approx. 30 mL)
	Eggs (M), beaten	100 g
	Pumpkin (cut into 2 cm cubes and make it softer by heating)	100 g
	Plain flour ┐ A *1	180 g
	Baking powder ┘	7 g

Chocolate cake

	butter (cut into 1 cm cubes)	100 g
	Sugar	100 g
	Eggs (M), beaten	100 g
	Cocoa powder ┐	15 g (2½ tbsp)
	Plain flour ├ A *1	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

	Butter (cut into 1 cm cubes)	80 g
	Sugar	100 g
	Eggs (M), beaten	150 g
	Matcha ┐	3 g (1½ tsp)
	Plain flour ├ A *1	180 g
	Baking powder ┘	7 g
✋	Red bean (washed, then drain it after boiled) (cut into 5 mm cubes) *2	50 g

*1 Sift A together.
*2 To be added after residual flour is eliminated.

"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 "24"
② Set baking time
• Can be set from 1 - 20 minutes
③ Press " ◇ " button to start.
• To discontinue baking
Hold " ▽ " button

■ You can perform "additional baking" as following.
• Without pressing " ▽ " button at **5**
① Press "Min" to set baking time
② Press " ◇ " button to start

Menu 25 Brownie

Time required: approx. 1 h 20 min

	Butter (cut into 1 cm pieces)		50 g
	Eggs (M), beaten		50 g
	Dark chocolate, melted		50 g
	Sugar		50 g
	Plain flour	A (mixed and sifted)	60 g
	Cocoa powder		7.5 g
	Baking powder		3 g
	Walnuts (cut into 5 mm cubes)		30 g

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 you have scraped the remaining powder off the sidewall or not, the beeper will sound again and start to Kneading automatically

■ **If " ▽ " button is accidentally touched at Step 3.**
Press " ◇ " button to recover within 10 min. (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 Baking automatically.

■ **Take out the brownie from the bread pan and allow it to cool for 30 minutes for better taste.**

Preparations

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.
④ Remove the bread pan and set the kneading blade.
⑤ Place the measured ingredients in the bread pan.
⑥ Return the bread pan to the main unit. Close the lid and plug in.

1 **Select menu "25".**

2 **Press " ◇ " button to start.**
After 2 minutes

3 **When you hear beep sounds, open the lid and scrape any remaining powder off the sides of the pan, and put the cut walnuts into the bread pan. (Within 3 minutes)**
- Scrape any remaining powder off the sides of the pan. (Using a metal spatula will damage the fluorine coating)
- Do not press " ▽ " button.

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. (Within 3 minutes)**
- 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.

6 **Close the lid and press " ◇ " button to 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 cake.**

Orange peels & Almond brownie

	Butter (cut into 1 cm pieces)		50 g
	Eggs (M), beaten		50 g
	Dark chocolate, melted		50 g
	Sugar		50 g
	Plain flour	A	60 g
	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 (M), beaten		70 g
	Dark chocolate, melted		60 g
	Sugar		60 g
	Plain flour	A	30 g
	Cocoa powder		7.5 g
	Baking powder		3 g
	Walnuts (cut into 5 mm cubes)		30 g

Mixture/beat 1 egg (M) + water	80 g
Plain yoghurt	50 g (approx. 50 mL)
Plain flour	120 g
Strong white bread flour	60 g
Baking powder	5 g
Butter (cut into 1 cm cubes) *1	35 g
Sugar	24 g (2 tbsp)
Salt	2.5 g (½ tsp)

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

Tips

- **Check if the kneading blade is embedded into the scone, if it is, take it out before cutting.**
- **"Additional baking" in case of insufficient baking. (see the following)**
- **Scone may become deformed upon over mixing.**
- **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 touched 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 Kneading.
- **3 minutes after Step 5 is started,**
  the beeper sounds and the main unit will start baking.
  (The scone dough mixture may look uneven due to the nature of the dough)

• Scone doughs are different from bread that made with dry yeast powder.
• The lid may easily become dirty due to the smoky oil, be sure to wipe it down after use.

Preparation

① Place the kneading blade into the bread pan. Then, add the mixture of egg and milk, and then yogurt in order.
② Add the ingredients to the bread pan.
③ Place the bread pan into the main unit of the bread maker.

1 Select menu "26".
• choose preferred function

2 Press " ◈ " button to start.
After 2 minutes

3 When you hear the beep, open the lid and incorporate the residual powder. (Within 3 minutes)
• Use a rubber spatula to incorporate the remaining powder around the pan. (Using a metal spatula will damage the fluorine coating)
• Do not press " ⊘ " button.

4 Close the lid and press " ◈ " button to Restart.
After 1 minutes

5 Open the lid when you hear the beep sounds. Shape the surface of the dough. (Within 3 minutes)
• Use a rubber spatula to shape the dough and make it into a mound 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 cake.

French salty scone

• Choose Dark of crust colour

Mixture/beat 1 egg (M) + water	60 g
Plain flour	150 g
Baking powder	5 g
Butter (cut into 1 cm cubes)*1	20 g
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)
Plain flour	120 g
Strong white bread flour	60 g
Baking powder	5 g
Sugar	18 g (1½ tbsp)
Salt	2.5 g (½ tsp)
Black pepper (coarse)	Small quantity
Your preferred dry herb (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

"Additional baking" in case of insufficient baking

Additional baking is allowed up to 2 times, after the first bake.
• "Additional baking" is should be within 15 minutes after the previous bake and is not allowed if the inner temperature drops.

Method

① Select menu "26"
② Set baking time
  • Can be set from 1 - 20 minutes
③ Press " ◈ " button to start.
  • To discontinue baking
  Hold " ⊘ " button

■ You can perform "additional baking" as following.
• Without pressing " ⊘ " button at 7
  ① Press "Min" to set baking time
  ② Press " ◈ " button to start

Menu 27 Brioche

Time required: approx. 3 h 30 min

Basic Brioche

	Strong white bread flour	200 g
	Butter *1	30 g
	Sugar	2 tbsp
	Skimmed milk powder	1 tbsp
	Salt	¾ tsp
	Mixture / beat 1 egg (M) + 1 egg yolk + water	140 g
	Dry yeast	¾ tsp
	Butter *2	40 g

*1 Cut into 2 - 3 cm cubes and keep in refrigerator.
*2 Cut into 1 - 2 cm cubes and keep in refrigerator.

1 - 4 See P.EN5-EN6 of Preparations.

5 Select menu "27", choose crust colour.

6 Press " ⏀ " button to start.
• Display shows the remaining time until the beep sounds.

7 After about 55 minutes - 1 hour 5 minutes. **Open the lid** when you hear the beep sound. **Add the additional butter while "✋" is flashing. Close the lid and restart.**
• Kneading will continue after 5 minutes without press " ⏀ " button.

8 Press " ⏚ " button when you hear beep sounds. Remove the baking pan and take out the bread.

Tips

- Timer is not available on this menu.
- Do not add butter or extra ingredients after display shows remaining time.

To bake brioche in simple way.

- Cut butter into 1 - 2 cm cubes and keep them in refrigerator.
- Place butter with other ingredients in the beginning and follow step 5.
- Skip step 7 process in this way. This Brioche is a little different from the others.

Menu 28 Panettone

Time required: approx. 3 h 30 min

Panettone

	Strong white bread flour	200 g
	Butter *1	30 g
	Sugar	2 tbsp
	Skimmed milk powder	1 tbsp
	Salt	¾ tsp
	Mixture / beat 1 egg (M) + 1 egg yolk + water	140 g
	Dry yeast	¾ tsp
	Butter *2	40 g
	Raisins	70 g

*1 Cut into 2 - 3 cm cubes and keep in refrigerator.
*2 Cut into 1 - 2 cm cubes and keep in refrigerator.

Panettone (Currants, Orange Peel & Sultanas)

	Strong white bread flour	200 g
	Butter *1	30 g
	Sugar	2 tbsp
	Skimmed milk powder	1 tbsp
	Salt	¾ tsp
	Mixture / beat 1 egg (M) + 1 egg yolk + water	140 g
	Dry yeast	¾ tsp
	Butter *2	40 g
	Currants	30 g
	Candied orange peel	20 g
	Sultanas	20 g

*1 Cut into 2 - 3 cm cubes and keep in refrigerator.
*2 Cut into 1 - 2 cm cubes and keep in refrigerator.

1 - 4 See P.EN5-EN6 of Preparations.

5 Select menu "28", choose crust colour.

6 Press " ⏀ " button to start.
• Display shows the remaining time until the beep sounds.

7 After about 55 minutes - 1 hour 5 minutes. **Open the lid** when you hear the beep sound. **Add the additional butter while "✋" is flashing. Close the lid and restart.**
• Kneading will continue after 5 minutes without pressing " ⏀ " button.

8 Press " ⏚ " button when you hear beep sounds. Remove the baking pan and take out the bread.

Tips

- Timer is not available on this menu.
- Do not add butter or extra ingredients after the display shows remaining time.

To bake panettone in simple way.

- Cut butter into 1 - 2 cm cubes and keep them in refrigerator.
- Place butter with other ingredients in the beginning and follow step 5.
- Skip step 7 process in this way. This Brioche is a little different from the others.
- Add raisins to see P.EN3 of Additional Ingredients.

Menu 29 Jam

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

Strawberry Jam

Strawberry (Washed and stalks removed) (Cut into halves)	Net weight 400 g
Sugar	80 g
Lemon juice	20 g (approx. 20 mL)
Pectin powder	6 g

Preparations for Jam-making

① Prepare the ingredients according to the recipe.
② Put the kneading blade into the bread pan.
③ Place the ingredients into the pan in the following order.
④ Put the bread pan into the main unit, and plug the machine into the socket.

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 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".

1 **Select menu "29".**

2 **Set cooking time.**
(90 minutes for strawberry jam)
• Set time according to the types of fruits.
• It can be set to 1 h 30 min~2 h 30 min in increments of 10 minutes.

3 **Press " ◈ " button to start.**
• Display shows the remaining time until the beep sounds.

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 **Using a rubber spatula carefully put the finished jam into a container as soon as possible.**
■ Using metal spatula or similar utensils will damage the coating.

Blueberry jam

Refrigerated blueberries	400 g
Sugar	80 g
Lemon juice	20 g (approx. 20 mL)
Pectin powder	6 g

■ Set cooking time to 2 h
(Set to 1 h 50 min when using fresh blueberries)

Peach jam

Peaches peeled, cored and cut into 2 cm cubes	Net weight 400 g
Sugar	80 g
Lemon juice	20 g (approx. 20 mL)
Pectin powder	6 g

■ Set cooking time to 1 h 40 min

Apple jam

Apples peeled, cored and cut into 8 pieces of 1 cm width	Net weight 400 g
Sugar	80 g
Lemon juice	38 g (approx. 38 mL)
Pectin powder	6 g

■ Set cooking time to 1 h 40 min

"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 "29"
② Set cooking time
• It can be set to 10 - 30 minutes by each press of 1 minute.
③ Press " ◈ " button to start.
• To cancel additional heating press and hold " ▽ " button

■ You can perform "additional heating" as following.
• Without pressing " ▽ " button at **4**
① Press "Min" to set cooking time
② Press " ◈ " button to start

Menu 30 Compote / chutney

Time required: approx. 1 h~2 h

Apple Sauce

Bramley apples, peeled, cored and diced	400 g
Water	1 tbsp

• Stir after cooking is completed.

■ If cooking is insufficient (the colour is too white or it is too hard when testing by inserting a skewer), perform "Additional cooking".

Preparation

① Prepare the ingredients according to the recipe. (Remove the kneading blade.)
② Place the ingredients into the bread pan according to the order of recipes, pour water over ingredients.
③ Set the bread pan into the main unit, and plug the machine into the socket.

1 Select menu "30".

2 Set cooking time.

(90 minutes for apple compote)
• Set timer according to the types of fruits.
• It can be set to 1 h~2 h in increments of 10 minutes.

3 Press " ◈ " button to start.

• Display shows the remaining time until the beep sounds.

4 Press " ▽ " button when you hear beep sounds. Take out the bread pan for cooling.

(for approx. 10 minutes)
• Do not place on uneven surface.

Peach in Vanilla Syrup

Peaches, stone removed and cut into ⅛	400 g
Sugar	40 g
Vanilla pod	¼
Water	50 mL

• When cooking is complete, remove the peaches with a slotted spoon.
Carefully pour the syrup over the fruit.
Leave to cool.

■ Set cooking time to 1 h

"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 "30"
② Set cooking time
• It can be set to 10 - 30 minutes by each press of 1 minute.
③ Press " ◈ " button to start.
• To cancel additional heating press and hold " ▽ " button

■ You can perform "additional heating" as following.
• Without pressing " ▽ " button at 4
① Press "Min" to set cooking time
② Press " ◈ " button to start

Menu 31 Mochi

Time required: approx. 1 h 5 min

Glutinous rice flour	250 g
Water	250 mL

Preparations

① Place the mochi blade into the bread pan.
② Place the measured ingredients in the bread pan.
③ Return the bread pan to the main unit. Close the lid and plug in.

1 Select menu "31".

2 Press " ◈ " button. After 50 minutes, open the lid when you hear beep sounds.

3 With the lid open, immediately press " ▽ " button to start.

4 Press " ▽ " button when you hear beep sounds. Quickly remove the bread pan and let it sit until cool enough to touch. (5 to 10 minutes)

5 Sprinkle cooked flour on a tray and your hands, then take out the mochi for operation.

Vanilla Ice Cream

Process time: 25 min

Milk	60 g
Whipping cream	170 g
Vanilla extract	2.5 g
Honey	30 g

Chocolate Ice Cream

Process time: 25 min

Milk	60 g
Whipping cream	140 g
Honey	30 g
Sugar-coated cocoa powder	30 g

Strawberry Ice Cream

Process time: 25 min

Strawberries	strawberry sauce	160 g
Lemon juice		8 g
Sugar		20 g
Whipping cream		90 g
Honey		15 g
Milk		50 g

Strawberry sauce recipe

- Dice 160 g strawberries into 5 mm pieces, mix with 25 g granulated sugar, and let stand for about 1 hour.
- Transfer the strawberries and their juice into a pan, add 10 g lemon juice, and cook over medium heat for 5 minutes.

※Stir constantly during this stage to prevent burning.

- Refrigerate the finished sauce until cooled below 20 °C before using.
- Once prepared, mix the strawberry sauce with 100 g whipping cream, 20 g milk, and 15 g condensed milk. Proceed with the remaining steps as usual.

1 Mix ingredients: Combine milk, whipping cream, vanilla essence, and honey thoroughly.

2 Assembling the machine.

- Remove the ice cream container from the freezer. Align the container base with the groove and rotate counterclockwise until securely locked.
- Open the lid, place the assembled ice cream container onto the machine base, and rotate clockwise into the locking slot.
- Attach the mixing paddle onto the stirring shaft inside the ice cream container. (Tip: If the paddle pops out, manually press it back into place.)

3 Starting the machine.

- Select menu "32"
- Press " ◈ " button to start.
- Slowly pour the pre-chilled, mixed ingredients into the ice cream container, then close the lid. Be carefully, to avoid spillages into the machine. (Note: Do not use ingredients exceeding 25 °C or add anything other than the specified ice cream mixture. Place the mixing paddle before adding ingredients.)
- When the buzzer sounds continuously, press " ▽ " button, rotate the ice cream container counterclockwise to remove it, and serve the ice cream immediately.

4 Completion & Storage.

- Use a silicone spatula (not included) to scoop out the ice cream. It can be served immediately or stored in the freezer.

Preparation

- Before use, freeze the ice cream container in the freezer (-18 °C or below) for 8 - 16 hours.
- Best results are achieved when frost forms evenly on the inner wall of the container.

Cleaning & Maintenance

1. After each use
- Unplug the power, disassemble the ice cream container, mixing paddle, and other washable parts.
- Wash with cold water and mild detergent. Do not scratch the inner surface with abrasive tools.
- Dry thoroughly before reassembling.

2. Maintenance of ice cream container
- For long-term storage, ensure the container is completely dry to prevent rust.
- Do not place the ice cream container in a dishwasher or expose it to high temperatures.
- Do not freeze the container for more than 48 hours.

Recommended method

- Use sugar for easier dissolution and smoother texture.
- Choose ripe fruit. Wash thoroughly and remove stems.
- Fill the container no more than halfway to prevent overflow during expansion.
- When mixing powdered ingredients, first blend them with milk before adding whipping cream.
- For firmer ice cream, transfer it to the freezer for an additional 1 - 2 hours after churning.
- Chill the ice cream mixture to 5 - 10 °C before use.

Menu 33 Frozen Yoghurt

Time required: approx. 25 min

Greek yoghurt	300 g
Honey	30 g

Preparation

Mix the yogurt and honey and set aside

1. **Take the ice cream container out of the refrigerator, then take out the gearbox, align it with the slot of the ice cream container, and rotate it clockwise to lock it in place.**
2. **Place the ice cream container onto the main unit base, rotate it clockwise into the slot to lock it securely in place, and place the mixing paddle.**
3. **Close the lid and turn on the power.**
4. **Select menu "33".**
   • choose preferred function.
5. **Press " ⏵ " button to start.**
   • Display shows the remaining time until the program is complete.
6. **After the blade starts rotating, pour the prepared yogurt into the ice cream container.**
7. **The beep indicates that the cooking process is finished. Press " ⏹ " button to remove the ice cream container.**

Preparation

- Before use, freeze the ice cream container in the freezer (-18 °C or below) for 8 - 16 hours.
- Best results are achieved when frost forms evenly on the inner wall of the container.

Cleaning & Maintenance

1. After each use
- Unplug the power, disassemble the ice cream container, mixing paddle, and other washable parts.
- Wash with cold water and mild detergent. Do not scratch the inner surface with abrasive tools.
- Dry thoroughly before reassembling.

2. Maintenance of ice cream container
- For long-term storage, ensure the container is completely dry to prevent rust.
- Do not place the ice cream container in a dishwasher or expose it to high temperatures.
- Do not freeze the container for more than 48 hours.

Recommended method

- Fill the container no more than halfway to prevent overflow during expansion.
- For firmer ice cream, transfer it to the freezer for an additional 1 - 2 hours after churning.
- Chill the ice cream mixture to 5 - 10 °C before use.

Menu 34 Sorbet

Time required: approx. 25 min

Mango Sorbet

Mango	350 g
Sugar	15 g

Berry Sorbet

Strawberry	250 g
Raspberry	50 g
Mulberries	10 g
Blueberry	20 g
Honey	15 g

Preparation

- Before use, freeze the ice cream container in the freezer (-18 °C or below) for 8 - 16 hours.
- Best results are achieved when frost forms evenly on the inner wall of the container.

Cleaning & Maintenance

1. After each use
- Unplug the power, disassemble the ice cream container, mixing paddle, and other washable parts.
- Wash with cold water and mild detergent. Do not scratch the inner surface with abrasive tools.
- Dry thoroughly before reassembling.

2. Maintenance of ice cream container
- For long-term storage, ensure the container is completely dry to prevent rust.
- Do not place the ice cream container in a dishwasher or expose it to high temperatures.
- Do not freeze the container for more than 48 hours.

1. **Mix the mango and white sugar, and blend them into a puree in a blender.**
2. **Take the ice cream container out of the refrigerator, then take out the gearbox, align it with the slot of the ice cream container, and rotate it clockwise to lock it in place.**
3. **Place the ice cream container onto the main unit base, rotate it clockwise into the slot to lock it securely in place, and place the mixing paddle.**
4. **Close the lid and turn on the power.**
5. **Select menu "34".**
   • choose preferred function.
6. **Press " ⏵ " button to start.**
   • Display shows the remaining time until the program is complete.
7. **After the blade starts rotating, pour the prepared puree into the ice cream container.**
8. **The beep indicates that the cooking process is finished. Press " ⏹ " button to remove the ice cream container.**

Recommended method

- Choose ripe fruit. Wash thoroughly and remove stems.
- Fill the container no more than halfway to prevent overflow during expansion.
- For firmer sorbet, transfer it to the freezer for an additional 1 - 2 hours after churning.
- Chill the ice cream mixture to 5 - 10 °C before use.